

Wedding Menu



EST.  1926

INN ON
BOLTWOOD

AMHERST, MA

Congratulations!

Inn on Boltwood is a classic New England inn located in the heart of Amherst Town Center. Our facilities offer an extraordinary collection of fully customizable wedding experiences. From our luxurious ballroom to picturesque garden tent, couples will discover a truly personalized New England weekend wedding destination.

The Inn on Boltwood features 49 guest rooms and suites including rooms with one king, one queen, or two double beds. Fully modernized, each room offers luxurious style while maintaining the historic New England charm and original character of the Inn.

Our Executive Chef has created an extensive variety of menus from which you may choose. Each menu item has been created and tested in our kitchen and is founded upon the use of the freshest, local ingredients available to us. Each plate is given the greatest attention to detail, and we are confident that our final presentation will exceed your expectations. Our menu concepts are inspired by the local and seasonal farm produce that Western Massachusetts and its agricultural communities are famous for. We look forward to working with you to plan your dream New England wedding.



Photos provided by Four Wings Photography

On-site Ceremonies

For couples who would like to host their wedding ceremony as well as their reception at the Inn on Boltwood, we offer two beautiful location options. Outdoor ceremonies take place on the **Dickinson Patio**, indoor ceremonies take place in the **Emily Ballroom**.

Outdoor ceremonies may be moved into the Ballroom with 8 hours notice at no additional charge.



www.tamaravmerriphotography.com
Photo provided by Tamara Merri Photography



Onsite Ceremonies Include:

- Up to one additional hour onsite
- Ceremony rehearsal the day before the wedding
- Ceremony coordination the day-of the wedding
- Set up and break down of ceremony chairs



Photo provided by Four Wings Photography

Reception Locations

The **Dickinson Ballroom** is tastefully decorated to reflect our historic charm. The ballroom can accommodate up to **150 guests** for a plated dinner with a dancefloor. This space boasts high ceilings, brass chandeliers, and ample natural light.



Photo provided by Krista Jean Photography

The **Garden Tent**, available May through October, can accommodate a minimum of 100 and up to **180 guests**. Brick flooring and retractable sides help to make this space comfortable for guests and offers the utmost in design flexibility.



Photo provided by Tamara Merri Photography

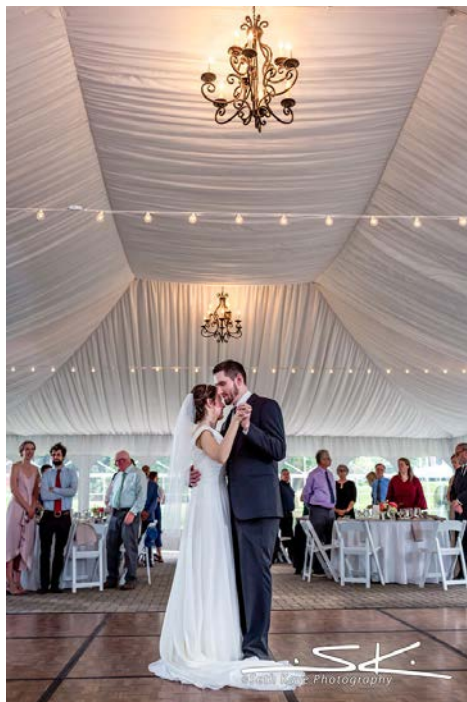


Photo provided by Greg Moss Photography

Receptions Include:

- Venue coordinator to assist throughout your venue-related planning process
- Banquet Manager and Banquet Lead to execute all venue-related details on your wedding day
- Personal server to attend to the wedding couple during cocktail hour and reception
- 1 bartender per every 75 guests
- Tables, chairs, glassware, silverware, china
- White, ivory, or black floor-length linen tablecloths and selection of 20 linen napkin colors
- 16' x 16' dance floor in Dickinson Ballroom, 16' x 24' dance floor in Garden Tent
- Preferred vendor list
- Discounts on additional guests' overnight rooms
- Unlimited access to the grounds, providing unique photo opportunities throughout all seasons



Photo provided by Greg Moss Photography

Garden Tent Rental Includes:

- 40' x 80' frame tent with sidewalls
- White garden chairs and 60" round tables
(upgraded rentals available for an additional fee)
- 3 chandeliers and 3 strands of bistro lights
- Permit fee, set up, and delivery

Boltwood Wedding Package

Choice of two stationary displays during cocktail hour
Choice of five passed hors d'oeuvres during cocktail hour

Prosecco toast to the newlywed couple

Trinity Oaks wine service with dinner

Fresh house-made rosemary focaccia

Choice of salad or appetizer, served plated to all guests

Selection of three entrées to offer your guests

Wedding cake from our preferred cake vendor, including cake cutting service

Local coffee & hot tea station with dessert

Hospitality room for hair and makeup prep

Complimentary wedding suite for the newlywed couple on their wedding night

Prosecco and Chef's choice of sweets delivered to your wedding suite

Breakfast for two in our restaurant, 30Boltwood, the morning after your reception

Complimentary menu tasting for two people and customizable menu planning



Photo provided by Riany Haffey Photography



Photo provided by Kelsey Haley Media



Photo provided by Kelsey Haley Media

Cocktail Hour Selections

please contact your sales manager with any specific dietary requests you may have

Passed Cold Hors D'oeuvres

roasted red and gold beet napoleon, goat cheese, verjus vinegar, chive
caprese skewers, mozzarella, tomato, balsamic reduction, basil
orange, goat cheese, chive, dried cranberries, on crostini
ricotta, truffle honey, sweetie drop peppers, focaccia crostini
tomato basil bruschetta, grilled focaccia crostini
compressed watermelon, feta, balsamic
truffle deviled egg, crispy prosciutto, celery leaf
fig, burrata, prosciutto, grilled focaccia crostini
beef tenderloin on risotto cake
smoked salmon on a blini, dill cream cheese, capers
shrimp ceviche in filo cup
lobster salad, toasted mini brioche bun ****MKT**



Passed Hot Hors D'oeuvres

zucchini fritters, za'atar yogurt sauce
truffle arancini, honey aioli, chives
marinated cauliflower lollipop, mascarpone, chives
chicken and waffle bite, hot honey drizzle
smoked chicken croquettes, roast corn & piquillo aioli
buffalo chicken bite celery, gorgonzola dressing
chorizo stuffed dates wrapped in prosciutto
sausage stuffed mini pepper, lemon aioli
mom's meatballs, pomodoro, ricotta salata, fennel top oil
beef yakitori, ginger soy glaze
mini beef wellington
lamb kebob, tzatziki sauce
mini crab cake, chipotle aioli ****MKT**
scallops wrapped in bacon ****MKT**



Photo provided by Four Wings Photography

Stationary Displays

bruschetta display

tomato-basil bruschetta, tuscan white bean puree,
chopped olive medley
served with sliced baguette and pita chips

chip & dip display

grilled scallion dip with house made potato chips
warm spinach and artichoke dip
with sliced baguette and focaccia bread

grilled and marinated vegetable display

herbed artichoke hearts, sweet & sour mushrooms,
marinated cipolini onions
fire roasted peppers, grilled eggplant and zucchini
served with bread sticks and sliced baguette

crudités

assortment of raw farm-fresh vegetables
house made ranch dip and hummus
served with bread sticks and pita chips

artisanal cheese display

assortment of cow, sheep and goat's milk cheeses
seasonal fruit and grapes,
tuscan breads and crackers

charcuterie display

assortment of cured meats and seasonally inspired
pickled, marinated, & roasted vegetables
served with artisan breads and gourmet crackers

Dinner Menu Selections

please contact your sales manager with any specific dietary requests you may have

Salads

roasted pear salad

little leaf farms mix, roasted pear,
dried cranberries, almonds,
crumbled goat cheese, sherry vinaigrette

peach burrata salad

grilled peaches, local burrata, arugula,
shaved fennel, balsamic reduction

market salad

little leaf farms mix, cucumber, tomato,
pickled shallots, sherry vinaigrette

petit caesar salad

little gem wedge, shaved parmesan,
house-made garlic croutons

Plated Appetizers

butternut squash ravioli

with baby leeks and parmesan

wild mushroom risotto

with crispy shallots

braised short rib

polenta cake, roasted wild mushrooms
red wine reduction

pan seared crab cake ** MKT

panko breaded lump crab meat
corn salsa, chipotle aioli

Dinner Entrees

please select three entrees

V: vegan VEG: vegetarian GF: gluten free CN: contains nuts

gnocchi, spicy italian sausage, confit tomato, grated parmesan

spiced pork loin, apple butter, caramelized onion, chutney

mojo marinated grilled chicken (GF)

chicken saltimbocca with brown butter and sage (GF)

roasted salmon with honey dijon glaze (GF)

pistachio crusted cod (CN)

prime rib, au jus (GF)

red wine braised short rib (GF)

8oz filet mignon with wild mushroom red wine demi-glace (GF) *** supplemental fee*

VEGAN & VEGETARIAN OPTIONS

fennel, mushroom, barley risotto (VEG)

spinach and ricotta ravioli, baby leeks, parmesan (VEG)

white cheddar cavatappi and cheese with mustard graham cracker crust (VEG)

quinoa stuffed pepper with carrot puree and lemon basil pistou (V, GF)

sweet potato noodles with sundried tomato fuaxmaggio sauce (V, GF, CN)

butternut squash au poivre with coconut milk peppercorn sauce (V, GF, CN)



Seasonal Accompaniments

*please contact your sales manager with any specific dietary requests you may have
please select **one vegetable** and **one starch** accompaniment to be served with your entrees*

Spring

vegetable accompaniments

steamed asparagus spears with lemon
haricot verts tossed in chili garlic oil
confit radish with orange rind and herbs
moroccan cauliflower, almonds, dried cherries

starch accompaniments

roasted wild mushrooms and fingerling potatoes
butter braised new potatoes
fava bean risotto
wild rice pilaf, baby kale, slivered almonds

Summer

vegetable accompaniments

aleppo chili spiced zucchini noodles
ratatouille with smoked pomodoro sauce
grilled summer squash
jicama radish slaw with citrus vinaigrette

starch accompaniments

yukon potato and savoy cabbage colcannon
warm couscous salad with lemon
garlic whipped potatoes
himalayan red rice

Fall

vegetable accompaniments

sweet and spicy winter squash
roasted butternut squash
brown sugar roasted young carrots
sautéed broccoli rabe

starch accompaniments

orzo pilaf
herb roasted fingerling potatoes
roasted root vegetables
savory bread pudding with kale and mushrooms

Winter

vegetable accompaniments

brussel sprouts agro dulce
wilted tuscan kale, lemon, aleppo chili flakes
garlic roasted broccolini
turnips and kale

starch accompaniments

smoked gouda celeriac gratin
whipped sweet potatoes
crispy smashed potatoes with walnut dressing,
anchovies and toasted almonds



Menu Enhancements

please contact your sales manager with any specific dietary requests you may have

Getting Ready: Bites & Snacks

continental breakfast board

fresh muffins, scones & breakfast pastry
seasonal fruit platter

hummus board

housemade hummus, fresh vegetable crudité's
roasted olives, stuffed grape leaves, grilled naan

fruit & cheese board

assorted artisanal cheeses, gourmet crackers
seasonal sliced fruit

sandwich board

roast turkey, bacon, avocado, chipotle aioli
mozzarella, fresh tomato, basil, balsamic drizzle
grilled chicken caesar wrap

Pre-Ceremony

pre-ceremony beverage station

lemonade, fresh brewed iced tea, cucumber mint flavored water
(apple cider and hot chocolate available during cold months)

additional fees may apply for hot chocolate accompaniments if specialty items are requested

Cake Accompaniments

assorted macarons
assorted house made cookies & brownies
two chocolate dipped strawberries

Late Night Snacks

slider bar

served with french fries or sweet potato fries
"small mac", pickles, onions, lettuce, cheese
crispy chicken, avocado, and chipotle mayo
barbecue pulled pork, coleslaw

grilled cheese bar

served with house made chips
arugula, fig and brie
sliced tomato and gruyere
applewood smoked bacon and sharp cheddar

pizza bar

pepperoni, meat lovers and vegetable mini pizzas
served with parmesan cheese & cracked red pepper

quesadilla bar

pork, grilled chicken, and vegetable quesadillas
served with salsa, guacamole, & sour cream



Bar Details

As part of your wedding package, you can opt for a full open bar package, beer and wine open bar package, hosted consumption bar, or a cash bar. First choose your service level (open, consumption, or cash), then choose the shelf level (Call, Premium, or Super Premium) that will be the best fit for you and your guests.

Bar Packages

open for 4.5 hours

includes assorted regular and diet sodas,

Beer and Wine

trinity oaks cabernet sauvignon, pinot noir, chardonnay, pinot grigio, la marca prosecco, heineken, stella artois, corona, budweiser, bud light, heineken 0.0, truly hard seltzers, two local craft beers

Call level

trinity oaks cabernet sauvignon, pinot noir, chardonnay, pinot grigio, la marca prosecco, heineken, stella artois, corona, budweiser, bud light, heineken 0.0, truly hard seltzers, two local craft beers
tito's, spring 44, captain morgan, bacardi silver, malibu, pueblo viejo, four roses, dewar's, seagram's 7
korbel brandy, kahlua, baileys

Premium level

edna valley cabernet sauvignon, pinot noir, chardonnay, sauvignon blanc, la marca prosecco, heineken, stella artois, corona, budweiser, bud light, heineken 0.0, truly hard seltzers, two local craft beers
tito's, ketel one, spring 44, tanqueray, malibu, captain morgan, bacardi silver, goslings black seal
corralejo blanco, milagro reposado, johnny walker red, glenmorangie 10 yr, jack daniels, jameson, maker's mark, hennessey vs, cointreau, disaronno, kahlua, baileys

Super Premium level

edna valley cabernet sauvignon, pinot noir, chardonnay, sauvignon blanc, la marca prosecco
heineken, stella artois, corona, budweiser, bud light, heineken 0.0, truly hard seltzers, two local craft beers
tito's, grey goose, tanqueray, hendricks, bombay sapphire, captain morgan, bacardi silver, malibu, goslings black seal, avion silver, reposado, añejo, johnny walker black, glenfiddich 12 yr.
jack daniels, jameson, marker's mark, bulleit rye
remy martin vsop, grand marnier, disaronno, kahlua, baileys

Tablesides Wine Service

Trinity Oaks wine service is **included** in the Inn on Boltwood wedding package.

If you'd like to upgrade your wine service for a more elevated experience, please contact your sales manager for additional options available through the 30Boltwood wine list.



Photo provided by Trish Kemp Photography



Signature Drinks

Having a signature cocktail is a fun way to personalize your wedding! You may select up to **two** signature drink selections to offer your guests. Signature drinks are included in full open bar packages.

Cash or consumption bar pricing will be based on martini level drink prices.

Have another favorite cocktail that isn't on the list? Contact your Sales Manager to help coordinate the perfect cocktail or mocktail! *Please provide your own signage for signature drinks.*

Laughing Mule

bourbon, cider, lime, ginger beer, apple garnish

Iced Toddy

bourbon, lemon, honey, soda water

Groomsman Shuffle

whiskey, lemon juice, rosemary, fresh blackberries, simple syrup, tonic water

Watermelon Mojito

white rum, simple syrup, mint leaves, lime juice, fresh watermelon

Island Punch

spiced rum, amaretto, pineapple and orange juice, splash of grenadine

Peach Sangria

sweet white wine, vanilla vodka, peach purée, lime juice, simple syrup

Autumn Sangria

red wine, vodka, cranberry juice, orange, pear, mulling spices

Garden Dreams

gin, cucumber, lime, basil leaves, tonic

French 75

lemon, sugar, gin, prosecco float

Spicy Margarita

tequila, triple sec, lime juice, fresh jalapeno

Rosemary Paloma

tequila, rosemary simple syrup, lime juice, grapefruit soda

Lavender Love Potion

vodka, lavender simple syrup, lemon, soda water, lavender garnish

Bride's Blush

V1 triple berry vodka, triple sec, lemon juice, crushed berries

Strawberry Social

vanilla vodka, strawberry simple syrup, prickly pear liquor, lemon, prosecco float



Terms and Conditions

Administrative Fee and Taxes: All prices, fees, and room rentals, unless otherwise noted, are subject to a 17% taxable service charge and a 5% taxable administrative fee. The 5% administrative fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders. Both the administrative fee and service charge are subject to 7% state sales tax.

Deposits and Final Payment: All weddings and social events at the Inn, upon confirmation, will be required to pay a deposit of 25% of your food and beverage minimum upon booking. For all weddings and social events, a second deposit of 50% of the food and beverage minimum will be due six months prior to your scheduled date. Advance deposits may be paid the form of check or cash. All advance deposits are non-refundable. All advance deposits will be applied toward your final balance. ***Your final balance is required fourteen (14) days prior to your scheduled event date. Credit cards can NOT be used to pay your final balance.*** All final payments must be in the form of certified bank check or cash, with a credit card on file for any unplanned incidentals you purchase the day of.

Minimum Catering Revenue: Inn on Boltwood designates food and beverage minimums for all event spaces. These minimums include food and hosted alcohol charges. Your food and beverage minimum does not include cash bar charges, room service, restaurant and bar usage not sponsored as part of your event, meeting room rental fees, taxes, service charges, or any other miscellaneous charges or fees incurred. Should your final attendance drop below your original estimated number of guests, the Inn will be happy to advise you on additional alternatives in food and beverage which will satisfy the minimum agreed upon revenue of your event. In the event the minimum set forth above is not realized, you will owe the Inn the difference between the amount actually spent (exclusive of appropriate taxes, gratuities and fees) and the minimum set forth.

Food and Beverage Minimum Requirements:

- May through October:
 - \$18,000 on Saturdays and Sundays of holiday weekends
 - \$13,000 on Thursday, Friday, and Sunday of non-holiday weekend
- November through April:
 - \$9,000 on Saturdays and Sundays of holiday weekends
 - \$6,500 on Thursday, Friday, and Sunday of non-holiday weekend

Holidays/Holiday Weekends: Sundays of certain holiday weekends, along with holidays which land mid-week, will be charged at the "holiday" rate which include: Memorial Day, Fourth of July, Labor Day, Columbus Day, Thanksgiving, Christmas, New Year's Eve, and New Year's Day.

Event Times: Receptions are 5.5 hours in length. If also hosting your ceremony on site, up to an additional hour is given to accommodate guest arrival and the length of your ceremony.

Room and Ceremony Set Up: Room rental fees include tables, chairs (gold banquet chairs for ballroom receptions, white folding chairs for garden tent receptions), china, glassware, silverware, votives, dance floor, and linen. You have the choice of black, white, or ivory linen tablecloths and we offer over 20 color linen napkin options to choose from. Ceremony fees include the use of the Inn's wireless microphone and speakers and our white linen backdrop for the Pergola. Room rental fees do not include the use of any audio visual equipment for your reception.

Coat Check: Coat racks are provided complimentary to you and your guests.

Menu Pricing: Due to fluctuating market prices, menus are subject to seasonality and market availability. Prices are subject to change without notice. Menus are fully customizable. To ensure availability of specific food items, we ask that final menus be selected with your catering manager at least four months prior to your function date. Inn on Boltwood reserves the right to increase pricing of specific menu items based on the market value and at the time of purchase if needed.

Terms and Conditions

Menu Tasting: Contact your Events Coordinator four months prior to your wedding date to schedule a menu tasting. The Inn on Boltwood hosts menu tasting in a group setting. The wedding couple is complimentary. Based upon availability of the Inn, up to four additional guests may also attend your group menu tasting. Each additional guest is \$65.00 each plus tax and gratuity. If you cannot make the group tasting, you may schedule a private tasting based on the availability of the Inn. Private menu tastings are available Tuesday – Friday, 11 am – 4 pm only. Cancellations less than 72 hours in advance of scheduled will result in a \$65.00 per person charge, including the wedding couple.

Wedding Cake Vendors: The Inn on Boltwood's preferred wedding cake vendors are Atkins Farms Bakery, located in Amherst, MA (413-253-9528 www.atkinsfarms.com), Gregory's Pastry Shop, located in Hadley, MA (413-586-9900), and The Bean Counter Bakery*, located in Shrewsbury, MA (508-754-0505 www.beancounterbakery.com). Your wedding cake package includes: delivery to The Inn on Boltwood, buttercream icing, and a selection of at least eight cake flavors and five fillings to choose from (different options from each vendor). Samples from all cake vendors will be present at the group menu tastings with their most popular flavors for you to sample. Please set up an appointment with your preferred vendor three to six months prior to your wedding date to detail your wedding cake. When you meet with your cake decorator they will assist you in the pricing of rolled fondant wedding cakes, basket weaves, pearls, fresh flowers and/or cake topper if you are interested. Gregory's Pastry Shop, Atkins Farm Bakery, and Bean Counter Bakery will provide cake samples by appointment only. Please allow 48 hours or more for requests. ***Please note there is an upcharge for each slice of cake along with a delivery fee for all cakes ordered from Bean Counter Bakery.**

Guarantees: To help us make your event a truly memorable experience, we ask for your cooperation in confirming all your details and menu choices 60 days prior to your scheduled event. Your expected guarantee is due fourteen (14) days prior to your event date. In addition to your final guest count, we require events offering more than one entrée to submit exact numbers of each selection. This number is your guarantee and may not be lowered. If a confirmation number is not received by the scheduled due date, the expected attendance will become the number of guests guaranteed. Final charges will be based on your guarantee or the actual attendance, whichever is greater.

Dining for Children: For guests under the age of twelve, the Inn on Boltwood offers a separate children's menu at a fee of \$35 per child. Special children's menu includes a beverage, starter course, entrée, and dessert.

Dining for Hired Professionals: Should you wish to provide food and non-alcoholic beverages for professionals hired for your event, you are welcome to do so. The Inn on Boltwood will offer your selected menu items to your wedding professionals, at a fee to you of \$50 per vendor.

Alcoholic Beverage Policy: Inn on Boltwood, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Massachusetts Alcoholic Beverage Control's policies, procedures and statutes. The Inn will strictly enforce all Massachusetts beverage laws. The management of Inn on Boltwood and its beverage employees reserve the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated. In addition, any disturbances, underage drinking or consumption on non-Inn purchased alcohol can result in immediate termination of your event. Inn on Boltwood is the only licensed authority to sell and distribute alcohol on the premises. Alcohol is not permitted to be brought on property, and alcohol purchased from Inn on Boltwood may not be removed from the premises. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are underage. All guests are required to presenting identification upon request.

Favors: Favors that include alcohol of any kind are not permitted.

Bartender Fee: All wedding packages include 1 bartender per every 75 guests. If you opt to have cocktail hour in a separate location which requires a secondary bar to be set up, a \$175 per bartender fee will apply.

Terms and Conditions

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of any of these items, written information is available upon request. Before placing your final order, please inform your Catering Manager or Event Planner if a person in your party has a food allergy. Any food prepared by the Inn on Boltwood may not be taken off the premises due to insurance and health code regulations.

Parking: Guests who have reserved rooms at the Inn will be provided with complimentary parking in designated Inn spaces. Weekend event guests may park in the Amherst College Alumni Lot, located directly behind the Inn's designated parking spaces. If you require detailed driving and/or parking instructions, please contact your Events Coordinator when detailing your event.

Displays / Decorations: We politely ask that there be no confetti, rice, bird seed, or any similar materials thrown. The Inn asks that nothing be affixed to walls, doors, light fixtures, ceilings or any furniture within any of the function spaces or tent, without prior approval. No open flames are permitted. We ask that real flame candles be enclosed in a glass hurricane jar with the flame being a minimum of two inches below the top of the container. Any changes to your planned set up need to be made at least 72 hours in advance. Inn on Boltwood will try to honor any last minute requests, however if any major set up changes (beyond moving 1-2 tables) the day of the wedding, an additional \$250 per hour set up fee may be incurred. The Inn on Boltwood reserves the right to bill for any repairs made resulting from damage incurred during your event. The Inn asks that you remove all of your equipment, decorations, etc. within 24 hours of the close of the event. Inn on Boltwood is not responsible for breakage, missing items or any items left behind.

Basic Set Up: Basic set up is included in all wedding packages. Basic set up includes: placement of one single piece pre-assembled centerpiece for each guest table, favors, escort cards or seating chart, card box, guest book, memory table, and other basic table décor or welcome signage. If you have additional décor outside of what is outlined in "Basic Set Up", please coordinate with your florist or other hired professional. You may also contact your sales manager for further information and instructions. The Inn does not assume responsibility for the set-up of pergola décor, specialty lighting, and any other services outside of basic set up. The Inn requests that all equipment/decorations and other items be removed within 24 hours of the close of the event. The Inn is not responsible for damaged or missing items left behind from an event.

Sleeping Rooms: Wedding packages include one (1) complimentary room for use on the evening of the wedding in a designated Suite. There is no minimum number of sleeping rooms required. Upon booking your wedding with us, you will have the option of setting up block of up to ten (10) overnight rooms for the wedding weekend (based on availability) which will be held for your group until 45 days prior to your wedding date. There is a two night minimum requirement for accommodations on most weekends. A discount off our prevailing rates may be offered and is subject to availability.

Pre Reception Accommodations: One hospitality room is included in your contract for use prior to your ceremony and/or reception through one hour after cocktail hour at no additional charge.

Ceremony Rehearsal: Due to our busy wedding weekends, rehearsals are scheduled for 2:00PM the day prior to your wedding unless otherwise arranged with your Coordinator. Inn on Boltwood team will assist with rehearsing your ceremony processional and recessional. Please include your officiant in your rehearsal if you would like to rehearse anything related to your ceremony content.