

Celebrate



Wedding Packages

Welcome

Thank you for choosing UMASS Lowell Inn & Conference Center to host your wedding. We are proud to be of service to you. Your dedicated Wedding Coordinator will assist with menu planning, room set-up and other pertinent details to ensure that your special day exceeds all expectations. In accordance with Federal Laws, and to insure the safety of your guests, we have outlined certain policies that must be followed.

Liquor Liability

With the continuing legal and social responsibility borne by those who have a license to dispense alcoholic beverages, management and staff of the UMASS Lowell Inn & Conference Center reserves the right to refuse the service of alcoholic beverages to any person at any time.

Billing

A deposit of 20% of the food and beverage minimum must accompany a signed agreement. Full payment by certified check or credit card is due four business days prior to your event along with your final guarantee of attendees.

Additional Fees

All Food and Beverage prices are subject to 20% taxable administrative fee and 7% Massachusetts state meals tax. All additional catering charges including Room Rental, Audio Visual, Parking, etc. are subject to 20% taxable administrative fee and 6.25 % Massachusetts state tax. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.

Food & Beverage Policies

Due to licensing requirements and quality control issues, all Food and Beverage is to be served on the Hotel Property and must be supplied and prepared by the UMASS Lowell Inn & Conference Center. Likewise, no food and beverage is permitted to be removed from the Inn by the guest.

Audio / Visual Equipment

We will be happy to assist you with your Audio/Visual requirements for your wedding.

Decorations

The catering department is happy to assist you with decorations. The Hotel does not permit the affixing of anything to the walls, floor, podiums or ceiling with nails, staples, carpet tape or other substances. Centerpieces with an open flame are not allowed in the function area. Confetti or glitter of any kind is not allowed. Should there be any questions relative to what would an acceptable in accordance with Hotel guidelines please inquire with the Sales Department prior to purchase

Pricing

All food and beverage pricing is subject to change. Price will be guaranteed 90 days prior to the function date. Should you have a particular item in mind but it is not listed, we will gladly tailor a menu to your specifications

Menu Selection

Please submit your menu selection to the Sales/Catering Office four (4) weeks in advance of the function date. Beyond that point menu selections may be limited.

Guarantee Policy

For all private functions, the final number of attendees is due no later than (12pm) noon, four (4) business days prior to event. For weekend events the final guarantee is due the Tuesday prior to the event by noon. Final guarantees are not subject to reduction. Charged are based on the guarantee or the number serviced, whichever is greater. If a guarantee is not received, we will consider the contracted number of guests as the guarantee.



Hors d'oeuvres

Unless otherwise stated, all prices are per person

A la Carte- Hot

Priced per (50) fifty pieces

Crab Fritters with Caper Sauce	\$200
Coconut Crusted Chicken	\$175
Peanut Chicken Satay GF	\$175
Mini Lobster Cobbler	\$250
Coconut Shrimp	\$200
Miniature Beef Wellington	\$200
Bacon Wrapped Casino Shrimp GF	\$200
New England Crab Cake	\$200
Bacon Wrapped Scallop GF	\$200
Vegetable Spring Roll VG	\$150
Mushroom Duxelle Beggars Purse VG	\$175
Spanakopita VG	\$150
Asparagus in Phyllo	\$150
Turkey Pot Stickers	\$175
Brie and Berry Phyllo	\$175

A la Carte- Cold

Priced per (50) fifty pieces

Smoked Salmon Mousse	\$175
Caprese Skewer GF VG	\$150
Bruschetta Crostini VG	\$150
Cheese Canape Selection VG	\$150
Chicken Curry Salad w/ Mango Salsa VG	\$175
Endive with Boursin GF VG	\$175
Tenderloin Crostini Horseradish Cream	\$200
Jumbo Shrimp Cocktail GF	\$250

Reception Package \$17

Selection of five (5)

Micro Beef Wellington, Brie en Croute, Turkey Pot Stickers, Coconut Crusted Chicken, New England Crab Cake, Mini Fried Ravioli, Spanakopita, Mini Vegetable Spring Rolls, Smoked Salmon Mousse on an Herb Croustade, Caprese Skewers, Vegetable Caponata Crostini



Inn & Conference Center

All food and beverage prices are subject to 20% taxable administrative fee and 7% Massachusetts state meals tax. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees.

Gluten Free **GF**, Vegetarian **VG**, Vegan **V**


Displays

Unless otherwise stated, all prices are per person

Antipasto Display \$12

Assorted Sliced Italian Meats 
Marinated Grilled Vegetables 
Artichoke Hearts, Cherry Tomatoes, Black & Green Olives, Pepperoncini
Reggiano & Pecorino Cheeses 
Served with Breadsticks, Rustic Flatbreads & French Baguette Slices

Hummus Bar \$9

Trio of Roasted Red Pepper, Smokey Chipotle & Traditional Hummus 
Tzatziki Sauce, Baba Ganoush
Marinated Olives
Served with Toasted Pita Chips & Rustic Flatbreads

Fresh Seasonal Crudité \$6

Seasonal Crisp Vegetables  
Roasted Red Pepper & Roasted Garlic Dip  

Domestic & Imported Cheese Display \$7

Chef's Selection of Domestic & Imported Cheeses 

Presented with assorted Crackers, Pencil Breadsticks & Rustic Flatbreads 

Seasonal Fresh Sliced Fruit Display \$6

Sliced Seasonal Fruit  
Accompanied with Fresh Raspberry Yogurt Dipping Sauce 

Fiesta Display \$5

Tri-colored Tortilla Chips 
Served with Fresh Tomato Salsa & Guacamole 

Satisfy your guests' sweet tooth and impress them with our distinctive dessert display.

Chef's Pastry Table \$14

Chef's Selection of Mini Parfaits, Petit Fours and Italian Pastries

Cupcake Bar \$12

Chef's Selection of Decadent Cupcakes: Double Chocolate, Vanilla Bean, Red Velvet with Cream Cheese Filling, Mocha, Strawberry & Cannoli Cream

Chocolate Fondue \$15

Belgian Dark Chocolate Fondue with Strawberries, Pineapples, House-made Pound Cake, Graham Crackers, Pretzels and Marshmallows

Build Your Own Sundae \$18

Vanilla and Chocolate Ice Cream, Hot Fudge, Hot Caramel, Crushed Pineapple, Crushed Oreos, M&M's, Sprinkles, Cherries, Whipped Cream Waffle & Sugar Cones

Attendant Required \$70.00 Fee



Stations

Unless otherwise stated, all prices are per person

Minimum of forty (40) guests; Chef attendant station fee: \$90 per attendant

Roast Beef Sirloin \$17

Caramelized Shallot Demi-Glace (Not )

Assorted Dinner Rolls

Roasted Turkey \$13.50

Pan Gravy (Not )

Assorted Dinner Rolls

Pasta Station \$14.50

Cheese Tortellini in a Romano Cream Sauce

Orecchiette Pasta with Roasted Garlic & Olive Oil 

Cavatappi Pasta with Sun Dried Tomato Cream Sauce 

Fajita Station \$13

Warm Flour Tortillas

Selection of Marinated Steak or Chicken 

Salsa, Guacamole, Shredded Lettuce, Tomatoes  

Sour Cream & Grated Cheddar Cheese  

Hand Tossed Caesar Salad \$8

Crisp Romaine, House-made Parmesan Crisps,
Parmesan Cheese, served with Garlic Flatbread

Grand Salad Station \$12

Crisp Romaine & Spinach, Tomatoes, Cucumbers,

Sliced Pears, Grilled Asparagus 

Herb Croutons, Eggs, Bacon, Blue Cheese Crumbles



Plated Package

Our plated package offers couples simple planning. Offered at three price points, our packages fits all styles and budgets. Unless otherwise stated, all prices are per person

	Platinum	Gold	Silver
Services			
Dedicated Wedding Consultant	∅	∅	∅
Personalized Wedding Tasting for Bride & Groom	∅	∅	∅
Elegant Ivory full-Length Linen	∅	∅	∅
Complimentary Photo Area for the Wedding Party	∅	∅	∅
Food & Beverage			
Elegant Reception Displays <i>Imported & Domestic Cheese Garnished with Fresh Fruit Fresh Vegetable Crudités with Selection of Dips</i>	∅	∅	
4 Course Plated Dinner	∅	∅	∅
Selection of Four Butler Passed Hors d' Oeuvres	∅		
One Hour Open Bar	∅ Premium	∅ Standard	
Champagne Toast	∅	∅	∅
Custom Designed Wedding Cake	∅	∅	∅
Special Extras			
Deluxe Overnight Accommodations for Bride & Groom	∅	∅	∅
Special Rates on Overnight Guest Accommodations	∅	∅	∅
Deluxe Overnight Room Accommodations <i>for your One Year Anniversary</i>	∅	∅	



Plated Platinum Package

Unless otherwise stated, all prices are per person

Served with Salted Dinner Rolls & Butter, Soup Selection, Salad Selection, Choice of Entrée, Custom Cake Starbucks Coffee, Decaffeinated Coffee & Assorted Teas or Seasonal Beverage

Select One (1) from each course below:

Soup Selections

- ∅ Italian Wedding Soup
- ∅ Crab & Corn Chowder
- ∅ Fire Roasted Tomato Soup **V**
- ∅ New England Clam Chowder

Salad Selections

- ∅ Signature Salad with Arugula & Field Greens, Sweet Tomatoes, Cabot Swiss Cheese, Candied Walnuts & Blackberry Dressing **GF** **VG**
- ∅ Hand Tossed Caesar Salad with Romaine Lettuce, Garlic Croutons, Shaved Parmesan & House Caesar Dressing
- ∅ Iceberg Wedge Salad with Smoked Bacon, Blistered Tomatoes & Blue Cheese Dressing

Soup & Salad Enhancements

- ∅ Lobster Bisque \$4
- ∅ North End Salad \$3 **GF** **VG**
Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Vinegar & Garlic Twist
- ∅ Spinach Salad \$3 **GF** **V**
Baby Spinach Greens, Mushrooms, Red Onions, Pecans with Sherry Vinaigrette

Entrees

Herb & Parmesan Crusted Breast of Chicken \$85 **GF**
Smoked Mozzarella & Spinach Risotto, Braised Fennel, Roasted Tomato Relish

Chicken Artichoke \$85
Lemon Sherry Butter Artichoke Sauce, Roasted Fingerling Potatoes, Seasonal Vegetable

Pan Seared Filet Mignon \$105 **GF**
Potato, Fennel & Three Cheese Gratin, Seasonal Vegetable

NY Strip Steak \$95 **GF**
Grilled Choice beef topped with Caramelized Onions, Rosemary Infused Demi Glaze, Whipped Mashed Potatoes, and Seasonal Vegetables
*Demi Glaze is not **GF***

Jumbo Lump Crab Cake & Tenderloin \$130
Whipped Garlic Mashed Potatoes, Seasonal Vegetable

New England Baked Haddock \$90
Seasoned Bread Crumb Topping with Sherry Wine Butter, Roasted Yukon Potato, Seasonal Vegetable

Citrus Salmon \$90
Topped with Valencia Orange Hollandaise, Rice Pilaf and Seasonal Vegetables

Wild Mushroom Ravioli \$80
Wild Mushroom Cream Sauce

Tuscan Penne Pasta \$80 **VG**
Kalamata Olives, Artichokes, Roasted Red Peppers, Fresh Basil in a White Wine & Asiago Cheese Sauce

For secondary entrée selection, please add \$5 per person *

For three entrée selections, please add \$7 per person*

*Vegetarian & special dietary needs are exempt from additional entrée charges

Plated Gold Package

Unless otherwise stated, all prices are per person

Served with Salted Dinner Rolls & Butter, Soup Selection, Salad Selection, Choice of Entrée, Custom Cake Starbucks Coffee, Decaffeinated Coffee & Assorted Teas or Seasonal Beverage

Select One (1) from each course below:

Soup Selections

- ∂ Italian Wedding Soup
- ∂ Crab & Corn Chowder
- ∂ Fire Roasted Tomato Soup **V**
- ∂ New England Clam Chowder

Salad Selections

- ∂ Signature Salad with Arugula & Field Greens, Sweet Tomatoes, Cabot Swiss Cheese, Candied Walnuts & Blackberry Dressing **GF** **VG**
- ∂ Hand Tossed Caesar Salad with Romaine Lettuce, Garlic Croutons, Shaved Parmesan & House Caesar Dressing
- ∂ Iceberg Wedge Salad with Smoked Bacon, Blistered Tomatoes & Blue Cheese Dressing

Soup & Salad Enhancements

- ∂ Lobster Bisque \$4
- ∂ North End Salad \$3 **GF** **VG**
Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Vinegar & Garlic Twist
- ∂ Spinach Salad \$3 **GF** **V**
Baby Spinach Greens, Mushrooms, Red Onions, Pecans with Sherry Vinaigrette

Entrees

Herb & Parmesan Crusted Breast of Chicken \$75 **GF**
Smoked Mozzarella & Spinach Risotto, Braised Fennel, Roasted Tomato Relish

Chicken Artichoke \$75
Lemon Sherry Butter Artichoke Sauce, Roasted Fingerling Potatoes, Seasonal Vegetable

Pan Seared Filet Mignon \$95 **GF**
Potato, Fennel & Three Cheese Gratin, Seasonal Vegetable

NY Strip Steak \$85 **GF**
Grilled Choice beef topped with Caramelized Onions, Rosemary Infused Demi Glaze, Whipped Mashed Potatoes, and Seasonal Vegetables
*Demi Glaze is not **GF***

Jumbo Lump Crab Cake & Tenderloin \$120
Whipped Garlic Mashed Potatoes, Seasonal Vegetable

New England Baked Haddock \$80
Seasoned Bread Crumb Topping with Sherry Wine Butter, Roasted Yukon Potato, Seasonal Vegetable

Citrus Salmon \$80
Topped with Valencia Orange Hollandaise, Rice Pilaf and Seasonal Vegetables

Wild Mushroom Ravioli \$70
Wild Mushroom Cream Sauce

Tuscan Penne Pasta \$70 **VG**
Kalamata Olives, Artichokes, Roasted Red Peppers, Fresh Basil in a White Wine & Asiago Cheese Sauce

For secondary entrée selection, please add \$5 per person *

For three entrée selections, please add \$7 per person*

*Vegetarian & special dietary needs are exempt from additional entrée charges

Plated Silver Package

Unless otherwise stated, all prices are per person

Served with Salted Dinner Rolls & Butter, Soup Selection, Salad Selection, Choice of Entrée, Custom Cake Starbucks Coffee, Decaffeinated Coffee & Assorted Teas or Seasonal Beverage

Choose one from each course below:

Soup Selections

- ∂ Italian Wedding Soup
- ∂ Crab & Corn Chowder
- ∂ Fire Roasted Tomato Soup **V**
- ∂ New England Clam Chowder

Salad Selections

- ∂ Signature Salad with Arugula & Field Greens, Sweet Tomatoes, Cabot Swiss Cheese, Candied Walnuts & Blackberry Dressing **GF** **VG**
- ∂ Hand Tossed Caesar Salad with Romaine Lettuce, Garlic Croutons, Shaved Parmesan & House Caesar Dressing
- ∂ Iceberg Wedge Salad with Smoked Bacon, Blistered Tomatoes & Blue Cheese Dressing

Soup & Salad Enhancements

- ∂ Lobster Bisque \$4
- ∂ North End Salad \$3 **GF** **VG**
Vine Ripened Tomatoes, Fresh Mozzarella & Basil with Aged Balsamic Vinegar & Garlic Twist
- ∂ Spinach Salad \$3 **GF** **V**
Baby Spinach Greens, Mushrooms, Red Onions, Pecans with Sherry Vinaigrette

Entrees

Herb & Parmesan Crusted Breast of Chicken \$65 **GF**
Smoked Mozzarella & Spinach Risotto, Braised Fennel, Roasted Tomato Relish

Chicken Artichoke \$65
Lemon Sherry Butter Artichoke Sauce, Roasted Fingerling Potatoes, Seasonal Vegetable

Pan Seared Filet Mignon \$85 **GF**
Potato, Fennel & Three Cheese Gratin, Seasonal Vegetable

NY Strip Steak \$75
Grilled Choice beef topped with Caramelized Onions, Rosemary Infused Demi Glaze, Whipped Mashed Potatoes, and Seasonal Vegetables
*Demi Glaze is not **GF***

Jumbo Lump Crab Cake & Tenderloin \$110
Whipped Garlic Mashed Potatoes, Seasonal Vegetable

New England Baked Haddock \$70
Seasoned Bread Crumb Topping with Sherry Wine Butter, Roasted Yukon Potato, Seasonal Vegetable

Citrus Salmon \$70
Topped with Valencia Orange Hollandaise, Rice Pilaf and Seasonal Vegetables

Wild Mushroom Ravioli \$60
Wild Mushroom Cream Sauce

Tuscan Penne Pasta \$60 **VG**
Kalamata Olives, Artichokes, Roasted Red Peppers, Fresh Basil in a White Wine & Asiago Cheese Sauce

For secondary entrée selection, please add \$5 per person *

For three entrée selections, please add \$7 per person*

*Vegetarian & special dietary needs are exempt from additional entrée charges

Riverview Buffet

The Riverview Buffet offers couples simple elegance. Offered at three price points, the Riverview fits all styles and budgets. Unless otherwise stated, all prices are per person

	Enhanced \$90	Classic \$80	Basic \$60
Services			
Dedicated Wedding Consultant	∅	∅	∅
Elegant Ivory full-Length Linen	∅	∅	∅
Complimentary Photo Area for the Wedding Party	∅	∅	∅
Food & Beverage			
Elegant Reception Displays <i>Imported & Domestic Cheese Garnished with Fresh Fruit Fresh Vegetable Crudités with Selection of Dips</i>	∅	∅	
Dinner Buffet	∅	∅	∅
Selection of Four Butler Passed Hors d' Oeuvres	∅		
One Hour Open Bar	∅ Premium	∅ Standard	
Champagne Toast	∅	∅	∅
Custom Designed Wedding Cake	∅	∅	∅
Special Extras			
Deluxe Overnight Accommodations for Bride & Groom	∅	∅	∅
Special Rates on Overnight Guest Accommodations	∅	∅	∅
Deluxe Overnight Room Accommodations <i>for your One Year Anniversary</i>	∅	∅	



Riverview Buffet

Reception limited to (5) hours, Minimum fifty (50) guests
Includes Fresh Rolls & Butter, Water, Coffee & Tea Service
*Classic & Basic Buffet, Please select two (2) entrée choices
*Enhanced Buffet, Please select three (3) entrée choices

Soup & Salad Selections (Select Two)

- ∂ Italian Wedding Soup
- ∂ Fire Roasted Tomato & Fennel Soup **GF** **V**
- ∂ New England Clam Chowder
- ∂ Hand Tossed Caesar Salad
- ∂ Iceberg Wedge Salad
- ∂ Fresh Garden Salad **GF**

Accompaniment (Select Two)

- ∂ Roasted Fingerling Potatoes **GF** **V**
- ∂ Parmesan Risotto **GF** **VG**
- ∂ Vegetable Medley Rice Pilaf
- ∂ Whipped Mashed Potatoes **GF** **VG**
- ∂ Seasonal Vegetable **GF** **V**
- ∂ Roasted Baby Squash Medley **GF** **V**

Buffet Entrées*

- ∂ Pan seared Chicken with Artichoke, Tomato & White Wine Sauce
- ∂ Herb & Parmesan Crusted Chicken Breast with Roasted Tomato Relish **GF**
- ∂ Grilled Marinated Sirloin with Herbed Butter **GF**
- ∂ Roasted New England Baked Haddock
- ∂ Wild Mushroom Ravioli
- ∂ Citrus Salmon **GF**

Dessert

- ∂ Custom Wedding Cake

Beverages

Bartender Fee \$85.00 per bartender, waived with sales of \$350.00.

One bartender per 75 guests

Open Bar

Charge per person, per hour

Premium Selections \$17

Kettle One Vodka, Jack Daniels Bourbon, Meyers Rum, Tanqueray Gin, Seagram VO Whisky, Dewar's Scotch, Tito's Vodka, Stoli Razberi Vodka

Standard Selections \$14

Absolut Vodka, Jim Beam Bourbon, Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Canadian Club Whisky, Jose Cuervo Gold Tequila, Malibu Rum

Consumption Host Bar

Charge per drink

Top Shelf 2-Liquor Drink	\$11.75
Premium Mixed Drinks	\$8.75
Standard Mixed Drinks	\$7.75
Premium Wine	\$8.75
House Wine	\$6.75
Premium Beer	\$4.75
Domestic Beer	\$3.75
Soft Drinks	\$3.00
Bottled Waters	\$3.00

Cash Bar

Top Shelf 2-Liquor Drink	\$12.00
Premium Mixed Drinks	\$9.00
Standard Mixed Drinks	\$8.00
Premium Wine	\$9.00
House Wine	\$7.00
Premium Beer	\$5.00
Domestic Beer	\$4.00
Soft Drinks	\$3.00
Bottled Waters	\$3.00

Domestic Beers

Coors Light, Miller Lite
Buckler Non-Alcoholic Beer

Premium Beers

Sam Adams, Sam Adams Seasonal, Heineken, Corona, Harpoon IPA, Blue Moon



Wine List

Vintages are subject to change without notice. All prices are per bottle.

White/ Rosé

Chardonnay, Sycamore Lane, CA	\$28
Chardonnay, Napa Cellars, CA	\$42
Riesling, Kessler, Germany	\$30
White Zinfandel, Sycamore Lane, CA	\$26
Pinot Grigio, DiLenardo, Italy, Friuli	\$25
Pinot Grigio, Sycamore Lane, CA	\$28
Sauvignon Blanc, Joel Gott, CA	\$28
Sauvignon Blanc, Napa Cellars, CA	\$42
Rosé, DeLoach, CA	\$28

Champagne

Wycliff, Brut	\$28
Domaine Peillot, Montagnieu Brut	\$48
N.V. Moet & Chandon Brut Imperial Gift, France	\$150

Sparkling

Avissi Prosecco, Veneto Region, Italy	\$32
Sparkling Rosé Brut, Bibi Graetz, Trentino, Italy	\$60

Red Wines

Cabernet Sauvignon, Sycamore Lane, CA	\$28
Cabernet Sauvignon, Rodney Strong, CA	\$42
Merlot, Sycamore Lane, CA	\$28
Merlot, Bogle, CA	\$42
Merlot, Rombauer, Napa Valley	\$68
Malbec, Los Cardos, Argentina	\$32
Pinot Noir, DeLoach, California	\$28
Pinot Noir, Sycamore Lane, California	\$28
Pinot Noir, Smoke Tree, Sonoma Valley	\$49
Shiraz, Barossa, Australia, Barossa Valley	\$28
Red Blend, Hope's End, Argentina	\$32

Enhancements

Discuss with your dedicated wedding consultant.

Ceremony

- ∂ Outdoor Patio Space
- ∂ Garden Chairs

Reception

- ∂ Silver Pipe & Drape around Room
- ∂ Up-lighting
- ∂ Specialty Linen & Chair Covers
- ∂ Flowers
- ∂ Audio Visual Presentation
- ∂ Grooms Cake

Preferred Vendors

Cakes

- ∂ ICC Pastry Chef 978-934-6920

Ceremony & Cocktail Hour Music

- ∂ Brian Weeks 978-302-8967
- ∂ Curtis Night 978-667-8910
- ∂ Gilded Harp 978-443-0656

Ice Sculptures

- ∂ Brookline Ice Sculptures 617-232-0941
- ∂ Brilliant Ice Sculptures 978-794-2400

Entertainment

- ∂ Curtis Night 978-667-8910
- ∂ D&S Entertainment 978-453-3337
- ∂ Always Singing 978-996-0345

Florists

- ∂ A Belvidere Florist 978-937-1313
- ∂ Seasons 978-957-6181
- ∂ The Flower Mill 978-677-6894

Photo Booth Rentals

- ∂ Top Hats Photo 508-954-9489
- ∂ Wicked Fun Photo 978-595-1031
- ∂ Main to Boston 207-205-2321

Lighting & Décor

- ∂ Art of the Event 781-670-9292
- ∂ Consider It Done 617-752-1163

Photographers/Videographers

- ∂ Simply Mella Photography 617-777-6607
- ∂ Daniel Doke Photography 978-664-3811
- ∂ Perfect Image 978-774-2946

Specialty Linens & Rentals

- ∂ Perfect Parties 603-883-3878
- ∂ Rentals Unlimited 781-341-1600
- ∂ Consider It Done 617-752-1163
- ∂ Peak Event Services 833-888-7325

Transportation

- ∂ Christianson Bus 978-453-9030
- ∂ Grace Limousine 603-666-0203
- ∂ Michael Limousine 978-532-8488
- ∂ Plaza Limousine 978-453-0000
- ∂ Tewksbury Transit 978-851-9863

Justice of the Peace/Non-Denominational Ministers

- ∂ William Flanagan 978-459-7325

