

# Weddings

at **DOUBLETREE**  
BY HILTON™



**DOUBLETREE**  
BY HILTON™

BOSTON • WESTBOROUGH

508.616.7436 • 5400 Computer Dr. • Westborough, MA 01581 • [www.bostonwestborough.doubletree.com](http://www.bostonwestborough.doubletree.com)

# Classic Sophistication



## PACKAGE INCLUDES

- Champagne Toast Garnished with Fresh Berries
- Hors D'oeuvres to include Two Display Presentations and Three Passed
- Three Course Plated Dinner or Buffet
- Traditional Tiered Wedding Cake
- Complimentary Votive Candles to Enhance Your Tables
- Floor Length White or Ivory Satin Stripe Linens and a Variety of Napkin Color
- Private Photo Room for Bridal Party and Families with Champagne and Hors D'oeuvres
- Complimentary Food Tasting
- Overnight Accommodation for the Wedding Couple the Night of the Wedding
- Chocolate Dipped Strawberries and a Bottle of Champagne Delivered to Your Guest Room
- Complimentary Breakfast for the Wedding Couple
- Our Professional Event Services Manager to Assist with All Your Planning Needs

# Classic Sophistication

## HORS D'OEUVRES

### DISPLAYED PRESENTATIONS

(Select Two)

- International & Domestic Cheese Garnished with Fresh Fruit, Served with Assorted Crackers
- Seasonal Sliced Fresh Fruit & Berries, Served with Honey Yogurt
- Crudit  of Fresh Market Vegetables, Served with Chef's Dips

### PASSED PRESENTATIONS

(Select Three)

- Warm Brie with Crushed Raspberries & Almonds in Filo
- Spring Rolls with Plum Sauce
- Spanikopita
- Spinach Stuffed Mushrooms
- Chicken Satay with Peanut Sauce
- Coconut Chicken
- Beef Teriyaki Skewer
- Asparagus Asiago Quiche with Caramelized Onions
- Pesto Chicken Skewer with Portobello
- Caprese Skewer

## SALADS

(Select One)

### Field Green Salad

Field Greens with Carrot, Cucumber, Tomato, & Croutons, Select Two Dressings

### Caesar Salad

Romaine Lettuce & Parmesan Cheese, Caesar Dressing & Croutons

### Strawberry Field Salad

Field Greens with Strawberries, Feta, Sunflower Seeds, Honey Red Wine Vinaigrette

## PLATED ENTREES

<b>Grilled Filet</b>	<b>\$67</b>
Brioche Crostini, Mushrooms, Roquefort, Port Demi	
<b>Roasted Sliced Sirloin</b>	<b>\$61</b>
Cracked Black Pepper & Sea Salt Crusted, Roasted Garlic Demi, Caramelized Leeks	
<b>Traditional New England Haddock</b>	<b>\$58</b>
Buttery Crumbs, Lemon, Wine, Butter	
<b>Grilled Salmon</b>	<b>\$58</b>
Snowpeas, Shitake, Reduced Soy, Sweet Chili Garlic Glaze	
<b>Ave Maria Ravioli</b>	<b>\$54</b>
Mascarpone, Basil, Sundried Tomato, Pine Nuts, Parmesan Tomato Cream with Toasted Pine Nuts & Basil	
<b>Grilled Breast of Chicken</b>	<b>\$54</b>
Maple Bacon Glaze, Wilted Greens, Roasted Shallots, Parsley	
<b>Pan Seared Breast of Chicken</b>	<b>\$54</b>
Dried Fig & Port Cream	
<b>Roasted Statler Breast</b>	<b>\$54</b>
Rosemary, Garlic & Fennel Whipped Potato, Morel Maderia Pan Gravy	
<b>Quinoa Stuffed Roasted Tomato</b>	<b>\$54</b>
Cannellini Bean Ragu, Herb Roasted Potato	
<b>Garden Fresh Vegetable</b>	<b>\$54</b>
Chef's Choice Pasta with Garlic and Olive Oil	

## SIDE SELECTIONS

Select one vegetable and one starch for each entr e selection unless indicated

### VEGETABLES

- Asparagus
- Haricot Vertes
- Broccolini
- Seasonal Vegetable

### STARCHES

- Garlic Mashed Potatoes
- Herb Risotto
- House Seasoned Roasted Potatoes
- Rice Pilaf

## DESSERT

Slice of Your Cake Served with a Chocolate Dipped Strawberry or Chocolate Cup Filled with Chocolate Mousse, White Chocolate Mousse or Fresh Berries

Freshly Brewed Coffee, Decaffeinated Coffee, and Tazo Teas

# Platinum Elegance



## PACKAGE INCLUDES

- Champagne Toast Garnished with Fresh Berries
- One Hour Open Bar – Call Brands
- Hors D'oeuvres to include Two Display Presentations and Four Passed
- Four Course Plated Dinner or Buffet
- Traditional Tiered Wedding Cake
- Floral Centerpieces for Each Table
- Complimentary Votive Candles to Enhance Your Tables
- Floor Length White or Ivory Satin Stripe Linens and a Variety of Napkin Color
- Private Photo Room for Bridal Party and Families with Champagne and Hors D'oeuvres
- Complimentary Food Tasting
- Overnight Accommodation for the Wedding Couple the Night of the Wedding
- Chocolate Dipped Strawberries and a Bottle of Champagne Delivered to Your Guest Room
- Complimentary Breakfast for the Wedding Couple
- Our Professional Event Services Manager to Assist with All Your Planning Needs

## HORS D'OEUVRES

### DISPLAYED PRESENTATIONS

*(Select Two)*

- International & Domestic Cheese Garnished with Fresh Fruit, Served with Assorted Crackers
- Seasonal Sliced Fresh Fruit & Berries, Served with Honey Yogurt
- Crudité of Fresh Market Vegetables, Served with Chef's Dips

### PASSED PRESENTATIONS

*(Select Four)*

- Warm Brie with Crushed Raspberries & Almonds in Filo
- Spring Rolls with Plum Sauce
- Spanikopita
- Spinach Stuffed Mushrooms
- Chicken Satay with Peanut Sauce
- Coconut Chicken
- Beef Teriyaki Skewer
- Asparagus Asiago Quiche with Caramelized Onions
- Pesto Chicken Skewer with Portobello
- Caprese Skewer
- Southwestern Chicken, Corn, Black Beans, Cilantro Sour Cream, Mini Cone
- Fig & Goat Cheese Flatbread
- Smoked Salmon, Crème Fraiche, Dill, Filo Cup

# Platinum Elegance

## APPETIZER

*(Select One)*

- New England Clam Chowder
- Cheese Sacchetti, Peppered Mushroom Cream, Parmesan, Parsley
- Triple Cheese Panini, Roasted Tomato Basil Bisque Shooter
- Griddled Brioche, Lobster Chive Cream, Avocado
- Roasted Portobello Vegetable Neapolitan, Mozzarella, Pesto, Balsamic Glaze
- Fresh Fruit, Brown Sugar, Brandy Maple Glaze

## SALADS

*(Select One)*

### Field Green Salad

Field Greens with Carrot, Cucumber, Tomato, & Croutons, Select Two Dressings

### Caesar Salad

Romaine Lettuce & Parmesan Cheese, Caesar Dressing & Croutons

### Strawberry Field Salad

Field Greens with Strawberries, Feta, Sunflower Seeds, Honey Red Wine Vinaigrette

### Wild Arugula Salad

Roasted Apples, Golden Raisins, Cambozola Cheese, Honey White Balsamic Vinaigrette

### Baby Red Oak Salad

Dried Figs, Roquefort, Port Glaze, Glazed Pecans

## PLATED ENTREES

- Grilled Filet** \$94  
Brioche Crostini, Mushrooms, Roquefort, Port Demi
- Roasted Sliced Sirloin** \$89  
Cracked Black Pepper & Sea Salt Crusted, Roasted Garlic Demi, Caramelized Leeks
- Traditional New England Haddock** \$86  
Buttery Crumbs, Lemon, Wine, Butter
- Grilled Salmon** \$86  
Snowpeas, Shitake, Reduced Soy, Sweet Chili Garlic Glaze
- Ave Maria Ravioli** \$82  
Mascarpone, Basil, Sundried Tomato, Pine Nuts, Parmesan Tomato Cream with Toasted Pine Nuts & Basil
- Grilled Breast of Chicken** \$82  
Maple Bacon Glaze, Wilted Greens, Roasted Shallots, Parsley
- Pan Seared Breast of Chicken** \$82  
Dried Fig & Port Cream
- Roasted Statler Breast** \$82  
Rosemary, Garlic & Fennel Whipped Potato, Morel Maderia Pan Gravy
- Quinoa Stuffed Roasted Tomato** \$82  
Cannellini Bean Ragu, Herb Roasted Potato
- Garden Fresh Vegetable** \$82  
Chef's Choice Pasta with Garlic and Olive Oil

## SIDE SELECTIONS

*Select one vegetable and one starch for each entrée selection unless indicated*

### VEGETABLES

- Asparagus
- Haricot Vertes
- Broccolini
- Seasonal Vegetable

### STARCHES

- Garlic Mashed Potatoes
- Herb Risotto
- House Seasoned Roasted Potatoes
- Rice Pilaf

## DESSERT

Slice of Your Cake Served with a Chocolate Dipped Strawberry or Chocolate Cup Filled with Chocolate Mousse, White Chocolate Mousse or Fresh Berries

Freshly Brewed Coffee, Decaffeinated Coffee, and Tazo Teas

# Grand Indulgence



## PACKAGE INCLUDES

- Champagne Toast Garnished with Fresh Berries for All Your Guests
- House Wine Service with Dinner
- Five Hour Open Bar – Call Brands of Liquor
- Hors D'oeuvres to include Two Display Presentations and Four Passed
- Four Course Plated Dinner or Buffet
- Traditional Tiered Wedding Cake
- Silver Charger Plates
- Chivairi Chairs with White or Ivory Cushions
- Floral Centerpieces for Each Table
- Complimentary Votive Candles to Enhance Your Tables
- Floor Length White or Ivory Satin Stripe Linens and a Variety of Napkin Color
- Private Photo Room for Bridal Party and Families with Champagne and Hors D'oeuvres
- Complimentary Food Tasting
- Overnight Accommodation for the Wedding Couple the Night of the Wedding
- Chocolate Dipped Strawberries and a Bottle of Champagne Delivered to Your Guest Room
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## HORS D'OEUVRES

### DISPLAYED PRESENTATIONS

*(Select Two)*

- International & Domestic Cheese Garnished with Fresh Fruit, Served with Assorted Crackers
- Seasonal Sliced Fresh Fruit & Berries, Served with Honey Yogurt
- Crudit  of Fresh Market Vegetables, Served with Chef's Dips

### PASSED PRESENTATIONS

*(Select Four)*

- Warm Brie with Crushed Raspberries & Almond in Filo
- Spring Rolls with Plum Sauce
- Spanikopita
- Spinach Stuffed Mushrooms
- Chicken Satay with Peanut Sauce
- Coconut Chicken
- Beef Teriyaki Skewer
- Asparagus Asiago Quiche with Caramelized Onions
- Pesto Chicken Skewer with Portobello
- Caprese Skewer
- Southwestern Chicken, Corn, Black Beans, Cilantro Sour Cream, Mini Cone
- Fig & Goat Cheese Flatbread
- Smoked Salmon, Cr me Fraiche, Dill, Filo Cup

# Grand Indulgence

## APPETIZER

*(Select One)*

- New England Clam Chowder
- Cheese Sacchetti, Peppered Mushroom Cream, Parmesan, Parsley
- Triple Cheese Panini, Roasted Tomato Basil Bisque Shooter
- Griddled Brioche, Lobster Chive Cream, Avocado
- Roasted Portobello Vegetable Neapolitan, Mozzarella, Pesto, Balsamic Glaze
- Selpicon Fresh Fruit, Brown Sugar, Brandy Maple Glaze

## SALADS

*(Select One)*

### Field Green Salad

Field Greens with Carrot, Cucumber, Tomato, & Croutons, Select Two Dressings

### Caesar Salad

Romaine Lettuce & Parmesan Cheese, Caesar Dressing & Croutons

### Strawberry Field Salad

Field Greens with Strawberries, Feta, Sunflower Seeds, Honey Red Wine Vinaigrette

### Wild Arugula Salad

Roasted Apples, Golden Raisins, Cambozola Cheese, Honey White Balsamic Vinaigrette

### Baby Red Oak Salad

Dried Figs, Roquefort, Port Glaze, Glazed Pecans

## PLATED ENTREES

- Grilled Filet** \$125  
Brioche Crostini, Mushrooms, Roquefort, Port Demi
- Roasted Sliced Sirloin** \$119  
Cracked Black Pepper & Sea Salt Crusted, Roasted Garlic Demi, Caramelized Leeks
- Traditional New England Haddock** \$116  
Buttery Crumbs, Lemon, Wine, Butter
- Grilled Salmon** \$116  
Snowpeas, Shitake, Reduced Soy, Sweet Chili Garlic Glaze
- Ave Maria Ravioli** \$112  
Mascarpone, Basil, Sundried Tomato, Pine Nuts, Parmesan Tomato Cream with Toasted Pine Nuts & Basil
- Grilled Breast of Chicken** \$112  
Maple Bacon Glaze, Wilted Greens, Roasted Shallots, Parsley
- Pan Seared Breast of Chicken** \$112  
Dried Fig & Port Cream
- Roasted Statler Breast** \$112  
Rosemary, Garlic & Fennel Whipped Potato, Morel Maderia Pan Gravy
- Quinoa Stuffed Roasted Tomato** \$112  
Cannellini Bean Ragu, Herb Roasted Potato
- Garden Fresh Vegetable** \$112  
Chef's Choice Pasta with Garlic and Olive Oil

## SIDE SELECTIONS

*Select one vegetable and one starch for each entrée selection unless indicated*

### VEGETABLES

- Asparagus
- Haricot Vertes
- Brocollini
- Seasonal Vegetable

### STARCHES

- Garlic Mashed Potatoes
- Herb Risotto
- House Seasoned Roasted Potatoes
- Rice Pilaf

## DESSERT

Slice of Your Cake Served with a Chocolate Dipped Strawberry or Chocolate Cup Filled with Chocolate Mousse, White Chocolate Mousse or Fresh Berries

Freshly Brewed Coffee, Decaffeinated Coffee, and Tazo Teas

Prices are subject to a 25% taxable administrative fee and 7.0% Massachusetts State Tax. Prices are subject to change without notice. A \$2 split menu fee will be applied for 2-3 entrée choices. For 4+ entrées a higher split menu fee will be applied. • Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. Many foods listed contain nuts and mushroom products. Please ensure all dietary concerns are communicated to hotel staff.

# Buffet Dinner Menu



**CLASSIC: \$69**

**PLATINUM: \$96**

**GRAND: \$127**

## APPETIZER

*(Select One)*

- New England Clam Chowder
- Cheese Sacchetti, Peppered Mushroom Cream, Parmesan, Parsley
- Triple Cheese Panini, Roasted Tomato Basil Bisque Shooter
- Griddled Brioche, Lobster Chive Cream, Avocado
- Roasted Portobello Vegetable Neapolitan, Mozzarella, Pesto, Balsamic Glaze
- Selpicon Fresh Fruit, Brown Sugar, Brandy Maple Glaze

## SALADS

*(Select One)*

### Field Green Salad

Field Greens with Carrot, Cucumber, Tomato, & Croutons, Select Two Dressings

### Caesar Salad

Romaine Lettuce & Parmesan Cheese, Caesar Dressing & Croutons

### Strawberry Field Salad

Field Greens with Strawberries, Feta, Sunflower Seeds, Honey Red Wine Vinaigrette

### Wild Arugula Salad

Roasted Apples, Golden Raisins, Cambozola Cheese, Honey White Balsamic Vinaigrette

### Baby Red Oak Salad

Dried Figs, Roquefort, Part Glaze, Glazed Pecans

## ENTREES

*(Select Three)*

### Grilled Breast of Chicken

Maple Bacon Glaze, Wilted Greens, Roasted Shallots, Parsley

### Roasted Staler Breast

Rosemary, Garlic & Fennel Whipped Potato, Morel Maderia Pan Gravy

### Traditional New England Haddock

Buttery Crumbs, Lemon, Wine, Butter

### Grilled Salmon

Snowpeas, Shitake, Reduced Soy, Sweet Chili Garlic Glaze

### Roasted Sliced Sirloin

Cracked Black Pepper & Sea Salt Crusted, Roasted Garlic Demi, Caramelized Leeks

## PASTA

*(Select One)*

### Ave Maria Ravioli

Mascarpone, Basil, Sundried Tomato, Pine Nuts, Parmesan Tomato Cream with Toasted Pine Nuts & Basil

### Garden Fresh Vegetable

Chef's Choice Pasta with Garlic and Olive Oil

### Chef's Choice Pasta

Tomato Basil Sauce

## SIDE SELECTIONS

*Select one vegetable and one starch for each entrée selection unless indicated*

### VEGETABLES

- Asparagus
- Haricot Vertes
- Brocollini
- Seasonal Vegetable

### STARCHES

- Garlic Mashed Potatoes
- Herb Risotto
- House Seasoned Roasted Potatoes
- Rice Pilaf

## DESSERT

Viennese Station & Mini Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, and Tazo Teas

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# Package Enhancements

## DISPLAYED PRESENTATIONS

*Price per person unless otherwise indicated*

### Mediterranean Display - \$4

Hummus, Tablouleh, Baba Ghanoush , Roasted Pita Chips, Fresh Tomato & Mozzarella Salad, Assorted Olives, Marinated Mushrooms, Grilled Asparagus, Roasted Red & Yellow Peppers

### Antipasto Display - \$4

Assorted Italian Meats, Mozzarella, Marinated Mushrooms, Artichokes, Roasted Red Peppers, Hearts of Palm Salad, Mixed Mediterranean Olives, Pepperoncini's

### Smoked Salmon - \$250

*(per order, serves 20-25 people)*

Caper Berries, Red Onion, Diced Egg, Sliced Tomato Served with Bagel Chips, Pumpernickel Toast and Cream Cheese

## ACTION STATIONS

### Gourmet Ravioli Station - \$12

*(price per person)*

*Select Two Ravioli*

- Lobster Ravioli in a Lobster Vodka Sauce
  - Asparagus Ravioli in a Wild Mushroom Sauce
  - Wild Mushroom Ravioli in a Sambuca Cream Sauce
- Garlic Cheese Bread

### Prime Rib of Beef - \$325

*(per order, serves 20-25 people)*

Served with Mayonnaise, Mustard, Horseradish Cream, and Petit Rolls

## INTERMEZZO

*\$3 per person*

Mango, Strawberry, Lemon, Champagne, Cherry

## DESSERT PRESENTATIONS

### Cannoli Station - \$12

*(price per person, minimum 100)*

Assorted Cannoli Shells, Assorted Traditional Ricotta Fillings, Assorted Toppings

### Flambé Station - \$10

*(per person)*

*Select 1:* Pound Cake, Sweet Biscuit, Angel Food Cake

*Select 2:* Brandies Apples, Peach Melba, Tropical Mango Pineapple, Banana & Cherry

## CHILDREN'S MEALS

**\$23 per person**

*Ages 3-10*

- Fruit Cup
- Chicken Fingers and French Fries
- Wedding Cake with Chocolate Covered Strawberry or Chocolate Mouse Cup

## VENDOR MEALS

**\$25 per person**

Chicken Entrée and Soft Drink

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# Package Enhancements

## LATE NIGHT SNACKS

*Price per person*

### Gourmet Drive Through - \$7

Gourmet Petite Burgers

*(Select Three)*

- Caramelized Onion and Bleu Cheese Burger
- Bacon Cheddar Burger
- Avocado Chipotle Ranch Burger
- 3 Cheese Burger

Homemade Sweet Potato Fries *or*

Regular Potato French Fries *or*

Beer Battered Onion Rings

### Pizza Party - \$7

*(Select Three)*

- Barbeque Chicken
- Vidalia Onion and Cilantro
- Roasted Vegetables and Caramelized Onions with Mozzarella and Tomato Basil Sauce
- Sausage and Pepperoni with a Three Cheese blend
- Three Cheese with Roasted Garlic and Alfredo
- Cheese and Tomato with Fresh Herbs

Served with Homemade Fried Mozzarella Triangles

### Crepe Station - \$6

Made to Order Crepes with:

- Fresh Blueberry Filling
- Fresh Strawberry and Cream Cheese Filling
- Chocolate Filling
- Caramel Sauce, Chocolate Chips
- Hot Fudge
- Homemade Whipped Cream

### Late Night Picnic Station - \$8

*(Select Three)*

- Sliced Sirloin with Gorgonzola, Horseradish Mayo, and Sliced Tomato on a Baguette
- Grilled Honey Mustard Chicken and Bacon with Lettuce and Tomato Served on French Baguette
- Italian Cold Cuts and Provolone Cheese on Italian Bread
- Roasted Vegetable and Hummus on Focaccia Bread
- Chicken Salad Rollup
- Tuna Salad on Wheat Bulkie
- Turkey Bacon Avocado and Havarti Club on Sourdough
- Fresh sliced Mozzarella, Tomato and Basil with Herb Mayo on Focaccia Bread

Served with Potato and Macaroni Salad

# Beverage Arrangements

## PACKAGE BAR

Pricing is per guest & unlimited consumption for the number of hours contracted. Includes mixed drinks, domestic & imported beers, house wines & soft drinks

	Call	Premium
<b>First Hour</b>	\$16.00	\$19.00
<b>Two Hours</b>	\$22.00	\$25.00
<b>Three Hours</b>	\$28.00	\$31.00
<b>Four Hours</b>	\$34.00	\$37.00
<b>Five Hours</b>	\$40.00	\$43.00

## HOSTED BAR

Charges Based on Consumption Per Drink	Price
Call Brand Liquors.....	\$7.75
Premium Brand Liquors.....	\$8.75
Wines by the Glass.....	\$6.75
Domestic Beer.....	\$5.75
Imported Beer.....	\$6.25
Soft Drinks.....	\$2.75
Sparkling Mineral Water.....	\$2.75

## CASH BAR

Guest Pays per Drink with Cash	Price
Call Brand Liquors.....	\$7.00
Premium Brand Liquors.....	\$9.00
Wines by the Glass.....	\$7.00
Domestic Beer.....	\$6.00
Imported Beer.....	\$6.50
Soft Drinks.....	\$3.00
Sparkling Mineral Water.....	\$3.00

### CALL BRANDS

Smirnoff, Bombay, Bacardi, Seagram's 7, Jim Beam, Cutty Sark, El Toro Tequila

### PREMIUM BRANDS

Absolut, Captain Morgan's, Dewars, Jack Daniels, Tanqueray, Jose Cuervo

### DOMESTIC BEERS

Budweiser, Bud Light, Coors Light, Sam Adams, Sam Adams Seasonal

### IMPORTED BEERS

Corona, Heineken



For all beverage services, we require a bartender. A bartender fee of \$150 per Bartender. We provide (1) Bartender for every 100 guests.

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# General Information



## DEPOSITS & PAYMENTS

An initial deposit of 30% of the contracted Food & Beverage minimum will be due upon the signing of the contract. A payment schedule will be established with your contract. Final payment will be due three days prior to your event by cash, credit card or bank check only. Personal checks are not accepted for final payment. All weddings must have a credit card on file. Please refer to your contract.

## GUARANTEES

Attendance guarantees are due to your sales manager seven days prior to event. Guarantees may not be decreased after this date.

## MINIMUM REVENUE REQUIREMENT

Food & beverage minimum revenue requirements will apply to your event based on the amount of function space your event requires. Please inquire directly.

## EVENT HOURS

All wedding packages are based on a five hour event. Should you decide that you would like to extend your event, a \$500 rental fee per hour will apply. Wedding receptions must end no later than 1:00 AM and bar service will end 30 minutes prior to event end time.

## ON SITE CEREMONIES

We would be honored to host your wedding ceremony in the ballroom; a rental fee of \$500 will be applied. This fee includes chairs and staging with chairs.

## GUEST ROOMS

We would be happy to arrange for a block of rooms for your wedding guests. Rooms may be reserved and monitored through your personalized secure web site. Contact your event services manager for more details.

## FLORAL CENTERPIECES

Design your table arrangements directly with our preferred florist, Chris Bakutis of Mugford's Flower Shoppe, 8Warburton Ln, Westborough, MA 01581, 508-836-5554.

## WEDDING CAKE

Enjoy this wedding detail by scheduling an appointment to taste and design your wedding cake or cupcakes with Gerardo's Italian Bakery, 339 W Boylston St, West Boylston, MA 01583 (508) 853-3434 or The Queens Cups 238 Millbury Ave, Millbury, MA 01527 (508) 459-9600.

## SPECIAL DECORATIONS:

The Hotel does not permit the affixing of anything to the walls, floors, light fixtures or ceilings in any area of the hotel without prior approval. Approval may not be granted depending upon the nature of the requests. The client is responsible for removal of any item put up. The hotel prohibits the use of Glitter, Confetti, Steamers or Similar items. A cleanup or repair fee will be implemented for violation of these rules.



Contact your event manager for more details.

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# Hotel Information

## ACCOMMODATIONS

DoubleTree by Hilton Boston Westborough has a variety of guest rooms that meet every need, from single business travelers to full families. You'll also enjoy the following accommodations in each of our rooms:

- Warm DoubleTree cookie upon check in
- 100% Non-smoking Hotel
- Wireless high-speed internet access and remote guest-room printing
- On-demand movies and premium channels (HBO®, CNN®, ESPN®)
- Coffee maker and refrigerator in every room
- Two telephones, voicemail and data port
- CITRON Honey & Coriander by Crabtree & Evelyn® Bath Products

## AT YOUR SERVICE

- Commercial airport limousine service
- Same-day laundry
- Complimentary parking
- Accessible rooms available
- 24 Hour Fitness by Precor
- Indoor pool

## DINING + ENTERTAINMENT

- *Restaurant* Open for breakfast
  - 6:30am - 10:30am M-F
  - 7:00am - 11:00 Saturday and Sunday
- *Lounge* open daily from 5:00 pm - 10:00pm

## LOCATION

The DoubleTree By Hilton Boston Westborough stands in the countryside at junction of I-495 and U.S. Rte. 9 just north of the Massachusetts Turnpike. We are located in a prominent business community just minutes from Worcester and outstanding area attractions in central Massachusetts.

