

BOSTON PARK PLAZA

EST. 1927



BOSTON'S MOST BELOVED WEDDINGS



BOSTON PARK PLAZA

Premium Wedding Package

EAT:

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

DRINK:

Choice of One or Five Hour Open Bar with Appreciated Brands
Chilled Champagne Toast
Butler-Served Wine Service with Dinner
New England Coffee and Tea Service with Dessert

BE MARRIED:

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

\$192 Per Person, Includes One Hour of Open Bar Service
\$240 Per Person, Includes Five Hours of Open Bar Service

COCKTAIL HOUR

ELEGANTLY DISPLAYED APPETIZERS - CHOICE OF TWO

LOCAL CHEESE BOARD

Great Hill Blue Cheese, Grafton Village Alpine, Cabot Sharp Cheddar, Grilled Breads, Water Crackers, Sundried Apricots and Salted Mixed Nuts

GRILLED VEGETABLE CRUDITE

Grilled Yellow Squash, Zucchini, Red and Green Peppers and Eggplant

MEZZE

Tabbouleh, Hummus, Housemade Falafel, Marinated Olives, Marcona Almonds and Warm Pita

CHARCUTERIE

Shaved Prosciutto, Mortadella, Sopressata, Grilled Chorizo, House Mustard and French Bread

PASSED APPETIZERS - CHOICE OF FOUR

HOT HORS D'OEUVRES

Dijon and Herb Crusted Lamb Lollipop
Rice Crispy Coated Tempura Shrimp, Sweet Chile Dipping
Petite Crab Cake, Lemon Tartar, Water Cracker
Pretzel Crusted Chicken, Dijon Dipping Sauce
Tomato Basil Soup Shot, Grilled Cheese Straw
Bacon Wrapped Scallops
Porcini Mushroom Arancini
Petite Beef Wellington
Buffalo Chicken Spring Roll, Blue Cheese Dipping Sauce
Vegetable Samosa
Smoked Beef Empanada

COLD HORS D'OEUVRES

Marinated Antipasto Kabob
Togarashi Spiced Yellow Fin Tuna, Seaweed Salad, Crisp Wonton
Sliced Beef Tenderloin Bruschetta, Lemon Ricotta, Truffle Oil
Butter Poached Lobster Salad Tart
Individual Shrimp Cocktail
Fresh Fruit Kabob
California Roll, Wasabi Aioli
Two Tomato Bruschetta, Shaved Fontina
Toasted Walnut And Gorgonzola Stuffed Toy Box Tomato
Hummus-Tini, Crispy Pita, Olive Oil
Caprese Spoon, Basil Pesto

SIGNATURE DUAL-STARTER COURSE

WOOD GRILLED CAESAR SALAD AND TOMATO BASIL SOUP

Wood Grilled Romaine Lettuce Heart, Shaved Parmesan and Caesar Dressing Accompanied By Roasted Tomato Basil Soup Garnished With Fresh Mozzarella

ROLLED BABY GREENS AND FLASH FRIED CALAMARI

Baby Greens Salad Wrapped In English Cucumber, Marinated Olives, Roasted Red Pepper, Toasted Pine Nuts And Balsamic Vinaigrette

NEW ENGLAND CLAM CHOWDER AND BUTTER POACHED LOBSTER ROLL

Traditional New England Clam Chowder Accompanied By A Petite Butter Poached Lobster Roll

FRISÉE AND ARUGULA SALAD AND WARM PORCINI MUSHROOM RAVIOLI

Frisee And Endive Salad, House Smoked Bacon, Grape Tomatoes And Mustard Chive Vinaigrette Accompanied By Porcini Mushroom Ravioli, Sweet Peas, Shaved Pecorino, Mushroom Ragout

TOMATO MOZZARELLA SALAD AND PARMESEAN CHEESE ARANCINI

Vine Ripe Tomato, Fresh Mozzarella Salad, Torn Basil, Aged Balsamic Vinegar Accompanied By Parmesan Arancini With Pesto Cream Sauce

PLATED DINNER ENTREES

**CHOICE OF TWO PROTEINS AND A VEGETARIAN SELECTION
OR
ONE COMBINATION PLATE AND VEGETARIAN SELECTION**

BEEF:

GRILLED FILET MIGNON

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

NY STRIP STEAK

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

BRAISED BONELESS SHORT RIBS

Fork Tender Boneless Beef Short Ribs, Truffle Mashed Potatoes, Heirloom Carrots

SEAFOOD:

HERB ROASTED SALMON

Roasted Atlantic Salmon, Farro and Cous Cous Risotto, Broccoli Rabe, Tomato Capers Relish

CHILEAN SEA BASS

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

JUMBO LUMP CRAB CAKE

Traditional New England Crab Cake, Roasted Fingerling Potatoes, Snipped Green Beans, Jalapeno Tartar Sauce

CHICKEN:

PAN ROASTED CHICKEN

Wild Rice Pilaf, Sundried Cranberries, Snipped Green Beans, Wild Mushroom Ragout

MAPLE GLAZED CHICKEN

Buttermilk Mashed Potatoes, Heirloom Carrots, Marsala Demi-Glace

LEMON AND HERB CHICKEN

Roasted Fingerling Potatoes, Grilled Asparagus, Pan Jus

VEGETARIAN:

HOUSEMADE CAVATELLI PASTA

Hand Rolled Pasta, Roasted Mushrooms, Cured Tomatoes, Spinach, Shaved Parmesan

ROASTED VEGETABLE WELLINGTON

Portobello Mushrooms, Zucchini, Squash, Spinach, Roasted Red Pepper, Fontina and Mozzarella
Wrapped in Puff Pastry and Served over Smoked Tomato Sauce

VEGETARIAN PAELLA

Arborio Rice, Asparagus, Beets, Red and Green Pepper, Onion, Zucchini and Summer Squash

COMBINATION PLATES:

PETITE FILET MIGNON & BUTTER POACHED LOBSTER TAIL (+\$8 PER PERSON)

Roasted Garlic Potato Puree, Grilled Asparagus

PETITE FILET MIGNON & HERB ROASTED ATLANTIC SALMON

Crushed Basil Fingerling Potatoes, Snipped Green Beans, Oven Dried Tomatoes

PAN ROASTED CHICKEN BREAST & GLAZED SHRIMP

Blended Wild Rice, Snipped Green Beans and Baby Carrots, Tropical Salsa

DESSERT COURSE

SLICED WEDDING CAKE WITH CHOCOLATE COVERED STRAWBERRY

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

Served on Painted Plate with Regular and Decaffeinated Coffee Service

LATE NIGHT SNACK

SWEET OR SAVORY LATE NIGHT BITE - CHOOSE ONE

MINI DESSERTS

Assorted Chocolate and Fruit Petite Fours

DONUT SHOP

An Assortment of Full Sized and Mini Donut Holes

CHEESEBURGER SLIDERS AND FRENCH FRIES

Mini Angus Beef Sliders with Vermont Cheddar Cheese and House-Made Boardwalk Fries

FLATBREAD PIZZAS (PICK TWO)

Pepperoni and Banana Pepper
Tomato, Fresh Mozzarella and Torn Basil
Buffalo Chicken with Blue Cheese
Meatball
Spinach, Tomato and Feta

BEVERAGE SELECTIONS

LIQUOR

Kettle One Vodka
Tanqueray Gin
Captain Morgan
Bacardi Rum
Crown Royal Whisky
Johnnie Walker Black Scotch
Maker's Mark Bourbon

WINE

Kenwood Yulupa Chardonnay and Cabernet
Stellina Di Notte Pinot Grigio
Ryder Pinot Grigio
Haymarket Sauvignon Blanc
DaLuca Prosecco

BEER

Bud Light
Heineken
Harpoon IPA
Sam Adams Boston Lager
Stella Artois
Blue Moon

NON-ALCOHOLIC

Assorted Coke Products
Fruit Juices
Mineral and Soda Water

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Deluxe Wedding Package

EAT:

Selection of Four Passed Appetizers
Elegantly Displayed Cheese and Vegetable Crudit e
Three Course Dinner
Professional Designed Custom Wedding Cake

DRINK:

Choice of One or Five Hour Open Bar with Favorite brands
Chilled Champagne Toast
New England Coffee and Tea Service with Dessert

BE MARRIED:

Dedicated Wedding Specialist to Ensure a Perfect Event
Private Bridal Party Room with Hors D'oeuvres and Beverage Service
Custom Sized Wooden Dance Floor
Upgraded Linen and Coordinating Napkins
Chivari Ballroom Chairs
Votive Candles for Cocktail Hour and Reception
Private Menu tasting for up to Six Guests
One Night in Bridal Suite for the Bride and Groom
Two Guest Room Upgrades
Preferred Rates for Overnight Guest Rooms

\$159 Per Person, Includes One Hour of Open Bar Service
\$199 Per Person, Includes Five Hours of Open Bar Service

COCKTAIL HOUR

ELEGANTLY DISPLAYED APPETIZER

LOCAL CHEESE BOARD

Great Hill Blue Cheese, Grafton Village Alpine, Cabot Sharp Cheddar, Grilled Breads, Water Crackers, Sundried Apricots and Salted Mixed Nuts. served with Garden Fresh Crudité and Dips

PASSED APPETIZERS - CHOICE OF FOUR

HOT HORS D'OEUVRES

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Rice Crispy Coated Tempura Shrimp, Sweet Chile Dipping
Petite Crab Cake, Lemon Tartar, Water Cracker
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Bacon Wrapped Scallops
Porcini Mushroom Arancini
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Vegetable Samosa
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Togarashi Spiced Yellow Fin Tuna, Seaweed Salad, Crisp Wonton
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Butter Poached Lobster Salad Tart
Individual Shrimp Cocktail
Fresh Fruit Kabob
California Roll, Wasabi Aioli
Two Tomato Bruschetta, Shaved Fontina
Toasted Walnut and Gorgonzola Stuffed Toy Box Tomato
Hummus-Tini, Crispy Pita, Olive Oil
Caprese Spoon, Basil Pesto

APPETIZER COURSE

WOOD GRILLED CAESAR SALAD

Wood Grilled Romaine Lettuce Heart, Shaved Parmesan and Caesar Dressing

TOMATO BASIL SOUP

Roasted Tomato Basil Soup Garnished With Fresh Mozzarella

ROLLED BABY GREENS

Wrapped In English Cucumber, Marinated Olives, Roasted Red Pepper, Pine Nuts and Balsamic

NEW ENGLAND CLAM CHOWDER

Traditional New England Clam Chowder

FRISÉE AND ARUGULA SALAD

Frisee and Endive Salad, House Smoked Bacon, Grape Tomatoes And Mustard Chive Vinaigrette

WARM PORCINI MUSHROOM RAVIOLI

Warm Porcini Mushroom Ravioli, Sweet Peas, Shaved Pecorino, Mushroom Ragout

TOMATO MOZZARELLA SALAD

Vine Ripe Tomato, Fresh Mozzarella Salad, Torn Basil, Aged Balsamic Vinegar

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NY STRIP STEAK

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BRAISED BONELESS SHORT RIBS

Fork Tender Boneless Beef Short Ribs, Truffle Mashed Potatoes, Heirloom Carrots

SEAFOOD:

HERB ROASTED SALMON

Roasted Atlantic Salmon, Farro and Cous Cous Risotto, Broccoli Rabe, Tomato Capers Relish

CHILEAN SEA BASS

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

JUMBO LUMP CRAB CAKE

Traditional New England Crab Cake, Roasted Fingerling Potatoes, Snipped Green Beans, Jalapeno Tartar Sauce

CHICKEN:

PAN ROASTED CHICKEN

Wild Rice Pilaf, Sundried Cranberries, Snipped Green Beans, Wild Mushroom Ragout

MAPLE GLAZED CHICKEN

Buttermilk Mashed Potatoes, Heirloom Carrots, Marsala Demi-Glace

LEMON AND HERB CHICKEN

Roasted Fingerling Potatoes, Grilled Asparagus, Pan Jus

VEGETARIAN:

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Hand Rolled Pasta, Roasted Mushrooms, Cured Tomatoes, Spinach, Shaved Parmesan

ROASTED VEGETABLE WELLINGTON

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DESSERT COURSE

SLICED WEDDING CAKE

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

Served on Painted Plate with Regular and Decaffeinated Coffee Service

BEVERAGE SELECTIONS

LIQUOR

Tito's Vodka
Bombay Gin
Captain Morgan
Bacardi Rum
Seagram's 7 Whisky
Jim Beam Bourbon
Dewar's White Label Scotch

WINE

Albertoni Cabernet
Echelon Pinot Noir
Albertoni Chardonnay and Pinot Grigio
Kunde Sauvignon Blanc
DaLuca Prosecco

BEER

Bud Light
Heineken
Harpoon IPA
Sam Adams Boston Lager
Stella Artois
Blue Moon

NON-ALCOHOLIC

Assorted Coke Products
Fruit Juices
Mineral and Soda Water

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 15% service charge, a 10% taxable administrative charge, and 7% state and local tax which will be added to all food and beverage charges. 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

- One bartender is required for every 100 guests at a rate of \$185 per bartender.
- Cocktail Servers are available upon request at a rate of \$155 each.
- Vendor Meals are available at a rate of \$45 per vendor.

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.
- If Group would like to host their wedding ceremony here at the hotel, an additional fee of \$2,500 will be applied.

NOTES: