



It's Time to Say 'I Do'

LET US HELP YOU MAKE YOUR WEDDING DAY ONE YOU WILL NEVER FORGET

Nestled in a charming suburban setting, the Sheraton Needham Hotel offers the ideal location to host your wedding. Whether your dream is to have a small, intimate wedding, or a lavishly appointed celebration, our experienced wedding team will bring your wedding day vision to life. From saying 'I Do', to dinner & dancing, we will take care of you every step of the way. Plus, Starwood Preferred Guests Members earn SPG points for future stays.



Wedding Reception Packages

ALL WEDDINGS AT THE SHERATON NEEDHAM INCLUDE:

Private Reception Room for the Wedding Party
White Glove Service
Votive Candles
Chiavari Chairs
Bengaline, Pin-tuck Taffeta, Iridescent Crush Linens
Private Menu Tasting for up to Four Guests
One Hour Hosted Bar Service featuring Sheraton Favorites
Selection of One Signature Display
Six pieces of Passed Hors d'oeuvres
Champagne Toast with Raspberry Garnish
Wine Service with Dinner
Four Course Plated Dinner Menu
Custom Designed Cake by The Icing on the Cake
Complimentary Event Parking
Honeymoon Suite for the Bride & Groom

Packages are available for daytime and evening events. We would be delighted to customize a package to better fit your vision and style.



Cocktail Reception

SIGNATURE DISPLAY

Select One

- Brie, Havarti, Aged Vermont Cheddar, Great Hill Blue, Red Grapes, Dried Fruits, Sliced Baguettes, Crackers and Grissini
- Selection of Fresh and Pickled Vegetables, served with the Choice of Two Dips: Bleu Cheese, Avocado Cream, Red Pepper Hummus, Ranch and Garlic Aioli
- Coppa, Soppressata, Mortadella, Parma Ham, Manchego, Gorgonzola, Cured Red Tomato, Cilangene with Basil Oil, Marinated Artichokes, Assorted Olives, Sliced Baguettes, Crackers and Grissini Sticks



Passed Canapés and Hot Hors d'oeuvres

TOTAL OF SIX PIECES PER PERSON

Canapés

Rainbow Tomato Bruschetta, Olive Oil and Parmesan Crostini Herb Goat Cheese Tartlet, with Roasted Red Pepper Salsa Fingerling Potato, Crème Fraiche and Caviar Chicken Salad, Papaya Mango Salsa Atlantic Smoked Salmon, Dill Cream and Salmon Roe Asian Crab Salad, Crispy Phyllo

Hot Hors d'oeuvres

Crisp Vegetable Spring Roll, Sweet Chili Sauce Spinach & Feta Spanakopita, Greek Yoghurt Dip Shrimp Tempura, Wasabi Ponzu Soy Dip Seared Fennel Pollen Dusted Scallop Lollipop Mini Beef Wellington, Meau Mustard Aioli Goat Cheese and Fig Flat Bread Pastrami Spring Roll, Thousand Island Dip Coconut Crusted Chicken, Honey Mustard Dip Buffalo Chicken Rangoon, Bleu Cheese Sauce Chicken Empanada, Avocado Salsa



Sheraton[®]

NEEDHAM HOTEL

Four Course Plated Dinner

Dinner includes a plated appetizer, salad, warm artisan rolls with butter rosettes, entrée, your wedding cake as dessert, and freshly brewed Starbucks® Coffee, decaffeinated coffee and hot tea. Vegetarian and Special Dietary meals are available upon request.

STARTER

Select a Soup or Pasta

New England clam chowder

Butternut Squash Soup with Feta Cheese and Duck Confit

Spinach Ravioli, Chunky Red Pepper Fondue, Arugula and Shaved Pecorino Cheese

Pappardelle with salsiccia, Roast Pepper Ragu and Wild Olives

Wild Mushroom Risotto, Spinach and Cured Tomato Sautee, Basil Oil

SALAD

Deconstructed Caesar Salad, Romaine Wedge Lettuce, Focaccia Crouton, Oven dried Tomato, Grana Padano Cheese and Creamy Caesar Dressing

Baby Field Greens, Endive, Goats Cheese and Sundried Cranberries, Pecans, and Orange Tarragon Dressing

Wild Arugula Salad, Roasted Bosc Pear, Gruyere Cheese, Toasted Pine Nuts and Balsamic dressing

Heirloom Tomato, Basil, Fresh Mozzarella, Cabernet Vinegar Glazed Shallot

Spinach, Goats Cheese, Candied Walnut, Strawberries, Raspberry Vinaigrette

Butter Leaf, Red Endive, Watercress, Asparagus, Artichokes, Pancetta, White Balsamic Dressing

Boston Bibb lettuce, Roasted Tomato, Orange Segments, Bleu Cheese, Herb Citrus Vinaigrette

ENTREE SELECTIONS

Entrée split choice, higher price prevails.

Duet of Grilled Filet Mignon with the Choice of Baked Stuffed Shrimp or Jumbo Scallops, Celery Root Gratin, Braised Leeks, Baby Sautéed Vegetables, Red Wine Reduction, \$130

Oven Roasted Filet Mignon, Roesti Potato, Baby Carrot, Asparagus, Patty Pan, Shallot Demi, \$125

Grilled New York Sirloin, Garlic Mash Potato, Slow Roasted Roma Tomato, Mushroom Medley, Broccolini, Truffle infused Demi-Glace, \$115

Pan Seared Salmon, Fingerling Potato, Haricot Vert, Baby Bell, Lemon Thyme Buerre Blanc, \$108

Line Caught Cod, Herb and Vegetable Couscous, Sautee Spinach, White Asparagus, Aged Sherry Vinaigrette, \$108

Grilled Chicken Breast, Soft Gouda Mash, Spinach & Cippolini Sautee, Port Wine Jus, \$103

 $Pan \ Seared \ Chicken \ Breast, Cheese \ Risotto, \ Artichoke, \ Cured \ Tomato, \ Asparagus, \ Portobello, \ Chicken \ Jus, \103

Roast Stuffed Breast of Chicken with Spinach, Fontina Cheese, Red Pepper, Sundried Tomato and Fresh Picked Thyme, \$103

Roasted Chicken Breast filled with Ricotta, Prosciutto and Sundried Tomato Filling, Soft Fontini and Herb Polenta, Roasted Baby Vegetables, Porcini Mushroom Reduction. \$103

Duet of Organic Corn Fed Chicken with Salmon, Yellow Tomato and Spinach Risotto, Pearl Onions, Haricot Vert, Bay Bells, Romesco Sauce, \$112

PLATED DESSERT

Presented elegantly on a painted plate, wedding cake with a Semi-Sweet Chocolate Cup with Vanilla Ice Cream

Freshly Brewed STARBUCKS Regular and Decaffeinated Coffee, Selection of Tazo® Teas

Prices are subject to a 14% Service Charge, 11% Taxable Administrative Fee, 7% Massachusetts State Sales Tax and Local Meals Tax. Prices are subject to change without notice. The Administrative Fee is retained by the Hotel and is not a tip, gratuity or service charge for wait staff employees.

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Cocktail Reception Enhancements

All pricing is per person, unless otherwise noted.

FRESH SUSHI DISPLAY

Selection of Maki and Nigiri With Pickled Ginger, Soy and Wasabi, \$20 (based on 4 pieces per person)

MIDDLE EASTERN MEZZA DISPLAY

House-made hummus, tabbouleh, baba ghanoush, assorted marinated olives, crumbled feta cheese, toasted pita and lavash chips, \$9

NEW ENGLAND LOBSTER ROLLS

Mini Rolls filled with Maine Lobster Salad, \$16

VALENCIA PAELLA STATION

Saffron, Chorizo, Chicken, Tomato, Peas, \$18 Attendant Required, \$125.00

SLOW ROASTED TURKEY

Citrus Cranberry Chutney, Pan Gravy, Mayonnaise and Rolls, \$295 / Serves approximately 35 guests Attendant Required, \$125.00

PEPPER SPICED PRIME RIB OF BEEF

Herb Scented Jus, Mustards, Horseradish Cream, Mayonnaise and Rolls, \$395 / Serves 35 guests Attendant Required, \$125.00

PASTA STATION

(Choose Two Pastas)
Penne, Fusilli, Cheese Tortellini, Spinach Ravioli, Mushroom Ravioletti

(Choose Two Sauces)
Tomato Basil Fondue, Porcini Mushroom Cream, Bolognaise, Vodka Cream, Lemon Artichoke Emulsion

Crispy Garlic Bread and Parmesan Reggiano, \$15 Attendant Required, \$125.00



Late Night Enhancements

All pricing is per person, unless otherwise noted.

SLIDERS & FRIES

Pulled Barbeque Pork, Shredded Chicken, Kobe Beef Burgers Individual Fry Cones and Condiments, \$14

SOUTHWESTERN TACOS

Ground Beef, Chicken Machaca

Peppers, Onions, Salsa, Guacamole & Sour Cream, Jalapeno Jack Cheese & Soft Flour Tortillas and Corn Shells, \$16

MODERN AMERICAN

Cheesecake Pops, Mini Cupcakes, Classic Whoopie Pies, Mini Assorted Dessert Shooters, \$16

LITTLE ITALY

Assorted Cannoli, Limón cello, Tiramisu, Mini Éclairs, Mini Biscotti, Panna Cotta, \$16

SUNDAE PARLOR

Vanilla and Chocolate Ice Cream

Hot Fudge and Caramel Sauces, Crushed Oreo's, Chocolate Chips, M&M's, Snicker Chunks, Walnuts, Strawberries and Whipped Cream, \$12

MARTINIS

Specialty Martinis are made to order at a separate specialty bar and charged based upon consumption. Bartender \$125

Strawberry

Chocolate

Sour Apple

Lemon Drop

Classic

Dirty

Pomegranate

Cosmopolitans

\$13.00 per drink

SPECIALTY DRINKS AVAILABLE UPON REQUEST

\$13.00 per drink

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Beverage Arrangements

One hour of open bar service is included in your wedding package. You may choose to extend your beverage service as a flat rate open bar for an additional four hours, host the bar on consumption, or switch to a cash bar service. The choice is yours. Bartenders, \$125 each

HOSTED OPEN BAR

Extend your bar for an additional four hours, add \$32.00 per person.

HOSTED CONSUMPTION BAR

Pricing is per drink on a consumption basis

Familiar Brands \$7.50 Favorite Brands \$9.50 Appreciated Brands \$10.50 House Wines, per glass \$7.75 Domestic Beers \$6.00 Premium Beers \$6.50 Soft Drinks and Juices \$4.50 Mineral Water \$4.50

CASH BAR SERVICE

Pricing is per drink, paid by guest

Familiar Brands \$7.50 Favorite Brands \$9.50 Appreciated Brands \$11.00 House Wines, per glass \$8.25 Domestic Beers \$6.50 Premium Beers \$7.00 Soft Drinks and Juices \$4.50 Mineral Water \$4.50

Familiar Brands:

Smirnoff, Beefeater, Jim Beam, Cruzan, Seagram's, Johnny Walker Red

Favorite Brands:

Absolute, Tanqueray, Canadian Club, Captain Morgan, Jack Daniels, Jose Cuervo

Appreciated Brands:

Ketel One, Bombay Sapphire, Maker's Mark, Malibu, Crown Royal, Sous Cuervo Gold, Johnny Walker Black

Domestic Beer:

Budweiser, Bud Light, Blue Moon, Miller Light

Premium Beer:

Corona, Corona Light, Heineken, Heineken Light, Sam Adams, Sam Adams Light, St. Pauli's

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Post Wedding Breakfast Table

All breakfasts include: chilled fresh orange, grapefruit, cranberry juice; freshly brewed Starbucks® regular and decaffeinated coffee and assorted Tazo® tea.

NEW ENGLAND BREAKFAST

Assorted cereals with whole and skim milk
Seasonal sliced fresh fruits
Selection of croissants, muffins, and bagels with cream cheese, sweet butter and fruit preserves
Farm fresh scrambled eggs
Crispy apple wood smoked bacon and pork sausage links
Sautéed breakfast potatoes with peppers and onions, \$31

EUROPEAN CONTINENTAL

Individual fruit and natural yogurts
Citrus marinated fruit salad
Swiss muesli with berries
Assorted cereals with whole and skim milk
Ham and cheese and spinach and cheese croissants
Display of European charcuterie and cheeses
Assorted brioche rolls, \$28

AMERICAN CONTINENTAL

Individual fruit and granola yogurt parfaits
Seasonal sliced fresh fruit and berries
Assorted Cereals with whole and skim milk
Egg white, spinach and red tomato wrap
Selection of croissants, muffins, and bagels with cream cheese, sweet butter and fruit preserves
Assorted smoothies, \$26

SUNRISE CONTINENTAL

Individual fruit and natural yogurts
Seasonal sliced fresh fruits
Assorted cereals with whole and skim milk
Selection of croissants, muffins, and bagels with cream cheese, sweet butter and fruit preserves, \$23



DEPOSIT & PAYMENT

\$3,000 non-refundable deposit is required at the time of signing your contract to secure your event date. A second deposit of \$3,000 is due six months prior to your event date. Full payment is required 4 business days prior to your event by certified check, cashier's check or credit card. No personal checks accepted.

GUARANTEED GUEST COUNT

Guest Count Guarantees are due by 11:00 a.m., eight business days prior to your event; guarantees are not subject to reduction.

MINIMUM REVENUE REQUIREMENT

Food & Beverage Minimum revenue requirements will apply to your event based on the function space your event requires. Please inquire directly.

EVENT HOURS

Wedding events are scheduled for five hours, one hour for cocktails and four hours for dinner and dancing. If you choose to extend your wedding past the traditional five hours, then an additional \$500 fee will apply.

ON-SITE CEREMONY FEE

We would be delighted to host your wedding ceremony at the hotel; a rental fee of \$1,000 will apply. Outside Ceremonies in our open air courtyard include white garden folding chairs, \$1,600. Ceremony Fee includes one hour for on-site Ceremony Rehearsal.

COAT ATTENDANT, \$125

BARTENDER FEES, \$125 PER BARTENDER 1/100 GUESTS

ENHANCED POWER/ELECTRICAL BOX TO SUPPORT YOUR DJS SET UP, \$300

VENDOR MEALS

It is customary to provide meals to the professionals that you engage for your event. Includes a chicken entrée, \$40

CHILDREN'S MEALS

For our youngest guests, 12 years and younger, we arrange a special meal. Traditionally: Fruit Cup, Chicken Tenders & French Fries, Vanilla Ice Cream and Wedding Cake. \$30

EVENT PARKING

Complimentary covered parking available on-site for your guests. For overnight guests, parking charges apply.

GUEST ROOMS

Preferred Overnight Guest Room Rates with Personalized Star Group Website.

*Minimum 75 guests for package pricing

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