

YOUR HOLIDAY PARTY~OUR FOCUS 2019



**SOUTHBRIDGE HOTEL & CONFERENCE
CENTER®**

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SOUTHBRIDGE
Hotel & Conference Center

HOLIDAY LUNCH BUFFETS

Available Sunday–Friday 11:30am–3pm

JINGLE BELLS

\$22.00 Per Person

Food & Beverage

Buffet to Include:

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

OH, WHAT FUN!

\$27.00 Per Person

Food & Beverage

Buffet to Include:

- International and Domestic Cheese **or** Sliced Fruit Display **or** Crudite w/Dip
- Tossed Garden Salad with Fresh Rolls and a Choice of Dressings
- Herb Roasted Turkey 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

\$32.00 Per Person Plated

\$37.00 Per Person Buffet

Food & Beverage

- Plated Dinner or Buffet to Include:
 - One Salad Selection with Fresh Rolls and Butter
 - One 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

ICICLE PACKAGE

\$47.00 Per Person Plated

\$52.00 Per Person Buffet

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

Food & Beverage

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

Included Linens and Enhancements

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

WINTER WONDERLAND

\$57.00 Per Person Plated

\$62.00 Per Person Buffet

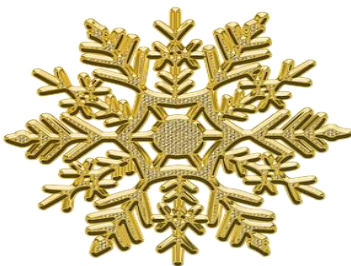
To Include all Items from the Snowflake and Icicle Packages Plus the Following Additions:

Food & Beverage

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

Artisanal Charcuterie

Traditional Condiments and Pickles

Assorted Cheese Selection

Sliced Baguettes

Add Fresh Seasonal Fruit for \$4 Per Person

BUTLER PASSED HORS D 'OEUVRES

GARDEN

Tomato Soup Shooters with Mini Grilled Cheese
Edamame Pot Stickers
Brie and Apple Honey Crostini
Cranberry Pecan Cheese Balls
Mini Caprese Skewer
Pear, Brie and Caramelized Onion Quesadilla Bites
Caramel Apple Cream Cheese Bites
Brie and Cranberry Bites
Siracha Deviled Eggs

SEA

Coconut Shrimp with Apricot Marmalade
Crabmeat Stuffed Mushrooms
Sea Scallop Wrapped in Bacon
Smoked Salmon Pinwheels
Jumbo Shrimp Cocktail
Cranberry Chipotle Shrimp Skewers

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
Bacon Brown Sugar Smokies
Chicken Pot Stickers



SOUP

New England Clam Chowder

Tuscan Minestrone Soup

Butternut Crab Bisque

SALADS

Mesclun Greens, Orange Segments,
Pecans and Blue Cheese Crumble with
Balsamic Vinaigrette

Mesclun Greens, Port Poached Pears
and Candied Walnuts with Gorgonzola Honey
Thyme Vinaigrette

Classic Caesar Salad with Garlic Herb
Croutons and Shaved Parmesan

Tossed Garden Salad with Garden Fresh
Vegetables and Choice of Dressings

ENTREES

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

FISH

Baked Haddock with Brown Butter

Prosciutto Maple Salmon

Maple Walnut Crusted Salmon

BEEF

Espresso Rubbed Ribeye Steak

Pinwheel Stuffed Flank Steak with Boursin
Cheese, Spinach and Roasted Peppers

Sage Crusted Beef Tenderloin with
Gorgonzola Cream Sauce

Balsamic Glazed Tri-Tip Steak

CHICKEN

Baked Pecan Crusted Chicken Breast

Cranberry Balsamic Chicken Breast

Baked Maple Airline Roasted Chicken

Chicken Cordon Blue

VEGETARIAN

Pumpkin Ravioli with Sage Cream Sauce

Baked Butternut Squash Risotto

Pasta Primavera

Polenta Rounds with Wilted Spinach and
Roasted Mushrooms

DESSERTS

BUFFET:

Includes Assorted Fruit Pies, Petit Fours, Yule Log
and Assorted Holiday Cakes

PLATED: (Please Choose 1)

Chocolate Mousse in a Milk Chocolate Cup

Yule Log

Apple Dumpling with a Caramel Drizzle and
Vanilla Bean Ice Cream

Festive Holiday Cheese Cake



DELICIOUS ENHANCEMENTS

SPECIALTY STATIONS

SEAFOOD RAW BAR*

Jumbo Iced Shrimp, Snow Crab Claws, Oysters on the Half Shell, Served with Cocktail Sauce, Crackers & Assorted Condiments
\$ Market Price Per Person

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

Served with Silver Dollar Rolls, Horseradish Cream Sauce and Assorted Condiments
\$15.95, \$17.95 or \$19.95 Per Person

WHOLE BAKED HAM OR TURKEY BREAST CARVED TO ORDER*

Served with Silver Dollar Rolls & Assorted Condiments
\$13.95 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
\$11.95 Per Person

SLIDER STATION

Beef, Chicken and Pulled Pork on a Mini Brioche Bun and Traditional Condiments.
\$14.95 Per Person

MAC & CHEESE STATION

A Variety of Pastas with Four Cheese Sauce, Gorgonzola Cheese, Pico De Gallo, Chicken, Broccoli, Peas, Blue Cheese Crumble, Caramelized Onions and Bacon
\$14.95 Per Person

*Requires an Attendant

Attendant fee of \$75
1 Attendant is required per 75 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
\$12.95 Per Person

FRENCH FRY BAR

House Fries, Bistro Fries, Lobster Poutine Fries
Sweet Potato Fries and Tempura Fries with Traditional Condiments.
\$13.95 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
\$5.00 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
\$5.00 Per Person

**Combine Holiday Coffee and Hot Cocoa Station
\$8.00 per person**

PLATED DINNER ENTREE UPGRADES

Seared Seabass

Roasted Tomato Beurre Blanc
+ \$4 Per Person

Prime Rib au Jus

+ \$2 Per Person

Filet Mignon and Rosemary Skewered Scallops

Red Wine Demi Glace
+ \$5 Per Person

Grilled Filet Mignon and Maine Lobster Tail Béarnaise

+ Market Price



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

BAR OPTIONS

HOSTED BAR PER PERSON

CALL BAR PACKAGE

Tito's , Tanqueray, Malibu, Captain Morgan, Bacardi, Jack Daniel's, Johnny Walker Red, Jose Cuervo Gold, Selection of Domestic & Premium Beers, House Wines and Soft Drinks

Per Person Per Hour Pricing:

One Hour: \$18
Two Hour: \$26
Three Hour: \$36
Four Hour: \$40

TOP SHELF PACKAGE

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

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: \$24
Two Hour: \$32
Three Hour: \$42
Four Hour: \$46

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.

Wine Pass is Available for \$6 Per Person

Wine Selections

HOUSE WINE

Canyon Road

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

PREMIUM WINES

Hangtime Pinot Noir, Crios Malbec, DaVinici Chianti, Nobilissima Pinot Grigio, Coppo Moncalvina Moscato, Benziger Sauvignon Blanc

SUPER PREMIUM WINES

St. Francis Cabernet & St. Francis Chardonnay



CONSUMPTION BAR

Beverage Pricing:

Soft Drink	\$2.50
Domestic Beer	\$5.50
Imported Beer	\$6.50
House Wine	\$7.50
Premium Wine	\$8.75
Super Premium Wine	\$11.00
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 \$75 per station. 1 Attendant is required per 75 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

\$79 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 3pm
Check Out is at 12 noon



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 & Breakfast for Two!

