



east meets west at

THE EXCHANGE

Weddings

eastmeetswestcatering.com



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2020

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2020

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Congratulations on your engagement!

We are so excited to hear about your dreams for your special day.

The Exchange is managed by East Meets West Catering. Our experienced event planners will work with you throughout the entire planning process and guide you through all of the details of your day. They will paint a picture for you incorporating the cherished traditions, modern design and cultural nuances that are important to you.



With your input, a custom menu will be created to enhance all of the details. Food is our passion and we will be suggesting dishes that make the most of seasonal fresh, quality ingredients.

Your East Meets West event planner isn't the only one making sure your day is perfect. A team of professional, courteous, and friendly staff are there to ensure a flawless event.

All of us here at East Meets West relish in the moment when you witness the transformation of your dream into a reality.

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The Exchange Conference Center offers a beautiful setting for your wedding festivities. Featuring two floors of event space, a waterfront terrace and sweeping views of Boston Harbor



- Our main space, Exchange Hall, can accommodate up to 170 guests for a seated dinner, and 200 guests for a cocktail style reception with a dance floor.
- For larger guest counts, tenting on the pier is available for an additional cost during the Spring/Summer months.
- All events with alcohol service are required to have a police detail, at a rate of \$55/hour.
- A 10% administrative fee is applied to all events
- Gratuity is not part of the final invoice, and is left to your discretion.

The Fine Print

2023 Venue Fees

Reception Pricing (May-October)

Friday: \$4,600

Saturday: \$5,750

Sunday (Including Holiday Sundays): \$3,500

***A \$25,000 pre-tax minimum is required for all Saturday events May-October**

Pricing (November-April)

Friday: \$2,850

Saturday: \$3,950

Sunday: \$2,500

Your Rental of The Exchange will include:

- Exclusive use of the entire building for a 5 hour reception
- Use of house tables, natural wood garden chairs, white cotton linen
- Use of our Bridal Party Suites, if you choose to get ready here on your wedding day
- We are happy to host your ceremony here as well, for an additional fee of \$1,100.
 - This includes one additional hour for the ceremony as well as one hour of rehearsal time on a day prior
- Ask your event planner about complimentary parking details

The Fine Print Contd.

Estimated Catering Costs*

Wedding catering costs start at approximately \$250 per guest

Your estimate will include:

- A complete, custom menu
- A pre-wedding tasting for two
- Event Staff including an Event Manager, Culinary Team, Service Staff and TIPS Certified Bartenders
- Rental Costs typically include standard china, glassware, flatware and serving equipment.
 - Upgrades to furniture, linens and tabletop items are available for an additional fee.

Final costs will vary depending upon final menu selections, guest count and service style.

Beverage Costs*

East Meets West is fully licensed and able to provide beer, wine and spirits for your event.

Liquor Liability Insurance is included on each estimate for events that include alcohol service. This will appear as a line item on your estimate, and will be based on guest count.

- **Open beer & wine bars start at \$35 per person, full bars at \$37 per person, based on 4 hours of service.**
- Costs will vary based on brand choices, service style, guest count and event duration
- Beverage costs include sodas, mixers, juices, still & sparkling water, bar fruit and cocktail ice.
- Final beverage charge will be based on consumption

A 10% Administrative Fee, along with 7% city/state sales tax is charged on all events.

***created 02/2022. Pricing is based on 150 guests and is subject to change**

Sample Plated Menu - Spring/Summer

For The Cocktail Hour...

Passed Hors D'Oeuvres

Miniature Steak Frites

Southwestern Spiced Chicken Empanada, Cumin Cilantro Crema

Petite Lobster Roll, Dill, Lemon, Toasted New England Bun

House-made Vietnamese Summer Roll, Tamari Dip

Oven Roasted Cherry Tomato, Herb Goat Cheese, Drizzled Maple Honey Sourdough Crostini

Stationary Hors D'Oeuvres

Charcuterie Station : Copa, Salami, Prosciutto, Camembert, Citrus Brined Olives, Aged Cheddar, Sweet Pepper Salad, Whole Grain Mustard, Homemade Crostini, Gourmet Crackers

For Dinner..

First Course

Baby Arugula, Watermelon, Feta, Tamed Red Onion, Honey Lemon Mint Vinaigrette

Assorted Rustic Breads, Whipped Butter, Herbed Olive Oil

Entrée Choices (choose two proteins, final selections are due one week prior to the event)

Pan Seared Chilean Sea Bass, Citrus Beurre Blanc

Pan Seared Beef Tenderloin, Horseradish Scented Demi Glace

Rosemary and Sea Salt Encrusted Statler Chicken, Chicken Au Jus

*Vegetarian entrees are available upon request

Accompanied By:

Roasted Fingerling Potatoes, Rosemary, Sea Salt

Asparagus, Heirloom Baby Carrots, Herb Butter

For Dessert...

Lemon Blueberry Tart, Lemon Curd, Fresh Blueberries

Sample Buffet Menu

For The Cocktail Hour...

Chef's Selection of Domestic Cheeses

Fig Jam, Honey, Seasonal Fresh & Dried Fruits, Gourmet Crisps, Crackers

For Dinner..

Grilled Flank Steak, Red Wine Reduction

Pan Seared Salmon, Cucumber Lemon Dill Sauce

Wild Mushroom Orecchiette, Roasted Leeks, Blistered Tomatoes, Truffle Bexhamel

Roasted Rosemary and Sea Salt Fingerling Potatoes

Chef's Selection of Seasonal Grilled Vegetables, Olive Oil, Sea Salt

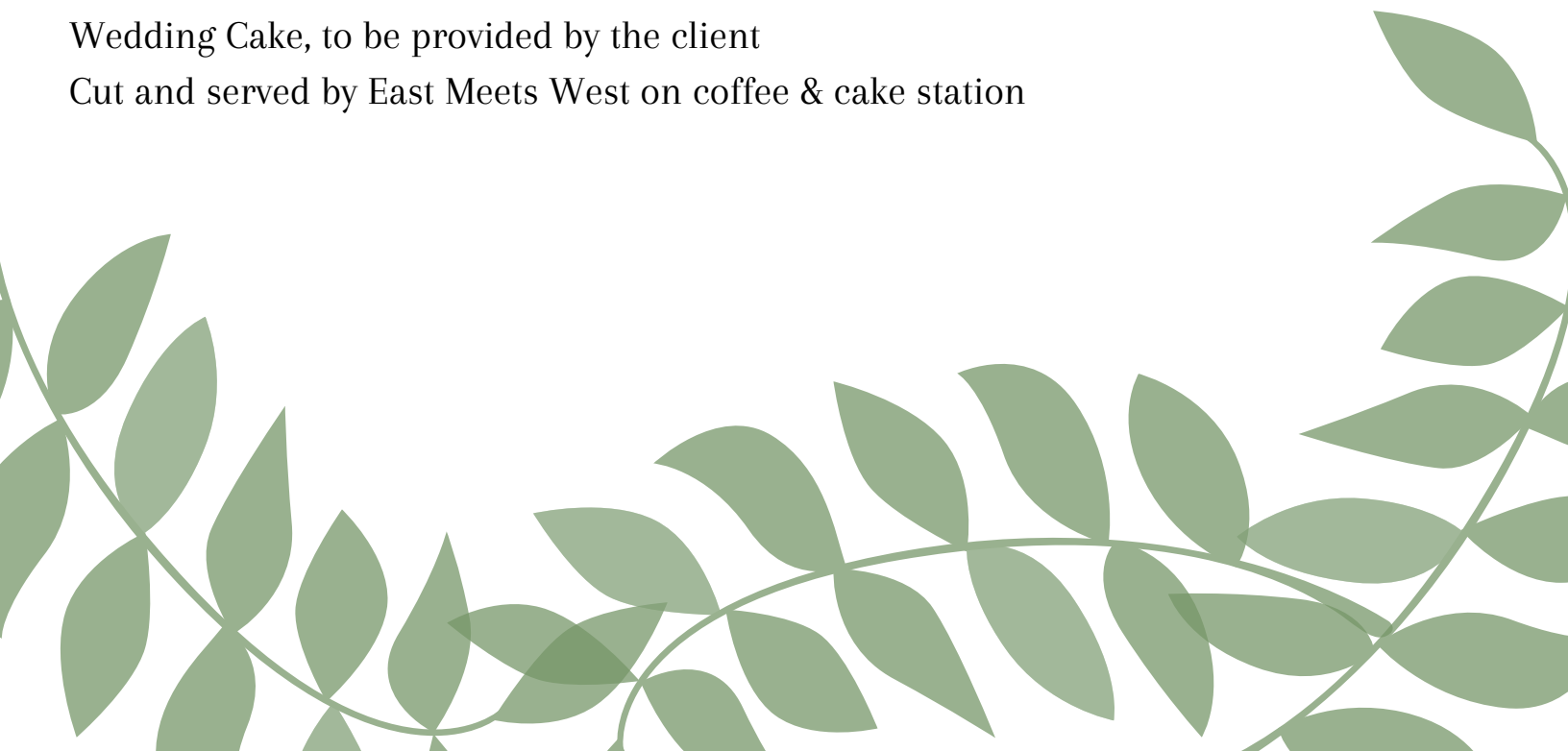
Mesclun Salad, Julienned Red & Yellow Pepper, Shaved Radish, Carrot, Red Wine Vinaigrette

Assorted Artisanal Breads, Whipped Butter

For Dessert...

Wedding Cake, to be provided by the client

Cut and served by East Meets West on coffee & cake station



Sample Cocktail Style Menu

For The Cocktail Hour...

Passed Hors D'Oeuvres

Pan Seared Sea Scallops, Applewood Smoked Bacon
Beef Tenderloin, Red Onion Jam, Horseradish Cream, Sourdough Crostini
Signature Exotic Wild Mushroom Dumpling, Raspberry Ginger Dip
Grilled Haloumi Skewer, Red Pepper, Purple Onion, Harissa Cream
Miniature Chicken Pot Pie, Homemade Gravy, Peas, Carrots, Flaky Crust

Dinner Stations...

Grazing Station

Tuscan Antipasto - Imported Salami, Capicola, Prosciutto, Aged Provolone, Marinated Fresh Mozzarella, Grilled Zucchini, Summer Squash, Eggplant, Red and Yellow Peppers, Red Onion, Marinated Artichoke Hearts, Olives, Button Mushrooms, Pepperoncini, Caperberries, Grilled Herbed Focaccia

Chef's Selection of Domestic Cheeses - Fig Jam, Honey, Seasonal Fresh & Dried Fruits, Gourmet Crisps, Crackers

Mediterranean Mezze - Roasted Garlic Hummus, Tabouleh, Baby Ghanoush, Cucumber Chips and Pepper Strips, Toasted Naan Crisps, Fresh Pita

Assorted Satay - Black Sesame Seed Encrusted Tagine Chicken Satay, Plum Tomato Ginger Jam, Teriyaki Glazed Beef Satay, Spicy Peanut Dip, Mediterranean Lamb Satay, Dill And Cucumber Yogurt Dip

Street Taco Station

Pulled Chipotle Chicken Tacos, Soft Corn Tortillas, Diced Avocado, Roasted Pineapple Salsa
Braised Adobo Beef Tacos, Soft Corn Tortillas, Purple Cabbage & Vidalia Onion Slaw, Cilantro Cumin Crema
Black Bean and Roasted Sweet Potato Tacos, Soft Corn Tortillas, Pickled Red Onion, Queso Fresco, Cilantro
Slow Roasted Pulled Pork with Green Mojo, Diced Onion. Cilantro

*Served with bottles of Mild Sauce, Hot Sauce, Fiery Sauce & Avocado Crema

Macaroni & Cheese Station

All American Macaroni & Cheese
Buffalo Chicken Macaroni and Cheese, Spicy Pulled Chicken, Crumbled Blue Cheese
Lobster Macaroni and Cheese, Chunks of Lobster, Vermont Cheddar, Parmesan Cheese

For Dessert...

Wedding Cake, to be provided by the client
Cut and served by East Meets West on coffee & cake station

Some of Our Favorite Vendors

Entertainment:

Entertainment Specialists

617.723.1115

www.entertainmentspecialists.com

Meritage Entertainment

781.627.7962

www.meritagedj.com

C-Zone Entertainment

617.320.0723

www.czonemusic.com

Transportation:

Old Town Trolley

617.887.0800

www.trolleytours.com

Local Motion

781.535.6344

www.localmotionofboston.com

Rock Star Limo

888.725.7871 (ext. 6)

www.rockstarlimo.net

Floral:

Artistic Blossoms

781.837.6251

www.artisticblossoms.com

Jeri Solomon Florals

781.391.8700

www.jerifloraldesign.com

Stapleton Floral Design

617.269.7271

www.stapletonfloral.com

Wedding Cakes:

Silver Whisk Bake Shop

857.264.0135

www.silverwhiskbakeshop.com

Jenny's Wedding Cakes

978.269.7195

www.jencakes.com

Cakes for Occasions

978.774.4545

www.cakes4occasion.com

Ask your event planner for a full list of the vendors we work with!



Hotel Accommodations

We are pleased to recommend the following hotels all within 1 mile of The Exchange:

Renaissance Boston Waterfront

Henry Haggart
781.539.5542
henry.haggart@marriott.com

Marriott Long Wharf

Henry Haggart
781.539.5542
henry.haggart@marriott.com

Boston Harbor Hotel

Andrea Sacco/Jennifer Harris
617.856.7778
asacco@pyramidhotelgroup.com

Yotel

Leanna Enger
617.377.4605 Ext. 4605
leanne.enger@yotel.com

Aloft Boston Seaport

Carolyn Moore
781.645.9265
carolyn.moore@marriott.com

Element Boston Seaport

Carolyn Moore
781.645.9265
carolyn.moore@marriott.com

Residence Inn Boston Seaport

Marianne Nichols
617.936.4574
marianne.nichols@marriott.com

The InterContinental

Laura Ward
617.217.5001
laura.ward1@ihg.com



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For more information about East Meets West at The Exchange, additional photos and floor plans, please visit our website

www.ExchangeConferenceCenter.com

East Meets West
212 Northern Avenue
Boston, MA 02210
617.790.1900



Thank you for your interest in East Meets West. Drawing on over 30 years of award winning culinary and event management experience, we look forward to providing you with a memorable and care free event.

Thank you,
Michele Stump, Executive Director