



beyond compare.



*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.*

WEDDING PACKAGE

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 Available on Site

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

Wedding Cake prepared by Boston Harbor Pastry Chef, Cake Cutting Fee Included

Parquet Dance Floor

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

Second Napkin Service with Dessert

Valet and Self-Parking Available at Prevailing Rates

Perfect settings for Rehearsal Dinners and Post Nuptial Brunches

Rowes Wharf Health Club, SPA and Pool located at the Hotel

Dedicated and Experienced Wedding Specialist

Package pricing is based on a minimum of 100 guests



AMAZED PACKAGE

FIVE HOUR OPEN BAR

PREMIUM LIQUORS

Tito's Vodka, Bombay Dry Gin, Bacardi Silver Rum, Lunazul Reposado Tequila
Jim Beam Bourbon, Dewars White Label Scotch, Sagamore Rye Whiskey, Kahlua, Triple Sec

BEER

Bud Light, Sam Boston Lager, Harpoon IPA, Nightshift Whirlpool, Stella Artois, Corona

SPARKLING WINE

Varichon & Clerc Privilège Blanc de Blancs Savoie, France

WHITE WINE | Select Two

Domaines Barons De Rothschild "Las Huertas," Chardonnay, Central Valley, Chile
Tenuta Sant'Anna Pinot Grigio, Veneto, Italy
Martin Ray Sauvignon Blanc. Sonoma, California

RED WINE | Select Two

Domaines Barons De Rothschild "Las Huertas," Cabernet Sauvignon, Central Valley, Chile
Balard Lane Pinot Noir, Central Coast, California
Raymond Vineyards 'R Collection', Merlot, Napa Valley, California

BUTLER PASSED HORS D'OEUVRE

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

FROM THE FARM

Smoked Duck Tostadas, Green Papaya, Siracha Mayo
Prosciutto di Parma & Cantaloupe Melon Mint
Cherry Tomato BLT

FROM THE SEA

5 Spice Seared Tuna, Mango Salsa, Crispy Lotus Chip
Tuna Poke, Avocado, Black Sesame Cone
Smoked Salmon, Bagel Crisp, Herb Sour Cream
Citrus Poached Shrimp, Spicy Cocktail Sauce

FROM THE GARDEN

Roasted Beet & Kumquat, Herbed Goat Cheese on Spoon
Black Mission Fig & Boursin, Micro Basil
Sweet Corn Cake, Avocado Purée & Fried Radish
Tomato & Mozzarella Brochettes, Basil Pesto

FROM THE FARM

Chicken Empanadas, Ancho Chile, Lime Aioli
Fried Chicken & Waffles, Maple Bacon Gastrique
Grilled New Zealand Lamb Chop, Lime Mint Jam
Warm Mini Croque Monsieur, Ham, Melted Swiss, Dijon Aioli
Lollipop "Pigs in a Blanket", Stone Ground Sweet Mustard

FROM THE SEA

Smoked Salmon & Chive Beignet, Citrus Herb Aioli
Coconut Shrimp, Vanilla Scented, Pineapple Compote
Smoked Bacon Wrapped Scallops, Sweet Mustard Sauce
Haddock Slider, Panko Battered, Tartar Aioli

FROM THE GARDEN

Vegetable Spring Rolls, Charred Lime Chili Sauce
Potato & Charred Leek Soup Sip, White Truffle Oil
Macaroni & Cheese Bite
Mini Fontina & Hazelnut Panini
Wild Mushroom Risotto Bite, Truffled Shallot Aioli



AMAZED PACKAGE

Entrées served 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

Mixed Baby Lettuces, Orange, Radish, Warm Goat Cheese Croquettes, Orange Thyme Dressing
Red Oak and Mizuna Lettuce, Fresh Raspberries, Goat Cheese, Candied Raspberry Vinaigrette
Caesar Salad, Shaved Romano Cheese, Toasted Garlic Crostini, Lemon Parmesan Emulsion
Hearts of Romaine, Grapefruit, Serena Cheese, Pickled Red Onion, Herb Dressing
Roasted Beet Salad, Arugula, Frisée, Goat Cheese, Candied Pecans, Champagne Dressing

ENTRÉE | Predetermined Choice due four days prior, Two Proteins, plus Vegetarian

Herb Roasted Filet Mignon, Red Pearl Onions, Red Wine Bordelaise
Chive Crusted Poached Atlantic Halibut, Saffron Chardonnay Butter
Char Grilled Nova Scotia Salmon, Red Wine Butter
Grilled Black Pepper Rubbed Sirloin of Beef, Cipollini Onion Confit Madeira Sauce
Crispy Chicken Ballotine Stuffed with Spinach & Dried Cranberries
Rosemary and Thyme Grilled Chicken Breast, Grain Mustard Sauce
Cabernet Braised Boneless Beef Short Rib
Black & White Sesame Crusted Chilean Sea Bass, Golden Raisins Soy Ginger Sauce
Pan Roasted Line Caught Cod Loin, Lemon, Tarragon, Capers Butter
Grilled Wild Striped Bass, Tomato, Green Onion, Capers, Black Olive

DUET PLATES

Cocoa & Black Currant Rubbed Filet Mignon with
Grilled Salmon Filet + | Pan Seared Jonah Crab Cake + | Crab Stuffed Shrimp +
Butter Poached Lobster Tail +

WEDDING CAKE

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

Above prices are exclusive of the customary 16% service charge, 8% taxable administrative fee and 7% Massachusetts Meal Tax
The administrative fee is retained by the hotel and is not a tip, gratuity or service charge for wait staff employees.



AWESTRUCK PACKAGE

FIVE HOUR OPEN BAR

DELUXE LIQUORS

Grey Goose, Belvedere Vodka, Hendricks Gin, Bacardi 8 Year Rum, Patron—Silver Tequila, Johnnie Walker Black and Ardmore Single Malt Highland Scotch, Makers Mark Bourbon, Knob Creek Rye Whiskey, Bailey's Irish Cream and Cointreau

BEER

Bud Light, Sam Boston Lager, Harpoon IPA, Nightshift Whirlpool, Stella Artois, Corona

SPARKLING WINE

Varichon & Clerc Privilège Blanc de Blancs Savoie, France

WHITE WINE | Select Two

Domaines Barons De Rothschild "Las Huertas," Chardonnay, Central Valley, Chile
Tenuta Sant'Anna Pinot Grigio, Veneto, Italy
Martin Ray Sauvignon Blanc. Sonoma, California

RED WINE | Select Two

Domaines Barons De Rothschild "Las Huertas," Cabernet Sauvignon, Central Valley, Chile
Balard Lane Pinot Noir, Central Coast, California
Raymond Vineyards 'R Collection', Merlot, Napa Valley, California

BUTLER PASSED HORS D'OEUVRE

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

FROM THE FARM

Duck Prosciutto Crostini, Black Fig Port Jam, Goat Cheese
Spiced Chicken Arepa, Charred Avocado, Micro Cilantro
Beef Tartare Spoons, Urfa Pepper Truffle Aioli, Pickled Shallot
Grilled "Tiger Tears" Beef Skewers, Nougat Sauce

FROM THE SEA

Petite Lobster Rolls, Shallot Herb Aioli

Lobster Medallion, Sweet Corn Latke, Crème Fraiche, Caviar
5 Spice Seared Tuna, Mango Salsa, Crispy Lotus Chip
Tuna Poke, Avocado, Black Sesame Cone
Scallop Ceviche, Grapefruit Pearls, Micro Cilantro

FROM THE GARDEN

Butter Poached Baby Potato, Lemon Crème Fraiche, Caviar
Watermelon Cubes, Local Goat Cheese, (Seasonal)
Ginger Coconut Laced Seared Tofu, Toasted Sesame (V)
Sweet Corn Cake, Avocado Purée & Fried Radish

FROM THE FARM

Duck Confit Wonton Purses, Sour Cherry Reduction
Lamb Kofta Lollipops, Harissa Lime Yogurt Sauce
Grilled New Zealand Lamb Chop, Lime Mint Jam
Beef Wellington, Mushroom Duxelles, Tarragon Shallot Aioli
Crepe Wrapped Braised Short Rib

FROM THE SEA

Smoked Bacon Wrapped Scallops, Sweet Mustard Sauce
Mini Crab Cake, Spiced Mayo
Vietnamese Shrimp Toasts, Toasted Peanuts, Micro Cilantro
Lobster Tarragon Fritter, Shallot Aioli

FROM THE GARDEN

Black Rice & Melted Leek Arancini, Saffron Essence
Artichoke Fritter, Citrus Aioli
Mini Fontina & Hazelnut Panini
Pear & Brie with Toasted Almonds, Phyllo Beggars Purse
Quinoa & Tarragon Polenta Cake, Roasted Tomato Chutney



AWESTRUCK PACKAGE

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~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

Mixed Baby Lettuces, Orange, Radish, Warm Goat Cheese Croquettes, Orange Thyme Dressing
Baby Arugula Salad, Dried Cherries, Toasted Macadamia Nuts, Lemon Ricotta Red Onion Dressing
Roasted Beet Salad, Arugula, Frisée, Goat Cheese, Candied Pecans, Champagne Dressing
Wild Mushroom & Duck Prosciutto Salad Spinach, Brioche Croutons, Cranberries, Maple Balsamic Dressing
Roasted Pepper Panzanella Salad. Vine Ripened Tomatoes. Red Onions. Toasted Rustic Bread. Basil. Capers

ENTRÉE | Choice of Entrée Tableside, Two Proteins, plus Vegetarian

Mustard Rubbed Grilled Filet Mignon, Red Pearl Onions Red Wine Bordelaise
Chive Crusted Poached Atlantic Halibut, Saffron Chardonnay Butter
Char Grilled Nova Scotia Salmon, Red Wine Butter
Grilled Black Pepper Rubbed Sirloin of Beef, Cipollini Onion Confit Madeira Sauce
Crispy Chicken Ballotine Stuffed with Spinach & Dried Cranberries
Rosemary and Thyme Grilled Chicken Breast, Grain Mustard Sauce
Cabernet Braised Boneless Beef Short Rib
Black & White Sesame Crusted Chilean Sea Bass, Golden Raisins Soy Ginger Sauce
Pan Roasted Line Caught Cod Loin, Lemon, Tarragon, Capers Butter

ADD DUET PLATES

Cocoa & Black Currant Rubbed Filet Mignon with
Grilled Salmon Filet + | Pan Seared Jonah Crab Cake + | Crab Stuffed Shrimp +
Butter Poached Lobster Tail +

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 | Based on One piece of each per person