



Congratulations on your upcoming celebration!

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. 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 provides the perfect atmosphere for smaller events up to 50 guests with a dance floor. The Commons Room and **Grand Ballroom South** create an event space area for 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 events up to 300. For larger gatherings, you may choose the **entire Grand Ballroom** which accommodates weddings up to 500 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 very special day. 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.

We invite you to be the princess of our castle!



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

Prices are Subject to a 12% Service Charge, 9% Taxable Administrative Fee and 6.25% 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.

t — 508 270 1927
m — 508 879 7200
f — 508 879 2541

sheraton.com/framingham



Silver 16 Package

Unlimited Soft Drink Bar with Mocktails and Bartender

Dinner Buffet

Service of **your** Specialty Cake*

\$49.50 per person

Gold 16 Package

Unlimited Soft Drink Bar with Mocktails and Bartender

Four Types of Butler Passed or Displayed Hot Hors d'oeuvre

Buffet Dinner

Service of **your** Specialty Cake*

\$61.50 per person

Platinum 16 Package

White Glove Service

Premium Floor Length Linens – Satin, Bengaline or Crushed Organza & matching napkins

Premium Chiavari Ballroom Chairs or Chair Covers

Unlimited Soft Drink Bar with Mocktails and Bartender

Cheese Display or Crudite Display

Four Types of Butler Passed Hot Hors d'oeuvre

Buffet Dinner

Service of **your** Specialty Cake*

\$79.95 per person

*These packages are just suggestions; we would be delighted to customize any package to your specific vision, style & budget. *Cake is not included in package pricing.*





Welcome Reception

Reception Display (included in Platinum Package)

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

Hors d'oeuvre

Gold Package: Select four hot hors d'oeuvre to be displayed

Platinum Package: Select three hot hors d'oeuvre and one canapé to be passed butler style.

Hot Hors d'oeuvre

Scallops Wrapped in Bacon	Crabmeat Stuffed Mushroom Caps
Mushroom Tartlets	Vegetable Spring Rolls
Spinach & Feta wrapped in Phyllo Pastry	Maryland Style Crab Cakes
Portobello Puffs	Caramelized Onion Phyllo Triangles with Walnuts, Blue Cheese & Bacon
Coconut Shrimp	Blue Cheese Risotto Aranchini
Potato Scallion Pancakes	Chicken Marsala Pot Pie
Brie, Pear & Almond Phyllo Flowers	Beef Empanadas
Beef Chilito, Roulade of Beef filled with chili pepper and cheese	Crunchy Shrimp Tempura
Sesame Chicken with Sweet & Sour Sauce	White Tortilla Cup filled with Spinach and Artichoke
Mini Beef Wellington	Bacon Wrapped Casino Shrimp
Roasted Eggplant Phyllo Flower	Filo Flower with Bleu Cheese & Cranberry
Coconut Chicken Tenders	Ratatouille Filo Star
Vegetable Wontons with Teriyaki Glaze	Sunburst, Smoke Salmon and Rye Caraway
Mini Chicken Wellington	

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
Tomato Mozzarella Crostini
Asparagus Wrapped with Proscuitto 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 Buffet

Select one buffet for your guests' enjoyment



The Grand Dinner Buffet

New England Clam Chowder

Warm Dinner Rolls and Butter

Field Greens with Vine Ripened Tomatoes, Cucumber, Sweet Red Onion

Mediterranean Orzo Salad composed with Roasted Red Peppers, Kalamata Olives,
Artichoke Hearts & Feta Cheese

Breast of Chicken Florentine with Plum Tomatoes, Baby Spinach with a Light Tomato Sauce

Roast Sirloin with Brandied Peppercorn Sauce

Baked Native Cod with Cracker Crumb Topping and Lemon Buerre Blanc

Long Grain and Wild Rice Pilaf

Seasonal Fresh Vegetable Medley

The North End Feast

Hearty Minestrone Soup

Classic Caesar Salad

Antipasto Display with Capicola, Salami, Prosciutto, Pepperoni, Fresh Mozzarella, Roasted

Peppers, Black and Kalamata Olives and Roasted Garlic

Rosemary Roasted Chicken with Garlic and Red Peppers

Parmesan Crusted Baked Native Fish with Garlic Butter

Vegetable Ratatouille

Fettuccini Alfredo

Garlic Herb Focaccia and Baguette Bread





Enhance Your Cocktail Reception

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...

After Dinner 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

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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

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

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, escort card 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 (included in Gold Package)*
- *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 (Included in Platinum Package)*
- *Crushed Organza, available in Ivory, Camel, Gold, Steel Grey & White, \$5.50 per person (Included in Platinum Package)*

Coat Attendant, \$100.00 per attendant

Parking, Complimentary parking on-site, valet parking may be arranged

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.



Flowers

Frugal Flowers
Allison Hassard
Sudbury, MA
978-443-0030
www.frugalflower.com

Specialty Cakes

Konditer Meister
Braintree, MA
781-849-1970
www.konditermeister.com

Ivy's~Fine Cakes & Pastry
Canton, MA
781-575-1110
www.ivysfinecakes.com

Invitations & Calligraphy

Invitations & Company
Arlene Cronk
Boston, MA
617-227-2127

Megan Chapin
Uxbridge, MA
508-278-7290

Entertainment

Anders Vercelli, Pianist
860-428-2610
www.andersjazz.com

Entertainment Specialists
Mike Amado
800-540-8157
www.entertainmentspecialists.com

Groove Entertainment
781-652-0515
www.grooveentertainment.com

Sound Choice
Peter Hallisey
617-909-4700
www.bostonsoundchoice.com

Craig Sutton Entertainment
Craig Sutton
508-877-8535

TNT Entertainment
Anthony D'Elia
508-797-0253
www.tntweddingservices.com

Nu Image Entertainment
877-683-9991
www.nuimagedj.com

Ahronian Productions
508-429-song

Photography
David Fox Photography
800-369-6240
www.davidfoxphotographer.com

Celebrations Event Photography
508-820-1130
www.celebrationseventphoto.com

Metzger Studios
781-652-0342

Megan Farley, Photographer
203-655-5464
www.megandey.com

Morin's Studio
800-592-0211

Favors
Wicked Good Cookies
800-294-2533
www.wickedgoodcookies.com

Light Magic
Green Screen Photography
Kay Ritter
508-481-6926
www.light-magic.com

Confetti Gifts & Chocolates
508-472-3269
www.confettigifts.com

Decorations

Balloons All Over Westboro
508-366-6307

Tuxedo Rentals

Men's Warehouse
508-370-4000

Bonardi's Formal Wear
508-875-6159

Transportation

Knight's Limousine
1-800-822-5456

Exceptional Limo
508-473-8929

Rock Star Limo
888-725-7871

Le Limo
508-842-4790





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