



*The Tiffany
Ballroom*

WEDDING
packages

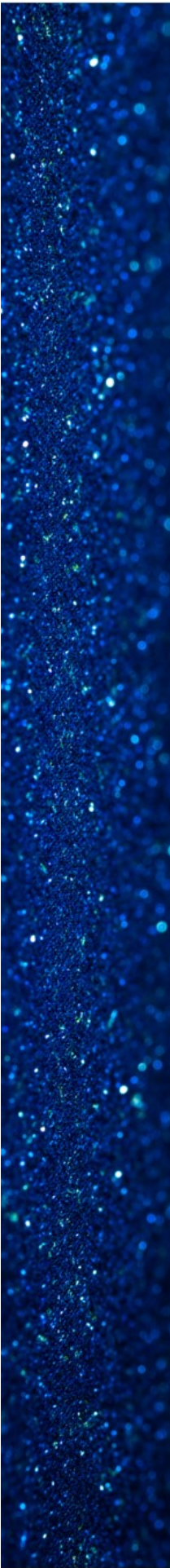
AT THE FOUR POINTS BY SHERATON NORWOOD

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781-255-3159 Contact@fourpointsnorwood.com

WWW.TIFFANYBALLROOM.COM

2020



Enjoy **STRESS FREE WEDDING PLANNING** with our complete wedding packages. You'll find our packages not only save you time, but money! We work with only the best vendors in the area to provide you with a wedding reception as individual as you are!

Enjoy the perks of having a beautiful ballroom located in a newly renovated hotel. Your guests will enjoy discounted overnight rates, and a comfortable bed just steps away from where the party ends! Take a look at our three complete wedding packages to decide which is the right fit for you!

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 with strawberry garnish
Wedding coordinator
Four course dinner from package menu, including a split entrée selection
White glove service
Personal maître d' to oversee your entire event
Complimentary floor length ivory table linens with choice of white or ivory damask overlay
Complimentary house napkins
Custom designed fresh floral centerpieces for all guest tables from Flowers and More
Tastefully designed Dessert Works wedding cake served with fresh seasonal berries
Cake cutting fees
Bartender service
Five hour room rental
Complimentary overnight accommodations for the Bride and Groom
Discount on hotel rooms for your guests
Beautifully landscaped waterfall for picture taking (seasonal)
Earn Marriott Bonvoy Points for your event
10% off wedding related events booked with us: bridal shower, rehearsal dinners and post wedding breakfast

Pricing Available upon request

All prices are subject to a 15% gratuity, 5% taxable administrative fee and applicable tax



PLATINUM *wedding package*

Gold Package plus:

One hour 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 and 3 bridesmaids bouquets, 1 groom boutonniere, 1 best man and 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 from Paul Giroux Entertainment

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

Pricing Available upon request

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 Chivari Chairs to complement the Tiffany Ballroom

Or ivory chair back covers for Zachariah's

Pricing Available upon request

Our Platinum and Diamond Packages are based on a minimum guest count of 125, a surcharge will be applied for each guest under that guarantee. All prices are subject to a 15% gratuity, 5% taxable administrative fee and applicable tax

HORS *d'oeuvres*

stationary

Select two of the following

International Cheese Station | Display of Assorted International & Domestic Cheeses. Served with Blueberries, Blackberries, Raspberries, Herbed Goat Cheese Spread & An Upscale Cracker Basket

Garden Vegetable Crudit  | accompanied by a Bleu Cheese Dip

Brie en Croute | served with Seasonal Fruit Compote and an Upscale Bread Basket

Bruschetta Bar | Traditional Tomato and Basil

Southwest Shrimp | Avocado, Red Onion, Red Pepper, Cilantro and a Lemon Lime Olive Oil

Cajun Diced Chicken | with Sundried Tomatoes Corn, Red Onion in a light Remoulade and an Upscale Bread Basket

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

butler passed

Select three of the following for Gold package Select five of the following for Platinum and Diamond packages

Vegetarian Stuffed Mushrooms | Mushroom Caps stuffed with Spinach and Parmesan

Sesame Chicken | with Chili Mango Chutney Sauce

Coconut Crusted Chicken | with a Smoked Pineapple Sauce

Miniature Fish and Chips | served in Shot Glasses with Tartar Sauce

Bistro Sliders | with Caramelized Onions and Fontina Cheese

Scallops Wrapped in Bacon | with Maple Glaze

Mini Reubens | Corned Beef with Sauerkraut and Thousand Island Dressing on Marble Rye

Spanakopita | Delicate Phyllo Leaves filled with Spinach and Feta Cheese

Stuffed Cremini Mushroom | Apple Bacon and Manchego Cheese

Mozzarella Triangles | Breaded Mozzarella fried 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 | Tenderloin wrapped in a Puff Pastry with a Madeira Sauce

Soup and Sandwich | Tomato Basil Soup Shooter with a Grilled Cheese Dipper

Braised Short Rib | over Mashed Potatoes, Julienne Vegetables and Red Wine Jus on a Porcelain Spoon

Arancini | House Made Creamy Mozzarella Risotto Ball with Marinara Sauce

Pulled Pork Spring Rolls | Fried with Honey BBQ Sauce

Watermelon Skewer | Fresh Cubed Watermelon with Feta and Mint **seasonal item*

Asian Meatball | All Beef Meatball with Ginger Scallions tossed in a Hoisin Soy Sauce

Grilled Flat Bread Duo | **Select two*

Steak, Bleu Cheese and Caramelized Onion | Tomato, Mozzarella and Pesto

BBQ Chicken with Caramelized Onion, Jalape  Cheese | Greek Pizza with Feta, Tomato and Spinach

Grown Up Pigs in a Blanket | Beef Hot Dogs wrapped in Pastry Dough served with a Spicy Ketchup

Sweet Potato Pancakes | with a Maple Cr me Fraiche

Mini Buffalo Chicken Martini | Boneless Buffalo Chicken with Bleu Cheese Dressing and Celery

Fish Tacos | with Cajun Slaw on Grilled Tortilla with Remoulade Sauce

Southwest Pulled Chicken | Open Face Slider on a Mini Potato Roll with Chive Sour Cream

Duck Breast | on a Wonton with Orange Ginger Sauce

diamond package enhancements

Lobster Mac and Cheese | Bite Size Baked Macaroni and Cheese with fresh Lobster Pieces

Shrimp Cocktail Shooters | in a shot glass with Cocktail Sauce

Lollipop Lamb Chops | Herb Crusted and served with Red Pepper Jam

Prices are subject to a 15% service charge, 5% taxable administrative fee and applicable tax.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

DINNER

menu

appetizer Select one

House Made Soup| Italian Wedding, Butternut Bisque, Tomato Basil, Vegetable Minestrone
Chilled Fresh Sliced Fruit Plate| Sliced Melon, Assorted Berries and Starfruit

salad Select one

Served with Freshly Baked Rolls and Sweet Cream Butter

Tiffany's Signature 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| Crisp Romaine Lettuce, Parmesan Cheese and Croutons with Caesar Dressing

Wrapped Salad| 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

entrée Select up to two

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

Chicken Milanese| Boneless Chicken Breast Encrusted with Herbs, Parmesan Bread Crumbs and a Lemon Velouté with Mashed Potatoes, Baby Carrots and Steamed Asparagus Spears

Parmesan Encrusted Chicken | Boneless Chicken Breast with Fresh Roma Tomatoes, Garlic, Artichokes, Spinach and Fresh Herbs finished with a White Wine Sauce with Garlic Roasted Baby Red Potatoes, Rainbow Green Beans and Carrots

Fontina Chicken| Pan Seared fresh Statler Chicken Breast stuffed with Spinach, Garlic, Fontina Cheese, Fresh Herbs and Roasted Shallots in Herbed Jus with Roasted Creamer Potatoes, Stuffed Tomato and Haricot Vert

Apple Cider Chicken |Boneless Chicken Breast simmered with Apple Cider, Red Delicious Apples, Fresh Rosemary and Shallots with Mashed Potatoes, Tri-Colored Carrots and Roasted Baby Zucchini

Honey Brined Statler Chicken | Pan Seared with Mashed Potatoes, Spinach and Pine Nuts Topped with Natural Jus and Straw Potatoes

Baked Scrod |North Atlantic Baked Scrod with fresh Bread Crumbs, Lemon Butter, with Mashed Potatoes, Stuffed Tomato and Haricot Vert

Atlantic Salmon| Slow-roasted Atlantic Salmon fillet served over a Creamy Lemon and Fresh Herb Risotto, Asparagus and Baby Carrots

Orange Ginger Salmon| Grilled Fresh Salmon fillet with an Orange Ginger Sauce with Jasmine Rice, Baby Bok Choy, Julienne Carrots, Red Pepper and Asparagus

Poached Halibut| Boneless Center Cut fresh Halibut Fillet gently poached in a White Wine Nage with Diced Summer Vegetables, a Hint of Ginger and Assorted Fresh Herbs *available May-October *

Vegetarian Stuffed Pepper | Quinoa, Butternut Squash, Dried Cranberries and Herbed Stuffed Pepper

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

Prime Rib| 12 oz. Choice Prime Rib of Beef au Jus served with a Horseradish Cream with Herb Duchess Potatoes, Carrots and Asparagus

Sliced Beef Tenders |Over Creamy Parmesan Herbed Risotto with Spinach, Plum Tomatoes, Asparagus with a Balsamic Glaze

Braised Short Rib| with Korean BBQ Sauce served over Wild Mushroom Risotto with a French Green Bean Bundle

dessert

Tastefully Designed Dessert Works Wedding Cake with Fresh Seasonal Berries, with Coffee, Tea and Decaffeinated

Prices are subject to a 15% service charge, 5% taxable administrative fee and applicable tax.

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ENHANCED *selections*

Appetizer Course Upgrade

Cheese Ravioli | with a Light Marinara or Parmesan Reggiano Alfredo
New England Clam Chowder | Traditional Style finished with Cream

Intermezzo

Lemon Sorbet | served in a Stemmed Martini Glass with Mint Garnish

Enhanced Entrée Selections *additional charge based on number ordered*

Tiffany Signature Dish | Duo of Grilled Petit Filet Mignon with a Red Wine Demi-Glace and Boneless Chicken Milanese with a Fresh Lemon Velouté, Duchess Potatoes, Baby Carrots and Asparagus

Surf and Turf | Petit Filet Mignon served with a Red Wine Demi-Glace with two Lump Crabmeat Stuffed Gulf Shrimp, Roasted Creamer Potatoes and Baby Vegetables

Sliced Beef Tenderloin | Roasted Whole Peppercorn Crusted Sliced Choice Beef Tenderloin with a rich Wild Mushroom Demi-Glace served over a Crostini topped with Crispy Onion Strings, Roasted Garlic Mashed Potatoes with Rainbow Green Beans and Carrots

NY Sirloin | Grilled with Garlic Butter with Potato Gratinée, Carrots and Asparagus

Land and Sea | Petit Filet Mignon with a Red Wine Demi-Glace accompanied by a Jumbo Lump Crab Cake topped with a Pan Seared Scallop, with Asparagus Spears and a savory Lobster Sauce with Mashed Potatoes, Carrots and Asparagus

LATE *night snacks*

Items priced per person for your full guest count unless otherwise noted

Sweet |

Warm Cinnamon Rolls | with Vanilla Icing, available with to go boxes

Donut Bar | House made Chocolate, Glazed and Cinnamon and Sugar Donuts

Warm Cookies and Milk | Chocolate Chip, M&M, Snickerdoodle Cookies with Chilled Milk

Viennese Station | Mini Fruit Tartes, Crème Brûlée, Assorted Mini Pastries and Desserts

Cannoli Station* | Classic Cannoli Shells and Chocolate Dipped Shells, filled with Ricotta or Chocolate Pastry Cream, Dippers included mini Chocolate Chips, Sprinkles and Crushed Oreos

Ice Cream Sundae Bar | Vanilla, Chocolate Ice Cream: Maraschino Cherries, M&M's, Oreo Cookie Pieces, Chopped Walnuts, Hot Fudge, Butterscotch Sauce, and Freshly Whipped Cream

Savory |

Grilled Cheese Bar | *Thick Pullman Bread With Cheddar and a Deluxe Tomato, Bacon and Cheddar both served with Tomato Soup for Dipping

Slider Station | *Cheese Burgers, Buffalo Chicken and French Fries

Sausage and Peppers Station * | Italian Sweet Sausage with Hoagie Rolls and Assorted Condiments

Warm Pretzels | Mini Salted Pretzels with Warm Beer Cheese and Honey Mustard and Cinnamon Sugar Pretzels with Caramel Dip

Pizza | Priced by pie (minimum order required) plain cheese, Pepperoni or Veggie, \$16.00 Specialty

** Requires an attendant fee of \$75 per attendant*

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BAR

on consumption

Cash Bar or Hosted Consumption Bar

|priced per drink

Hosted Consumption

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

Selections|

Domestic Beer

Kaliber (Non-Alcoholic)
Bud Light
Michelob Ultra

Premium Beer

Samuel Adam's Boston Lager
Heineken
Harpoon IPA

House White Wine

Chardonnay
Pinot Grigio
White Zinfandel
Rosé

House Red Wine

Merlot
Cabernet Sauvignon
Pinot Noir

OPEN BAR

flat fee

Charged Per Person Based on Your Selection

Beer, Wine and Soft Drink Hosted Bar

To include Domestic and Premium beer, House Wines, Soft Drinks and Juices

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., Crown Royal, Johnny Walker Red Domestic, Premium Beer, Soft Drinks and Juices

1st Hour

Four Hours

Five Hours

Top Shelf Hosted Bar|

To include all standard brand products plus: Grey Goose, Bombay Sapphire, Maker's Mark, Mount Gay, Johnnie Walker Black, Patron Silver, Chivas

1st Hour

Four Hours

Five Hours

Changes or Additions to Bar Offerings will result in additional fees
Prices are subject to a 15% Gratuity, 5% Taxable Administrative Fee and Applicable Tax

PREFERRED *professionals*

Exclusive Package

Vendors

Flowers and More Walpole
Dessert Works
Paul Giroux Entertainment

www.flowersandmoredelivers.com
www.dessertworks.net
www.paulgirouxentertainment.com

Photography|

Anthony Niccoli
Berry Photos
Freestyle Photography
Judith Sargent
Nelly Saraiva

www.anthonyniccoli.com
www.berryphotos.com
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www.jcsphotography.com
www.itsjustnelly.com

Videography|

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Concepts Teleproductions:

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www.conceptteleproductions.com

Linens|

Party Designs

www.partydesignsma.com

Uplighting/Photobooth

Pink Tie Productions

www.pinktieproductions.com

Live Music|

Occasional Brass and Strings
Speechless

www.occasionalbrass.com
www.speechlessmusic.com

Hair/Makeup|

Cutting Loose Norwood
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Transportation|

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