



WARREN CONFERENCE
CENTER AND INN

WEDDINGS

2026~2027

*Warren Conference
Center and Inn*



Create the celebration of your dreams!
Limited bookings available for 2026 & 2027 | Minimums Apply



*Discover The
Difference*

Nestled along the serene Ashland Reservoir, Warren Conference Center and Inn spans over 100 acres, providing a breathtaking backdrop for your wedding day. The rustic elegance of our Main Lodge creates a charming centerpiece for unforgettable celebrations. Whether hosting an intimate gathering or a grand event for up to 200 guests, our versatile dining room adapts to your vision.

With private overnight accommodations and exquisite cuisine tailored to your tastes, we ensure a seamless and memorable experience.

Contact us today to start planning your dream wedding.

Wedding

CEREMONIES

Indoor and outdoor locations
for up to 200 guests

With over 100 acres of land, ceremonies are held in many locations across property. Each location is meticulously manicured in preparation for your ceremony.

We always plan an alternative interior location in case of inclement weather.

CEREMONY FEE

1000

Includes set up and use of white garden chairs, white lattice arbor and rehearsal



Treat your guests

WITH

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 Bar 5

house made chips & dip

DRINK STATIONS

priced per person

Complimentary Water Station
still iced water

Hot or Chilled Apple Cider 4

cinnamon sticks

Iced Coffee & Iced Green Tea 4
cream, milk, simple syrup, honey, mint

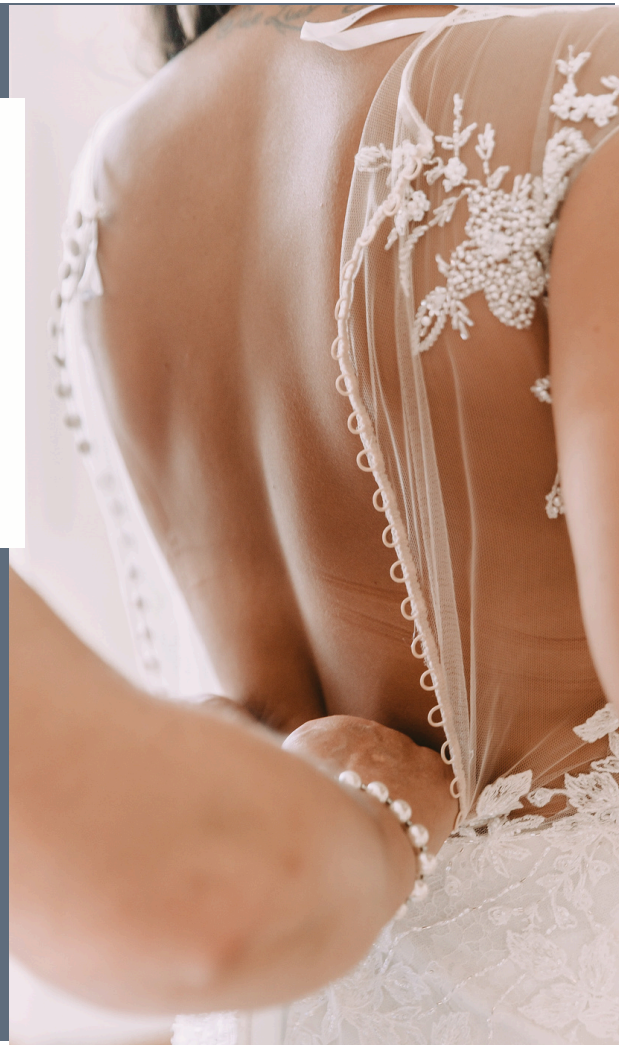
Lemonade & Iced Tea 4
choose one flavor for each drink
lemonade- classic, lavender, mango lime
iced tea- classic, raspberry & mint,
orange & basil

Hot Cocoa 4

whipped cream, marshmallows,
shaved chocolate



NEED A
PLACE TO
Get Ready?



HOSPITALITY ROOM

750

For up to 12 people

Available from 8:00 AM – 5 PM on the day of your wedding for you and your party to relax, get ready, and enjoy time together before the celebration begins.

Includes platter of assorted sandwiches and bottled water

Wedding

PACKAGES

Indoor and outdoor locations
for up to 200 guests

FACILITY FEE

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
per weekend

Off–Peak Season:

December–April

Friday & Sunday

10,500

Saturday

12,500

INCLUDED IN ALL PACKAGES

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

Champagne and hors d'oeuvres
for the wedding party during
photos

100 landscaped acres for
stunning wedding pictures

Bartenders based on guest count

One hour house select open bar
during cocktail hour

Cake cutting and presentation

Coffee and tea station

Table numbers

Floor length white table linens
and white napkins

Complimentary food tasting for
the couple

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

Wedding

PACKAGES

BASIC

December ~ April 120

Available Friday or 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

ESSENTIAL

May ~ November 145

December ~ April 135

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



ELITE

May ~ November 170

December ~ April 160

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, macaroons & cookies,
seasonal fresh fruits



ULTIMATE Wedding Package



This package transforms your special day into a full weekend celebration. From a welcome BBQ and cozy campfires to brunches and unforgettable moments with your loved ones, you'll enjoy a thoughtfully curated itinerary that brings everyone together.



THE WEDDING WEEKEND

May ~ October 315

Pricing based on reception guest count,
minimum of 100 guests

Everything in the Elite Package...PLUS

Friday:

- Evening Welcome BBQ for all guests
- Campfire & S'mores

Saturday (Wedding Day):

- Morning Brunch
- Access to Hospitality Room (Value: \$750)
- On-Site Ceremony (Value: \$1,000)
- Facility Rental (Value: \$3,000)
- Late-Night Campfire

Sunday:

- Farewell Brunch

Culinary

DISPLAYS

♥ 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 7/12 ♥

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 8/12

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

Mediterranean Spreads Table 6/9

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

Mashed Potato Bar 8/10 ♥

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

Mac & Cheese Bar 6/10

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

Flatbread Pizza Station 5/8

fresh baked flatbreads:
wild mushroom & goat cheese;
italian sausage & broccoli rabe;
fig, prosciutto & fontina

Sliders Station 6/12

cheeseburger, chicken parmesan, mozzarella & tomato caprese

Sushi Station 10/16

california, spicy tuna, avocado rolls, seaweed salad, vegetarian summer roll, shishito peppers, wasabi, pickled ginger, hoisin bbq, thai red chili, ponzu sauces

Cold Seafood Bar (Market Price) * ♥

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



The first price reflects the cost per person when substituting an included station. The second price reflects the cost per person when adding it as an additional station.

ENHANCEMENTS

may be added to any station

Shrimp Cocktail (U12) 60
priced per pound, 5 pound minimum

Lobster Tails 75
priced per pound, 5 pound minimum

Oysters 48
priced per dozen

Little Neck Clams 40
priced per dozen

Crab Claws 48
priced per dozen

Charcuterie Board- priced by size
choose from a small, medium or large
board of meats, cheeses, nuts, fruits,
& vegetables
small: 8-12ppl, 75
medium: 12-18ppl, 100
large: 20-30ppl, 150



Passed

HORS D'OEUVRES

♥ WARREN CENTER FAVORITE
◆ UPGRADED SELECTION

LAND

BBQ Pulled Pork Bao with Creamy Coleslaw

Beef Empanada, Roasted Tomatillo Salsa

Braised Beef Short Ribs over Creamy Polenta
Chorizo Hushpuppy, Basil Aioli ◆

Coconut Crusted Chicken with Honey Mustard
Dipping Sauce

Chicken Tinga Taco, Avocado Crema

Grilled Naan Bread with Fig Jam, Prosciutto,
Goat Cheese, Balsamic Drizzle

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

Lobster Arancini, Lemon Aioli

Tiny Maine Lobster Salad Croissant ◆

Lobster Bisque Shooter ♥

Petite Crab Cakes with Red Pepper Remoulade

Shrimp Cocktail

Smoked Salmon on Focaccia Crisps

Spicy Cajun Shrimp Tostada, Chimichurri,
Tortilla Chip

Tuna Tartare, Wonton Crisp*

Shrimp Cocktail(U12) 60- priced per pound, 5
pound minimum ◆

Lobster Tails 75- priced per pound, 5 pound
minimum ◆

Oysters 48- priced per dozen ◆

Little Neck Clams 40- priced per dozen ◆

Crab Claws 48- priced per dozen ◆

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 Fraiche

Tomato Bruschetta on Garlic Toast Points (V)

Vegetarian Spring Roll with Hoisin and Scallion

Butternut Soup Shooter, Herb Oil (V) ♥

Mini Spinach, Artichoke Dip with Pita

Sweet Potato, Goat Cheese, Pomegranate Crisp

Indian Potato Pea Samosa Cake

Mini Grilled Cheese, Tomato Basil Soup Shooter

Mini Baked Brie, Walnuts and Raspberry Jam ♥

Vegetarian Stuffed Mushroom
(vegan available upon request)

Menu pricing subject to change based on availability and market pricing
20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax will be added to your selections



**WARREN CONFERENCE
CENTER AND INN**

Dinner **SELECTIONS**

Our Executive Chef leads a skilled culinary team, offering refined yet approachable menus that will put your mind at ease. From hors d'oeuvres and entrees to dessert, our in-house culinary team is sure to impress!



Dinner

SELECTIONS

♥WARREN CENTER FAVORITE



WARREN CONFERENCE
CENTER AND INN

SALAD COURSE

Select one

House Salad

wild field greens, fresh vegetables, house vinaigrette

Baby Kale Caesar Salad

baby kale, focaccia croutons, shaved asiago, caesar dressing

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, goat cheese, roasted pumpkin seeds, champagne vinaigrette

SECOND COURSE

Additional-Priced per person

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



Menu pricing subject to change based on availability and market pricing
20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax will be added to your selections

Dinner

SELECTIONS

♥ WARREN CENTER FAVORITE



**WARREN CONFERENCE
CENTER AND INN**

BEEF

Choice of sauce or compound butter included

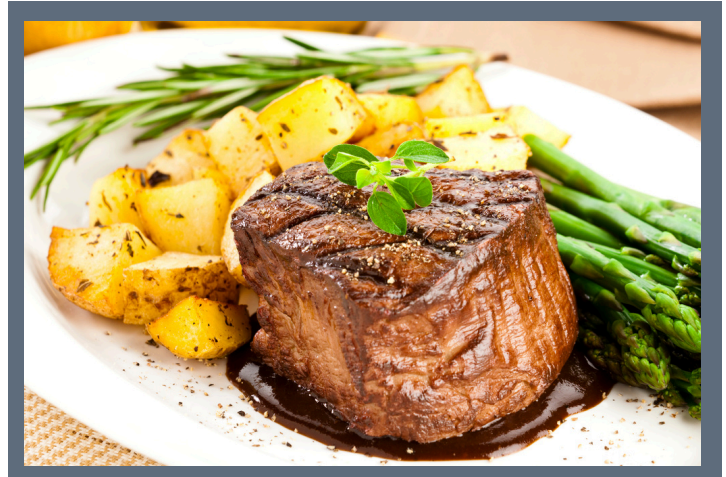
Petit Filet Mignon ♥
New York Sirloin

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



Beef Pairing Enhancements

priced per plate
frizzled onion strings 3 ♥
charred balsamic onions 3
sautéed mushrooms 3
marinated grilled salmon 8
grilled scallops 10
grilled garlic & herb shrimp 9
butter poached lobster tail mkt price

POULTRY

Stuffed Chicken

spinach & fontina, red pepper veloute

Herb Marinated Chicken

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

Chicken Roma ♥

pan seared chicken breast, prosciutto,
tomato, basil, mozzarella,
roasted garlic white wine sauce,
balsamic reduction

Scallopini

pan seared chicken scallopini, lemon caper
sauce

Tuscan Chicken

tuscan crusted chicken with sundried
tomato & basil cream sauce

Turkey ♥

sliced turkey, shallot berry chutney



Menu pricing subject to change based on availability and market pricing
20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax will be added to your selections

Dinner

SELECTIONS

♥ WARREN CENTER FAVORITE

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

VEGETABLE (V) Vegan

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 Vegetables & 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, spinach, red peppers, shallots

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

Grilled Asparagus

Roasted Butternut Squash

Herbed Green Beans

Brussel Sprouts & Bacon

Seasonal Vegetable Medley



CHILDREN'S OPTIONS

Ages 13 & under, 25 per child

Choose one:

Beef Hamburgers

french fries, lettuce, tomato, american cheese

Hot Dogs

new england style buns
french fries, ketchup, mustard, relish

Homemade Chicken Fingers

french fries, honey mustard

Pasta 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.

Menu pricing subject to change based on availability and market pricing
20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax will be added to your selections

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

Mini Cannoli Station 8
mini cannoli filled with traditional ricotta, chocolate, and luxardo cherry creams, served with a selection of toppings to customize and elevate your dessert

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

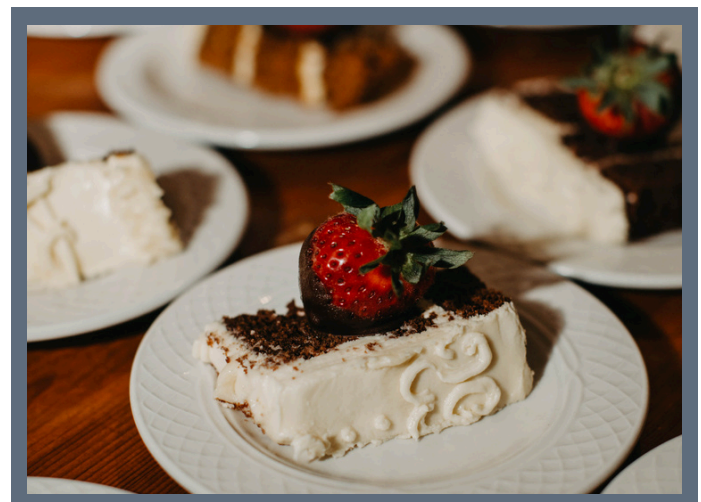
Flourless Chocolate Torte 5
whipped cream

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)





**WARREN CONFERENCE
CENTER AND INN**

Beverages

We offer a diverse selection of beverage options, including bar packages, cash bars, and a wide variety of liquor, beer, and wine. Our signature cocktails are perfect for enhancing your event, with choices available from our curated seasonal list.



Beverage

PACKAGES & OPTIONS



WARREN CONFERENCE CENTER AND INN

One hour house select open bar during cocktail hour is included in all wedding packages

BAR OPTIONS

choose from one of our 3 bar options listed below

Hosted Bar

Flat Fee per Adult Guest

All House Wines, Bottled Beer and Soft Drinks Included in Beverage Packages

Full Open Bar

3 hours

House Select \$31
Premium \$37
Top Shelf \$39

4 hours

House Select \$37
Premium \$44
Top Shelf \$47

Wine and Beer Only

3 hours \$27

4 hours \$33



Charged on Consumption

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

Cash Bar

\$550 fee per bar

Includes set up & bartender for up to 3 hours, additional \$75 per hour after 3 hours

Drink Prices

House Select 10
Premium 11
Top Shelf 12
Bottled Beers 6-7
House Wines 8
Soft Drinks 3
Juices 3

Additional set up fees apply depending on bar location



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.

Menu pricing subject to change based on availability and market pricing
20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax will be added to your selections

Beverage

BAR SELECTIONS

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

Beer

Coors Banquet, Coors Light, Heineken, Heineken O.O (N/A), Lord Hobo 617 Lager, Harpoon IPA, Corona, Sam Adams, Sam Seasonal, Angry Orchard, High Noon



Wine by the Bottle

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

White Wines

Barone Fini, Pinot Grigio, Italy
\$48

Marco Felluga, Mongris Collio, Pinot Grigio, Italy
\$52

Whitehaven, Sauvignon Blanc, New Zealand
\$58

The Federalist, Chardonnay, Russian River Valley, California
\$52

William Hill Estate, Chardonnay, North Coast, California
\$50

Dr. Frank, Semi Dry Riesling, Finger Lakes, New York
\$52

Rosenblum Cellars, Chenin Blanc Viognier Vintner's Cuvee, California
\$50

Sparkling

La Marca, Prosecco, Italy
\$52

Moet & Chandon, Champagne, France
\$92

Rosé

La Jolie Fleur, Rosé, France
\$52

Red Wines

Sokol Blosser "Evolution", Pinot Noir, Willamette Valley, Oregon
\$58

Barton & Guestier, Bordeaux, France
\$54

The Hess Collection, Cabernet Sauvignon Maverick Ranches Paso Robles, California
\$60

Louis Martini, Cabernet Sauvignon, Sonoma County, California
\$58

Susana Balbo Signature, Malbec, Argentina
\$58

Finca El Origin, Malbec, Mendoza, Argentina
\$48

Bodega Lanzaga, Rioja "Corriente", Tempranillo, Spain
\$58

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.

Menu pricing subject to change based on availability and market pricing

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

Liquor

SELECTIONS

House Select

Smirnoff, Beefeater, Bacardi,
Espolon, Cutty Sark,
Jim Beam, Seagram's 7

Premium

Smirnoff, Tito's, Beefeater, Tanqueray,
Bacardi, Captain Morgan, Malibu, Espolon,
Milagro, Cutty Sark, Dewar's, Jim Beam, Jack
Daniel's Seagram's 7, Seagram's VO

Top Shelf

Smirnoff, Tito's, Kettle One, Grey Goose,
Beefeater, Tanqueray, Bombay Sapphire,
Bacardi, Captain Morgan, Malibu, Myer's,
Espolon, Milagro, Don Julio Blanco, Don Julio
Anejo, Cutty Sark, Dewar's, Johnny Black,
Jim Beam, Jack Daniel's, Maker's Mark, Eagle
Rare, Seagram's 7, Seagram's VO, Crown
Royal, Jameson

Cordials/Additional Liqueurs

*included in top shelf package
add to house or premium package
for additional \$3 per person*

Bailey's, Frangelico, Kahlua, Disaronno,
Hennessey VSOP, Grand Marnier, Drambuie,
Sambuca, Chambord, St. Germain, Midori,
Crème de Cocoa, Brandy, Cazadores Café,
Blue Curacao, Orange Curacao, Crème de
Menthe

Signature Cocktails

PASSED OR AVAILABLE AT THE BAR

included during cocktail hour for essential & elite packages
may be added to any bar for \$14 per cocktail

SPRING

Bees Knees Cocktail

gin, honey syrup, lemon juice

Mint Julep

bourbon, simple syrup, mint

Peach Sangria

white wine, grand marnier, peach nectar,
ginger ale

Paloma

tequila, grapefruit juice, simple syrup,
lime juice, soda water

SUMMER

Sparkling Basil Lemonade

vodka, basil simple syrup, lemonade,
soda water

Margarita

pomegranate, spicy pineapple, or original

Aperol Spritz

aperol, prosecco, soda water

Summer Sangria(Rose)

rose wine, brandy, triple sec,
blood orange juice, soda water

FALL

Apple Cider Sangria

white wine, brandy, apple cider, soda water

Pomegranate Martini

vodka, pomegranate juice, lime juice,
triple sec

Fig French 75

gin, lemon juice, fig simple syrup, champagne

Cranberry Mule

vodka, cranberry juice, lime juice,
ginger beer

WINTER

Red Sangria

red wine, triple sec, orange juice, ginger ale

Prickly Pear Martini

gin, saint germain, prickly pear nectar

Mulled Wine

red wine, brandy, honey, winter spices

Winter Whiskey Punch

apple whiskey, brandy, cranberry, orange,
pomegranate, triple sec,
soda water

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

Additional Event Options

MAKE YOUR WEDDING EXPERIENCE UNFORGETTABLE!

REHEARSAL DINNERS & WELCOME RECEPTIONS

Start the celebration early!

[View our options!](#)



WEDDING AFTER PARTIES

Ready to keep the
celebration going?

We've got amazing options to take your
party into the night!

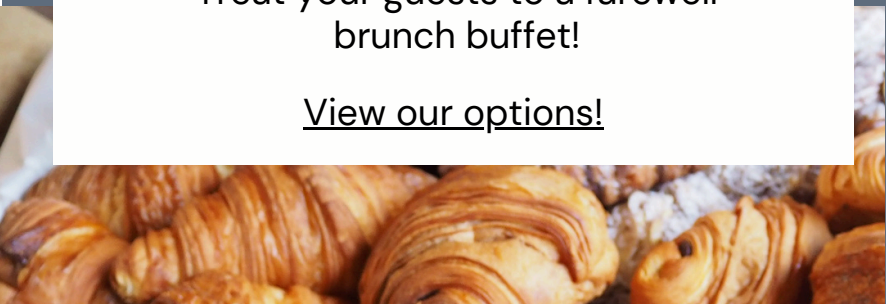
[View our options!](#)



POST WEDDING BRUNCHES

Treat your guests to a farewell
brunch buffet!

[View our options!](#)



Preferred

VENDORS



WARREN CONFERENCE
CENTER AND INN

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
Valley DJ Service	508-397-5606	valleydjservice.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

Hair and Makeup

Traveling Beauty	617-966-8572	travelingbeautytoyou.com
------------------	--------------	--------------------------

Transportation

Knight's Limousine	508-839-6252	knightslimo.com
--------------------	--------------	-----------------