



Wedding Menus



Rehearsal Dinner - Buffet Dinner

Based on a Ninety Minute Service

Rehearsal Buffet One

Tossed Garden Salad with Italian & Ranch Dressing
Warm Silver Dollar Rolls with Butter
Chicken Tuscany with Creamy Pesto, Spinach, Tomatoes, and Onions
Ziti with Marinara Sauce
Roasted Potatoes
Whole Green Beans
Assorted Sodas and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea
\$22.00 Per Person

Rehearsal Buffet Two

Tossed Garden Salad with Italian and Ranch Dressing
Warm Silver Dollar Rolls with Butter
Roasted Statler Chicken Breast
Italian Meatballs
Stuffed Shells
Roasted Potatoes
Whole Green Beans
Assorted Sodas and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea
\$25.00 Per Person

All food and beverage charges are subject to a 21% facility fee and 6.25% Massachusetts State Meals Tax. The facility fee is not a tip, gratuity, or service charge for waitstaff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The waitstaff, service employees, or service bartenders who work banquet events receive hourly wages well in excess of the minimum wage.



Outside Catering - Outside Catering Pricing

Outside Catering Pricing

Includes the following:

Ballroom Rental for a 5-hour Reception
1 Server per 30 guests
Linen & Napkins
All China, Glassware & Silverware
Dance Floor set-up
Buffet Equipment

Caterer must be on site for the entire hours of food service. The Caterer must supply hotel with insurance forms with hotel listed as additionally insured. The Caterer must also present a copy of their Catering food permit as well. The Caterer is responsible for all food for this event. The Hotel is responsible for providing all beverage service for this event. Please refer to the Hotel Beverage Menu for further information. Banquet bars are available for a 5-hour period per state law.

The hotel will provide the client with a special overnight guestroom rate for out-of-town guests. This service is provided upon availability.

\$20.00 per Person on
Day Events 10:00 AM – 5:00 PM

\$25.00 per Person on
Friday and Sunday Evenings 6:00 PM – 1:00 AM

\$30.00 per Person on
Saturday Evenings 6:00 PM – 1:00 AM

Subject to 21% facility fee and 6.25 MA Tax
\$2500.00 Minimum

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Bar & Wine - Host

Premium Brand Liquor

Smirnoff, Beefeater, Bicardi, Captain Morgan, Jose Cuervo, Jim Beam, Dewar's, A Selection of House Wines, Domestic and Imported Beers

One Hour

\$20.00

Two Hours

\$25.00

Three Hours

\$32.00

Four Hours

\$38.00

Five Hours

\$44.00

Top Shelf Liquor

Absolut, Tanqueray, Captain Morgan, Johnnie Walker Red, Kahula, Maker's Mark, 1800 Tequila, Hennessy, Amaretto, A Selection of House Wines, Domestic and Imported Beers

One Hour

\$22.00

Two Hours

\$30.00

Three Hours

\$35.00

Four Hours

\$40.00

Five Hours

\$45.00

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Bar & Wine - Cash

Consumption Bar

Domestic Beer

\$5.00

Imported Beer

\$6.00

Wine

Prices Vary

\$8.00

Top Shelf Cocktail

\$10.00

Martinis

\$12.00

Premium Martinis

\$15.00

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Bar & Wine - Wine List

White Wine

Pinot Grigio, Ecco Domani, Italy

Glass \$8.00

Bottle \$32.00

Chardonnay, William Hill, Central Coast

Glass \$8.00 Bottle \$32.00

Moscato, Canyon Road, California

Glass \$7.00

Bottle \$28.00

Red Wine

Merlot, Red Rock, California

Glass \$9.00

Bottle \$36.00

Malbec, Gascon, Argentina

Glass \$9.00 Bottle \$36.00

Cabernet Sauvignon, William Hill,

Central Coast

Glass \$9.00 Bottle \$36.00

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Packages - Silver

Friday Night, Saturday Afternoon & Sunday

Regency Ballroom Rental for 4 Hours

\$48.00 per person (inclusive Price)

\$400.00 Rental

Includes:

- One Hour Cocktail Reception in the Regency Ballroom Foyer
- Cash Bar Set Up
- Stationary Display of Cheese, Crackers, Crudite
- Three Course Dinner
- Designer Tiered Wedding Cake from Konditor Meister
- Chilled Champagne Toast for All of Your Guests
- Customized Floor Plan & Wooden Dance Floor
- Round Tables Dressed in Floor Length Linens with Napkins
- A Wedding Planner to Oversee Every Detail
- Special Over Night Room Rate for your Wedding Guests

Wedding Buffet Dinner to Include:

- Tossed Garden Salad
- Herb Pasta Salad
- Warm Silver Dollar Rolls

Selection Entree (Choice of Two)

- Boneless Breast of Chicken Picatta in a Lemon Sauce with Capers
- Boneless Breast of Chicken with Marsala Wine Sauce & Mushrooms
- Boneless Breast of Chicken Tuscany with Tomato, Cream, & Spinach
- Sliced Sirloin with Merlot Demi-Glaze
- Sauteed Tenderloin Tips
- Sliced Pork Loin
- Baked Scrod in a Lemon Butter Sauce
- Baked Salmon in a Mustard Sauce
- Tri-Color Cheese Tortellini in an Alfredo Cream Sauce
- Baked Stuffed Shells with Marinara Sauce

- Selection of Starch and Vegetable
- Konditor Meister Wedding Cake
- Coffee & Tea

*An Additional \$3.00 fee per person will be charged for a 3rd option

\$45.00 Inclusive Per Person

Wedding Plated Dinner to Include:

First Course (Choice of One):

- *Served with Warm Silver Dollar Rolls and Butter
- Tossed Garden Salad
- Caesar Salad
- Harvest Salad (Field Greens, Granny Smith Apple, Walnuts in Raspberry Vinaigrette)
- Italian Wedding Soup
- Minestrone Soup

Selection of Entree:

- Stuffed Boneless Breast of Chicken in a Champagne Sauce
- Boneless Breast of Chicken Picatta in a Lemon Sauce with Capers
- Boneless Breast of Chicken with Marsala Wine Sauce & Mushrooms
- Boneless Breast of Chicken Tuscany with Tomato, Cream, & Spinach

Selection of Starch(Choice of One):

- Garlic Mashed Yukon Potatoes
- New Red Roasted Rosemary Potatoes
- Creamy Scalloped Delmonico Potatoes
- Rice Pilaf

Selection of Vegetable (Choice of One):

- Balsamic Roasted Brussels Sprouts
- Steamed Broccoli
- Vegetable Medley
- Ginger Glazed Carrots
- Asparagus Tips in a Lemon Butter Sauce
- Whole Green Beans in a Garlic Butter Sauce

Coffee & Tea Served or Stationed

Konditor Meister Tiered Wedding Cake

\$48.00 Inclusive Per Person

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Packages - Gold

100 Guest Minimum
\$70.00 per person
Inclusive of Tax & Fees

On Site Ceremony

\$200.00 Rental

Regency Ballroom for Four Hours

\$400.00 Rental

Package of 20 Up Lights

\$300.00 Rental

Includes:

- One Hour Cocktail Reception in the Regency Ballroom Foyer
- One Hour Open Bar
- Stationary Display of Cheese, Crackers, Crudite
- Three Course Dinner
- Designer Tiered Wedding Cake from Konditor Meister
- Chilled Champagne Toast for All of Your Guests
- Customized Floor Plan & Wooden Dance Floor
- Round Tables Dressed in Floor Length Linens with Napkins
- Flower Centerpieces
- Small Votive Candles on Tables to go with your Centerpiece
- A Wedding Planner to Oversee Every Detail
- Complimentary Over Night Stay for the Bride & Groom
- Private Hospitality & Photo Room with Hors D'oeuvres & Cocktails
- Food Tasting in Il Cigno
- Special Over Night Room Rate for your Wedding Guests

Wedding Buffet Dinner to Include:

Tossed Garden Salad
Ziti with Marinara
Warm Silver Dollar Rolls

Selection Entree
(Choice of Two)

- Boneless Breast of Chicken Picatta in a Lemon Sauce with Capers
- Boneless Breast of Chicken with Marsala Wine Sauce & Mushrooms
- Boneless Breast of Chicken Tuscany with Tomato, Cream, & Spinach
- Sliced Sirloin with Merlot Demi-Glaze
- Sauteed Tenderloin Tips
- Sliced Pork Loin
- Baked Scrod in a Lemon Butter Sauce
- Baked Salmon in a Mustard Sauce
- Tri-Color Cheese Tortellini in an Alfredo Cream Sauce
- Baked Stuffed Shells with Marinara Sauce

Selection of Starch and Vegetable
Konditor Meister Wedding Cake
Coffee & Tea

*An Additional \$3.00 fee per person will be charged for a 3rd option
\$72.00 Inclusive Per Person

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Packages - Gold

Wedding Plated Dinner to Include

First Course (Choice of One):

*Served with Warm Silver Dollar Rolls and Butter

-Tossed Garden Salad

-Caesar Salad

-Harvest Salad (Field Greens, Granny Smith

Apple, Walnuts in Raspberry Vinaigrette)

-Italian Wedding Soup

-Minestrone Soup

Selection of Entree:

-Stuffed Boneless Breast of Chicken in a
Champagne Sauce

-Boneless Breast of Chicken Picatta in a Lemon
Sauce with Capers

-Boneless Breast of Chicken with Marsala Wine
Sauce & Mushrooms

-Boneless Breast of Chicken Tuscany with
Tomato, Cream, & Spinach

Selection of Starch(Choice of One):

Garlic Mashed Yukon Potatoes

New Red Roasted Rosemary Potatoes

Creamy Scalloped Delmonico Potatoes

Rice Pilaf

Selection of Vegetable (Choice of One):

Balsamic Roasted Brussels Sprouts

Steamed Broccoli

Ginger Glazed Carrots

Asparagus Tips in a Lemon Butter Sauce

Whole Green Beans in a Garlic Butter Sauce

Seasonal Vegetable Medley

Coffee & Tea Served or Stationed

Konditor Meister Tiered Wedding Cake

\$70.00 Inclusive Per Person

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Packages - Platinum

100 Guest Minimum
\$85.00 Inclusive Price
Including Fees & Tax

On Site Ceremony

\$200.00 Rental

Regency Ballroom for Four Hours

\$400.00 Rental

Package of 20 Up Lights

\$300.00 Rental

Includes:

- One Hour Cocktail Reception
- One Hour Open Bar
- Stationary Display of Cheese, Crackers, Crudite
- A Selection of Four Butler Passed Hors D'oeuvres
- Three Course Dinner
- Designer Tiered Wedding Cake from Konditor Meister
- Chilled Champagne Toast for All of Your Guests
- Customized Floor Plan & Wooden Dance Floor
- Round Tables Dressed in Floor Length Linens with Napkins
- Flower Centerpieces
- Small Votive Candles on Tables to go with your Centerpiece
- A Wedding Planner to Oversee Every Detail
- Complimentary Over Night Stay for the Bride & Groom
- Private Hospitality & Photo Room with Hors D'oeuvres & Cocktails
- Food Tasting in Il Cigno
- Special Over Night Room Rate for your Wedding Guests with Personalized Group Web Page

Wedding Plated Dinner to Include:

First Course (Choice of One):

- *Served with Warm Silver Dollar Rolls and Butter
- Tossed Garden Salad
- Caesar Salad
- Harvest Salad (Field Greens, Granny Smith Apple, Walnuts in Raspberry Vinaigrette)
- Italian Wedding Soup
- Minestrone Soup

Selection of Entree:

- Stuffed Boneless Breast of Chicken in a Champagne Sauce \$85.00
- Boneless Breast of Chicken Picatta in a Lemon Sauce with Capers \$85.00
- Boneless Breast of Chicken with Marsala Wine Sauce & Mushrooms \$85.00
- Boneless Breast of Chicken Tuscany with Tomato, Cream, & Spinach \$85.00
- Boston Baked Scrod in a Lemon Butter Sauce \$85.00
- Pan Seared Salmon in a Mustard Sauce \$85.00
- Four Jumbo Stuffed Shrimp with Scampi Sauce \$88.00
- Roast Loin of Pork with Cranberry Chutney \$85.00
- New York Sirloin Strip \$88.00
- 6 Oz. Filet Mignon \$90.00

Selection of Starch(Choice of One):

- Garlic Mashed Yukon Potatoes
- New Red Roasted Rosemary Potatoes
- Creamy Scalloped Delmonico Potatoes
- Rice Pilaf

Selection of Vegetable (Choice of One):

- Balsamic Roasted Brussels Sprouts
- Steamed Broccoli
- Ginger Glazed Carrots
- Asparagus Tips in a Lemon Butter Sauce
- Whole Green Beans in a Garlic Butter Sauce
- Seasonal Vegetable Medley

Coffee & Tea Served or Stationed
Konditor Meister Tiered Wedding Cake

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Packages - Platinum

Butler Passed Hors D'oeuvres (Choice of Four)

Seafood

- Crab Cakes with Smoked Aioli
- Scallops Wrapped in Bacon
- Salmon Quiche
- Smoked Salmon on Rye with Cream Cheese & Scallions

Poultry

- Maple Pecan Chicken on Skewers
- Sesame Chicken
- Chicken Spring Rolls with Soy Dipping
- Chicken Saltimbocca Bites With Sage and Prosciutto
- Buffalo Chicken Spring Roll with Bleu Cheese Dressing
- Chicken Teryaki
- Chicken Egg Rolls with a Sweet & Sour Sauce
- Chicken Wellington

Meat

- Beef Teriyaki
- Mini Beef Kabobs with Peppers & Onions
- All Beef in Puff Pastry
- Pulled Pork Biscuits
- Meatballs (Italian, Swedish, or Asian)
- Beef Wellington with Mushroom Duxelle
- Szechuan Beef Spring Rolls

Vegetarian

- Mediterranean Eggplant Crisp with Feta, Tomato, and Pinenuts
- Stuffed Mushroom Caps
- Mini Vegetable Egg Rolls with Sweet and Sour Sauce
- Polenta Cake with Onions and Sun Dried Tomatoes
- Risotto Arancini with Fontina and Parmesan
- Spanikopita
- Tomato & Mozzarella Bruschetta
- Potato Latkes with Applesauce & Sour Cream
- Vegetable Mini Quiche

Wedding Buffet Dinner to Include:

- Mixed Field Greens Salad
- Ziti with Marinara or Herb Pasta Salad
- Warm Silver Dollar Rolls

Selection Entree (Choice of Two)

- Boneless Breast of Chicken Picatta in a Lemon Sauce with Capers
- Boneless Breast of Chicken with Marsala Wine Sauce & Mushrooms
- Boneless Breast of Chicken Tuscany with Tomato, Cream, & Spinach
- Sliced Sirloin with Merlot Demi-Glaze
- Sauteed Tenderloin Tips
- Sliced Pork Loin
- Baked Scrod in a Lemon Butter Sauce
- Baked Salmon in a Mustard Sauce
- Tri-Color Cheese Tortellini in an Alfredo Cream Sauce
- Baked Stuffed Shells with Marinara Sauce

Selection of Starch and Vegetable Konditor Meister Wedding Cake Coffee & Tea

*An Additional \$3.00 fee per person will be charged for a 3rd option
\$88.00

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Packages - Wedding Package Enhancements

Plated Entree Choices

All fees are in addition to package pricing. There is a \$2.00 per person split menu fee.

Filet Mignon with a Peppercorn Demi-Glaze \$6.00
New York Strip in a Merlot Demi-Glaze \$5.00
Prime Rib of Beef \$4.00
Four Baked Stuffed Jumbo Shrimp \$6.00

Reception Passed Appetizers

One Hour of Four Choices Unlimited \$13.00 per person

Order by 100 Pieces Priced Below

- Small Salmon Quiches \$260.00
- Baked Crab Cakes with Smoked Aioli \$260.00
- Scallops Wrapped in Bacon \$260.00
- Smoked Salmon on Marble Rye with Cream Cheese and Scallions \$260.00
- Crab Rangoon \$260.00
- Seafood Stuffed Mushroom Caps \$220.00
- Bread Stuffed Mushroom Caps \$220.00
- Chicken and Vegetable(cold) Spring Rolls with Soy Sauce \$260.00
- Tandoori Chicken with Yogurt Sauce \$200.00
- Franks in Puff Pastry \$200.00
- Sesame Chicken on Skewers \$200.00
- Teriyaki Chicken or Beef Skewers \$200.00
- Spanikopita Triangles \$200.00
- Miniature Egg Rolls (Pork, Chicken or Vegetable) \$200.00
- Fresh Mozzarella & Plum Tomato Bruschetta \$200.00
- Meatballs (Italian,Asian,& Swedish) \$200.00
- Mushroom Tartlets \$200.00
- Chicken, Beef, or Brie Wellington \$200.00

Reception Add Ons

-White or Black Chair Covers & Your Choice of Bows \$6.00

-Chocolate Dipped Strawberries Served with the Wedding Cake \$3.00

-Wine Service (Served with the salad and after dinner) \$5.00

-Bottled of Redwood Creek Wine on the Tables \$26.00 per bottle

-Chef Carving Stations (Beef or Turkey) \$11.00

-Viennese Dessert Table Including: Jumbo Chocolate Dipped Strawberries, Mini Fruit Tarlets, Chocolate Mousse Cups, Assorted Truffles, Petit Fours \$8.00

-Antipasto Platter (One Hour Before the Event Ends) Italian Meats, Cheeses, Marinated Mushrooms, Artichokes, Roasted Red Peppers, Hearts of Palm Salad, Mixed Mediterranean Olives, Pepperoncinis, and Bread Sticks \$8.00



Day After Brunch - Buffet

Based on a Ninety Minute Service

Express Breakfast Buffet

Sliced Fresh Fruit Display
Fluffy Scrambled Eggs
Choice of: Crisp Bacon Strips, Sausage Patties,
or Chicken Sausage
House Made Red Bliss Breakfast Potatoes
Assortment of Muffins, Croissants, and Pastries
Butter and Preserves
Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee,
and an Assortment of Teas
\$16.00 per guest, minimum 20 guests

Bountiful Breakfast Buffet

Sliced Fresh Fruit Display
Fluffy Scrambled Eggs
Choice of: Thick Sliced French Toast or Pancakes
with Maple Syrup
Choice of 2: Crisp Bacon Strips, Sausage Patties,
or Chicken Sausage
House Made Red Bliss Breakfast Potatoes
Assortment of Muffins, Croissants, and Pastries
Butter and Preserves
Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee,
and an Assortment of Teas
\$18.00 per guest, minimum 20 guests

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