

new england romance



an enchanting evening to include

- one hour of unlimited cocktail service
- butler-passed hors d'oeuvres
- signature champagne toast
- wine service during dinner
- elegant four-course dinner featuring
soup | salad | entrée | dessert
- custom designed wedding cake

pamper with delight

- suite room for the bride & groom on wedding night
- specialty room rates for your guests
- complimentary self parking
- a maximum of 50,000 marriott rewards points

classic décor package

- white floor length table linen
- chiavari chairs
- standard white napkin
- votive candles
- rose bowl floral centerpiece
- custom menu cards
- custom framed table numbers

all pricing is per person except where noted.
a customary 14% service charge, 7% taxable administrative fee and 6.25% massachusetts state sales tax will be added to food & beverage prices.
20% service charge, 7% taxable administrative fee and 6.25% massachusetts state sales tax will be added to audio visual prices.

new england romance

one hour of open bar service

smirnoff, beefeater, bacardi, canadian club, jim beam, grants-aria estate brut,
beringer white zinfandel, bv chardonnay, bv merlot, bv cabernet sauvignon, pinot grigio,
sam adams, amstel, bud light, michelob ultra, st pauli girl n.a.
assorted soft drinks & juices



hors d'oeuvres – selection of four

seafood

day boat scallop & bacon
mini crab cakes caper remoulade
tuna tartar on belgium endive
house hickory smoked atlantic salmon on black bread
lobster pot pie

poultry

sesame chicken sate
grilled chicken and eggplant caviar in baby tomato
chicken curry salad canape
coconut chicken
chicken teriyaki

beef, pork, lamb

mini beef wellington
beef teriyaki skewer
lamb lollipop
baby blt sandwiches
shaved sirloin on crostini with horseradish cream

vegetable

baby brie encroute
spanikopita
vegetable spring roll
roasted new potato filled with vegetable tapenade
boursin stuffed plum tomato

new england romance



four course dinner

Includes freshly baked breads & coffee service

soup

chef's seasonal soup selection
roasted tomato bisque
new england clam chowder

salad

baby romaine
lemon thyme caesar dressing,
garlic crouton, parmesan
shavings

boston bibb
tomato, cucumber, goat cheese,
dried cranberry & cranberry
vinaigrette

dessert

wedding cake
to be served on decorative plate
of fruit coulis and confetti of
berries

entrée

cape cod cranberry chicken | \$104
grilled asparagus, wild cranberry rice &
cranberry mango relish

grilled atlantic salmon | \$105
green onion polenta, roasted tomato
salad, citrus butter sauce

filet mignon | \$112
8 oz. grilled with garlic mash &
dartmouth farms root vegetables

roasted vegetable ravioli | \$102
roasted vegetable stock, roasted baby
tomatoes, hint of saffron

boston chic

an enchanting evening to include

one hour of unlimited cocktail service
butler-passed hors d'oeuvres
signature champagne toast
wine service during dinner
station during receptions
eclectic five-course dinner featuring
soup | salad | intermezzo | entrée | dessert
custom designed wedding cake

pamper with delight

suite room for the bride & groom on wedding night
specialty room rates for your guests
complimentary self parking
a maximum of 50,000 marriott rewards points

classic décor package

white floor length table linen
chiavari chairs
standard white napkin
votive candles
rose bowl floral centerpiece
custom menu cards
custom framed table numbers

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boston chic

one hour of open bar service

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beringer white zinfandel, bv chardonnay, bv merlot, bv cabernet sauvignon, pinot grigio,
sam adams, amstel, bud light, michelob ultra, st pauli girl n.a.
assorted soft drinks & juices



hors d'oeuvres – selection of four

seafood

day boat scallop & bacon
mini crab cakes caper remoulade
tuna tartar on belgium endive
house hickory smoked atlantic salmon on black bread
lobster pot pie

poultry

sesame chicken sate
grilled chicken and eggplant caviar in baby tomato
chicken curry salad canape
coconut chicken
chicken teriyaki

beef, pork, lamb

mini beef wellington
beef teriyaki skewer
lamb lollipop
baby blt sandwiches
shaved sirloin on corstini with horseradish cream

vegetable

baby brie encroute
spanikopita
vegetable spring roll
roasted new potato filled with vegetable tapenade
boursin stuffed plum tomato

boston chic



choice of one station

based on one hour of service

sushi

maki, california roll, spicy tuna roll, snow crab roll, salmon roll, nigiri, ebi, unagi, maguro, hamachi pickled ginger, soy, wasabi, wakami and edamame

raw bar

poached tiger shrimp, snow crab claws, seasonal coldwater shucked oysters, served with bloody mary cocktail sauce, lemons & limes, sweet honey whole grain mustard, drawn butter, hot sauce, and sweet & sour granita

risotto station

wild mushroom risotto with porcini cream
asparagus-pancetta risotto choron sauce
herb saffron risotto smoked yellow tomato
cream sauce, truffle risotto with fried sweet breads

stir fry station

szechuan steak and teriyaki chicken, assorted asian vegetables & and lo mein asian noodles. served in asian take out boxes with chopsticks

boston chic



five course dinner

includes freshly baked breads & coffee service

soup

chef's seasonal soup selection
thai coconut-lemongrass soup
butternut squash bisque

salad

frisee salad
goat cheese, preserved red onion,
roasted whole almonds, pear
vinaigrette

heirloom tomato
organic olive oil, baby mozzarella,
basil, petite greens

lobster mango spring roll
hakusai salad, apricot vinaigrette

intermezzo

cranberry
green tea
campari

entrée

herb crusted breast of chicken | \$118
smashed yukon potato, port wine reduction

vinaigrette grilled native swordfish | \$124
fresh rosemary & charred lemon sauce, braised
mustard greens

filet mignon | \$132
8 oz. grilled with garlic mash & dartmouth farms
root vegetables

five hour braised short ribs | \$130
garlic infused celery root puree, beef au jus

garlic and herb rack of lamb | \$137
with fresh pea and mint salad, port wine demi
fresh

roasted vegetable ravioli | \$117
roasted vegetable stock, roasted baby tomatoes,
hint of saffron

dessert

wedding cake included
to be served on decorative plate of
fruit coulis and confetti of berries

enhancements



artisan cheese display | \$10

local artisan cheese & berry board - locally aged cheese from the new england area and fresh berries with assorted crackers

crudite display | \$8

seasonal sliced vegetables displayed with two dipping sauces

tuscan bruschetta station | \$11

puree of rosemary cannellini bean, charred eggplant caponato, olive tapenade, arugula pesto, basile tomato chutney, marinated artichoke relish & caramelized sweet onions

raw station | \$25.00

raw bar - shrimp cocktail, assorted oysters, and littleneck clams, with all the appropriate condiments shucker included in price

late night comfort | \$15

mini burgers, three flavored house-made chips, assorted flatbread pizza, mini grilled cheese and tomato soup shooters

cappuccino & espresso bar | \$12

authentic italian coffee drinks with an attendant

truffles | \$5

mr. & mrs. chocolate truffles

chocolate fondue | \$6

mini martini glasses with a dark chocolate orange and white chocolate bailey's fondue accompanied with a skewer of strawberry, raspberry and pound cake

sweet dreams | \$18

chocolate covered strawberries, chocolate and pistachio torte, amaretto cream puffs, fresh berries with crème sabayon, miniature dessert shots, fresh fruit tarts, vanilla bean ricotta cheesecakes, white chocolate bailey's cake, caramel nut diamonds

beverage enhancements

additional hours of open bar
one hour - \$13 per person
two hours - \$23 per person
three hours - \$30 per person

mojitos | \$10 each

add a touch of mint to your celebration

original 10 cane mojito

bacardi rum, lime juice, fresh mint

bacardi razz mojito

raspberry bacardi rum, lime juice,
fresh mint

bacardi "o" mojito

orange bacardi rum, lime juice,
fresh mint

bacardi peach red mojito

peach bacardi rum, lime juice,
fresh mint

bacardi big apple mojito

apple bacardi rum, lime juice,
fresh mint

martinis | \$10 each

a taste, a name & a style for everyone

sassy

skyy vodka, blue curacao with a
lemon twist

bliss

ketel one vodka, kahlua, white
crème de cacao

seduction

absolut vodka, cranberry juice lime
cordial cointreau orange liqueur
with a lemon twist

provocative

ketel one vodka, grand marnier,
with a red licorice stick & lime wheel

decadence

absolut vodka, godiva chocolate
liqueur

made to match

inspired by your wedding colors and
created uniquely for you

brunch



patriot brunch | \$42

assorted juices
selection of bagels with butters & cream cheeses
individual cereals
freshly baked breakfast pastries
scrambled eggs
crisp farmhouse bacon, country sausage links
skillet fried potatoes
tossed garden salad with local vegetables
shredded parmesan & garlic croutons
assorted dressings
choice of boneless country ham or herb roasted turkey breast
chefs pasta tossed with fresh roma tomatoes
rock shrimp, in a garlic parmesan cream sauce
seasonal native vegetables
mini pastries, mousses & cakes
freshly brewed gevalia regular & decaf coffee, herbal teas

mix and mingle | \$12 each

signature drinks fit for a morning of celebration
mandarin champagne napoleon
mango champagne cocktail
peach bellini
kiwi mango mint cocktail
strawberry cream agua fresca
ginger apricot mimosa

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hotel information

special overnight guest room rates

the renaissance boston patriot place hotel & spa is pleased to offer reduced guestroom rates for your guests based on availability. guestroom rates do not include breakfast, taxes or valet parking.

parking

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

gift bags/baskets

you may choose to provide your out-of-town wedding guests with a welcome bag or basket. we will be delighted to deliver these bags to your guests room after check-in. a delivery fee of \$3.00 per bag/basket will apply. \$1 per bag if delivered at check in at the front desk.

coat check

coat check service will be provided upon request at a charge of \$75 per attendant plus \$2 per garment, plus applicable sales tax.

bartenders

one bartender for every 100 guests is provided complimentary. if you would like additional bartenders they are \$75 each.

vendor insurance policy

all personnel contracted by the client are required to follow policies and guidelines set forth at this location. this will require such vendor to provide hotel an indemnification agreement and proof of adequate insurance.

deposits & final payment information

a deposit is required to secure your event space on a definite basis. your deposit may range from 25-50% of your total estimated charges, based upon your event date. additional deposits will also be requested. your final payment is due no later than five working days prior to your event. acceptable methods of payment for your final balance are personal check, credit card, cashiers check, certified check or cash.

minimum revenue requirements

a total food and beverage revenue minimum will apply to your event. this minimum is determined based upon the event space you require (or desire) and a minimum package price per person. this minimum may vary based upon the day of the week and date of interest. Food & Beverage minimums do not include service charges, admin fees, taxes or cash bar revenue.

service charge & taxes

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preferred vendors

cakes

****ivy's fine cakes and pastry** 781-575-1110
montilio's 508-894-5566

destination management companies

nxtevent inc 617-904-9050
best of boston 617-563-3340

entertainment/live entertainment

entertainment specialists 800-540-8157
groove entertainment 877-476-6837
the music company 800-866-6874
nuimage entertainment 978-664-9975

favours and gift baskets

pure chocolate 617-328-6248
godiva chocolatier 508-543-1459
creative touch presence 781-431-1184

florists

****judy's village flowers** 508-543-4400
charlotte design 508-314-6466

ice sculptures

brookline ice 617-232-0941
images on ice, craig 508-5887058

kosher caterer

catering by andrew 617-731-6585

linens and chiavari chairs

rentals unlimited 781-341-1600
table toppers 617-558-0008

officiant

reverend t.s. deacon economos 978-777-5698

party planners

hopple popple inc 617-964-6550
party by design 781-848-1665

photography

morin's studio 508-473-0211
hudson photography 508-230-2844

transportation

extreme limousine 508-378-7788
emerald square limousine 508-761-5466

videography

televisuals productions 508-559-9139
the perfect image 978-774-2946



RENAISSANCE®

BOSTON PATRIOT PLACE HOTEL & SPA