

Weddings



THE FOUR POINTS BY SHERATON NORWOOD

1125 Boston-Providence Turnpike/Route 1, Norwood Massachusetts 02062
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Hors d'Oeuvres

STATIONED

An array of domestic cheeses both hard and soft with seasonal fruits, assorted crackers and sliced French baguette bread

Fresh garden vegetable basket accompanied by a savory bleu cheese dip

BUTLER STYLE

Select three of the following for Gold package

Select five of the following for Platinum and Diamond packages

Domestic mushroom caps stuffed with warm vegetable filling

Tender chicken strips seared with white sesame seeds served with a chili mango chutney sauce

Jumbo Atlantic sea scallops wrapped with crisp maple bacon

Delicate phyllo leaves filled with spinach and feta cheese

Lightly breaded mozzarella oven baked and served with marinara sauce

Maine jumbo lump crab cakes served with remoulade sauce

Freshly ground veal and pork meatballs with fresh herbs on a rosemary skewer

An assortment of cold canapés to include smoked salmon coronettes, roast beef horseradish roulades and tomato bruschetta

Crab with brie in flaky phyllo

Mini beef Wellingtons with madeira dipping sauce

Seared Sea Scallops with balsamic reduction

Diamond Selections:

Macaroni and cheese in a Parmesan cup

Goat cheese and lobster quesadillas with jalapeno relish

Coconut shrimp with Caribbean dipping sauce

Shrimp shooters with a spicy cocktail sauce

Lollipop lamb chops with hot wild mushroom sauce

Beverage Service

OPEN BAR Charged on consumption per drink

	Hosted Bar Service	Cash Bar
Premium Cocktails	\$ 6.50	\$ 6.75
House Brand Cocktails	6.00	6.25
Premium Cordials	6.75	7.00
House Brand Cordials	6.25	6.50
Imported Beers	5.50	5.75
Domestic Beers	4.75	5.25
Bottled Mineral Waters	3.00	3.25
Soft Drinks	2.00	2.25
House Wine by the Glass	6.00	6.50
Champagne by the Glass	5.50	5.75
Champagne Toast	3.00	—
Martinis	8.00	8.50

We provide one bartender per 75 guests.

There is a five-hour limit on all bar arrangements.

Wine service is available with dinner. A wine list is available upon request.

Dinner & Beverage

CHILLED CHAMPAGNE TOAST

Add fresh berries and liqueur at \$1.50 per person

APPETIZER

Select one of the following

Italian Wedding Soup

Chilled fresh sliced fruit plate

Cheese ravioli with a light marinara or Parmesan Reggiano alfredo sauce (add \$3.50 per person)

Three jumbo Gulf shrimp with brandy cocktail sauce (add \$5.50 per person)

New England Clam Chowder (add \$2.50 per person)

SALAD

Select one of the following

Tiffany's signature mixed field green salad with our own honey citrus dressing. Blend of romaine and mesclun greens, vine ripened tomatoes, bell peppers, asparagus spears, cucumbers, ripe olives and red onion

Caesar salad with house-made dressing

Wedge of chilled iceberg lettuce with bleu cheese dressing and applewood smoked bacon

ENTREES

Select up to two of the following

Pan seared fresh statler chicken breast served with a creamy lobster tarragon sauce

Sautéed boneless breast of chicken with sliced mushrooms in a rich brown Marsala sauce

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

Parmesan encrusted breast of chicken with fresh Roma tomatoes, garlic artichokes, spinach and fresh herbs finished with a white wine sauce.

Native New England baked scrod with fresh bread crumbs, lemon and white wine

Slow-roasted Atlantic salmon fillet served over a light, creamy lemon and fresh herb risotto

12 oz. choice prime rib of beef served with a horseradish cream and natural juices

"Tiffany Signature Dish" breast of chicken Milanese accompanied with a petit filet mignon with béarnaise sauce (add \$3.00 per person)

"Tiffany Surf and Turf" two stuffed shrimp accompanied with a petit filet mignon with bearnaise sauce (add \$7.00 per person)

ACCOMPANIMENTS

Our Chef will prepare a medley of fresh seasonal vegetables and a potato to complement your entrée selections. Includes warm fresh rolls and sweet cream butter.

DESSERT

Tastefully designed wedding cake of your choice with vanilla bean ice cream and fresh seasonal berries. Served with freshly brewed coffee, decaffeinated coffee and herbal teas.

Gold Wedding Package

Champagne & hors d'oeuvres for wedding party during picture taking
Freshly sliced assorted cheeses and crackers accompanied by a fresh fruit bouquet
Fresh garden vegetable basket accompanied by a savory bleu cheese dip
Selection of three butler passed hors d'oeuvres unlimited for one hour
Chilled champagne toast
Wedding coordinator
Full course dinner from package menu including a split entrée selection (no additional charge)
White glove service
Personal maitre d' to oversee your entire event
Complimentary floor length ivory table linens with choice of white or ivory damask overlay and linen napkins
Custom designed fresh floral centerpieces for all guest tables
Tastefully designed wedding cake served with vanilla bean ice cream and seasonal berries
Bartender service
Five hour room rental
Complimentary overnight accommodations for the Bride and Groom
Discount on hotel rooms for your guests
Cake cutting fees
Beautifully landscaped waterfall for picture taking (seasonal)

Platinum Wedding Package

All of the above Gold Package plus:

One hour hosted open bar for your cocktail hour
Selection of five butler passed hors d'oeuvres unlimited for one hour
Floral Package to include: 1 bridal bouquet, 1 maid of honor bouquet, 3 bridesmaid bouquets, 1 grooms boutonniere, 1 best man boutonniere, 3 grooms attendant boutonnieres, 2 mother corsages, 2 father boutonnieres, 2 grandmother corsages, 2 grandfather boutonnieres, and 1 toss bouquet
Gourmet Coffee Station with biscotti
Four hour continuous DJ service
Complimentary overnight accommodations for the Bride and Groom with breakfast the next morning in our restaurant or through room service

Diamond Wedding Package

All of the above Platinum Package plus:

Antipasto Display with Tiffany Signature Ice Carving
Selection of five butler passed hors d'oeuvres including Diamond Selection
Waived Signature dish fees
House wine pour with dinner
High rise floral centerpieces for all guest tables
Head table floral centerpiece
Votive candles for all guest tables
Elegant ivory chair covers with matching sashes