

Sturbridge Host Hotel

"Where the only thing we overlook is Cedar Lake"



Edging the shores of Cedar Lake, Sturbridge Host Hotel is a welcome haven at the water's edge. As a full-service wedding and banquet facility, Sturbridge Host Hotel has taken pride in creating a memorable experience with delicious food made on site, excellent customer service and a charming atmosphere. We offer a selection of outdoor & indoor ceremony and reception spaces, with beautiful grounds right on picturesque Cedar Lake for your wedding photos. Whether exploring the latest trends or looking for something more traditional, the Sturbridge Host Hotel has something for everyone. Enhanced by picturesque views that clear the mind and inspire creativity, with our experienced wedding specialist you can create the wedding of your dreams.





Our Wedding Packages Include:

*Private Hospitality Space for the Wedding Party
Cash bar for a maximum of five hours
Stationary Display during your Cocktail Hour
Butlered Passed Hors d'oeuvres
Hurricane Globe Mirrored Centerpieces
White Linen
White Napkins
Black Tented Table Numbers
Champagne or Sparkling Cider Toast for all of your guests
An Elegant Plated Dinner or a Classic Two Entrée Buffet
Complimentary Cake Cutting for your Wedding Cake
Complimentary Mini Suite on your Wedding night
Preferred Room Rates for your Out of Town Guests
Discounted Bridal Shower, Rehearsal Dinner and Post Wedding Breakfast
Invitation for the Wedding Couple to our Complimentary Wedding Tasting
Personalized Wedding Specialist
Referral List of Professional Vendors
Scenic Views for Lakeside Photographs*

*Above Package is priced at \$65 per person Sunday thru Friday and \$79 per person on Saturday.
Contact your Wedding Coordinator for full details.*

All Banquet prices are subject to 22% taxable service charge, 7% Tax.

Cocktail Hour

Stationary Displays

One Complimentary in your Package

*Garden Fresh Vegetable Crudit  with Dipping Sauce
Garnished with Fresh Fruit*

*International Cheese Display with Assorted Crackers
Garnished with Fruit*

*Fresh Seasonal Fruit Display
with Vanilla Yogurt*

*Baked Brie with Strawberries & Apples served in Puffed Pastry
with Sliced Baguettes and Raspberry Drizzle*

*Butlered Hors d' Oeuvres - Select Three
Complimentary in your Package*

Baked Brie with Raspberry Preserves and Roasted Almonds

*Spanakopita
Sesame Chicken
Scallops in Bacon*

*Vegetable Spring Rolls
Mini Cheeseburger Sliders
Lobster Mac n' Cheese Bites*

*Assorted Mini Quiche
Beef Wellington
Coconut Shrimp*

Add Butlered Shrimp Cocktail to your Cocktail Hour for \$450 Per 100 pieces



Cocktail Hour Enhancements

Stations

ANTIPASTO DISPLAY \$10

Chefs Assortment of Italian Cured meats, Imported Cheeses, Marinated Vegetables and Rustic bread

GRILLED FLATBREAD DISPLAY \$10

House Grilled Flat Bread variety to include Classic Margherita, Spicy Sausage with Gorgonzola and Tomato & Wild Mushroom and Brie Cheese.

SMOKED SALMON DISPLAY \$9

with Cream Cheese, Capers, Sliced Onion, Chopped Egg, Crackers and Rye Bread

Dinner Selections Included in your package

Wedding Dinner Appetizer – Please select one

Italian Wedding Soup
Tomato Bisque

Tomato and Mozzarella Bruschetta
Butternut Squash Bisque
New England Clam Chowder

Caprese Salad
Tri-Color Tortellini Alfredo

Wedding Dinner Salad -Please select one

Classic Caesar with garlic croutons and parmesan
Wedge Salad with smoked bacon, cherry tomatoes, red onions and blue cheese
Tossed Seasonal Greens with garden vegetables and house dressing
Baby Spinach Salad with goat cheese, red onions and strawberries in balsamic vinaigrette
Baby Greens with dried cranberries, candied walnuts, red onions, gorgonzola and raspberry vinaigrette



Entrée Selections

Select two

Butternut Squash Ravioli
with a sweet maple cream

Butter Crumbed Haddock
with lemon and chardonnay

Prime Rib of Beef (plated only) *add \$MP*
accented with rosemary merlot au jus

Oven Roasted Chicken
stuffed with wild rice, spinach and feta
stuffing with sauce supreme

Grilled Atlantic Salmon
finished with an orange pomegranate glaze

Herb Roasted Sirloin *add \$MP*
with shallot and rosemary au jus

Statler Breast of Chicken
Finished with Borsin cheese and balsamic
reduction

Pot Roast of Beef
with beef gravy

Surf and Turf (plated only) *add \$MP*
6oz petit filet with two baked stuffed shrimp

Roasted Breast of Turkey
with sage stuffing, pan gravy and
cranberry sauce

Braised Short Ribs *add \$MP*
Slow braised ribs in merlot

8 oz Filet Mignon (plated only) *add \$MP*
with a rich wild mushroom bordelaise

Wedding Dinner Starch

Please select one

Basmati Rice

Wild Mushroom Risotto

Roasted Red Bliss Potatoes

Garlic and Chive Mashed Potatoes

Rosemary Roasted Fingerling Potatoes

Wedding Dinner Vegetable

Please select one

Vegetable Medley

Parmesan Broccoli Florets

Steamed Green Beans with Garlic

Roasted Root Vegetables

Accompaniments

Fresh rolls and butter rosettes

Freshly brewed regular and decaffeinated coffee with a selection of teas
and your served wedding cake

Dinner Enhancements

MASHED OR BAKED POTATO BAR \$12

served with Butter, Sour Cream, Broccoli,
Bacon Bits, Shredded Cheese and Chives
add Chili con Carne: \$3

VIENESE TABLE \$17

Three Pieces per Person
Display of Petite Desserts to Include:
Chocolate Dipped Fruit, Assorted Mini Pastries,
Crème Puffs and Cannoli's

PASTA STATION \$15

served with Freshly Grated Parmesan Cheese
a Basket Display of Italian Breads
Choice of Two Pastas: Fusilli • Penne • Gnocchi
Choice of Two Sauces: Pesto • Garlic and Oil •
Marinara • Parmesan-Garlic Alfredo •
Tomato-Vodka Cream Sauce
Add Grilled Chicken: \$5 Add Grilled Shrimp \$8



Bar Service Options

Cash Bar

Hosted Bar on Consumption

Hosted Bar per Person

Full Hosted Bar

One Hour: \$17 per person
Two Hours: \$29 per person
Three Hours: \$36 per person
Four Hours: \$42 per person

Limited Hosted Bar

One Hour: \$14 per person
Two Hours: \$26 per person
Three Hours: \$32 per person
Four Hours: \$40 per person

Hosted Soda Bar also available

Additional Beverage Enhancements

CEREMONY REFRESHMENTS starting at \$32/gal
lemonade and iced tea station

MARTINI BAR starting at \$13 per person
Specialty sweet and dry martini bar

TABLESIDE WINE PASS \$26/bottle
Choice of our house wine menu

MIMOSA PUNCH \$90/gallon
Champagne and orange juice

SANGRIA PUNCH \$90/gallon
Red or White wine fruit sangria

GOURMET COFFEE STATION \$6 per person
Hot coffee with cordials, and sweet additives

Wedding Reception Locations

*The Sturbridge Host Hotel has many options for your special day.
All spaces are reserved for a five-hour time frame which includes the one-hour cocktail reception before dinner and dancing.*

Reception Rooms

The Grand Ballroom

*This features high ceilings, dramatic chandeliers and can accommodate up to 325 wedding guests with a hard wood dance floor.
There is a \$10,000 food minimum for this package in the Ballroom.*

The Junior Ballroom

This room features chandeliers and can accommodate up to 100 wedding guests with a hard wood dance floor. There is a \$8,000 food minimum for this package in the Junior Ballroom.

The Lakeside Tent

This is available from May to October and can accommodate up to 150 guests with a dance area. Reception times are flexible for a five-hour time period however, must end by 10 pm. There is a \$8,000 food minimum for this package in the Tent.

Indoor Atrium

Our indoor atrium offers an open-air feel with air-conditioned comfort, tropical plants and unique terrace style seating. This space can accommodate up to 150 guests with a dance area. Reception times are flexible for a five-hour time period however, must end by 9 pm. There is a \$5,000 food minimum.



Ceremonies

Ceremonies can be performed seasonally on property overlooking Cedar Lake at our Lakeside Trellis or Gazebo. Ceremonies can also be performed year round in our Indoor Atrium. The ceremony fee is \$750 which includes white garden chairs. Indoor weather backup space is provided based on availability. \$1000 for 150 people or more.

Deposits and Additional Payments

A non-refundable deposit of \$1,500 is required at the time of contract signing. A second deposit, equal to 50% of your estimated total is due six months prior to the wedding. Final counts are due three weeks prior to the wedding with final payment due five business days prior to the wedding. Final payment must be in the form of a Cashier's Check. A credit card must be on file for any additional charges due to increased meals or open bar charges.

Overnight Accommodations

*We feature 232 guest rooms on property.
A discounted wedding room block can be set up for your out of town guests.
A minimum of ten rooms are required for a group discount.*