

YOUR HOLIDAY PARTY~OUR FOCUS 2022



SOUTHBRIDGE HOTEL & CONFERENCE CENTER®

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Southbridgehotel.com



SOUTHBRIDGE
Hotel & Conference Center

HOLIDAY LUNCH BUFFETS

Available Sunday–Friday 11:30am–3pm

JINGLE BELLS

\$30.00 Per Person

Food & Beverage

Buffet to Include:

- Tossed Garden Salad with Fresh Rolls and a Choice of Dressings
- Herb Roasted Chicken, Ham or Pork Loin Accompanied by Traditional Bread Stuffing, Yukon Mashed Potatoes, Fresh Seasonal Vegetable
- A Selection of Seasonal Desserts
- Coffee, Decaffeinated Coffee and Tea

OH, WHAT FUN!

\$37.00 Per Person

Food & Beverage

Buffet to Include:

- International and Domestic Cheese **or** Sliced Fruit Display **or** Crudité w/Dip
- Tossed Garden Salad with Fresh Rolls and a Choice of Dressings
- Herb Roasted Chicken, Ham or Pork Loin Accompanied by Traditional Bread Stuffing, Yukon Mashed Potatoes, Fresh Seasonal Vegetable
- Yankee Pot Roast
- A Selection of Seasonal Desserts
- Coffee, Decaffeinated Coffee and Tea

Included Linens and Enhancements

- Holiday Centerpieces
- Floor Length Linen
- Coordinating Napkins
- Decorated Holiday Buffet
- Decorated Christmas Tree



*25 Person Minimum Guarantee Required For Lunch Packages.

Prices Do Not Include 7% Tax or 22% Administrative Fee

HOLIDAY DINNER PACKAGES

SNOWFLAKE PACKAGE

\$43.00 Per Person Plated

\$50.00 Per Person Buffet

Food & Beverage

- Plated Dinner or Buffet to Include:
 - One Cocktail Hour Display
 - One Salad Selection with Fresh Rolls and Butter
 - Two Entrée Selection Plus a Vegetarian Entrée with Chef's Choice Starch & Seasonal Vegetables
 - One Dessert Selection for Plated Dinner
 - A Selection of Seasonal Desserts w/ Buffet
 - Coffee, Decaffeinated Coffee and Tea

Included Linens and Enhancements

- Holiday Centerpieces
- Floor Length Linen
- Coordinating Napkins
- Decorated Holiday Buffet
- Decorated Christmas Tree
- 20 x 20 Dance Floor



ICICLE PACKAGE

\$57.00 Per Person Plated

\$64.00 Per Person Buffet

To Include all Items from the Snowflake Package Plus the Following Additions:

Food & Beverage

- One Additional Entrée Selection
- One Additional Cocktail Hour Display
- Two Butler Passed Hors d'oeuvres

WINTER WONDERLAND

\$76.00 Per Person Plated

\$83.00 Per Person Buffet

To Include all Items from the Snowflake and Icicle Packages Plus the Following Additions:

Food & Beverage

- Two Additional Butler Passed Hors d'oeuvres or One Additional Cocktail Hour Display
- One Additional Starter
- Upscale Coffee Station to Include: Cinnamon, Nutmeg, Candy Canes, Chocolate Shavings, and Whipped Cream plus a Variety of Flavor Shots

Room, Linens and Enhancements

- Choice of Chair Covers (White or Black) and Coordinating Sash

*50 Person Minimum Guarantee Required For All Packages.

Prices Do Not Include 7% Tax or 22% Administrative Fee

COCKTAIL HOUR DISPLAYS

WINTER MEDITERRANEAN DISPLAY

Toasted Pita Chips with Seasonal Hummus
Goat Cheese Pesto
Grilled Vegetable Skewers
Marinated Green Olives and Kalamata Olives

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

GARDEN VEGETABLE CRUDITÉ

Fresh Vegetables to Include: Broccoli, Carrots,
Celery, Cucumbers and Tomatoes

Vegetable Hummus and Buttermilk Herb Dip

CHARCUTERIE Add \$6.00 Per Person

Artisanal Charcuterie

Traditional Condiments and Pickles

Sliced Baguettes

Add Fresh Seasonal Fruit for \$6 Per Person

Add Baked Brie for \$6 Per Person

BUTLER PASSED HORS D'OEUVRES

GARDEN

Tomato Soup Shooters with Mini Grilled Cheese
Vegetable Pot Stickers
Cranberry Pecan Cheese Balls
Mini Caprese Skewer
Brie and Cranberry Puff Pastry Bites
Gorgonzola Pear Crostini
Asiago and Balsamic Caramelized Onion Focaccia

SEA

Coconut Shrimp with Apricot Marmalade
Crabmeat Stuffed Mushrooms
Sea Scallop Wrapped in Bacon
Cranberry Chipotle Shrimp Skewers
Horse Radish Shrimp

LAND

Pecan Crusted Chicken Strips
Mini Beef Wellington in a Puff Pastry
Meatball with a Pomegranate Glaze
Cranberry Pecan Chicken Salad Bites
Tenderloin Crostini with Horseradish Aioli
Chicken Pot Stickers



SOUP

New England Clam Chowder

Tuscan Minestrone Soup

Butternut Crab Bisque

SALADS

Classic Caesar Salad with Garlic Herb Croutons and Shaved Parmesan

Tossed Garden Salad with Garden Fresh Vegetables and Choice of Dressings

Roasted Beet and Goat Cheese Salad

ENTREES

All Entrees Served With Chef's Choice of Starch and Seasonal Vegetables

FISH

Parmesan Panko Herb Crusted Cod

Baked Haddock with Brown Butter

Grilled Salmon with Citrus Tomato Salsa

Maple Walnut Crusted Salmon

BEEF/PORK

Prime Rib served with Au Jus and Horseradish

Crusted Beef Tenderloin with Gorgonzola Cream Sauce

Honey Balsamic Glazed Tri-Tip Steak

Pomegranate Glazed Pork Loin

Roast Pork with Apples and Onions

Bourbon Honey Glazed Ham

CHICKEN

Cranberry Balsamic Chicken Breast

Baked Maple Airline Roasted Chicken

Lemon Butter Chicken Breast

VEGETARIAN

Pumpkin Ravioli with Sage Cream Sauce

Baked Butternut Squash Risotto

Pasta Primavera

Vegan Spinach Mushroom Ravioli

Vegan Butternut Ravioli

DESSERTS

BUFFET:

Includes Assorted Fruit Pies, Petit Fors and Assorted Holiday Cakes

PLATED: (Choose 1)

Chocolate Mousse in a Milk Chocolate Cup

Apple Crisp with a Caramel Drizzle and Vanilla Bean Ice Cream

Festive Holiday Cheese Cake



DELICIOUS ENHANCEMENTS

SPECIALTY STATIONS

ROASTED STEAMSHIP ROUND OF BEEF/ PRIME RIB/ ROAST TENDERLOIN CARVED TO ORDER*

Served with Silver Dollar Rolls, Horseradish Cream Sauce and Assorted Condiments
\$21, \$25 or \$27 Per Person

WHOLE BAKED HAM OR TURKEY BREAST CARVED TO ORDER*

Served with Silver Dollar Rolls & Assorted Condiments
\$15 Per Person

PASTA STATION*

Penne Pasta, Cheese Filled Tortellini & Egg Fettuccine, Tossed in Your Choice of Sauce: Alfredo, Pesto, or Tomato Basil Served with Assorted Italian Specialty Breads
\$18 Per Person

SLIDER STATION

Beef, Chicken and Pulled Pork on a Mini Brioche Bun and Traditional Condiments.
\$21 Per Person

MAC & CHEESE STATION

Gorgonzola Cheese, Pico De Gallo, Chicken, Broccoli, Jalapenos and Bacon
\$21 Per Person

*Requires an Attendant

Attendant fee of \$125
1 Attendant is required per 50 guests

POTATO BAR

Sweet and Yukon Gold Mashed Potato or Baked Potato, Bacon, Cheddar Cheese, Whipped Butter, Jalapenos, Sour Cream, Roasted Garlic, Mushrooms and Scallions
\$18 Per Person

FRENCH FRY BAR (Choose 3)

House Fries, Bistro Fries, Poutine Fries, Sweet Potato Fries, or Tempura Fries with Traditional Condiments.
\$20 Per Person

HOLIDAY COFFEE STATION

Freshly Brewed Coffee or Decaf with Flavorful Toppings: Cinnamon, Nutmeg, Crushed Candy Canes, Chocolate Shavings & Whipped Cream plus a Variety of Flavor Shots
\$7.00 Per Person

HOT COCOA STATION

House Made Hot Cocoa with Flavorful Toppings: Cinnamon, Nutmeg, Crushed Candy Canes, Chocolate Shavings & Whipped Cream plus a Variety of Flavor Shots
\$7.00 Per Person

**Combine Holiday Coffee and Hot Cocoa Station
\$12.00 per person**

PLATED DINNER ENTREE UPGRADES

Filet Mignon and Rosemary Skewered Scallops

Red Wine Demi Glace
+ \$7 Per Person

Grilled Filet Mignon and Maine Lobster Tail Béarnaise

+ Market Price



Prices Do Not Include 7% Tax or 22% Administrative Fee

BAR OPTIONS

OPEN BAR PER PERSON

CALL BAR PACKAGE

Tito's, Tanqueray, Parrot Bay Rum, Captain Morgan, Bacardi, Jack Daniel's, Johnny Walker Red, Suaza Tequila, Selection of Domestic & Premium Beers, House Wines and Soft Drinks

Per Person Per Hour Pricing:

One Hour: \$20
Two Hour: \$28
Three Hour: \$38
Four Hour: \$42

TOP SHELF PACKAGE

To include all items from the Call Bar Package plus the following additions:

Sailor Jerry, Grey Goose, Bombay Sapphire, Makers Mark, Crown Royal, Glenfiddich 12yr, Patron, Premium Cordials, Selection of Domestic & Premium Beers, Premium Wines and Soft Drinks

Per Person Per Hour Pricing:

One Hour: \$26
Two Hour: \$34
Three Hour: \$44
Four Hour: \$48

Under 21 Years of Age: \$6 Per Person

Beverage Details

We provide one (1) Bartender for every 100 guests. If you request additional bartenders for your event, there will be an additional fee of \$150 per bartender.

House Wine Pass \$6 Per Person, Per Pass

Wine Selections

HOUSE WINE

Canyon Road

Cabernet, Merlot, Pinot Noir, White Zinfandel, Chardonnay and Pinot Grigio

PREMIUM WINES

The Seeker Pinot Grigio, Avalon Chardonnay, Poema Cava Brut, A to Z Pinot Noir, Murphy Good Red Blend, Avalon Cabernet

SUPER PREMIUM WINES

St. Francis Chardonnay, Mason Sauvignon Blanc, Kendall Jackson Chardonnay, St. Francis Cabernet, Kendall Jackson Cabernet



CONSUMPTION BAR

Beverage Pricing:

Soft Drink	\$2.50
Standard Beer	\$6.00
Craft Beer	\$7.00
House Wine	\$7.50
Premium Wine	\$10.00
Super Premium Wine	\$13.00
House Drink	\$7.50
Call Drink	\$8.75
Top Shelf Drink	\$10.00

All Host Bars and Tickets will be on Consumption with a 22% Administrative Fee

YOUR EVENT

PARKING

SOUTHBRIDGE HOTEL & CONFERENCE CENTER Provides Complementary Self Parking.

GUEST COUNT

Your Group is Responsible for Providing Place Cards Indicating the Entrée Selection for Plated Meal of Each Guest Along with the Guaranteed Breakdown of Choices 10 Days prior to the Event Along with Final Payment.

EVENT FEES AND TAX

- 22% Taxable Administrative Fee on all Applicable Items
- 7% Sales Tax on all Applicable Items
- Variable Room Rental Fees
- Specialty Stations Require an attendant Fee of \$125 per station. 1 Attendant is required per 50 Guests
- Additional Bartender Fee - \$150

TAKE THE ELEVATOR HOME

In the spirit of the Holiday Season, for your guests' comfort and convenience, you can reserve a block of rooms at a special discounted holiday celebration rate of **\$89 plus tax**

Your guests simply refer to your company when calling to reserve their rooms to receive the special rate.

We will also provide you with a custom URL Link for online reservations.

Check In is at 3:00 PM
Check Out is at 11:00 AM



WE LOVE OUR COMMUNITY!

Bring in \$100 Worth of Unwrapped Toys for **Southbridge Cops 4 Kids**
Receive a Complimentary Gift Certificate for a Future Overnight Stay!

