



WARREN CONFERENCE CENTER AND INN
Framingham State University

Warren Conference Center and Inn WEDDINGS

2024 ~ 2025



Invite your guests for a weekend of wedding activities!
Limited Bookings Available for 2024 & 2025 | 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



WARREN CONFERENCE CENTER AND INN

Framingham State University

529 Chestnut Street, Ashland, MA 01721
508.231.3000 | 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

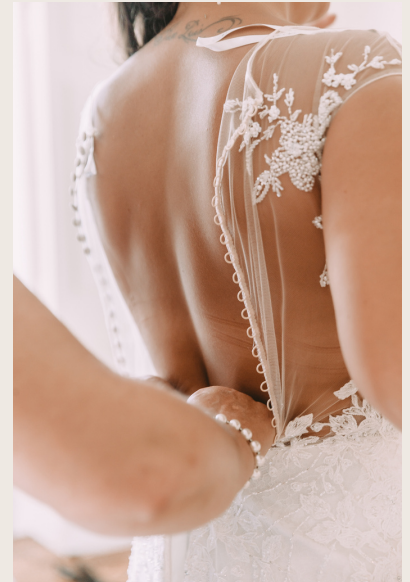
cookies, chocolate bark, fruit, nuts

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 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 coordinator 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–November
FRIDAY, SATURDAY or SUNDAY **18,000**
Limited to One Wedding Booking per Weekend

OFF-PEAK SEASON December–April
FRIDAY & SUNDAY **10,500**
SATURDAY **12,500**



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

(Available Friday/Sunday in Off-Peak Season)

Imported & Domestic Cheese, Seasonal Fruit & Vegetable Display
Two Passed Hors D'oeuvres
House Champagne Toast
House Wine Served with Dinner
Two Dinner Entrees

December ~ April 95



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 Entrees
Chocolate Dipped Strawberries

May ~ November 120
December ~ 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 Entrees
Four Votive Candles for each Guest Table

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 ~ November 145
December ~ 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, assorted breads and crackers

Dim Sum Station 5/10 ♥

chicken and vegetable dumplings with traditional dipping sauces, vegetable lo mein, chicken satay served with duck sauce, Chinese takeout boxes and chop sticks

The Antipasto Table 6/10

specialty Italian meats, cheeses, grilled vegetables, fresh buffalo mozzarella and tomato salad, marinated artichoke hearts, olives, assorted breads and crackers

Mediterranean Spreads Table 4/7

cucumber tzatziki, tabbouleh, hummus, whipped feta, marinated vegetables, olives, assorted breads

Mashed Potato Bar 6/8 ♥

house made mashed potatoes with: whipped butter, sour cream, scallions, bacon, sautéed mushroom, cheddar cheese, bleu cheese, frizzled onions, broccoli

Mac & Cheese Bar 6/10

house made macaroni & cheese with: scallions, bacon, peas, jalapenos, mushrooms, broccoli, buffalo chicken, pulled pork, frizzled onions

Flatbread Pizza Station 4/7

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

Sliders Station 12

cheeseburger, chicken parmesan, vegetarian bahn mi

Lettuce Wraps 6/12

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





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
 Chorizo Hushpuppy, Basil Aioli
 Coconut Crusted Chicken with Honey Mustard Dipping Sauce
 Crispy Chicken Taco, Avocado Crema
 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 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, Teriyaki Sauce

SEA

◆ Bacon Wrapped Lime Scallops ♥
 Coconut Shrimp, Sweet and Sour Pineapple, Dipping Sauce
 ◆ Fennel Dusted Scallop, Scallion Corn Cake, Herb Butter
 Lobster Arancini, Lemon Aioli
 ◆ Tiny Maine Lobster Salad Croissant
 Lobster Bisque Shooter ♥
 Petite Crab Cakes with Red Pepper Remoulade
 Shrimp Shrimp Cocktail
 Smoked Salmon on Focaccia Crisps
 Spicy Cajun Shrimp Tostada, Chimichurri, Tortilla Chip
 Tuna Tartare, Wonton Crisp*

VEGETABLE

(V) vegan

Crispy Cauliflower Wing (V)
 Avocado Toast (V)
 Asparagus Arancini, Tomato Coulis ♥
 Spanakopita Phyllo Stuffed with Spinach and Feta
 Potato Latkes with Crème Fraîche
 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

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

Additional

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 onions
sautéed mushrooms
marinated grilled salmon
grilled garlic & herb shrimp 5
grilled scallops
butter poached lobster tail MKT Price

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

Tuscan Chicken
tuscan crusted chicken with sundried tomato &
basil cream sauce

Scaloppini
pan seared chicken scaloppini, lemon caper
sauce

Turkey ♥
sliced turkey, 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



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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
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, red pepper
and spinach, shallot

ACCOMPANIMENTS SELECT TWO

Garlic Mashed Potatoes
Wild Rice Pilaf
Herbed Cous Cous
Roasted Fingerling Potatoes
Butter Whipped Potatoes
Seasonal Risotto
White Cheddar Polenta Cake

Butter Herb Carrots
Roasted Asparagus
Roasted Butternut Squash
Sautéed Herbed Green Beans
Brussel Sprouts & Bacon
Seasonal Vegetable Medley

CHILDREN'S OPTIONS

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 18
assortment of full sized cakes, cheesecake, finger pastries, assorted cookies, 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, Vento, 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, Hennessy 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.

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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!*



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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 (price 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 (price 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

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



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Preferred Vendors

FLORISTS

Blush Bouquets	508-881-1140	blushbouquets.com
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	danpiaseckiphoto.com
Jessica McHale Photography	617-372-0500	jessicamchale.com
Joe Dolen Photography	508-864-3041	joedolen.com
Randall Garnick	781-307-8441	randallgarnick.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
Plus One Productions	617-319-6619	plus1pros.com

BAKERS

Confectionism	508-377-3066	confectionism.net
Gerardo's Italian Bakery	508-835-2200	gerardositalianbakery.com
The 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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