

Congratulations on Your Engagement
From the Sheraton Braintree Hotel!

These packages reflect our most often requested selections and have been designed to simplify and facilitate both menu planning and budgeting.

Please keep in mind, however, that we are at your disposal to create or tailor a special package according to your individual taste and specific requirements.

* In addition, we are pleased to accommodate special dietary requirements, including kosher and vegetarian diets.

Included in All Packages...

*White Glove Service

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*Chilled Champagne Toast

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*Wine Service with Dinner

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*Open Bar

(See individual packages for details)

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*Custom Designed Multi-Tiered Wedding Cake

Created by Konditor Meister or Montilio's Bakery

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Floor Length Table Linens with Coordinating Napkins

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Centerpiece of a 1 ½ Dozen Roses or custom created mixed flower centerpiece

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*Discounted children & vendor meals

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*Preferred Sleeping Room Rates for Your Guests

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*Personal Wedding Coordinator and Event Specialist

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*Complimentary Bridal Webpage

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*10% off Wedding Related Events

(see your wedding specialist for details)

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*Complimentary Guest Parking

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*Complimentary Safety Deposit Box

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*Complimentary Bridal Suite on your Wedding Night
with Chilled Champagne & Chocolate-Dipped Strawberries

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*Breakfast for the Bride and Groom the Next Morning
In The Forbes Grille

One Hour Reception

Choice of One Elaborate Display

International Cheeses
Including Smoked Gouda, Boursin,
Jarlsberg, Camembert, Sharp Cheddar & Dill Havarti
Garnished with Fresh Berries & Grapes
Served with French Baguettes & Assorted Crackers

Baked Brie en Croute
With Raspberry Preserves & Toasted Almonds
Presented with Assorted Crackers & French Baguettes

Fresh Fruit Display
Seasonal Fresh Fruit & Berries
With Lemon Poppy Sauce

Garden Fresh Crudité
Display of Fresh Vegetables with Assorted Dips

Antipasto Display
Marinated Mushrooms & Artichoke Hearts, Insalata Tomato, Roasted Red
Peppers, Cured Olives, Pepperoncinis, Stuffed Hot Peppers,
Fresh Mozzarella, Beefsteak Tomatoes,
Italian Meat & Cheeses Presented with Infused Oils, Balsamic Vinaigrette
Focaccia Breads & Grissini **

Warm and Chilled Dips
Spinach Dip & Cheddar Cheese and Ale Dip
Smoked Fish Dip & French Onion Dip
Crusty Sliced French Bread & Herbed Pita Chips for dipping**

**Additional \$5.00 per Guest

Add another Elaborate Reception Display for \$5.00 per person!

Butler Passed...
Choice of Four

Chilled Canapés

Brie with Strawberries
Hummus Filled Cherry Tomatoes
Maine Crab with Roasted Red Pepper Cheese
Celery with Herbed Cheese & Walnuts
Granny Smith Apples with Boursin Cheese & Melon
Fresh Mozzarella, Plum Tomatoes with Basil and Pesto

Hot Hors d'oeuvres

Spanakopita
Roasted Garlic & Eggplant Phyllo Flowers
Cashew Chicken Spring Rolls
Coconut Chicken, Orange Dipping Sauce
Peking Ravioli
Mini Chicken Dijon
Spinach & Goat Cheese Flat Bread Pizza
Thai Spiced Seafood Tartlettes
Wild Mushrooms in a Petite Bouche
Cozy Shrimp
Brie with Almonds & Pear Phyllo Flowers
Risotto Crab Cakes
Jumbo Scallops Wrapped in Bacon

One Hour Select Hosted Open Bar

Smirnoff
Beefeaters
Bacardi
J&B Scotch
Jim Beam
Seagrams 7
House Wines
Imported and Domestic Beer
Assorted Soft Drinks & Juices

*\$6.00 per person for each additional hour of bar service

Four Hour Dinner Dance

Appetizers

(Please Select One)

New England Clam Chowder*

Squash Bisque

Escarole Soup with Homemade
Meatballs and Orzo Pasta

Palette of Fresh Fruit
with Wild Berry Coulis

Vegetable Bouchee

Mixed Vegetables in a Savory Crust with
Roasted Tomato Coulis

Lobster Ravioli
with Champagne Cream Sauce*

New England Crab Cakes
With Cajun Remoulade**

Spinach & Feta Turnover

Sweet Onion Tart with
Sauce Soubise

Jumbo Shrimp Cocktail with Spicy Tomato
Coulis & Fresh Horseradish**

*Additional \$4.00 per Guest

**Additional \$6.00 per Guest

Salads

(Please Select One)

Fresh Garden Greens
with Assorted Garnishes
& Balsamic Vinaigrette

Fresh Spinach Leaves
with Granny Smith Apples,
Crumbled Roquefort & Mushrooms,
Warm Walnut Dressing*

Baby Greens with Grilled Vegetables
& Roasted Shallot Vinaigrette*

Wild Field Greens
With Gorgonzola, Pine nuts &
Dried Cranberries
With Aged Balsamic Vinaigrette*

Boston Bibb with Mandarin Oranges,
Pine nuts, Red Onions
& Citrus Vinaigrette

Traditional Caesar Salad
with Parmesan Cheese
& Seasoned Croutons

Mozzarella, Plum Tomatoes & Fresh
Basil
Drizzled with Extra Virgin Olive Oil*

Arugula Salad
Shaved Fennel, Toasted Pine nuts and
Teardrop Tomatoes
Lemon Vinaigrette and Parmigiano
Reggiano

*Additional \$3.00 per Guest

Intermezzo Optional Enhancement

Sorbet Course*

Seasonal Selection

Cranberry Vodka, Orange Basil,
Pink Champagne, Blueberry Rosemary

*Additional \$3.00 per Guest

Minimum of 10 Guests

Prices subject to 14% Gratuity, 7% Taxable Administrative Fee & 5% Mass Tax

Dinner

Entrée Selections

All Entrée Selections Include Freshly Baked Rolls, Sweet Butter,
Chef's Selection of Accompaniments

Beef & Pork

Grilled New York Strip Steak
with Armagnac Demi Glaze
\$99 per person

Roasted Sirloin
Topped with Wild Mushroom Peppercorn Sauce
\$97 per person

Filet Mignon
8 oz Filet with Herb Rubbed with Port
Wine Demi Glace
& Topped with Fried Leeks
\$104 per person

Boneless Stuffed Pork Loin
With Apple Raisin Stuffing
\$88 per person

Vegetarian

Vegetable Lasagna
Sautéed Seasonal Vegetables with Ricotta
& Marinara Sauce
\$86 per person

Spinach & Cheese Ravioli
Served with Tomato Basil Coulis
& Crusty Garlic Bread
\$86 per person

Poultry

Sage Stuffed Chicken
with Traditional Stuffing
\$87 per person

Grilled Breast of Chicken
with Mushrooms, Artichokes &
Lemon Buerre Blanc
\$87 per person

Asiago Seared Chicken
with Garlic Herb Cream Sauce
\$87 per person

Chicken Saltimbocca
with Sage Lemon Sauce
\$87 per person

Tarragon Dijon Roasted Chicken
Filled with Caramelized Onions, Apples,
Sage and Spinach
Currant Mustard Sauce
\$87 per person

Hunter Style Roast Chicken
Filled with Wild Mushrooms,
Brie and Spinach w/ Port Cherry Sauce
\$87 per person

Seafood

Filet of Atlantic Salmon
Grilled & Served with Roasted Fennel Sauce
\$89 per person

Baked Scrod
with Tomato & Chive Relish
\$89 per person

Pan Seared Swordfish
Served with White Wine Tomato & Mussels
Market Price

Mixed Grill
Salmon, Swordfish & Shrimp
Served with Herb Lemon Buerre Blanc
Market Price

Duo Entrees

Medallion of Beef Tenderloin & Grilled Swordfish
with Roasted Shallot Garlic Glaze
& Tomato & Mussel Relish
\$106 per person

Petit Filet Mignon & Grilled Shrimp & Scallops
with Cabernet & Wild Mushroom Sauce
\$103 per person

Macadamia Crusted Breast of Chicken & Grilled Salmon
Topped with Peach Brandy Sauce
\$103 per person

Rosemary Rubbed Breast of Chicken and Grilled Tenderloin of Beef
Topped with Marsala Wine Sauce
\$100 per person

Custom Designed Multi-Tiered Wedding Cake
Created by Konditor Meister or Montilio's Bakery

Served with Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

Taste of New England

Station Style Dinner

Our station concept allows you to mingle with your guests through out your wedding celebration without interrupting the "flow" of your event.

The menu is presented on creatively arranged buffet tables, appealing to the eye and to the pallet.

Salad Station

New England Clam Chowder

Boston Bibb & Romaine Salad
with Mandarin Oranges & Citrus Vinaigrette

From Chafing Dishes...

Boston Scrod with Lemon Cream Sauce

Seasonal Vegetable Medley
Parsley Boiled Baby Red Potatoes

From the Carvery*

Smoked Turkey Breast

Served with Cranberry Chutney & Freshly Baked Dinner Rolls

Whole Steamship Round of Beef

Served with Horseradish Cream Sauce & Au Jus
Silver Dollar Rolls

Mashed Potato Martini Bar

A Variety of Creamy Mashed Potatoes and Toppings

Roasted Garlic Smashed Yukons

Presented with "Help Yourself" Toppings

Sour Cream, Whipped Butter, Snipped Chives, Crumbled Bacon, Cheddar Cheese

Whipped Sweet Potatoes

Candied Pecans, Brown Sugar, Golden Raisins

Custom Designed Multi-Tiered Wedding Cake
Created by Konditor Meister or Montilio's Bakery

\$110.00 per person

*Culinary Attendant Required
at \$100 per 75 guests

(Minimum of 2 attendants required)

Unique Enhancement Suggestions...

Intermezzo Course

Choose your Sorbet from Champagne, Raspberry, Lemon, and Strawberry
or Let our Chef select the perfect flavor to accompany your meal
\$3.00 per person

Viennese Dessert Table

Fresh Berries and Seasonal Fruit, Chocolate Covered Strawberries,
White Chocolate Dipped Apricots, French Pastries, Friandise, and Tea Cookies
\$15.95 per person

Silver Samovar Coffee Service

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas
Offered with Whipped Cream, Chocolate Shavings, Cinnamon Sticks,
Sugar in the Raw and Rock Sugar Swizzle Sticks
\$6.95 per person

Freshly Baked Warm Cookies
Served with Chilled Shot Glasses of Milk
(\$100.00 passing fee per 75 guests)
\$8.00 per person

Ice Cream Truffle
Served with Wedding Cake
\$4.00 per person

Chocolate Fountain
Indulge in the Ultimate Chocolate Experience
Served with Seasonal Fruits and Berries
\$12.00 per person

Unique Enhancement Suggestions...

Personalized Signature Cocktails Created Upon Request

Something Old...
Classic Martini
(Vodka, Vermouth, olives)

Something New...
Watermelon Martini
(Vodka, Watermelon Puckers, splash of Lime Juice)

Something Borrowed...
Sex and the City
(Raspberry Vodka, Sprite, Cranberry Juice)

Something Blue...
Baby Blue
(Gin, Blue Curacao, Triple Sec, Pineapple Juice)

\$9.00 per person
100 guest minimum

Martini Bar
Strawberry, Green Apple, Cranberry
Frozen Bottles of Smirnoff Vodka Displayed in Ice
\$9.00 per person
100 Guest Minimum

Cordial Station
\$10.00 per person
(\$100.00 Attendant Fee per 100 guests)

Strawberries to accent Champagne Glasses
\$2.00 per person

Tropical Blender Bar
Tropical Cocktails Blended to Order

Strawberry Daiquiris
Garnished with Fresh Strawberries and Mint Leaves

Cointreau Lime Margaritas
Garnished with Lime Wheels

Pina Colada
Garnished with Pineapple
\$8.00 per person

Décor/Entertainment

Enhanced Specialty Linens

Add Sheer Overlays to Guest Tables and Cake Table
\$3.00 per person

Organza Package
Floorlength, Overlay, Napkins & Cake Table Linens
\$4.00 per person

Floral Centerpieces
for each table
Upgraded Centerpiece of a 2 Dozen Roses custom created mixed flower centerpiece
\$4.00 per person

Enhanced Corner Spotlights
Uplights with gel overlays of your color choice to reflect the mood of the evening
and enhance the ambiance of the ballroom
\$750.00

Uplights
with gel overlays of your color choice
\$30.00 each

Ballroom Style Chairs or Elegant Chair Covers
Choice of Colors Available
\$7.00 per chair

Piano Performance
during the cocktail hour
\$350.00

Other Enhancements
Elegant Chargers
Upgraded China
Ficus Trees with twinkle lights to complete the look of your ballroom
Please see your wedding specialist for details and pricing....

GENERAL INFORMATION

Terms and Conditions

GUARANTEES

In arranging for private functions, attendance totals must be given to the Hotel by noon, 3 full business days in advance of the function. This number shall constitute a guarantee, not subject to reduction, and charges will be made accordingly. Should the hotel not receive a guarantee in the prescribed time, the original estimate provided by the contracting party will serve as the guarantee.

For parties of more than 100 guests, the Hotel will provide seating for an additional 5% over the guaranteed number. The Hotel cannot be held responsible for service in excess of the guaranteed number.

SERVICE CHARGES AND TAXES

All Food and Beverage is subject to a 14% Gratuity, 7% Taxable Administrative Fee and 5% Sales Tax (subject to change).

FUNCTION ROOMS

Function Rooms are assigned by the Hotel according to the minimum guaranteed number at the time of booking. The Hotel, at its discretion, reserves the right to change groups to a more suitable room should attendance increase or decrease markedly.

SPLIT MENU

For all meals in which a choice of two entrees is offered, the price of the more expensive entrée will prevail and be charged accordingly. The hotel does not offer more than two entrée choices per event.

PAYMENT

Full pre-payment is required a minimum of three working days in advance, for all functions.

CANCELLATION

Cancellations must be confirmed in the form of a letter to the hotel. Function cancellations made after the contract is signed and will incur charges based on the scale below:

After this contract is signed to 180 days prior -cancellation damages of 50% of contracted revenue
179-91 days prior to an event - cancellation damages of 75% of contracted revenue
90-31 days prior to an event - cancellation damages of 100% of contracted revenue

All deposits previously received will be applied to this amount. Any balances are due within 30 days of receipt of invoice. Please note that the party indicating acceptance of this agreement will be financially responsible for payment of the damages, plus any fees incurred as collection expense, in the event of a cancellation.

In the event of a declared weather emergency, all pre-payments will be applied to another event provided this function is rescheduled within 60 days of the cancelled event.

PARKING

For your convenience, we are pleased to offer complimentary parking for 500 vehicles at our hotel. The hotel is not responsible for loss of damage to automobiles or their property while parked on the Hotel premises.