



**WARREN CONFERENCE
CENTER AND INN**



**REHEARSAL DINNERS &
WELCOME RECEPTIONS
AT**

*Warren Conference
Center and Inn*

Make Your Wedding Experience Unforgettable.
Start the celebration early with a memorable
rehearsal dinner or welcome reception.



Rehearsal Dinners

Enjoy intimate gatherings, a delectable range of menu options from plated dinners to buffet-style feasts, and a team of expert staff dedicated to crafting the perfect atmosphere for your rehearsal evening.

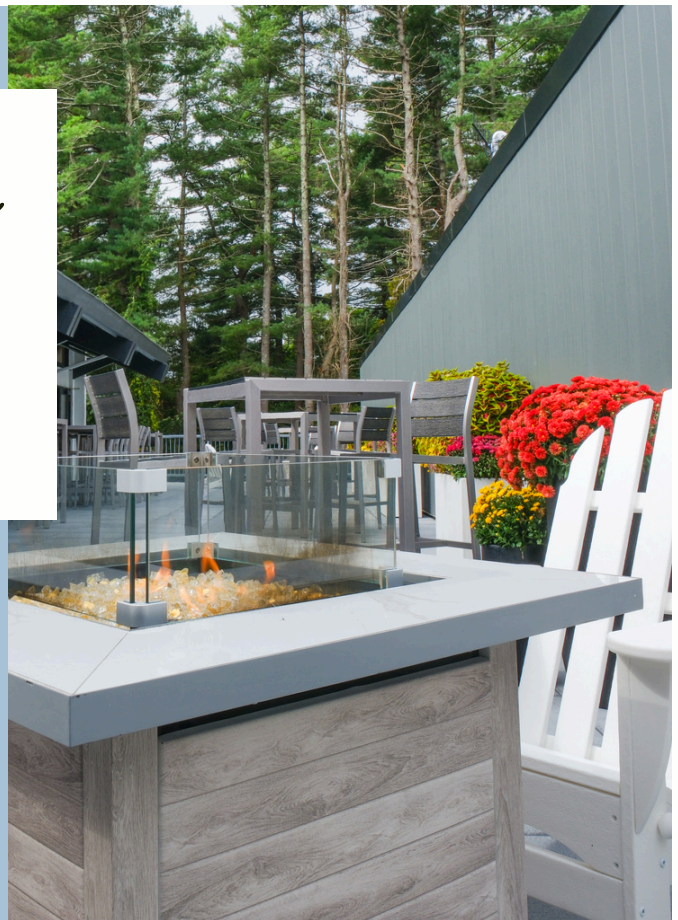
Welcome Receptions

A welcoming and charming atmosphere to greet your guests, featuring stylish cocktail hour options, both passed and stationary hors d'oeuvres, curated drink packages, and picturesque venue spaces perfect for mingling and celebrating.

Weather-Proof

YOUR CELEBRATION

Our expert team will ensure your event runs smoothly, no matter what the forecast says.



With flexible options for all weather conditions, you can rest easy knowing your celebration will be just as special—rain or shine!

Fair weather options

Enjoy our beautiful outdoor spaces, offering scenic views and fresh air, perfect for a relaxed, open-air gathering.

Foul weather options

In case of rain or unexpected weather, our indoor venues are available to provide a seamless transition.



We understand that the weather can be unpredictable, but that shouldn't stop you from having the perfect event.

We offer both fair weather and foul weather options to ensure your celebration goes off without a hitch.

Event Space

OPTIONS



WARREN CONFERENCE CENTER AND INN

FACILITY FEE AND FOOD PURCHASE MINIMUMS APPLY TO ALL LOCATIONS

Tented Pavilion

Just steps from our courtyard, our tented pavilion can accommodate 50-150 guests,



Cedar Hall & Patio

Cedar Hall offers versatility and sophistication accommodating 30-150 guests

Private Dining Room & Front Patio

With rustic charm and warm wooden accents, this space accommodates up to 40 guests, making it ideal for intimate celebrations



Event Space

OPTIONS

FACILITY FEE AND FOOD PURCHASE
MINIMUMS APPLY TO ALL LOCATIONS

Reservoir Room & Patio

Located in the inn, the reservoir room accommodates up to 40 guests and features a tranquil brick patio



Inn Patio

Located off the back of the inn, this serene patio can accommodate receptions of 75 guests, or a buffet for 50



WARREN CONFERENCE CENTER AND INN

Cocktail

RECEPTIONS

Available for One Hour

Local & Imported Cheese Display 10

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

Dim Sum Station 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 12

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

Mediterranean Spreads Table 9

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

Mashed Potato Bar 10

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

Mac & Cheese Bar 10

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

Flatbread Pizza Station 8

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

Sliders Station 12

cheeseburger, chicken parmesan, mozzarella & tomato caprese

Pasta Station 16

gemelli and tortellini tossed to order with your choice of parmesan cream, marinara, or pesto sauce; finished with choice of broccoli, mushrooms, spinach, and grilled chicken

COCKTAIL STATIONS

Available for one hour

priced per person

Carving Station 14

maple basted roast breast of turkey, fennel cracked pepper pork loin, carved roasted cauliflower & portobello mushrooms, mini rolls, mustards, aiolis & spreads
add ny sirloin +10pp

Sushi 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 42 *

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

Cocktail RECEPTIONS

Available for One Hour

Available for one hour
Hors d'oeuvres priced per piece
Minimum 25 pieces per item

PASSED OR STATIONARY HORS D'OEUVRES

LAND

Coconut Crusted Chicken with Honey Mustard Dipping Sauce 3
Chicken Tinga Taco, Avocado Crema 3
Grilled Naan Bread with Fig Jam, Prosciutto, Goat Cheese, Balsamic Drizzle 3
Mini Chicken, Corn, Black Bean Quesadilla 3
Shaved Imported Prosciutto, Manchego, Truffle Honey 3
Sliced Sirloin, Tuscan Crisp, Tomato Fondue 3.5
Southern Fried Chicken, Homemade Waffle, Tarragon Honey 3.5
Teriyaki Chicken Skewer, Teriyaki Sauce 3

SEA

Bacon Wrapped Lime Scallops 4.5
Coconut Shrimp, Sweet and Sour Pineapple, Dipping Sauce 3.5
Lobster Arancini, Lemon Aioli 4.5
Tiny Maine Lobster Salad Croissant 4.5
Lobster Bisque Shooter 3
Petite Crab Cakes with Red Pepper Remoulade 3.5
Smoked Salmon on Focaccia Crisps 3
Spicy Cajun Shrimp Tostada, Chimichurri, Tortilla Chip 3.5
Tuna Tartare, Wonton Crisp* 3.5

VEGETABLE

(V) vegan
Avocado Toast (V) 3
Asparagus Arancini, Tomato Coulis 3.5
Spanakopita Phyllo Stuffed with Spinach and Feta 3
Potato Latkes with Crème Fraiche 3
Tomato Bruschetta on Garlic Toast Points (V) 3
Vegetarian Spring Roll with Hoisin and Scallion 3
Butternut Soup Shooter, Herb Oil (V) 3
Sweet Potato, Goat Cheese, Pomegranate Crisp 3
Vegetarian Stuffed Mushroom 3
Mini Grilled Cheese, Tomato Basil Soup Shooter 3
Mini Baked Brie, Walnuts and Raspberry Jam 3
Crispy Cauliflower Wing (V) 3

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

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

FOOD ALLERGEN STATEMENT

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**WARREN CONFERENCE
CENTER AND INN**

Plated Meal OPTIONS

If you're looking for a more formal experience, we offer a wide variety of plated meal options. From salad to dessert, your guests will enjoy exceptional service, delivered directly to them.



Plated

OPTIONS

PLEASE SELECT THE FOLLOWING:
1 Salads
Up to 2 Entrées
2 Accompaniments
1 Dessert
Coffee & Tea- Station or Service

PRICED PER PERSON

SALAD *-choose 1-*

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, maytab bleu, roasted pumpkin seeds, champagne vinaigrette

ENTRÉE SELECTIONS **CHOOSE UP TO 2**

BEEF

Select Beef Cut

filet mignon 65
new york sirloin 62

Choice of compound butter or sauce is included

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 PAIRINGS

frizzled onion strings 3
charred balsamic onions 3
sauteed mushrooms 3
marinated grilled salmon 8
grilled scallops 10
grilled garlic & herb shrimp 9
butter poached lobster tail Mkt Price



Plated

OPTIONS

PRICED PER PERSON

ENTRÉE SELECTIONS (CONTINUED)

FISH

Baked Haddock 54

herb crusted, lemon beurre blanc

Grilled Swordfish 56

dijon & honey balsamic glaze

Citrus Salmon 54

mango & pineapple salsa, lime, cilantro

Salmon 54

grilled lemon, tarragon butter

POULTRY

Stuffed Chicken 50

spinach & fontina, red pepper veloute

Herb Marinated Chicken 50

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

Chicken Roma 50

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

Chicken Scaloppini 50

pan seared chicken scaloppini, lemon caper sauce

Tuscan Chicken 50

tuscan crusted chicken with sundried tomato & basil cream sauce

Turkey 48

sliced turkey, shallot berry chutney

Vegetable

Seasonal Ravioli 46

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 48

farro, spinach, ricotta stuffed pepper, charred onions

Grilled Vegetables & Brown Rice (Vegan) 46

balsamic marinated grilled assorted vegetables, brown rice pilaf

Eggplant Roulade (Vegan) 48

thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

Risotto (Vegan) 48

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

Plated

OPTIONS

PRICED PER PERSON

ACCOMPANIMENTS

-choose 2-

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
Sauteed Herbed Green Beans
Brussel Sprouts & Bacon
Seasonal Vegetable Medley



DESSERTS

-choose 1-

Chocolate Chip Cookie Skillet
vanilla ice cream

Flourless Chocolate Torte
whipped cream

Cannoli
traditional, chocolate, luxardo cherry

Berry Cobbler
vanilla ice cream

Fruit Sorbet



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**WARREN CONFERENCE
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Buffet OPTIONS

We offer a diverse selection of buffet menus, including breakfast, brunch, and beyond. Plus, our custom buffet option allows you to tailor the menu to suit your specific needs.

Minimum of 20 people



Buffet

OPTIONS

PRICED PER PERSON

WARREN BARBECUE

Grilled Angus Hamburgers
100% Beef Hot Dogs
Veggie Burgers
Corn on the Cob
Garden Salad
Homemade Pasta Salad
Homemade Cole Slaw
Potato Chips
Sliced Watermelon
Ice Cream Novelty Cart
33

MIXED GRILL

Marinated Steak Tips
Marinated Atlantic Salmon
Blackened Chicken
Roasted Potatoes
Grilled Vegetable
Garden Salad
Homemade Pasta Salad
Sliced Watermelon
Ice Cream Sundae Bar
65

NEW ENGLAND LOBSTER BAKE

NE Clam Chowder
1-1/2 pound Steamed Lobster
with Butter and Lemon (one per person)
Honey Roasted Chicken
Corn on the Cob
Roasted Yukon Potatoes
Garden Salad
Sliced Watermelon
Make Your Own Strawberry Shortcake Bar
85

REGIONAL AMERICAN BBQ

Texas BBQ Beef Brisket
Carolina Pulled Pork with Rolls
Macaroni n Cheese
BBQ Cauliflower
Maple Molasses Baked Beans
Cole Slaw
Garden Salad
Jalapeno, Cheddar Corn Bread, Honey Butter
Potato Chips
Sliced Watermelon
Cookies and Brownies
48



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Buffet

OPTIONS

PRICED PER PERSON

TASTE OF INDIA

Naan Bread
Samosas
Pakora
Chana Masala
Chicken Masala
Saag Paneer
Dal Fry
Salad
Cucumber Yogurt Sauce
Jeera Rice
Sweet Shankarpali
37

SOUTHEAST ASIAN FLAVORS

Vietnamese Caramel Chicken
Lemongrass Ginger Shrimp
Sweet Chili Tofu
Jasmine Rice
Stir Fried Vegetables
Crisp Vegetable Spring Rolls
Edamame Scallion Salad, Carrot Ginger Dressing
Sweet Chili Sauce
Freshly Baked Cookies and Brownies
40

CLASSIC ITALIAN

Chicken Parmesan
Penne, Vegetarian Marinara
Traditional Caesar Salad
Roasted Seasonal Mixed Vegetables
Garlic Bread
Freshly Baked Cookies and Brownies

31



MEDITERRANEAN TABLE

Preserved Lemon & Oregano Chicken Thighs
Baked Cod with Eggplant Relish
Brown Rice Lentil Pilaf
Tomato Feta Salad
Grilled Asparagus
Hummus
Tzatziki
Olives
Pita
Lemon Olive Oil Cake
40

Build Your Own

BUFFET

55 PER PERSON

BUILD YOUR OWN BUFFET BY
CHOOSING ITEMS FROM EACH
CATEGORY!

SALADS

-choose 2-

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, maytag bleu,
roasted pumpkin seeds, champagne vinaigrette



Build Your Own

BUFFET

BEEF

Grilled Marinated Beef Tips

FISH

Baked Haddock

herb crusted, lemon beurre blanc

Citrus Salmon

mango & pineapple salsa, lime, cilantro

Salmon

grilled lemon, tarragon butter



Proteins -choose 2-

POULTRY

Stuffed Chicken

cornbread and cranberry stuffed chicken breast with wild berry sauce

Herb Marinated Chicken

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

Chicken Roma

pan seared breast, prosciutto, tomato, basil, mozzarella, herb white wine sauce, balsamic reduction

Chicken Scaloppini

Pan seared scaloppini, lemon caper sauce

Tuscan Chicken

tuscan crusted with sundried tomato & basil cream sauce

Turkey

sliced turkey, shallot berry chutney

Vegetable

Seasonal Ravioli

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 (Vegan)

balsamic marinated grilled assorted vegetables, brown rice pilaf

Eggplant Roulade (Vegan)

thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

Risotto (Vegan)

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

Build Your Own

BUFFET



WARREN CONFERENCE
CENTER AND INN

ACCOMPANIMENTS

-choose 2-

VEGETABLES

Butter Herb Carrots

Roasted Asparagus

Roasted Butternut Squash

Sauteed Herbed Green Beans

Brussel Sprouts & Bacon

Seasonal Vegetable Medley

GRAINS & STARCHES

Wild Rice Pilaf

Herbed Cous Cous

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Butter Whipped Potatoes

Seasonal Risotto

White Cheddar Polenta Cake

DESSERTS

-choose 1-

Chocolate Chip Cookie Skillet
served with vanilla ice cream

Flourless Chocolate Torte
topped with whipped cream

Cannoli Station

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

Berry Cobbler
served with vanilla ice cream

Fruit Sorbet



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Buffet

ENHANCEMENTS

Dessert

ENHANCEMENTS

MAY BE ADDED TO ANY MENU

Grilled Shrimp Skewers (3 each) 9
priced per skewer, 25 skewer minimum

BBQ Chicken Breast 15
priced per pound, 5 pound minimum
serves 20-30ppl

Pulled Pork & Rolls 18
priced per pound, 5 pound minimum
serves 20-30ppl

Baby Back Ribs 25
priced per rack, 5 rack minimum
serves 20-30ppl

Grilled Sausage, Peppers, Onions, Rolls 18
priced per pound, 5 pound minimum
serves 20-30ppl

Potato Salad 8
priced per pound, 5 pound minimum
serves 25-35ppl

Black Beans, Rice, & Chorizo 10
priced per pound, 5 pound minimum
serves 20-30ppl

Cucumber Salad 8
priced per pound, 5 pound minimum
serves 20-30ppl

Baked Beans 8
priced per pound, 5 pound minimum
serves 20-30ppl

Sundae Bar 8
priced per person

Churro Station 7
priced per person

Petite Dessert Buffet 9
pastries, cookies & brownies
priced per person

Chocolate Dipped Strawberries 36
priced per dozen

**Giant Chocolate Chip Cookie Skillet
& Whipped Cream 200**
priced per skillet
serves 15-25ppl

Warm Apple Crisp & Whipped Cream 150
priced per skillet
serves 15-25ppl

Cookies 25
priced per dozen

Brownies 25
priced per dozen

Mini Cheesecakes 36
plain, fruit, and fudge
priced per dozen

Mini Cannoli's 36
plain and chocolate
priced per dozen

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Contact Us Today

508-231-3000

www.warrencenter.com



Plan Your Next Memorable Experience with Us!

Our sales team is eagerly waiting to help you plan an unforgettable celebration. To start your inquiry, please visit our website at www.warrencenter.com or click [here](#).

We can't wait to hear from you!

- Warren Conference Center Team



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