



## THE PACKAGE INCLUDES

Personal Event Producer Throughout the Planning Process  
Professional Event Manager for Your Event  
Personal Attendant for You and Your Wedding Party  
Bartenders (based on your guest count)  
Parking Attendants  
Magnificently Landscaped Grounds  
Endless Photo Opportunities  
Private Wedding Suite  
Crisp White Napkins and Floor-Length Linens  
Elegantly Framed Table Numbers  
Complimentary Food Tasting for the Couple  
Complimentary Bottle of Champagne in Wedding Suite  
Mini Stationary Display from Your Menu for Your Wedding Party in Wedding Suite

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### FOR THE RECEPTION

Four Passed Hors D'oeuvres for Cocktail Hour  
One Stationary Display for Cocktail Hour  
Classic Wine Toast for All Guests  
Signature or Caesar Salad  
Freshly Baked French Rolls with Butter  
Entrée Selection  
Your Wedding Cake Served with No Cutting Fee  
Freshly Brewed Coffee and Herbal Tea

# PASSED HORS D'OEUVRES

INDICATES UPGRADED SELECTION: ♦ PLUS \$2 OR ♦♦ PLUS \$3  
DF DAIRY FREE | GF GLUTEN FREE

## MEAT

- DF Marinated Sirloin Lollipop with Teriyaki Sauce
- Mini Meatloaf Cupcake with Spicy Tomato Glaze
- BBQ Pulled Pork Bao with Creamy Coleslaw
- Philly Cheesesteak Roulade with Roasted Garlic Aioli
- DF Chicken Tempura Lollipop with Vanilla Dijon Drizzle
- Mini Chicken Quesadilla with Pepper Jack Cheese and Sour Cream
- Smoked Buffalo Chicken Purse with Creamy Bleu Cheese Drizzle
- Chorizo and Fire Roasted Poblano Risotto Bite with Smoked Gouda Fondue
- Grilled Naan Bread with Fig Jam, Prosciutto, Goat Cheese and Fresh Basil ♦
- GF Braised Beef Short Rib over Creamy Polenta ♦
- DF/GF Herb Crusted Lamb Lollipop with Rosemary Gastrique ♦♦
- GF Medjool Date stuffed with Goat Cheese and wrapped in Smoked Bacon ♦♦

## VEGETARIAN

- Individual Four Cheese Macaroni
- Creamy Spinach and Cheese Spanakopita
- DF Vegetarian Spring Roll with Sweet Soy Sauce
- Mini Baked Brie with Walnuts and Raspberry Jam
- Summer Vegetable Risotto Bite with Basil Cream
- GF Chilled Roasted Baby New Potato with Chive Crème Fraîche
- GF Fresh Watermelon and Feta Skewer with White Balsamic Mint Reduction
- DF Fresh Tomato Basil Concassé on Toasted Garlic French Baguette
- Tomato and Mozzarella Brochette with Fresh Basil and Balsamic Drizzle
- Herb Whipped Boursin Crostini with Julienne of Roasted Red Pepper
- GF Mini Portobello stuffed with Roasted Parmesan Vegetables ♦
- DF Pan-Seared Edamame Dumpling ♦

## SEAFOOD

- Crispy Calamari Rings with Chipotle Aioli Dip
- DF/GF Seared Sea Scallop with Basil Oil and Microgreens ♦
- DF Caribbean Coconut Shrimp with Exotic Marmalade ♦
- Mini Crab Cake with Smoked Chile Infused Remoulade ♦
- DF/GF Sea Scallop wrapped in Applewood Smoked Bacon ♦
- Crispy Rangoon filled with Maine Lobster Meat and Cream Cheese ♦
- Freshly Baked Profiterole with Creamy Lobster Salad ♦♦

## SOUP SIPS

- GF Spicy Butternut Squash Bisque
- GF Wild Mushroom Cappuccino
- GF Traditional New England Clam Chowder
- Roasted Tomato Soup with Grilled Cheese Stick
- GF Traditional Lobster Bisque with Dry Sherry Drizzle ♦

*Notice under state sanitary code, 105 cmr 590.000 (Oct. 2013) Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.*

Prices do not include a 22% administrative fee, 6.25% state tax and a .75% local tax.

# STATIONARY DISPLAYS

## SIGNATURE CHEESE BOARD

A selection of Cheeses, Crackers, Breads and Crisps beautifully displayed with Fig Chutney, Grapes and Seasonal Fruit Accompaniments

Add Garlic Breadsticks with Dipping Oil 5

Add Baked Brie En Croûte with Brandied Fig Spread 10

Add Warm Spinach and Artichoke Fondue 10

## BRUSCHETTA BAR

Kalamata Olive Tapenade, Fig and Honey Jam,

Tomato and Mozzarella Concassé, Artichoke Spread,

Grilled Chicken & Feta Salad and Roasted Garlic Hummus

Served with an Assortment of Toasted Breads and Crostini

## ARTISAN PIZZETTE TABLE 13 (CHOICE OF THREE)

Classic Margherita

Shaved Sirloin and Arugula

Crispy Prosciutto with Chèvre and Fig

Red Grape and Gorgonzola with Balsamic Drizzle

## DIM SUM 12

### (CHOOSE ONE OF EACH)

Beef or Chicken Satay

Chicken or Vegetable Spring Rolls

Fried Rice or Vegetable Lo Mein

Served with Duck Sauce,

Chinese Takeout Boxes and Chopsticks

## CHICKEN AND CHIPS 12

Freshly Breaded Chicken Tenders and Yukon Gold Fries

Served with Classic Condiments

## GF MASHED POTATO BAR 12

Cheddar Cheese, Bleu Cheese, Caramelized Onions,

Truffle Oil, Bacon Bits, Sautéed Mushrooms,

Chives and Sour Cream

## POMME FRITES

Yukon Gold or Sweet Potato Fries served with Truffle Salt, Smoked Salt, Spicy Ketchup, Irish Honey Mustard, Roasted Garlic Parsley Aioli and Fried Pickle Dip

## BAVARIAN PRETZEL BAR 11

Bavarian Pretzel Braids in your choice of Two Flavors: Salted, Everything, Maple Sugar, Cinnamon Sugar and more with Assorted Dipping Sauces

\$100 attendant fee

## ARTISANAL GRILLED CHEESE 13

Fontina and Gouda on Brioche

Served with French Fries

Add Hot Honey or Vine Ripened Tomato

Add Applewood Smoked Bacon \$1

Add Roasted Tomato Soup Sip \$1

## SLIDERS AND FRIES 12

Traditional All-Beef Cheeseburger or

Southern Fried Chicken on Brioche

with Sweet Potato or Yukon Gold Fries

Served with Classic Condiments

Add Hot Honey

A Little of Both 13

## PUB-STYLE PIZZA BAR 12

Ten-Inch Pub Style Pizzas with choice of toppings (Up to Four Varieties)

## DF/GF CUSTOM RAW BAR

Black Tiger Shrimp 12/21/29

Duxbury Oysters 12/21/29

Little Neck Clams 12/21/29

Crab Claws *Market*

Lobster Tails *Market*

Full Raw Bar *Market*

Over Seaweed with House Cocktail Sauce & Lemon

\$450 Ice Sculpture and Setup

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# FIRST COURSE

## SALAD

- GF** Signature Salad with Little Leaf Lettuce wrapped in a Cucumber, Tomato and Parmesan with Balsamic Vinaigrette  
Caesar Salad with Garlic Croutons and Shaved Parmesan
- GF** Baby Mesclun, Crumbled Goat Cheese, Spiced Walnuts, Julienne Apple with Champagne Vinaigrette 4
- GF** Caprese Salad with Fresh Local Tomato, Mozzarella, Basil Chiffonade with Balsamic Reduction 6

## SOUP

- DF** Portuguese Kale Soup 6
- GF** Spicy Butternut Squash Bisque 6
- GF** Traditional New England Clam Chowder 6
- GF** Maine Lobster Bisque with Sweet Sherry Drizzle 8

## PASTA

- Penne Alla Vodka 6
- DF** Gemelli Pasta Bolognese 8
- Cheese Ravioli with Spicy Tomato Confit 8
- Lobster Ravioli with Sherry Cream 10

# ENTRÉE SELECTIONS

All entrées come with chef's choice of starch and seasonal vegetable.

**DF** Dairy Free | **GF** Gluten Free | **V** Vegan

## POULTRY

Featuring Bell & Evans Chicken

- Pan-Seared Chicken Scallopini with Lemon Caper Sauce 91
- DF/GF** Fresh Thyme Marinated Chicken with Lemon Herb Jus 91
- Tuscan Crusted Chicken with Sundried Tomato & Basil Cream Sauce 92
- Parmesan Crusted Chicken Breast with Cacciatore Sauce 92

## BEEF

- DF/GF** Braised Beef Short Ribs, Slowly Braised in Chianti Wine 100
- DF/GF** 12oz Angus Sirloin Steak with Portobello Mushroom Sauce 100
- DF/GF** 12oz Slow Roasted Prime Rib with Au Jus 103
- DF/GF** 12oz New York Sirloin Steak with Madeira Sauce 103
- DF/GF** 6oz Barrel Cut Filet Mignon with Truffle Demi-Glaze 111

## SEAFOOD

- DF/GF** Ginger Teriyaki Glazed Salmon 91
- DF/GF** Salmon with Mango Pineapple Salsa 91
- Buttered Panko Crusted Cod with Garlic Herb Crème Fraîche 92
- GF** Pan-Seared Scallops with Basil Cream Sauce *Market*
- DF/GF** Sesame Crusted Sea Bass with Ginger Honey Teriyaki Glaze *Market*

## DUETS

- Grilled Petite Filet Mignon with Truffle Demi-Glaze paired with:  
Two Jumbo Baked Stuffed Shrimp with Lemon Beurre Blanc 111
- GF** Seared Sea Scallops with Basil Cream Sauce *Market*
- DF/GF** Sesame Crusted Sea Bass with Ginger Honey Teriyaki Glaze *Market*
- GF** Maine Lobster Tail with Lobster Reduction *Market*

## VEGETARIAN

- GF** Individual Vegetable Lasagna 89
- DF/GF/V** Roasted Summer Vegetable Napoleon 89
- DF/GF/V** Fresh Herb-Infused Vegetable Julienne over Risotto 89
- Butternut Squash Ravioli with Basil Cream Sauce 91

## UPGRADED ACCOMPANIMENTS

- GF** Tuscan Vegetable Risotto 4
- GF** Roasted Butternut Squash Risotto 4
- GF** Roasted Mini Carrots with Fresh Herbs 4
- DF/GF** Lemon Garlic Roasted Asparagus 4
- GF** Garlic Parmesan Broccolini 4
- GF** Roquefort Potato Gratin 4

## CHOICE OF ENTRÉE OR ACCOMPANIMENT

- \$3 per person for a Split Starch or Vegetable
- \$3 per person for a Choice of Two Entrées
- \$5 per person for a Choice of Three Entrées

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# SWEET STATIONS

## CUPCAKE TOWER 7

The fun alternative to a plated wedding cake with your choice of six assorted flavors

## COOKIES AND MILK 11

White and Chocolate Milk served in a Mini Cosmo Glass  
with our Signature Chocolate Chip Cookie

## ICE CREAM SUNDAE BAR 13

Your two favorite flavors served with a variety of toppings: Whipped Cream, Walnuts, Cherries,  
Sprinkles, Cookie Pieces, Crushed Candies, Chocolate and Caramel Sauces  
\$75 attendant fee

## DONUT STATION 13

Assorted Donuts and Donut Holes served with Glazes, Dipping Sauces, and Fillings  
with Crushed Candies and Cookie Topping

## CANDY BAR 13

A beautiful display of jars filled with up to eight of your favorite candies  
(Scoops and Bags Provided)

## THE GRAND FINALE 16

A display of Mini Chocolate Cakes, Fruit Tortes, Mini Cheesecakes, Bavarois Cakes, Chocolate Mousse Parfaits, Cannoli,  
Vanilla Cream Puffs, Roulades, Dessert Squares, Tarts and Hand-Dipped Strawberries in Chocolate  
Add Seasonal Fruits, Carved Melons, Berries and Honey Yogurt Dip 10

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## TO-GO STATIONS

All Items are Packed To-Go with a Bottle of Water.  
Add a Classic Glass Bottle of Coca-Cola \$1

### DF/GF TRAIL MIX 6

Our Own Blend of Peanuts, Cashews, Almonds,  
Dried Fruits and Chocolate

### GF POPCORN 7

Choice of Buttered, Caramel or Chocolate-Covered Popcorn

### DF CHOCOLATE-COVERED PRETZELS 7

Crunchy Pretzel Twists covered in Chocolate

### DF BAVARIAN PRETZEL 7

Warm, Salted Bavarian Pretzel Braid

### CHOCOLATE CHIP & SIP 7

Our Signature Chocolate Chip Cookies  
with choice of Hot Chocolate or Coffee & Tea

### CIDER & DONUT DUO 8

Hot Apple Cider paired with a  
Warm Cider Donut coated with Cinnamon Sugar

### PUB-STYLE CHEESE PIZZA 13

Our Fresh Ten-Inch Pub-Style Cheese Pizza

# BEVERAGES

## PRE-CEREMONY BEVERAGE

- Classic Lemonade, Raspberry Lemonade, Iced Tea or Peach Iced Tea 4
- Still Water Freshly Infused with Strawberry Basil, Citrus Mint or Blackberry Thyme 4
- Sparkling Water Freshly Infused with Strawberry Basil, Citrus Mint or Blackberry Thyme 4
- Hot Apple Cider with Cinnamon Stick Stirrers 4
- Hot Chocolate with Mini Marshmallows 4
- Mini Bottle of Bubbly 10  
*(plus \$150 attendant fee)*

## GUEST PAID BAR

### OPEN BAR BY CONSUMPTION

### ONE-HOUR FULL OPEN BAR 28

### FULL OPEN BAR (4.5 HOURS) 47

Full selection of top-shelf Vodka, Gin, Rum, Tequila, Rye, Bourbon, Scotch, Brandy, Liqueurs, Cordials, Beer, Wine, Soda and Juice

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# BAR STATIONS

## MARTINI BAR (CHOOSE ONE)

Choices include: Espresso, Chocolate, Pomegranate, Very Berry or Watermelon  
Served by an Interactive Bartender with a Custom Ice Display  
(By Consumption plus \$450 Ice Sculpture and Setup)

## MOJITO BAR

Choose from Traditional or Strawberry  
with crushed Mint Leaves  
(By Consumption plus \$450 Ice Sculpture and Setup)

## SIGNATURE ICED SANGRIA BAR

Red Wine, Brandy and Fruit Juice  
Served in an Ice Bowl with Floating Fresh Fruit  
(By Consumption plus \$350 Ice Sculpture and Setup)

## BUBBLY BAR

Customize Your Glass of Champagne  
with Fresh Fruits and Purées  
(By Consumption plus \$500 Ice Sculpture and Setup)

## CONSUMPTION BAR

Mocktail	7
Domestic Beer	7
Imported Beer	8
Craft Beer	9
Hard Seltzer	9-12
Wine by the Glass	10
Champagne by the Glass	11
House Liquor	10
Call Liquor	11
Top Liquor	12+

## GUEST PAID BAR

Setup Charge \$250

Mocktail	8
Domestic Beer	8
Imported Beer	9
Craft Beer	10
Hard Seltzer	10-13
Wine by the Glass	11
Champagne by the Glass	12
House Liquor	11
Call Liquor	12
Top Liquor	13+

## WINES

The number indicates the price per bottle for table wine service.  
Wine Attendant(s) required for table service (by the bottle only) 150  
1 Attendant per 75 Guests

### SPARKLING & ROSÉ

Wycliff, California Champagne	36
Prima Perla Prosecco, Veneto, Italy	42
Château Routas, Rosé, Provence, France	42

### WHITE WINES

Canyon Road Chardonnay, Sonoma Valley, California	36
Fox Brook Sauvignon Blanc, California	36
Astica Sauvignon Blanc, Mendoza, Argentina	38
Spasso Pinot Grigio, Calco, Italy	38

### RED WINES

Fox Brook Merlot, Sonoma Valley, California	36
Fox Brook Cabernet, Sonoma Valley, California	36
Canyon Road Pinot Noir, California	38

Please inquire with your Event Producer if you have any specific requests.  
These selections are subject to change based on availability.

# POLICY GUIDELINES

Saphire Event Group prides itself in having all costs for services in writing.

## VENUE CAPACITIES

(Capacities may vary depending on table arrangement)

### MADERA BALLROOM

270 guests seated without a dance floor

220 guests seated with a dance floor

### GRAND BALLROOM

340 guests seated without a dance floor

280 guests seated with a dance floor

### THE TENT

270 guests seated with or without a dance floor

## PROPERTY RENTAL INFORMATION

- The package for a reception-only event is a five (5) hour rental period. Additional time may be purchased as well.
- For events that include both an on-site ceremony and a reception, the rental period is five and a half (5.5) hours.  
This includes thirty (30) minutes for the ceremony and five (5) hours for the reception.
  - The fee for an on-site ceremony is \$1,500.
- On holiday weekends such as Memorial Day, Labor Day, and Columbus Day, a Sunday is treated as a Saturday evening.
  - There is a fee of \$150 for the use of a coat room attendant.

## PAYMENT SCHEDULE

\$3,000 is required to reserve a date

\$3,000 fifteen (15) months before

\$3,000 one (1) year before

\$3,000 ten (10) months before

50% of your estimated total bill is due six months prior to the event

75% of your estimated total bill is due three months prior to the event

- If you are booking closer than this timeline indicates, we may work out a new payment schedule with you.
- If you are booking over fifteen (15) months out from your event date, we may add additional payments based on the date booked.
  - All payments are non-refundable.

## GUARANTEE AND DUE DATE

Final guaranteed guest count and menu with a completed guest list template shall be provided by the client twenty-one (21) days prior to the event date. Don't forget yourselves and any child over the age of two! We require final payment fourteen (14) days prior to the event date by certified check, bank cashier's check, or wire transfer. Saphire Event Group will prepare the bill based on the guest count provided. The guest count cannot be lowered after fourteen (14) days. No credit can be used towards other item(s) offered by Saphire Event Group if the guaranteed number of dinners is not used or is lower than the number of guests paid for.

## CREDIT CARDS

Credit cards are accepted only for the initial payment of \$3000 as well as for incidental charges for last-minute changes (i.e., consumption bar, extra time added, wine service by consumption, actual guest count exceeding the guaranteed amount, etc.) These charges will be paid post-event with the credit card and credit card authorization form that is on file. Personal checks are accepted for all payments except the final balance, which must be a certified check, bank cashier's check, or wire transfer.

## ADMINISTRATIVE FEES AND TAXES

A 22% administrative fee and a 6.25% Massachusetts tax is added to your subtotal where applicable and noted on your catering contract. There is an additional local tax of .75% added to food and beverage items only.

## SECURITY AND LIABILITY

Saphire Event Group requires either a security or police detail at all events at the client's expenditure. Please note the contracting party is fully responsible for any damages or actions done by any of their guests and will support any consequence.

## ARRIVAL TIMES

The couple and wedding party can arrive up to an hour and a half (ninety minutes) before the event to take pictures in the Grand Ballroom and Madera Ballroom and one hour (sixty minutes) for The Tent if your ceremony is on-site and if there are no events prior. For earlier arrivals, a charge will apply per half hour (consult your Event Producer for pricing). Early arrival times *may* be available for an additional fee, which must be approved by Saphire Event Group in advance. The property time begins when your ceremony begins (as listed on your invitation) or when cocktail hour starts if your ceremony is off-site.

## REHEARSALS

A rehearsal is included in your wedding package when hosting a ceremony on-site. Rehearsal time is available depending on the events scheduled and must be coordinated in advance with your Event Producer. This includes a Saphire Event Group Event Producer to guide you through the rehearsal and use of the facility for thirty (30) minutes. For a water station and cheese display, please add \$300.

## MENU SELECTION

Menu selection is approximately four (4) months before your event. A group tasting is usually organized by season or a private tasting can be arranged if you prefer. The food tasting is complimentary for the couple.

## FOOD SERVICE

Food allergies and other dietary restrictions are accommodated upon advance request. Please note that dairy free (DF), gluten free (GF), and vegan (V) options are denoted throughout the menu. The only food we allow to be brought on or off the property is cake and/or desserts from licensed bakeries. Saphire Event Group does not charge a cake-cutting fee.

## CHILDREN

Children must be supervised at all times. Meals for children under the age of twelve (12) are \$40.

## SEATING ARRANGEMENTS

A guaranteed guest count and seating plan is due twenty-one (21) days prior to your event.

## MEALS FOR THE VENDORS

We would be happy to provide the main course for the vendors (photographer, band members, DJ, videographer, etc.) for \$50 per person. We only allow soft drinks to be served to vendors.