







# No two weddings are alike at Battery Wharf Hotel.

Featuring a Boston waterfront retreat with stunning harbor views, perfectly manicured grounds and a sophisticated ballroom, the exclusive reception space is the destination for your unforgettable wedding. Paired with our team of exceedingly skilled planners, Battery Wharf will create an experience that will leave a lasting impression to cherish for a lifetime.

# **Included in Your Package**

- Banquet Tables and Custom Design Banquet Chairs
- Selection of Battery Wharf White or Charcoal Linens
- Villeroy & Boch China and Schott Zwiesel Glassware
- Custom Design Glass Base Plates
- Complimentary Votive Candles
- Discounted Sleeping Room Block
- Complimentary Bridal Suite for the Couple on your wedding night
- Private Wedding Tasting for up to Four Guests\*
- Designated Hotel Wedding and Catering Specialist

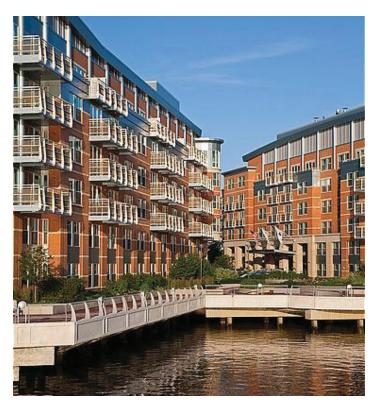
\*Inclusions are based on weddings with a minimum of fifty guests. Custom design base plates available complimentary for a maximum of one hundred and twenty-five guests. All candles used for weddings and events are to comply with the city of Boston fire code. Room blocks rates are subject to hotel availability. All hotel furniture and equipment is based on availability. Please speak with your Wedding Specialist for further details.







# Plated Package Selections



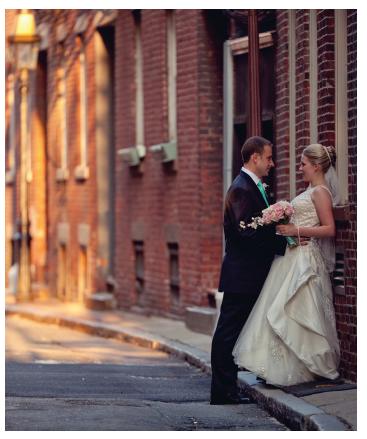
### On the Harbor

Selection of Five Hors D'oeuvres (Passed Butler Style) Three Course Plated Dinner: Appetizer, Soup, or Salad

Appetizer, Soup, or Salad Entrée\*

Sweet Enhancement Champagne Toast

\$ 109



### In the City

Selection of Six Hors D'oeuvres (Passed Butler Style)

Four Course Plated Dinner:

Appetizer

Soup or Salad

Entrée\*

Sweet Enhancement

Champagne Toast

\$ 125

\*Highest priced entrée prevails for multiple entrée selection. Maximum selection of three entrees. Additional fees may apply. See sales manager for details.

### Menu Selections

Menu selections are not limited to what you see in this menu. Our catering team would take great pride in customizing a menu for your special day. Menu items are subject to change based on availability.

### Hors D'oeuvres

#### Chilled

Truffle Goat Cheese, Rosemary Beet Relish, Demi Spoon Tomato Mozzarella Bruchetta, Basil, Aged Balsalmic Salmon Tartar, Fennel, Capers, Onion, Endive Leaf Chipotle Chicken Salad, Crisp Plantain, Grilled Pineapple Relish Wild Mushroom, Truffle, Mascarpone Tart Sesame Beef Salad, Cucumber Cup, Thai Chili Aioli Wakami Chicken Salad, Lettuce Cup, Toasted Sesame Golden Gazpacho Shooter, Basil Pesto

#### Hot

Asparagus Arancini, Tomato Basil Sauce Pork and Shrimp Dumplings, Soy Dipping Sauce Thai Chicken Satay, Peanut Sauce Spanakopita, Spinach, Feta Vegetable Ratatouille Tart, Toasted Goat Cheese Mini Beef Wellington, Tamarind Sauce Chicken Empanada, Pico de Gallo Kosher Beef Franks en Croute, Yellow Mustard



## Reception Display Selections

### Included in "In the City" Package

#### **Antipasto Platter:**

Assorted Cured and Spiced Meats, Marinated Olives, Italian Cheeses, Marinated Baby Artichokes, Grilled Radicchip, Marinated Mushrooms, Grilled Focaccia

#### **Crisp Seasonal Vegetable Crudite:**

Assorted Seasonal Vegetables Presented with a Varity of Dipping Sauces

#### **Mediterranean Platter:**

Hummus, Tabbouleh, Baba Ghanoush, Marinated Olives, Feta Cheese, Toasted Pita Bread, Lavash

#### **New England Cheese Display:**

Goat Cheese, Cabot Aged Cheddar, "Blythedale" Brie, "Great Hill" Blue Served with Assorted Dried Fruit, Farmhouse Jams, and French Baguette

\*additional offerings available upon request







### Plated Dinner Selections

### **Appetizers**

#### **Grilled Vegetable Antipasto**

Asparagus, Artichoke, Olives, Roasted Peppers, Marinated Mushrooms

#### **Traditional Smoked Atlantic Salmon**

Brioche Toast Points, American Caviar, Caperberries

#### Tomato and Buffalo Mozzarella

Olive-Pesto Drizzle, Balsamic Reduction

#### **Grass-fed Beef Carpaccio**

Cannellini Bean Salad, Shaved Parmesan, Micro Greens, Garlic Aioli

#### **Long Island Duck Confit**

Marinated Forest Mushrooms, Brioche Croutons, Cranberry Reduction

#### **Charred Nantucket Scallops**

Parsnip Puree, Shaved Fennel Slaw, Red Pepper Emulsion

#### **Onion Gruyere Tartlet**

Toasted Goat Cheese, Mache, Red Pepper Coulis





### Plated Dinner Selections

### Soups

#### **New England Clam Chowder**

Pancetta, Oyster Crackers

#### **Italian Wedding**

Parmesan Infused Olive Oil

#### **Ginger Carrot**

Coconut Milk, Green Onion

#### Salads

#### **Classic Caesar**

Romaine Lettuce, Parmesan Cheese, Brioche Croutons, White Anchovy, Roasted Garlic Dressing

#### **Tuscan Organic**

Baby Arugula, Endive, Radicchio, Roasted Tomatoes, Toasted Pine Nuts, Champagne Vinaigrette

#### **Baby Beets and Goat Cheese**

Microcress, Walnuts, Cabernet Vinaigrette

#### **Tuscan White Bean**

Sundried Tomato Relish, Truffle Oil

#### **Lobster Bisque**

Crème Fraiche, Cognac

#### **Roasted Tomato and Fennel**

Asiago Cheese Crisp

#### **Battery Wedge**

Applewood Smoked Bacon, Diced Tomatoes, Crumbled Berkshire Blue Cheese, Ranch Dressing

#### **Baby Spinach**

Endive, Hearts of Palm, Grape Tomatoes, Raspberries, Goat Cheese Crostini, Balsamic Dressing

#### **Arugula and Heirloom Tomato**

Torn Basil, Baby Bocconcini, Honey Balsamic Vinaigrette



### Plated Dinner Selections

# In the On the City Harbor

#### \$109 \$125 **Poultry**

Citrus Glazed Chicken, Vegetarian Paella, Piquillo Pepper Essence

Rosemary Roasted Chicken, Spaghetti Squash, Grilled Asparagus, Truffle Tomato, Pan Jus

Free Range Breast of Chicken, Potato Succotash, Sautéed Greens, Sweet Corn Puree, Jus

#### + \$6 + \$6 **Seafood**

Grilled Filet of Salmon, English Pea Risotto, Baby Squash, Lemon Saffron Sauce

Roasted Cod, Garlic Greens, Miso Broth

Grilled North Atlantic Swordfish, Lyonnais Potatoes, Rainbow Chard, Pancetta Jus

Grilled Mahi Mahi Filet, Yucca Escabeche, French Beans, Chimichurri Sauce, Roasted Pepper Emulsion

#### + \$14 + \$14 **Beef**

Braised Beef Short Rib, Creamy Polenta, Roasted Baby Carrots, Swiss Chard, Natural Jus

Filet Mignon, Robochon Potato, Grilled Cluster Mushrooms, French Beans, Cippolini Jus

New York Strip Loin, Roasted Garlic Mustard Crust, Broccolini, Smashed Red Bliss Potatoes, Red Wine Shallot Jus

Grilled Tenderloin of Beef, Wild Mushroom Risotto, Thyme Essence

Herb Seared Tenderloin of Beef, Italian Roast Fingerling Salad, Braised Fennel, Red Wine Sauce

#### + \$22 + \$22 Combination Entrees

Petit Filet and Jumbo Lump Crab Cake, Asparagus, Barolo Risotto, Balsamic Cippolini Onion

Tenderloin of Beef and Roasted Sea Bass, Fingerling Mashed Potatoes, Wilted Spinach, Preserved Lemon

Beer Braised Short Rib and Seared Scallops, Risotto Milanese, Roasted Vegetables, Natural Jus

New York Strip Loin and Grilled Prawns, Wilted Swiss Chard, Creamy White Polenta, Charred Chipotle Onion Jus

<sup>\*</sup>To ensure a pleasant experience we could accommodate a maximum of two choices plus a vegetarian option. Pricing does not include 15% gratuity, 6.5% Taxable Administrative Fee and 7% Massachusetts Sales Tax.

# Celebrate Reception Style

### **Your Station Style Event Includes**

Selection of Five Hors D'oeuvres (Passed Butler Style) One Displayed Appetizer

Dinner Service Complete with Chef's Action Stations Salad Display

Risotto or Pasta Station

Two Entrees Carved To Order by Culinary Chef

Two Seasonal Accompaniments

Champagne Toast

Pricing based on entrée selection.

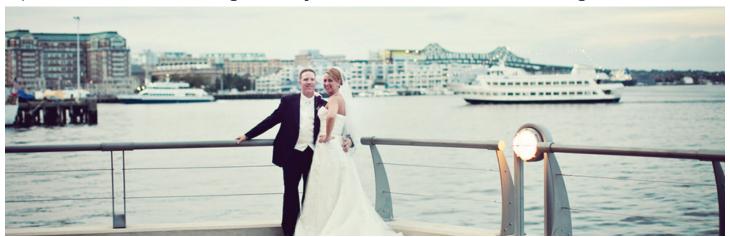
### **Entrees Selections Carved to Order**

Grilled Chicken, Bourbon Barbecue Sauce Jamaican Jerk Chicken, Mango Salsa

Seafood .......\$223

Citrus Pine Nut Salmon Crusted Filet Blackened Cajun Style George Bank Cod Bamboo Steamed Haddock, Soy Glaze A la minute Crab Cake Station Shrimp Scampi

New York Strip Loin, Caramelized Cabernet Sauce Maple Glazed Ham, Honey-Stone Mustard Open-Faced Beef Wellington, Thyme Caramelized Onions, Gorgonzola Tart



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### **Enhancements**

### The Savory

#### From the Wharf\*

King Crab Legs	
Local Oysters	\$60
Snow Crab	
Jonah Crab Claw	\$60
Florida Gulf Shrimp	\$60
Cracked Chick Northern Maine Lobster	Market
*Priced per dozen	
All-American Late Night Snacks	\$25 per person

Choice of two mini sandwiches:

Kobe Beef Sliders

Kobe Beef Corndog

Corn Beef Reuben

Meatball & Mozzarella

Vermont Cheddar Grilled Cheese

Accompanied with Steak, Sweet Potato & Truffle Fries

Choice of two:

New England, Ham, Fig Jam, Crumbled Blue

Traditional, Tomatoes, Basil, Parmesan

Meatball Marinara, Fontina

Tarte Flambé, Sliced Onions, Bacon Lardons, Crème Fraiche

Fungi, Sautéed Wild Mushrooms, Baby Spinach, Ricotta Crema





# **Enhancements**

The Sweet		
Sorbetto Intermezzo  Choose one:  Pineapple Coconut Rum Citrus Lime Thyme Lemoncello Grapefruit Vanilla Champagne	\$5 pe	r person
American Dessert Buffet	\$14 pe	r person
Ricotta Cannolis, Pine Nut Tarts, Toscanella, Tiramisu, Raspberry Banache Tarts	\$16 pe	r person
European Dessert Buffet	\$18 pe	r person
Ultimate Ice Cream Sundae Bar*  Chocolate, Vanilla Bean & Strawberry Ice Cream  Hot Fudge & Warm Caramel Sauces  Sweetened Whipped Cream, Rainbow Sprinkles,  Oreo Crumbles, Miniature M&M's, Raspberry Coulis  Waffle Cones	\$16 pe	r person
Specialty Coffee, Cappuccino & Espresso Bar*  Freshly Brewed Regular & Decaffeinated Coffee Selection of Herbal Teas Cappuccino & Espresso Made to Order Regular & Low Fat Steamed Milk Assorted Biscotti, Cinnamon, Nutmeg, Cocoa Whipped Cream & Flavored Syrups	\$9 pe	r person

# Beverage Service

Hosted bars do not included table side service during dinner.

#### **Premium Brand Liquors**

Price per drink

Absolut Vodka Bombay Gin Myers Rum Chivas Regal Scotch

Jack Daniels Whiskey

Canadian Club

Cuervo Gold Tequila

Kahlua

#### **Signature Selection**

Price per drink

Glenlevit Crown Royal Tanqueray Grey Goose Vodka

Gosling Gold

Gosling Black Seal Cuervo Gold Tequila

Maker's Mark

Bailey's

\$13

\$11

\*Additional specialty beverage options & cash bar available upon request. We require 1 Bartender per 75 guests, at \$150 per Bartender.



# **Our Wine Selection**

Bubbles	
Da Lucca Prosecco	\$45
Roederer Estate Anderson Valley CA	\$75
Perrier Jouet Grand Brut	\$115
Whites	
Sterling Napa Sauvignon Blanc	
Clean Slate Riesling	
Kenwood Yulupa Chardonnay, CA	
Three Broom Suavignon Blanc	\$45
Vin Souve Pieroken	\$45
Acacia Chardonnay	\$50
Stellina di Notte Pinot Grigio	\$50
Reds	
Douglass Hill Cabernet, CA	
Belcreme del Lyz Pinot Noir, CA	\$45
Sterling Vintners Cab, CA	
Ruta 22 Malbec, AR	\$50
Campo Viejo, Rioja	\$50
Donna Laura Chianti Alteo, IT	\$55
Uppercut Meritage	\$55



### **Event Enhancements**

#### Chiavari Chair Upgrade

\$8 per person

Upgrade chairs to the chiavari chair color or choice. Price does not include delivery or service charge.

#### **Uplighting\***

Custom color selection of uplighting from PSAV.

Ballroom Only		\$685
Skylight Only		\$385
Full Reception**		\$985
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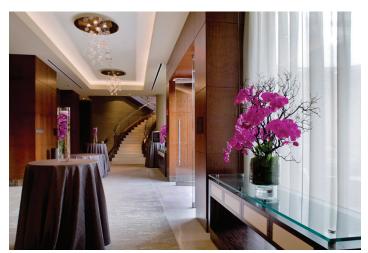
### \*\*Ballroom, Foyer & Skylight

#### **Coat Check with Attendant**

\$150 per attendant

Dedicated Coat check attended to assist with coats during your event. Price is based on a five hour event. One attendant per 140 guests.

\*Does not include service charge or tax.





#### **Bathroom Attendant**

\$150 per restroom

Dedicated attendant to oversee restroom during your event, assisting with hand towels and refreshing bathroom as needed.Based on a five hour event.

#### Slide Show on Foyer TV's\*

5 Have your self made slide show of 5 photos shown during your event on 5 three mounted screens throughout the reception .......\$580

#### Wireless Slide Show in Ballroom\*



# Important Venue and Wedding Information

#### Food and Beverage

- All food and beverage must be provided by the Hotel, with the exception of wedding cakes.
- Your Wedding Specialist and Executive Chef will be happy to work with you to design a custom menu.
- Tastings will be scheduled via your Wedding Specialist, and appointment times will be scheduled Monday - Thursday 11am-4pm.
- The Catering Department must be notified of the exact attendance of your event 4 days prior to the event. This number will be considered a guarantee, not subject to reduction. Billing will be based on this number or the actual number of guests serviced, whichever is greater.
- Your food and beverage minimum includes purchases from the catering menus, wine list, and bar sales. Food and beverage minimums do not include function room rental, service charge, sales tax, or parking charges.
- One Bartender is required for every 75 guests, at a rate of \$150 per Bartender.
- All food and beverage prices are based on current market value and are subject to change. Definite pricing will be confirmed 90 days prior to your event.
- The higher entrée price will prevail when offering a pre selected choice of entrée to guests. If you would prefer to offer guests a choice of entrée the evening of the wedding, an additional \$25.00 per person charge will apply, with a maximum of (2) main course selections.
- There is a \$4 per person cake cutting fee.

#### Children & Vendor Meals

• Special meals are available to be preordered for your younger guests at \$35 per child and vendors at \$55 per person.

#### **Guest Rooms**

• Gift bags for out-of-town guests can be placed in each guest room by Hotel staff. These bags may not include alcoholic beverages. There is a \$3.00 delivery fee per room.

#### **Parking**

• Valet parking is available at the Hotel. You may choose to host valet parking for your wedding, at a rate of \$31.00 per car, or to host overnight valet parking, at a rate of \$50.00 per car.

# Important Venue and Wedding Information

#### **Outside Wedding Vendors**

- A list of the hotel's preferred wedding vendors will be provided should you choose to utilize although certainly not required. Please provide your Wedding Specialist with the contact information for the wedding professionals you do intend to use.
- All outside vendors must be able to provide a certificate of insurance.

#### **Ceremony and Reception**

• \$2,000.00 Event Rental Fee for exclusive use of the Harbor Walk, US Maritime Museum, Old North Skylight and Constitution Ballroom for a five hour wedding reception. Overtime fees will be applied for events that exceed five (5) hours. Minimum extension of one (1) hour.

#### **Audio Visual Equipment**

 Personalize your wedding day with vibrant up-lighting for the cocktail hour and the dinner as well as pin spotting of the head table and your cake table. Ask your wedding specialist for more details and ideas to make your day even more memorable.

#### **Labor Fees**

- Chef Attendants for Chef Action Stations. \$150.00 each
- Additional Bartenders available at \$150 each for 5 hour reception.
- Coat Check Attendant, \$150 per 140 people for 5 hour reception

#### **Service Fees and Taxes**

- A mandatory 15% gratuity a 6.5% taxable Administrative fee and applicable sales tax (currently 7%) will be added to all Food and Beverage charges.
- Room Rental and Audio/Visual charges require applicable state taxes. These service charges are taxable according to your State sales tax regulation.

#### **Payment Policies**

- A nonrefundable deposit of 25% of the food and beverage minimum is required to confirm your wedding date with Battery Wharf Hotel. Deposits may be made by credit card or check.
- Full pre-payment of all estimated charges is due 10 business days prior to your event.

# **Vendors We Love**

**Transportation** 

Entertainment Companies, DJs & Cocktail Artists	Groove Entertainment grooveentertainment.com
Photography	Pearson Killian personkillian.com
	Christian Pleva Images christianplevaimages.com
	Shannon Cronin Photography shannoncroninphotography.com
Videography	LMV Productions Imv-productions.com
	Brighter Lights Media brighterlightsmedia.com
	Heirloom Pictures heirloompictures.com
Florist	Lotus Floral lotusfloralevents.com
	Madison Floral madisonfloral.com
	Winstons winstonflowers.com
Hair and Make Up	Demiche Beauté <i>Provides On Site Hair and Make Up</i> demiche.com
	A Matter of Face amatterofface.com
	Philips Salon philipssalon.wix.com/philips-salon
Special Services Event Designers and Rentals	Art of the Event artoftheevent.com
	Rentals Unlimited rentals-unlimited.net

United Private Car unitedprivatecar.com