



## *Congratulations on your upcoming wedding celebration!*

The Sheraton Framingham Hotel and Conference Center, provides royal service and takes pride in establishing fond memories for newlyweds. A newly renovated hotel with 375 guest rooms complete with a traditional and elegant Grand Ballroom. Our **Grand Ballroom** has eighteen-foot ceilings and is adorned with imported Irish crystal chandeliers and boasts the largest dance floor in the Metro-West area. Decorated in taupe and ivory with mirrored accents on the walls, it is the perfect backdrop to any celebration.

Our **Commons Room** with crown molding and traditional architectural details, and **Grand Ballroom South** create an intimate area for weddings up to 150 guests for dinner and dancing. The elegant **Promenade**, complete with cream colored walls and crown molding is a perfect venue for your cocktail reception prior to entering the **Grand Ballroom North and Center** for dinner and dancing; using this event space, we host weddings up to 300. For larger gatherings, you may choose the **entire Grand Ballroom** which accommodates weddings up to 500 guests. Your wedding ceremony may also be held at the Sheraton Framingham Hotel; please inquire.

The recently renovated Commons Room also provides the perfect atmosphere for showers, post-wedding brunches or rehearsal dinners.

We have compiled a portfolio of information to assist you with all of the many details of this momentous occasion. Our experienced wedding consultants are delighted to customize any aspect of your wedding day to better suit your own personal needs and desires.

Several wedding packages and menu selections are enclosed to assist you in designing your special day. You may choose a package in its entirety or you may use one of the packages as a starting point to customize your very special day. Our talented executive chef, John Grieve would be delighted to create a menu to meet your special needs and create additional menu options for you to sample during your private menu tasting.

Thank you for considering the Sheraton Framingham Hotel & Conference Center for your wedding celebration. We hope to have the opportunity of assisting you in the near future. Please accept our sincerest best wishes and congratulations for your upcoming event.

*We invite you to be the princess of our castle!*



SHERATON FRAMINGHAM HOTEL & CONFERENCE  
CENTER

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Prices are Subject to a 12% Service Charge, 9% Taxable Administrative Fee and 7% Massachusetts State Sales Tax. Prices are Subject to Change without Notice. The Administrative Fee is retained by the Hotel and is not a tip, gratuity or service charge for wait staff employees. 12.09

[sheraton.com/framingham](http://sheraton.com/framingham)



# Wedding Celebrations

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## *Silver Package*

Classic White or Ivory Linens  
Welcome Reception with Passed Hors d'oeuvre & Displays  
Four-Course Dinner

## *Gold Package*

Floor Length Imperial Stripe Linens  
Cocktail Reception with One Hour Hosted Premium Bar  
Reception Displays & Passed Hors d'oeuvre  
Four-Course Dinner  
Dinner Wine Service

## *Platinum Package*

Chiavari Ballroom Chairs or Chair Covers  
Premium Upgraded Linens  
Cocktail Reception with One Hour Hosted Premium Bar  
Reception Displays & Passed Hors d'oeuvre  
Four-Course Dinner  
Dinner Wine Service  
Duchess Dessert & Coffee Station

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Call for pricing

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### ALL PACKAGES INCLUDE

White Glove Service | Fresh Floral Centerpieces | Votive Candles | Private Menu Tasting  
Private Reception for the Wedding Party | Traditionally Tiered Wedding Cake  
Your Personal Wedding Specialist | Limousine Service for Eight  
Complimentary Guest Parking | Honeymoon Suite for the Bride and Groom  
Hotel Direction Cards

### Floral Centerpieces

Design your table arrangements directly with our preferred florist Allison Hassard of The Frugal Flower. Centerpieces are included based on eight guests per table. The Frugal Flower is located in Sudbury, Massachusetts, 978-443-0030.

### Your Wedding Cake

Enjoy this wedding detail by scheduling appointments to taste and design your cake with one of these three bakeries: **Montilios Bakery** in Brockton, 508-894-8855; **Konditer Meister**, voted Best of Boston 2005, Braintree, 781-849-1970; or **Ivy's Fine Cakes & Pastry**, Canton, 781-575-1110.

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## Cocktail Reception

Included with all Wedding Packages

### Reception Display

Domestic & International Cheeses, garnished with seasonal fruit and presented with assorted crackers and Garden Crudité with a selection of Dips

### Passed Hors d'oeuvre

Please select three hot hors d'oeuvre and one canapé for your guests' enjoyment:

#### Hot Hors d'oeuvre

Scallops Wrapped in Bacon  
Mushroom Tartlets  
Spinach & Feta wrapped in Phyllo Pastry  
Portobello Puffs  
Coconut Shrimp  
Potato Scallion Pancakes  
Brie, Pear & Almond Phyllo Flowers  
Beef Chilito, Roulade of Beef filled with chili pepper and cheese  
Sesame Chicken with Sweet & Sour Sauce  
Mini Beef Wellington  
Roasted Eggplant Phyllo Flower  
Coconut Chicken Tenders  
Vegetable Wontons with Teriyaki Glaze  
Mini Chicken Wellington  
Crabmeat Stuffed Mushroom Caps

Vegetable Spring Rolls  
Maryland Style Crab Cakes  
Caramelized Onion Phyllo Triangles with Walnuts, Blue Cheese & Bacon  
Blue Cheese Risotto Aranchini  
Chicken Marsala Pot Pie  
Beef Empanadas  
Crunchy Shrimp Tempura  
White Tortilla Cup filled with Spinach and Artichoke  
Bacon Wrapped Casino Shrimp  
Filo Flower with Bleu Cheese & Cranberry  
Ratatouille Filo Star  
Sunburst, Smoke Salmon and Rye  
Caraway

#### Canapés

Cucumber Cups with Crab Salad  
Cucumber Round with Smoked Salmon Mousse  
Cherry Tomato with Boursin Cheese  
Deviled Eggs with Caviar  
Profiterole with Lobster Salad  
Smoked Salmon Rosettes on Pumpernickel  
Scallops with Baby Spinach on Crostini  
Cherry Tomato and Mozzarella Skewer  
Avocado & Cucumber Rolls  
California Rolls (crab, avocado & cucumber)  
Curried Chicken Salad with Apple on Herb Polenta  
Asparagus Wrapped with Prosciutto on a Wheat Square  
Shooter Canapés, assorted selections presented individually in a tall shooter glass,  
add \$1.00 per person, Select Crudités, Jumbo Shrimp or Crab Claw



## *Dinner Service*

### **First Course - Appetizer**

*Please select one of the following:*

#### Soup

Cream of Broccoli  
Italian Wedding Soup  
New England Clam Chowder  
Roasted Butternut Squash & Apple Bisque  
Lobster Bisque

#### Plated Appetizer

Petite Penne Florentine with Batons of Pancetta with Shaved Parmesan Cheese  
Smoked Mozzarella & Basil Ravioli in a Plum Tomato Compote  
Wild Mushroom Florone, puff pastry with mushroom ragout

### **Second Course – Salad**

*Please select one of the following:*

Classic Caprese Salad with Tomato, Mozzarella and Basil, Balsamic and Honey Reduction  
Traditional Caesar Salad, Romaine Lettuce, Croutons, Parmesan Cheese, Classic Dressing  
Garden Salad with Tomatoes, sliced Cucumbers & julienne Carrots, dressing on the side  
Spinach Salad with Mushrooms, Slivered Almonds, Strawberries, Raspberry Vinaigrette  
Mesclun Greens with Pear, Gorgonzola, dried Cranberries & spiced Walnuts, Zinfandel Vinaigrette  
Roasted Vegetable Tian with Basil Oil  
Boston Bibb Wedge with Crumbled Bacon and Blue Cheese

Optional: Add Intermezzo between the salad course and your entrée course  
Sorbet selections include Blackberry, Champagne, Lemon, Raspberry, Mango, Green Apple,  
Passion Fruit, & Lime, *Add \$2.50 per person*





### Main Course – Entrée Selection

All Dinners are accompanied by warm dinner rolls and fresh creamy butter, vegetable accompaniments, and freshly brewed coffee, decaffeinated coffee and hot tea. Please add \$2.00 per person, when two entrée selections are chosen. Vegetarian Selections are always available.

#### *Statler Chicken Saltimboca*

A 9oz statler breast of chicken, pan seared with fresh sage and garlic. Served with sage demi glace, prosciutto lardoons, parmesan polenta and grilled eggplant

#### *Roasted Statler Breast of Chicken*

Filled with spinach, wild mushrooms & boursin cheese. Served with garlic butter cream sauce & accompanied by a vegetable risotto

#### *Chicken Wellington Madiera*

A statler breast of chicken with mushroom duxelle surrounded by a blanket of flaky pastry. Served with sauce Madeira and accompanied by tomato provincial, buttered broccoli & baby carrots

#### *Pan-seared Atlantic Salmon*

An 8 oz fillet of Atlantic salmon, pan-seared and topped with tropical mango salsa. Accompanied by aromatic jasmine rice and asparagus bouquet

#### *Sole Meuniere Veronique*

Flaky pan-seared sole, served Veronique style. Accompanied by pomme anna gratinee, baby carrots & pattypan squash

#### *Roasted Apple-Infused Pork Loin*

Napped with an apple and shallot glaze. Served with roasted yukon potatoes and roasted harvest vegetables

#### *Roasted Prime Rib of Beef*

Served with jus lie, garlic mashed Yukon potatoes and roasted harvest vegetables served in a Yorkshire pudding cup

#### *Filet Mignon*

An 8oz tenderloin of beef marinated with shallots & fine herbs, pan-seared & cooked to medium rare, shallot demi glace. Accompanied by roasted Yukon gold potatoes, haricot vert, & sweet baby carrots

#### *Grilled Sirloin*

8oz of sliced roasted sirloin, cooked to medium rare, Served with brandied peppercorn demi-glace, dutchess style potato, and asparagus bouquet



**Main Course – Entrée Selections, continued**

*Combination Entrees*

*Tenderloin & Salmon OR Lamb & Salmon*

An herb and shallot roasted beef filet and pave of grilled salmon, served with shallot demi glace and tropical mango salsa. Accompanied by a roasted vegetable risotto

*Roasted Statler Chicken Marsalla & Crab Stuffed Shrimp*

Accompanied by fresh lemon, rice pilaf, buttered broccoli and baby carrots

*Boston Style Haddock & Apple-infused Pork Medallion*

Served with fresh lemon & apple demi glace.

Accompanied by bougetere of vegetables in a filo cup

**Dessert Course**

Your Wedding Cake, served with a Chocolate Dipped Stemmed Strawberry  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

*Optional to add a plated dessert, add \$7.50 per person*

*Children's Meals*

For our younger guests, we are delighted to provide their very own special menu.

Fruit Cup

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Chicken Tenders and French Fries

OR

Ziti with Marinara Sauce or Butter

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Vanilla Ice Cream with Chocolate Sauce

\$17.95 per person

For our guests under 12 years old





Sheraton

## *General Information*

### Deposit & Payment

\$2,500 non-refundable deposit is required at the time of signing your contract to secure your event date. A second deposit is requested six months prior to your event date. Full payment is required 4 business days prior to the wedding by certified check, cashier's check or credit card.

### Menu Pricing

Wedding package pricing is based on a minimum of 100 guests. We would be delighted to customize a wedding package for events with less than one hundred guests.

### Minimum Revenue Requirement

Food & Beverage Minimum revenue requirements will apply to your event based on the amount of function space your event requires. Please inquire directly.

### Guaranteed Guest Count

Guest Count Guarantees are due by 11:00 a.m., 4 business days prior to the wedding, guarantees are not subject to reduction

### On Site Ceremony Fee

We would be delighted to host your wedding ceremony at the hotel; a rental fee of \$500 will apply.

### Parking

Complimentary parking on-site

### Guest Rooms

We would be happy to arrange for a block of rooms for your wedding guests. Rooms may be reserved and monitored through your personalized secure web site. We are delighted to provide a *complimentary suite for the bride and groom* for the evening of the wedding.

*Starwood Preferred Guest Points, please inquire how to earn points for your wedding*



## The Extras



- ❑ Ice Carving, Our very talented chef would be delighted to create an ice carving for your special day, starting at \$350, carved on-site
- ❑ DJ Services, five hours of music from Sound Choice Event Services, package includes wedding specialist, wireless microphone, table-top slide show, 100% on-site back-up system, online wedding planning page, \$1200
- ❑ Baby Grand Piano, Please inquire to use our baby grand piano for your reception. A \$100.00 tuning fee will apply; use of piano is based upon availability. The piano may be used in the Promenade and the Grand Ballroom only. We would be delighted to arrange for a pianist for your event
- ❑ Chair Covers, available in Ivory or White with assorted fabrics for sashes and bows, \$7.50 each (included in our platinum package)
- ❑ Classic Chiavari Ballroom Chairs, available in gold, silver, natural, fruitwood, walnut, black or white, with white, ivory or black cushions, \$7.50 each (included in our platinum package)
- ❑ Specialty Linen Packages, includes all floor-length linens for dining tables, gift table, cake table, escort card table & matching napkins, please add \$70 delivery fee
  - Gold Linen Package, includes Imperial Stripe Linens, available in White, Ivory, Burgundy, Celadon, Pink, Black, Navy & Royal Blue, \$3.50 per person (included in our gold package)
  - Platinum Linen Package, includes Bridal Satin, Bengaline or Crushed Organza in a variety of bridal colors, \$5.50 per person (included in our platinum package)
- ❑ Up-lighting, 10 lights staged around the perimeter of the ballroom, color gels include blue, red, yellow, orange, green and magenta, \$127
- ❑ Disco Ball, Light up the dance floor with a disco ball, \$350
- ❑ Gobos, Illuminate your monogram or a standard stencil on the dance floor or a wall of the ballroom and wow your guests, call for pricing
- ❑ Welcome Bags, for your guests staying on property, this goody bag will make them feel right at home, \$15 – 20 per bag
- ❑ Wicked Good Cookie Favors, an edible favor is always a welcome gift, and these cookies are a great choice, starting at \$3.50 per cookie
- ❑ Photograph Favors by Light Magic, an entertaining way for your guests to share in the fun. Groups of guests have their picture taken in front of a green screen and then their picture is placed on whatever background you choose. Your guests get copies to take home and you get copies for a photo album of memories. Four hours, unlimited photographs (limited only by time), \$1500