



# bar and bat mitzvahs



WARREN CONFERENCE CENTER AND INN

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Framingham State University

**Warren Conference Center and Inn**  
529 Chestnut Street Ashland, Massachusetts 01721  
508.231.3000 [warrencenter.com](http://warrencenter.com)



## CEREMONIES

FOR 2 TO 200

we have several locations to host your ceremony based on the size and needs of your group included in the ceremony fee is use and set up of white garden chairs

ceremony fee

1000

## CEREMONY LOCATIONS

### PINES ROOM

accommodating up to 150 guests this room is located on the first floor of the hayden lodge

### PINES PATIO

this enclosed patio accommodates up to 200 for a ceremony under an awning

### THE WARREN HOUSE

the telechron and maple rooms are available for ceremonies up to 50 guests

## CELEBRATION LOCATIONS

mazel tov!

every bar and bat mitzvah has a personality all its own! that makes the warren conference center and inn an ideal location to host your celebration. our flexible menu options allow you to create the party you want. lunch and dinner menus are available for your family's special milestone.

### THE WARREN HOUSE

ideal for smaller groups. the original home of henry & edith warren features two floors of event space with private entrances and working fireplaces.– facility fee 750

### THE HAYDEN LODGE

accommodating up to 200 guests the lodge is reminiscent of an alpine ski lodge and is home to the main and private dining rooms with a loft area overlooking the main dining room– facility fee 1500

### TENTED PAVILION

accommodating up to 250 guests for a unique outdoor location this private tented pavilion with paved ground is located right in the middle of the athletic fields. plenty of room for all activities, can be found in one spot for your group— facility fee 1500

## OVERNIGHT ACCOMODATIONS

out of town guests can stay close to all of the action at our quaint 49 room inn, or host a sleepover for your guest of honor in one of our 5 cabins. cabins features 4 bedrooms with 3 twin beds each, two bathrooms and a common living room

### MINIMUM REVENUE REQUIREMENTS

minimum revenue requirements apply to all events based on the date and time of the event.

### SATURDAYS

daytime events may start as early as 10:00am, but all must completed by 4:00pm

evening events may start as early as 6:00pm - 125 guest minimum

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



**WARREN YOUNG ADULT PACKAGE**

priced per person  
ages 3 - 13

**\$35**

**DISPLAYS**

choose three

**SEASONAL VEGETABLE DISPLAY**

ranch and hummus

**MOZZARELLA STICKS**

marinara sauce

**HOMEMADE POTATO CHIPS**

onion and ranch dips

**KOSHER FRANKS –N– BLANKETS**

**CHIPS & SALSA**

**SALADS**

choose one

**MIXED FIELD GREENS**

tomato, cucumber, carrots

ranch and vinaigrette

**CAESAR SALAD**

focaccia croutons, shaved parmesan

**HOT ENTREES**

choose three

**BEEF HAMBURGERS**

french fries, lettuce, tomato, american cheese

**KOSHER HOT DOGS WITH NEW ENGLAND STYLE BUNS**

french fries, ketchup, mustard, relish

**HOMEMADE CHICKEN FINGERS**

french fries, honey mustard

**PENNE WITH VEGETARIAN MARINARA**

**HOMEMADE MACARONI AND CHEESE**

**CHEESE PIZZA**

**SWEET ENDINGS**

**SUNDAE BAR**

chocolate and vanilla ice cream

hot fudge, whipped cream, cherries, sprinkles, m&m's, oreo's, chocolate chips

**BEVERAGES**

priced per person

**UNLIMITED PITCHERS OF SODA**

coke, diet coke,  
ginger ale, sprite

**4**

**UNLIMITED PITCHERS OF JUICE**

apple, orange,  
cranberry, pineapple

**6**

**MOCKTAILS**

arnold palmers,  
shirley temples, roy rogers,  
sparkling grape juice

**8**

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## HORS D' OEUVRES

priced per person

### CULINARY DISPLAYS

#### IMPORTED AND DOMESTIC CHEESE STATION

assorted imported and domestic cheeses, seasonal fruits and berries, crackers

4

#### CRUDITÉ DISPLAY

an assortment of the finest seasonal vegetables with dipping sauces

4

#### BAKED BRIE

imported aged brie wrapped in puff pastry with raspberry coulis and crackers

4

#### DIM SUM STATION

assorted pork, shrimp, and vegetable dumplings with traditional dipping sauces

6

#### THE MEZZE TABLE

specialty itallian meats, cheeses, grilled and roasted vegetabes, marinated artichoke hearts, olives foccacia, ciabatta

10

#### MEDITERRANEAN STATION

fresh buffalo  
Mozzarella and tomato salad, cucumber tzatziki, hummus, olives, roasted peppers, crumbled feta, assorted flat breads

9

#### MASHED POTATO BAR

homemade mashed potatoes with accompaniments:  
whipped butter, sour cream, chives, scallions, roasted garlic,  
sautéed onion and mushroom compote, cheddar cheese, bacon, bleu cheese, broccoli, fried leeks

8

### PASSED HORS D'OEUVRES

#### PRICED PER PERSON

##### PROSCIUTTO AND MELON

with basil oil

##### SESAME CHICKEN

with sweet red chili dipping sauce

##### SPANAKOPITA

phyllo stuffed with spinach and feta

##### POTATO LATKES

with crème fraiche

##### TOMATO BRUSCHETTA ON GARLIC TOAST POINTS

##### COCONUT CRUSTED CHICKEN

with honey mustard

##### VEGETARIAN SPRING ROLL

with hoisin and scallion

##### ARTICHOKE, OLIVE AND GOAT CHEESE TARTLETS

##### KOSHER FRANKS –N– BLANKETS

4

##### BACON WRAPPED LIME SCENTED SCALLOPS

##### CHILLED JUMBO SHRIMP

with cocktail sauce

##### PETITE CRAB CAKES

with red pepper remoulade

##### SMOKED SALMON ON FOCACCIA CRISPS

##### CRISPY COCONUT SHRIMP

with sweet red chili sauce

##### HERB CRUSTED BABY LAMB CHOPS

with english mint demi

##### TINY MAINE LOBSTER SALAD CROISSANT

##### MINI CHEESEBURGER ON BRIOCHE BUN

with herb remoulade

5

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**PLATED MEALS**

**lunch / dinner**

choose from one soup or salad, one main course entrée and one dessert  
all plated dinners include choice of two accompaniments, rolls and butter, coffee and tea

**SOUPS AND SALADS**

select one ~ add an additional course for \$5

**CHICKEN VEGETABLE SOUP**

**VEGETABLE LENTIL SOUP**

**BUTTERNUT APPLE SOUP**

**FIELD GREENS SALAD**

wild field greens, fresh vegetables,  
house vinaigrette

**CAESAR SALAD**

baby romaine, focaccia croutons,  
shaved asiago, caesar dressing

**BABY SPINACH SALAD**

baby spinach, dried fruits,  
manchego, balsamic vinaigrette

**POACHED PEAR SALAD**

wild field greens, grenadine  
poached pear, gorgonzola,  
port wine vinaigrette

**MOZZARELLA AND TOMATO SALAD**

fresh buffalo mozzarella, vine  
ripened tomatoes, basil,  
balsamic vinaigrette

**CRISP WEDGE SALAD**

iceberg lettuce wedge, vine  
ripened tomato, bacon, crumbled  
bleu cheese

**ENTRÉES**

**MEDITERRANEAN CHICKEN**

marinated statler chicken breast,  
mediterranean style relish

**HERB MARINATED CHICKEN**

herb marinated breast of chicken,  
sautéed shallots, wild mushroom demi glace

**BAKED HADDOCK**

herb crusted, lemon beurre blanc

**CHICKEN ROMA**

pan seared chicken, prosciutto, tomato, basil,  
provolone, marsala Sauce

**36 / 44**

**GRILLED FILET MIGNON**

herb encrusted beef filet, frizzled onions, demi glace

**CARVED ROASTED SIRLOIN**

roasted sirloin, frizzled onions, port demi glace

**CITRUS MARINATED SALMON**

grilled salmon filet, lime, cilantro

**FILET MIGNON AND SALMON**

petit filet, marinated grilled salmon, dijon hollandaise

**FILET MIGNON AND JUMBO SHRIMP**

petit filet, skewered jumbo shrimp, garlic and  
lemongrass sauce

**44 / 50**

**44 / 50**

**38 / 46**

**44 / 50**

**44 / 50**

**ACCOMPANIMENTS**

select two

**GLAZED CARROTS**

**ASPARAGUS**

**BUTTERNUT SQUASH**

**ROASTED BEETS**

**BROCCOLINI**

**GREEN BEANS, FENNEL, RED PEPPER**

**GARLIC MASHED POTATOES**

**WILD RICE PILAF**

**LEMON ZESTED BASMATI RICE**

**BUTTER WHIPPED POTATO**

**SEASONAL RISOTTO**

**ROASTED FINGERLING POTATOES**

**DESSERT**

select one

**FRESH BERRY COBBLER**

**APPLE CRISP**

**CHOCOLATE MOUSSE**

**NY STYLE CHEESECAKE**

**SORBET OR ICE CREAM**

**FRESH SEASONAL BERRIES**

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**VEGETARIAN OPTIONS**

lunch / dinner

**WILD MUSHROOM RAVIOLI**

shallot cream, roasted red pepper coulis,  
seared shitake mushrooms

**30 / 36**

**GRILLED VEGETABLE PLATTER, BROWN RICE\***

balsamic marinated grilled assorted vegetables, brown rice pilaf

**30 / 36**

**TOFU CACCIATORE, PINEAPPLE BROWN RICE\***

seared tofu in a classic cacciatore sauce, pineapple brown rice

**32 / 38**

**BROCCOLI TOFU STIR FRY, PINEAPPLE BROWN RICE\***

broccoli florets, tofu, asian soy glaze, pineapple brown rice

**30 / 36**

**EGGPLANT ROULADE\***

thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

**30 / 36**

**\* VEGAN**

**DESSERT ENHANCEMENTS**

priced per person

**CHOCOLATE DIPPED STRAWBERRIES**

fresh strawberries hand dipped in dark chocolate

**4**

**PETITE DESSERT BUFFET**

chocolate covered strawberries, sliced fresh fruits, seasonal berries, petite french pastries

**9**

**VIENNESE DESSERT TABLE**

chocolate fondue, seasonal fresh fruits, petite cheesecake, mini french pastries, assorted homemade cookies, mini cannolis, biscotti, tiramisu

**13**

**DELUXE COFFEE STATION**

arabica coffees, assorted teas, hazelnut, caramel, and vanilla flavorings, cinnamon sticks, fresh whipped cream, chocolate shavings

**5**

**SUNDAE BAR**

chocolate and vanilla ice cream  
hot fudge, whipped cream, cherries, sprinkles, m&m's, oreo's, chocolate chips

**8**

**FOOD ALLERGEN STATEMENT**

The Warren Conference Center and Inn is not a food allergen-free facility. Foods produced at our facility may contain traces of milk, eggs, nuts, tree nuts, fish, shellfish, soy and wheat. Although we'll do our best to prepare meals to your specific needs you need to be aware that cross contamination may occur with products that are stored and produced in our facility, and can cause trouble if any guest is very sensitive to food allergens.

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### BEVERAGES

all hosted bars are available on a consumption or flat rate per person, per hour basis

#### HOUSE SELECT **7**

smirnoff, beefeater, bacardi silver, sauza silver,  
cutty sark, seagram's v.o., seagram's 7, jim beam

#### PREMIUM **8**

kettle one, tanqueray, captain morgan, sauza gold,  
dewar's, jack daniels

#### TOP SHELF **9**

grey goose, bombay sapphire, johnny walker black,  
jameson's, crown royal, bailey's, frangelico, kahlua,  
amaretto di soronno, hennessey vsop, grand marinier,  
drambuie, sambuca romana, chambord

#### MARTINI / SPECIALTY COCKTAILS **10**

##### BOTTLED BEERS

budweiser	<b>5</b>
bud light	<b>5</b>
o'douls	<b>5</b>
sam adams	<b>6</b>
heineken	<b>6</b>
amstel light	<b>6</b>
Harpoon IPA	<b>6</b>
corona (seasonal)	<b>6</b>
sam seasonal	<b>6</b>

##### WINE / SOFT DRINKS

house wines	<b>7</b>
soft drinks	<b>2</b>
juices	<b>2</b>

specialty wines, liquors and beers may be available to suit your preferences and will be priced accordingly based on availability.

a minimum of two weeks is required for special orders.

#### BEVERAGE PACKAGES

all packages are priced per adult

all bottled beers, house wines and soft drinks Included

#### HOSTED BEER AND WINE

one hour	<b>12</b>
two hours	<b>18</b>
three hours	<b>24</b>
four hours	<b>28</b>

#### HOSTED HOUSE SELECT BAR

one hour	<b>15</b>
two hours	<b>20</b>
three hours	<b>25</b>
four hours	<b>30</b>

#### HOSTED PREMIUM BAR

one hour	<b>18</b>
two hours	<b>23</b>
three hours	<b>28</b>
four hours	<b>33</b>

#### HOSTED TOP SHELF BAR

one hour	<b>21</b>
two hours	<b>26</b>
three hours	<b>31</b>
four hours	<b>36</b>

a bartender fee of \$200 per bartender per bar

will be charged for all bars ~ maximum of 4 hours

##### Liquor Policy

The Warren Conference Center and Inn is the only licensee authorized by the Commonwealth of Massachusetts and the Town of Ashland, to sell and serve liquor, beer and wine on the premises. No beverages may be brought into or removed from the property. The Warren Conference Center and Inn reserves the right to refuse alcohol service to anyone at any time. We reserve the right to discontinue bar service for any reason. Proper identification is required by all guests.

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## SPECIALTY SIGNATURE COCKTAILS

butler passed or available at the bar with personalized name and signage

### RED

**RED SANGRIA** red wine, flavored vodka and fruit juices

**POMEGRANATE CAIPIROSKA** vodka, pomegranate juice, simple syrup, lime and sparkling water

**CAPE CODDER** vodka, cranberry juice  
-make it sparkle with sparkling wine

**POINSETTIA** champagne, cranberry juice

**RED FAERIE** pinot noir, apple juice, lemon juice, grapefruit juice

### PINK

**BRIDAL BLUSH** vodka, triple sec, lemonade, grenadine

**ROSE PUNCH** rose wine, lemonade, Chambord

**COSMOPOLITAN** vodka, triple sec, cranberry juice

**POMEGRANATE MARTINI** vodka, pomegranate juice, cointreau, lemon, sparkling water

**PINK SUNSET** champagne, orange juice, grenadine

### YELLOW/ORANGE

**LEMONDROP MARTINI** vodka, lemon juice, triple sec, limoncello

**MIMOSA PUNCH** champagne, orange juice, ginger ale

**PEAR MELBA MARTINI** vodka, chambord, pear nectar, raspberries

**BOURBON FIZZ** bourbon, amaretto, sambucca, orange juice, sparkling water

**ROSEMARY CITRUS PUNCH** gin, orange juice, lemon juice, rosemary, simple syrup

**ORANGE CREAMSICLE** orange vodka, triple sec, blood orange juice, vanilla, cream

**SPIKED PEACH TEA** jack daniels, peach tea, peach nectar

### GREEN

**MINT JULEP** bourbon, mint, simple syrup

**CUCUMBER MINT GIMLET** cucumber gin, mint, simple syrup, lime

**FLYING GRASSHOPPER** vodka, white crème de cacao, crème de menthe

**MOJITO** rum, mint, lime, sparkling water

### BLUE

**BLUE SWOON** champagne, blue curacao, apple juice, lime juice

**AQUATINI** vodka, sweet and sour mix, blue curacao, pineapple juice

**BLUE OCEAN** vodka, blue curacao, grapefruit juice, simple syrup

**THE KNOT** silver rum, blue curacao, pineapple juice

### PURPLE

**PURPLE TURTLE** coconut rum, triple sec, blue curacao, cranberry juice

**PURPLE RUSSIAN** vodka, blue curacao, citrus soda, grenadine

**PURPLE SURFER** coconut, spiced and silver rum, pineapple juice, sweet and sour mix, grape juice

**PURPLE HAZE** vodka, chambord, triple sec, cranberry juice, pineapple juice

*signature cocktails are a great way to add a personalized touch to your special day.*

*select from our list based on color or allow our mixologists to craft your own recipe!*

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### WINE SELECTIONS

our wine selections have been chosen to compliment your menu and accommodate a variety of palettes

#### CHAMPAGNES & SPARKLING WINES

	bottle
nino franco prosecco, veneto, italy	48
domaine carneros, brut, napa, california	52
taittinger brut la francaise, champagne, france	88

#### WHITE WINES

chardonnay, cakebread cellars, napa, california	64
chardonnay, simi, sonoma, california	42
chardonnay, somoma cutrer, russian river, california	48
chardonnay, clos du bois, sonoma, california	36
chablis, abler bichot, france	46
sauvignon blanc, kenwood, sonoma, california	48
sauvignon blanc, kim crawford, marlborough, new zealand	42
pinot grigio, ruffino, lumina, delle venezie, italy	32
pinot gris, king estate, oregon	44
reisling, blufeld, mosel, germany	32

#### RED WINES

cabernet sauvignon, robert mondavi, napa, california	52
cabernet sauvignon, robert mondavi, private selection, california	32
cabernet sauvignon, estancia, paso robles, california	42
cabernet sauvignon, mt veeder, napa, california	98
merlot, blackstone, california	32
merlot, kenwood, "jack london", sonoma, california	52
malbec, kaiken, mendoza, argentina	34
rioja, palacios la montesa, rioja, spain	45
pinot noir, mark west, sonoma, california	38
pinot noir, wildhorse, central coast, california	46
pinot noir, j vineyards, russian river, california	64

specialty wines, liquors and beers may be available to suit your preferences and will be priced accordingly based on availability

a minimum of two weeks is required for special orders

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## ADDITIONAL ENHANCEMENTS

THESE ITEMS CAN BE ADDED TO ENHANCE YOUR SPECIAL DAY

<b>CHIVARI BALLROOM CHAIRS</b> silver, gold, natural, fruitwood, black or white with seat cushion in your choice of color, priced per chair	<b>10</b>
<b>SPECIALTY TABLE LINENS</b> enhance the look of the room with specialty linens, toppers, runners and napkins are available	<b>BASED ON SELECTION</b>
<b>MENU CARDS</b> personalized and printed on high quality parchment paper priced per card	<b>3</b>
<b>VOTIVE CANDLES</b> accentuate your centerpiece by adding votive candles to your guest tables priced per votive	<b>2</b>
<b>LANTERNS</b> line the pathways with twinkles of flickering light priced per lantern	<b>10</b>
<b>FIRE BOWL</b> located on the front patio for your reception	<b>150</b>
<b>CANDY BAR</b> jars, canisters, bowls and baskets full of candy with small, handled containers for your guests to create their own favor boxes priced per person	<b>7</b>

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## PREFERRED VENDORS

### FLORISTS

	PHONE	WEBSITE
tamara reid designs	774-571-8043	<a href="http://www.tamarareiddesigns.com">www.tamarareiddesigns.com</a>
mugford's flower shoppe	508-836-5554	<a href="http://www.mugfords.com">www.mugfords.com</a>
debra's flowers	508-429-1051	<a href="http://www.debrasflowers.com">www.debrasflowers.com</a>
petal pushers studio	508-655-2440	<a href="http://www.petalpushersstudio.com">www.petalpushersstudio.com</a>

### PHOTOGRAPHERS

ron kolias photography	603-703-4201	<a href="http://www.ronkoliasphoto.com">www.ronkoliasphoto.com</a>
jlm studios	617-765-0500	<a href="http://www.jlm-studio.com">www.jlm-studio.com</a>
stacie kirkwood photography	617-916-2037	<a href="http://www.staciekirkwood.com">www.staciekirkwood.com</a>
sarah montani photography	508-397-4270	<a href="http://www.sarahmontaniphotography.com">www.sarahmontaniphotography.com</a>
the henry studio	508-429-2120	<a href="http://www.thehenrystudio.com">www.thehenrystudio.com</a>
michael heath photography	508-429-8319	<a href="http://www.heathphotography.com">www.heathphotography.com</a>

### ENTERTAINMENT

party excitement entertainment	978-535-3100	<a href="http://www.partyexcitement.com">www.partyexcitement.com</a>
craig sutton	508-877-8535	<a href="http://www.eventgo2guy.com">www.eventgo2guy.com</a>
c-zone music – greg capozzi	617-320-0723	<a href="http://www.czonemusic.com">www.czonemusic.com</a>

### BAKERS

icing on the cake	617-969-1830	<a href="http://www.theicingonthecake.com">www.theicingonthecake.com</a>
gerardo's italian bakery	508-835-2200	<a href="http://www.gerardositalianbakery.com">www.gerardositalianbakery.com</a>
cocobeni confections	508-393-2253	<a href="http://www.cocobeniconfections.com">www.cocobeniconfections.com</a>

### TRANSPORTATION

knight's limousine	508-839-6252	<a href="http://www.knightslimo.com">www.knightslimo.com</a>
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