

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 unique sweet 16 celebrations, along with the ideas that create memories for your family and community.

SWEET 16 PACKAGES

BROADMOOR BALLROOM SWEET 16 PACKAGES

INCLUDED IN PACKAGE

Plated Or Buffet Dinner for Adults

Young Adult Buffet

Freshly Brewed Regular and Decaffeinated Coffee & Assorted Teas

Floor Length White Tablecloths and Choice of Red, Blue, Green, Ivory, Black or White Napkins

Votive Candles & Table Numbers

Dance Floor

Ceremonial Challah Bread

Menu Tasting for Up to Four Individuals (Additional Guest \$75pp)

Specialty Room Rates for Your Guests

Marriott Bonvoy Reward Points

Complimentary One-Bedroom Suites on Night of Event

ADULT PACKAGES

\$84 - \$120 per person*

Three Passed Hors D'oeuvres

One Stationary Hors D'oeuvres

Three-Course Plated Meal to Include:

A Starter, Two Entree Options, & Dessert

OR

Buffet Dinner

YOUNG ADULT PACKAGES

\$60 per person*

Three Stationary Hors D'oeuvres

One Salad Starter

Dinner Buffet with Three Entree Selections

Ice Cream Sundae Bar

Non-Alcoholic Beverage Station

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.

YOUNG ADULT SWEET 16 PACKAGE

\$60.00 PER PERSON

STATIONARY HORS D'OEUVRES | Select 3

Macaroni & Cheese Bites
Mozzarella Sticks with Marinara Sauce
Cocktail Franks In Puff Pastry, Dijon Mustard
Cut Veggie's & Ranch Dressing
Sesame Chicken Skewers, Honey Mustard
Philly Cheese Steak Spring Rolls
Asian Chicken or Vegetable Dumplings, Sweet & Spicy Chili Sauce
Potato Pancakes, Sour Cream & Applesauce

STARTER | Select 1

Garden Greens Salad, Tomatoes, Cucumber, and Choice of Dressings
Caesar Salad

ENTRÉES | Select 3

*Mini Hamburgers & Cheeseburgers Sliders, Served with French Fries
Chicken Fingers with French Fries Served with Barbeque & Honey Mustard
Macaroni & Cheese
Flatbread Pizza
Penne Pasta with Marinara Sauce
Tortellini with Alfredo Sauce
Pasta & Meatballs

DESSERT

Ice Cream Sundae Bar
Vanilla & Chocolate Ice Cream
Served with an Array of Delicious Toppings to Include:
Gummy Bears, Hot Fudge, Chocolate Sprinkles, Crushed Oreos,
M&M's, Cherries, and Whipped Cream

BEVERAGE STATION

Assorted Canned Sodas & Shirley Temples
Beverage Dispensers of Lemonade & Water

DESSERT ENHANCEMENTS

MINIATURE ITALIAN PASTRY STATION

Chef's Selection of Miniature Italian Pastries
\$15 per person

BROADMOOR DESSERT TABLE

Display of Assorted Petite Desserts
\$19 per person

BROADMOOR ULTIMATE SNACK BAR

A Warm Assortment of Fresh Baked Cookies, French Macarons,
Coconut Macaroons, Rice Krispy Treats, Brownie Bites, Truffles
\$19 per person

CHOCOLATE STATION

An Assortment of Chocolate Covered:
Pretzel Rods, Rice Crispy Treats, Fresh Fruit, Marshmallows,
Biscotti (Minimum of 50 Guests)
\$20 per person

ADULT SWEET 16 PACKAGE RECEPTION

PASSED HORS D'OEUVRES | Select 3

Crispy Chicken Sate, Cilantro- Lime Yogurt Sauce
Fire Roasted Tomato Bisque Shooter, Grilled Cheese Crostini
Beef Empanada, Avocado Aioli
Vegetables Spring Rolls, Sweet Chili Sauce
Chicken & Lemongrass Dumpling, Maple Soy Sauce
*Beef Slider, Cheddar Cheese, Onion Aioli
Saffron Risotto Arancini, Aged Manchego Sauce
*Steak Chimichurri, Garlic Crostini
*Smoked Salmon, Boursin Cheese, Rye Crisp, Pickled Onion, Caper
*Hawaiian Tuna Poke, Crisp Wonton, Toasted Sesame, Scallion, Avocado Puree
Hummus Cups, Toasted Pita Bread, Extra Virgin Olive Oil
Open Faced Reuben Sandwich
*New Zealand Lamb Chops, Mint Coriander Chutney Sauce

STATIONARY DISPLAY | Select 1

CHARCUTERIE DISPLAY

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

FARMSTEAD ARTISANAL CHEESE

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

BUILD YOUR OWN PASTA STATION

Pasta | Select 2
Penne Pasta, Tortellini, Linguini

Proteins | Select 2
Grilled Chicken, Sweet Italian Sausage, Seared Shrimp, Meatballs

Sauces | Select 2
Marinara Sauce, Alfredo Sauce, Pesto Sauce

Served with Fresh Tomatoes, Steamed Broccoli, Mushrooms, Peppers, Onions, Roasted Asparagus Tips

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ADULT SWEET 16 PACKAGE

BUFFET DINNER \$120 PER PERSON

All Buffet Meals Served with Artisan Rolls & Whipped Vermont Butter, and Freshly Brewed Coffee & Teas

STARTER | Select 2

Field Greens Salad, Maple Glazed Walnuts, Local Orchard Apples, Cranberry Stilton, Apples Cider Vinaigrette
Baby Spinach Salad, Sun-dried Apricots, Spiced Pecans, Brie Cheese, Red Wine Vinaigrette
Modern caprese salad. Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic Glaze, and Olive Oil
Traditional Caesar Salad, Crouton, Parmesan Cheese, Caesar Dressing
Mixed Greens, Tomato, Cucumber, Red Onion, Cheddar Carrots, Champagne Vinaigrette
Fire Roasted Tomato Bisque Soup.
Yukon Golden Potato Leek Soup.
Minestrone Soup.
Butternut Squash Bisque Soup.
Beef Barley Soup.
Chicken Noodle Soup

ENTREES | Select 2

*Braised Beef Short Ribs, Cabernet Jus
*Filet Mignon, Braised Pearl Onions, Rioja Demi-Glaze
*Grilled New York Steak Strip, Truffle-Peppercorn Butter
*Roasted Prime Rib, Red Wine Braised Shallots, Rosemary Au-Jus
Seared Statler Chicken, Roasted Shallot, Mushroom Pan Jus
Seared Stuffed Statler Chicken, Goat Cheese & Spinach, White Supreme Sauce
*Oven Roasted Cod, Baby Tomato Confit, Candied Cipollini
*Grilled Salmon, Tropical Mango Salsa
Herbs Crusted Chicken Breast, Roasted Tomatoes, Artichoke Hearts, Capers Sauce
Butternut Squash Ravioli, Sage Brown Butter Cream Sauce
Quinoa Stuffed Acorn Squash, Roasted Vegetables, Marina sauce
*Pan Flashed Seasonal Vegetables Paella Farro Risotto, Romesco Sauce

VEGETABLE | Select 1

Roasted Asparagus
Buttered Baby Carrots
Seasonal Vegetable Medley
Broccolini tossed in Olive Oil
Haricot Verts Tossed in Olive Oil, Toasted Almonds

STARCH | Select 1

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

DESSERT | Select 1

Ice Cream Sundae Bar
Chef's Choice of Dessert Display

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ADULT SWEET 16 PACKAGE

THREE COURSE PLATED DINNER

All Plated Meals Serve with Artisan Rolls & Whipped Vermont Butter, and Freshly Brewed Coffee & Teas

STARTER | Select 1

Field Greens Salad, Maple Glazed Walnuts, Local Orchard Apples, Cranberry Stilton, Apples Cider Vinaigrette
Baby Spinach Salad, Sun-dried Apricots, Spiced Pecans, Brie Cheese, Red Wine Vinaigrette
Modern caprese salad. Heirloom tomato, fresh mozzarella, basil, balsamic glaze, and olive oil
Traditional Caesar Salad, Crouton, Parmesan Cheese, Caesar Dressing
Mixed Greens, Tomato, Cucumber, Red Onion, Cheddar Carrots, Champagne Vinaigrette
Fire Roasted Tomato Bisque Soup
Yukon Golden Potato Leek Soup
Minestrone Soup
Butternut Squash Bisque Soup
Beef Barley Soup
Chicken Noodle Soup

ENTREES | Select 2 (Highest Price Prevails)

*Braised Beef Short Ribs, Cabernet Jus | \$98
*Filet Mignon, Braised Pearl Onions, Rioja Demi-Glaze | \$108
*Grilled New York Steak Strip, Truffle-Peppercorn Butter | \$96
*Roasted Prime Rib, Red Wine Braised Shallots, Rosemary Au-Jus | \$96
Seared Statler Chicken, Roasted Shallot, Mushroom Pan Jus | \$84
Seared Stuffed Statler Chicken, Goat Cheese & Spinach, hite Supreme Sauce | \$84
*Oven Roasted Cod, Baby Tomato Confit, Candied Cipollini | \$90
*Grilled Salmon, Tropical Mango Salsa | \$96
Herbs Crusted Chicken Breast, Roasted Tomatoes, Hearts Artichoke, Capers Sauce | \$75
Butternut Squash Ravioli, Sage Brown Butter Cream Sauce | \$55
Quinoa Stuffed Acorn Squash, Roasted Vegetables, Marina sauce | \$55
*Pan Flashed Seasonal Vegetables Paella Farro Risotto, Romesco Sauce | \$55

VEGETABLE | Select 1

Roasted Asparagus
Buttered Baby Carrots
Seasonal Vegetable Medley
Broccolini tossed in Olive Oil
Haricot Verts Tossed in Olive Oil, Toasted Almonds

STARCH | Select 1

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

DESSERT | Select 1

Chocolate Truffle Cake, White & Dark Chocolate Mousse
English Sticky Toffee Pudding, Pecan Piece Salted Glazed
Tiramisu Cake
Crème Brule
*New York Style Cheesecake, Strawberry Compote, Whipped Cream
Triple Chocolate Mousse Cake

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COCKTAIL HOUR ENHANCEMENTS OR LATE NIGHT STATION

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

*Braised Beef Short Ribs, Mushroom Onion Aioli, Brioche Bun
Grilled Chicken, Provolone Cheese, Honey Mustard, Ciabatta Bread
*Beef Mini Burger, Caramelized Onion, Brie Cheese, Garlic Aioli
Crispy Chicken, Sweet Potato Waffle, Smoked Jalapeño Honey Aioli
Served with Crisp Potato Tots, and Boom Boom Sauce

STREET TACOS | \$28 Per Person | Select 2

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 Hard Shell Tacos
Assorted Fresh Hot Sauces

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

Vegetables Lo Mien
Beef or Chicken Stir-Fry
Vegetable Fried Rice
Vegetarian Spring Roll
Chicken or Vegetable Pot Sticker
Assorted Sauces, Sweet Chili, Citrus Soy Sauce, Mango Chutney

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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 SWEET 16

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.

BAR/BARTENDERS FEE

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

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.

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 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.

COAT CHECK

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

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 one month to two weeks at the latest, 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.

THE Broadmoor Ballroom

by **Residence INN**
BY MARRIOTT
BOSTON NATICK



CONTACT US - BOOK A TOUR

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