

## All of our Wedding Packages Include...

Professional wedding specialist to assist you with your special day  
Private hospitality room with cocktail server  
& Hors d'oeuvres for you and your bridal party  
Champagne toast  
Complimentary junior suite for bride and groom on night of wedding  
Special discounted overnight room rate for guests  
Discounts on bridal shower, rehearsal dinner and post wedding breakfast/brunch

### Silver Wedding Package

Elegant cheese, crackers, vegetables and dip during the cocktail hour for your guests  
Elegant Dinner to Include:  
Choice of Appetizer or Salad, Selection of Entrée  
Fresh Crème and Berries to Compliment Your Wedding Cake  
Choice of white or ivory 8 point linen

### Gold Wedding Package

Elegant cheese, crackers, vegetables and dip during the cocktail hour for your guests  
Butler passed hors d'oeuvres for your cocktail hour to equal four pieces per person  
Hosted beer & wine for 1 hour  
Elegant Dinner to Include choice of appetizer, salad and selection of entrée  
Fresh crème and berries to compliment your wedding cake  
Choice of white or ivory floor length linen  
White or ivory chair covers and choice of colored napkins

### Platinum Wedding Package

Elegant cheese, crackers, vegetables and dip during the cocktail hour for your guests  
Butler passed hors d'oeuvres for your cocktail hour to equal five pieces per person  
Hosted full bar for 1 hour  
Wine service with entree  
Elegant dinner to include choice of appetizer, salad and selection of entrée  
Fresh crème and berries to compliment your wedding cake  
Choice of white or ivory floor length linen  
White or ivory chair covers and choice of colored nakins

# Appetizer

## Soup

\* New England clam chowder \* Tomato basil \*  
\* Vegetarian Minestrone \* Cream of broccoli \* Italian wedding soup

or

Fresh Fruit Cup with Seasonal Berries

### Enhancements

Seafood Bisque 2

Lobster Stuffed Ravioli 4

Shrimp Cocktail 5

## Salad

### Choose one

Caesar

Tossed mixed field greens salad

Spinach salad with hard boiled eggs, bacon, gorgonzola, warm vinaigrette dressing

Mixed field greens with cranberries & feta

### Enhancements

Tomato Mozzarella Salad 3

Antipasto Salad 3

## Accompaniments

### Choose two

Whipped potatoes \* Oven roasted potatoes \* Au gratin potato \* Rice pilaf \*  
\*Vegetable medley \* Steamed broccoli \* Carrots\* Green beans with Julienne red peppers\*

## Children's Meals

Fruit Cup or Salad

### Choice of one

Chicken Fingers and Fries \* Macaroni and Cheese \* Penne Pasta with Marinara

20

## Vendor Meals

Vendors will be served same meal as guests at discounted price of

30

Prices subject to change. Final menu prices will be guaranteed 30 days prior to the event.  
All Food and Beverage prices are subject to an 8% Administrative Fee, 12% Service Fee and 6.25% MA State Tax  
Please inform your sales manager of any food allergies your guests might have.

## Plated Dinner Menu

<b>ENTRÉE - PRICES LISTED PER PERSON</b>	<b>SILVER</b>	<b>GOLD</b>	<b>PLATINUM</b>
<b>Vegetarian/Vegan Entree</b>	48	67	91
WE HAVE SEVERAL VEGETARIAN & VEGAN ENTREES THAT YOU MAY SELECT			
<b>Chicken Picatta</b>	48	67	91
BONELESS BREAST OF CHICKEN FINISHED WITH PICATTA SAUCE OF WHITE WINE, LEMON, BUTTER AND CAPERS			
<b>Chicken Marsala</b>	48	67	91
SAUTEED BREAST OF CHICKEN WITH MARSALA WINE SAUCE AND BUTTON MUSHROOMS			
<b>Mediterranean Chicken</b>	48	67	91
LIGHTLY BREADED BREAST OF CHICKEN WITH TOMATOES, SCALLIONS & TOPPED WITH A CREAMY BECHAMEL SAUCE			
<b>Chicken Provencal</b>	48	67	91
PAN SEARED BREAST OF CHICKEN WITH OLIVES, ARTICHOKE HEARTS, SPINACH & TOMATOES			
<b>Chicken Cordon Bleu</b>	48	67	91
CHICKEN STUFFED WITH HAM AND SWISS CHEESE TOPPED WITH AN HERBED SUPREME SAUCE			
<b>Pear and Sage Stuffed Chicken</b>	48	67	91
BREAST OF CHICKEN STUFFED WITH PEAR AND SAGE BREAD STUFFING TOPPED WITH A DIJON CREAM SAUCE			
<b>Seafood Topped Haddock</b>	56	73	93
BAKED HADDOCK TOPPED WITH SHRIMP & SCALLOPS			
<b>Seared Salmon</b>	56	70	91
FRESH SEARED SALMON TOPPED WITH A BALSAMIC GLAZE			
<b>Slow Roasted Prime Rib of Beef au Jus</b>	57	77	98
GARLIC INFUSED ROAST PRIME RIB OF BEEF SERVED WITH PAN AU JUS			
<b>Filet Mignon</b>	65	82	104
CHARBROILED FILET SERVED WITH YOUR CHOICE OF BEARNAISE SAUCE, BORDELAISE SAUCE OR MUSHROOM DEMI GLACE			
<b>Sliced Tenderloin of Beef</b>	60	78	98
SLICED ROAST TENDERLOIN SERVED WITH YOUR CHOICE OF BEARNAISE SAUCE, BORDELAISE SAUCE OR MUSHROOM DEMI GLACE			
<b>Land and Sea</b>	70	89	110
FILET MIGNON SERVED WITH TWO JUMBO BAKED STUFFED SHRIMP SERVED WITH BEARNAISE SAUCE AND DRAWN BUTTER			
<b>Duo Plate</b>	55	75	95
4oz. BREAST OF CHICKEN WITH SUPREME SAUCE & 4oz. PETT FILET MIGNON WITH DEMI GLACE			

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# Wedding Reception Hors d'oeuvres

Gold Package Select 4 Hors d'oeuvres

Platinum Package Select 5 Hors d'oeuvres

## Hot Hors d'oeuvres

Mini Beef Wellington

Vegetarian stuffed mushrooms

Sesame chicken

Spanikopita

Mini crab cakes with remoulade sauce

Franks in puff pastry

Coconut Shrimp

Chicken or Beef satay skewers

Crab Rangoon with sweet & sour sauce

Vegetarian spring rolls with hot mustard

Swedish, Italian or BBQ meatballs

## Cold Hors d'oeuvres

Smoked salmon crostini

Prosciutto wrapped melon

Cherry tomato stuffed with boursin cheese

Fruit kabobs with yogurt sauce

Hummus shooter with pita chip

## Enhancements

Scallops wrapped in bacon @ \$2.50

Lollipop lamb chops @ \$2.25

Shrimp Cocktail @ \$2.25

# WEDDING BUFFET

**SILVER:** Choice of one Soup & one Salad, two Accompaniments, two Entrees

**GOLD or PLATINUM:** Choice of one Soup & one Salad, two Accompaniments, three Entrees

## SILVER

69

## GOLD

98

## PLATINUM

122

## Soups

Vegetarian Minestrone \* New England Clam Chowder \* Italian Wedding Soup \*

## Salads

Tossed Garden Salad \* Caesar Salad \* Spinach Salad

## Accompaniments

Oven Roasted Potatoes \* Whipped Potatoes \* Au Gratin Potatoes \* Rice Pilaf  
Vegetable Medley \* Steamed Broccoli \* Carrots \* Green Beans with Julienned Red Peppers

## Entree Options

Chicken Marsala \* Chicken Piccata \* Mediterranean Chicken \* Chicken Provençal  
Cranberry -Apple Stuffed Chicken Breast  
Baked Salmon with Dill \* Baked Haddock with Shrimp & Scallops\*  
Beef tenderloin tips with peppers & onions  
Top sirloin of beef with a mushroom bordelaise sauce

## Dessert

Your Wedding Cake served with Fresh Crème and Berries or Chocolate Drizzled Ice  
Cream Coffee, Decaffeinated Coffee and Assorted Teas

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## WEDDING BRUNCH BUFFET PACKAGE

Professional wedding professional to assist you with your  
pre-wedding planning & to guide you through your special day  
Complimentary entrance for two to our annual grand tasting event  
Memorable Indoor and Outdoor Photography Opportunities  
Choice of white or ivory napkins  
Mirrors and votive candles to accent your centerpieces  
Ample complimentary parking  
List of preferred vendor services  
Complimentary junior suite for bride and groom on night of wedding  
with breakfast the next morning  
Special discounted overnight room rate for guests  
Discounts on bridal shower, rehearsal dinner and post wedding breakfast/brunch  
Anniversary dinner for two in Nectars at the DoubleTree Leominster

### PRICES LISTED PER PERSON

**\$46**

Floor length ivory or white linen  
Choice of chivari chairs or white or ivory chair covers and choice of colored satin sashes

**\$55**

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## WEDDING BRUNCH MENU

Mimosa Toast

Orange & cranberry juice

Sliced fresh fruit with yogurt dipping sauce & granola

Garden salad with assorted dressings

Mini bagel with whipped cream cheese

Smoked salmon with sliced red onion & capers

Breakfast pastries to include: croissants, cinnamon rolls, muffins & Danish

### Eggs Your Way

Chef attended station preparing your choice of omelet, scrambled, fried eggs with all the appropriate accompaniments

Station attendant-\$55

(One attendant per 75 people)

Bacon & sausage

Home fried potatoes

Belgian Waffles with warm maple syrup, fresh berries & whipped cream

Seasonal vegetable medley

### Please select two

New England baked haddock with shrimp & scallops \* Chicken Picatta \*Chicken Marsala

\*Chicken Provencal \* Herb crusted pork loin\* Roast top sirloin of beef-Cheese tortellini with Alfredo sauce

Fresh crème and berries to compliment your wedding cake

Coffee, Tea, Decaf

### Carving Station

Station attendant-\$55

(One attendant per 75 people)

Prime Rib of Beef \$11 per person additional

Herb Crusted tenderloin of Beef \$14 per person additional

Honey Ham \$7 per person additional

Cedar Plank Salmon \$10 per person additional

### Add a brunch beverage station (\$10 per drink)

**Bloody Mary Bar**-your choice of vodka & all the traditional accompaniments

To include: celery, olives, lemons & limes, Worcestershire sauce, tabasco, horseradish, shrimp

Mimosa with orange garnish

Kir royals

Bellini

Attendant fee-\$60

(One attendant per 75 people)

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## WEDDING STATION MENU

SILVER	GOLD	PLATINUM
68	89	110

Please select 3 stations with 2 entrées from each station  
Stations will be accompanied with starch & vegetables, rolls & butter

### Salad

CHOICE OF TWO:

Tossed garden

Caesar

Baby spinach w/ hardboiled egg, mushrooms, bacon & vinaigrette dressing

Iceberg wedge w/ crumbled bleu cheese

### Mashedtini Bar

Mashed Potatoes

Shredded cheddar, Bleu cheese

Bacon, Sautéed garlic mushrooms

Caramelized onions

Red & green chopped peppers

Sour cream

Green onion

Brown gravy

Salsa

### Carving

CHOICE OF TWO:

Slow roasted prime rib of beef au jus

Honey ham

Native roast turkey breast

New Zealand lamb roast

Roasted center pork loin

### Pasta

CHOICE OF TWO:

Rainbow cheese tortellini

w/ aglio olio white wine herb sauce

Ziti pasta with marinara or alfredo sauce

Lobster ravioli w/ sweet red pepper sauce

Spinach tortellini w/ vodka cream sauce

### Sauté

CHOICE OF TWO:

Chicken picatta

Mediterranean chicken

Shrimp scampi w/ garlic aioli

Seared sea scallops (\$3pp additional)

Chef fee of \$55 per station for action stations

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## Additional Options...

### **Wine Service**

Tableside wine service to be offered by our professional service staff

Choose from any of the wines in our extensive list.

Pricing is based on consumption/per bottle opened

### **Private Bridal Salon**

Get ready for your special day in our private Bridal Salon

\$200

Rental based on 4 hour timeframe

(All food and beverage must be purchased from hotel)

### **Mimosa Bridal Breakfast**

Bagels with Cream Cheese

Assorted Breakfast Pastries & Muffins

Whole Fruit

Orange & Cranberry Juice Regular Coffee, Decaffeinated Coffee, Herbal Tea Assortment

\$8 per person

### **Pitcher(s) of Mimosas or Margaritas**

\$25 (serves 5 guests)

### **Marital Munchies**

Imported & Domestic Cheese Display Vegetable Crudités with Assorted Dips

Bottled Water & Soft Drinks

\$8 per person

Chips & Salsa Chicken & Cheese Quesadillas

Bottled Water & Soft Drinks

\$6 per person

### **The "I Do Deli"**

Assorted Pre-Made Sandwiches to include:

Turkey Breast, Honey Ham, Tuna, & Grilled Vegetables

Cheese Display with Assorted Crackers, Potato Chips, Bottled Water & Soft Drinks

\$12 per person

***Please Note: All guests must present valid I.D. at time of delivery for all alcohol***

***All arrangements must be made 3 business days in advance***

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**DoubleTree by Hilton Leominster 99 Erdman Way, Leominster, MA 01453**

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