



Wedding Packages

OMNI  HOTELS & RESORTS
parker house | boston

Classic Wedding Package

Dedicated wedding specialist to assist you with coordinating all the details of your reception by personalizing our Classic Wedding Package to create your ideal day.

Cocktail Reception with your personal selection of five white-glove butler passed hors d'oeuvres

One reception choice from our elegant display stations

Five-hour full bar with premium liquors, domestic & imported beers and select wines

Three course dinner menu created by our award winning culinary specialists

Prosecco toast with floating raspberry

One wine pour with dinner service

Choice of two entrée selections & custom designed seasonal vegetarian entrée

Custom-designed wedding cake with choice of dessert sauce and a tuxedo-dipped strawberry or a gourmet chocolate truffle

Your choice of floor length bridal satin or bengaline dinner linens and napkins

Elegantly detailed chivari chairs

White-glove service by our experienced professional staff

Private photo area for the bridal party with buffet-style hors d'oeuvres and beverage service

Complimentary dinner menu tasting for up to four guests

Complimentary suite for the bride & groom on the night of the wedding

Two guest room upgrades for the night of the wedding

On-site rooms available for your wedding ceremony, rehearsal dinner, post-wedding breakfast or brunch

Cocktail Reception

White-Glove Butler Passed Hors d'Oeuvres

[please choose five selections]

Hot

Chesapeake bay lump crab cake & Meyer lemon aioli

Kobe beef slider - caramelized onion, Vermont cheddar & brioche

Bay of Fundy diver sea scallop, apple smoked bacon & horseradish cream

Beef & arugula meatball – port, portobello, fontina & roasted pepper

Kale & vegetable dumpling – spinach, corn, tofu, carrot, cabbage, soybean & sesame

White truffle potato croquette & horseradish cream

Shrimp tempura – sweet chili sauce

Coconut chicken – clover honey & Dijon mustard

Risotto croquette with asparagus & shitake mushroom

Beef bourguignon & pastry

Cold

Shrimp cocktail cup & sauce pipette

Maine lobster BLT – beet, lettuce & tomato

Smoked salmon, quinoa & pickled ginger

Brie, apple & pecan on sour dough toast

Roasted Maine tomato & basil cream on focaccia

Smoked salmon rosette on pumpernickel

Julienne vegetable summer roll– orange ginger sauce

Maine lobster, red pepper & chive on cucumber

Elegant Displays

[please choose one selection]

Artisan New England Cheeses – Arpeggio (ma, cow), coupole (VT, goat), Berano (VT, sheep), cloth bound cheddar (VT, cow), aged Gouda (MA, Holstein cow), Great Hill Blue (ma, Guernsey cow), lavosh and French bread

Tuscan Antipasto – Sweet Abruzzi, hot soppressata, baby mortadella, capicola, cured beef bresaola, pecorino romano and provolone cheese, summer grilled vegetables, Maine & tomato mozzarella salad ciabatta & focaccia bread

Mediterranean Mezze – stuffed grape leaf, baba ghanoush, olive tapenade, grilled artichokes, marinated mushrooms, red pepper hummus, fresh tomato caper relish, crostini & pita

Crostini Station – mixed heirloom tomatoes and balsamic, cucumber and feta cheese, grilled peppers, pesto bocconcini, artichoke and parmesan

Dip Station – Spinach and artichoke, buffalo chicken, cheesy chicken taco, baked onion cheese

Additional Upgrade at Market Value

Interactive Culinary Stations

[Prepared and served by one of our Parker House chefs]

[\$20]

Chesapeake Bay lump crab cake, butternut squash pappardelle with yuzu & green chili

Seared Bay of Fundy diver sea scallop, spaghetti squash, asparagus & citrus beurre blanc

Espresso dusted tenderloin, buttermilk whipped potato, roasted carrot & Chianti demi glace

Rosemary crusted rack of lamb, creamy spinach polenta, and roasted lamb jus

Butternut squash ravioli, sage Vermont butter, fresh grated Gouda

Lobster Ravioli with cognac sauce

First Course

[please choose one selection]

Baby greens, frisée, roasted grapes, candied walnuts, blue cheese
& white balsamic vinaigrette

Baby spinach, goat cheese and pomegranate vinaigrette

Hearts of romaine, parmigiano reggiano, parker house roll croutons
& creamy garlic Caesar dressing

Maine heirloom tomato, Maplebrook Farm burrata, basil & aged balsamic

Little gem lettuces, herb dressing, watermelon radish & olive oil crouton

Additional Courses

[\$16]

Seasonal squash risotto

Shrimp cocktail trio

Fresh mozzarella, prosciutto, hot house tomato & basil-balsamic reduction,

Fresh roasted tomatoes, penne pasta with basil parmesan

[\$24]

Braised beef short rib, celeriac puree & roasted onion

Pan seared Bay of Fundy diver scallop, spaghetti squash, and asparagus
& Meyer lemon beurre blanc

Maine duck trap smoked salmon carpaccio, parmigiano reggiano
& roasted garlic truffle vinaigrette

Chesapeake Bay lump crab cake, micro cress & lemon-roasted garlic aioli

Entrees

Poultry

[\$263 with five-hour full bar, inclusive package per guest]

Honey citrus grilled chicken, natural pan jus, roasted fingerling potatoes & wilted rainbow chard

Chicken stuffed with truffle mushroom duxelle, spinach and petite duchess potato

Organic chicken breast, pancetta & sweet pea risotto, thyme jus, asparagus & baby carrot

Beef & Lamb

[\$280 with five hour full bar, inclusive package per guest]

Pan-seared filet mignon, chianti reduction, truffle potato puree
& glazed baby carrot

Pan-seared sirloin, carmanere demi glace, buttermilk mashed & asparagus

Braised beef short rib, burgundy jus, parsnip potato puree & red chard

Herb crusted Colorado rack of lamb, rosemary demi glace, fingerling potatoes, asparagus & baby carrot

Seafood

[\$273 with five hour full bar, inclusive package per guest]

Baked Boston scrod, a parker house original, fingerling potatoes, asparagus,
baby carrot & Meyer lemon beurre blanc

Seared Bay of Fundy salmon, orange beurre blanc, wild rice pilaf, asparagus & baby carrot

Seared halibut, herbed risotto, green beans & Provençal vinaigrette

Combination Plate Selections

[\$290 with five hour full bar, inclusive package per guest]

Petit pan-seared filet mignon, Chianti reduction & herb roasted jumbo shrimp, Meyer lemon butter
sauce, roasted parmesan baby Yukon potato, asparagus & baby carrot

Butter roasted lobster tail & petit filet mignon, pinot noir demi glace, parsnip potato puree,
glazed baby carrot

Dessert

Custom designed wedding cake by *The Icing on the Cake* or *Montilio's Baking Company* with d
essert sauce and a tuxedo dipped strawberry or gourmet chocolate truffle

Freshly brewed Shade Grown regular coffee and decaffeinated coffee, assortment of teas

Additional Wedding Information

Ceremonies

Please inquire about the different ceremony location options here at the hotel. Our ceremony fee is \$2,500. This fee also includes a rehearsal with our banquet manager. The hotel will assist you in determining if sound equipment is required for your ceremony. If so, additional fees apply.

Additional Events

We will be happy to decrease our menu prices by 10% for any other wedding-related events booked in addition to your wedding reception.

Vendors

Although your wedding specialist will make suggestions for vendors, we do allow you to hire vendors of your choice. Information will be provided to you for your vendors 6-8 weeks prior to your wedding date. It is crucial that you forward this information to all of your vendors to ensure the success of your wedding. If you decide to include a meal for your vendors, we charge \$45 for a Chef's Choice of Chicken Dish.

Entertainment, Lighting & Audio Visual

It is your responsibility to discuss with your vendors and inform the Omni Parker House of any special electrical requirements for your band, DJ or entertainment of any kind. Electrical fees may be applicable for special power requirements. Encore Technologies is our full-service audio visual company located right here in the hotel. Please contact Encore directly at (617) 725-1622 for any specialty lighting or audio visual needs.

Coat Check

Upon your request, the Omni Parker House would be happy to provide a coat check with a private attendant for the convenience of your guests. There will be a minimum \$150 fee for this service. Your guests will not be charged.

Parking

Valet parking is offered to overnight wedding guests at a rate of \$55 per night and for those arriving after 5PM to just attend the wedding at a rate of \$34. [Pricing subject to change without notice]

Payment

All weddings are prepaid. When signing a wedding contract a \$5,000 payment is required. Nine months prior to the wedding 25% of your required minimum expenditure is due. Six months prior to the wedding 50% of your required minimum expenditure is due. Three months prior to the wedding 75% of your required minimum expenditure is due. All four of these payments may be made on a credit card, or personal check. The final payment is due in full 7-days prior to the Wedding in the form of a certified check. There will be no exceptions for the final payment method.

- ✦ Please inquire about our 10% adjustment for Friday and Sunday Wedding Reception dates.
- ✦ Prices listed reflect pricing for complete wedding package with five-hour open bar service and are inclusive of tax and gratuity.
- ✦ All upgraded menu additions are subject to 17% service charge, 9% taxable administration fee and 7% state sales tax. The administration fee does not represent a tip or service charge for wait staff employees or service bartenders. Prices are subject to change.