

YOUR WEDDING, OUR FOCUS





YOUR
— **REHEARSAL** —
DINNER

Start your wedding weekend off with a pop!
Toast your “I dos” in the perfect setting at
The Wellsworth Hotel.

Think of us for your **Wedding Rehearsal Dinner**. Formal or informal, large or small, THE WELLSWORTH HOTEL can serve parties of 20 or more. Exquisite full service plated dinners or casual buffet style events can be planned to enhance your entire celebration.

Champagne Toast with Dinner

\$5 per person

Taste Of New England Buffet | \$41

per person

New England Sandwich Station (Based on Half Sandwich per person), New England Lobster BLT, Brisket Sliders, Pulled Pork Sliders and French Fries

Italian Buffet | \$43 per person

Antipasto Salad, Caesar Salad and Garlic Bread Sticks

Choose 2 Pastas: Angel Hair, Ziti, Cheese Tortellini, Fettucine or Penne

Choose 2 Sauces: Alfredo, Basil pesto, Pomodoro, Bolognese, Sun-Dried Tomato Pesto

Choose 2 Proteins: Garlic Parmesan Grilled Chicken, Sweet & Hot Italian Sausage, Italian Baked Cod or Beef Meatballs



All meeting room, food and beverage, & related services are subject to applicable taxes (currently 7%) & an Administrative Fee (currently 25%) in effect on the date(s) of the event. Tax rates & Administrative Fees are subject to change without notice at any time based on regulations. (Administrative charges are not intended to be a tip, gratuity or surcharge for the benefit of employee.)

Evening Uptown Buffet | \$54 per person

Soup Du Jour

Garden Salad Station to Include: Mixed Seasonal Greens, Cucumbers, Shaved Carrots, Mushrooms, Tomatoes, Shredded Cheese Seasoned Sliced Roast Tenderloin with Horseradish Cream Sauce, Grilled Gulf Shrimp with a Mango Chutney, Grilled Chicken with Penne Pasta in a Pesto Cream Sauce, Grilled Vegetables, Silver Dollar Rolls and Rustic Breads

New England Farmers Buffet | \$42 per

person

Tossed Seasonal Greens with Garden Fresh Vegetables with a Choice of Dressings, Chef's Creamy Corn Chowder, Yankee Pot Roast, Herb Roasted Turkey Breast with Traditional Bread Stuffing, Yukon Mashed Potatoes and Fresh Vegetable of the Season

All Buffets Served With:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Premium Teas

Desserts

Assorted Cakes or Seasonal Pies

\$13 per person

Assortment of Cookies and Brownies

\$8 per person

Seasonal Berries with Fresh Crème served in a Milk Chocolate Cup

\$10 each

Seasonal Parfaits (Choose 2 Flavors)

Strawberry Shortcake, S'mores, Lemon Pound Cake with Blueberries or Chocolate Overload

\$13 per person



— AFTER PARTY —

Continue the celebration with an After Party at
The Wellsworth Hotel's Shades Lounge.
Enjoy a game of pool, throw some darts or head
out to the courtyard for some cornhole
and cuddle up by the fire pit!

Extend your Celebration with an **After Party** in Shades Lounge at THE WELLSWORTH HOTEL. Spend time with your guests and enjoy cocktails and fun finger foods in a comfortable and relaxed atmosphere.

Slider Bar | \$20 per person
(based on 2 per person)
Beef, Chicken or Pulled Pork on a Mini Brioche Bun served with Traditional Toppings

House French Fries | \$55 per Hotel Pan
Hand-cut Fries Seasoned with Salt and Pepper served with Ketchup

Add House-Made Beer Cheese |
.60 per Container

Boneless or Bone-In Wings | \$39 per 25-piece tray / \$71 per 50-piece tray
Choice of 2 Sauces: Mild, Hot, Ancho BBQ, Asian Ginger or Honey Mustard
Served with Ranch and Blue Cheese Dip and Fresh Celery Sticks

Flatbreads | \$20 each
Choose from Blackberry Basil Ricotta, Balsamic Steak and Gorgonzola, Chicken and Artichoke, Strawberry Nutella or S'mores (6 slices per flatbread)

Party Pizzas | \$44 each
Choose from Cheese, Pepperoni, Sausage or Veggie (36 square slices per pizza)

After Parties are based on availability
Scheduled After Parties are 2 Hours
and are not Private

Meatballs | \$55 per 50-piece tray/ \$78 per 75-piece tray

Choose from Swedish, Italian or Bourbon BBQ

Assorted Deli Sandwiches | \$16 per person
(Based on 1 Sandwich per person)
Turkey, Ham, Roast Beef, Tuna and Chicken Salad with Appropriate Toppings and Condiments

Mini Pretzels | \$24 per dozen
Served with Whole Grain Mustard and a House-Made Beer Cheese Dip

Breakfast Sandwiches | \$62 per dozen
Egg and Cheddar Cheese Served on an English Muffin
Choose From: Bacon, Sausage or Ham

Assorted Cookies or Brownies |
\$31 per dozen

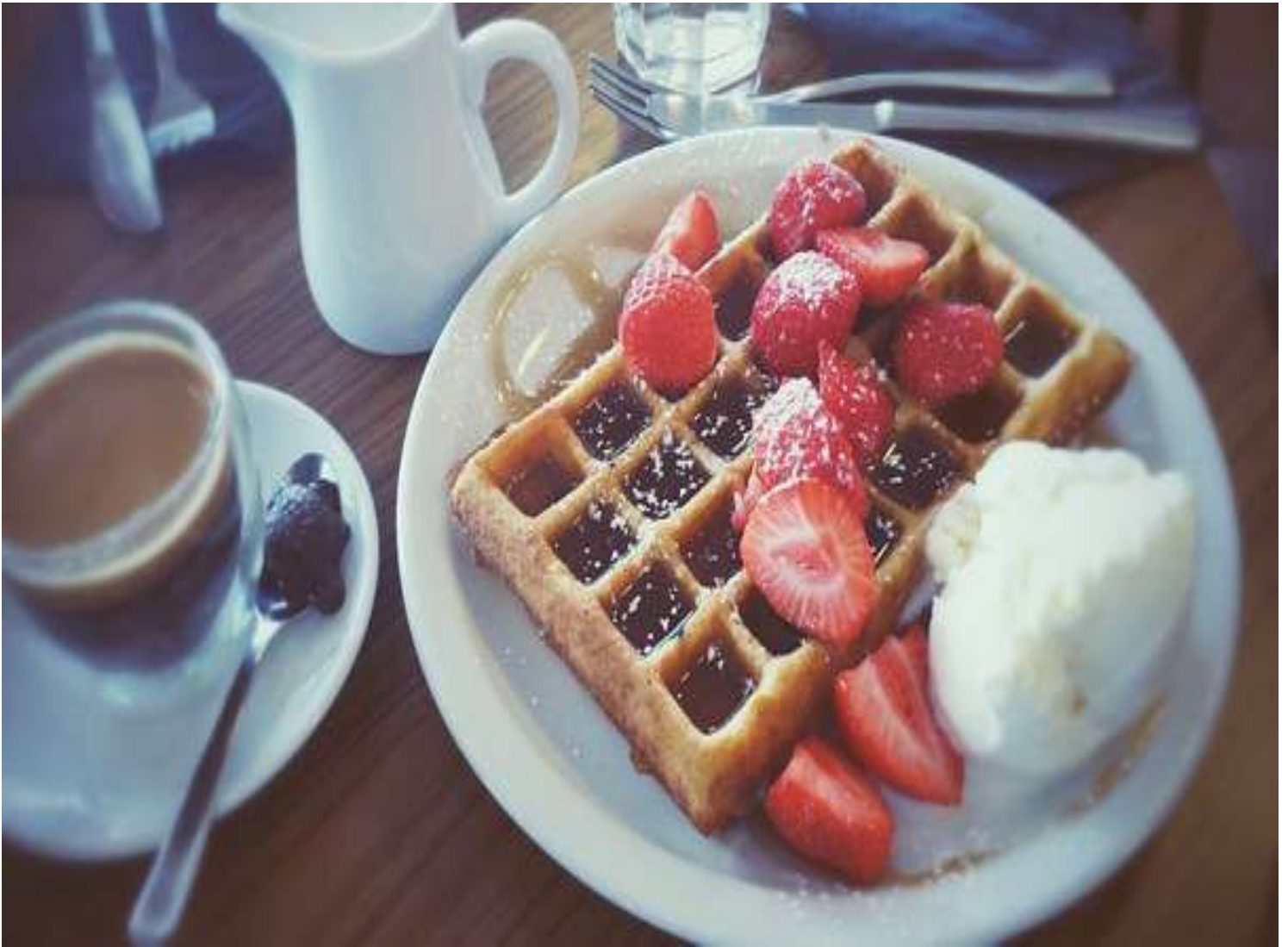
Variety of Granola and Energy Bars |
\$20 per dozen

Assorted Muffins and Danish |
\$31 per dozen

Fresh Fruit Cup | \$6 per person

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YOUR — BREAKFAST/BRUNCH —

Complete your wedding weekend with a gathering of your friends and family the following day over breakfast or brunch.

— BREAKFAST —

Country Buffet | \$21 per person

Scrambled Eggs with Fresh Herbs, Smokehouse Bacon, Sausage Links, Seasoned Breakfast Potatoes, Assorted Fresh Baked Breakfast Pastries, Fresh Fruit Display with Honey Yogurt
Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Premium Tea Selections

New England Buffet | \$22 per person

Pancakes, Waffles, OR French Toast, Scrambled Eggs with Fresh Herbs, Smokehouse Bacon, Sausage Links, Seasoned Breakfast Potatoes, Oatmeal Served with Brown Sugar and Raisins, Assorted Fresh Baked Breakfast Pastries, Fresh Fruit Display
Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Premium Tea Selections

Wellsworth Brunch | \$33 per person

Scrambled Eggs with Fresh Herbs, Sliced Ham, Seasoned Breakfast Potatoes, Waffles with Strawberry Sauce, Whipped Cream and Maple Syrup, Assorted Fresh Baked Breakfast Pastries, Bagels with Cream Cheese and Fruit Preserves, Fresh Fruit Salad, Mixed Vegetables, Baked Cod, Lemon Oregano Chicken and Baked Ziti
Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Premium Tea Selections

— STATIONS —

***Omelet Station | \$8 per person**

Eggs, Egg Whites and Egg Beaters Cooked to Order with Peppers, Cheddar Cheese, Tomatoes, Onions, Mushrooms, Spinach, Bacon and Ham (must accompany a buffet)

*** Belgian Waffle Station | \$8 per person**

Belgian Waffles Prepared to Order with an Assortment of Fresh Berries, Maple Syrup, Whipped Cream and Butter
(must accompany a buffet)

25 Person Minimum for Buffets

**50 Person Minimum for all Chef Attended Stations*

1 Attendant per 50 Guests

A Surcharge of \$150 per Chef Will Apply

— BRUNCH ENHANCEMENTS —

Yogurt Cup	\$4 per person
Oatmeal With Raisins, Granola and Brown Sugar	\$5 per person
Fresh Fruit Cup	\$5 per person
Sliced Fresh Seasonal Fruit	\$7 per person
Yogurt and Granola Parfait	\$6 each
Bagels	\$48 dozen
Assorted Pastries	\$37 dozen

Design Your Own! Bloody Mary Station |

\$11 per drink | After 11am

Served in Mason Jars with House Vodka

Add your own touch with Items to include: Lemon Juice, Worcestershire Sauce, Tabasco Sauce, Horseradish, Bacon Slices, Carrot Sticks, Crisp Celery, Green Olives, Baby Dills and Freshly Ground Pepper

Design Your Own! Mimosa Station |

\$8 per drink | After 11am

Champagne Flutes with House Champagne

Orange Juice, Cranberry Juice, Pineapple Juice and Seasonal Juices accompanied by Raspberries, Strawberries, Sliced Peaches and Fresh Seasonal Fruit Garnishes



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OVERNIGHT — ACCOMMODATIONS —

Reserve a block of rooms so your guests can enjoy
your special event without worry.

Just take the elevator home!

— GUEST ROOMS —

We offer 203 spacious guest rooms. All rooms feature cable TV, DVD Players, complimentary Wi-Fi, refrigerators, hair dryers, coffee makers with Starbucks coffee, irons and ironing boards.

Vending machines, Ice machines, coin operated washers and dryers, and microwave ovens are available on each floor.

Room Blocks

For your guests' comfort and convenience, you can reserve a block of rooms at a special discounted wedding rate.

Your guests simply refer to the couples last names when calling to reserve their rooms to receive the rate. We will also provide you with a custom URL for online reservations.

Room Block Cut Off Date

The Cut Off Date for your room block is one month prior to the arrival date. Any rooms not reserved at that time will be released for general sale.

Parking

THE WELLSWORTH HOTEL provides complementary self parking.

CHECK IN – 3PM
CHECK OUT -11 AM

EARLY CHECK INS ARE NOT GUARANTEED



— BREAKFAST TICKETS —

WEEKEND BREAKFAST HOURS
8:30AM – 10:30AM

Discounted Breakfast Tickets for
Visions Restaurant: \$16 per Ticket

Provide your overnight guests or local guests with a customized breakfast ticket. Your guests can come down and enjoy a hot breakfast before heading home. We can reserve tables for your group to sit together. You are charged only for the tickets that are turned in.

Breakfast Includes: Fluffy Scrambled Eggs, Bacon Strips, Sausage Links, Country Style Home Fried Potatoes, Sliced Seasonal Fruit, Whole Fruit, Chef's Pastry Basket, Fresh Bagels served with Creamy Butter and Preserves, Individual Yogurts, Oatmeal, Assortment of Cold Cereals, Pancakes, Waffles or French Toast, Assorted Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Selections

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— PREFERRED VENDORS —

TRANSPORTATION

AA Transportation
508-791-9100 x120
sales@aatransportation.com
aatransportation.com

Knights Limousine
1-800-822-5456
info@knightslimo.com
knightslimo.com

Lizak Bus Services
413-436-5262
lizaktours@yahoo.com
lizakbus.com

ENTERTAINMENT

Jam Event DJ's
508-667-8895
mark@jameventdjs.com
ameventdjs.com

B.A.S.S. DJ Entertainment
508-864-2539
BASSDJEntertainment@gmail.com
BASSDJEntertainment.com

Wicked Good Entertainment
774-535-3134
info@wickedgoodentertainment.com
wickedgoodentertainment.com

A Touch of Class DJ's
508-229-0009
info@atouchofclass.com
atouchofclass.com

Make a Mark Events
508-615-8280
kevin@makeamarkevents.com
makeamarkevents.com

FLORISTS

Kaleidoscope
508-764-6537
kulzad@yahoo.com
kaleidoscopeflorals.com

Forget –Me-Nots
508-943-9775
forgetmenots2001@hotmail.com

Lady Slipper Designs
508-347-3822 or 508-341-2615
lslipperdesigns@aol.com
ladyslipperdesigns.us

The Flowering Vine
508-868-5184 or 508-347-3091
info@thefloweringvine.com
thefloweringvine.com

Flowers by Leo
413-668-4452
leo.tassinari@flowersbyleo.com
flowersbyleo.com

MAKE UP/HAIR/SPA

Wildflower Bridal & Beauty
wildflowerbridalbeauty@gmail.com
wildflowerbridalbeauty.com

Jeremy Makeup
401-338-8140
info@jeremymakeup.com
jeremymakeup.com

Finally Lisa's
508-764-4422
FinallyLisas@gmail.com
Finallylisas.com

Signature Touch Spa
508-347-0371 or 508-943-5751
signaturetouch@osv.org
signaturetouchspa.com

CAKES

Bean Counter Bakery
508-754-0505
contacts@beancounterbakery.com
beancounterbakery.com

Francesco's Italian Bakery
508-248-9900
francescosbaker@aol.com
francescositalianbakery.com

Cakes by Paula
508-415-9890
paula@cakesbypaula.com
cakesbypaula.com

Elizabeth's Custom Bakes
774-289-1154
escustombakes@yahoo.com
elizabethscustombakes.com

Gerardo's Italian Bakery
508-853-3434
gerardositalianbakery.com

PHOTOGRAPHERS

Reiman Photography
508-736-9956
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Reiman-photography.com

Diaz Digital Discoveries
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— PHOTO GALLERY —

