The Tiffany Ballroom

WEDDING packages

AT THE FOUR POINTS BY SHERATON NORWOOD

1125 Boston Providence Turnpike Norwood MA 02062
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!

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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 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**

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

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 Package plus:

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

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

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-Color 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 | Portabolla, 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

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

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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 Veloute, 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 Gratinee, 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

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

LATE night snacks

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.
## Cash Bar or Hosted Consumption Bar

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

### Selections

<table>
<thead>
<tr>
<th>Domestic Beer</th>
<th>Premium Beer</th>
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<tbody>
<tr>
<td>Kaliber (Non-Alcoholic)</td>
<td>Samuel Adam's Boston Lager</td>
</tr>
<tr>
<td>Bud Light</td>
<td>Heineken</td>
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<tr>
<td>Michelob Ultra</td>
<td>Harpoon IPA</td>
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### House White Wine
- Chardonnay
- Pinot Grigio
- White Zinfandel
- Rosé

### House Red Wine
- Merlot
- Cabernet Sauvignon
- Pinot Noir

*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

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<th>1st hour</th>
<th>Four Hours</th>
<th>Five Hours</th>
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### 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

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### 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

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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
Exclusive Package

Vendors
Flowers and More Walpole www.flowersandmoredelivers.com
Dessert Works www.dessertworks.net
Paul Giroux Entertainment www.paulgirouxentertainment.com

Photography
Anthony Niccoli www.anthonyniccoli.com
Berry Photos www.berryphotos.com
Freestyle Photography www.freestyleweddings.com
Judith Sargent www.jcsphotography.com
Nelly Saraiva www.itsjustnelly.com

Videography
617 Weddings www.617weddings.com
Bob Accenntullo Films www.bafilmsboston.com
Concepts Teleproductions www.conceptteleproductions.com

Linens
Party Designs www.partydesignsma.com

Uplighting/Photobooth
Pink Tie Productions www.pinktieproductions.com

Live Music
Occasional Brass and Strings www.occasionalbrass.com
Speechless www.speechlessmusic.com

Hair/Makeup
Cutting Loose Norwood www.cuttingloosema.com
Keldara Day Spa, Dedham www.keldara.com
Special Events Beauty www.specialeventbeauty.com

Justice of the Peace
Donna Curio www.donnacunio.com
Dennis James Robinson www.jperv.com
dpowers@townhall.westwood.ma.us
Elizabeth Gemelli www.justiceelizabeth.com

Transportation
Christopher's Limo www.christopherlimousine.com
Rockstar Limo www.rockstarlimo.net