



bar and bat mitzvahs



WARREN CONFERENCE CENTER AND INN

Framingham State University

Warren Conference Center and Inn
529 Chestnut Street Ashland, Massachusetts 01721
508.231.3000 warrencenter.com



CEREMONIES

FOR 2 TO 200

we have several locations to host your ceremony based on the size and needs of your group included in the ceremony fee is use and set up of white garden chairs

ceremony fee

1000

CEREMONY LOCATIONS

PINES ROOM

accommodating up to 150 guests this room is located on the first floor of the hayden lodge

PINES PATIO

this enclosed patio accommodates up to 200 for a ceremony under an awning

THE WARREN HOUSE

the telechron and maple rooms are available for ceremonies up to 50 guests

CELEBRATION LOCATIONS

mazel tov!

every bar and bat mitzvah has a personality all its own! that makes the warren conference center and inn an ideal location to host your celebration. our flexible menu options allow you to create the party you want. lunch and dinner menus are available for your family's special milestone.

THE WARREN HOUSE

ideal for smaller groups. the original home of henry & edith warren features two floors of event space with private entrances and working fireplaces.

THE HAYDEN LODGE

accommodating up to 250 guests the lodge is reminiscent of an alpine ski lodge and is home to the main and private dining rooms with a loft area overlooking the main dining room.

TENTED PAVILION

accommodating up to 250 guests for a unique outdoor location this private tented pavilion with paved ground is located right in the middle of the athletic fields. plenty of room for all activities, can be found in one spot for your group.

OVERNIGHT ACCOMODATIONS

out of town guests can stay close to all of the action at our quaint 49 room inn, or host a sleepover for your guest of honor in one of our 5 cabins. cabins features 4 bedrooms with 3 twin beds each, two bathrooms and a common living room

MINIMUM REVENUE REQUIREMENTS

minimum revenue requirements apply to all events based on the date and time of the event.

SATURDAYS

daytime events may start as early as 10:00am, but all must completed by 4:00pm

evening events may start as early as 6:00pm - 125 guest minimum

20% taxable administrative fee and 6.25% ma meals tax and .75% local meals tax will be added to your selections



WARREN YOUNG ADULT PACKAGE

priced per person

Ages 3 - 14

\$35 lunch ~ \$40 dinner

DISPLAYS

choose three

SEASONAL VEGETABLE DISPLAY

peppercorn, ranch and hummus

ORGANIC MIXED GREENS

tomato, cucumber, croutons
peppercorn, ranch and vinaigrette

CAESAR SALAD

focaccia croutons, shaved parmesan

MOZZARELLA STICKS

marinara sauce

HOMEMADE POTATO CHIPS WITH DIP

HOT ENTREES

choose three

BEEF HAMBURGERS

lettuce, tomato, onion, american cheese

KOSHER HOT DOGS WITH NEW ENGLAND STYLE BUNS

ketchup, mustard, relish

CHICKEN FINGERS

french fries, honey mustard

BAKED ZITI WITH MARINARA

HOMEMADE MACARONI AND CHEESE

CHEESE PIZZA

SWEET ENDINGS

SUNDAE BAR

chocolate and vanilla ice cream
hot fudge, whipped cream, cherries, sprinkles, m&m's, oreo's, chocolate chips

BEVERAGES

priced per person

UNLIMITED PITCHERS OF SODA

coke, diet coke,
ginger ale, sprite

4

UNLIMITED PITCHERS OF JUICE

apple, orange,
cranberry, pineapple

6

MOCKTAILS

arnold palmers,
shirley temples, roy rogers,
sparkling grape juice

8

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HORS D' OEUVRES

priced per person

CULINARY DISPLAYS

IMPORTED AND DOMESTIC CHEESE STATION

aged cheddar, stilton, smoked gouda, goat cheese, buffalo mozzarella, provolone, cantal, asiago, seasonal fruit, crackers

4

CRUDITÉ DISPLAY

an assortment of the finest of seasonal vegetables with dipping sauces

4

BAKED BRIE

imported aged brie wrapped in puff pastry with raspberry coulis and crackers

4

DIM SUM STATION

assorted pork, shrimp, and vegetable dumplings with traditional dipping sauces

6

THE MEZZE TABLE

specialty itallian meats, manchego, gorgonzola, chevre, marinated bocconcini, sun dried tomato pesto, roasted fennel, roasted red peppers, artichoke hearts, cured tomatoes, olives, foccacia, ciabatta, bread sticks

10

MEDITERRANEAN STATION

vine ripened tomatoes, fresh buffalo mozzarella, cucumber relish, hummus, olive tapenade, roasted peppers, crumbled feta, assorted flat breads

9

MASHED POTATO "MARTINI"

homemade mashed potatoes presented in a martini glass with accompaniments: whipped butter, sour cream, chives, scallions, roasted garlic, sautéed onion and mushroom compote, cheddar cheese, bacon, bleu cheese, broccoli, fried leeks

8

PASSED HORS D'OEUVRES

TRADITIONAL SELECTIONS

BRUSCHETTA OF PROSCIUTTO AND MELON

with basil oil

SESAME CHICKEN

with sweet red chili dipping sauce

SPANAKOPITA

phyllo stuffed with spinach and feta

POTATO LATKES

with crème fraiche

TOMATO BRUSCHETTA ON GARLIC TOAST POINTS

FOUR CHEESE AND ROASTED GARLIC PASTRY TWISTS

with chive oil

COCONUT CRUSTED CHICKEN

with honey mustard dip

VEGETARIAN SPRING ROLL

with hoisin and scallion

ARTICHOKE, OLIVE AND GOAT CHEESE TARTLETS

4

PREMIUM SELECTIONS

BACON WRAPPED LIME SCENTED SCALLOPS

CHILLED JUMBO SHRIMP

with cocktail sauce

PETITE CRAB CAKES

with red pepper remoulade

SMOKED SALMON ON FOCACCIA CRISPS

CRISPY COCONUT SHRIMP

with sweet red chili sauce

HERB CRUSTED BABY LAMB CHOPS

with english mint demi

TINY MAINE LOBSTER SALAD CROISSANT

MINI CHEESEBURGER ON BRIOCHE BUN

with herb remoulade

5

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PLATED LUNCHEONS

choose from one soup or salad, one main course entrée and one dessert
all plated lunches include choice of two accompaniments, rolls and butter, coffee and tea

SOUPS AND SALADS

select one

CHICKEN VEGETABLE SOUP

VEGETABLE LENTIL SOUP

BUTTERNUT APPLE SOUP

HOUSE SALAD

wild field greens, fresh vegetables,
house vinaigrette

CAESAR SALAD

baby romaine, focaccia croutons,
shaved asiago, caesar dressing

BABY SPINACH SALAD

baby spinach, dried fruits,
manchego,
pistachio balsamic vinaigrette

POACHED PEAR SALAD

wild field greens, grenadine
poached pear, walnuts,
gorgonzola,
poppy seed vinaigrette

ENTRÉES

select one ~ add a second choice for \$5
vegetarian and vegan options available

BAKED HADDOCK

herb crusted, lemon beurre blanc

36

MEDITERRANEAN CHICKEN

marinated statler chicken breast, mediterranean
style relish

34

HERB MARINATED CHICKEN

herb marinated breast of chicken, sauteed shallots,
wild mushroom demi glace

34

CHICKEN ROMA

pan seared chicken, prosciutto, tomato, basil,
provolone, marsala Sauce

36

CITRUS MARINATED SALMON

grilled salmon filet, lime, cilantro

38

GRILLED FILET MIGNON

herb encrusted beef filet, frizzled onions, demi glace

44

ACCOMPANIMENTS

select two

GLAZED CARROTS

ASPARAGUS

BUTTERNUT SQUASH

ROASTED BEETS

BROCCOLINI

**GREEN BEANS, FENNEL,
ROASTED PEPPER**

GARLIC MASHED POTATOES

WILD RICE PILAF

LEMON ZESTED BASMATI RICE

BUTTER WHIPPED POTATO

SEASONAL RISOTTO

DESSERT

select one

FRESH BERRY COBBLER

APPLE CRISP

CHOCOLATE MOUSSE

NY STYLE CHEESECAKE

SORBET OR ICE CREAM

FRESH SEASONAL BERRIES

20% taxable administrative fee and 6.25% ma meals tax and .75% local meals tax will be added to your selections



PLATED DINNERS

choose from one soup or salad, one main course entrée and one dessert
all plated dinners include choice of two accompaniments, rolls and butter, coffee and tea

SOUPS AND SALADS

select one ~ add an additional course for \$5

CHICKEN VEGETABLE SOUP

VEGETABLE LENTIL SOUP

BUTTERNUT APPLE SOUP

HOUSE SALAD

wild field greens, fresh vegetables,
house vinaigrette

CAESAR SALAD

baby romaine, focaccia croutons,
shaved asiago, caesar dressing

BABY SPINACH SALAD

baby spinach, dried fruits,
manchego,
pistachio balsamic vinaigrette

POACHED PEAR SALAD

wild field greens, grenadine
paoched pear, walnuts,
gorgonzola,
poppy seed vinaigrette

MOZZARELLA AND TOMATO SALAD

fresh buffalo mozzarella, vine
ripened tomatoes,
basil, balsamic vinaigrette

CRISP WEDGE SALAD

iceberg lettuce wedge, vine
ripened tomato,
bacon, crumbled bleu cheese

ENTRÉES

select one ~ add a second choice for \$5 ~ vegetarian and vegan options available

MEDITERRANEAN CHICKEN

marinated statler chicken breast,
mediterranean style relish

HERB MARINATED CHICKEN

herb marinated breast of chicken,
sautéed shallots, wild mushroom demi glace

BAKED HADDOCK

herb crusted, lemon beurre blanc

CHICKEN ROMA

pan seared chicken, prosciutto, tomato, basil,
provolone, marsala Sauce

42 GRILLED FILET MIGNON 50

herb encrusted beef filet, frizzled onions, demi glace

42 CARVED ROASTED SIRLOIN 50

roasted sirloin, frizzled onions, port demi glace

CITRUS MARINATED SALMON 46

grilled salmon filet, lime, cilantro

44 FILET MIGNON AND SALMON 50

petit filet, marinated grilled salmon, dijon hollandaise

42 FILET MIGNON AND PRAWNS 50

petit filet, jumbo prawns sautéed in garlic and
lemongrass

ACCOMPANIMENTS

select two

GLAZED CARROTS

ASPARAGUS

BUTTERNUT SQUASH

ROASTED BEETS

BROCCOLINI

GREEN BEANS, FENNEL,

ROASTED PEPPER

GARLIC MASHED POTATOES

WILD RICE PILAF

LEMON ZESTED BASMATI RICE

BUTTER WHIPPED POTATO

SEASONAL RISOTTO

DESSERT

select one

FRESH BERRY COBBLER

APPLE CRISP

CHOCOLATE MOUSSE

NY STYLE CHEESECAKE

SORBET OR ICE CREAM

FRESH SEASONAL BERRIES

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VEGETARIAN OPTIONS

lunch / dinner

WILD MUSHROOM RAVIOLI

shallot cream, roasted red pepper coulis,
seared shitake mushrooms

30 / 36

GRILLED VEGETABLE PLATTER, BROWN RICE*

balsamic marinated grilled assorted vegetables, brown rice pilaf

30 / 36

TOFU CACCIATORE, PINEAPPLE BROWN RICE*

seared tofu in a classic cacciatore sauce, pineapple brown rice

32 / 38

BROCCOLI TOFU STIR FRY, PINEAPPLE BROWN RICE*

broccoli florets, tofu, asian soy glaze, pineapple brown rice

30 / 36

*** VEGAN**

DESSERT ENHANCEMENTS

priced per person

CHOCOLATE DIPPED STRAWBERRIES

fresh strawberries hand dipped in dark chocolate

4

PETITE DESSERT BUFFET

chocolate covered strawberries, sliced fresh fruits, seasonal berries, petite french pastries

9

VIENNESE DESSERT TABLE

chocolate fondue, seasonal fresh fruits, petite cheesecake, mini french pastries, assorted homemade cookies, mini cannolis, biscotti, tiramisu

13

DELUXE COFFEE STATION

arabica coffees, assorted teas, hazelnut, caramel, and vanilla flavorings, cinnamon sticks, fresh whipped cream, chocolate shavings

5

FOOD ALLERGEN STATEMENT

The Warren Conference Center and Inn is not a food allergen-free facility. Foods produced at our facility may contain traces of milk, eggs, nuts, tree nuts, fish, shellfish, soy and wheat. Although we'll do our best to prepare meals to your specific needs you need to be aware that cross contamination may occur with products that are stored and produced in our facility, and can cause trouble if any guest is very sensitive to food allergens.

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BEVERAGES

all hosted bars are available on a consumption or flat rate per person, per hour basis

HOUSE SELECT **7**

smirnoff, beefeater, bacardi silver, sauza silver, cutty sark, seagram's v.o., seagram's 7, jim beam

PREMIUM **8**

kettle one, tanqueray, captain morgan, sauza gold, dewar's, jack daniels

TOP SHELF **9**

grey goose, bombay sapphire, johnny walker black, jameson's, crown royal

CORDIALS **9**

bailey's, frangelico, amaretto di soronno, hennessey vsop, grand marinier, drambuie, sambuca romana, chambord

MARTINI / SPECIALTY COCKTAILS **10**

BOTTLED BEERS

- budweiser **4**
- bud light **4**
- o'douls **4**
- sam adams **5**
- heineken **5**
- amstel light **5**
- corona (seasonal) **5**
- sam seasonal **5**

WINE / SOFT DRINKS

- house wines **7**
- soft drinks **2**
- juices **2**

specialty wines, liquors and beers may be available to suit your preferences and will be priced accordingly based on availability. a minimum of two weeks is required for special orders.

BEVERAGE PACKAGES

all packages are priced per adult
all bottled beers, house wines and soft drinks included

HOSTED HOUSE SELECT BAR

- one hour **15**
- two hours **20**
- three hours **25**
- four hours **30**

HOSTED PREMIUM BAR

- one hour **18**
- two hours **23**
- three hours **28**
- four hours **33**

HOSTED TOP SHELF BAR WITH CORDIALS

- one hour **20**
- two hours **24**
- three hours **28**
- four hours **32**

a bartender fee of \$150 per bartender will be charged for all bars

Liquor Policy

The Warren Conference Center and Inn is the only licensee authorized by the Commonwealth of Massachusetts and the Town of Ashland, to sell and serve liquor, beer and wine on the premises. No beverages may be brought into or removed from the property. The Warren Conference Center and Inn reserves the right to refuse alcohol service to anyone at any time. We reserve the right to discontinue bar service for any reason. Proper identification is required by all guests.

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SPECIALTY SIGNATURE COCKTAILS

butler passed or available at the bar with personalized name and signage

RED

RED SANGRIA red wine, flavored vodka and fruit juices

POMEGRANATE CAIPIROSKA vodka, pomegranate juice, simple syrup, lime and sparkling water

CAPE CODDER vodka, cranberry juice
-make it sparkle with sparkling wine

POINSETTIA champagne, cranberry juice

RED FAERIE pinot noir, apple juice, lemon juice, grapefruit juice

PINK

BRIDAL BLUSH vodka, triple sec, lemonade, grenadine

ROSE PUNCH rose wine, lemonade, Chambord

COSMOPOLITAN vodka, triple sec, cranberry juice

POMEGRANATE MARTINI vodka, pomegranate juice, cointreau, lemon, sparkling water

PINK SUNSET champagne, orange juice, grenadine

YELLOW/ORANGE

LEMONDROP MARTINI vodka, lemon juice, triple sec, limoncello

MIMOSA PUNCH champagne, orange juice, ginger ale

PEAR MELBA MARTINI vodka, chambord, pear nectar, raspberries

BOURBON FIZZ bourbon, amaretto, sambucca, orange juice, sparkling water

ROSEMARY CITRUS PUNCH gin, orange juice, lemon juice, rosemary, simple syrup

ORANGE CREAMSICLE orange vodka, triple sec, blood orange juice, vanilla, cream

SPIKED PEACH TEA jack daniels, peach tea, peach nectar

GREEN

MINT JULEP bourbon, mint, simple syrup

CUCUMBER MINT GIMLET cucumber gin, mint, simple syrup, lime

FLYING GRASSHOPPER vodka, white crème de cacao, crème de menthe

MOJITO rum, mint, lime, sparkling water

BLUE

BLUE SWOON champagne, blue curacao, apple juice, lime juice

AQUATINI vodka, sweet and sour mix, blue curacao, pineapple juice

BLUE OCEAN vodka, blue curacao, grapefruit juice, simple syrup

THE KNOT silver rum, blue curacao, pineapple juice

PURPLE

PURPLE TURTLE coconut rum, triple sec, blue curacao, cranberry juice

PURPLE RUSSIAN vodka, blue curacao, citrus soda, grenadine

PURPLE SURFER coconut, spiced and silver rum, pineapple juice, sweet and sour mix, grape juice

PURPLE HAZE vodka, chambord, triple sec, cranberry juice, pineapple juice

signature cocktails are a great way to add a personalized touch to your special day.

select from our list based on color or allow our mixologists to craft your own recipe!

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WINE SELECTIONS

our wine selections have been chosen to compliment your menu and accommodate a variety of palettes

CHAMPAGNES & SPARKLING WINES

	bottle
nino franco prosecco, veneto, italy	48
domaine carneros, brut, napa, california	52
taittinger brut la francaise, champagne, france	88

WHITE WINES

chardonnay, cakebread cellars, napa, california	64
chardonnay, simi, sonoma, california	42
chardonnay, somoma cutrer, russian river, california	48
chardonnay, clos du bois, sonoma, california	36
chablis, abler bichot, france	46
sauvignon blanc, kenwood, sonoma, california	48
sauvignon blanc, kim crawford, marlborough, new zealand	42
pinot grigio, ruffino, lumina, delle venezie, italy	32
pinot gris, king estate, oregon	44
reisling, blufeld, mosel, germany	32

RED WINES

cabernet sauvignon, robert mondavi, napa, california	52
cabernet sauvignon, robert mondavi, private selection, california	32
cabernet sauvignon, estancia, paso robles, california	42
cabernet sauvignon, mt veeder, napa, california	98
merlot, blackstone, california	32
merlot, kenwood, "jack london", sonoma, california	52
malbec, kaiken, mendoza, argentina	34
rioja, palacios la montesa, rioja, spain	45
pinot noir, mark west, sonoma, california	38
pinot noir, wildhorse, central coast, california	46
pinot noir, j vineyards, russian river, california	64

specialty wines, liquors and beers may be available to suit your preferences and will be priced accordingly based on availability

a minimum of two weeks is required for special orders

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ADDITIONAL ENHANCEMENTS

THESE ITEMS CAN BE ADDED TO ENHANCE YOUR SPECIAL DAY

CHIVARI BALLROOM CHAIRS

10

silver, gold, natural, fruitwood, black or white
with seat cushion in your choice of color,
priced per chair

SPECIALTY TABLE LINENS

BASED ON SELECTION

enhance the look of the room with specialty linens,
toppers, runners and napkins are available

MENU CARDS

3

personalized and printed on high quality parchment paper
priced per card

VOTIVE CANDLES

2

accentuate your centerpiece by adding votive candles to your guest tables
priced per votive

LANTERNS

10

line the pathways with twinkles of flickering light
priced per lantern

FIRE BOWL

150

located on the front patio for your reception

CANDY BAR

7

jars, canisters, bowls and baskets full of candy with small, handled containers
for your guests to create their own favor boxes
priced per person

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PREFERRED VENDORS

FLORISTS

	PHONE	WEBSITE
tamara reid designs	774-571-8043	www.tamarareiddesigns.com
mugford's flower shoppe	508-836-5554	www.mugfords.com
debra's flowers	508-429-1051	www.debrasflowers.com
petal pushers studio	508-655-2440	www.petalpushersstudio.com

PHOTOGRAPHERS

ron kolias photography	603-703-4201	www.ronkoliasphoto.com
jlm studios	617-765-0500	www.jlm-studio.com
stacie kirkwood photography	617-916-2037	www.staciekirkwood.com
sarah montani photography	508-397-4270	www.sarahmontaniphotography.com
the henry studio	508-429-2120	www.thehenrystudio.com
michael heath photography	508-429-8319	www.heathphotography.com

ENTERTAINMENT

craig sutton	508-877-8535	www.eventgo2guy.com
c-zone music – greg capozzi	617-320-0723	www.czonemusic.com
617 weddings	617-765-0005	www.617weddings.com
the linden duet – flutist & harpist	508-875-6050	www.lindenduet.com
gilded harps	978-443-0656	www.gildedharps.com

BAKERS

icing on the cake	617-969-1830	www.theicingonthecake.com
gerardo's italian bakery	508-835-2200	www.gerardositalianbakery.com
cocobeni confections	508-393-2253	www.cocobeniconfections.com

TRANSPORTATION

knight's limousine	508-839-6252	www.knightslimo.com
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