

THE Broadmoor Ballroom

by **Residence INN**
BY MARRIOTT
BOSTON NATICK



THE BROADMOOR BALLROOM

Whether your vision accents a traditional approach, or favors elements of the new, we're here to help with an all new venue. Consider us for your Wedding celebrations, along with theme ideas that create memories for your family for a lifetime.

WEDDING PACKAGES

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WEDDING PACKAGES

All Broadmoor Ballroom wedding packages to include the following:

- House Sparkling Wine Toast
- Buffet Dinner with Choice of 2 Entrees
- Custom Designed Tiered Wedding Cake or Cupcakes
- Freshly Brewed Coffee, Decaffeinated Coffee & Teas
- White Floor Length Linens and Napkins in Choice of Colors
- Gold or Silver Votive Candles & Table Numbers
- Chiavari Chairs (Silver, Gold, Black, White, Natural)
- Dance Floor
- Hospitality Room for the
- Wedding Party Wedding Menu Tasting for up to Four Individuals
- Discounted Room Blocks Available for Your Guests
- Complimentary Overnight Accommodations on the Night of the Wedding for the Wedding Couple

CLASSIC PACKAGE

- Select One Reception Station
- Choice of Three Butler Passed Hors d'oeuvres
- Three Course Plated Meal to Includes: Soup, Salad, & Two Entrée Options Or Buffet Dinner
- Custom Designed Tiered Wedding Cake or Cupcakes

\$85 - \$130

ELEGANT PACKAGE

- Select Two Reception Stations
- Choice of Four Butler Passed Hors d'oeuvres
- One Hour Hosted Bar During Cocktail Reception
- Three Course Plated Meal to Includes: Soup, Salad, & Two Entrée Options Or Buffet Dinner
- Custom Designed Tiered Wedding Cake or Cupcakes

\$117 - \$163

LUXURY PACKAGE

- Select Two Reception Stations
- Choice of Four Butler Passed Hors d'oeuvres
- House Wine Service with Dinner
- Three Hour Hosted Bar in Addition to the Cocktail Reception
- Three Course Plated Meal to Includes: Soup, Salad, & Two Entrée Options Or Buffet Dinner
- Custom Designed Tiered Wedding Cake or Cupcakes served with a Chocolate Covered Strawberry

\$163 - \$205

*All Menu Prices are Exclusive of a 15% Service Charge, 8% Taxable Administrative Fee & 7% Tax.
These items may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness. Before placing your order, please inform hotel management if anyone in your party has a food allergy.

HORS D'OEUVRES

*Select 3 for the Classic Package
Select 4 for Elegant & Luxury Package*

CHILLED HORS D'OEUVRES

Cherry Tomato & Fresh Mozzarella Skewer, Basil Pesto, Balsamic Reduction
*Smoked Salmon, Boursin Rye Crisp, Pickled Onion, Caper
Hummus Cups, Toasted Pita Bread, Extra Virgin Olive Oil
Mushroom Bruschetta, Truffle Oil, Parmesan Cheese

HOT HORS D'OEUVRES

Chicken Sate, Cilantro Lime Yogurt Sauce
*Bacon Wrapped Shrimp
*Shrimp Tempura, Spicy Yuzu Sauce
*Braised Short Rib Empanada, Avocado aioli
Vegetable Spring Rolls, Sweet Chili Sauce
Chicken & Lemongrass Dumpling, Maple Soy Sauce
*Beef Slider, Cheese, Garlic Aioli
*Grilled Beef Tenderloin, Chimichurri, Garlic Crostini
Paella Arancini, Saffron Tomato Sauce

HORS D'OEUVRE ENHANCEMENTS

Mini Lobster Salad, Tarragon Aioli, Celery, Brioche I \$MP
*Hawaiian Tuna Poke, Avocado Puree, Wonton Crisp, Toasted Sesame, Scallion I \$8
*Petite Crab Cake, Zesty Remoulade Sauce I \$8
*New Zealand Lamb Chops, Mint Coriander Chutney I \$MP
Bacon Wrapped Scallops, Applewood Smoked Bacon, Old Bay Tartare I \$8
Shrimp Cocktail, Lemon, Bloody Mary Cocktail Sauce I \$8

Reception Stations

*Select 1 for the Classic Package
Select 2 for the Elegant Package and Luxury Package*

FARMSTEAD ARTISAN CHEESE

Domestic & International Cheeses, Preserved Local Seasonal Jams, Herb Infused Local Honey, House
Spiced Nuts, Rustic Breads & Flatbread Crackers

CHARCUTERIE DISPLAY

Cured and Smoked Meats, Pickled Jardinière and Cornichons, Whole Grain & Ale Mustard, Spiced Herb
Olives, Rustic Breads & Flatbread Crackers

MEDITERRANEAN STATION

Grilled Roasted Vegetables, Spiced Herb Olive Tapenade, Tzatziki, Hummus, Tabbouleh, Stuffed Grape
Leaves, Edamame Falafel, Pita Crisps

TAPAS & BRUSCHETTA

Tomato Basil Salad, Marinated Mushrooms, Fig Jam, Whipped Black Pepper Goat Cheese,
Fresh Mozzarella, Garlic White Bean Puree, Olive Tapenade, Grilled Garlic Crostini

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DINNER BUFFET

Classic \$125 | Elegant \$155 | Luxury \$199

All Buffet Dinners Include Artisanal Rolls & Whipped Vermont Butter, Freshly Brewed Coffee & Teas

STARTERS

Salad | Select 1

Farmers Field Greens Salad, Seasonal Shaved Vegetables
Arugula and Baby Greens Salad, Creamy Goat Cheese, Shaved Beets, Fennel, Orange, Basil Vinaigrette
Boston Bibb Wedge Salad, Tomatoes, Avocado, Pork Belly, Clue Cheese, Buttermilk Ranch Dressing
Classic Caprese Salad, Heirloom Tomatoes, Burrata Cheese, Basil, Balsamic Reduction, Olive Oil
Traditional Caesar Salad, Shaved Parmesan Cheese, Garlic & Herb Croutons, Caesar Dressing
Grain Quinoa Salad, Baby Kale, Roasted Beets, Crumbled Feta Cheese, Lemon Vinaigrette

Soup | Select 1

New England Clam Chowder
Fire Roasted Tomato Bisque Soup
Minestrone
Italian Wedding Soup
Beef and Barley Soup

ENTREES | Select 2

Poultry

Seared Statler Chicken Breast, Roasted Shallot, Mushroom Pan Jus
Herb Crusted Chicken Statler, Roasted Tomatoes, Artichoke Hearts, Caper Sauce

Meat

*Seared Beef Filet Mignon, Charred Shallot and Mushroom, Red Wine Reduction Demi-Glaze
*Braised Beef Short Ribs, Cabernet Jus
*Grilled New York Steak, Truffle-Peppercorn Butter

Seafood

*Miso Maple Glazed Salmon.
*Blackened Cod, Citrus Tomato Rangu
*Jumbo Stuffed Shrimp, Lemon Butter Sauce
*Roasted Salmon, Chardonnay Butter Sauce
*Grilled Swordfish, Tomato and Leek Rangu Sauce

Vegetarian

Grilled Vegetables Paella, Fried Spiced Chickpeas, Romesco Sauce
Butternut Squash Ravioli, Sage Brown Cream Sauce
Quinoa Stuffed Acorn Squash, Roasted Vegetable, Marinara Sauce
Spinach Ricotta Ravioli, Creamy Alfredo Sauce

Vegetables | Select 1

Grilled Asparagus
Buttered Baby Carrots
Seasonal Vegetable Medley
Broccolini tossed and Roasted Garlic
Haricot Verts tossed in Olive Oil

Starch | Select 1

Creamy Mashed Potatoes
Roasted Sweet Potato
Herb Creamy Polenta
Wild Rice Pilaf
Roasted Fingerling Potato
Vegetarian Creamy Risotto

Dessert | Included

Tiered Wedding Cake or Cupcakes

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PLATED DINNER

All 3-Course Meals Include Artisanal Rolls & Whipped Vermont Butter, Chefs, Freshly Brewed Coffee & Teas

STARTERS

Salads | Select 1

Farmers Field Greens Salad, Seasonal Shaved Vegetables
 Arugula and Baby Greens Salad, Creamy Goat Cheese, Shaved Beets, Fennel, Orange, Basil Vinaigrette
 Boston Bibb Wedge Salad, Tomatoes, Avocado, Pork Belly, Clue Cheese, Buttermilk Ranch Dressing
 Classic Caprese Salad, Heirloom Tomatoes, Burrata Cheese, Basil, Balsamic Reduction, Olive Oil
 Traditional Caesar Salad, Shaved Parmesan Cheese, Garlic & Herb Croutons, Caesar Dressing
 Grain Quinoa Salad, Baby Kale, Roasted Beets, Crumbled Feta Cheese, Lemon Vinaigrette

Soup | Select 1

New England Clam Chowder
 Fire Roasted Tomato Bisque Soup
 Minestrone
 Italian Wedding Soup
 Beef and Barley Soup

ENTREES | Select 3

Poultry

	Classic	Elegant	Luxury
Seared Statler Chicken, Shallot and Mushroom Marsala Wine Pan Jus	90	124	169
Herb Crusted Chicken, Roasted Tomatoes, Artichoke, Caper Sauces	90	124	169
Stuffed Statler Chicken, Goat Cheese, Spinach, Sundried Tomato Sauce	90	124	169

Meat

*Braised Beef Short Ribs, Cabernet Demi Glazed Jus	104	137	182
*Roasted Prime Rib, Rosemary, Cipollini Red Wine Reduction	117	150	195
*Grilled New York Sirloin, Truffle Peppercorn Butter	104	137	182
*Seared Filet Mignon Strip, Bearnaise Sauce or Red Wine Demi Glaze	117	150	195

Seafood

*Roasted Cod, Roasted Tomato Confit, Herb Tapenade	98	130	175
*Baked Haddock, Ritz Crumb, Lemon Beurre Blank	98	130	175
*Grilled Salmon, Chardonnay Cream Garlic Sauce	117	150	195
*Stuffed Flounder, Creamy Lobster Sauce	117	150	195
*New England Style Baked Stuffed Lobster, Dill Lemon Butter	130	163	205

Duet

*Petit Filet Mignon and Stuffed Jumbo Shrimp.	124	156	199
*Petit Filet Mignon and Baked Lobster Tail	130	163	205

Vegetarian

*Grilled Vegetables Paella Roasted Spiced Chickpeas, Romesco Sauce	85	117	163
Wild Mushroom Ravioli, Madeira Cream Sauce	85	117	163
Quinoa Stuffed Acorn Squash, Roasted Vegetables, Marinara Sauce	85	117	163
Butternut Squash Ravioli, Sage Brown Butter Cream Sauce	85	117	163

Vegetables | Select 1

Grilled Asparagus
 Buttered Baby Carrots
 Seasonal Vegetable Medley
 Broccolini tossed and Roasted Garlic
 Haricot Verts tossed in Olive Oil

Starch | Select 1

Creamy Mashed Potatoes
 Roasted Sweet Potato
 Herb Creamy Polenta
 Wild Rice Pilaf
 Roasted Fingerling Potato
 Vegetarian Creamy Risotto

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RECEPTION AND DESSERT ENHANCEMENTS

CHEF ATTENDED CARVING STATION | \$150 Attendant Fee

***Slow Roasted Beef Tenderloin** | \$MP

Creamy Horseradish, Red Wine Jus, Petite Rolls

Roasted Turkey | \$20 Per Person

Herb Natural Gravy, Cranberry Sauce, Petite Rolls

Herb Dijon Crusted Prime Rib | \$MP

Peppercorn Demi Glaze, Horseradish Garlic Aioli, Brioche Rolls

STATIONARY DISPLAYS

CHILLED SEAFOOD DISPLAY | Market Price (Minimum 100 Guests)

Half Shell Oysters, Jumbo Shrimp Cocktail, Crab Claws, Little Neck Clams

Served with Cocktail Sauce, Horseradish Sauce, Lemon Wedges, Tabasco Sauce

UNION SLIDER STATION | \$30 Per Person | Select 2 Proteins

*Braised Short Rib, Mushroom Brûlée, Aioli, Onion Briochette

Grilled Chicken, Smoked Provolone, Honey Mustard, Ciabatta

*Beef Slider, Vermont Brie, Caramelized Onion Aioli

Crispy Chicken, Sweet Potato, Herb Waffle, Jalapeno Honey

Served with Crispy Tots, Boom Boom Aioli

STREET TACOS | \$28 Per Person | Select 2 Proteins

Carne Asada, Chipotle Chicken Carnitas, Cornmeal Dusted Haddock *Spicy Roasted Shrimp

Served with Pickled Onions, Pico de Gallo, Guacamole, Queso Fresco, Spiced Sour Cream, Grilled Corn, Limes, Flour Tortillas, and Corn Tortillas,

Assorted Fresh Hot Sauces

ASIAN STREET FOODS | \$30 Per Person | Section 3

Vegetables Lo Mien

Beef or Chicken Stir-Fry

Vegetables Fried Rice

Vegetarian Spring Roll

Chicken or Vegetables Pot Sticker

Assorted Sauces, Sweet Chili, Citrus Soy Sauce, Mango Chutney

ICE CREAM SUNDAE BAR | \$15 Per Person

Chocolate & Vanilla Ice Cream with Assorted Toppings to Include, Strawberry Sauce, Chocolate Sauce,

Oreo Cookie Crumbles, M&M's, Gummy Bears, Multi Colored Jimmies, Maraschino Cherries, Fresh

Whipped Cream

CANDY SHOP | \$15 Per Person

Classic Candy Collection: Gummies, Chocolates, Jelly Beans & Other Treats Individual Bags, Glass Jars

CHOCOLATE STATION | \$20 Per Person (Minimum of 50 Guests)

An Assortment of Chocolate Covered, Pretzel Rods, Rice Crispy Treats, Fresh Fruit, Marshmallows, Biscotti

CHEF'S CHOICE DESSERT TABLE | \$18 Per Person

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WEDDING DAY HOSPITALITY SUITE ENHANCEMENTS

BREAKFAST

MINGLE & MUNCH | \$24 Per Person

Fresh Sliced Seasonal Fruits & Wild Berries
Bakery Basket of Breakfast Pastries, Butter, Local Jams
Oatmeal, Sundried Fruits, Brown Sugar
Fresh Assorted Juices
Freshly Brewed Coffee and Assorted Teas

BRUNCH

BEFORE THE BELLS | \$40 Per Person

*Chefs Choice of Assorted Sandwiches
Garden Salad, Assorted Vegetables, Buttermilk Ranch, Balsamic Vinaigrette
Mediterranean Pasta Salad
Assorted Kettle Potato Chips
Assortment of Fresh Baked Cookies
Freshly Brewed Coffee, Assorted Teas, Soft Drinks, and Bottled Water

ADDITIONS

BEVERAGES

Sparkling Water | \$5 each
Spindrift Seltzers | \$5 each
Naked Juiced and Smoothies | \$5 each
Full Throttle and Energy Drinks | \$6 each
Kevita Kombucha | \$6 each
Coconut Water | \$5 each

SNACKS

Seasonal Sliced Fruit and Berries | \$8 per person
Tortilla chips, Fresh Salsa, Sour Cream, Guacamole | \$10 per person
Assorted Fresh Baked Cookies | \$29 per dozen

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POST WEDDING FESTIVITIES

BREAKFAST

BREAKFAST WITH THE NEWLYWEDS | \$32 Per Person

Fresh Sliced Seasonal Fruit & Berries
Assorted Yogurts with Granola & Sun-Dried Fruits
Bakery Basket Breakfast Pastries
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon, and Country Breakfast Sausage
Breakfast Potatoes
Fresh Assorted Juices
Freshly Brewed Coffee and Assorted Teas

BRUNCH

HAPPILY EVER AFTER BRUNCH | \$52 Per Person

Fresh Sliced Seasonal Fruit & Berries
Bakery Basket Breakfast Pastries
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Country Breakfast Sausage
Breakfast Potatoes
Cinnamon French Toast, Strawberry Compote, New England Maple Syrup
Tomato Mozzarella Salad, Fresh Basil, Balsamic Reduction, Extra Olive Oil
Traditional Caesar Salad, Garlic Croutons, Hearts Romaine, Shaved Parmesan, Caesar Dressing

Select 2 Entrees:

*Baked Haddock, Buttered Breadcrumbs, Lemon Beurre Blanch Sauce
*Grilled Salmon, Tropical Mango Salsa or Garlic Lemon Beurre Blanc
Shrimp Fra Diablo, Spice Creole Sauce
Chicken Saltimbocca, Prosciutto Ham, Aged Provolone Cheese, Sage, and Marsala Jus
Roasted Chicken, Mushrooms Tomato Ragout, Red Wine Reduction
*Braised Boneless Short Ribs, Roasted Mushrooms Demi Glaze
*Grilled Flank Steak, Chermoula Sauce
Rigatoni Puttanesca, Olives, Roasted Peppers, Pomodoro sauce
Spinach Ravioli with Spinach, Tomatoes, Alfredo Sauce
Penne Carbonara Pasta, Pancetta, Roasted Broccoli, Pepper Flakes, Garlic Cream Sauce

Chef's Selection of Starch and Seasonal Vegetables

Hearth Baked Rolls

Display of Assorted Petite Desserts

BREAKFAST ENHANCEMENTS

All enhancements are priced per person

Cinnamon French Toast - New England Maple Syrup, Berries Compote | \$6

Smoked Salmon & Bagels - Traditional Accompaniments, Whipped Cream Cheese | \$9

Breakfast Farmer's Board - Cured Smoked Meats, Local Cheese, Fruit Preserves, Crostini | \$10

Modern Egg Benedict - Vine Ripe Tomato, Baby Arugula, Avocado, Citrus Spiced Hollandaise Sauce | \$8

Classic Egg Benedict - Canadian Bacon, English Muffin, Hollandaise Sauce | \$6

Broadmoor Signature Quiche - Baby Spinach, Roasted Tomatoes, Goat Cheese | \$5

Steel Cut Oatmeal - Sundried Fruit, Brown Sugar | \$6

OMELET STATION | \$15 Per Person | Chef attendant fee of \$150, One Chef Per 50 Guests Required

Farm Fresh Cage Free Egg, and Egg Whites
Applewood Smoked Bacon, Honey Ham, Country Sausage
Baby Spinach, Tomatoes, Bell Peppers, Onions, Mushrooms
Assorted Cheese, Fresh Salsa

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COCKTAIL RECEPTION

All guests consuming alcoholic beverages will be required to present a valid ID for service.
One bartender is required for every 100 guests at a fee of \$150.

Cash Bar

Call Wine \$12
Call Mixed Drink \$12
Call Martini \$15
Domestic Beer \$7
Imported Beer \$8
Soft Drinks/Juice \$5

Hourly Package Bars

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

Beer and Wine Only

1 hour \$16
2 hours \$24
3 hours \$32
4 hours \$40

Full Bar Hosted

1 hour \$25
2 hours \$36
3 hours \$47
4 hours \$58

On Consumption

Call Wine \$11
Call Mixed Drink \$11
Call Martini \$14
Domestic Beer \$7
Imported Beer \$8
Soft Drinks/Juice \$4

***Packages Based on Call Brands, inquiry for pricing on Premium and Ultra Brands*

Call Brands \$12/Drink

Smirnoff, Beefeater, Cruzan, Sauza Silver, Johnnie Walker Red Label, Seagram's 7, Jim Beam, Bacardi

Premium Brands \$13/Drink

Absolut Vodka, Absolut Citron Vodka, Tito's Handmade Vodka, Tanqueray Gin, Crown Royal Whiskey, Captain Morgan Rum, Jack Daniel's Whiskey, Jose Cuervo Silver Tequila, Malibu Rum

Ultra Premium Brands \$17/Drink

Grey Goose Vodka, Ketel One Vodka, Hendricks Vodka, Johnnie Walker Black Scotch Whiskey, Makers Mark Bourbon Whiskey, Patron Tequila, Myers's Rum

Beer \$12/Drink

Smuttynose Finest Kind, Bud Light, Stella Artois, Corona, Budweiser, Samuel Adam Boston Lager, Blue Moon, Samuel Adams Seasonal

Wine \$12/Drink

Proverb:

Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon



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POLICIES, FEES, ADDITIONAL INFORMATION

BOOKING YOUR WEDDING

To secure a date at the Broadmoor Ballroom Natick a signed contract, valid credit card submission and a non-refundable/nontransferable payment is required.

MINIMUM REVENUE REQUIREMENTS

A total beverage & food revenue minimum will apply to your event. This minimum is determined based upon specific event space. This minimum may vary based upon the day of the week, time of day and date of interest. Beverage & food minimums do not include service charges, administrative fees, taxes or cash bar revenue.

PAYMENT PROCEDURES

A minimum of a 25% non-refundable deposit and credit card on file is required at time of booking to secure your event space on a definite basis. Additional future deposits will be requested in accordance with the deposit schedule indicated on your sales agreement. Acceptable methods of payment for your final balance are credit card, cashier's check, certified check or cash. A credit card is required to remain on file for any/all additional charges that may incur during the event such as additional guests, bar tabs, etc. A personal check is not accepted for the final payment.

GRATUITIES, FEES & TAXES

A customary 15% Service Charge, 8% Taxable Administrative Fee, and 7% Massachusetts State Sales Tax will be added to Food & Beverage prices. The Administrative Fee, or any portion thereof, does not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event. Bartender and/or Chef Fees do not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event.

CEREMONY FEE

If you opt to have your traditional ceremony on site, a \$950 ceremony fee will apply, exclusive of tax. Banquet chairs set theatre style are included in this price, along with any requested tables and house linens

CAKE CUTTING FEE

If you opt to bring in your own personal cake, a \$2.50 per person cake cutting fee will apply.

BANQUET MENUS

To ensure the safety of all our guests, and to comply with local health regulations, neither patrons, nor their guests, shall be allowed to bring food or beverage into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your event manager at least three (3) weeks prior to your event so that our entire staff may prepare to accommodate your needs.

CHILDREN'S MEALS / YOUTH MEALS

Children's Meals are \$35 each and are for ages 2-10 years old. Contact your Event Manager for food options. (Children under 2 are no charge, however require a chair when putting together your seating chart)

VENDOR MEALS

Vendor Meals are \$35 each and includes Chef's choice of a hot plated meal along with bottled water.

PRICING

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract.

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a private menu tasting. Please consult your Event Manager for availability. Each Wedding Package includes a Menu Tasting for up to four guests.

SPECIAL MENU REQUESTS

Enhancements & Customization Available Upon Request, please speak with our Sales & Events Team regarding options and pricing.

BAR/BARTENDERS

One bartender at \$150 is required for every 100 guests. If you would like additional bar/bartenders they are \$150 each.

COAT CHECK

The Hotel can arrange for coat check services. A \$150 Attendant Fee will be assessed for all coat check services

POLICIES, FEES, ADDITIONAL INFORMATION

GUEST COUNT GUARANTEES

To best serve you and your guests, a final confirmation of attendance ("guarantee") is required by 12:00 Noon Five business days, prior to your event. This count may not be reduced within this time period; however, we will be prepared to serve more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests, as indicated on the banquet event order.

CANCELLATION

Requested deposits are non-refundable. In the event of cancellation, a penalty fee may be applicable. Please refer to your Catering Sales Agreement for cancellation policy.

BEVERAGE SERVICE All beverage functions are arranged through our Sales & Events department. We have a complete selection of beverages to complement your functions. As a Licensee, the Hotel is responsible to abide by regulations enforced by the Massachusetts Beverage Commission. Therefore, it is the Hotel's policy that liquor and/or wine cannot be brought into the Hotel from outside sources. If alcoholic beverages are to be served on Hotel premises (or elsewhere under the Hotel's Alcoholic Beverage License), the Hotel will require that the beverages be dispensed by the Hotel servers and bartenders. The Hotel's Alcoholic Beverage License requires the Hotel to: (1) Request proper identification (photo ID) from any person of questionable age, and refuse alcoholic beverage service if the person is either underage, or if identification cannot be produced; and (2) Refuse to serve alcohol to anyone who, in the Hotel's judgment, appears intoxicated.

FUNCTION ROOMS

Much of the success of your event depends on the atmosphere of your surroundings at the Hotel. We understand this importance, and we will work with you to achieve the overall experience you desire. We offer multiple function rooms to accommodate a wide range of events. The attendance you anticipate, and the set-up your event requires, are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our Schedule of Fees is based on your group's program. Revisions in factors, such as group counts, times, dates, meal functions, or set-up may necessitate a revision of such Fees.

ROOM BLOCK

The Hotel is pleased to offer reduced room rates to your guests based on availability. Guestroom rates do not include taxes. Hotel Check In Time is 3:00PM and Hotel Check Out time is 12:00Noon.

WELCOME AMENITIES

Should you choose to provide your overnight guests non personalized welcome amenities, they will be handed out as your guests check in at no charge. (Alcohol is prohibited from "welcome bags" unless provided by the hotel.) Requesting items delivered to guest room pre or post check in will incur a charge of \$6 per amenity to be routed to your master.

DIAGRAMS

Your Event Manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements no later than two weeks prior to your event.

SPECIAL DECORATIONS

The Broadmoor Ballroom Natick will be delighted to discuss any enhancements for your event, such as ice sculptures, centerpieces, thematic decorations, menu and invitation printing with you. These, and other related services, will be provided at a prearranged fee unless included in your package. No glitter or confetti is allowed in the event spaces. No open flames, no cold sparklers. An additional cleaning fee of \$400 will be added for glitter or confetti. No gum is allowed.

SPECIAL SERVICES

The Broadmoor Ballroom Natick will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us, as all signs, displays, and/or decorations, and their set-up, are subject to prior approval of the Hotel in accordance with Local Fire Codes, and to prevent damage to the Hotel. Signs may not be displayed in the Lobby of the Hotel under any circumstances. Exterior directional signage will also not be permitted.

VENDORS

All personnel/vendors contracted by the client are required to follow policies and guidelines set forth at this location. This may require such vendors to provide hotel an indemnification agreement and proof of adequate insurance. See your Event Manager for details.

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CONTACT US - BOOK A TOUR

1 Superior Dr, Natick, MA 01760
(508)651-5250 | BroadmoorBallroom.com