



BEECHWOOD HOTEL

Wedding Package
2010

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

5 ½ Hour Reception



Professional Wedding Consultant



Private Hospitality Room for the Bridal Party
with Champagne & Hors d'oeuvres



2 Stationary Hors d'oeuvres Displays
5 Butlered Hors d'oeuvres Selections



Champagne Toast with Strawberry Garnish



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



Choice of Solid, Damask, or Stripe Floor-Length
Table Linens with Matching or Colored Napkins



Choice of Chair Covers with Colored Bows or Chiavari Chairs



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



Custom-Designed Wedding Cake from your choice of (3) Bakeries:
The Bean Counter, Crown Bakery, or Konditor Meister



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



Complimentary Valet Parking & Concierge Services



Complimentary Menu Tasting for Two
to Finalize Reception Menu



Sunday Brunch for Two on your One Year Anniversary



List of Preferred Vendor Services

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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 Crudité with Chipolota, Ranch, and Italian Herb Cream Dips



Brie Wrapped in Pastry with Pear and Walnut Chutney, served with Fresh Fruit and Cinnamon Raisin Bread



Middle Eastern Display

served with Tabouleh, Baba Ghanoush, Pita and Sesame Crackers



Antipasto Display with Cured Meats, Cheeses, and Roasted Vegetable Tapanades



Grilled Balsamic Marinated Vegetable Display



Assorted Sushi Roll Display with Soy, Pickled Ginger and Wasabi (Additional \$2/person)

Butlered Hors d'oeuvres

(Choice of five)

The following Hors d'oeuvres are served Cold:



California Rolls

Blackened Tuna Skewers

Boursin-Stuffed Cherry Tomato

Prosciutto-Wrapped Asparagus

Grilled Scallops and Spinach Crostini

Smoked Salmon on Potato Crisps with Lemon Chive Cream

Lobster and Purple Potato Salad on Endive Crisp (Additional \$2/person)

The following Hors d'oeuvres are served Hot:



Scallops and Bacon

Potato-Wrapped Shrimp

Lobster and Pecorino Risotto Balls

Sante Fe Chicken Filo Flower

Vegetarian Spring Roll

Stuffed Mushrooms (Crab, Sausage, or Vegetarian)

Spanikopita

Mini Beef or Chicken Wellington

Chicken Saltimbocca Bites

Beet and Goat Cheese Filo Star

Mini Crab Cakes

Mini Pork Won Ton

Scallop served on Half Shell with Apple Cream Spinach (Additional \$2/person)

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

Appetizer or Soup

(Choice of one)

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



Appetizers

Beef Carpaccio, with Capers, Wasabi Greens, and Nicoise Olives
Sliced Blackened Duck Breast over Pomegranate Arugula and Asian pear

Miso-Seared Salmon with Spiced Avocado and Shoyu Reduction

Balsamic Chicken with Cranberry Risotto and Chocolate Basil Sauce

Shrimp and Crab Cake with Roasted Corn and Black Bean Salsa

Fried Eggplant with Spinach, Fresh Mozzarella and Marinated Tomato

Asian Braised Short Rib over Lobster Fried Rice

Prosciutto Stuffed Portabella with an Herb Goat Cheese Baguette

Potato Gnocchi Carbonara with Peas, Prosciutto and Onion

Sesame Tuna Sashimi Salad over Wasabi Arugula garnished with Candied Ginger (Additional \$3/person)



Soups

Lobster Bisque, scented with Sweet Sherry

Autumn Squash and Apple Soup, Brown Sugar Crème Fresh

Spicy Gazpacho

New England Clam Chowder

Sweet and Sour Asian Vegetable

Cajun Chicken with Black Bean and Corn

Butternut Bisque served with or without Crabmeat

Salad

(Choice of one)



Caesar Salad with Focaccia Crouton, Shaved Parmesan

Boston Bibb with Onion, Macadamia, and Bacon with a Roquefort dressing

Spinach Salad in a Cucumber Cup with Tomato, Onion and Balsamic Vinaigrette

Purple and Yellow Endive with Peach and Dried Apricots, Bleu Cheese crumbles and Cranberry Vinaigrette

Mixed Field Greens with Julienne Vegetables and Lemon Vinaigrette



Freshly Baked Breads and Rolls offered with 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 Sirloin
Topped with fried shallots
\$88

Pan-Seared Tenderloin of Beef
Served with bleu cheese butter
\$91

Mushroom Stuffed Tenderloin
Served with shitake cream
\$91

Prosciutto-Wrapped Veal Tenderloin
Served with a red wine demi- glace
\$88

Honey Dijon Lamb Rack
With a grain mustard demi
\$90



Poultry

Mediterranean Chicken
Topped with feta, olives and marinated tomatoes, and a spinach chiffonade
\$78

Rosemary Chicken
Seared skin-on with a roasted garlic and leek chardonnay sauce
\$79

Prosciutto Spinach and Boursin Stuffed Statler Chicken
Served with a Madeira cream
\$80

Roasted Duck Breast
Served with a dried cranberry fig butter
\$80

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

Stuffed Haddock

Stuffed with a shrimp, scallop, and crab stuffing underlined with a sherry lobster cream

\$80

Pecan Glazed Salmon

Seared with a honey Dijon glaze topped with pecan bread crumbs

\$85

Shoyu Seared Tuna

Topped with ginger carrot sticks

\$90

Baked Halibut

Macadamia crusted served with a strawberry champagne coulis

\$85

Baked Lobster Thermador

Spilt and shelled topped with a creamy thermador sauce

\$97



Combinations

Lobster Stuffed Sirloin

Served with a lemon thyme hollandaise

\$110

Petite Filet and Seared Scallop

Drizzled with a balsamic reduction

\$95

Chicken Breast and Petite Filet

Custom designed to your taste

\$87

Choice of Starch

Truffle Whipped Potato
White Cheddar Mash
Purple Potato Hash
Roasted Red Bliss
Sweet Potato Gratin
Twice Baked Potato
Roasted Garlic Mashed
Golden Raisin and Almond Basmati
Creamy Pecorino Risotto
Herb Rice Pilaf

Choice of Vegetable

Zucchini and Summer Squash Medallions
Grilled Asparagus
Thyme Glazed Carrots
Vibrant Vegetable Medley
Braised Broccolini
Roasted Green Beans
Green Beans Almandine

Dessert

Your Wedding Cake

Served with Fresh Whipped Cream and Chocolate Ice Cream Truffle

Beverage

Regular Coffee, Decaffeinated Coffee, Herbal Tea Assortment

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Stations Dinner

\$88.00



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
Baby Spinach Salad with Boiled Egg, Red Onion, Roasted Red Pepper and Toasted Pecan
Red and Yellow Tomato Salad with Baby Greens, and Basil Pesto
Simply Mixed Greens, Grape Tomato, Cucumber, Carrot and Balsamic Dressing
Endive with Peach, Dried Apricot, Bleu Cheese crumbles and Cranberry vinaigrette
Lobster Potato Salad (Additional \$3/person)



Carving Station*

(Choice of Two)

Roasted Prime Rib of Beef with Horseradish Cream
Garlic and Herb-Crusted Tenderloin with Sun-Dried Tomato Pesto
Roast Turkey Breast with Cranberry Chutney
Mushroom Stuffed Roasted Pork Loin with Roasted Garlic Tapanade
Roast Boneless Leg of Domestic Lamb with Mint Apple Chutney
Salmon en Croute with Crab, Herb and Panko Stuffing with a Dill Lemon Cream
Jalapeño and Garlic Crusted Tuna Loin with a Wasabi Guacamole (Additional \$4/person)
Beef Wellington with Béarnaise (Additional \$2/person)



Sauté Station*

(Choice of Two)

Lo Mein Noodles and Beef Tenderloin Tips with Peppers and Orange Teriyaki
Chicken Risotto with Asparagus, Roasted Peppers, and Pecorino Romano
Bay Scallops and Rice Stir Fry with Sugar Snap Peas and Soy Ginger Sauce
Cajun Shrimp with Tomato, Spinach and Bleu Cheese
Tri-colored Cheese Tortellini served with Basil Pesto and Parmesan Cream
Mushroom Ravioli served with Grilled Portabellas and Porcini Mascarpone Sauce
Potato Gnocci Sautéed with Chiffonade Prosciutto, Roma Tomato and a Pecorino Florentine Cream
Chicken Tenderloins with Gemelli Pasta, Olives, Feta and a Sun Dried Tomato Pesto
Mussels, Shrimp and Scallops with a Spicy Marinara and Chorizo Risotto (Additional \$4/person)

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



Accompaniments

Freshly Baked Breads & Rolls with Sweet Cream Butter
(Choice of One)
Truffle Whipped Potato, White Cheddar Mashed, Roasted Red Bliss, Sweet Potato Gratin, Roasted Garlic Mashed,
Golden Raisin and Almond Basmati, Creamy Pecorino Risotto, Herbed Rice Pilaf
(Choice of One)
Green and Yellow Beans, Grilled Asparagus, Zucchini and Summer Squash Medallions, Thyme Glazed Carrots,
Vibrant Vegetable Medley, Green Beans Almandine



Dessert Station

Platters of Sliced Wedding Cake
Regular Coffee, Decaffeinated Coffee, Herbal Tea Assortment

Kosher, Vegetarian, and Dietary Restricted Meals Available Upon Request

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Value Package Upgrade

\$26.00 per person

One hour hosted bar

Wine service with dinner

Menu cards at each place setting

Custom cocktail napkins in your choice of color

Mimosa Bridal Breakfast or Cold Feet/Cold Sandwich Lunch in your room while you get ready

A 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, Jumbo Shrimp,
and Littlenecks served in an Asian Spoon

\$300.00 per 50 servings



Dessert Table

Mini éclairs, Cream Puffs, Petits Fours, Assorted Mousse Parfaits
Freshly-Brewed Regular and Decaffeinated Coffees, Gourmet Tea Assortment

\$8.00 per person



Wine Pour with Dinner Service

Pricing based on wine selection



Children's Meals

Choice of Chicken Fingers & French fries, Cheeseburger,
Individual Pizza or Plain Pasta with Sauce on the side.

All served with a Fresh Fruit Cup Appetizer and, either your Wedding Cake
or an Ice Cream Sundae for Dessert.

\$17.95 each



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

Varied pricing based on selection. Upgrades include Lamour, Satin,
Bengaline, Sheer, Pintuck, Prints, & other specialty fabrics



A/V Rental Items

Easels \$10.00 each

7' Screen \$45.00

LCD Projector \$325.00

27" Television & DVD/VCR Player: \$165.00

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Pre-Wedding Hospitality

(maximum 12 guests)

Mimosa Bridal Breakfast

Bagels with Cream Cheese
Assorted Breakfast Pastries & Muffins
Whole Fruit
Orange & Cranberry Juice
Pitcher(s) of Mimosas

\$10.00 per person

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

(1) Mimosa Pitcher per 5 guests

Per MA state law, liquor is not available until after 11:00 AM on Sundays

Cold Feet, Cold Sandwiches

Assorted Pre-made Sandwiches to include:
Turkey Breast, Honey Ham, Tuna, & Roast Beef
Vegetable Crudit  with Assorted Dips
Potato Chips
Bottled Water & Soft Drinks

\$9.00 per person

Pre-Wedding Munchies

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

\$8.00 per person

Wedding Day Fiesta

Tortilla Chips & Salsa
Chicken & Cheese Quesadillas
Bottled Water & Soft Drinks
Pitcher(s) of Margaritas

\$13.00 per person

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

(1) Margarita Pitcher per 5 guests

Per MA state law, liquor is not available until after 11:00 AM on Sundays

Overnight Guest Room Gift Bags for Two

(No maximum)

Bottled Waters
Potato Chips
Apples
Freshly Baked Muffins
Freshly Baked Cookies
Map of Worcester

\$7.50 each

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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*



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
Jameson Irish Whiskey, Sambuca, Chambord, 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

** \$75.00 Bartender Fee Applies for each bar
Additional Bartenders can be requested for \$250.00 each*

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Banquet Wine List

Whites

Chardonnay

Santa Julia “Organica”, <i>Argentina</i>	\$27
Laboure-Roi, <i>France</i>	\$29
Kendall Jackson, Vintner’s Reserve, <i>California</i>	\$35
Ferrari-Carano, <i>Alexander Valley, California</i>	\$48

Other Whites

White Zinfandel, by Forestville <i>California</i>	\$25
Sauvignon Blanc, by Redcliffe, <i>New Zealand</i>	\$27
Riesling, by Rudi Wiest, <i>Germany</i>	\$27
Pinot Grigio, by Ferrari-Carano, <i>Russian River, California</i>	\$32
Fume Blanc, by Ferrari-Carano, <i>Sonoma County, California</i>	\$32

Reds

Merlot

Firestone, <i>California</i>	\$29
Beringer, <i>Napa, California</i>	\$32
Clos Du Bois, <i>California</i>	\$35
Ferrari-Carano, <i>Sonoma County, California</i>	\$44

Cabernet Sauvignon

Cellar #8, <i>Sonoma, California</i>	\$27
Huntington, <i>Napa, California</i>	\$32
Kenwood, <i>Sonoma, California</i>	\$35
Ferrari-Carano, <i>Alexander Valley, California</i>	\$50

Other Reds

Malbec, by Layer Cake, <i>Argentina</i>	\$30
Shiraz, by Annie’s Lane, <i>Australia</i>	\$32
Pinot Noir, by Babich, <i>New Zealand</i>	\$35
Pinot Noir, by King’s Estate, Signature Collection, <i>Oregon</i>	\$44

Champagne / Sparkling

Sparkling, Cristalino, Brut, <i>Spain</i>	Included in the Wedding Package Champagne Toast
Sparkling, Scharffenberger, “Mirabelle”, Brut, <i>California</i>	Upgrade your toast for an additional \$2.50 per person
Sparkling, J. Winery, Rose, <i>Sonoma, California</i>	\$59
Champagne, Veuve Clicquot, Ponsardin Brut, <i>France</i>	\$69
Champagne, Pierrier Jouet, <i>France</i>	\$79
Champagne, Dom Pérignon, <i>France</i>	\$195

Additional selections may be available upon request.

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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 \$12,000 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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