

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.



BOSTON MARRIOTT LONG WHARF

296 STATE STREET, BOSTON, MA, 02109

T +1 617.227.0800

MARRIOTT.COM/BOSLW



MARRIOTT
BOSTON LONG WHARF

LET US BRING YOUR SPECIAL
DAY TO LIFE AT THE BOSTON
MARRIOTT LONG WHARF. OUR
EXPERTS WILL GO ABOVE AND
BEYOND TO MAKE YOUR
VISION, YOUR TASTES, AND
YOUR DREAMS COME TRUE
FOR AN UNFORGETTABLE
HAPPILY EVER AFTER THAT
EXCEEDS EVERY
EXPECTATION.

BOSTON MARRIOTT® LONG WHARF

296 STATE STREET, BOSTON, MA 02109

T 617.227.0800 F 617.227.8595

MARRIOTTLONGWHARF.COM



MARRIOTT
BOSTON LONG WHARF



YOUR HOTEL

DREAM WEDDINGS DON'T JUST HAPPEN, THEY'RE PLANNED. AT BOSTON MARRIOTT LONG WHARF, OUR MISSION IS TO MAKE YOUR DAY ABOUT YOU AND YOUR VISION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE ARE HERE TO HELP MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

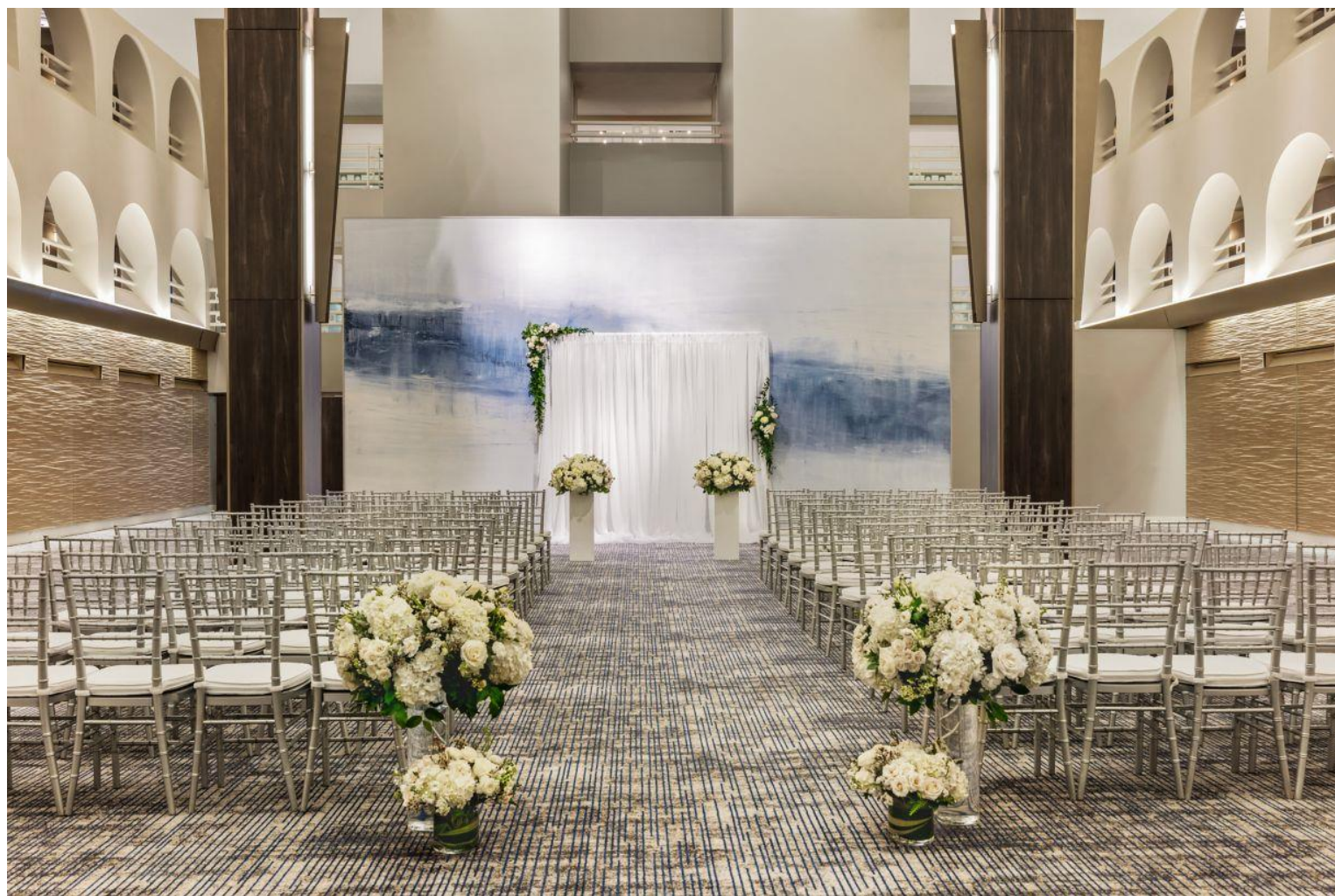




YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR “I DOs”
IN THE PERFECT SETTING AT BOSTON MARRIOTT LONG WHARF. WHETHER A
SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE
THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.





YOUR CEREMONY

CHOOSE THE PERFECT BACKDROP TO STATE YOUR “I DOs.” EXPLORE OUR
OPTIONS OF SPECTACULAR VENUES AT BOSTON MARRIOTT LONG WHARF.

PALM GARDEN

OUR STRIKING ATRIUM STYLE ROOM
CREATES AN INTIMATE ATMOSPHERE.

GRAND BALLROOM

THIS MAGNIFICENTLY VERSITILE ROOM CREATES
AN INTIMATE OR MAJESTIC ATMOSPHERE.

CEREMONY FEE IS \$2,500 (INCLUDES HOTEL BALLROOM CHAIRS & SKIRTED RISER)

*26% SET UP FEE AND 7% MA STATE TAX APPLIES. THE 26% SET UP FEE IS RETAINED BY THE HOTEL FOR
ADMINISTRATIVE AND OTHER COSTS AND IS NOT A TIP, GRATUITY OR SERVICE CHARGE FOR STAFF WHO
SERVICE YOUR FUNCTION.



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. OUR TEAM WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

HARBOR VIEW BALLROOM

SET THE STAGE FOR A STUNNING EVENT IN OUR UNIQUE BALLROOM THAT ACCOMMODATES 146-200 GUESTS. FEATURING FLOOR TO CEILING WINDOWS WITH VIEWS OF BOSTON'S HARBOR AND A SEASONAL OUTDOOR TERRACE.

GRAND BALLROOM

THIS SENSATIONAL, SPACIOUS ROOM BOASTS AN ORIGINAL, HAND-CRAFTED CEILING REMINISCENT OF A SHIP'S HULL, AND A SPRAWLING PRIVATE FOYER. IT CAN BE CUSTOMIZED AND CONFIGURED TO ACCOMMODATE 80-400 GUESTS.

HOTEL GALLERY



GRAND BALLROOM



PALM GARDEN ATRIUM



HARBOR VIEW BALLROOM



HARBOR VIEW TERRACE



MIDNIGHT LOUNGE

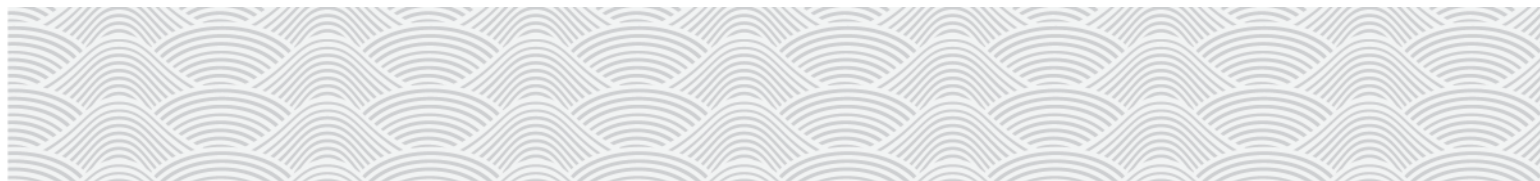


M CLUB



YOUR DETAILS

WE KNOW THE PERFECT DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES. FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, WE ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.



SELECT YOUR PACKAGE

HARBORSIDE ELEGANCE
\$166 - \$201 PER GUEST

WATERFRONT LUXURY
\$196 - \$231 PER GUEST

All prices are quoted per guest and are subject to a 17% service charge, 9% taxable administrative fee and any applicable Massachusetts state tax (currently 7% for food and beverage).

AUDIO VISUAL:

All AV prices are subject to a 25% administrative fee, which is retained by the hotel for administrative and other costs, and any applicable Massachusetts state tax (currently 6.25%). For cost of specific items, please contact your Event Planner.

ADMINISTRATIVE FEE:

9% of the food and beverage total, plus any applicable state or local tax, will be added to your account as an administrative fee. The administrative fee or any portion thereof does not represent a tip, gratuity or service charge for wait staff employees, service bartenders or other service employees engaged in the event.

SERVICE CHARGE:

17% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge, which will be distributed to wait staff employees and service bartenders engaged in the event.

CEREMONY SET-UP FEE:

26% of the room rental charges plus applicable state or local tax will be added to your account as a set up fee which is retained by the hotel for administrative and other costs.

Unless a fee is specifically denoted as a "service charge", it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee or fees for bars or culinary stations. These fees are retained by the hotel.

SELECT YOUR PACKAGE

HARBORSIDE ELEGANCE \$166 - \$201 PER GUEST

COCKTAIL HOUR

One hour of open bar featuring Top Shelf Spirits
Four passed hors d'oeuvres per guest
One Grand Stationary Display

DINNER & DANCE

Specialty Signature drink
Chilled Champagne toast
Three course gourmet plated dinner* to include:
Wedding cake, coffee & tea

**Entrée counts provided 72 hours prior to event date.*

THE DÉCOR

Luxurious floor length linens in silk, taffeta, cotton, dupioni, bengaline, or satin in your choice of color
Chiavari chairs in silver or gold
Clear frosted glass charger plates

EXTRA TOUCHES

Complimentary self-parking at the Harbor Garage
Complimentary one-bedroom Executive Suite for the couple
Preferred room rate for a block of rooms
Marriott Bonvoy Points (up to 60,000 points)
Two complimentary valet parking spaces
Personalized attention by on-site Banquet Team
Certified Marriott Wedding Planner to assist with every detail

WATERFRONT LUXURY \$196 - \$231 PER GUEST

COCKTAIL HOUR

One hour of open bar featuring Luxury Spirits
Six passed hors d'oeuvres per guest
One Grand Stationary Display

DINNER & DANCE

Specialty Signature drink
Chilled Champagne toast
Wine Service (2 pours per guest)
Three course gourmet plated dinner* to include:
Wedding cake, coffee & tea
Late Night Snack

**Entrée counts provided 72 hours prior to event date.*

THE DÉCOR

Luxurious floor length linens in silk, taffeta, cotton, dupioni, bengaline, or satin in your choice of color
Chiavari chairs in a variety of colors
Clear frosted glass charger plates

EXTRA TOUCHES

Complimentary self-parking at the Harbor Garage
Complimentary one-bedroom Executive Suite for the couple
Preferred room rate for a block of rooms
Double Marriott Bonvoy points (up to 120,000 points)
Two complimentary valet parking spaces
Private Wedding Party Reception in the Midnight Lounge
Personalized attention by our on-site Banquet Team
Certified Marriott Wedding Planner to assist with every detail

** Package Menu Offerings and Pricing Based on 65 guests or more*

SELECT YOUR COCKTAIL HOUR MENU

BUTLER PASSED HORS D'OEUVRES GRAND STATIONARY DISPLAY

CHOOSE FOUR: HARBORSIDE ELEGANCE

CHOOSE SIX: WATERFRONT LUXURY

HOT SELECTIONS

- Mini Crab Cakes
 - Avocado Remoulade
- Bacon Wrapped Scallop
 - Maine Sea Scallop | All-Natural Bacon
- Porcini Mushroom Arancini
 - Lemon Crema
- Crispy Shrimp Tempura
 - Sweet Chili Glaze
- Carnitas Johnny Cake
 - Pickled Red Onion | Cilantro Lime Crema
- Braised Short Rib Tartlet
 - Rich Burgundy Gravy | Potato
- Smoked Chicken Potato Croquette
 - Hot Honey Drizzle

COLD SELECTIONS

- Tuna Tartare Taco
 - Avocado Mousse | Sriracha Aioli | Sweet Soy
- Soft Brie Bruschetta
 - Apple Jam | Cider Reduction | Walnuts
- Caramelized Onion Tart
 - Whipped Ricotta | Porcini Dust
- Pimento Cheese Crostini
 - Bacon Jam | Espelette Pepper
- Black Fig on Endive
 - Jasper Blue Cheese | Candied Pecan
- Compressed Watermelon Cube
 - Whipped Goat Cheese | Micro Basil

CHOOSE ONE:

ARTISAN CHEESE CAVE

New England Local Cheeses | Local Beekeepers
Honey | Fig Preserves | Crackers | Toasted Baguette

NEW ENGLAND CHARCUTERIE BOARD

Italian Style Cured Meats | Bread & Butter Pickles
| Stone Grain Mustard | Marinated Olives | Toasted
Baguette

MEDITERRANEAN BRUSCHETTA BOARD

Avocado Hummus | Marinated Olive | White Bean
Spread | Cherry Tomato | Herb Marinated
Mozzarella | Artichoke | Toasted Baguette | Grilled
Pita

CHEESE & CHARCUTERIE

New England Cheese Selection | Prosciutto di
Parma | Soppressata | Pickled Vegetables | Local
Honey | Fresh & Dried Fruits | Mixed Nuts |
Grainy Mustard | Crackers | Toasted Baguette

SELECT YOUR SALAD

CHOOSE ONE:

CLASSIC CAESAR

Herb Toasted Brioche | Pecorino Romano | Black Garlic Caesar Dressing

FIELD GREENS

Shaved Parsnips | Carrots | Watermelon Radish | Champagne Vinaigrette

ARUGULA & SWEET GEM LETTUCE

Candied Walnuts | Blueberries | Local Goat Cheese | Herb Vinaigrette

BLT

Boston Bibb Lettuce | Pancetta Lardons | Vermont Cheddar | Heirloom Tomato | Avocado Crème Fraiche Dressing

HARVEST GREENS

Baby Kale | Shaved Brussel Sprouts | Roasted Apple | Pine Nuts | Cranberry Vinaigrette

WATERMELON & BURRATA

Green Asparagus | Feta | Mojito Vinaigrette

SELECT YOUR PLATED ENTRÉE OPTIONS

	HARBORSIDE ELEGANCE	WATERFRONT LUXURY
VEGETARIAN		
CRISPY POTATO GNOCCHI Green Garlic Sauce Crispy Foraged Mushrooms	\$166 PER GUEST	\$196 PER GUEST
SWEET CORN AND EDAMAME CAKE Red Quinoa Roasted Mushrooms Pepper Coulis	\$166 PER GUEST	\$196 PER GUEST
POULTRY		
ROASTED CHICKEN BREAST Meyer Lemon Risotto Green Asparagus Rosemary Chicken Jus	\$173 PER GUEST	\$203 PER GUEST
STUFFED CHICKEN BREAST Mushroom and Truffle Duxelle Blue Corn Polenta Haricot Vert Lemon Garlic Jus	\$173 PER GUEST	\$203 PER GUEST
BEEF		
PARMESAN HERB CRUSTED BEEF FILET Celery Root Mousseline Caramelized Leeks Candied Squash Mustard Demi-Glace Add Lobster Tail \$22	\$186 PER GUEST	\$216 PER GUEST
GRILLED NY SIRLOIN Roasted Fingerling Potatoes Boursin Creamed Spinach Cognac Peppercorn Sauce	\$188 PER GUEST	\$218 PER GUEST
12 HOUR BRAISED SHORTRIB Yukon Potato Puree Baby Carrots Pearl Onions Natural Braising Jus Add Lobster Tail \$22	\$179 PER GUEST	\$209 PER GUEST

SELECT YOUR PLATED ENTRÉE OPTIONS

	HARBORSIDE ELEGANCE	WATERFRONT LUXURY
FISH		
PAN ROASTED SALMON Herb White Bean Ragout Blistered Heirloom Tomato Warm Shaved Fennel Citrus Salad	\$177 PER GUEST	\$207 PER GUEST
CHARMOULA MARINATED SWORDFISH Warm Mustard Potato Salad Haricot Verts Lemon Saffron Beurre Blanc	\$179 PER GUEST	\$209 PER GUEST
PAN ROASTED LOCAL STRIPE BASS Toasted Lemon Fregola Wilted Baby Spinach Mouclade Sauce	\$181 PER GUEST	\$211 PER GUEST
SURF AND TURF		
BRAISED SHORT RIB & PERI-PERI PRAWN Root Vegetable Puree Charred Broccolini	\$201 PER GUEST	\$231 PER GUEST

The price per guest will be based on the highest price entrée selection.

SELECT YOUR LATE-NIGHT SNACK

CHOOSE ONE:

(INCLUDED IN WATERFRONT LUXURY)

HOUSE MADE CHIPS & DIPS

Guacamole | Salsa | Onion Dip | Vegetable Dip

PIZZETE

Mini Cheese & Pepperoni Pizza

HOUSE CUT FRIES & TRUFFLED TATER TOTS

Spicy Ketchup | Roasted Garlic Aioli

CUPCAKES

Vanilla | Chocolate | Red Velvet

SELECT YOUR BAR

TOP SHELF SPIRITS

(INCLUDED IN HARBORSIDE ELEGANCE)

Tito's Vodka
Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Dewar's White Label Scotch
Makers Mark
Jack Daniels
Patron Silver Tequila
Hennessy VS Cognac

LUXURY SPIRITS

(INCLUDED IN WATERFRONT LUXURY)

Grey Goose Vodka
Bombay Sapphire Gin
Jack Daniels
Bacardi Superior Rum
Johnnie Walker Black
Knob Creek Bourbon
Crown Royal
Casamigos Blanco Tequila
Hennessy Privilege VSOP

BEER SELECTIONS

DOMESTIC/IMPORT

Bud Light | Budweiser | Corona Extra | Stella Artois | Heineken 0.0

REGIONAL/CRAFT/SPECIALTY

Sam Adams Boston Lager | Sam Adams Seasonal Lager | Truly Hard Seltzer | Rotating Local Craft

WINE

Quintara Chardonnay – California
Campo di Fiori Pinot Grigio – Italy
Sirena del Mare Rose – Italy
Harmony & Soul Cabernet Sauvignon – California
Fable Roots Red Blend - Italy

WINE SERVICE DURING DINNER:

Priced by consumption per bottle, or a flat rate of \$13 per guest for one pour (exclusive of taxes and service charges).

OPEN BAR PRICING

OPEN TOP SHELF SPIRITS: First hour is included in package. \$42 additional per guest for three hours.

OPEN LUXURY SPIRITS: \$4 fee to upgrade for the first hour. \$51 additional per guest for three hours.

BEER & WINE ONLY: \$36 additional per guest for three hours.

SELECT YOUR SIGNATURE DRINK

SPARKLING ROSE WHARF

Champagne
Grapefruit Juice

LONG WHARF LEMONADE

Vodka
Triple Sec
Lemon Juice
Soda
Simple Syrup

LIBERTY WHARF MULE

Vodka
Ginger Beer
Fresh Lime

STATE STREET SANGRIA

Seasonal Sangria
made with our fresh ingredients

UNION WHARF WHISKEY

Whiskey
House Sour Mix

WATERFRONT PUNCH

Rum
Orange Juice
Pineapple Juice
Grenadine

BOSTON HARBOR SUNRISE

Tequila
Orange Juice
Grenadine

SELECT YOUR ENHANCEMENTS

ROOM SET ENHANCEMENTS

PALM GARDEN (cocktail reception)

Bistro Lighting Across Ceremony and Seating Area
Colored Uplights on Pillars
White Drape Backdrop behind Officiant with Uplights
Chivari Chairs
Customized Linens

HARBOR VIEW BALLROOM

Wireless LED Pin spotlights
20'-30' of White Drape Backdrop

GRAND BALLROOM

Wireless Pin spotlights
20'-60' of White Drape Backdrop
Custom Gobo Image of your Monogram

Please request a quote specific to your event space

SELECT YOUR ADDITIONAL LATE-NIGHT SNACK

NACHOS

\$9 PER GUEST

Pickled Jalapenos | Cheese Sauce | Pulled Brisket Pico de Gallo | Cilantro Sour Cream | Farmers Cheese

MINI WHARF SLIDERS

\$12 PER GUEST

Grafton Cheddar | Remoulade | Crispy Bacon

HOUSE MADE WARM POTATO CHIPS

\$9 PER GUEST

Trio of Dips: Ranch & Sour Cream | Bacon Caramelized Onion | Green Goddess Dip

POPCORN STATION

\$10 PER GUEST

House made Spices, Salts & Nuts to customize any popcorn dream

TRUFFLED TATER TOTS

\$8 PER GUEST

Trio of Ketchups: Sriracha | Whole Grain Mustard | Malt Vinegar & Mayonnaise

MINI LOBSTER ROLLS

\$16 PER GUEST

Tarragon Lemon Mayonnaise | Iceberg Lettuce | Brioche Roll

SELECT YOUR ADDITIONAL LATE-NIGHT DESSERT

PETIT FOUR & MACARONS

\$15 PER GUEST

Assorted Flavors

HOMEMADE BAKED COOKIES & MILK

\$14 PER GUEST

Chocolate Chip | Oatmeal Raisin | Macadamia Nut

SWEET FINALE

\$18 PER GUEST

Cakes | Tortes | Pastries

BOMBOLONI & GELATO TRICYCLE

\$35 PER GUEST

Action station of warm Italian doughnuts stuffed with imported
Italian gelato with topping bar
(150 guest maximum)

CAPPUCCINO & ESPRESSO STATION

\$9 PER GUEST

Specialty espresso beverages
(75 guest minimum)

FREQUENTLY ASKED QUESTIONS

Q: HOW MANY ENTREES CAN WE CHOOSE FOR OUR GUESTS?

A: Between a chicken, fish, or beef option, you may choose two. We also always include a vegetarian choice, so a total of three for your guests to select from. Please let us know if a guest has dietary needs, and we can always accommodate special plates.

Q: ARE WE CHARGED THE HIGHER PRICED ENTRÉE FOR ALL OUR GUESTS?

A: Yes, we do not offer split-menu pricing. You will be charged per guest based on the highest priced entrée selected.

Q: DO YOU HAVE A FOOD & BEVERAGE MINIMUM?

A : Yes, we do require a food & beverage minimum exclusive of tax, service charge and administrative fee. These minimums vary depending on booking window, time of year, and day of the week.

Q: WHAT ITEMS ARE/ARE NOT APPLIED TO THE FOOD & BEVERAGE MINIMUM?

A: Any food or beverage hosted for your guests will be applied to your minimum, as well as the full package price. The items that are not included in the minimum are: enhanced lighting/Audio Visual charges, cash bar sales, ceremony fee and additional charges (service charge, administrative fee, and state/local tax).

Q: DO YOU OFFER REDUCED CHILDREN/VENDOR MEAL PRICING?

A: Children's packages are available at \$60+++ per child (includes upgraded chair, meal, cake, and open soda bar). Vendor meals are available at \$55+++ per vendor.

Q: WHAT ARE THE RULES/REGULATIONS ON CANDLES?

A: Boston Fire Department regulates laws on open flame. The current law permits one (1) votive candle per every four (4) place settings at a table without the requirement of a fire marshal to be present at the wedding. Beyond votive candles, all décor items with live flame must be approved by Boston Fire Department.

Q: HOW LONG CAN WE BE IN THE SPACE?

A: The standard Wedding Package is a total of 5 hours (excluding ceremony). To add a 6th hour of event time, the room rental fee is \$1000. Start times are flexible based on availability, but the event must end by 1:00AM at the latest.

Q: WHAT IS THE STANDARD PRACTICE/TIMING FOR OPEN BAR?

A: The package includes the 1st hour of open bar for cocktail hour. We typically close the bar for 30 minutes after the cocktail hour to allow time for introductions, champagne toast, etc. The bar then opens for 3 (or 4) additional hours and closes 30 minutes prior to the end of your event. Hourly open bar pricing can be found on the "Select Your Bar" page of the package. The longest the bar can be open is a total of 5 hours.

FREQUENTLY ASKED QUESTIONS

Q: IS A MENU TASTING OFFERED WITH OUR PACKAGE?

A: Yes, we offer an individualized tasting experience for up to 4 guests with our Culinary Team. Our Culinary Team will prepare a menu sampling of hors d'oeuvres and entrée samples for you to enjoy. You will work with your future Event Manager to schedule the tasting during the planning process.

Q: WHERE CAN OUR GUESTS GO AFTER THE WEDDING?

A: We offer a full-service bar and restaurant (Waterline) on site that is open until 12:00 AM. We are also located directly across the street from Faneuil Hall and next door to the North End, both filled with great bars and restaurants for guests to enjoy until 1:00 AM or 2:00 AM.

Q: IS THERE A FEE FOR GIFT BAG/WELCOME BAG DISTRIBUTION?

A: Yes. There is a \$3 fee per bag for delivery of non-personalized bags and a \$5 fee for delivery of personalized bags.

Q: WHAT VENDORS DO WE HAVE TO HIRE FOR OUR WEDDING? WHAT IS NOT INCLUDED AT YOUR VENUE?

A: Florist, photographer, entertainment, transportation, and invitations/place cards are not included. We are happy to send you a recommended vendor list if you would like some guidance from us when choosing your vendors!

Q: WE MAY WANT TO ADD A BREAKFAST AND/OR REHEARSAL DINNER OVER OUR WEDDING WEEKEND. WHAT ARE OUR OPTIONS?

A: Private function space may be reserved at an additional food & beverage minimum on your contract. Minimums will vary based on size of group. Please note alcoholic beverage service may not begin until 10:00 AM on Sundays.

Q: WHEN DO YOU NEED OUR FINAL HEADCOUNT?

A: To best serve you and your guests, a final confirmation of attendance or "guarantee" (including entrée counts) are required by 12:00 PM, three business days prior to your event.

Q: TRANSPORTATION & PARKING OPTIONS/PRICING?

A: From Logan Airport, there is a Water Taxi for \$12 each way that drops off directly behind the Hotel. Alternatively, the estimated taxi fare from Logan Airport is \$25. Valet Parking is available onsite for overnight parking only: \$65 overnight. Discounted self-parking is available for overnight guests at the nearby Harbor Garage for \$40 per car. We encourage you to notify your guests who will not be staying overnight to park in the Harbor Garage. These prices are estimates and subject to change.

Q: WHERE DO YOU SUGGEST WE TAKE PHOTOS IN AND AROUND THE HOTEL?

A: There are endless opportunities in our hotel and right outside our doors! Christopher Columbus Park, Rose Kennedy Greenway, Long Wharf Pier offering panoramic view of historic Boston Harbor, Star light chandelier offers a beautiful backdrop featuring 168 tear drop lights, Custom House Clock Tower, Waterfront Balcony located on our 3rd floor pool deck, etc.

BREAKDOWN OF ADDITIONAL CHARGES

All prices are quoted per person and are subject to a 17% service charge, 9% taxable administrative fee, and any applicable Massachusetts state tax (currently at 7% for Food & Beverage).

AUDIO VISUAL ADMINISTRATIVE FEE:

25% of the total is retained by the hotel for administrative and other costs, and any applicable Massachusetts state tax (currently at 6.25%). For cost of specific items, please contact your Event Manager.

ADMINISTRATIVE FEE:

9% of the food and beverage total, plus any applicable state or local tax, will be added to your account as an administrative fee. The administrative fee or any portion thereof does not represent a tip, gratuity or service charge for wait staff employees, bartenders or other service employees engaged in the event.

SERVICE CHARGE:

17% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge, which will be distributed to wait staff employees and service bartenders engaged in the event.

CEREMONY SET UP FEE:

26% of the room rental charges plus applicable state or local tax will be added to your account as a set-up fee, which is retained by the hotel for administrative and other costs.

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