



# weddings



WARREN CONFERENCE CENTER AND INN

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Framingham State University

Warren Conference Center and Inn  
529 Chestnut Street Ashland, Massachusetts 01721  
508.231.3000 [warrencenter.com](http://warrencenter.com)



## WEDDING CEREMONIES

for 2 TO 200

With over 100 acres of land, ceremonies are held in many locations across the property. Each location is meticulously manicured in preparation for your ceremony. White garden chairs and a white lattice arbor are provided for use during your ceremony. Unfortunately some things are out of our control and the weather is one of them! We always plan an alternative interior location just in case!

## CEREMONY LOCATIONS

### OUTDOOR LOCATIONS

#### HAYDEN BACK LAWN

adjacent to the pines patio, this area is ideal for a ceremony of any size

#### NORTHERN LAWN

located next to the northern lodge, this area provides a lovely back drop for a picture perfect ceremony of any size

#### FRONT LAWN

this rolling lawn is located in front of the hayden lodge, closest to our front patio

### INDOOR LOCATIONS

#### PINES ROOM

accommodating up to 150 guests, this room is located on the first floor of the hayden lodge

#### PINES PATIO

this enclosed patio accommodates up to 200 guests for a ceremony in case of rain drops

#### THE WARREN HOUSE

the telechron and maple rooms are available for ceremonies up to 50 guests

### CEREMONY FEE

**1000**

includes set up and use of white garden chairs, white lattice arbor and rehearsal

20% taxable administrative fee, 6.25% ma meals tax and .75% local meals tax will be added to your selections



## WEDDING PACKAGES

included in all packages

experienced wedding consultant for your wedding planning

dedicated wedding coordinator for your wedding day

five hour reception

golf cart ride for the happy couple and guests needing assistance

preferred overnight room rates for your guests

complimentary overnight accommodations for the happy couple on their wedding night

100 landscaped acres for stunning wedding pictures

champagne and hors d'oeuvres for the wedding party during photos

complimentary bartender service

coffee and tea service

cake cutting service

table numbers

white table linens and napkins

annual menu tasting event

## SEASONAL WEDDING PACKAGES

### MINIMUM REVENUE REQUIREMENTS

minimum revenue requirements apply to all events based on the date and time of the event

#### FRIDAYS & SUNDAYS

events may start at any time

food revenue minimum required

8,400 april—october

7,200 november—march

#### SATURDAYS

daytime events may start as early as 10:00am and must completed by 4:00pm

evening events may start as early as 6:00pm

food revenue minimum required

13,500 april—october

12,000 november—march

20% taxable administrative fee, 6.25% ma meals tax and .75% local meals tax will be added to your selections



## WEDDING PACKAGES

### SILVER

*this package is available friday,  
saturday between 10:00am-4:00pm and sunday*

- one traditional stationary hors d'oeuvre
- two traditional passed hors d'oeuvres
- house champagne toast
- house wine served with dinner
- two traditional dinner entrées
- white mid length table linens

### GOLD

two traditional stationary hors d'oeuvres

three passed hors d'oeuvres  
*two traditional and one premium*

signature cocktail passed during cocktail hour  
house champagne toast

house wine served with dinner

two dinner entrées  
*one traditional and one premium*

white floor length table linens

chocolate dipped strawberries  
with your wedding cake

### PLATINUM

three stationary hors d'oeuvres ~ *one traditional and two premium*

four passed hors d'oeuvres ~ *two traditional and two premium*

signature cocktail passed throughout cocktail hour

house champagne toast

house wine served with dinner

two premium dinner entrées

white floor length table linens

four votive candles for each of your guest tables

#### CHOICE OF ONE OF THE FOLLOWING ENHANCEMENTS

##### WEDDING CAKE

provided by icing on the cake

##### SUNDAE BAR

chocolate and vanilla ice cream, hot fudge, whipped cream, cherries, sprinkles, m&m's, oreo's, chocolate chips

##### PETITE DESSERT BUFFET

chocolate covered strawberries, sliced fresh fruits, seasonal berries, mini french pastries

##### VIENNESE DESSERT TABLE

chocolate fondue, seasonal fresh fruits, petite cheesecake, mini french pastries,  
assorted homemade cookies, mini cannoli, biscotti, tiramisu

## SEASONAL WEDDING PACKAGE PRICING

priced per person

SEASON	SILVER	GOLD	PLATINUM
APRIL—OCTOBER	70	90	115
NOVEMBER—MARCH	60	80	105

20% taxable administrative fee, 6.25% ma meals tax and .75% local meals tax will be added to your selections



## COCKTAIL HOUR

### CULINARY DISPLAYS

please choose  
silver package ~ one traditional  
gold package ~ two traditional  
platinum package ~ one traditional and two premium

### TRADITIONAL SELECTIONS

#### IMPORTED AND DOMESTIC CHEESE STATION

aged cheddar, stilton, smoked gouda, goat cheese, buffalo mozzarella, provolone, cantal, asiago, seasonal fruit, crackers

#### CRUDITÉ DISPLAY

an assortment of the finest of seasonal vegetables with dipping sauces

#### BAKED BRIE

imported aged brie wrapped in puff pastry with raspberry coulis, crackers

#### HUMMUS & CHIPS

roasted red pepper and traditional garlic hummus pita chips, carrots and celery

### PREMIUM SELECTIONS

#### DIM SUM STATION

assorted pork, shrimp, and vegetable dumplings with traditional dipping sauces

#### THE MEZZE TABLE

specialty italian meats, cheeses, grilled and roasted vegetables, marinated artichoke hearts, olives foccacia, ciabatta

#### MEDITERRANEAN STATION

fresh buffalo mozzarella and tomato salad, cucumber tzatziki, hummus, olives, roasted peppers, crumbled feta, assorted flat breads

#### MASHED POTATO BAR

homemade mashed potatoes with:  
whipped butter, sour cream, chives, scallions, bacon roasted garlic, sautéed onion and mushroom compote, cheddar cheese, bleu cheese, broccoli, fried leeks

### PASSED HORS D'OEUVRES

please choose  
silver package ~ two traditional  
gold package ~ two traditional and one premium  
platinum package ~ two traditional and two premium

### TRADITIONAL SELECTIONS

#### BRUSCHETTA OF PROSCIUTTO AND MELON

with basil oil

#### SESAME CHICKEN

with sweet red chili dipping sauce

#### KOSHER FRANKS –N– BLANKETS

#### SPANAKOPITA

phyllo stuffed with spinach and feta

#### POTATO LATKES

with crème fraiche

#### TOMATO BRUSCHETTA ON GARLIC TOAST POINTS

#### COCONUT CRUSTED CHICKEN

with honey mustard dip

#### VEGETARIAN SPRING ROLL

with hoisin and scallion

#### ARTICHOKE, OLIVE AND GOAT CHEESE TARTLETS

### PREMIUM SELECTIONS

#### BACON WRAPPED LIME SCENTED SCALLOPS

#### CHILLED JUMBO SHRIMP

with cocktail sauce

#### PETITE CRAB CAKES

with red pepper remoulade

#### SMOKED SALMON ON FOCACCIA CRISPS

#### CRISPY COCONUT SHRIMP

with sweet red chili sauce

#### HERB CRUSTED BABY LAMB CHOPS

with english mint demi

#### TINY MAINE LOBSTER SALAD CROISSANT

#### MINI CHEESEBURGER ON BRIOCHE BUN

with herb remoulade

20% taxable administrative fee, 6.25% ma meals tax and .75% local meals tax will be added to your selections



**SALADS**

select one

**FIELD GREENS SALAD**

wild field greens, fresh vegetables, house vinaigrette

**CAESAR SALAD**

baby romaine, focaccia croutons, shaved asiago, caesar dressing

**BABY SPINACH SALAD**

baby spinach, dried fruits, manchego, balsamic vinaigrette

**MOZZARELLA AND VINE RIPENED TOMATO SALAD**

fresh buffalo mozzarella, vine ripened tomatoes, basil, balsamic vinaigrette

**CRISP WEDGE SALAD**

iceberg lettuce wedge, vine ripened tomato, bacon, crumbled bleu cheese

**POACHED PEAR SALAD**

wild field greens, grenadine poached pear, walnuts, gorgonzola, port wine vinaigrette

**ENTRÉES**

please choose

silver package ~ two traditional  
gold package ~ one traditional and one premium  
platinum package ~ two premium

**TRADITIONAL SELECTIONS**

**MEDITERRANEAN CHICKEN**

marinated statler chicken breast, mediterranean style relish

**HERB MARINATED CHICKEN**

herb marinated statler breast of chicken, sauteed shallots, wild mushroom demi glace

**CHICKEN ROMA**

pan seared chicken, prosciutto, tomato, basil, provolone, marsala sauce

**BAKED HADDOCK**

herb crusted, lemon beurre blanc

**WILD MUSHROOM RAVIOLI**

shallot cream, roasted red pepper coulis, seared shitake mushrooms

**PREMIUM SELECTIONS**

**GRILLED FILET MIGNON**

herb encrusted beef filet, frizzled onions, demi glace

**SLICED ROASTED SIRLOIN**

roasted sirloin, frizzled onions, port demi glace

**CITRUS MARINATED SALMON**

grilled salmon filet, lime, cilantro

**PETIT FILET MIGNON AND SALMON**

petit filet, marinated grilled salmon, dijon hollandaise

**PETIT FILET MIGNON AND JUMBO SHRIMP**

petit filet, skewered jumbo shrimp, garlic and lemongrass sauce

**PETIT FILET MIGNON AND CHICKEN**

petit filet, herb marinated chicken breast, sautéed shallots, wild mushroom demi glace

**ACCOMPANIMENTS**

please choose  
one starch and one vegetable

**VEGEATBLES**

glazed carrots  
asparagus  
butternut squash  
roasted beets  
broccolini  
green beans, fennel, roasted pepper

**STARCHES**

garlic mashed potatoes  
wild rice pilaf  
roasted fingerling potatoes  
lemon zested basmati rice  
butter whipped potatoes  
seasonal risotto

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**VEGAN OPTIONS**

**GRILLED VEGETABLE PLATTER, BROWN RICE**

balsamic marinated grilled assorted vegetables, brown rice pilaf

**TOFU CACCIATORE, PINEAPPLE BROWN RICE**

seared tofu in a classic cacciatore sauce, pineapple brown rice

**BROCCOLI TOFU STIR FRY, PINEAPPLE BROWN RICE**

broccoli florets, tofu, asian soy glaze, pineapple brown rice

**EGGPLANT ROULADE**

thinly sliced eggplant, quinoa, vegetable hash, tomato coulis

**CHILDREN'S ENTREES**

ages 3 - 13

please choose one, served with soft drink or milk

**25 per child**

**BEEF HAMBURGERS**

french fries, lettuce, tomato, american cheese

**KOSHER HOT DOGS WITH NEW ENGLAND STYLE BUNS**

french fries, ketchup, mustard, relish

**HOMEMADE CHICKEN FINGERS**

french fries, honey mustard

**PENNE WITH VEGETARIAN MARINARA**

**HOMEMADE MACARONI AND CHEESE**

**CHEESE PIZZA**

**DESSERT ENHANCEMENTS**

priced per person

<b>CHOCOLATE DIPPED STRAWBERRIES</b>	<b>4</b>
fresh strawberries hand dipped in dark chocolate	
<b>FRUIT SORBET</b>	<b>3</b>
assorted fruit flavors	
<b>PETITE DESSERT BUFFET</b>	<b>9</b>
chocolate covered strawberries, sliced fresh fruits, seasonal berries, petite french pastries	
<b>VIENNESE DESSERT TABLE</b>	<b>13</b>
chocolate fondue, seasonal fresh fruits, petite cheesecake, mini french pastries, assorted homemade cookies, mini cannolis, biscotti, tiramisu	
<b>SUNDAE BAR</b>	<b>8</b>
chocolate and vanilla ice cream	
hot fudge, whipped cream, cherries, sprinkles, m&m's, oreo's, chocolate chips	
<b>DELUXE COFFEE STATION</b>	<b>5</b>
arabica coffees, assorted teas, hazelnut, caramel, and vanilla flavorings, cinnamon sticks, fresh whipped cream, chocolate shavings	

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**BEVERAGES**

all hosted bars are available on a consumption or flat rate per person, per hour basis

**HOUSE SELECT 7**

smirnoff, beefeater, bacardi silver, sauza silver, cutty sark, seagram's v.o., seagram's 7, jim beam

**PREMIUM 8**

kettle one, tanqueray, captain morgan, sauza gold, dewar's, jack daniels

**TOP SHELF 9**

grey goose, bombay sapphire, johnny walker black, jameson's, crown royal, bailey's, frangelico, kahlua, amaretto di soronno, hennessey vsop, grand marinier, drambuie, sambuca romana, chambord

**MARTINI / SPECIALTY COCKTAILS 10**

**BOTTLED BEERS**

- budweiser 5
- bud light 5
- o'douls 5
- sam adams 6
- heineken 6
- amstel light 6
- harpoon IPA 6
- corona (seasonal) 6
- sam seasonal 6

**WINE / SOFT DRINKS**

- house wines 7
- soft drinks 2
- juices 2

specialty wines, liquors and beers may be available to suit your preferences and will be priced accordingly based on availability.

a minimum of two weeks is required for special orders.

**BEVERAGE PACKAGES**

all packages are priced per adult  
all bottled beers, house wines and soft drinks included

**HOSTED BEER AND WINE**

- one hour 12
- two hours 18
- three hours 24
- four hours 28

**HOSTED HOUSE SELECT BAR**

- one hour 15
- two hours 20
- three hours 25
- four hours 30

**HOSTED PREMIUM BAR**

- one hour 18
- two hours 23
- three hours 28
- four hours 33

**HOSTED TOP SHELF BAR**

- one hour 21
- two hours 26
- three hours 31
- four hours 36

a bartender fee of \$150 per bartender per bar will be charged for all bars ~ maximum of 4 hours

**Liquor Policy**

The Warren Conference Center and Inn is the only licensee authorized by the Commonwealth of Massachusetts and the Town of Ashland, to sell and serve liquor, beer and wine on the premises. No beverages may be brought into or removed from the property. The Warren Conference Center and Inn reserves the right to refuse alcohol service to anyone at any time. We reserve the right to discontinue bar service for any reason. Proper identification is required by all guests.

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### SPECIALTY SIGNATURE COCKTAILS

butler passed or available at the bar with personalized name and signage

#### RED

- RED SANGRIA** red wine, flavored vodka and fruit juices
- POMEGRANATE CAIPIROSKA** vodka, pomegranate juice, simple syrup, lime and sparkling water
- CAPE CODDER** vodka, cranberry juice make it sparkle with sparkling Wine
- POINSETTIA** champagne, cranberry juice

#### PINK

- BRIDAL BLUSH** vodka, triple sec, lemonade, grenadine
- ROSE PUNCH** sparkling white wine, lemonade, chambord
- COSMOPOLITAN** vodka, triple sec, cranberry juice
- POMEGRANATE MARTINI** vodka, pomegranate juice, grand marinier, lemon, sparkling water
- PINK SUNSET** champagne, orange juice, grenadine

#### YELLOW/ORANGE

- LEMONDROP MARTINI** vodka, lemon juice, triple sec, limoncello
- MIMOSA PUNCH** champagne, orange juice, ginger ale
- PEAR MELBA MARTINI** vodka, chambord, pear nectar, raspberries
- BOURBON FIZZ** bourbon, amaretto, sambucca, orange juice, sparkling water
- ROSEMARY CITRUS PUNCH** gin, orange juice, lemon juice, rosemary, simple syrup
- ORANGE CREAMSICLE** orange vodka, triple sec, blood orange juice, vanilla, cream
- SPIKED PEACH TEA** jack daniels, peach tea, peach nectar
- WHITE SANGRIA** white wine, flavored vodka and fruit juices

#### GREEN

- MINT JULEP** bourbon, mint, simple syrup
- CUCUMBER MINT GIMLET** cucumber gin, mint, simple syrup, lime
- FLYING GRASSHOPPER** vodka, white crème de cacao, crème de menthe
- MOJITO** rum, mint, lime, sparkling water

#### BLUE

- BLUE SWOON** champagne, blue curacao, apple juice, lime juice
- AQUATINI** vodka, sweet and sour mix, blue curacao, pineapple juice
- BLUE OCEAN** vodka, blue curacao, grapefruit juice, simple syrup
- THE KNOT** silver rum, blue curacao, pineapple juice

#### PURPLE

- PURPLE TURTLE** rum, triple sec, blue curacao, cranberry juice
- PURPLE RUSSIAN** vodka, blue curacao, citrus soda, grenadine
- PURPLE SURFER** coconut, spiced and silver rum, pineapple juice, sweet and sour mix, grape juice
- PURPLE HAZE** vodka, chambord, triple sec, cranberry juice, pineapple juice

*signature cocktails are a great way to add a personalized touch to your event. select from our list based on color or allow our mixologists to craft your own recipe!*

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### WINE SELECTIONS

our wine selections have been chosen to compliment your menu and accommodate a variety of palettes

#### CHAMPAGNES & SPARKLING WINES

	bottle
nino franco prosecco, veneto, italy	48
domaine carneros, brut, napa, california	52
taittinger brut la francaise, champagne, france	88

#### WHITE WINES

chardonnay, cakebread cellars, napa, california	64
chardonnay, simi, sonoma, california	42
chardonnay, somoma cutrer, russian river, california	48
chardonnay, clos du bois, sonoma, california	36
chablis, abler bichot, france	46
sauvignon blanc, kenwood, sonoma, california	48
sauvignon blanc, kim crawford, marlborough, new zealand	42
pinot grigio, ruffino, lumina, delle venezie, italy	32
pinot gris, king estate, oregon	44
reisling, blufeld, mosel, germany	32

#### RED WINES

cabernet sauvignon, robert mondavi, napa, california	52
cabernet sauvignon, robert mondavi, private selection, california	32
cabernet sauvignon, estancia, paso robles, california	42
cabernet sauvignon, mt veeder, napa, california	98
merlot, blackstone, california	32
merlot, kenwood, "jack london", sonoma, california	52
malbec, kaiken, mendoza, argentina	34
rioja, palacios la montesa, rioja, spain	45
pinot noir, mark west, sonoma, california	38
pinot noir, wildhorse, central coast, california	46
pinot noir, j vineyards, russian river, california	64

specialty wines, liquors and beers may be available to suit your preferences and will be priced accordingly based on availability  
a minimum of two weeks is required for special orders

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**AFTER DARK POST RECEPTION**

minimum of 25 guests ~ \$500 minimum food purchase required

a post reception gathering is a great way to end the perfect evening hosted in many different locations on property, your guests can gather for final farewells

<b>TRI-COLORED TORTILLA CHIPS AND SALSA</b> priced per person	<b>4</b>
<b>HOMEMADE POTATO CHIPS AND DIPS</b> priced per person	<b>4</b>
<b>BUFFALO WINGS</b> celery sticks and bleu cheese dressing priced per 50 pieces	<b>100</b>
<b>POTATO SKINS</b> sour cream, bacon and cheddar cheese priced Per 50 Pieces	<b>100</b>
<b>MOZZARELLA STICKS</b> marinara sauce priced per 50 pieces	<b>100</b>
<b>KOSHER FRANKS –N– BLANKETS</b> dijon mustard and ketchup priced per 50 pieces	<b>100</b>
<b>GUACAMOLE STATION</b> house made guacamole, tomato salsa, grilled pineapple salsa with tri-colored tortilla chips priced per person	<b>7</b>
<b>THE “BIG” SANDWICH</b> this impressive 6 foot sandwich will feed approximately 40 people and gives your guests plenty to talk about! your choice of italian, turkey, roast beef or ham, lettuce, tomato, onion and cheese with potato chips and pickles priced per sandwich	<b>200</b>
<b>ASSORTED WRAP SANDWICHES</b> roasted turkey, roast beef, vegetarian and tuna on herb, white and whole wheat soft tortillas with chips priced per platter ~ serves 25 people	<b>100</b>
<b>HOUSE BAKED COOKIES AND BROWNIES</b> priced per platter ~ serves 25 people	<b>50</b>

**AFTER DARK CAMPFIRE**  
gather around the campfire!  
minimum of 25 guests

<b>S'MORES</b> graham crackers, hersey chocolate bars, marshmallows and giant skewers priced per person	<b>15</b>
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## ADDITIONAL ENHANCEMENTS

these items can be added to enhance your special day

<b>CHIVARI BALLROOM CHAIRS</b>	<b>10</b>
silver, gold, natural, fruitwood, black or white with seat cushion in your choice of color priced per chair	
<b>SPECIALTY TABLE LINENS</b>	<b>BASED ON SELECTION</b>
enhance the look of the room with specialty linens, toppers, runners and napkins are available	
<b>MENU CARDS</b>	<b>2</b>
personalized and printed on high quality parchment paper priced per card	
<b>VOTIVE CANDLES</b>	<b>2</b>
accentuate your centerpiece by adding votive candles to your guest tables priced per votive	
<b>LANTERNS</b>	<b>10</b>
line the pathways with twinkles of flickering light priced per lantern	
<b>FIRE BOWL</b>	<b>150</b>
located on the front patio for your reception	
<b>CANDY BAR</b>	<b>7</b>
jars, canisters, bowls and baskets full of candy with small, handled containers for your guests to create their own favor boxes priced per person	
<b>ENHANCED LIGHTING</b>	<b>BASED ON SELECTION</b>
up lighting and string lights create romance and accentuate your décor on your special day. our team can help in obtaining quotes and information on specialty lighting for you	
<b>REHEARSAL DINNERS AND POST RECEPTION BREAKFAST &amp; BRUNCH</b>	
your sales manager can provide information and many options to create a memorable weekend beginning with your rehearsal dinner right here on property and ending with a farewell breakfast or brunch	

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## PREFERRED VENDORS

### FLORISTS

mugford's flower shoppe

508-836-5554

[www.mugfords.com](http://www.mugfords.com)

debra's flowers

508-429-1051

[www.debrasflowers.com](http://www.debrasflowers.com)

petal pushers studio

508-655-2440

[www.petalpushersstudio.com](http://www.petalpushersstudio.com)

the frugal flower

978-443-0030

[www.frugalflower.com](http://www.frugalflower.com)

### PHOTOGRAPHERS

joe dolen photography

508-864-3041

[www.joedolen.com](http://www.joedolen.com)

ron kolias photography

617-971-8783

[www.ronkoliastudios.com](http://www.ronkoliastudios.com)

jessica mchale photography

617-372-0500

[www.jessicamchale.com](http://www.jessicamchale.com)

stacie kirkwood photography

617-916-2037

[www.staciekirkwood.com](http://www.staciekirkwood.com)

sarah montani photography

508-397-4270

[www.sarahmontaniphotography.com](http://www.sarahmontaniphotography.com)

the henry studio

508-429-2120

[www.thehenrystudio.com](http://www.thehenrystudio.com)

douglas levy photography

781-820-1344

[www.douglaslevyphotography.com](http://www.douglaslevyphotography.com)

### ENTERTAINMENT

617 weddings

617-765-0005

[www.617weddings.com](http://www.617weddings.com)

champagne toasts

508-892-1221

[www.champagnetoast.net](http://www.champagnetoast.net)

c-zone music – greg capozzi

617-320-0723

[www.czonemusic.com](http://www.czonemusic.com)

craig sutton

508-877-8535

[www.eventgo2guy.com](http://www.eventgo2guy.com)

gilded harps

978-443-0656

[www.gildedharps.com](http://www.gildedharps.com)

### BAKERS

icing on the cake

617-969-1830

[www.theicingonthecake.com](http://www.theicingonthecake.com)

gerardo's italian bakery

508-835-2200

[www.gerardositalianbakery.com](http://www.gerardositalianbakery.com)

cocobeni confections

508-393-2253

[www.cocobeniconfections.com](http://www.cocobeniconfections.com)

confectionism

508-377-3066

[www.confectionism.net](http://www.confectionism.net)

### OFFICIANTS

the honorable susan b. green, jp

508-429-7770 / [elliotsue@comcast.net](mailto:elliotsue@comcast.net)

philip l. robo, jp

508-892-8553 / [probo50@charter.net](mailto:probo50@charter.net)

### TRANSPORTATION

knight's limousine

508-839-6252

[www.knightslimo.com](http://www.knightslimo.com)

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