



Wedding Packages & Menus





Affordable Elegance

- One hour of Cocktail Reception
- A four hour Dinner and Dance Reception
- A Wedding Specialist to help plan your Reception
- Iced water with a lemon wheel garnish
- Personalized menu cards at each place setting
- A personalized wedding menu tasting
- One hour of passed hot hors d'oeuvres
- Imported and domestic cheese & vegetable display
- A four course dinner for all guests
- Coffee service served with your wedding cake
- A private room for bridal party and photographs
- Champagne and chocolates in your bridal suite

Perfection Package

- One hour of Cocktail reception
- Four hour Dinner and Dance Reception
- A wedding specialist to help plan your reception
- Floor length table linens in white or ivory
- Personalized menu cards at each place setting
- Souvenir toasting flutes
- Custom chair covers and choice of colored sashes
- Iced water with lemon wheel garnish
- Champagne toast with strawberry wedge
- Personalized wedding menu tasting
- One hour of passed hot hors d'oeuvres
- Imported and domestic cheese & vegetable display
- Four course dinner
- Coffee service served with dessert
- Private room for bridal party and photographs
- Champagne and chocolates in bridal suite

Platinum Package

- One hour of Cocktail Reception
- Four hour Dinner and Dance Reception
- A wedding specialist to help plan your reception
- Floor length table linens in white or ivory
- Colored napkin selection
- Personalized menu cards at each place setting
- Beautiful silver plated cake knife and server
- Souvenir toasting flutes
- Custom chair covers and choice of colored sashes
- Iced water with lemon wheel garnish
- Champagne toast with strawberry wedge
- One hour open bar with standard call brands
- Personalized wedding menu tasting
- One hour of passed hors d'oeuvres
- Imported and domestic cheese & vegetable display
- Four course dinner
- Butler served wine with dinner
- Custom designed wedding cake
- First year anniversary replica wedding cake
- Coffee service served with dessert
- Private room for bridal party and photographs
- Elegant accommodations in our beautiful bridal suite
- First year anniversary overnight accommodations
- Champagne and chocolates in bridal suite

Current 7% MA State Tax and 22% Administration Fees Apply. Pricing is subject to change. Updated August 2014. Please let us know if anyone in your party has a food allergy.

Beverage Service

Cash Bar

- Standard Cocktails \$6.75
- Top Shelf Cocktails \$7.50
- Premium Beers \$6.00
- Domestic Beers \$5.50
- House Wine (by the glass) \$6.50
- Bottled Water \$3.00
- Soft Drinks \$2.25
- Champagne (by the glass) \$6.00
- Martinis \$9.00

Domestic Beer

- Budweiser
- Bud Light
- Coors Light

Premium Beer

- Samuel Adams
- Heineken

House Wine

- Chardonnay
- Pinot Grigio
- Merlot
- White Zinfandel
- Cabernet Sauvignon

There is a \$75.00 Bartender fee for each cash bar. One bartender per 100 guests is required. There is a five-hour limit on all bar arrangements. Current 7% MA State Tax and 22% Administration Fees Apply to all hosted bars.

Hosted Bar

(priced per person per hour)

Beer, Wine & Soft Drink Hosted Bar

To include domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks.

1st Hour	\$12.00
Four Hours	\$24.00
Five Hours	\$28.00

Standard Hosted Bar

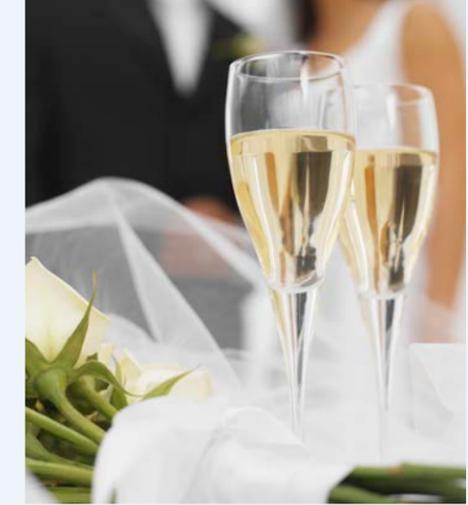
To include Absolut, Tanqueray, Jack Daniels, Bacardi, Captain Morgan, Dewar's, Jose Cuervo, Seagram's V.O., domestic and premium beer, house wines and soft drinks.

1st Hour	\$15.00
Four Hours	\$30.00
Five Hours	\$34.00

Top Shelf Hosted Bar

To include all standard brand products plus: Grey Goose, Bombay Sapphire, Maker's Mark, Mount Gay, Johnnie Walker Black, Patron Silver, Crown Royal, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks.

1st Hour	\$18.00
Four Hours	\$35.00
Five Hours	\$40.00



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Hors D'oeuvres

Please select three of the following

- Scallops wrapped in Bacon
- Chicken Satays
- Spanikopita
- Crab Cakes with Chipotle Aioli
- Miniature Beef Wellington
- Smoked Salmon Canapes
- Coconut Chicken
- Asian Spring Rolls with Hoisin Dipping Sauce
- Spinach Stuffed Mushrooms
- Roasted Tomato Bruschetta
- Pear and Gorgonzola Tartlet
- Mediterranean Skewer

*Each package includes a Stationary Cheese and Vegetable Crudite.

Appetizer

Please select one

- New England Chowder
- Tuscan Minestrone Soup
- Chef's Soup du Jour

Enhance your Appetizer Course with one of the Following Upgrades:

(per person)

- Crispy Risotto Cake with Tomato Basil (\$3.00)
- Seasonal Ravioli in Sage Cream Sauce (\$4.50)
- New England Crab Cake (\$4.50)
- Jumbo Shrimp Cocktail (\$6.00)

Salad

Please select one

- Classic Caesar Salad with Homemade Croutons and Fresh Grated Parmesan Cheese
- Garden Fresh Salad with Shredded Carrots, Cherry Tomatoes and Red Onion in a Cucumber Wrap

Enhance your Appetizer Course with one of the Following Upgrades:

- Mixed Field Greens with Candied Pecans, Feta Cheese & Balsamic Vinaigrette Dressing
- Baby Spinach Salad with Sliced Red Onion, Goat Cheese and Bacon Vinaigrette Dressing
- Caprese Salad with Vine Ripened Tomato, Buffalo Mozzarella Cheese and Fresh Basil Leaves Drizzled with Extra Virgin Olive Oil and Balsamic Vinegar

Desserts

- Chocolate Cake: \$5.00
- Seasonal Cheesecake: \$5.00
- Chocolate Covered Strawberries: \$3.00 (each)
- * Ice Cream Served with Wedding Cake - Included

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Entrees

Please select one

Waterfront Chicken:

Chicken stuffed with Prosciutto, Mushrooms, Spinach and Boursin Cheese

\$64.00 / \$84.00 / \$99.00

Goat Cheese Stuffed Chicken:

With Goat Cheese, Asparagus, Roasted Red Peppers, prepared with a Lemon Basil Sauce

\$64.00 / \$84.00 / \$99.00

Chicken Saltimbocca:

Chicken Rolled with Prosciutto and Provolone Cheese, braised in a White Wine Butter Sauce

\$64.00 / \$84.00 / \$99.00

Chicken Madeira:

A Statler Style Chicken Breast finished with a Sweet Madeira Demi Glaze

\$62.00 / \$82.00 / \$97.00

Roasted Tenderloin:

Tenderloin thinly Sliced with a Burgundy Mushroom Wine Sauce

\$65.00 / \$85.00 / \$100.00

Filet Mignon:

Filet Served with a Mushroom Demi Glaze

\$69.00 / \$89.00 / \$104.00

Baked Haddock

Cracker Crumb Topping, Pickled Ginger and Grilled Lemon

\$64.00 / \$84.00 / \$99.00

Grilled Salmon

Grilled Salmon served with a Lemon Caper Sauce

\$64.00 / \$84.00 / \$99.00

Surf & Turf (Market Price):

Filet Mignon alongside a Baked Lobster Tail

*Split Meal Charge of \$2.00/person will be added for choice of 2 entrees

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Wedding Package Policies

Food and Beverage Service

The Salem Waterfront Hotel and Marina is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off premises after it has been prepared and served. Please note that sale and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the hotel. Current MA state tax (currently 7%) will be calculated on the total of all charges.

Food and Beverage Policies

Due to licensing requirements and quality control issues, all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel. All food and beverage prices are subject to a 22% administrative fee and a 7% state tax (subject to change without notice). Please note that the administrative fee is taxable.

Final Guarantee and Payment Schedule

The catering office must be notified of the guaranteed attendance figure ten (10) business days prior to the event. The number will constitute a guarantee and you will be charged for the number of meals served or the number of meals guaranteed, whichever is greater. A deposit is required at time of booking. 50% of anticipated charges due 6 months prior to event, and final balance due 2 weeks prior to event.

Menu Pricing

Menu prices and prices for other services may increase without notice. All menu prices cannot be guaranteed until 30 days prior to event.

Split Entrée: A surcharge of \$2 is applied to all menus when two entrée choices are chosen. A surcharge of \$5 is applied to all menus for 3 entrée choices.

Additional Fees

- A room rental charge is applied to all private function rooms.
- A 22% Administrative Fee will be added on to all charges.

Audio Visual Equipment

We will be pleased to arrange any audio visual requirements for your function. Please advise the catering office of your needs a minimum of 3 days prior to your function. Charges for these needs will be added to your final estimated total.

Security

The hotel does not assume any responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. Hotel staff cannot assume responsibility for wedding gifts or cards.

Décor and Entertainment

Your sales contact will be happy to assist you with fresh cut flowers, theme décor and entertainment. The hotel does not permit affixing anything to walls, floors or ceilings with nails, staples, tape or any other substance. No use of Glitter or Confetti is permitted in the decoration of the ballroom. If either product is used there is a \$250 clean up fee. No open flamed candles - candles are allowed but there may be no more than three flames per table. Candles need to be fully enclosed in glass.