



Say "I do" with Sophistication, Elegance & Style



Simply Decadent Wedding Package

Plated Dinner or Dinner Buffet



Personal Wedding Coordinator to assist you in creating your Own Dream Wedding

Beautiful Banquet Facility Accommodating 50 to 350 Guests

Complimentary Taste Panel to Select your Wedding Menu

Cheese, Fruit & Cracker Display for Cocktail Hour

Choice of Four Hot or Cold Butler Passed Hors d'oeuvres

White Glove Butler Service during your Cocktail Hour

Elegant Four-Course Dinner or Buffet Dinner

Champagne Toast with Strawberry Garnish

Elegant Floor Length Linens

Chair Covers with Choice of White or Ivory

& Choice of solid Color Sash

Your Choice of Colored Napkins & Linens to Compliment your Centerpieces

Mirror or Votive Candles on Each Table

Private Bartender

Choice of Wedding Cake & Complimentary Cutting

China, Glassware & Silver

Bridal Garden, Lobby Fountain, Piano Lounge or Solarium for Memorable Photographs

Complimentary Bridal Suite for Bride and Groom on the Evening of your Wedding

Special Discounted Overnight Wedding Rates for your Out of Town Guests.



True Elegance Wedding Package *Plated Dinner or Dinner Buffet*



Personal Wedding Planner to assist you in creating your Own Dream Wedding

Beautiful Banquet Facility Accommodating 50 to 350 Guests

*Complimentary Taste Panel
to Select your Wedding Menu*

Cheese, Fruit & Cracker Display for Cocktail Hour

Choice of Three Hot or Cold Butler Passed Hors d'oeuvres

Elegant Four Course Dinner or Dinner Buffet

Champagne Toast with Strawberry Garnish

White Glove Butler Service during your Cocktail Hour

Private Bartender

China, Glassware & Silver

Elegant Floor Length Linens

Chair Covers with Choice of White or Ivory and Choice of Solid Color Sash

Mirror or Votive Candles on Each Table

Your Choice of Colored Napkins & Linens to Compliment your Centerpieces

Choice of Wedding Cake and Complimentary Cutting

Bridal Garden, Lobby Fountain, Piano Lounge or Solarium for Memorable Photographs

Complimentary Bridal Suite for Bride and Groom on the Evening of your Wedding

Special Discounted Overnight Wedding Rates for Your Out of Town Guests



Lasting Memories Wedding Package

Plated Dinner or Dinner Buffet

Beautiful Banquet Facility Accommodating 50 to 350 Guests

Personal Wedding Planner to assist you in creating your Own Dream Wedding

*Complimentary Taste Panel
to Select your Wedding Menu*

*Elegant Three Course Dinner or Dinner Buffet
Cheese, Fruit & Cracker Display for Cocktail Hour*

Choice of Two Hot or Cold Butler Passed Hors d' oeuvres

Private Bartender & Complimentary Cake Cutting

China, Glassware & Silver

Elegant Floor Length Linen

Your Choice of Colored Napkins & Linens to Compliment your Centerpieces

Choice of Wedding Cake and Complimentary Cutting

Mirror or Votive Candles on Each Table

*Bridal Garden, Lobby Fountain,
Piano Lounge or Solarium for Memorable Photographs*

*Complimentary Bridal Suite
for Bride and Groom on the Evening of your Wedding*

Special Discounted Overnight Wedding Rates for Your Out of Town Guests

Package Pricing

Plated

Simply Decadent

True Elegance

Lasting Memories

Beef Selections

Prime Rib of Beef

Our Signature Slow Roasted Herb & Garlic Crusted Prime Rib Served with Au Jus and Horseradish Cream Sauce

\$79

\$74

\$70

10oz. New York Sirloin

Flame Grilled Center-Cut Sirloin Served with a Red Wine Demi Glace

\$89

\$84

\$80

Filet of Mignon of Beef

Tender cut of Beef Grilled and Served with Bernaise Sauce

\$89

\$84

\$80

Flat Iron Steak

Grilled Thick Cut Flat Iron Steak Topped with a Garlic and Herb Butter Sauce

\$79

\$74

\$70

Plated

Simply Decadent

True Elegance

Lasting Memories

Poultry Selections

\$70

\$65

\$60

Tuscan Chicken

Marinated Chicken Breast Grilled and Topped with Marinated Roasted Tomatoes Fresh Basil, Melted Mozzarella Cheese and Finished with a Balsamic Drizzle

Chicken Cordon Bleu

This Hand Breaded Classic Stuffed with Ham and Aged Swiss Cheese and Fried Golden Brown Served with a Mustard Cream Sauce

Chicken Picatta

Tender Breast of Chicken Sautéed with a Velvety Lemon, White Wine and Caper Sauce

Devens Chicken

Tender Breast of Marinated Chicken Wrapped with an Herb Stuffing then Baked Served with Béchamel Sauce

Chicken Scaloppini

Roasted All-Natural Bone-In Statler Chicken Served with a Wild Mushroom, Lemon and Sun Dried Tomato sauce

All food and beverage prices are per person unless otherwise stated.

All prices are subject to a 21% taxable administrative fee and 6.25% M.A. Tax.

No fee or charge imposed by Devens Common Center is provided to wait staff, bar staff, or any other service employee.

Package Pricing

<u>Plated</u>	<u>Simply Decadent</u>	<u>True Elegance</u>	<u>Lasting Memories</u>
<i>Seafood Selections</i>	\$79	\$74	\$70

Grilled Swordfish

Thick Cut Swordfish Steak Lightly Seasoned and Char Grilled Served with A Tropical Salsa

Baked Haddock

Fresh Caught Atlantic Haddock Baked with Season Buttered Crumbs

Filet of Salmon

Fresh Pan Seared Salmon Filet Brushed with an Orange, Ginger and Maple Glaze

<u>Plated</u>	<u>Simply Decadent</u>	<u>True Elegance</u>	<u>Lasting Memories</u>
<i>Pork Selection</i>	\$70	\$65	\$60

Asian Brined Pork Chop

This Double cut Bone-in Pork Chop is Brined with Asian Sauces and Aromatics then Pan Roasted and Served with a Mandarin Orange Glaze

<u>Buffet Package Pricing</u>	<u>Simply Decadent</u>	<u>True Elegance</u>	<u>Lasting Memories</u>
	\$80	\$70	\$60

*Buffets Include a Selection of Two Entrees of Your Choice
Accompanied by a Starch and a Vegetable Selection*

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Accompaniments

Appetizers & Hand Crafted Soups

Fresh Fruit Cup Garnished with Mint
Penne or Tri Color Tortellini with Choice of Marinara or Alfredo Sauce
Jumbo Shrimp Cocktail Served with Cocktail Sauce
Beef Carpaccio with Shaved Parmesan, Arugula, Lemon Oil and Cracked Pepper
Italian Wedding Soup
French Onion Soup
Tomato & Fresh Basil Soup with Croutons
New England Clam Chowder

Salads

Mixed Field Green Salad with Fresh Garden Vegetables
Classic Caesar Salad
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Raspberry Vinaigrette
Caprese Salad with Mixed Greens, Infused Oil & Balsamic Glaze
Wedge Salad, Tomato, Diced Bacon Served with Blue Cheese Dressing

Intermezzo (add \$2.95)

Sorbet Selection: Lemon, Blood Orange, Raspberry, Coconut or Cranberry

Vegetables

Fresh Garden Vegetable Bundles (add \$2 per guest)
French Green Beans
Dill Carrots
Steamed Asparagus with Caramelized Onions
Fresh Local Steamed Seasonal Vegetable

Starches

Twice Baked Potato add (\$1.25)
Rice Pilaf
Fried Parmesan Polenta
Yukon Gold Mashed Potato
Roasted Red Bliss Potatoes with Fresh Herbs & Parmesan Cheese



Beverage Menu & Arrangements

Hosted Bar

Fully Stocked Bar featuring Premium and Top shelf brands.
Charges reflect the actual number of drinks consumed on an individual drink basis.

Cash Bar

Fully stocked bar featuring Premium and Top shelf brands.
Charges are based on individual drinks.

Premium Mixed Drink	\$9.50 per drink
Top Shelf Mixed Drinks	\$9.00 per drink
Wines by the Glass	\$8.00-\$9.00 per glass
Cordials	\$8.00 per drink
Imported Beer	\$6.00 per bottle
Domestic Beer	\$5.00 per bottle
Bottled Water	\$2.75 per bottle
Soft Drinks	\$2.00 per drink

Package Bar Option 1

Fully stocked bar featuring Premium and Top shelf brands.
Charges are on an hourly basis, per person.

First hour \$18.00 per person
Each additional hour \$10.00 per person

Package Bar Option 2

Fully stocked bar featuring bar brand and call beverages
Charges are on an hourly basis, per person.

First hour \$16.00 per person
Each additional hour \$9.00 per person

Package Bar Option 3

Offering Beer, Wine and Soft Drink Selections.
Beverage Charges are on an hourly basis, per person.

First Hour \$12.00 per person
Each additional hour \$8.00 per person

All food and beverage prices are per person unless otherwise stated.

All prices are subject to a 21% taxable administrative fee and 6.25% MA. Tax.

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Specialty Food and Beverage Stations

Late Night Silver Service Coffee & Tea Station

*Regular Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$3 per guest*

Infused Water Station

*Choice of Two Refreshing Infused Waters Served in Spigot Jars
Lemon & Strawberry – Orange & Pineapple – Rosemary & Lemon – Cucumber & Mint
Raspberry & Lime – Watermelon & Mint
\$25 Serves 50 guests*

Slider Bar

*All beef sliders accompanied by an array of delicious toppings and French Fries
\$3.50 per guest*

Decadent Chocolate Fountain

*Let us dazzle you with this Amazing Piece!
Warm Flowing Gourmet Belgian Dark or White Chocolate
Accompanied by Various Dipping Delights
\$9 per guest*

Traditional Viennese Table

*Hand Dipped Chocolate Covered Strawberries, Fresh Sliced Fruit,
Assorted Miniature Italian Pastries, Freshly Baked Cookies & Biscotti
Regular Coffee & Decaffeinated Coffee and Herbal Teas
\$9 per guest*

Make-Your-Own S'mores Bar

\$6 per guest

Mashed Potato Bar

*Creamy Yukon Gold Mashed Potatoes Served with an Array of Fresh Toppings
\$7 per guest*



Stationary Displays

(Priced Per Person)

Antipasto Display with Cured Meats & Marinated Vegetables ~ \$6.00

Gourmet Cheese Display with a Fresh Fruit Garnish ~ \$5.00

Fresh Guacamole and Salsa Station with Tri Color Corn Chips ~ \$4.50

Vegetable Crudit  with Buttermilk Ranch & Blue Cheese Dip ~ \$3.50

Spinach & Artichoke Dip with Warm Pita Chips ~ \$4.50

New England Raw Bar (2 Each per Guest, Shrimp Cocktail, Little Neck Clams, Oysters, Crab Claws Served with Proper Accompaniments) ~ \$20.00

A La Carte Shrimp ~ \$1.50 per piece

A La Carte Oyster on Half Shell ~ \$2.50 per piece





Butler Passed Hors d'oeuvres

(Priced Per 100 Pieces)

- Boursin Stuffed Cherry Tomatoes ~ \$130*
- Hawaiian Beef Kabob Served with Sweet Chili Garlic Sauce ~ \$180*
Tomato Bruschetta ~ \$130
- Smoked Salmon on Toast Points, Dill Cream Cheese & Capers ~ \$150*
- Mushroom Caps Stuffed with Spinach and Brie ~ \$130*
Chicken Quesadilla Cornucopias with a Salsa Ranch ~ \$175
Assorted Mini Gourmet Pizzas ~ \$175
- Hand Breaded Chicken Skewers, Buffalo Sauce & Blue Cheese Dip ~ \$150*
Italian Meatballs or Swedish Meatballs ~ \$140
Cocktail Spinach Quiche ~ \$140
- Cocktail Franks in Puff Pastry with Honey Mustard Sauce ~ \$125*
Vegetable Lemon Grass Spring Rolls, Sweet Chili Garlic Sauce ~ \$150
Lobster Rangoon's with Sweet and Sour Sauce ~ \$225
Spanakopita ~ \$160
- Potato Latke with Sour Cream & Chives ~ \$125*
Teriyaki Beef Satay Served with Sweet Chili Garlic Sauce ~ \$180
- Hand Wrapped Scallops and Bacon, Maple Glaze, Cracked Pepper ~ \$250*
Crispy Eggplant Parmesan Bites ~ \$150
Thai Chicken Satay with Peanut Sauce ~ \$160
Crab Cakes with Lemon Aioli ~ \$225
- Coconut Fried Shrimp with Raspberry Cocktail Sauce ~ \$250*
Chipolte BBQ Chicken Skewer with Ranch Sauce ~ \$150
- Arancini Balls with Asparagus, Ham, Provolone with Marinara ~ \$175*
Mini Beef Wellington with a Horseradish Crème Fraiche ~ \$225
Coconut Chicken Skewer with a Mango Rum Sauce ~ \$170
Shrimp and Bacon Skewer with a Spicy Asian BBQ ~ \$250
Crispy Raspberry and Brie Filo Bites with Toasted Almonds ~ \$200