



# BEECHWOOD HOTEL

EXPERIENCE THE PASSION OF HOSPITALITY™

## *Weddings Package*



WORLDHOTELS  
where discovery starts

363 Plantation Street • Worcester, MA 01605 • Tel (508) 754.5789 • Fax (508) 754.0731  
[www.beechwoodhotel.com](http://www.beechwoodhotel.com) • [sales@beechwoodhotel.com](mailto:sales@beechwoodhotel.com)



## Exclusively Yours

Befitting our boutique style, each wedding we host is a fully customized experience, with unparalleled care and attention from start to finish. For a wedding that is as unique as it is perfectly planned, your dedicated wedding designer will make sure that no detail is overlooked.

From flowers, venue décor and catering menus to entertainment, photography and special rates for wedding guests staying at the hotel, your Beechwood Hotel wedding will be an affair to remember.

### **Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## Wedding Packages

PRICES LISTED UNDER ENTRÉE SELECTIONS

### GALA

---

- 5 1/2 Hour Reception
- Professional Wedding Consultant
- Private Hospitality Room for the Wedding Party with Champagne & Hors d'oeuvres
- 2 Stationary Displays
- 5 Passed Hors d'oeuvres
- Champagne Toast with Strawberry Garnish
- Choice of a Sit-Down Dinner or Chef-Attended Stations
- Choice of Solid or Stripe Floor-Length
- Table Linens with Matching or Colored Napkins
- Hurricane Lamp Centerpiece with a White Candle set atop a Mirror Tile with Votive Candles
- Large Parquet Dance Floor
- Complimentary Safe Deposit Box
- On-site Personal Event Manager to Oversee Your Entire Wedding Reception
- Overnight Accommodations on your wedding night in a Jr. Suite
- Custom-Designed Wedding Cake from your choice of (2) Bakeries: The Bean Counter, Konditor Meister
- Preferred Overnight Rooms Rates for your Wedding Guests
- Ample Complimentary Parking
- Complimentary Menu Tasting for Two to Finalize Reception Menu
- Dinner for Two on Your One Year Anniversary in Ceres Bistro
- List of Preferred Vendor Services
- Discounted Room Rental Fees on Showers, Rehearsal Dinner, and Post-Wedding Breakfast/Brunch

### A GRAND AFFAIR

---

Includes all items in the Gala Package

One Hour of Open Bar During your Cocktail Reception

Choice of Chair Covers with Colored Bows or Chiavari Chairs

### THE EVENT OF A LIFETIME

---

Includes all items in the Gala Package

Five Hours of Open Bar

Choice of Chair Covers with Colored Bows or Chiavari Chairs

Choice of Upgraded Linens

Upgraded Cake Amenity

#### **Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## Cocktail Reception

### STATIONARY DISPLAY

---

CHOICE OF TWO

**Imported & Domestic Cheese Display**

Fresh Berries, French Breads, & Assorted Crackers

**Vegetable Crudit ** – Variety of Fresh and Grilled Vegetables with House-made Dipping Sauces

**Almond Crusted Baked Brie** – Fresh Berries, Pineapple Chutney, Sliced Baguette

**Antipasto Display** – Cured Meats, Cheeses, Olive Medley, Fresh Mozzarella, Marinated Artichokes, Cherry Tomatoes

**Middle Eastern Display** – Hummus, Baba Ghanoush, Tabouli, Olive Medley, Falafel, Pita Bread

**Seasonal Fruit Skewers** – Mint and Honey Sabayon

### PASSED HORS D'OEUVRES

---

CHOICE OF FIVE

THE FOLLOWING HORS D'OEUVRES ARE SERVED COLD:

**Antipasto Skewers**

**Prosciutto-Wrapped Asparagus**

**Gold Sun Tomato Gazpacho Shooters**

**Ahi Tuna Tartare** – Crispy Wonton, Wasabi Aioli

**Smoked Salmon** – Potato Gaufrette, Cr me Fraiche, Pickled Onion

**Beef Tartare** – Toasted Baguette, Saffron Aioli, Cornichon

**Duck Confit Rillet ** – Phyllo Cup, Orange Marmalade

**Bruschetta** – Grilled Crostini, Balsamic Reduction, Fresh Basil

**Jumbo Shrimp Cocktail, Cocktail Sauce** (Additional \$4 per person)

**Oyster Shooters** (Additional \$4 per person)

THE FOLLOWING HORS D'OEUVRES ARE SERVED HOT:

**Scallops and Bacon**

**White Truffle Mac and Cheese Bites**

**Vegetarian Spring Roll** – Sweet and Sour Sauce

**Southwestern BBQ Chicken Spring Roll**

**Spanikopita**

**Red Beet Arancini**

**Petite Beef Wellington**

**Mini Crab Cakes** – R moulade Sauce

**Coconut Crusted Chicken Sate**  
Mango Dipping Sauce

**Waffle Crusted Chicken** – Maple Gastrique

**House-Made Chicken Cordon Bleu Bites**

**House-Made Pigs in a Blanket**

**Lamb Croquettes** – Tzatziki

**Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## Sit-Down Dinner

### SOUP OR SALAD

---

CHOICE OF ONE, SERVE BOTH FOR AN ADDITIONAL \$7.00 PER PERSON

FRESHLY BAKED ROLLS WITH BUTTER

#### SOUPS

**Corn Chowder**

**New England Clam Chowder**

**Butternut Bisque** (with or without Crabmeat)

**Mini Chicken Pot Pie** – Peas, Carrots, Yukon Potatoes, Herb Velouté, Puff Pastry

#### SALADS

**Caesar Salad** – Focaccia Croutons, Shaved Parmesan

**Pressed Melon Salad** – Mixed Greens, Crispy Prosciutto, Apple Cider Vinaigrette

**Roasted Beet Salad** – Arugula, Goat Cheese, Toasted Hazelnuts, Champagne Vinaigrette

**Mediterranean Salad** – Roasted Red Peppers, Kalamata Olives, Feta Cheese, Cucumbers, Oregano Vinaigrette

**Mixed Field Greens** – Strawberries, Figs, Goat Cheese, Toasted Almonds, Shallot Vinaigrette

**Caprese Salad** – Sliced Tomatoes, Fresh Mozzarella, Balsamic Drizzle, Basil

### INTERMEZZO

---

ADDITIONAL \$3.00 PER PERSON

**Watermelon, Lemon or Mango Sorbet**

Served in a colored, sugar-rimmed glass

### APPETIZER

---

MAY BE ADDED FOR AN ADDITIONAL FEE OF \$7 PER PERSON

**Slow Braised Boneless Short Rib**

Parmesan Polenta, Madeira Sauce

**Jumbo Lump Crab Cake** – Avocado Lime Mousse, Roasted Corn Salsa, Cilantro Oil

**Fried Eggplant** – Sautéed Spinach, Fresh Mozzarella, Tomato Coulis

**Honey Sesame Crusted Ahi Tuna** – Wasabi Aioli, Seaweed Salad

**Glazed Pork Belly** – Sweet Potato Purée, Crispy Brussel Sprouts

#### Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## ENTRÉE

---

CHOICE OF TWO

**Grilled Sirloin** – Fried Shallots, Madeira Demi, Pommes Gratin, Roasted Broccolini

\$105 | \$130 | \$155

**Filet Mignon** – Caramelized Onion Compound Butter, Truffle Mashed Potatoes, Grilled Asparagus

\$115 | \$140 | \$165

**Marinated Rack of Lamb** – Barley Risotto, Eggplant Caponata

\$120 | \$145 | \$170

**Bone-in Pork Loin** – Grilled Peaches, Braised Red Cabbage, Roasted Red Bliss Potatoes

\$95 | \$125 | \$150

**Roasted Free-Range Statler Chicken Breast**

Thyme Glazed Carrots, Garlic Mashed Potatoes, Thyme Jus

\$95 | \$125 | \$150

**Supreme Chicken Breast** – Stuffed with Spinach, Pine Nuts, Mushrooms, Fontina Cheese, Served with Garlic Mashed Potatoes, Sautéed Green Beans

\$100 | \$125 | \$150

**Pan-Seared Breast of Duck** – Gran Marnier Sauce, Sweet Potato Puree, Bok Choy

\$95 | \$120 | \$145

**Day Boat Haddock** – Lobster and Crab Stuffing with a Sherry Lobster Cream, Seasonal Mixed Vegetables, Roasted Red Bliss Potatoes

\$100 | \$125 | \$150

**Maple Glazed Grilled Salmon** – Roasted Fingerling Potatoes, Sautéed Spinach

\$100 | \$125 | \$150

**New York Sirloin and Stuffed Shrimp**

Lemon Thyme Hollandaise, Grilled Asparagus, Loaded Twice Baked Potato

\$130 | \$155 | \$180

**Petite Filet and Lobster Tail** – Béarnaise Sauce, Truffle Mashed Potatoes, Roasted Broccolini

\$140 | \$165 | \$190

## STARCH & VEGETABLE

---

STARCH AND VEGETABLES MAY BE SUBSTITUTED UPON REQUEST

### STARCH SUBSTITUTIONS

Truffle Whipped Potato  
Garlic Mashed Potato  
Pommes Gratin  
Roasted Red Bliss  
Loaded Twice Baked Potato  
Roasted Fingerling Potato  
Sweet Potato Purée  
Barley Risotto

### VEGETABLE SUBSTITUTIONS

Grilled Asparagus  
Thyme Glazed Carrots  
Seasonal Mixed Vegetables  
Roasted Broccolini  
Sautéed Green Beans  
Green Beans Almondine  
Roasted Root Vegetables (Seasonal)  
Sautéed Spinach

### Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## DESSERT

---

**Your Wedding Cake** – Whipped Cream, Chocolate Covered Strawberry, Drizzled with White Chocolate

## BEVERAGES

---

Freshly Brewed Regular Coffee  
Decaffeinated Coffee  
Herbal Tea Assortment

## CHILDREN'S MEALS

---

\$19.95 PER CHILD, CHOOSE ONE FROM APPETIZER AND ENTRÉE

### APPETIZER

Fresh Fruit Cup  
Garden Salad  
Mozzarella Sticks  
with Marinara  
Franks in a Blanket  
with Ketchup

### ENTRÉE

Macaroni & Cheese  
Individual Cheese Pizza  
Chicken Fingers  
and French Fries  
Pasta with Butter or Marinara  
Cheeseburger and French Fries

### DESSERT

Your Wedding Cake

## VENDOR MEALS

---

\$50.00 EACH

For plated dinners, vendors will be served the lesser priced of the two entrées.

For a stations menu, vendors will serve themselves through stations unless otherwise specified.

### Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## Stations Dinner

\$100 | \$125 | \$150

### SOUP OR SALAD

---

CHOICE OF ONE, THIS COURSE IS SERVED

#### SOUP

**Corn Chowder**

**New England Clam Chowder**

#### SALAD

**Caesar Salad** - Focaccia Croutons, Shaved Parmesan

**Mixed Field Greens** - Strawberries, Figs, Goat Cheese, Toasted Almonds, Shallot Vinaigrette

**Spinach Salad** - Crumbled Bleu Cheese, Garden Beet, Toasted Walnuts, Caramelized Onion Vinaigrette

**Butternut Bisque** (with or without Crabmeat)

**Mini Chicken Pot Pie** - Peas, Carrots, Yukon Potatoes, Herb Velouté, Puff Pastry

**Arugula & Frisée** - Crispy Prosciutto, Cubed Melon, Watermelon Vinaigrette

**Caprese Salad** - Sliced Tomatoes, Fresh Mozzarella, Balsamic Drizzle, Basil

### CARVING STATION

---

CHOICE OF TWO, \$75.00 CULINARY FEE APPLIES FOR EACH CHEF-ATTENDED STATION OR PER CHEF

**Herb Crusted Pork Loin** - Seasonal Compote

**Roasted Turkey Breast** - Traditional Gravy, House-made Cranberry Sauce

**Roasted Leg of Lamb** - Red Wine Jus

**Roasted NY Strip Sirloin** - Mushroom Marsala Sauce

**Roasted Prime Rib of Beef** - Horseradish Cream (Additional \$5 per person)

**Honey Sesame Crusted Loin of Tuna** - Seaweed Salad, Balsamic Soy Reduction, Served Rare (Additional \$4 per person)

### SAUTÉ STATION

---

CHOICE OF TWO, \$75.00 CULINARY FEE APPLIES FOR EACH CHEF-ATTENDED STATION OR PER CHEF

**Grilled Chicken Primavera** - Gemelli Pasta, Roasted Vegetables

**Tri-colored Cheese Tortellini** - Basil Pesto Cream, Parmesan Cheese

**Lobster Ravioli** - Saffron Sherry Cream Sauce, Sautéed Mushrooms, Braised Leeks

**Potato Gnocchi** - Lamb Ragu, Asparagus, Fresh Mint

**Seafood Fra Diabolo** - Mussels, Clams, Shrimp, Linguini, Spicy Marinara

**Rigatoni Bolognese**

**Chicken Broccoli Alfredo** with Penne

#### Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## ACCOMPANIMENTS

---

CHOICE OF ONE STARCH AND ONE VEGETABLE

FRESHLY BAKED BREADS AND ROLLS WITH SWEET CREAM BUTTER

### STARCH OPTIONS

Truffle Whipped Potato  
Garlic Mashed Potato  
Pommes Gratin  
Roasted Red Bliss  
Loaded Twice Baked Potato  
Roasted Fingerling Potato  
Sweet Potato Purée  
Barley Risotto

### VEGETABLE OPTIONS

Grilled Asparagus  
Thyme Glazed Carrots  
Seasonal Mixed Vegetables  
Roasted Broccolini  
Sautéed Green Beans  
Green Beans Almondine  
Roasted Root Vegetables (Seasonal)  
Sautéed Spinach

## DESSERT STATION

---

**Your Wedding Cake** - Sliced and Displayed on Platters

**Freshly Brewed Regular Coffee**

**Decaffeinated Coffee**

**Herbal Tea Assortment**

---

### **Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## Reception Enhancements

### NEW ENGLAND RAW BAR STATION

---

\$20.00 PER PERSON, OPTIONAL SHUCKING ATTENDANT AVAILABLE FOR \$75.00 PER ATTENDANT

**Jumbo Shrimp, Littlenecks and Oysters**

Served with Cocktail Sauce, Mignonette,  
and Fresh-cut Lemons

### ICE CREAM SANDWICH STATION

---

\$12.00 PER PERSON, AFTER DINNER ENHANCEMENT

**Chocolate, Vanilla, and Strawberry Ice Cream**

**Freshly Baked Assorted Cookies**

**Rainbow Sprinkles and Chocolate Shavings**

### DESSERT TABLE

---

\$12.00 PER PERSON

**Gourmet Cupcakes, Cannoli, Biscotti, Mini Tarts and Desserts**

**Freshly Brewed Regular Coffee**

**Decaffeinated Coffees**

**Gourmet Tea Assortment**

### CHOCOLATE FONDUE FOUNTAIN

---

\$16.95 PER PERSON, MINIMUM OF 40 PEOPLE

**DIPPING ITEMS:**

Sliced Fruits

Cookies

Brownie Bites

Cheesecake Bites

Pretzels

Marshmallows

**Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## WINE SERVICE WITH DINNER

---

PRICING IS BASED ON CONSUMPTION PER BOTTLE OPENED

Your guests will enjoy tableside wine service to be offered by our professional service staff.  
Choose from any of the wines in our extensive list.

## LINEN UPGRADE

---

PRICING VARIES BASED ON SELECTION

### UPGRADES INCLUDE:

Damask  
Armani Swirl  
Lamour  
Satin  
Bengaline  
Sheer  
Pintuck  
Prints  
Other specialty fabrics

## A/V RENTAL ITEMS

---

**Easels** - \$15.00 EACH  
**7' Screen** - \$50.00  
**LCD Projector** - \$225.00  
**27" Television & DVD/VCR Player** - \$165.00

## WIRELESS LED UPLIGHTING

---

**12 LED Up Lights** - available in an array of colors to accent our Grand Ballroom - \$850

---

### **Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## Beverage Options

### FIXED PRICE HOURLY BAR

---

\$20.00 PER PERSON, ONE HOUR OF UNLIMITED, FULLY STOCKED BEVERAGE SERVICE

**FEATURING:**

Assorted Brand Liquors  
Imported & Domestic Bottled Beers  
Red & White Wines  
Assorted Soft Drinks  
Juices  
Mineral Waters

**Two Hours:** \$28.00 per person  
**Three Hours:** \$36.00 per person  
**Four Hours:** \$43.00 per person  
**Five Hours:** \$50.00 per person

**MAXIMUM OF 5 HOURS**

### CONSUMPTION BAR

---

Hosted fully stocked bar, billed on a consumption basis for a pre-determined length of time, up to five hours.

Cost is estimated and pre-paid as a deposit using estimates listed below.

Client is charged or refunded the difference between actual consumption & deposit after the event.

**One Hour:** \$18.00 per person  
**Two Hours:** \$25.00 per person  
**Three Hours:** \$31.00 per person  
**Four Hours:** \$35.00 per person  
**Five Hours:** \$39.00 per person

### CASH BAR

---

Fully stocked bar available where guests are responsible for payment of their own beverages.

Please note for both the Consumption & Cash Bars, if bar revenue does not exceed \$350.00, a \$75.00 bartender fee will be applied.

**Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

# Banquet Wine List

Additional selections may be available upon request.

## WHITES

---

### CHARDONNAY

2013 Sea Ridge, Chardonnay, California	\$28
2013 Sonoma Cutrer, Russian River, California	\$45
2013 Pine Ridge Dijon Clones 'Carneros Napa', California	\$55
2012 Jackson Estate Camelot Highlands, Santa Maria Valley	\$58

### OTHER WHITES

2013 Pinot Grigio, Sea Ridge, Pinot Noir, California	\$28
2013 Honig Windery, Sauvignon Blanc, Napa Valley	\$33
2013 Chateau Haut Rian, Bordeaux Blanc, France	\$32

## REDS

---

### PINOT NOIR

2013 Sea Ridge, Pinot Noir, California	\$28
2013 King Estate 'Acrobat', Pinot Noir, Oregon	\$48
2011 Hitching Post 'Cork Dancer', Pinot Noir, Santa Barbara	\$55

### OTHER REDS

2013 Sea Ridge, Merlot, California	\$28
2015 Elsa Bianci, Malbec, Argentina	\$30
2013 Ferrari Carano, Merlot, Sonoma	\$48

### CABERNET SAUVIGNON

2013 Sea Ridge, Cabernet Sauvignon, California	\$28
2012 Rock and Vine, North Coast, California	\$36
2011 Burgess, Napa, California	\$54
2013 Twenty Rows, Napa Valley	\$48
2012 Liberty School, Central Coast, California	\$30
2012 Rock & Vine, North Coast	\$36

## CHAMPAGNE/ SPARKLING

---

Sparkling, Cristalino, Brut, Spain	\$27	Champagne, Moet Imperial, Epernay, NV	\$95
Champagne, Charles de Fere 'Blanc de Blanc,' France	\$40	Champagne, Dom Perignon, Epernay, 2000	\$210

**Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## Preferred Vendors

The following list represents vendors The Beechwood Hotel has worked with and highly recommends, however it is at your discretion who you contract.

### TRANSPORTATION

---

**Knight's Limousine (Shuttles)**  
(508) 839-6252

**Professional Limousine Service**  
(508) 581-8811

**AA Transportation**  
(508) 791-9100

**Limo Affair**  
(508) 731-0226

**Le Limo**  
(800) 287-8970

**Silver Fox Coaches (Coach Bus)**  
(508) 865-6000

### INVITATIONS / CALLIGRAPHY

---

**Janscript Elegant Calligraphy**  
(617)750-1530

**Oh So Chic Designs**  
(617) 387-1702

**Celebrations!**  
(508) 845-3676

**Invitations & Company**  
(617)227-2127

### DJ

---

**Touch of Class /Ken Cosco**  
(800)480-3200

**Sound City Entertainment/Bill DiOrio**  
(888) 826-7664

**Curtis Knight Entertainment**  
(978)6678910

**Greg Bedard**  
(508) 795-3311

**Ahronian Productions**  
(508) 429-7664

### FULL PRODUCTION

---

**Unique Melody Events & Design**  
774-275-7105

**Touch of Class**  
(800) 480-3200

**Sound City Entertainment**  
(888) 828-7664

**Revelation Production**  
(508) 797-0253

#### **Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## ENTERTAINMENT & BANDS

---

**Dale LePage (Singer & Trio)**  
dalelepagesite@aol.com

**The Gilded Harps**  
(978) 689-4860

**Mighty Groove (Band)**  
(617) 2832990

**Sheila Reid**  
(508) 799-9334  
(string trio, keyboard, harp, guitar)

**Intermezzo Chamber Players**  
(781) 861-7149

## JUSTICE OF THE PEACE | CELEBRANTS

---

**Arthur Tatro**  
508-885-4053

**Michael Backer**  
(508) 481-5011

**Dr. Don Gage**  
(508) 877-9890

**Rabbi Allen Ullman**  
(617) 641-2089

## PHOTOGRAPHERS

---

**The Imagery Studio/Alice Pepplow**  
(508) 579-8080

**Prudente Photography**  
(978) 884-7677

**Sound City Ent./Dawn DiOrio**  
(888) 826-7664

**Stephen Ericson Photography**  
(508) 856-0775

**Leise Jones Photography**  
(617) 671-5572

**Erica Ewing Photography**  
(508) 471-7988

**Mike Nyman Photogrphay**  
(508) 414-1656

## FLORISTS

---

**French Bouquet Florist**  
(508) 755-6464

**Floral Elegance**  
(508) 839-9811

**Muddy Feet Flower Farm**  
(773)355-0177

**Danielson Flowers Inc.**  
(508) 842-8992

**Herbert Berg Florist**  
(508) 755-5888

---

### **Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## BAKERIES

---

**Bean Counter Cake & Pastry Shop**  
(508) 754-0505

**Konditor Meister**  
(781) 849-1970

## VIDEOGRAPHERS

---

**Jeff Brouillet**  
(401) 261-3319

**Waves Media**  
(603) 458-5175

**Digital Video Productions**  
(781) 293-5359

## ON-SITE SPA SERVICES

---

**TEAL (hair & makeup)**  
(978) 453-8325

**Wedding Tresses/Jackie Norrie**  
(781) 585-0600

**Michelle Tricomi (nails)**  
(508) 241-9106

**Premiere Makeup & Hair**  
(703) 888-8376

**Eileen O'Malley (makeup)**  
(508) 752-9682

## OFF-SITE SPA SERVICES

---

**Paul Conzo Spa & Salon**  
(508) 754-5418

**St. Cyr Salon & Spa**  
(508) 752-2222

**Divine Day Spa**  
(508) 791-6060

## DRESSES, TUXEDOS & ACCESSORIES

---

**Pronuptia Bridals**  
(508) 753-4426

**Elegance by Carbonneau**  
(508) 595-0400

**Bonardi's Tux**  
(508) 754-4036

**Men's Wearhouse & Tux**  
(508) 756-4661

---

### **Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## In-Room Wedding Day Hospitality

ROOM SERVICE DELIVERY CHARGE OF \$2.00 WILL APPLY

PLEASE NOTE: ALL GUESTS MUST PRESENT VALID I.D. AT TIME OF DELIVERY FOR ALL ALCOHOL

### MIMOSA BREAKFAST

---

\$9.00 PER PERSON, ADD A PITCHER(S) OF MIMOSAS \$25 (SERVES 5 GUESTS)

**Bagels with Cream Cheese**

**Assorted Breakfast Pastries & Muffins**

**Sliced Seasonal Fruits and Berries**

**Yogurt Parfaits**

**Orange & Cranberry Juice**

**Regular Coffee, Decaffeinated Coffee,  
Herbal Tea Assortment**

### THE "I DO" DELI

---

\$13.00 PER PERSON

**Assorted Pre-Made Sandwiches:**

Turkey Breast, Honey Ham, Tuna, & Grilled Vegetables

**Vegetable Crudités with Assorted Dips**

**Potato Chips**

**Bottled Water & Soft Drinks**

### PREMARITAL MUNCHIES

---

\$12.00 PER PERSON

**Assorted Cookies and Brownies**

**Cape Cod Potato Chips**

**Honey Roasted Peanuts**

**Rice Crispy Treats**

**Bottled Water & Soft Drinks**

### FIESTA DE L'AMOR

---

\$14.00 PER PERSON, ADD A PITCHER(S) OF MARGARITAS \$35 (SERVES 5 GUESTS)

ADD A BUCKET (S) OF CORONAS \$25 (SERVES 5 GUESTS)

**Chips & Salsa**

**House-made Guacamole**

**Chicken & Cheese Quesadillas**

**Cinnamon Sugar Churros**

**Bottled Water & Soft Drinks**

**Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## Sunday Brunch Buffet

ADULTS: \$33.95 / CHILDREN 6-12: \$14.50 / CHILDREN 5 & UNDER: FREE

### BREAKFAST SELECTIONS

---

**Scrambled Eggs**

**Maple Cured Bacon**

**Smoked Breakfast Sausage**

**Homefried Potatoes**

**Texas French Toast** with Vermont-made Maple Syrup

**Cheese Blintzes** with Fruit Topping and Sour Cream

**Assorted Breakfast Mini Pastry**  
with Whipped Honey Butter

### SALAD SELECTIONS

---

**Freshly-tossed Caesar Salad**

**Assorted Field Greens with Dressings  
and Toppings**

**Assorted Cut Melons and Pineapple**

**Three Chef Selected Salads** (Changes Every Sunday)

### SEAFOOD SELECTIONS

---

**Sliced Smoked Salmon** with Accompaniments

**Assorted Freshly Baked Bagels**

**Whipped Plain and Chive Cream Cheese**

**Peel and Eat Shrimp** with Spicy Cocktail Sauce  
and Horseradish

### STATIONS

---

**Omelet Station** - Fresh made-to-order Omelets,  
Toppings Include: Onions, Peppers, Ham, Tomatoes,  
Spinach, Mushrooms and Cheese

**Waffle Station** - Fresh made-to-order Malted Waffles,  
Toppings Include: Vermont Maple Syrup, Whipped  
Honey Butter, Whipped Cream and Assorted Fruit  
Compotes

**Carving Station** - Two Roasted Carved Items with  
Accompaniments (Changes Weekly)

**Hot Food Station** - Chef's Selection which may  
include Chicken, Fish, Pasta, Rice and Vegetable

**Crepe Station** - Fresh made-to-order French Crepes  
with Assorted Toppings Including: Chocolate Chips,  
Fruit Compotes and Whipped Cream

**Dessert Station** - Chef's Choice of Desserts which  
may include: Assorted Tortes, Mini Pastries, Mousses,  
Cookies, Brownies and a Hot Dessert

### INCLUDED WITH BRUNCH

---

**Bloody Mary, Screwdriver, Mimosa or Glass of Champagne** (choice of one)

#### **Kosher, Vegetarian and Dietary Restricted Meals Available Upon Request**

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness. Prices and items are subject to change. All prices are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax.

## General Information

### HOURS AVAILABLE

Friday & Saturday Day: must end by 4pm

Evening: may not begin until 5pm or later

Sunday Evening: Available after 5:30pm

\*NOTE: Evening weddings may be extended for (1) hour at the end of your event for an additional \$500.00

### CEREMONY ROOM FEES

On-site Wedding Ceremonies within our Maria Gill Wilson Chapel or elsewhere on the property are subject to a room rental of \$500.00. NOTE: Under certain circumstances, our outdoor Terrace may be utilized for your ceremony.

### ADDITIONAL CHARGES

\$1000 Room Fee for the use of the entire Grand Ballroom. All audio-visual, food, and beverage items are subject to a 12% service charge, 10% taxable administrative fee and 7% Massachusetts tax; Audio-visual is available upon request and is subject to all applicable taxes.

### CONTRACTS & GUARANTEES

Any available date of interest may be placed on a tentative hold for up to (2) weeks. At the end of the two weeks, the space may be released or contracted on a definitive basis. To confirm your event, a \$1,500 non-refundable deposit is required along with a signed contract and a valid credit card for file. A non-refundable deposit of 50% of your estimated balance is due (6) months prior to the event date. An estimated guest count is required one month prior to your event date. The guaranteed number of guests in attendance along with your final payment must be received (10) business days prior to the event date. Once the final guaranteed count has been given the number of attendees may not be reduced, however it may increase through (3) business days prior to the event date.

### PAYMENT METHODS

Payments are accepted in the form of cash, credit card (Visa, MasterCard, American Express, Discover, and Diners Club), personal or bank checks. Hotel requires that a completed credit card authorization form be on file for all events.

### CANCELLATIONS

ALL deposits are non-refundable. Receptions cancelled within 120 days of the event date will be charged 100% of the estimated balance for food and beverage due.

### MINIMUMS

Use of this wedding package requires a minimum of 40 guests unless otherwise approved through the Sales Office. Saturday evening events within our Grand Ballroom must meet a \$14,000 Food & Beverage minimum (before tax and gratuity). We do have flexibility with this minimum on off-peak Saturdays along with Fridays and Sundays. Please check with the Sales Office.

### LIQUOR REGULATIONS

The Beechwood Hotel's liquor license is granted by the Massachusetts State Liquor Commission. The Hotel complies with all state regulations and laws. Patrons or guests will not be permitted to bring into the hotel or take from the hotel, any alcoholic beverages or food. Our staff reserves the right to refuse beverage service to any customer who is becoming or who is likely to become intoxicated. No person under the age of 21 will be allowed to consume or purchase alcohol.

### DISPLAYS, DECORATIONS AND PERSONAL PROPERTY

Arrangements for set-up or displays must be made through the Sales Office prior to the function. All proposed displays or decorations shall be subject to the approval of the Beechwood Hotel. All property of the patron or the patron's guests brought to the hotel shall be at the sole risk of the patron. The hotel will not be liable for any loss or damage to any property for any reason. Fire regulations forbid the use of open flames, and therefore all candles must be enclosed to the tip of the flame in glass and sit low in the candle holder. The use of loose glitter and certain types of confetti is strictly forbidden.

### LIABILITY & DAMAGE

The Beechwood Hotel reserves the right to inspect and control all private functions. The Hotel will not be liable for any damages to or to loss of equipment, merchandise or articles left in the Hotel prior to, during or following the functions. The client will be responsible for any damage to the building, equipment, decorations or fixtures belonging to the Hotel, lost or damaged during the event due to the activities of its guests. Any damages will be billed to the client at replacement cost.