

Weddings at the Holiday Inn Tewksbury/ Andover

Silver Package

Our Silver Package offers a Five Hour Wedding Reception which includes:

- ∞ Personalized Services of Wedding Host or Hostess to attend to you and your event
- ∞ Private Room for Formal Photographs with a sampling of your Hors D'oeuvres, Champagne, and your own dedicated cocktail server.
- ∞ Grande Domestic Cheese Display Garnished with fresh fruit and served with assorted crackers & Seasonal Fresh Fruit Display
- ∞ Elegant Floor length Table Linens for your Guests' tables
- ∞ Fluted Champagne Toast for all your Guests served with a fresh raspberry
- ∞ Bartender and Cake Cutting Fees included
- ∞ Take the Elevator home with Special overnight room rates for you and your wedding guests

Gold Package

Our Gold Package includes all of the items in the Silver Package and:

- ∞ Six hour Wedding Reception
- ∞ Choice of Butler passed 4 Hot or Cold Hors D'oeuvres
- ∞ Guestroom Suite Accommodations for Bridal Couple on the Evening of your Wedding including breakfast for Two in Victoria's Restaurant the following morning
- ∞ Chair Covers & Sashes
- ∞ Table Overlays for the dining tables

Platinum Package

Our Platinum Package includes all of the items in the Silver & Gold Wedding Packages and:

- ∞ Six hour Wedding Reception
- ∞ One hour Open Bar during the cocktail hour
- ∞ Choice of Butler passed 6 Hot or Cold Hors D'oeuvres
- ∞ Draping and up-lighting
- ∞ Additional overnight room for the Bride's Parents

Holiday Inn Tewksbury/ Andover

4 Highwood Drive
Tewksbury, MA 01876
978.640.9000

Hors D'oeuvres

Gold Package - Select four savory hot or cold Hors D'oeuvres from the choices below

Platinum Package - Select six savory hot or cold Hors D'oeuvres from the choices below

Cold Hors D'oeuvres

Fresh Canapés

Gulf Shrimp Cocktail

Fresh melon wrapped in Prosciutto

Hot Hors D'oeuvres

Mini-Quiche
Baked Brie with Apricot
Spanakopita
Jalapeno Poppers
Mini Egg Rolls
Vegetable Tempura
Herb Stuffed Mushroom Caps
Coconut Chicken
Chicken Sesame
Chicken Quesadilla

Mini Chicken Cordon Bleu
Peking Duck Roll
Beef Teriyaki
Mini Beef Wellington
Coconut Shrimp
Shrimp Money Bags
Smoked Salmon Filo
Crab Puff Pastry
Scallops wrapped in Bacon
Thai Chicken Satay

Mashed Potato Bar (may be substituted for 2 appetizers) \$ 5.00 per person

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All Food and Beverage prices are subject to a 22% taxable administrative fee and applicable taxes.

Entrees

From the Bistro

Surf 'n Turf – petite tender filet mignon and (3) three baked overstuffed shrimp

Silver \$60 Gold \$75 Platinum \$95

Broiled Filet Mignon – Tender and juicy Prime filet served with béarnaise sauce

Silver \$58 Gold \$73 Platinum \$93

Roast Prime Rib of Beef – Aged to perfection, seasoned, slow roasted and served with au jus

Silver \$55 Gold \$70 Platinum \$90

Broiled New York Sirloin – Broiled to the perfect temperature and topped with sautéed onions and mushrooms

Silver \$54 Gold \$59 Platinum \$89

From the Sea

Baked Over Stuffed Shrimp – (5) five jumbo shrimp packed with crabmeat stuffing and served with drawn butter

Silver \$58 Gold \$73 Platinum \$93

Broiled Swordfish – Fresh Catch topped seared to perfection and topped with a lemon pepper butter

Silver \$55 Gold \$70 Platinum \$90

Fillet of Salmon – fresh farm raised grilled salmon served with a dill butter sauce

Silver \$52 Gold \$67 Platinum \$87

Baked Haddock – Fresh flaky white fish topped with bread crumbs and lemon butter

Silver \$50 Gold \$70 Platinum \$90

From the Land

Chicken Antonio – stuffed with lobster, spinach, mushrooms, and Boursin cheese topped with a lemon cream sauce

Silver \$55 Gold \$70 Platinum \$90

New England Stuffed Chicken – Tender breast with apple walnut stuffing & cranberry glaze

Silver \$55 Gold \$70 Platinum \$90

Traditional Roast Turkey – with sage dressing and savory gravy

Silver \$50 Gold \$70 Platinum \$90

Chicken Piccata – lightly dusted boneless breast of chicken sautéed with capers topped with a white wine cream sauce

Silver \$48 Gold \$68 Platinum \$88

All dinner entrees include your choice of:

Garden or Caesar Salad

Chef's choice of Vegetable,

Potato or Rice,

Freshly Brewed Coffee, Decaffeinated Coffee, and assorted Teas.

For Two Menu Choices – Additional \$3.00 per guest

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Wedding Dinner Buffet

(Minimum 100 people)

Silver Package - \$59.00 per person

Gold Package - \$74.00 per person

Platinum Package - \$94.00 per person

Salads

Served with Warm Rolls and Sweet Butter

(Select Two)

Tossed Salad

Creamy Caesar

Salad Antipasto

Salad Potato Salad

Entrees

(Select Two)

Chicken Antonio

delicately stuffed with lobster meat

Shrimp Monte Carlo

sautéed in garlic, served over penne

Chicken Scampi

served over penne pasta

Roast Prime Rib of Beef

with burgundy mushroom
sauce

Lemon Wine Baked Haddock

served in a garlic butter wine sauce

Roast Turkey with Gravy

filled with herb stuffing

Marinated Beef Tips

with peppers, onions &
mushrooms

Penne Pasta Primavera

in a creamy Alfredo sauce

Accompaniments

Vegetable

(Select Two Vegetables)

Medley of Fresh Seasonal Vegetables

Glazed Baby Carrots

Green Beans Almandine

Steamed Broccoli Butternut Squash

Zucchini Provencal

Starch

(Select one Starch)

Rice Pilaf

Whipped Potato

Oven Roasted Red Bliss Potatoes Baked

Potato with Sour Cream

Au Gratin Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

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Enhancements

Extra Hors D' Oeuvres - for your guests (2 extra per person) **\$6.00 pp**

French Vanilla or Chocolate Ice Cream - served with your Wedding Cake **\$4.00 pp**

Chocolate Covered Strawberries **\$5.00 pp**

Dessert Table - Mini pastries, Neapolitans, mini Éclairs, mini Carrot Cakes, mini Cheesecakes, Raspberry Squares, Lemon Squares, Coffee, Tea and decaffeinated coffee **\$9.00 pp**

Non Alcoholic Fruit Punch or Lemonade **\$35.00 per gallon**

Champagne Punch **\$75.00 per gallon**

Midnight Picnic Basket - Basket filled with Goodies from Champagne to cookies for the Bride and Groom to enjoy on their wedding night. **\$150.00 per basket**

Pasta

(Served Plated)

Baked Stuffed Shells - \$6.00 pp
Cheese Ravioli Tomato & Romano -
\$5.00pp

Fettuccini Alfredo - \$5.00 pp
Ziti with Marinara Sauce - \$4.00 pp