



DOUBLE TREE SUITES
by Hilton™

BOSTON-CAMBRIDGE

Wedding Packages



Wedding Packages

PACKAGES

RECEPTION

DINNER

DESSERT

LATE NIGHT

BAR

NEXT DAY

INFO

DIAMOND

- Six (6) Butler-Passed Hor d'Oeuvres
- One Display Station *(Choice of Complimentary Upgrade)*
- Champagne Toast with Raspberry Garnish
- Gourmet Three-Course Dinner
- Custom Wedding Cake or Signature Cupcake Station
- Wine Service with Dinner
- Four (4) Hours Gold Bar
- Signature Cocktail
- Late Night Snacks *(one per person)*

\$195++ per person

RUBY

- Five (5) Butler-Passed Hor d'Oeuvres
- One Display Station
- Champagne Toast with Raspberry Garnish
- Gourmet Three-Course Dinner
- Custom Wedding Cake or Signature Cupcake Station
- Wine Service with Dinner
- Four (4) Hours Blue Bar

\$165++ per person



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EMERALD

Four (4) Butler-Passed Hor d'Oeuvres
One Display Station
Champagne Toast with Raspberry Garnish
Gourmet Three-Course Dinner
Custom Wedding Cake or Signature Cupcake Station
Wine Service with Dinner
Three (3) Hours Blue Bar

\$145++ per person

SAPPHIRE

Three (3) Butler-Passed Hor d'Oeuvres
One Display Station
Champagne Toast with Raspberry Garnish
Gourmet Three-Course Dinner
Custom Wedding Cake or Signature Cupcake Station
One Hour Blue Bar

\$130++ per person



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ALL PACKAGES INCLUDE:

- Private menu tasting for up to four (4) people
- Choice of two (2) entrée selections & one (1) seasonal vegetarian option
- Custom-designed wedding cake from one of our preferred vendors or customized dessert station
- Two private bride & groom lounges with coffee for up to 10 guests, including:
 - **Bride's Lounge:** tables, seating, full-length mirrors, dress racks, bar stools for hair & make-up
 - **Groom's Lounge:** tables, seating, full-length mirrors, TV & gaming system with game
- On-site Wedding Specialist to assist with coordinating the details of your reception and day of organization
- Floor-length upgraded linens
- Chiavari chairs & dance floor
- Ambient lighting & accented votive candles
- Complimentary suite for your wedding night
- Two (2) complimentary parking spaces for your wedding night
- Discounted parking for guests on the day of your event
- Courtesy room block for up to 10 rooms for the night before & night of your event
- Easy web link for guest room reservations
- Complimentary overnight stay on your one-year anniversary

****Current Promotion****



Wedding Reception

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BUTLER PASSED HORS D'OEUVRES

Number of selections based on requested package

Hot Selections

- Thai Chicken Satay with Spicy Peanut Sauce
- Chicken & Lemongrass Pot Sticker with Honey Soy
- Grilled Maple Bourbon Chicken Skewers
- Coconut Chicken with Orange Dijonnaise Dipping Sauce
- Chicken n' Waffle Skewer with Spiced Maple Syrup
- Chicken Empanada with Avocado Jalapeño Crema
- Seared Scallops Wrapped in Smoked Bacon
- New England-Style Crab Cakes with Cajun Remoulade
- Crispy Coconut Shrimp with Thai Chili Sauce
- Petite Beef Wellington
- Braised Short Rib & Manchego Empanada with Chimichurri
- Roasted Tenderloin on Crostini with Horseradish Cream
- Asiago Asparagus in Phyllo with Garlic Aioli
- Vegetable Spring Roll with Sweet Chili Sauce
- Fried Artichoke Hearts with Roasted Garlic Aioli
- Brie with Raspberry in a Phyllo Purse
- Quinoa & Zucchini Fritter
- Spanakopita

Chilled Selections

- Beef Carpaccio Wrapped Orange Slice
- Lobster Deviled Eggs
- Chilled Shrimp Cocktail with Lime Cocktail Sauce
- Lobster Salad Crostini with Fresh Dill & Lemon
- Shrimp Ceviche Shooter with Lime, Jalapeño & Cilantro
- Ahi Tuna Poke with Toasted Sesame on Cucumber
- Chicken Salad Bites on Cucumber
- Tomato Bruschetta
- Feta and Basil Watermelon Spoon
- Melon with Mint, Chili & Elderflower
- Artichoke & Tomato Skewer
- Tomato Mozzarella Skewer



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RECEPTION DISPLAYS

Please select one

Farm Stand Cheese

imported, domestic & farmstead cheeses | local jams, honeys | grilled baguettes | crackers

Fresh Market Vegetable Crudité

garlic herb dip | Ranch dressing

Breads & Spreads

Boursin cheese spread | white bean & herb dip | whipped feta with spiced red pepper | herb flavored extra virgin olive oil | artisan bread display

Charcuterie

cured & smoked meats | housemade jams | cured olives | toasted artisan breads

Taste of Mediterranean

hummus | baba ghanoush | pita crisps with sumac & za'atar | tabbouleh (cracked wheat salad) | fattoush flatbread | vegetable salad | sheikh el mihshi (roasted eggplant with spiced lamb & tomatoes) | Lebanese spiced olives | fire-roasted peppers & cranberries | stuffed grape leaves with cucumber tzatziki

Antipasti

grilled asparagus, squash, peppers, eggplant & tomatoes | basil pesto with aged balsamic & Parmesan | marinated mozzarella | aged provolone & gorgonzola | sopressata | proscutto | pepperocini | imported olives | marinated mushrooms | roasted garlic | grilled peppers | vine-ripened tomatoes with capers, basil pesto, rosemary | focaccia | breadsticks

New England Raw Bar (+\$12pp)

native cold water oysters on the half shell with champagne mignonette | cold poached jumbo shrimp with lime cocktail sauce | Wellfleet littleneck clams on the half shell

Enhancements (Market Price)

Cracked Jonah Crab Claws

King Crab Legs

Steamed Lobster Tails

King Crab Legs



Dinner is Served

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FIRST COURSE

Please select one

Sesame Ahi Tuna

seared peppered tuna | jicama & savoy cabbage slaw | wasabi cream | spicy mustard

Seared Scallops

seared jumbo scallops | creamy truffle polenta | roasted tomato relish

Lamb Chops

maple & soy marinated twin lamb chops | Israeli couscous | minted demi glaze

Fresh Lobster Ravioli

roasted fennel | tomato | jicama | saffron cream sauce

Tomato & Herb Bisque

housemade New England-style chowder | applewood smoked bacon | Georges Bank clams

Corn Chowder

sweet & creamy with a little spice | native corn | sweet onions & potatoes

Cucumber Ribbon House Salad with Chef's Special Cranberry Cider Vinaigrette

mescaline greens | grape tomatoes | shaved red onion & grated carrot

Vine Ripened Tomato & Fresh Mozzarella Napoleon with Balsamic Glaze

red & yellow tomatoes | fresh sliced creamy mozzarella | EVOO | sea salt cracked black pepper

Traditional Caesar Salad

crisp romaine | chef-toasted croutons | shredded parmesan

Caribbean Caesar Salad with Banana Nut Croutons & Mango Caesar Dressing

crisp romaine | sweet orange segments | diced pineapple | tart green onion

Endive Salad with Watercress, Green Apple, Bacon & Blue Cheese

lemon balsamic dressing



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MAIN ENTRÉE

All entrée selections include warm bread rolls with creamy butter, coffee & tea service.

Choose Two: Chicken, Beef or Fish | Choose One: Vegetarian

CHICKEN

Chicken Saltimbocca

prosciutto, cheese & sage stuffing | hand-mashed potatoes | charred lemon broccolini

Pan-Seared Chicken Breast

creamy potato gratin | fresh seasonal vegetables

Chicken Picatta

browned boneless breast of chicken | lemon caper butter sauce | patate al forno | baby vegetables

Seared Stuffed Chicken with Sun-Dried Tomato & Artichoke

hand-created bread stuffing with sun-dried tomato strips & artichoke | herb risotto | seared spinach

FISH

Maple-Miso Glazed Northern Harvest Salmon

wild Atlantic salmon | coconut rice | baby bok choy

Blackened Cod, Saffron-Tomato Purée, Shaved Fennel & Citrus Salad

herb polenta | roasted asparagus

Baked Haddock

cracker crumb & lemon zest topping | herb butter fingerling potatoes | baby carrots with brown sugar

BEEF

Pork Medallion

center loin cut | sweet potato mash | caramelized Brussel sprouts

NY Strip

grilled 12 oz. center-cut Angus strip | roasted Yukon gold potatoes | haricot vert | garlic & thyme scented

Short Rib

boneless red wine braised short rib of beef | caramelized onion mashed potatoes | roasted root vegetables

Filet Mignon

8 oz. choice center cut filet | Massachusetts blue cheese gratin potatoes | Brussel sprouts with smoked bacon | red wine demi glaze



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VEGETARIAN / VEGAN

Vegetable Napoleon

eggplant | summer squash | zucchini flanks | plum tomatoes | red pepper | sweet onion

Mushroom Ravioli

madeira cream | pan-flashed mushrooms | truffle oil | shaved cheese

Coconut Rice with Green Curry Vegetables

roasted sweet potato & cilantro

LAND AND SEA FUSION

Petit Filet Mignon and Jumbo Shrimp (+\$20pp)

seared choice center cut filet with Old Bay dusted shrimps

Petit Filet Mignon & Butter Poached Maine Lobster Tail (Market Price)

seared center cut filet of beef accompanied by Maine lobster tails



Sweet Endings

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THIRD COURSE

Choice of Custom Tiered Wedding Cake or Signature Cupcakes Display Station

WEDDING CAKE

Wedding Cake or Signature Cupcakes by Konditor Meister or Icing on the Cake:

Wedding Cake is Plated and Served with Chocolate Dipped Strawberries

Signature Cupcake Display Station
Accompanied by Chocolate Dipped Strawberries

Includes Passed Freshly-Ground Artisan Coffee, Decaffeinated Artisan Coffee & Assorted Teas

DESSERT STATIONS

(Requires One Attendant Per 100 Guests at \$150 Each)

Gourmet Sundae Bar (+\$14pp)

vanilla, chocolate or strawberry ice cream | hot fudge, strawberry sauce, caramel sauce | crumbled DoubleTree cookies | toasted coconut | M&M's | fresh blueberries | freshly whipped cream | maraschino cherries

S'mores Bar (+\$14pp)

toasted-to-order marshmallows | graham crackers | chocolate bar

DESSERT ENHANCEMENTS

SELECTION OF THREE (3) MINI PASTRIES & TARTLETS (+12pp)

Lemon Mousse Tart

lemon curd | vanilla sponge cake | lemon mousse

Flourless Chocolate Tart

fudgy chocolate with chocolate ganache

Fruit Tart

Bavarian cream | fresh fruit & berries

Chocolate Éclair

pastry puff | Bavarian cream | dipped in chocolate

Key Lime Cheesecake

graham cracker base | lime whipped cream



Late Night Bites

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LATE NIGHT (\$20PP)

10 Guest Minimum. Please Select Two.

SAVORY

Grilled Cheese Squares

cheddar & bacon squares | tomato basil soup

Flatbread Bar

pepperoni | vegetable/margarita | short rib

Assorted Mini Sliders

beef, BBQ pulled pork or chicken with fries

BBQ Wings

ranch & veggie sticks

SWEET

Lemon Mousse Tart

lemon curd | vanilla sponge cake | lemon mousse

Flourless Chocolate Tart

fudgy chocolate with chocolate ganache

Fruit Tart

Bavarian cream | fresh fruit & berries

Chocolate Éclair

pastry puff | Bavarian cream | dipped in chocolate

Key Lime Cheesecake

graham cracker base | lime whipped cream

Gourmet Frozen Treats

gelato | sorbet | Häagen-Dazs Ice Cream

Milk & Cookies

iced cold whole, 2% & fat free milk | signature DoubleTree Chocolate Chip & Walnut Cookies



Late Night Bites

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LATE NIGHT CONT.

10 Guest Minimum.

HARVARD SLIDER STATION (\$22PP)

(Please Select Two)

- Pulled Pork & Cole Slaw, Buttermilk Biscuit
- Braised Beef Short Rib, Exotic Mushrooms, Aioli, Onion Briochette
- Grilled Chicken, Smoked Provolone, Honey Mustard, Ciabatta
- Grilled Plant-Based Impossible Slider, Toasted Slider Bun
- Kobe Beef Slider, Grilled Pork Belly, Vermont Brie, Bacon Espresso Jam, Brioche
- Crispy Chicken, Sweet Potato and Herb Waffle, Smoked Jalapeño Honey

Served with Crisp Tots & Boom Boom Aioli

SOLDIERS FIELD ROAD STREET TACOS (\$15PP)

(Please Select Two Proteins)

- Traditional Pork Carnitas
- Carne Asada
- Cornmeal Dusted Haddock
- Blackened Shrimp

pickled onions | pico de gallo | avocado purée | limes | queso fresco | spiced sour cream | grilled flour tortillas | assorted hot sauces

THE FENWAY (\$22PP)

- Buffalo Wings with Blue Cheese Dressing
- Mini Pigs in a Blanket
- Warm Soft Pretzels with Mustard Ale Dipping Sauce
- Cracker Jacks
- Red Sox Ice Cream Bars
- Roasted Buffalo Peanuts
- Coca-Cola Soft Drinks & Bottled Water



Bar Packages

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DIAMOND BAR

Package includes full bar setup designed to assist with your planning.

VODKA

Tito's

GIN

Hendrick's

RUM

Ron Zacapa

TEQUILA

Casamigos Blanco

BOURBON

Knob Creek

WHISKEY

Jameson

SCOTCH

Glenmorangie Original 10 Yr

CORDIALS

DeKuyper

BEER – DOMESTIC, IMPORTED & PREMIUM

SPARKLING

Chandon Brut Sparkling, California

CHARDONNAY

Wente, California

CABERNET SAUVIGNON

Wente, California

HOSTED BAR PER PERSON

(Priced per guest and charged based on guarantee or actual attendance, if higher.)

- \$35 First Hour
- \$45 Two Hours
- \$55 Three Hours

HOSTED BAR PER DRINK

- Premium Cocktails \$15-\$22
- Domestic Beer \$8-\$9
- Premium & Imported Beer \$9-\$12
- Premium Wine \$15-\$22
- Cordials \$13
- Soft Drinks \$5
- Mineral Water/Juices \$6

CASH BAR

- Premium Cocktails \$16-\$23
- Domestic Beer \$8-\$9
- Premium and Imported Beer \$9-\$12
- Premium Wine \$15-\$22
- Cordials \$13
- Soft Drinks \$5
- Mineral Water/Juices \$6

Bar Packages

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GOLD BAR

Package includes full bar setup designed to assist with your planning.

VODKA

Absolut

GIN

Tanqueray

RUM

Bacardi Superior

TEQUILA

1800 Silver

BOURBON

Bulleit

WHISKEY

Jack Daniels

SCOTCH

Dewar's 12 Yr

CORDIALS

DeKuyper

BEER – DOMESTIC & IMPORTED

SPARKLING

Riondo Prosecco Spumante, DOC Vento, Italy

CHARDONNAY

Colombia Crest, Washington

CABERNET SAUVIGNON

Colombia Crest, Washington

HOSTED BAR PER PERSON

(Priced per guest and charged based on guarantee or actual attendance, if higher.)

- \$30 First Hour
- \$40 Two Hours
- \$50 Three Hours

HOSTED BAR PER DRINK

- Premium Cocktails \$14-\$16
- Domestic Beer \$8-\$9
- Imported Beer \$9-\$12
- Premium Wine \$14-\$16
- Sparkling Wine \$14-\$16
- Cordials \$14-\$16
- Soft Drinks \$5
- Mineral Water/Juices \$6

CASH BAR

- Premium Cocktails \$15-\$17
- Domestic Beer \$8-\$9
- Imported Beer \$9-\$12
- Premium Wine \$14-\$16
- Sparkling Wine \$14-\$16
- Cordials \$13
- Soft Drinks \$5
- Mineral Water/Juices \$6

Bar Packages

PACKAGES

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BLUE BAR

Package includes full bar setup designed to assist with your planning.

VODKA

Smirnoff

GIN

New Amsterdam

RUM

Myers's Platinum

TEQUILA

Jose Cuervo Tradicional Plata

BOURBON

Jim Beam

WHISKEY

Canadian Club

SCOTCH

J&B

CORDIALS

DeKuyper

BEER – DOMESTIC

CHARDONNAY

Proverb, CA

CABERNET SAUVIGNON

Proverb, CA

HOSTED BAR PER PERSON

(Priced per guest and charged based on guarantee or actual attendance, if higher.)

- \$25 First Hour
- \$35 Two Hours
- \$45 Three Hours

HOSTED BAR PER DRINK

- Basic Mixed Drinks \$12
- Domestic Beer \$8-\$9
- Select Wine \$13
- Cordials \$13
- Soft Drinks \$5
- Mineral Water/ Juices \$6

CASH BAR

- Basic Mixed Drinks \$13
- Domestic Beer \$8-9
- Select Wine \$13
- Cordials \$13
- Soft Drinks \$5
- Mineral Water/Juices \$6



You're Married!

PACKAGES

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MORNING AFTER BREAKFAST & BRUNCH OPTIONS

PACKAGE 1 (\$42PP)

- Variety of Housemade Breakfast Pastries
- Sliced Fresh Seasonal Fruits
- Farm-Fresh Scrambled Eggs
- Applewood Smoked Bacon & Sausage
- Crispy Breakfast Potatoes
- Fresh Squeezed Orange Juice, Chilled Cranberry, and Grapefruit Juice
- Regular & Decaffeinated Coffee
- Assortment of Specialty Teas

PACKAGE 2 (\$59PP)

- Variety of Housemade Breakfast Pastries
- Individual Yogurts and Granola
- Assorted Bagels with Low-Fat & Flavored Cream Cheese
- Sliced Fresh Seasonal Fruits with Fresh Berry Garnish
- Tomato-Florentine Eggs Benedict with Vine-Ripened Tomato Halves, Topped with Spinach and Hollandaise Sauce
- Farm-Fresh Scrambled Eggs
- Applewood Smoked Bacon & Sage Sausage
- Fingerling Potato Hash with Sautéed Onions & Peppers
- Fresh Squeezed Orange Juice, Chilled Cranberry, Apple and Tomato Juices
- Regular & Decaffeinated Coffee
- Assortment of Specialty Teas

PACKAGE 3 (\$68PP)

- Classic Sliced Fresh Fruit
- Assorted Breakfast Pastries
- Main Lobster Eggs Benedict on English Muffin with Hollandaise
- Chef's Choice Vegetarian Frittata
- Maple-Cured Bacon & Breakfast Sausage
- Smoked Salmon Platter
- Bagels, Capers, Cream Cheese, Red Onion, Baby Greens
- Home Fries
- Brioche French Toast
- Vermont maple syrup, caramelized bananas
- Fresh Orange, Cranberry and Grapefruit Juice
- Freshly Brewed Coffee and Assorted Selection of Teas



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BREAKFAST & BRUNCH ENHANCEMENTS

*Requires Attendant Fee of \$150 Per 100 Guests

Roasted Turkey Breast (\$18pp)*

natural gravy | cranberry chutney | herb aioli | artisan rolls

Roasted Sirloin Strip Loin (\$29pp)*

red wine reduction | shiitake mushroom ketchup | grilled onion salad | horseradish cream | artisan rolls

Baked Virginia Ham (\$27pp)*

pineapple rum raisin sauce | honey grain mustard | mayonnaise | buttermilk biscuits & artisan rolls
(serves approximately 30 guests)

Pasta Bar (\$27pp)*

smoked ham | bacon | sausage | broccoli | asparagus spears | peas | sliced grilled chicken | baby shrimp | diced tomatoes | parmesan cheese

Salad Bar (\$19pp)

red onions | shaved carrots | diced tomatoes | black olives | bacon bits | croutons | parmesan cheese | mixed greens | romaine | assorted dressings

Avocado Toast Bar (\$24pp)

fresh baguettes | bacon | smoked salmon | hard boiled egg | red onions | diced tomatoes | parmesan cheese | feta cheese | Jalapeños

Smoked Salmon Display (\$21pp)

side of salmon | capers | diced red onion | chopped eggs | cream cheese

Omelet Station (\$18pp)*

choice of whole eggs or egg whites | shredded cheese | diced ham | bell peppers | mushrooms | tomatoes | yellow onion | fresh spinach

Belgian Waffle Station (\$18pp)*

warm maple syrup | softened butter



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BREAKFAST & BRUNCH BEVERAGE ENHANCEMENTS

Requires Bartender Fee of \$150 Per 75 Guests

BLOODY MARY BAR

Smirnoff Vodka, Spicy or Regular Housemade Bloody Mary Mix with Choice of Celery Stalks, Lime/Lemon Wedges, and Blue Cheese stuffed Olives for Garnish

- \$25 First Hour
- \$35 Two Hours
- \$45 Three Hours
- \$5 Add Chilled Grilled Shrimp
- \$2 Add Crisp Candied Applewood Smoked Bacon

MIMOSA BAR

Sparkling Wine with Fresh Orange Juice

- \$25 First Hour
- \$35 Two Hours
- \$45 Three Hours
- \$5 Add Bellinis
(Sparkling Wine with Peach Purée)



Important Info

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TERMS & CONDITIONS

A 17% service charge is a gratuity paid to service employees assigned to your event. Service charges are, in whole, distributed to servers, bussers and/or bartenders assigned to the Event. A 10% taxable administrative fee is paid to the hotel, plus applicable state sales tax. The Administrative Fee is not a gratuity and is the property of the Hotel to cover administrative costs of hosting the Event.

We look forward to working with you. If you are interested in custom options for your wedding or you have any questions please do not hesitate in reaching out to your respective Wedding Sales Executive.

Giselle Paulino

Wedding Sales Executive

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