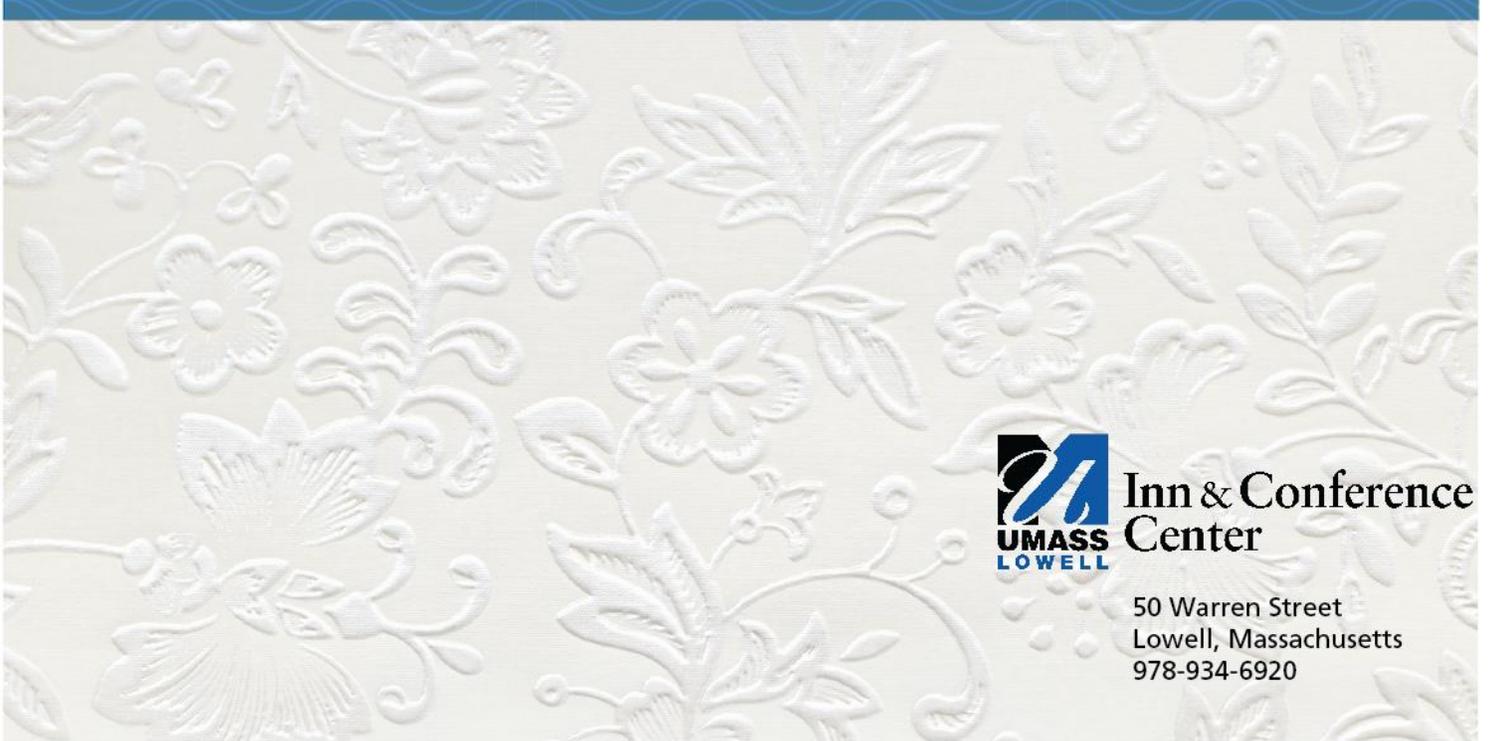




# *Wedding Packages*



**Inn & Conference  
Center**

50 Warren Street  
Lowell, Massachusetts  
978-934-6920



*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.



*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 Rubeen	\$150
Wild Mushroom Phyllo	\$175
Vegetable Quesadilla	\$175
Spanakopita	\$150
Ratatouille Phyllo	\$150

**All prices are per person.**

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.



**Inn & Conference  
Center**



# Your Wedding

# Displays & Stations



**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 Crudité 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

**All prices are per person.**

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.



*Your Wedding*

*Displays & Stations*

**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

**All prices are per person.**

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.



**Inn & Conference Center**





*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.*

### All prices are per person.

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.





**Platinum Plated Entrées**

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

**All prices are per person.**

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.





*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.*

### All prices are per person.

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.





**Gold Plated Entrées**

<b>Herb &amp; Parmesan Crusted Breast of Chicken</b>	<b>\$65</b>
Smoked Mozzarella & Spinach Risotto, Braised Fennel, Roasted Tomato Relish	
<b>Lemon Garlic Chicken</b>	<b>\$65</b>
Roasted Pan Jus, Roasted Fingerling Potato, Seasonal Vegetable	
<b>Pan Seared Filet Mignon</b>	<b>\$85</b>
Potato, Fennel & Three Cheese Gratin, Seasonal Vegetable	
<b>Grilled Marinated Sirloin</b>	<b>\$80</b>
Herb Butter, Roasted Yukon Potato, Seasonal Vegetable	
<b>Grilled Veal Strip Loin</b>	<b>\$85</b>
Blackberry Braised Onions, Potato & Turnip Hash, Green & Wax Beans	
<b>Herb Crusted Rack of Lamb</b>	<b>\$85</b>
Shell Bean & Potato Ragout	
<b>Kurabuto® Pork Rib Chop</b>	<b>\$75</b>
Fig, Olive & Almond Compote, Sweet Potato Hash, Seasonal Vegetable	
<b>Roasted New England Cod &amp; Lobster Ravioli</b>	<b>\$75</b>
Chorizo Buerre Blanc, Seasonal Vegetable	
<b>Ricotta &amp; Manchego Tortelloni</b>	<b>\$60</b>
Broccoli Rabe, Grilled Artichokes, Roasted Tomatoes, Garlic Butter Sauce	
<b>Slow Roasted Salmon</b>	<b>\$70</b>
Warm Bacon Slaw, Fingerling Potato	
<b>Seared Polenta</b>	<b>\$60</b>
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.**

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.





*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.**

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.



**Silver Plated Entrées**

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

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.





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

	<b>Enhanced \$80</b>	<b>Classic \$65</b>	<b>Basic \$45</b>
<b>Services</b>			
Dedicated Wedding Consultant	✿	✿	✿
Elegant Ivory Full-Length Linen	✿	✿	✿
Complimentary Photo Area for the Wedding Party	✿	✿	✿
Fresh Floral Arrangements for Guest Tables & Head Table	✿	✿	
<b>Food &amp; Beverage</b>			
Elegant Reception Displays	✿	✿	
<i>Imported &amp; Domestic Cheese Garnished with Fresh Seasonal Fruit &amp; Fresh Vegetable Crudités with Selection of Dips</i>			
Four Course Buffet Dinner	✿	✿	✿
Selection of Four Butler Passed Hors d' Oeuvres	✿		
One Hour Open Bar	✿ <i>Premium</i>	✿ <i>Standard</i>	
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	✿	✿	✿
<b>Special Extras</b>			
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.**

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.





*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

**All prices are per person.**

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.

*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**





**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*

**All prices are per bottle.**

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees





### 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

*Vintages subject to change without notice*

**All prices are per bottle.**

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees



*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

**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

