

TIFFANY WEDDING PACKAGE

Stationed

Select two of the following

International Cheese Station Display of Assorted International cheeses including: Port Salute, Bel Paese, Maytag Bleu and additional Chef's selections. Served with an Upscale Cracker Basket, Chutneys, Assorted Nuts and Seasonal Domestic and Exotic Fruits

Garden Vegetable Crudite accompanied by a Bleu Cheese Dip

Brie en Croute served with Seasonal Fruit Compote, Mixed Nuts and an Upscale Bread Basket

Bruschetta Bar including Traditional Tomato and Basil, Kalamata Olive and Armenian string cheese accompanied by an Upscale Bread Basket

Mediterranean Hummus, Tabbouleh, Grilled Vegetables served with Pita Bread and garnished with Olives and Upscale Bread

Butler Style

Select three of the following for Gold package

Select five of the following for Platinum and Diamond packages

Spinach and Parmesan Stuffed Mushrooms

Sesame Chicken with a Chili Mango Chutney Sauce

Coconut Crusted Chicken with a Smoked Pineapple Sauce

Miniature Fish and Chips served in Shot Glasses

Bistro Sliders with Caramelized Onions and Fontina Cheese

Jumbo Atlantic Sea Scallops wrapped with Crisp Maple Bacon

Mini Reuben with Thousand Island Dressing

Delicate Phyllo Leaves filled with Spinach and Feta Cheese

Stuffed Crimini Mushrooms with Apple Bacon and Marchego cheese

Lightly Breaded Mozzarella oven baked and served with a Marinara Sauce

Maine Lump Crab Cakes served with a Remoulade Sauce

Veal, Pork and Herb Meatballs with a Rosemary Demi Glace

Mini Beef Wellingtons with a Madeira Dipping Sauce

Tomato basil Soup with a Grilled Four Cheese Crostini

Braised Short Rib over Mashed Potatoes, Julienne Vegetables and Red Wine Jus

House Made Arancini, Creamy Mozzarella Risotto Ball with Marinara Sauce

Pulled Pork Spring Rolls with Honey BBQ Sauce

Fresh Cubed Watermelon with Feta and Mint *seasonal item

Asian Meatball with Ginger Scallions tossed in a Hoisin Soy Sauce

Grilled Flat Bread Duo: Steak, Bleu Cheese and Caramelized Onion and Caprese Flatbread: Tomato, Mozzarella and Pesto

Grown up Pigs in a Blanket served with a Spicy Ketchup

Sweet Potato Pancakes with a Maple Crème Fraiche

Boneless buffalo chicken with Maytag bleu cheese and celery in mini Martini

Fish Tacos with Cajun slaw on grilled tortilla with remoulade

Southwest Pulled Chicken on a mini potato roll with chive sour cream

Duck Breast on a wonton with orange ginger sauce

Diamond Package Enhanced Selections

Lobster Macaroni and Cheese Bites

Corn, Lobster and Jack Cheese Quesadilla with a Smoked Pepper Puree

Lollipop Lamb Chops with Red Pepper Jam

Four Points by Sheraton Norwood 1125 Boston Providence Turnpike Norwood, MA 02062 781-255-3159 contact@fourpointsnorwood.com

Please add 15% Service Charge 5% Taxable Administrative Fee and Applicable State Tax 2017 Pricing

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Chilled Champagne Toast *with fresh strawberry slice garnish*

Appetizer *Select one*

Housemade Soup: Select from Italian Wedding, Butternut Bisque, Tomato Basil, Vegetable Minestrone or Sweet Potato and Leek

Chilled Fresh Sliced Fruit Plate

Cheese Ravioli with a Light Marinara or Parmesan Reggiano Alfredo \$

New England Clam Chowder \$

Salad *Select one*

Tiffany's Signature blend of mixed Field Green Salad with our Honey Citrus Dressing. A blend of Romaine and Mesclun Greens, Vine Ripened Tomatoes, Bell Peppers, Asparagus spears, Cucumbers, Ripe olives and Red Onion

Classic Caesar salad with house made dressing

Wedge of Iceberg Lettuce, Bleu Cheese Dressing and Applewood Smoked Bacon

Mesclun Greens and Baby Frisée tossed with a Julienne of Red and Yellow Peppers wrapped in a sliced English Cucumber with Vine Ripened Tomatoes and Sherry Vinaigrette

Entrées *Select up to two*

Roasted Statler Chicken on top of Roasted Vegetables and Creamer Potatoes and topped with a Rosemary Jus

Boneless Breast of Chicken Milanese, Encrusted with Fresh Herbs, Bread Crumbs and Parmesan Reggiano served with Fresh Lemon Velouté

Parmesan Encrusted Breast of Chicken with fresh Roma Tomatoes, Garlic, Artichokes, Spinach and Fresh Herbs finished with a White Wine Sauce

Pan Seared fresh Statler Chicken Breast stuffed with Spinach, Garlic, Fontina cheese, Fresh Herbs and Roasted Shallots in Herbed Jus

Boneless Chicken Breast simmered with Apple Cider, Red Delicious Apples, Fresh Rosemary and Shallots

North Atlantic Baked Scrod with fresh Bread Crumbs, Lemon and White Wine Sauce

Slow-roasted Atlantic Salmon fillet served over a Creamy Lemon and Fresh Herb Risotto

Grilled Fresh Salmon fillet with a Orange Ginger Sauce

Quinoa, Butternut Squash, Dried Cranberries and Herbed Stuffed Pepper

Roasted Vegetable Tower of Portabella, Red Pepper, Zucchini and Squash layered on a bed of Quinoa with a Balsamic Glaze

12 oz. Choice Prime Rib of Beef au Jus served with a Horseradish Cream

Seasoned Grilled Beef Tender over creamy Parmesan herbed Risotto with Spinach, Plum Tomatoes, Asparagus and Balsamic Glaze

Enhanced Selections *additional price per guest*

"Tiffany Signature Dish" Grilled Petit Filet Mignon served with a Red Wine Demi Glace and a Boneless Breast of Chicken Milanese with a Fresh Lemon Velouté

"Tiffany Surf and Turf" Grilled Petit Filet Mignon served with a Red Wine Demi Glace accompanied by two Gulf Shrimp filled with a Lump Crabmeat Stuffing

Roasted whole Peppercorn crusted sliced choice Beef Tenderloin accompanied with a rich Wild Mushroom demi glace served over crostini and topped with crispy onion string

Grilled New York sirloin with garlic butter

Grilled Petit Filet Mignon with a Red Wine demi glace accompany by a Jumbo Lump Crab Cake topped with pan seared Scallop and garnished with fresh Asparagus Spears and a savory Lobster sauce

Accompaniments

Chef's selection of seasonal vegetable and starch to complement your entrée selection. Includes freshly baked rolls, sweet cream butter, coffee, decaffeinated coffee and herbal teas

Dessert

Tastefully designed wedding cake of your choice with vanilla bean ice cream and fresh seasonal berries

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Cash Bar or Hosted Bar *priced on consumption*

Hosted Bar Service Cash Bar

Standard Cocktails
Top Shelf Cocktails
Premium Beers
Domestic Beers
Bottled Mineral Waters
Soft Drinks
House Wine by the Glass
Champagne by the Glass
Martinis

Domestic Beer

Harpoon IPA
Bud Light
Michelob Ultra
Kaliber (Non-Alcoholic)

Premium Beer

Samuel Adam's Boston Lager
Heineken

House Wine

Chardonnay
Pinot Grigio
White Zinfandel
Cabernet Sauvignon
Merlot
Champagne

Hosted Bar *priced per person per hour*

Beer, Wine and Soft Drink Hosted Bar

To include domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1st hour
Four Hours
Five Hours

Standard Hosted Bar

To include Absolut, Tanqueray, Jack Daniels, Bacardi, Captain Morgan, Dewar's, Jose Cuervo, Seagram's V.O, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1st Hour
Four Hours
Five Hours

Top Shelf Hosted Bar

To include all standard brand products plus: Grey Goose, Bombay Sapphire, Maker's Mark, Bacardi, Mount Gay, Johnnie Walker Black, Patron Silver, Crown Royal, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1st Hour
Four Hours
Five Hours

*We provide one bartender per 75 guests.
There is a five-hour limit on all bar arrangements.
Wine service is available with dinner.
A wine list is available upon request*

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Gold Wedding Package

Champagne and hors d'oeuvres for wedding party during picture taking

Two stationary hors d'Oeuvres selections

Selection of three butler passed hors d'oeuvres unlimited for one hour

Chilled champagne toast

Wedding coordinator

Full course dinner from package menu including a split entrée selection at no additional charge

White glove service

Personal maitre d' to oversee your entire event

Complimentary floor length ivory table linens with choice of white or ivory damask overlay and linen napkins

Custom designed fresh floral centerpieces for all guest tables

Tastefully designed wedding cake served with vanilla bean ice cream and seasonal berries

Bartender service

Five hour room rental

Complimentary overnight accommodations for the Bride and Groom

Discount on hotel rooms for your guests

Cake cutting fees

Beautifully landscaped waterfall for picture taking (seasonal)

Earn Starwood Preferred Planner Points for your event

10% off wedding related events booked with us: bridal shower, rehearsal dinners and post wedding breakfasts

Platinum Wedding Package

Gold Package plus:

One hour hosted open bar for your cocktail hour

Selection of five butler passed hors d'oeuvres unlimited for one hour

Floral Package to include: 1 bridal bouquet, 1 maid of honor bouquet, 3 bridesmaids bouquets, 1 groom boutonniere, 1 best man boutonniere, 3 groomsmen boutonnieres, 2 mother corsages, 2 father boutonnieres, 2 grandmother corsages, 2 grandfather boutonnieres and 1 toss bouquet

Gourmet Coffee Station with Biscotti

Four hour continuous DJ service

Complimentary overnight accommodations for the Bride and Groom with breakfast the next morning in our restaurant or through room service

Diamond Wedding Package

Platinum Package plus:

Antipasto display with Tiffany Signature Ice Carving

Selection of five butler passed hors d'oeuvres including Diamond Selection

House wine pour with dinner

High rise floral centerpieces for all guest tables

Head table floral centerpiece

Votive candles for all guest tables

Elegant Mahogany Chiavari Chairs to compliment the Tiffany Ballroom or custom made chair covers for Zachariah's Dining Room.

*Packages are based on a minimum of 125 guests