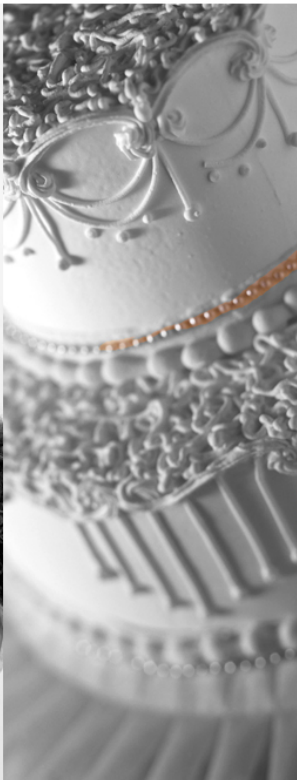


# Joy

YOUR DREAM WEDDING <sup>SM</sup>



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enhancements

brunch

our hotel

Boston Marriott Peabody  
8A Centennial Drive  
Peabody, MA 01960  
(978) 977-9700 T | (978) 977-0010 F  
[www.PeabodyMarriott.com](http://www.PeabodyMarriott.com)

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# relax

and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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### *The Peabody Reception Package \$28*

The Peabody Reception Package is designed for a minimum of 50 guests and a one and a half hour period  
The Reception Package is priced per guest

Cheese display with fruit and crackers  
Vegetable crudité with accompanying sauce  
Four types of hot hors D'oeuvres (8 pieces per person)  
Two selections of pasta and two sauces

### *A La Carte Reception Offerings*

Cheese Display with Fruit and Crackers	\$5.00
Vegetable Cruditis	\$4.00
Fresh Fruit Montage	\$4.75
Marinated Grilled and Roasted Vegetables	\$4.75
Smoked Salmon Display	\$8.50
New England Clam Chowder	\$4.25
Spinach and Artichoke Dip	\$5.25
Pineapple Tree - 100 Skewers	\$350.00
Cocktail Shrimp on Ice - 100 pieces	\$350.00
Assorted Sushi - 100 pieces	\$400.00

Please contact our Social Sales Office to view complete dinner, reception and beverage menus



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### *Reception Stations*

Stations are priced per guest unless otherwise noted

Pasta: Two Selections with Two Sauces	\$11.00
Salad: Attendant Tossed Station	\$13.00
Raw Bar	\$19.00
Shucker Required. One per 100 Guests	\$155.00
Roasted Breast of Turkey	
Serves approximately 40 Guests	\$260.00
Beef Tenderloin	
Serves approximately 25 Guests	\$340.00
Roast Pork Loin	
Serves approximately 40 Guests	\$260.00
Roasted Top Round of Beef	
Serves approximately 40 Guests	\$315.00
Bourbon Glazed Ham	
Serves approximately 50 Guests	\$285.00

### *Hot Hors D'oeuvres*

100 Pieces	\$285.00
Spanakopita	
Assorted Quiche Tartlettes	
Vegetable Spring Rolls	
Potato Latkes	
Sausage and Cheddar Mushrooms	
Herb Stuffed Mushrooms	
Balsamic Flatbreads	
100 Pieces	\$315.00
Spinach Pesto Puffs	
Brie and Pear Wrapped in Phyllo Dough	
Sesame Chicken served with Honey Mustard	
Beef Wellington	
Roasted Vegetable Fiesta Trumpets	
100 Pieces	\$340.00
Mini Risotto Crab Cakes	
Scallops Wrapped in Bacon	
Butter Pecan Shrimp	
Chicken Saltimbocca Bites	



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### *Plated Dinner Selections*      \$33-\$50

All of our dinner selections include freshly baked bread, one appetizer or salad selection, chef's selection of seasonal vegetables and appropriate accompaniments, dessert and coffee service.

### *Dinner Buffets*

#### *One to Three Entrees*      \$40-\$47

Buffets are designed for a one hour period and are priced per person. 25 person minimum is required.

Soup Du Jour  
Garden Salad  
Chef's Selection of Seasonal Vegetable  
Oven Roasted Red Bliss Potatoes

Choice of Entrees:  
Chicken Venetian  
Chicken Marsala  
Chicken Cape Cod  
Chicken Champagne  
Yankee Pot Roast  
New York Sirloin  
Atlantic Seared Salmon  
Georges Bank Cod

Assorted Miniature Pastries and Chef's Selection of Specialty Desserts  
Freshly Brewed Gourmet Bean<sup>®</sup> Colombian Coffee and an Assortment of Taylor of Harrogate Teas<sup>®</sup>

Please contact our Social Sales Office to view complete dinner, reception and beverage menus.



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## *Beverage Arrangements*

Bar arrangements are based on one bartender per 100 guests. A \$100 set-up fee will apply per bartender. The Peabody Marriott is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought into the hotel.

## *Package Bar*

Fully stocked bar featuring Marriott's Gold Standard Premium or Top Shelf Brands. Prices are based on a one hour time frame and are priced per person.

One Hour – Premium Brands	\$15.00
One Hour – Top Shelf Brands	\$17.00

\*Each additional hour - \$7.00 per person\*

## *Host Bar and Cash Bar*

Fully stocked bar featuring Marriott's Gold Standard Premium or Top Shelf Brands. Charges reflect the actual number of drinks consumed on an individual drink basis.

Mixed Drinks	\$5.50-\$6.00
Domestic / Imported Beer	\$5.50-\$5.75
Wine	\$7.00
Bottled Water	\$3.00
Soft Drinks	\$3.00
Juice	\$3.00
Cordials	\$7.00

Please contact our Social Sales Office for spirit selections and complete wine list



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it's about  
**tradition**

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



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## *Your Dream*

Your Certified Wedding Planner will work with you closely to understand your vision, traditions, style and taste.

Bring us your vision and let us show you its realization.

From intimate to extravagant, traditional to unexpected, we are at your service and dedicated to creating an unforgettable wedding experience that is uniquely yours.



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# taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor.



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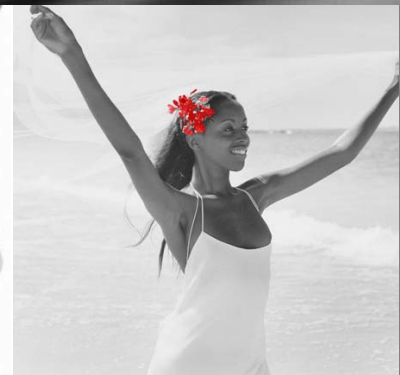
*Please View the Evening Section for our  
Wedding Packages.*

Please contact our Social Sales Office directly for date  
and time availability.



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# experience

with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



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## *Deluxe Wedding Package*

One Hour Premium Open Bar

Private Wedding Reception and Picture Room for the Wedding Party and Families

One Hour Butlered Cocktail Reception with your Selection of Hot Hors D'oeuvres

Domestic Cheese Display and Fresh Vegetable Crudit  served Throughout the Reception

Champagne Toast

Elegant Four Course Dinner

A Silver Service Coffee Station Following Dessert

Custom Designed Wedding Cake by our Premier Confectionery

Fresh Floral Centerpieces for the Guest Tables and One Head Table

Floor Length Table Linens

Deluxe Accommodations for the Newly Wedded Couple

Special Room Rates for Overnight Guests

Complimentary Stay for the Newly Wedded Couple for their One-Year Anniversary



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### *Hot Hors D'oeuvres*

Your choice of three Hot Hors D'oeuvres

Six pieces per person are included in The Deluxe Wedding Package

Spanakopita

Assorted Mini Quiche

Vegetable Spring Rolls served with Duck Sauce

Potato Pancakes with Sour Cream and Applesauce

Sausage and Cheddar or Herb Stuffed Mushrooms

Spinach Pesto Puff

Brie and Almond Pear wrapped in Phyllo Dough

Beef Wellington

Coconut Chicken served with Spicy Marmalade Sauce

Mini Risotto Crab Cakes

Scallops Wrapped in Bacon

Butter Pecan Shrimp

### *Appetizers*

Your choice of one Appetizer

Sliced Seasonal Fruit Served with Raspberry Coulis

Lemon or Raspberry Sorbet with a Mint Leaf

Tomato Florentine

Light Tomato Broth with Wilted Baby Spinach

Clam Chowder

Traditional Italian Soup Made with Meatballs, Escarole and Pasta

Tortellini, Penne or Bow Tie Pasta with one of the Following sauces:

Marinara, Creamy Alfredo, Pesto with Sun Dried Tomatoes and

Pine Nuts, Olive Oil, Basil, Garlic and Diced Tomatoes, Scampi

Butter with a touch of Heavy Cream

Upgraded Selections, priced per person

Lobster Bisque \$5.25

Traditional Lobster Stock and Lobster Meat finished with a Sherry

Cognac Cream

Lobster Crab Cake \$5.25

Fresh Maine Lobster and Crab with Old Bay®

Served with Remoulde Sauce

Cocktail Shrimp \$11.50

Served with Tangy Cocktail Sauce and Lemon Wedges



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### *Salads*

Your choice of one Salad  
All Salads are served with freshly baked dinner rolls

Mediterranean Salad  
Flavorful Seasonal Greens with Feta Cheese, Tomatoes, Black Olives, Sliced Red Onions and tossed with a Basil Balsamic Vinaigrette Dressing

Caesar Salad  
Romaine Lettuce, Parmesan Cheese and Croutons tossed with a Creamy Caesar Dressing

Field Green Salad  
Mixed Field Greens with Pear Tomatoes, Walnuts and Crumbled Cherve tossed with a Basil Balsamic Vinaigrette

Spinach Salad  
Baby Spinach, Sliced Mushrooms, Bacon Bits, Tomatoes and Crumbled Blue Cheese served with a Raspberry Vinaigrette Dressing

Buffalo Mozzarella \$3.00 per person Upgraded Item  
Fresh Mozzarella and Vine Ripened Tomatoes drizzled with Balsamic Syrup and Virgin Olive Oil

### *Accompaniments and Vegetables*

Your choice of one accompaniment and two vegetables. Please contact your Event Planner for a complete list of options.



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### *Entrées*

Entrées are package priced per person

#### Poultry

- |   |      |
|---|------|
| Chicken Champagne   | \$90 |
| Sautéed Boneless Breast of Chicken with Champagne Sauce garnished with a julienne of Vegetables                       |      |
| Chicken Tuscany   | \$90 |
| Boneless Breast of Chicken Stuffed with Prosciutto, Fresh Mozzarella, Oven Dried Tomatoes and Served with Pesto Cream |      |
| Chicken Venetian  | \$90 |
| Grilled Boneless Breast of Chicken Topped with Roma Tomatoes, Basil and Fried Leeks                                   |      |
| Chicken Madeira   | \$90 |
| A Statler Style Chicken Breast Finished with a Sweet Madeira Demi-Glaze   |      |
| Chicken Cape Cod  | \$90 |
| Boneless Breast of Chicken with a Traditional Bread Stuffing with Cranberries   |      |
| Chicken Grenabloise   | \$92 |
| A Boneless Breast of Seared Chicken Topped with Two Large Shrimp and Finished with a Lemon Butter Sauce               |      |



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### *Entrées*

Entrées are package priced per person

#### Seafood

Georges Bank Cod \$90  
Dipped in Butter and Rolled in Seasoned  
Ritz Cracker® Crumbs

Swordfish Parmesan \$97  
Parmesan Encrusted Seared Swordfish Steak  
with Lemon and White Wine Herb Butter Sauce

Summer Seared Salmon \$97  
Seared Salmon Brushed with Tangerine Honey

Baked Stuffed Shrimp \$96  
Five Large Shrimp Stuffed with Seasoned  
Seafood Stuffing Drizzled with Lemon Butter

#### Beef

New York Sirloin \$97  
Ten Ounce Sirloin Grilled to Perfection and  
Finished with Marriott's Own Steak Butter

Filet Mignon \$105  
Eight Ounce Filet Mignon Grilled to Perfection and  
Served with Marriott's Own Steak Butter

#### Combination Entrées

New York Sirloin and Chicken \$100  
New York Sirloin with Your Choice of Chicken Entree

Surf and Turf \$105  
New York Sirloin with Your Choice of Swordfish  
or Salmon



package | hors d'oeuvre | dinner | beverage

### *Desserts*

In addition to the traditional wedding cake from our premier confectionery we are pleased to offer the following dessert selections.

Desserts are priced per person.

Ice Cream Truffles \$4.50  
Hazelnut Praline  
Chocolate with Vanilla Ice Cream  
Chocolate Truffle with Vanilla and Chocolate Ice Cream  
White Chocolate Truffle with Vanilla Ice Cream and Raspberry Sorbet

Tiramisu \$4.00  
Three Layers of Sponge Cake, Brushed with an Espresso and Rum Syrup and Filled with a Whipped Mixture of Cream, Sweet Mascarpone Cheese, Eggs and Amaretto

New York Style Cheese Cake \$4.00  
Served with Your Choice of Raspberry or Strawberry Sauce

Chocolate Caramel Mousse Cake \$4.00  
Rich and Delicate Mousse Blended with Imported Belgian Chocolate and Caramel

White Chocolate Raspberry Torte \$4.00  
Tender White Cake, Raspberry Preserves and Rich White Chocolate Mousse

Lemon Tart \$4.00  
Buttery Shortbread Filled with Lemon Curd and Lemon Zest garnished with Whipped Cream and Fresh Fruit Puree



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## *Enhancements*

Enhancements are priced per person unless otherwise noted

Fresh Strawberries on Champagne Glass \$1.25

Flavored Coffee Station \$3.25  
Assorted Flavored Coffees, Chocolate Shavings and Fresh Whipped Cream. Replenished for One Hour

Viennese Table \$10.00  
Chef's Selection of Gourmet Cakes, Pies, Assorted Miniature Pastries, Biscotti, Fresh Diced Fruit Montage Display, Marshmallows, Pretzels and Chocolate Fondue

Sliced Fresh Fruit Montage \$5.00  
Fresh Seasonal Melons, Pineapple and Berries Served with Your Choice of Fruited Yogurt Dip or Chocolate Fondue

Smoked Salmon Display \$8.50  
Miniature Bagels and Party Breads, Chopped Bermuda Onions, Capers, Cream Cheese and Fresh Dill Dip

Pineapple Tree \$350 per 100 Skewers  
Fresh Melons, Pineapple and Strawberry Kabobs  
Accompanied by Chocolate Fondue

Cocktail Shrimp on Ice \$350 per 100 Pieces  
Cocktail Sauce and Lemon Wedges

Assorted Sushi \$400 per 100 Pieces  
Sushi, Sashimi Rolls and California Rolls  
Accompanied by Soy and Wasabi Sauce

Professionally Carved Ice Sculptures starting at \$300



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## *Traditional Wedding Package*



Private wedding reception and picture room for the wedding party and families

Domestic Cheese Display and Fresh Vegetable Crudité Served Throughout the Reception

Champagne Toast

Elegant Four Course Dinner

A Silver Service Coffee Station following Dessert

Custom Designed Wedding Cake by Our Premier Confectionery

Fresh Floral Centerpieces for the Guest Tables and One Head Table

Floor Length Table Linens

Deluxe Accommodations for the Newly Wedded Couple

Special Room Rates for Overnight Guests

Complimentary Stay for the Newly Wedded Couple for their One-Year Anniversary



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## *Appetizers*

Your choice of one appetizer

Fresh Fruit Plate

A Selection of Sliced Seasonal Fruit Served with Raspberry Coulis

Sorbet Intermezzo

Lemon or Raspberry with a Mint Leaf

Tomato Florentine

Light Tomato Broth Seasoned to Perfection with Wilted Baby Spinach

Clam Chowder

Meatball and Escarole Soup

Traditional Italian Soup Made with Meatballs, Escarole and Pasta

Your Selection of Tortellini, Penne or Bow Tie Pasta

Accompanied by One of the Following Sauces:

Marinara, Creamy Alfredo, Pesto with Sun Dried

Tomatoes and Pine Nuts, Olive Oil, Basil, Garlic and

Diced Tomatoes, Scampi Butter with a Touch of Heavy

Cream

Upgraded Selections, priced per person

Lobster Bisque \$5.50

Traditional Lobster Stock and Lobster Meat finished with a Sherry Cognac Cream

Lobster Crab Cake \$5.25

Fresh Maine Lobster, Crab and Ritz Crackers Seasoned with Old Bay and Served with Remoulde Sauce

Cocktail Shrimp \$11.50

Served with Tangy Cocktail Sauce and Lemon Wedges



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### *Salads*

Your choice of one salad

All salads are served with freshly baked dinner rolls

Mediterranean Salad

Flavorful Seasonal Greens, Feta Cheese, Tomatoes, Black Olives and Sliced Red Onions Served with a Basil Balsamic Vinaigrette Dressing

Caesar Salad

Romaine Lettuce, Parmesan Cheese and Croutons Tossed with a Creamy Caesar Dressing

Field Green Salad

Mixed Field Greens with Pear Tomatoes, Walnuts and Crumbled Cherve Tossed with a Basil Balsamic Vinaigrette

Spinach Salad

Baby Spinach, Sliced Mushrooms, Bacon Bits, Tomatoes and Crumbled Blue Cheese with Raspberry Vinaigrette Dressing

Buffalo Mozzarella \$3.00 Per Person Upgraded Item

Fresh Mozzarella with Vine Ripened Tomatoes Drizzled with Balsamic Syrup and Virgin Olive Oil



### *Accompaniments and Vegetables*

Your choice of one accompaniment and two vegetables. Please contact your Event Planner for a complete list of options.



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### *Entrées*

Entrées are package priced per person

#### Poultry

Chicken Champagne \$75  
Sautéed Boneless Breast of Chicken with Champagne Sauce Garnished with a Julienne of Vegetables

Chicken Tuscany \$75  
Boneless Breast of Chicken stuffed with Proscuitto, Fresh Mozzarella, Oven Dried Tomatoes and Served with Pesto Cream

Chicken Venetian \$75  
Grilled Boneless Breast of Chicken Topped with Roma Tomatoes, Basil and Fried Leeks

Chicken Madeira \$75  
A Statler Style Chicken Breast Finished with a Sweet Madeira Demi-Glaze

Chicken Cape Cod \$75  
Boneless Breast of Chicken with a Traditional Bread Stuffing with Cranberries

Chicken Grenabloise \$77  
A Boneless Breast of Seared Chicken Topped with Two Large Shrimp and Finished with a Lemon Butter Sauce



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### *Entrees*

Entrees are package priced per person

#### Seafood

Georges Bank Cod \$75  
Dipped in Butter and Rolled in Seasoned Ritz®  
Cracker Crumbs

Swordfish Parmesan \$82  
Parmesan Encrusted Seared Swordfish Steak  
with Lemon and White Wine Herb Butter Sauce

Summer Seared Salmon \$82  
Seared Salmon Brushed with Tangerine Honey

#### Beef

New York Sirloin \$82  
Ten Ounce Sirloin Grilled to Perfection and  
Finished with Marriott's Own Steak Butter

Filet Mignon \$94  
Eight Ounce Filet Grilled to Perfection and  
Served with Marriott's Own Steak Butter

#### Combination Entrees

New York Sirloin and Chicken \$94  
New York Sirloin with Your Choice of Chicken Entree

Surf and Turf \$85  
New York Sirloin with Your Choice of Swordfish  
or Salmon



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### *Desserts*

In addition to the traditional wedding cake from our premier confectionery we are pleased to offer the following Dessert selections.

Desserts are priced per person.

Ice Cream Truffles \$4.50  
Hazelnut Praline  
Chocolate with Vanilla Ice Cream  
Chocolate Truffle with Vanilla and Chocolate Ice Cream  
White Chocolate Truffle with Vanilla Ice Cream and  
Raspberry Sorbet

Tiramisu \$4.00  
Three Layers of Sponge Cake, Brushed with an Espresso and Rum Syrup Filled with a Whipped Mixture of Cream, Sweet Mascarpone Cheese, Eggs and Amaretto

New York Style Cheese Cake \$4.00  
Served with Your Choice of Raspberry or Strawberry Sauce

Chocolate Caramel Mousse Cake \$4.00  
Rich and delicate Mousse blended with Imported Belgian Chocolate and Caramel

White Chocolate Raspberry Torte \$4.00  
Tender White Cake, Raspberry Preserves and Rich White Chocolate Mousse

Lemon Tart \$4.00  
Buttery Shortbread Filled with Lemon Curd and Lemon Zest Garnished with Whipped Cream and Fresh Fruit Puree



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## Enhancements

Enhancements are priced per person unless otherwise noted

Fresh Strawberries on Champagne Glass \$1.25

Flavored Coffee Station \$3.25  
Assorted Flavored Coffees, Chocolate Shavings and Fresh Whipped Cream, Replenished for One Hour

Viennese Table \$10.00  
Chef's Selection of Gourmet Cakes, Pies, Assorted Miniature Pastries, Biscotti, fresh Diced Fruit Montage Display, Marshmallows, Pretzels and Chocolate Fondue

Sliced Fresh Fruit Montage \$5.00  
Fresh Seasonal Melons, Pineapple and Berries Served with Your Choice of Fruited Yogurt Dip or Chocolate Fondue

Smoked Salmon Display \$8.50  
Miniature Bagels and Party Breads, chopped Bermuda Onions, Capers, Cream Cheese and Fresh Dill Dip

Pineapple Tree \$350 per 100 Skewers  
Fresh Melons, Pineapple and Strawberry Kabobs  
Accompanied by Chocolate Fondue

Cocktail Shrimp on Ice \$350 per 100 Pieces  
Cocktail Sauce and Lemon Wedges

Assorted Sushi \$400 per 100 Pieces  
Sushi, Sashimi Rolls and California Rolls  
Accompanied by Soy and Wasabi Sauce

Professionally Carved Ice Sculptures starting at \$300



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### *Beverage Arrangements*

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### *Package Bar*

Fully stocked bar featuring Marriott's Gold Standard Premium or Top Shelf Brands. Prices are based on a one hour time frame and are priced per person.

One Hour – Premium Brands	\$15.00
One Hour – Top Shelf Brands	\$17.00

\*Each additional hour - \$7.00 per person\*

### *Host Bar and Cash Bar*

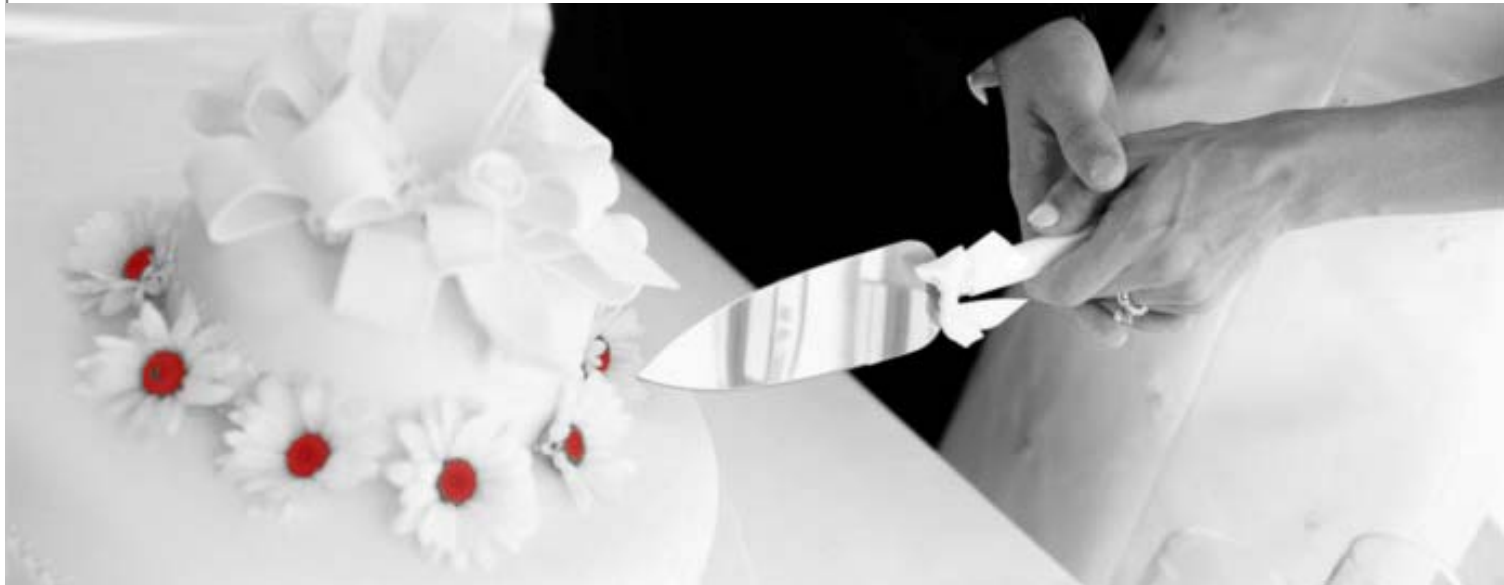
Fully stocked bar featuring Marriott's Gold Standard Premium or Top Shelf Brands. Charges reflect the actual number of drinks consumed on an individual drink basis.

Mixed Drinks	\$5.50-\$6.00
Domestic / Imported Beer	\$5.50-\$5.75
Wine	\$7.00
Bottled Water	\$3.00
Soft Drinks	\$3.00
Juice	\$3.00
Cordials	\$7.00

Please contact our social sales office for spirit selections and complete wine list.



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# unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.



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## *Ceremony, Reception & Dinner*

Direction/Reservation Cards	Complimentary
Customized Web Page	Complimentary
Chivari Chair	Starting at \$7.00 per chair
Chair Cover	Starting at \$7.00 per chair
White Backdrop Draping	Starting at \$200
Accent Lighting	Priced per selection
Upgraded Linens	Priced per selection
Upgraded China, Stemware and Flatware	Priced per selection
Chocolate Fountain	\$11.50 per person

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# distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



Boston Marriott Peabody | 8A Centennial Drive, Peabody, MA 01960 | (978) 977-9700

rehearsal

ceremony

afternoon

evening

enhancements

**brunch**

our hotel



### *North Shore Brunch Buffet \$29.50*

The North Shore Brunch Buffet is designed for a one and a half hour time period and is priced per person. A 20 person minimum is required. A \$50 room rental fee and minimum revenue requirement will apply.

Included in Your Brunch is Continuous Service of Freshly Brewed Gourmet Bean<sup>®</sup> Colombian Coffee, Assorted Taylor of Harrogate Teas<sup>®</sup> and Assorted Tropicana Juices.

Fresh Bakery Selections with Fresh Fruit Preserves  
Fresh Berries and Seasonal Fruit  
Farm Fresh Scrambled Eggs  
Smoked Bacon and Country Sausage Links  
Roasted Rosemary Fingerling Potatoes  
Cinnamon Grand Marnier<sup>®</sup> French Toast  
Field Green Salad with Pear Tomatoes, Walnuts,  
Crumbled Chevre and a Balsamic Vinaigrette  
Chef's Selection of Seasonal Vegetables and Rice

Your Selection of two Entrée items:

Chicken Champagne  
Chicken Cape Cod  
Chicken Marsala  
Chicken with Penne and Broccoli  
Georges Bank Cod  
Atlantic Seared Salmon  
Carved New York Sirloin           \$2.25 additional per person

Dessert Buffet  
Chef's Selection of Cakes, Pies, Tortes and  
White Chocolate Cinnamon Bread Pudding





## *Enhancements*

Stations are designed for a one hour time period and priced per person

Omelets Made To Order \$6.00

Fillings to Include an Assortment of Fresh Vegetables, Cheese, Ham & Bacon

Belgian Waffles \$4.50

Served with Warm Maple Syrup, Strawberry Sauce and Whipped Cream

Cheese Blintzes \$4.00

Served with Strawberry Sauce and Sour Cream

French Toast \$4.00

Cinnamon French Toast with Grand Marnier Served with Whipped Tangerine Honey Butter

Smoked Salmon Display \$9 per person

Miniature Bagels and Party Breads, Diced Egg, Onions, Capers, Cream Cheese & Fresh Dill Dip

Roasted Boneless Breast of Turkey \$260

Served with Mustard, Mayonnaise and Cranberry Sauce  
Serves Approximately 40 guests

Whole Beef Tenderloin \$340

Served with Béarnaise, Dijon, Horseradish Mayonnaise & Mayonnaise

Serves Approximately 25 guests

Mimosas \$40 per gallon

A Blend of Orange Juice and Champagne Garnished with Citrus Slices and Served in a Silver Punch Bowl

Marriott Fresh Fruit Punch \$30 per gallon

A Blend of Assorted Juices Chilled and Freshly Made



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# romance and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.



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### *Guarantees*

Final number of guests for all banquet events must be given 5 business days prior to the event. Number is not subject to reduction. Hotel will prepare 3 percent above the guaranteed number but will not be held responsible for service greater than 5 percent over the guaranteed number. If guarantee is not provided within this timeframe the hotel will utilize the last expected number as the minimum number of guests guaranteed and billed.

### *Liquor Regulations*

Hotel's liquor license requires that alcoholic beverages only be supplied and dispensed by hotel employees. Alcohol services will be denied to guests who appear intoxicated or under age. Hotel will refuse service to guests without proper identification. Massachusetts state law limits the service of alcoholic beverages to two (2) drinks per person per trip to the bar. Hotel reserves the right to discontinue service for the event should this be deemed necessary and reasonable.

### *Entrée Selection*

For events where choice of entrée has been provided, a surcharge of \$1 above the price of each menu selection will be applied. To assist our staff with prompt service, we require a detailed listing with the number of each entrée selected to be served at each table. If place cards are utilized, we recommend noting the guests' choice.

### *Food and Beverage Service*

All food served at the Boston Marriott Peabody must be prepared by our culinary staff unless prior approval is granted. All food provided by the Boston Marriott Peabody may not be taken from the premises after it has been prepared and served.

### *Payment*

Advance deposits are non-refundable. Final payments must be made 5 business days prior to the event. Credit card is required for all events for guarantee of payment.



### *Tax, Service Charge and Fee*

Food and beverage is subject to 14% service charge and 8% taxable administrative fee. Audio visual is subject to a 20% service charge and 7% Massachusetts state tax.

### *Event Technology Administrative Fee*

20% of the audio visual total, plus Massachusetts state sales tax, will be added to your audio-visual charges as an administrative fee. the administrative fee does not represent a tip, gratuity or service charge for wait staff employees, bartenders or other service employees engaged in the event.

### *Administrative Fee*

8% of the food and beverage total, plus massachusetts state tax, will be added to your account as an administrative fee. the administrative fee or any portion thereof does not represent a tip, gratuity or service charge for wait staff employees, service bartenders or other service employees engaged in the event.

### *Service Charge*

14% of the food and beverage total will be added to your account as a service charge, which will be distributed to wait staff employees and service bartenders engaged in the event.

### *Station Fee*

Station fees and bartender fees for extra bartenders do not represent a tip, gratuity or service charge for wait staff employees, service bartenders or other service employees engaged in the event.

### *Massachusetts State Tax*

All food and beverage prices are subject to a 7% Massachusetts state tax.

