



BEECHWOOD HOTEL

Wedding Menus
2008

BEECHWOOD HOTEL

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

Included with all Weddings

Professional Wedding Consultant

•

Private Hospitality room for the Bridal Party
with Champagne & Hors D'oeuvres

•

Champagne Toast with Strawberry Garnish

•

Choice of a Sit-Down Dinner, Buffet,
or Chef Attended Stations

•

Your Choice of Solid or Damask Floor Length
Table Linens with Matching or Colored Napkins

•

Hurricane Lamp Centerpiece with a White Candle
Set atop a Mirror Tile with Votive Candles

•

Custom Designed Wedding Cake

•

Large Parquet Dance Floor

•

Complimentary Safe Deposit Box

•

On-site Banquet Manager to Oversee
Your Entire Wedding Reception

•

Overnight Accommodations
for the Bride & Groom

•

Preferred Rates for Overnight Rooms
for your Wedding Guests

•

Ample Complimentary Parking

•

Complimentary Menu Tasting for Two
to Finalize Reception Menu

•

List of Preferred Vendor Services

BEECHWOOD HOTEL

Cocktail Reception

Stationary Display
(Choice of Two)

Imported & Domestic Cheese
and Fresh Fruit display, and French Bread, and Crackers

•

Seasonal Fruit Skewers with Raspberrie White Chocolate Anglaise Dipping Sauce

•

Fresh Vegetable Crudité with Chipolta Cilantro, and Tomato Basil Dips

•

Brie Wrapped in Pastry with pear and walnut chutney, served with fresh fruit

•

Hummus display
served with Pita and Sesame Crackers

•

Antipasto Display with cured meats, cheeses, roasted vegtable tapanads, and fratata

•

Grilled Balsamic Marinated Vegetable Display

BUTLERED HORS D'OEUVRES

(Choice of five)

The Following Hors D'oeuvres are Served Cold:

•

Green Peppercorn Beef on Toasted Baguette
Smoked Duck Breast and Chutney
Herb Oven Dried Tomato Borsin on Flat Bread
Smoked Salmon on a Potato with Lemon cream
Shrimp and grilled Pineapple Salad on a Cucumber chip
Poached Pear, Toasted Walnut and Brie on toast

The Following Hors D'oeuvres are Served Hot:

•

Corn and Crab Fritters with Chipolta Mayo
Asparagus Asiago Fried Rissotto
Scallops Wrapped in Bacon
Micro Pork Dumplings
Santa Fe Chicken Filo
BBQ Chicken on a Cheddar Biscuit
Wild Mushroom Empanada
Roasted Grape Tartlet
Potato Wraped Shrimp
Moroccan Lamb Stars
Lobster Mango Crisps

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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Sit-Down Dinner

Appetizers

(Choice of one)

•
Wild Mushroom and Herbed Goat Cheese Beggar Purse, port wine glaze
Mongolian Curry Braised Boneless Beef Short Rib, over potato scallion cake
Salmon Pastrami Wrapped in a Potato Cake, with grilled onion salad
Beef Tenderloin Carpaccio, with truffle oil drizzle and baby arugula salad
Lobster and Shrimp strudel wrapped in phyllo with red wine reduction and micro arugula
Asian Spiced Sliced Duck Breast, duck confit spring roll, ginger pear sauce
New England Crab Cake, roasted pepper salad, and red pepper emulsion
Tequila Lime Glazed Shrimp on a crab, mango, and cucumber salad with mango ginger sauce

Soup or Salad

Choice of one

(serve both for an additional \$5.00 per person)

Soups

•
Lobster Bisque, scented with sweet sherry
Creamy Yellow Corn Soup, red pepper puree
Autumn Squash and Apple soup, brown sugar crème fresh
Chilled Yellow Tomato Cucumber Soup, avocado puree
Portobello Mushroom & Potato Soup, crispy leeks
Butternut Bisque with Crabmeat
New England Clam Chowder

Salads

•
Caesar Salad, with focaccia crouton, shaved Parmesan
Baby Spinach Salad, wrapped in proscuitto, toasted almonds, and dried cranberries
Red and Yellow Tomato Salad, with baby greens, and basil pesto
Simply Mixed Greens, lemon dressing, candied lemon zest
Endive & Watercress Salad, pears, Roquefort, Roquefort bacon dressing

•
Freshly Baked Breads and Rolls offered with Sweet Cream Butter

Intermezzo

Additional \$3.00 per person

•
Coconut, Champagne, Cranberry, or kiwi Sorbet
served in a colored sugar rimmed glass

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Entrees

Choice of Two

Meat

Grilled Filet of Beef

Butter whipped potatoes, with white truffle sauce

\$88.00

Pan Seared Tenderloin of Beef

On sweet shallot potato gratin, with whiskey peppercorn sauce

\$88.00

Lamb Loin En Croute

Caramelized onion dried apricot gratin, and sweet Madeira sauce

\$82.00

Veal Tenderloin Wrapped in Apple Smoked Bacon

Granny apple toasted walnut risotto with harvest cider sauce

\$87.00

Herb Crusted Rack of Lamb

Potato white cheddar gratin, with rosemary sauce

\$88.00

Poultry

Chicken Ballotine

*Stuffed with prosciutto and sun dried tomato,
basil pesto whipped potato with tomato thyme sauce*

\$75.00

Rosemary Rubbed Chicken Breast

Over country whipped potatoes with green asparagus, and stewed tomato caper sauce

\$75.00

Roasted Chicken Breast

*Dusted with fennel accompanied by sun dried tomato and asiago cheese risotto
with red and yellow tomato emulsions*

\$75.00

Maple Roasted Duck Breast

Sweet potato gratin, baby bok choy with cranberry ginger demi

\$78.00

Oven Roasted Pheasant stuffed with dried apricots

Over toasted chestnut spaetzle, with sautéed spinach, sage sauce

\$79.00

Kosher, Vegetarian, and Dietary Restricted Meals Available Upon Request

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Seafood

Thai Peanut Crusted Mahi

Over scallion and lemon pad Thai noodles with sweet coconut peanut sauce

\$85.00

Chipolata Marinated Swordfish

Corn and roasted red pepper rice with grilled pineapple relish

\$85.00

Pan Seared Atlantic Salmon

Green pea and caramelized onion couscous, with saffron sauce

\$85.00

Lemon Thyme Marinated Halibut

Over herbed roasted potato hash, with citrus butter sauce

\$85.00

Prosciutto Wrapped Chilean Sea Bass

Over olive oil whipped potato with stewed tomatoes and caper berries

\$85.00

Baked Stuffed Lobster

*With Saffron Seafood stuffing grilled corn and roasted pepper spoon bread
with lemon butter sauce*

\$97.00

Combinations*

Lobster and Sea Scallops

With saffron corn risotto, green asparagus lobster butter sauce

\$85.00

Lobster Tail and Petite Filet

Over red bliss potato gratin with Lobster brandy sauce

95.00

Herbed Chicken Breast and Petite Filet

Portabella Mushroom Risotto

\$80.00

Dessert

Your Wedding Cake

*Served with choice of Berries, Raspberry, Caramel, or Chocolate sauce
and Fresh Whipped Cream*

Beverage

Regular Coffee, Decaffeinated Coffee, Herbal Tea Assortment

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Indian Wedding

\$70.00

Stationary Display

Imported & Domestic Cheese and Fruit Display
Served with Seasonal Fruits, French Breads, and Gourmet Crackers

•

Hummus Display
Served with Pita Points, Toasted Baguettes, and Gourmet Crackers

•

Fresh Vegetable Crudit 
Cucumber yogurt, and coriander Tomato yogurt Dips

Butlered Hors d' oeuvres

Gobhi Pakoras – *marinated cauliflower florets fried in chickpea batter*

Lamb Samosas – *turnovers filled with lamb, potatoes, and spices*

Alu Tikki – *crispy potato cakes with herbs and spices*

Chicken Tikka – *skewered marinated boneless chicken*

Paneer Pakoras – *farmer's cheese dipped in batter and fried*

Vegetable Samosas – *turnovers stuffed with potatoes and peas*

Tandoori Shrimp Kebab – *grilled marinated shrimp on a skewer*

The above are served with pear chutney, tamarind sauce, & cilantro yogurt sauce

Please select four from the above

Dinner Buffet

Soup or Salad

Kachumbar Salad – *fine chopped cucumber, tomatoes and coriander, tossed with herbs, spices, and lemon juice*

Dal Soup – *soup made of split yellow peas and lentils*

Please note the above is served

•

Entrees

Choice of three

Chicken Korma – *chicken cooked with spices and almonds, in a mild cream sauce*

Chicken Tikki Masala – *chicken tandoori cooked in a tangy red sauce*

Mattar Panir – *cubed farmer's cheese and green peas cooked in a delicately spiced sauce*

Lamb Saagwala – *pieces of boneless lamb cooked with spinach and fresh ground spices*

Aloo Gobhi – *cauliflower and potatoes cooked with tomatoes, onion, herbs and spices*

Shrimp Vindaloo – *shrimp in a very spicy curry sauce*

Lamb Curry – *pieces of lamb cooked in a curry sauce*

Chicken Mango Curry – *boneless chicken cooked in spices and mango*

Channa Masala – *chickpeas cooked with tomatoes onions and spices*

•

Accompaniments

Vegetable Biryani – *aromatic Indian basmati rice with herbs, spices, and vegetables*

Raita – *whipped yogurt with cucumber, tomatoes and mint*

Papaddum – *crispy lentil wafers*

Garlic Naan – *Indian bread*

•

Dessert

Badami Kheer- rice pudding with almonds and raisins.

Gulab Jamun- fried pastry balls dipped in rose water syrup

Your Wedding Cake

served with Fresh Whipped Cream

•

Beverage

Regular Coffee, Decaffeinated Coffee, Herbal Tea Assortment

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Stations Dinner

\$85.00

•
APPETIZER/SOUP

(Choice of One from Appetizer Menu)
Please note the appetizer or soup is served

•
SALAD STATION*

(Choice of one)

Caesar Salad, with focaccia crouton, shaved Parmesan
Baby Spinach Salad, with prosciutto, toasted almonds, and dried cranberries
Red and Yellow Tomato Salad, with baby greens, and basil pesto
Simply Mixed Greens, lemon dressing, candied lemon zest
Endive & Watercress Salad, pears, Roquefort, Roquefort bacon dressing

•
CARVING STATION*

(Choice of Two)

Roasted Prime Rib of Beef with Horshradish Cream
Rosemary Rubbed Tenderloin of Beef with Chipolini Onion Tapanade
Roast Turkey Breast with Cranberry Chutney
Roasted Pork Loin Stuffed with Sun Dried Tomatos and Black Olives
Roast Boneless Leg of Domestic Lamb with Grain Mustard Sauce
Whole Strip Bass With Toasted Walnut Caper Pesto (seasonal)

•
SAUTE STATION*

(Choice of Two)

Stir Fried Noodles and Beef Tips with peppers and Orange Teriyaki
Chicken Rissotto with Asparagus, Roasted Peppers, and Parmisan Cheese
Bay Scallops and Rice Stir Fry with sugar snap peas, and soy ginger sauce
Thai Shrimp with Green Beans , Thai basil, and Coconut Red Curry Sauce
Tri-Colored Cheese Tortellini served with Basil Pesto, and Parmisan Cream
Mushroom Ravioli served with Grilled Portabells, and Porcini Marcapone Sauce
Potato Gnocci Sautéed with Chiffonad Prosciutto, and Sundried Basil Pesto Cream
Pasta Shells Sautéed with Chicken Breast , Roasted Peppers and a Roasted Garlic Goat Cheese Sauce

** \$50.00 Culinary Fee Applies for each Chef-Attended Station per 100 guests*

•
ACCOMPANIMENTS

Freshly Baked Breads & Rolls with Sweet Cream Butter

(Choice of One)

Butter Whipped Potato, Meditaranian Couscous, Jasmine Rice with Sesame,
Potato Cheddar Gratin, Basmatti Rice with Dried Currants and Almonds

(Choice of One)

Green and Yellow Beans, Brocolini and Baby Carrots,
Zucchini and Yellow Squash with Tomatos and Herbs,
Roasted Root Vegetables, Buttered Green Asparagus

•
DESSERT STATION

Platters of Sliced Wedding Cake
Chef's choice of assorted mini-pastries and sweet treats
Regular Coffee, Decaffeinated Coffee, Herbal Tea Assortment

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Reception Enhancements

New England Raw Bar

Jumbo Shrimp, Littlenecks, Crab Claws, and Oysters
Served with a horseradish cocktail sauce and fresh cut lemons

\$16.00 per person

Optional Shucking Attendant available for \$50.00 per attendant

Venetian Dessert Table

Chef's selection of Gourmet Mini-pastries, Truffles, and Petit Fours
Freshly Brewed Regular and Decaffeinated Coffees, Gourmet Tea Assortment

\$10.00 per person

Other Sweet Treats

Assortment of Mini Pastries
Tuxedo dipped Strawberries
Truffles and Petit Fours
Assorted Mini Cheese Cake Tartlets
Biscotti's and Cannoli's
Mini Chocolate Mousse Cups

Choice of 3 for \$12.00 per person

Chocolate Fountain

Choice of One Premium Dark, White or Milk Chocolate
Dipping Items to Include
Strawberries, Pineapple, Bananas, Biscotti, Marshmallows
Rice Crispy Squares, and Pretzels
(3 Hours, 100 person minimum)

\$13.00 per person

Wine Pour with Dinner Service

Pricing based on wine selection

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Upgrades, Rentals and More!

Chair Covers with Bows

Choice of White or Ivory with matching satin bows*

\$7.50 per chair

**Colored bows are available color permitting*

Gold Chivari Ballroom Chairs

\$10.00 per chair

White Glove Service

\$2.00 per person

Valet Parking

Customized Pricing

Rental Items

6 ft. Banquet Rounds (seats 12pp) – \$40.00 each

Easels – \$10.00 each

Limo Service

Provided by Knights Airport Limousine Service

\$150.00 to Logan Airport, Boston, MA

\$170.00 to T.F. Green Airport, Providence, RI

\$180.00 to Bradley International Airport, Hartford, CT

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Last But Not Least....

At the Beechwood Hotel, we offer luxury at an affordable price.
We provide four-star service in an ambient atmosphere unmatched by any other facility.
Our menu is eclectic and stylish with both American and European influenced items.

The Beechwood Hotel is the perfect all-in-one location
for all your Wedding related needs!

Engagement Parties

Bridal Showers

Rehearsal Dinners

Post-Wedding Brunch

Overnight Accommodations

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Beverage Options

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

(Minimum of 50 People)

Second Hour additional \$8.00

Third Hour additional \$7.00

Fourth Hour additional \$6.00

Fifth Hour additional \$6.00

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

•

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 \$50.00 bartender fee will be applied*

•

CORDIAL BAR*

Starting at \$7.00 per drink

In addition to the Regular Coffee, Decaffeinated Coffee, and Herbal Tea Assortment
Included with your Late Night Coffee Station:

Bailey's Irish Cream, Frangelico, Tia Maria, Kahlua, Disarrona Amaretto, Remy Martin

Jamesons Irish Whiskey, Sambuca, Chambord, Cognac, B&B

Freshly Whipped Cream, Shaved Chocolate, Cinnamon

Available on consumption basis only

•

ESPRESSO & CAPPUCINO BAR*

Starting at \$6.00 per drink

Espresso and Cappuccino made to order
Freshly Whipped Cream, Shaved Chocolate, Cinnamon

Available on consumption basis only

** \$50.00 Bartender Fee Applies for each bar per 100 guests
Additioanl Bartenders can be requested for \$100.00 each*

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Wine List

CHARDONNAY

Laboure Roi, Chardonnay \$27.00
Meridian, Chardonnay \$27.00
Kendall Jackson, Chardonnay \$35.00
Stag Leap, Chardonnay \$51.00

•

OTHER WHITES

Forestville, White Zinfandel \$25.00
Angelini, Pinot Grigio \$27.00
Radcliffe, Sauvignon Blanc \$27.00
J. Lohr, Riesling \$27.00
King Estate, Pinot Gris \$36.00

•

MERLOT

Firestone, Merlot \$29.00
Clos Du Bois, Merlot \$33.00
Beringer, Merlot \$36.00

•

CABERNET SAUVIGNON

Cellar#8, Cabernet Sauvignon \$29.00
Kenwood, Cabernet Sauvignon \$35.00
Huntington Napa, Cabernet Sauvignon \$39.00

•

OTHER REDS

Babich, Pinot Noir \$29.00
Annie's Lane, Shiraz \$29.00
Villa Cafaggio, Chianti Classico \$35.00
King Estate, Pinot Noir \$44.00

•

CHAMPAGNE

Cristalino, Brut \$27.00
Schartenberger, Brut \$39.00
J Winery, Brut \$49.00
Perrier Jouet Grand, Brut \$59.00
Veuve Clicquot, Brut Yellow Label Reims \$80.00
Dom Perignon Moet Chandon \$195.00

•

Additional selections may be available upon request.

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HOURS AVAILABLE:

Friday Evening: 6:30 PM – Midnight

Saturday Morning Event must conclude by 4:00pm

Saturday Evening: Event can not start before 6:00pm

Sunday Evening: Available after 5:30pm

Please note that the above are just guidelines, additional times may be available based on other events.

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 are subject to a room rental of \$500.00

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 5% Massachusetts tax; for a total of 23.3%. Audio-visual is available upon request and are 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, Diners Club), personal or bank checks. Hotel requires that a completed credit card authorization form be on file for all events.

MINIMUMS

Saturday evening events within our Grand Ballroom must meet a \$12,000 Food & Beverage minimum (before tax and gratuity). We do have flexibility with the minimum on off peak Saturdays along with Fridays and Sundays. Please check with the sales office.

WELCOME BAGS:

If you have a block of guest rooms here at the Beechwood and you are looking to greet your overnight guests with a "welcome bag" please know there is a \$2.00 delivery charge per bag. Bags will be delivered to each guest room. We recommend not customizing the bag for each guest, this will help speed the delivery to the rooms.

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.

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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