



BEECHWOOD HOTEL

*Wedding Package*

2 0 1 2

*Allow our team of dedicated professionals to design a  
Wedding experience that reflects your personal style  
complimented by our personalized service*

BEECHWOOD HOTEL

363 Plantation Street • Worcester, MA 01605 • (508) 754.5789 • Fax (508) 754.0731  
www.beechwoodhotel.com • sales@beechwoodhotel.com

# *Wedding Packages*

PRICES LISTED UNDER ENTRÉE SELECTIONS

## *Gala*

|   |  |
|---|--|
| 5 ½ Hour Reception  | On-site Personal Event Manager to Oversee Your Entire Wedding Reception  |
| Professional Wedding Consultant   | Overnight Accommodations for the Bride & Groom   |
| Private Hospitality Room for the Bridal Party with Champagne & Hors d'oeuvres             | Custom-Designed Wedding Cake from your choice of (3) Bakeries: The Bean Counter, Konditor Meister or Bistro Bakery |
| 2 Stationary Hors d'oeuvres Displays<br>5 Butlered Hors d'oeuvres Selections              | Preferred Overnight Rooms Rates for your Wedding Guests  |
| Champagne Toast with Strawberry Garnish   | Ample Complimentary Parking  |
| Choice of a Sit-Down Dinner or Chef-Attended Stations                                     | Complimentary Menu Tasting for Two to Finalize Reception Menu  |
| Choice of Solid or Stripe Floor-Length Table Linens with Matching or Colored Napkins      | Dinner for Two on Your One Year Anniversary in Ceres Bistro  |
| Hurricane Lamp Centerpiece with a White Candle set atop a Mirror Tile with Votive Candles | List of Preferred Vendor Services  |
| Large Parquet Dance Floor   | Discounts on Bridal Shower, Rehearsal Dinner, and Post-Wedding Breakfast/Brunch                                    |
| Complimentary Safe Deposit Box  |  |

## *A Grand Affair*

Includes all items in the Gala Package

One Hour of Open Bar  
During your Cocktail Reception

Choice of Chair Covers with Colored Bows or Chiavari Chairs

## *The Event of a Lifetime*

Includes all items in the Gala Package

Five Hours of Open Bar

Choice of Chair Covers with Colored Bows or Chiavari Chairs

Choice of Upgraded Damask or Armani Swirl Linens

Upgraded Cake Amenity

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# *Cocktail Reception*

## *Stationary Display*

CHOICE OF TWO

Imported & Domestic Cheese Display with French Breads & Assorted Crackers  
Seasonal Fruit Skewers with Raspberry White Chocolate Anglaise Dipping Sauce  
Fresh Vegetable Crudit  with Chipotle Ranch, and Italian Herb Cream Dips  
Brie Wrapped in Pastry with Pear and Walnut Chutney, served with Fresh Fruit and Cinnamon Raisin Bread  
Antipasto Display with Cured Meats, Cheeses, and Roasted Vegetable Tapanades  
Grilled Balsamic Marinated Vegetable Display  
Middle Eastern Display with Hummus, Baba Ghanoush, Tabouille, Grilled Vegetable Garnishes, Olives,  
Sliced Pita Bread & Toasted Pita Chips

## *Butlered Hors d'Oeuvres*

CHOICE OF FIVE

THE FOLLOWING HORS D'OEUVRES ARE SERVED COLD

California Rolls  
Antipasto Skewers  
Assorted Caviar Canap s  
Miniature Shrimp Cocktail with Cocktail Sauce  
Boursin-Stuffed Cherry Tomato  
Prosciutto-Wrapped Asparagus  
Scallop Cevich , Serrano Avocado Mousse, Mango Coulis, Crisp Belgian Endive  
Salt Cured Salmon Canape with Lemon Chive Aioli  
Beef Tartare on Baguette Rounds with Hard Cooked Egg, Fried Capers & Diced Red Onion  
Marinated Button Mushroom, Fresh Mozzarella, Red Pepper & Black Olive Skewers  
Avocado, Black Bean & Fresh Mango Salsa in Phyllo Cups with Cilantro Chili Oil  
Roasted Broccoli & Ricotta Stuffed Jumbo Rigatoni, Tomato Puree, Basil Oil  
Lobster and Purple Potato Salad on Endive Crisp ADDITIONAL \$1 PER PERSON

THE FOLLOWING HORS D'OEUVRES ARE SERVED HOT

Scallops and Bacon  
Potato-Wrapped Shrimp, Serracha Aioli  
Lobster and Pecorino Risotto Croquettes  
Chicken Sant  Fe Phyllo, Piquant  Sweet Corn Relish  
Vegetarian Spring Roll with Sweet and Sour Sauce  
Stuffed Mushrooms (Crab, Sausage, or Vegetarian)  
Spanikopita, Cucumber Cr me Fraiche  
Mini Beef or Chicken Wellington  
Almond Crusted Duck Tenderloins  
Beet and Goat Cheese Phyllo  
Mini Crab Cakes, Cajun R moulade  
Coconut Crusted Chicken Sate with Orange Mango Chutney  
Fried Oysters Sweet Chili Lime Drizzle  
Marinated Grilled Lamb Chops, Mint Oil ADDITIONAL \$1 PER PERSON

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# *Sit-Down Dinner*

## *Appetizer or Soup*

CHOICE OF ONE

SERVE BOTH FOR AN ADDITIONAL \$5.00 PER PERSON

### *Appetizers*

Bleu Cheese Risotto Cake Roasted Cauliflower, Sweet Pea Puree, Balsamic-fig Reduction  
Mini Chicken Pot Pie with Peas, Carrot, Yukon Potato, Herb Velouté, Puff Pastry  
Slow Braised Boneless Short Rib Creamy Parmesan Polenta,  
Port Wine Demi Glacé, Parmesan Crisp  
Sliced Maple Glazed Duck Breast over Pomegranate Arugula, Asian Pear  
Lump Crab Cake with Avocado Lime Mousse, Roasted Corn Salsa, Cilantro Oil  
Spinach, Boursin, Wild Mushroom Strudel, Porcini Crème  
Fried Eggplant, Sautéed Spinach, Fresh Mozzarella, Tomato Coulis  
Lobster & Lump Crab Strudel tomato relish, basil aioli  
Potato Gnocchi Carbonara with peas, prosciutto and onion

### *Soups*

Lobster Bisque Scented with Sweet Sherry  
Autumn Squash and Apple Soup, Brown Sugar Crème Fresh  
Ocean Gazpacho with Lump Crab, Extra Virgin Olive Oil, Micro Greens  
New England or Manhattan Clam Chowder  
Corn & Yukon Gold Potato, Toasted Focaccia Crouton & Basil Swirl  
Butternut Bisque served with or without Crabmeat

### *Salads*

CHOICE OF ONE

Caesar Salad with Focaccia Crouton, Shaved Parmesan  
Mixed Greens with Strawberries, Crumbled Goat Cheese, Toasted Almonds,  
Poppy Seed Vinaigrette  
Spinach Salad, Crumbled Bleu Cheese, Garden Beet, Tomato, Caramelized Onion Vinaigrette  
Purple and Yellow Endive Dried Fruits, Crumbled Feta, Peach Juice Vinaigrette  
Mixed Field Greens with Julienne Vegetables, Lemon Vinaigrette  
Shaved Prosciutto, Cubed Mellon, Radicchio, Watermelon Vinaigrette  
Mixed Greens with Tomato, Mozzarella, Prosciutto, Capicola, Pancetta, and Balsamic Vinaigrette

*French Served Freshly Baked Rolls with Butter*

### *Intermezzo*

ADDITIONAL \$3.00 PER PERSON

Watermelon, Lemon or Mango Sorbet  
*Served in a colored sugar-rimmed glass*

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# *Entrees*

CHOICE OF TWO

Grilled Sirloin, Fried Shallots, Madeira Demi

*\$89 | \$113 | \$133*

Filet Mignon, Bleu Cheese Butter

*\$99 | \$123 | \$143*

Châteaubriand, Madeira Demi, Sauce Béarnaise

*\$103 | \$127 | \$147*

Marinated Rack of Lamb, Red Wine Gastrique

*\$99 | \$123 | \$157*

Roasted Garlic Chicken, Garlic Cream Sauce

*\$82 | \$106 | \$126*

Stuffed Roasted Zucchini, Walnut Vegetable Stuffing, Rosemary Olive Oil

*\$80 | \$104 | \$124*

Wild Mushroom & Roasted Vegetable Strudel, Charred Tomato Caper Sauce, Shaved Grana Padano

*\$80 | \$104 | \$124*

Stuffed Chicken with Spinach, Pine Nuts, Mushrooms, Fontina Cheese, Port Demi Glaze

*\$83 | \$107 | \$127*

Pan-Seared Breast of Duck, Chambord Sauce, Fresh Raspberries

*\$84 | \$108 | \$128*

Day Boat Haddock, Lobster and Crab Stuffing underlined with a Sherry Lobster Cream

*\$87 | \$111 | \$131*

Grilled Coriander Rubbed Salmon Filet, Smokey Chipotle Cream, Cilantro Oil, Diced Tomato

*\$84 | \$108 | \$128*

Baked Stuffed Salmon Filet, Spinach, Artichoke, Pecorino Stuffing, Tomato Beurre Blanc

*\$87 | \$111 | \$131*

Grilled Bone-in Double Cut Pork Chop, Cinnamon Apple Nappé

*\$87 | \$111 | \$131*

Lightly Breaded Pan-fried Veal Medallions, Lump Crab, Sauce Béarnaise

*\$93 | \$117 | \$137*

Baked Lobster Cassoulet Topped with a Creamy Thermidor Sauce

*\$102 | \$126 | \$146*

New York Sirloin and Lobster Tail, Lemon Thyme Hollandaise

*\$117 | \$141 | \$161*

Petite Filet and Lobster Stuffed Shrimp, Sauce Maltaise

*\$106 | \$130 | \$150*

Bistro Chicken Breast and Petite Filet, Madeira Demi, Sauce Béarnaise

*\$95 | \$119 | \$139*

*Kosher, Vegetarian, and Dietary Restricted Meals Available Upon Request*

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## *Accompaniments*

### *Starch*

CHOICE OF ONE

Truffle Whipped Potato  
White Cheddar Mashed  
Roasted Red Bliss  
Twice Baked Potato  
Truffle Fingerling Potato  
Potato Mélange with Brown Butter and Sage  
Boursin Whipped Yukon Potato  
Pecorino and Pancetta Whipped Potato  
Herb Rice Pilaf

### *Vegetable*

CHOICE OF ONE

Grilled Asparagus  
Thyme Glazed Carrots  
Vibrant Vegetable Medley  
Roasted Broccolini  
Green Beans Almandine  
Autumn-Spiced Roasted Root Vegetables  
Vanilla-Whipped Butternut Squash  
Roasted Cauliflower White Cheddar Mashed  
Zucchini and Summer Squash Medallions

### *Dessert*

Your Wedding Cake  
*Garnished with Fresh Whipped Cream and Chocolate Wafer or Edible Flower (to compliment cake flavor)*

Upgraded Cake Amenity  
(Choice of one)  
\$2 per person

Chocolate Covered Strawberry

Chocolate Truffle

Mixed Berries

Mini Fruit Tart

### *Beverage*

Regular Coffee, Decaffeinated Coffee, Herbal Tea Assortment

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## *Children's Meals*

### *Appetizer*

CHOICE OF ONE

Fresh Fruit Cup

Garden Salad

Mozzarella Sticks with Marinara



### *Entrée*

CHOICE OF ONE

Macaroni & Cheese

Individual Cheese Pizza

Chicken Fingers and French fries

Plain Pasta with Sauce on the Side

Cheeseburger and Fresh Fries



### *Dessert*

Your Wedding Cake

\$17.95 EACH

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# *Stations Dinner*

## *Appetizer/ Soup*

CHOICE OF ONE FROM SIT-DOWN DINNER MENU  
APPETIZER/SOUP COURSE IS SERVED

## *Salad Station*

CHOICE OF ONE  
MAY BE SERVED OR STATIONED

Caesar Salad with Focaccia Crouton, Shaved Parmesan  
Mixed Greens with Strawberries, Crumbled Goat Cheese, Toasted Almonds, Poppy Seed Vinaigrette  
Spinach Salad, Crumbled Bleu Cheese, Garden Beet, Tomato, Caramelized Onion Vinaigrette  
Mixed Field Greens with Julienne Vegetables, Lemon Vinaigrette  
Shaved Prosciutto, Cubed Mellon, Radicchio, Watermelon Vinaigrette  
Mixed Greens with Tomato, Mozzarella, Salami, Prosciutto, Capicola, Pancetta, and Balsamic Vinaigrette

## *Carving Station\**

CHOICE OF TWO

Roasted Prime Rib of Beef with Horseradish Cream  
Roasted NY Strip Sirloin with Wild Mushroom-Marsala Glaze  
Garlic Crusted or Autumn Spiced Loin of Pork with Dijon Madeira  
Roasted Turkey Breast with Fresh Cranberry-Spiked Gravy  
Roasted Boneless Leg of Lamb with Brandied Apple Cream  
Slow Roasted Garlic Châteaubriand with Sauce Béarnaise  
Wasabi and Sesame Crusted Loin of Tuna  
with Avocado Lime Mousse *Served Rare, Additional \$4/person*

## *Sauté Station\**

CHOICE OF TWO

Grilled Chicken, Rigatoni, Asparagus, Roasted Peppers, and Pecorino Romano  
Bay Scallops and Lo-Mein with Sugar Snap Peas and Soy Ginger Sauce  
Tri-colored Cheese Tortellini served with Basil Pesto Cream and Parmesan Cream  
Mushroom Ravioli served with Grilled Portabellas & Bell Peppers in Roasted Red Pepper Sauce  
Potato Gnocchi Sautéed with Chiffonade Prosciutto and Roma Tomato in Pecorino Florentine Cream  
Chicken Tenderloins with Gemelli Pasta, Olives, Tomato and Feta in a Light Tomato Pernod Sauce  
Sirloin Tips, New Red Potato, Peppers, Onions in Garlic, Fresh Thyme and Red Wine Demi Glacé  
Jumbo Shrimp, Shallot, Tomato, Garlic, Penne Pasta and Crushed Red Pepper  
in White Wine Basil Butter Sauce

*\* \$75.00 Culinary Fee Applies for each Chef-Attended Station or Per Chef*

## *Accompaniments*

Freshly Baked Breads and Rolls with Sweet Cream Butter  
CHOICE OF ONE STARCH FROM SIT-DOWN MENU  
CHOICE OF ONE VEGETABLE FROM SIT-DOWN MENU

## *Dessert Station*

Your Wedding Cake Sliced and Displayed on Platters  
Regular Coffee, Decaffeinated Coffee, Herbal Tea Assortment

*\$92 | \$116 | \$136*

*Kosher, Vegetarian, and Dietary Restricted Meals Available Upon Request*

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# *À La Carte Reception Enhancements*

## *New England Raw Bar Station*

Jumbo Shrimp, Littlenecks, and Oysters  
served with a Horseradish Cocktail Sauce and Fresh-cut Lemons

\$12.00 PER PERSON

*Optional shucking attendant available for \$75.00 per attendant*



## *Butlered Raw Bar Items*

Assortment of Oyster Shooters in half shells,  
Jumbo Shrimp in individual Ramekins with Sauce  
and Littlenecks in half shells

\$300.00 PER 50 SERVINGS



## *Dessert Table*

Gourmet Cupcakes, Cannoli, Biscotti, Mini Tarts and Desserts  
Freshly-Brewed Regular and Decaffeinated Coffees, Gourmet Tea Assortment

\$8.00 PER PERSON



## *Chocolate Fountain*

Chocolate Fondue Fountain

DIPPING ITEMS

Selection of Sliced Fruit, Cookies, Brownie Bits, Cheesecake Bites, Pretzels, Marshmallows

\$8.95 PER PERSON

MINIMUM OF 40 PEOPLE

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## *Wine Service with Dinner*

Your guests will enjoy tableside wine service to be offered by our professional service staff.  
Choose from any of the wines in our extensive list.

PRICING IS BASED ON CONSUMPTION PER BOTTLE OPENED

## *Vendor Meals*

For plated dinners, vendors will be served the lesser priced of the two entrees.  
For a stations menu, vendors will serve themselves through stations unless otherwise specified.

\$40.00 EACH

## *Linen Upgrade*

Upgrades include Damask, Armani Swirl, Lamour,  
Satin, Bengaline, Sheer, Pintuck, Prints, & other specialty fabrics.

PRICING VARIES BASED ON SELECTION

## *A/V Rental Items*

Easels

\$10.00 EACH

7' Screen

\$45.00

LCD Projector

\$225.00

27" Television & DVD/VCR Player

\$165.00

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## *Beverage Options*

### *Fixed Price Hourly Bar*

One hour of unlimited, fully stocked beverage service featuring  
Assorted Brand Liquors, Imported & Domestic Bottled Beers, Red & White Wines,  
Assorted Soft Drinks, Juices, and Mineral Waters

*\$18.00 per person*

*Two Hours: \$25.00 per person*

*Three Hours: \$31.00 per person*

*Four Hours: \$36.00 per person*

*Five Hours: \$40.00 per person*

MAXIMUM OF 5 HOURS BY MASSACHUSETTS'S LAW



### *Consumption Bar*

Hosted, fully stocked bar, billed on a consumption basis for a pre-determined  
length of time, up to five hours.

Cost is estimated and pre-paid as a deposit using estimates listed below.

Client is charged or refunded the difference between actual consumption & deposit after the event.

*One Hour: \$15.00 per person*

*Two Hours: \$22.00 per person*

*Three Hours: \$28.00 per person*

*Four Hours: \$32.00 per person*

*Five Hours: \$36.00 per person*



### *Cash Bar*

Fully stocked bar available where guests are responsible for payment of their own beverages.

*Please note for both the Consumption & Cash Bars, if bar revenue does not exceed \$350.00,  
a \$75.00 bartender fee will be applied*

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# Banquet Wine List

## WHITES

### Chardonnay

|  |      |
|--|------|
| Firestone, <i>California</i>                             | \$27 |
| La Chablisienne 'Petit Chablis', <i>Chablis, France</i>  | \$34 |
| Sonoma Cutrer, <i>Russian River, California</i>          | \$42 |
| Talbott 'Estate' Chardonnay, <i>Monterey, California</i> | \$52 |

### Other Whites

|  |      |
|--|------|
| Pinot Grigio, Montasolo, <i>Veneto, Italy</i>        | \$28 |
| Sauvignon Blanc, Provenance, <i>Napa, California</i> | \$38 |
| Riesling, A to Z, <i>Oregon</i>                      | \$27 |

## REDS

### Pinot Noir

|  |      |
|--|------|
| Picket Fence, Russian River, <i>California</i>                   | \$40 |
| Talbott, 'Logan', <i>Monterey, California</i>                    | \$42 |
| Joseph Drouhin, Cote de Beaune Villages, <i>Burgundy, France</i> | \$48 |

### Cabernet Sauvignon

|  |      |
|--|------|
| Firestone, <i>California</i>           | \$27 |
| Rock and Vine, <i>Napa, California</i> | \$36 |
| Oberon, <i>Napa, California</i>        | \$48 |

### Other Reds

|   |      |
|---|------|
| Merlot, Firestone, <i>California</i>                          | \$27 |
| Red Zinfandel, Ridge 'Three Valleys', <i>Sonoma County</i>    | \$44 |
| D'Arenberg 'Footbolt' Shiraz, McLaren <i>Vale, Australia</i>  | \$40 |
| Malbec, Norton 'Reserva', <i>Mendoza, Argentina</i>           | \$36 |
| Chianti Classico, Donna Laura Bramosia, <i>Tuscany, Italy</i> | \$36 |

## CHAMPAGNE | SPARKLING

|  |   |
|--|---|
| Sparkling, Cristalino, Brut, <i>Spain</i>                        | <i>Included in the Wedding Package Champagne Toast</i>        |
| Champagne, Lucien Albrecht, Cremant Brut Rosé, <i>Alsace, NV</i> | <i>Upgrade your toast for an additional \$2.50 per person</i> |
| Champagne, Moët Imperial, <i>Épernay, NV</i>                     | \$60  |
| Champagne, Hennot Brut, Souverain, <i>Reims, NV</i>              | \$78  |
| Champagne, Dom Pérignon, <i>Épernay, 2000</i>                    | \$205   |

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# Preferred Vendors

*The following list represents vendors The Beechwood Hotel has worked with and highly recommends, however it is at your discretion who you contract.*

## TRANSPORTATION

|                                  |                |
|----------------------------------|----------------|
| Knight's Limousine               | (508) 839-6252 |
| Professional Limousine Service   | (508) 581-8811 |
| AA Transportation                | (508) 791-9100 |
| Limo Affair                      | (508) 731-0226 |
| Le Limo                          | (800) 287-8970 |
| Valet Park of America (Shuttles) | (800) 599-8916 |

## INVITATIONS & CALLIGRAPHY

|                           |                |
|---------------------------|----------------|
| Celebrations!             | (508) 845-3676 |
| C.C. Lowell               | (508) 757-7713 |
| Write For You Calligraphy | (508) 485-0981 |

## DJS

|                                       |                |
|---------------------------------------|----------------|
| Revelation Production/ Anthony D'Elia | (508) 797-0253 |
| Champagne Toast                       | (508) 987-3509 |
| Greg Bedard                           | (508) 795-3311 |
| Music Sensations                      | (508) 767-1173 |

## EVENT LIGHTING

|                                       |                |
|---------------------------------------|----------------|
| Revelation Production/ Anthony D'Elia | (508) 797-0253 |
|---------------------------------------|----------------|

## ENTERTAINMENT & BANDS

|                                       |                |
|---------------------------------------|----------------|
| Murray Hill Talent                    | (800) 843-2263 |
| Entertainment Specialist              | (617) 723-111  |
| The Gilded Harps                      | (978) 689-4860 |
| Marty Gilman Band                     | (508) 752-4027 |
| Sheila Reid                           | (508) 799-9334 |
| (string trio, keyboard, harp, guitar) |                |
| Intermezzo Chamber Players            | (781) 861-7149 |

## JUSTICE OF THE PEACE | CELEBRANTS

|                                     |                |
|-------------------------------------|----------------|
| Arthur Tatro                        | 508-885-4053   |
| Michael Backer                      | (508) 481-5011 |
| Cindy Matchett, Meaningful Weddings | (978) 263-5937 |
| Dr. Don Gage                        | (508) 877-9890 |
| Rabbi Allen Ullman                  | (617) 641-2089 |
| Stephanie A. Corte                  | (508) 366-7226 |

## BRIDAL DRESSES, TUXEDOS & ACCESSORIES

|                   |                |
|-------------------|----------------|
| Pronuptia Bridals | (508) 753-4426 |
| Bonardi's Tux     | (508) 754-4036 |
| Carbonneau        | (508) 732-0431 |

## PHOTOGRAPHERS

|                                  |                |
|----------------------------------|----------------|
| The Imagery Studio/Alice Pepplow | (508) 579-8080 |
| Metzger Studios/Steve Metzger    | (781) 652-0342 |
| Modern Artistry/Dave Donato      | (617) 797-3460 |
| Stephen Ericson Photography      | (508) 856-0775 |
| Kellie Lyn Coonan                | (774) 249-2911 |
| RussRo Photography               | (508) 987-5249 |
| HJM Photography                  | (508) 753-2230 |

## BAKERIES

|                                 |                |
|---------------------------------|----------------|
| Konditor Meister                | (781) 849-1970 |
| Bean Counter Cake & Pastry Shop | (508) 754-0505 |
| Bistro Bakery & Deli            | (508) 836-3889 |

## FLORISTS

|                          |                |
|--------------------------|----------------|
| Herbert Berg Florist     | (508) 755-5888 |
| French Bouquet Florist   | (508) 755-6464 |
| Florissima – Marina Kole | (781) 307-8313 |
| Holmes – Shusas          | (508) 853-2550 |
| Sprout!                  | (508) 757-5300 |
| Floral Elegance          | (508) 839-9811 |
| Danielson Flowers Inc.   | (508) 842-8992 |

## VIDEOGRAPHERS

|                           |                |
|---------------------------|----------------|
| Jeff Brouillet            | (401) 261-3319 |
| Digital Video Productions | (781) 293-5359 |
| Fairytale Productions     | (508) 928-2502 |
| Mark Willand              | (508) 341-5860 |

## ON-SITE SPA SERVICES

|                                   |                |
|-----------------------------------|----------------|
| Michelle Tricomi (nails)          | (508) 241-9106 |
| Divine Day Spa                    | (508) 791-6060 |
| Eileen O'Malley (makeup)          | (508) 752-9682 |
| Wedding Tresses/Jackie Norrie     | (781) 585-0600 |
| Traveling Beauty/Jennifer Havican | (508) 553-0950 |

## OFF-SITE SPA SERVICES

|                        |                |
|------------------------|----------------|
| Paul Conzo Spa & Salon | (508) 754-5418 |
| St. Cyr Salon & Spa    | (508) 752-2222 |

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# *In-Room Wedding Day Hospitality*

## *Mimosa Bridal Breakfast*

Bagels with Cream Cheese  
Assorted Breakfast Pastries & Muffins  
Whole Fruit  
Orange & Cranberry Juice  
Regular Coffee, Decaffeinated Coffee, Herbal Tea Assortment

\$9.00 PER PERSON

ADD A Pitcher(s) of Mimosas \$25 (serves 5 guests)

## *The "I Do" Deli*

Assorted Pre-Made Sandwiches to include:  
Turkey Breast, Honey Ham, Tuna, & Grilled Vegetables  
Vegetable Crudités with Assorted Dips  
Potato Chips  
Bottled Water & Soft Drinks

\$9.00 PER PERSON

## *Premarital Munchies*

Imported & Domestic Cheese Display  
Vegetable Crudités with Assorted Dips  
Bottled Water & Soft Drinks

\$8.00 PER PERSON

## *Fiesta de l'Amor*

Tortilla Chips & Salsa  
Chicken & Cheese Quesadillas  
Bottled Water & Soft Drinks

\$8.00 PER PERSON

Add a Pitcher(s) of Margaritas \$35 (serves 5 guests)

Add a Bucket (s) of Coronas \$25 (serves 5 guests)

*Please Note: All guests must present valid I.D. at time of delivery for all alcohol*

ROOM SERVICE DELIVERY CHARGE OF \$2.00 WILL APPLY

## BEECHWOOD HOTEL

363 Plantation Street • Worcester, MA 01605 • (508) 754.5789 • Fax (508) 754.0731  
www.beechwoodhotel.com • sales@beechwoodhotel.com

*All prices are subject to a 12% service charge, 8% administrative fee and 7% Massachusetts tax.  
Prices and items are subject to change*

## *Beechwood Hotel Sunday Brunch Buffet*

ADULTS \$26.95

CHILDREN 6-12 \$10.95

CHILDREN 5 & UNDER FREE

*Price is subject to change without notice*

### *Breakfast Selections*

Scrambled Eggs  
Maple Cured Bacon \* Smoked Breakfast Sausage  
Home-fried Potatoes  
Texas French Toast with Vermont-made Maple Syrup  
Cheese Blintzes with Fruit Topping and Sour Cream  
Assorted Breakfast Mini Pastry with Whipped Honey Butter

### *Salad Selections*

Freshly-tossed Caesar Salad  
Assorted Field Greens with Dressings and Toppings  
Assorted Cut Melons and Pineapple  
Three Chef Selected Salads (Changes Every Sunday)

### *Seafood Selections*

Sliced Smoked Salmon with Accompaniments  
Assorted Freshly Baked Bagels  
Whipped Plain and Chive Cream Cheese  
Peel and Eat Shrimp with Spicy Cocktail Sauce and Horseradish

### *Omelet Station*

Fresh made-to-order Omelets  
Toppings Include: Onions, Peppers, Ham, Tomatoes, Spinach, Mushrooms and Cheese

### *Waffle Station*

Fresh made-to-order Malted Waffles  
Toppings Include: Vermont Maple Syrup, Whipped Honey Butter,  
Whipped Cream and Assorted Fruit Compotes

### *Carving Station*

Two Roasted Carved Items with Accompaniments (Changes Weekly)

### *Hot Food Station*

Chef's Selection which may include Chicken, Fish, Pasta, Rice and Vegetable

### *Crepe Station*

Fresh made-to-order French Crepes with Assorted Toppings,  
Including: Chocolate Chips, Fruit Compotes and Whipped Cream

### *Dessert Station*

Chef's Choice of Desserts which may include: Assorted Tortes, Mini Pastries,  
Mousses, Cookies, Brownies and a Hot Dessert

### *Included with Brunch*

#### CHOICE OF ONE

Bloody Mary, Screwdriver, Mimosa or Glass of Champagne

*The consumption of undercooked or raw egg, fish or beef products may elevate your risk of contracting a food related illness.  
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## **HOURS AVAILABLE**

Friday & Saturday event hours are flexible based on event size and availability.

Sunday Evening: Available after 5:30pm

*NOTE: Evening weddings may be extended for (1) hour at the end of your event for an additional \$500.00*

## **CEREMONY ROOM FEES**

On-site Wedding Ceremonies within our Maria Gill Wilson Chapel or elsewhere on the property are subject to a room rental of \$600.00

**NOTE:** Under certain circumstances, our outdoor Terrace may be utilized for your ceremony.

## **ADDITIONAL CHARGES**

All audio-visual, food, and beverage items are subject to a 12% service charge, 8% *taxable* administrative fee and 7% Massachusetts tax; Audio-visual is available upon request and is subject to all applicable taxes.

## **CONTRACTS & GUARANTEES**

Any available date of interest may be placed on a tentative hold for up to (2) weeks. At the end of the two weeks, the space may be released or contracted on a definitive basis. To confirm your event, a \$1,500.00 non-refundable deposit is required along with a signed contract. A non-refundable deposit of 50% of your estimated balance is due (6) months prior to the event date. An estimated guest count is required one month prior to your event date. The guaranteed number of guests in attendance along with your final payment and valid credit card for file must be received (10) business days prior to the event date. Once the final guaranteed count has been given, the number of attendees may not be reduced, however it may increase through (3) business days prior to the event date.

## **PAYMENT METHODS**

Payments are accepted in the form of cash, credit card (Visa, MasterCard, American Express, Discover, and Diners Club), personal or bank checks. Hotel requires that a completed credit card authorization form be on file for all events.

## **MINIMUMS**

Use of this wedding package requires a minimum of 40 guests unless otherwise approved through the Sales Office. Saturday evening events within our Grand Ballroom must meet a \$14,000 Food & Beverage minimum (before tax and gratuity). We do have flexibility with this minimum on off-peak Saturdays along with Fridays and Sundays. Please check with the Sales Office.

## **LIQUOR REGULATIONS**

The Beechwood Hotel's liquor license is granted by the Massachusetts State Liquor Commission. The Hotel complies with all state regulations and laws. Patrons or guests will not be permitted to bring into the hotel or take from the hotel, any alcoholic beverages or food. Our staff reserves the right to refuse beverage service to any customer who is becoming or who is likely to become intoxicated.

No person under the age of 21 will be allowed to consume or purchase alcohol.

## **DISPLAYS, DECORATIONS, & PERSONAL PROPERTY**

Arrangements for set-up or displays must be made through the Sales Office prior to the function. All proposed displays or decorations shall be subject to the approval of the Beechwood Hotel. All property of the patron or the patron's guests brought to the hotel shall be at the sole risk of the patron. The hotel will not be liable for any loss or damage to any property for any reason. Fire regulations forbid the use of open flames, and therefore all candles must be enclosed to the tip of the flame in glass and sit low in the candle holder. The use of loose glitter and certain types of confetti is strictly forbidden.

## **LIABILITY & DAMAGE**

The Beechwood Hotel reserves the right to inspect and control all private functions. The Hotel will not be liable for any damages to or to loss of equipment, merchandise or articles left in the Hotel prior to, during or following the functions. The client will be responsible for any damage to the building, equipment, decorations or fixtures belonging to the Hotel, lost or damaged during the event due to the activities of its guests. Any damages will be billed to the client at replacement cost.

## **CANCELLATIONS**

ALL deposits are non-refundable. Receptions cancelled within 120 days of the event date will be charged 100% of the estimated balance for food and beverage due.

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