



## Packages of Elegance

Certified Wedding Planner

Pre-Printed Invitation Sized Direction Card

Place Cards

Formal Tasting for the Bride and Groom

Uniformed Greeter for your Guests

White Glove Butler Service throughout your Reception and Dinner

White Floor Length Table Linens & Overlays

Votive Candles for Guest Tables

Framed Table Numbers

Private Picture Room for Bridal Party Reception

International Cheese and Fruit Display served during Cocktail Hour

Chilled Champagne Toast garnished with a Strawberry

Elegant Four Course Dinner

Continuous Napkin Fold

Customized Tiered Wedding Cake

Discounted Sleeping Rooms for Your Overnight Guests

Deluxe Overnight Suite for the Bride and Groom to Include:

Sparkling Wine with Fresh Chocolate Covered Strawberries,

Breakfast in Bed the following morning,

Complimentary Shuttle Service to Logan Airport for the Bride and Groom

*20% Food Discount for your Rehearsal or Post Wedding Breakfast or Brunch*



## Wedding Package Menus

Hors D' Oeuvres Reception  
Displayed on Decorated Table

International Cheese and Fruit Display  
Served with Assorted Crackers

### **Hot Hors D' Oeuvres**

Assorted Petite Quiche  
Scallops Wrapped in Bacon  
Stuffed Mushrooms with Seafood or Vegetables  
Breaded Parmesan Artichoke Hearts  
Asian Chicken Satay  
Beef Teriyaki Skewers  
Vegetable Spring Rolls  
Sesame Panko Tenderloins with Raspberry Marmalade  
Coconut Shrimp with Mango Salsa  
Potato Latkes with Sour Cream and Apple Sauce  
Spinach and Feta in Phyllo  
Crab Ragoon with Dipping Sauce

### **Cold Hors D' Oeuvres**

Harvest Vegetable Crudités Display Served with Assorted Dips  
Grilled Asparagus wrapped in Proscuitto  
Roasted Tomato with Fresh Mozzarella  
Antipasto Display  
Smoked Salmon on Rye  
Cherry Tomatoes filled with Crab Meat  
Cucumber Cups filled with Boursin Cheese

Additional Pricing is Available through the Catering Office



## Elegant Four Course Dinner

### Soup/Appetizer

(Select one)

Seasonal Fresh Fruit Cup

Italian Wedding Soup

New England Clam Chowder

Sautéed Cheese Ravioli with Pesto Cream Sauce

Ziti Marinara with Parmesan Cheese

### Salad

(Select one)

Our Famous Vineyard Salad

Tossed Garden Salad

Classic Caesar Salad

### Main Entrée

Baked Stuffed Chicken with Champagne Sauce

Grilled Chicken with Choice of Picatta, Marsala, or Francaise Sauce

Boston Baked Scrod Topped with Buttered Cracker Crumbs

Grilled Swordfish with Herb Butter

Pan Seared Salmon with Tarragon Cream

Sliced Sirloin of Beef with Bordelaise Sauce

Roast Prime Rib of Beef served with Au Jus and Horseradish Sauce

King Filet Mignon with Cabernet Demi Glaze

Baked Stuffed Chicken Tuscany with Spinach, Pine Nuts, Sun Dried Tomato and  
Parmesan Cheese

### Double Entrees

Petite Filet Mignon & Two Baked Stuffed Shrimp

Grilled Chicken & Two Baked Stuffed Shrimp

Our Entrees are served with our  
Chef's Selection of Red Roasted Potato and Julienne of Seasonal Vegetables

### Wedding Cake

Tiered Wedding Cake Cut and Served to each Guest  
With a Semi Sweet Chocolate Cup filled with Vanilla Ice Cream on a Painted Plate



## **Package Enhancements**

### **Use of Hotel's Outdoor Area for Photos**

#### **On Site Ceremony at the Gazebo or inside the Terrace Ballroom**

#### **Chair Covers and Sashes**

A stunning selection of beautiful covers and sashes  
To create an elegant touch to your reception

#### **Signature Cocktail**

Coordinate your colors with a signature cocktail  
to start your party!

#### **Intermezzo Sorbet**

Something cold to soothe your palate in between courses,  
add this touch of class to your meal.

#### **Viennese Dessert Table**

A Stunning Display of desserts to end your evening  
with a sweet touch.

#### **Cordial Station**

A variety of liquors served in chocolate cordial  
cups to top off a perfect evening