



BATTERY WHARF HOTEL

BOSTON WATERFRONT

Where the City and the Water Wed



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

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 Balsamic
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 Crouete, 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 Radicchio, Marinated Mushrooms, Grilled Focaccia

Crisp Seasonal Vegetable Crudite:

Assorted Seasonal Vegetables Presented with a Variety 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, Capers

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

Tuscan White Bean

Sundried Tomato Relish, Truffle Oil

Lobster Bisque

Crème Fraiche, Cognac

Roasted Tomato and Fennel

Asiago Cheese Crisp

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

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 City **On the 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

*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

Poultry \$215

Garlic Lemon Chicken, Herb Pesto
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

Beef \$234

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	\$72
Local Oysters	\$60
Snow Crab	\$72
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

Flatbread Station \$29 per person

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 \$5 per person

Choose one:

- Pineapple
- Coconut
- Rum Citrus
- Lime
- Thyme Lemoncello Grapefruit
- Vanilla
- Champagne

American Dessert Buffet \$14 per person

- Apple Pie, Seasonal Cheesecakes, Chocolate Devil's Food Cakes, Strawberry Shortcakes, Whoopie Pies

Italian Dessert Buffet \$16 per person

- Ricotta Cannolis, Pine Nut Tarts, Toscanella, Tiramisu, Raspberry Banache Tarts

European Dessert Buffet \$18 per person

- Apple Strudels, Pecan Tarts, Black Forest Cakes, Crème Brulee, Profiteroles, Chocolate Mousse

Ultimate Ice Cream Sundae Bar* \$16 per person

- 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

Specialty Coffee, Cappuccino & Espresso Bar* \$9 per person

- 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

Beverage Service

Hosted bars do not include 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

\$11

Signature Selection

Price per drink

Glenlivet
Crown Royal
Tanqueray
Grey Goose Vodka
Gosling Gold
Gosling Black Seal
Cuervo Gold Tequila
Maker's Mark
Bailey's

\$13

*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	\$40
Clean Slate Riesling	\$40
Kenwood Yulupa Chardonnay, CA	\$40
Three Broom Sauvignon Blanc	\$45
Vin Souve Pieroken	\$45
Acacia Chardonnay	\$50
Stellina di Notte Pinot Grigio	\$50

Reds

Douglass Hill Cabernet, CA	\$40
Belcreme del Lyz Pinot Noir, CA	\$45
Sterling Vintners Cab, CA	\$50
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

**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*

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

Wireless Slide Show in Ballroom*

Show a slide show in the ballroom from the Overhead, state of the art, wireless projector (does not include sound).

1 screen	\$650
2 screens	\$1,200



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

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
lmv-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
Provides On Site Hair and Make Up
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

Transportation

United Private Car
unitedprivatecar.com