



## Wedding Offerings



2010 ~ 2011

One Audubon Road  
Wakefield, Massachusetts 01880  
(781) 876-6016




## Our Wedding Package Includes:

Book your wedding reception at the Sheraton Colonial and earn free nights for your honeymoon!  
(Earn 1 Starpoint for every dollar in contracted Food, Beverage and Ballroom Rental)

- 
- Director of Catering to Assist with Entire Wedding Planning
- 
- Personalized Wedding Tasting
- 
- White Glove Service for Cocktail Hour
- 
- Elegant Reception Displays to include Imported and Domestic Cheese Garnished with Fresh Seasonal Fruit and Fresh Vegetable Crudités with a Selection of Dips
- 
- A Selection of Four Butler Passed Hors d'oeuvres
- 
- One Hour of Open Bar with Call Brands
- 
- Bridal Reception and Photo's in Hotel's Grand Lobby
- 
- Champagne Toast with Raspberry Garnish
- 
- Iced Water with Lemon Wheel
- 
- Specially Prepared Four Course Dinner
- 
- Wine Service with Dinner
- 
- Custom Designed Wedding Cake accompanied by a Chocolate Covered Strawberry Served on a Decorated Plate
- 
- Coffee Service with Dessert
- 
- Floor Length Linens
- 
- Chair Covers with Choice of Sash Color
- 
- Fresh Floral Arrangements for Guest Tables and Head Table
- 
- Deluxe Overnight Jr. Suite for Bride & Groom With Champagne and Chocolate Covered Strawberries
- 
- Special Room Rates for Overnight Guests
- 
- Complimentary Overnight Accommodations for your Anniversary

Note: Our package is designed for 100 or more guests.





~ Butler Passed Hors d'oeuvres ~

Please Select Four of the Following

Chilled Hors d'oeuvres

Prosciutto Wrapped Melon

•

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 Grilled Baguette

Hot Hors d'oeuvres

Spanakopita

•

Mini Brie and Raspberry in Phyllo Pastry

•

Sante Fe Chicken Filo Flowers

•

Miniature Beef Wellington

•

Parmesan Artichoke Hearts

•

Scallops Wrapped in Bacon

•

Herb Stuffed Mushroom Caps

•

Chicken Satay with Spicy Peanut Sauce

•

Lobster Empanadas

•

Hibachi Beef Skewer with Scallion Soy Dipping Sauce





~ Appetizers ~

Please select one of the following:

Traditional Wedding Soup  
With Escarole and Mini Meatballs

§

Tuscan Minestrone Soup  
Parmesan Crouton

§

New England Clam Chowder  
Oyster Crackers

§

Roasted Red Pepper Bisque  
Cilantro Crème Fraiche

§

Market Fresh Fruit Cup  
With Grand Marnier Marinade and Fresh Mint

Chicken and Mushroom in Puff Pastry  
With a Shallot Cream Sauce

§

Cheese Tortellini  
With Fresh Herb Alfredo Sauce  
Grated Parmesan Cheese

§

Butternut Squash Ravioli  
Sage Butter Cream Sauce

~Enhancements~

Jumbo Shrimp Cocktail  
With Cayenne Cocktail Sauce and Lemon Wedge  
\$3.95 Per Guest

§

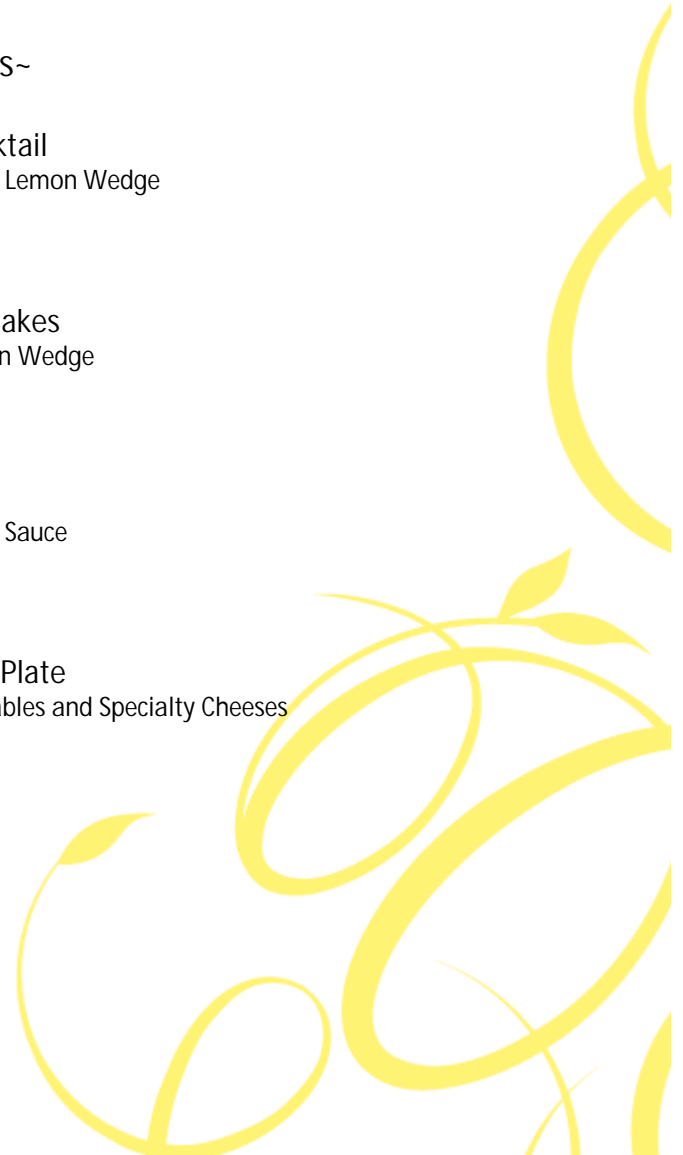
New England Crab Cakes  
With Remoulade and Lemon Wedge  
\$3.95 Per Guest


§

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





~ 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



~ Main Course ~

Chicken Piccata

Seared Chicken Breast with White Wine, Butter, Lemon,  
Capers and Fresh Parsley  
\$80.00

Grilled Statler Chicken

Herb Marinated Statler Chicken Breast with Roasted Garlic Jus and  
Scallion Tomato Salsa  
\$81.00

Stuffed Chicken Rollitini

With Cranberry, Apple and Sage Stuffing and Rosemary Vermouth Cream  
\$82.00

Stuffed Chicken Pancetta

Roasted Chicken Breast Wrapped with Pancetta and Sage and  
Stuffed with Fontina Cheese Served with Marsala Jus  
\$82.00

Roasted Salmon

Herb Roasted Atlantic Salmon with Mediterranean Salsa Made with Nicoise Olives,  
Sicilian Capers, Fresh Herbs, Tomatoes, Cippolini Onions and Feta Cheese  
\$84.00

Panko Halibut

Japanese Bread Crumb Crusted Halibut Served with  
Dry Vermouth Beurre Blanc and Scallion Tomato Salsa  
\$84.00

Grilled New York Sirloin Steak

Grilled Center Cut Boneless Strip Loin Steak with Roasted Shallot and Port Wine Demi-glace  
\$89.00

Grilled Petit Filet of Beef and Panko Chicken Breast

Served with Portobello Mushroom Jus  
\$92.00

Grilled Filet of Beef

Grilled Tenderloin of Beef with Cabernet Sauvignon Peppercorn Jus  
\$95.00

Grilled Petit Filet of Beef and Jumbo Shrimp

Herb Bordelaise Sauce and Garlic Butter Sauce  
\$97.00

All Entrées are served with a Chef's Selection of Seasonal Vegetables and a Choice of one additional  
accompaniment



~Accompaniments~

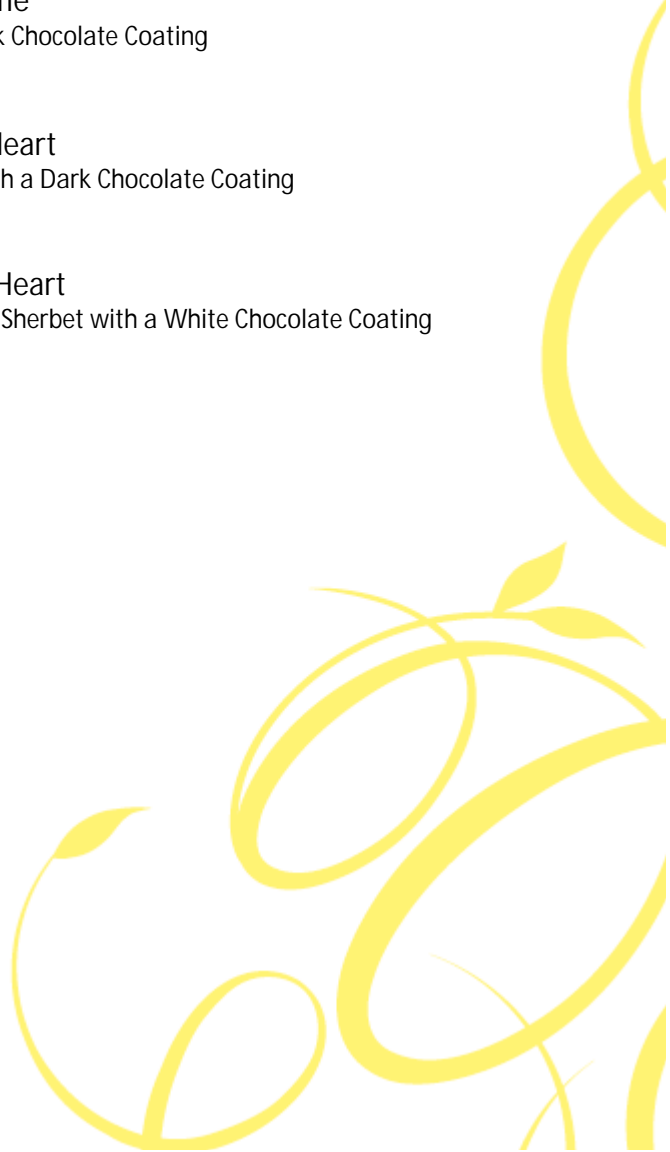
Artichoke Mashed Potatoes  
Roasted Garlic Mashed Potatoes  
Sweet Potato Mash with Honey and Nutmeg  
Roasted Red Pepper Mashed Potatoes  
Roasted Fingerling Potatoes  
Wild Rice Pilaf with Toasted Pecans and Dried Cranberries  
Saffron Scallion Basmati Rice  
Tomato and Herb Risotto with Asiago Cheese

~ Dessert Enhancements ~

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



~ Additional Enhancements ~

Minimum of 50 people required for specialty stations and tables, unless otherwise noted

<p align="center"><b>The Coffee Station with Enhancements</b></p> <p>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 guests</p>	<p align="center"><b>I-Dolce</b></p> <p>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 \$10.50 Per Guests</p>
<p align="center"><b>Cappuccino &amp; Espresso Station</b></p> <p>Made to order Specialty Coffees \$4.50 Per Guests (Minimum of 100 Guests) Requires an Attendant \$75.00 Cordial Enhancements Charged on Consumption</p>	<p align="center"><b>Deluxe Chocolate Fountain</b></p> <p>A Scrumptious Display of Cascading Chocolate served with Strawberries, Pineapple, Pretzels, Marshmallows, Cookies and Rice Crispy Treats \$9.95 Per Guests Minimum of 125 Guests, Includes Fountain</p>
<p align="center"><b>Candy Buffet</b></p> <p>A Fun Display of Novelty Candies; selecting Five of the Following: Chocolate or Yogurt Covered Pretzels, Nonpareils, Swedish Fish, M&amp;M's, Twizzlers, Blow Pop's, Rock Candy, Peppermint Patties and More \$8.95 Per Guests</p>	<p align="center"><b>Fresh Fruit Display</b></p> <p>Seasonal Fresh Fruit and Berries with Yogurt Dipping Sauce  \$5.95 Per Guests</p>
<p align="center"><b>Sushi Bar</b></p> <p>Assortment of Fresh Sushi and Sashimi. Including California Rolls, Spicy Tuna Rolls, Taka, Maki Rolls, Shrimp Rolls and Vegetable Rolls \$12.95 Per Guests</p>	<p align="center"><b>Mediterranean Display</b></p> <p>Tabouleh, Garlic Hummus, Baba Ganoush, Feta, Kalamata Olives, Queen Olives, Stuffed Grape Leaves, Red Pepper Hummus, Lavosh and Pita \$12.00 Per Guests</p>
<p align="center"><b>Antipasto Display</b></p> <p>A Variety of Dry Cured Imported Meats and Cheeses with Roasted Peppers, Artichokes, Marinated Mushrooms, Tapas Olives and Focaccia Breads \$15.00 Per Guests</p>	

~ Liquor Service ~

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

BV Century Chardonnay, Canyon Road Cabernet  
Sauvignon, Painted Hills Merlot,  
and Trinity Oaks Pinot Grigio  
Sycamore Lane White Zinfandel  
Cuvee Louis Brut Champagne

Premium Brands

Absolut, Stolli, 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.....	\$5.25 Per Drink
Premium Brand.....	\$5.75 Per Drink
Top Shelf.....	\$6.25 Per Drink
House Wine.....	\$6.00 Per Glass
Domestic Beer.....	\$4.25 Per Bottle
Imported Beer.....	\$4.75 Per Bottle
Soft Drinks.....	\$3.00 Per Drink
Mineral Water.....	\$3.00 Per Bottle
Cordials.....	\$6.25 Per Drink
Scotches and Cognacs.....	Priced per Brand

~Cash Bar~

(Prices include 7% sales tax)

Call Brand.....	\$5.50 Per Drink
Premium Brand.....	\$6.00 Per Drink
Top Shelf.....	\$6.25 Per Drink
House Wine.....	\$6.50 Per Glass
Domestic Beer.....	\$4.50 Per Bottle
Imported Beer.....	\$5.00 Per Bottle
Soft Drinks/Fruit Juice.....	\$3.00 Per Bottle
Mineral Water.....	\$3.00 Per Bottle
Cordials.....	\$6.50 Per Drink
Scotches and Cognacs.....	Priced 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	Each Additional Hour
Call Brands.....	\$12.95	\$8.00
Premium Brands.....	\$14.95	\$9.00
Top Shelf Brands.....	\$16.95	\$10.00

Champagne Punch	\$60.00 Per Gallon
Rum Punch	\$70.00 Per Gallon
Non-Alcoholic Fruit Punch	\$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



## 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

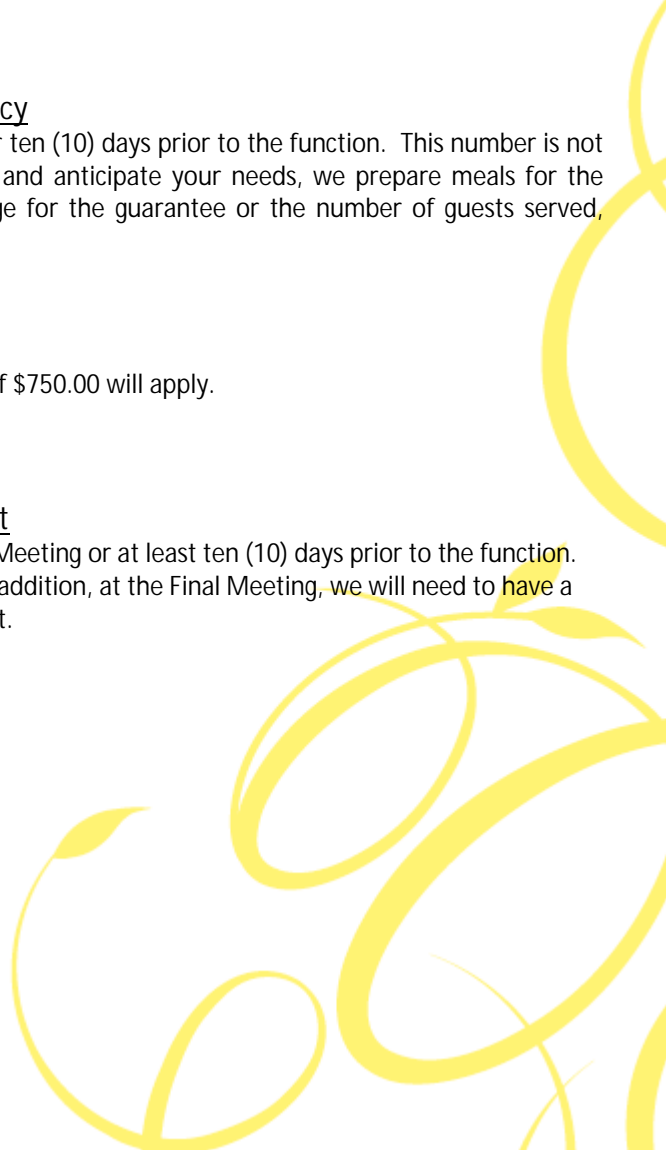
The Catering Department must receive a specified attendance number ten (10) days prior to the function. This number is not subject to reduction. In order to meet your ultimate expectations, and anticipate your needs, we prepare meals for the guaranteed number of guests plus an additional 3%. We will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



## Preferred Vendor List

### 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  
Gould's Florist – 781-598-9521

### 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  
www.partyexcitement.com  
Entertainment Specialist – 800-540-8157  
The Priestley's DJ 781-334-0001

### 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  
James C. Gibney - 508-559-2222

### 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

\*Included in our Wedding Package