



## *Congratulations on your new addition!*

The Sheraton Framingham Hotel and Conference Center, provides royal service and takes pride in establishing fond memories for all of our guests. The Sheraton is a newly renovated hotel with 375 guest rooms complete with a traditional and elegant Grand Ballroom.

We have several different event spaces available for events based on your estimated invitation list. Our **Commons Room** with crown molding and traditional architectural details provides the perfect atmosphere for events up to 70 guests. Our **Sudbury Room**, featuring a wall of windows, hosts 50 – 60 guests. For larger gatherings, you may choose one section of our **Grand Ballroom**; each section accommodates 75 - 175 guests.

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

Several 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 event. Our talented executive chef, John Grieve would be delighted to create a menu to meet your special needs and vision.

Thank you for considering the Sheraton Framingham Hotel & Conference Center for this special 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.



SHERATON FRAMINGHAM HOTEL & CONFERENCE  
CENTER  
1657 Worcester Road  
Framingham, MA 01701

Prices are subject to a 12% Service Charge, 9% Taxable Administrative Fee, 6.25% Massachusetts State Sales Tax and 0.75% Local Meals 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.

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



### *Your New Arrival Package*

Metro West Breakfast Buffet  
Specialty Baby Shower Cake  
\$24.45 per person

### *The Stork Arrives Package*

County Breakfast Buffet  
Specialty Baby Shower Cake  
\$29.75 per person

### *Mama & the Baby Carriage Package*

Welcome Reception with Canapé Display  
Mimosas or Champagne Punch  
Grand Luncheon Buffet  
Specialty Baby Shower Cake  
\$47.45 per person

### *Sugar and Spice & Everything Nice Package*

Afternoon Tea Luncheon Buffet  
Mimosas or Champagne Punch  
Specialty Baby Shower Cake  
\$34.75 per person

*We are happy to customize any package to your specific vision, style & budget.  
All packages include our white or ivory floor length linens with white or ivory overlays.*

#### Your Specialty Cake

We work with these fine bakeries to create your baby shower cake: **Konditor Meister**, Braintree, 781-849-1970; or **Ivy's Fine Cakes & Pastry**, Canton, 781-575-1110.





## *Welcome Reception*

*Included with the Mama and Carriage Package, or add \$13.00 per person to add to another package*

### Select four types of Canapés to be displayed as your guests arrive:

Cucumber Cups with Crab Salad	Cherry Tomato and Mozzarella Skewer
Cucumber Round with Smoked Salmon Mousse	Avocado & Cucumber Rolls
Cherry Tomato with Boursin Cheese	California Rolls (crab, avocado & cucumber)
Deviled Eggs with Caviar	Curried Chicken Salad with Apple on Herb Polenta
Profiterole with Lobster Salad	Tomato Mozzarella Crostini
Smoked Salmon Rosettes on Pumpernickel	Asparagus Wrapped with Prosciutto on Wheat Square
Scallops with Baby Spinach on Crostini	

## *Buffet Selections*

*Your New Arrival Package includes the Metro West Breakfast Buffet; The Stork Arrives Package includes the County Breakfast Buffet and the Mama and Carriage Package includes the Grand Lunch Buffet; the Sugar & Spice Package includes the Afternoon Tea Buffet.*

### The Metro-West Breakfast Buffet

*Minimum 25 Guests*

Assorted Chilled Juices  
Freshly Sliced Seasonal Fruit  
Fluffy Scrambled Eggs  
Crisp Bacon and Sausage Links  
French Toast, served with Vermont Maple Syrup  
Home Fried Potatoes  
Assorted Breakfast Bakeries, Butter, Jams and Jellies  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas

### The County Breakfast Buffet

*Minimum 35 Guests*

Assorted Chilled Juices  
Sliced Fresh Seasonal Fruit  
Spinach and Cheese Quiche  
Scrambled Eggs  
Display of Breakfast Breads, Bagels, and Muffins  
French Toast, served with Vermont Maple Syrup  
Crisp Bacon and Sausage Links  
Home Fried Potatoes  
Cheese Blintzes with Fruit Sauce  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Tea





## The Grand Lunch Buffet

*Minimum 25 Guests*

Mixed Field Greens with Choice of Dressing  
Potato Salad with Fresh Herbs and Warm Dinner Rolls with Butter

### *Select two Entrees*

Herb Crusted Statler Breast of Chicken with Diced Tomato and Fresh Basil Relish  
Grilled Salmon with Light Crumb Topping, Lemon Chive Chardonnay Sauce  
Roasted Pork Loin with Caramelized Onion and Glazed Apples  
Sliced Eye of the Round Roast Beef with Wild Mushroom Sauce  
Roasted Vegetable Ravioli in a Red Pepper Cream Sauce

### Buffet includes

Pasta Primavera with Cream Sauce  
Seasonal Fresh Vegetables and Roasted Yukon Gold Potatoes  
Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas

### Afternoon Tea

*Set Buffet Style, minimum of 20 guests*

Freshly Sliced Fruit Display  
Mixed Field Green Salad with Choice of Dressings  
Assorted Quiche

### *A selection of three types of Tea Sandwiches*

Egg Salad, Tuna Salad, Chicken Salad, Turkey Waldorf, Rare Roast Beef with Horseradish and Watercress, Baked Ham and Cornichon, Asparagus & Prosciutto, Turkey & Cranberry

### *Select Two Canapés*

Smoked Salmon Roulade, Melon & Green Apple Canapé, Crostini with Roasted Vegetables,  
Strawberries with Brie on Herb Bread

### Miniature Pastries & Chocolate Dipped Strawberries

Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Herbal Teas





## *Enhance Your Shower*

### Chilled Jumbo Shrimp

With Traditional Cocktail Sauce and Lemon, presented in tall shooter glasses, \$300 per one hundred pieces

### Deluxe Raw Bar

Jumbo Shrimp Cocktail (3 pieces per person), Alaskan King Crab Claws, Oysters on the half shell, and Little Neck Clams, Presented with cocktail sauce, horseradish and fresh lemon wedges, Market Price

### Whole Baked Brie

Wrapped in Puff Pastry, Served with Toasted Almonds, Sliced Granny Smith Apples, Raspberry Sauce and Assorted Crackers, \$150 per wheel (1 wheel serves approximately 25 people)

### Mediterranean Station

Traditional Hummus, Grilled Vegetable Relish, Tabbouleh, Tzatziki, and Baba Ghanouj. Presented with Roasted Red Peppers, Kalamata Olives, Pepperoncini, Hearts of Palm, and Artichoke Hearts, Served with pita points. \$7.50 per person

### Display of Grilled & Roasted Vegetables

A beautiful display to include Artichoke Hearts, Kalamata Olives, Grilled Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms and Roasted Peppers, served with balsamic vinaigrette  
\$7.50 per person

*Active Culinary Stations available, please inquire...*

## *Sweets*

### Viennese Dessert Table & Coffee Station

A beautiful display of cakes, miniature tarts, miniature French pastries, éclairs, petit fours, seasonal fruits and berries, assorted cookies and brownies, freshly brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas, \$11.50 per person

### Chocolate Fountain

Decadent dark chocolate with pretzel rods, rice crispy treats, pineapple, strawberries, marshmallows, graham crackers and biscotti, freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas  
\$15.00 per person

Cookie Plates, presented to each guest table, \$5.95 per person

Friandise, truffles and petit fours, presented to each guest table, \$10.00 per person



# Beverage Arrangements



## Premium Brands

Seagram's VO, Jack Daniel's, Absolut Vodka,  
Tanqueray Gin, Myers Dark Rum, Chivas  
Regal Scotch

## Call Brands

Seagram's Seven Candian Whiskey, Bacardi  
Rum, Dewar's Scotch, Beefeater, Smirnoff  
Vodka, Jim Beam Bourbon

## Hosted Bar Service

*Consumption Basis by the drink*

Premium Cocktail	\$7.00
Call Brand Cocktail	\$6.00
Imported Beer	\$4.75
Domestic Beer	\$4.25
House Wine	\$5.50
Mineral Water	\$3.50
Soft Drinks & Juices	\$3.75

## Package Bar Service

*Flat price per person per hour*

First Hour	\$14.95
Second Hour	\$12.95
Third Hour	\$10.95
Each Addt'l Hour	\$8.95

## Wine List

*Pricing is per bottle, based on consumption*

### White

Santa Margherita Pinot Grigio	\$49.00
Mirassou Chardonnay	\$28.00
Kendall Jackson Chardonnay	\$30.00
Mirrasou Chardonnay	\$24.00
Ecco Domani Pinot Grigio	\$24.00

### Red

Gloria Ferrer Pinot Noir	\$36.00
Penfolds Thomas Hyland Shiraz	\$38.00
Blackstone Merlot	\$30.00
Kendall Jackson Grand Reserve Merlot	\$34.00
Beaulieu Vineyard Cabernet Sauvignon	\$30.00
Mirrasou Pinto Noir	\$24.00
Red Rock Merlot	\$24.00
Alamos Malbec	\$24.00
McWilliams Shiraz	\$24.00
Louis Martini Sonoma Cabernet Sauvignon	\$24.00

## Additional Beverage Options

Non-Alcoholic Fruit Punch	\$40.00 per gallon
Champagne Punch	\$75.00 per gallon





## *Additional Services and Information*

### Deposit & Payment

A 30% non-refundable deposit is required at the time of signing your contract to secure your event date. Full payment is required 4 business days prior to your event by certified check, cashier's check or credit card.

### 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

### Ice Carvings

Our very talented chef would be delighted to create an ice carving for your special day, starting at \$350, carved on-site

### Chair Covers

Available in Ivory or White with assorted fabrics for sashes and bows, \$7.50 each

### Classic Chiavari Ballroom Chairs

Available in gold, silver, natural, fruitwood, walnut, black or white, with white, ivory or black cushions, \$7.50 each

### Specialty Linen Packages

Includes all floor-length linens for dining tables, gift table, cake table & matching napkins, Please add \$70 delivery fee

- *Imperial Stripe, available in White, Ivory, Burgundy, Celadon, Pink, Black, Navy & Royal Blue, \$3.50 per person*
- *Bridal Satin, available in White, Ivory, Celadon, Kiwi, Sky Blue, Dusk Blue, Brown, Buttercream & Burgundy, \$5.50 per person*
- *Bengaline, available in Fern, Shell, Pecan, White and Copper Penny, \$5.50 per person*
- *Crushed Organza, available in Ivory, Camel, Gold, Steel Grey & White, \$5.50 per person*

Coat Attendant, \$100.00 per attendant; coat racks available complimentary without an attendant

Parking, Complimentary parking on-site

### Guest Rooms

We would be happy to arrange for a block of rooms for any out-of-town guests. Rooms may be reserved and monitored through your personalized secure web site.

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

*We would be delighted to provide assistance with favors, cakes, entertainment.*

