

THE FAWCETT CENTER

ALL PACKAGES INCLUDE

Ballroom Rental

Cocktail Reception with Hors D'oeuvres

Four Hour Bar Service

Plated and/or Buffet Meal Selections

Personal Wedding Coordination Service throughout Planning and Wedding Day

Floor Length Linen and Linen Napkins

Hardwood Parquet Dancefloor

Cake Cutting Service

Centerpiece Accents of Mirror Tiles and Votive Candles

Private Hospitality Suites for Wedding Parties

Custom Menu Tasting for up to 4 Guests

Guest Parking

NEW Custom Lighting Feature

THE FAWCETT EVENT CENTER

NO ALCOHOL PACKAGE - \$55 PER GUEST*

Minimum 100 Guests

Cocktail Hour with Reception Display

Artisan Cheese Display

Presented with freshly baked hearth breads, crackers and seeded lavosh

Non-Alcoholic Beverage Station

Includes Assorted Soft Drinks, Iced Tea and Seasonally Inspired Infused Water

Designer Buffet Service

Includes Starbucks® Coffee, Hot Tea, Rolls and Butter

Salad OR Soup Selections (Select Two)

Chop Salad Station
Caesar Salad Station
Tomato, Cucumber and White Bean Salad
Roasted Garlic Hummus with Crisp Pita Chips,
Cucumbers and Carrots
Creamy Tomato Basil
New England Clam Chowder
Hearty Vegetable Soup

Side Selections (Select Two)

Baked Five Cheese Tortelloni
Cheddar-Chive Smashed Redskins
Israeli Cous Cous with Roasted Sweet Corn and Peppers
Sautéed Green Beans with Sun Dried Cranberries and
Toasted Pecans
Seasonal Vegetable Medley
Steamed Broccoli with Citrus Zest

Entrée Selections (Select Two)

Searched Chicken Breast Napoleons with Wilted Baby Greens, Fried Eggplant and Fresh Mozzarella
Grilled Chicken Breasts with Saffron-Tomato Jus, Wilted Greens and Grilled Lemon
Honey-sage Smoked Turkey Breast with Natural Jus, Pickled Cranberries and Wilted Greens
Garlic-Rosemary Roasted Flank Steak with Gorgonzola Cheese, Scallion Threads and Heirloom Tomatoes
Grilled Pork Tenderloin Filets with Blackberry-Port Demi-glace and Fried Onion Rings
Roasted Atlantic Salmon with Lemon glaze, Goat Cheese Cream, Fennel and Shaved Radish
Manchego Cheese and Fennel Risotto-stuffed Tomatoes on a bed of Creamed Arugula
Fried Cauliflower Fritters served with Scallion Aioli

*Sales Tax and 21% Service Charge Not Included

THE FAWCETT EVENT CENTER

BASIC PACKAGE - \$70 PER GUEST*

Minimum 100 Guests

Cocktail Hour with Reception Display

Artisan Cheese Display

Presented with freshly baked hearth breads, crackers and seeded lavosh

Four Hour Bar with a Selection of Beer and House Wines

Designer Buffet Service

Includes Starbucks® Coffee, Hot Tea, Rolls and Butter

Salad OR Soup Selections (Select Two)

Chop Salad Station
Caesar Salad Station
Tomato, Cucumber and White Bean Salad
Roasted Garlic Hummus with Crisp Pita Chips,
Cucumbers and Carrots
Creamy Tomato Basil
New England Clam Chowder
Hearty Vegetable Soup

Side Selections (Select Two)

Baked Five Cheese Tortelloni
Cheddar-Chive Smashed Redskins
Israeli Cous Cous with Roasted Sweet Corn and Peppers
Sautéed Green Beans with Sun Dried Cranberries and
Toasted Pecans
Seasonal Vegetable Medley
Steamed Broccoli with Citrus Zest

Entrée Selections (Select Two)

Searched Chicken Breast Napoleons with Wilted Baby Greens, Fried Eggplant and Fresh Mozzarella
Grilled Chicken Breasts with Saffron-Tomato Jus, Wilted Greens and Grilled Lemon
Honey-sage Smoked Turkey Breast with Natural Jus, Pickled Cranberries and Wilted Greens
Garlic-Rosemary Roasted Flank Steak with Gorgonzola Cheese, Scallion Threads and Heirloom Tomatoes
Grilled Pork Tenderloin Filets with Blackberry-Port Demi-glace and Fried Onion Rings
Roasted Atlantic Salmon with Lemon glaze, Goat Cheese Cream, Fennel and Shaved Radish
Manchego Cheese and Fennel Risotto-stuffed Tomatoes on a bed of Creamed Arugula
Fried Cauliflower Fritters served with Scallion Aioli

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THE FAWCETT EVENT CENTER

MEDIUM PACKAGE - \$80 PER GUEST*

Minimum 100 Guests

Cocktail Hour with Two Butler Passed Hors D'oeuvres and One Hors D'oeuvres Display

Butler Passed Hors D'oeuvres (Select Two)

Hot Hors D'oeuvres

Crab Cakes with Spicy Remoulade Sauce
Mediterranean Chicken Meatballs with Cucumber Dressing
Vegetable Samosa
Braised Beef Short Rib and Bell Pepper Salad Sliders
House Cured Bacon and Manchego Potato Skins

Cold Hors D'oeuvres

Tortelloni Caprese Skewers
Anti-Pasto Filo Cups
Sesame Crusted Ahi Tuna Skewer
Beef Tenderloin and Cornichon Skewers
White Bean Tapenade Stuffed Cherry Tomatoes

Reception Displays (Select One)

Individual Seasonal Fruit in a Rocks Glass
Artisan Cheese Display
Individual Vegetable and Hummus Crudités
Anti-Pasto Display

Four Hour Full Bar with House Selections

Choice of Designer Buffet OR Served Meal

Served Meal Selections

Includes Starbucks® Coffee, Hot Tea, Iced Tea, Rolls and Butter

Salad OR Soup Options (Select One)

Fawcett Center Greens

Field Greens with Petite Tomatoes, Sesame Sticks, Edamame and Hard Boiled Egg served with Balsamic Vinaigrette and Ranch Dressing

Classic Caesar Salad

Chopped romaine with parmesan cheese, tomatoes and croutons
Served with house made Caesar dressing

Wild Mushroom Bisque

Garnished with Cornbread Croutons and Crusty French Bread

Roasted Tomato Basil Soup

Garnished with Sesame Croutons, Parmesan Cheese and Italian Herbs

Entrée Selections (Select Two)

Caprese Chicken

Grilled, Herb-marinated Twin Breasts served with Heirloom Tomato Salad, Buffalo Mozzarella, Green Onion-Basil Pesto and Aged Balsamic Drizzle

Ricotta Stuffed Chicken

Boneless Breast with Ricotta, Sun Dried Tomato and Spinach Stuffing served with Whole Grain Mustard and Yellow Tomato Coulis Duo

Pork Tenderloin Filet

Grilled with Balsamic Butter and finished with Cauliflower-Truffle Puree and Roasted Red Pepper Oil

Yuzu Marinated Flat Iron Steak

Sliced and served with charred scallion basmati rice, sweet chili glazed baby carrots and teriyaki sauce

Stuffed Zucchini

Grilled Zucchini Ribbons filled with Roasted Seasonal Vegetables and Basmati Rice, finished with pureed Edamame, Crumbled Goat Cheese and Olive Salad

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THE FAWCETT EVENT CENTER

Designer Buffet Selections

Includes Starbucks® Coffee, Hot Tea, Iced Tea, Rolls and Butter

Salad OR Soup Selections (Select Two)

Chop Salad Station
Caesar Salad Station
Tomato, Cucumber and White Bean Salad
Roasted Garlic Hummus with Crisp Pita Chips,
Cucumbers and Carrots
Creamy Tomato Basil
New England Clam Chowder
Tri-Colored Potato Soup

Side Selections (Select Two)

Asiago gnocchi with spinach and roasted peppers
Cheddar-Chive Smashed Redskins
Bacon, sweet corn and potato hash
French bean and butternut squash medley
Seasonal Vegetable Medley
Steamed Broccoli with Citrus Zest
Herb and Garlic Roasted Mediterranean Vegetables

Entrée Selections (Select Two)

Spinach Risotto Stuffed Chicken
Romano crusted Chicken Breasts with Baby Tomato Ragout
Grilled Pork Tenderloin Filets with Blackberry-Port Demi-glace and Fried Onion Rings
Prime Beef Sirloin Filets served with Truffle Cauliflower Gratin and rich Demi-glace
Cajun Shrimp and Grits
Prosciutto wrapped Salmon with Dijon Mustard Glaze and Tomato-Fennel Ragout
Manchego Cheese and Fennel Risotto-stuffed Tomatoes on a bed of Creamed Arugula

THE FAWCETT EVENT CENTER

PREMIUM PACKAGE - \$95 PER GUEST*

Minimum 100 Guests

Cocktail Hour with Three Butler Passed Hors D'oeuvres and One Hors D'oeuvres Display

Butler Passed Hors D'oeuvres (Select Three)

Hot Hors D'oeuvres

*Crab Cakes with Spicy Remoulade Sauce
Mediterranean Chicken Meatballs with Cucumber Dressing
Vegetable Samosa
Braised Beef Short Rib and Bell Pepper Salad Sliders
House Cured Bacon and Manchego Potato Skins*

Cold Hors D'oeuvres

*Tortelloni Caprese Skewers
Anti-Pasto Filo Cups
Sesame Crusted Ahi Tuna Skewer
Beef Tenderloin and Cornichon Skewers
White Bean Tapenade Stuffed Cherry Tomatoes*

Hors D'oeuvre Displays (Select Two)

*Individual Seasonal Fruit in a Rocks Glass
Artisan Cheese Display
Individual Vegetable and Hummus Crudités
Anti-Pasto Display*

Four Hour Full Bar with Premium & Local Selections

Choice of Designer Buffet OR Served Meal

Served Meal Selections

Includes Starbucks® Coffee, Hot Tea, Iced Tea, Rolls and Butter

Salad OR Soup Options (Select One)

Fawcett Center Greens

Field Greens with Petite Tomatoes, Sesame Sticks, Edamame and Hard Boiled Egg served with Balsamic Vinaigrette and Ranch Dressing

Classic Caesar Salad

*Chopped romaine with parmesan cheese, tomatoes and croutons
Served with house made Caesar dressing*

Wild Mushroom Bisque

Garnished with Cornbread Croutons and Crusty French Bread

Roasted Tomato Basil Soup

Garnished with Sesame Croutons, Parmesan Cheese and Italian Herbs

Entrée Selections (Select Two)

Caprese Chicken

Grilled, Herb-marinated Twin Breasts served with Heirloom Tomato Salad, Buffalo Mozzarella, Green Onion-Basil Pesto and Aged Balsamic Drizzle

Ricotta Stuffed Chicken

Boneless Breast with Ricotta, Sun Dried Tomato and Spinach Stuffing served with Whole Grain Mustard and Yellow Tomato Coulis Duo

Pork Tenderloin Filet

Grilled with Balsamic Butter and finished with Cauliflower-Truffle Puree and Roasted Red Pepper Oil

Yuzu Marinated Flat Iron Steak

Sliced and served with charred scallion basmati rice, sweet chili glazed baby carrots and teriyaki sauce

Stuffed Zucchini

Grilled Zucchini Ribbons filled with Roasted Seasonal Vegetables and Basmati Rice, finished with pureed Edamame, Crumbled Goat Cheese and Olive Salad

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THE FAWCETT EVENT CENTER

Designer Buffet Service

Includes Starbucks® Coffee, Hot Tea, Iced Tea, Rolls and Butter

Salad OR Soup Selections (Select Two)

Chop Salad Station
Caesar Salad Station
Tomato, Cucumber and White Bean Salad
Roasted Garlic Hummus with Crisp Pita Chips,
Cucumbers and Carrots
Creamy Tomato Basil
New England Clam Chowder
Tri-Colored Potato Soup

Side Selections (Select Two)

Asiago gnocchi with spinach and roasted peppers
Cheddar-Chive Smashed Redskins
Bacon, sweet corn and potato hash
French bean and butternut squash medley
Seasonal Vegetable Medley
Steamed Broccoli with Citrus Zest
Herb and Garlic Roasted Mediterranean Vegetables

Entrée Selections (Select Two)

Spinach risotto stuffed chicken
Romano crusted Chicken Breasts with Baby Tomato Ragout
Grilled Pork Tenderloin Filets with Blackberry-Port Demi-glace and Fried Onion Rings
Prime Beef Sirloin Filets served with Truffle Cauliflower Gratin and rich Demi-glace
Cajun Shrimp and Grits
Prosciutto wrapped Salmon with Dijon Mustard Glaze and Tomato-Fennel Ragout
Manchego Cheese and Fennel Risotto-stuffed Tomatoes on a bed of Creamed Arugula

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ENHANCEMENTS

Champagne Toast *with Strawberry Garnish*

\$3.00 per guest

Appetizer Course

\$6.00 per guest

Seared Sesame Crusted Ahi Tuna

with crispy won ton, cucumber mint salad and sweet and spicy dipping sauce

Bacon Wrapped Beef Tenderloin

skewered and stuffed with gorgonzola, served with roasted pepper and caramelized onion salad and port wine demi-glace

Crisp Risotto Caprese

seared risotto cake infused with sun dried tomatoes, fresh mozzarella and pesto, with aged balsamic, wilted greens and fried leeks

Bacon Wrapped Shrimp

brushed with barbeque sauce and served with grilled peach salsa and roasted sweet potato

Additional Hour

includes an additional hour of bar service and ballroom rental

\$175.00

Tableside Wine Service

Tableside Wine Service Options are Available – Please ask your Coordinator

Handmade Chocolate Dipped Buckeye Favors

\$3.50 per guest

Décor Enhancements

Please Inquire about Options and Pricing for Linen Upgrades, Ice Sculptures and More

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FINISHING TOUCHES

Sweet Endings

Graeter's Ice Cream Parlor

Choice of two Graeter's Ice Cream flavors, with warm caramel sauce, hot fudge, raspberry sauce, whipped cream, chocolate shavings, M&Ms, Butterfinger pieces, toffee chips, Oreo crumbs, cherries and freshly baked chocolate chip cookies

\$6.25 per guest

Donut Stand

Warm house-made donuts served with a selection of vanilla bean, blueberry and chocolate glazes, assorted candy toppings, powdered sugar, cinnamon-sugar, salted caramel and raspberry drizzle

\$6.50 per guest

Milk & Cookies Station

Freshly baked chocolate chip, caramel pecan, s'more and oatmeal raisin cookies, assortment of macarons with white and chocolate milk

\$3.75 per guest

Petite Dessert Station

Chocolate dipped strawberries, fruit tartlets, Buckeyes, cream puffs and miniature crème brule

\$7.75 per guest

Late Night Bites

Popcorn Station

Includes popcorn machine with attendant, seasoning and paper popcorn bags

\$3.00 per guest

Nacho Bar

Beef and bean chili and warm nacho cheese with tri-colored tortilla chips, shredded lettuce, scallions, salsa, sour cream and black olives

\$4.50 per guest

Pizza

House-made large sheet cheese pizza with assorted toppings available

\$50.00 per pizza (48 pieces); \$8.00 each topping

Pub Food Extravaganza

Crisp chicken wings with dipping sauce, mini burgers, duo of sweet potato and seasoned French fries with marshmallow dip and spicy ketchup

\$9.75 per guest