



Weddings at the Westford Regency

The Westford Regency Inn & Conference Center is delighted to be part of your wedding celebration!

We strive to make the planning process a stress free and enjoyable experience.

You will be working exclusively with your dedicated Catering Manager to answer any questions you may have during the planning process.

On the day of your wedding, our attentive staff and Executive Chef will ensure an unforgettable day!

Regency Wedding Package

Complimentary Tasting for the couple to select your wedding menu

Host Beer, Wine & Hors d' Oeuvres for the wedding party during cocktail hour held in a private room

Four Passed Hot Hors d' Oeuvres of your choice

Local & Imported Cheese Display with Crackers and Sliced Baguettes

Vegetable Crudit 

Champagne Toast

Three Course Plated Meal with Two Entr e Choices

Personalized Wedding Cake

Floor Length Linens & coordinating Napkins in Ivory or White

Chiavari Chairs

Fresh Floral Centerpieces for Guest Tables and Head Table

Discounted Overnight Rooms Rates for Guests

Complimentary overnight accommodation for the bride and groom in one of our well-appointed Suites, followed by breakfast in the morning

Detailed planning service and on-site Coordination with Catering Manager,

Samantha McCalvey

(978) 727-8730

Smccalvey@westfordregency.com

Passed Hors D' Oeuvres for Cocktail Hour

(Choice of four included, additional available priced \$4.00 per piece)

Spanakopita

Parmesan stuffed Peppadew

Sea Scallops Wrapped in Bacon

*Coconut Fried Shrimp or Chicken, Sweet
Chili or Honey Mustard Dipping Sauce*

Chicken Skewer, Chili Lime Sauce

Crispy Asiago Asparagus

Beef or Chicken Wellington

*Stuffed Mushroom Caps with Crab or
Spinach and Cheese*

Chicken Quesadilla Cones

Chicken Marsala Puff

Maryland Style Crab Cakes

Chicken Cordon Blue Bites

Beef Empanadas

Pulled Pork Buttermilk Biscuit

Fig & Goat Cheese Flatbread

*Beef Tenderloin Kabob with Peppers
and Red Onion*

Stationary Displays for Cocktail Hour

(The Farmers Market and Cheese Board are included in package)

The Farmers Market

Medley of crisp Garden Vegetables accompanied by your choice of bleu cheese, garlic herb aioli, herb buttermilk ranch or smoked tomato and spinach dip in a hollowed French Round

The Cheese Board

Domestic & International cheese, garnished with seasonal fruit and presented with assorted crackers and sliced baguettes

Raw Bar

Jumbo Shrimp Cocktail, Crab Claws, Oysters on the Half Shell and Little Neck Clams served with Cocktail Sauce, Horseradish and Lemon Wedges

Market price

Antipasto

Balsamic Roasted Vegetables, Buffalo Mozzarella, Genoa Salami, Capicola, Prosciutto, Pepperoncini, Assorted Olives and Herb Focaccia

\$8.00 per person

The Mediterranean Station

Traditional Hummus, Grilled Vegetable Relish, Tahhouleh and Tzatzik. presented with Roasted Red Peppers, Kalamata Olives, Pepperoncini, and Artichoke Hearts, served with Grilled Pita Bread

\$7.00 per person

Dinner Entrees

(The higher entrée price prevails)

<i>Parmesan Crusted Chicken</i>	<i>\$69.00</i>
Sautéed in artichoke chardonnay sauce	
<i>Statler Chicken Breast, Rosemary Jus</i>	<i>\$72.00</i>
Pan Seared in a rosemary garlic jus	
<i>Mediterranean Stuffed Chicken, Lemon Oregano Jus</i>	<i>\$72.00</i>
Stuffed chicken with Orzo, Kalamata Olives & Red Peppers garnished with Feta Cheese	
<i>Grilled Salmon, Sesame Soy Glaze</i>	<i>\$73.00</i>
Char grilled Atlantic salmon served with a sesame soy glaze	
<i>Baked Stuffed Shrimp</i>	<i>\$74.00</i>
Five jumbo shrimp, stuffed with a Creole seafood stuffing of scallops, crabmeat, shrimp & Tasso Ham	
<i>Baked Haddock</i>	<i>\$75.00</i>
Fresh haddock topped with a creamy Maine lobster sauce	
<i>New York Sirloin, Madeira Sauce</i>	<i>\$75.00</i>
8oz Grilled Sirloin with Wild Mushrooms in a madeira sauce	
<i>Roast Prime Rib, au jus</i>	<i>\$77.00</i>
Slow roasted served with au jus	
<i>Filet Mignon, Béarnaise Sauce</i>	<i>\$79.00</i>
Pan Seared Pepper – crusted filet mignon with a béarnaise sauce	
<i>Surf & Turf</i>	
<i>Duo of Filet Mignon, Shrimp Oscar with a cream crab béarnaise sauce</i>	<i>\$89.00</i>
<i>Duo of Filet Mignon, Lobster Tail with a Truffle Cognac sauce</i>	<i>\$89.00</i>

First Course

(Choice of one included, add a Fourth Course for \$6.00 more per person)

Soups & Pastas

Tomato Soup with Basil

Italian Wedding Soup

New England Clam Chowder

Lobster Bisque (add \$2.00pp)

Cheese Tortelloni, Alfredo Cream Sauce

Seasonal Ravioli

Salads

Mixed Garden Salad with your Choice of Dressing

Caesar Salad with House-made Dressing, Croutons and Shaved Parmesan

Baby Green Salad with Candied Pecans, Cranberries and Goat Cheese

Caprese Salad with Fresh Tomatoes, Mozzarella and Basil

Entrée Sides

(Choice of two; sides must be the same when choosing two entrées)

Herb Roasted Potatoes

Almond Basmati Rice Pilaf

Parmesan Polenta Cake

Garlic Whipped Potatoes

Truffle Infused Mashed Potatoes

Sautéed Asparagus

Steamed Broccoli

Maple Glazed Demi-Carrots

Sautéed Yellow and Green Beans with Carrots

Beverage and Bar Service Options

The bartender fee is included in the package pricing

OPEN BAR: The host of the event is charged a dollar amount per person. This price is based off the total amount of guests guaranteed at the final meeting. Guests under the age of 21 will be charged a reduced price of \$8.00 for unlimited consumption of juice and soda only.

A **Specialty Cocktail** of your choice is included in all Open Bar Packages! Your Catering Manager can help you find one in your wedding colors!

One Hour

Call Brands: \$18.00 per person

Beer and Wine: \$12.00 per person

Top Shelf: \$24.00 per person

Five Hours

Call Brands: \$34.00 per person

Beer and Wine: \$25.00 per person

Top Shelf: \$40.00 per person

HOST BAR: The host of the event is charged based on amount of drinks consumed. This can be done by a total dollar amount allotment that once is reached; the bar can be turned to cash or closed for the evening.

CASH BAR: Each individual guest is responsible to pay for their own drinks consumed.

Please speak to your Catering Manager should you have specialty drink ideas to be quoted pricing accordingly.

**Alcohol service will be closed 30 minutes prior to the end of the event.*

***All pricing is subject to 13% gratuity, 9% administrative fee and 7% tax. The 9% administrative fee does not represent a tip or service charge for wait staff, employees or bartenders.*

Wedding Enhancements

Petit Treat *\$15.00 per person*

Tortes, Miniature French Pastries, Eclairs, Petit Fours and Seasonal Fruit and Berries

served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and a selection of Herbal Teas

Chocolate Fountain *\$12.00 per person*

with Pretzel Rods, Rice Crispy Treats, Pineapple, Strawberries, Marshmallows and Biscotti

Cannoli Station *\$15.00 per person*

A pastry chef will hand fill and top each cannoli for your guests with this impressive live station. They get to pick their cannoli, filling and topping and watch each cannoli made before their eyes. 100 person minimum, chef fees are included in pricing.

Vanilla Bourbon Bon Bon (to accent cake) *\$7.00 per person*

Chocolate Covered Strawberries (to accent cake) *\$7.00 per person*

Linen Upgrade *Varies by Fabric Selection*

White or Ivory Chair Covers with Bows in White, Ivory or Black *\$4.00 each*

Up-lighting in your Choice of Colors *\$1,000.00*

Your Catering Manager is available to answer any questions regarding adding additional touches and pricing for your wedding day!

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Wedding Pricing Minimums

Friday & Sunday

F&B Minimum - \$8,000

Regency Ballroom Rental - \$500.00

Westford Ballroom Rental - \$250.00

Outdoor Tent Rental (May – October) - \$550.00

Saturday

F&B Minimum - \$11,000

Regency Ballroom Rental - \$750.00

Westford Ballroom Rental - \$350.00

Outdoor Tent Rental (May – October) - \$800.00

Monday- Thursday

F&B Minimum - \$5,000

Regency Ballroom Rental – Waived

Westford Ballroom Rental – Waived

Outdoor Tent Rental (May – October) – Waived

Ceremonies

*Ceremonies are available and include an additional hour to a total of six (6) hours.
No additional overtime is allowed.*

On-site Ceremony Fee - \$600.00

**Sundays on Holiday weekends are subject to Saturday pricing*

***November through March weddings are offered Friday & Sunday pricing and waived room rental fees*

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Preferred Vendors

*The vendors you chose can have a big impact on your special day. We at The Westford Regency Inn are delighted to offer you this list of our preferred vendors to take the guess work out of your planning process and ensure a fantastic day! We have worked closely with these professionals and encourage you to consider them for your wedding. *Flowers and Cake are included in your package. Feel free to contact them all to book appointments!*

Flowers*

A Belvidere Florist

978-937-1313

www.belvidereflorist.com

A Floral Moment

978-256-2444

www.floralmomentsma.com

Pinard's Florist

978-772-3883

www.pinardsfloristandgifts.com/

Wedding Cake*

Frederick's Pastries

978-208-7806

www.pastry.net

Cakes for Occasions

Peanut / tree nut Free bakery

978-774-4545 ext. 3

www.cakes4occasions.com

Gerardo's Italian Bakery

Cannoli Station

508-853-3434

www.gerardositalianbakery.com

DJ's/Lighting/Photo Booths

Sound City Entertainment

(Photography as well)

888-828-7664

www.soundcityentertainment.com

Photography

Piper Jo Nevins

978-577-6084

www.piperjophoto.com

Crown Special Events

978-483-0776

www.crownspeialevents.com

Tuccelli Photography

(978) 408-9750

www.facebook.com/tuccelliphotography

Transportation

R.C. Herrmann Bus Co., Inc.

978-692-3143

www.herrmannbus.com

Décor/Linens

The Party Lab

978-362-2961

www.partylabllc.com

Grace Limo

603.666.0203

www.gracelimo.com

PS Event Rentals

508-925-4745

www.pseventrentals.com

We can also offer...

*Rehearsal Dinner Buffet **

The Patriot

New England Clam Chowder

Cranberry, Apple and Spinach Salad

Dijon and Maple Glazed Chicken

New England Stuffed Pork Loin

Mashed Potatoes

Green Beans

Sweet Corn on the Cob

Corn Bread Muffins and New England Biscuits

Boston Cream Pie

Homemade Apple Pie

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

\$35.00 per person

All pricing is subject to 13% gratuity, 9% administrative fee and 7% tax. The 9% administrative fee does not represent a tip or service charge for wait staff, employees or bartenders.

Late Night Bar Offerings

(Pans serve 20 people)

Chicken Fingers \$60.00 per pan

Chicken Wings \$65.00 per pan

French Fries \$30.00 per pan

Truffle Fries \$40.00 per pan

Loaded Potato Skins \$45.00 per pan

Large Cheese Pizza \$15.00 each

Large Pepperoni Pizza \$17.00 each

*Post Wedding Breakfast Buffet **

Please note: all buffets guaranteed under 25 are subject to a \$5 per person fee

THE CLASSIC

Assorted Chilled Juices

Sliced Fresh Seasonal Fruit

Fresh Scrambled Eggs

Crisp Bacon Strips and Sausage

Home Fried Potatoes

Assorted Breakfast Breads and Pastries

Preserves and Marmalade

Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

\$18.00 per person

**There are additional menus that can be used for Rehearsal Dinners & Post Wedding Events, please inquire with your Social Catering Manager.*

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