



## *Weddings at the Westford Regency*

*The Westford Regency Inn & Conference Center is delighted to be part of your wedding celebration!*

*We strive to make the planning process a stress free and enjoyable experience.*

*You will be working exclusively with your dedicated Catering Manager to answer any questions you may have during the planning process.*

*On the day of your wedding, our attentive staff and Executive Chef will ensure an unforgettable day!*

# *Regency Wedding Package*

*Complimentary Tasting for the couple to select your wedding menu*

*Host Beer, Wine & Hors d' Oeuvres for the wedding party during cocktail hour held in a private room*

*Four Passed Hot Hors d' Oeuvres of your choice*

*Local & Imported Cheese Display with Crackers and Sliced Baguettes*

*Vegetable Crudit *

*Champagne Toast*

*Three Course Plated Meal with Two Entr e Choices*

*Personalized Wedding Cake*

*Floor Length Linens & coordinating Napkins in Ivory or White*

*Chiavari Chairs*

*Fresh Floral Centerpieces for Guest Tables and Head Table*

*Discounted Overnight Rooms Rates for Guests*

*Complimentary overnight accommodation for the bride and groom in one of our well-appointed Suites, followed by breakfast in the morning*

*Detailed planning service and on-site Coordination with Catering Manager, 978-727-8712, [sales@westfordregency.com](mailto:sales@westfordregency.com)*

## *Passed Hors D' Oeuvres for Cocktail Hour*

*(Choice of four included, additional available priced \$4.00 per piece)*

<i>Spanakopita</i>	<i>Chicken Quesadilla Cones</i>
<i>Parmesan stuffed Peppadew</i>	<i>Chicken Marsala Puff</i>
<i>Sea Scallops Wrapped in Bacon</i>	<i>Maryland Style Crab Cakes</i>
<i>Coconut Fried Shrimp or Chicken, Sweet Chili or Honey Mustard Dipping Sauce</i>	<i>Chicken Cordon Blue Bites</i>
<i>Chicken Skewer, Chili Lime Sauce</i>	<i>Beef Empanadas</i>
<i>Crispy Asiago Asparagus</i>	<i>Pulled Pork Buttermilk Biscuit</i>
<i>Beef or Chicken Wellington</i>	<i>Fig &amp; Goat Cheese Flatbread</i>
<i>Stuffed Mushroom Caps with Crab or Spinach and Cheese</i>	<i>Beef Tenderloin Kabob with Peppers and Red Onion</i>

# *Stationary Displays for Cocktail Hour*

*(The Farmers Market and Cheese Board are included in package)*

## ***The Farmers Market***

*Medley of crisp Garden Vegetables accompanied by your choice of bleu cheese, garlic herb aioli, herb buttermilk ranch or smoked tomato and spinach dip in a hollowed French Round*

## ***The Cheese Board***

*Domestic & International cheese, garnished with seasonal fruit and presented with assorted crackers and sliced baguettes*

## ***Raw Bar***

*Jumbo Shrimp Cocktail, Crab Claws, Oysters on the Half Shell and Little Neck Clams served with Cocktail Sauce, Horseradish and Lemon Wedges*

*\*Market price\**

## ***Antipasto***

*Balsamic Roasted Vegetables, Buffalo Mozzarella, Genoa Salami, Capicola, Prosciutto, Pepperoncini, Assorted Olives and Herb Focaccia*

*\$8.00 per person*

## ***The Mediterranean Station***

*Traditional Hummus, Grilled Vegetable Relish, Tahhouleh and Tzatzik. presented with Roasted Red Peppers, Kalamata Olives, Pepperoncini, and Artichoke Hearts, served with Grilled Pita Bread*

*\$7.00 per person*

# *Dinner Entrees*

*(The higher entrée price prevails)*

<i>Parmesan Crusted Chicken</i>	<i>\$69.00</i>
Sautéed in artichoke chardonnay sauce	
<i>Statler Chicken Breast, Rosemary Jus</i>	<i>\$72.00</i>
Pan Seared in a rosemary garlic jus	
<i>Mediterranean Stuffed Chicken, Lemon Oregano Jus</i>	<i>\$72.00</i>
Stuffed chicken with Orzo, Kalamata Olives & Red Peppers garnished with Feta Cheese	
<i>Grilled Salmon, Sesame Soy Glaze</i>	<i>\$73.00</i>
Char grilled Atlantic salmon served with a sesame soy glaze	
<i>Baked Stuffed Shrimp</i>	<i>\$74.00</i>
Five jumbo shrimp, stuffed with a Creole seafood stuffing of scallops, crabmeat, shrimp & Tasso Ham	
<i>Baked Haddock</i>	<i>\$75.00</i>
Fresh haddock topped with a creamy Maine lobster sauce	
<i>New York Sirloin, Madeira Sauce</i>	<i>\$75.00</i>
8oz Grilled Sirloin with Wild Mushrooms in a madeira sauce	
<i>Roast Prime Rib, au jus</i>	<i>\$77.00</i>
Slow roasted served with au jus	
<i>Filet Mignon, Béarnaise Sauce</i>	<i>\$79.00</i>
Pan Seared Pepper – crusted filet mignon with a béarnaise sauce	
<i>Surf &amp; Turf</i>	
<i>Duo of Filet Mignon, Shrimp Oscar with a cream crab béarnaise sauce</i>	<i>\$89.00</i>
<i>Duo of Filet Mignon, Lobster Tail with a Truffle Cognac sauce</i>	<i>\$89.00</i>

## **First Course**

*(Choice of one included, add a Fourth Course for \$6.00 more per person)*

### **Soups & Pastas**

*Tomato Soup with Basil*

*Italian Wedding Soup*

*New England Clam Chowder*

*Lobster Bisque (add \$2.00pp)*

*Cheese Tortelloni, Alfredo Cream Sauce*

*Seasonal Ravioli*

### **Salads**

*Mixed Garden Salad with your Choice of Dressing*

*Caesar Salad with House-made Dressing, Croutons and Shaved Parmesan*

*Baby Green Salad with Candied Pecans, Cranberries and Goat Cheese*

*Caprese Salad with Fresh Tomatoes, Mozzarella and Basil*

### **Entrée Sides**

*(Choice of two; sides must be the same when choosing two entrées)*

*Herb Roasted Potatoes*

*Almond Basmati Rice Pilaf*

*Parmesan Polenta Cake*

*Garlic Whipped Potatoes*

*Truffle Infused Mashed Potatoes*

*Sautéed Asparagus*

*Steamed Broccoli*

*Maple Glazed Demi-Carrots*

*Sautéed Yellow and Green Beans with Carrots*

# *Beverage and Bar Service Options*

*The bartender fee is included in the package pricing*

**OPEN BAR:** *The host of the event is charged a dollar amount per person. This price is based off the total amount of guests guaranteed at the final meeting. Guests under the age of 21 will be charged a reduced price of \$8.00 for unlimited consumption of juice and soda only.*

*A **Specialty Cocktail** of your choice is included in all Open Bar Packages! Your Catering Manager can help you find one in your wedding colors!*

## **One Hour**

**Call Brands:** \$18.00 per person

**Beer and Wine:** \$12.00 per person

**Top Shelf:** \$24.00 per person

## **Five Hours**

**Call Brands:** \$34.00 per person

**Beer and Wine:** \$25.00 per person

**Top Shelf:** \$40.00 per person

**HOST BAR:** *The host of the event is charged based on amount of drinks consumed. This can be done by a total dollar amount allotment that once is reached; the bar can be turned to cash or closed for the evening.*

**CASH BAR:** *Each individual guest is responsible to pay for their own drinks consumed.*

*Please speak to your Catering Manager should you have specialty drink ideas to be quoted pricing accordingly.*

*\*Alcohol service will be closed 30 minutes prior to the end of the event.*

*\*\*All pricing is subject to 13% gratuity, 9% administrative fee and 7% tax. The 9% administrative fee does not represent a tip or service charge for wait staff, employees or bartenders.*

# Wedding Enhancements

*Petit Treat* *\$15.00 per person*

*Tortes, Miniature French Pastries, Eclairs, Petit Fours and Seasonal Fruit and Berries*

*served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and a selection of Herbal Teas*

*Chocolate Fountain* *\$12.00 per person*

*with Pretzel Rods, Rice Crispy Treats, Pineapple, Strawberries, Marshmallows and Biscotti*

*Cannoli Station* *\$15.00 per person*

*A pastry chef will hand fill and top each cannoli for your guests with this impressive live station. They get to pick their cannoli, filling and topping and watch each cannoli made before their eyes. 100 person minimum, chef fees are included in pricing.*

*Vanilla Bourbon Bon Bon (to accent cake)* *\$7.00 per person*

*Chocolate Covered Strawberries (to accent cake)* *\$7.00 per person*

*Linen Upgrade* *Varies by Fabric Selection*

*White or Ivory Chair Covers with Bows in White, Ivory or Black* *\$4.00 each*

*Up-lighting in your Choice of Colors* *\$1,000.00*

*Your Catering Manager is available to answer any questions regarding adding additional touches and pricing for your wedding day!*

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# *Wedding Pricing Minimums*

## **Friday & Sunday**

*F&B Minimum - \$8,000*

*Regency Ballroom Rental - \$500.00*

*Westford Ballroom Rental - \$250.00*

*Outdoor Tent Rental (May – October) - \$550.00*

## **Saturday**

*F&B Minimum - \$11,000*

*Regency Ballroom Rental - \$750.00*

*Westford Ballroom Rental - \$350.00*

*Outdoor Tent Rental (May – October) - \$800.00*

## **Monday- Thursday**

*F&B Minimum - \$5,000*

*Regency Ballroom Rental – Waived*

*Westford Ballroom Rental – Waived*

*Outdoor Tent Rental (May – October) – Waived*

## **Ceremonies**

*Ceremonies are available and include an additional hour to a total of six (6) hours.  
No additional overtime is allowed.*

*On-site Ceremony Fee - \$600.00*

*\*Sundays on Holiday weekends are subject to Saturday pricing*

*\*\*November through March weddings are offered Friday & Sunday pricing and waived room rental fees*

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# Preferred Vendors

The vendors you chose can have a big impact on your special day. We at The Westford Regency Inn are delighted to offer you this list of our preferred vendors to take the guess work out of your planning process and ensure a fantastic day! We have worked closely with these professionals and encourage you to consider them for your wedding. \*Flowers and Cake are included in your package. Feel free to contact them all to book appointments!

## Flowers\*

### **A Belvidere Florist**

978-937-1313

[www.belvidereflorist.com](http://www.belvidereflorist.com)

### **A Floral Moment**

978-256-2444

[www.floralmomentsma.com](http://www.floralmomentsma.com)

### **Pinard's Florist**

978-772-3883

[www.pinardsfloristandgifts.com/](http://www.pinardsfloristandgifts.com/)

## Wedding Cake\*

### **Frederick's Pastries**

978-208-7806

[www.pastry.net](http://www.pastry.net)

### **Cakes for Occasions**

Peanut / tree nut Free bakery

978-774-4545 ext. 3

[www.cakes4occasions.com](http://www.cakes4occasions.com)

### **Gerardo's Italian Bakery**

Cannoli Station

508-853-3434

[www.gerardositalianbakery.com](http://www.gerardositalianbakery.com)

## DJ's/Lighting/Photo Booths

### **Sound City Entertainment**

(Photography as well)

888-828-7664

[www.soundcityentertainment.com](http://www.soundcityentertainment.com)

### **Crown Special Events**

978-483-0776

[www.crownspeialevents.com](http://www.crownspeialevents.com)

## Transportation

### **R.C. Herrmann Bus Co., Inc.**

978-692-3143

[www.herrmannbus.com](http://www.herrmannbus.com)

### **Grace Limo**

603.666.0203

[www.gracelimo.com](http://www.gracelimo.com)

## Photography

### **Piper Jo Nevins**

978-577-6084

[www.piperjophoto.com](http://www.piperjophoto.com)

### **Tuccelli Photography**

(978) 408-9750

[www.facebook.com/tuccelliphotography](http://www.facebook.com/tuccelliphotography)

## Décor/Linens

### **The Party Lab**

978-362-2961

[www.partylabllc.com](http://www.partylabllc.com)

### **PS Event Rentals**

508-925-4745

[www.pseventrentals.com](http://www.pseventrentals.com)

*We can also offer...*

*Rehearsal Dinner Buffet \**

**The Patriot**

*New England Clam Chowder*

*Cranberry, Apple and Spinach Salad*

*Dijon and Maple Glazed Chicken*

*New England Stuffed Pork Loin*

*Mashed Potatoes*

*Green Beans*

*Sweet Corn on the Cob*

*Corn Bread Muffins and New England Biscuits*

*Boston Cream Pie*

*Homemade Apple Pie*

*Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas*

*\$35.00 per person*

*All pricing is subject to 13% gratuity, 9% administrative fee and 7% tax. The 9% administrative fee does not represent a tip or service charge for wait staff, employees or bartenders.*

## *Late Night Bar Offerings*

*(Pans serve 20 people)*

*Chicken Fingers \$60.00 per pan*

*Chicken Wings \$65.00 per pan*

*French Fries \$30.00 per pan*

*Truffle Fries \$40.00 per pan*

*Loaded Potato Skins \$45.00 per pan*

*Large Cheese Pizza \$15.00 each*

*Large Pepperoni Pizza \$17.00 each*

## *Post Wedding Breakfast Buffet \**

*Please note: all buffets guaranteed under 25 are subject to a \$5 per person fee*

### **THE CLASSIC**

*Assorted Chilled Juices*

*Sliced Fresh Seasonal Fruit*

*Fresh Scrambled Eggs*

*Crisp Bacon Strips and Sausage*

*Home Fried Potatoes*

*Assorted Breakfast Breads and Pastries*

*Preserves and Marmalade*

*Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas*

*\$18.00 per person*

*\*There are additional menus that can be used for Rehearsal Dinners & Post Wedding Events, please inquire with your Social Catering Manager.*

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