

Executive Package

\$37.95 per guest ++



With the mountain as a backdrop, there's nothing like the crisp, clear mountain air and scenic New England countryside to set the stage for a productive meeting.

Room Rental

(for groups larger than 70 additional charges may apply during ski season)

Continental Breakfast:

Coffee/Tea/Decaf, Assorted Juices, Sliced Fruit, Assorted Bagels, Assorted Breakfast Bakeries

Mid Morning Break:

Coffee/Tea/Decaf, Yogurt Selection, Assorted Juices, Granola Bars and Balance Bars

Buffet Lunch:

Choice of: Mountain Chili or Clam Chowder
Mixed Green Salad with assorted dressings; Roasted Vegetable and Pasta Salad; Assorted Deli Meats and Cheeses; Various Rolls and Breads; Lettuce, Tomatoes and Pickles; Assorted Dessert Squares; Coffee; Assorted Polar Beverages

Mid Afternoon Break:

Coffee/Tea/Decaf
Polar Spring Water, Assorted Polar Beverages, Cookies and Brownies

Extended Stay After Hours Social:

\$19.95 per guest ++

A selection of assorted Hors D'oeuvres
One hour Premium Open Bar

Wachusett Dinner Buffet

\$28.95 per guest ++

Salads (Choice of Two)

Mixed Green Salad with Vinaigrette and Ranch Dressing
Roasted Vegetable and Pasta Salad
Cucumbers with Fresh Dill and Sour Cream Salad
Marinated Artichokes, Roma Tomatoes and Red Onion Salad
Orzo Salad with Fresh Basil and Feta Cheese

Entrees (Choice of Three):

Chicken Marsala or Piccata
Chicken Breast with Prosciutto, Red Peppers and Boursin Cheese
Rosemary Marinated Tenderloin with Mushroom Demi-Glace
Beef Tips Pinot Noir with Button Mushrooms and Pearl Onions
Baked Stuffed Sole with Dill Mornay Sauce
Broiled Salmon Teriyaki
Penne Pasta with Seasonal Vegetables tossed with a light cream sauce
Pasta Shells Stuffed with Fresh Ricotta and Parmesan Cheese
Chef Choice Starch and Vegetable based on menu selection

After Dinner

Assorted Desserts
Coffee/Tea/Decaf



We offer gourmet catering service with your option of specialty menus.