



WARREN CONFERENCE CENTER AND INN  
Framingham State University

# Warren Conference Center and Inn

## WEDDINGS

2024



Invite your guests for a weekend of wedding activities!  
Limited Bookings Available for 2024 | Minimums Apply



# Wedding WEEKENDS

## *Friday*

Wedding Rehearsal, Evening Welcome Party with BBQ, Campfire and S'mores

## *Saturday*

Brunch, Hospitality Room, On-Site Ceremony, Cocktail Hour, Reception and Late Night Campfire

## *Sunday*

Farewell Brunch

[www.warrencenter.com](http://www.warrencenter.com)



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529 Chestnut Street, Ashland, MA 01721  
508.231.3000 | [www.warrencenter.com](http://www.warrencenter.com)



*Create the celebration of your dreams...*



The Warren Conference Center and Inn hosts beautiful weddings all year round.

Set within the Ashland Reservoir located on over 100 lakefront acres offering a beautiful backdrop for your special day. The rustic charm of our Hayden Lodge is the picture-perfect centerpiece for weddings and special events. Our dining room can host an intimate group or 200 of your closest family and friends. Offering private overnight accommodations and unparalleled cuisine, the Warren Conference Center and Inn is the ideal location for a truly memorable wedding.





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# *Wedding Ceremonies*

**UP TO 150**

With over 100 acres of land, ceremonies are held in many locations across the property. Each location is meticulously manicured in preparation for your ceremony. White garden chairs and a white lattice arbor are provided for use during your ceremony. We always plan an alternative interior location in case of inclement weather.

## **INDOOR AND OUTDOOR CEREMONY LOCATIONS**

### **CEREMONY FEE**

1000

**INCLUDES SET UP AND USE OF WHITE GARDEN CHAIRS,  
WHITE LATTICE ARBOR AND REHEARSAL**





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## Getting Ready

### HOSPITALITY ROOM

750

UP TO 12 PEOPLE

Available from 8:00 AM - 5 PM on the day of your wedding for hair and make-up

INCLUDES PLATTER OF ASSORTED SANDWICHES AND BOTTLED WATER



### PRE-CEREMONY

#### SNACKS

MINIMUM OF 50 REQUIRED  
PRICED PER PERSON

CHOCOLATE BARK 4  
cranberry, pistachio & candied orange

SWEET & SAVORY GRAZING TRAY 7  
cookies, chocolate bark, fruit, nuts

INDIVIDUAL GUACAMOLE JAR 7  
house made tortilla chips

CHIPS & DIP JAR 5  
house made chips & dip



#### DRINK STATIONS PRICED PER PERSON

COMPLIMENTARY WATER STATION  
still & lemon water

HOT OR CHILLED APPLE CIDER 4  
cinnamon sticks

ICED COFFEE & ICED TEA GREEN TEA 4  
cream, milk, simple syrup, honey, mint

LEMONADE & ICED TEA 4  
choose one flavor for each drink  
LEMONADE classic, lavender, mango lime  
ICED TEA classic, raspberry & mint, orange & basil

HOT COCOA 4  
whipped cream, marshmallows, shaved chocolate





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# Wedding Packages

### INCLUDED IN ALL PACKAGES

- PERSONAL DAY-OF EVENT COODINATOR ON YOUR SPECIAL DAY
- WEDDING PARTY ATTENDANT
- COMPLIMENTARY OVERNIGHT ACCOMMODATIONS FOR THE HAPPY COUPLE ON THEIR WEDDING NIGHT
- OVERNIGHT ROOM BLOCK IN OUR INN FOR YOUR GUESTS
- GOLF CART RIDE FOR THE HAPPY COUPLE AND GUESTS NEEDING ASSISTANCE
- 100 LANDSCAPED ACRES FOR STUNNING WEDDING PICTURES
- CHAMPAGNE AND HORS D'OEUVRES FOR THE WEDDING PARTY DURING PHOTOS
- BARTENDERS BASED ON GUEST COUNT
- CAKE CUTTING AND PRESENTATION
- COFFEE AND TEA STATION
- TABLE NUMBERS
- FLOOR LENGTH WHITE TABLE LINENS AND WHITE NAPKINS
- COMPLIMENTARY FOOD TASTING FOR THE COUPLE

A \$3000 FACILITY RENTAL FEE APPLIES TO ALL PACKAGES AND INCLUDES A FIVE HOUR RENTAL PERIOD  
ADDITIONAL TIME MAY BE PURCHASED

## Event Minimums

### MINIMUM REVENUE REQUIREMENTS

#### MINIMUM FOOD REVENUE REQUIREMENTS APPLY TO ALL EVENTS BASED ON THE DATE OF THE EVENT

PEAK SEASON May-October  
 FRIDAY & SUNDAY 12,500  
 SATURDAY 18,000

OFF-PEAK SEASON November-April  
 FRIDAY & SUNDAY 10,500  
 SATURDAY 16,000



20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax will be added to your selections



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## Wedding Packages

PRICED PER PERSON

### BASIC

(NOT AVAILABLE ON SATURDAY EVENING)

IMPORTED & DOMESTIC CHEESE,  
SEASONAL FRUIT & VEGETABLE DISPLAY  
TWO PASSED HORS D'OEUVRES  
HOUSE CHAMPAGNE TOAST  
HOUSE WINE SERVED WITH DINNER  
TWO DINNER ENTRÉES

MAY ~ OCTOBER 95  
NOVEMBER ~ APRIL 85



### ESSENTIAL

IMPORTED & DOMESTIC CHEESE,  
SEASONAL FRUIT & VEGETABLE DISPLAY  
FOUR PASSED HORS D'OEUVRES  
SIGNATURE COCKTAIL PASSED DURING  
COCKTAIL HOUR  
HOUSE CHAMPAGNE TOAST  
HOUSE WINE SERVED WITH DINNER  
TWO DINNER ENTRÉES  
CHOCOLATE DIPPED STRAWBERRIES

MAY ~ OCTOBER 120  
NOVEMBER ~ APRIL 110

### ELITE

IMPORTED & DOMESTIC CHEESE, SEASONAL FRUIT & VEGETABLE DISPLAY  
ONE ADDITIONAL UPGRADED DISPLAY  
FIVE PASSED HORS D'OEUVRES  
SIGNATURE COCKTAIL PASSED THROUGHOUT COCKTAIL HOUR  
HOUSE CHAMPAGNE TOAST  
HOUSE WINE SERVED WITH DINNER  
TWO DINNER ENTRÉES  
FOUR VOTIVE CANDLES FOR EACH OF YOUR GUEST TABLES

#### CHOICE OF ONE OF THE FOLLOWING ENHANCEMENTS

WEDDING CAKE  
provided by Icing On The Cake

SUNDAE BAR  
chocolate and vanilla ice cream, hot fudge, whipped cream, cherries, sprinkles, m&m's, oreo's,  
chocolate chips

PETITE DESSERT BUFFET  
chocolate covered strawberries, sliced fresh fruits, seasonal berries, mini french pastries

VIENNESE DESSERT TABLE  
assortment of full sized cakes, cheesecakes, finger pastries, mousses, tortes, macarons & cookies,  
seasonal fresh fruits

MAY ~ OCTOBER 145  
NOVEMBER ~ APRIL 135



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## Wedding Packages



### ULTIMATE *The Wedding Weekend*

EVERYTHING IN THE ELITE PACKAGE...PLUS

- FRIDAY EVENING WELCOME BBQ FOR ALL YOUR GUESTS
- CAMPFIRE & S'MORES
- SATURDAY BRUNCH
- HOSPITALITY ROOM - \$750 value
- ON-SITE CEREMONY FEE - \$1000 value
- FACILITY RENTAL FEE - \$3000 value
- LATE-NIGHT CAMPFIRE
- SUNDAY FAREWELL BRUNCH

MAY ~ OCTOBER 290  
BASED ON RECEPTION GUEST COUNT, MINIMUM OF 100



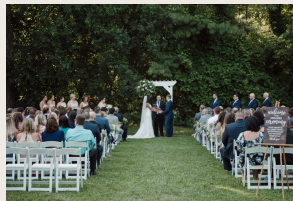
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## Culinary Displays

**THE FIRST NUMBER INDICATES THE PRICE PER PERSON IF SUBSTITUTING AN INCLUDED STATION.  
THE SECOND NUMBER INDICATES THE PRICE PER PERSON IF ADDING AN ADDITIONAL STATION.**

♥WARREN CENTER FAVORITE

### **LOCAL & IMPORTED CHEESE DISPLAY (INCLUDED IN PACKAGE)**

a selection of domestic, imported and local cheeses, dried and seasonal fruits, fresh vegetables, dipping sauces, crisps, flatbreads and crostini

### **DIM SUM STATION 5/9 ♥**

chicken and vegetable dumplings with traditional dipping sauces, fried rice or vegetable lo mein, beef or chicken satay served with duck sauce, chinese takeout boxes and chop sticks

### **THE ANTIPASTO TABLE 6/10**

specialty italian meats, cheeses, grilled and roasted vegetables, fresh buffalo mozzarella and tomato salad, marinated artichoke hearts, olives, focaccia, ciabatta

### **MEDITERRANEAN SPREADS TABLE 4/7**

cucumber tzatziki, tabbouleh, hummus, white bean spread, marinated vegetables, olives, roasted peppers, crumbled feta, assorted flat breads

### **MASHED POTATO BAR 6/8 ♥**

house made mashed potatoes with: whipped butter, sour cream, chives, scallions, bacon, sautéed onion and mushroom compote, cheddar cheese, bleu cheese, fried leeks

### **MAC N' CHEESE BAR 6/8**

house made macaroni & cheese with: chives, scallions, bacon, peas, ham, jalapenos, mushrooms, fried leeks, broccoli, buffalo chicken, pulled pork, peppers

### **FLATBREAD PIZZA STATION 4/7**

fresh baked naan flatbreads: farm vegetables, local meats & cheeses

### **GUACAMOLE TASTING 5/8**

traditional avocado, edamame and asparagus guacamole, tortilla chips, yucca and plantain chips, charred tomato salsa

### **LETTUCE WRAPS 6/8**

bibb lettuce, korean short ribs, thai red curry shrimp, teriyaki chicken, pickled vegetables, kimchi, cashews, sweet red chili glaze

### **COLD SEAFOOD BAR (MARKET PRICE)\* ♥**

shrimp cocktail, clams on the half shell, crab claws, local oysters, lemon, tobasco, horseradish, cocktail and classic mignonette sauce





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## Passed Hors D'Oeuvres

♥ WARREN CENTER FAVORITE  
◆ UPGRADED SELECTION

### LAND

BBQ PULLED PORK BAO WITH CREAMY COLESLAW  
 BEEF & CHORIZO EMPANADA, ROASTED TOMATILLO SALSA  
 ◆ BRAISED BEEF SHORT RIBS OVER CREAMY POLENTA  
 CHICKEN PARMESAN SLIDER, FRESH MOZZARELLA, TOMATO, BASIL ♥  
 CHORIZO HUSHPUPPY, BASIL AIOLI  
 COCONUT CRUSTED CHICKEN WITH HONEY MUSTARD DIPPING SAUCE  
 CRISPY CHICKEN TACO, AVOCADO CREMA  
 CURRIED CHICKEN SALAD, TOASTED ALMOND, COCONUT  
 DUCK CONFIT SPRING ROLLS  
 GRILLED NAAN BREAD WITH FIG JAM, PROSCIUTTO, GOAT CHEESE, BALSAMIC DRIZZLE  
 ◆ HERB CRUSTED BABY LAMB CHOPS WITH  
 ENGLISH MINT DEMI ♥  
 INDIAN SPICED LAMB MEATBALLS, YOGURT MINT SAUCE  
 MASA HARINA CRUSTED FRIED CHICKEN, TANGERINE HONEY  
 MINI CHEESEBURGER ON BRIOCHE BUN WITH HERB REMOULADE ♥  
 MINI CHICKEN, CORN, BLACK BEAN QUESADILLA ♥  
 SHAVED IMPORTED PROSCIUTTO, MANCHEGO, TRUFFLE HONEY

◆ SHORT RIB RISOTTO BITE, TRUFFLE PARMESAN CREAM  
 SLICED SIRLOIN, TUSCAN CRISP, TOMATO FONDUE  
 SOUTHERN FRIED CHICKEN, HOMEMADE WAFFLE, TARRAGON HONEY ♥  
 TERIYAKI CHICKEN SKEWER, PEANUT DIPPING SAUCE

### SEA

◆ BACON WRAPPED LIME SCALLOPS ♥  
 COCONUT SHRIMP, SWEET AND SOUR PINEAPPLE DIPPING SAUCE  
 ◆ FENNEL DUSTED SCALLOP, SCALLION CORN CAKE, HERBBUTTER  
 LOBSTER ARANCINI, LEMON AIOLI  
 ◆ TINY MAINE LOBSTER SALAD CROISSANT  
 LOBSTER BISQUE SHOOTER ♥  
 PETITE CRAB CAKES WITH RED PEPPER REMOULADE  
 SHRIMP COCKTAIL  
 SMOKED SALMON ON FOCACCIA CRISPS  
 SPICY CAJUN SHRIMP TOSTADA, CHIMICHURRI, ON TORTILLA CHIP  
 TUNA TARTARE, WONTON CRISP\*

### VEGETABLE

(V) VEGAN  
 ARTICHOKE, OLIVE AND GOAT CHEESE TARTLETS  
 AVOCADO TOAST (V)  
 ASPARAGUS ARANCINI, TOMATO COULIS ♥  
 SPANAKOPITA PHYLLO STUFFED WITH SPINACH AND FETA  
 POTATO LATKES WITH CRÈME FRAICHE  
 TOMATO BRUSCHETTA ON GARLIC TOAST POINTS (V)  
 VEGETARIAN SPRING ROLL WITH HOISIN AND SCALLION  
 BUTTERNUT SOUP SHOOTER, HERB OIL (V) ♥  
 CURRIED RED LENTIL SHOOTER  
 FAVA BEAN, AVOCADO, TOMATO, TOSTONES (V)  
 INDIAN POTATO PEA SAMOSA CAKE  
 MINI GRILLED CHEESE, TOMATO BASIL SOUP SHOOTER  
 MINI BAKED BRIE, WALNUTS AND RASPBERRY JAM ♥

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## *Dinner Selections*

### *SALAD COURSE*

♥WARREN CENTER FAVORITE  
SELECT ONE

#### HOUSE SALAD

wild field greens, fresh vegetables, house vinaigrette

#### FIELD GREEN SALAD

fields greens, snap peas, shaved radish, prosciutto, rosemary parmesan crouton, lemon herb vinaigrette

#### BABY KALE CAESAR SALAD

baby kale, focaccia croutons, shaved asiago, Caesar dressing (classic Caesar available upon request)

#### BABY SPINACH SALAD ♥

baby spinach, fresh berries, manchego, balsamic vinaigrette

#### MOZZARELLA AND VINE RIPENED TOMATO SALAD

fresh buffalo mozzarella, vine ripened tomatoes, basil, balsamic glaze

#### CRISP WEDGE SALAD

iceberg lettuce wedge, vine ripened tomato, bacon, crumbled bleu cheese

#### ROASTED BEET SALAD

local greens, roasted beets, maytag bleu, roasted pumpkin seeds, champagne vinaigrette

### *SECOND COURSE*

#### *INTERMEZZO 3*

RASPBERRY OR LEMON SORBET

#### *SOUP COURSE 5*

BUTTERNUT & APPLE CIDER BISQUE

TRADITIONAL NEW ENGLAND CLAM CHOWDER

ROASTED TOMATO SOUP, CHEDDAR CROUTON

LOBSTER & CORN CHOWDER

#### *PASTA 7*

THREE CHEESE RAVIOLI WITH MARINARA SAUCE

PAPPARDELLE WITH BEEF BOLOGNESE

GNOCCHI WITH POMODORO SAUCE





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## Dinner Selections

### ENTRÉE COURSE

♥WARREN CENTER FAVORITE

#### BEEF

CHOICE OF SAUCE OR COMPOUND BUTTER IS INCLUDED

SELECT BEEF CUT  
petit filet mignon ♥  
new york sirloin

BEEF PAIRINGS  
frizzled onion strings ♥  
charred balsamic cipollini onions  
sautéed mushrooms  
marinated grilled salmon  
grilled garlic & herb shrimp 5  
grilled scallops 7  
butter poached lobster tail 12

COMPOUND BUTTERS  
smoked paprika & caramelized shallot  
roasted garlic & herb ♥  
bacon & blue

SAUCES  
garlic mustard sauce  
red onion jam  
chimichurri  
house made demi glace ♥  
dijon hollandaise  
caramelized shallot & red wine jus

#### POULTRY

STUFFED CHICKEN  
cornbread and cranberry stuffed chicken breast  
with wild berry sauce

HERB MARINATED CHICKEN  
herb marinated statler breast of chicken,  
sauteed shallots, wild mushroom marsala sauce

CHICKEN ROMA ♥  
pan seared breast of chicken, prosciutto,  
tomato, basil, mozzarella, roasted tomato  
beurre blanc & balsamic reduction drizzle

SCALLOPINI  
pan seared chicken scallopini, lemon caper  
sauce

TUSCAN CHICKEN  
tuscan crusted chicken with sundried tomato &  
basil cream sauce

TURKEY ♥  
sliced turkey tenderloin, shallot berry chutney

#### FISH

BAKED HADDOCK ♥  
herb crusted, lemon beurre blanc

GRILLED SWORDFISH  
dijon & honey balsamic glaze

CITRUS SALMON  
mango & pineapple salsa, lime, cilantro

SALMON  
grilled lemon, tarragon butter



## Dinner Selections

### VEGETABLE

SEASONAL RAVIOLI: ♥  
WILD MUSHROOM RAVIOLI (SPRING/SUMMER)  
shallot cream, roasted red pepper coulis, seared  
shitake mushrooms

BUTTERNUT SQUASH RAVIOLI (FALL/WINTER)  
sage brown butter sauce

STUFFED PEPPER  
farro, spinach, ricotta stuffed pepper, charred  
cipollini onions

GRILLED VEGETABLE PLATTER, BROWN RICE  
(V)  
balsamic marinated grilled assorted vegetables,  
brown rice pilaf

EGGPLANT ROULADE (V)  
thinly sliced eggplant, quinoa, vegetable hash,  
tomato coulis

RISOTTO (V)  
lemon thyme risotto, seared tofu, wild  
mushroom, shallot

### ACCOMPANIMENTS

SELECT TWO

#### STARCHES

garlic mashed potatoes  
5-grain rice pilaf  
herbed cous cous  
roasted fingerling potatoes  
butter whipped potatoes  
seasonal risotto  
white cheddar polenta cake

#### VEGETABLES

butter herb carrots roasted asparagus  
roasted butternut squash  
sautéed broccolini  
green beans, fennel, roasted pepper  
sautéed herbed butter green beans  
brussel sprouts & bacon  
seasonal vegetable medley

### CHILDREN

AGES 13 AND UNDER

PLEASE CHOOSE ONE, SERVED WITH SOFT DRINK OR MILK

**25 PER CHILD**

BEEF HAMBURGERS  
french fries, lettuce, tomato, american cheese

HOT DOGS WITH NEW ENGLAND STYLE BUNS  
french fries, ketchup, mustard, relish

HOMEMADE CHICKEN FINGERS  
french fries, honey mustard

PENNE WITH VEGETARIAN MARINARA

HOMEMADE MACARONI AND CHEESE

CHEESE PIZZA

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

FOOD ALLERGEN STATEMENT The Warren Conference Center & Inn is not a food allergen-free facility.  
Foods produced at our facility may contain traces of milk, eggs, nuts, tree nuts, fish, shellfish, soy and wheat.  
Although we'll do our best to prepare meals to your specific needs you need to be aware that  
cross contamination may occur with products that are stored and produced in our facility,  
and can cause trouble if any guest is very sensitive to food allergens.

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## *Dessert Enhancements*

♥WARREN CENTER FAVORITE  
PRICED PER PERSON

SCOOP OF ICE CREAM TO ANY DESSERT 3

FRUIT SORBET 3  
assorted fruit flavors

CHOCOLATE DIPPED STRAWBERRIES 4  
fresh strawberries hand dipped in dark chocolate

PETITE DESSERT BUFFET 9  
chocolate covered strawberries, sliced fresh fruits, seasonal berries, petite french pastries

VIENNESE DESSERT TABLE 15  
assortment of full sized cakes, cheesecakes, finger pastries, mousses, tortes, macarons & cookies, chocolate mousse cups, seasonal fresh fruits

CHURRO STATION 7  
warm churros with chocolate, caramel and fruit dipping sauces

WHOOPIE PIES (CHOOSE TWO) 4  
chocolate & marshmallow, gingerbread & vanilla, oatmeal & salted caramel, pumpkin & cream cheese

SUNDAE BAR 8 ♥  
chocolate and vanilla ice cream, hot fudge, whipped cream, cherries, sprinkles, m&m's, oreo's, chocolate chips

CHOCOLATE CHIP COOKIE SKILLET 5 ♥  
vanilla ice cream

FLOURLESS CHOCOLATE TORTE 5  
whipped cream

DELUXE COFFEE STATION 5  
arabica coffees, assorted teas, hazelnut, caramel, and vanilla flavorings, cinnamon sticks, fresh whipped cream, chocolate shavings

HOT CHOCOLATE STATION 5  
steaming hot chocolate presented with whipped cream, chocolate shavings, miniature marshmallows, peppermint sticks

S'MORES 8 ♥  
graham crackers, hersey chocolate bars, marshmallows and giant skewers  
(fire pit at an additional fee)



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## *Beverages*

### *Hosted Bars*

*Flat Fee per Adult Guest  
All House Wines, Bottled Beer and Soft Drinks Included*

#### **FULL OPEN BAR (1 HOUR)**

House Select \$20 per person | Premium \$24 per person | Top Shelf \$26 per person

#### **FULL OPEN BAR (4 HOURS)**

House Select \$37 per person | Premium \$44 per person | Top Shelf \$47 per person

**WINE AND BEER ONLY (1 HOUR) \$15 per person**

**WINE AND BEER ONLY (4 HOURS) \$33 per person**

#### **CAPPED BAR**

Pre-determined dollar amount decided upon by the client.  
Once reached will switch to cash bar for the remainder of the event.

#### **BILLED ON CONSUMPTION**

Selections determined prior to the event by the client.  
Paid for by the client at the conclusion of the event.

### *Cash Bars*

Available with a \$300 Set-Up Fee

House Select 8  
Premium 9  
Top Shelf 10  
Martinis and Specialty Cocktails 11  
Bottled Beers 6-7  
House Wines 8  
Soft Drinks 8  
Juices 3

#### **Liquor Policy**

*The Warren Conference Center and Inn is the only licensee authorized by the Commonwealth of Massachusetts and the Town of Ashland, to sell and serve liquor, beer and wine on the premises. No beverages may be brought into or removed from the property. The Warren Conference Center and Inn reserves the right to refuse alcohol service to anyone at any time. We reserve the right to discontinue bar service for any reason. Proper identification is required by all guests.*



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## *Beverages*

### *Selections*

*Our wine selections have been chosen to complement your menu and accommodate a variety of palettes*

#### **BUBBLES**

NINO FRANCO PROSECCO, VENETO, ITALY 48  
DOMAINE CARNEROS, BRUT, NAPA, CALIFORNIA 52  
TAITTINGER BRUT LA FRANCAISE, CHAMPAGNE, FRANCE 88

#### **WHITE WINES**

CHARDONNAY, CAKEBREAD CELLARS, NAPA, CALIFORNIA 64  
CHARDONNAY, SIMI, SONOMA, CALIFORNIA 42  
CHARDONNAY, SONOMA-CUTRER, RUSSIAN RIVER RANCHES, CALIFORNIA 48  
CHARDONNAY, CLOS DU BOIS, SONOMA, CALIFORNIA 36  
CHABLIS, ALBERT BICHOT, FRANCE 46  
SAUVIGNON BLANC, KENWOOD, SONOMA, CALIFORNIA 48  
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND 42  
PINOT GRIGIO, RUFFINO, LUMINA, DELLE VENEZIE, ITALY 32  
PINOT GRIS, KING ESTATE, OREGON 44  
RIESLING, BLUFELD, MOSEL, GERMANY 32

#### **RED WINES**

CABERNET SAUVIGNON, ROBERT MONDAVI, NAPA, CALIFORNIA 52  
CABERNET SAUVIGNON, ROBERT MONDAVI, PRIVATE SELECTION, CALIFORNIA 32  
CABERNET SAUVIGNON, ESTANCIA, PASO ROBLES, CALIFORNIA 42  
CABERNET SAUVIGNON, MOUNT VEEDER, NAPA, CALIFORNIA 98  
MERLOT, BLACKSTONE, CALIFORNIA 32  
MERLOT, KENWOOD, JACK LONDON, SONOMA, CALIFORNIA 52  
MALBEC, KAIKEN, MENDOZA, ARGENTINA 34  
RIOJA, PALACIOS REMONDO LA MONTESA, RIOJA, SPAIN 45  
PINOT NOIR, MARK WEST, SONOMA, CALIFORNIA 38  
PINOT NOIR, WILDHORSE, CENTRAL COAST, CALIFORNIA 46  
PINOT NOIR, J VINEYARDS, RUSSIAN RIVER VALLEY, CALIFORNIA 64

#### **HOUSE SELECT**

SMIRNOFF, BEEFEATER, BACARDI SILVER, SAUZA SILVER,  
CUTTY SARK, SEAGRAM'S V.O., SEAGRAM'S 7, JIM BEAM

#### **PREMIUM**

KETTLE ONE, TANQUERAY, CAPTAIN MORGAN, SAUZA GOLD, DEWAR'S, JACK DANIELS

#### **TOP SHELF**

GREY GOOSE, BOMBAY SAPPHIRE, JOHNNIE WALKER BLACK, JAMESON, CROWN ROYAL, BAILEYS,  
FRANGELICO, KAHLUA, DISORONNO AMARETTO, HENNESSEY VSOP, GRAND MARNIER, DRAMBUIE,  
ROMANA SAMBUCA, CHAMBORD

#### **BOTTLED BEERS**

BUDWEISER, BUD LIGHT, O'DOULS, ANGRY ORCHARD, SAM ADAMS, HEINEKEN, AMSTEL LIGHT,  
HARPOON IPA, CORONA (SEASONAL), SAM SEASONAL

*Specialty wines, liquors and beers may be available to suit your preferences and will be priced accordingly based on availability. A minimum of two weeks is required for special orders.*

20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax will be added to your selections





## Beverages

### *Specialty Signature Cocktails*

Butler passed or available at the bar with personalized name and signage

#### RED

RED SANGRIA red wine, flavored vodka and fruit juices  
POMEGRANATE CAIPIROSKA vodka, pomegranate juice, simple syrup, lime and sparkling water  
CAPE CODDER vodka, cranberry juice ~ make it sparkle with sparkling wine  
POINSETTIA champagne, cranberry juice

#### PINK

BRIDAL BLUSH vodka, triple sec, lemonade, grenadine  
ROSE PUNCH sparkling white wine, lemonade, chambord  
COSMOPOLITAN vodka, triple sec, cranberry juice  
POMEGRANATE MARTINI vodka, pomegranate juice, grand marnier, lemon, sparkling water  
PINK SUNSET champagne, orange juice, grenadine

#### YELLOW/ORANGE

LEMONDROP MARTINI vodka, lemon juice, triple sec, limoncello  
MIMOSA PUNCH champagne, orange juice, ginger ale  
PEAR MELBA MARTINI vodka, chambord, pear nectar, raspberries  
BOURBON FIZZ bourbon, amaretto, sambucca, orange juice, sparkling water  
ROSEMARY CITRUS PUNCH gin, orange juice, lemon juice, rosemary, simple syrup  
ORANGE CREAMSICLE orange vodka, triple sec, blood orange juice, vanilla, cream  
SPIKED PEACH TEA jack daniels, peach tea, peach nectar  
WHITE SANGRIA white wine, flavored vodka and fruit juices

#### GREEN

MINT JULEP bourbon, mint, simple syrup  
CUCUMBER MINT GIMLET cucumber gin, mint, simple syrup, lime  
FLYING GRASSHOPPER vodka, white crème de cacao, crème de menthe  
MOJITO rum, mint, lime, sparkling water

#### BLUE

BLUE SWOON champagne, blue curacao, apple juice, lime juice  
AQUATINI vodka, sweet and sour mix, blue curacao, pineapple juice  
BLUE OCEAN vodka, blue curacao, grapefruit juice, simple syrup  
THE KNOT silver rum, blue curacao, pineapple juice

#### PURPLE

PURPLE TURTLE rum, triple sec, blue curacao, cranberry juice  
PURPLE RUSSIAN vodka, blue curacao, citrus soda, grenadine  
PURPLE SURFER coconut, spiced & silver rum, pineapple juice, sweet & sour mix, grape juice  
PURPLE HAZE vodka, chambord, triple sec, cranberry juice, pineapple juice

*Signature cocktails are a great way to add a personalized touch to your event.  
Select from our list based on color or allow our mixologists to craft your own recipe!*



WARREN CONFERENCE CENTER AND INN

Framingham State University

529 Chestnut Street, Ashland, MA 01721  
508.231.3000 | www.warrencenter.com



## After Dark Post Reception



**A Post-Reception gathering is a great way to end the perfect evening.**

**Hosted in many different locations on property, your guests can gather for final farewells**

**Minimum of 25 guests ~ \$750 minimum food purchase required**

### ♥WARREN CENTER FAVORITE

**HOMEMADE POTATO CHIPS AND DIPS 4**  
priced per person

**BUFFALO WINGS 150**  
celery sticks and bleu cheese dressing priced per 50 pieces

**MOZZARELLA STICKS 150 ♥**  
marinara sauce priced per 50 pieces

**FRANKS -N- BLANKETS 125**  
dijon mustard and ketchup priced per 50 pieces

**BAVARIAN PRETZEL BAR 8**  
an assortment of pretzel twists, bites and braids with assorted savory and sweet dipping sauces priced per person

**GUACAMOLE STATION 9 ♥**  
house made guacamole, tomato salsa, cheese queso with house made tortilla chips priced per person

**THE "BIG" SANDWICH 250 ♥**  
this impressive 6 foot sandwich will feed approximately 40 people and gives your guests plenty to talk about! your choice of italian, turkey, roast beef or ham, lettuce, tomato, onion and cheese with potato chips and pickles priced per sandwich

**PIZZA PARTY 10**  
three assorted toppings priced per person

**FRENCH FRIES 6**  
ketchup, ranch dressing, bacon aioli priced per person

**MEXICAN STREET TACOS 13 ♥**  
made to order with your choice of carnitas, chicken, chorizo, pickled onions, pickled cabbage, grilled corn, black beans, avocado, pico de gallo, sour cream, queso fresco, cilantro, soft corn tortillas priced per person

**HOUSE BAKED COOKIES AND BROWNIES 75**  
priced per platter – serves 25 people



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## *Additional Enhancements*

THESE ITEMS CAN BE ADDED TO ENHANCE YOUR SPECIAL DAY

### **CHIVARI BALLROOM CHAIRS 14**

silver, gold, natural, fruitwood, black or white with seat cushion in your choice of color priced per chair

### **SPECIALTY TABLE LINENS (BASED ON SELECTION)**

enhance the look of the room with specialty linens, toppers, runners and napkins are available

### **MENU CARDS 2**

personalized and printed on high quality parchment paper priced per card

### **VOTIVE CANDLES 2**

accentuate your centerpiece by adding votive candles to your guest tables priced per votive

### **LANTERNS 10**

line the pathways with twinkles of flickering light priced per lantern

### **FIRE BOWL 250**

located on the front patio for your reception

### **CANDY BAR 9**

jars, canisters, bowls and baskets full of candy with small, handled containers for your guests to create their own favor boxes priced per person

### **ENHANCED LIGHTING (BASED ON SELECTION)**

up lighting and string lights create romance and accentuate your décor on your special day. our team can help in obtaining quotes and information on specialty lighting for you

### **REHEARSAL DINNERS AND POST RECEPTION BREAKFAST & BRUNCH**

your sales manager can provide information and many options to create a memorable weekend beginning with your rehearsal dinner right here on property and ending with a farewell breakfast or brunch



20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax will be added to your selections





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## *Preferred Vendors*

### **FLORISTS**

DEBRA'S FLOWERS	508-429-1051	debrasflowers.com
MUGFORD'S FLOWER SHOPPE	508-836-5554	mugfords.com
PETAL PUSHERS STUDIO	508-655-2440	petalpushersstudio.com
THE FRUGAL FLOWER	978-443-0030	frugalflower.com

### **PHOTOGRAPHERS**

ALI ROSA PHOTOGRAPHY	508-734-5257	alirosaphotography.com
DANIEL PIASECKI PHOTOGRAPHY	219-771-1660	danpiaseckipho.com
DOUGLAS LEVY PHOTOGRAPHY	781-820-1344	douglaslevyphotography.com
JESSICA MCHALE PHOTOGRAPHY	617-372-0500	jessicamchale.com
JOE DOLEN PHOTOGRAPHY	508-864-3041	joedolen.com
SARAH MONTANI PHOTOGRAPHY	508-397-4270	sarahmontaniphotography.com
STACIE KIRKWOOD PHOTOGRAPHY	617-916-2037	staciekirkwood.com
THE HENRY STUDIO	508-429-2120	thehenrystudio.com

### **ENTERTAINMENT**

617 WEDDINGS - CHUCK	978-210-0191617	617weddings.com
CHAMPAGNE TOASTS	508-892-1221	champagnetoast.net
C-ZONE MUSIC	617-320-0723	czonemusic.com
PLUSONEPRODUCTIONS	617-319-6619	plus1pros.com

### **BAKERS**

CONFECTIONISM	508-377-3066	confectionism.net
GERARDO'S ITALIAN BAKERY	508-835-2200	gerardositalianbakery.com
ICING ON THE CAKE	617-969-1830	theicingonthecake.com

### **OFFICIANTS**

THE HONORABLE SUSAN B. GREEN, JP	508-429-7770	elliotsue@comcast.net
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### **HAIR AND MAKE-UP**

TRAVELING BEAUTY	617-966-8572	travelingbeautytoyou.com
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### **TRANSPORTATION**

KNIGHT'S LIMOUSINE	508-839-6252	knightslimo.com
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