

LIFE IS BETTER

WHEN

shared



Diamond

- ❖ Personalized Wedding Tasting for Two
- ❖ White Gloved Service for Cocktail Hour
- ❖ A Selection of Four Butler Passed Hors d'oeuvres
- ❖ Elegant Reception Displays to include Imported and Domestic Cheese
- ❖ One Hour Open Bar with Call Brand Liquors
- ❖ Bridal Reception & Pictures in the Hotel's Grand Lobby
- ❖ Champagne Toast with Raspberry
- ❖ Ice Water with Lemon Wheels
- ❖ Four Course Dinner
- ❖ Wine Service with Dinner
- ❖ Custom Designed Wedding Cake served with Chocolate Dipped Strawberry on a Decorated Plate
- ❖ Coffee Service with Dessert
- ❖ Specialty Linens
- ❖ Fresh Floral Arrangements
- ❖ Deluxe Overnight Jr. Suite for Bride & Groom with Champagne
- ❖ Complimentary Overnight Accommodations for your Anniversary
- ❖ Special Room Rates for Overnight Guests

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Gold

- ❖ A Selection of Four Butler Passed Hors d'oeuvres
- ❖ Elegant Reception Displays to include Imported and Domestic Cheese
- ❖ Bridal Reception & Pictures in the Hotel's Grand Lobby
- ❖ Champagne Toast with Raspberry
- ❖ Ice Water with Lemon Wheels
- ❖ Four Course Dinner
- ❖ Custom Designed Wedding Cake served with Chocolate Dipped Strawberry on a Decorated Plate
- ❖ Coffee Service with Dessert
- ❖ Fresh Floral Arrangements
- ❖ Complimentary Overnight Accommodations for your Anniversary

Silver

- ❖ A Selection of Four Butler Passed Hors d'oeuvres
- ❖ Bridal Reception & Pictures in the Hotel's Grand Lobby
- ❖ Champagne Toast with Raspberry
- ❖ Ice Water with Lemon Wheels
- ❖ Four Course Dinner
- ❖ Coffee Service with Dessert

Both Packages Include

- ❖ Personalized Wedding Tasting for Two
- ❖ White Gloved Service for Cocktail Hour
- ❖ Deluxe Overnight Jr. Suite for Bride & Groom With Champagne and Chocolate Covered Strawberries
- ❖ Special Room Rates for Overnight Guests

wedding

Please Select Four of the Following:

Chilled Hors d'oeuvres

Mixed Vegetable Maki Roll

Grilled Portabella Mushroom & Goat Cheese Canapés

Ratatouille and Boursin Tartlet

Red and Yellow Tomato Bruschetta

California Rolls

Smoked Salmon Mousse with Tarragon Cream

Gorgonzola Stuffed Figs with Pecans

Scallop and Mango Canapés with Curry Cream Cheese

Brie & Strawberry on Toasted Baguette

Individual Antipasto Kabob

\$1.00 per guest

Hot Hors d'oeuvres

Spanakopita

Mini Brie and Raspberry in Filo Pastry

Mini Rubeen Bites with Thousand Island Dressing

Miniature Beef Wellington

Parmesan Artichoke Hearts

Scallops Wrapped in Bacon

Herb Stuffed Mushroom Caps

Sweet Potato Coconut Chicken

Teriyaki Beef Skewer with Scallion Soy Sauce

Crab Rangoon with Sweet and Sour Sauce

Pork Dumplings with Scallion Soy Sauce

Risotto Arancini with Pomodoro Sauce

Hors d'oeuvres





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Please select one of the following:

Traditional Wedding Soup
With Spinach and Mini Meatballs

Tuscan Minestrone Soup
with Parmesan Cheese

New England Clam Chowder
Oyster Crackers

Roasted Red Pepper Bisque
Shredded Cilantro Cheddar Cheese

Cheese Tortellini
With Fresh Herb Alfredo Sauce
Grated Parmesan Cheese

Butternut Squash Ravioli
Sage Butter Cream Sauce

Chicken and Mushroom in Puff Pastry
With a Shallot Cream Sauce
\$2.95 per guest

Starters





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Enhancements

Jumbo Shrimp Cocktail

With Cayenne Cocktail Sauce and Lemon Wedge

\$3.95 Per Guest

New England Crab Cakes

With Remoulade and Lemon Wedge

\$3.95 Per Guest

Lobster Ravioli

With Lemon Sage Cream Sauce

\$3.95 Per Guest

Individual Antipasto Plate

Sliced Imported Italian Meat, Roasted Vegetables and Specialty Cheeses

\$4.95 Per Guest





wedding Salads

Please Select One of the Following:

Colonial

Select Mixed Greens Garnished with Cherry Tomato, Cucumber and Julienne Carrot Served with Aged Balsamic Vinaigrette or Peppercorn Ranch Dressing

Traditional Caesar

Crisp Romaine Leaves with Garlic Seasoned Croutons Aged Asiago Cheese and Creamy Garlic Dressing

New England Field Greens

Baby Field Greens with Dried Cranberries, Toasted Pecans, Goat Cheese and Sliced Bosc Pear served with Apple Vinaigrette

Baby Spinach Salad

Baby Leaf Spinach with Sliced Red Onion, Roasted Mushrooms and Roasted Tomatoes With Choice of Warm Bacon Vinaigrette or Pommery Mustard Dressing
\$2.50 Per Guest

Caprese Salad

Vine Ripened Red and Yellow Tomato with Buffalo Mozzarella Cheese and Fresh Basil Leaves Drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinegar
\$2.50 Per Guest

~Intermezzo~

Fruit Sorbet

Choose From Crisp Lemon, Sweet Strawberry, Exotic Mango or Pink Champagne
\$3.95 Per Guest



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Main Course

Chicken Piccata

Seared Chicken Breast with White Wine, Butter, Lemon, Capers, and Fresh Parsley

Diamond \$80.00 Gold \$62.00 Silver \$53.00

Grilled Statler Chicken

Herb Marinated Statler Chicken Breast with Roasted Garlic Jus and Scallion Tomato Salsa

Diamond \$81.00 Gold \$63.00 Silver \$54.00

Stuffed Chicken Rollatini

With Cranberry, Apple and Sage Stuffing and Rosemary Vermouth Cream

Diamond \$82.00 Gold \$65.00 Silver \$58.00

Stuffed Chicken Pancetta

Roasted Chicken Breast Wrapped with Pancetta and Sage and Stuffed with Fontina Cheese Served with Marsala Jus

Diamond \$82.00 Gold \$65.00 Silver \$58.00

Roasted Salmon

Herb Roasted Atlantic Salmon with Mediterranean Salsa Made with Nicoise Olives, Sicilian Capers, Fresh Herbs, Tomatoes, Cipollini Onions and Feta Cheese

Diamond \$84.00 Gold \$67.00 Silver \$58.00

Panko Halibut

Japanese Bread Crumb Crusted Halibut

Served with Dry Vermouth Beurre Blanc and Scallion Tomato Salsa

Diamond \$84.00 Gold \$67.00 Silver \$58.00

Grilled New York Sirloin Steak

Grilled Center Cut Boneless Strip Loin Steak with Roasted Shallot and Port Wine Demi-glace

Diamond \$89.00 Gold \$72.00 Silver \$63.00

Grilled Petit Filet of Beef and Panko Chicken Breast

Served with Portobello Mushroom Jus

Diamond \$92.00 Gold \$75.00 Silver \$66.00

Grilled Filet of Beef

Grilled Tenderloin of Beef with Cabernet Sauvignon Peppercorn Jus

Diamond \$95.00 Gold \$78.00 Silver \$69.00

Grilled Petit Filet of Beef and Jumbo Shrimp

Herb Bordelaise Sauce and Garlic Butter Sauce

Diamond \$97.00 Gold \$80.00 Silver \$71.00

~All Entrees are Served with a Chef's Selection of Seasonal Vegetables and a Choice of One Additional Accompaniment~





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Accompaniments

Artichoke Mashed Potatoes

Roasted Garlic Mashed Potatoes

**Sweet Potato Mash
with Honey and Nutmeg**

Roasted Red Pepper Mashed Potatoes

Roasted Fingerling Potatoes

**Wild Rice Pilaf with Toasted Pecans and
Dried Cranberries**

Saffron Scallion Basmati Rice

**Tomato and Herb Risotto with Asiago
Cheese**





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Dessert

Ice Cream Truffle

French Vanilla Ice Cream with Dark Chocolate Coating

\$2.95

Dark Chocolate Heart

*Heart Shaped French Vanilla Ice Cream with a Dark
Chocolate Coating*

\$3.95

White Chocolate Heart

*Heart Shaped French Vanilla Ice Cream and
Strawberry Sherbet with a White Chocolate Coating*

\$3.95





Beverages

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Call Brands

Smirnoff, Bacardi, Captain Morgan, Beefeater, Dewars, Southern Comfort, Seagrams 7, Canadian Club, Jose Cuervo

Top Shelf Brands

Grey Goose, Johnny Walker Black, Crown Royal, Bombay Sapphire, Makers Mark, Chivas Regal

House Wines and Champagne

Century Cellars Chardonnay, Canyon Road Cabernet Sauvignon, Glass Mountain Merlot, Placido Pinot Grigio, Beringer White Zinfandel, Charles De Fere Champagne

Premium Brands

Absolut, Stoli, Jack Daniels, Myers Dark Rum, Seagrams VO, Johnny Walker Red, Tanqueray, Bombay, Jose Cuervo 1800

Cordials, Scotches & Cognacs

Amaretto Di Saronno, Bailey's, Chambord, Frangelico, Kahlua, Sambuca, B&B, Cointreau, Grand Marnier, Drambuie, Glenlivet, Glenfiddich, Courvoisier, Hennessy, Remy Martin

Malt Beverages

(Limit of 5 Beers, and 1 Non-Alcoholic Beer)
Budweiser, Bud Light, Heineken, Corona, Sam Adams and O'Douls

Host Bar

(Subject to 12.5% Service, 10.5% Taxable Administrative Fee and 7% Sales Tax)

Call Brand.....	\$6.25 Per Drink
Premium Brand.....	\$6.75 Per Drink
Top Shelf.....	\$7.25 Per Drink
House Wine.....	\$6.50 Per Glass
Domestic Beer.....	\$4.75 Per Bottle
Imported Beer.....	\$5.25 Per Bottle
Soft Drinks.....	\$3.25 Per Drink
Mineral Water.....	\$3.25 Per Bottle
Cordials.....	\$6.75 Per Drink
Scotches and Cognacs.....	Priced Per Brand

Cash Bar

(Prices Include 7% Sales Tax)

Call Brand.....	\$6.50 Per Drink
Premium Brand.....	\$7.00 Per Drink
Top Shelf.....	\$7.50 Per Drink
House Wine.....	\$6.75 Per Glass
Domestic Beer.....	\$5.00 Per Bottle
Imported Beer.....	\$5.50 Per Bottle
Soft Drinks/Fruit Juice.....	\$3.50 Per Bottle
Mineral Water.....	\$3.50 Per Bottle
Cordials.....	\$7.00 Per Drink
Scotches and Cognacs.....	Price Per Brand

Host Bar Packages

(Per Person Pricing, Subject to 12.5% Service Charge, 10.5% Taxable Administrative Fee and 7% Sales Tax)

One Hour

Call Brands.....	\$12.95
Premium Brands.....	\$14.95
Top Shelf Brands.....	\$16.95

Each Additional Hour

	\$10.00
	\$11.00
	\$12.00

Champagne Punch	
Rum Punch	
Non-Alcoholic Fruit Punch	

	\$60.00 Per Gallon
	\$70.00 Per Gallon
	\$30.00 Per Gallon

Prices are Subject to Change Without Notice

Bars Require A Bartender Fee of \$75.00 Per Bar
Bar Fee is Waived if Bar Sales Exceed \$500.00

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Additional Enhancements

*Minimum of 50 People Required for Specialty Stations and Tables, Unless Otherwise Noted
Pricing is subject to change up to 30 days prior to the event*

The Coffee Station with Enhancements

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Assorted Tazo Teas with Cinnamon Sticks, Chocolate Swizzle Sticks, Orange Peel and Chocolate Covered Mocha Beans
\$5.95 Per Guest

I-Dolce

An Elegant Display of Miniature Italian Pastries, Cannolis, Italian Cookies, Rum Torte, Petit Fours, Miniature French Pastries and Sliced Fruit. Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Tazo Tea
\$10.95 Per Guest

Cappuccino & Espresso Station

Made to Order Specialty Coffees
\$5.95 Per Guest (Minimum of 100 Guests)
Requires an Attendant \$75.00
Cordial Enhancements Charged on Consumption

Deluxe Chocolate Fountain

A scrumptious Display of Cascading Chocolate served with Strawberries, Pineapple, Pretzels, Marshmallows, Cookies, and Rice Crispy Treats
\$9.95 Per Guest
Minimum of 125 Guests, Includes Fountain

Candy Buffet

A Fun Display of Novelty Candies; selecting Five of the Following: Chocolate or Yogurt Covered Pretzels, Nonpareils, Swedish Fish, M&M's, Twizzlers, Blow Pop's, Rock Candy, Peppermint Patties and More
\$8.95 Per Guest

Fresh Fruit Display

Seasonal Fresh Fruit and Berries with Yogurt Dipping Sauce
\$5.95 Per Guest

Sushi Bar

Assortment of Fresh Sushi and Sashimi. Including California Rolls, Spicy Tuna Rolls, Taka, Maki Rolls, Shrimp Rolls, and Vegetable Rolls
\$12.95 Per Guest

Mediterranean Display

Tabbouleh, Garlic Hummus, Baba Ganache, Feta, Kalamata, Olives, Queen Olives, Stuffed Grape Leaves, Red Pepper Hummus, Lavosh and Pita
\$12.00 Per Guest

Antipasto Display

A Variety of Dry Cured Imported Meats and Cheeses with Roasted Peppers, Artichokes, Marinated Mushrooms, Tapas Olives and Focaccia Breads
\$15.00 Per Guest





wedding

General Information



Thank you for choosing the Sheraton Colonial Boston North Hotel & Conference Center as the host site of your Wedding Reception. The typical reception is five hours in duration. Should you wish to extend beyond this time, there is an extra charge of \$500.00 for each additional half-hour, not to exceed six hours.

In accordance with federal laws, and to ensure the safety of all in attendance, we have outlined certain policies and procedures to ensure the success of your event.

Food and Beverage

All food and beverage must be provided and served by the hotel and consumed on hotel premises. The Hotel reserves the right to limit and control the amount of alcoholic beverages consumed by guests. Bar Service is not to exceed five (5) hours.

For the best service, menu selections and details should be received approximately three (3) months in advance of your event.

Our Wedding Package prices are subject to 12.5% Service Charge, 10.5% Taxable Administrative Fees and 7% Massachusetts State & Local Meals Tax. Should you decide to add any additional enhancements to your wedding package (food or beverage) these items are also subject to 12.5% Service Charge, 10.5% Taxable Administrative Fees and 7% Massachusetts Sales Tax.

Pricing

Wedding Menu Package, additional Menu Options and Beverage pricing is subject to change. We will confirm pricing at the time of your food tasting/details meeting, typically 3 months prior to your event. Wedding Packages are based on 100 guests, should you contract for less than 100 guests a surcharge may apply.

Guarantee Policy

The Catering Department must receive a specified attendance number ten (10) days prior to the function. This number is not subject to reduction. In order to meet your ultimate expectations, anticipate your needs, we prepare meals for the guaranteed number of guests plus an additional 3%. We will charge for the guarantee of the number of guests served, whichever is higher.

Ceremonies

Should you decide to host your wedding ceremony here; a set up fee of \$750.00 will apply.

Final Payment

Final payment of all estimated charges is due and payable at the Final Meeting or at least ten (10) days prior to the function. This final payment can be paid in cash, charge or by cashiers check. In addition, at the Final Meeting, we will need to have a credit card on file for any additional charges incurred during your event.



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Preferred Vendors



Cakes*

D'Amici's Bakery - 781-246-8855

**Cakes for Occasions (Kelly) – 978-774-4545

Montilio's – 508-894-8855

Florists*

Flowers by Darlene – 978-745-6967

My Personal Florist (Jody) – 781-942-1841

Konstantina's (Tina) – 508-527-0353

Photographers/Videographers

The Priestley's Fine Art Photography – 781-334-0001

Perfect Image (Vladi) – 978-774-2946

Daniel Doke Photography – 978-667-7298

Ron Seaboyer Photography – 781-662-0881

Disc Jockeys

Nulmage Entertainment – 877-683-9991

Party Excitement – 978-535-3100

Entertainment Specialist – 800-540-8157

Ceremony & Cocktail Hour Music

Winiker Music – 617-846-0713

Whirly Girl Productions – 617-846-0713

Gilded Harp – 978-443-0656

Justices of the Peace/Non-Denominational Ministers

Honorable Barbara M. Kahn – 781-322-1177

Reverend Marianne Snow – 781-246-0365

William Flanagan – 978-459-7325

*Included in our Wedding Package

**Additional fee of \$1.00 per person

Decorations & Calligraphy

CB Designs – 781-944-2841

Karla Cassidy Designs – 781-771-6510

Paper Potpourri – 978-372-3861

Transportation

Le Limo -800-287-8970

Michael Limousine -978-532-8488

Russo Limousine and Tuxedo – 617-889-1004

Enhancements/Favors/Ice Sculpture

Brilliant Ice Sculptures – 978-794-2400

Marion's Espresso Catering – 617-567-4222

Balloonatics - 781-231-3410

The Chocolate Truffle – 781-944-7155

Hair/Make-up/Spa

Fran Aleci – 508-265-9100

Demiche Makeup, Skin and Hair – 781-662-1796

Vitality Wellness Spa – 781-942-0098

Juliana's Salon – 781-942-1337

Specialty Linens

*BBJ Linen – 781-821-1160

Rentals Unlimited – 781-241-1600