



YOUR WEDDING, OUR FOCUS

SOUTHBRIDGE HOTEL & CONFERENCE
CENTER®

14 Mechanic Street Southbridge, MA 01550
T 508.765.4620 F 508.765.8201
Southbridgehotel.com



SOUTHBRIDGE
Hotel & Conference Center

LET US BRING YOUR SPECIAL
DAY TO LIFE
AT THE SOUTHBIDGE HOTEL &
CONFERENCE CENTER. OUR
EXPERTS WILL GO ABOVE AND
BEYOND TO MAKE YOUR
VISION, YOUR TASTES, YOUR
DREAMS COME TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER
THAT EXCEEDS EVERY
EXPECTATION.

Lisa Pytko
Catering Sales Manager

508-765-4620
lpitko@shanercorp.com



SOUTHBIDGE
Hotel & Conference Center

14 Mechanic Street Southbridge, MA 01550
Southbridgehotel.com



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOs."

CEREMONY

The SOUTHBRIDGE HOTEL & CONFERENCE CENTER offers beautiful indoor and outdoor locations for on-site ceremonies. From an intimate gathering of 20 to a large ceremony for 300 guests, the SOUTHBRIDGE HOTEL & CONFERENCE CENTER has the perfect setting for your special day.

Availability of reception and ceremony times
Daytime events (afternoon) are scheduled between 12pm and 5pm. Evening events are scheduled between 6pm and 11pm.

Options for your Ceremony include:

The Green – our spacious outdoor lawn provides a picture perfect setting to celebrate your special day.

Visions Restaurant – with floor to ceiling windows overlooking the Courtyard and The Green, Visions Restaurant is an ideal location to hold both your ceremony and reception.

Crystal Ballroom – Customize your wedding day to your unique style in our Crystal Ballroom.

Ceremony Fee:

100 people or less:	\$250+
More than 100 people	\$500+





YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

WEDDING PACKAGES

SILVER PACKAGE

\$59.95 per person

Food & Beverage

- Three Course Dinner

Room, Linens, And Enhancements!

- Complimentary Menu Tasting for the Bride and Groom
- Private Hospitality Area for the Wedding Party
- Decorations to include:
 - House Centerpieces
 - House Floor Length Linen (White, Ivory or Black)
 - Coordinating Napkins
- Sweetheart Table or Head Table Set-Up
- Rental of Ballroom Space
- Complimentary Bridal Accommodations
- Bridal Amenity Delivered to Room

GOLD PACKAGE

\$69.95 per person

To Include All Items From the Silver Package Plus the Following Additions:

Food & Beverage

- One Cocktail Food Display
- Two Butler Passed Hors D 'Oeuvres
- Champagne Toast (or Cider) for all of your guests
- One Signature Drink
- Champagne and Hors D 'Oeuvres in Bridal Hospitality Room

Room, Linens, And Enhancements!

- Complimentary Upgraded Bridal Accommodations
- Cutting and Serving of the Wedding Cake

DIAMOND PACKAGE

\$79.95 per person

To Include All Items From the Silver and Gold Packages Plus the Following Additions:

Food & Beverage

- One additional Cocktail Food Display
- Two additional Butler Passed Hors D 'Oeuvres
- Chocolate Covered Strawberries or Vanilla Ice Cream Bon-Bon served with your Wedding Cake

Room, Linens, And Enhancements!

- Choice of Chair Covers and Sash (white or black)
- Choice of Colored Napkin

*100 Person Minimum Guarantee required for all packages.

COCKTAIL FOOD DISPLAYS

MEDITERRANEAN DISPLAY

Toasted Pita Chips with Hummus
Goat Cheese Pesto
Seasonal Grilled Vegetable Skewers
Marinated Green Olives and Kalamata Olives

HARVEST CHEESE BOARD

Selection of Artisanal Cheeses from Farms in
Maine, Vermont, New Hampshire and
Massachusetts

Dried Fruits, Nuts and Honey, Sliced Baguette
and Crackers

GARDEN VEGETABLE CRUDITÉS

Seasonal Fresh Vegetables and House Pickled
Vegetables

Sun-Dried Tomato Aioli and Buttermilk Herb
Dip

CHARCUTERIE

Artisanal Charcuterie
Traditional Condiments and Pickles
Assorted Cheese Selection
Sliced Baguettes

Add Fresh Seasonal Fruit at \$4 per person

BUTLER PASSED HORS D'OEUVRES

GARDEN

Cucumber Dill Bites
Vegetable Pot Sticker with Ginger Soy
Brie and Pear Diamond
Seasonal Falafel, Tahini Yogurt
Mini Caprese Skewer
Mushroom and Goat Cheese Tart
Spinach Artichoke Dip on Flatbread
Mini Grilled Cheese with Tomato Soup Shooter

SEA

Coconut Shrimp with Orange Chutney
Mini Crab Cake with Spicy Aioli
Sea Scallop Wrapped in Bacon
Ceviche Spoon
Seafood Stuffed Mushrooms
Garlic Shrimp with Mango Puree
Jumbo Shrimp "Cocktail"
Smoked Salmon Cucumber Bites

LAND

Prosciutto And Mozzarella Arancini, Marinara Sauce
Asian Chicken Satay with Sweet Chili Dip
Mini Beef Wellington in a Puff Pastry
Meatball with a Sweet Chili Glaze
Chicken and Apple Pita Crisp
Sirloin Crostini with Horseradish Aioli
Steak & Fries Skewer
Chicken Pot Stickers with Ginger Soy

FIRST COURSE

(Select 1)

Spring/ Summer Offerings:

Mixed Field Greens, Raspberries, Candied Walnuts, Caprino Cheese "Croutons", Citrus Poppy Seed Dressing

Boston Bibb Lettuce, Cherry Tomatoes Sliced Cucumbers, Herb Vinaigrette

Fresh Mozzarella, Sliced Plum Tomatoes, Fresh Basil, Drizzled with Olive Oil and Balsamic Reduction

Fall/ Winter Offerings:

Mesclun Greens, Orange Segments, Pecans, Blue Cheese Crumble, Balsamic Vinaigrette

Mesclun Greens, Port Poached Pears Candied Walnuts, Gorgonzola Honey Thyme Vinaigrette

Classic Tossed Caesar Salad, Garlic Herb Croutons, Shaved Parmesan

SECOND COURSE

(Select 1)

New England Clam Chowder

Tuscan Minestrone Soup

Tortellini with Creamy Basil Pesto

Penne Pasta Vodka Cream Sauce and Forrest Mushrooms

Jumbo Shrimp with Brandied Cocktail Sauce (Add \$ 6 per person)

Miniature New England Crab Cakes with Remoulade (Add \$6 per person)

ENTREES

Choose a maximum of three entrees for your guests

(One option must be Vegetarian)

Baked Haddock

Grilled Salmon
Brown Butter Capers Sauce

Blackened Salmon
Mango Salsa

Roasted Statler Chicken
Salsa Verde

Tuscan Chicken

Chicken Piccata

Roasted Chicken and Grilled Shrimp
Tarragon Beurre Blanc

New York Strip

BBQ Braised Beef Short Rib

Espresso Rubbed Ribeye Steak

Grilled Filet Mignon

UPGRADES

Seared Seabass
Roasted Tomato Beurre Blanc
(Add \$4 per person)

Filet Mignon and
Rosemary Skewered Scallops
Red Wine Demi Glace
(Add \$5 per person)

Grilled Filet Mignon and
Maine Lobster Tail
Béarnaise
(Add \$8 per person)

WEDDING BAR

Wines offered:

Whites

(Choice of 2)

Nobilissima Pinot Grigio, Coppo Moncalvina Moscato, Benziger Sauvignon Blanc, Mercer Riesling, St. Francis Chardonnay

Reds

(Choice of 2)

Mirassou Pinot Noir, Davinci Chianti, Crios Malbec, Mercer Canyon Cabernet, Hangtime Pinot Noir, St. Francis Cabernet



Beers offered:

Choice of 2 Domestic Beers, Choice of 2 Import/Craft Beers

Angry Orchard, Blue Moon, Bud, Bud Light, Corona, Coors Lite, Guinness, Harpoon IPA, Heineken, Michelob Ultra, Miller Light, O'Doul's, Redd's Apple, Sam Adams, Sierra Nevada Pale Ale, Stella Artois, Yuengling



Beverage Details

We provide one (1) bartender for every 100 guests. If you request additional bartenders for your event, there will be an additional charge of \$150 per bartender.

WEDDING BAR OPTIONS

Hosted Bar Per Person

Call Bar Package

Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, Jack Daniel's Whiskey, Johnny Walker Red Scotch, Jose Cuervo Gold Tequila, Captain Morgan, Malibu Rum, Choice of 2 Domestic Beers, Choice of 2 Import/Craft Beers, Choice of 2 Red Wines, Choice of 2 White Wines, Includes Soda, Water, Mixers and Fruit Garnishes

Per Person Pricing:

One Hour: \$18
Two Hour: \$26
Three Hour: \$36
Four Hour: \$40

Top Shelf Package

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Makers Mark Bourbon, Crown Royal Whiskey, Glenfiddich 12yr, Patron Tequila, Captain Morgan, Malibu Rum, Baileys Irish Cream, Choice of 2 Domestic Beers, Choice of 2 Import/Craft Beers, Choice of 2 Red Wines, Choice of 2 White Wines, Sparkling Wine, Signature Cocktail, Includes Soda, Water, Mixers and Fruit Garnishes

Per Person Pricing:

One Hour: \$24
Two Hour: \$32
Three Hour: \$42
Four Hour: \$46

Under 21 Years of Age : \$6 per person

Beverage Details

We provide one (1) bartender for every 100 guests. If you request additional bartenders for your event, there will be an additional charge of \$150 per bartender.

Wine Pass is available for \$6 per person



Consumption Bar

Wedding Bars are Call Bars. Upgraded Top Shelf Bars are available upon request.

Beverage Pricing

Soft Drink	\$2
Domestic Beer	\$5
Craft/Import	\$6
House Wine	\$8
Premium Wine	\$10
Call Drink	\$9
Top Shelf Drink	\$11



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF THE UNFORGETTABLE.

MORE WEDDING IDEAS

ENHANCEMENTS

Intermezzo

Sorbet available in a variety of flavors
Prices starting at \$6 per person

Viennese Table

Assorted Petit Fours and Cupcakes, White and Dark Chocolate Dipped Fruits

Freshly Brewed Coffee, Decaffeinated Coffee, & Assortment of Teas. Items to enhance your coffee: Orange Peel, Lemon Peel, Chocolate Shavings, Whipped Cream And Cinnamon Sticks

\$14.95 per person

Design Your Own Dessert

Let our culinary staff assist you with creating a Special Dessert

SPECIALTY STATIONS

Seafood Raw Bar

Jumbo Iced Shrimp, Snow Crab Claws, Oysters on the Half Shell, Served with Cocktail Sauce, Crackers, & Assorted Condiments
\$ Market Price per person

*Roasted Steamship Round of Beef/ Prime Rib/ Tenderloin

Served with Silver Dollar Rolls, Horseradish Sauce, & Assorted Condiments
\$16, \$18, \$20 per person

*Whole Baked Ham or Turkey Breast

Served with Silver Dollar Rolls & Assorted Condiments
\$13 per person

*Pasta Station

Penne Pasta, Cheese Filled Tortellini, Egg Fettuccine, Tossed in your Choice of Sauce: Alfredo, Pesto, or Tomato Basil Served with Assorted Italian Specialty Breads & Marinated Roasted Red Peppers in Olive Oil
\$12 per person

Slider Station

Beef, Chicken, Pulled Pork, Buffalo Chicken, Cole Slaw, on a Mini Brioche Bun, Traditional Condiments.

\$15 per person

Upgrade to Lobster Add \$2 per person

SPECIALTY STATIONS

Mac & Cheese Station

Bacon, Four Cheese Sauce, Gorgonzola Cheese, Pico De Gallo, Chicken, Shrimp Broccoli, Peas, Blue Cheese Crumble, Caramelized Onions
\$15 per person

Potato Bar

Mashed Potato OR Baked Potato, Bacon, Cheddar, Whipped Butter, Jalapenos, Sour Cream, Roasted Garlic, Pesto, Mushrooms, Scallions
\$13 per person

French Fry Bar

House Fries, Bistro Fries, Lobster Poutine Fries
Sweet Potato Fries, Tempura Fries, Traditional Condiments
\$14 per person

*50 person minimum required for all chef attended stations. A surcharge of \$100 per station will apply. 1 attendant per 40 guests.





YOUR BREAKFAST/BRUNCH

END YOUR WEDDING WEEKEND WITH GATHERING YOUR FRIENDS AND
FAMILY ONE LAST TIME OVER BREAKFAST OR BRUNCH.

BEFORE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER,
HEAR THE STORIES FROM YOUR GUESTS AND FILL YOUR MORNING
WITH LAUGHTER.

BREAKFAST

Visions Breakfast

Scrambled Eggs with Fresh Herbs, Smoke House Bacon, Seasoned Breakfast Potatoes, Fresh Fruit Display with Yogurt

Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Premium Tea Selections
\$14 per person

Country Buffet

Scrambled Eggs with Fresh Herbs, Smoke House Bacon, Turkey Sausage, Seasoned Breakfast Potatoes, Assorted Fresh Baked Breakfast Breads, Fresh Fruit Display with Honey Yogurt

Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Premium Tea Selections
\$16 per person

New England Buffet

Pancakes or French Toast, Scrambled Eggs with Fresh Herbs, Smoke House Bacon, Sausage, Breakfast Potatoes, Oatmeal Served with Brown Sugar and Raisins, Breakfast Breads, Assorted Pastries, Fresh Fruit Display

Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Premium Tea Selections
\$17 per person

Southbridge Brunch

(Minimum of 25 People)

Scrambled Eggs, Sliced Ham, Breakfast Potatoes, French Toast with Strawberry Sauce, Whipped Cream and Maple Syrup, Fresh Baked Breakfast Breads, Bagels with Cream Cheese and Fruit Preserves, Fresh Fruit Salad, Mixed Vegetables (Green Beans, Carrots, Roasted Red Peppers), Baked Cod, Lemon Oregano Chicken, Baked Ziti, Parmesan Cheese

Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Premium Tea Selections
\$26 per person

BRUNCH ENHANCEMENTS

Whole Fresh Fruit	\$2 each
Yogurt Cup	\$3 per person
Oatmeal With Raisins, Granola And Brown Sugar	\$4 per person
Fresh Fruit Cup	\$4 per person
Sliced Fresh Seasonal Fruit	\$6 per person
Yogurt Granola Parfait	\$5 each
Bagels	\$40 dozen
Assorted Pastries	\$32 dozen

Bloody Mary Beverage Station

Glasses of House Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco Sauce and Freshly Ground Pepper Accented with Assorted Accoutrements
\$8 per drink

Mimosa Beverage Station

Champagne Flutes Offering the Delightful Combination of House Champagne and Orange Juice with Assorted Accoutrements
\$6 per drink

Bellini Beverage Station

Champagne Flute Offering the Combination of Peach Nectar, Lemon Juice, Peach Schnapps and Champagne
\$8 per drink

Omelet Station

Eggs, Egg Whites and Egg Beaters Cooked to Order with Peppers, Cheddar Cheese, Tomatoes, Onions, Mushrooms, Spinach, Bacon and Ham
\$6 per person (must accompany breakfast buffet)

* Belgian Waffle Station

Belgian Waffles Prepared to Order, Fresh Berries, Maple Syrup, Whipped Cream and Butter
\$6 per person

*50 person minimum required for all chef attended stations. A surcharge of \$100 per station will apply. 1 attendant per 40 guests



YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, SOUTHBRIDGE HOTEL & CONFERENCE CENTER WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

HOTEL GALLERY



Wedding Details



Marble Staircase



Bridal Party



Memories Beginning



Rehearsal Dinner



The Yard

YOUR HOTEL

PARKING

SOUTHBRIDGE HOTEL & CONFERENCE CENTER provides complementary self parking.

GUEST COUNT

Your group is responsible for providing place cards indicating the entrée choice of each guest along with the guaranteed breakdown of choice 10 days in advance.

SERVICE CHARGE & SALES TAX

A 20% administrative charge plus a 7% sales tax is required for all food and beverage functions.

MENU TASTING

Once your contract is signed, a complimentary tasting/detailing appointment can be arranged. This tasting is complimentary for up to 4 people. Ask your Catering Manager for a timeline for when this should be scheduled.

PREFERRED VENDORS

PHOTOGRAPHERS

Diaz Digital Discoveries
Oxford, MA ~ 508-216-5898
www.DiazDD.com
Ed@DiazDD.com

Les Gardner Photography
Sturbridge, MA ~ 508-347-7177
www.lesgardnerphotography.com
les@lesgardnerphotography.com

The KJL Photography and Videography
401-640-6212
klamarre730@gmail.com

MAKE UP

Bella Mia Salon & Spa
Sturbridge, MA ~ 508-347-2588
www.bellamiasalon.net
contactus@bellamiasalon.net

Untamed Hair Salon
Auburn, MA ~ 508-789-9713
www.Untamedsalonspa.com
info@untamedsalonspa.com

Hair Gallery Salon & Spa
Sturbridge, MA ~ 508-347-1114
www.hgsalonandspa@aol.com

FLORISTS

Kaleidoscope
Southbridge MA ~ 508-764-6537
www.kaleidoscopeflorals.com
kulszad@yahoo.com

Lady Bug Florist
Oxford MA ~ 508-987-2550
www.ladybug-florist.com
info@ladybug-florist.com

Forget Me Not's
Dudley, MA ~ 508-943-9775
forgetmenots2001@hotmail.com

ENTERTAINMENT

Crystal Entertainment
Townsend, MA ~ 978-597-6344
www.crystalentertainmentservices.com

Jam Event DJ's
Worcester, MA ~ 508-667-8895
www.jameventdjs.com
mark@jameventdjs.com

Platinum Productions
Lunenburg, MA ~ 888-968-7135 Ext. 101
www.GoPlatinumProductions.com
Michael@GoPlatinumProductions.com

CAKES

Bean Counter Bakery
Worcester, MA ~
508-754-0505 or 508-754-0506
www.beancounterbakery.com
contacts@beancounterbakery.com

Cake That!
Worcester, MA ~ 774-242-8638
www.cakethat.co
monique@cakethat.co

TRANSPORTATION

AA Transportation
Shrewsbury, MA ~ 508-791-9100
www.aatransportation.com
sales@aatransportation.com

Knights Limousine
Shrewsbury, MA ~ 1-800-822-5456
www.knightslimo.com
info@knightslimo.com

Ruben's Transportation
Southbridge, MA ~ 508-765-0043
Southbridge MA
www.rubenstransport.com



YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOs"
IN THE PERFECT SETTING AT SOUTHBRIDGE HOTEL & CONFERENCE CENTER.

WHETHER A SIT-DOWN
DINNER OR A COCKTAIL RECEPTION, OUR PLANNER WILL CREATE THE
FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.

Think of us for your wedding rehearsal dinner. Be it formal or informal, large or small, the SOUTHBRIDGE HOTEL & CONFERENCE CENTER can graciously serve parties of 20 or more. Exquisite full service plated dinners or casual buffet style events can be planned to enhance your entire celebration. Ask your Catering Sales Manager to customize a dinner package to suit the needs of you and your out of town guests.

BUFFET

Buffet Rehearsal Dinners all include a Champagne Toast

*Taste Of New England

New England Sandwich Station (based on half sandwich per person), New England Lobster BLT, Brisket Sliders, Pulled Pork Sliders, French Fries

Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Premium Tea Selections
\$32 per person

Taste of Italy Dinner Buffet

Italian Wedding Soup, Italian White Bean Salad Served in a Miniature Mason Jar, Sautéed Chicken Bruschetta, Eggplant Parmesan, Meatballs and Tangy Marinara, Baked Ziti, Broccoli, Charred Peppers, Warm Garlic Sticks

Freshly Brewed Coffee, Decaffeinated Coffee with Assorted Premium Teas
\$36 per person



Evening Uptown Buffet

Soup du jour, Chick Pea and Frisee Salad Served in Mini Mason Jar, Sliced Chilled Roast Tenderloin with Horseradish Cream Sauce, Chilled Grilled Gulf Shrimp with Mango Chutney, Grilled Chicken and Penne Pasta with Pesto Cream Sauce, Grilled Marinated Vegetable Platter, Silver Dollar Rolls and Rustic Breads
Freshly Brewed Coffee, Decaffeinated Coffee with Assorted Premium Teas
\$42 per person

Steakhouse Buffet

New England Style Clam Chowder (contains bacon), Wedge Salad Station, Marinated Wild Mushrooms Served in a Miniature Mason Jar, Baked Potato Bar with bacon, scallions, cheddar cheese & sour cream, New York Strip Steak, Lump Crab Cakes, Grilled Asparagus and Roasted Cauliflower Served with Rolls & Butter,
Freshly Brewed Coffee, Decaffeinated Coffee And Assorted Premium Tea Selections
\$52 per person

DESSERTS

Add Assorted Cakes and Pies to any buffet
\$9 per person

Add Assortment of Cookies and Brownies to any buffet
\$6 per person

Berries with Fresh Crème Served in a Milk Chocolate Cup
\$7 each

Individual Mason Jar Dessert
Choose Two Flavors: Strawberry Shortcake, S'mores, Lemon Pound Cake with Blueberries and Chocolate Overload (Served in miniature mason jar, price includes one per person)
\$9 per person