



Sheraton[®]

NEEDHAM HOTEL

2018 / 2019 Wedding Packages



It's Time to Say 'I Do'

LET US HELP YOU MAKE YOUR WEDDING DAY ONE YOU WILL NEVER FORGET

You deserve the wedding of your dreams

.... we can help make that dream a reality.

Relax...and enjoy! Our wedding event planners will work with you to create a memorable experience for family & friends. We'll handle all of the details so you can relax before and on your special day.

Tradition... with elegance. We can accommodate every wish & family tradition for your ceremony to make your wedding fairy tale perfect.

Taste & Style... to reflect your personal vision. Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down dinner. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you & your guests will savor.

Distinctive Touches... to celebrate your day. We take great pride in providing exceptional food & drink, service & atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays & dramatic lighting. It's your wedding reception... & our opportunity to impress you & your guests.

Experience...you can count on. When it comes to tying the knot, Sheraton Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details & working closely with you & your fiancée to ensure the perfect wedding.



Silver Wedding Package

- ✓ Private Menu Tasting for up to Four Guests
- ✓ Private Reception Room for the Wedding Party
 - ✓ Complimentary Event Parking
- ✓ Discounted Guest Room Rate and Honeymoon Suite for the Bride & Groom Night of Event
 - ✓ White Glove Service
- ✓ White or Black or Ivory Standard Linen – With Choice of Napkin Color*
- ✓ Votive Candles
- ✓ One Hour Hosted Bar Service featuring Sheraton Favorites
 - ✓ Four pieces of Passed Hors d'oeuvres
 - ✓ Selection of One Signature Display
 - ✓ Champagne Toast
- ✓ 3 Course Dinner to include Custom Designed Cake*****

HORS D'OEUVRES - Select Four

COLD CANAPES

- Rainbow Tomato Bruschetta, Olive Oil and Parmesan Crostini
- Mediterranean Skordalia in Mini Phyllo Cup, Fine Herbs, Basil-Mint Oil
- Chicken Salad, Papaya Mango Salsa
- Atlantic Smoked Salmon, Dill Cream and Salmon Roe
- Asian Crab Salad, Crispy Phyllo

HOT HORS D'OEUVRES

- Crisp Vegetable Spring Roll, Sweet Chili Sauce
- Spinach & Feta Spanakopita, Greek Yoghurt Dip
- Shrimp Tempura, Wasabi Ponzu Soy Dip
- Seared Fennel Pollen Dusted Scallop Lollipop
- Mini Beef Wellington, Meau Mustard Aioli
- Goat Cheese and Fig Flat Bread, Sweet Balsamic Glaze
- Coconut Crusted Chicken, Honey Mustard Dip
- Buffalo Chicken Rangoon, Bleu Cheese Sauce
- Chicken Empanada, Avocado Salsa

SIGNATURE DISPLAY - Select One

- Selection of Locally Sourced Cheeses, Red Grapes, Dried Fruits, Sliced Baguettes, Crackers and Grissini
- Selection of Fresh and Pickled Vegetables, served with the Choice of Two Dips: Bleu Cheese, Avocado Cream, Red Pepper Hummus, Ranch and Garlic Aioli
- Coppa, Soppressata, Mortadella, Parma Ham, Manchego, Gorgonzola, Cured Red Tomato, Cilangene with Basil Oil, Marinated Artichokes, Assorted Olives, Sliced Baguettes, Crackers and Grissini Sticks

SALAD – Select One

- Caesar Romaine Wedge Lettuce, Focaccia Crouton, Oven Dried Tomato, Grana Padano Cheese, Creamy Caesar Dressing
 - Baby Field Greens, Endive, Goats Cheese and Sundried Cranberries, Pecans, and Orange Tarragon Dressing
 - Wild Arugula Salad, Roasted Bosc Pear, Gruyere Cheese, Toasted Pine Nuts and Balsamic dressing
 - Heirloom Tomato, Basil, Fresh Mozzarella, Sweet Balsamic Glaze, Basil-Mint Oil
 - Spinach, Goat Cheese, Candied Walnut, Strawberries, Raspberry Vinaigrette



Silver Wedding Package

ENTREES – Select two for pre-order, plus vegetarian
Additional pre-order choices add \$2 per person to all selections

FILET DUET - \$83

Duet of Grilled Filet Mignon with the Choice of Baked Stuffed Shrimp or Jumbo Scallops, Roasted Sweet Potato, Rutabaga and Turnip Medley, Braised Leeks, Baby Sautéed Vegetables, Red Wine Reduction

FILET MIGNON - \$78

Oven Roasted Filet Mignon, Roasted Fingerling Potatoes, Baby Carrot, Asparagus, Patty Pan Squash, Shallot Demi

NEW YORK STRIP STEAK - \$75

Grilled New York Strip Steak Garlic Mash Potato, Mushroom Medley, Broccolini, Truffle Infused Bordelaise

SEARED SALMON - \$68

Pan Seared Salmon, Fingerling Potato, Haricot Vert, Baby Bell, Lemon Thyme Buerre Blanc

BAKED COD - \$68

Line Caught Cod, Herb and Vegetable Couscous, Sautee Spinach, White Asparagus, Aged Sherry Vinaigrette

GRILLED CHICKEN - \$68

Grilled Chicken Breast, Smoked Gouda Mashed Yukon Gold Potatoes, Spinach & Cippolini Sautee, Jus

PAN SEARED CHICKEN - \$68

Pan Seared Chicken Breast, Cheese Risotto Cake, Artichoke, Cured Tomato, Asparagus, Portobello, Chicken Jus

ROASTED CHICKEN - \$68

Roasted Chicken Breast filled with Ricotta, Prosciutto and Sundried Tomato Filling, Soft Fontini and Herb Polenta, Roasted Baby Vegetables, Porcini Mushroom Reduction

VEGETARIAN PHYLLO - \$68

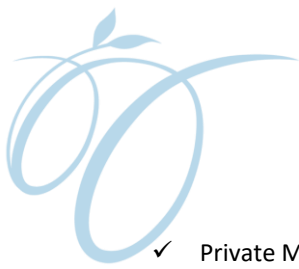
Vegan Phyllo Triangle, Hummus, Okra, Black Eyed Peas, Red Peppers and Broccoli Wrapped in Phyllo Dough on a Bed of Wilted Baby Spinach

VEGAN QUINOA - \$68

Gluten Free Red and White Quinoa Cakes, Spaghetti Squash, Kale, Hummus, Carrots, and Spinach with Roasted Vegetables, Sweet Balsamic Glaze

DESSERT

Custom designed Cake served on painted plate with vanilla ice cream in chocolate cup
Coffee, Decaf Coffee and Tea Service during dessert.



Gold Wedding Package

- ✓ Private Menu Tasting for up to Four Guests
- ✓ Private Reception Room for the Wedding Party
 - ✓ Complimentary Event Parking
- ✓ Discounted Guest Room Rate and Honeymoon Suite for the Bride & Groom Night of Event
 - ✓ White Glove Service
- ✓ White or Black or Ivory Standard Linen – With Choice of Napkin Color*
 - ✓ Votive Candles
- ✓ Custom Floral Centerpieces***
- ✓ One Hour Hosted Bar Service featuring Sheraton Favorites
- ✓ Four pieces of Passed Hors d'oeuvres
- ✓ Selection of One Signature Display
 - ✓ Champagne Toast
- ✓ Wine Service with Dinner****
- ✓ 4 Course Dinner to include Custom Designed Cake*****

HORS D'OEUVRES - Select Four

COLD CANAPES

- Rainbow Tomato Bruschetta, Olive Oil and Parmesan Crostini
- Mediterranean Skordalia in Mini Phyllo Cup, Fine Herbs, Basil-Mint Oil
- Chicken Salad, Papaya Mango Salsa
- Atlantic Smoked Salmon, Dill Cream and Salmon Roe
- Asian Crab Salad, Crispy Phyllo

HOT HORS D'OEUVRES

- Crisp Vegetable Spring Roll, Sweet Chili Sauce
- Spinach & Feta Spanakopita, Greek Yoghurt Dip
- Shrimp Tempura, Wasabi Ponzu Soy Dip
- Seared Fennel Pollen Dusted Scallop Lollipop
- Mini Beef Wellington, Meau Mustard Aioli
- Goat Cheese and Fig Flat Bread, Sweet Balsamic Glaze
- Coconut Crusted Chicken, Honey Mustard Dip
- Buffalo Chicken Rangoon, Bleu Cheese Sauce
- Chicken Empanada, Avocado Salsa

SIGNATURE DISPLAY - Select One

- Selection of Locally Sourced Cheeses, Red Grapes, Dried Fruits, Sliced Baguettes, Crackers and Grissini
- Selection of Fresh and Pickled Vegetables, served with the Choice of Two Dips: Bleu Cheese, Avocado Cream, Red Pepper Hummus, Ranch and Garlic Aioli
- Coppa, Soppressata, Mortadella, Parma Ham, Manchego, Gorgonzola, Cured Red Tomato, Cilangene with Basil Oil, Marinated Artichokes, Assorted Olives, Sliced Baguettes, Crackers and Grissini Sticks

STARTER - Select One Soup or Pasta

- New England Clam Chowder
- Butternut Squash Soup with Feta Cheese and Duck Confit
- Spinach Ravioli, Chunky Red Pepper Fondue, Arugula and Shaved Pecorino Cheese
- Wild Mushroom Risotto Cake, Wilted Baby Spinach, Oven Dried Roma Tomato, Basil Oil

SALAD – Select One

- Caesar Romaine Wedge Lettuce, Focaccia Crouton, Oven Dried Tomato, Grana Padano Cheese, Creamy Caesar Dressing
 - Baby Field Greens, Endive, Goats Cheese and Sundried Cranberries, Pecans, and Orange Tarragon Dressing
 - Wild Arugula Salad, Roasted Bosc Pear, Gruyere Cheese, Toasted Pine Nuts and Balsamic dressing
 - Heirloom Tomato, Basil, Fresh Mozzarella, Sweet Balsamic Glaze, Basil-Mint Oil
 - Spinach, Goat Cheese, Candied Walnut, Strawberries, Raspberry Vinaigrette



Gold Wedding Package

ENTREES – Select two for pre-order, plus vegetarian
Additional pre-order choices add \$2 per person to all selections

FILET DUET - \$101

Duet of Grilled Filet Mignon with the Choice of Baked Stuffed Shrimp or Jumbo Scallops, Roasted Sweet Potato, Rutabaga and Turnip Medley, Braised Leeks, Baby Sautéed Vegetables, Red Wine Reduction

FILET MIGNON - \$96

Oven Roasted Filet Mignon, Roasted Fingerling Potatoes, Baby Carrot, Asparagus, Patty Pan Squash, Shallot Demi

NEW YORK STRIP STEAK - \$93

Grilled New York Strip Steak Garlic Mash Potato, Mushroom Medley, Broccolini, Truffle Infused Bordelaise

SEARED SALMON - \$88

Pan Seared Salmon, Fingerling Potato, Haricot Vert, Baby Bell, Lemon Thyme Buerre Blanc

BAKED COD - \$86

Line Caught Cod, Herb and Vegetable Couscous, Sautee Spinach, White Asparagus, Aged Sherry Vinaigrette

GRILLED CHICKEN - \$86

Grilled Chicken Breast, Smoked Gouda Mashed Yukon Gold Potatoes, Spinach & Cippolini Sautee, Jus

PAN SEARED CHICKEN - \$86

Pan Seared Chicken Breast, Cheese Risotto Cake, Artichoke, Cured Tomato, Asparagus, Portobello, Chicken Jus

ROASTED CHICKEN - \$86

Roasted Chicken Breast filled with Ricotta, Prosciutto and Sundried Tomato Filling, Soft Fontini and Herb Polenta, Roasted Baby Vegetables, Porcini Mushroom Reduction

VEGETARIAN PHYLLO - \$86

Vegan Phyllo Triangle, Hummus, Okra, Black Eyed Peas, Red Peppers and Broccoli Wrapped in Phyllo Dough on a Bed of Wilted Baby Spinach

VEGAN QUINOA - \$86

Gluten Free Red and White Quinoa Cakes, Spaghetti Squash, Kale, Hummus, Carrots, and Spinach with Roasted Vegetables, Sweet Balsamic Glaze

DESSERT

Custom designed Cake served on painted plate with vanilla ice cream in chocolate cup
Coffee, Decaf Coffee and Tea Service during dessert.



Platinum Wedding Package

- ✓ Private Menu Tasting for up to Four Guests
- ✓ Private Reception Room for the Wedding Party
 - ✓ Complimentary Event Parking
- ✓ Discounted Guest Room Rate and Honeymoon Suite for the Bride & Groom Night of Event
 - ✓ White Glove Service
- ✓ White or Black or Ivory Standard Linen – With Choice of Napkin Color*
 - ✓ Votive Candles
- ✓ Chiavari Chairs**
- ✓ Custom Floral Centerpieces***
- ✓ Five Hours Hosted Bar Service featuring Sheraton Favorites
 - ✓ Four pieces of Passed Hors d'oeuvres
 - ✓ Selection of One Signature Display
 - ✓ Champagne Toast
 - ✓ Wine Service with Dinner****
- ✓ 4 Course Dinner to include Custom Designed Cake*****

HORS D'OEUVRES - Select Four

COLD CANAPES

- Rainbow Tomato Bruschetta, Olive Oil and Parmesan Crostini
- Mediterranean Skordalia in Mini Phyllo Cup, Fine Herbs, Basil-Mint Oil
- Chicken Salad, Papaya Mango Salsa
- Atlantic Smoked Salmon, Dill Cream and Salmon Roe
- Asian Crab Salad, Crispy Phyllo

HOT HORS D'OEUVRES

- Crisp Vegetable Spring Roll, Sweet Chili Sauce
- Spinach & Feta Spanakopita, Greek Yoghurt Dip
- Shrimp Tempura, Wasabi Ponzu Soy Dip
- Seared Fennel Pollen Dusted Scallop Lollipop
- Mini Beef Wellington, Meau Mustard Aioli
- Goat Cheese and Fig Flat Bread, Sweet Balsamic Glaze
- Coconut Crusted Chicken, Honey Mustard Dip
- Buffalo Chicken Rangoon, Bleu Cheese Sauce
- Chicken Empanada, Avocado Salsa

SIGNATURE DISPLAY - Select One

- Selection of Locally Sourced Cheeses, Red Grapes, Dried Fruits, Sliced Baguettes, Crackers and Grissini
- Selection of Fresh and Pickled Vegetables, served with the Choice of Two Dips: Bleu Cheese, Avocado Cream, Red Pepper Hummus, Ranch and Garlic Aioli
- Coppa, Soppressata, Mortadella, Parma Ham, Manchego, Gorgonzola, Cured Red Tomato, Cilangene with Basil Oil, Marinated Artichokes, Assorted Olives, Sliced Baguettes, Crackers and Grissini Sticks

STARTER - Select One Soup or Pasta

- New England Clam Chowder
- Butternut Squash Soup with Feta Cheese and Duck Confit
- Spinach Ravioli, Chunky Red Pepper Fondue, Arugula and Shaved Pecorino Cheese
- Wild Mushroom Risotto Cake, Wilted Baby Spinach, Oven Dried Roma Tomato, Basil Oil

SALAD – Select One

- Caesar Romaine Wedge Lettuce, Focaccia Crouton, Oven Dried Tomato, Grana Padano Cheese, Creamy Caesar Dressing
 - Baby Field Greens, Endive, Goats Cheese and Sundried Cranberries, Pecans, and Orange Tarragon Dressing
 - Wild Arugula Salad, Roasted Bosc Pear, Gruyere Cheese, Toasted Pine Nuts and Balsamic dressing
 - Heirloom Tomato, Basil, Fresh Mozzarella, Sweet Balsamic Glaze, Basil-Mint Oil
 - Spinach, Goat Cheese, Candied Walnut, Strawberries, Raspberry Vinaigrette



Platinum Wedding Package

ENTREES – Select two for pre-order, plus vegetarian
Additional pre-order choices add \$2 per person to all selections

FILET DUET - \$139

Duet of Grilled Filet Mignon with the Choice of Baked Stuffed Shrimp or Jumbo Scallops, Roasted Sweet Potato, Rutabaga and Turnip Medley, Braised Leeks, Baby Sautéed Vegetables, Red Wine Reduction

FILET MIGNON - \$134

Oven Roasted Filet Mignon, Roasted Fingerling Potatoes, Baby Carrot, Asparagus, Patty Pan Squash, Shallot Demi

NEW YORK STRIP STEAK - \$131

Grilled New York Strip Steak Garlic Mash Potato, Mushroom Medley, Broccolini, Truffle Infused Bordelaise

SEARED SALMON - \$126

Pan Seared Salmon, Fingerling Potato, Haricot Vert, Baby Bell, Lemon Thyme Buerre Blanc

BAKED COD - \$124

Line Caught Cod, Herb and Vegetable Couscous, Sautee Spinach, White Asparagus, Aged Sherry Vinaigrette

GRILLED CHICKEN - \$124

Grilled Chicken Breast, Smoked Gouda Mashed Yukon Gold Potatoes, Spinach & Cippolini Sautee, Jus

PAN SEARED CHICKEN - \$124

Pan Seared Chicken Breast, Cheese Risotto Cake, Artichoke, Cured Tomato, Asparagus, Portobello, Chicken Jus

ROASTED CHICKEN - \$124

Roasted Chicken Breast filled with Ricotta, Prosciutto and Sundried Tomato Filling, Soft Fontini and Herb Polenta, Roasted Baby Vegetables, Porcini Mushroom Reduction

VEGETARIAN PHYLLO - \$124

Vegan Phyllo Triangle, Hummus, Okra, Black Eyed Peas, Red Peppers and Broccoli Wrapped in Phyllo Dough on a Bed of Wilted Baby Spinach

VEGAN QUINOA - \$124

Gluten Free Red and White Quinoa Cakes, Spaghetti Squash, Kale, Hummus, Carrots, and Spinach with Roasted Vegetables, Sweet Balsamic Glaze

DESSERT

Custom designed Cake served on painted plate with vanilla ice cream in chocolate cup
Coffee, Decaf Coffee and Tea Service during dessert.



Hosted Beverage Services

Hosted Bar Pricing is Subject to 14% Service Charge, 11% Taxable Admin Fee and 7% Sales Tax

Premium Brands - \$6.50 each

Smirnoff, Beefeater, Jim Beam, Dewars, Canadian Club, Jose Cuervo Silver, Cruzan

Top Shelf Brands - \$7.00 each

Absolut, Tanqueray, Jack Daniels, Johnny Walker Red, Seagrams VO, Jose Cuervo Gold, Bacardi, Captain Morgan

Luxury Brands - \$9.00 each

Ketel One, Bombay Sapphire, Makers Mark, Chivas Regal, Crown Royal, 1800 Silver, Bacardi, Meyers Rum

Cordials - \$11.00 each

Grand Marnier, Baileys, Frangelico, B&B

Premium Martinis - \$10.00 each

Top Shelf Martinis - \$11.00 each

Luxury Martinis - \$13.00 each

Domestic Beer - \$5.75 each

Budweiser, Bud Light, Blue Moon, Miller Light, Sam Adams

Premium Beer - \$6.25 each

Corona, Corona Light, Heineken, Heineken Light and St. Pauli's

Wine - \$7.75 each

Magnolia Grove Chardonnay, Cabernet Sauvignon and Merlot

Non Alcoholic Beverages - \$2.75 each

Traditional Pepsi Product Regular and Diet Soft Drinks and Bottled Water

Hosted Open Bar – Per Person

One Hour	Two Hours	Three Hours	Four Hours
Premium \$16	Premium \$22	Premium \$25	Premium \$29
Top Shelf \$19	Top Shelf \$25	Top Shelf \$29	Top Shelf \$32
Luxury \$23	Luxury \$29	Luxury \$33	Luxury \$36



Cash Beverage Services

Hosted Bar Pricing is inclusive of 7% Sales Tax, gratuities paid by guests per transaction

Premium Brands - \$7.00 each

Smirnoff, Beefeater, Jim Beam, Cruzan, Seagrams, Johnny Walker Red

Top Shelf Brands - \$7.50 each

Red Absolut, Tanqueray, Canadian Club, Captain Morgan, Jack Daniels, Jose Cuervo

Luxury Brands - \$9.75 each

Ketel One, Bombay Sapphire, Makers Mark, Malibu, Crown Royal, Jose Cuervo Gold, Johnny Walker Black

Cordials - \$12.00 each

Premium Martinis - \$10.75 each

Top Shelf Martinis - \$12.00 each

Luxury Martinis - \$14.00 each

Domestic Beer - \$6.25 each

Budweiser, Bud Light, Blue Moon, Miller Light, Sam Adams

Premium Beer - \$6.75 each

Corona, Corona Light, Heineken, Heineken Light and St. Pauli's

Wine - \$8.50 each

Magnolia Grove Chardonnay, Cabernet Sauvignon and Merlot

Non Alcoholic Beverages - \$3.00 each

Traditional Pepsi Product Regular and Diet Soft Drinks and Bottled Water

2018/2019 Wedding Package prices are per person unless otherwise noted and subject 14% Service Charge, 11% Taxable Administrative Fee, 7% Massachusetts State Sales Tax and Local Meals Tax. Prices are subject to change without notice. The Administrative Fee is retained by the Hotel and is not a tip, gratuity or service charge for wait staff employees.

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Wine Service

Wine Price is per Bottle Opened and Subject to 14% Service Charge, 11% Taxable Admin Fee and 7% Sales Tax

White

Champagne and Sparkling Wine

Ruffino, Prosecco, Veneto, Italy - \$34

Chardon "Brut Classic", California - \$52

Sauvignon Blanc

Sea Pearl, Marlborough, New Zealand - \$33

Ferrari-Carano, Fume Blanc, Sonoma County California - \$40

Chardonnay

Kenwood Vineyards "Six Ridges", Russian River Valley, Sonoma California - \$33

Magnolia Grove by Chateau St Jean, California - \$34

J. Lohr Estates "Riverstone" Arroyo Seco, Monterey, California - \$46

Chalk Hill, Sonoma Coast, Sonoma County, California - \$49

Pinot Grigio

Magnolia Grove by Chateau St Jean, California - \$34

CasaSmith "WINO", Ancient Lakes, Washington - \$45

Red

Rose

Magnolia Grove by Chateau St. Jean, California - \$33

Pinot Noir

Line 39, California - \$32

Mohua Wines, Central Otago, New Zealand - \$46

Erath, Oregon - \$47

Merlot

Magnolia Grove by Chateau St Jean, California - \$34

Beringer Vineyards, "Founders Estate", California - \$35

Canoe Ridge Vineyard, "The Expedition", Horse Heaven Hills, Washington - \$39

Malbec

Terraza de los Andes, "Altos del Plata", Mendoza, Argentina - \$34

Red Blend

Austin Hope Winery, "Troublemaker", Central Coast, California - \$62

Cabernet Sauvignon

Magnolia Grove by Chateau St. Jean, California - \$34

Louis M. Martini, Sonoma County California - \$36

Avalon, California - \$33

The Hess Collection, "Allomi Vineyard", Napa Valley, California - \$60

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Cocktail Reception Enhancements

FRESH SUSHI DISPLAY - \$Market Price

Selection of Maki and Nigiri With Pickled Ginger, Soy and Wasabi,
(based on 4 pieces per person)

MIDDLE EASTERN MEZZA DISPLAY- \$9

House-Made Hummus, Tabbouleh, Baba Ghanoush, Assorted Marinated Olives, Crumbled Feta Cheese, Toasted Pita and Lavash Chips

NEW ENGLAND LOBSTER ROLLS - \$16

Mini Rolls Filled with Maine Lobster Salad

SLOW ROASTED TURKEY - \$295 each / Serves 35 guests

Citrus Cranberry Chutney, Pan Gravy, Mayonnaise and Rolls
Attendant Required, \$100 each

PEPPER SPICED TENDERLOIN - \$395 each / Serves 35 guests

Herb Scented Jus, Mustards, Horseradish Cream, Mayonnaise and Rolls
Attendant Required, \$100 each

PASTA STATION - \$15

(Choose Two Pastas)

Penne, Fusilli, Cheese Tortellini, Spinach Ravioli, Mushroom Raviolotti

(Choose Two Sauces)

Tomato Basil, Porcini Mushroom Cream, Bolognese, Vodka Cream

Crispy Garlic Bread and Parmesan Reggiano

Attendant Required, \$100 each



Late Night Enhancements

SLIDERS & FRIES - \$14

Pulled Barbeque Pork, Shredded Chicken, Kobe Beef Burgers
Individual Fry Cones and Condiments

SOUTHWESTERN TACOS - \$16

Ground Beef, grilled marinated chicken breast
Peppers, Onions, Salsa, Guacamole & Sour Cream, Jalapeno Jack Cheese & Soft Flour Tortillas and Corn Shells

PIZZA AND WINGS - \$15

Pepperoni and sausage pizza, Margherita pizza, traditional Buffalo wings with blue cheese, ranch, carrot and celery sticks

MODERN AMERICAN - \$16

Cheesecake Pops, Mini Cupcakes, Classic Whoopie Pies, Mini Assorted Dessert Shooters

LITTLE ITALY - \$16

Assorted Cannoli, Limón cello, Tiramisu, Mini Éclairs, Mini Biscotti, Panna Cotta

SUNDAE PARLOR - \$12

Vanilla and Chocolate Ice Cream

Hot Fudge and Caramel Sauces, Crushed Oreos, Chocolate Chips, M&M's, Snicker Chunks, Walnuts, Strawberries and Whipped Cream



Rehearsal Dinners, Breakfast, & Brunch

For additional catered breakfast, lunch or dinner options please see current catering menus

BRUNCH BUFFET - \$35 per person (minimum of 35 guests)

Freshly Squeezed Orange Juice, Cranberry, Grapefruit and Apple Juices
Sliced Fresh Fruit with Fresh Berries
Fresh Baked Breakfast Pastries with Butter and Preserves
Assorted Bagels with Flavored Cream Cheeses
Farm Fresh Scrambled Eggs with Chives
Buttermilk Pancakes with Maple Syrup
Crisp Bacon Strips and Grilled Sausage Links
Breakfast Potatoes
Mixed Green Salad with Vinaigrette Dressing
Tomatoes and fresh Mozzarella Salad with Balsamic Vinaigrette Dressing
Seasonal Roasted Vegetables
Basmati Rice Pilaf
Chef's Selection of Assorted Cakes, Tortes and Mini Pastries
100% Colombian Coffee, Decaffeinated Coffee and Herbal Teas

Entrees Included in Brunch Buffet -Choice of Three of the following:

Chicken Panko

Dijon, White Wine Marinated
Seared in Japanese bread Crumbs
Finished with Roasted Red Pepper Veloute

Chicken Marsala

With Mushrooms & Shallots

Lemon Herb Crusted Cod

With Citrus Butter

Pan-Seared Marinated Atlantic Salmon

With Fresh Herbs and Miso Glaze

Grilled London Broil

With Roasted Shallot Bordelaise

***Slow Roasted Prime Rib of Beef**

Garlic Rubbed with Rosemary Infused au jus
and Horseradish Cream

OPTIONAL ENHANCEMENTS

***Side of Smoked Norwegian Salmon - \$300.00 per side**

To Include: Capers, Chopped Egg, Bermuda Onion, Diced Tomatoes and Assorted Bagels

***Omelet Station - \$9.00 per person**

Made to Order to Include: Ham, Mushrooms, Peppers, Onions Tomatoes, Bacon, Cheese, Healthy Choice Egg Beaters

***Belgian Waffles or Thick Texas French Toast Station - \$9.00 per person**

To Include: Whipped Cream, Fruit Sauce, Whipped Butter, Vermont Maple Syrup

***Requires Chef/Carver – Additional Fee of \$100 each station
Add \$5 per person to be applied to any buffet under 35 guests**



Other Important Information

Package Pricing

All 3 Packages are based on a minimum of 75 adult guests.

*Linen ordered through hotel only based on round tables of 8 for other colors or setup styles up charges may apply

** Chivairi Chairs included Standard Silver with choice of

cushion color - any other colors or sizes may incur upcharges

*** Florals ordered through hotel approved vendors only based on one standard centerpiece per table of 8, certain florals/designs may incur upcharges.

**** Wine Service based on one glass per person served during dinner course (Magnolia Grove Chardonnay Cabernet Sauvignon and Merlot)

***** Cake ordered through hotel vendor only – size based on guaranteed number of attendees, some special décor or flavor request may incur an upcharge.

Deposits and Payments

An initial deposit will be due upon the signing of the wedding contract & will be based upon a sliding scale. Please refer to your contract for remaining deposit schedule. Final payment will be due five days prior to your event by CASH, CREDIT CARD or BANK CHECK only. Personal checks are not accepted for final payment.

Onsite Ceremonies

We are pleased to offer onsite ceremonies in our adjacent ballroom for an additional fee of \$1,000. This fee includes chairs, staging/stairs, and a standing microphone for the officiant.

Event Times/Overtime

All wedding packages include FIVE hours of reception time, one hour for cocktails and four hours for dinner/dancing. Should you decide that you would like to extend your event, a \$500 rental fee per hour will apply. All overtime MUST be arranged in advance. Wedding receptions must end no later than 12:30 AM.

Minimums and Guarantees

A final guarantee of guests will be due to the Sales Office 11AM seven (7) business days prior to your celebration. This will include the breakdown of plated meal choices. The final balance due will be based upon the guaranteed attendance or the food & beverage minimum per your contract; whichever is greater.

Once a count is given, it may always increase, not decrease

Event Parking

Complimentary covered parking available on site for your guests. For overnight guests parking charges will apply

Menu Tastings

Packages include a menu tasting for up to four people. Client may choose to taste 4 Hors d'Oeuvres, 2 Starters (if applicable, and 2 Salads, 2 Entrees plus vegetarian entrée. A tasting of wine service will apply if included in package. Additional choices can be included at an additional charge. Additional guests at tasting allowed @ \$50 per person. Cake tastings will be done directly with hotel cake vendor.

Food & Beverage Policies

Due to liability & policies of the hotel, ALL food & beverage associated with banquet events, must be provided, prepared, & served by the Hotel; for this same reason, no food prepared for an event may be packaged to go.

Vendor Meals

It is customary to provide meals to the professionals you engage for your event. We provide a chefs choice of chicken entrée for \$40 each plus service charges and tax.

Children's Meals

For younger guests 12 and under we have a Children's meal for \$30 each plus service charges and taxes. Meal includes Fruit Cup, Chicken Tender with French Fries, Vanilla Ice Cream and Wedding Cake.

Bar Service

Per hotel policy, all bars will close a half hour prior to the conclusion of the event. Shots will not be served. Bar service is at the discretion of hotel management & in accordance with state liquor laws. Bar service may be denied to those guests who appear to be intoxicated or underage. Bartender Fees will apply, \$125 per Bartender – 1 per 100 guests suggested.

Coat Room Attendant

Optional Service upon request

Coat Room Attendant for five hours - \$125

Additional Power Requirements

Power Box for Band/DJ - \$300 plus admin fees and taxes