

Devens Common Center Wedding Package

Celebrate with True Elegance

\$75 Per Person

Select from Buffet or Plated Dinner

Includes: Salad, Two Entrées, Starch and Vegetable

Package Includes:

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

Chavira Chairs or Chair Covers with Choice of White or Ivory & Solid Color Sash

Mirror or Votive Candles on Each Table to Enhance your Centerpieces

Your Choice of Colored Napkins & Linens to Complement your Centerpieces

Choice of Wedding Cake and Complimentary Cutting

Bridal Garden, Lobby Fountain, Piano Lounge and Fireplace for Memorable Photographs

Complimentary Bridal Suite for the Newlyweds on the Evening of their Wedding- Enjoy

Chocolate Dipped Strawberries, Champagne, Cheese & Cracker Tray & Bottled Water Post Reception

Special Discounted Overnight Wedding Rates for Your Out of Town Guests

Patio Deck Seating accompanied with Fire Pit and Heat Lamps (weather permitting)

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.

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True Elegance Wedding Menus

Butler Passed Hors D' Oeuvres

Included in your package - Select Three Hand Passed

(Priced per 100 pieces)

Hawaiian Beef Kabob Served with Sweet Chili Garlic Sauce ~ \$180

Philly Cheesesteak Spring Rolls with a Spicy Aioli ~ \$225

Italian Meatballs or Swedish Meatballs ~ \$140

Cocktail Franks in Puff Pastry with Honey Mustard Sauce ~ \$125

Teriyaki Beef Satay Served with Sweet Chili Garlic Sauce ~ \$180

Arancini Balls with Asparagus, Ham, Provolone with Marinara ~ \$175

Mini Beef Wellington with a Horseradish Crème Fraîche ~ \$225

Crispy Pork & Vegetable Pot Stickers with Swarobi Sauce ~ \$160

Chicken Quesadilla Cornucopias with a Salsa Ranch ~ \$175

Hand Breaded Chicken Skewers, Buffalo Sauce & Blue Cheese Dip ~ \$150

Thai Chicken Satay with Peanut Sauce ~ \$160

Chipotle BBQ Chicken Skewer with Ranch Sauce ~ \$150

Coconut Chicken Skewer with a Mango Rum Sauce ~ \$170

Shared Spicy Crusted Tuna over Wakame Salad with Ponzu Sauce ~ \$250

Crispy Potato Latke Topped with Smoked Salmon & Lemon Dill Cream Cheese ~ \$175

Lobster Rangoon's with Sweet and Sour Sauce ~ \$225

Hand Wrapped Scallops and Bacon, Maple Glaze, Cracked Pepper ~ \$250

Crab Cakes with Lemon Aioli ~ \$225

Coconut Fried Shrimp with Raspberry Cocktail Sauce ~ \$250

Mushroom Caps Stuffed with Spinach and Brie ~ \$150

Cocktail Spinach Quiche ~ \$140

Vegetable Lemon Grass Spring Rolls, Sweet Chili Garlic Sauce ~ \$150

Spanakopita ~ \$160

Macaroni & Cheese Bites with Sour Cream and Sliced Scallions ~ \$150

Spinach and Artichoke Fried Wontons ~ \$140

Filo Purses Filled with Fig & Mascarpone Cheese Topped with Raspberry Coulis ~ \$200

Tomato Bruschetta ~ \$140

Stationary Displays

(Priced Per Person)

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

Fresh Guacamole and Salsa Station with Tri Color Corn Chips ~ \$5.00

Vegetable Crudité with Buttermilk Ranch & Blue Cheese Dip ~ \$4.00

Spinach & Artichoke Dip with Toasted Seasonal Flatbread ~ \$4.50

True Elegance Wedding Menus

Beef Selections

- ♥ Prime Rib of Beef ~ Our Signature Slow Roasted Herb & Garlic Crusted Prime Rib Served with Au Jus and Horseradish Cream Sauce
- ♥ Grilled Center Cut Sirloin Strip ~ 8oz Sirloin with a Red Wine and Roasted Garlic Demi-Glace
 - ♥ Filet Mignon ~ Tender cut of Beef Grilled, Served with Bernaise Sauce (add \$5 per guest)
- ♥ Flat Iron Steak ~ Grilled Thick Cut Flat Iron Steak Topped with a Garlic and Herb Butter Sauce
- ♥ Braised Short Ribs ~ Slow Braised Short Rib with Roasted Garlic Red Wine Demi-Glace

Poultry Selections

- ♥ 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 Florentine ~ Tender Breast of Chicken Topped with Sautéed Baby Spinach and Finished with a Roasted Tomato Mornay Sauce
- ♥ Devens Chicken ~ Tender Breast of Marinated Chicken Wrapped with an Herb Stuffing then Baked Served with Béchamel Sauce
- ♥ Chicken Saltimbocca ~ Roasted All-Natural Bone-In Wrapped with Fresh Sage, Prosciutto Ham and Melted Fontina Cheese served with a Port Wine Demi Glace

Seafood Selections

- ♥ Seafood Stuffed Sole ~ Seafood Stuffed Filet of Sole with a Lobster Newburg Sauce
- ♥ 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
- ♥ Pan Seared Cod ~ Fresh Pan Seared Cod with a Roasted Shallot, Tomato and White Wine Sauce

Pork Selection

- ♥ 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 Spicy Plum Sauce

True Elegance Wedding 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
 - ♥ Francin Ball Served with Homemade Tomato Sauce
 - ♥ 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, Dried Cranberries, Blue Cheese Crumbles, Raspberry Vinaigrette
 - ♥ Baby Spinach, Strawberries, Crumbled Goat Cheese with Raspberry Vinaigrette
 - ♥ Caprese Salad with Mixed Greens, Infused Oil & Balsamic Glaze
 - ♥ Wedge Salad, Tomato, Diced Bacon Served with Blue Cheese Dressing

Vegetables

- ♥ Fresh Garden Vegetable Bundles (add \$2 per guest)
 - ♥ French Green Beans
 - ♥ Dill Carrots
 - ♥ Roasted Maple Butternut Squash
 - ♥ Steamed Asparagus with Caramelized Onions
 - ♥ Fresh Local Steamed Seasonal Vegetable Medley

Starches

- ♥ Twice Baked Potato (add \$1.25 per guest)
 - ♥ Rice Pilaf
 - ♥ Roasted Fingerling Potatoes
 - ♥ Yukon Gold Mashed Potato
 - ♥ Parmesan Cous Cous with Fresh Herbs

True Elegance Dietary Menu Offerings

Vegetarian Entrées

- ♥ *Eggplant Parmesan* ~ Hand Breaded Eggplant Medallions Layered with Hearty Marinara Sauce & Melted Mozzarella
- ♥ *Asian Tofu Stir-Fry* ~ Fresh Julienned Vegetables, Tofu & Soba Noodles, Sautéed in Sesame Oil, Fresh Ginger & Garlic Sauce
- ♥ *Risotto Stuffed Pepper* ~ Roasted Pepper Stuffed with Fresh Herbs, Parmesan Cheese & Italian Risotto, Topped with Melted Mozzarella Cheese
- ♥ *Wild Mushroom Ravioli* ~ Wild Mushroom & Spinach Stuffed Ravioli Tossed with a Roasted Tomato Cream Sauce

Vegan Entrées

- ♥ *Vegan Raviolis with Marinara Sauce* ~ Vegan Raviolis with Marinara Sauce over Assorted Fresh Sautéed Vegetables
- ♥ *Mediterranean Quinoa* ~ Quinoa with Roasted Balsamic Vegetables
- ♥ *Indian Spiced Tofu* ~ Pan Seared Tofu Layered with Indian Spices Served over Lentils & Onions and Fresh Steamed Vegetables

Gluten Free Entrées

- ♥ *Vegetable Lasagna* ~ Vegetable Lasagna Layered with Gluten Free Noodles, Hearty Marinara Sauce & New England Cheese Blend
- ♥ *Chicken Parmesan* ~ Gluten Free Breaded Chicken Tenders Baked with Marinara Sauce & Melted Mozzarella Cheese Served with Gluten Free Pasta
- ♥ *Pasta Primavera* ~ Fresh Array of Local Vegetables Sautéed with Garlic & Oil Served over Gluten Free Pasta

True Elegance May We Suggest Menus

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

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

Make Your Own S'mores with Graham Crackers, Marshmallows, Milk Chocolate Squares,

Dark Chocolate Squares, Peanut Butter Cups, York Peppermint Patties & Orzos

\$6 per guest

Mashed Potato Bar

Creamy Yukon Gold Mashed Potatoes Served with an Array of Fresh Toppings

\$7 per guest

Little Italy

Array of Assorted Stir-Ins, Penne Pasta, Tortellini Alfredo, Marinara & Pesto Sauce

Served with Parmesan Garlic Bread Sticks.

\$11 per guest

(Add Grilled Chicken \$2 additional per guest or Sautéed Shrimp \$3 additional per guest)

The Sweets Buffet

Tiramisu, Assorted Cookies, Freshly Baked Brownies, Assorted Pastries,

Coffee, Decaf, & Herbal Tea

\$8 per guest

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True Elegance Wedding Extras

Plate Chargers	\$5 per plate
Overlays for Tables	\$10 per table
Bistro Lighting in Ballroom	\$700
Ceiling Draping	\$700
Candy Bar	\$10 per person
Mimosa Punch Bar	\$5.95 per person
Bloody Mary Bar	\$9.95 per person
Whisky Bar	\$9.95 per person
Corn Hole	\$100 up to 5 Hours
Large Jenga	\$200 up to 5 Hours
Large Tic Tac Toe	\$200 up to 5 Hours

Gift Bag Packages for Overnight Hotel's Guests

Must Inform Sales Manager 4 Weeks Prior to Arrival

Package 1: Bottled Water, Chips, Candy, Aspirin & Mints	\$10
Package 2: Bottled Water, Chips, Candy, Aspirin, Mints, Red & White Mini Bottles of Wine, Chocolates	\$16

True Elegance Beverage Menus

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	\$13.00 per drink
Top Shelf Mixed Drink	\$12.00 per drink
Wings by the Glass	\$8.00-\$9.00 per glass
Cordials	\$9.00 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 \$20.00 per person
Each additional hour \$12.00 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

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True Elegance Bridal Lounge Menus

Morning Selections

Assorted Bagel Platter with Accompaniments	\$2.75 per person
Assorted Breakfast Pastry Platter	\$3.00 per person
"Make Your Own" Fruit & Yogurt Parfaits	\$5.00 per person
Fresh Sliced Fruit Display	\$4.00 per person
Freshly Baked Triple-Berry Granola Bars	\$2.75 per person
Assorted Chilled Juices	\$2.25 per person
Coffee, Decaf, & Assorted Teas	\$2.25 per person
Mimosa Punch Bar	\$5.95 per person
Bloody Mary Bar	\$9.95 per person

Afternoon Selections

Assorted Sandwich Platter with Wraps or Finger Rolls Choose 3: Roasted Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad or Asian Vegetable. Served with Chips, Pickles & Sliced Fruit	\$9.00 per person
Fresh Garden Vegetable Crudité with Assorted Dipping Sauces, Roasted Red Pepper Hummus & Pita Bread	\$5.75 per person
Assorted Quiche Served with a Mixed Green Salad	\$6.00 per person
Assorted Cheese & Cracker Display	\$5.00 per person
Warm Tortilla Chips with House Made Guacamole & Salsa	\$6.00 per person

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