



wedding packages

BOSTON HARBOR HOTEL



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

INCLUDED IN OUR WEDDING PACKAGES

Complimentary Harbor View Suite for the Wedding Couple night of wedding

Harborside Upgrade for parents at the group rate

Preferential Guestroom rate for guests, based on availability

Private Menu Tasting for up to four guests

Private Event Space for Photos

Wedding Ceremonies

Five Hour Open Bar

Butler Passed Hors D' Oeuvre

Three Course Plated Dinner

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 included when wedding cake is prepared by Boston Harbor Pastry Chef

Parquet Dance Floor

Chiavari Chair with White or Ivory Floor Length Linen for Round Tables

Second Napkin Service with Dessert

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

Above prices are exclusive of the customary 16% service charge, 8% taxable administrative fee and 7% Massachusetts Meal Tax
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AMAZED PACKAGE

cocktail hour

FIVE HOUR OPEN BAR with PREMIUM LIQUORS

Vodka: Stolichnaya
Rum: Bacardi Silver
Scotch: Dewars White Label
Tequila: Lunazul Reposado

Gin: Bombay
Bourbon: Jim Beam
Whiskey: Canadian Club
Coffee Liquor: Kahlua

BEER

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

SPARKLING WINE

Varichon & Clerc Privilège Blanc de Blancs Savoie, France

WHITE WINE

Rothschild "Los Vascos" Chardonnay, Chile
Dipinti Pinot Grigio, Alto Adige, Italy

RED WINE

Rothschild "Los Vascos" Cabernet Sauvignon, Chile
Balard Lane Pinot Noir, Central Coast, California

BUTLER PASSED HORS D'OEUVRE

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

COLD CANAPES

Mozzarella and Italian Plum Tomato Brochettes,
Basil Pesto Sauce
Boursin Cheese, Fig and Toasted Pinenut Croustades,
Micro Greens
Pesto Tossed Chicken Salad on Crisp Wonton Chip
Prosciutto Wrapped Asparagus Bundles
Chilled Jumbo Shrimp, Cocktail Sauce, Fresh Grated
Horseradish and Lemon
Gazpacho Soup Sip

HOT HORS D'OEUVRE

Buffalo Chicken Spring Rolls, Blue
Cheese Dipping Sauce
Blue Cheese and Pear Phyllo Stars
Pancetta Wrapped Roasted Sea Scallops
Crepe Wrapped Braised Short Ribs
Rollatini of Italian Eggplant, Ricotta Cheese and
Sundried Tomato Drizzle
Red Pepper & Napa Cabbage Spring Rolls,
Plum Sauce
Pastry Wrapped Smoked Chicken,
Cheddar & Asparagus
Wild Mushroom Risotto Cakes, Truffle Aioli
Red Pepper Risotto Cakes, Truffle Aioli
Traditional Spanikopita, Sundried Tomato Sauce
Mini Parmesan Crusted Beef Bolognese Tartlet
Bacon Wrapped Dates
Wild Mushroom and Vermont Cheddar Tartlet

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AMAZED PACKAGE

dinner

Entrées severed with Potato, Two Fresh Seasonal Vegetables and Wedding Cake
~House Red and White Wine Served throughout Dinner~

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

SALAD | Select One

Arugula, Roast Pepper, Black Olive
and Goat Cheese Salad,
Balsamic Dressing

Red Oak and Mizuna Lettuces,
Raspberry Vinaigrette and
Fresh Raspberries

Marinated Baby Artichoke, Frisée and
Tarragon Salad,
Toasted Pine Nuts

Iceberg Wedge Salad, Fresh
Tomatoes, Bacon, Scallions, and Blue
Cheese Lemon
Sour Cream Dressing

House Made Mozzarella and Tomato
Salad, Beet Greens and Parsley Oil
Mixed Baby Greens with Orange-
Thyme Dressing,
Warmed Goat Cheese Cake

Cider Tossed Greens with Caramelized
Heirloom Apples, Candied Pecans
and Wild Mushrooms

ENTRÉE | Select Two - predetermined choice of entrée due three business days prior to wedding

Spinach and Garlic Stuffed Crispy
Breast of Chicken

Cabernet Braised
Boneless Beef Short Ribs

Pan Roasted Cod Loin,
Roasted Red Pepper Sauce

Cracked Black Pepper Rolled Filet
Mignon, Topped with
Caramelized Onions

Wood-Grilled Atlantic Swordfish
Medallion, Cabernet Butter

Wood Grilled Sliced Sirloin of Beef,
Armagnac-Shallot Sauce

Mint and Honey Roasted Rack of
Lamb, Cherry Sauce

Plum Glazed Atlantic Salmon Pinot
Demi-Glaze

Savory Herb Roasted
Breast of Chicken

Grilled Petit Filet Mignon with Red Wine
Sauce and Steamed Maine Lobster
Tail with Champagne-Saffron Butter,
\$20.00 additional

Pan Roasted Halibut
Champagne Butter

Grilled Petit Filet Mignon with Red Wine
Sauce and Grilled Stuffed Shrimp,
\$20.00 additional

Sesame Crusted Golden Sea Bass

WEDDING CAKE

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

268 USD per guest

150 USD per Bartender, 1 per 50 guests | 45 USD Children Meals | 50 USD Vendor Meals

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AWESTRUCK DELUXE PACKAGE

cocktail hour

FIVE HOUR OPEN BAR with DELUXE LIQUORS

Vodka: Grey Goose, Belvedere
Rum: Bacardi 8 Year
Scotch: Johnnie Walker Black, Ardmore Single Malt Highland
Tequila: Patron—Silver

Gin: Hendricks
Bourbon: Makers Mark
Whiskey: Knob Creek Rye
Kahlua and Cointreau

BEER

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

SPARKLING WINE

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
Red Diamond Merlot, Columbia Valley, Washington

BUTLER PASSED HORS D'OEUVRE

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

COLD CANAPES

Yellow Fin Tuna Tartar with Miso Essence
on Crisp Wontons
Chilled Crab, Avocado and Grapefruit Salad
in Pastry Thimbles
Chilled Beef Tenderloin on Ficelle
with Horseradish Cream
Chilled Jumbo Shrimp, Cocktail Sauce,
Fresh Grated Horseradish and Lemon
Maine Lobster Meat on Sweet Corn Cakes,
Lemon Aioli
Lime and Cilantro Crab Salad
on a Crisp Corn Chip

HOT HORS D'OEUVRE

New England Crab Cakes,
Wasabi Aioli
Herb Roasted Lamb Chop
Minted Honey Drizzle
Pancetta Wrapped Roasted Sea Scallops
Crepe Wrapped Braised Short Ribs
Mini Parmesan Crusted Beef Bolognese Tartlet
Pastry Wrapped Beef with Wild Mushrooms
Warm Mozzarella and Prosciutto Croustades
Rollatini of Italian Eggplant, Ricotta Cheese and
Sundried Tomato Drizzle
Cream of Sweet Corn and Truffle Sip
Lobster Bisque Soup Sip
Bacon Wrapped Dates

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AWESTRUCK DELUXE PACKAGE

dinner

Entrées severed with Potato, Two Fresh Seasonal Vegetables and Wedding Cake
~House Red and White Wine Served throughout Dinner~

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

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

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 Greens with Caramelized
Heirloom Apples, Candied Pecans
and Wild Mushrooms

ENTRÉE | Choice of Entrée at the Table | Select Two at the Tasting and a Vegetarian Option

Spinach and Garlic Stuffed Crispy
Breast of Chicken

Cracked Black Pepper Rolled Filet
Mignon, Topped with
Caramelized Onions

Mint and Honey Roasted Rack of
Lamb, Cherry Sauce

Grilled Petit Filet Mignon with Red Wine
Sauce and Steamed Maine Lobster
Tail with Champagne-Saffron Butter,
\$20.00 additional

Cabernet Braised
Boneless Beef Short Ribs

Wood-Grilled Atlantic Swordfish
Medallion, Cabernet Butter

Plum Glazed Atlantic Salmon Pinot
Demi-Glaze

Pan Roasted Halibut
Champagne Butter

Sesame Crusted Golden Sea Bass,
Miso Honey

Pan Roasted Cod Loin,
Roasted Red Pepper Sauce

Wood Grilled Sliced Sirloin of Beef,
Armagnac-Shallot Sauce

Savory Herb Roasted
Breast of Chicken

Grilled Petit Filet Mignon with Red Wine
Sauce and Grilled Stuffed Shrimp,
\$20.00 additional

WEDDING CAKE

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

PASSED LATE NIGHT SNACKS | Select Two

Mini Ground Tenderloin Slider
Cheeseburgers

Buffalo Chicken Sliders

Mini Meatball Sub

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 Chocolate Chip Cookies and
Chilled Vanilla Milk Shooters

295 USD per guest

150 USD per Bartender, 1 per 50 guests | 45 USD Children Meals | 50 USD Vendor Meals

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PACKAGE UPGRADES

stationary displays

ARTISANAL CHEESE DISPLAY

Aged Cheddar, Pierre Robert, Rouge Affine, Aged Gouda, Valencay Goat, Cashel Blue, Guava Paste, Fig Cake, Raisins on the Vine, Honey Comb, Focaccia, Walnut Bread Slivers
20 per person

MEDITERRANEAN DISPLAY

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
22 per person

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
16 per person

ANTIPASTO DISPLAY

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, Speck, Charcuterie and Aged Provolone, Fontina, and Gorgonzola Cheeses
22 per person

RAW BAR

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

SUSHI STATION

California Rolls, Tuna, Salmon and Vegetable Maki Wasabi, Soy Sauce and Pickled Ginger
45 per person | Five pieces per person

NEW ENGLAND STATION

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

MAPLES SMOKED ATLANTIC SALMON

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

GINGER AND HERB CRUSTED

ROAST RACK OF LAMB

Mint Jelly (3 chops per guest)
27 per person | Attendant Required 150 each

PEKING DUCK

Carved to Order with Hoisin Sauce, Fresh Cut Scallions and Moo-shi Pancakes
20 per person | Attendant Required 150 each

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PACKAGE UPGRADES

snacks & dessert

LATE NIGHT SNACKS

SNACK STATION | Select Two

Mini Ground Tenderloin Slider Cheeseburgers
Buffalo Chicken Sliders
Mini Meatball Sub
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 Chocolate Chip Cookies and
Chilled Vanilla Milk Shooters
15 per person, 2 pieces per person

SLIDER STATION

Crab Cake Sliders, Spicy Remoulade, Spicy Tomato
Mayo, Ginger and Sesame Aioli
Turkey Sliders, Poppy Seed Roll, Cranberry Mayo
Pork and Sage Sliders, Smokey Barbecue Sauce
Miniature Ground Tenderloin Sliders with Smoked
Cheddar and Barbeque Sauce
Truffle Parmesan or Crispy French Fries
30 per person | Attendant Required 150 each

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
19 per person | Attendant Required 150 each

DESSERT DISPLAYS

PETIT

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

CREPES

Paper Thin Crêpes Filled to Order with Strawberries,
Raspberries, Blueberries, Nutella and Chocolate
Topped with Freshly Whipped Cream
18 per person | Attendant Required 150 each

GRANDE

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

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
20 per person | Attendant Required 150 each

MADE TO ORDER BANANA FOSTERS

Fresh Bananas in Rich Rum Caramel Sauce, served over
Vanilla Bean Ice Cream
Chopped Walnuts and Freshly Whipped Cream
18 per person | Attendant Required 150 each

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
20 per person | Attendant Required 150 each

MADE TO ORDER CAPPUCCINO AND EXPRESSO

Regular and Low Fat Steamed Milk, Cinnamon, Cocoa and Shaved Chocolate
Biscotti and Chocolate Covered Espresso Beans
12 per person | Attendant Required 150 each

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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
42 per person

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
48 per person | Attendant Required 150 each

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
54 per person | Attendant Required 150 each

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