

Celebrate



Rehearsal Dinner & Brunch Menu



Inn & Conference
Center

UMass Lowell Inn & Conference Center
50 Warren Street, Lowell MA 01852
www.uml.edu/icc | 978.934.6920

Welcome

Thank you for choosing UMASS Lowell Inn & Conference Center to host your wedding. We are proud to be of service to you. Your dedicated Wedding Coordinator 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% on the food and beverage minimum must accompany a signed agreement. Full payment by certified check or credit card is due three 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 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 wedding.

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**Inn & Conference
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Brunch Selections

*Unless otherwise stated, all prices are per person.
Minimum of 20 people required.*

Canal Side Brunch Buffet

Includes selections below with choice of entrée:

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

Entrée Selections

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

\$27.00 One Entrée Selection

\$30.00 Two Entrée Selections

Brunch Carving Station

\$9 per person per item

- ∂ Roast Beef Sirloin with Demi Glaze
- ∂ Baked Ham with Pineapple Salsa
- ∂ Roasted Turkey with Pan Gravy

Additional Chef Attendant Required (\$75.00)

House Breakfast \$18

- ∂ Chilled Orange Juice
- ∂ Seasonal Fruit Medley
- ∂ Farm Fresh Cage Free Scrambled Eggs
- ∂ Crisp Applewood Smoked Bacon and Pork Sausage Links
- ∂ Home Fried Potatoes
- ∂ Assortment of Freshly Baked Pastries Served with Sweet Butter
- ∂ Starbucks Coffee, Decaffeinated Coffee & Assorted Teas

Celebration Cocktails

- ∂ Mimosas \$ 7 per glass
- ∂ Bloody Mary \$7 per glass
- ∂ Bloody Mary Bar with all the fixings \$12 per person

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Plated Rehearsal Dinner

*Unless otherwise stated, all prices are per person.
Minimum of 20 people required.*

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 | Choice of One

- ∂ Clam Chowder
- ∂ Soup of the Day
- ∂ Minestrone
- ∂ Caesar Salad, Herb Croutons, Caesar Dressing
- ∂ Garden Salad with Homemade Dressing
- ∂ Grilled Portabella over Arugula, Shaved Parmesan, Herb Vinaigrette

Entrée | Choice of One

Dessert | Choice of One

- ∂ Apple Dumplings
- ∂ Key Lime Pie
- ∂ Brule' Cheesecake
- ∂ Carrot Cake
- ∂ Chocolate Raspberry Cake
- ∂ Chocolate Fudge Cake
- ∂ NY Style Cheesecake w/ Fresh Berry Sauce
- ∂ Pastry Chef's Seasonal Dessert Selection

Entrée Selections

Haddock Florentine \$29

Spinach and Cream Cheese Topped
Haddock served with Classic Beurre Blanc

Grilled Salmon Filet \$28

Topped with Fresh Tomato Basil Concasse

Marinated Tenderloin Steak Tips \$29

Sautéed with Wild Mushroom Demi-Glace

Slow Roasted Prime Rib \$35

Served with Roasted Garlic & Rosemary
Port Demi-Glace

Brandywine Chicken \$26

Sautéed Boneless Breast of Chicken topped
with Artichoke Dijon Sauce

Pork Medallions \$26

Rosemary & Garlic Rubbed with Rosemary
Infused Demi Glaze

Grilled Vegetable Risotto \$24

Creamy Arborio Rice tossed with Mixed
Grilled Vegetables

Split entrée higher price prevails

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Create Your Own Buffet

*Unless otherwise stated, all prices are per person
Minimum of 20 people required.*

Served with Fresh Baked Breads, One Appetizer, Two Sides, One Chef's Specialty Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

Appetizers (Choice of One)

- ∂ Minestrone
- ∂ Chicken Noodle Soup
- ∂ Clam Chowder
- ∂ Caesar Salad with Herb Croutons
- ∂ Garden Salad with House-made Dressing
- ∂ Seasonal Green Salad with House-made Dressing

Sides (Choice of Two)

- ∂ Rice Pilaf
- ∂ Herb Roasted Red Potatoes
- ∂ Traditional Risotto
- ∂ Whipped Potato
- ∂ Herb Quinoa
- ∂ Rigatoni with Artichokes & Tomatoes in a White Wine Sauce
- ∂ Sautéed Broccoli Rabe
- ∂ Green Bean Almandine
- ∂ Roasted Vegetable Medley

Entrees Selections

- ∂ Marinated Steak Tips
- ∂ Pan Seared Chicken with Artichoke, Tomato & White Wine Sauce
- ∂ Brandywine Chicken
- ∂ Tortellini with Sun Dried Tomatoes & Pesto
- ∂ Mediterranean Baked Stuffed Zucchini
- ∂ Grilled Salmon with Horseradish Ver Jus
- ∂ Sirloin Steaks Sliced with a Black Pepper Bordelaise

Choice of Two Entrees \$30

Choice of Three Entrees \$34

Add Additional Appetizer or Side \$2.00 per person

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Bar Services

Bartender Fee \$80.00 per bartender, waived with sales of \$250.00.

One bartender per 75 guest

Open Bar

Charge per person, per hour

Premium Selections \$15

Kettle One Vodka, Jack Daniels,
Meyers Rum, Tanqueray Gin,
Seagram VO Whisky, Dewar's
Scotch, 1800 Silver Tequila

Standard Selections \$12

Absolut Vodka, Jim Beam, Bacardi
Rum, Captain Morgan Rum,
Beefeater Gin, Canadian Club
Whisky, Cutty Sark Scotch, Jose
Cuervo

Consumption Host Bar

Charge per drink

Top Shelf 2-Liquor Drink	\$11.75
Premium Mixed Drinks	\$8.75
Standard Mixed Drinks	\$7.75
House Mixed Drinks	\$6.75
Domestic Beer	\$3.75
Premium Beer	\$4.75
Premium Wine	\$8.75
House Wine	\$6.75
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
House Mixed Drinks	\$7.00
Domestic Beer	\$4.00
Premium Beer	\$5.00
Premium Wine	\$9.00
House Wine	\$7.00
Soft Drinks	\$3.00
Bottled Waters	\$3.00

Domestic Beers

Coors, Coors Light

Premium Beers

Sam Adams, Sam Adams Light, Sam
Adams Seasonal, Heineken, Corona

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Wine List

Vintages subject to change without notice.

All prices are per bottle.

House Wine

Sycamore Lane, California	\$26
White: Chardonnay and Pinot Grigio	
Red: Cabernet Sauvignon, Merlot, Pinot Noir	
Rose: White Zinfandel	

White

Chardonnay, Rodney Strong, California	\$35
Pinot Grigio, DiLenardo, Italy, Friuli	\$26
Chardonnay, Napa Cellars, California	\$42
Riesling, Kessler, Germany	\$28
Sauvignon Blanc, Joel Gott, California	\$28
Sauvignon Blanc, Huntaway, New Zealand	\$36
Conundrum, Caymus Vineyards, Napa Valley	\$42

Red Wines

Cabernet Sauvignon, Hess, California,	\$35
Pinot Noir, DeLoach, California	\$28
Cabernet Sauvignon, Beringer, California	\$48
Pinot Noir, Smoke Tree, Sonoma Valley	\$38
Merlot, Bogle, California	\$30
Red Blend, Pepper Jack, Australia, Barossa Valley	\$32
Merlot, Kunde Vineyards, Sonoma County	\$40
Shiraz, Barossa, Australia, Barossa Valley	\$27
Merlot, Rombauer, Napa Valley	\$58
Malbec, Ique, Argentina, Mendoza	\$27
Merlot, Duck Horn Decoy, Napa Valley	\$44

Champagne

N.V. Veuve Clicquot Ponsardin,	\$88
N.V. Moet & Chandon "White Star" Imperial,	\$58
House Champagne, Wycliff,	\$14

Sparkling

Avissi Prosecco, Veneto Region, Italy	\$29
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