

# Celebrate



## Rehearsal Dinner & Brunch Menu



Inn & Conference  
Center

UMass Lowell Inn & Conference Center  
50 Warren Street, Lowell MA 01852  
[www.uml.edu/icc](http://www.uml.edu/icc) | 978.934.6920

# Welcome

Thank you for choosing UMASS Lowell Inn & Conference Center to host your event. We are proud to be of service to you. Your dedicated Sales Manager will assist with menu planning, room set-up and other pertinent details to ensure that your special day exceeds all expectations. In accordance with Federal Laws, and to insure the safety of your guests, we have outlined certain policies that must be followed.

## 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.

## Billing

A deposit of 20% of the food and beverage minimum must accompany a signed agreement. Full payment by certified check or credit card is due four business days prior to your event along with your final guarantee of attendees.

## Additional Fees

All Food and Beverage prices are subject to 20% taxable administrative fee and 7% Massachusetts state meals tax. All additional catering charges including Room Rental, Audio Visual, Parking, etc. are subject to 20% taxable administrative fee and 6.25 % Massachusetts state tax. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.

## Food & Beverage Policies

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

## Audio / Visual Equipment

We will be happy to assist you with your Audio/Visual requirements for your event.

## Decorations

The catering department is happy to assist you with decorations. The Hotel does not permit the affixing of anything to the walls, floor, podiums or ceiling with nails, staples, carpet tape or other substances. Centerpieces with an open flame are not allowed in the function area. Confetti or glitter of any kind is not allowed. Should there be any questions relative to what would be acceptable 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. 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 four (4) 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 no later than (12pm) noon, four (4) business days prior to 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 serviced, whichever is greater. If a guarantee is not received, we will consider the contracted number of guests as the guarantee.



# Brunch Selections

\*12 person minimum, \$2 per person fee if less than 12 guests\*

## Canal Side Brunch Buffet

Includes selections below with choice of entrée:

- ∅ Assorted Chilled Fruit Juices **GF** **V**
- ∅ Seasonal Fruit Medley **GF** **V**
- ∅ Bakery Basket with Butter & Preserves
- ∅ Farm Fresh Cage Free Scrambled Eggs **GF**
- ∅ Crispy Applewood Smoked Bacon **GF**
- ∅ French Toast with Apple Cinnamon Compote & Warm Vermont Maple Syrup
- ∅ Fresh Garden Salad with Choice of House Made Dressing **GF** **V**
- ∅ New England Crab Cakes with Red Pepper Remoulade
- ∅ Oven Roasted Creamer Potatoes with Fresh Rosemary **GF** **V**
- ∅ Harvest Vegetables **GF** **V**
- ∅ Pastry Chef's Seasonal Dessert Selection
- ∅ Starbucks Coffee, Decaffeinated Coffee & Assorted Teas

## Entrée Selections

- ∅ Beef Brisket **GF**
- ∅ Brandywine Chicken Topped with an Artichoke Dijon Sauce
- ∅ Grilled Salmon Filet Topped with Fresh Tomato Basil Concasse **GF**
- ∅ New England Baked Haddock

**\$28.00** | One Entrée Selection

**\$31.00** | Two Entrée Selections

## House Breakfast \$19

- ∅ Chilled Orange Juice **GF** **V**
- ∅ Seasonal Fruit Medley **GF**
- ∅ Bakery Basket with Butter & Preserves
- ∅ Farm Fresh Cage Free Scrambled Eggs **GF**
- ∅ Crispy Applewood Smoked Bacon **GF**
- ∅ Pork Sausage Links **GF**
- ∅ Home Fried Potatoes **GF** **V**
- ∅ Starbucks Coffee, Decaffeinated Coffee & Assorted Teas

Add a Carving Station to any Brunch Selection

## Brunch Carving Station

**\$11 per person per item**

- ∅ Roast Beef Sirloin with Demi Glaze **GF**
- ∅ Baked Ham with Pineapple Salsa **GF**
- ∅ Roasted Turkey with Pan Gravy **GF**

\*Glaze & Pan Gravy are Not **GF**\*

**Chef Attendant Required (\$90.00)**

Add a Cocktail to any Brunch Selection

## Celebration Cocktails

- ∅ Mimosas \$7 per glass
  - ∅ Bloody Mary \$7 per glass
  - ∅ Bloody Mary Bar with all the fixings \$12 per person
- Chef Attendant Required (\$90.00)**



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Gluten Free **GF**, Vegetarian **VG**, Vegan **V**

# Create Your Own Brunch

\*12 person minimum, \$2 per person fee if less than 12 guests\*

Brunch Buffet includes One Starter, One Egg Entrée, One Salad, Two Brunch Entrée's, Pastry Chef's Dessert Selection, Assorted Chilled Fruit Juices, Starbucks Coffee, Decaffeinated Coffee & Assorted Teas

**\$24 per person**

## Select One (1) Starter

- ∅ Assorted Yogurt Parfaits **GF** **V**
- ∅ Fresh Fruit Tray with Citrus-Yogurt Dip **GF** **V**
- ∅ Fruit & Cheese filled Danish
- ∅ Assortment of Warm Scones
- ∅ Cream Cheese Icing covered Cinnamon Rolls
- ∅ Blueberry Bakery Muffins
- ∅ Coffeecake Assortment

## Select One (1) Egg Entree

- ∅ Country Eggs Benedict
  - ~ Buttermilk Biscuit, Black Forest Ham, Poached Eggs with Hollandaise Sauce
- ∅ Scrambled Western Omelet **GF**
  - ~ Scrambled Eggs, Sautéed Peppers, Onions & Tomatoes w/ Pepper Jack Cheese
- ∅ Cheese Omelet with toppings **GF**
  - ~ Three Cheese Omelet made with fresh cage free eggs

*Chef Attendant Required (\$90.00)*

## Select One (1) Salad

- ∅ Garden Salad with House-made Dressing **GF** **V**
- ∅ Baby Spinach Salad a la Orange **GF** **V**
  - ~ Baby Spinach with Orange Wedges, Toasted Pecans with Honey Dijon Vinaigrette
- ∅ Walnut, Cranberry & Gorgonzola Salad **GF** **V**
  - ~ Arcadia Greens with Walnuts, Dried Cranberries, Crumbled Gorgonzola with Balsamic Vinaigrette

## Select Two (2) Brunch Entrees

- ∅ Maple Bacon Ribbons **GF**
- ∅ Orange Glazed Ham **GF**
- ∅ Chicken Broccoli Crepes
  - ~ Paper Thin Pastry Filled with Diced Chicken, Broccoli in a Cheddar Cream Sauce
- ∅ Seafood Crepes
  - ~ Paper Thin Pastry Filled with Mixed Seafood with Sherry Cream
- ∅ Chicken Divan
  - ~ Chicken Casserole with Broccoli, Almonds and Mornay Sauce topped with Parmesan Panko Crumbs



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# Plated Rehearsal Dinner

\*12 person minimum, \$2 per person fee if less than 12 guests\*

Served with Fresh Baked Breads, One Appetizer, One Entrée & Chef's Choice of Accompaniments, One Dessert & Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Assorted Teas

## Appetizers | (Select One)

- ∅ New England Clam Chowder
- ∅ Soup of the Day
- ∅ Minestrone Soup
- ∅ Caesar Salad, Herb Croutons, Caesar Dressing
- ∅ Garden Salad with House-made Dressing **GF** **VG**
- ∅ Grilled Portabella Mushroom over Arugula, Shaved Parmesan, Herb Vinaigrette **GF** **VG**

## Dessert | (Select One)

- ∅ Carrot Cake
- ∅ Profiteroles
- ∅ Mocha Parfait
- ∅ Assorted Fruit Tart
- ∅ Chocolate Fudge Cake
- ∅ Chocolate Raspberry Cheesecake
- ∅ NY Style Cheesecake w/ Fresh Berry Sauce
- ∅ Pastry Chef's Seasonal Dessert Selection

## Entrée Selections | (Select One)

### Haddock Florentine \$29

Spinach and Cream Cheese Topped Haddock served with Classic Beurre Blanc

### Grilled Salmon Filet \$30 **GF**

Topped with Fresh Tomato Basil Concasse

### Marinated Tenderloin Steak Tips \$31 **GF**

Sautéed with Wild Mushroom Demi-Glace

\*Demi-Glace is not **GF**\*

### Slow Roasted Prime Rib \$35 **GF**

Served with Roasted Garlic & Rosemary Port Demi-Glace

\*Demi-Glace is not **GF**\*

### Brandywine Chicken \$28

Sautéed Boneless Breast of Chicken, topped with Artichoke Dijon Sauce

### Pork Medallions \$26 **GF**

Rosemary & Garlic Rubbed with Rosemary Infused Demi Glaze \*Demi-Glaze is not **GF**\*

### Grilled Vegetable Risotto \$24 **GF** **VG**

Creamy Arborio Rice, tossed with Mixed Grilled Vegetables

*Split entrée higher price prevails*



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# Create Your Own Buffet

\*12 person minimum, \$2 per person fee if less than 12 guests\*

Served with Fresh Baked Breads, One Appetizer, Two Sides, One Dessert & Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, & Assorted Teas

## Appetizers | (Select One)

- ∅ Seasonal Soup
- ∅ Tomato Soup
- ∅ Clam Chowder
- ∅ Caesar Salad with Herb Croutons and Caesar Dressing
- ∅ Garden Salad with House-made Dressing **GF** **V**
- ∅ Seasonal Green Salad with House-made Dressing **GF** **V**

## Sides | (Select Two)

- ∅ Rice Pilaf **VG**
- ∅ Herb Roasted Red Potatoes **GF** **V**
- ∅ Parmesan Risotto **GF** **VG**
- ∅ Whipped Potatoes **GF** **VG**
- ∅ Herbed Quinoa **GF** **V**
- ∅ Penne with Artichokes & Tomatoes in a White Wine Sauce **VG**
- ∅ Grilled Asparagus **GF** **V**
- ∅ Green Bean Almondine **GF** **VG**
- ∅ Roasted Vegetable Medley **GF** **V**

## Entrees Selections

- ∅ Marinated Steak Tips **GF**
- ∅ Sliced Roasted Beef with a Black Pepper Bordelaise \*Bordelaise Not **GF** \*
- ∅ Rosemary Roasted Chicken with Herb Veloute
- ∅ Pan Seared Chicken with Artichoke, Tomato in a White Wine Sauce
- ∅ Pan Seared Chicken with Wild Mushroom Demi-Glace
- ∅ Raspberry Balsamic Grilled Chicken **GF**
- ∅ Mediterranean Baked Stuffed Zucchini **GF** **V**
- ∅ Tortellini with Sun Dried Tomatoes & Pesto
- ∅ Grilled Salmon with Horseradish Ver Jus **GF**
- ∅ Baked Atlantic Haddock with Dill Beurre Blanc

## Dessert | (Select One)

- ∅ Key Lime Pie
- ∅ Carrot Cake
- ∅ Assorted Mini Tarts
- ∅ Assorted Mini Parfaits
- ∅ Chocolate Fudge Cake
- ∅ Chocolate Raspberry Cheesecake
- ∅ NY Style Cheesecake w/ Fresh Berry Sauce
- ∅ Pastry Chef's Seasonal Dessert Selection

Choice of Two Entrees \$31

Choice of Three Entrees \$35



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# Beverages

Bartender Fee \$85.00 per bartender, waived with sales of \$350.00.

One bartender per 75 guests

## Open Bar

Charge per person, per hour

### Premium Selections \$17

Kettle One Vodka, Jack Daniels, Meyers Rum, Tanqueray Gin, Seagram VO Whisky, Dewar's Scotch, Tito's Vodka, Stoli Razberi Vodka

### Standard Selections \$14

Absolut Vodka, Jim Beam Bourbon, Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Canadian Club Whisky, Jose Cuervo Gold Tequila, Malibu Rum

## Consumption Host Bar

Charge per drink

Top Shelf 2-Liquor Drink	\$11.75
Premium Mixed Drinks	\$8.75
Standard Mixed Drinks	\$7.75
Premium Wine	\$8.75
House Wine	\$6.75
Premium Beer	\$4.75
Domestic Beer	\$3.75
Soft Drinks	\$3.00
Bottled Waters	\$3.00

## Cash Bar

Top Shelf 2-Liquor Drink	\$12.00
Premium Mixed Drinks	\$9.00
Standard Mixed Drinks	\$8.00
Premium Wine	\$9.00
House Wine	\$7.00
Premium Beer	\$5.00
Domestic Beer	\$4.00
Soft Drinks	\$3.00
Bottled Waters	\$3.00

## Domestic Beers

Coors Light, Miller Lite  
Buckler Non-Alcoholic Beer

## Premium Beers

Sam Adams, Sam Adams Seasonal, Heineken, Corona, Harpoon IPA, Blue Moon



# Wine List

Vintages are subject to change without notice. All prices are per bottle.

## White/ Rosé

Chardonnay, Sycamore Lane, CA	\$28
Chardonnay, Napa Cellars, CA	\$42
Riesling, Kessler, Germany	\$30
White Zinfandel, Sycamore Lane, CA	\$26
Pinot Grigio, DiLenardo, Italy, Friuli	\$25
Pinot Grigio, Sycamore Lane, CA	\$28
Sauvignon Blanc, Joel Gott, CA	\$28
Sauvignon Blanc, Napa Cellars, CA	\$42
Rosé, DeLoach, CA	\$28

## Red Wines

Cabernet Sauvignon, Sycamore Lane, CA	\$28
Cabernet Sauvignon, Rodney Strong, CA	\$42
Merlot, Sycamore Lane, CA	\$28
Merlot, Bogle, CA	\$42
Merlot, Rombauer, Napa Valley	\$68
Malbec, Los Cardos, Argentina	\$32
Pinot Noir, DeLoach, California	\$28
Pinot Noir, Sycamore Lane, California	\$28
Pinot Noir, Smoke Tree, Sonoma Valley	\$49
Shiraz, Barossa, Australia, Barossa Valley	\$28
Red Blend, Hope's End, Argentina	\$32

## Champagne

Wycliff, Brut	\$28
Domaine Peillot, Montagnieu Brut	\$48
N.V. Moët & Chandon Brut Imperial Gift, France	\$150

## Sparkling

Avissi Prosecco, Veneto Region, Italy	\$32
Sparkling Rosé Brut, Bibi Graetz, Trentino, Italy	\$60

