

# Graduate

**PROVIDENCE**

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**WEDDINGS 2024**



# *Features & Amenities*

## **Weddings at Graduate Providence**

Cocktail Hour and Five Hour Dinner Reception

Setup and Teardown

5' or 6' Round Tables and Banquet Chairs

Choice of Ivory or White Linens

Patterned Bone China, Glassware and Flatware

Votive Candles

Gift Table, Cake Table and Place Card Table

Dance Floor

Complimentary Cake Cutting and Service

Certified Wedding Professional Services

Banquet Host and Wedding Party Attendant

Complimentary Exclusive Suite for Wedding Night

Concessionary Pricing for Wedding Weekend Guests

Distinctive Settings for Wedding Party Portraits

Invitation to Annual Wedding Prelude



# Capital Package

## Package includes the following

### Cocktail Hour

Selection of Five Passed Hors d'oeuvres

Fresh Vegetable Crudité and Assorted Cheese Display

One Hour Hosted Bar Package

*Extended Hosted Bar Package at \$10 per person, per hour*

### Dinner Reception

Champagne Toast

Three Course Dinner Service:

Soup or Salad

*Additional Soup or Salad Course +\$6/Person*

Selection of Two Capital Entrees

Dessert

*Couple's Wedding Cake and Coffee Service*

*Biltmore Signature Flambé Presentation +\$6/Person*

*\*Upgrade to Gold Chiavari Chairs at \$7.00 each. Based upon availability.*

**\$139 per person | \$185 including service fee and tax**

### Minimum Guarantees

	<b><u>Biltmore Ballroom</u></b>	<b><u>Capital Ballroom</u></b>
<b>Friday/Sunday</b>	145 guests	95 guests
<b>Saturday</b>	165 guests	125 guests

# Stately Package

Package includes the following

## Cocktail Hour

Selection of Six Passed Hors d'oeuvres

Stationary Reception Display

*Upgrade Fee Applies for Raw Bar and Premium Ocean Maki Sushi*

One Hour Hosted Bar Package

## Dinner Reception

Four Hour Hosted Bar Package

Champagne Toast

Four Course Dinner Service:

Soup

Salad

Selection of Three Stately Entrees

Dessert

*Biltmore Signature Flambé Presentation served with Couple's Wedding Cake and Coffee Service*

Late Night Station

*\*Includes Gold Chiavari Chairs*

**\$195 per person | \$259 including service fee and tax**

## Minimum Guarantees

	<u>Biltmore Ballroom</u>	<u>Capital Ballroom</u>
<b>Friday/Sunday</b>	130 guests	75 guests
<b>Saturday</b>	150 guests	100 guests



# Rental Rates

## Graduate Providence Rental Rates and Facility Fees

Rental rates include use of Ballroom and Pre-Function Space

### Biltmore Ballroom

L'Apogee, Narragansett Bayview Room, Biltmore Ballroom

	<u>January-April</u>	<u>May-August</u>	<u>September-December</u>
<b>Friday</b>	\$2,500	\$3,500	\$4,000
<b>Saturday</b>	\$3,000	\$4,000	\$5,000
<b>Sunday</b>	\$2,000	\$3,000	\$3,500

### Capital Ballroom

Lobby Balcony, Mayor's Suite, Capital Ballroom

	<u>January-April</u>	<u>May-August</u>	<u>September-December</u>
<b>Friday</b>	\$2,000	\$3,000	\$3,500
<b>Saturday</b>	\$2,500	\$3,500	\$4,000
<b>Sunday</b>	\$1,500	\$2,500	\$3,000

*\*New Year's Eve, New Year's Day and Sundays preceding Monday holidays are subject to Saturday rates. Prices shown are not inclusive of tax.*

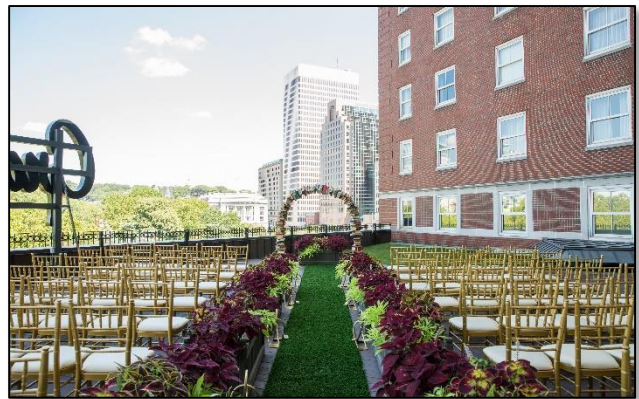
# Ceremony

**Graduate Providence**, proudly hosts the area's most exquisite weddings each year. Our onsite locations provide the perfect setting for your wedding day ceremony.



Capital Ballroom \$1,000

Parkview Terrace \$1,200



*\*Chrissy Sue Events | Shannon Matos Photography*



*\*Sabrina Scolari Photography*

Biltmore Ballroom \$1,000

# Reception

## PASSED HORS D'OEUVRES

Capital Package select five (5) passed hors d'oeuvres

Stately Package select six (6) passed hors d'oeuvres

## COLD HORS D'OEUVRES

Antipasto Skewer GF | V  
Mozzarella, Prosciutto, Peppadew and  
Balsamic Drizzle

Strawberry and Goat Cheese Crostini v  
with Balsamic Drizzle

Roasted Red Pepper and Hummus DF | V  
on Cocktail Pita

Mascarpone and Honey Crostini v  
with Apricot and Toasted Hazelnuts

Blackened Beef Tenderloin  
with Caramelized Onion and Horseradish  
Aioli

Ahi Tuna Tartare on Crisp Wonton  
with Sriracha Cream

Mango Crab Salad Spoon GF | DF

Chilled Jumbo Shrimp Cocktail GF | DF  
with Cocktail Sauce

## HOT HORS D'OEUVRES

Wild Mushroom Phyllo Cup v  
with White Truffle Oil

Bacon Wrapped Scallop  
with Honey Sriracha Glaze

Crispy Spring Roll v  
with Sweet Chili Sauce

Roasted Pecan and Brie Crostini  
with Raspberry Jam

Fresh Mozzarella Flatbread v  
with Pesto and Roasted Sweet Peppers

Maine Crab Cake  
with Tartar Sauce

Fig and Goat Cheese Canapé v

Chicken Satay  
with Thai Chili Sauce

French Onion Tartlet v

Spanakopita v

Southern Whiskey Pulled Pork GF  
with Coleslaw on a Crisp Tortilla Chip

Chicken Marsala Puff

Coconut Shrimp  
with Mango Chutney

Shrimp Scampi Crostini

Crabmeat Stuffed Mushroom

Tomato Bisque Shooter v  
with Mini Grilled Cheese

Fried Chicken and Waffle  
with Spicy Maple-Bacon Syrup

Rosemary Lamb Chop +\$2/Person DF  
with Sweet Smoked Chili Drizzle

New England Chowder Shooter  
with Clam Cake

# Reception

## COCKTAIL RECEPTION DISPLAYS

Stately Package select one (1) display

*Displays can be added to any package for an additional fee (prices listed are per person)*

### Garden Vegetable Crudités

*\$9/Person*

Red and Yellow Bell Peppers, Broccoli, Carrots,  
Celery, Cucumber, Hummus, Herb Ranch  
and Bleu Cheese Dip

### Artisanal Cheeses

*\$12/Person*

Local and Domestic Cheeses, Crostini  
and Assorted Crackers

### Bruschetta Bar

*\$16/Person*

Classic Bruschetta with Plum Tomato,  
Artichoke Dip, White Bean Dip, Olive  
Tapenade, Garlic and Herb Boursin Cheese,  
Shaved Parmesan and Crostini

### Antipasto

*\$18/Person*

Caprese Salad, Roasted Artichokes,  
Sweet Peppers, Chianti Marinated  
Mushrooms, Parma Prosciutto, Genoa Salami,  
Spicy Capicola, Provolone, Sesame Flatbread  
and Focaccia

### Pasta Station (Select Two)

*\$12/Person*

Penne Pasta, Arugula, Tomatoes, Roasted Peppers  
and Fresh Basil

Spinach and Roasted Garlic Tortellini, Marinara  
Eggplant Vanda Ravioli Sautéed with Spinach,

Tomatoes and Shallots, Marinara

Penne Pasta, Pink Vodka Cream Sauce

Seasonal Vanda Ravioli

*Pumpkin Ravioli, Brown Butter Sauce*

*Lemon Ricotta Ravioli, Rosemary-Thyme Cream*

### Raw Bar

*Market Price/Person*

Chilled Jumbo Shrimp, Local Oysters, Littleneck

Clams, Jonah Crab Claws, Lemon Wedges,

Mignonette, Cocktail Sauce, Hot Sauce

*Additional MP per person to Stately Package*

*Chef Attendant Fee \$100*

*One Chef Attendant per 50 guests*

### Premium Ocean Maki Sushi

*Market Price/Person*

California, Spicy Tuna, Salmon, Tempura Shrimp

Rolls, Vegetable Seaweed Salad, Pickled Ginger,

Fresh Wasabi and Soy Sauce

*Additional MP per person to Stately Package*

*Sushi Chef Fee \$300*

*One (1) chef per 100 guests*

# *Dinner*

## **DINNER SERVICE**

Plated dinners include assorted rolls and butter, your choice of soup, salad, vegetable, starch and freshly brewed coffee, decaffeinated coffee and Tazo tea selection

### **Soup**

Tuscan Minestrone Soup  
Chicken and Orzo with Escarole Soup  
Italian Wedding Soup  
New England Clam Chowder

### **Salad**

Signature Mixed Greens Champagne Vinaigrette  
Caesar Salad Parmesan Crisp, Parmigiano Reggiano Cheese and Crostini  
Spinach and Frisée Salad Feta Cheese, Strawberries, Candied Pecans and Raspberry Vinaigrette  
Caprese Salad Fresh Mozzarella, Tomato and Basil, Extra Virgin Olive Oil and Balsamic Drizzle

### **Starch**

Roasted Garlic and Parmesan Mashed Potatoes  
Champagne and Asparagus Risotto  
Roasted Fingerling Potatoes  
Wild Rice and Quinoa Pilaf  
Potato Pavé Layered Potatoes with Caramelized Onion and Romano Cheese

### **Vegetable**

Tri-Colored Heirloom Carrots  
Roasted Broccolini  
Asparagus Sautéed with Garlic  
Brussel Sprouts with Balsamic Glaze

# Dinner

## CAPITAL PACKAGE ENTRÉES

Select two (2)

Pan Seared Statler Chicken Breast Lemon Brined, Maple Mustard Glaze GF|DF  
Chicken Française and Roasted Shrimp Battered Chicken, White Wine and Lemon Sauce  
Chicken Marsala Shallots, Mushrooms and Marsala Wine  
Chicken Fiore Stuffed with Roasted Red Peppers, Spinach and Boursin Cheese  
Pan Seared Atlantic Salmon Honey Citrus Glaze  
Cajun Dusted Atlantic Salmon Sherry Veloute Sauce  
Seafood Stuffed Filet of Sole Crab, Shrimp, Scallop, Lemon and Chive Beurre Blanc  
Eggplant Vanda Ravioli Sautéed with Spinach, Tomatoes and Shallots, Marinara v  
Grilled Vegetable Napoleon Lentils and Balsamic Glaze GF|DF|V  
Ratatouille Stuffed Portobello Mushroom Basil Scented Quinoa GF|DF|V

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## STATELY PACKAGE ENTRÉES

Select three (3)

Pan Seared Statler Chicken Breast Lemon Brined, Maple Mustard Glaze GF|DF  
Chicken Française and Roasted Shrimp Battered Chicken, White Wine and Lemon Sauce  
Chicken Fiore Chicken Breast Stuffed with Roasted Red Peppers, Spinach and Boursin Cheese  
Pan Seared Atlantic Salmon Honey Citrus Glaze  
Cajun Dusted Atlantic Salmon Sherry Veloute Sauce  
Seafood Stuffed Filet of Sole Crab, Shrimp, Scallops, Lemon and Chive Beurre Blanc  
Petit Filet and Shrimp 5oz. Grilled Beef Tenderloin, Two Roasted Shrimp, Shallot Demi-Glace +\$8 to Package  
Mixed Grill 5oz. Petit Filet, One Stuffed Shrimp and Chicken Fiore Pinwheel +\$14 to Package  
Filet Mignon 8oz. Grilled Beef Tenderloin, Porcini Mushroom Demi-Glace  
Braised Beef Short Rib Gremolata and Pan Sauces  
Eggplant Vanda Ravioli Sautéed with Spinach, Tomatoes and Shallots, Marinara v  
Grilled Vegetable Napoleon Lentils and Balsamic Glaze GF|DF|V  
Ratatouille Stuffed Portobello Mushroom Basil Scented Quinoa GF|DF|V

*Add Two Roasted Jumbo Shrimp to Any Entrée +\$8/Entree*

# Late Night

## WEDDING RECEPTION STATIONS

Stately Package select one (1) display

*Stations can be added to any package for an additional fee (prices listed are per person)*

### **Gourmet Sliders** (Select Three)

*\$18/Person*

Cheeseburger Sliders, Honey Cajun Chicken,  
Buffalo Chicken, Bourbon Short Rib or  
Pulled Pork  
Tater Tots

### **Petite Grilled Cheese**

*\$14/Person*

Couda, Cheddar, Mozzarella  
BBQ Chicken, Bacon, Monterey Jack  
Tomato, Arugula, Provolone  
Tomato Bisque Shooter

### **Chinese Take-Out**

*\$14/Person*

Fried Pork Dumplings, Crispy Spring Rolls,  
Vegetable Fried Rice, Tempura Chicken,  
Fortune Cookie, Soy Sauce, Hot Mustard,  
Thai Chili Sauce  
Chopsticks and To-Go Containers

### **Sweet Dreams**

*\$12/Person*

Freshly Baked Chocolate Chip, Oatmeal Raisin  
and Chocolate-Chocolate Chunk Cookies  
Individual Wright's Dairy Farm Cold Milks

### **Miniature Dessert**

*\$14/Person*

Assortment of Dessert Shooters, Seasonal  
Tartlets, Petit Fours  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Tazo Tea Selection

### **Ice Cream and Waffle Bar**

*\$16/Person*

Warm Belgian Waffles  
Vanilla and Chocolate Ice Cream, Whipped  
Cream Fresh Strawberries, Chocolate Chips,  
Cookie Crumbs, Walnuts, Maple Syrup,  
Chocolate Sauce, Salted Caramel Sauce  
*Chef Attendant Fee \$100*  
*One Chef Attendant per 100 guests*

# Beverage

## BAR PACKAGE

Bartender fee is \$150.00 per bartender. One bartender per 75 guests.

## LIQUOR SELECTIONS

### Ultra-Premium Bar

Ketel One, Tito's, Bombay Sapphire, Captain Morgan, Bacardi Superior, Espolón,  
Jameson Irish Whiskey, Crown Royal, Johnnie Walker Black, Maker's Mark

### Domestic, Craft and Imported Beers

Bud Light, Sam Adams Boston Lager, Whalers Rise, Stella Artois

### Premium House Wines and Sparkling Wines

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Merlot,  
Rosé, Prosecco

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## HOSTED CONSUMPTION BARS | CASH BARS

Bartender fee is \$150.00 per bartender. One bartender per 75 guests.  
Prices listed are per drink.

Ultra-Premium Spirits	\$12
Domestic Beer Selection	\$6
Craft and Imported Beer Selection	\$7
Premium House Wines and Sparkling Wines	\$9
Assorted Soft Drinks, Juices, and Mineral Waters	\$4

# Beverage

## WINE LIST

Wines are subject to availability. All wines are priced per bottle.

### Sparkling Wines and Champagnes

Prosecco, La Marca, Italy	\$38
Cava, Freixenet Blanc de Blancs, Spain	\$48
Brut Sparkling Rose, Moët & Chandon, France	\$74
Brut, Veuve Clicquot Yellow Label, France	\$110

### White Wines

Chardonnay, Kenwood Yulupa, California	\$46
Chardonnay, Mer Soleil, California	\$48
Chardonnay, Hess Select, California	\$52
Pinot Grigio, Alta Luna, Italy	\$38
Pinot Grigio, Chateau Julien, California	\$42
Sauvignon Blanc, Oyster Bay, New Zealand	\$38
Sauvignon Blanc, Rutherford Ranch, California	\$42

### Rosé

Champs de Provence, France	\$38
Sacha Lichine "Whispering Angel", France	\$42

### Red Wines

Cabernet Sauvignon, Quilt by Joe Wagner, California	\$72
Cabernet Sauvignon, Joel Gott 815, California	\$58
Cabernet Sauvignon, Louis Martini, California	\$42
Chianti, DaVinci, Italy	\$38
Malbec, Conquista, Argentina	\$35
Merlot, Kenwood Yulupa, California	\$54
Merlot, Santa Ema, Chile	\$38
Pinot Noir, Coppola's Votre Santé, California	\$42
Pinot Noir, Prophecy, California	\$38
Red Blend, Conundrum, California	\$48

# INFORMATION AND POLICIES

## Attendance Guarantees

Final guarantees are due by 12:00 noon at least ten (10) business days prior to the first scheduled event date. If the guarantee is not received, the Hotel will assume the 'expected' number of guests noted is the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation and event staffing. Should the actual number of guests exceed the guarantee, the customer will be charged for the actual number of guests in attendance. In the event that unexpected guests should attend, we will be prepared to serve 5% over your guarantee and will make every attempt to serve the same menu item(s) however this cannot be guaranteed.

## Food and Beverage

Menu selections must be submitted at least sixty (60) days prior to the event date. Menu selections and prices are subject to change and will be guaranteed sixty (60) days prior to the event date. Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the Hotel by the client, guests or exhibitors with prior approval from the Hotel. In the event that there is food or beverage remaining upon the conclusion of your event, it cannot be taken out of the function room or Hotel by any guest.

## Tax and Service Fees

A mandatory gratuity in the amount of sixteen percent (16%) of the total cost of food and beverage will be added to your bill and will be distributed to the employees who provided service to the guests. A separate administrative fee in the amount of seven percent (7%) of the total cost of food, beverage, and a seven percent (7%) state sales tax and a one percent (1%) local sales tax will also be added to your bill

## Security

The security of personal belongings is your sole responsibility.

## Alcoholic Beverages

The Rhode Island State Liquor Control Board strictly regulates the sale and service of alcoholic beverages. As a licensee, the Hotel is responsible for the administration of these regulations. We ask your cooperation in enforcing the law by not bringing any alcoholic beverages into the Hotel from outside sources. We reserve the right to limit and control the amount of alcoholic beverages consumed by guests. The guest may not be served shots or drinks the bartender believes are being used to circumvent the "no shot" policy. An exception may be made for a one-time ceremonial shot for members of the wedding party.

## Event Fees

Additional fees will apply to events that do not meet required minimums according to meal periods. There is a \$150 fee for guarantees below twenty (20) guests for any event. Any food additions made within forty eight (48) hours of event start time are subject to a twenty-five percent (25%) surcharge. One (1) bartender is required for every seventy-five (75) guests at a fee of \$150 per bartender. A \$100 chef/attendant fee is required for any action station at one (1) per every fifty (50) guests. Please note events are staffed and food is ordered based on your guarantee. If the guarantee should change within seventy-two (72) hours, additional fees may apply.

## Function Rooms

Function rooms are assigned by Hotel according to the guaranteed minimum number of guests anticipated. Increases in room rental fees are applicable if group attendance drops below the estimated attendance from the time of the booking. The Hotel reserves the right to change groups to a room more suitable based on increases or decreases in attendance to accommodate the number of guests. Hotel will provide notification to the client should a room change need to be made. Room reset fees may apply if changes to the setup are made on site.

## Liability

The Hotel reserves the right to inspect and control all private functions. If the volume from entertainment or public address systems disturbs other guests the Hotel reserves the right to request that the client lessen the volume.

# Breakfast | Brunch

## BREAKFAST SERVICE

All breakfast buffets include chilled fruit juices, freshly brewed coffee, decaffeinated coffee and Tazo Tea selection. Buffets are based on a maximum of 90 minutes of continuous service.

## BREAKFAST BUFFET

\$28/Person

### Biltmore Breakfast

Fresh Sliced Fruit Cups

Fluffy Scrambled Eggs

Select One: French Toast,  
Pancakes or Belgian Waffles  
with Warm Maple Syrup

Applewood Smoked Bacon

Pork Sausage

Home Fries

White, Whole Grain and  
Cinnamon Raisin Brad

## BREAKFAST | BRUNCH ENHANCEMENTS

### Brunch Cocktails

\$9/Person

Passed upon arrival

Mimosa

Freshly Squeezed Orange Juice, Prosecco

Bloody Mary

Tomato Juice, Absolut Peppar

## BRUNCH BUFFET

\$52/Person

### Newlywed Brunch

Freshly Sliced Fruit and Berries

New England Field Greens  
Carrots, Cherry Tomatoes, Radishes,  
Cranberry Balsamic Vinaigrette

Quiche Florentine  
Spinach and Tomato

Applewood Smoked Bacon

Fried Chicken and Waffles  
Spicy Maple-Bacon Syrup

Grilled Salmon  
Soy Honey Glaze, Baby Bok Choy

Oven Roasted Breakfast Potatoes  
Red and Yellow Bell Peppers, Onion

Spinach and Ricotta Vendra Ravioli  
Lemon, Caper Beurre Blanc

Assorted Macarons and  
Petit Fours

### Omelet Station

\$9/Person

Eggs, Egg Whites, Mushrooms, Peppers,  
Onions, Spinach, Tomatoes, Bacon,  
Monterey Jack, Cheddar Cheese

Chef Attendant Fee \$100 per 50 guests

### Bagels and Lox Board

\$16/Person

Assortment of Bagels, Cream Cheese,  
Smoked Salmon, Tomato, Red Onion  
and Capers

# Winter Wedding Package

Available January, February and March

## Package includes the following

### Cocktail Hour

Selection of Four Passed Hors d'oeuvres

One Hour Hosted Bar Package

*Extended Hosted Bar Package at \$10 per person, per hour*

### Dinner Reception

Champagne Toast

Three Course Dinner Service:

Soup or Salad

*Additional Soup or Salad Course +\$6 Per Person*

Selection of Two Entrees

Dessert

*Couple's Wedding Cake and Coffee Service*

*\*Upgrade to Gold Chiavari Chairs at \$7.00 each. Based upon availability.*

**\$119 per person | \$158 including service fee and tax**

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\*Winter Wedding Package in the Capital Ballroom requires a minimum guarantee of 75 guests and Facility Fee of \$2,000