



Wedding Packages

Charter Oak Country Club ■ 394 Chestnut St., Hudson, MA ■ www.charteroakcc.com ■ 978.562.0800 x610



Packages

All Wedding Packages Include:

*On-site Event Coordination
Private Wedding Suite for Wedding Party
Floor Length Linens and Oversized Dance Floor
Plated or Elegant Buffet Style Menu
Champagne Toast
Complimentary Private Menu Tasting
Cake Cutting and Bartending Services
Ample Parking & Magnificent Photo Opportunities.*

SIGNATURE PACKAGE

\$115.00 Per Person

Champagne Toast
One Hour Open Bar Service
Imported and Domestic Cheese & Crudit  Display
Choice of 4 Passed Hors D'Oeuvres Selections
Mixed Greens Garden Salad or Classic Caesar Salad
Plated Menu with Two Entr e Selections or Elegant Buffet
Coffee Station with Coffee, Tea and Decaf

PREMIERE PACKAGE

\$135.00 Per Person

Champagne Toast
One Hour Open Bar Service
Imported and Domestic Cheese & Crudit  Display
Choice of 5 Passed Hors D'Oeuvres Selections
Choice of Upgraded Salad
Plated Menu with Two Entr e Selections or Elegant Buffet
Choice of Additional Reception Display (Excludes Market Priced Items)
Mini Pastries & Chocolate Dipped Strawberry Platters for each Guest Table
Coffee Station with Coffee, Tea and Decaf

ELITE PACKAGE

\$165.00 Per Person

Chiviari Chairs
Champagne Toast
One Hour of Open Bar Service
Wine Service ~ Two Pours with Dinner
Imported and Domestic Cheese & Crudit  Display
Choice of 6 Passed Hors D'Oeuvres Selections
Choice of Upgraded Salad
Plated Menu with Two Entr e Selections or Elegant Buffet
Choice of Additional Reception Display (Excludes Market Priced Items)
Mini Pastries & Chocolate Dipped Strawberry Platters for each Guest Table
Coffee Station with Coffee, Tea and Decaf

- MINIMUMS/RESTRICTIONS - \$15,000 FOOD minimum (before Club Fee and Tax) on Saturdays, during the months of May, June, September & October; includes Sundays of Holiday weekends
- 20% package discount in January / February / March (no additional discounts apply)
- 10% package discount on Fridays & Sundays, November - August (excluding holiday weekends)
- Our packages are designed for 130 guests or more, but can be customized for fewer guests or additional items.

Hors D'oeuvres

HOT HORS D' OEUVRES (PRICED PER 100 PIECES)

Miniature Maryland Crab Cakes	\$375
Caribbean Coconut Dipped Shrimp, Sweet Thai Chili	\$375
Bacon Wrapped Scallops (GF*Available)	\$375
Bacon Wrapped Dates, Stuffed with Chorizo (GF)	\$375
Lobster & Shrimp Mac N' Cheese Fritters	\$375
Miniature Chicken Cordon Bleu	\$300
Thai Chicken Spring Roll, Teriyaki Sauce	\$325
Arepas with Chorizo, Manchego Cheese (GF)	\$375
Potato Pancakes with Applesauce (V)	\$275
Quinoa, Zucchini & Pine Nut Fritters (V)	\$325
Spinach & Goat Cheese in Phyllo (V)	\$300
Raspberry & Brie Puff Pastry Sachets, with Almonds (V)	\$300
Peach BBQ Brisket Wrapped in Pork Belly (GF)	\$350
Braised Beef & Manchego Empanada, Salsa	\$325
Asian Vegetable Spring Roll, Sweet Thai Chili (GF)	\$300
Pigs In A Blanket, Spicy Beer Mustard	\$300
Mini Bacon, Cheddar Burgers	\$375
Tandoori Chicken Skewers (GF)	\$375
Smoked BBQ, Pulled Pork on Mini Biscuit	\$300
Beef Brochette with Pepper and Onion, Rosemary Demi (GF)	\$325
Mini Beef Wellington, Horseradish Aioli	\$325
Grilled BBQ Shrimp, Spicy Honey (GF)	\$375
Coconut Chicken, Sweet N' Sour Sauce	\$325
Pan Seared Asian Chicken Dumplings, Ponzu Sauce	\$300
Vermont Cheddar Grilled Cheese, Tomato Soup Shooters (V)	\$375
Braised Shortrib with Horseradish Cream and Pickled Onion on a Biscuit	\$325

CHILLED HORS D' OEUVRES (PRICED PER 100 PIECES)

Shrimp Cocktail, Bloody Mary Cocktail Sauce (GF)	\$375
Grilled Tenderloin Crostini, Horseradish Aioli, Lemon Parsley Gremolata	\$325
Tomato Mozzarella Bruschetta (V)	\$300
Mini Lobster Salad, Toasted Brioche	\$425
Ahi Tuna Tartare, Fried Wonton Chip or Tasting Spoon (GF)	\$375
Antipasto Skewer: Prosciutto, Mozzarella, Artichokes, Genoa Salami (GF)	\$350
Smoked Salmon Rose, Dill Cream Cheese, Rye Toast	\$350
Mushroom Tart with Truffle Oil (V)	\$350
Sesame Crusted Tuna, Sliced Cucumber, Wasabi Aioli (GF)	\$375
Butternut Squash, Pomegranate, Goat Cheese Crostini (V)	\$300

(GF) = Gluten Free

(V) = Vegetarian

Reception Enhancements

Fresh Fruit Display	\$12 pp
Skewers of Assorted Fresh Melons, Strawberries, Pineapple, Mango and Grapes with Yogurt Dipping Sauce	
Imported and Domestic Cheese & Crudité Display	\$14 pp
Specially Imported & Domestic Cheeses, Dried Fruits, Jam and Grapes, Hummus, Crackers, Bread Sticks, Crostini, Seasonal Assorted Fresh Vegetables and Dressings	
Mediterranean Display	\$16 pp
Olive Tapenade, Hummus, Stuffed Grape Leaves, Grilled Vegetables, Lemon Chickpea Salad and Tabbouleh Served with Pita Chips, Tuscan Bean Salad and Marinated Olives	
Antipasto Display	\$18 pp
Selection of Italian Meats and Cheeses, Marinated Olives, Artichokes, Roasted Red Peppers, Grilled Vegetables, Cherry Tomatoes, Fresh Mozzarella, Aged Balsamic, Imported Olive Oil, Fresh Basil and Assorted Tuscan Bread & Bread Sticks	
*Smoked Salmon Display	\$18 pp
Smoked Salmon, Pastrami Salmon, Chopped Egg, Red Onion, Caperberries, Sour Cream, Chives, Lemon, Sliced Cucumber and Tomato, Toast Points, Mini Bagels	
New England Raw Bar Display (minimum 100 ppl)	Market
Shrimp Cocktail, Shucked Littleneck Clams, Shucked Oysters, Lemon, Old Bay Cocktail Sauce, Mignonette and Horseradish	
Bruschetta Bar	\$16 pp
Tomato Mozzarella, Mixed Olives and Caperberries, Mascarpone and Wild Mushroom, White Bean and Asparagus, Assorted Toast Points, Infused Olive Oils, Aged Vinegars, Crostini, Bread Sticks	

*These items are cooked to order and may not be served raw or undercooked. Consuming raw or undercooked fish, meat, egg or seafood may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Course Selections

ADDITIONAL COURSE SELECTIONS (priced per person)

Appetizer

\$14 pp

New England Crab Cake, Old Bay Remoulade
Shrimp Cocktail, Bloody Mary Cocktail Sauce
Ahi Tuna Tartare, Wonton Crisp, Crushed Avocado, Sesame Seeds
Wild Mushroom Risotto, Aged Parmesan, Herbs

Soup

Tomato Bisqué \$6 pp
Italian Wedding Soup with Meatballs \$6 pp
New England Clam Chowder \$7 pp
Lobster Bisqué \$7 pp

Pasta

\$5 pp

Tri Color Cheese Tortellini, Parmesan Alfredo
Wild Mushroom Ravioli, Pesto Cream Sauce
Penne, Tomato Florentine Sauce
Butternut Squash Ravioli, Goat Cheese, Sage Brown Butter Sauce

Sorbet

\$4 pp

Raspberry
Mango
Blood Orange
Strawberry Champagne

SALADS

Mixed Field Greens with Tomato, Cucumber & House Balsamic Vinaigrette
Classic Caesar with Homemade Caesar Dressing, Croutons & Parmesan Cheese

UPGRADED SALADS

\$4 pp

Greek Salad, Kalamata Olives, Feta, Red Onion, Greek Dressing
Heirloom Tomato, Sliced Mozzarella, Field Greens, Balsamic Reduction, Pesto, Basil Oil
Classic Wedge Salad, Iceberg, Tomato, Red Onion, Bacon, Bleu Cheese, Chives Roasted
Pear, Pecan Crusted Goat Cheese, Dried Cranberries, Arcadian Harvest Greens, White
Balsamic Vinaigrette
Baby Arugula, Frisée, Shaved Fennel, Radish, Orange Supremes, Shaved Parmesan,
Citrus Vinaigrette
Sweet Potato, Apple, Prosciutto & Smoked Gouda Served over Mixed Greens

Plated Entrées

Pan Seared Chicken Breast, Fig Port Sauce
Stuffed Chicken Cordon Bleu, Black Forest Ham, Swiss Cheese, Pan Gravy
Chicken Piccata, Lemon, Capers
Autumn Chicken, Stuffed with Sage and Cranberry Pan Gravy
Pan Seared Salmon, Lemon Thyme Beurre Blanc
Striped Bass, Tomato, Corn Sauce (Seasonal)
Swordfish Steak, Piccata Sauce
Crab Stuffed Shrimp - (4)
Short Rib, Truffle Demi Glace (Seasonal)
Heritage Pork Loin, Cider Mustard Sauce
Grilled Ribeye Steak, Pinot Noir Mushroom Sauce
Sliced Tenderloin, Demi Glace

**Upgraded Selection:* Grilled Filet Mignon with Demi-Glace

Market Price

Duet Plate Options

Sliced Tenderloin, Two Crab Stuffed Shrimp
Sliced Tenderloin, Pan Seared Salmon, Lemon Beurre Blanc
Pan Seared Chicken Scampi, Two Jumbo Poached Shrimp
Sliced Tenderloin, New England Crab Cake, Remoulade Sauce

Vegetarian & Vegan Specialties

Vegetable Vegan Ravioli, Roasted Tomato Sauce
Grilled Vegan Cauliflower Steak, Arugula, Pesto, Quinoa Pilaf
Roasted Vegetable Risotto
Ratatouille & Orzo Stuffed Bell Pepper, Ricotta Cheese
Roasted Tomato Sauce, Basil, Mozzarella Cheese
Panko Crusted Eggplant, Fire Roasted Tomato Sauce, Basil, Mozzarella Cheese

Children's Meal

(Under 12) Served with a Fruit Cup

\$25 pp

Chicken Fingers and French Fries with Dipping Sauce
Penne Pasta with Butter or Marinara Sauce
Macaroni and Cheese
Grilled Cheese and French Fries

Vendor Meals

\$50 pp

Entrée Course & Soft Drinks only

Wedding Buffet

Salad Selection *(Please Select One)*

Individually plated and served with warm rolls & butter

Mixed Baby Greens

Caesar Salad

Soup Selections *(Please Select One)*

Tomato Bisqué

Italian Wedding Soup with Mini Meatballs

New England Clam Chowder

Lobster Bisqué

Pasta Selection *(Please Select One)*

Penne Pasta with Rustic Marinara Sauce, Shaved Parmesan Cheese

Farfalle Pasta with Spinach & Tomato Alfredo

Campanelle Pasta with Pesto Cream

Tri-Color Tortellini with Alfredo Sauce

**Upgraded Selection: Shrimp may be added to any pasta dish (Market Price)*

Protein Selection *(Please Select Two)*

Chicken Piccata

Chicken Française

Chicken Marsala

Stuffed Autumn Chicken

Stuffed Chicken Cordon Bleu

New England Baked Haddock

Pan Seared Salmon, Lemon Thyme Beurre Blanc

Grilled Salmon, Mango Pineapple Salsa

Carved Selection *(Please Select One) Includes Appropriate Sauces*

Prime Rib of Beef

Roasted Turkey Breast

Glazed Ham, Pineapple Brown Sugar

Herb Roasted Pork Loin

**Upgraded Selection: Beef Tenderloin (Market Price)*

Starch Selection *(Please Select One)*

Rice Pilaf

Roasted Sweet Potatoes

Yukon Mashed Potatoes

Parmesan Herb Risotto

Confit Baby Potatoes, Garlic, Herbs

Roasted Fingerling Potatoes

Vegetable Selection *(Please Select One)*

Roasted Seasonal Vegetable Medley

Honey Glazed Baby Carrots

Roasted Cauliflower, Sage Butter

Haricot Verts with Garlic

Broccoli with Herb Butter

Roasted Asparagus, Lemon Oil

Late Night Options

(MINIMUM OF 50 PEOPLE)

*Slider Station *(Please Select Two)*

\$14 pp

Cheeseburger: American Cheese, Pickles, Ketchup

Nashville Chicken: Fried Chicken, Nashville Hot Sauce, Coleslaw

Meatball: Mozzarella Cheese, Marinara Sauce

BBQ Pulled Pork: Pickle Chips, Cheddar Cheese

Caprese: Fresh Mozzarella, Roasted Tomato, Basil

Cuban: Ham, Pulled Pork, Swiss Cheese, Mustard, Pickles

**ADD: Waffle Fries, Curly Fries or Tater Tots \$4 pp*

Late Night Bites *(Please Select Three)*

\$19 pp

Boneless Chicken Tenders - Buffalo or BBQ, Fried Mac N' Cheese Bites, Philly Cheesesteak Spring Rolls, French Fries, Tater Tots, Mozzarella Sticks, Pigs in a Blanket

Taco Bar

\$15 pp

Char-Grilled Chicken, Seasoned Beef, Cilantro - Lime Blackened Fish, Soft and Hard Shell Tacos, Shredded Lettuce, Salsa, Sour Cream, Guacamole, Onion, Cheese, Tomato, Tortilla Chips

Mac N' Cheese Bar

\$14 pp

Classic Yellow Cheddar Elbow, Baked Creamy Parmesan Fusilli

Topping Bar: Bacon, Scallions, Assorted Cheeses, Broccoli, Diced Chicken, Tomatoes, Chopped Spinach, Sautéed Mushrooms, Fried Onion Strings

Fry It Up

\$14 pp

Assortment of Stuffed Churros, Beignets and Fried Dough Bites, with Warm Chocolate and Salted Caramel Dipping Sauces, Horchata Whipped Cream

Hot Chocolate Station

\$6 pp

With Whipped Cream, Mini Marshmallows, Shaved Chocolate and Peppermint

**Add Assorted Cookies and Brownies for an Additional \$3 pp*

Apple Cider Station

\$5 pp

Served Hot or Chilled with Cinnamon Sticks

Entrée Sides & Accompaniments

Note: with a choice of TWO entrées, the starch and vegetable selection must be the same

STARCH

Rice Pilaf
Yukon Mashed Potatoes
Roasted Fingerling Potatoes
Confit Baby Potatoes, Garlic, Herbs
Parmesan Herb Risotto
Roasted Sweet Potatoes
Cauliflower Potatoes Au Gratin

VEGETABLE

Roasted Seasonal Vegetable Medley
Roasted Asparagus, Lemon Oil
Honey Glazed Baby Carrots
Broccoli with Herb Butter
Roasted Cauliflower, Sage Butter
Haricot Verts, Garlic

WEDDING CAKE ACCOMPANIMENTS

Wedding Cake will be Sliced and Individually Plated with choice of Drizzle Flavor, Whipped Cream and Wafer Cookie.

Drizzle Flavor Options:

Strawberry, Raspberry, Chocolate, Caramel

Chocolate Covered Strawberry	\$3 ea
Vanilla Ice Cream BonBons	\$5 per 2
Mixed Berries - Fresh Strawberry, Raspberry, Blackberry, Blueberry	\$2 pp

CHAMPAGNE ACCOMPANIMENTS

Strawberry	\$2 ea
Raspberry	\$1 per 2

Presentation Desserts

(MINIMUM OF 50 PEOPLE)

Chocolate Fountain	\$15 pp
Fresh Seasonal Fruit, Marshmallows, Pretzels, Rice Krispies, Pound Cake, Graham Crackers	
Ice Cream Sundae Bar	\$14 pp
Vanilla Bean & Chocolate Ice Cream, Hot Fudge, Caramel, Strawberry Sauce, M&Ms, Oreos, Gummy Bears, Sprinkles, Whipped Cream, Cherries	
Cookies & Milk	\$8 pp
Assortment of Chocolate Chunk, Double Chocolate Chunk, Oatmeal Raisin, Peanut Butter, and White Chocolate Macadamia Nut Cookies, with Ice Cold Milk and Chocolate Milk	
Viennese Display	\$14 pp
Assorted Mini Eclairs, Cannoli and Cheesecakes with an Assortment of Italian Cookies	
Eiffel Tower	\$18 pp
Assorted French Macaroons, Madeleines, Mini Tartlets and Assorted Mousse Cups	
Charter Oak Signature <i>(One platter per table)</i>	\$28 each
Platter of Chef's Selection of Chocolate Dipped Strawberries and Mini Pastries	

Beverage Pricing

DOMESTIC BEER \$5

Bud
Bud light

IMPORTED BEER \$6

Amstel Light
Harpoon IPA
Heineken
Non-Alcoholic
Seasonal Beer

WINE \$9

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Sauvignon Blanc
Merlot
Pinot Noir
Prosecco

CALL LIQUOR \$10

Absolut	Captain Morgan	Kahlua	Tanqueray
Absolut Citron	Dewar's	Malibu	Tito's Vodka
Bailey's	Goslings Rum	Bribon Tequila	Seagram' V.O.
Bacardi	Jack Daniels	Stoli Raspberry	
Beefeater	Jim Beam	Stoli Vanilla	

PREMIUM LIQUOR \$14

Bombay Sapphire	Johnnie Walker Black	Hendricks	Patron
Grand Marnier	Crown Royal	Grey Goose	
Jameson	Makers Mark	Ketel One	

All hosted bars are based on consumption and a 20% club charge and appropriate taxes will be added. All items with the exception of PREMIUM Liquor are included in the ONE hour open bar (as listed in the wedding package). If you wish to have a PREMIUM open bar for cocktail hour, it will be an additional \$5.00 per person. PREMIUM Liquor is also available based on consumption. Pricing subject to change without notice.

General Information

Payment Information - In order to secure a date for your event, a NON-REFUNDABLE deposit of \$2500 will be required with the signed agreement. Dates will be confirmed ONLY upon receipt of the deposit. 25% of the estimated total will be required at the time of your Menu Tasting. A 50% deposit of the estimated total will be due at thirty (30) days prior to your event and the remaining balance of 25% will be due seven (7) days prior once a final number of guests is given. Final guarantees are not subject to credit or reduction. Any additional charges, including HOSTED bar charges, if applicable, must be paid at the conclusion of your event. ALL deposits must be made by check or money order ONLY; Charter Oak Country Club does not accept credit cards as a form of payment. Prices may be subject to a 5% increase when booking more than 12 months in advance.

Additional Fees - Our Grand Ballroom can accommodate up to 275 guests, including a large dance floor. Room rental fees range from \$1,500 - \$2,500 and are based on the day of the week and time of year, and will be for FIVE hours of time: ONE hour for Cocktail Hour, with FOUR hours following for the Reception. An overtime extension of no more than one hour is available at a rate of \$350 per half hour, and must be arranged in advance. All events must conclude by 12:30AM. Our onsite Ceremony Fee is \$1,500, and will take place outdoors on the wedding patio; pricing includes 30 minutes of time, additional folding chairs and one rehearsal. Should the ceremony need to be moved indoors, the ceremony will take place in the Grand Ballroom. Wedding Rehearsals will be coordinated based upon availability of the space.

All food / beverage items (including Hosted Bar charges) are subject to a 20% Club Charge. This charge is not intended to be and is not a gratuity or a tip. No portion of the Club Charge is paid directly to any staff, whether regularly employed or engaged for functions. Unlike many hospitality businesses, Charter Oak is a NO TIPPING facility; the Club pays all staff a generous hourly wage, who understand not to expect any tips or gratuities, either from Members of the Club or guests/persons who host functions at the Club. Members /Guests and all others using the Club are strongly discouraged from providing any payment above this the Club charge.

The food/beverage subtotal as well as rental fees, are subject to current Meals and Sales Tax for Hudson, MA. Charter Oak also exercises the discretion to hire a Hudson Police Detail for select functions, and any associated fees will be discussed prior to booking, if deemed a requirement.

Food & Beverage Policy - ALL food/beverages MUST be provided by Charter Oak; guests will NOT be permitted to bring any food/beverage items onto the Club's premises, with the exception of a wedding cake. All wedding cakes must come from a licensed, insured bakery. NO food items prepared and served at an event may be packaged "to go", due to concerns of food borne bacteria, per the state sanitary code. In accordance with Massachusetts State Law, no alcohol may be purchased or served to anyone under the age of 21, and a valid ID is required. "Shots" are not allowed. Staff and Management reserve the right to refuse service to anyone reasonably deemed to be intoxicated. No alcoholic beverages, (including wedding favors containing alcohol) may be brought onto the premises. All beverage service closes one half hour prior to the end of the event.

General Information Continued...

Menu Selection - Arrangements to select your menu choices will be set with a COMPLIMENTARY private TASTING at your convenience, at approximately four (4) – six (6) months prior to your event. Final menu selections must be completed no later than thirty (30) days prior to your affair. In order to ensure we have all necessary food items on hand, requests for changes beyond this period will not be permitted.

Décor - Charter Oak will provide house linens which are available in a variety of colors. If a color is preferred that Charter Oak does not own, additional rental charges will apply. Candles are permitted if enclosed in glass; however, the flame must be lower than the top of the candle holder. Confetti or glitter of ANY kind is not permitted and a clean-up fee will be assessed if it is found to be used. Signage (i.e. bows, balloons or posters) is not allowed in residential areas marking the way to Charter Oak Country Club. Chivari Chairs, if requested, must be provided by the Club, and are subject to standard pricing, currently at \$12.00 per chair.

Conduct - Guests of Charter Oak are expected to adhere to Charter Oak's dress code at all times. Guests must wear proper attire and abide by our "NO DENIM" policy while visiting the Club. For everyone's comfort and safety, unbecoming behavior will not be tolerated, and guests engaging in such behavior may be asked to leave the Club's premises. Clients will assume responsibility for any physical damage to the facility or personal injuries caused by the acts, conducts or omissions of the undersigned or their guests. Charter Oak Country Club is not responsible for property left by a guest anywhere on the premises, including the Clubhouse, Pro Shop, Locker Rooms or entrusted to Club employees.

Cancellation Policy - In the event of a cancellation, Charter Oak Country Club shall retain all deposits. Cancellations made within fourteen (14) days of the scheduled event, will be subject to any additional fees incurred in planning your event.

Vendor List

CAKES

The Bean Counter	(508)754-0505	beancounterbakery.com
Gerardo's European Bakery Cake	(508)366-1845	gerardoseuropeanbakery.com

PHOTOGRAPHERS

Heather Chick Photography	(508)328-0548	heatherchickphotography.com
Starlight Photography	(508)238-6950	starlightphotographyonline.co
Phil Fox Photography	(508)243-4445	m philfoxphotography.com
Anthony Niccoli Photography	(617)396-7335	anthonymiccoli.com

PHOTO BOOTH

Boston Photo Booth Company	(617)529-6916	bostonphotoboothrental.com
ShutterBooth New England	(781)215-9515	shutterbooth.com
Fun Flips	(508)786-2989	funphotoflips.com

DJs

Greg Bedard D.J. Entertainment	(508)795-3311	djgregb.com
Entertainment Specialists	(800)540-8157	entertainmentspecialists.com
C-Zone Entertainment	(617)320-0723	czonemusic.com
Central MA Productions	(978)728-3969	centralmaproductions.com
DJ Brian Fligg	(978)855-5834	brianfligg.com

LIVE CEREMONY MUSICIANS

The Gilded Harps	(978)443-0656	gildedharps.com
Acoustic Guitar	(508)303-3831	sologuitarplayer.com

Vendor List

FLORISTS

Mugford's Flower Shoppe Danielson's	(508)836-5554	mugfords.com
Flowers	(508)842-8992	danielsonflowers.com
Jeff French/French Bouquet	(508)269-6047	jefffrenchdesigns.com
Holmes Shusas Florist	(508)853-2550	holmesshusas.com

ACCOMMODATIONS

Embassy Suites - Marlborough	(508)485-5900	embassysuites.com
Hyatt Place - Marlborough	(508)506-8100	hyatt.com/apex
Fairfield Inn & Suites - Sudbury	(978)443-2223	marriott.com/bossy
Marlborough Courtyard - Marlborough	(508)480-0015	marriott.com/bosmd

LINEN/DECOR

A Perfect Setting	(508)925-4745	pseventrentals.com
Peak Event Rentals	(781)341-8840	peakeventservices.com

TRANSPORTATION

Knights Limo/Shuttle Service AA	(508)839-6252	knightslimo.com
Transportation	(508)791-9100	aatransportation.com
First Student Charter Bus	(855)722-3222	firstcharterbus.com
Le Limo	(508)842-4790	lelimo.com

OFFICIANTS

Susan B. Green	(508)429-7770	jpsuegreen.com
Michael E. Backer	(508)481-7338	mikebacker.com

BANDS

Clockwork	(603)275-6358	Clockworkboston.com
LEGIT	(781)894-0863	Legitband.com