



catering



WARREN CONFERENCE CENTER AND INN

Framingham State University

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



BREAKFAST SELECTIONS

priced per person

all breakfasts are served with freshly brewed coffee, decaffeinated coffee, assorted specialty teas, hot chocolate, assorted juices, regular and low fat milk

TELECHRON CONTINENTAL BREAKFAST 13

assorted breakfast breads, danish, muffins, assorted bagels, cream cheese, butter, fruit preserves, yogurts and seasonal fresh fruit

minimum of 25 guests

HENRY WARREN CONTINENTAL BREAKFAST 18

assorted breakfast breads, danish, scones, strudel, muffins, assorted bagels, cream cheese, butter, fruit preserves, yogurts, seasonal fresh fruit, smoked salmon, red onion, capers, sliced tomatoes, lemon and chives

minimum of 25 guests

THE RESERVOIR FULL BREAKFAST BUFFET 22

assorted muffins and bagels with cream cheese, butter, fruit preserves, yogurt, seasonal fresh fruit, scrambled eggs, bacon and sausage, belgian waffles with assorted toppings, country style home fried potatoes with peppers and onions

minimum of 50 guests

ADDITIONAL BREAKFAST ITEMS

priced per person

SOUTHWESTERN EGG BURRITO 5

salsa, chorizo, cheese, spinach

MINI SAUSAGE & EGG BISCUIT SANDWICH 5

ASSORTED MINI QUICHE 5

SMOKED SALMON DISPLAY 9

OMELET STATION* 7

cheddar & swiss cheese, mushrooms, onions, asparagus, peppers, tomato, ham, bacon, chorizo sausage

* omelet station chef attendant fee **125**
per attendant

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



HAYDEN BRUNCH BUFFET

minimum of 50 guests

with freshly brewed coffee, decaffeinated coffee,
assorted specialty teas, hot chocolate, assorted juices, regular and low fat milk

sliced fresh seasonal fruit and berries
baby spinach salad, fresh berries, balsamic dressing
mixed greens, craisins, sunflower seeds, chevre
garden salad with assorted dressings
cage free scrambled eggs, salsa, aged cheddar
breakfast potatoes

muffins, bagels, croissants, danish pastries, breakfast breads
sweet butter, preserves and flavored cream cheeses

CHOICE OF TWO

apple wood smoked bacon, turkey bacon, pork sausage, turkey or chicken sausage

CHOICE OF ONE

french toast, pancakes, waffles

CHOICE OF TWO

SEARED CHICKEN BRUSCHETTA

marinated chicken breast with tomato bruschetta

CHICKEN MARSALA

seared marinated chicken Breast with mushroom marsala

VEGETABLE STUFFED SOLE

tomato coulis

GRILLED MAHI-MAHI

mango chutney

GRILLED MARINATED BEEF TIPS

roasted pepper relish

SEARED DUCK BREAST

dried fruit chutney

chef's choice of vegetable and starch

chef's selection of fresh desserts

house baked cookies and brownies

45

per person

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



LUNCH BUFFETS

priced per person
with freshly brewed coffee,
decaffeinated coffee, assorted specialty teas, soft drinks

GARDEN PARTY

cheese display
imported and domestic cheeses with crackers

sliced fresh seasonal fruit

wild field greens, fresh vegetables,
house vinaigrette

baby spinach, strawberries,
balsamic glaze

pasta salad primavera

SOUP

chicken orzo vegetable soup

WRAP SANDWICHES

oven roasted turkey
brie, dried cranberries, pecans

waldorf chicken salad
raisins, walnuts

black forest ham
provolone cheese, honey mustard

grilled vegetable

DESSERT

selection of homemade desserts,
fruits, cookies, brownies

28

CHEF'S BUFFET

this menu is crafted daily
by our executive chef and
is inspired by the best offerings in the market

SALADS

three salads
assorted toppings and dressings

SANDWICHES

an assortment of petite sandwiches

homemade potato chips

SOUPS

two homemade soups

gourmet bistro rolls

ENTREES

two hot entrees

ACCOMPANIMENTS

two vegetables and one starch

DESSERT

selection of fresh desserts, one hot dessert,
fruits, cookies, brownies

the chef's buffet offers many items daily that are
prepared with your health and wellness in mind
these items are marked FIT

25

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



THEMED BUFFETS

priced per person ~ minimum of 25 guests
with freshly brewed coffee,
decaffeinated coffee, assorted specialty teas, soft drinks

NORTH END BUFFET

CAESAR SALAD

baby romaine, focaccia croutons,
shaved asiago cheese, caesar dressing

CHICKEN PARMESAN

breaded chicken breast, marinara sauce,
mozzarella cheese

PENNE MARINARA

with homemade sauce

HOMEMADE MEATBALLS

with homemade sauce

CHEF'S VEGETABLE CHOICE

garlic bread and gourmet bistro rolls

DESSERT

homemade cookies & brownies

25

ENHANCEMENTS

per person

- tuscan minestrone soup **3**
- grilled tomato eggplant soup **3**
- fried calamari, marinara Sauce **3**
- shrimp scampi **6**
- baked haddock **6**
tomato, onion and caper relish
- veal saltimbocca **7**
veal cutlet, prosciutto, spinach,
sage and Wine Sauce
- italian dessert table **5**
cream puffs, cannolis, biscotti

SOUTH OF THE BORDER BUFFET

CHOPPED TACO SALAD

lettuce, tomato, onions, beef chili,
guacamole, sour cream,
cheddar cheese, black olives

QUESADILLA

roasted vegetables, monterey jack cheese

GRILLED CHICKEN FAJITAS

peppers, onions, salsa, guacamole,
grated cheese, sour cream

MEXICAN VEGETABLES

corn, garbanzo beans, bell peppers

MEXICAN RED BEAN RICE

corn bread with whipped butter

DESSERT

coconut rice pudding,
pineapple upside down cake

30

ENHANCEMENTS

per person

- beef or vegetarian chili **3**
- southwestern corn chowder **3**
- tri colored chips, salsa, guacamole **3**
- refried beans **3**
- beef Tacos **3**
- jambalaya **5**
shrimp, rice, peppers, celery, garlic, tomatoes
- sizzling flank steak **6**
peppers and onions

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



THEMED BUFFETS

priced per person ~ minimum of 25 guests
with freshly brewed coffee,
decaffeinated coffee, assorted specialty teas, soft drinks

ASIAN INFLUENCE

HOT AND SOUR CHICKEN SOUP

VEGETABLE LO-MEIN SALAD

fresh seasonal vegetables, noodles, ginger dressing

CHICKEN STIR Fry

peppers, onions, snap peas, mushrooms,
water chestnuts, bean sprouts, ginger, soy glaze

ASIAN VEGETABLES

JASMINE RICE

DESSERT

tropical fruit salad, seasonal fruit
banana custard, fortune cookies

30

ENHANCEMENTS

per person

- vegetable spring rolls **3**
- sweet chili dipping sauce
- crab rangoon **3**
- dim sum **6**
- steamed chicken, pork and vegetable dumplings
with dipping sauces
- tofu broccoli stir fry **5**
- stir fry beef and mushrooms **6**

TASTE OF NEW ENGLAND

NEW ENGLAND CLAM CHOWDER

BABY FIELD GREENS

dried cranberries, balsamic dressing

YANKEE POT ROAST

slow roasted, carrots, potatoes, gravy

BAKED HADDOCK

herb crusted, lemon beurre blanc

CIDER GLAZED CARROTS

SUCCOTASH

fresh lima beans, tomatoes, corn, red peppers

BOSTON BAKED BEANS

BROWN BREAD, GOURMET BISTRO ROLLS

DESSERT

grape nut pudding, sliced seasonal fresh fruit,
choice of blueberry or boston cream pie

32

ENHANCEMENTS

per person

- french onion soup **3**
- homemade meatloaf **5**
- chicken pot pie **5**
- shepherd's pie **6**
- apple crisp, fresh whipped cream **4**

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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

34

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

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COCKTAIL RECEPTIONS

priced per person

CULINARY DISPLAYS

IMPORTED AND DOMESTIC CHEESE STATION 4
aged cheddar, stilton, smoked gouda, goat cheese, buffalo mozzarella, provolone, seasonal fruit, crackers

MIDDLE EASTERN SPREADS 4
hummus, baba ghanoush, tzatziki, stuffed grape leaves, assorted olives, grilled flat breads, pita

CRUDITÉ DISPLAY 4
an assortment of the finest of seasonal vegetables with dipping sauces

BAKED BRIE * 4
imported aged brie wrapped in puff pastry with raspberry coulis and crackers

DIM SUM STATION * 6
assorted pork, shrimp, and vegetable dumplings with traditional dipping sauces

THE MEZZE TABLE * 10
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

MEDITERRANEAN STATION * 9
vine ripened tomatoes, fresh buffalo mozzarella, cucumber relish, hummus, olive tapenade, roasted peppers, crumbled feta, flat breads

MASHED POTATO "MARTINI" * 8
homemade mashed potatoes presented in a martini glass with whipped butter, sour cream, chives, scallions, roasted garlic, sautéed onion and mushroom compote, cheddar and bleu cheese, bacon, broccoli, fried leeks

*minimum 25 guests

PASSED HORS D'OEUVRES

BRUSCHETTA OF PROSCIUTTO AND MELON 4
with basil oil

SESAME CHICKEN 4
with sweet red chili dipping sauce

SPANAKOPITA* 4
phyllo stuffed with spinach and feta

POTATO LATKES * 4
with crème fraiche

TOMATO BRUSCHETTA ON GARLIC TOAST POINTS* 4

FOUR CHEESE AND ROASTED GARLIC PASTRY TWISTS* 4
with chive oil

COCONUT CRUSTED CHICKEN 4
with honey mustard dip

VEGETARIAN SPRING ROLL* 4
with hoisin and scallion

ARTICHOKE, OLIVE AND GOAT CHEESE TARTLETS* 4

BACON WRAPPED LIME SCENTED SCALLOPS 5

CHILLED JUMBO SHRIMP 5
with cocktail sauce

PETITE CRAB CAKES 5
with red pepper remoulade

SMOKED SALMON ON FOCACCIA CRISPS 5

CRISPY COCONUT SHRIMP 5
with sweet red chili sauce

HERB CRUSTED BABY LAMB CHOPS 5
with english mint demi

TINY MAINE LOBSTER SALAD CROISSANT 5

MINI CHEESEBURGER ON BRIOCHE BUN 5
with herb remoulade

* vegetarian

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COCKTAIL RECEPTIONS

priced per person

stations are a nice addition to culinary displays and passed hors d'oeuvres and are portioned and priced accordingly

CARVING STATIONS*

minimum of 25 guests

priced per person

with condiments and assorted artisan breads

SMOKED HONEY GLAZED HAM 7

riesling citrus relish

GRILLED MARINATED PORK LOIN 7

maple barbecue sauce

SLOW ROASTED TURKEY 7

cranberry apricot chutney, corn bread stuffing, gravy

WHOLE ROASTED LAMB RACK 7

mint au jus

HERB ROASTED TENDERLOIN OF BEEF 12

wild mushroom demi glace

SLOW ROASTED BLACK ANGUS PRIME RIB 12

natural jus, horseradish cream

* 125 per chef attendant per hour

PASTA STATION*

minimum of 25 Guests

priced per person

parmesan cheese, garlic bread, gourmet rolls

SELECT TWO SAUCES

- tomodoro three mushroom
primavera bolognese
truffle brandy cream pesto cream
white clam sauce lemon, caper, artichoke, scampi

SELECT ONE PASTA

- penne farfalle linguine

6

ENHANCEMENTS

per person

- chicken 4
shrimp 6
cheese tortellini, marinara 4
wild mushroom ravioli 5
shallot cream, roasted red pepper coulis, seared shitake mushrooms

* 125 per chef attendant per hour

SWEET STATIONS

priced Per person

PETITE DESSERT BUFFET 9 HOT BEVERAGE STATION * 3

chocolate covered strawberries, fresh fruits, seasonal berries, mini french pastries

freshly brewed arabica coffee, decaffeinated coffee, assorted specialty teas, hot chocolate

VIENNESE DESSERT TABLE 13 DELUXE HOT BEVERAGE STATION * 6

minimum of 25 guests

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

freshly brewed arabica coffee, decaffeinated coffee, assorted specialty teas, hot chocolate, hazelnut, carmel and vanilla flavor enhancers, cinnamon sticks, fresh whipped cream, chocolate shavings

CHOCOLATE DIPPED STRAWBERRIES 3 *cordials can be added for 9 each

HOME MADE COOKIES AND BROWNIES 3

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PLATED DINNERS

priced per person

choice of salad or soup, one entrée, dessert, gourmet bistro rolls, coffee or tea

SOUPS AND SALADS

select one ~ add an additional course for 5

SOUPS	HOUSE SALAD	POACHED PEAR SALAD
BEEF BARLEY	wild field greens, fresh vegetables, house vinaigrette	wild field greens, grenadine poached pear, walnuts, gorgonzola, poppy seed vinaigrette
NEW ENGLAND CLAM CHOWDER		
BUTTERNUT APPLE	CAESAR SALAD	MOZZARELLA AND TOMATO SALAD
ROASTED TOMATO & EGGPLANT	baby romaine, focaccia croutons, shaved asiago, caesar dressing	fresh buffalo mozzarella, vine ripened tomatoes, basil, balsamic vinaigrette
CHICKEN VEGETABLE		
VEGETABLE LENTIL	BABY SPINACH SALAD	CRISP WEDGE SALAD
MINISTRONE	baby spinach, dried fruits, manchego, pistachio balsamic vinaigrette	iceberg lettuce wedge, vine ripened tomato, bacon, crumbled bleu cheese, house vinaigrette
WHITE BEAN CHORIZO		

ENTRÉES

select one ~ add a second choice for 5

MARINATED STATLER CHICKEN BREAST	40	WILD MUSHROOM RAVIOLI	35
sautéed shallot, roasted garlic emulsion		shallot cream, roasted red pepper coulis, seared shitake mushrooms	
VEGETABLE STUFFED SOLE	42		
grilled tomato coulis			
GRILLED MAHI-MAHI	42	VEGAN OPTIONS	
pineapple mango chutney			
PAN SEARED MARINATED SALMON	42	GRILLED VEGETABLE PLATTER	35
tomato, caper, onion relish		balsamic marinated grilled vegetables, brown rice pilaf	
GRILLED CENTER CUT PORK CHOP	42	TOFU CACCIATORE	35
apple, cranberry chutney		seared tofu, classic cacciatore Sauce, pineapple brown rice	
ROSEMARY STATLER CHICKEN	40	BROCCOLI TOFU STIR FRY	35
goat cheese stuffed marinated seared chicken breast, rosemary demi glace		broccoli florets, tofu, soy glaze, pineapple brown rice	
SLOW ROASTED PRIME RIB OF BEEF	48		
au jus, horseradish cream			
GRILLED FILET MIGNON	48		
chanterelle stew, garlic jus			
GRILLED FILET MIGNON AND SALMON	48		
dijon mustard cream			

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



PLATED DINNERS CONTINUED

priced per person

choice of salad or soup, one entrée, dessert, gourmet bistro rolls, coffee or tea

ACCOMPANIMENTS

select two

VEGETABLES

glazed carrots

asparagus

butternut squash

broccolini

green beans, fennel, roasted pepper

STARCHES

garlic mashed potatoes

wild rice pilaf

roasted fingerling potatoes

lemon zested basmati rice

seasonal risotto

DESSERT

select one

FRESH BERRY COBLER

fresh whipped cream

CHOCOLATE MOUSSE

fresh whipped cream

WARM CARAMEL RAISIN

BRIOCHE BREAD PUDDING

fresh whipped cream

WARM APPLE CRISP

fresh whipped cream

CRÈME BRULEE

fresh berry compote

TIRAMISU

NEW YORK CHEESECAKE

fresh berry compote

FRESH FRUIT SORBET

CHILDRENS OPTIONS

select one ~ with soft drink or milk

25

per child

WARREN BURGER

american cheese, lettuce, tomato, pickle
on a kaiser roll, french fries

PENNE PASTA

tomato meat sauce or butter, parmesan cheese

INDIVIDUAL CHEESE PIZZA

CHICKEN FINGERS

barbeque sauce, french fries

BAKED MACARONI AND CHEESE

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BARBECUE BUFFETS

priced per person
with garden salad, sliced watermelon, lemonade and iced tea

THE WARREN BARBECUE

- boneless barbecued chicken
- grilled angus hamburgers on kaiser rolls
- 100% beef hot dogs
- corn on the cob
- homemade pasta salad
- homemade cole slaw
- potato chips
- ice cream novelty cart

31

TAILGATE PARTY

- hot smoked baby back ribs
- buffalo wings with celery and ranch dressing
- grilled italian sausage with peppers and onions
- chili con carne
- tortilla chips, salsa, guacamole, cheese, black olives, sliced jalapeños
- homemade potato salad
- pickled cucumber salad
- assorted dessert bars

41

MIXED GRILL

- marinated sirloin steak
- marinated atlantic salmon
- blackened chicken
- red beans and rice
- grilled vegetable skewers
- pasta salad primavera
- ice cream novelty cart

51

NEW ENGLAND CLAM BAKE

- new england clam chowder
- 1 ½ pound steamed lobster, butter, lemon (one per person)
- honey stung roasted chicken
- corn on the cob
- roasted yukon gold potatoes
- make your own strawberry shortcake bar

65

ENHANCEMENTS

priced per person

GRILLED KIELBASA	4	MAKE YOUR OWN STRAWBERRY SHORTCAKE	6
GRILLED ITALIAN SAUSAGE with peppers & onions	5	homemade biscuits, strawberries, whipped cream	
BABY BACK RIBS	7	ICE CREAM NOVELTY CART	4
HOUSE BAKED COOKIES AND BROWNIES	3	MAKE YOUR OWN SUNDAE BAR	7
FRESH FRUITS – WHOLE	3	vanilla and chocolate ice cream, hot fudge, strawberries, whipped cream, cherries, nuts, candy toppings	
FRESH FRUITS – SLICED	4	COFFEE AND TEA	2

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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 21
- two hours 26
- three hours 31
- four hours 36

a bartender fee of \$50 per bartender per hour will be charged for all bars~minimum of 3 hours

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

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



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

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a minimum of two weeks is required for special orders

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



ROOM RENTAL CHARGES

Based on location room rental fees will be added to your selections

EVENT TIMING

All events must be completed by 12:00am

Saturdays - Daytime events fall between 10:00am—4:00pm. Evening events fall between 6:00pm—12:00am

OVERNIGHT ACCOMMODATIONS

There are on-site lodgings for your guests. Please call for rates and availability.

MINIMUM REVENUE REQUIREMENT

All events are required to meet revenue / package minimums determined by date, time, and location of the event and will be outlined in your contract. Room rental fees may apply.

MENU PRICING

Menu prices are published periodically and are subject to change without notice based on availability and market conditions.

DEPOSIT & FINAL PAYMENT

A non-refundable deposit of 25% of the estimated value of the function is due with the signed contract. We accept MasterCard, Visa, Discover, Diner's Club and American Express.

ADMINISTRATIVE CHARGE AND SALES TAX

Menu items, packages and additional food enhancements are subject to a Taxable 20% Administrative Charge and 6.25% Massachusetts State Meal Tax.

FOOD POLICY

Due to insurance and health code regulations, all food and beverage items must be provided by The Warren Conference Center and Inn and are not allowed to be removed from an event. Your menu selections are due fourteen (14) days prior to the event. Some selections may be seasonal, should an item be unavailable due to poor quality or seasonality alternative items will be offered.

FOOD ALLERGEN STATEMENT

The Warren Conference Center & 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.

LIQUOR POLICY

The Warren Conference Center & Inn is the only licensee authorized by the Commonwealth of Massachusetts and the Town of Ashland, to sell and serve food, liquor, beer and wine on the premises. Accordingly, no food or beverage may be brought into or removed from the property. There are no exceptions. The Warren Conference Center & 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, including the bridal party. Pouring of alcohol will stop approximately 45 minutes prior to the scheduled end of the function. The bar may remain open to serve non-alcoholic beverages. *Please see your Catering Sales Manager for further Liquor Regulations.

LIABILITY

The Warren Conference Center & Inn reserves the right to inspect and control all private functions. Liability for damage to the premise will be charged accordingly. The Warren Conference Center & Inn cannot assume responsibility for personal property and equipment brought onto the property. Safe deposit boxes are available at the front desk of the inn if personal property needs to be secured. The Warren Conference Center & Inn assumes no responsibility for personal items left unattended in function rooms or on coat racks.

DECORATIONS

The Warren Conference Center & Inn will not assume responsibility for any articles displayed or distributed at events. We will do our best to display or distribute articles as instructed. Charges may apply. Please speak directly with your Catering Sales Manager. All decorations must comply with local fire laws. Please do not affix decorations or signs to the walls, floors, doors, fixtures or ceilings with materials other than those approved by The Warren Conference Center & Inn.

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