



*Wyndham Boston Beacon Hill*



*Wedding Package*

## **WEDDING PACKAGE**

***The Following is included with all Selections:***

*Pre Dinner Cocktail Hour Preferred Open Bar with Butler Service*

*Your choice of Four Hors D' Oeuvres and Stationary Displays*

*Champagne Toast*

*Four Course Dinner*

*Personalized Wedding Cake by Konditor Meister or Montilio's*

*Private Room with Champagne Service for Bridal Party*

*Full Length Table Linens*

*Wedding Tasting for Two*

*Overnight Suite for the Newlyweds*

*Special Overnight Rates for Out of Town Guests*

*Discounted Parking for Wedding Guests (overnight guests excluded)*

*Entire 15<sup>th</sup> Floor Dedicated to your Event*

## **COCKTAIL RECEPTION**

### ***One Hour Open Bar***

*Preferred Brand Liquor  
Preferred Brand Wine  
Domestic and Imported Beer  
Selection of Chilled Juices  
Soft Drinks & Bottled Water*

### ***Hors d'oeuvres***

*(Select Four of the following)*

*Sesame Chicken Skewers  
Chicken & Duxelle en Croute  
Beef & Duxelle en Croute  
Beef Teriyaki Brochette  
Cocktail Beef Frank in a Pastry wrap.  
Bacon Wrapped Casino Shrimp  
Assorted Miniature Quiche  
Crispy Rice Shrimp Tempura, Soy Caramel Glaze  
Maple Glazed Scallops wrapped in Bacon  
Miniature Maine Crab Cakes, lime and Basil Aioli  
Mushroom Caps Stuffed with Choice of Spinach, Sausage or Crab  
Mushroom Vol-Au-Vent  
Parmesan Artichoke Heart  
Spinach and Feta Phyllo Spanakopita  
Miniature Vegetable Spring roll  
Fresh Mozzarella and Plum Tomato Crostini  
Fig & Mascarpone in Filo  
Crispy Phyllo Wrapped Asparagus with Asiago Cheese,  
Parmesan Artichoke Fritter Stuffed with Chevre.*

### ***STATIONED DISPLAY***

*International and Domestic Cheese Display Garnished with Fresh  
Fruit and served with Sliced Baguette & Specialty Crackers*

*Crudités of Fresh Seasonal Vegetables with Dips*

*Prices subject to 15% service charge, 7% administration fee, 7% sales tax*

***TUSCAN ANTIPASTO DISPLAY***

*Sliced Prosciutto, Capicola & Salami Provolone & Mozzarella Cheese  
Marinated Grilled Vegetables, Roasted Red Peppers in Olive Oil & Herbs, Olives, Marinated  
Mushrooms, Pepperoncini Peppers, Served with Fresh Sliced Baguettes and Focaccia 9*

***RECEPTION ENHANCEMENTS***

*Additional Hors d'oeuvres 4 pieces per guest 6*

*Soup- Passed Hors d'oeuvres Served in demitasse cups*

*Summer Gazpacho with Celery garnish 1.5*

*Tomato Basil Bisque with Grilled Cheese Point 1.5*

*Lobster Bisque with Grilled Cheese point 2*

*Viennese Pastry Table with Assorted Miniature Pastries 11*

*Cordial Bar (Based on Consumption)*

*11 per drink*

***SPECIAL SERVICES***

*We will be happy to assist you in arranging the following services:*

*Musicians*

*Photographer*

*Espresso & Cappuccino Bar*

*Candy & Sweets Bar*

*Popcorn or Cotton Candy Machines.*

*Videographer*

*Rehearsal Dinner Hosting*

*Breakfast or Brunch the following day*

*Chair Covers and Sashes*

*Chiavari Chairs*

*Special Table Linens*

*Prices subject to 15% service charge, 7% administration fee, 7% sales tax*

## **PLATED DINNER**

### **Appetizer**

*(Select one)*

*Tomato Basil Bisque*

*Butternut Squash Bisque*

*New England clam chowder*

*Escarole "Wedding" Soup*

*Lobster Bisque 5*

*Fusilli Pasta with Fresh Tomato & Basil Sauce*

*Farfalle Pasta with Vodka Cream Sauce*

*Wild Mushroom Ravioli with Parmesan Cheese Sauce*

*Maine Crab Cakes 7*

*Lobster Stuffed Ravioli 7*

*Jumbo Gulf Shrimp Cocktail 9*

### **Salad**

*(Select One)*

*Mixed Greens with Herb Vinaigrette*

*Caesar Salad with Croutons & Shaved Parmesan*

*Garden Green Salad with Cucumber, Tomato & Red Onion*

*Baby Spinach with Sliced Red Onion, Mushroom & Crumbled Blue Cheese*

*Mesclun Mix, Grilled Pear, Caramelized Pecans & Gorgonzola 3*

*Fresh Buffalo Mozzarella & Vine Ripe Tomatoes with Fresh Basil 4*

*Antipasto Plate ~ Prosciutto, Shaved Parmesan, Roasted Red Peppers,*

*Artichokes & Olives over a bed of Greens 7*

### **Entrée**

*(Select one)*

*Roasted Stuffed Chicken Breast with Spinach, Roasted Peppers & Fontina,*

*Rice Pilaf and Fresh Vegetable Medley 105*

*Breast of Chicken stuffed with Corn Bread, Sun Dried Cranberries & Pancetta Stuffing*

*Rice Pilaf and Fresh Vegetable Medley 105*

*Breast of Chicken Piccata sautéed with Butter, Fresh Lemon Juice and Capers*

*Rice Pilaf and Fresh Vegetable Medley 105*

*Breast of Chicken Saltimbocca with Artichoke Reduction*

*Oven Roasted Baby Potatoes & Fresh Seasonal Vegetables 105*

*Prices subject to 15% service charge, 7% administration fee, 7% sales tax*

*(Entrée Continued)*

*Oven Roasted Breast of Chicken with Wild Mushroom Madeira Ragout,  
Herb Roasted Baby Potatoes & Buttered Green Beans 105*

*Roast Prime Rib of Beef with Au Jus, Red Bliss Mashed Potato & Asparagus 115*

*Filet Mignon Grilled Medium Rare, Red Wine Reduction and Béarnaise  
Sauce over Garlic Mashed Potatoes with Oven Roasted Asparagus 120*  
▪ *With Baked Stuffed Shrimp or Maine Crab Cake 130*

*Grilled Swordfish Steak with Beurre Blanc Sauce, Wild Rice Pilaf & Roasted Tomato 110*

*Boston Baked Scrod topped with Seasoned Bread Crumbs, Wild Rice  
Pilaf & Roasted Tomato 110*

*Herb Crusted Salmon Filet with Lemon Thyme Sauce or Sweet Basil Pistachio Salmon with steamed  
Jasmine Rice & Wilted Baby Spinach 110*

*Pan Seared Halibut, Tomato Beurre Blanc, Rice Pilaf & Fresh Vegetable Medley 110*

*Grilled Vegetable Napoleon ~ Layered Grilled Seasonal Vegetables Gratinéed  
With Mozzarella & Breadcrumbs, Rice Pilaf and Roasted Red Pepper Coulis 105*

*All Entrees served with Warm Rolls and Butter*

### ***Dessert***

*Customized Wedding Cake garnished with Seasonal Berries and Coulis*

*Chocolate Mousse served in a Chocolate Cup with Seasonal Berries 4*  
*Two Chocolate Dipped Strawberries 5*

*Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas*

*Prices subject to 15% service charge, 7% administration fee, 7% sales tax*

## **BEVERAGES**

### ***HOSTED BAR SERVICE***

*Unlimited Preferred Beverage Service for a Specified Period of Time  
(Minimum of 100 Guests Required)*

*Preferred*

*One Hour ~17*

*Two Hours ~27*

*Three Hours ~37*

*Four Hours ~47*

### ***HOSTED BAR SERVICE***

*(Beverages Charged on Consumption)*

#### ***Preferred Brand Cocktails 9***

*Skyy Vodka, Cruzan Rum, Bombay Original Gin, Sauza Gold Tequila, Canadian Club, Dewar's White Label, Jack Daniels and Kablua*

#### ***Premium Brand Cocktails 10***

*Stolichnaya Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Gold, Jack Daniel's, Johnny Walker Red, Jameson Whiskey and Kablua*

#### ***Preferred Wines 8***

*Walnut Crest Cabernet Sauvignon, Merlot, Chardonnay, & Pinot Grigio.*

#### ***Bottled Beers ~ Domestic 7/Imported 8***

*Budweiser, Bud Light, Heineken, Corona, Sam Adams*

#### ***Non-Alcoholic Beverages 5***

*Assorted Soft Drinks & Bottled Water*

*Bar is not to exceed five (5) Total Hours*

*Prices subject to 15% service charge, 7% administration fee, 7% sales tax*

**CASH BAR SERVICE**

**Preferred Brand Cocktails 9**

*Skyy Vodka, Cruzan Rum, Bombay Original Gin, Sauza Gold Tequila, Canadian Club, Dewar's White Label, Jack Daniel's and Kahlua*

**Premium Brand Cocktails 11**

*Stolichnaya Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Gold, Jack Daniel's, Johnny Walker Red, Jameson Whiskey and Kahlua*

**Preferred Wines 9**

*Walnut Crest Cabernet Sauvignon, Merlot, Chardonnay & Pinot Grigio,*

**Bottled Beer**

*Domestic 7/Imported 8*

*Budweiser, Bud Light, Heineken, Corona, Sam Adams*

**Non-Alcoholic Beverages 5**

*Assorted Soft Drinks & Bottled Water*

*Bars Require (1) Bartender per 100 guests at a fee of 125 per Bartender  
Maximum Liquor Service is 5 Total hours*

*Bar is not to exceed five(5) Total Hours*

*Prices subject to 15% service charge, 7% administration fee, 7% sales tax*