

YOUR WEDDING, OUR FOCUS





— YOUR HOTEL —

The Wellsworth Hotel will exceed every expectation. From inspiring spaces and creative menus to an exceptional events team and spacious overnight accommodations.

We offer everything you need to make your big day an affair to remember.



— YOUR CEREMONY —

Whether you would like a more traditional walk down the aisle or a one-of-a-kind ceremony, choose one of our spectacular venues for the perfect backdrop to your “I dos.”

— CEREMONY —

The WELLSWORTH HOTEL offers beautiful indoor and outdoor locations for on-site ceremonies. From an intimate gathering of 20 to a large ceremony for 250 guests, the WELLSWORTH HOTEL has the perfect setting for your special day.

Availability of Reception and Ceremony Times —

Daytime events are scheduled between 11am and 4pm. Evening events are scheduled between 5pm and 10pm.

Access to your Ceremony and Reception Site for decoration prior to the scheduled starting time is subject to availability and may require an additional expense.

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 7%) and an Administrative Fee (currently 25%) in effect on the date(s) of the event. Tax rates and 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.)



— Options for your Ceremony Include —

The Green — our spacious outdoor lawn provides a picture-perfect setting to celebrate your special day.

Visions Restaurant — with floor to ceiling windows overlooking the Courtyard and The Green, Visions Restaurant is an ideal location to hold both your ceremony and reception.

Crystal Ballroom — Customize your wedding day to your unique style in our Crystal Ballroom.

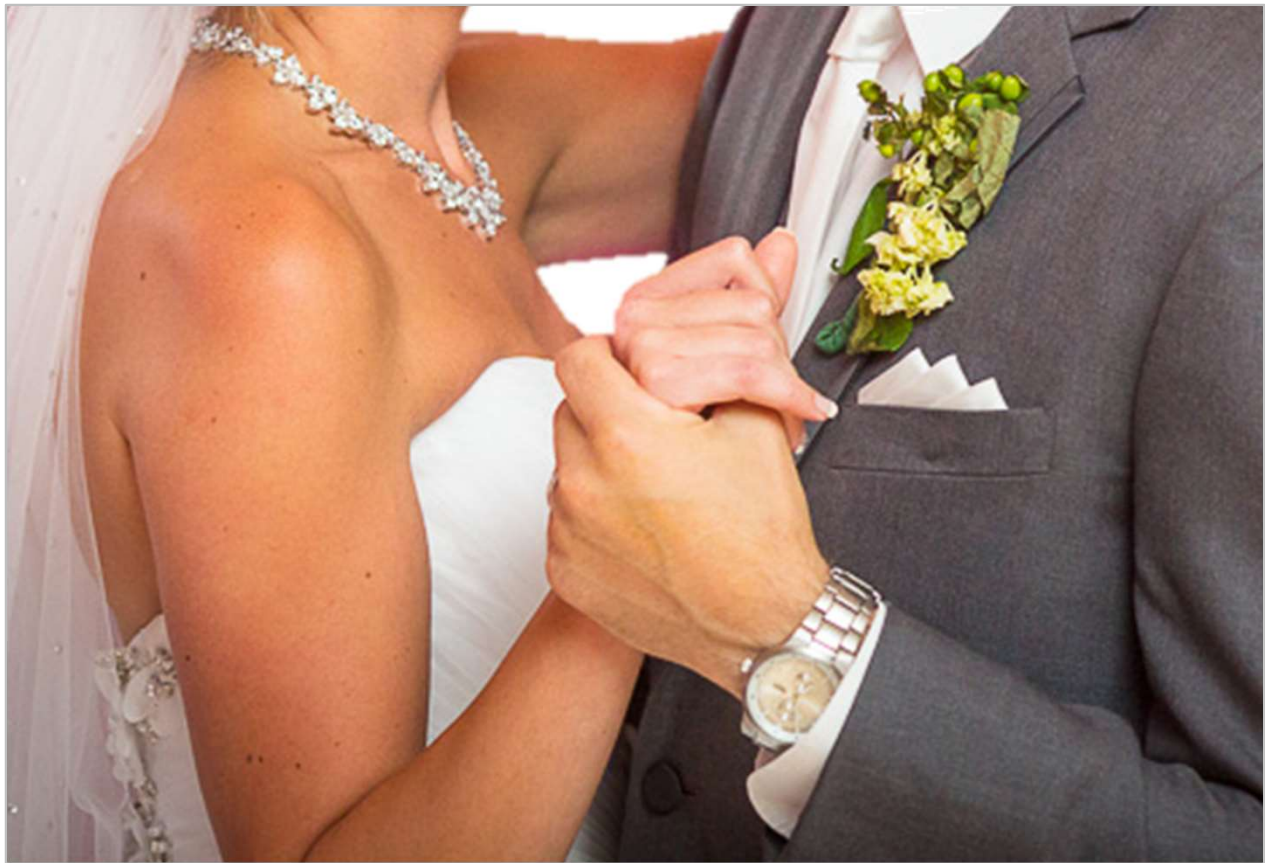
Ceremony Fee — White Folding Chairs - \$675 up to 150 ppl

Additional chairs \$5 each

Garden Chairs — add \$8 per chair

Chevalier Chairs — add \$11 per chair





— YOUR RECEPTION —

Eat, drink and celebrate to the fullest in our breathtaking venue. We will take care of everything from the menu to the centerpieces.

So you can take care of the memories.

— WEDDING PACKAGES —

— SILVER PACKAGE —

\$83 Per Person

Food and Beverage

- Three Course Dinner including Salad, Appetizer and Main Course

Room, Linens and Enhancements!

- Complimentary Menu Tasting for the Wedding Couple and 2 Guests
- Private Hospitality Area for the Wedding Party
- Decorations to include:
 - House Centerpieces
 - Floor Length Linens in White, Ivory or Black
 - Coordinating Napkins
- Rental of Ballroom Space
- Complimentary Wedding Night Accommodations
- Wedding Night Amenity Delivered to Room

— GOLD PACKAGE —

\$94 Per Person

To Include All Items From the Silver Package Plus the Following Additions:

Food and Beverage

- One Cocktail Food Display
- Two Butler Passed Hors D'oeuvres
- Champagne or Cider Toast for Your Guests
- Champagne & Hors D'oeuvres in Wedding Hospitality Room

Room, Linens and Enhancements!

- Complimentary Upgraded Wedding Night Accommodations
- Cutting and Serving of the Wedding Cake

— DIAMOND PACKAGE —

\$105 Per Person

To Include All Items From the Silver and Gold Packages Plus the Following Additions:

Food and Beverage

- One Additional Cocktail Food Display
- Two Additional Butler Passed Hors D'oeuvres
- Chocolate Covered Strawberry or Vanilla Ice Cream served with your Wedding Cake

Room, Linens and Enhancements!

- Choice of Chair Covers and Sash (White, Ivory or Black)
- Choice of Colored Napkin
- Add Chevalier Chairs additional \$11 per person

**Minimum Revenue Requirement for all Events.*

Contact Sales Office for more Details

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COCKTAIL FOOD DISPLAYS

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

Mediterranean Display

Toasted Pita Chips with Hummus

Goat Cheese Pesto

Falafel Bites with Tzatziki

Tapenade and Marinated Olives

Garden Vegetable Crudité's

Seasonal Fresh Vegetables

Vegetable Hummus and Buttermilk Herb Dip

ENHANCEMENTS

Charcuterie Add \$6 Per Person

Artisanal Charcuterie

Traditional Condiments and Pickles

Sliced Baguettes

Add Fresh Seasonal Fruit at \$6 per person

Add Baked Brie at \$6 per person

BUTLER PASSED HORS D'OEUVRES

Garden

Cucumber Dill Bites

Vegetable Pot Sticker with Ginger Soy

Mini Caprese Skewer

Balsamic Strawberry Ricotta Crostini

Spinach Artichoke Dip Cups

Mini Grilled Cheese with Tomato Soup Shooter

Sea

Coconut Shrimp with Orange Chutney

Mini Crab Cake with Spicy Aioli

Sea Scallop Wrapped in Bacon

Garlic Shrimp with Mango Puree

Jumbo Shrimp Cocktail

Mini Lobster Rolls

Land

Chicken Satay with Sweet Chili Dip

Mini Beef Wellington in a Puff Pastry

Meatball with a Sweet Chili Glaze

Sirloin Crostini with Horseradish Aioli

Chicken Pot Stickers with Ginger Soy

Stuffed Mushrooms



FIRST COURSE

(Select 1)

Salad Offerings:

Mixed Field Greens

Mixed Field Greens, Raspberries, Candied Walnuts, Caprino Cheese Croutons with a Citrus Poppy Seed Dressing

Caprese Salad

Fresh Sliced Mozzarella, Plum Tomatoes, Fresh Basil, Drizzled with an Olive Oil and Balsamic Reduction

Mesclun Poached Pear Salad

Mesclun Greens, Port Poached Pears and Candied Walnuts with a Gorgonzola Honey Thyme Vinaigrette

Caesar Salad

Classic Tossed Caesar Salad, Garlic and Herbed Croutons, Shaved Parmesan Cheese with Caesar Dressing

SECOND COURSE

(Select 1)

New England Clam Chowder

Fresh Clams with Diced Potatoes in a White Broth

Italian Wedding Soup

Meatballs with Vegetables

Tortellini with a Creamy Basil Pesto

Cheese Tortellini with a Creamy Basil Pesto Sauce

Penne Pasta with a Vodka Cream Sauce and Forest Mushrooms

Penne Pasta with Forest Mushrooms tossed in a Vodka Cream Sauce

Guest Count

Your group is responsible for providing place cards indicating the entrée selection of each guest along with the guaranteed breakdown of choices 10 days prior to the scheduled event.

ENTREES

Choose A Maximum of Three Entrees For Your Guests (one option must include vegetarian)

Baked Haddock

North Atlantic Haddock seasoned with Breadcrumbs and drizzled with Herb Butter

Lemon Dill Salmon

North Atlantic Salmon seasoned with Lemon Dill Butter

Balsamic Glazed Chicken Breast

Roasted Chicken Breast with Balsamic Glaze

Seared Chicken with Lemon Herb Sauce

Pan Seared Chicken Breast seasoned with Lemon Herb Sauce

Prime Rib

Served with Au Jus and Horseradish Sauce

Grilled Filet Mignon

Char-Grilled with Wild Mushroom Ragout

Vegan Ravioli

Topped with Primavera or Tomato Sauce

Stuffed Portabella Mushroom with Vegetable Risotto

Grilled Portabella Mushroom stuffed with Vegetable Risotto topped with Roasted Red Pepper Sauce

UPGRADES

Butter Poached Maine Lobster Tail
(Market Price)

Stuffed Seafood Haddock \$7 per person

— MORE WEDDING IDEAS —

ENHANCEMENTS

Intermezzo

Sorbet Available in a Variety of Flavors
Prices Starting at \$8 per person

Viennese Table

Assorted Petit Fours and Cupcakes, White and Dark Chocolate Dipped Fruits
\$20 per person

Enhance Your Coffee

Orange Peel, Lemon Peel, Chocolate Shavings, Whipped Cream and Cinnamon Sticks
\$18 per person

SPECIALTY STATIONS

*Roasted Steamship Round of Beef |

Prime Rib | Tenderloin

Served with Silver Dollar Rolls, Horseradish Sauce and Assorted Condiments
\$21 | \$25 | \$27 per person

*Whole Baked Ham or Turkey Breast

Served with Silver Dollar Rolls and Assorted Condiments
\$17 per person

*Pasta Station

Penne Pasta, Cheese Filled Tortellini and Fettuccini Tossed in your Choice of Sauce: Alfredo, Pesto or Tomato Basil. Served with a variety of Fresh Toppings Including (but not limited to) Chicken, Broccoli, Tomatoes, Mushrooms, Sun Dried Tomatoes, Scallions and Bell Peppers. Accompanied by Italian Specialty Breads
\$18 per person

Add: Shrimp \$5

**50 Person Minimum for all Chef Attended Stations.
1 Attendant per 50 Guests ; A Surcharge of \$125 per Chef Will Apply.*

SPECIALTY STATIONS

Mac & Cheese Station

Bacon, Gorgonzola Cheese, Pico de Gallo, Chicken, Shrimp, Pulled Pork, Broccoli, Peas, and Sriracha
\$21 per person

Potato Bar

Mashed Potato OR Baked Potato, Bacon, Cheddar, Whipped Butter, Jalapenos, Sour Cream, Roasted Garlic, Pesto, Mushrooms and Scallions
\$18 per person

French Fry Bar (Choose 3)

House Fries, Bistro Fries, Lobster Poutine Fries
Sweet Potato Fries, Tempura Fries served with Traditional Condiments
\$20 per person

Slider Station

Beef, Chicken and Pulled Pork Served on a Mini Brioche Bun with Traditional Condiments and Cole Slaw
\$20 per person

Upgrade to include a Lobster BLT
Add \$6 per person



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**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



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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

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— PHOTO GALLERY —

