



WEDDING PACKAGES

All Sheraton Framingham Hotel wedding packages to include the following:

- Champagne Toast
- Plated Or Buffet Dinner
- Dessert Buffet
- Cake Service for Client-Provided Wedding Cake
- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
- Floor Length White Linen and White Napkins
- Parquet Wood Dance Floor
- Votive Candles & Table Numbers
- Menu Tasting for the Wedding Couple
- Hospitality Room for the Wedding Party
- Discounted Room Blocks Available for Your Guests
- Complimentary Overnight Accommodations on the Night of the Wedding for the Wedding Couple

Platinum Package

Starting at \$90.00 per person

- One Reception Display
- Choice of Three Butler Passed Hors D'oeuvres
- Two Course Plated Meal to Include:
 - A Starter & Two Entrée Options
 - Or
 - Buffet Dinner
- Choice of Dessert Buffet

Titanium Package

Starting at \$118.00 per person

- Two Reception Stations
- Choice of Five Butler Passed Hors d'oeuvres
- One Hour Hosted Bar During the Cocktail Reception, Featuring Call Brand Mixed Drinks, Imported & Domestic Beers, House Wines & Non – Alcoholic Beverages
- Two Course Plated Meal to Include:
 - A Starter & Two Entrée Options
 - Or
 - Buffet Dinner
- Choice of Dessert Buffet
- Chocolate Dipped Strawberry Added to Cake Plate

HORS D'OEUVRES

Select Three for the Platinum Package & Five for the Titanium Package

CHILLED HORS D'OEUVRES

Watermelon & Fresh Mozzarella Skewer, Basil Oil
Beef Tenderloin Crostini, Truffle Aioli, Shaved Parmesan
Chicken Waldorf Salad on Crostini
Smoked Salmon Pinwheel, Dill Cream Cheese, Toast Rye
Jumbo Shrimp Cocktail

HOT HORS D'OEUVRES

Raspberry, Toasted Almonds, and Brie in Phyllo
Vegetable Spring Roll, Ponzu Dipping Sauce
Jacks Abby BBQ Pulled Pork Sliders, Seasonal Slaw, Soft Bun
Cab Rangoon, Duck Sauce
Coconut Fried Shrimp, Sweet Chili Sauce
Pork Belly Steamed Buns, Pickled Vegetables, Sriracha Aioli
Wild Mushroom Tartlets
Boursin Stuffed Mushrooms
Chicken Satay, Creamy Peanut Sauce
Braised Beef Short Rib Empanada, Avocado Aioli
Mini Beef Wellington
Fontina Arancini, Pomodoro Sauce
Scallops Wrapped in Applewood Bacon

HORS D'OEUVRES ENHANCEMENTS

Priced Per Piece. A Minimum of 50 Pieces per Hors D'oeuvre is Required.

HOR D'OEUVRE ENHANCEMENTS

La Plancha Lamb Chops, Minted Chimichurri | \$7
Fresh Lump Crab Cake, Lemon Aioli | \$7
Lobster Salad Profiterole | Market Price
Tuna Poke, Wonton Crisp, Toasted Sesame, Scallion | Market Price

RECEPTION STATIONS

Select One for the Platinum Package & Two for the Titanium Package

IMPORTED AND DOMESTIC CHEESE DISPLAY

An Assortment of Cheeses, Seasonal Fruit, Assorted Crackers, and Sliced Baguettes

MEZZE PLATTER

Grilled Vegetables, Hummus, Tabbouleh, Baba Ghanoush, Tzatziki, Grilled Pita

CHARCUTERIE BOARD

An Assortment of Cured Meats and Hand Selected Cheeses, Fig Jam, Cured Olives, Rustic Breads and Crackers

SLICED FRESH FRUIT DISPLAY

Selection of Sliced Seasonal Fresh Fruit and Berries

MAKE YOUR OWN BRUSCHETTA

Toasted Garlic Crostini and an Assortment of Toppings to Include:
Tomato Basil, Olive Tapenade, Boursin Cheese, Garlic and White Bean Puree, Fig Jam

MINI BAKED BRIE

Warm Rounds of Brie, Drizzled Honey
Brie Wrapped in Puff Pastry, Topped with Toasted Almonds and Fruit Compote
Sliced Baguettes and Crackers

HARVEST VEGETABLE CRUDITÉ

Crisp Garden Vegetables, Hummus, Garlic & Herb Dip

RECEPTION ENHANCEMENTS

Priced Per Person

MADE TO ORDER MAC & CHEESE BAR | \$22

Cheddar, Parmesan and Monterey Jack Cheeses
Buffalo Chicken, Popcorn Chicken, Broccoli, Mushrooms, Bacon, Jalapeno, Scallions
\$150 Chef Attendant Fee. One Chef Attendant Required Per 100 Guests

SLIDERS | \$20

Select Two

Pulled Pork, Seasonal Slaw, Soft Bun
Buffalo Chicken, Blue Cheese, Ciabatta
Grilled Beef, Sharp Cheddar, Garlic Aioli, Brioche Bun
Grilled Chicken, Tomato, Provolone, Honey Mustard, Ciabatta
Vegetable Burger, Hummus, Lettuce, Tomato, Brioche Bun
Fried Chicken, Pickles, BBQ Sauce, Soft Bun

Served with Waffle Fries, Ketchup, and Boom Boom Sauce

MASHED POTATO BAR | \$16

Garlic Smashed Red Bliss Potatoes & Whipped Sweet Potatoes
Served with an array of toppings to include: Shredded Cheese, Chopped Bacon, Caramelized Onions, Sour Cream, Chives, Broccoli Florets, Whipped Butter, Mini Marshmallows, and Brown Sugar

DINNER BUFFET

Pricing is Per Person

Platinum - \$106 / Titanium - \$134

All Buffet Dinners Include an Assortment of Rolls & Butter, Chef's Selection of Seasonal Starch & Vegetables

Salad | *Select Two*

Garden Salad, Assorted Vegetables, Croutons, Buttermilk Ranch Dressing and Balsamic Vinaigrette

Fresh Tomato & Mozzarella, Aged Balsamic Vinaigrette

Freshly Tossed Caesar Salad

Spinach & Arugula Salad, Baby Tomatoes, Crumbled Goat Cheese, Toasted Almonds, White Balsamic Vinaigrette

Baby Kale and Spinach Blend, Sunflower Seeds, Sundried Cranberries, Blue Cheese, Balsamic Vinaigrette

Boston Bibb Lettuce, Blue Cheese, Crispy Bacon, Diced Tomatoes, Blue Cheese Dressing

Soup | *Select One*

Tomato & Basil Bisque

New England Clam Chowder

Roasted Butternut Squash Bisque, Cinnamon Crème Fraiche

Garden Fresh Minestrone

Entrées | *Select Two*

Herb Roasted Chicken, Garlic Jus

Chicken Saltimbocca, Sage Jus

Grilled Chicken, Spinach & Artichoke Cream Sauce

Garlic & Herb Chicken, Lemon Caper Sauce

Caprese Chicken, Tomatoes, Mozzarella, Basil, Balsamic Glaze

Oven Roasted Swordfish, Tomato & Leek Ragout

Baked Haddock, Butter Crumb Topping

Salmon Piccata, Lemon Caper Sauce

Char-Grilled Flank Steak, Chimichurri

Garlic Rubbed Sliced Sirloin, Cabernet Jus

Boneless Braised Beef Short Rib, Red Wine Reduction

Eggplant Involtini, Ricotta, Mozzarella Tomato Ragout

Three Cheese Ravioli, Pink Vodka Sauce, Fresh Basil

Select a Third Entrée for \$6 More Per Person

Upgrade an entrée to one of the following:

Sliced Tenderloin of Beef, Wild Mushroom Jus - \$8 Per Person

Seafood Stuffed Jumbo Shrimp - \$10 Per Person

Lobster Ravioli, Lemon Cream Sauce - \$12 Per Person

PLATED DINNER

All 2-Course Meals Include an Assortment of Rolls & Butter, Chef's Selection of Seasonal Starch & Vegetables,
Freshly Brewed Coffee & Tea Service

STARTERS

Select One for Platinum & Titanium Package

Salads

Garden Salad, Assorted Vegetables, Croutons, Buttermilk Ranch Dressing and Balsamic Vinaigrette
Torn Hearts of Romaine, House-made Croutons, Parmesan Cheese, Caesar Dressing
Spinach & Arugula Salad, Baby Tomatoes, Crumbled Goat Cheese, Toasted Almonds, White Balsamic Vinaigrette
Baby Kale and Spinach Blend, Sunflower Seeds, Sundried Cranberries, Blue Cheese, Balsamic Vinaigrette
Boston Bibb Lettuce, Blue Cheese, Crispy Bacon, Diced Tomatoes, Blue Cheese Dressing

Soups

Tomato & Basil Bisque
New England Clam Chowder
Roasted Butternut Squash Bisque, Cinnamon Crème Fraiche
Garden Fresh Minestrone

ENTREES

Pricing is based on the package selected: Platinum / Titanium
Choice of two entrées, plus a vegetarian entrée may be offered to your guests*

Poultry

Statler Chicken Breast, Marsala Mushroom Sauce
\$92 / \$120
Chicken Saltimbocca, Sage Jus
\$92 / \$120
Breast of Chicken Stuffed with Spinach, Wild Mushrooms, Boursin Cheese, Garlic Butter Cream Sauce
\$90 / \$118
Statler Chicken, Maple Velouté
\$92 / \$120

Beef

Filet Mignon, Shallot Demi-Glace
\$112 / \$140
Garlic Rubbed Grilled Sirloin, Cabernet Jus
\$106 / \$134
Boneless Braised Short Ribs, Red Wine Reduction
\$108 / \$136

Seafood

Miso Soy Glazed Salmon
\$100 / \$128
Grilled Swordfish, Basil Butter Sauce
\$104 / \$132
Baked Haddock, Dijon and Herb Breadcrumbs, Lemon Cream Sauce
\$98 / \$126
Roasted Halibut, Lemon, Olives & Rosemary
\$104 / \$132

Duet

Petit Filet Mignon, Rioja Demi, Seafood Stuffed Shrimp
\$132 / \$160
Petit Filet Mignon, Cabernet Jus, Butter Poached Maine Lobster Tail
MKT Price

Vegetarian

Butternut Squash Ravioli, Sage Brown Butter Sauce
Acorn Squash Quinoa with Roasted Vegetables, Marinara Sauce
Three-Cheese Ravioli, Pink Vodka Sauce, Fresh Basil

*Vegetarian meals will be charged at the lowest entrée price selected for your wedding

DESSERT BUFFETS

Select one for Platinum & Titanium Package

SHORTCAKE BAR

Marinated Strawberries, Mixed Berries, Peaches, Buttermilk Biscuits, Poundcake, Whipped Cream, Chocolate Sauce, Caramel Sauce, Toasted Pecans

ICE CREAM SANDWICH STATION

\$150 Chef Attendant Fee. One Chef Attendant Required Per 100 Guests

Chocolate Chip Cookies, Oatmeal Cookies, M&M Cookies
Vanilla, Chocolate and Strawberry Ice Cream
Warm Chocolate and Caramel Sauces

CHOCOLATE INDULGENCE

Assorted Whoopie Pies, Chocolate Fudge Brownies, Double Chocolate Chunk Cookies, Molten Lava Cakes, Pitchers of Ice-Cold Skim and Whole Milk

ITALIAN DELIGHTS

Cannoli's, Tiramisu, Lemon Ricotta Cake, Biscotti, Gelato

VIENNESE DESSERT DISPLAY

Cakes, Tortes, Eclairs, Miniature French Pastries, Petit Fours, French Macarons, Sliced Seasonal Fruit and Berries

LATE NIGHT BITES

16" Thin-Crust Pizzas:

Cheese Pizza | \$22.00 Each

Pepperoni Pizza | \$22.00 Each

Roasted Vegetable Pizza | \$24.00 Each

Buffalo Chicken Pizza | \$26.00 Each

Meat Lovers Pizza | \$26.00 Each

Chicken Fingers with Honey Mustard & BBQ Sauces | \$175.00 per 50 pieces

Pulled Pork, Seasonal Slaw, Soft Bun | \$5 per piece

Buffalo Chicken, Blue Cheese, Ciabatta | \$6 per piece

Grilled Beef, Sharp Cheddar, Garlic Aioli, Brioche Bun | \$5 per piece

Grilled Chicken, Tomato, Provolone, Honey Mustard, Ciabatta | \$6 per piece

Vegetable Burger, Hummus, Lettuce, Tomato, Brioche Bun | \$5 per piece

Fried Chicken, Pickles, BBQ Sauce, Soft Bun | \$6 per piece

BREAKFAST

All Pricing is Per Person and a Minimum of 20 Guests

TRADITIONAL BREAKFAST BUFFET | \$30

Assorted Chilled Juices
Fresh Seasonal Fruit and Berries
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Country Breakfast Sausage
Breakfast Potatoes
An Assortment of Breakfast Pastries
Sweet Butter and Preserves
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Selection of Herbal Teas

RISE AND SHINE | \$38

Assorted Chilled Juices
Fresh Seasonal Fruit and Berries
Individual Yogurts and Granola
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Chicken Apple Sausage
Breakfast Potatoes
Cinnamon French Toast, Berry Compote, New England Maple Syrup
Assorted Muffins and Bagels
Cream Cheese, Sweet Butter and Preserves
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Selection of Herbal Teas

BRUNCH BUFFET | \$52*

Assorted Chilled Juices
Fresh Seasonal Fruit and Berries
Farm Fresh Scrambled Eggs
Country Breakfast Sausage
Applewood Smoked Bacon
Cinnamon French Toast, Strawberry Compote, New England Maple Syrup
Farmers Market Salad, Shaved Seasonal Vegetables, House Vinaigrette
Chicken Saltimbocca, Sage Jus
Cheese Ravioli, Roasted Tomato Sauce, Ricotta
Roasted Potatoes
Chef's Selection of Seasonal Vegetables
Assorted Rolls and Butter
An Assortment of Miniature Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Herbal Teas

BREAKFAST AND BRUNCH ENHANCEMENTS

All enhancements priced per person

Traditional Eggs Benedict | \$8

Steel-cut Oatmeal, Sun-dried Fruits, Brown Sugar, Toasted Walnuts | \$6

Local Smoked Atlantic Salmon, Traditional Accompaniments, Assorted Bagels | \$10

House-made Corned Beef Hash | \$8

Garden Frittata, Vine Ripe Tomatoes, Baby Spinach, Goat Cheese, Herbs | \$7

OMELET STATION | \$15

Chef Attendant Fee \$150, One Chef per 100 People Required

Applewood Smoked Bacon, Country Sausage, Ham, Peppers, Onions, Mushrooms, Baby Spinach, Tomatoes, Swiss, Vermont Cheddar, Salsa

**The brunch buffet has a minimum of 30 guests*

BEVERAGE PACKAGES

One-hour Hosted Bar with Call Brands is included with the Titanium Package

CALL BRAND OPEN BAR

Pricing is per person. Open Bar includes unlimited consumption for the number of hours contracted and includes call brand mixed drinks, domestic and imported beer, house wines, mineral waters, and soft drinks.

First Hour | \$18

\$8 Per Hour for Each Additional Hour

PREMIUM BRAND OPEN BAR

Pricing is per person. Open Bar includes unlimited consumption for the number of hours contracted and includes premium brand mixed drinks, domestic and imported beer, house wines, mineral waters, and soft drinks.

First Hour | \$22

\$10 Per Hour for Each Additional Hour

BEER AND WINE OPEN BAR

Pricing is per person. Open Bar includes unlimited consumption for the number of hours contracted and includes domestic and imported beer, house wines, mineral waters, and soft drinks.

One Hour | \$15

\$7 Per Hour for Each Additional Hour

HOSTED BAR ON CONSUMPTION

Call Brand Mixed Drink | \$9.50

Premium Brand Mixed Drink | \$11.50

Ultra-Premium Brand Mixed Drink | \$16.50

Wine | \$10.50

Domestic Beer | \$6.5

Imported Beer | \$7.5

Assorted Soft Drink | \$5

CASH BAR

Call Brand Mixed Drink | \$10

Premium Brand Mixed Drink | \$12

Ultra-Premium Brand Mixed Drink | \$17

Wine | \$11

Domestic Beer | \$7

Imported Beer | \$8

Assorted Soft Drink | \$5

CALL BRANDS

Smirnoff, Beefeater, Cruzan, Sauza Silver Tequila,
Johnnie Walker Red Label, Seagram's 7,
Jim Beam White Label

ULTRA-PREMIUM BRANDS

Ketel One, Grey Goose, Myer's Dark Rum, Patron,
Hendrick's, Crown Royal, Woodford Reserve, Johnny
Walker Black

PREMIUM BRANDS

Absolut, Absolut Citron, Raspberry Vodka,
Tito's Handmade, Tanqueray,
Canadian Club, Captain Morgan, Jack Daniel's,
Jose Cuervo Silver

All Hosted Bar Prices are exclusive of a 15% Service Charge, 10% Taxable Administrative Fee & 7% Tax

All Cash Bar Prices are inclusive of 7% Tax

One bartender at \$150.00 is required for every 150 guests.

Please note that shots are not served at any events

All brands and pricing are subject to change

BOOKING YOUR WEDDING

To secure a wedding date at the Sheraton Framingham Hotel; a signed contract, valid credit card submission and a 25% non-refundable/non-transferable deposit is required. Additional future deposits will be requested in accordance with the deposit schedule indicated on your sales agreement. Acceptable methods of payment for your final balance are credit card, cashier's check, certified check or cash. A credit card is required to remain on file for any/all additional charges that may incur during the event such as additional guests, bar tabs, etc. A personal check is not accepted for the final payment. Full pre-payment of all remaining charges is due five business days prior to the event date.

MINIMUM REVENUE REQUIREMENTS

A total event revenue minimum will apply to your event. This minimum is determined based upon date, time and specific event space. Event minimums do not include service charges, administrative fees, taxes or cash bar revenue.

GRATUITIES, FEES & TAXES

All Food & Beverage pricing are subject to a 15% Service Charge, a 10% taxable administrative fee and any applicable Massachusetts State Tax (Currently at 7%). All Meeting Room Rental and Audio-Visual pricing are subject to a 24% taxable administrative fee and any applicable Massachusetts state tax (Currently at 7%).

The Administrative Fee, or any portion thereof, does not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event.

CEREMONY FEE

If you opt to have your ceremony onsite, a \$1,200.00 ceremony fee will apply, exclusive of tax & service fees. Banquet chairs set theatre style are included in this price, along with any requested tables and house linens. Please inquire with your Event Manager to schedule a ceremony rehearsal

BANQUET MENUS

To ensure the safety of all our guests, and to comply with local health regulations, neither patrons, nor their guests, shall be allowed to bring food or beverage into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your event manager at least three (3) weeks prior to your event so that our entire staff may prepare to accommodate your needs.

CHILDREN'S MEALS / YOUTH MEALS

Children's Meals are \$30.00 each, exclusive of tax & service fees, for guests ages 12 & under and includes a fruit cup first course.

VENDOR MEALS

Vendor Meals are \$40 each, exclusive of tax & service fees, and includes Chef's choice of a hot plated meal, along with bottled water.

PRICING

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract.

SPECIAL MENU REQUESTS

Enhancements & Customization Available upon Request, please speak with our Sales & Events Team regarding options and pricing.

GUEST COUNT GUARANTEES

To best serve you and your guests, a final confirmation of attendance ("guarantee") is required by 12:00 Noon Five business days, prior to your event. This count may not be reduced within this time period; however, we will be prepared to serve more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests, as indicated on the banquet event order.

FOOD POLICIES

No food, other than a wedding cake or cupcakes from a licensed and insured bakery, may be brought in to the hotel for any catered function. The hotel's culinary team will be happy to customize specialty menus at your request. The hotel prohibits the removal of food from the hotel premises. To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through The Sheraton Framingham Hotel

BEVERAGE SERVICE

All beverage functions are arranged through our Sales & Events department. We have a complete selection of beverages to complement your functions. As a Licensee, the Hotel is responsible to abide by regulations enforced by the Massachusetts Beverage Commission. Therefore, it is the Hotel's policy that liquor and/or wine cannot be brought into the Hotel from outside sources. If alcoholic beverages are to be served on Hotel premises (or elsewhere under the Hotel's Alcoholic Beverage License), the Hotel will require that the beverages be dispensed by the Hotel servers and bartenders. The Hotel's Alcoholic Beverage License requires the Hotel to: (1) Request proper identification (photo ID) from any person of questionable age, and refuse alcoholic beverage service if the person is either underage, or if identification cannot be produced; and (2) Refuse to serve alcohol to anyone who, in the Hotel's judgment, appears intoxicated. Persons consuming alcoholic beverages at hotel events must be 21 years old.

BAR / BARTENDERS

One bartender at \$150 is required for every 100 guests. If you would like additional bar/bartenders they are \$150 each.

COAT CHECK ATTENDANT

The Hotel can arrange for coat check services. A \$150 Attendant Fee will be assessed for all coat check services, per 75 guests

FUNCTION ROOMS

Much of the success of your event depends on the atmosphere of your surroundings at the Hotel. We understand this importance, and we will work with you to achieve the overall experience you desire. We offer multiple function rooms to accommodate a wide range of events. The attendance you anticipate, and the set-up your event requires, are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our Schedule of fees is based on your group's program. Revisions in factors, such as group counts, times, dates, meal functions, or set-up may necessitate a revision of such fees.

DIAGRAMS

Your Event Manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements one month to two weeks at the latest, prior to your event.

ROOM BLOCK

The Hotel is pleased to offer reduced room rates to your wedding guests based on availability. Guestroom rates do not include taxes or breakfast. Hotel Check-in Time is 3:00PM and Hotel Check Out time is 12:00PM. A booking link will be emailed eleven months prior to your event date.

WELCOME AMENITIES

Should you choose to provide your overnight guests non personalized welcome amenities, they will be handed out as your guests check in at no charge. (Alcohol is prohibited from "welcome bags") Requesting items delivered to guest rooms pre or post check in will incur a charge of \$5 per amenity to be routed to your master.

SPECIAL SERVICES

The Sheraton Framingham Hotel will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us, as all signs, displays, and/or decorations, and their set-up, are subject to prior approval of the Hotel in accordance with Local Fire Codes, and to prevent damage to the Hotel. No fog machines, glitter cold sparklers or confetti is allowed in the event spaces. Signs may not be displayed in the Lobby of the Hotel, without prior permission. Exterior directional signage will also not be permitted.

TECHNOLOGY

Your Event Manager will be delighted to assist you with your Audio-Visual needs; pricing is available upon request. Should you opt to utilize AV service provided by the Hotel's dedicated AV company, a 24% Taxable Administrative Fee, and 7% Massachusetts State Sales Tax will be added to such charges

REHEARSAL DINNER

The Sheraton Framingham Hotel would be thrilled to host your rehearsal dinner as well as your full wedding festivities. Please inquire about our banquet menus for more information.

VENDORS

All personnel/vendors contracted by the client are required to follow policies and guidelines set forth at this location. This may require such vendors to provide hotel an indemnification agreement and proof of adequate insurance. See your Event Manager for details.