weddings

BY RENAISSANCE® HOTELS

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BOSTON PATRIOT PLACE HOTEL

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OUR HOTEL

Renaissance Boston Patriot Place Hotel is centrally located near Boston and Providence. Featuring over 10,000 square feet of flexible event space, with modern design and whimsical touches that are blended to enthrall the senses and leave you inspired. Our Marriott hotel offers a distinctive personality with dramatic panoramic views of Gillette Stadium; home of the five-time Super Bowl champions New England Patriots, New England Revolution and Patriot Place. Featuring a multitude of casual to high-end restaurants, shopping and other nightlife options to enhance your stay, making for an enjoyable wedding weekend for all of your guests. Among the offerings of Patriot Place, is the is The Nature Trail & Cranberry Bog, which provides a beautifully landscaped option for outdoor wedding photos.

Our Catering Executives will create a sophisticated event that leaves a lasting impression articulating your personality & distinct style. *PURE, VOGUE and LUXE Wedding Packages* feature exquisite fare from the masterful mind of our Executive Chef and experienced culinary team. Secure in the knowledge that no detail is overlooked. We specialize in planning and hosting truly standout social gatherings, and invite you to embrace the unexpected and Live Life To Discover…

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REHEARSAL DINNER I ROOM BLOCK
POST WEDDING BREAKFAST

Whether you are planning a casual or formal affair, explore having all of your wedding festivities at the Renaissance Boston Patriot Place Hotel. The convenience of hosting all of your wedding events in one location is surely a way to inspire your guests. Discover private event spaces that are sophisticated in style and a menu that is diverse for all palates.

After booking your Wedding Reception with us, should you wish to host a private Rehearsal Dinner or Post Wedding Breakfast, 10% off the per person pricing will be extended to you. The 10% discount is applicable in private function rooms only. Food Service in Twenty8 Food & Spirits will not apply.

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CEREMONY

Wedding Ceremony Package | $10 per person

Set-up & Room Usage Fee Includes

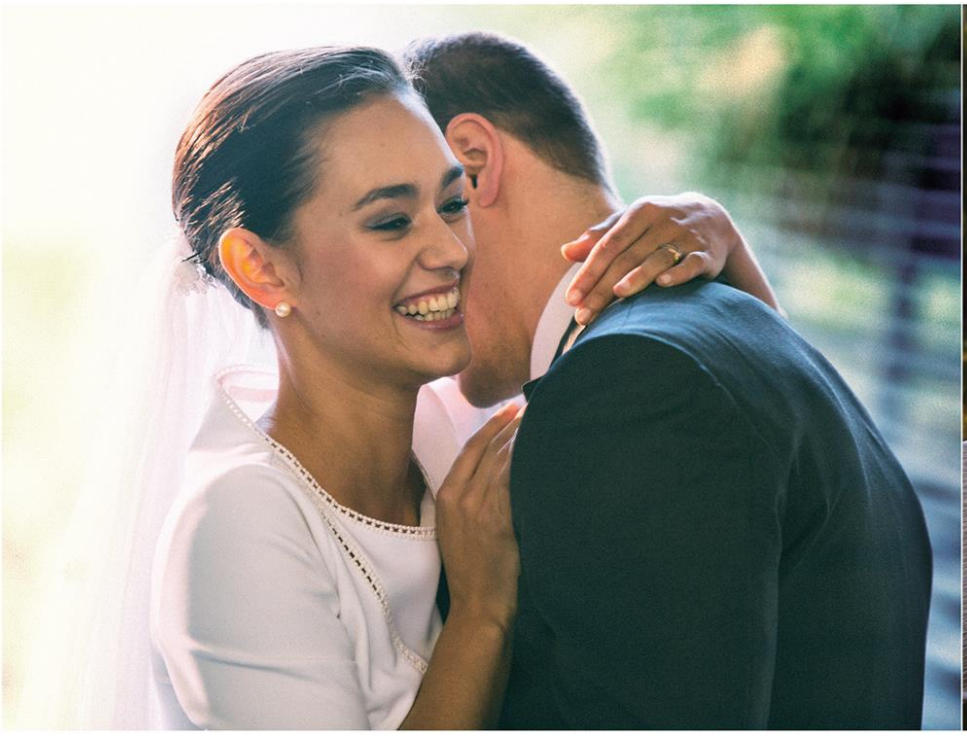
- Stylish Silver Chiavari Ballroom Chairs with Black Cushions
- Staging of the Ceremony
- Two Wireless Microphones
- A Two Speaker Sound System
- On-Site Tech Support provided by PSAV

It's All About Tradition

We can accommodate every wish & family tradition for your ceremony, offering spectacular venue options to make your wedding fairy tale perfect.

*Minimum of $500 and Maximum of $1000.
*Upgraded Décor Options Available Upon Request

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 7%), administrative fee (currently 7%) and service charge (currently 14%) in effect on the date(s) of the event. AV equipment and room rental is subject to a 20% setup fee.



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PURE-$94

Innovative… Eclectic… Cosmopolitan…

SIMPLE ELEGANT WEDDING

Choice Of One Display Station During Cocktail Reception

Cash Bar Service

Pre-Set Toast On Dining Tables

Three Course Meal: Choice Of Starter, Two Entrée Options Seasonal Selection Of Starch & Vegetable, Soft Drinks, Coffee & Tea Included

Elegant Custom Designed Tiered Wedding Cake, Served On A Painted Plate With A Chocolate Dipped Strawberry

CLASSIC DÉCOR

Candle Lit Cocktail Reception

Your Choice Of “Select” Fresh Floral Dining Table Centerpieces

Votive Candles To Enhance Your Dining Table Centerpieces

Selection Of Colored Poly Solid Linen Napkins

Selection Of Colored Poly Solid Floor Length Round Table Linens

Standard Table Numbers

Stylish Silver Chiavari Chairs With Black Cushions

PAMPER WITH DELIGHT

Marriott Wedding Certified Event Manager To Assist With Your Wedding Planning

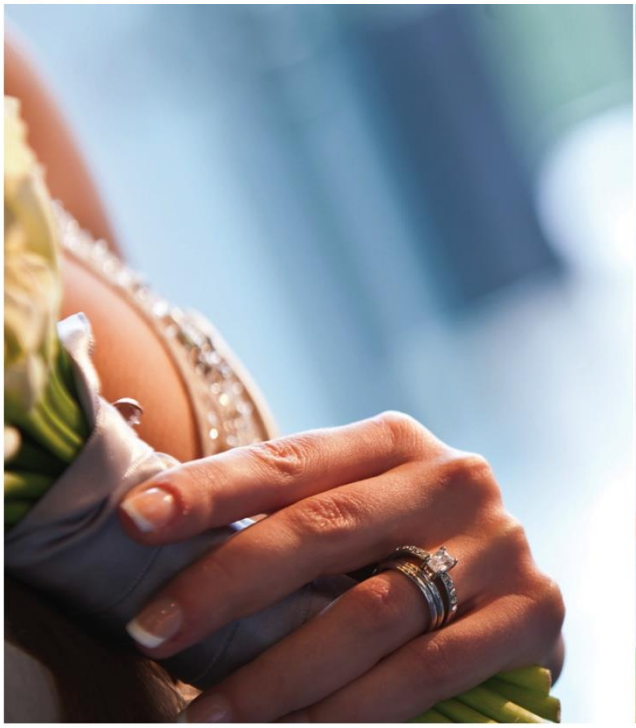
Wedding Menu Tasting Up To Two Individuals

Executive King Room On Wedding Night With Breakfast For Two In The Morning

Specialty Room Rates For Your Guests

Complimentary Parking

Standard Marriott Rewarding Events Points



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VOGUE - $135

Couture... Alluring... Distinguished...

STYLISH WEDDING

Welcome Toast & Displayed Hors D'oeuvres For Wedding Party In Hospitality Room During Cocktail Reception

Four Passed Hors D'oeuvres During Cocktail Reception & Choice Of One Display Station During Cocktail Reception

Personalized Signature Drink With "Call Brands" During Cocktail Reception

One Hour Of Unlimited "Call" Bar Service During Cocktail Reception

Three Course Meal: Choice Of Starter, Two Entrée Options, Seasonal Selection Of Starch & Vegetable, Soft Drinks, Coffee & Tea Included

Pre-Set Toast On Dining Tables & "Call" Wine Course During Dinner

Elegant Custom Designed Tiered Wedding Cake Served On A Painted Plate With A Chocolate Dipped Strawberry

CHIC DÉCOR

Your Choice Of An "Upgraded" Floral Place Card Table Arrangement

Candle Lit Cocktail Reception

Your Choice Of "Select" Or "Upgraded" Fresh Floral Dining Table Centerpieces

Votive Candles To Enhance Your Dining Table Centerpieces

"Upgraded " Sweetheart Table Floor Length Linen

Selection Of Colored Poly Solid, Poly Print, Tuxedo Striped Or Bengaline Linen Napkins

Selection Of Colored Poly Solid, Poly Print Or Tuxedo Striped Floor Length Round Table Linens

Standard Table Numbers

Stylish Silver Chiavari Chairs With Black Cushions

Spectacular Up-Lighting Package To Enhance Your Wedding Reception

PAMPER WITH DELIGHT

Marriott Wedding Certified Event Manager
To Assist With Your Wedding Planning

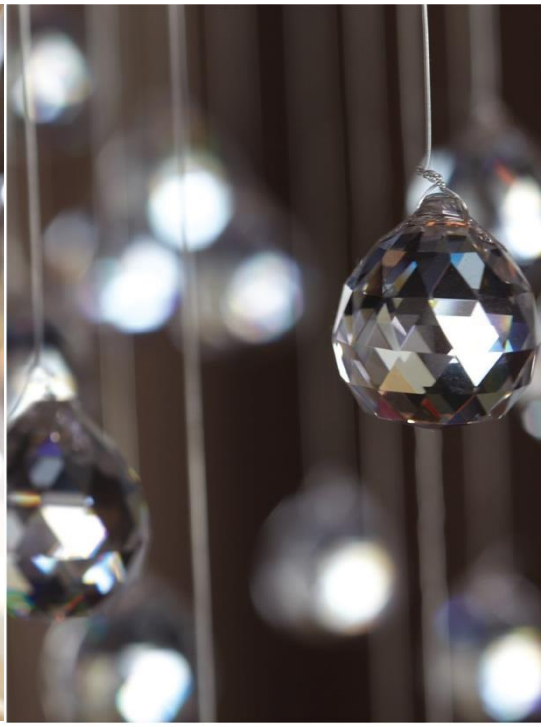
Wedding Menu Tasting Up To Two Individuals

Executive King Room On Wedding Night
With Breakfast For Two In The Morning

Specialty Room Rates For Your Guests

Complimentary Parking

Standard Marriott Rewarding Events Points
& Additional 10,000 Marriott Rewards Bonus Points



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L U X E - $175

Decadent… Stunning… Regal…

LAVISH WEDDING

Welcome Toast & Displayed Hors D'oeuvres For Wedding Party In Hospitality Room During Cocktail Reception

Five Passed Hors D'oeuvres During Cocktail Reception & Choice Of One Display Station or Action Station During Cocktail Reception

Personalized Signature Drink With "Premium Brands" & Four Hours Of Unlimited "Premium" Bar Service

Three Course Meal & Choice Of An After Glow Display Station From List (OR) Four Course Meal

Pre-Set Toast On Dining Tables & "Premium" Wine Course During Dinner

Choice Of Appetizer And/Or Starter & Two Entrée Options, Seasonal Selection Of Starch & Vegetable, Soft Drinks, Coffee & Tea Included

Elegant Custom Designed Tiered Wedding Cake, Served On A Painted Plate With A Chocolate Dipped Strawberry

EXCLUSIVE DÉCOR

Your Choice Of An "Upgraded" Floral Place Card Table Arrangement

Candle Lit Cocktail Reception

Your Choice Of "Select" Or "Upgraded" Fresh Floral Dining Table Centerpieces

Votive Candles To Enhance Your Dining Table Centerpieces

Selection Of "Upgraded" Linen Napkins & Floor Length Round Table Linens

To Include : Supernova, Majestic, Kenzo, Poly Satin, Matte Satin, Shimmer Crush, Krinkle, Pintuck, Super Shantung, Bengaline, Tuxedo Striped & Poly Solid

Standard Table Numbers

Stylish Silver Chiavari Chairs With Black Cushions

Spectacular Up-Lighting Package To Enhance Your Wedding Reception

PAMPER WITH DELIGHT

Marriott Wedding Certified Event Manager
To Assist With Your Wedding Planning

Wedding Menu Tasting Up To Two Individuals

Executive King Room On Wedding Night
With Breakfast For Two In The Morning

Specialty Room Rates For Your Guests

Complimentary Parking

Standard Marriott Rewarding Events Points
& Additional 20,000 Marriott Rewards Bonus Points

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PASSED HORS D'OEUVRES

Four Passed Hors D' Oeuvres Included In The V O G U E Wedding Package
Five Passed Hors D' Oeuvres Included In The L U X E Wedding Package

Additional Hors D' Oeuvres Are Priced Per Piece
Minimum Of 25 Pieces Per Hors D'oeuvre Ordered

CHILLED HORS D'OEUVRES

COLD LOBSTER ROLLS-$5
Tarragon Aioli

NORWEGIAN SMOKED SALMON- $5
Lemon Boursin Herb En Crout

SCOTTISH SMOKED SALMON
Boston Brown, Lemon Dill Caper Aioli, Pickled Onion Micro Salad

PEPPERCORN & SESAME TUNA, WANTON CRISP-$5
Sriracha Aioli

GF-TUNA & SALMON NIGIRI -$5
Sriracha Aioli, Wasabi Micro Salad

GF-BLACKENED CHICKEN POTATO CRISP -$4
Mango Chipotle Aioli

PORK, CHICKEN, OR VEGETARIAN DUMPLINGS-$4
Sweet Chili Soya

TENDERLOIN CANAPÉ-$5
Caramelized Onions, Horseradish Cream

GF-TRUFFLED DEVILED EGG-$4
Candied Pork Belly Crouton

GF-SRIRACHA DEVILED EGG-$4
Smoked Paprika

GF-RAINBOW CAPRESE SKEWER-$4
Balsamic Reduction

GF-COCKTAIL HEIRLOOM POPPER -$4
Quinoa Tabouli, Roasted Pepper & Tomato Vinaigrette

BRUSCHETTA-$4
Garlic Toast, Boursin Crème Tomato Basil Salsa Cruda, Micro Basil

ROASTED MUSHROOM & HERBED CHEESE BRIOCHE CROSTINI-$4
Balsamic Reduction

GF-VEGETABLE MAKI SUSHI -$4
Sriracha Aioli, Wasabi Micro Salad

SPICED PITA & HUMMUS SHOOTER-$4
Chipotle Cinnamon Sazon

POTATO PANCAKES $4
Apple Chutney, Dill Crème Fraiche

HOT HORS D'OEUVRES

GF-FILET MIGNONETTE-$5
Grilled Pineapple & Vegetable Kabob

GF-LAMB LOLLY-$5
Mint Coriander Chutney, Natural Jus

ITALIAN MEATBALL POMODORIA-$4
Classic San Marzano Tomato Sauce

CLAM FRITTER, CHOWDER SHOOTER-$4

RICE CRISPY TEMPURA SHRIMP-$5
Sweet Chili Sauce

MINI CRAB CAKES-$5
Spicy Remoulade, Mango Citrus Ginger Salsa

GF-SCALLOPS WRAPPED BACON-$5
Maple Mustard Glaze

CRISPY SESAME CHICKEN SATAY-$4
Honey Dijon

GF-PULLED CURRY BUTTER CHICKEN-$4
Saffron Scented Basmati Rice Ball

BEEF, CHICKEN, OR VEGETARIAN EMPANADAS-$4
Chili Pepper Jack Fondue

THAI CHICKEN OR VEGETABLE SPRING ROLL-$4
Sweet Chili Dipping Sauce

CRISP FALAFEL BITE-$4
Tahini Sauce

SPINACH & ARTICHOKE SHOOTER-$4
Pita Chips

TOMATO BASIL BISQUE SHOOTER-$4
Artisanal Grilled Cheese

DUCK BANGERS & MASHED-$5
Bruleed Onion Jus

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STATIONS

All Stations Are Based On One Hour
Choice Of One Display Station Included In P U R E & V O G U E Wedding Packages
Choice Of One Display or Action Station Included In L U X E Wedding Package

Action Stations & Require One Attendant Fee of $100 per 75 Guests
(*First Attendant Included In L U X E Wedding Package*)

DISPLAY STATIONS

•CHARCUTERIE DISPLAY- $15
Butcher Block Displayed Selection of Cheese, Cured Meats, Relishes and Condiments with Herbed Ciabatta Crostini, Assorted Crackers, House Roast Nuts, Preserves & Pickles

ANTIPASTO PLATTER -$15
Selection of Italian Meats, Cheeses, Grilled Vegetables, Relish & Fresh Artisan Breads & Crackers

GF-SEASONAL VEGETABLE CRUDITÉS- $10
Fresh Selection Of Vegetables, Chef Inspired Dips

TAPAS & BRUSCHETTA TRIO-$15
-Serrano Ham, Apple Pear Compote, Brie, Candied Walnut Crème
-Classic Tomato Basil Salsa Cruda
-Spanish Chorizo, Caramelized Onion, Mushroom & Shaved Manchego Cheese

MEDITERRANEAN STATION -$17
Hummus & Pita, Tabouleh, Baba Ganoush, Cucumber Salad, Chicken Kebab, Falafel, Lamb Merguez, Naan Bread, Spicy Curry Yogurt

MINI ME SLIDER STATION-$16
(Selection of Two Proteins) Short Rib Onion & Mushroom Brulee, Pulled Pork & Slaw On Biscuit, Grilled Chicken & Honey Mustard On Petite Ciabatta, Kobe Beef Burgers, Loaded Coney Island Dogs, Side Of Tots In Shooters

NEAPOLITAN PIZZERIA -$14
Hearth Fired Pizzas With Signature Recipes Including, Classic Margherita, Chicken Parmesan , Pepperoni &Sausage, Quattro Formaggi

GF-STREET TACO STATION-$18
(Selection of Two Proteins) Shaved Beef Churrasco, Pork Carnitas, Chili Lime Chicken, Blackened Shrimp, Onions & Peppers, Rice & Beans, Shredded Lettuce, Monterey Cheese, Limes, Lime Scented Sour Cream, Pickled Onions, Jalapenos, Pineapple Habanero Salsa, Pico De Gallo, Salsa Verde, Taco Bowls & Grilled Corn Tortillas

GF-RAMEN STATION -$15
Rice Noodles, Shrimp, Chicken, Egg, Bean Sprouts, Kale, Bok Choy, Spinach, Corn, Nori, Herbs, Sriracha, Soy Sauce

GF-SEASONAL FRUIT & BERRIES DISPLAY-$12
A Wide Variety of Seasonal Fruits & Berries with Dipping Sauce

ACTION /CARVING STATIONS

PAN SEARED CRAB CAKE ACTION STATION-$16
Mango, Cucumber, Poblano Chili Relish

BRAISED SHORT RIB ACTION STATION -$17
Garlic & Melted Leek Mashed Potato

GF-BUILD YOUR OWN PRIMO RISOTTO ACTION STATION - $16 Pulled Spiced Chicken In Natural Jus, Wild Mushroom Confit, Chorizo Onions & Peppers, Roasted Root Vegetables, Blackened Shrimp Scampi

BUILD YOUR OWN PASTA STATION-$17
GF (Available With Notice**)**
Grilled Chicken, Grilled Shrimp, Sausage, Or Roasted Vegetables, Chef's Seasonally Inspired Sauces From Pomodoro, Alfredo, Basil Pesto

PRIME RIB CARVING STATION -$20
Au Jus, Horseradish Crème, Rosemary Scented Demi Glace, Roasted Seasonal Vegetable, Cheddar Biscuit Popover, Dinner Rolls and Mashed Potatoes

GF-PORK LOIN CARVING STATION -$18
Garlic Herb Spiced Rub, Maple Dijonnaise, Cider Natural Jus, Caramelized Cinnamon Apple Compote, Roasted Seasonal Vegetable, Cheddar Biscuit Popover, Dinner Rolls and Mashed Potatoes

GF-CIDER BRINED ROASTED CHICKEN-$18
Drunken Cranberry Butternut Relish, Roasted Seasonal Vegetable, Cheddar Biscuit Popover, Dinner Rolls and Mashed Potatoes

GF= Gluten Friendly

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P U R E
MENU SELECTIONS

Three Course Meal, Seasonal Selection of Starch & Vegetable
Includes A Selection Of Two Entrées | $5 Per Person for Additional Entrees

STARTER OPTIONS

BRUSCHETTA
Garlic Toast, Boursin Crème
Tomato Basil Salsa Cruda, Micro Basil

CHEESE RAVIOLI
Pomodoro or Vodka Sauce

WILD MUSHROOM RAVIOLI
Cognac Dijon Demi Crème

PROSCIUTTO GNOCCHI
Arugula, Caramelized Cippolini, Natural Jus

ITALIAN HARVEST SOUP
Escarole, Ditalini Pasta, White Bean,
Caramelized Butternut Squash,
House Made Sausage, Parmesan

ROASTED TOMATO BISQUE

GF-BUTTERNUT SQUASH BISQUE

GF-CAESAR SALAD
Shaved Parmesan, Classic Caesar Dressing

GF-GARDEN SALAD
Tomato, Cucumber, Balsamic Vinaigrette Dressing

SIDE OPTIONS

STARCH OPTIONS

- **Cousscous**
- **GF-Double Baked Potato**
- **Herb Roasted Fingerling Potatoes**
- **GF-Festive Harvest Rice Blend**
- **Wild Rice Pilaf**
- **GF-Saffron Basmati**
- **GF-Maple Roasted Chipotle Sweet Potato**
- **GF-Chef's Seasonal Risotto**

VEGETABLE OPTIONS

- **GF-Brocolini, Peppers, Shaved Garlic**
- **GF-Roasted Vegetable Medley**
- **GF-Grilled Asparagus**
- **GF-Haricots Verts**
- **GF-Honey & Ginger Glazed Baby Carrots**
- **GF-Sauteed Broccolini And Garlic**
- **GF-Brussel Sprouts**
- **GF-Rainbow Baby Carrots**

ENTRÉE OPTIONS

LAND

GF-PAN SEARED CHICKEN
Buerre Maitre D Compound, Thyme Scented Natural Jus

HERB SEARED BREAST OF CHICKEN
Wild Mushroom Demi-Veloute

GF-CHICKEN ROULADE
Prosciuto, Spinach, Smoked Gruyere, White Wine Supreme

CABERNET BRAISED SHORT RIB
Roasted Root Vegetables

CENTER CUT TOP SIRLOIN
Rosemary Rioja Glace

SEA

NATIVE COD
Herb Butter Crumb, Lemon Crème

GF-OVEN ROAST SALMON
Fine Herb Buerre Blanc

GARDEN (VEGETARIAN/VEGAN/GLUTEN FRIENDLY)

SEASONAL PASTA PRIMAVERA
Variety of Fresh Vegetables, Chef's Signature Sauce & Pasta

STUFFED ROAST BABY EGGPLANT RATATOUILLE
Roasted Vegetable & Herb, Tomato Pepper Coulis

VEGETABLE CURRY POT
Chili Peppers, Onion , Tomato, lemon Saffron Broth, English Pea Basmati

STUFFED ROASTED PEPPER
Roasted Tomato & Pepper Coulis, Quinoa, Seasonal Vegetables & Herbs

DESSERT

WEDDING CAKE
Served On A Painted Plate Of Chocolate Sauce, Caramel Sauce
Or Raspberry Coulis

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Service

GF= Gluten Friendly

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VOGUE & LUXE
PLATED APPETIZER & STARTER SELECTIONS

V O G U E : Three Course Dinner, Seasonal Selection of Starch & Vegetable
Includes A Selection Of Two Entrées l $5 Per Person for Additional Entrees

L U X E : Three or Four Course Dinner, Seasonal Selection of Starch & Vegetable
Includes A Selection Of Two Entrées l $5 Per Person for Additional Entrees

PLATED APPETIZER OPTIONS

GF-BLACKENED JUMBO SHRIMP
Seasonal Salsa Cruda, Citrus Aioli,
Micro Greens & Ginger Pickled Onions

SHORT RIB
Over Yorkshire Cheddar Popover
& Roasted Root Vegetable

OPEN FACE BAGUETTE TAPAS
Serrano Ham, Caramelized Pear
& Apple Compote, Melted Local Brie,
Arugula, Maple Walnut Cream Cheese

DUCK BANGER
Shiraz Poached Cranberry & Apple Chutney,
Petit Boursin Potato Puree, Yorkshire Onion Gravy

LOBSTER RAVIOLI
Natural Taragon Buerre Blanc

CHEESE RAVIOLI
Pomodoro or Vodka Sauce

WILD MUSHROOM RAVIOLI
Cognac Dijon Demi Crème

PROSCIUTTO GNOCCHI
Arugula, Caramelized Cippolini, Natural Jus

BRUSCHETTA
Garlic Toast, Boursin Crème
Tomato Basil Salsa Cruda, Micro Basil

STARTER OPTIONS

ROTISSERIE CHICKEN NOODLE SOUP

CLAM CHOWDER

LOBSTER BISQUE

GF-GARDEN VEGETABLE

ROASTED TOMATO BISQUE

BUTTERNUT SQUASH BISQUE (GF)

ITALIAN HARVEST SOUP
Escarole, Ditalini Pasta, White Bean, Caramelized Butternut Squash,
House Made Sausage, Parmesan

GF-BABY GREENS
Candied Walnuts, Orchid Apple, Cranberry Stilton Cheese, Cider
Vinaigrette Dressing

CLASSIC CAESAR
Hearts Of Romaine, Rainbow Heirloom Tomatoes, Shaved Parmesan,
Classic Caesar Dressing, Herb Garlic Croutons

GF-WEDGE OF BUTTER BIBB
Candied Pork Crouton, Tomatoes, Great Hill Farms Blue Cheese,
Charred Vidalia, Spiced Pecans, Buttermilk Blue Cheese Dressing

GF-SPINACH & KALE POWER GREENS
Avocado, Spiced Pecans, Brie Rolis, Baby Tomatoes, Dried Apricots
Pomegranate Vinaigrette

GF-ROASTED BEET, TOMATOES, CIPPOLINI & PEPPER SALAD
Pickled Onions, Pepperoncini, Toasted Pine Nuts, Honey Balsamic
Dressing

GARDEN SALAD (GF)
Baby Greens, Tomato, Cucumber, Balsamic Vinaigrette Dressing

GF-SALAD BOUQUET
Baby Greens, Wrapped In Cucumber, Spiced Pecans, Grape Tomatoes,
Shallot Dijon Vinaigrette

GF-INTERMEZZO
Seasonally Inspired Sorbets To Include Wine & Fruit Infused Flavors
Garnished With Berries, Natural Zest Or Candies, Served In Martini Glass

GF= Gluten Friendly

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V O G U E & L U X E
WINE, ENTRÉE & DESSERT SELECTIONS

V O G U E Three Course Dinner, Seasonal Selection of Starch & Vegetable
Includes A Selection Of Two Entrées or One Duet Plate Selection
$5 Per Person for Additional Entrees

L U X E : Three or Four Course Dinner, Seasonal Selection of Starch & Vegetable
Includes A Selection Of Two Entrées or One Duet Plate Selection
$5 Per Person for Additional Entrees

ENTRÉE OPTIONS

LAND

FILET MIGNON
Garlic Peppercorn Compound Butter
Cabernet Reduction

NEW YORK STRIP AU POIVRE
Coniac Demi Crème

CENTER CUT TOP SIRLOIN
Rosemary Rioja Glace

CABERNET BRAISED SHORT RIB
Roasted Root Vegetables

BERKSHIRE PORK CHOP
Caramelized Onion , Apple Compote
Maple Dijon Demi

GF-PAN SEARED CHICKEN
Buerre Maitre D Compound
Thyme Scented Natural Jus

HERB SEARED BREAST OF CHICKEN
Wild Mushroom Demi-Veloute

GF-CHICKEN ROULADE
Prosciuto, Spinach, Smoked Gruyere
White Wine Supreme

SEA

GF-GRILLED SEA BASS
English Pea & Coriander Chutney, Citrus Buerre Blanc

BUTTER POACHED NATIVE COD
Lobster Crumb Tapenade, Natural Nage & Fennel Fumet Of Fish Stock & Herbs

BAKED STUFFED JUMBO SHRIMP
Butter Poached Maine Lobster Butter Crumb

OVEN ROAST SALMON (GF)
Fine Herb Buerre Blanc

GARDEN (VEGETARIAN/VEGAN/GLUTEN FRIENDLY)

SEASONAL PASTA PRIMAVERA

STUFFED ROAST BABY EGGPLANT RATATOUILLE

VEGETABLE CURRY POT
Chili peppers, Onion , Tomato, lemon Saffron Broth, English Pea Basmati

STUFFED ROASTED PEPPER
Roasted Tomato & Pepper Coulis, Quinoa, Seasonal Vegetables & Herbs

DUET PLATES

PETITE FILET MIGNON & CHOICE OF:
- **GF-**LOBSTER TAIL
- BAKED STUFFED SHRIMP
- **GF-**SEARED SCOLLOP WITH WHITE WINE SAUCE

SIDE OPTIONS

STARCH OPTIONS

- Cousscous
- Chef's Seasonal Risotto
- **GF-**Double Baked Potato
- **GF-**Herb Roasted Fingerling Potatoes
- **GF-**Festive Harvest Rice Blend
- Wild Rice Pilaf
- **GF-**Saffron Basmati
- **GF-**Roasted Maple Chipotle Sweet Potato

VEGETABLE OPTIONS

GF-Brocolini, Peppers, Shaved Garlic
GF-Roasted Vegetable Medley
GF-Grilled Asparagus
GF-Haricots Verts
GF-Honey & Ginger Glazed Baby Carrots
GF-Brussel Sprouts
GF-Rainbow Baby Carrots
GF-Sautéed Broccolini And Garlic

DESSERT

WEDDING CAKE
Served On A Painted Plate Of Chocolate Sauce, Caramel Sauce
Or Raspberry Coulis & Chocolate Dipped Strawberry

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Service

V O G U E

TABLESIDE WINE POUR
Canyon Road Chardonnay
Canyon Road Pinot Grigio
Canyon Road Merlot
Canyon Road Cabernet
(Choose Two Selections)

L U X E
TABLESIDE WINE SERVICE
Chloe Chardonnay
Chloe Pinot Grigio
Chloe Pinot Noir
Chloe Red No. 249
(Choose Two Selections)

GF= Gluten Friendly

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COCKTAIL RECEPTION & BAR OPTIONS

All Guests Consuming Alcoholic Beverages Will Be Required To Present A Valid ID For Service

Please Contact Your Event Manager For Availability of Brands/Labels Not Listed

Bartenders: One Bar/Bartender at $75 is Required For Every 75 Guests.

If You Would Like Additional Bar/Bartenders They Are $75 Each.

All Pricing/Brands Are Subject to Change

CALL SPIRITS :

Vodka:	Absolut Vodka
Rum:	Bacardi Superior
	Captain Morgan Original Spiced Rum
Gin:	Tanqueray Gin
Scotch:	Johnnie Walker Red Label
Bourbon:	Maker's Mark
Whisky:	Jack Daniels Tennessee Whisky
	Seagram's VO
Tequila:	1800 Silver
Cognac:	Courvoisier

CALL WINES:

Canyon Road Chardonnay
Canyon Road Pinot Grigio
Canyon Road Merlot
Canyon Road Cabernet
La Marca Prosecco

CALL BEERS:

Bud Light
Michelob Ultra Light
Sam Adams Boston Lager
Harpoon
Heineken

PREMIUM SPIRITS :

Vodka:	Grey Goose
Rum:	Bacardi Superior
	Mt. Gay Eclipse Gold
Gin:	Bombay Sapphire
Scotch:	Johnnie Walker Black Label
Bourbon:	Knob Creek
Whisky:	Jack Daniels Tennessee Whisky
Whiskey:	Crown Royal
Tequila:	Patron Silver
Cognac:	Hennessy Privilege VSOP

PREMIUM WINES :

Chloe Chardonnay
Chloe Pinot Grigio
Chloe Pinot Noir
Chloe Red No. 249
Chloe Prosecco

PREMIUM BEERS:

Bud Light
Michelob Ultra Light
Sam Adams Boston Lager
Harpoon
Heineken

HOSTED BARS ON CONSUMPTION OR CASH BARS

CALL BRANDS	HOSTED BAR	CASH BAR
Call Wine:	$8.00	$8.25
Call Mixed Drink:	$8.00	$8.75
Call Martini:	$11.50	$12.25
Domestic Beer:	$6.00	$6.50
Imported Beer:	$6.50	$7.00
Soft Drinks	$4.50	$5.00

PREMIUM BRANDS	HOSTED BAR	CASH BAR
Premium Wine:	$10.25	$11.00
Premium Mixed Drink:	$10.75	$11.50
Premium Martini:	$14.00	$15.00
Domestic Beer:	$6.00	$6.50
Imported Beer:	$6.50	$7.00
Soft Drinks	$4.50	$5.00

HOURLY PACKAGE BARS

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

CALL BRANDS BEER & WINE ONLY	CALL BRANDS	PREMIUM BRANDS BEER & WINE ONLY	PREMIUM BRANDS
1 Hour $15	1 Hour $20	1 Hour $19	1 Hour $25
2 Hours $21	2 Hours $29	2 Hours $25	2 Hours $34
3 Hours $26	3 Hours $36	3 Hours $31	3 Hours $41
4 Hours $ 29	4 Hours $39	4 Hours $34	4 Hours $43

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AFTER GLOW ENHANCEMENT DISPLAYS & ADDITIONAL WINES

All Guest Consuming Alcoholic Beverages Will Be Required To Present A Valid ID For Service
All Pricing Is Based On Per Person Unless Otherwise Noted

ADDITIONAL WINE SELECTIONS:

Chloe Prosecco D.O.C.; Italy
Mionetto Organic Prosecco; Treviso
Mumm Napa Brut Prestige; Napa Valley
Moet & Chandon Imperial; Espernay, France

Freixenet Blanc de Blanc; San Sadurni D'Anoia
Beaulieu Vineyard 'Century Cellars' Sauvignon Blanc; California
Casa Lapostaolle Sauvignon Blanc; Rapel Valley, Chile
Wairau River Sauvignon Blanc; New Zealand
Stone Cellars by Beringer Pinot Grigio; California
Clos du Bois North Coast Pinot Grigio; California
Pighin Pinot Grigio; Grave del Friuli; Italy
Chateau St. Michelle Riesling; Columbia Valley
Beringer Vineyards White Zinfandel; California
The Dreaming Tree Chardonnay; Central Coast
Stone Cellars by Beringer Chardonnay; California
Beaulieu Vineyard 'Century Cellars' Chardonnay; California
Clos du Bois North Coast Chardonnay; California

Stone Cellars by Beringer Cabernet Sauvignon; California
Sledgehammer Cabernet Sauvignon; North Coast
Spellbound Cabernet Sauvignon; California
Beaulieu Vineyard 'Century Cellars' Cabernet Sauvignon; California
Clos du Bois North Coast Cabernet Sauvignon; California
Beaulieu Vineyard 'Century Cellars' Merlot ; California
Stone Cellars by Beringer Merlot; California
Columbia Crest Grand Estates Merlot; Columbia Valley
Clos du Bois North Coast Merlot; California
Decoy by Duckhorn Merlot; Sonoma County
Mark West Pinot Noir; California
Kim Crawford Pinot Noir; Marlborough
Bodega Catena Zapata Alamos Malbec; Mendoza

All Pricing/Brands Are Subject to Change

AFTER GLOW DISPLAYS

One Late Night Enhancement Display Included Only In The L U X E Wedding Package When Selecting A 3 Course Meal.

(Pricing Listed If Interested In Adding Additional Stations & Prices Are Per Person Unless Otherwise Noted)

GF-ICE CREAM SUNDAE BAR I $10 Chocolate & Vanilla Ice Cream with Assorted Toppings to Include, Strawberry Sauce , Chocolate Sauce , Oreo Cookie Crumbles, M&M's , Gummy Bears, Multi Colored Jimmies , Maraschino Cherries, Fresh Whipped Cream

GF-CARAMEL APPLE STATION I $10

Caramel, Coconut, Mini Chocolate Chips, Crushed Oreos, Sprinkles, Crushed Graham Cracker,

MINIATURE ITALIAN PASTRY STATION I $12

Chef's Selection of Miniature Italian Pastries

WARM SOFT PRETZELS I $38/Dozen

Honey Mustard & Cheese Sauce

GF-FRESH FRUIT SKEWERS I $8

Skewered Seasonal Fruits with Dipping Sauce

NEAPOLITAN PIZZERIA - $14

Hearth Fired Pizzas With Signature Recipes Including, Classic Margherita, Chicken Parmesan, Quattro Formaggi

MINI ME SLIDER STATION- $16

Choice of Two Proteins & Side Of Tots In Shooters
(Short Rib Onion & Mushroom Brulee, Pulled Chicken & Slaw On Biscuit, Grilled Chicken & Honey Mustard On Petite Ciabatta, Kobe Beef Burgers, Loaded Kosher Dogs)

GF= Gluten Friendly

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GENERAL INFORMATION

BOOKING YOUR WEDDING

To Secure a wedding date at the Renaissance Boston Patriot Place Hotel, a signed contract, valid credit card submission and a non- refundable/non transferable payment is required to be placed on file.

MINIMUM REVENUE REQUIREMENTS

A total beverage & food revenue minimum will apply to your event. This minimum is determined based upon specific event space. This minimum may vary based upon the day of the week, time of day and date of interest. Beverage & food minimums do not include service charges, administrative fees, taxes or cash bar revenue.

PAYMENT PROCEDURES

A minimum of 25% non-refundable deposit and credit card on file is required at time of booking to secure your event space on a definite basis. Additional future deposits will be requested in accordance with the deposit schedule indicated on your sales agreement. Acceptable methods of payment for your final balance are credit card, cashiers check, certified check or cash. A credit card is required to remain on file for any/all additional charges that may incur during the event such as additional guests, bar tabs, etc.

GRATUITIES, FEES & TAXES

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 7%), administrative fee (currently 7%) and service charge (currently 14%) in effect on the date(s) of the event. AV equipment and room rental is subject to a 20% setup fee. The Administrative Fee, or any portion thereof, does not represent a tip, gratuity, or service charge for waitstaff employees, service bartenders, or other service employees engaged in the event. Bartender and/or Chef Fees do not represent a tip, gratuity, or service charge for waitstaff employees, service bartenders, or other service employees engaged in the event.

BANQUET MENUS

To ensure the safety of all our guests, and to comply with local health regulations, neither patrons, nor their guests, shall be allowed to bring food or beverage into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your event manager at least three (3) weeks prior to your event so that our entire staff may prepare to accommodate your needs.

CHILDREN'S MEALS / YOUTH MEALS

Children's Meals are $15 each and are for ages 5-10 years old. Youth Meals are $25 each and are for ages 11-14 years old. Contact your Event Manager for food options. (Children under 5 are no charge, however require a chair when putting together your seating chart)

VENDOR MEALS

Vendor Meals are $19 each and includes Chef's choice of a hot plated meal along with bottled water.

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GENERAL INFORMATION

PRICING

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract

MENU TASTING

Once a contract is signed, we will let you know when the group menu tasting will be (we hold them twice a year). A maximum of two additional guests may attend for an additional fee.

MENU SPECIAL REQUESTS

Enhancements & Customization Available Upon Request, please speak with our Sales & Events Team regarding options and pricing.

GUEST COUNT GUARANTEES

To best serve you and your guests, a final confirmation of attendance ("guarantee")is required by 12:00 Noon Five business hours, prior to your event. This count may not be reduced within this time period; however, we will be prepared to serve more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests, as indicated on the banquet event order.

CANCELLATION

Requested deposits are non-refundable. In the event of cancellation, a penalty fee may be applicable. Please refer to your Catering Sales Agreement for cancellation policy.

BEVERAGE SERVICE

All beverages functions are arranged through our Sales & Events department. We have a complete selection of beverages to complement your functions. As a Licensee, the Hotel is responsible to abide by regulations enforced by the Massachusetts Beverage Commission. Therefore, it is the Hotel's policy that liquor and/or wine cannot be brought into the Hotel from outside sources. If alcoholic beverages are to be served on Hotel premises (or elsewhere under the Hotel's Alcoholic Beverage License), the Hotel will require that the beverages be dispensed by the Hotel servers and bartenders. The Hotel's Alcoholic Beverage License requires the Hotel to: (1) Request proper identification (photo ID) from any person of questionable age, and refuse alcoholic beverage service if the person is either underage, or if identification cannot be produced; and (2) Refuse to serve alcohol to anyone who, in the Hotel's judgment, appears intoxicated.

BAR/BARTENDERS

One bartender at $75 is required for every 75 guests. If you would like additional bar/bartenders they are $75 each.

COAT CHECK

The Hotel can arrange for checkroom services. A $75 Attendant Fee will be assessed for all coat check services.

FUNCTION ROOMS

Much of the success of your event depends on the atmosphere of your surroundings at the Hotel. We understand this importance, and we will work with you to achieve the overall experience you desire. We offer multiple function rooms to accommodate a wide range of events. The attendance you anticipate, and the set-up your event requires, are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our Schedule of Fees is based on your group's program. Revisions in factors, such as group counts, times, dates, meal functions, or set-up may necessitate a revision of such Fees.

SHIPPING & RECEIVING

Packages may be delivered to the hotel three (3) days prior to your event. *Hotel will securely hold items for 12 hours following the end of the event. At which time, the Hotel will no longer be responsible for such items. Please coordinate with your Event Manager to schedule a Specific Drop Off & Pick Up Date & Time.* To ensure that your materials/event items are stored and delivered properly, please include the following information on ALL packages:

Renaissance Boston Patriot Place Hotel
28 Patriot Place Foxborough, MA 02035
Attn: (Name of Event Manager) (Name of Group or Event)
(First Date of Event)
Number of Boxes (IE: 1 of 2, etc.)

PARKING

The hotel features complimentary self-parking. Valet parking may be available for your event, please check with your event manager for more details and confirmation.

ROOM BLOCK

The Hotel is pleased to offer reduced room rates to your wedding guests based on availability. Guestroom rates do not include taxes or breakfast. Hotel Check In Time is 3:00PM and Hotel Check Out time is 12:00Noon.

WELCOME AMENITIES

Should you choose to provide your overnight guests non personalized welcome amenities, they will be handed out as your guests check in at no charge. (Alcohol is prohibited from "welcome bag's" unless provided by the hotel.) Requesting item s delivered to guest room pre or post check in will incur a charge of $3 per amenity to be routed to your master.

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GENERAL INFORMATION

DIAGRAMS

Your Event Manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements one month to two weeks at the latest, prior to your event.

SPECIAL DECORATIONS

Your Event Manager will be delighted to discuss any enhancements for your event, such as ice sculptures, centerpieces, thematic decorations, menu and invitation printing with you. These, and other related services, will be provided at a prearranged fee unless included in your wedding package.

SPECIAL SERVICES

Our will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us, as all signs, displays, and/or decorations, and their set-up, are subject to prior approval of the Hotel in accordance with Local Fire Codes, and to prevent damage to the Hotel. Signs may not be displayed in the Great Room of the Hotel under any circumstances. Exterior directional signage will also not be permitted.

TECHNOLOGY

Your Event Manager will be delighted to assist you with your Audio Visual needs; Price lists are available upon request. Should you opt to utilize AV service provided by the Hotel's dedicated AV company PSAV, 7% Taxable Administrative Fee, and 6.25% Massachusetts State Sales Tax will be added to such charges.

VENDORS

A beautifully customized wedding cake is included in all wedding packages from your choice of three vendors. Please set-up tasting appointments with the vendors to select a cake. The cake is delivered the day of the wedding to the hotel. The cake cutting fee of $3 per person is waived in all wedding packages. However, cake must come from one of our licensed/insured vendors.

THE ICING ON THE CAKE	617-969-1830	WWW.TIOTC.COM
MONTILIO'S BAKING COMPANY	508-894-8855	WWW.MONTILIOS.COM
KONDITOR MEISTER	781-849-1970	WWW.KONDITORMEISTER.COM

Fresh floral arrangements are included in each wedding package. However, options vary based on the package selected ("Select" or "Upgraded") and come from your choice of floral vendors below. Please set-up appointments with the vendors to select your dining centerpieces. Florals are based on one arrangement per 10 guests and the flowers are delivered to the Hotel on the day of the wedding.

DESIGNING IMAGES FLORIST	781-961-8100	DESIGNINGIMAGESFLORIST@COMCAST.NET
JUDY'S VILLAGE FLOWERS	508 -543-4400	WEDDINGS@JUDYSVILLAGEFLOWERS.COM

All personnel/vendors contracted by the client are required to follow policies and guidelines set forth at this location. This may require such vendors to provide hotel an indemnification agreement and proof of adequate insurance. See your Event Manager for details.

IMPORTANT INFORMATION DATES/TIMELINE:

•**Hotel Reservation Link(s)** For Room Blocks Become Available (50) Weeks Prior To Event

•**Parking:** Please Inform Your Guests Parking Is Included At No Charge For All "On-Site" Weddings

•**Guest RSVP On Wedding Invitations:** Due No Later Than (6) Weeks Prior To Event.

•**Reception Guest Meal Counts Due to Event Manager** (1) Month Prior To Event

•**Signed Event Orders & Diagram(s)** Due At Final Detail Appointment (3) Weeks Prior To Event

•**Final Billing Estimated Deposit** Due (2) Weeks Prior To Event

•**Event Inventory Check List & Inventory Drop Off** (2) Days Prior To Event

•**Wedding Ceremony Rehearsal** (If Applicable)

- Friday Weddings- Ceremony Rehearsal Will Take Place On The Wednesday Prior.
- Saturday/Sunday Weddings- Ceremony Rehearsal Will Take Place On The Thursday Prior To The Ceremony
- (Rehearsal Days Noted Above Are Subject To Changed Only If Discussed, & Agreed Upon With Your Event Manager)

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FOR ADDITIONAL INFORMATION OR TO SET UP AN APPOINTMENT, CONTACT:

JAYME IARUSSI | SENIOR CATERING SALES MANAGER

Renaissance Boston Patriot Place Hotel | 28 Patriot Place | Foxborough, MA 02035
T 508.216.1672 **F** 508.543.5501 **E** jiarussi@colwenhotels.com

Live Life to Discover **2018-2019 Wedding Menus**

(updated 1.2.19)

WWW.MARRIOTT.COM/BOSPP

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