

# Wedding Packages



*The  
Lantana*

43 SCANLON DRIVE ~ RANDOLPH, MA 02368 ~ 781-961-4664 ~ [WWW.THELANTANA.COM](http://WWW.THELANTANA.COM)

EFFECTIVE: NOVEMBER 1<sup>ST</sup>, 2016

## THE VENUE











For five decades, The Lantana has provided exceptional elegance and unparalleled service to every wedding party that has graced our halls. We offer a variety of packages that transcend the bare wedding essentials with additional services such as our award-winning catering, flowers, and cake. No matter what package you choose, we will transform our venue and tailor our services to fit your wedding's size, theme, and other requirements. You can trust in our family.

The Lantana provides all our Boston area clients a true celebration experience. Our facilities boast more than 30,000 sq. ft. of beautiful event space, a dazzling Grand Ballroom, and a convenient South Shore location, nestled right off the highway.



HAPPILY EVER AFTER STARTS HERE 

## OUR PACKAGES INCLUDE THE FOLLOWING:

-  **Dedicated Wedding Professional** to guide you through every detail of your perfect day in our perfect setting
-  **Charming** indoor ceremony space and breathtaking outdoors grounds
-  **Bridal Suite** spacious and comfortable designed for privacy with your bridal party and your photography needs
-  **Parking** ample and complimentary
-  **5 Hour Wedding Reception** in an elegant ballroom featuring floor length linens and napkins, traditional head table or sweetheart table, cake table, gift table and dance floor
-  **Maitre d' Service** from the moment you arrive on the day of your wedding your Maitre d' will be attending to your every need.
-  **Champagne Toast** or Sparkling Cider for all your guests
-  **Service Times** tailored to your reception timeline
-  **Dinner** featuring an elegant plated gourmet meal
-  **Dessert** featuring the wedding cake served with freshly brewed Coffee, Decaffeinated Coffee and Assorted Teas

*All Packages are Customizable*

# AN ENCHANTED BEGINNING

♡ **Exquisite Five Hour Reception**

♡ **Bridal Suite**

*Designed for your photography needs. Cheese & Crackers Display and Complimentary Chefs Choice Hors D' Oeuvres along with Champagne will be provided for you and your Bridal Party during the Photography session*

♡ **Exclusive Dressing Room for the Bride and Groom**

♡ **Dedicated Wedding Professional**

*Our wedding professional will assist you with all the elements of your wedding, simplifying both the planning and coordination. From designing your custom menu to accommodating special requests, our professionals are here to make your Wedding Day a reality*

♡ **Chilled Champagne Toast or Sparkling Cider**

♡ **Gourmet Plated Dinner**

*Our award winning Executive Chef will delight your guests with a culinary experience they will remember for years to come.*

♡ **Formal Floor Length Linens**

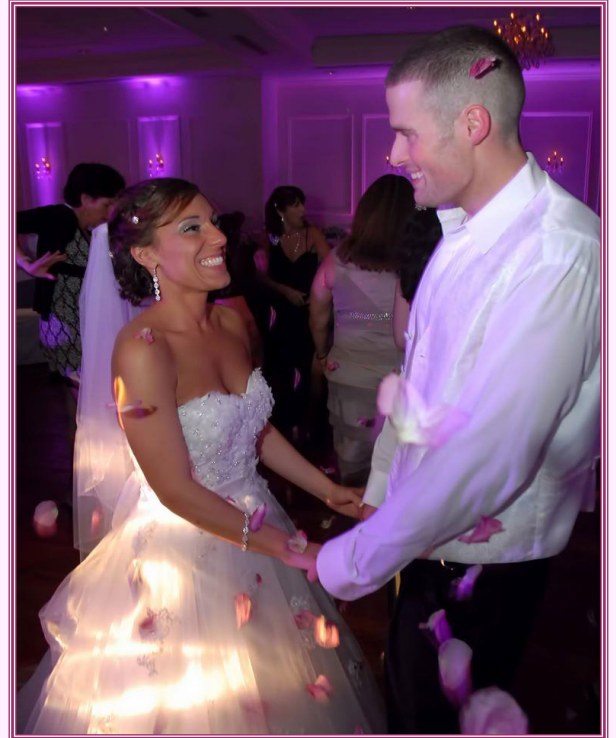
*In a variety of Colors with Matching Napkins to elegantly compliment your vision*

♡ **Elegant Table Numbers**

♡ **The Wedding Cake**

*The Lantana gives you the flexibility of bringing in your own Wedding Cake from the bakery of your choice. Your wedding cake will be served at a station with Coffee and Tea Service.*

♡ **Uplighting** to Illuminate Ambiance to the Décor of your Ballroom



## Suggested Enhancements

*Chair Covers or Chiavari Chairs with Sash in a variety of colors. \*\**

*Elegant Centerpieces from our florist at Towne and Country \*\**

*Wedding Cake from Konditor Meister or Montilios \*\**

*\*\* May be added for an additional fee \*\**

*~ We can create a unique package, customized to your personal specifications. ~*

# NOW & FOREVER

♡ **Exquisite Five Hour Reception**

♡ **Bridal Suite**

*Designed for your photography needs. Champagne, Cheese & Crackers Display and Complimentary Chefs Choice Hors D' Oeuvres will be provided for you and your Bridal Party during the Photography session*

♡ **Exclusive Dressing Room for the Bride and Groom**

♡ **Dedicated Wedding Professional**

*Our wedding professional will assist you with all the details of your wedding, simplifying the planning and coordination. From designing your custom menu to accommodating special requests, our professionals are here to make your wedding day a reality*

♡ **Chilled Champagne Toast or Sparkling Cider**

♡ **Gourmet Plated Dinner**

*Our award winning Executive Chef will delight your guests with a culinary experience they will remember for years to come.*

♡ **Elegant Table Numbers**

♡ **Formal Floor Length Linens**

*In a variety of Colors with Matching Napkins to elegantly compliment your vision*

♡ **Centerpieces**

*A Seasonal fresh floral arrangement beautifully designed by our florist to enhance your guest tables*

♡ **The Wedding Cake**

*Your choice of Wedding cake artistically designed by Konditor Meister or Montilio's Bakery will be served as the perfect ending to your lovely dinner. We will serve your cake at a station with Coffee and Tea Service.*

♡ **Uplighting** to Illuminate Ambiance to the Décor of your Ballroom



## Suggested Enhancements

*Chair Covers with matching Sash in a variety of colors \*\**

*Chiavari Chairs in a variety of styles and colors \*\**

*\*\* May be added for an additional fee \*\**

*~ We can create a unique package, customized to your personal specifications. ~*

# HAPPILY EVER AFTER

♡ **Exquisite Five Hour Reception**

♡ **Bridal Suite**

*Designed for your photography needs. Champagne, Cheese & Crackers Display and Complimentary Chefs Choice Hors D' Oeuvres will be provided for you and your Bridal Party during the Photography session*

♡ **Chef's Choice of Two Passed Hors D' Oeuvres for your Cocktail Hour and One Stationary Display**

♡ **Exclusive Dressing Room for the Bride and Groom**

♡ **Dedicated Wedding Professional**

*Our wedding professional will assist you with all the details of your wedding, simplifying the planning and coordination. From designing your custom menu to accommodating special requests, our professionals are here to make your Wedding Day a reality*

♡ **Chilled Champagne Toast or Sparkling Cider**

♡ **Tableside House Wine served at your Guest Table during dinner**

♡ **Gourmet Plated Dinner**

*Our award winning Executive Chef will delight your guests with a culinary experience they will remember for years to come*

♡ **Formal Floor Length Linens**

*In a variety of Colors with Matching Napkins to elegantly enhance the ballroom of your choice*

♡ **Elegant Table Numbers**

♡ **Centerpieces**

*A Seasonal Fresh Floral Arrangement beautifully designed by our talented florist to enhance your guest tables*

♡ **The Wedding Cake**

*Your choice of cake artistically designed by Konditor Meister or Montilio's Bakery will be served as the perfect ending to your lovely dinner. We will serve your cake at a station with Coffee and Tea Service.*

♡ **Chivari Chairs or Chair Covers**

*Choice of Chivari chairs in a variety of styles and colors or Chair Covers with matching Sash in a Variety of Colors to provide an unmatched level of modern elegance*

♡ **Uplighting** to Illuminate Ambiance to the Décor of your Ballroom



~ We can create a unique package, customized to your personal specifications. ~

# HORS D'OEUVRES

## *Butlered Hors d'Oeuvres*

- ❖ *Italian or Swedish Meatballs* \$3.00 per guest
- ❖ *Mini Chicken Cordon Bleu*, Ranch - Honey Mustard Dip \$4.00 per guest
- ❖ *Brushetta*, Tomato, Buffalo Mozzarella and Fresh Basil \$5.00 per guest
- ❖ *Spanakopita*, Spinach & Cheese Phyllo Dough \$5.00 per guest
- ❖ *Beef Franks in Blankets*, Spicy Ketchup Dip \$5.00 per guest
- ❖ *Crispy Pork Pot Stickers*, Honey Soy Dipping Sauce \$5.00 per guest
- ❖ *Vegetable Spring Rolls*, Ginger Soy Dipping Sauce \$5.00 per guest
- ❖ *Battered Yuca Fries*, Chipotle- Barbeque Sauce \$5.00 per guest
- ❖ *Sweet Corn Fritters*, Spicy Honey Aioli \$5.00 per guest
- ❖ *Beef, Chicken or Vegetable Turnover Empanadas* \$6.00 per guest
- ❖ *Crab Rangoon*, Sweet and Sour sauce \$7.00 per guest
- ❖ *Mozzarella Sticks*, Marinara Sauce \$7.00 per guest
- ❖ *Beef, Chicken or Vegetable Quesadillas* \$7.00 per guest
- ❖ *Antipasto Skewer* \$7.00 per guest
- ❖ *Chicken Dijon Roulette*, Tangy Buttermilk Ranch Dip \$7.00 per guest
- ❖ *Satay Chicken Teriyaki Skewers* \$7.00 per guest
- ❖ *Mini Crab Cakes*, Remoulade Sauce \$7.00 per guest
- ❖ *Stuffed Jalapenos Peppers* \$7.00 per guest
- ❖ *Beef Steak and Cheese Rolls*, Chipotle-Mayo Sauce \$7.00 per guest
- ❖ *Mini Beef Wellington* \$7.00 per guest
- ❖ *Maple Glazed Bacon wrapped Scallops* \$7.00 per guest
- ❖ *Shrimp Cocktail*, Spicy cocktail Sauce \$7.00 per guest
- ❖ *Coconut Crusted Chicken*, sweet & Sour Chutney \$7.00 per guest
- ❖ *Satay Beef Teriyaki Skewers* \$7.00 per guest
- ❖ *Vegetable Stuffed Mushrooms* \$9.00 per guest
- ❖ *Sesame Chicken Tenders*, Thai Sauce \$9.00 per guest



## *Displayed Hors d'Oeuvres*

### **Crudité**

*Fresh local farm vegetables to include Carrot Sticks, Red Peppers, Celery, Broccoli, Zucchini, Yellow Squash, Roma Tomatoes served with a Ranch or Blue Cheese Dressing Dip \$5.00 per guest*

### **Mediterranean Display**

*Hummus, Carrots, Red Peppers, Celery, Tomatoes, Black Clemente Olives and Grilled Pita Bread \$6.00 per guest*

### **Chef's Cheese Display**

*A selection of International and Local Organic Cheeses to include: Port Wine Cheese Spread, Sharp Cheddar, Swiss and Pepper Jack served with an Assortment of Artisan Crackers \$6.00 per guest*

### **Fresh Fruit Display**

*An Assortment of Sliced Seasonal Fresh Fruit and Organic Driscoll's Farm Sweet Berries \$7.00 per guest*

### **Assorted Breads and Spreads Display**

*A savory presentation of Gourmet Spreads to include: Hummus and Tabouli, Black Olive Tapenade, White Bean Spread, Spicy Red Pepper Rouille, Crab Spread, Spinach and Artichoke Dip served with Fried Wontons, House Fried Salted Tortillas, Artisan French Baguettes and Bread Sticks \$8.00 per guest*

### **Italian Antipasto Displayed**

*A mouthwatering display of Italian favorites including: Thinly Sliced Proscuitto, Capiola, Salami, Mortadella, Pepperoncinis, Marinated Vegetables, Provolone Cheese and Mesclun Greens With Extra Virgin Olive Oil and Balsamic Vinaigrette served with Garlic Toast Points \$9.00 per guest*

### **Mashed Potato Bar**

*Variety complete with the following toppings: Cream Cheese, Sour Cream, Butter, Bacon Bits, Caramelized Onions, Bleu Cheese and Fresh Chives \$10.00 per guest*

**\*\* All Food and Beverage Items are Subject to a 20% Administrative Fee and 7% State and Local Tax \*\***

# COCKTAIL PACKAGES

*These packages must be combined with a full Dinner Selection.*

## Bronze Package

### Stationary

Cheese and Cracker Display

#### Passed Hors d' Oeuvres:

Italian or Swedish Mini Meatballs  
Bruschetta  
*with Tomato, Buffalo Mozzarella  
and Fresh Basil*

**\$12.95 per Guest**

## Silver Package

### Stationary

Cheese and Cracker Display

#### Passed Hors d' Oeuvres:

Spanakopita Spinach and Cheese  
Chicken Dijon Roulette with  
*A Tangy Buttermilk Ranch Dip*  
Steak and Cheese Egg rolls  
*with Chipotle - Mayo Sauce*

**\$21.95 per Guest**

## Gold Package

### Stationary

Assorted Breads and Spreads

#### Passed Hors d' Oeuvres:

Sesame or Coconut Crusted Chicken Tenders  
*with choice of Sweet & Sour or Thai Dipping Sauce*  
Vegetable Spring Rolls with  
*Ginger and Soy Dipping Sauce*  
Mozzarella Sticks  
*with a Marinara Sauce*

**\$22.95 per Guest**

## Platinum Package

### Stationary

Italian Antipasto Display

#### Passed Hors d' Oeuvres:

Mini Crab Cakes with  
*Remoulade Sauce*  
Maple Glazed Bacon Wrapped Scallops  
Mini Beef Wellington

**\$24.95 per Guest**



Shrimp Cocktail Served with Spicy  
Cocktail Sauce and Fresh Lemon  
(Market price value)

*All items will be Displayed Stationary if guest count is  
under 100 people an Extra Server Fee will be applied*

*Stationary Displays Based on Guaranteed Guest Count*



**\*\* All Food and Beverage Items are Subject to a 20% Administrative Fee and 7% State and Local Tax \*\***

Consumption of Raw or Undercooked Meat, Poultry, Fish or Egg Products May Increase Risk of Food Borne Illness 2018

## INDULGE YOUR PASSION. WOW YOUR GUESTS.

*Our trained Executive chef and his dedicated culinary team are dedicated to serving the unique needs of our customers. Through creative customization, an unwavering attention to detail, and an award – winning culinary menu, your satisfaction is our guarantee!*



### ~~First Course~~

Selection of salad or soup included in price

### ~ SALAD ~

**Garden Salad** *A Garden Salad of Mesclun Greens with Cherry Tomatoes, Red Onions, and Cucumbers Served with choice of House Dressing*

**Classic Caesar Salad** *Fresh Romaine Lettuce with Chef's Caesar Dressing. Topped with Grated Parmesan Cheese and Crunchy Herbed Croutons*

**Lentil Salad** *Served with Grilled Fresh Vegetables and Grilled Tofu over mixed greens accompanied by a Honey Dijon Mustard Dressing*

**Baby Spinach Salad** *Baby Spinach accompanied by Dried Cranberries, Red Onions, and Toasted Walnuts topped with Gorgonzola Cheese. Choice of Balsamic Vinegar or Raspberry Vinaigrette Dressing +1*

**Chef's Salad** *Traditional garnishes of Sliced Turkey, Ham, Sharp Cheddar, and Hard Cooked Egg; As well as Mixed Lettuce, Cucumbers, Tomato Wedges and Red Onion Slices +2*

### ~ SOUPS ~

*Homemade Chicken Soup*

*Italian Minestrone Soup*

*Italian Wedding Soup*

*Butternut Squash Bisque*

*Creamy New England Clam Chowder +1*    *Lobster Bisque +1*



All Food and Beverage Items Subject to Taxable 20% Administrative Fee and 7% Mass and Local Sales Tax  
Consumption of Raw or Undercooked Meat, Poultry, Fish or Egg Products May Increase Risk of Food Borne Illness



## ~~Entrees~~

*All Entrées include Chef's Choice of Starch and Seasonal Vegetable Dessert, Rolls and Butter, Coffee and Tea*

### ~ Poultry ~

**New Age Chicken Bleu** *Tender Chicken Breast breaded with Panko Bread Crumb. Topped with Melted Imported Swiss Cheese and Imported Ham finished off with a Chive Cream Sauce*

**Chicken Florentine** *Pan Seared Chicken Breast with Spinach, Crimini Mushrooms in a Garlic Cream Sauce*

**Grilled Chicken Breast** *Served with choice of Honey Mustard Glaze or Lemon Thyme Glaze with Garlic Au Jus*

**Chicken Milanese** *Marinated and Pan Fried topped with a Thyme Oregano Lemon Butter Sauce*

**Chicken a la Creolé** *Chicken Breast simmered in a Cajun Creole Sauce*

**Tropical Chicken** *Grilled Chicken Breast accompanied with a Mango, Pineapple, Mixed Bell Pepper & Cilantro Salsa*

**Stuffed Chicken** *Tender Chicken Breast with Bread Stuffing with Sage Dressing and Cranberry Sauce*

**Chicken Nicole** *Chicken Breast Stuffed with Spinach, Fire Roasted Peppers and Fontina Cheese topped with choice of a Madeira Reduction or Garlic Cream Sauce*

### ~ Pork ~

**Dijon Crusted Pork Loin** *Dijon Mustard Roasted Pork Tenderloin. Topped with Port Wine Reduction*

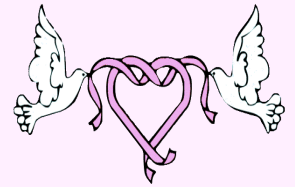
**Stuffed Pork Loin** *Stuffed with Provolone cheese, Roasted Peppers & Spinach with Madeira Wine Reduction*

### ~ Seafood ~

**Baked Haddock** *Chef Tony's Specialty Baked Fresh Haddock with a Buttery Herb Crust Topping*

**Boston Baked Cod** *Fresh New England Cod with a traditional Ritz Cracker Topping*

**Pan Seared Salmon Filet** *A Filet of Salmon pan seared to perfection with Chef's Own Citrus Beurre Blanc and Fine Herbs*



### ~ Beef ~

**Boneless Short Ribs** *8 oz Chianti Braised Boneless Short Ribs*

**Grilled Bistro Steak** *8 Oz Served with Caramelized Shallot and Shitake Mushroom Demi – Glace*

**Grilled Club Sirloin Steak** *8 oz Club Cut Sirloin Steak topped with a Cabernet Sauvignon Reduction*

**Prime Rib of Beef** *12 oz Herb Encrusted Prime Rib with Horseradish au jus*

**Filet Mignon** *8 oz Beef Tenderloin Steak grilled to perfection. Accompanied with Chianti Demi - Glace*

### ~ Perfect Pairings ~

**Grilled Petite Filet and Chicken Milanese** *served with a Rich Béarnaise Sauce*

**Grilled Chicken & Shrimp** *Topped with Lemon Garlic Butter sauce and Sundried Tomatoes and Capers*

**Surf & Turf** *4 oz. Petite Filet of Beef grilled to perfection. Served alongside Two Crab Stuffed Jumbo Shrimp*

**Steak and Shimp** *6oz Tender Sirloin Steak topped with three delectable Shrimp in Chef Tony's au jus Glace*

**Split Menu - \$2.00 per Guest / Extra Course \$2.50 per Guest**

All Food and Beverage Items Subject to Taxable 20% Administrative Fee and 7% Mass and Local Sales Tax  
Consumption of Raw or Undercooked Meat, Poultry, Fish or Egg Products May Increase Risk of Food Borne Illness

# WEDDING PACKAGES PRICING



## *An Enchanted Beginning*

## *Now & Forever*

## *Happily Ever After*

<i>New Age Chicken Bleu</i>	\$51	\$66	\$89
<i>Chicken Florentine</i>	\$51	\$66	\$89
<i>Grilled Chicken Breast</i>	\$51	\$66	\$89
<i>Tropical Chicken</i>	\$51	\$66	\$89
<i>Chicken Milanese</i>	\$53	\$69	\$92
<i>Stuffed Chicken</i>	\$53	\$69	\$92
<i>Chicken Nicole</i>	\$54	\$70	\$93
<i>Chicken a la Creole</i>	\$54	\$70	\$93
<i>Dijon Crusted Pork Loin</i>	\$51	\$66	\$89
<i>Stuffed Pork Loin</i>	\$61	\$76	\$99
<i>Baked Haddock</i>	\$55	\$70	\$93
<i>Boston Baked Cod</i>	\$57	\$72	\$95
<i>Pan Seared Salmon Filet</i>	\$61	\$76	\$99
<i>Grilled Bistro Steak</i>	\$63	\$78	\$101
<i>Boneless Short Ribs</i>	\$63	\$78	\$101
<i>Grilled Club Sirloin Steak</i>	\$63	\$78	\$101
<i>Prime Rib of Beef</i>	\$75	\$90	\$113
<i>Filet Mignon</i>	\$75	\$90	\$113
<i>Grilled Chicken &amp; Shrimp</i>	\$61	\$76	\$99
<i>Grilled Petite Fillet &amp; Chicken Milanese</i>	\$65	\$80	\$103
<i>Surf &amp; Turf</i>	\$73	\$88	\$111
<i>Steak &amp; Shrimp</i>	\$75	\$90	\$113

**\*\* All Food and Beverage Items are Subject to a 20% Administrative Fee and 7% State and Local Tax \*\***  
Consumption of Raw or Undercooked Meat, Poultry, Fish or Egg Products May Increase Risk of Food Borne Illness

# OPEN BAR SERVICES

## Open Soda Bar

A 7% MA Sales Tax and 20% Service Charge added

*\$ 5.00 per Guest*

## One Hour Open Bar

A 7% MA Sales Tax and 20% Service Charge added

*\$19.95 per Guest*

## Four Hour Open Bar

A 7% MA Sales Tax and 20% Service Charge added

*\$29.95 per Guest*

## One Hour Open Beer, Wine & Soda Bar

A 7% MA Sales Tax and 20% Service Charge added

*\$ 14.95 per Guest*

## Four Hour Open Beer, Wine & Soda Bar

A 7% MA Sales Tax and 20% Service Charge added

*\$ 24.95 per Guest*

## Drink Tickets

A 7% MA Sales Tax and a 20% Service Charge will be added

*\$7.50 each*

## Tape Bar – Hosted Bar

Priced by duration of service or dollar amount predetermined by customer.  
20% Service Charge added



## ENHANCEMENTS

*Join the many generations of Lantana brides, together we can design and create the perfect wedding, the wedding of your dreams. The following may be added to enhance your wedding package*

### Hors D'Oeuvres

*A wide selection of Hot or Cold Hors d'oeuvres that will please and delight your guests*

### Tableside House Wine Service during Dinner

*See Sales Manager for Pricing*

*Your choice of House Chardonnay, Merlot, Cabernet Sauvignon or White Zinfandel. The Lantana Wine list is available upon request*

### Butlered Champagne or House Wine

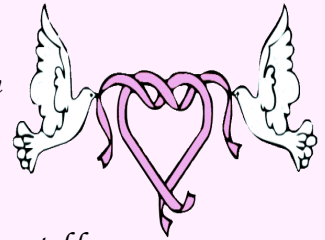
*\$5 per Guest*

*Butlered White Glove service may be added to enhance your Cocktail Reception*

### Center Pieces: Towne & Country Florist

*\$50 per Table*

*A Seasonal fresh floral arrangement beautifully designed by our renowned florist to enhance your table*



### Wedding Cake

*\$4.00 per Guest*

*Your choice of an artistically designed cake provided by Konditor Meister or Montilio's*

### Dessert Station

*\$15.00 per Guest*

*Wow your guest with this delicate assortment of Petite Pastries, Homemade Cookies & Brownies, Seasonal Fruits, and Your choice of Chocolate Covered Ice Cream Balls or Eclairs and Cannolies.*

### Ice Cream Sundae Bar

*\$5.00 per Guest*

*Add the perfect sweet ending to your event with a create your own "Sundae Bar": Rich Vanilla Ice Cream with all the Fixings Hot Fudge, Strawberry and Butterscotch Toppings, M & M's, Heath Bars, Crushed Oreos, Whipped Cream, Maraschino Cherries, Nuts and Jimmies*

### Hosted Bar

*Hosted Bars are priced by duration of service or dollar amount predetermined by customer*

### Chair Covers

*\$6.50 per Guest*

*May be provided by The Lantana's vendor to add ambiance and elegance to your ballroom Choice in a variety of Colors*

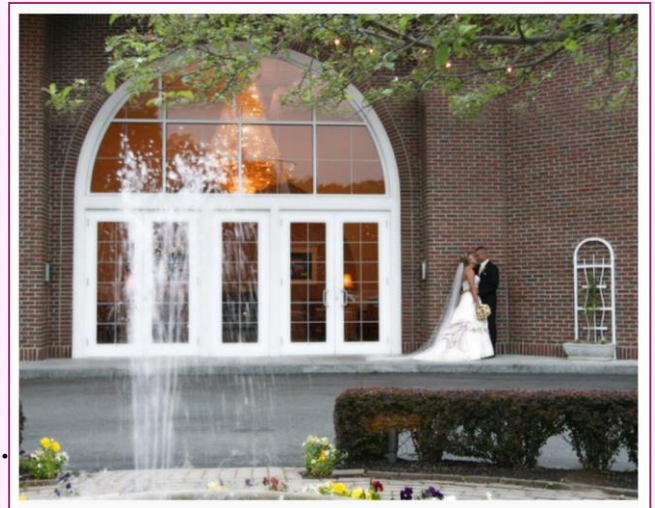
### Chiavari Chairs

*\$7.50 per Guest*

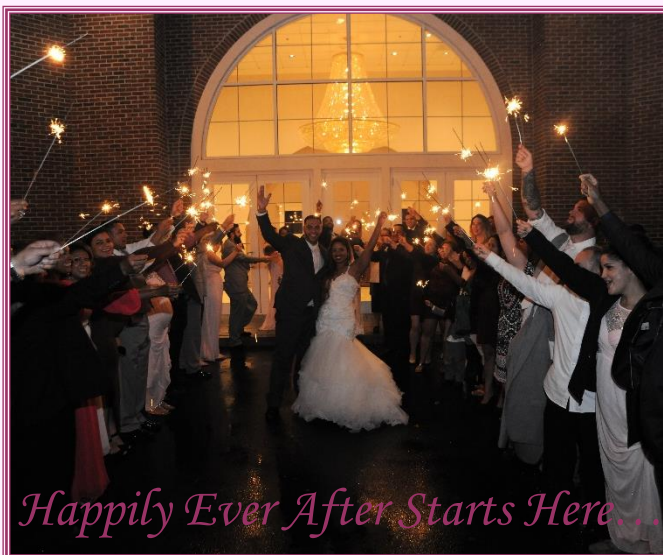
*Choice of Chiavari chairs in a variety of Colors to provide an unmatched level of modern elegance*

# 2018 WEDDING TERMS

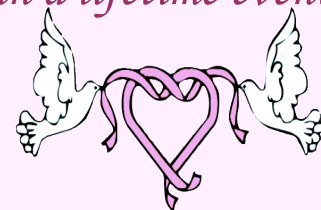
- ♥ All prices subject to current market fluctuations.
- ♥ A 20% Administrative Fee will be added.
- ♥ A 7.00% MA sales tax will be added.
- ♥ Choice of one first course unless otherwise stated.



- ♥ Additional meal course items are \$2.50 per person. Split entree menu selections \$2.00 more per person.
- ♥ A non-refundable deposit of \$1,000 is required upon receipt of your contract.
- ♥ Charges for certain wedding-related services will be added to banquet dinner prices.
- ♥ The Enchanted Beginning, Now & Forever and Happily Ever packages require an additional \$1,500 deposit six months prior to your wedding date. An estimated balance of 50% is due three months before your wedding. Final payment is to be paid in full by a bank check fourteen days prior to your wedding.
- ♥ A \$100 per bartender fee will be applied to master bill. One bartender per 100 guests required.



*Say "I DO" to celebrating  
this once in a lifetime event with us.*



*Happily Ever After Starts Here...*



