

Boston Harbor Hotel

Beyond Compare

Wedding Package



PACKAGE DETAILS

JUST FOR YOU

The Boston Harbor Hotel, Boston's iconic landmark of luxury, continues to evolve with the city and build upon its storied past.

The Boston Harbor Hotel is Boston's only Five-Star waterfront destination with hospitality and amenities that are truly Beyond Compare.

Located on Boston's waterfront, steps from Boston's Financial District, bustling Seaport District and the historic North End, the Boston Harbor Hotel offers an unmatched setting of luxurious comfort and convenience all ideal for your wedding.

Complimentary Harbor View Suite for the Wedding Couple on the Night of the Wedding

Preferential Guestroom rate for guests, based on availability

Complimentary One Category Upgrade for both parents

Private Menu Tasting for up to four guests

Private Event Space for Photos

Wedding Ceremonies

Five Hour Open Bar

Butler Passed Hors D' Oeuvre

Stationary Display

Personalized Menu Cards

Restaurant Style Culinary Presentation and Service

Vegetarian and Gluten Free Options available

House Red and White Wine Service during dinner

Cake cutting fee is included when your wedding cake is prepared by Boston Harbor Hotel Pastry Chef

Chiavari Chair with White Floor Length Linen for Round Tables

Second Napkin Service with Dessert

Complimentary Town Car Service to the Airport the day after your Wedding

1 Year Anniversary Wine Pairing Dinner in Meritage for the Wedding Couple

Perfect setting for your Rehearsal Dinner and Post Nuptial Brunch

Rowes Wharf Health Club & Spa located at the Hotel

Dedicated and Experienced Wedding Specialist

Package pricing is based on a minimum of 100 guests

Cover Photo by Miller Studio Photography

COCKTAIL HOUR

FIVE HOUR OPEN BAR

PREMIUM LIQUORS

Vodka: Reyka, Gin: Bombay, Rum: Bacardi Silver
Burbon: Jim Beam, Scotch: Dewars White Label, Whiskey: Seagram V0
Tequila: Milagro Silver, Coffee Liqueur: Kahlua

BEER

Domestic: Bud, Bud Light, Sam Adams, Sam Seasonal
Imported: Amstel Light, Heineken

CHAMPAGNE

Varichon & Clerc *Privilège Blanc de Blancs* Savoie, France

WHITE WINE | Select Two

Château Julien Chardonnay, Monterey Central Cast, California
Dipinti Pinot Grigio, Alto Adige, Italy
Stoneburne Vineyards Sauvignon Blanc, Marlborough, New Zealand

RED WINE | Select Two

Château Julien Cabernet Sauvignon, Monterey Central Coast, California
Balard Lane Pinot Noir, Central Coast, California

STATIONARY DISPLAY

Choice of One

FRESH GARDEN VEGETABLES CRUDITÉS

Fresh Garden Vegetables, Baby Zucchini, Tri-Colored Car-rots, Sunburst Squash, French Beans,
Asparagus, Red Bell Peppers, Sugar Snap Peas, Yellow Beans and Multi-Color Radishes
Green Goddess and Roasted Tomato Shallot Dipping Sauces

IMPORTED AND DOMESTIC CHEESE

Vermont Cheddar, Blue Rind Goat Cheese, Smoked Gouda, Saint Nectaire, Roquefort, Boursin, Ricotta Salata
and Fontina, served with Red and White Grapes, Dried Pear Halves,
English Crackers, Grilled Baguettes, and Bread Sticks

MEDITERRANEAN

Chick Pea and Cumin Hummus, Roasted Eggplant Babaganoush, “Caprese” Mozzarella Bocconcini,
Pear Tomatoes, Basil, Olive Oil, Carrot and Coriander Haloumi Salad, Roasted Red and Yellow Peppers,
Grilled Marinated Long Stemmed Artichokes, Casa Blanca Olives, Grilled Pita, Bread Sticks, Herbed Flat Bread

GRILLED SEASONAL VEGETABLES

Grilled Cipollini Onions, Jumbo White and Green Asparagus, Baby Eggplant, Porto-bello Mushrooms,
Summer Squash, Zucchini, Baby Veggie Sweet Peppers, Smoked Sweet Garlic Dipping Sauce

ANTIPASTO

Grilled and Marinated Garden Vegetables, Assorted Olives, Sweet Garlic Marinated Goat and Sheep Feta,
Crispy Bread Sticks and House Made Focaccia Served with Coppa, Salami, Mortadella, Speak,
Charcuterie and Aged Provolone, Fontina, and Gorgonzola Cheeses

COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRE

Select Five from the Following | One Piece of Each Type Selected Per Person

COLD CANAPES

- Prosciutto and Boursin Cheese Wrapped Figs
- Yellow Fin Tuna Tartar with Miso Essence on Crisp Wontons
- Mozzarella and Italian Plum Tomato Brochettes, Basil Pesto Sauce
- Chilled Beef Tenderloin on Ficelle with Horseradish Cream
- Prosciutto Wrapped Asparagus Bundles
- Chilled Jumbo Shrimp, Cocktail Sauce, Fresh Grated Horseradish and Lemon
- Maine Lobster Meat on Sweet Corn Cakes, Lemon Aioli

HOT HORS D'OEUVRE

- Steak and Cheese Spring Roll
- Blue Cheese and Pear Phyllo Stars
- Boursin Cheese, Fig and Toasted Pinenut Croustades, Micro Greens
- New England Crab Cakes, Wasabi Aioli
- Herb Roasted Lamb Chop, Minted Honey Drizzle
- Pancetta Wrapped Roasted Sea Scallops
- Crepe Wrapped Braised Short Ribs
- Pan Seared Diver Sea Scallop on a Johnny Cake, Roasted Tomato
- Lobster and Fennel Empanada
- Mini Parmesan Crusted Beef Bolognese Tartlet
- Pastry Wrapped Beef with Wild Mushrooms
- Rollatini of Italian Eggplant, Ricotta Cheese and Sundried Tomato Drizzle
- Red Pepper & Napa Cabbage Spring Rolls, Plum Sauce
- Pastry Wrapped Smoked Chicken, Cheddar & Asparagus
- Red Pepper or Wild Mushroom Risotto Cakes, Truffled Aioli
- Traditional Spanikopita, Sundried Tomato Sauce
- Mini Parmesan Crusted Beef Bolognese Tartlet
- Chicken Satay with Indonesian Peanut Sauce
- Seasonal Soup Sips
- Cream of Sweet Corn and Truffle Soup Sips
- Bacon Wrapped Dates
- Wild Mushroom and Vermont Cheddar Tartlet

PLATED DINNER

INCLUDES THE FOLLOWING

Salad, Fresh Baked Rolls & Sweet Butter,
Entrées served with Potato, Two Fresh Seasonal Vegetables and Wedding Cake
~House Red and White Wine Served throughout Dinner~

SALAD

Select One

Arugula, Roast Pepper, Black Olive and Goat Cheese Salad, Balsamic Dressing
Iceberg Wedge Salad, Fresh Tomatoes, Bacon, Scallions, and Blue Cheese Lemon Sour Cream Dressing
Mixed Baby Greens with Orange-Thyme Dressing, Warmed Goat Cheese Cake
Baby Arugula Salad with Grilled Shiitake Mushrooms, Caramelized Red Onion Vinaigrette
Red Oak and Mizuna Lettuces, Raspberry Vinaigrette and Fresh Raspberries
Frisée and Baby Spinach, Flash Fried Salsify and Muscadet Vinaigrette
House Made Mozzarella and Tomato Salad, Beet Greens and Parsley Oil
Tatsoi, Upland Cress, Leeks and Red Currant Salad, Champagne Vinaigrette
Marinated Baby Artichoke, Frisée and Tarragon Salad, Toasted Pine Nuts
Cider Tossed Autumn Greens with Caramelized Heirloom Apples, Candied Pecans and Wild Mushrooms

ENTREES

Select Two | Predetermined choice of entrée due three business days prior to wedding

Cracked Black Pepper Rolled Filet Mignon, Topped with Caramelized Onions
Wood Grilled Sliced Sirloin of Beef, Armagnac-Shallot Sauce
Cabernet Braised Boneless Beef Short Ribs
Mint and Honey Roasted Rack of Lamb, Cherry Sauce
Plum Glazed Atlantic Salmon Pinot Demi-Glaze
Wood-Grilled Atlantic Swordfish Medallion, Cabernet Butter
Pan Roasted Halibut Champagne Butter
Sesame Crusted Golden Sea Bass
Pan Roasted Cod Loin, Roasted Red Pepper Sauce
Savory Herb Roasted Breast of Chicken
Spinach and Garlic Stuffed Crispy Breast of Chicken

WEDDING CAKE

Custom Designed Wedding Cake By Boston Harbor Pastry Chef
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

COCKTAIL ENHANCEMENTS

RAW BAR

Three pieces of Iced Jumbo Shrimp
One each of Oysters and Cherrystones on the half shell
Classic Cocktail Sauce with Lemons

SUSHI STATION

California Rolls, Tuna, Salmon and Vegetable Maki
Wasabi, Soy Sauce and Pickled Ginger

MEDITERRANEAN STATION

Mint and Garlic Rubbed Leg of Lamb, carved to Order
Hummus, Tabbouli, Babaganoush, Caponata of Vegetables, Olives and Capers
Grilled Pita and Cracker Breads

NEW ENGLAND STATION

Mini Brioche Lobster Rolls
Local Fried Scallops with Tartar Sauce
Individual Shrimp Cocktail with Horseradish and Cocktail Sauce

FISH CAKE STATION | Select Two

Jonah Crab Cake, Lemon Horseradish Aioli
Cape Cod and Chive Cake, Lemon Fennel Aioli
Smoked Salmon Cake Topped With Capers and Crème Fraiche

MAPLES SMOKED ATLANTIC SALMON

Served with Capers, Chopped Red Onion, Chopped Egg White, Chopped Egg Yolk,
Crème Fraîche, White and Pumpernickel Toast Points

TRADITIONAL SCAMPI STATION

Shrimp, Scallops, Lobster and Crab Sautéed to Order with Garlic Butter and Herbs | Steamed Basmati Rice

GOURMET PASTAS MADE TO ORDER

Potato Gnocchi with Fresh Tomato and Green Basil Sauce
Baby Artichoke Ravioli Wild Mushroom and Shallot Sauce
Orecchiette Pasta with Baby Shrimp, Asparagus and Roasted Pepper Sauce
Housemade Focaccia and Bread Sticks

ENHANCEMENTS

BREAD AND BUTTER SERVICE

In House Made Bread Selections offered Tableside
Scallion Cracker Flatbread, Potato Dill Roll and Walnut-Currant Roll
Individual Butter presentation at each Place Setting

DUET PLATES | Choice of Entrée Tableside

Grilled Petit Filet Mignon with Red Wine Sauce and Steamed Maine Lobster Tail with Champagne-Saffron Butter

Teriyaki Glazed Grilled Petit Filet Mignon and
Black and White Sesame Crusted Sea Bass with Miso Honey

Pan-Seared Veal Tenderloin with Sweet Garlic Cream and Chive and Lime Grilled Jumbo Shrimp

Grilled Petit Filet Mignon with Red Wine Sauce and
Horseradish Crusted Scottish Salmon with Oven Roasted Tomato Sauce

Mai Poi Rubbed Petit Filet Mignon and Grilled Fennel Laced Shrimp

LATE NIGHT SNACKS

PASSED | SELECT TWO

Mini Ground Tenderloin Slider Cheeseburgers | Cones of Truffle Shoe String Potatoes
Individual Chinese Take-Out Boxes with Veggie Fried Rice and Red Pepper Spring Roll
Mini Ice Cream or Sorbet Cones

Warm S'Mores | Warm Chocolate Chip Cookies and Chilled Vanilla Milk Shooters

STATION

SLIDER STATION | Select Two

Turkey Sliders, Poppy Seed Roll, Cranberry Mayo
Buffalo Chicken with Bleu Cheese Dressing | Miniature Ground Tenderloin Sliders with Smoked Cheddar

Served with Truffle Parmesan or Crispy French Fries

GOURMET PIZZA STATION

Herbed Chicken, Caramelized Onion and Goat Cheese Pizza
Spinach, Artichoke and Black Olive Pizza
House Made Mozzarella, Italian Plum Tomato and Fresh Basil Pizza

BAR UPGRADES

SUPER PREMIUM LIQUORS

Vodka: Grey Goose and Reyka, Gin: Hendricks, Rum: Bacardi 8year
Bourbon: Woodford Reserve, Scotch: Johnnie Walker Black and Glenfiddish 12,
Whiskey: Crown Royal, Tequila: Milagro Reposado, Coffee Liqueur: Kahlua

LUXURY LIQUORS

Vodka: Belvedere, Grey Goose and Grey Goose L'orange, Gin: Hendricks,
Rum: Sailor Jerry Spiced, Bourbon: Bulleit, Scotch: Chivas Regal and Glenfiddish 15,
Whiskey: Monkey Shoulder, Tequila: Milagro Anejo, Coffee Liqueur: Kahlua

CHAMPAGNE TOAST

Varichon & Clerc *Privilège Blanc de Blancs* Savoie, France

BAR ON CONSUMPTION

Premium Liqueur | Martinis
Super Premium Liqueur | Martinis
Luxury Liqueur | Martinis
Domestic Beer
Premium Beer
Soft Drinks
Mineral Waters
Fresh Juices

Château Julien Wine Estate Chardonnay, Monterey County, California
Château Julien Wine Estate Cabernet Sauvignon Monterey County, California
Varichon & Clerc *Privilège Blanc de Blancs* Savoie, France

ADDITIONAL WINES BY THE BOTTLE ARE AVAILABLE

DESSERT ADDITIONS

PETIT

An elegant array of Miniature French Pastries, Hand Dipped Chocolate Strawberries and Fine Chocolate Truffles

GRANDE

A spectacular selection of Individual Cakes, Tortes, Terrenes and Mousses, with Crème Brulee, Miniature French Pastries, Hand Dipped Chocolate Strawberries, Fine Chocolate Truffles and an exceptional display of Seasonal Fruits and Berries

MADE TO ORDER BANANA FOSTERS

Fresh Bananas in Rich Rum Caramel Sauce, served over Vanilla Bean Ice Cream
Chopped Walnuts and Freshly Whipped Cream

CREPES

Paper Thin Crêpes Filled to Order with
Strawberries, Raspberries, Blueberries, Nutella and Chocolate
Topped with Freshly Whipped Cream

GOURMET ICE CREAM SANDWICH

Small Chocolate Chip and Oatmeal Cookies
Vanilla and Chocolate Ice Cream
Dipping Sauces; Hot Fudge, Warm Caramel | Garnishes; Toasted Coconut, Chocolate Chips, Whip Cream

NORTH END

Cannoli's Filled to Order
Fillings to include: traditional and espresso mascarpone
Garnishes; chocolate chips, toasted coconut, and sprinkles
Tiramisu, Panna Cotta
Assorted Chocolate Dipped Biscotti

MADE TO ORDER CAPPUCCINO AND EXPRESSO

Regular and Low Fat Steamed Milk, Cinnamon, Cocoa and Shaved Chocolate
Biscotti and Chocolate Covered Espresso Beans

POST NUPTIAL BRUNCH

AMERICAN

Selection of Chilled Fresh Juices | Medley of Sliced Fresh Fruit and Seasonal Berries
Assorted Breakfast Pastries, Croissants and Muffins with Butter and Preserves
Scrambled Eggs with Chives
Choice of Two:
Sugar Cured Bacon, Sage Sausage or Grilled North Country Ham
Home Fried Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

WATERFRONT

Selection of Chilled Fresh Juices | Medley of Sliced Fresh Fruit and Seasonal Berries
Assorted Breakfast Cereals, Granola and Yogurt
Bagels with Assorted Cream Cheese Spreads
Assorted Breakfast Pastries, Croissants and Muffins with Butter and Preserves
Eggs and Omelets Made to Order
With Cheeses, Mushrooms, Peppers, Onions and Ham
(Egg Whites and Egg Beaters Available Upon Request)
Scrambled Eggs with Chives
Choice of Two:
Sugar Cured Bacon, Sage Sausage or Grilled North Country Ham
Raisin French Toast with Maple Syrup
Home Fried Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

WHARF

Selection of Chilled Fresh Juices | Medley of Sliced Fresh Fruit and Seasonal Berries
Assorted Breakfast Cereals, Granola and Yogurt
Bagels with Assorted Cream Cheese Spreads
Assorted Breakfast Pastries, Croissants and Muffins with Butter and Fruit Preserves
Sliced Maple Smoked Salmon Served with Traditional Accompaniments
Eggs Benedict with Canadian Bacon and Fresh Green Asparagus
Scrambled Eggs with Chives
Choice of Two:
Sugar Cured Bacon, Sage Sausage or Grilled North Country Ham
Buttermilk Pancakes with Vermont Maple Syrup
Home Fried Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas