

Wedding Packages



# **DIAMOND**

Six (6) Butler-Passed Hor d'Oeuvers

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'Oeuvers
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



# **EMERALD**

Four (4) Butler-Passed Hor d'Oeuvers
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'Oeuvers
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



# **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 \*\*



# **BUTLER PASSED HORS D'OEURVES**

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



# **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 I 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**

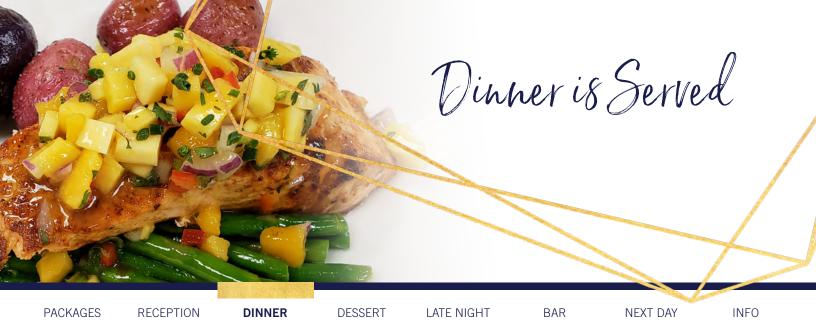
grilled asparagus, squash, peppers, eggplant & tomatoes | basil pesto with aged balsamic & Parmesan | marinated mozzarella | aged provolone & gargonzola | sopressata | proscitto | pepperocini | imported olives | marinated mushrooms | roasted garlic | grilled peppers | vine-ripened tomatoes with capers,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



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 I applewood smoked bacon I 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

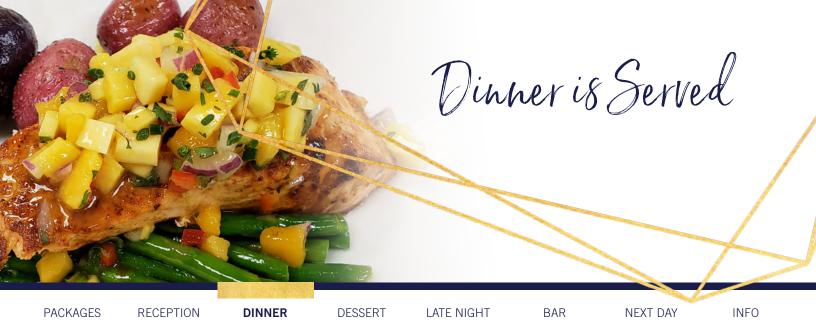
crisp romaine | chef-toasted croutons | shredded parmesan

# Caribbean Caesar Salad with Banana Nut Croutons & Mango Caesar Dressing

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

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

lemon balsamic dressing



# **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 I fresh seasonal vegetables

#### **Chicken Picatta**

browned boneless breast of chicken I lemon caper butter sauce I patate al forno I 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 I roasted asparagus

#### **Baked Haddock**

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

#### **BEEF**

#### Pork Medallion

center loin cut I sweet potato mash I caramelized Brussel sprouts

#### NY Strip

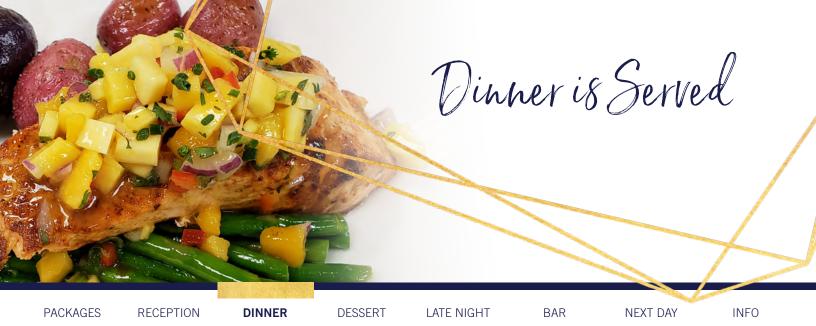
grilled 12 oz. center-cut Angus strip | roasted Yukon gold potatoes | haricot vert | garlic & thyme scented

#### **Short Rib**

boneless red wine braised short rib of beef I caramelized onion mashed potatoes I 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



# **MAIN ENTRÉE**

All entrée selections include warm bread rolls with creamy butter, and coffee & tea service. Choose Two: Chicken, Beef or Fish | Choose One: Vegetarian

# **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



# 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 I hot fudge, strawberry sauce, caramel sauce I crumbled DoubleTree cookies I toasted coconut I M&M's I fresh blueberries I freshly whipped cream I maraschino cherries

## S'mores Bar (+\$14pp)

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

#### **DESSERT ENHANCEMENTS**

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

#### **Lemon Mousse Tart**

lemon curd I vanilla sponge cake I lemon mousse

### **Flourless Chocolate Tart**

fudgy chocolate with chocolate ganache

#### **Fruit Tart**

Bavarian cream I fresh fruit & berries

#### Chocolate Éclair

pastry puff | Bavarian cream | dipped in chocolate

#### **Kev Lime Cheesecake**

graham cracker base I lime whipped cream



# LATE NIGHT (\$20PP)

10 Guest Minimum. Please Select Two.

#### **SAVORY**

#### **Grilled Cheese Squares**

cheddar & bacon squares I tomato basil soup

#### Flatbread Bar

pepperoni I vegetable/margarita I short rib

#### **Assorted Mini Sliders**

beef, BBQ pulled pork or chicken with fries

## **BBQ** Wings

ranch & veggie sticks

#### **SWEET**

#### **Lemon Mousse Tart**

lemon curd I vanilla sponge cake I lemon mousse

#### Flourless Chocolate Tart

fudgy chocolate with chocolate ganache

#### **Fruit Tart**

Bavarian cream I fresh fruit & berries

# **Chocolate Éclair**

pastry puff | Bavarian cream | dipped in chocolate

#### **Key Lime Cheesecake**

graham cracker base I lime whipped cream

#### **Gourmet Frozen Treats**

gelato | sorbet | Häagen-Dazs Ice Cream

#### Milk & Cookies

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



# 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



# **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



# **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



# **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.)

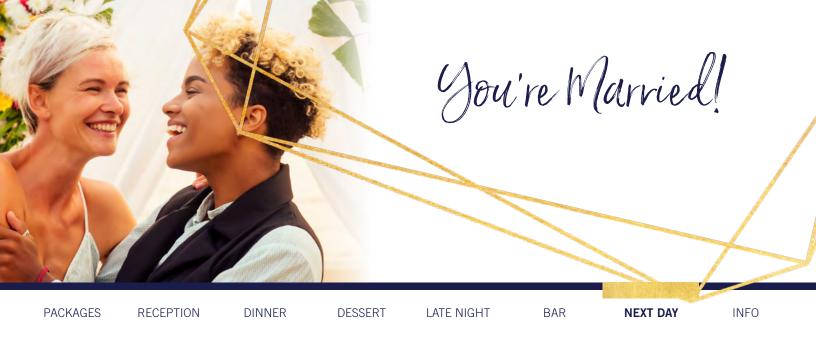
- \$25 First Hour
- \$35 Two Hours
- \$45 Three Hours

#### 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



# MORNING AFTER BREAKFAST & BRUNCH OPTIONS

## PACKAGE 1 (\$42PP)

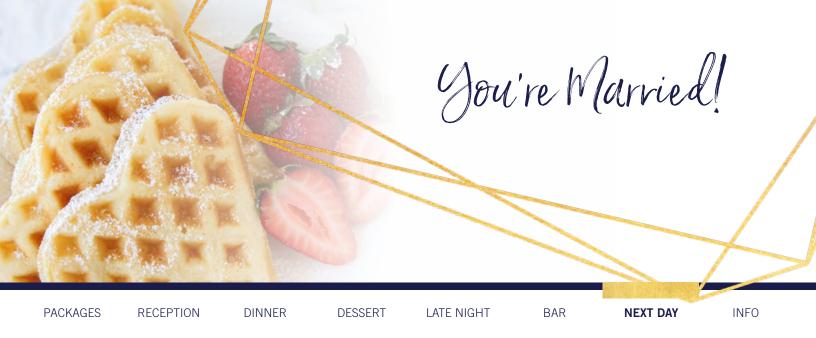
- Variety of Housemade Breakfast Pastries
- Sliced Fresh Seasonal Fruits
- Farm-Fresh Scrambled Eggs
- Applewood Smoked Bacon & Sausage
- Crispy Breakfast Potatoes
- Fresh Squeezed Orange Juice, Chilled Cranberry, and Grapefruit Juice
- Regular & Decaffeinated Coffee
- Assortment of Specialty Teas

#### **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



# **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 I honey grain mustard I mayonnaise I 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 I shredded cheese I diced ham I bell peppers I mushrooms I tomatoes I yellow onion I fresh spinach

## Belgian Waffle Station (\$18pp)\*

warm maple syrup | softened butter



# **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)



# **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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