



Wyndham Boston Beacon Hill



Wedding Package

WEDDING PACKAGE

The Following is included with all Selections:

Pre Dinner Cocktail Hour Preferred Open Bar with Butler Service

Your choice of Four Hors D' Oeuvres and Stationary Displays

Champagne Toast

Four Course Dinner

Personalized Wedding Cake by Konditor Meister or Montilio's

Private Room with Champagne Service for Bridal Party

Full Length Table Linens

Wedding Tasting for Two

Overnight Suite for the Newhyneds

Special Overnight Rates for Out of Town Guests

Discounted Parking for Wedding Guests (overnight guests excluded)

Entire 15th Floor Dedicated to your Event

COCKTAIL RECEPTION

One Hour Open Bar

*Preferred Brand Liquor
Preferred Brand Wine
Domestic and Imported Beer
Selection of Chilled Juices
Soft Drinks & Bottled Water*

Hors d'oeuvres

(Select Four of the following)

*Sesame Chicken Skewers
Chicken & Duxelle en Croute
Beef & Duxelle en Croute
Beef Teriyaki Brochette
Cocktail Beef Frank in a Pastry wrap.
Bacon Wrapped Casino Shrimp
Assorted Miniature Quiche
Crispy Rice Shrimp Tempura, Soy Caramel Glaze
Maple Glazed Scallops wrapped in Bacon
Miniature Maine Crab Cakes, lime and Basil Aioli
Mushroom Caps Stuffed with Choice of Spinach, Sausage or Crab
Mushroom Vol-Au-Vent
Parmesan Artichoke Heart
Spinach and Feta Phyllo Spanakopita
Miniature Vegetable Spring roll
Fresh Mozzarella and Plum Tomato Crostini
Fig & Mascarpone in Filo
Crispy Phyllo Wrapped Asparagus with Asiago Cheese,
Parmesan Artichoke Fritter Stuffed with Chevre.*

STATIONED DISPLAY

*International and Domestic Cheese Display Garnished with Fresh
Fruit and served with Sliced Baguette & Specialty Crackers*

Crudités of Fresh Seasonal Vegetables with Dips

Prices subject to 15% service charge, 7% administration fee, 7% sales tax

TUSCAN ANTIPASTO DISPLAY

*Sliced Prosciutto, Capicola & Salami Provolone & Mozzarella Cheese
Marinated Grilled Vegetables, Roasted Red Peppers in Olive Oil & Herbs, Olives, Marinated
Mushrooms, Pepperoncini Peppers, Served with Fresh Sliced Baguettes and Focaccia 9*

RECEPTION ENHANCEMENTS

Additional Hors d'oeuvres 4 pieces per guest 6

Soup- Passed Hors d'oeuvres Served in demitasse cups

Summer Gazpacho with Celery garnish 1.5

Tomato Basil Bisque with Grilled Cheese Point 1.5

Lobster Bisque with Grilled Cheese point 2

Viennese Pastry Table with Assorted Miniature Pastries 11

Cordial Bar (Based on Consumption)

11 per drink

SPECIAL SERVICES

We will be happy to assist you in arranging the following services:

Musicians

Photographer

Espresso & Cappuccino Bar

Candy & Sweets Bar

Popcorn or Cotton Candy Machines.

Videographer

Rehearsal Dinner Hosting

Breakfast or Brunch the following day

Chair Covers and Sashes

Chiavari Chairs

Special Table Linens

Prices subject to 15% service charge, 7% administration fee, 7% sales tax

PLATED DINNER

Appetizer

(Select one)

Tomato Basil Bisque

Butternut Squash Bisque

New England clam chowder

Escarole "Wedding" Soup

Lobster Bisque 5

Fusilli Pasta with Fresh Tomato & Basil Sauce

Farfalle Pasta with Vodka Cream Sauce

Wild Mushroom Ravioli with Parmesan Cheese Sauce

Maine Crab Cakes 7

Lobster Stuffed Ravioli 7

Jumbo Gulf Shrimp Cocktail 9

Salad

(Select One)

Mixed Greens with Herb Vinaigrette

Caesar Salad with Croutons & Shaved Parmesan

Garden Green Salad with Cucumber, Tomato & Red Onion

Baby Spinach with Sliced Red Onion, Mushroom & Crumbled Blue Cheese

Mesclun Mix, Grilled Pear, Caramelized Pecans & Gorgonzola 3

Fresh Buffalo Mozzarella & Vine Ripe Tomatoes with Fresh Basil 4

Antipasto Plate ~ Prosciutto, Shaved Parmesan, Roasted Red Peppers,

Artichokes & Olives over a bed of Greens 7

Entrée

(Select one)

Roasted Stuffed Chicken Breast with Spinach, Roasted Peppers & Fontina,

Rice Pilaf and Fresh Vegetable Medley 105

Breast of Chicken stuffed with Corn Bread, Sun Dried Cranberries & Pancetta Stuffing

Rice Pilaf and Fresh Vegetable Medley 105

Breast of Chicken Piccata sautéed with Butter, Fresh Lemon Juice and Capers

Rice Pilaf and Fresh Vegetable Medley 105

Breast of Chicken Saltimbocca with Artichoke Reduction

Oven Roasted Baby Potatoes & Fresh Seasonal Vegetables 105

Prices subject to 15% service charge, 7% administration fee, 7% sales tax

(Entrée Continued)

*Oven Roasted Breast of Chicken with Wild Mushroom Madeira Ragout,
Herb Roasted Baby Potatoes & Buttered Green Beans 105*

Roast Prime Rib of Beef with Au Jus, Red Bliss Mashed Potato & Asparagus 115

*Filet Mignon Grilled Medium Rare, Red Wine Reduction and Béarnaise
Sauce over Garlic Mashed Potatoes with Oven Roasted Asparagus 120*
▪ *With Baked Stuffed Shrimp or Maine Crab Cake 130*

Grilled Swordfish Steak with Beurre Blanc Sauce, Wild Rice Pilaf & Roasted Tomato 110

*Boston Baked Scrod topped with Seasoned Bread Crumbs, Wild Rice
Pilaf & Roasted Tomato 110*

*Herb Crusted Salmon Filet with Lemon Thyme Sauce or Sweet Basil Pistachio Salmon with steamed
Jasmine Rice & Wilted Baby Spinach 110*

Pan Seared Halibut, Tomato Beurre Blanc, Rice Pilaf & Fresh Vegetable Medley 110

*Grilled Vegetable Napoleon ~ Layered Grilled Seasonal Vegetables Gratinéed
With Mozzarella & Breadcrumbs, Rice Pilaf and Roasted Red Pepper Coulis 105*

All Entrees served with Warm Rolls and Butter

Dessert

Customized Wedding Cake garnished with Seasonal Berries and Coulis

Chocolate Mousse served in a Chocolate Cup with Seasonal Berries 4
Two Chocolate Dipped Strawberries 5

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Prices subject to 15% service charge, 7% administration fee, 7% sales tax

BEVERAGES

HOSTED BAR SERVICE

*Unlimited Preferred Beverage Service for a Specified Period of Time
(Minimum of 100 Guests Required)*

Preferred

One Hour ~17

Two Hours ~27

Three Hours ~37

Four Hours ~47

HOSTED BAR SERVICE

(Beverages Charged on Consumption)

Preferred Brand Cocktails 9

Skyy Vodka, Cruzan Rum, Bombay Original Gin, Sauza Gold Tequila, Canadian Club, Dewar's White Label, Jack Daniels and Kablua

Premium Brand Cocktails 10

Stolichnaya Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Gold, Jack Daniel's, Johnny Walker Red, Jameson Whiskey and Kablua

Preferred Wines 8

Walnut Crest Cabernet Sauvignon, Merlot, Chardonnay, & Pinot Grigio.

Bottled Beers ~ Domestic 7/Imported 8

Budweiser, Bud Light, Heineken, Corona, Sam Adams

Non-Alcoholic Beverages 5

Assorted Soft Drinks & Bottled Water

Bar is not to exceed five (5) Total Hours

Prices subject to 15% service charge, 7% administration fee, 7% sales tax

CASH BAR SERVICE

Preferred Brand Cocktails 9

Skyy Vodka, Cruzan Rum, Bombay Original Gin, Sauza Gold Tequila, Canadian Club, Dewar's White Label, Jack Daniel's and Kahlua

Premium Brand Cocktails 11

Stolichnaya Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Gold, Jack Daniel's, Johnny Walker Red, Jameson Whiskey and Kahlua

Preferred Wines 9

Walnut Crest Cabernet Sauvignon, Merlot, Chardonnay & Pinot Grigio,

Bottled Beer

Domestic 7/Imported 8

Budweiser, Bud Light, Heineken, Corona, Sam Adams

Non-Alcoholic Beverages 5

Assorted Soft Drinks & Bottled Water

*Bars Require (1) Bartender per 100 guests at a fee of 125 per Bartender
Maximum Liquor Service is 5 Total hours*

Bar is not to exceed five(5) Total Hours

Prices subject to 15% service charge, 7% administration fee, 7% sales tax