



WARREN CONFERENCE CENTER AND INN

Framingham State University

# 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,  
marinated 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,  
peas, jalapenos, mushrooms, frizzled onions, broccoli,  
buffalo chicken, pulled pork

*Flatbread Pizza Station* 5/8  
fresh baked naan flatbreads: farm vegetables, local  
meats & cheeses

*Sliders Station* 6/12  
cheeseburger, chicken parmesan, vegetarian bahn mi

*Lettuce Wraps* 6/12  
bibb lettuce, korean short ribs, thai red curry shrimp,  
teriyaki chicken, pickled vegetables,  
kimchi, cashews, sweet red chili glaze

*Cold Seafood Bar (Market Price)* \* ♥  
shrimp cocktail, clams on the half shell, crab claws,  
local oysters, lemon, 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* (16/20) 50  
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: 8-12 ppl, 75  
medium: 12-18 ppl, 100  
large: 20-30 ppl, 150





# Passed

## HORS D'OEUVRES

♥WARREN CENTER FAVORITE  
◆UPGRADED SELECTION

### LAND

BBQ Pulled Pork Bao with Creamy Coleslaw

Beef & Chorizo Empanada, Roasted Tomatillo Salsa

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

Coconut Crusted Chicken with Honey Mustard Dipping Sauce

Crispy Chicken Taco, Avocado Crema

Duck Confit Spring Rolls

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

Herb Crusted Baby Lamb Chops with English Mint Demi ♥◆

Indian Spiced Lamb Meatballs, Yogurt Mint Sauce

Masa Harina Crusted Fried Chicken, Tangerine Honey

Mini Chicken, Corn, Black Bean Quesadilla ♥

Shaved Imported Prosciutto, Manchego, Truffle Honey

Short Rib Risotto Bite, Truffle Parmesan Cream◆

Sliced Sirloin, Tuscan Crisp, Tomato Fondue

Southern Fried Chicken, Homemade Waffle, Tarragon Honey ♥

Teriyaki Chicken Skewer, Teriyaki Sauce



### SEA

Bacon Wrapped Lime Scallops ♥◆

Coconut Shrimp, Sweet and Sour Pineapple, Dipping Sauce

Fennel Dusted Scallop, Scallion Corn Cake, Herb Butter  
Lobster Arancini, Lemon Aioli

Tiny Maine Lobster Salad Croissant◆

Lobster Bisque Shooter ♥

Petite Crab Cakes with Red Pepper Remoulade

Shrimp Shrimp Cocktail

Smoked Salmon on Focaccia Crisps

Spicy Cajun Shrimp Tostada, Chimichurri, Tortilla Chip

Tuna Tartare, Wonton Crisp\*

Shrimp Cocktail(16/20) 50- 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) ♥

Curried Red Lentil Shooter

Fava Bean, Avocado, Tomato, Tostones (V)

Indian Potato Pea Samosa Cake

Mini Grilled Cheese, Tomato Basil Soup Shooter

Mini Baked Brie, Walnuts and Raspberry Jam ♥

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

Framingham State University

# 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

Framingham State University

**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



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# Dinner

## SELECTIONS

♥ WARREN CENTER FAVORITE



WARREN CONFERENCE CENTER AND INN

Framingham State University

### 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*

cornbread and cranberry stuffed chicken  
breast with wild berry sauce

#### *Herb Marinated Chicken*

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

#### *Chicken Roma ♥*

pan seared chicken breast, prosciutto, tomato,  
basil, mozzarella, roasted tomato beurre  
blanc, 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



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# 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*

*Roasted 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

*Penne with Vegetarian Marinara*

*Homemade Macaroni and Cheese*

*Cheese Pizza*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

FOOD ALLERGEN STATEMENT The Warren Conference Center & Inn is not a food allergen-free facility.  
Foods produced at our facility may contain traces of milk, eggs, nuts, tree nuts, fish, shellfish, soy and wheat.  
Although we'll do our best to prepare meals to your specific needs you need to be aware that  
cross contamination may occur with products that are stored and produced in our facility,  
and can cause trouble if any guest is very sensitive to food allergens.

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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

*Whoopie Pies (choose two) 6*  
chocolate & marshmallow, gingerbread & vanilla, oatmeal & salted caramel, pumpkin & cream cheese



*Sundae Bar 8 ♥*

chocolate and vanilla ice cream, hot fudge, whipped cream, cherries, sprinkles, m&m's, oreo's, chocolate chips

*Chocolate Chip Cookie Skillet 5 ♥*  
vanilla ice cream

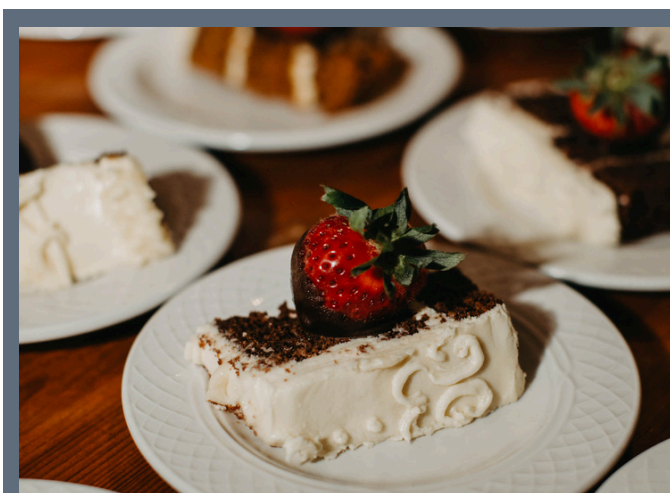
*Flourless Chocolate Torte 5*  
whipped cream

*Deluxe Coffee Station 5*  
arabica coffees, assorted teas, hazelnut, caramel, and vanilla flavorings, cinnamon sticks, fresh whipped cream, chocolate shavings

*Hot Chocolate Station 5*  
steaming hot chocolate presented with whipped cream, chocolate shavings, miniature marshmallows, peppermint sticks

*S'mores 8 ♥*

graham crackers, hersey chocolate bars, marshmallows and giant skewers (fire pit at an additional fee)







WARREN CONFERENCE CENTER AND INN

Framingham State University

# 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

Framingham State University

**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 8

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 0.0 (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

#### 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

#### Sparkling

La Marca, Prosecco, Italy  
\$52

Moet & Chandon, Champagne, France  
\$92

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# 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,  
Don Julio Blanco, 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, 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!

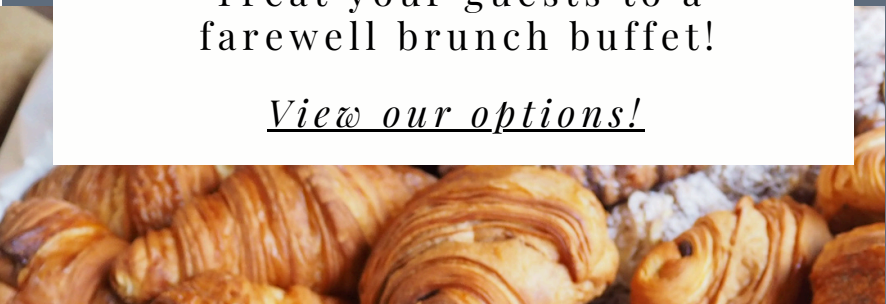
*View our options!*



## POST WEDDING BRUNCHES

Treat your guests to a  
farewell brunch buffet!

*View our options!*



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



# Preferred

## VENDORS



WARREN CONFERENCE CENTER AND INN

Framingham State University

### 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
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### Transportation

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