

Inn & Conference Center



Wedding Package

Please Contact Jennifer Fleming
Wedding Specialist
978-934-6916



The Ruby Wedding



Dedicated Wedding Consultant
Personalized Wedding Tasting
White Glove Service for Cocktail Hour
Champagne Toast with Strawberry Garnish
Specially Prepared Four-Course Dinner
Complimentary Photo area for the Wedding Party
Deluxe Overnight Accommodations for the Bride and Groom
With Champagne and Chocolate Covered Strawberries
Special Rates on overnight accommodations for your guests
Elegant full-length linens accented in Ivory or White
Deluxe Overnight Room Accommodations for your One Year Anniversary
All receptions limited to 5 hours
100-person minimum

The Sapphire Wedding



Dedicated Wedding Consultant
Personalized Wedding Tasting
White Glove Service for Cocktail Hour
Specially Prepared Four-Course Dinner
Complimentary Photo area for the Wedding Party
Elegant Reception Displays to Include
Imported and Domestic Cheese Garnished with Fresh Seasonal Fruit and Fresh
Vegetable Crudités with Selection of Dips
One Hour Open Bar with call Brands
Champagne Toast with Strawberry Garnish
Custom Designed Wedding Cake
Elegant full-length linens accented in Ivory or White
Deluxe Overnight Accommodations for the Bride and Groom
With Champagne and Chocolate Covered Strawberries
Special Rates on overnight accommodations for your guests
Deluxe Overnight Room Accommodations for your One Year Anniversary
All receptions limited to five hours
100-person minimum

Prices exclude 20% administrative charge and applicable sales taxes. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.






The Diamond Wedding



Dedicated Wedding Consultant
Personalized Wedding Tasting
White Glove Service for Cocktail Hour
Specially Prepared Four-Course Dinner
Complimentary Photo area for the Wedding Party
Elegant Reception Displays to Include
Imported and Domestic Cheese Garnished with Fresh Seasonal Fruit and Fresh
Vegetable Crudités with Selection of Dips
A Selection of Four Butler Passed Hors d' Oeuvres
One Hour Open Bar with call Brands
Champagne Toast with Strawberry Garnish
Wine Service with Dinner
Custom Designed Wedding Cake
Fresh Floral Arrangements for Guest Tables and Head table
Elegant full-length linens accented in Ivory or White
Chair Covers with Choice of Sash Color
Deluxe Overnight Accommodations for the Bride and Groom
With Champagne and Chocolate Covered Strawberries
Special Rates on overnight accommodations for your guests
Deluxe Overnight Room Accommodations for your One Year Anniversary
All receptions limited to five hours
100-person minimum

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Entrée Selections

	 Diamond	 Sapphire	 Ruby
Chicken Piccata Seared Chicken Breast with White Wine, Butter, Lemon and Capers	80.00	68.00	42.00
Chicken Marsala Seared Chicken Breast with Mushrooms and Marsala Wine	80.00	68.00	42.00
Stuffed Chicken Pancetta Roasted Chicken Breast Wrapped with Pancetta, Sage and Stuffed with Fontina Cheese	82.00	69.00	45.00
Roast Salmon Herb Roasted Atlantic Salmon With Mediterranean Salsa	84.00	68.00	46.00
Panko Halibut Japanese Bread Crumb Crusted Halibut Served with a Vermouth Beurre Blanc Sauce	84.00	68.00	46.00
Grilled New York Sirloin Grilled Center Cut Boneless Strip Loin Steak With Roasted Shallot and Port Wine Demi Glace	89.00	70.00	50.00
Grilled Filet of Beef Grilled Tenderloin of Beef with a Cabernet Sauvignon Peppercorn Jus	95.00	72.00	52.00
Baked Stuffed Shrimp Atlantic Crabmeat Stuffed Shrimp Baked in White Wine and Lemon Herbed Butter	82.00	64.00	48.00
Grilled Petit Filet of Beef and Jumbo Shrimp Herb Bordelaise Sauce and Garlic Butter Sauce	97.00	75.00	55.00

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Hot Hors D'Oeuvres

Please select (4) of the Following for the Diamond Wedding Package

Spanikpoita	\$150.00 per 50 Pieces
Mini Brie and Raspberry Phyllo Pastry	\$150.00 per 50 Pieces
Coconut Encrusted Shrimp w/ a Tropical Lime Sauce	\$200.00 per 50 Pieces
Coconut Chicken	\$175.00 per 50 Pieces
Bay Scallops Wrapped in Smoked Bacon	\$150.00 per 50 Pieces
Grilled Shrimp Wrapped in Smoked Bacon	\$150.00 per 50 Pieces
Cocktail Franks in Puff Pastry with Spicy Mustard	\$100.00 per 50 Pieces
Crab Stuffed Mushrooms	\$150.00 per 50 Pieces
Herb Stuffed Mushroom caps	\$150.00 per 50 Pieces
Miniature Beef Wellington	\$200.00 per 50 Pieces
Oriental Springs Rolls with a Sweet and Sour Sauce	\$150.00 per 50 Pieces
Sesame Chicken Satay with Thai Peanut Sauce	\$150.00 per 50 Pieces
Hibachi Beef Skewer with Scallion Soy Dipping sauce	\$150.00 per 50 Pieces
Assorted Miniature Quiche	\$150.00 per 50 Pieces
Andouille Sausage in Puff Pastry	\$175.00 per 50 Pieces
Italian Herbed Meatballs	\$150.00 per 50 Pieces
Baby Lamb Chops	\$250.00 per 50 Pieces

Chilled Hors D'Oeuvres

Iced Shrimp Cocktail with a Spicy Cocktail Sauce	\$250.00 per 50 Pieces
Littleneck Clams on the Half Shell	Market Price
Mussels on the Half Shell	Market Price
Red and Yellow Tomato Bruschetta	\$150.00 per 50 Pieces
Smoked Salmon Mousse with Tarragon Cream	\$200.00 per 50 Pieces
Gorgonzola Stuffed Figs with Pecans	\$200.00 per 50 Pieces
Scallop and Mango Canapés with Curry Cream Cheese	\$200.00 per 50 Pieces
California Rolls	\$250.00 per 50 Pieces
Prosciutto Wrapped Melon	\$150.00 per 50 Pieces
Ratatouille and Boursin Tartlet	\$150.00 per 50 Pieces
Assorted Canapes	\$200.00 per 50 Pieces

International Cheese Display
 Assortment of Imported and Domestic Cheese with Crackers
 (Included in Sapphire and Diamond Package)
 \$4.00 per person

Fresh Vegetable Crudités
 Seasonal Fresh Vegetables with Dip
 (Included in Sapphire and Diamond Package)
 \$4.00 per person

Fresh Fruit Display
 Seasonal Sliced Fresh Fruit with a Yogurt Dip \$4.00 per person

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Beverage Service

All Bars include Chardonnay, White Zinfandel, Cabernet Sauvignon, Domestic and Imported Beer, Non-Alcoholic Beer, Soda, Juices and Mineral Water

Beverages

Open Hosted Bar

Charge per person/per hour

Premium Selections

Absolut Vodka, Makers Mark, Captain Morgan, Beefeaters Gin,
Crown Royal Whiskey, Dewars Scotch, Jose Cuervo Gold
\$14.00 per person/per hour

Standard Selections, Smirnoff Vodka, Jack Daniels, Bacardi Rum
Tanqueray Gin, Canadian Club Whiskey, J&B Scotch
Jose Cuervo Especial
\$12.00 per person/per hour

Consumption Host Bar

Charge per Drink

Premium Mixed Drinks	\$8.00
Standard Mixed Drinks	\$7.00
Domestic Beer	\$5.00
Imported Beer	\$5.25
Wine	\$6.00
Soft Drinks	\$2.50
Mineral Water	\$2.75

Cash Bar

Premium Mixed Drinks	\$8.50
Standard Mixed Drinks	\$7.50
Domestic Beer	\$5.50
Imported Beer \$	\$6.00
Wine	\$7.00
Soft Drinks	\$2.75
Mineral Waters	\$3.00

Punches and Non-Alcoholic Beverages
Non-Alcoholic Fruit Punch \$30.00 per gallon
Freshly Brewed Coffee \$52.00 per gallon
Champagne Punch \$60.00 per gallon
Champagne Mimosa \$60.00 per gallon

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The Emerald Buffet



Fresh Rolls and Butter are included with the buffet along with coffee Service

Choice of two Appetizers
Traditional Wedding Soup
New England Clam Chowder
Mixed Field Greens with choice of Dressings
Caesar Salad with Croutons
Cheese Tortellini with Alfredo sauce
Spinach Salad with Silvered Almonds and Mandarin Dressing

Choice of two Entrees
Chicken Piccatta
Chicken Marsala
Stuffed Chicken Pancetta
Roast Salmon
Panko Halibut
Grilled New York Sirloin
Grilled Filet of Beef
Baked Stuffed Shrimp
Grilled Petit Filet of Beef and Jumbo Shrimp

Choice of one Starch
Oven Roasted Red Skin Potatoes
Garlic Mashed Potatoes
Rice Pilaf

Choice of one Vegetable
Green Beans Almondine
Honey Glazed Baby Carrots
Broccoli and Cauliflower
Seasonal Vegetable Medley

Choice of one Dessert
Coffee Cake
New York Cheesecake with Strawberry Sauce
Chocolate Fudge Cake
Tiramisu
Strawberry Mousse
Chocolate Mousse
Warm Apple Pie
Key Lime Tart
Fresh Fruit Cup

Buffet Prices per Person:

Diamond Package: Sapphire Package: Ruby Package:

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Served Dinner

Delicious Appetizers
(Choose one)

Market Fresh Fruit Cup
Traditional Wedding Soup
Tuscan Minestrone Soup with Parmesan Crouton
New England Clam Chowder
Chicken and Mushroom in Puff Pastry
Cheese Tortellini with Herb Alfredo Sauce
Three Cheese Ravioli with a Tomato Basil Sauce
Jumbo Shrimp Cocktail

Fresh Salad
(Choose one)

Mixed Field Greens
Spinach and Mushroom Salad
Caesar Salad
Tomato Basil Mozzarella

Refreshing Intermezzo-Upgrade
Choice of Raspberry or Lemon Sorbet

Decadent Desserts
(Choose one)

Coffee Cake
New York Cheesecake with Strawberry Sauce
Chocolate Fudge Cake
Tiramisu
Strawberry Mousse
Chocolate Mousse
Warm Apple Pie
Key Lime Tart
Fresh Fruit Cup

Appetizer Upgrades:
Jumbo Shrimp Cocktail \$4.00 per person
New England Crab Cakes \$4.00 per person
Lobster Ravioli \$4.00 per person
Individual Antipasto Plate \$5.00 per person

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Additional Enhancements

The Coffee Station

Cinnamon Sticks, Chocolate Swizzle Sticks,
Orange Peel, and Chocolate Covered Mocha
Beans and an Assortment of Flavored Coffee
\$5.00 Per person

Dolci Station

An Elegant Display of Miniature Italian Pastries, Cannoli, Italian Cookies,
Rum Torte, Petit Fours, Miniature French Pastries and Sliced Seasonal Fruit
\$8.00 Per person

Candy Buffet

An Elegant Display of Novelty Candies.
Choose 5 of the Following:
Chocolate or Yogurt Covered Pretzels, Non Parels,
Swedish Fish, M&M's, Twisslers, Blow Pops, rock Candy, Peppermint Patties and More...
\$9.00 Per person

Sushi Bar

Assortment of fresh sushi and sashimi. Including California Rolls, Spicy Tuna Rolls,
Taka Maki Rolls, Shrimp Rolls and Vegetable Rolls
\$13.00 Per person

Antipasto Display

A Variety of Dry Cured Imported Meats and Cheeses with Roasted Peppers, Artichokes,
Marinated Mushrooms, Tapas Olives and Focaccia Bread
\$11.00 Per person

Mediterranean Display

Tabouleh, Garlic Hummus, Baba Ganoush, Feta, Kalamata Olives,
Queen Olives, Stuffed Grape Leaves, Red Pepper Hummus, Lavosh and Pita
\$10.00 Per person

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General Information

Thank you for choosing UMASS Lowell Inn & Conference Center as a host to your catered affair. We are proud to be of service to you. Your Conference Service Manager will assist you with Menu Planning, Room Set Up and other pertinent details to ensure that your catered function runs smoothly. In accordance with the Federal Laws, and to insure the safety of your guests, we have outlined certain policies that we need to follow

Liquor Liability

With the continuing legal and social responsibility borne by those who have a license to dispense alcoholic beverages, management and staff of the UMASS Lowell Inn & Conference Center reserves the right to refuse the service of alcoholic beverages to any person at any time. We believe this concern for the health and safety of our guests will result in a more lasting relationship. Bars are not placed in private rooms where persons under the age of 21 are in attendance, unless, they are accompanied by a parent or legal guardian.

Additional Fees

All Food and Beverage prices are Subject to 20% Administrative Fee and 6.25% MA State Tax For Private parties of 20 people or less the Hotel will charge a \$50.00 set up fee. If a change from the original room set is requested on the day of the function an additional \$100.00 reset fee will apply.

Food & Beverage Policies

Due to licensing requirements and quality control issues, all Food and Beverage is to be served on the Hotel Property must be supplied and prepared by the UMASS Lowell Inn & Conference Center. Likewise, no food and beverage is permitted to be removed from the Hotel by the guest.

Decorations

The catering department is happy to assist you with decorations. The Hotel does not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or other substances. Additionally, centerpieces with a flame are not allowed in the function area. Should there be any questions relative to what would be an acceptable centerpiece in accordance with Hotel guidelines please inquire with the Sales Department prior to purchase.

Pricing

All food and beverage pricing is subject to change. Price will be guaranteed 90 days prior to the function date. Our current menus reflect our most popular items and we are anxious to assist you in the planning process for a successful event. Should you have a particular item in mind but it is not listed, we will gladly tailor a menu to your specifications.

Menu Selection

Please submit your menu selection to the Sales/Catering Office three (3) weeks in advance of the function date. Beyond that point, menu selections may be limited.

Guarantee Policy

For all private functions, the final number of attendees is due to the Sales/Catering Office No Later Than noon three (3) business days prior to the event. For weekend events the final guarantee is due the Tuesday prior to the event by noon. Final guarantees are not subject to reduction. Charges are based on the guarantee or the number served, which ever is greater. If a guarantee is not received, we will consider the contracted number of guests as the guarantee.

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