

Ambrosia

◆ WEDDINGS & EVENTS ◆



WEDDING PACKAGES

Elegance at its best...

2 Washington Street Foxboro, MA 02035
508-668-7200
www.ambrosiaweddings.com

We welcome you to the stylish & sophisticated *Ambrosia*... the premier New England Venue for Weddings and Events. Our facility embodies elegance and class from the beautifully landscaped veranda to our gorgeous interior with its sparkling chandeliers and tastefully designed ballrooms.

Whether you are planning an intimate celebration or grand affair, our spacious and flexible ballrooms accommodate receptions of all sizes and our culinary and service staff will exceed all of your expectations.

The organized, trained, & meticulous event staff will assist you through this memorable journey from the initial planning stages through the execution of your event to ensure that every detail is catered to.

Ambrosia offers three levels of wedding package to cater to your distinct needs and budget. In addition to the package selections, we can customize your event with our preferred team vendors. We have exclusive relationships with consultants for decorations, DJ-entertainment, photography, hotel/motel reservations for out of town guests, taxi-shuttle services, invitations and more.

Ambrosia at a glance:

- Elegant ballrooms with sparkling chandeliers and oversized dance floors
- Landscaped veranda and gazebo for your photographs
- Indoor and outdoor options for your ceremony
- Experienced wedding specialists to assist you throughout the planning process
- A diverse culinary team specializing in a wide array of American and international cuisines
- Spacious Bride and Grooms suites with private restroom, vanity and bridal lounge
- Affordable wedding packages, customized to fit your needs
- Convenient location between Boston and Providence
- Ample, free parking for your guests

Contact us to arrange a tour of our beautiful venue and discuss how our team of professionals can assist you in the creation of your special day.

508-668-7200

Silver Package

- Elegant ballroom rental for 5 hours
- Use of our spacious bridal suite with champagne for wedding party upon arrival
- White or ivory floor length linens with choice of color napkin
- Champagne toast for your guests
- Custom wedding cake by Konditormeister bakery
- Bartender service – cash bar and open bar options available

Gold Package

- Elegant ballroom rental for 5 hours
- Use of our spacious bridal suite with champagne for wedding party upon arrival
- White or ivory floor length linens with choice of color napkin
- Choice of silver or gold charger plates
- Champagne toast for your guests
- Custom wedding cake by Konditormeister Bakery
- Bartender service – cash bar and open bar options available
- White spandex chaircovers with choice of color sash
- Assorted Imported and Domestic Cheese Display
- Choice of two entrée selections at no additional charge
- 2 Bottles of house wine for each guest table
- LED ballroom uplighting in choice of colors

Platinum Package

- Elegant ballroom rental for 5 hours
- Separate cocktail room during cocktail hour and complete bartender service
- One hour open bar during cocktail hour with house, liquors, beer and wine
- Use of our spacious bridal suite with champagne for wedding party upon arrival
- White or ivory floorlength linens with choice of color napkin
- Champagne toast for your guests
- Custom wedding cake by Konditormeister bakery
- Assorted imported and domestic cheese display
- Choice of three butler passed hors d'oeuvres during cocktail hour or 1 additional display
- Choice of two entrée selections at no additional charge
- Choice of chiavari chairs or white spandex chaircover with choice of color sash
- LED ballroom uplighting in choice of colors

All wedding packages based on a minimum of 125 guests

Prices available for smaller groups

Plated Dinner Selections

Poultry

Chicken Ambrosia

Sautéed chicken breast in white wine sauce with roasted peppers and broccoli florets

Chicken Francaise

Egg dipped breast of chicken sautéed with white wine and lemon sauce

Chicken Marsala

Sautéed boneless breast of chicken with mushrooms

Chicken Picatta

Sautéed boneless breast of chicken with lemon cream sauce and capers

Pineapple Mango Salsa Chicken

Grilled breast of chicken topped with fresh pineapple and mango with tri-colored peppers, Vidalia onion, tomatoes, cilantro and lime juice

Breast of Chicken with choice of stuffing and supreme sauce

- *wild rice and sausage*
- *sage and mushroom duxelle*
- *cranberry, sage and cornbread*
- *spinach, sundried tomato and fennel*

Seafood

Baked New England Haddock

With white wine, butter and breadcrumbs

Fresh Atlantic Salmon

Pan seared and topped with lemon, dill beurre blanc

Baked Stuffed Shrimp

Three jumbo shrimp stuffed with seafood stuffing

Vegetarian

Eggplant Parmesan

Lightly breaded eggplant layered with marinara, ricotta and mozzarella cheese

Vegetable Primavera Alfredo

Vegetables sautéed in a light Alfredo cream sauce with ziti pasta

All prices subject to 20% administrative fee and 7% state and local tax.

All prices subject to change without notice.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Plated Dinner Selections

Beef

Sliced Tenderloin of Beef

Wild mushroom bordelaise or red wine demi glace

Char-grilled 10 oz Filet Mignon

Red wine demi glace

Queen Cut Roasted Prime Rib

Roasted shallot au jus

Roasted Angus NY Sirloin

Served sliced with rosemary au jus

Surf & Turf

6 oz filet mignon and 2 baked stuffed jumbo shrimp

Accompaniments

All plated dinner selections include choice of salad course, starch and vegetable, rolls, butter and wedding cake and coffee station.

Salads

Mixed Greens

Tomato, cucumber, shaved carrots
Balsamic vinaigrette

Caesar

Crisp romaine, croutons tossed in Caesar
dressing with parmesan cheese

Greek

Crisp romaine with cucumbers, calamata olives
Feta cheese
Greek dressing

Starch

Herb Roasted Red Potatoes
Mashed Yukon Gold Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Long Grain and Wild Rice

Vegetables

Julienne Carrots and Green Beans
Glazed Baby Carrots
Sautéed Vegetable Medley
Green Beans Almandine
Roasted or Steamed Asparagus (market)

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Ambrosia Buffet

Entrees

Select two:

Sauteed Breast of Chicken:

- o *marsala*
- o *piccata*
- o *francaise*
- o *Ambrosia*
- o *Parmesan*

Baked New England Haddock *lemon butter and breadcrumbs*

Fresh Atlantic Salmon *lemon, dill beurre blanc*

Roast Top Sirloin of Beef *au jus*

Vegetable Primavera Alfredo *vegetables sautéed in a light Alfredo cream sauce with ziti pasta*

Eggplant Parmesan *lightly breaded eggplant layered with marinara, ricotta and mozzarella cheese*

Stuffed Shells *marinara sauce*

Carving Station Enhancements

Priced per guest:

New York Sirloin Strip *rosemary au jus*

Roast Prime Rib of Beef *au jus*

Pineapple Glazed Ham

Roast Turkey Breast *traditional gravy*

Roast Pork Loin *three berry glaze*

Accompaniments

All plated dinner selections include choice of salad course, starch and vegetable, rolls, butter, wedding cake and coffee station.

Salads

Mixed Greens

*Tomato, cucumber, shaved carrots
Balsamic vinaigrette*

Caesar

*Crisp romaine, croutons tossed in Caesar
dressing with parmesan cheese*

Greek

*Crisp romaine with cucumbers, calamata olives
Feta cheese
Greek dressing*

Starch

*Herb Roasted Red Potatoes
Mashed Yukon Gold Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Long Grain and Wild Rice*

Vegetables

*Julienne Carrots and Green Beans
Glazed Baby Carrots
Sauteed Vegetable Medley
Green Beans Almandine
Roasted or Steamed Asparagus (market)*

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Hors d'oeuvres

Prices based on 100 pieces

- Spanakopita** spinach & feta cheese in phyllo wrap
- Stuffed Mushrooms** traditional duxelles, sage stuffing
- Stuffed Mushrooms** with spinach and sausage
- Breaded Cheese Ravioli** cheese filled, lightly breaded, fried to golden brown
- Macaroni & Cheese Bites** with gorgonzola
- Scallops Wrapped in Bacon**
- Coconut Shrimp** with ginger dipping sauce
- Shrimp Cocktail** jumbo shrimp served with cocktail sauce and lemon
- Smoked Salmon Crostini** dill crème fraiche
- Mini Maryland Crabcakes** with remoulade sauce
- Vegetable Spring Rolls**
- Beef Wellington** beef tenderloin layered with mushroom duxelles and pate, wrapped in puff pastry
- Skewered Beef Teriyaki**
- Skewered Chicken Teriyaki**
- Skewered Tandoori Chicken**
- Skewered Tandoori Beef**
- Tenderloin Crostini** horseradish cream
- Chicken Cordon Bleu** chicken breast wrapped with ham and Swiss cheese lightly breaded and baked

Stationed Hot Hors d'oeuvres

Priced per tray

- Mozzarella Sticks** with marinara sauce
- Swedish Meatballs** with Mornay
- Italian Meatballs** with marinara
- Chicken Fingers** choice of buffalo, sweet and sour, honey mustard

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Stationary Display

Priced per guest, based on a minimum of 50

Fresh Vegetable Crudite

Seasonal assorted vegetables with ranch, onion and roasted pepper dips

Fruit Display

Seasonal sliced fresh fruit, berries and grapes

Grilled Vegetables

Assorted squash and peppers, portabella mushrooms, asparagus, tomatoes and seasonal vegetables with pesto and shredded parmesan cheese, focaccia and assorted breads

Antipasto

An assortment of cured meats and aged cheeses, marinated mushroom, artichoke hearts, fire roasted red and yellow peppers, assorted olives, sun dried tomatoes in oil and dried mission figs served with focaccia and baguettes

Specialty Cheese Board

*Assorted specialty imported and domestic cheeses displayed cubed, sliced and shaved, accented with preserves, mustards and honeys.
Garnished with seasonal fruits and served with assorted crackers*

Mezza Platter

Traditional hummus, roasted red pepper hummus, spinach and artichoke hummus, Tabouleh, baba ganoush, marinated artichoke hearts, kalamata olives, fresh figs, olive tapenade, stuffed grape leaves, Israeli cous cous with feta cheese, fire roasted red and yellow peppers & tzatziki served with pita bread and pita crisps

Seafood Raw Bar

Freshly shucked oysters & littlenecks, smoked mussels. cocktail shrimp, blue crab claws. Served with horseradish cocktail, green goddess and champagne mignonette sauces. Garnished with lemon & lime wedges

Norwegian Cold Smoked Salmon Platter

*Smoked salmon, capers, chopped egg yolks and whites, diced tomatoes, diced gerkins, diced red onions, cream cheese with dill.
Served with rye toast points.*

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Menu Enhancements

First Course

Shrimp Cocktail *three jumbo shrimp served with cocktail sauce*

Melange of Fresh Fruit *fresh sliced fruit and berries topped with whipped cream*

Minestrone Soup *vegetables, cannellini beans, tomatoes and ditalini pasta*

Italian Wedding Soup *mini meatballs, escapole in a rich chicken stock*

New England Clam Chowder *clams, diced potatoes and fresh cream*

Lobster Bisque *fresh lobster meat, sherry cream sauce*

Seasonal Salads

as an upgrade to our salad accompaniments

Pear, Candied Walnut and Gorgonzola Salad

Freshly sliced Pears set on a bed of mixed field greens and topped with Gorgonzola cheese and served with raspberry vinaigrette.

Strawberry Salad

Fresh mixed field greens topped with sliced strawberries, Feta Cheese candied pecans. Served with a poppy seed dressing

Caprese Salad

Heirloom tomatoes, fresh mozzarella, basil, balsamic glaze
Served on a bed of field greens

Pasta Course

Choice of Pasta:

Penne, Cavatelli, Gnocchi, Cheese Tortellini, Ravioli

Choice of Sauce:

Marinara, Alfredo, Pesto, Alla Vodka

Intermezzo

Lemon, Raspberry or Strawberry Sorbet

Dessert Displays & Late Night Snacks

Priced per guest, based on a minimum of 50

Chocolate Fountain

flowing dark chocolate fountain with lady fingers, rice crispy treats, fresh strawberries, pineapple, bananas, marshmallows

European Pastry Display

assorted Italian Cookies and pastry's to include:

Neapolitans, anisette and amaretto biscotti & Cookies, mini cannoli's, tiramisu, éclairs, chocolate dipped strawberries, baklava and assorted petite fours

Custom Candy Tables

Our event staff will customize a candy display to suit your tastes and theme

Cookies and Brownies

Freshly baked chocolate chip, oatmeal and sugar cookies with chocolate brownies, served with chilled milk shooters

Chicken fingers and French fries

With ketchup, honey mustard and sweet and sour sauces

Cheese and Peperoni Flatbread Pizzas

Sweet Italian Sausages

served with sub rolls, sautéed peppers and onions

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Wedding Ceremonies

Ambrosia offers both indoor and outdoor options for your ceremony. The garden veranda is a peaceful oasis of luxury. The white trellised arbor provides a stunning backdrop for your vows. The Athenian Rooms provide a romantic indoor setting as well.

Your ceremony at Ambrosia includes:

- A 30 minute ceremony prior to your reception
- Ceremony chairs
- Private Bride and Groom suites available 2 hours prior to your ceremony
- A scheduled ceremony rehearsal
- On-site coordination by our professional staff
- Indoor ceremony space available in the event of incimate weather

\$750.00

A list of ceremony officiants is available upon request



Additional Information

Event Time:

Package prices are based on a five hour event time including cocktail hour and reception. Overtime is at the rate of \$750.00 per hour and based on availability.

Deposit and Payment:

A deposit of \$2,500.00 is required to confirm a date and time. A second deposit of \$2,000.00 is due three (3) months prior to your wedding. Final payment is due 7 days in advance of the function based on the final guarantee. Final payment may be made in the form of cash or certified check. Personal checks are not accepted. A 3% service charge will be assessed on all credit card payments.

Cancellation:

In the event the agreement is cancelled by the client before the function is held, the deposit less a \$500.00 administration fee will be returned provided that Ambrosia is able to re-book the space reserved, on the same date and time, with a similar function having the equivalent expense in food and at least the same minimum number of guests guaranteed at the time of booking. In the event that Ambrosia is not able to re-book as set forth above, Ambrosia will keep the entire deposit as set forth above as liquidated damages.

Menu Selection and Minimum Guest Count:

Menu selection shall be arranged with Ambrosia at least (4) weeks in advance of the function date. If a choice of entrée is offered to your guests, selection should be made prior to ordering the invitations.

Final Guarantee Due Date:

A minimum guaranteed count is due (7) days prior to your function date. This final count represents the minimum number of guests that you will be billed. The final count cannot be decreased but may be increased up to (5) percent (72) hours before the event. Incidental charges may be paid the day of the event by cash or credit card.

Food and Beverage:

Due to insurance and health code regulations, all food and beverage must be provided by Ambrosia and is not allowed to be removed from the premises. In accordance with Massachusetts State law, alcoholic beverages may not be brought in (this applies to guest favors) or removed from the premises. Ambrosia reserves the right to refuse alcohol service to anyone at any time. Ambrosia reserves the right to discontinue bar service for any reason. Proper identification is required by all guests.

Special Menus:

Any food allergies or dietary restrictions must be communicated (7) days before the event.

Room Fee:

Room fees are assessed on an event basis and are based on the number of guests, food and beverage requirements, date and time. Please contact your event specialist for details.

Prices:

Prices are subject to change without notice. Prices do not include a 20% administrative fee (this fee is not a gratuity or service charge), (6.25%) Massachusetts sales tax and a (.75%) local tax.

Linen:

Guest table linens and up to 3 place card, gift and head tables are included in the package cost. Additional linens are available. Rates vary according to size and selection.