



Holiday Inn
& Suites



Thank you for expressing interest in the Holiday Inn Hotel & Suites of Marlborough, MA

We would be honored to be a part of the most important day in your life. With our specialized Wedding Packages and personalized service, we would love to help you transform the beautiful ideas you have envisioned into a successful day of magical moments that will last you a lifetime.

Every Wedding will include:

- ❖ Glass Mirrors and Votive Candles for each Guest Table*
 - ❖ 8 Point Linen*
 - ❖ Your Choice of Colored Napkin*
 - ❖ Flexible Dance Floor*
- ❖ Private Hospitality Room for your Bridal Party*
 - ❖ Picturesque Gazebo for Photos*
 - ❖ White Glove Service*
 - ❖ Sliced Lemon in Water Glasses*
 - ❖ Elegant 4 Course Dinner*
- ❖ Professional Wedding Coordinator*
 - ❖ Private Bartender*
 - ❖ Complimentary Cake Cutting*
- ❖ Special Room Block Rate for Overnight Guest Rooms*
 - ❖ Ample Complimentary Parking*

On the following pages we have specially crafted packages to help make the selecting process a little easier.

~ The Platinum ~

Elegant Four Course Dinner

*International Cheese Display with Assorted Cheese & Crackers
Deluxe Vegetable Crudités & Dip*

*Your Choice of Four Hot Hors D'oeuvres
(4 pieces per person)*

Champagne Toast with Strawberry Garnish for all Guests

*Elegant Wedding Cake with Chocolate Covered Strawberry
to be Served for your Dessert*

Viennese Dessert Table

Late Night Coffee Station

White Glove Service

Cake Knife and Toast Glasses

Glass Mirrors, Votive Candles and Fresh Flower Centerpieces for Each Guest Table

Elegant Floor length Linens, Chair Covers & Bows

Your Choice of Colored Napkin to Compliment your Tables

*Private Bridal Party Hospitality Room with
Champagne, Cheese & Crackers, Vegetable Crudités & Hot Hors D'oeuvres upon Arrival*

Elegant Overnight Suite for Bride and Groom

*Complimentary Champagne & Chocolate Dipped Strawberries in your Bridal Suite
Complimentary Breakfast for the Bride & Groom in our Restaurant the next Morning*

*Complimentary Overnight Accommodations with Dinner & Breakfast to Celebrate your
First Year Anniversary at our Hotel*

~ The Gold ~

Elegant Four Course Dinner

*International Cheese Display with Assorted Cheese & Crackers
Deluxe Vegetable Crudités & Dip*

*Your Choice of Three Hot Hors D'oeuvres
(3 pieces per person)*

Champagne Toast with Strawberry Garnish for all Guests

*Elegant Wedding Cake with Chocolate Covered Strawberry
to be Served for your Dessert*

White Glove Service

Cake Knife and Toast Glasses

*Glass Mirrors, Votive Candles and Fresh Flower Centerpiece
for Each Guest Table*

8 Point Linen

Your Choice of Colored Napkin to Compliment your Tables

*Private Bridal Party Hospitality Room with
Champagne, Cheese & Crackers & Hot Hors D'oeuvres upon arrival*

*Elegant Overnight Suite for Bride and Groom
Complimentary Champagne & Chocolate Dipped Strawberries in your Bridal Suite*

*Complimentary Breakfast for the Bride & Groom in
our Restaurant the next Morning*

~The Silver~

Elegant Four Course Dinner

International Cheese Display with Assorted Cheese & Crackers

Champagne Toast with Strawberry for all Guests

White Glove Service

Glass Mirrors & Votive Candles for Each Guest Table

8 Point Linen

Your Choice of Colored Napkin to Compliment your Tables

*Private Bridal Party Hospitality Room and Photo Area
Champagne & International Cheese Display upon Arrival*

*Elegant Overnight Suite for Bride and Groom
Complimentary Champagne & Chocolate Dipped Strawberries in your Bridal Suite*

*Complimentary Breakfast for the Bride & Groom in
our Restaurant the next Morning*

Special Room Block Rate for your Guests

~Hors D'oeuvres~

Stationed or Passed

Bruschetta

Spring Rolls

Mini Quiche

Spanakopitas

*Meatballs
Italian Style or Swedish*

Mini Chicken Cordon Bleu

Chicken Kabobs

Scallops Wrapped in Bacon

Beef Teriyaki

Stuffed Mushrooms

Cocktail Franks in a Blanket

~A La Carte Hors D'oeuvres~

(Additional \$1.00 per person)

*Coconut Shrimp
Chicken Tenderloin
Mini Baked Brie*

Shrimp Cocktail (Additional \$1.50 per person)

~Menu Selection~

Chicken Marsala

Pan Seared Boneless Chicken Breast with Mushrooms in a Rich Marsala Wine Sauce

Stuffed Breast of Chicken

With a Cranberry Cornbread Stuffing and Supreme Sauce

Baked Haddock

Fresh Haddock with Lemon Herb Crumbs

Atlantic Salmon

Dijon Herb Crusted Salmon Filet with Lemon Butter Sauce

New York Sirloin Steak

With a Cabernet Demi-Glace

Roast Prime Rib of Beef

Slow Roasted Rib Eye with Au Jus and Horseradish Cream

Grilled Filet Mignon

Placed upon Brandy Peppercorn Demi Glace

Surf & Turf

Petite Filet Mignon and two Baked Stuffed Shrimp

Grilled Duet

Petite Filet Mignon with a Grilled Chicken Breast

Vegetarian

Grilled Vegetable Stack

Children's Meals

Fruit Cup, Chicken Fingers & Fries

For additional entrée options, please ask your Catering Manager.

~Accompaniments~

Appetizers

~Choice of One~

Hummus Plate

Seasonal Fresh Fruit Cup

Served with raspberry coulis and a dollop of yogurt

Wedge of Melon with Fresh Berries

Italian Wedding Soup

Minestrone Soup

Clam Chowder \$2.25 additional per person

Melon Prosciutto \$3.95 additional per person

Shrimp Cocktail \$6.95 additional per person

Salad

~Choice of One~

Fresh Garden Salad

Traditional Caesar

Citrus Salad with Field Greens

Served with mandarin oranges and toasted almonds

& raspberry vinaigrette

Tomato Basil \$1.50 additional per person

Intermezzo

\$2.50 per person

~Choice of One~

Sorbet

Ziti Marinara

Starch

~Choice of One~

Garlic Mashed Potato

Oven Roasted Potato

Rice Pilaf

Baked Potato

Vegetable

~Choice of One~

Seasonal Vegetable Medley

Glazed Carrots

Roasted Green Beans

Grilled Asparagus \$1.50 additional per person

~Buffet Selection~

Choice of Two Appetizers:

Caesar Salad

Fresh Garden Salad

Fruit Salad

Orzo Salad

Antipasto Display

Hummus Plate

Tomato Basil Salad \$1.50 additional per person

Choice of Two Entrées:

Pasta Primavera

Baked Stuff Chicken

Chicken Marsala

Citrus Chicken

Baked Haddock with Lemon Herb Crumbs

Roast Pork Loin with Apple Chutney

Sliced New York Sirloin with Mushroom Demi-Glace

Chef's Carved Prime Rib

Choice of One Starch:

Garlic Mashed Potato

Oven Roasted Potato

Rice Pilaf

Baked Potato

Choice of One Vegetable:

Seasonal Vegetable Medley

Glazed Carrots

Roasted Green Beans

Grilled Asparagus \$1.50 additional per person

*Accompanied by Rolls & Butter
Coffee, Decaffeinated Coffee and Teas*

~Entrée Selection & Pricing Guide~

	<i>The Platinum</i>	<i>The Gold</i>	<i>The Silver</i>
Poultry			
<i>Chicken Marsala</i>	\$73.00	\$55.00	\$38.00
<i>Roast Stuffed Breast of Chicken</i>	\$73.00	\$55.00	\$38.00
Seafood			
<i>Baked Haddock</i>	\$71.00	\$57.00	\$40.00
<i>Atlantic Salmon</i>	\$78.00	\$60.00	\$43.00
Beef			
<i>New York Sirloin</i>	\$81.00	\$63.00	\$51.00
<i>Roast Prime Rib of Beef</i>	\$84.00	\$66.00	\$54.00
<i>Filet Mignon</i>	\$86.00	\$69.00	\$56.00
<i>Surf and Turf</i>	\$87.00	\$69.00	\$56.00
<i>Grilled Duet</i>	\$85.00	\$67.00	\$53.00
Children's Meals	\$15.95	\$15.95	\$15.95
Vegetarian – Chef's Selection	<i>Package Price</i>	<i>Package Price</i>	<i>Package Price</i>
Buffet	\$80.00	\$61.00	\$45.00

All packages minimum 100 people

*3 Entrée Selections – Additional \$2.00
(Excludes vegetarian option)*

*All prices are subject to 13% gratuity, 8% taxable administrative fee
and 7% Massachusetts meal tax.*

~Wedding Reception Policies~

Payment Schedule

A non-refundable non-transferable deposit of \$1,000.00 is required upon signing the contract for all wedding receptions. A second deposit, totaling 25% of estimated revenue is required six months prior to wedding reception. A third deposit, totaling an additional 50% of estimated revenue is required (3) months prior to wedding reception. A final payment must be received one week prior to wedding reception in the form of cash, bank check, or valid credit card. All deposits are non-transferable and non-refundable. A credit card is required for additions made after the guarantee has been received and will always be when a Host Bar is arranged.

Guarantees

A final guarantee of attendance must be given to the hotel by noon (5) business days prior to the event. If the attendance falls below the guaranteed number, the customer will be charged for the guaranteed amount. Final menu selections must be submitted within a minimum of four weeks prior to the function.

Prices

All prices are subject to change. Food and beverage prices will be guaranteed 6 months prior to the function. All prices are subject to 13% gratuity, 8% taxable administrative fee, and 7% Massachusetts meal tax.

Food and Beverage Provisions

Due to Health regulations, liquor ordinance and liability insurance, it is required that all food and beverage be purchased through the Holiday Inn Hotel & Suites. No food is permitted to leave the premises. As a licensee, the Holiday Inn & Suite is responsible to abide by regulations enforced by the MA state liquor commission, including not serving anyone under the age of 21 or serving any obviously intoxicated person.

Cancellations

All cancellations notices shall be written and will be effective on the date of receipt by the Hotel. Customer and Hotel agree that due to the difficulty of ascertaining Hotel's actual damages in the event that the customer cancels this agreement, customer agrees to pay as liquidated damages and not as a penalty, a cancellation fee based on the schedule set forth. Customer expressly acknowledges that the cancellation fee represents a reasonable estimate of the actual damages Hotel would sustain for customer's breach of the cancellation provisions and that they are not excessive or grossly disproportionate to what the parties believe Hotel's actual damages would be. Projected Total Revenues means all revenue based on the Minimum Food & Beverage Guaranteed Amounts and Total Room Nights.