



WARREN CONFERENCE CENTER AND INN

Framingham State University



REHEARSAL DINNERS & WELCOME RECEPTIONS AT

*Warren Conference
Center and Inn*

Make Your Wedding Experience Unforgettable.
Start the celebration early with a memorable
rehearsal dinner or welcome reception.



REHEARSAL DINNERS

Enjoy intimate gatherings, a delectable range of menu options from plated dinners to buffet-style feasts, and a team of expert staff dedicated to crafting the perfect atmosphere for your rehearsal evening.

WELCOME RECEPTIONS

A welcoming and charming atmosphere to greet your guests, featuring stylish cocktail hour options, both passed and stationary hors d'oeuvres, curated drink packages, and picturesque venue spaces perfect for mingling and celebrating.

Weather-Proof

YOUR CELEBRATION

Our expert team will ensure your event runs smoothly, no matter what the forecast says.



With flexible options for all weather conditions, you can rest easy knowing your celebration will be just as special—rain or shine!

FAIR WEATHER OPTIONS

Enjoy our beautiful outdoor spaces, offering scenic views and fresh air, perfect for a relaxed, open-air gathering.

FOUL WEATHER OPTIONS

In case of rain or unexpected weather, our indoor venues are available to provide a seamless transition.



We understand that the weather can be unpredictable, but that shouldn't stop you from having the perfect event. We offer both fair weather and foul weather options to ensure your celebration goes off without a hitch.

Event Space OPTIONS



WARREN CONFERENCE CENTER AND INN

Framingham State University

*Facility fee and food purchase
minimums apply to all locations*

TENTED PAVILION

Just steps from our courtyard,
our tented pavilion can
accommodate 50-150 guests,



CEDAR HALL & PATIO

Cedar Hall offers versatility
and sophistication
accommodating 30-150 guests

PRIVATE DINING ROOM & FRONT PATIO

With rustic charm and warm
wooden accents, this space
accommodates up to 40 guests,
making it ideal for intimate
celebrations



Event Space OPTIONS



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RESERVOIR ROOM & PATIO

Located in the inn, the reservoir room accommodates up to 40 guests and features a tranquil brick patio



INN PATIO

Located off the back of the inn, this serene patio can accommodate receptions of 75 guests, or a buffet for 50



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Cocktail RECEPTIONS

Available for One Hour

Local & Imported Cheese Display 10

a selection of domestic, imported and local cheeses, dried and seasonal fruits, fresh vegetables, dipping sauces, assorted breads and crackers

Dim Sum Station 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 12

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

Mediterranean Spreads Table 9

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

Mashed Potato Bar 10

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

Mac & Cheese Bar 10

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

Flatbread Pizza Station 8

fresh baked naan flatbreads: farm vegetables, local meats & cheeses

Cocktail Stations

Available for one hour

Cocktail Stations priced per person

Sliders Station 12

cheeseburger, chicken parmesan, vegetarian bahn mi

Lettuce Wraps 12

bibb lettuce, korean short ribs, thai red curry shrimp, teriyaki chicken, pickled vegetables, kimchi, cashews, sweet red chili glaze

Cold Seafood Bar 40*

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

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: 8-12pppl, 75

medium: 12-18pppl, 100

large: 20-30pppl, 150

Cocktail RECEPTIONS

Available for One Hour

Available for one hour
Hors d'oeuvres priced per piece
Minimum 25 pieces per item

Passed or Stationary Hors d'Oeuvres

(V) Vegan

LAND

- Coconut Crusted Chicken with Honey Mustard Dipping Sauce 3
- Crispy Chicken Taco, Avocado Crema 3
- Grilled Naan Break with Fig Jam, Prosciutto, Goat Cheese, Balsamic Drizzle 3
- Herb Crusted Baby Lamb Chops with English Mint Demi 4.5
- Mini Chicken, Corn, Black Bean Quesadilla 3
- Shaved Imported Prosciutto, Manchego, Truffle Honey 3
- Sliced Sirloin, Tuscan Crisp, Tomato Fondue 3.5
- Southern Fried Chicken, Homemade Waffle, Tarragon Honey 3.5
- Teriyaki Chicken Skewer, Teriyaki Sauce 3

SEA

- Bacon Wrapped Lime Scallops 4.5
- Coconut Shrimp, Sweet and Sour Pineapple, Dipping Sauce 3.5
- Lobster Arancini, Lemon Aioli 4.5
- Tiny Maine Lobster Salad Croissant 4.5
- Lobster Bisque Shooter 3
- Petite Crab Cakes with Red Pepper Remoulade 3.5
- Smoked Salmon on Focaccia Crisps 3
- Spicy Cajun Shrimp Tostada, Chimichurri, Tortilla Chip 3.5
- Tuna Tartare, Wonton Crisp* 3.5

VEGETABLE

- (V) vegan
- Avocado Toast (V) 3
- Asparagus Arancini, Tomato Coulis 3.5
- Spanakopita Phyllo Stuffed with Spinach and Feta 3
- Potato Latkes with Crème Fraîche 3
- Tomato Bruschetta on Garlic Toast Points (V) 3
- Vegetarian Spring Roll with Hoisin and Scallion 3
- Butternut Soup Shooter, Herb Oil (V) 3
- Curried Red Lentil Shooter 3
- Indian Potato Pea Samosa Cake 3
- Mini Grilled Cheese, Tomato Basil Soup Shooter 3
- Mini Baked Brie, Walnuts and Raspberry Jam 3
- Crispy Cauliflower Wing (V) 3



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Plated Meal OPTIONS

If you're looking for a more formal experience, we offer a wide variety of plated meal options. From salad to dessert, your guests will enjoy exceptional service, delivered directly to them.



Plated

OPTIONS

Priced per person

Please select the following:
Salads - One Selection
Entrees - up to Two Selections
Accompaniments - Two Selections
Desserts - One Selection
Coffee & Tea- Service or Station

Salad

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, maytab bleu, roasted pumpkin seeds, champagne vinaigrette

Entree Selections

Beef

Select Beef Cut

filet mignon 65

new york sirloin 62

Choice of compound butter or sauce is included

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

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



Plated OPTIONS

Priced per person

Entrees Selections

Fish

Baked Haddock 54
herb crusted, lemon beurre blanc

Grilled Swordfish 56
dijon & honey balsamic glaze

Citrus Salmon 54
mango & pineapple salsa, lime, cilantro

Salmon 54
grilled lemon, tarragon butter

Poultry

Stuffed Chicken 50

cornbread and cranberry stuffed chicken breast with wild berry sauce

Herb Marinated Chicken 50

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

Chicken Roma 50

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

Chicken Scaloppini 50

pan seared chicken scaloppini, lemon caper sauce

Tuscan Chicken 50

tuscan crusted chicken with sundried tomato & basil cream sauce

Turkey 48

sliced turkey, shallot berry chutney

Vegetable

Seasonal Ravioli 46

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 48

farro, spinach, ricotta stuffed pepper, charred onions

Grilled Vegetables & Brown Rice (V) 46

balsamic marinated grilled assorted vegetables, brown rice pilaf

Eggplant Roulade (V) 48

thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

Risotto (V) 48

lemon thyme risotto, seared tofu, spinach, red peppers, shallots

Plated OPTIONS

Priced per person

Please select the following:
Salads - One Selection
Entrees - up to Two Selections
Accompaniments - Two Selections
Desserts - One Selection
Coffee & Tea- Service or Station

Accompaniments

*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
Sautéed Herbed Green Beans
Brussel Sprouts & Bacon
Seasonal Vegetable Medley*

Desserts

Chocolate Chip Cookie Skillet

vanilla ice cream

Flourless Chocolate Torte

whipped cream

Whoopie Pies

chocolate & marshmallow, gingerbread &
vanilla

Berry Cobbler

vanilla ice cream

Fruit Sorbet



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

FOOD ALLERGEN STATEMENT

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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

Buffet OPTIONS

We offer a diverse selection of buffet menus, including breakfast, brunch, and beyond. Plus, our custom buffet option allows you to tailor the menu to suit your specific needs.

Minimum of 20 people



Buffet

OPTIONS

Priced per person

Warren Barbecue

- Grilled Angus Hamburgers
- 100% Beef Hot Dogs
- Veggie Burgers on Request
- Corn on the Cob
- Garden Salad
- Homemade Pasta Salad
- Homemade Cole Slaw
- Potato Chips
- Sliced Watermelon
- Ice Cream Novelty Cart

33

Mixed Grill

- Marinated Steak Tips
- Marinated Atlantic Salmon
- Blackened Chicken
- Rice Pilaf
- Grilled Vegetable
- Garden Salad
- Homemade Pasta Salad
- Sliced Watermelon
- Ice Cream Sundae Bar

65

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New England Lobster Bake

- NE Clam Chowder
- 1-1/2 pound Steamed Lobster with Butter and Lemon (one per person)
- Honey Roasted Chicken
- Corn on the Cob
- Roasted Yukon Potatoes
- Garden Salad
- Sliced Watermelon
- Make Your Own Strawberry Shortcake Bar

85

Regional American BBQ

- Texas BBQ Beef Brisket
- Carolina Pulled Pork
- Potato Salad
- Maple Molasses Baked Beans
- Cole Slaw
- Garden Salad
- Corn Bread with Honey Butter
- Sliced Watermelon
- Pecan Bars
- Cookies and Brownies

45



Buffet

OPTIONS

Priced per person

Taste of India

- Naan Bread
- Samosas
- Pakora
- Chana Masala
- Chicken Masala
- Saag Paneer
- Dal Fry
- Salad
- Cucumber Yogurt Sauce
- Jeera Rice
- Sweet Shankarpali

37

Southeast Asian Flavors

- Vietnamese Caramel Chicken
- Lemongrass Ginger Shrimp
- Jasmine Rice
- Green Curry Coconut Vegetables
- Crisp Vegetable Spring Rolls
- Sweet Chili Sauce
- Freshly Baked Cookies and Brownies

35

Classic Italian

- Chicken Parmesan
- Penne, Vegetarian Marinara
- Traditional Caesar Salad
- Roasted Seasonal Mixed Vegetables
- Garlic Bread
- Freshly Baked Cookies and Brownies

31



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Build Your Own BUFFET

85 per person



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Please select the following:

Salads - Choose two

Proteins - Choose three

Accompaniments - Choose two

Dessert- Choose two



Salads -choose 2-

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, maytag bleu, roasted pumpkin seeds, champagne vinaigrette



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Build Your Own BUFFET

85 per person

Proteins -choose 3-

Beef

Filet Mignon

New York Sirloin

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

Poultry

Stuffed Chicken

cornbread and cranberry stuffed chicken breast with wild berry sauce

Herb Marinated Chicken

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

Chicken Roma

pan seared breast, prosciutto, tomato, basil, mozzarella, roasted tomato beurre blanc, balsamic reduction

Chicken Scaloppini

Pan seared scaloppini, lemon caper sauce

Poultry

Tuscan Chicken

tuscan crusted with sundried tomato & basil cream sauce

Turkey

sliced turkey, shallot berry chutney

Vegetable

Seasonal Ravioli

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

(v)-vegan

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Build Your Own BUFFET *85 per person*



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Accompaniments *-choose 2-*

Vegetables

Butter Herb Carrots

Roasted Asparagus

Roasted Butternut Squash

Sauteed Herbed Green Beans

Brussel Sprouts & Bacon

Seasonal Vegetable Medley

Grains & Starches

Wild Rice Pilaf

Herbed Cous Cous

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Butter Whipped Potatoes

Seasonal Risotto

White Cheddar Polenta Cake

Desserts

-choose 2-

Chocolate Chip Cookie Skillet
served with vanilla ice cream

Flourless Chocolate Torte
topped with whipped cream

Whoopie Pies- choice of flavor
*chocolate & marshmallow
gingerbread & vanilla*

Berry Cobbler
served with vanilla ice cream

Fruit Sorbet



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Buffet

ENHANCEMENTS *may be added to any menu*

Grilled Shrimp Skewers (3 each) 9
priced per skewer, 25 skewer minimum

BBQ Chicken Breast 15
priced per pound, 5 pound minimum
serves 20-30 ppl

Pulled Pork & Rolls 18
priced per pound, 5 pound minimum
serves 20-30 ppl

Baby Back Ribs 25
priced per rack, 5 rack minimum
serves 20-30 ppl

Grilled Sausage, Peppers, & Onions with rolls 18
priced per pound, 5 pound minimum
serves 20-30 ppl

Potato Salad 8
priced per pound, 5 pound minimum
serves 25-35 ppl

Black Beans, Rice, & Chorizo 10
priced per pound, 5 pound minimum
serves 20-30 ppl

Cucumber Salad 8
priced per pound, 5 pound minimum
serves 20-30 ppl

Baked Beans 8
priced per pound, 5 pound minimum
serves 20-30 ppl

Dessert

ENHANCEMENTS *may be added to any menu*

Sundae Bar 8
priced per person

Churro Station 7
priced per person

Petite Dessert Buffet 9
pastries, cookies & brownies
priced per person

Chocolate Dipped Strawberries 36
priced per dozen

Giant Chocolate Chip Cookie Skillet
& whipped cream 200
priced per skillet
serves 15-25 ppl

Warm Apple Crisp & Whipped Cream 150
priced per skillet
serves 15-25 ppl

Cookies 25
priced per dozen

Brownies 25
priced per dozen

Mini Cheesecakes 36
plain, fruit, and fudge
priced per dozen

Mini Cannolis 36
plain and chocolate
priced per dozen

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Contact Us Today

508-231-3000

www.warrencenter.com



Plan Your Next Memorable Experience with Us!

Our sales team is eagerly waiting to help you plan an unforgettable celebration. To start your inquiry, please visit our website at www.warrencenter.com or click [here](#).

We can't wait to hear from you!

- Warren Conference Center Team



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