



Wedding Packages



**Inn & Conference
Center**

50 Warren Street
Lowell, Massachusetts
978-934-6920



Your Wedding

General Information

Thank you for choosing UMASS Lowell Inn & Conference Center to host your wedding. We are proud to be of service to you. Your dedicated Wedding Coordinator will assist with menu planning, room set-up and other pertinent details to ensure that your special day exceeds all expectations. In accordance with Federal Laws, and to insure the safety of your guests, we have outlined certain policies that must be followed.

Liquor Liability

With the continuing legal and social responsibility borne by those who have a license to dispense alcoholic beverages, management and staff of the UMASS Lowell Inn & Conference Center reserves the right to refuse the service of alcoholic beverages to any person at any time.

Billing

A deposit of 20% on the food and beverage minimum must accompany a signed agreement. Full payment by certified check or credit card is due three days prior to your event along with your final guarantee of attendees.

Additional Fees

All Food and Beverage prices are Subject to 20% taxable administrative fee and 7% Massachusetts state meals tax. All additional catering charges including Room Rental, Audio Visual, Parking, etc. are subject to 20% taxable administrative fee and 6.25 % Massachusetts state tax. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.

Food & Beverage Policies

Due to licensing requirements and quality control issues, all Food and Beverage is to be served on the Hotel Property must be supplied and prepared by the UMASS Lowell Inn & Conference Center. Likewise, no food and beverage is permitted to be removed from the Inn by the guest.

Audio / Visual Equipment

We will be happy to assist you with your Audio/Visual requirements for your wedding. Most equipment is secured with an outside vendor and requires advance notice for price quotations and guarantee of delivery.



**Inn & Conference
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Your Wedding

Hors d'oeuvres

Reception Package

\$10

Selection of four (4) hors d'oeuvres

Four (4) pieces per person

Micro Beef Wellington

Bacon Wrapped Casino Shrimp

Steak & Cheese Spring Roll

Chicken Saltimbocca Skewers

Ratatouille Phyllo



A la Carte

Priced per (50) fifty pieces

Chicken Marsala Pot Pie	\$150
Sweet Potato Coconut Chicken	\$175
Peanut Chicken Satay	\$150
Micro Chicken Wellington	\$175
Chicken Samosa	\$150
Mini Lobster Cobbler	\$250
Bacon Wrapped Casino Shrimp	\$200
New England Crab Cake	\$200
Smoked Bacon Wrapped Scallop	\$200
Thai Style Shrimp Spring Roll	\$150
Vegetable Spring Roll	\$150
Micro Rueben	\$150
Wild Mushroom Phyllo	\$175
Vegetable Quesadilla	\$175
Spanakopita	\$150
Ratatouille Phyllo	\$150

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**Inn & Conference
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Antipasto Display \$9

Assorted Sliced Italian Meats, Marinated Grilled Vegetables, Artichoke Hearts, Cherry Tomatoes, Black & Green Olives, Pepperoncini, Reggiano & Pecorino Cheeses. Served with Breadsticks, Rustic Flatbreads & French Baguette Slices

Mediterranean Display \$7

Trio of Roasted Red Pepper, Smoky Chipotle & Traditional Hummus. Served with Pita Chips & Rustic Flatbreads

Fresh Seasonal Crudit  Display \$5

Seasonal Crisp Vegetables, Roasted Red Pepper & Roasted Garlic Dip

Domestic & Imported Cheese Display \$4

Chef's Selection of Domestic & Imported Cheeses presented with assorted Crackers, Pencil Breadsticks & Rustic Flatbreads

Seasonal Fresh Sliced Fruit Display \$5

Sliced Seasonal Fruit accompanied with Fresh Raspberry Yogurt Dipping Sauce

Sushi Bar \$13

Assortment of fresh Sushi & Sashimi including California Rolls, Spicy Tuna Rolls, Taka Maki Rolls, Shrimp Rolls & Vegetable Rolls

Fiesta Display \$3

Tri-colored Tortilla Chips served with Fresh Tomato Salsa & Guacamole

Satisfy your guests' sweet tooth's and impress them with our distinctive dessert displays.

Chef's Pastry Table \$9

Chef's Selection of Mini Pastries, Petit Fours, Italian Pastries & Homemade Cookies

Candy Buffet \$10

Choose (5) five

Yogurt Covered Raisins, Yogurt Covered Pretzels, Nonpareils, Swedish Fish, M&Ms, Twizzlers, Blow Pops, Fun Size Candy Bars, Rock Candy, Peppermint Patties

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Inn & Conference Center



Carving Stations

Minimum of forty (40) guests; \$75 attendant fee

Roast Beef Sirloin **\$12**

Caramelized Shallot Demi Glace, Carved to Order. Served with Assorted Rolls & Sauces

Grilled Sweet Rubbed Turkey Breast **\$10**

Red Currant Compote, Carved to Order. Served with Homemade Biscuits

Roasted Kurabuto Porkloin **\$12**

Served with Warm Cabbage & Apple Slaw

Pasta Station **\$12**

Manchego & Ricotta Tortelloni in a Romano Cream Sauce
Bowtie Pasta with Roasted Garlic & Olive Oil
Penne Pasta with Sun Dried Tomato Cream Sauce

Fajita Station **\$12**

Selection of Marinated Steak or Chicken,
Warm Flour Tortillas, Salsa, Guacamole,
Sour Cream, Shredded Lettuce, Tomatoes
& Grated Cheddar Cheese

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**Inn & Conference
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Our Platinum Package is designed for couples looking for an inclusive and elegant affair, eased with all the fine details included under one price.

Services

- ✿ Dedicated Wedding Consultant
- ✿ Personalized Wedding Tasting for Bride & Groom
- ✿ Elegant Ivory full-length linen
- ✿ Fresh Floral Arrangements for Guest Tables & Head table
- ✿ Complimentary Photo area for the Wedding Party

Food & Beverage

- ✿ Elegant Reception Displays
Imported & Domestic Cheese Garnished with Fresh Seasonal Fruit & Fresh Vegetable Crudités with Selection of Dips
- ✿ A Selection of Four Butler Passed Hors d' Oeuvres
- ✿ One Hour Open Bar with Premium Selections
- ✿ Specially Prepared Four-Course Dinner
- ✿ Champagne Toast
- ✿ Wine Service with Dinner (*up to 2 glasses per person at a value up to \$32.00 per bottle*)
- ✿ Chef's Pastry Table
- ✿ Custom Designed Wedding Cake with Truffle Ice Cream

Special Extras

- ✿ Deluxe Overnight Accommodations for the Bride & Groom
- ✿ Special Rates on Overnight Accommodations for your guests
- ✿ Deluxe Overnight Room Accommodations for your One Year Anniversary

*Reception limited to (5) hours
Minimum fifty (50) guests*

*Includes Fresh Rolls & Butter,
Water, Coffee & Tea Service*

*For secondary entrée selection,
please add \$5 per person**

*For three entrée selections,
Please add \$7 per person**

**Vegetarian & special dietary needs are
exempt from additional Entrée charges.*

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Platinum Plated Entrées

Herb & Parmesan Crusted Breast of Chicken	\$80
Smoked Mozzarella & Spinach Risotto, Braised Fennel, Roasted Tomato Relish	
Lemon Garlic Chicken	\$80
Roasted Pan Jus, Roasted Fingerling Potato, Seasonal Vegetable	
Pan Seared Filet Mignon	\$100
Potato, Fennel & Three Cheese Gratin, Seasonal Vegetable	
Grilled Marinated Sirloin	\$95
Herb Butter, Roasted Yukon Potato, Seasonal Vegetable	
Grilled Veal Strip Loin	\$100
Blackberry Braised Onions, Potato & Turnip Hash, Green & Wax Beans	
Herb Crusted Rack of Lamb	\$100
Shell Bean & Potato Ragout	
Kurabuto® Pork Rib Chop	\$90
Fig, Olive & Almond Compote, Sweet Potato Hash, Seasonal Vegetable	
Roasted New England Cod & Lobster Ravioli	\$90
Chorizo Buerre Blanc, Seasonal Vegetable	
Ricotta & Manchego Tortelloni	\$75
Broccoli Rabe, Grilled Artichokes, Roasted Tomatoes, Garlic Butter Sauce	
Slow Roasted Salmon	\$85
Warm Bacon Slaw, Fingerling Potato	
Seared Polenta	\$75
Basmati Rice, Tomato Ragout, Seasonal Vegetables	

Choose one from each course:

Soup Selections

Crab & Corn Chowder
Fire Roasted Tomato & Fennel Soup
New England Clam Chowder

Salad Selections

Signature Salad
*Boston Bib Lettuce, Sweet Tomatoes,
Cabot Swiss Cheese, Candied
Walnuts & Blackberry Dressing*

Hand Tossed Caesar Salad
*Romaine Lettuce, Garlic Croutons,
Shaved Parmesan & Housemade
Caesar Dressing*

Iceberg Wedge Salad
*Cobb Smoked Bacon, Blistered
Tomatoes & Blue Cheese Dressing*

Soup & Salad Enhancements

Lobster Bisque	\$4
North End Salad	\$3
<i>Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Vinegar & Garlic Twist</i>	
Spinach Salad	\$3
<i>Baby Spinach Greens, Mushrooms, Red Onions, Pecans with Sherry Vinaigrette</i>	

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**Inn & Conference
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Our Gold Package is all about value. Inclusive of features that will make your day exceptional without extending your budget.

Services

- ✿ Dedicated Wedding Consultant
- ✿ Personalized Wedding Tasting for Bride & Groom
- ✿ Elegant Ivory full-length linen
- ✿ Fresh Floral Arrangements for Guest Tables & Head table
- ✿ Complimentary Photo area for the Wedding Party

Food & Beverage

- ✿ Elegant Reception Displays
Imported & Domestic Cheese Garnished with Fresh Seasonal Fruit & Fresh Vegetable Crudités with Selection of Dips
- ✿ One Hour Open Bar with Standard Selections
- ✿ Specially Prepared Four-Course Dinner
- ✿ Champagne Toast
- ✿ Custom Designed Wedding Cake served with Chocolate Covered Strawberry

Special Extras

- ✿ Deluxe Overnight Accommodations for the Bride & Groom
- ✿ Special Rates on Overnight Accommodations for your guests
- ✿ Deluxe Overnight Room Accommodations for your One Year Anniversary

*Reception limited to (5) hours
Minimum fifty (50) guests*

*Includes Fresh Rolls & Butter,
Water, Coffee & Tea Service*

*For secondary entrée selection,
please add \$5 per person**

*For three entrée selections,
Please add \$7 per person**

**Vegetarian & special dietary needs are
exempt from additional Entrée charges.*

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Gold Plated Entrées

Herb & Parmesan Crusted Breast of Chicken \$65

Smoked Mozzarella & Spinach Risotto,
Braised Fennel, Roasted Tomato Relish

Lemon Garlic Chicken \$65

Roasted Pan Jus, Roasted Fingerling Potato,
Seasonal Vegetable

Pan Seared Filet Mignon \$85

Potato, Fennel & Three Cheese Gratin,
Seasonal Vegetable

Grilled Marinated Sirloin \$80

Herb Butter, Roasted Yukon Potato,
Seasonal Vegetable

Grilled Veal Strip Loin \$85

Blackberry Braised Onions, Potato & Turnip Hash,
Green & Wax Beans

Herb Crusted Rack of Lamb \$85

Shell Bean & Potato Ragout

Kurabuto® Pork Rib Chop \$75

Fig, Olive & Almond Compote, Sweet Potato Hash,
Seasonal Vegetable

Roasted New England Cod & Lobster Ravioli \$75

Chorizo Buerre Blanc, Seasonal Vegetable

Ricotta & Manchego Tortelloni \$60

Broccoli Rabe, Grilled Artichokes,
Roasted Tomatoes, Garlic Butter Sauce

Slow Roasted Salmon \$70

Warm Bacon Slaw, Fingerling Potato

Seared Polenta \$60

Basmati Rice, Tomato Ragout, Seasonal Vegetables

Choose one from each course:

Soup Selections

Crab & Corn Chowder
Fire Roasted Tomato & Fennel Soup
New England Clam Chowder

Salad Selections

Signature Salad
*Boston Bib Lettuce, Sweet Tomatoes,
Cabot Swiss Cheese, Candied
Walnuts & Blackberry Dressing*

Hand Tossed Caesar Salad
*Romaine Lettuce, Garlic Croutons,
Shaved Parmesan & Housemade
Caesar Dressing*

Iceberg Wedge Salad
*Cobb Smoked Bacon, Blistered
Tomatoes & Blue Cheese Dressing*

Soup & Salad Enhancements

Lobster Bisque \$4

North End Salad \$3
*Vine Ripened Tomatoes, Fresh
Mozzarella & Basil with Aged
Balsamic Vinegar & Garlic Twist*

Spinach Salad \$3
*Baby Spinach Greens, Mushrooms,
Red Onions, Pecans & Sherry
Vinaigrette*

All prices are per person.

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Ideal for couples who value simplicity, the Silver package can be used alone, or as a base to create a memorable menu for you and your guests.

Services

- ✿ Dedicated Wedding Consultant
- ✿ Personalized Wedding Tasting for Bride & Groom
- ✿ Elegant Ivory full-length linen
- ✿ Complimentary Photo area for the Wedding Party

Food & Beverage

- ✿ Specially Prepared Four-Course Dinner
- ✿ Champagne Toast
- ✿ Custom Designed Wedding Cake served with Chocolate Covered Strawberry

Special Extras

- ✿ Deluxe Overnight Accommodations for the Bride & Groom
- ✿ Special Rates on Overnight Accommodations for your guests
- ✿ Deluxe Overnight Room Accommodations for your One Year Anniversary

*Reception limited to (5) hours
Minimum fifty (50) guests*

*Includes: Fresh Rolls & Butter,
Water, Coffee & Tea Service*

*For secondary entrée selection,
please add \$5 per person**

*For three entrée selections,
Please add \$7 per person**

**Vegetarian & special dietary needs are
exempt from additional Entrée charges.*

All prices are per person.

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Silver Plated Entrées

Herb & Parmesan Crusted Breast of Chicken	\$45
Smoked Mozzarella & Spinach Risotto, Braised Fennel, Roasted Tomato Relish	
Lemon Garlic Chicken	\$45
Roasted Pan Jus, Roasted Fingerling Potato, Seasonal Vegetable	
Pan Seared Filet Mignon	\$70
Potato, Fennel & Three Cheese Gratin, Seasonal Vegetable	
Grilled Marinated Sirloin	\$65
Herb Butter, Roasted Yukon Potato, Seasonal Vegetable	
Grilled Veal Strip Loin	\$70
Blackberry Braised Onions, Potato & Turnip Hash, Green & Wax Beans	
Herb Crusted Rack of Lamb	\$60
Shell Bean & Potato Ragout	
Kurabuto® Pork Rib Chop	\$60
Fig, Olive & Almond Compote, Sweet Potato Hash, Seasonal Vegetable	
Roasted New England Cod & Lobster Ravioli	\$60
Chorizo Buerre Blanc, Seasonal Vegetable	
Ricotta & Manchego Tortelloni	\$40
Broccoli Rabe, Grilled Artichokes, Roasted Tomatoes, Garlic Butter Sauce	
Slow Roasted Salmon	\$55
Warm Bacon Slaw, Fingerling Potato	
Seared Polenta	\$40
Basmati Rice, Tomato Ragout, Seasonal Vegetables	

Choose one from each course:

Soup Selections

Crab & Corn Chowder
Fire Roasted Tomato & Fennel Soup
New England Clam Chowder

Salad Selections

Signature Salad
*Boston Bib Lettuce, Sweet Tomatoes,
Cabot Swiss Cheese, Candied
Walnuts & Blackberry Dressing*

Hand Tossed Caesar Salad
*Romaine Lettuce, Garlic Croutons,
Shaved Parmesan & Housemade
Caesar Dressing*

Iceberg Wedge Salad
*Cobb Smoked Bacon, Blistered
Tomatoes & Blue Cheese Dressing*

Soup & Salad Enhancements

Lobster Bisque \$4

North End Salad \$3
*Vine Ripened Tomatoes, Fresh
Mozzarella & Basil with Aged
Balsamic Vinegar & Garlic Twist*

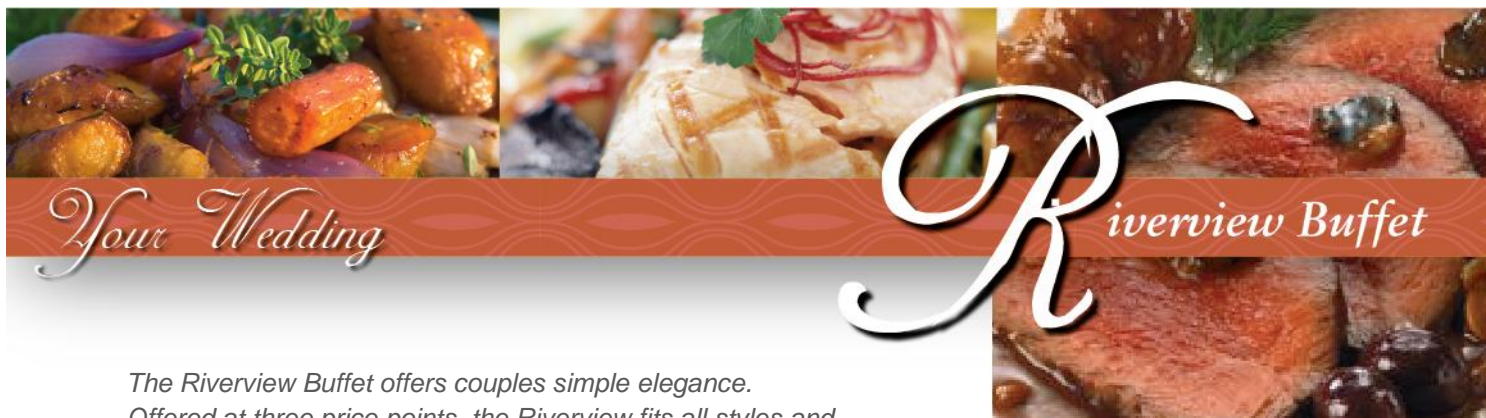
Spinach Salad \$3
*Baby Spinach Greens, Mushrooms, Red
Onions, Pecans & Sherry Vinaigrette*

All prices are per person.

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*The Riverview Buffet offers couples simple elegance.
Offered at three price points, the Riverview fits all styles and budgets.*

	Enhanced \$80	Classic \$65	Basic \$45
Services			
Dedicated Wedding Consultant	✻	✻	✻
Elegant Ivory Full-Length Linen	✻	✻	✻
Complimentary Photo Area for the Wedding Party	✻	✻	✻
Fresh Floral Arrangements for Guest Tables & Head Table	✻	✻	
Food & Beverage			
Elegant Reception Displays	✻	✻	
<i>Imported & Domestic Cheese Garnished with Fresh Seasonal Fruit & Fresh Vegetable Crudités with Selection of Dips</i>			
Four Course Buffet Dinner	✻	✻	✻
Selection of Four Butler Passed Hors d' Oeuvres	✻		
One Hour Open Bar	✻ Premium	✻ Standard	
Champagne Toast	✻	✻	✻
Wine Service with Dinner (<i>up to 2 glasses per person at value up to \$32.00 per bottle</i>)	✻		
Custom Designed Wedding Cake	✻	✻	✻
Special Extras			
Deluxe Overnight Accommodations for Bride & Groom	✻	✻	✻
Special Rates on Overnight Guest Accommodations	✻	✻	✻
Deluxe Overnight Room Accommodations for your One Year Anniversary	✻	✻	✻

All prices are per person.

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**Inn & Conference
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Your Wedding

Riverview Buffet

Soup & Salad Selections *(Select two)*

Corn & Crab Chowder
Fire Roasted Tomato & Fennel Soup
New England Clam Chowder
Hand Tossed Caesar Salad
Iceberg Wedge Salad
Fresh Garden Salad

Buffet Entrées*

Lemon Garlic Chicken with Pan Au Jus
Herb & Parmesan Crusted Chicken Breast with Roasted Tomato Relish
Grilled Marinated Sirloin with Herbed Butter
Roasted New England Cod
Ricotta & Manchego Tortelloni with Broccoli Rabe, Artichoke & Tomato
Slow Roasted Salmon

Accompaniment *(Select one)*

Roasted Fingerling Potatoes
Sweet Potato Hash
Basmati Rice
Potato & Turnip Hash
Fennel & Three-Cheese Gratin

Dessert *(Select one)*

Banana's Foster Cheesecake
White Chocolate Raspberry Cheesecake
Chocolate Fudge Cake
Warm Apple Cobbler
Tiramisu Torte
Selection of House-Baked Mini Pastries

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*Reception limited to (5) hours
Minimum fifty (50) guests*

*Includes: Fresh Rolls & Butter,
Seasonal Vegetable,
Water, Coffee & Tea Service*

***Classic & Basic Buffet**

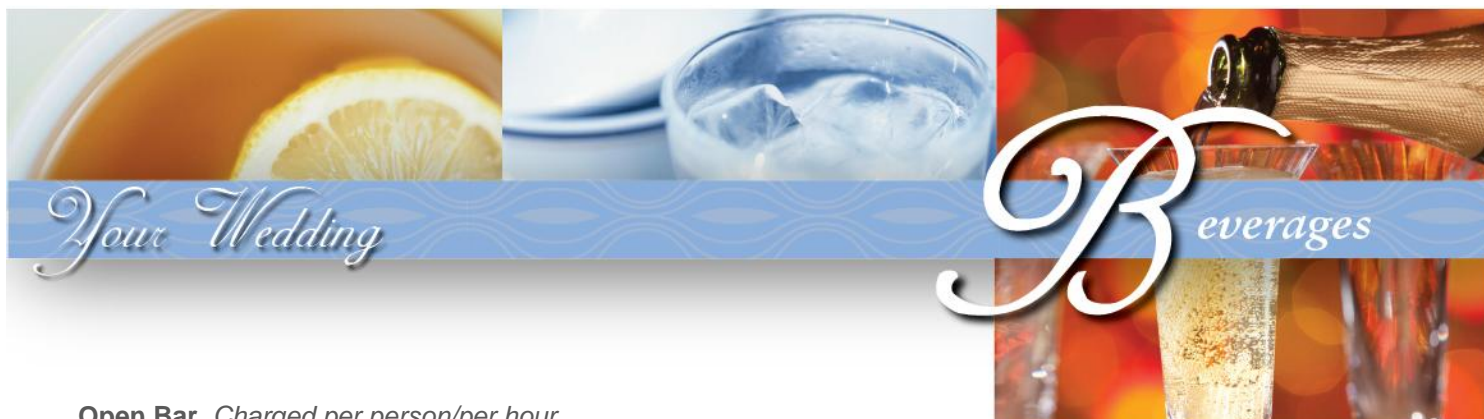
Please select two (2) entrée choices

***Enhanced Buffet**

Please select three (3) entrée choices



**Inn & Conference
Center**



Open Bar *Charged per person/per hour*

Premium Selections \$14
*Absolut Vodka, Makers Mark, Captain Morgan,
 Beefeaters Gin, Crown Royal Whisky, Dewars Scotch,
 Jose Cuervo Gold*

Standard Selections \$12
*Smirnoff Vodka, Jack Daniels, Bacardi Rum,
 Tanqueray Gin, Canadian Club Whisky, J&B Scotch,
 Jose Cuervo Especial*

Consumption Host Bar *Charged per drink*

Top Shelf/2 Liquor Mixed Drink	\$11.75
Premium Mixed Drinks	\$8.75
Standard Mixed Drinks	\$7.75
House Mixed Drinks	\$6.75
Domestic Beer	\$3.75
Imported Beer	\$4.75
Premium Wine by the Glass	\$8.75
House Wine by the Glass	\$6.75
Soft Drinks	\$2.00
Mineral Waters	\$3.00

Cash Bar

Top Shelf/2 Liquor Mixed Drink	\$12.00
Premium Mixed Drinks	\$9.00
Standard Mixed Drinks	\$8.00
House Mixed Drinks	\$7.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
Premium Wine by the Glass	\$9.00
House Wine by the Glass	\$7.00
Soft Drinks	\$2.00
Mineral Waters	\$3.00

*One (1) bartender required per seventy-five (75) guests
 Bartender Fee \$80 per bartender; waived with sales of \$250*

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Champagne

Moët & Chandon "White Star" Imperial, France 187ml \$34

White/Blush

2010	Chardonnay, Domaine Bernier, France Loire Valley	\$32
2010	Pinot Grigio, DiLenardo, Italy, Friuli	\$25
2010	Sauvignon Blanc, Joel Gott, California	\$28
2010	Riesling, Dr. Loosen Mosel, Germany	\$28
2010	White Zinfandel, Montevina, California	\$20

Red Wines

2009	Cabernet Sauvignon, Rutherford Ranch, California, Napa Valley	\$32
2009	Merlot, Ghost Pines, California	\$28
2009	Pinot Noir, DeLoach, California	\$28
2009	Red Blend, Hedges CMS, Washington	\$32
2008	Shiraz, Peter Lehman, Australia, Barossa Valley	\$25
2010	Malbec, Terrazas, Argentina, Mendoza	\$28

Champagne

100	2002 Dom Pérignon, Epernay	\$175
101	N.V. Laurent Perrier, Brut LP, Tours-sur-Marne	\$78
102	N.V. Veuve Clicquot Ponsardin, Brut, Yellow Label, Reims	\$88
103	N.V. Moët & Chandon "White Star" Imperial, France	\$58

Sparkling

104	N.V. Prosecco, Zonin, Italy	\$29
105	N.V. Blanc de Noirs, Domaine Chandon, California	\$40

Vintages subject to change without notice

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White Wines from America

200	2007 Chardonnay, Nickel & Nickel, Truchard Vineyard, Carneros	\$82
201	2010 Chardonnay, Cakebread Cellars, Napa Valley	\$64
202	2009 Chardonnay, Jordan Vineyards, Russian River Valley	\$56
203	2010 Chardonnay, Napa Cellars, California	\$42
204	2010 "Unoaked" Chardonnay Joel Gott, Monterey, Napa	\$38
205	2010 Sauvignon Blanc, St. Supery, California	\$36
206	2010 Pinot Gris, King Estates, Oregon	\$32
207	2009 Conundrum, Caymus Vineyards, Napa Valley	\$50

Red Wines from America

300	2009 Cabernet Sauvignon, Caymus, Napa Valley	\$98
301	2007 Cabernet Sauvignon, Jordan Vineyards, Alexander Valley	\$82
302	2007 Cabernet Sauvignon, Whitehall Lane, Napa Valley	\$68
303	2006 Cabernet Sauvignon, St. Supery, Napa Valley	\$58
304	2009 Cabernet Sauvignon, Buehler Estate	\$48
305	2006 Merlot, Kunde Vineyards, Sonoma County	\$40
306	2007 Merlot, Rombauer, Napa Valley	\$52
307	2009 Merlot, Duckhorn Vineyards, Napa Valley	\$78
308	2009 Pinot Noir, Argyle, Willamette Valley	\$50
309	2009 Pinot Noir, Etude Vineyard, Carneros	\$72
310	2008 Pinot Noir, Domaine Serene, Yamhill Cuvee, Willamette Valley	\$62
311	2008 Paraduxx, Duckhorn, Napa	\$78
312	2009 Zinfandel, Artenzin, Mendocino Country, California	\$45
313	Syrah, Zaca Mesa, Santa Barbara, Santa Ynez Valley	\$40

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Your Wedding

Preferred Vendors

Cakes

Erin Schwartz (ICC Pastry Chef)	978-934-6920
Creative Cakes By Debby	603-882-1666
Frederick's Pastries	603-647-2253

Ceremony & Cocktail Hour Music

Brian Weeks	978-302-8967
Ed Bemish	603-235-9378
Gilded Harp	978-443-0656
Stanley Swann	617-851-0272

Enhancements/Favors/Ice Sculpture

Balloonatics	781-231-3410
Brilliant Ice Sculptures	978-794-2400
The Chocolate Truffle	781-944-7155

Entertainment

D&S Entertainment	978-453-3337
Entertainment Specialist	800-540-8157
Groove Events	781-652-0515
Nulmage Entertainment	877-683-9991

Favors

Paper Potpourri	978-372-3861
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Florists

A Belvidere Florist	978-937-1313
Konstantina's Floral Design	508-527-0353
Wood Bros Flowers	978-454-8056

Justice of the Peace/Non-Denominational Ministers

William Flanagan	978-459-7325
Honorable Barbara M. Kahn	781-322-1177
James C. Gibney	508-559-2222
Reverend Marianne Snow	781-246-0365

Lighting & Décor

Groove Events	781-652-0515
Boston Sound & Light	978-360-4273
Shagun	978-957-2877

Photographers/Videographers

Michael J. Charles Photography	617-821-5009
Simply Mella Photography	617-777-6607
Groove Events	781-652-0515
A Thousand Moments Photography	603-200-0084

Specialty Linens & Rentals

Christian Party Rental	603-882-1234
Perfect Parties	603-883-3878
Rentals Unlimited	781-341-1600

Transportation

Christianson Bus	978-453-9030
Grace Limousine	603-666-0203
Michael Limousine	978-532-8488



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