



BOSTON PARK PLAZA

Wedding Celebrations

BOSTON PARK PLAZA WEDDINGS

EAT

Selection of Four Passed Appetizers
Two Elegantly Displayed Stationary Appetizers
Three Course Dinner with Signature Dual Starter
Custom Wedding Cake served with Chocolate Covered Strawberries
Late Night Sweet or Savory Bites

DRINK

Five Hour Open Bar with Deluxe Brands
Chilled Sparkling Wine Toast
Butler-Served Wine Service with Dinner
Freshly Brewed Coffee and Tea Service with Dessert

BE MARRIED

Dedicated Wedding Specialist to Ensure a Perfect Event
Private Room for Wedding Party with Hors D'oeuvres and Beverage Service
Custom Size House Dance Floor
Upgraded Linen and Coordinating Napkins
Chiavari Ballroom Chairs
Votive Candles for Cocktail Hour and Reception
Private Menu Tasting for up to Six Guests
Two Nights Complimentary in the Wedding Suite
Two Complimentary Guest Room Upgrades
Preferred Rates for Overnight Guest Rooms

\$267 Per Person

EAT
COCKTAIL HOUR



ELEGANTLY DISPLAYED APPETIZERS

CHOICE OF TWO (2)

LOCAL CHEESE BOARD

Great Hill Blue Cheese (Marin, MA), Grafton Village Bear Hill Alpine (Grafton, VT), Cabot Sharp Cheddar (Cabot, VT), Triple Cream Brie, Local Honey, Fig Jam, Honey Roasted Pears and Thyme, Garnished with Grapes and Sun-Dried Fruit, Grilled French Bread and Water Crackers

ARRAY OF GRILLED VEGETABLES

Yellow Squash, Zucchini, Eggplant, Portobello Mushroom, Peppers, Red Onion, Fennel, Roasted Red Pepper Hummus, Sliced Baguette

MEZZE

Tabbouleh, Baba Ganoush, Traditional and Roasted Red Pepper Hummus, Whipped Feta Dip, Housemade Falafel with Tahini Dipping Sauce, Assorted Olives, Warm Pita, Carrots and Celery

CHARCUTERIE

Prosciutto, Coppa, Sopressata, Grilled Chorizo, Spanish Manchego Whole Grain Mustard, Gherkins and Pickled Vegetables, Grilled French Bread

PASSED APPETIZERS

CHOICE OF FOUR (4)

HOT HORS D'OEUVRES

Chicken Satay, Thai-Coconut Peanut Sauce
Dijon and Herb Crusted Lamb Lollipop*
Tempura Shrimp, Soy Dipping Sauce
Petite Crab Cake, Lemon Tartar,
Water Cracker
Tomato Basil Soup Shot, Cheddar Crouton
Bacon Wrapped Scallops*
Parmesan Arancini, Marinara
Coconut Chicken Tenders, Sweet Chili Glaze
Petite Beef Wellington*
Buffalo Chicken Spring Roll, Blue Cheese
Dipping Sauce
White Truffle Potato Croquette
Vegetable Spring Roll, Sweet Chili Dipping
Pork Pot Sticker, Soy Dipping Sauce

COLD HORS D'OEUVRES

Yellow Fin Tuna Crudo, Wasabi Aioli
Lobster Avocado Toast, Sliced Radish
Sliced Beef Tenderloin Bruschetta, Lemon
Ricotta, Truffle Oil*
Individual Shrimp Cocktail
Hummus-Tini, Crispy Pita, Olive Oil
Two Tomato Bruschetta, Shaved Fontina,
Balsamic
Butter Poached Lobster Salad Tart
Serrano Ham, Manchego,
Lavender Honey, Basil
Curried Chicken Salad, Garlic Naan
Smoked Duck with Blueberry Jam
Thai Summer Roll, Spicy Peanut Sauce
Blue Cheese and Fig Jam on Rosemary Crisps



EAT

DINNER
RECEPTION



SIGNATURE DUAL-STARTER

CHOICE OF ONE (1)

WOOD GRILLED ROMAINE HEART SALAD AND TOMATO BASIL SOUP

Wood Grilled Romaine Lettuce Heart, Oven Dried Tomatoes, Shaved Parmesan, Garlic Croutons and Creamy Caesar Dressing Accompanied by Roasted Tomato Basil Soup Garnished with Fresh Mozzarella

FRISÉE AND ARUGULA SALAD AND WARM PORCINI MUSHROOM RAVIOLI

Frisee and Endive Salad, House Smoked Bacon, Grape Tomatoes and Mustard Chive Vinaigrette Paired with Porcini Mushroom Ravioli, Sweet Peas, Shaved Pecorino, Mushroom Ragout

NEW ENGLAND CLAM CHOWDER AND BUTTER POACHED LOBSTER ROLL

Traditional New England Clam Chowder Accompanied by a Petite Butter Poached Lobster Roll

TOMATO MOZZARELLA SALAD AND PARMESEAN CHEESE ARANCINI

Vine Ripe Tomato, Fresh Mozzarella, Torn Basil, Aged Balsamic Vinegar Paired with a Parmesan Cheese Arancini, Pesto Cream Sauce

ROLLED BABY GREENS SALAD AND HOUSEMADE CRAB CAKE

(+\$6 Per Person)

Baby Greens Salad Wrapped in English Cucumber, Marinated Olives, Roasted Red Pepper, Toasted Pine Nuts and Balsamic Vinaigrette Accompanied by a Housemade Crab Cake, Jalapeño Tartar Sauce

PLATED DINNER ENTREES
CHOICE OF TWO (2) PROTEINS AND ONE (1) VEGETARIAN SELECTION

BEEF

GRILLED FILET MIGNON*

Center Cut Filet Mignon, Three Cheese Potato Au Gratin,
Grilled Asparagus, Gremolata

NY STRIP STEAK*

Grilled NY Strip Steak, Roasted Fingerling Potatoes,
Green Beans, Borolo Demi-Glace

BEEF SHORT RIBS

18-Hour Braised Boneless Beef Short Ribs, Truffle Mashed
Potatoes, Heirloom Carrots

SEAFOOD

HERB ROASTED ATLANTIC SALMON*

Mashed Yukon Gold Potatoes, Caramelized Brussel Sprouts,
Citrus Cream Sauce

CHILEAN SEA BASS

Sweet Chile Glazed Chilean Sea Bass, Mustard Greens,
Jasmine Rice

GRILLED SWORDFISH

Wild Rice Pilaf, Grilled Asparagus, Creamy Tarragon Sauce

Add Lump Crab +\$2 Per Person

PLATED DINNER ENTREES
CHOICE OF TWO (2) PROTEINS AND ONE (1) VEGETARIAN SELECTION

POULTRY

LEMON & HERB ROASTED CHICKEN
Roasted Fingerling Potatoes, Grilled Asparagus, Pan Jus

PAN ROASTED STATLER
Forest Mushroom Risotto, Snipped Green Beans and Heirloom Tomatoes, Mushroom Reduction

MAPLE GLAZED CHICKEN
Buttermilk Mashed Potatoes, Heirloom Carrots, Marsala Demi-Glace

VEGETARIAN

HOUSEMADE CAVATELLI PASTA
Hand Rolled Pasta, Roasted Mushrooms, Oven Dried Tomatoes, Spinach, Shaved Parmesan, White Wine Sauce

MORROCAN BRAISED TOFU
Chickpeas, Tomato, Zucchini, Squash, Cumin, Basil, over Jasmine Rice

EGGPLANT PARMESAN
Pan Fried Eggplant, Fresh Mozzarella, Lemon Basil Ricotta

ENTRÉE ENHANCEMENT (+\$12 Per Person)

**PORCINI CRUSTED PETIT FILET & BUTTER
POACHED LOBSTER TAIL**
Roasted Garlic Potato Puree, Grilled Asparagus, Baby Heirloom Carrots, Port Wine Demi-Glace

DESSERT

CHOICE OF ONE (1)

SLICED WEDDING CAKE

Custom Designed Wedding Cake from your Choice of Bakery:
Konditor Meister, Icing on the Cake or Montillio's

SERVED WITH:

Regular and Decaffeinated Coffee Service and a Selection of Fine Teas



EAT

LATE NIGHT SNACK

SWEET OR SAVORY LATE NIGHT BITE

CHOICE OF ONE (1)

FENWAY PARK

Soft Pretzel Wall, Warm Cheese Dip, Dijon Mustard, Housemade Warm Gourmet Popcorn

Pick Two:

Movie Theater, Cayenne-Brown Butter, Garlic-Herb, Cheddar Cheese,
Parmesan-Rosemary

SLIDERS AND TOTS

Mini Angus Beef Sliders* with Vermont Cheddar Cheese paired with
Housemade Tater-Tots

FLATBREAD PIZZAS

Pick Two:

Tomato, Fresh Mozzarella, Basil

Fig, Prosciutto, Blue Cheese, Arugula, Balsamic

Buffalo Chicken with Blue Cheese

Meatball, Sausage & Pepperoni

DONUT WALL

Powdered Retro, Traditional Glazed, Chocolate Glazed

MILK AND COOKIES

Pick Two:

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Double Chocolate Chunk Cookies

Served in Warm Mini Skillet

Whole and Chocolate Milks Served in Individual Jugs

DRINK

BEVERAGE SELECTIONS

BEVERAGE SELECTIONS

LIQUOR

Tito's Vodka

Tanqueray Gin

Don Julio Blanco

Captain Morgan Rum

Bacardi Rum

Jameson Irish Whiskey

Johnnie Walker Black Scotch

Maker's Mark Bourbon

WINE

Valdo NV Numero Uno Extra Dry Sparkling, Veneto Italy

Chateau Souverain Sauvignon Blanc, California

Pebble Lane Chardonnay Monterey, California

Jean Luc Colombo Cotes du Rhone "Les Abeilles", Rhone, France

Ryder Estate Cabernet Sauvignon, Central Coast, California

BEER

Bud Light

Blue Moon

Heineken

Harpoon IPA

Sam Adams Boston Lager

Stella Artois

White Claw

NON-ALCOHOLIC

Assorted Coca-Cola Products

Fruit Juices

Mineral and Soda Water

Beck's

UPGRADES

COCKTAIL HOUR UPGRADES

CHILLED RAW BAR DISPLAY

Based on six total pieces per person:

2 Shrimp, 2 Oysters, 1 Cherrystone/Clam, 1 Crab Claw

Chilled Jumbo Shrimp

Local Oysters on the Half Shell*

Cherrystone or Clam on the Half Shell*

Jonah Crab Claws

SERVED WITH:

Cocktail and Cucumber-Ginger Mignonette Sauce,

Lemon Wedges, Petite Tabasco, Water Crackers

\$33/Person

ADD: Lobster Cocktail **\$11/piece**

SUSHI STATION

An assortment of Sushi, Sashimi and Specialty Maki Rolls prepared by the Executive Sushi Chef at Fuji at Ink Block

SERVED WITH:

Enhanced Sushi Decor, Wasabi, Picked Ginger and Soy Sauce

\$34/Person

Sushi Chef Attendant available upon request; \$250 per Chef Attendant

BY THE DISPLAY:

Small Serves 50 people **\$1300**

Medium Serves 75 people **\$1950**

Large Serves 100 people **\$2600**

fuji
at Ink Block

COCKTAIL HOUR UPGRADES

PASTA DISPLAY

Pick Three:

Cavatelli, Fresh Tomatoes, Mozzarella, Olive Oil Pesto

Butternut Squash Ravioli, Asparagus, Sage-Brown Butter Sauce

Penne Pasta, Bolognese Sauce, Shaved Parmesan

Gluten Free Penne, Grilled Chicken, Sautéed Spinach, Mushroom,
Oven Dried Tomato, Basil, White Wine, Olive Oil

Short Rib Ravioli, Sweet Peas, Wild Mushroom Ragout

Spinach Gnocchi, Sweet Basil Cream, Parmesan

\$26/Person

TAQUERIA

Baja Fish Taco, Jicama Slaw, Queso Fresco, Cilantro Lime Vinaigrette

Crispy Avocado Taco, Charred Corn Relish, Red Pepper Jam

Al Pastor Tacos, Grilled Pineapple Salsa, Chipotle Sauce

CHOICE OF: PORK OR BEEF

\$25/Person

LATE NIGHT SNACK UPGRADES

POUTINE STAND

Waffle Fries, Sweet Potato Fries, Tater Tots

TOPPINGS

Warm Cheese Sauce, Parmesan Cheese, Chopped Bacon, Hot Beef Gravy
Sour Cream, Green Onion, Malt Vinegar, Ketchup, Garlic Aioli, Truffle Salt

\$21/Person

BEIGNET & CHURRO STATION

Traditional Beignets, Made to Order

Caramel and Chocolate-Filled Churros

Warm Chocolate Dipping Sauce, Powdered Sugar, Cinnamon

This Station Requires 1 Chef Attendant per 75 Guests; \$175 per Chef Attendant

\$16/Person

PUB STYLE WINGS

House Dry Rubbed, Smoked and Grilled Wings

Asian Style Wings, Soy, Honey, Sriracha

Wing Zings

SERVED WITH:

Hot Sauce, Sweet Chili, Blue Cheese, Ranch,
Carrot and Celery Sticks

\$24/Person

LATE NIGHT SNACK UPGRADES

CAKE AND ICE CREAM

ASSORTED CAKE POPS

Dark Chocolate, Vanilla and Milk Chocolate Cheesecake, Raspberry Coulis, Oreo Soil

BEN AND JERRYS

Americone Dream - Vanilla Ice Cream, Fudge Covered Waffle Cone Pieces, Caramel Swirl

Cherry Garcia - Cherry Ice Cream, Cherries, Fudge Flakes

Chocolate Chip Cookie Dough - Vanilla Ice Cream, Chunks of Chocolate Chip Cookie Dough

Chocolate Fudge Brownie - Chocolate Ice Cream, Chunks of Fudge Brownies

\$26/Person

GAME DAY

Housemade Chicken Fingers

Crispy Potato Skins

Mozzarella Sticks

TOPPINGS

Ketchup, BBQ Sauce, Yellow Mustard, Marinara Sauce,

Sour Cream, Bacon Bits, Chopped Broccoli

\$24/Person

PASSED LATE NIGHT

Items Ordered by the Dozen

S'mores, Lemon, or Apple Cranberry Bars **\$66/Dozen**

Assorted Whoopie Pies **\$76/Dozen**

Freshly Baked Cookies, Brownies or Blondies **\$66/Dozen**

Chef's Choice Assorted Donut Holes **\$84/Dozen**

Ice Cream Bites with Assorted Novelty Items **\$84/Dozen**

BAR ENHANCEMENTS

SPECIALTY COCKTAIL STATION

Pick Three:

AGAVE Y AMORE

Milagro Reposado, Cinnamon, Passion Fruit, Agave, Ginger, Torched Rosemary

BAJA CALI

Milagro Blanco, Cuacao, Fresh Lime, Agave, Fresno Pepper

FASHIONABLY LATE

Glenfiddich 12 yr Single Malt, Coconut, Aloe, Lime, Toasted Cinnamon

GTC @ BPP

Hendrick's Gin, London Essence Tonic Water, Cucumber

LAVA ROCK

Reyka Vodka, Blood Orange, Pomegranate, Coffee Rock

MONKEY BUSINESS

Monkey Shoulder Whisky, Espresso, Sugar

WOOD N' CANE

Barrel Rested Flor de Cana 12ys Rum, Campari, Sweet Vermouth

\$18/Person

NITRO AVERAGE COFFEE

Nitro Cold Brew Coffee

Vodka

Kahlua or Bailey's

\$8/Person

ADD A FLAVOR (+\$2)

Vanilla, Godiva Chocolate

BAR ENHANCEMENTS

BREW MASTER CRAFT BEER STATION

All Craft beers are presented in cans

Pick Four:

Newburyport, Plum Island Belgium White, Newport, MA
Cambridge, Working Class Hero Saison, Cambridge, MA
Smuttynose, Pumpkin Ale (Seasonal), Hampton, NH
Smuttynose, Old Brown Dog, Hampton, NH
Ipswich Brewing Original Pale Ale, Ipswich, MA
Jack's Abby Post Shift Pilsner, Framingham, MA
Downeast Cider Original Blend, Boston, MA

\$10.50/Person

MOJITO STATION

Rum, Muddled Mint Leaves, Lime Juice, Simple Syrup, Club Soda

Pick Three:

Classic
Mango
Raspberry
Strawberry
Pomegranate
Blueberry
Passion Fruit

\$13/Person

POST-WEDDING
BRUNCH BUFFETS

POST-WEDDING BRUNCH BUFFETS

PARK PLAZA BREAKFAST

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries with Butter and Fruit Preserves
Fresh Baked Bagels with Butter and Cream Cheese
Fresh Cut Seasonal Fruits and Berries
Assorted Individual Flavored Regular and Greek Yogurt
Farm Fresh Scrambled Eggs
Belgian Waffles, Vermont Maple Syrup
Applewood Smoked Bacon
Grilled Chicken-Apple Sausage
Herb Roasted Fingerling Breakfast Potatoes

\$52/Person

NEW ENGLAND BREAKFAST

Mini Blueberry Muffins, Boston Coffee Cake
Fresh Cut Seasonal Fruits and Berries
Farm Fresh Scrambled Eggs
Traditional Corned Beef Hash
New England Lobster, Tomato and Egg Scramble
French Toast with Warm Vermont Maple Syrup, Cranberry Apple Compote
Grilled Ham Steaks, Caramelized Onions
Maple Bacon
Maine Breakfast Potatoes
Cranberry and Apple Juice

\$55/Person

All Breakfast Buffets include chilled orange and grapefruit juice, freshly brewed regular and decaffeinated coffee and a selection of fine teas. All breakfast buffets are based on 90 minutes of continuous service.

POST-WEDDING BRUNCH BUFFETS

AMERICAN BREAKFAST

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries with Butter and Fruit Preserves
Fresh Cut Seasonal Fruits and Berries
Assorted Individual Flavored Regular and Greek Yogurt
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links
Crispy Breakfast Potatoes, Rosemary and Thyme

\$48/Person

BREAKFAST ENHANCEMENTS-À LA CARTE

MORNING GRAINS AND PASTRIES

Boston Coffee Cake **\$76/dozen**
Assorted Sliced Seasonal Breakfast Breads **\$76/dozen**
Warm Skillet Cinnamon Buns, Vanilla Icing **\$78/dozen**
Chef's Choice Assorted Donuts **\$84/dozen**

EGGS AND SUCH

Chef Attended Omelet Station* **\$17**
Belgian Waffle Station, Whipped Cream, Berries, Syrup, Powdered Sugar **\$15**
Bacon, Egg and American Cheese on English Muffin **\$12**
Turkey Bacon, Egg White and Mozzarella Burrito **\$13**
Sliced Smoked Salmon, Pickled Red Onion, Sliced Tomato, Capers, Mini Bagels **\$16**

All Breakfast Buffets include chilled orange and grapefruit juice, freshly brewed regular and decaffeinated coffee and a selection of fine teas. All breakfast buffets are based on 90 minutes of continuous service.

*Omelet Station requires 1 Chef per 75 guests; \$175 per Chef

BE MARRIED
SPEND
THE WEEKEND

BOSTON PARK PLAZA

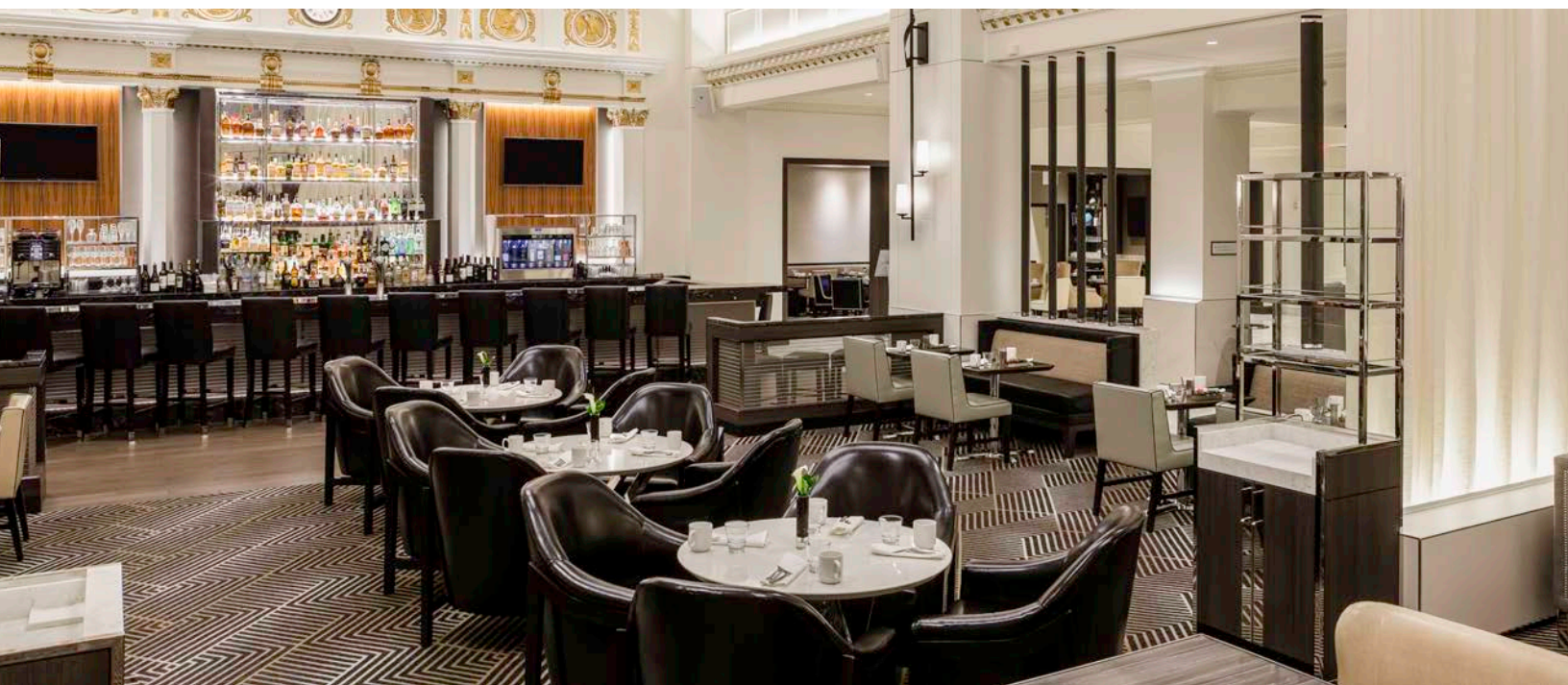
BOSTON PARK PLAZA





THE HOTEL

Our redesigned lobby provides guests with a range of options, from breakfast to last call. Whether you're enjoying a quiet drink in our lobby, sharing stories with friends in our Cozy Corner, or having lunch or dinner in our signature restaurant, Off The Common, Boston Park Plaza offers delectable choices for dining in Boston. Just off the lobby, Strega Italiano offers a wide menu of Italian favorites. The classic Irish pub M.J. O'Connor's is located steps from the front door. Starbucks is available daily as well.



REHEARSAL DINNER

Local. Sustainable. Farm-to-fabulous.

At Boston Park Plaza, we offer a variety of dining options in our hotel, and just steps away.

STREGA-Italiano

Step directly from our lobby into Strega Italiano Back Bay, the ideal dining destination that caters to guests seeking a premier location or special occasions. Strega Italiano Back Bay offers exceptional Italian cuisine, from homemade pastas, USDA steaks and fresh seafood, to decadent house-baked desserts. With a vast wine list, creative cocktails, stunning décor, and gracious hospitality, it's the perfect venue for any occasion

Maggiano's Little Italy

Located across the street, Maggiano's Little Italy is committed to helping you curate a menu as unforgettable and special as your occasion. Let them elevate your event with their warm atmosphere, experienced team, and chef-prepared dishes that your guests are sure to savor.

Davio's Back Bay

Located across from the Hotel at 75 Arlington Street, Davio's Back Bay is an upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients.

WELCOME RECEPTION

Welcome your out of town guests before the big day with a variety of semi-private and fully private event spaces.

The Square

Modern, Sleek, Distinctive. The Square at Boston Park Plaza brings together Art Deco inspired design and modern touches to create the perfect ambiance for your next special event. The Square offers an industrial chic space featuring its own entrance through the hotel's Library Lounge. The Square adds a level of exclusivity and intimacy away from the main thoroughfares of the hotel.

Off The Common

Our lobby restaurant and lounge blends contemporary interior design with a menu of fresh, season, locally inspired cuisine. Our wine list is extensive, with both new and old world offerings by the glass or by the bottle. We also offer local beers on tap and a wide selection of cocktails and non-alcoholic drinks.

MJ O'Connor's

There's no better place to meet friends than at an Irish pub, and one of the city's favorite destinations is MJ O'Connor's, just steps from our front door. MJ O'Connor's Irish Pub specializes in warm, welcoming service, delicious comfort food, and a full bar.

THE WEDDING DAY

Worried about keeping your guests busy before you say “I do” ? We have it covered. Aside from the numerous historic activities Boston has to offer, Boston Park Plaza offers in-house options guaranteed to keep your guests entertained.

Lynx Fitness Club

Lynx brings together the top trends in fitness and nutrition, expert training staff, state of the art facilities and luxurious amenities. Book a private yoga class or personal training session for you and your guests.

TopGolf Swing Suite

Hit the driving range, play the back nine of Pebble Beach or challenge your friends to a range of signature TopGolf games located in Lynx Fitness Club.

KEEP THE PARTY GOING

The Boston Park Plaza has a variety of After Party locations to continue the celebration.

- **MJ O'Connor's**
- **The Square at Park Plaza**
- **Off The Common**
- **STREGA-Italiano**

CATERING AND EVENT GUIDELINES

FOOD AND BEVERAGE

Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the hotel by the customer, guests or exhibitors. Boston Park Plaza is the only licensed authority to sell and serve liquor for consumption on premise. Massachusetts State Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages and must possess a valid form of identification. Alcoholic beverages may be served for a maximum of five hours. Hotel reserves the right to refuse alcohol service to anyone.

TAX AND SERVICE FEES

There is 17% service charge, a 10% taxable administrative charge 2.5% taxable master account administrative charge, and 7% state and local tax which will be added to all food and beverage charges. The 2.5% master account administrative fee will be waived should you choose to pay by check or wire transfer. All Federal, State taxes which may be imposed or applicable to this agreement and to the services rendered by Boston Park Plaza are in addition to the prices herein agreed upon, and the patron agrees to pay for them above and beyond the published food and beverage pricing. All taxes and fees are subject to change.

ADDITIONAL FEES

- If Group would like to host their wedding ceremony at the hotel, an additional fee of \$2,500 will be applied.
- One bartender is required for every 100 guests at a rate of \$215 per bartender.
- Cocktail Servers are available upon request at a rate of \$192.
- Vendor Meals are available at a rate of \$45 per vendor.
- Children's Meals are available for guests under 12 at a rate of \$35 per child.

EVENT TIMES AND GUIDELINES

All wedding packages include Five Hours of Event Space Rental; this includes a One-Hour Cocktail Hour and a Four-Hour Reception. If Group would like to add additional time, it can be added at a rate of \$600 per ½ Hour. Per MA State Laws, we may only serve alcohol for a maximum of five hours and amplified music must end at 1:00am.

PHOTOGRAPHY CREDITS

PHOTOGRAPHERS:

- **StopGoLove Film & Photo** - Cover Photo
- **Jill Pearson Photography** - Dinner Reception Photo
- **Zev Fisher Photography** - Cake Photo
- **Karen Kelly Photography** - Beverage Photo
- **Servidone Studios** - Spend the Weekend Photo