Devens Common Center Weddings

Wedding Packages

♥ Indicates Product or Service is Included

PACKAGES	SILVER	RUBY	GOLD	PLATINUM
TIME				
Event Time	5 Hours	5 Hours	5 Hours	6 Hours
Food & Beverage				
Champagne Toast with Garnish	-	♥	♥	♥
Signature Drink of Choice Included for 1 Hour	-	-	♥	♥
Passed Hors D'oeuvres (Hot or Cold)	Choice of 2	Choice of 3	Choice of 3	Choice of 4
Elegant Plated or Buffet Dinner	3 Course Dinner	4 Course Dinner	4 Course Dinner	4 Course Dinner
Wedding Cake	-	♥	♥	♥
Décor & More				
DJ & MC Services	-	-	5 Hour Basic Package	5 Hour Premium Package
Chairs	House Chairs	Chiavari Chairs or Chair Covers	Chiavari Chairs or Chair Covers	Chiavari Chairs or Chair Covers
Table Linens	House Linen	Floor Length Linen & Colored Napkin	Floor Length Linen & Colored Napkin	Floor Length Linen & Colored Napkin
Gold or Silver Charger Plates	-	♥	♥	♥
Complimentary Room for Newlywed Couple on Evening of Wedding	♥	♥	♥	♥
Mirror and Votive Candles for Centerpieces	-	♥	♥	♥
Ceiling Draping With Lighting *Subject to Availability by Outside Vendor	Can be added for An Additional Fee	Can be added for An Additional Fee	Can be added for An Additional Fee	♥
Choose from One Option under "May We Suggest Menu"	-	-	-	♥

TEL 978-772-0188 31 ANDREWS PARKWAY DEVENS MA 01434 FAX 978-772-4903

Devens Common Center Weddings

All our Packages include the following "Essentials" that make every wedding seamless!

Beautiful Banquet Facility Accommodating 50 to 350 Guests
Large Dance Floor
Complimentary Taste Panel to Select your Wedding Menu
Cheese, Fruit & Cracker Display for Cocktail Hour
Two Entrée Selections (Not Including Dietary Restrictions)
Private Bartenders
China, Glassware & Silverware
Complimentary Cake Cutting
Coffee, Decaf, & Tea Service During Dessert
Bridal Garden, Lobby Fountain, Piano Lounge and Fireplace for Memorable Photographs
Special Discounted Overnight Wedding Rates for Your Out of Town Guests
Patio Deck Seating accompanied with Fire Pit and Heat Lamps (Weather Permitting)
Rehearsal Walkthrough
Complimentary Room for the Newlyweds on the Evening of their Wedding– Enjoy the following Post Reception:

-Chocolate Dipped Strawberries
-Champagne
-Cheese & Cracker Tray
-Bottled Water

Price Guide

Packages Per Person

SILVER	RUBY	GOLD	PLATINUM
$75	$102	$133	$185

Onsite Ceremony Fee

Includes Coordination, Rehearsal, Full Set-Up, Breakdown, & Our Officiant

Donna Buja- 978-582-6801- www.donnabuja.com

Indoor Ceremony Fee	Outdoor Patio Ceremony Fee	Outdoor On Commons Ceremony Fee
$1,000	$1,000	$1,700

All prices are subject to a 23% taxable administrative fee and 6.25% MA. Tax.
No fee or charge imposed by Devens Common Center is provided to wait staff, bar staff, or any other service employee.

Devens Common Center Packages

Wedding Cake

Our Ruby, Gold, & Platinum Wedding Packages include your Wedding Cake from one of the following bakeries.

Please schedule your appointment at least 4 months prior to your wedding date.

Bean Counter Bakery	508-754-3125	www.beancounterbakery.com
Gerardo's Italian Bakery	508-853-3434	www.gerardositalianbakery.com
Simply Sweet by Christine	978-235-6634	www.simplysweetcakeshop.com
Bicki's Bakery	508-333-4812	https://www.bickisbakery.com

DJ & MC Services with Central Mass Productions

Please Note the DJ Service is Subject to Availability!

Please Contact Rick Jess at

978-855-5369 or rick@centralmaproductions.com

Our Gold Wedding Package includes the 5 Hour Basic Package with Central Mass Productions:

-5 Hour Base Reception

-Wireless Speakers for Cocktail Hour

-All Travel, Set-Up, Preplanning, & Custom Introductions

-2 Wireless Mics, & 1 Hour Ceremony Playlist

Our Platinum Wedding Package includes the 5 Hour Premium Package with Central Mass Productions:

-5 Hour Base Reception

-Wireless Speakers for Cocktail Hour

-All Travel, Set-Up, Preplanning, & Custom Introductions

-2 Wireless Mics, & 1 Hour Ceremony Playlist

-Astera Wireless Uplighting (24 Lights)

-Waterfall Monogram

-Digital Photo Booth

Devens Common Center Hors D'Oeuvres

Butler Passed Hors D' Oeuvres

(Pricing Can be Provided for Additional Hors D Oeuvres)

Beef & Pork

Hawaiian Beef Kabob Served with Sweet Chili Garlic Sauce
Philly Cheesesteak Spring Rolls with a Spicy Aioli
Italian Meatballs or Swedish Meatballs
Cocktail Franks in Puff Pastry with Honey Mustard Sauce
Teriyaki Beef Satay Served with Sweet Chili Garlic Sauce
Arancini Balls with Asparagus, Ham, Provolone with Marinara (Stationed Only)
Mini Beef Wellington with a Horseradish Crème Fraiche
Crispy Pork & Vegetable Pot Stickers with Swarobi Sauce

Chicken

Chicken Quesadilla Cornucopias with a Salsa Ranch
Hand Breaded Chicken Skewers, Buffalo Sauce & Blue Cheese Dip
Thai Chicken Satay with Peanut Sauce
Chipotle BBQ Chicken Skewer with Ranch Sauce
Coconut Chicken Skewer with a Mango Rum Sauce

Seafood

Seared Spicy Crusted Tuna over Wakame Salad with Ponzu Sauce
Crispy Potato Latke Topped with Smoked Salmon & Lemon Dill Cream Cheese
Lobster Rangoon's with Sweet and Sour Sauce
Hand Wrapped Scallops and Bacon, Maple Glaze, Cracked Pepper
Crab Cakes with Lemon Aioli
Ahi Tuna Poke Cones
Coconut Fried Shrimp with Raspberry Cocktail Sauce

Vegetarian

Mushroom Caps Stuffed with Spinach and Brie
Cocktail Spinach Quiche
Vegetable Lemon Grass Spring Rolls, Sweet Chili Garlic Sauce
Spanakopita
Macaroni & Cheese Bites with Sour Cream and Sliced Scallions
Spinach and Artichoke Fried Wontons
Filo Purses Filled with Fig & Mascarpone Cheese Topped with Raspberry Coulis
Tomato Bruschetta
Caprese Skewers
Boursin Stuffed Peppadews

Devens Common Center Entrees

Included in your package - Select Two Entrees for Plated or Buffet Meal

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 8oz cut of Beef Grilled, Served with a Peppercorn Cream Sauce on the side (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

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

♥ Tuscan Chicken ~ Tender Breast of Chicken Sauteed with Spinach, Cherry Tomatoes, & Garlic in a Cream Sauce

♥ 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, Melted Swiss Cheese, 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

♥ Seafood Selections

♥ Seafood Stuffed Haddock ~ Seafood Stuffed Haddock 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 Fried Halibut ~ Fresh Pan Fried Herb Encrusted Halibut with a Lemon Beurre Blanc

♥ Cajun Salmon ~ Grilled Salmon with Sweet Mango Habanero Glaze Topped with Fresh Mango Salsa

Pork Selection

♥ Stuffed Pork Chop ~ This Double cut Bone-in Pork Chop is Stuffed with Wild Mushroom, Spinach, and Provolone Served with a Marsala Sauce

Devens Common Center Accompaniments

Appetizers & Hand Crafted Soups

- Fresh Seasonal Fruit Cup
- Penne or Tri Color Tortellini with Choice of Marinara or Alfredo Sauce
- Jumbo Shrimp Cocktail
- Arancini Ball Served with Homemade Tomato Sauce
- Italian Wedding Soup
- French Onion Soup
- Tomato & Fresh Basil Soup with Croutons
- New England Clam Chowder
- Winter, Spring, Summer, & Fall Seasonal Raviolis

Ask your Sales Manager for details

Salads

- Mixed Field Green Salad with Fresh Garden Vegetables
- Classic Caesar Salad
- Field Greens, Candied Walnuts, Dried Cranberries, Bleu Cheese Crumbles, Raspberry Vinaigrette
- Baby Spinach, Craisins, Candied Pecans, Crumbled Goat Cheese, Raspberry Maple Vinaigrette
- Caprese Salad with Mixed Greens, Infused Oil & Balsamic Glaze
- Crisp Iceberg Wedge Salad, Tomatoes, Diced Bacon Served with Blue Cheese Dressing

Vegetables

- Fresh Garden Vegetable Bundle (add $2 per guest)
- French Green Beans
- Steamed Petite 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

Devens Common Center Dietary Menu Offerings

Does not count as one of your Two Entrée Selections

Vegetarian Entrees

♥ *Eggplant Parmesan* ~ Hand Breaded Eggplant Medallions Layered with Hearty Marinara Sauce & Melted Mozzarella

♥ *Asian Tofu Stir-Fry* ~ Fresh Julienne 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 Entrees

♥ *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 Laced 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

Devens Common Center May We Suggest Menus

Ice Cream Shop

Build Your Own Sundae with Vanilla, Chocolate, or Strawberry Ice Cream
Toppings Include: Hot Fudge, Strawberries, Caramel Topping, Walnuts, Whipped Cream, Cherries, Crushed Oreos, M&Ms, Reese's Pieces, Mini Peanut Butter Cups, Gummy Bears, & Mini Marshmallows
$16 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
$19 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
$15 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 & Oreos
$13 per guest

The Sweets Buffet

Tiramisu, Assorted Cookies, Freshly Baked Brownies, Assorted Pastries,
Coffee, Decaf, & Herbal Tea
$15 per guest

Mashed Potato Bar

Creamy Yukon Gold Mashed Potatoes Served with an Array of Fresh Toppings
$16 per guest

Little Italy + $60 Chefs Attendant Fee

Array of Assorted Stir-Ins, Penne Pasta, Tortellini Alfredo, Marinara & Pesto Sauce
Served with Parmesan Garlic Bread Sticks.
$19 per guest
(Add Grilled Chicken $5 additional per guest or Sautéed Shrimp $6 additional per guest)

Late Night Pub Table

Beef Sliders, Philly Cheesesteak Spring Rolls, Chicken Tenders with Assorted Dipping Sauces,
& Homemade Mac & Cheese Bar with Assorted Toppings
(Ritz Crumbs, Tomatoes, Cheese, Scallions, Jalapenos, & Bacon)
$29 per guest

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

All prices are subject to a 23% taxable administrative fee and 6.25% MA. Tax.

Devens Common Center 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.

Top Shelf Mixed Drink	$16.00 per drink
Premium Mixed Drink	$14.00 per drink
Mixed Drink	$12.00 per drink
Wines by the Glass	$10.00 per glass
Cordials	$9.00 per drink
Craft Beer	$9.00 per bottle
Imported Beer	$8.00 per bottle
Domestic Beer	$7.00 per bottle
Bottled Water	$2.00 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 $24.00 per person
Each additional hour $16.00 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 $20.00 per person
Each additional hour $12.00 per person

Package Bar Option 3

Offering Beer, Wine and Soft Drink Selections.
Beverage Charges are on an hourly basis, per person.
First Hour $16.00 per person
Each additional hour $10.00 per person

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Devens Common Center Rehearsal Dinner Menus

All Dinners Include Coffee, Decaf, Assorted Tea, & Choice of One Dessert

Lasting Love

Spring Mix Salad with Cranberries, Gorgonzola Cheese, and Walnuts with a Raspberry Vinaigrette ~Warm Assorted Rolls and Butter ~ Chef's Choice of Soup ~ Carved Grilled Marinated Flank Steak with a Red Wine Demi Glace~ Pan Seared Salmon~ Roasted Fingerling Potatoes~ Rice Pilaf ~Steamed Asparagus with Caramelized Onions

$41.95 per guest

**Requires a $50 Chef Attendant Fee*

XOXO

Mixed Garden Salad or Caesar Salad ~ Chef's Choice of Soup ~ Warm Garlic Breadsticks ~ Baked Haddock Picatta ~Pan Seared Parmesan Crusted Chicken Breast with a Sun Dried Tomato and Pesto Cream~ Rice Pilaf ~Linguini Pasta~ Fresh Steamed Green Bean and Baby Carrot Medley

$40.95 per guest

"The One and Only"

Garden Salad ~ Warm Assorted Rolls and Butter ~ Chicken Vegetable and Orzo Soup ~ Carved Prime Rib with Au Jus and Horseradish Sauce ~ Chicken Marsala ~ Baked Macaroni and Cheese ~ Vegetable Medley ~ Yukon Mashed Potato

$41.95 per guest

**Requires a $50 Chef Attendant Fee*

Land & Sea

Mixed Garden Salad~ Fresh Baked Corn Bread ~New England Clam Chowder ~ Jumbo Baked Stuffed Shrimp ~ Baked Haddock with Buttered Crumb Topping~ Roasted Garlic Crusted Pork Loin with a Pesto Cream Sauce ~Rice Pilaf ~ Stewed Vegetable Medley

$43.95 per guest

**Requires a $50 Chef Attendant Fee*

Amore Italiano

Minestrone Soup~ Antipasto Salad~ Cheesy Garlic Breadsticks ~ Meatballs and Sausage Marinara ~ Pasta Station with Penne Pasta and Tortellini with Various Stir-Ins and Marinara & Alfredo Sauce~ Stewed Vegetable Medley

$34.95 per guest

**Requires a $50 Chef Attendant Fee*

Dessert Selection (Please Select One Dessert for Your Group)

- New York Style Cheesecake w/Strawberries & Whipped Cream
- Chocolate Mousse Torte
- Warm Apple Crisp w/ Whipped Cream
- Sticky Toffee Pudding Cake
- Lemon Cream Shortcake w/ Whipped Cream
- Turtle Cheesecake

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Devens Common Center Information

Booking Your Wedding

A Wedding date can be held for 2 Weeks with no Contract from date of Venue Tour. To book your Wedding date at the Devens Common Center a signed Contract is required with a non-refundable 1st Deposit of $2,500. A 2nd Deposit of $2,500 is due 6 months prior to the event date.

Children's and Vendor Meals

A typical children's meal includes chicken tenders and french fries (other options available) for $20.95 which can be offered to guests ages 12 & under. Vendor Meals include Chef's Choice of a hot plated meal for $43.95.

Gift Bags

Should you choose to provide your overnight guests with welcome bags, they will be handed out at the Front Desk upon check-in for no additional charge. If you prefer for our staff to assemble welcome bags for your guests that is an option for $10 a bag. Bags include bottled water, chips, candy, Aspirin, mints, red & white mini bottles of wine, and chocolates.

Corn Hole / Large Jenga

If you would like to use our Corn Hole or Giant Jenga during your Wedding Reception there is a charge of $50 for the 5 Hours of use.

Recommended Vendors

DJ's		
Central MA Productions	978-728-3969	matt@centralmaproductions.com
Photographers		
Scott Raymond Photography	508-873-0816	scottraymondphotography@gmail.com
Danielle Littles Photography	978-519-6246	daniellelittlesphoto@gmail.com
Florists		
DiMeco's Floral Shop	978-368-7676	info@ddimeco.com
Sara Allen Design	978-870-3229	www.saraallendesign.com
Formal Wear		
Rene's Formal Wear	978-534-9414	www.renesformalwear.com
Decorations		
Sandy's Sentiments	978-840-1226	sandy90210@aol.com
American Audience Audiovisual	978-837-1310	www.americanaudiencecav.com
TaranaOM Creations	781-392-5346	www.taranaomcreations.com
Annes Florals and Gifts	603-889-9903	annesfloralsandgifts@gmail.com
Salons		
Hey Good Look'n	978-645-2308	www.heygdlooknsalon.com
Serene-Scape Day Spa & Salon	508-357-2200	dayspa@serene-scape.com