

YOUR HOLIDAY PARTY



2026



— HOLIDAY LUNCH BUFFETS —

— JINGLE BELLS —

\$34 Per Person

Buffet to Include:

- Tossed Garden Salad with Fresh Rolls and a Choice of Dressings
- Herb Roasted Chicken, Ham or Pork Loin Accompanied by Traditional Bread Stuffing, Yukon Mashed Potatoes, Fresh Seasonal Vegetable
- A Selection of Seasonal Desserts
- Coffee, Decaffeinated Coffee and Tea

— OH, WHAT FUN! —

\$41 Per Person

Buffet to Include:

- International and Domestic Cheese or Sliced Fruit Display or Crudit  with Dip
- Tossed Garden Salad with Fresh Rolls and a Choice of Dressings
- Herb Roasted Chicken, Ham or Pork Loin Accompanied by Traditional Bread Stuffing, Yukon Mashed Potatoes, Fresh Seasonal Vegetable
- Yankee Pot Roast
- A Selection of Seasonal Desserts
- Coffee, Decaffeinated Coffee and Tea

— INCLUDED ENHANCEMENTS —

- Holiday Centerpieces
- Floor Length Linen – White, Ivory or Black *
- Coordinating Napkins
- Decorated Holiday Buffet
- Decorated Christmas Tree

* Additional linen colors can be ordered for an additional fee

**25 Person Minimum Guarantee Required For Lunch Packages.*



— HOLIDAY DINNER PACKAGES —

— SNOWFLAKE PACKAGE —

\$48 Per Person Plated

\$55 Per Person Buffet

Plated Dinner or Buffet to Include:

- One Cocktail Hour Display
- One Salad Selection with Fresh Rolls and Butter
- Two Entrée Selection Plus a Vegetarian Entrée with Chef's Choice Starch & Seasonal Vegetables
- One Dessert Selection for Plated Dinner
- A Selection of Seasonal Desserts w/ Buffet
- Coffee, Decaffeinated Coffee and Tea

INCLUDED ENHANCEMENTS

- Holiday Centerpieces
- Floor Length Linen
- Coordinating Napkins
- Decorated Holiday Buffet
- Decorated Christmas Tree
- Dance Floor



— ICICLE PACKAGE —

\$59 Per Person Plated

\$66 Per Person Buffet

To Include all Items from the Snowflake Package Plus the Following Additions:

- One Additional Entrée Selection
- One Additional Cocktail Hour Display
- Two Butler Passed Hors D'oeuvres

— WINTER WONDERLAND —

\$78 Per Person Plated

\$85 Per Person Buffet

To Include all Items from the Snowflake and Icicle Packages Plus the Following Additions:

- Two Additional Butler Passed Hors D'oeuvres or One Additional Cocktail Hour Display
- One Additional Starter
- Upscale Coffee or Hot Cocoa Station

— Enhancements —

- Choice of Chair Covers (White or Black) and Coordinating Sash

**50 Person Minimum Guarantee Required For All Packages.*

COCKTAIL HOUR DISPLAYS

Mediterranean Display

Toasted Pita Chips with Seasonal Hummus

Goat Cheese Pesto

Grilled Vegetable Skewers

Marinated Green Olives & Kalamata Olives

Harvest Cheese Board

Selection of Artisanal Cheeses from Farms in Maine, Vermont, New Hampshire and Massachusetts

Dried Fruits, Nuts and Honey

Sliced Baguettes and Crackers

Garden Vegetable Crudités

Fresh Vegetables to Include: Broccoli, Carrots, Celery, Cucumbers and Tomatoes

Vegetable Hummus and Buttermilk Herb Dip

ENHANCEMENTS

Charcuterie Add \$6 Per Person

Artisanal Charcuterie

Traditional Condiments and Pickles

Sliced Baguettes

Add Fresh Seasonal Fruit
\$6 per person

Add Baked Brie
\$6 per person

BUTLER PASSED HORS D'OEUVRES

Garden

Tomato Soup Shooters with Mini Grilled Cheese

Vegetable Pot Stickers

Cranberry Pecan Cheese Balls

Mini Caprese Skewer

Brie and Cranberry Puff Pastry Bites

Gorgonzola Pear Crostini

Asiago and Balsamic Caramelized Onion Focaccia

Sea

Coconut Shrimp with Apricot Marmalade

Crabmeat Stuffed Mushrooms

Sea Scallop Wrapped in Bacon

Cranberry Chipotle Shrimp Skewers

Horseradish Shrimp

Land

Pecan Crusted Chicken Strips

Mini Beef Wellington in a Puff Pastry

Meatball with a Pomegranate Glaze

Cranberry Pecan Chicken Salad Bites

Tenderloin Crostini with Horseradish Aioli

Chicken Pot Stickers



— DINNER SELECTIONS —



SOUP

New England Clam Chowder

Tuscan Minestrone Soup

Butternut Crab Bisque



SALADS

Classic Caesar Salad with Garlic Herb Croutons and Shaved Parmesan

Tossed Garden Salad with Garden Fresh Vegetables and Choice of Dressings

Roasted Beet and Goat Cheese Salad

ENTREES

All Entrees Served With Chef's Choice of Starch and Seasonal Vegetables

Fish

Parmesan Panko Herb Crusted Cod

Baked Haddock with Brown Butter

Maple Walnut Crusted Salmon

Chicken

Cranberry Balsamic Chicken Breast

Baked Maple Airline Roasted Chicken

Lemon Butter Chicken Breast



Beef/Pork

Prime Rib served with Au Jus and Horseradish - Add \$3 per person

Honey Balsamic Glazed Tri-Tip Steak

Pomegranate Glazed Pork Loin

Bourbon Honey Glazed Ham

Vegetarian

Baked Butternut Squash Risotto

Pasta Primavera

Vegan Spinach Mushroom Ravioli



DESSERTS

BUFFET:

Includes Assorted Fruit Pies, Petit Fours and Assorted Holiday Cakes

PLATED: (Choose 1)

Chocolate Mousse in a Milk Chocolate Cup

Apple Crisp with a Caramel Drizzle and Vanilla Bean Ice Cream

Festive Holiday Cheesecake



— DELICIOUS ENHANCEMENTS —

SPECIALTY STATIONS

***Roasted Steamship Round of Beef |**

Prime Rib | Tenderloin

Served with Silver Dollar Rolls, Horseradish Cream Sauce and Assorted Condiments

\$25 | \$27 | \$29 per person

***Whole Baked Ham or Turkey Breast**

Served with Silver Dollar Rolls and Assorted Condiments

\$24 per person

***Pasta Station**

Penne Pasta, Cheese Filled Tortellini and Fettuccini Tossed in your Choice of Sauce: Alfredo, Pesto or Tomato Basil. Accompanied by Italian Specialty Breads

\$20 per person

Slider Station

Beef, Chicken and Pulled Pork Served on a Mini Brioche Bun with Traditional Condiments

\$23 per person

Mac & Cheese Station

Gorgonzola Cheese, Pico de Gallo, Chicken, Broccoli, Jalapenos, and Bacon

\$22 per person

Potato Bar

Sweet and Yukon Gold Mashed Potato or Baked Potato, Bacon, Cheddar Cheese, Whipped Butter, Jalapenos, Sour Cream, Roasted Garlic, Mushrooms, and Scallions

\$20 Per Person

French Fry Bar (Choose 3)

House Fries, Bistro Fries, Poutine Fries, Sweet Potato Fries, or Tempura Fries served with Traditional Condiments

\$20 per person

***Requires an Attendant**

1 Attendant per 50 Guests;

A Surcharge of \$125 per Chef Will Apply.

ENHANCEMENTS

Holiday Coffee Station

Freshly Brewed Coffee or Decaf with Flavorful Toppings: Cinnamon, Nutmeg, Crushed Candy Canes, Chocolate Shavings, & Whipped Cream plus a Variety of Flavor Shots

\$7 Per Person

Hot Cocoa Station

House Made Hot Cocoa with Flavorful Toppings:

Cinnamon, Nutmeg, Crushed Candy Canes, Chocolate Shavings, & Whipped Cream plus a Variety of Flavor Shots

\$7 Per Person

Combine Holiday Coffee & Hot Cocoa Station

\$12 per person

PLATED DINNER ENTREE UPGRADES

Filet Mignon and Rosemary Skewered Scallops

Red Wine Demi Glace

+ \$7 Per Person

Grilled Filet Mignon and Maine Lobster Tail Béarnaise

+ Market Price

— BAR OPTIONS —

CONSUMPTION BAR — Cash, Ticketed, or Hosted Available



Beverage Pricing:

Soft Drink	\$3
Standard Beer	\$6
Craft Beer	\$7
House Wine	\$8
Premium Wine	\$10
Super Premium Wine	\$13
House Drink	\$8
Call Drink	\$10
Top Shelf Drink	\$12



All Hosted & Ticketed Bars will be on Consumption with a 25% Administrative Fee



— YOUR EVENT —

Parking

THE WELLSWORTH HOTEL Provides Complementary Self Parking.

Guest Count

Your Group is Responsible for Providing Place Cards Indicating the Entrée Selection for Plated Meal of Each Guest Along with the Guaranteed Breakdown of Choices **10 Days prior** to the Event Along with Final Payment.

Event Fees And Tax

- 25% Taxable Administrative Fee on all Applicable Items
- 7% Sales Tax on all Applicable Items
- Variable Room Rental Fees
- Specialty Stations Require an Attendant Fee of \$125 per station. 1 Attendant is required per 50 Guests
- Additional Bartender Fee - \$150

— TAKE THE ELEVATOR HOME —

In the spirit of the Holiday Season, for your guests' comfort and convenience, you can reserve a block of rooms at a special discounted holiday celebration rate.

Your guests simply refer to your company when calling to reserve their rooms to receive the special rate.

We will also provide you with a custom URL Link for online reservations.

Check In is at 3:00 PM
Check Out is at 11:00 AM



All meeting room, food & beverage, & related services are subject to applicable taxes (currently 7%) and an Administrative Fee (currently 25%) of the total cost for any function will be added to the bill for that function. The Administrative Fee is for the administration of the function & is retained by the Hotel. If is not a gratuity, is not purported to be a gratuity, and will not be distributed as gratuity to any associate.