

Celebrate



Wedding Packages



Inn & Conference
Center

UMass Lowell Inn & Conference Center
50 Warren Street, Lowell MA 01852
www.uml.edu/jcc | 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% 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 wedding.

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**Inn & Conference
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Hors d'Oeuvres

Unless otherwise stated, all prices are per person

Reception Package \$12

Four (4) pieces per person
Miniature Beef Wellington
Stuffed Mushroom Caps
Coconut Crusted Chicken
Bruschetta Crostini
Spanakopita

A la Carte- Hot

Priced per (50) fifty pieces

Crab Fritters with Caper Sauce	\$200
Coconut Crusted Chicken	\$175
Peanut Chicken Satay	\$175
Mini Lobster Cobbler	\$250
Coconut Shrimp	\$200
Miniature Beef Wellington	\$200
Bacon Wrapped Casino Shrimp	\$200
New England Crab Cake	\$200
Bacon Wrapped Scallop	\$200
Vegetable Spring Roll	\$150
Mushroom Duxelle Beggars Purse	\$175
Spanakopita	\$150
Asparagus in Phyllo	\$150
Turkey Pot Stickers	\$175
Brie and Berry Phyllo	\$175

A la Carte- Cold

Priced per (50) fifty pieces

Smoked Salmon Mousse	\$175
Caprese Skewer	\$150
Bruschetta Crostini	\$150
Cheese Canape Selection	\$150
Chicken Curry Salad with Mango Salsa	\$175
Endive with Boursin	\$175
Tenderloin Crostini Horseradish Cream	\$200
Jumbo Shrimp Cocktail	\$250

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**Inn & Conference
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Displays & Stations

Unless otherwise stated, all prices are per person

Antipasto Display \$9

Assorted Sliced Italian Meats, Marinated Grilled Vegetables, Artichoke Hearts, Cherry Tomatoes, Black & Green Olives, Pepperoncini, Reggiano & Pecorino Cheeses Served with Breadsticks, Rustic Flatbreads & French Baguette Slices

Hummus Bar \$7

Trio of Roasted Red Pepper, Smoky Chipotle & Traditional Hummus. Served with Pita Chips & Rustic Flatbreads

Fresh Seasonal Crudité \$6

Seasonal Crisp Vegetables, Roasted Red Pepper & Roasted Garlic Dip

Domestic & Imported Cheese Display \$6

Chef's Selection of Domestic & Imported Cheeses presented with assorted Crackers, Pencil Breadsticks & Rustic Flatbreads

Seasonal Fresh Sliced Fruit

Display \$6

Sliced Seasonal Fruit accompanied with Fresh Raspberry Yogurt Dipping Sauce

Fiesta Display \$4

Tri-colored Tortilla Chips served with Fresh Tomato Salsa & Guacamole

Satisfy your guests' sweet tooth and impress them with our distinctive dessert displays.

Chef's Pastry Table \$12

Chef's Selection of Mini Trifle, Petit Fours, Italian Pastries & Chocolate

Cupcake Bar \$10

Chef's Selection of Decadent Cupcakes: Double Chocolate, Vanilla Bean, Red Velvet with Cream Cheese Filling, Mocha, Strawberry & Cannoli Cream

Chocolate Fondue \$14

Belgian Dark Chocolate Fondue with Strawberries, Pineapples, House-made Pound Cake, Graham Crackers, Pretzels and Marshmallows

Build Your Own Sundae \$16

Vanilla and Chocolate Ice Cream, Chocolate Ganache, Caramel, Crushed Pineapple, Crushed Oreos, M&M's, Sprinkles, Cherries, Whipped Cream, Waffle & Sugar Cones

* Attendant required \$50.00 fee

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Inn & Conference Center

Stations

*Unless otherwise stated, all prices are per person
Minimum of forty (40) guests;
Chef attendant station fee: \$75 per attendant*

Roast Beef Sirloin \$14

Caramelized Shallot Demi-Glace and
Assorted Dinner Rolls

Roasted Turkey \$12

Pan Gravy and Assorted Dinner Rolls

Pasta Station \$12

Cheese Tortellini in a Romano Cream Sauce
Orecchiette Pasta with Roasted Garlic & Olive Oil
Cavatappi Pasta with Sun Dried Tomato Cream Sauce

Fajita Station \$12

Selection of Marinated Steak or Chicken,
Warm Flour Tortillas, Salsa, Guacamole,
Sour Cream, Shredded Lettuce, Tomatoes
& Grated Cheddar Cheese

Hand Tossed Caesar Salad \$8

Crisp Romaine, House-made Parmesan Crisps,
Parmesan Cheese, served with Garlic Flatbread

Grand Salad Station \$10

Crisp Romaine & Spinach, Tomatoes, Cucumbers,
Bacon, Blue Cheese Crumbles, Sliced Pears, Eggs,
Herb Croutons, Grilled Asparagus

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**Inn & Conference
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Plated Package

Our plated packages offers couples simple planning.
Offered at three price points, our packages fits all styles and budgets.
Unless otherwise stated, all prices are per person

	Platinum	Gold	Silver
Services			
Dedicated Wedding Consultant	∅	∅	∅
Personalized Wedding Tasting for Bride & Groom	∅	∅	∅
Elegant Ivory Full-Length Linen	∅	∅	∅
Complimentary Photo Area for the Wedding Party	∅	∅	∅
Food & Beverage			
Elegant Reception Displays <i>Imported & Domestic Cheese Garnished with Fresh Seasonal Fruit & Fresh Vegetable Crudit� with Selection of Dips</i>	∅	∅	
4 Course Plated Dinner	∅	∅	∅
Selection of Four Butler Passed Hors d' Oeuvres	∅		
One Hour Open Bar	∅ Premium	∅ Standard	
Champagne Toast	∅	∅	∅
Custom Designed Wedding Cake	∅	∅	∅
Special Extras			
Deluxe Overnight Accommodations for Bride & Groom	∅	∅	∅
Special Rates on Overnight Guest Accommodations	∅	∅	∅
Deluxe Overnight Room Accommodations for your One Year Anniversary	∅	∅	

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Platinum Plated Entrées

Unless otherwise stated, all prices are per person

Herb & Parmesan Crusted Breast of Chicken \$80

Smoked Mozzarella & Spinach Risotto, Braised Fennel, Roasted Tomato Relish

Chicken Artichoke \$80

Lemon Sherry Butter Artichoke Sauce, Roasted Fingerling Potato, Seasonal Vegetable

Pan Seared Filet Mignon \$100

Potato, Fennel & Three Cheese Gratin, Seasonal Vegetable

NY Strip Steak \$90

Grilled Choice beef topped with Caramelized Onions, Rosemary Infused Demi Glaze, Whipped Mashed Potatoes, Seasonal Vegetable

Jumbo Lump Crab Cake & Tenderloin \$125

Whipped Garlic Mashed Potatoes, Seasonal Vegetable

New England Baked Haddock \$85

Seasoned Bread Crumb Topping with Sherry Wine Butter, Roasted Yukon Potato, Seasonal Vegetable

Citrus Salmon \$85

Topped with Valencia Orange Hollandaise, Rice Pilaf and Seasonal Vegetables

Wild Mushroom Ravioli \$75

Wild Mushroom Cream Sauce

Tuscan Penne Pasta \$75

Kalamata Olives, Artichokes, Roasted Red Peppers, Fresh Basil in a White Wine & Asiago Cheese Sauce

Choose one from each course below:

Soup Selections

- ∂ Italian Wedding Soup
- ∂ Crab & Corn Chowder
- ∂ Fire Roasted Tomato Soup
- ∂ New England Clam Chowder

Salad Selections

- ∂ Signature Salad with Arugula & Field Greens, Sweet Tomatoes, Cabot Swiss Cheese, Candied Walnuts & Blackberry Dressing
- ∂ Hand Tossed Caesar Salad with Romaine Lettuce, Garlic Croutons, Shaved Parmesan & House Caesar Dressing
- ∂ Iceberg Wedge Salad with Smoked Bacon, Blistered Tomatoes & Blue Cheese Dressing

Soup & Salad Enhancements

- ∂ Lobster Bisque \$4
- ∂ North End Salad \$3
Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Vinegar & Garlic Twist
- ∂ Spinach Salad \$3
Baby Spinach Greens, Mushrooms, Red Onions, Pecans with Sherry Vinaigrette

*For secondary entrée selection, please add \$5 per person **

*For three entrée selections, please add \$7 per person**

**Vegetarian & special dietary needs are exempt from additional entrée charges*

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Inn & Conference Center

Gold Plated Entrées

Unless otherwise stated, all prices are per person

Herb & Parmesan Crusted Breast of Chicken \$65

Smoked Mozzarella & Spinach Risotto, Braised Fennel, Roasted Tomato Relish

Chicken Artichoke \$65

Lemon Sherry Butter Artichoke Sauce, Roasted Fingerling Potato, Seasonal Vegetable

Pan Seared Filet Mignon \$85

Potato, Fennel & Three Cheese Gratin, Seasonal Vegetable

NY Strip Steak \$75

Grilled Choice beef topped with Caramelized Onions, Rosemary Infused Demi Glaze, Whipped Mashed Potatoes, Seasonal Vegetable

Jumbo Lump Crab Cake & Tenderloin \$110

Whipped Garlic Mashed Potatoes, Seasonal Vegetable

New England Baked Haddock \$70

Seasoned Bread Crumb Topping with Sherry Wine Butter, Roasted Yukon Potato, Seasonal Vegetable

Citrus Salmon \$70

Topped with Valencia Orange Hollandaise, Rice Pilaf and Seasonal Vegetables

Wild Mushroom Ravioli \$60

Wild Mushroom Cream Sauce

Tuscan Penne Pasta \$60

Kalamata Olives, Artichokes, Roasted Red Peppers, Fresh Basil in a White Wine & Asiago Cheese Sauce

Choose one from each course below:

Soup Selections

- ∂ Italian Wedding Soup
- ∂ Crab & Corn Chowder
- ∂ Fire Roasted Tomato Soup
- ∂ New England Clam Chowder

Salad Selections

- ∂ Field Greens with Teardrop Tomatoes, Cucumbers, Shredded Carrots & House Balsamic Vinaigrette
- ∂ Hand Tossed Caesar Salad with Romaine Lettuce, Garlic Croutons, Shaved Parmesan & House Caesar Dressing
- ∂ Iceberg Wedge Salad with Smoked Bacon, Blistered Tomatoes & Blue Cheese Dressing

Soup & Salad Enhancements

- ∂ Lobster Bisque \$4
- ∂ North End Salad \$3
Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Vinegar & Garlic Twist
- ∂ Spinach Salad \$3
Baby Spinach Greens, Mushrooms, Red Onions, Pecans with Sherry Vinaigrette

*For secondary entrée selection, please add \$5 per person **

*For three entrée selections, please add \$7 per person**

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Silver Plated Entrées

Unless otherwise stated, all prices are per person

Herb & Parmesan Crusted Breast of Chicken \$50

Smoked Mozzarella & Spinach Risotto, Braised Fennel, Roasted Tomato Relish

Chicken Artichoke \$50

Lemon Sherry Butter Artichoke Sauce, Roasted Fingerling Potato, Seasonal Vegetable

Pan Seared Filet Mignon \$70

Potato, Fennel & Three Cheese Gratin, Seasonal Vegetable

NY Strip Steak \$65

Grilled Choice beef topped with Caramelized Onions, Rosemary Infused Demi Glaze, Whipped Mashed Potatoes, Seasonal Vegetable

New England Baked Haddock \$60

Seasoned Bread Crumb Topping with Sherry Wine Butter, Roasted Yukon Potato, Seasonal Vegetable

Citrus Salmon \$60

Topped with Valencia Orange Hollandaise, Rice Pilaf and Seasonal Vegetables

Wild Mushroom Ravioli \$45

Wild Mushroom Cream Sauce

Tuscan Penne Pasta \$45

Kalamata Olives, Artichokes, Roasted Red Peppers, Fresh Basil in a White Wine & Asiago Cheese Sauce

Choose one from each course below:

Soup Selections

- ∂ Italian Wedding Soup
- ∂ Fire Roasted Tomato Soup

Salad Selections

- ∂ Field Greens with Teardrop Tomatoes, Cucumbers, Shredded Carrots & House Balsamic Vinaigrette
- ∂ Hand Tossed Caesar Salad with Romaine Lettuce, Garlic Croutons, Shaved Parmesan & House Caesar Dressing
- ∂ Iceberg Wedge Salad with Smoked Bacon, Blistered Tomatoes & Blue Cheese Dressing

Soup & Salad Enhancements

- ∂ Lobster Bisque \$4
- ∂ North End Salad \$3
Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Vinegar & Garlic Twist
- ∂ Spinach Salad \$3
Baby Spinach Greens, Mushrooms, Red Onions, Pecans with Sherry Vinaigrette

*For secondary entrée selection, please add \$5 per person **

*For three entrée selections, please add \$7 per person**

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Riverview Buffet

The Riverview Buffet offers couples simple elegance.
Offered at three price points, the Riverview fits all styles and budgets.
Unless otherwise stated, all prices are per person

	Enhanced	Classic	Basic
	\$85	\$70	\$50
Services			
Dedicated Wedding Consultant	∅	∅	∅
Elegant Ivory Full-Length Linen	∅	∅	∅
Complimentary Photo Area for the Wedding Party	∅	∅	∅
Food & Beverage			
Elegant Reception Displays <i>Imported & Domestic Cheese Garnished with Fresh Seasonal Fruit & Fresh Vegetable Crudités with Selection of Dips</i>	∅	∅	
Buffet Dinner	∅	∅	∅
Selection of Four Butler Passed Hors d' Oeuvres	∅		
One Hour Open Bar	∅ Premium	∅ Standard	
Champagne Toast	∅	∅	∅
Custom Designed Wedding Cake	∅	∅	∅
Special Extras			
Deluxe Overnight Accommodations for Bride & Groom	∅	∅	∅
Special Rates on Overnight Guest Accommodations	∅	∅	∅
Deluxe Overnight Room Accommodations for your One Year Anniversary	∅	∅	

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Riverview Buffet

Soup & Salad Selections

(Select two)

- ∂ Italian Wedding Soup
- ∂ Fire Roasted Tomato & Fennel Soup
- ∂ New England Clam Chowder
- ∂ Hand Tossed Caesar Salad
- ∂ Iceberg Wedge Salad
- ∂ Fresh Garden Salad

Buffet Entrées*

- ∂ Chicken Artichoke
- ∂ Herb & Parmesan Crusted Chicken Breast with Roasted Tomato Relish
- ∂ Grilled Marinated Sirloin with Herbed Butter
- ∂ Roasted New England Baked Haddock
- ∂ Wild Mushroom Ravioli
- ∂ Citrus Salmon

Accompaniment

(Select two)

- ∂ Roasted Fingerling Potatoes
- ∂ Risotto
- ∂ Vegetable Medley Rice Pilaf
- ∂ Whipped Mashed Potatoes
- ∂ Seasonal Vegetable
- ∂ Roasted Baby Squash Medley

Dessert

- ∂ Wedding Cake

Reception limited to (5) hours
Minimum fifty (50) guests

Includes Fresh Rolls & Butter,
Water, Coffee & Tea Service

*Classic & Basic Buffet
Please select two (2) entrée
choices

*Enhanced Buffet
Please select three (3) entrée
choices

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Beverages

Open Bar

Charged 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 Tequila

Consumption Host Bar Charged per drink

Top Shelf/2 Liquor Mixed 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 by the Glass \$8.75
House Wine by the Glass \$6.75
Soft Drinks \$3.00
Bottled Waters \$3.00

Cash Bar

Top Shelf/2 Liquor Mixed 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 by the Glass \$9.00
House Wine by the Glass \$7.00
Soft Drinks \$3.00
Bottled Waters \$3.00

Domestic Beers

Coors Light, Miller Lite

Premium Beers

Blue Moon, Corona, Harpoon IPA, Heineken, Samuel Adams Lager, Samuel Adams Light, Samuel Adams Seasonal

One (1) bartender required per seventy-five (75) guests

Bartender Fee \$80 per bartender

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Wine List

Champagne & Sparkling

N.V. Veuve Clicquot Ponsardin, Brut, Yellow Label, Reims \$88

N.V. Moet & Chandon "White Star" Imperial, France \$58

House Champagne, Wycliff \$14

Avisi Prosecco, Veneto Region, Italy \$29

House Wine

Sycamore Lane, California \$26

White: Chardonnay and Pinot Grigio

Red: Cabernet Sauvignon, Merlot, Pinot Noir

Rose: White Zinfandel

White/Blush

Chardonnay, Rodney Strong, California \$35

Chardonnay, Napa Cellars, California \$42

Sauvignon Blanc, Joel Gott, California \$28

Sauvignon Blanc, Huntaway, New Zealand \$36

Pinot Grigio, DiLenardo, Italy, Friuli \$26

Riesling, Kessler, Germany \$28

Conundrum, Caymus Vineyard, Napa Valley \$42

Red Wines

Cabernet Sauvignon, Hess, California \$35

Cabernet Sauvignon, Beringer, California \$48

Pinot Noir, Deloach, California \$28

Merlot, Bogle, California \$30

Merlot, Kunde Vineyards, Sonoma County \$40

Merlot, Rombauer, Napa Valley \$58

Merlot, Duck Horn Decoy, Napa Valley \$44

Pinot Noir, Smoke Tree, Sonoma Valley \$38

Red Blend, Pepper Jack, Australia, Barossa Valley \$32

Shiraz, Barossa, Australia, Barossa Valley \$27

Malbec, Ique, Argentina, Mendoza \$27

Vintages subject to change without notice

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**Inn & Conference
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Enhancements

Discuss with your dedicated wedding consultant.

Ceremony

- ∂ Outdoor Patio Space
- ∂ Garden Chairs

Reception

- ∂ Silver Pipe & Drapery around Room
- ∂ Up-lighting
- ∂ Specialty Linen & Chair Covers
- ∂ Flowers
- ∂ Audio Visual Presentation
- ∂ Grooms Cake

Preferred Vendors

Cakes

- ∂ ICC Pastry Chef 978-934-6920

Ceremony & Cocktail Hour Music

- ∂ Brian Weeks 978-302-8967
- ∂ Curtis Night 978-667-8910
- ∂ Gilded Harp 978-443-0656

Enhancements & Favors

- ∂ Brookline Ice Sculptures 617-232-0941
- ∂ Brilliant Ice Sculptures 978-794-2400
- ∂ The Chocolate Truffle 877-335-3630

Entertainment

- ∂ Curtis Night 978-667-8910
- ∂ D&S Entertainment 978-453-3337
- ∂ Entertainment Specialist 800-540-8157

Florists

- ∂ A Belvidere Florist 978-937-1313
- ∂ Seasons 978-957-6181

Lighting & Décor

- ∂ Art of the Event 781-670-9292

Photographers/Videographers

- ∂ Erik Waddell 617-894-4042
- ∂ Simply Mella Photography 617-777-6607
- ∂ Daniel Doke Photography 978-664-3811
- ∂ Perfect Image 978-774-2946
- ∂ Ron Seaboyer Photography 781-662-0881

Specialty Linens & Rentals

- ∂ Perfect Parties 603-883-3878
- ∂ Rentals Unlimited 781-341-1600

Transportation

- ∂ Christianson Bus 978-453-9030
- ∂ Grace Limousine 603-666-0203
- ∂ Michael Limousine 978-532-8488

Justice of the Peace/Non-Denominational Ministers

- ∂ William Flanagan 978-459-7325

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