



WARREN CONFERENCE  
CENTER AND INN

# WEDDINGS

2026~2027

*Warren Conference  
Center and Inn*



Create the celebration of your dreams!  
Limited bookings available for 2026 & 2027 | Minimums Apply



*Discover The  
Difference*

Nestled along the serene Ashland Reservoir, Warren Conference Center and Inn spans over 100 acres, providing a breathtaking backdrop for your wedding day. The rustic elegance of our Main Lodge creates a charming centerpiece for unforgettable celebrations. Whether hosting an intimate gathering or a grand event for up to 200 guests, our versatile dining room adapts to your vision.

With private overnight accommodations and exquisite cuisine tailored to your tastes, we ensure a seamless and memorable experience.

Contact us today to start planning your dream wedding.

# Wedding

## CEREMONIES

Indoor and outdoor locations  
for up to 200 guests

With over 100 acres of land, ceremonies are held in many locations across property. Each location is meticulously manicured in preparation for your ceremony.

We always plan an alternative interior location in case of inclement weather.

## CEREMONY FEE

1000

Includes set up and use of white garden chairs, white lattice arbor and rehearsal



# Treat your guests

WITH

### Pre-Ceremony Snacks

minimum of 50 required  
priced per person

#### Chocolate Bark 4

cranberry, pistachio & candied orange

#### Sweet & Savory Grazing Tray 7

cookies, chocolate bark, fruit, nuts

#### Individual Guacamole Jar 7

house made tortilla chips

#### Chips & Dip Bar 5

house made chips & dip

### DRINK STATIONS

priced per person

Complimentary Water Station  
still iced water

#### Hot or Chilled Apple Cider 4

cinnamon sticks

**Iced Coffee & Iced Green Tea 4**  
cream, milk, simple syrup, honey, mint

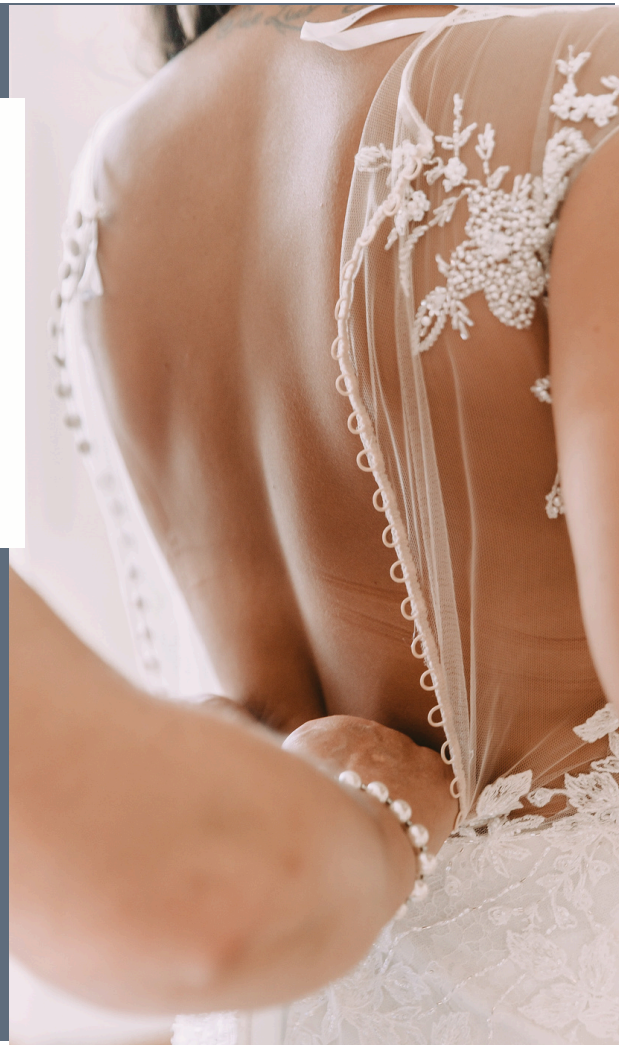
**Lemonade & Iced Tea 4**  
choose one flavor for each drink  
lemonade- classic, lavender, mango lime  
iced tea- classic, raspberry & mint,  
orange & basil

#### Hot Cocoa 4

whipped cream, marshmallows,  
shaved chocolate



NEED A  
PLACE TO  
*Get Ready?*



## HOSPITALITY ROOM

750

For up to 12 people

Available from 8:00 AM – 5 PM on the day of your wedding for you and your party to relax, get ready, and enjoy time together before the celebration begins.

Includes platter of assorted sandwiches and bottled water

# Wedding

## PACKAGES

Indoor and outdoor locations  
for up to 200 guests

## FACILITY FEE

**3000**

facility rental fee applies to all packages  
and includes a five hour rental period  
Additional time may be purchased



## EVENT MINIMUMS

minimum revenue requirements

Minimum food revenue requirements apply to all events  
based on the date of the event

### Peak Season:

May–November

Friday, Saturday, or Sunday

**18,000**

Limited to one wedding  
per weekend

### Off–Peak Season:

December–April

Friday & Sunday

**10,500**

Saturday

**12,500**

## INCLUDED IN ALL PACKAGES

Day-of event coordinator on your  
special day

Wedding party attendant

Complimentary overnight  
accommodations for the happy  
couple on their wedding night

Overnight room block in our Inn for  
your guests

Golf cart ride for the happy couple  
and guests needing assistance

Champagne and hors d'oeuvres  
for the wedding party during  
photos

100 landscaped acres for  
stunning wedding pictures

Bartenders based on guest count

One hour house select open bar  
during cocktail hour

Cake cutting and presentation

Coffee and tea station

Table numbers

Floor length white table linens  
and white napkins

Complimentary food tasting for  
the couple

20% taxable administrative fee, 6.25% MA meals tax and .75% local meals  
tax will be added to your selections

# Wedding

## PACKAGES

### BASIC

December ~ April 120

Available Friday or Sunday in  
Off-Peak Season

Imported & Domestic Cheese,  
Seasonal Fruit & Vegetable Display

Two Passed Hors D'oeuvres

House Champagne Toast

House Wine Served with Dinner

Two Dinner Entrees

### ESSENTIAL

May ~ November 145

December ~ April 135

Imported & Domestic Cheese, Seasonal  
Fruit & Vegetable Display

Four Passed Hors D'oeuvres

Signature Cocktail Passed During  
Cocktail Hour

House Champagne Toast

House Wine Served with Dinner

Two Dinner Entrees

Chocolate Dipped Strawberries



### ELITE

May ~ November 170

December ~ April 160

Imported & Domestic Cheese,  
Seasonal Fruit & Vegetable Display

One Additional Upgraded Display

Five Passed Hors D'oeuvres

Signature Cocktail Passed  
Throughout Cocktail Hour

House Champagne Toast

House Wine Served with Dinner

Two Dinner Entrees

Four Votive Candles for each  
Guest Table

&

Choice of one of the following  
enhancements:

**Wedding Cake**  
provided by Icing On The Cake

**Sundae Bar**  
chocolate and vanilla ice cream, hot  
fudge, whipped cream, cherries,  
sprinkles, m&m's, oreo's,  
chocolate chips

**Petite Dessert Buffet**  
chocolate covered strawberries, sliced  
fresh fruits, seasonal berries, mini  
french pastries

**Viennese Dessert Table**  
assortment of full sized cakes,  
cheesecakes, finger pastries, mousses,  
tortes, macaroons & cookies,  
seasonal fresh fruits



# ULTIMATE Wedding Package



This package transforms your special day into a full weekend celebration. From a welcome BBQ and cozy campfires to brunches and unforgettable moments with your loved ones, you'll enjoy a thoughtfully curated itinerary that brings everyone together.



## THE WEDDING WEEKEND

**May ~ October 315**

Pricing based on reception guest count,  
minimum of 100 guests

**Everything in the Elite Package...PLUS**

Friday:

- Evening Welcome BBQ for all guests
- Campfire & S'mores

Saturday (Wedding Day):

- Morning Brunch
- Access to Hospitality Room (Value: \$750)
- On-Site Ceremony (Value: \$1,000)
- Facility Rental (Value: \$3,000)
- Late-Night Campfire

Sunday:

- Farewell Brunch

# Culinary

## DISPLAYS

♥ WARREN CENTER FAVORITE



The first price reflects the cost per person when substituting an included station. The second price reflects the cost per person when adding it as an additional station.

### Local & Imported Cheese Display (included in package)

a selection of domestic, imported and local cheeses, dried and seasonal fruits, fresh vegetables, dipping sauces, assorted breads and crackers

### Dim Sum Station 7/12 ♥

chicken and vegetable dumplings with traditional dipping sauces, vegetable lo mein, chicken satay served with duck sauce, Chinese takeout boxes and chop sticks

### The Antipasto Table 8/12

specialty Italian meats, cheeses, grilled vegetables, fresh buffalo mozzarella and tomato salad, marinated artichoke hearts, olives, assorted breads and crackers

### Mediterranean Spreads Table 6/9

cucumber tzatziki, tabbouleh, hummus, whipped feta, fresh vegetables, olives, assorted breads

### Mashed Potato Bar 8/10 ♥

house made mashed potatoes with: whipped butter, sour cream, scallions, bacon, sautéed mushroom, cheddar cheese, bleu cheese, frizzled onions

### Mac & Cheese Bar 6/10

house made macaroni & cheese with: scallions, bacon, jalapenos, mushrooms, frizzled onions, broccoli, buffalo chicken, pulled pork

### Flatbread Pizza Station 5/8

fresh baked flatbreads:  
wild mushroom & goat cheese;  
italian sausage & broccoli rabe;  
fig, prosciutto & fontina

### Sliders Station 6/12

cheeseburger, chicken parmesan, mozzarella & tomato caprese

### Sushi Station 10/16

california, spicy tuna, avocado rolls, seaweed salad, vegetarian summer roll, shishito peppers, wasabi, pickled ginger, hoisin bbq, thai red chili, ponzu sauces

### Cold Seafood Bar (Market Price) \* ♥

shrimp cocktail, clams on the half shell, crab claws, local oysters, lemon, tabasco, horseradish, cocktail and classic mignonette sauce

## ENHANCEMENTS

may be added to any station

Shrimp Cocktail (U12) 60  
priced per pound, 5 pound minimum

Lobster Tails 75  
priced per pound, 5 pound minimum

Oysters 48  
priced per dozen

Little Neck Clams 40  
priced per dozen

Crab Claws 48  
priced per dozen

Charcuterie Board- priced by size  
choose from a small, medium or large  
board of meats, cheeses, nuts, fruits,  
& vegetables  
small: 8-12ppl, 75  
medium: 12-18ppl, 100  
large: 20-30ppl, 150



Menu pricing subject to change based on availability and market pricing  
20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax will be added to your selections

# Passed

## HORS D'OEUVRES

♥ WARREN CENTER FAVORITE  
◆ UPGRADED SELECTION



### LAND

- BBQ Pulled Pork Bao with Creamy Coleslaw
- Beef Empanada, Roasted Tomatillo Salsa
- Braised Beef Short Ribs over Creamy Polenta Chorizo Hushpuppy, Basil Aioli ◆
- Coconut Crusted Chicken with Honey Mustard Dipping Sauce
- Chicken Tinga Taco, Avocado Crema
- Grilled Naan Bread with Fig Jam, Prosciutto, Goat Cheese, Balsamic Drizzle
- Masa Harina Crusted Fried Chicken, Tangerine Honey
- Mini Chicken, Corn, Black Bean Quesadilla ♥
- Shaved Imported Prosciutto, Manchego, Truffle Honey
- Short Rib Risotto Bite, Truffle Parmesan Cream◆
- Sliced Sirloin, Tuscan Crisp, Tomato Fondue
- Southern Fried Chicken, Homemade Waffle, Tarragon Honey ♥
- Teriyaki Chicken Skewer, Teriyaki Sauce



### SEA

- Bacon Wrapped Lime Scallops ♥◆
- Coconut Shrimp, Sweet and Sour Pineapple, Dipping Sauce
- Lobster Arancini, Lemon Aioli
- Tiny Maine Lobster Salad Croissant◆
- Lobster Bisque Shooter ♥
- Petite Crab Cakes with Red Pepper Remoulade
- Shrimp Cocktail
- Smoked Salmon on Focaccia Crisps
- Spicy Cajun Shrimp Tostada, Chimichurri, Tortilla Chip
- Tuna Tartare, Wonton Crisp\*

### VEGETABLE- (V) Vegan

- Crispy Cauliflower Wing (V)
- Avocado Toast (V)
- Asparagus Arancini, Tomato Coulis ♥
- Spanakopita Phyllo Stuffed with Spinach and Feta
- Potato Latkes with Crème Fraiche
- Tomato Bruschetta on Garlic Toast Points (V)
- Vegetarian Spring Roll with Hoisin and Scallion
- Butternut Soup Shooter, Herb Oil (V) ♥
- Mini Spinach, Artichoke Dip with Pita
- Sweet Potato, Goat Cheese, Pomegranate Crisp
- Indian Potato Pea Samosa Cake
- Mini Grilled Cheese, Tomato Basil Soup Shooter
- Mini Baked Brie, Walnuts and Raspberry Jam ♥
- Vegetarian Stuffed Mushroom  
(vegan available upon request)

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**WARREN CONFERENCE  
CENTER AND INN**

# *Dinner* **SELECTIONS**

Our Executive Chef leads a skilled culinary team, offering refined yet approachable menus that will put your mind at ease. From hors d'oeuvres and entrees to dessert, our in-house culinary team is sure to impress!



Dinner

SELECTIONS

♥WARREN CENTER FAVORITE



WARREN CONFERENCE  
CENTER AND INN

**SALAD COURSE**

Select one

**House Salad**

wild field greens, fresh vegetables, house vinaigrette

**Baby Kale Caesar Salad**

baby kale, focaccia croutons, shaved asiago, caesar dressing

**Baby Spinach Salad♥**

baby spinach, fresh berries, manchego, balsamic vinaigrette

**Mozzarella and Vine Ripened Tomato Salad**

fresh buffalo mozzarella, vine ripened tomatoes, basil, balsamic glaze

**Crisp Wedge Salad**

iceberg lettuce wedge, vine ripened tomato, bacon, crumbled bleu cheese

**Roasted Beet Salad**

local greens, roasted beets, goat cheese, roasted pumpkin seeds, champagne vinaigrette

**SECOND COURSE**

Additional-Priced per person

**Intermezzo 3**

Raspberry or Lemon Sorbet

**Soup Course 5**

Butternut & Apple Cider Bisque  
Traditional New England Clam Chowder  
Roasted Tomato Soup, Cheddar Crouton  
Lobster & Corn Chowder

**Pasta 7**

Three Cheese Ravioli with Marinara Sauce  
Pappardelle with Beef Bolognese  
Gnocchi with Pomodoro Sauce



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# Dinner

## SELECTIONS

♥ WARREN CENTER FAVORITE



**WARREN CONFERENCE  
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### BEEF

Choice of sauce or compound butter included

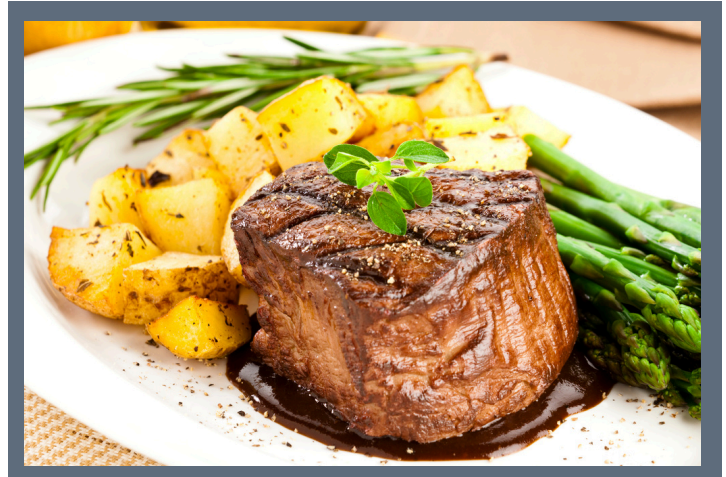
Petit Filet Mignon ♥  
New York Sirloin

### Compound Butters

smoked paprika & caramelized shallot  
roasted garlic & herb ♥  
bacon & blue

### Sauces

garlic mustard sauce  
red onion jam  
chimichurri  
house made demi glace ♥  
dijon hollandaise  
caramelized shallot & red wine jus



### Beef Pairing Enhancements

priced per plate  
frizzled onion strings 3 ♥  
charred balsamic onions 3  
sautéed mushrooms 3  
marinated grilled salmon 8  
grilled scallops 10  
grilled garlic & herb shrimp 9  
butter poached lobster tail mkt price

### POULTRY

#### Stuffed Chicken

spinach & fontina, red pepper veloute

#### Herb Marinated Chicken

herb marinated statler breast of chicken,  
sauteed shallots, wild mushroom marsala  
sauce

#### Chicken Roma ♥

pan seared chicken breast, prosciutto,  
tomato, basil, mozzarella,  
roasted garlic white wine sauce,  
balsamic reduction

#### Scallopini

pan seared chicken scallopini, lemon caper  
sauce

#### Tuscan Chicken

tuscan crusted chicken with sundried  
tomato & basil cream sauce

#### Turkey ♥

sliced turkey, shallot berry chutney



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# Dinner

## SELECTIONS

♥ WARREN CENTER FAVORITE

### FISH

#### Baked Haddock ♥

herb crusted, lemon beurre blanc

#### Grilled Swordfish

dijon & honey balsamic glaze

#### Citrus Salmon

mango & pineapple salsa, lime, cilantro

#### Salmon

grilled lemon, tarragon butter

### VEGETABLE (V) Vegan

#### Wild Mushroom Ravioli (Spring/Summer) ♥

shallot cream, roasted red pepper coulis, seared shitake mushrooms

#### Butternut Squash Ravioli(Fall/Winter) ♥

sage brown butter sauce

#### Stuffed Pepper

farro, spinach, ricotta stuffed pepper, charred onions

#### Grilled Vegetables & Brown Rice (V)

balsamic marinated grilled assorted vegetables, brown rice pilaf

#### Eggplant Roulade (V)

thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

#### Risotto (V)

lemon thyme risotto, seared tofu, spinach, red peppers, shallots

### ACCOMPANIMENTS

Select two

Garlic Mashed Potatoes

Wild Rice Pilaf

Herbed Cous Cous

Roasted Fingerling Potatoes

Butter Whipped Potatoes

Seasonal Risotto

White Cheddar Polenta Cake

Butter Herb Carrots

Grilled Asparagus

Roasted Butternut Squash

Herbed Green Beans

Brussel Sprouts & Bacon

Seasonal Vegetable Medley



### CHILDREN'S OPTIONS

Ages 13 & under, 25 per child

Choose one:

Beef Hamburgers

french fries, lettuce, tomato, american cheese

Hot Dogs

new england style buns  
french fries, ketchup, mustard, relish

Homemade Chicken Fingers

french fries, honey mustard

Pasta with Vegetarian Marinara

Homemade Macaroni and Cheese

Cheese Pizza

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**FOOD ALLERGEN STATEMENT** The Warren Conference Center & Inn is not a food allergen-free facility. Foods produced at our facility may contain traces of milk, eggs, nuts, tree nuts, fish, shellfish, soy and wheat.

Although we'll do our best to prepare meals to your specific needs you need to be aware that cross contamination may occur with products that are stored and produced in our facility, and can cause trouble if any guest is very sensitive to food allergens.

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# Dessert

## ENHANCEMENTS

♥ WARREN CENTER FAVORITE  
Priced per person



**Scoop of Ice Cream to Any Dessert 3**

**Fruit Sorbet 3**  
assorted fruit flavors

**Chocolate Dipped Strawberries 4**  
fresh strawberries hand dipped in dark chocolate

**Petite Dessert Buffet 9**  
chocolate covered strawberries, sliced fresh fruits, seasonal berries, petite French pastries

**Viennese Dessert Table 18**  
assortment of full sized cakes, cheesecake, finger pastries, assorted cookies, seasonal fresh fruits

**Churro Station 7**  
warm churros with chocolate, caramel and fruit dipping sauces

**Mini Cannoli Station 8**  
mini cannoli filled with traditional ricotta, chocolate, and luxardo cherry creams, served with a selection of toppings to customize and elevate your dessert

**Sundae Bar 8 ♥**

chocolate and vanilla ice cream, hot fudge, whipped cream, cherries, sprinkles, m&m's, oreo's, chocolate chips

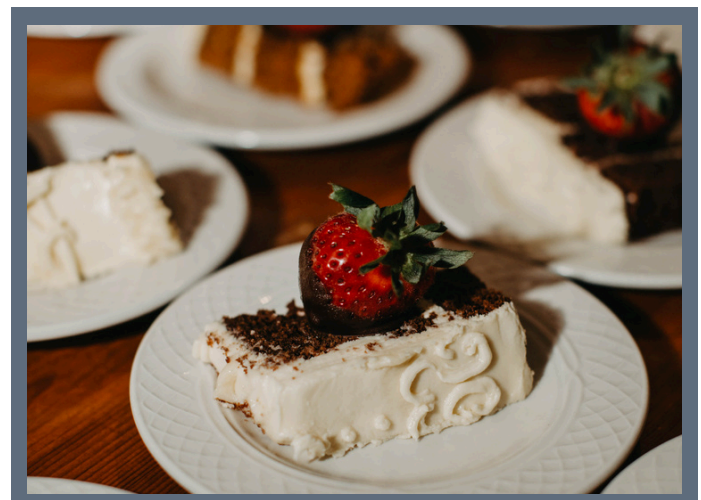
**Chocolate Chip Cookie Skillet 5 ♥**  
vanilla ice cream

**Flourless Chocolate Torte 5**  
whipped cream

**Deluxe Coffee Station 5**  
arabica coffees, assorted teas, hazelnut, caramel, and vanilla flavorings, cinnamon sticks, fresh whipped cream, chocolate shavings

**Hot Chocolate Station 5**  
steaming hot chocolate presented with whipped cream, chocolate shavings, miniature marshmallows, peppermint sticks

**S'mores 8 ♥**  
graham crackers, hersey chocolate bars, marshmallows and giant skewers (fire pit at an additional fee)





**WARREN CONFERENCE  
CENTER AND INN**

# Beverages

We offer a diverse selection of beverage options, including bar packages, cash bars, and a wide variety of liquor, beer, and wine. Our signature cocktails are perfect for enhancing your event, with choices available from our curated seasonal list.



# Beverage

## PACKAGES & OPTIONS



## WARREN CONFERENCE CENTER AND INN

One hour house select open bar during cocktail hour is included in all wedding packages

### BAR OPTIONS

choose from one of our 3 bar options listed below

#### Hosted Bar

Flat Fee per Adult Guest

All House Wines, Bottled Beer and Soft Drinks Included in Beverage Packages

#### Full Open Bar

##### 3 hours

House Select \$31

Premium \$37

Top Shelf \$39

##### 4 hours

House Select \$37

Premium \$44

Top Shelf \$47

#### Wine and Beer Only

3 hours \$27

4 hours \$33



### Charged on Consumption

Selections determined prior to the event by the client and paid for at the conclusion of the event.

Additional set up fees apply depending on bar location

### Cash Bar

**\$550 fee per bar**

Includes set up & bartender for up to 3 hours, additional \$75 per hour after 3 hours

#### Drink Prices

House Select 10

Premium 11

Top Shelf 12

Bottled Beers 6-7

House Wines 8

Soft Drinks 3

Juices 3



#### Liquor Policy

The Warren Conference Center and Inn is the only licensee authorized by the Commonwealth of Massachusetts and the Town of Ashland, to sell and serve liquor, beer and wine on the premises. No beverages may be brought into or removed from the property.

The Warren Conference Center and Inn reserves the right to refuse alcohol service to anyone at any time.

We reserve the right to discontinue bar service for any reason.

Proper identification is required by all guests.

Menu pricing subject to change based on availability and market pricing  
20% taxable administrative fee, 6.25% MA meals tax and .75% local meals tax will be added to your selections

# Beverage

## BAR SELECTIONS

Specialty wines, liquors and beers may be available to suit your preferences and will be priced accordingly based on availability

A minimum of two weeks is required for special orders

### Beer

Coors Banquet, Coors Light, Heineken, Heineken O.O (N/A), Lord Hobo 617 Lager, Harpoon IPA, Corona, Sam Adams, Sam Seasonal, Angry Orchard, High Noon



## Wine by the Bottle

Our wine selections have been chosen to complement your menu and accommodate a variety of palettes

### White Wines

Barone Fini, Pinot Grigio, Italy  
\$48

Marco Felluga, Mongris Collio, Pinot Grigio, Italy  
\$52

Whitehaven, Sauvignon Blanc, New Zealand  
\$58

The Federalist, Chardonnay, Russian River Valley, California  
\$52

William Hill Estate, Chardonnay, North Coast, California  
\$50

Dr. Frank, Semi Dry Riesling, Finger Lakes, New York  
\$52

Rosenblum Cellars, Chenin Blanc Viognier Vintner's Cuvee, California  
\$50

### Sparkling

La Marca, Prosecco, Italy  
\$52

Moet & Chandon, Champagne, France  
\$92

### Rosé

La Jolie Fleur, Rosé, France  
\$52

### Red Wines

Sokol Blosser "Evolution", Pinot Noir, Willamette Valley, Oregon  
\$58

Barton & Guestier, Bordeaux, France  
\$54

The Hess Collection, Cabernet Sauvignon Maverick Ranches Paso Robles, California  
\$60

Louis Martini, Cabernet Sauvignon, Sonoma County, California  
\$58

Susana Balbo Signature, Malbec, Argentina  
\$58

Finca El Origin, Malbec, Mendoza, Argentina  
\$48

Bodega Lanzaga, Rioja "Corriente", Tempranillo, Spain  
\$58

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# Liquor

## SELECTIONS

### House Select

Smirnoff, Beefeater, Bacardi,  
Espolon, Cutty Sark,  
Jim Beam, Seagram's 7

### Premium

Smirnoff, Tito's, Beefeater, Tanqueray,  
Bacardi, Captain Morgan, Malibu, Espolon,  
Milagro, Cutty Sark, Dewar's, Jim Beam, Jack  
Daniel's Seagram's 7, Seagram's VO

### Top Shelf

Smirnoff, Tito's, Kettle One, Grey Goose,  
Beefeater, Tanqueray, Bombay Sapphire,  
Bacardi, Captain Morgan, Malibu, Myer's,  
Espolon, Milagro, Don Julio Blanco, Don Julio  
Anejo, Cutty Sark, Dewar's, Johnny Black,  
Jim Beam, Jack Daniel's, Maker's Mark, Eagle  
Rare, Seagram's 7, Seagram's VO, Crown  
Royal, Jameson

### Cordials/Additional Liqueurs

*included in top shelf package  
add to house or premium package  
for additional \$3 per person*

Bailey's, Frangelico, Kahlua, Disaronno,  
Hennessey VSOP, Grand Marnier, Drambuie,  
Sambuca, Chambord, St. Germain, Midori,  
Crème de Cocoa, Brandy, Cazadores Café,  
Blue Curacao, Orange Curacao, Crème de  
Menthe

## Signature Cocktails

### PASSED OR AVAILABLE AT THE BAR

\*included during cocktail hour for essential & elite packages\*  
may be added to any bar for \$14 per cocktail

### SPRING

#### Bees Knees Cocktail

gin, honey syrup, lemon juice

#### Mint Julep

bourbon, simple syrup, mint

#### Peach Sangria

white wine, grand marnier, peach nectar,  
ginger ale

#### Paloma

tequila, grapefruit juice, simple syrup,  
lime juice, soda water

### SUMMER

#### Sparkling Basil Lemonade

vodka, basil simple syrup, lemonade,  
soda water

#### Margarita

pomegranate, spicy pineapple, or original

#### Aperol Spritz

aperol, prosecco, soda water

#### Summer Sangria(Rose)

rose wine, brandy, triple sec,  
blood orange juice, soda water

### FALL

#### Apple Cider Sangria

white wine, brandy, apple cider, soda water

#### Pomegranate Martini

vodka, pomegranate juice, lime juice,  
triple sec

#### Fig French 75

gin, lemon juice, fig simple syrup, champagne

#### Cranberry Mule

vodka, cranberry juice, lime juice,  
ginger beer

### WINTER

#### Red Sangria

red wine, triple sec, orange juice, ginger ale

#### Prickly Pear Martini

gin, saint germain, prickly pear nectar

#### Mulled Wine

red wine, brandy, honey, winter spices

#### Winter Whiskey Punch

apple whiskey, brandy, cranberry, orange,  
pomegranate, triple sec,  
soda water

# ADDITIONAL *Enhancements*

These items can be added to  
enhance your special day



## **Chivari Ballroom Chairs 14**

silver, gold, natural, fruitwood, black, or white with seat cushion in your choice of color priced per chair

## **Specialty Table Linens (price based on selection)**

enhance the look of the room with specialty linens, toppers, runners and napkins are available

## **Menu Cards 2**

personalized and printed on high quality parchment paper priced per card

## **Votive Candles 2**

accentuate your centerpiece by adding votive candles to your guest tables priced per votive

## **Lanterns 10**

line the pathways with twinkles of flickering light priced per lantern

## **Fire Bowl 250**

located on the front patio for your reception

## **Candy Bar 9**

jars, canisters, bowls and baskets full of candy with small, handled containers for your guests to create their own favor boxes priced per person

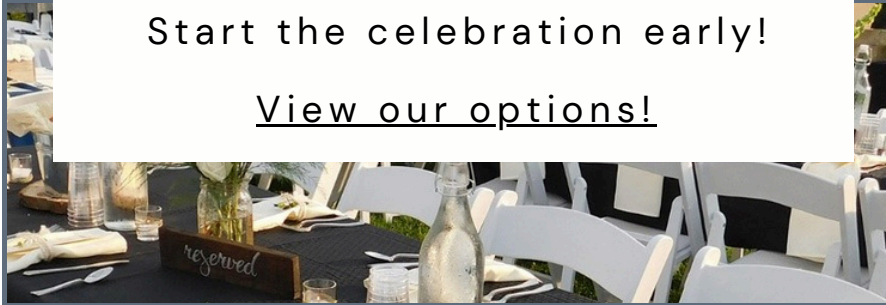
# Additional Event Options

MAKE YOUR WEDDING EXPERIENCE UNFORGETTABLE!

## REHEARSAL DINNERS & WELCOME RECEPTIONS

Start the celebration early!

[View our options!](#)



## WEDDING AFTER PARTIES

Ready to keep the  
celebration going?

We've got amazing options to take your  
party into the night!

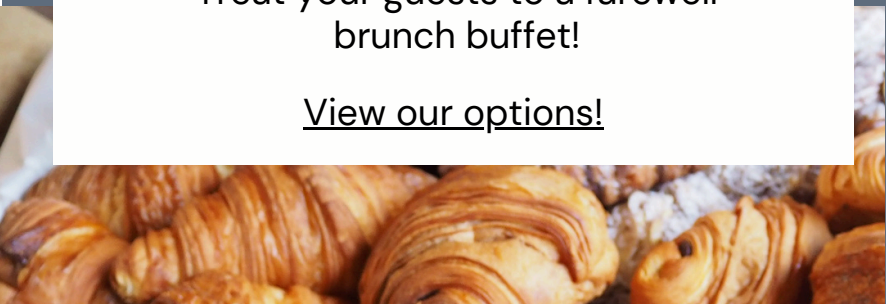
[View our options!](#)



## POST WEDDING BRUNCHES

Treat your guests to a farewell  
brunch buffet!

[View our options!](#)



# Preferred

## VENDORS



## WARREN CONFERENCE CENTER AND INN

### Florists

Blush Bouquets	508-881-1140	blushbouquets.com
Debra's Flowers	508-429-1051	debrasflowers.com
Mugford's Flower Shoppe	508-836-5554	mugfords.com
Petal Pushers Studio	508-655-2440	petalpushersstudio.com
The Frugal Flower	978-443-0030	frugalflower.com

### Photographers

Ali Rosa Photography	508-734-5257	alirosaphotography.com
Daniel Piasecki Photography	219-771-1660	danpiaseckiphoto.com
Jessica McHale Photography	617-372-0500	jessicamchale.com
Joe Dolen Photography	508-864-3041	joedolen.com
Randall Garnick	781-307-8441	randallgarnick.com
Sarah Montani Photography	508-397-4270	sarahmontaniphotography.com
Stacie Kirkwood Photography	617-916-2037	staciekirkwood.com
The Henry Studio	508-429-2120	thehenrystudio.com

### Entertainment

617 Weddings - Chuck	978-210-0191617	617weddings.com
Valley DJ Service	508-397-5606	valleydjservice.com
Champagne Toasts	508-892-1221	champagnetoast.net
C-Zone Music	617-320-0723	czonemusic.com
Plus One Productions	617-319-6619	plus1pros.com

### Bakers

Confectionism	508-377-3066	confectionism.net
Gerardo's Italian Bakery	508-835-2200	gerardositalianbakery.com
The Icing On The Cake	617-969-1830	theicingonthecake.com

### Hair and Makeup

Traveling Beauty	617-966-8572	travelingbeautytoyou.com
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### Transportation

Knight's Limousine	508-839-6252	knightslimo.com
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