



Wedding Package

2017

International Cheese, Fruit and Crudité Display

**Two complimentary Hot Hors D'Oeuvres passed butler style*

Traditional Champagne Toast

Delectable Four-Course Dinners

Extraordinary Wedding Cake by Konditor Meister or Montilios

Elegant Floral Centerpieces

Room Rental Fee

Overnight Accommodations for the Newlyweds

Breakfast at our Bristro for the Newlyweds

Special Overnight Room Rates for Your Guests

Onsite Wedding Director the Day of Your Wedding Reception

Complimentary Tasting for the Couple

Dressing Room for the Bridal Party

All food and beverage Pricing is subject to the 20% facility fee and 7% State Sales tax.

The facility fee is not a tip, gratuity, or service charge for wait staff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The wait staff service employee, or service bartenders who work banquet events receive hourly wages in excess of minimum wage.

*See Catering manager for choices

Wedding Package Selections

Hors D 'Oeuvres

*Imported and Domestic Cheese Display
Served with Fresh Fruit, Assorted Crackers and Bread*

*Harvest Fresh Vegetable Crudit  Display
With Imported Olives and Vegetable Dip*

First Course

(Select one)

*Fresh Fruit Cup with Cr me Fraiche
Seasonal Soup du Jour*

Second Course

(Select one)

*Caesar Salad
Field Greens Salad
Spinach Salad with Wild Berry Vinaigrette*

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Sorbet Chefs Selection

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Entr e Selections

Prime Rib of Beef

With Rosemary Au jus

Filet Mignon

Served Medium Rare, Accompanied with Sauce B arnaise

Flat Iron Steak

Served with Port Wine Demi Glaze

Chicken Mayflower

Corn Bread Stuffed Chicken, Cranberry Glaze and Toasted Walnuts

Herb Roasted Statler Chicken

With Artichoke Bread Pudding and Lemon Jus

Chicken Saltimbocca

Chicken Breast with Prosciutto and Provolone Cheese, finished with a Marsala Wine Sage Sauce

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Seafood

Grilled Swordfish Steak

Served with Tuscan Style Crumbs and Roasted Tomato Coulis

Boston Baked Haddock

Encrusted with Fresh Herbs and Seasoned Crumbs

Baked Stuffed Shrimp

Three Colossal Shrimp, Seafood Stuffing and Roasted Garlic Cream Sauce

Combination Entrees

Petit Filet Mignon and Jumbo Baked Stuffed Shrimp

Boneless Breast of Chicken and Jumbo Baked Stuffed Shrimp Glazed with a Scampi Sauce

Choose One

Baked Potato with Sour Cream

Roasted Rosemary Red Bliss Potato

Roasted Garlic Whipped Potatoes

Garlic Herb Rice Pilaf

Potato Au Gratin Stack

Choose One

Maple Glazed Carrots

Medley of Garden Vegetables

Roasted Root Vegetables

Green Beans Forestiere

Broccoli Beurre Blanc

All Entrees are served with Rolls and Butter and Freshly Brewed Coffees and Assorted Teas

Dessert

Wedding Cake

Served with Premium Vanilla Ice Cream

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Wedding Package Pricing

Beef

| | |
|--------------------------|----------------|
| <i>Prime Rib of Beef</i> | <i>\$75.00</i> |
| <i>Filet Mignon</i> | <i>\$77.00</i> |
| <i>Flat Iron Steak</i> | <i>\$73.00</i> |

Poultry

| | |
|----------------------------|----------------|
| <i>Chicken Mayflower</i> | <i>\$70.00</i> |
| <i>Sattler Chicken</i> | <i>\$70.00</i> |
| <i>Chicken Saltimbocca</i> | <i>\$70.00</i> |

Seafood

| | |
|---------------------------------|----------------|
| <i>Grilled Salmon</i> | <i>\$70.00</i> |
| <i>Baked Haddock</i> | <i>\$70.00</i> |
| <i>Baked Stuffed Shrimp (4)</i> | <i>\$70.00</i> |

Combination Plates

| | |
|---------------------------------|----------------|
| <i>Petit Filet & Shrimp</i> | <i>\$80.00</i> |
| <i>Shrimp & Chicken</i> | <i>\$72.00</i> |

All prices are per person rates.

Prices are subject to change until contract is signed and deposit received

Package prices will be guaranteed upon receipt of signed contract and initial deposit

Should guest require open bar credit card will be required.

Package pricing is subject to applicable 20% facility charges and 7% Massachusetts state sales tax.

We recommend one entrée selection for all banquets.

Should you choose to offer two entrees, the higher priced entrée prevails for all meals.

The hotel offers a maximum of two entrees for each event.

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Course Upgrades

(Priced per guest)

| | |
|---|---------------|
| <i>New England clam chowder</i> | <i>\$4.00</i> |
| <i>Tomato, Mozzarella & Basil Salad</i> | <i>\$4.00</i> |
| <i>Lobster Ravioli with Lobster Champagne Sauce</i> | <i>\$5.00</i> |
| <i>Honey Dew Melon with Prosciutto</i> | <i>\$4.00</i> |

Cold Hors d'oeuvres Selections

(All Prices are quoted for 50 pieces)

| | |
|---|-----------------|
| <i>Chevre Cheese and Portobello Crostini</i> | <i>\$150.00</i> |
| <i>Stilton Cheese and Spiced Pear Bouchee</i> | <i>\$150.00</i> |
| <i>Smoked Salmon and Herb Cheese Crostini</i> | <i>\$150.00</i> |
| <i>Smoked Trout and Roasted Tomato Amuse Bouchee</i> | <i>\$150.00</i> |
| <i>Sundried Tomato and Kalamata Olive Crostini</i> | <i>\$150.00</i> |
| <i>Tomato Concasse and Buffalo Mozzarella Crostini</i> | <i>\$150.00</i> |
| <i>Grilled Artichoke and Mascarpone Amuse Bouchee</i> | <i>\$150.00</i> |
| <i>Eggplant Companota and Olive Tamponade Amuse Bouchee</i> | <i>\$150.00</i> |

Hot Hors d'oeuvres Selections

(All Prices quoted are for 50 Pieces)

| | | | |
|-----------------------------------|-----------------|---|-----------------|
| <i>Chicken Tempura</i> | <i>\$120.00</i> | <i>Vegetable Spring Rolls</i> | <i>\$120.00</i> |
| <i>Chicken Saltimbocca</i> | <i>\$150.00</i> | <i>Parmesan Artichoke</i> | <i>\$125.00</i> |
| <i>Coconut Chicken</i> | <i>\$150.00</i> | <i>Mini Potato Pancake</i> | <i>\$100.00</i> |
| <i>Chicken Wellington</i> | <i>\$150.00</i> | <i>Toasted Pine Nut and Goat Cheese</i> | <i>\$150.00</i> |
| <i>Beef Teriyaki</i> | <i>\$150.00</i> | <i>Pork Pot Stickers</i> | <i>\$125.00</i> |
| <i>Beef Brochette</i> | <i>\$150.00</i> | <i>Dijon Crusted Lamb Chops</i> | <i>\$200.00</i> |
| <i>Mini Beef Wellington</i> | <i>\$175.00</i> | <i>Crab Rangoon</i> | <i>\$200.00</i> |
| <i>Swedish Meatballs</i> | <i>\$120.00</i> | <i>Scallops and Bacon</i> | <i>\$150.00</i> |
| <i>Vegetable Stuffed Mushroom</i> | <i>\$120.00</i> | <i>Seafood Stuffed Mushrooms</i> | <i>\$125.00</i> |
| <i>Mini Assorted Quiche</i> | <i>\$120.00</i> | <i>Mini Crab Cake</i> | <i>\$150.00</i> |
| <i>Mushroom Vol au Vent</i> | <i>\$150.00</i> | <i>Sautéed Shrimp</i> | <i>\$200.00</i> |

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Carving Stations

*All carving stations are accompanied by finger rolls and assorted condiments
Professional attendant fee of \$100.00 per station is required for all manned stations*

Tenderloin of Beef \$160.00
(Serves 10 people)

Roast Turkey \$175.00
(Serves 25 people)

Roast Sirloin of Beef \$225.00
(Serves 25 people)

Baked Virginia ham \$150.00
(Serves 25 people)

Steamship Round of Beef \$800.00
(Serves 100 people)

Gourmet Stations

Exotic Fresh Fruit Display \$6.00
*A variety of chef selected exotic fruits,
sliced and served with a yogurt dipping sauce*

Sushi Display ~ Market Price
*(Minimum service of 50 people)
Assorted handmade sushi with Asian
dipping sauces and wasabi*

Antipasto Station \$7.00
*(Minimum service of 50 people)
Imported Italian meats and cheeses with flaked tuna
grilled artichoke hearts, roasted vegetables
Imported olive oils and balsamic vinegar*

Pasta Station \$8.00
*(Minimum Service of 50 People \$100.00 Attendant Fee)
Tri-color cheese tortellini, penne, farfalle, tri-color rotini
(choice of two of the above pastas)
prosciutto, mushrooms, broccoli florets, onions
tri-color peppers, zucchini, summer squash, eggplant
assorted cheeses, roasted garlic, olive oil, basil pesto
Marinara and Alfredo sauce*

Bruschetta Station \$6.00
*(Minimum Service of 50 People)
Assorted grilled and baked Italian style bread
eggplant caponata, olive tapenade,
garlic Roma tomatoes with basil, flavored virgin
Olive oils and an array of imported olives from Italy*

Mediterranean Nights \$6.00
*(Minimum Service of 50 People)
grilled flat breads with pita chips to accompany
assorted flavored hummus, tabouli, baba ganoush
and imported and domestic olives with flavored oils*

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Hors d'oeuvres Stations

Decorative Platters (Priced at 50 Pieces each)

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|---|--------|
| <i>Antipasto Skewers</i> | 125.00 |
| <i>Fresh Melon with Prosciutto di Parma</i> | 125.00 |
| <i>Asparagus with Prosciutto di Parma</i> | 125.00 |
| <i>Crab Stuffed Cherry Tomatoes</i> | 125.00 |

Shell fish Display (Priced at 50 Pieces each)

| | |
|--|--------|
| <i>Chilled Clams on the Half Shell</i> | 150.00 |
| <i>Chilled Oysters on the Half Shell</i> | 150.00 |
| <i>Iced Gulf Shrimp</i> | 250.00 |
| <i>Chilled Crab Claws</i> | 250.00 |

(All Served with Cocktail Sauce & Fresh Lemon Wedges)

Enhancements

Viennese Dessert Table

Variety of French Pastries, Chocolate Covered Strawberries, Fresh Berries and Sliced Fruit, Tortes, Petit Fours and Freshly Brewed Coffees And Assorted Teas

\$16.00 per person

Deluxe Coffee Station

Freshly brewed gourmet coffees, assorted herbal teas, lemon zests, chocolate shavings, Whipped cream, cinnamon sticks mint sticks and assorted flavors

\$4.00

Beverage Options

Beverage arrangements can be made for either cash bar or open hosted bar.

Pricing is based upon consumption.

We request that these arrangements be determined at least one (1) weeks prior to your function.

The hotel reserves the right to limit a "host/open" bar to a 4 (four hour) service

To ensure the comfort of all of the hotel's guests, we reserve the right to monitor noise levels of all pre and post function gatherings.

The registered guest will assume responsibility for all such indiscretions.

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