

*weddings*  
BY RENAISSANCE® HOTELS



# weddings

BY RENAISSANCE® HOTELS



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# weddings

BY RENAISSANCE® HOTELS

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 150 hotels and resorts worldwide, for a unique destination wedding.

## OUR HOTEL

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### General Information

#### MINIMUM

There is a 100 guest minimum in order to be eligible for the wedding package. If you are planning a more intimate occasion, please contact your Catering Sales Manager for pricing.

#### VALET PARKING

The Renaissance Boston Waterfront Hotel will be delighted to provide you with special parking rates for your guests.

You may choose to host this charge or have your guests pay individually.

\*Parking Prices are subject to change\*

#### PAYMENT PROCEDURES

A minimum of \$2,000.00 non-refundable deposit is due at the time of booking. 50% of catering minimum is due 6 months prior to the event. 75% of catering minimum is due 3 months prior to the event. The remaining balance is due 3 days prior to the event.

#### CANCELLATION

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



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## OUR HOTEL

### Additional Information

#### **GUARANTEE**

The Catering Office must be notified no later than 12pm, 72 hours or three (3) business days prior to your scheduled Wedding of exact attendance expected. If no guarantee is received at the appropriate time, the hotel will assume the number expected on the Banquet Event Order to be correct, and charges will be made accordingly. The hotel will prepare 5% over the given guarantee.

#### **SERVICES CHARGE AND SALES TAX**

Massachusetts State Sales Tax of 7% will be added to all charges. Two additional charges on Food and Beverage will be added to your final bill. The first is a 15% gratuity which will be distributed in its entirety to employees and service bartenders. The second is a 9% taxable administration fee. The administrative fee, set-up charge or any portion thereof does not represent a tip, gratuity or service charge for wait staff, employees, or service bartenders engaged in the event.

#### **MENU TASTING**

The Renaissance Boston Waterfront Hotel is delighted to offer you a menu tasting for a wedding of 100 guests or more. The tasting will be arranged by your event manager and is limited to 4 guests. The wedding couple may try an assortment of hors d'oeuvre, 2 appetizers, 2 salads, 2 entrées, and 2 desserts.



# weddings

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## REHEARSAL DINNER

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### RELAX AND ENJOY.

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

Your Rehearsal Dinner is the beginning of your wedding festivities and a wonderful way to welcome guests from near and far. We welcome the opportunity to host this special event, and whether it's a plated dinner or cocktail reception you have in mind, our Certified Wedding Planner will work with you to ensure its success.



## REHEARSAL DINNER MENU OPTIONS

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### Prelude

#### Dinner Buffet

Smoked Haddock Chowder

Orecchiette Pasta, Prosciutto, Peas, and Parmesan Cheese

Potato, Green Bean, Basil Salad

Atlantic Blue Cod, Lemon and Parsley Crumbs

Shrimp and Mini Penne Pasta, Black Truffle Alfredo Sauce

Organic Salmon, Leeks, Whole Grain Mustard

Roasted Chicken, Tomato and Kalamata Olive Relish

Whipped Yukon Gold Potatoes

Seasonal Local Greens

Assortment of Miniature Cupcakes

Petit Fours

White Chocolate Mousse, Mango Syrup, Fresh Raspberries

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Tazo® Traditional and Herbal Teas

\$79 Per Guest

\*Please refer to the "Our Hotel" section to see our Service Charge and Sales Tax policy.\*

\*Menu Prices are subject to change\*

**Anticipation**

**Choose Four Passed Hors d'oeuvre**

**Chilled Selections**

- Truffle Deviled Eggs Pancetta Crisps
- Whipped Goat Cheese, Sweet Red Pepper Jelly
- Cucumber with Chef's Selection of Ceviche
- Spicy Crab & Scallion Bruschetta

**Hot Selections**

- Mini Lobster Cobbler
- Mushroom Asiago Tartlet
- Braised Oxtail, Ginger Scallion
- Mini Crab Cake, Remoulade Sauce

**Display Stations**

**Tapas**

- Marinated Peppers, Tortilla Espagnol, Marinated Artichokes,
- Olives with Citrus and Chilies

**Artisan Cheeses**

- Selection of Four Artisan Cheeses, Dried Fruit, Salted Almonds

**Choose One Carving Station Item**

**Roast Turkey Breast**

- Local Parsnip Purée

**Sirloin of Beef**

- Candied Shallots, Horseradish Whipped Potatoes

**Choose One Small Plate**

**Crispy Chicken Cobb Salad**

- Romaine, Radichio, Tomato, Bacon Avocado, Blue Cheese

**Gemelli Pasta**

- Smoked Chicken, Asparagus, Prosciutto, Red Chili, Parmesan

**Wild Mushroom Risotto**

- Wild Seasonal Mushrooms with Butter, Lemon Purée,
- Fresh Whipped Cream

**Dessert**

- Viennese Table
- Macarons, Raspberry Panna Cotta , Madeleines, Mini Cannoli,
- Chocolate Éclairs, Espresso Mousse Cups

- Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- Tazo® Traditional and Herbal Teas

\$91 Per Guest

**Beverages**

Hosted Beverages	Top Shelf	Luxury
Mixed Drink	\$8	\$9
On the Rocks	\$9.50	\$10.50
Cordials	\$9.50	\$9.50
Martini	\$13	\$14
Domestic Beer	\$6	\$6
Specialty/Imported Beer	\$6.75	\$6.75
Wine	\$8	Varies
Soft Drinks/Mineral Water	\$4	\$4

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## CEREMONY

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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 fairy tale wedding absolutely perfect.

### Brewster Room

The Brewster Room provides a more private, intimate setting for up to one hundred guests. Memories are created in a backdrop of floor to ceiling windows with breathtaking panoramic views of the Boston cityscape and romantic vistas of The South Boston Waterfront and Boston Harbor.

### Atlantic and Pacific Ballrooms

Boasting rich woods and a soothing yet interesting ambiance, the Ballroom space is dramatic and sophisticated. The rooms are fluid and somewhat whimsical, with a color scheme that is reminiscent of a gorgeous sunset above Boston Harbor. The Ballroom salons can be configured to accommodate one hundred to three hundred guests.

Please consult with the Renaissance Boston Waterfront Catering Sales Manager for Ceremony space rental fees.



# weddings

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## RECEPTION

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### DISCOVER THE EXPERIENCE.

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 own wedding planner to ensure the perfect wedding.



## AFTERNOON RECEPTION PACKAGE

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### **The Afternoon Cocktail Hour**

One Hour Top Shelf Open Bar

Stationary Displays

Butler Passed Hors d'oeuvre, Four Pieces Per Person

Private Photo Room with

Hors d'oeuvre, Beer, Wine and Champagne

### **The Luncheon and Dance**

Chilled Champagne Toast

Wine Service with Dinner (one glass per guest)

Gourmet Three Course Luncheon Prepared by our

Culinary Experts

Customized Tiered Wedding Cake

Private Tasting Prepared By Our Award Winning

Culinary Team

Floor Length Specialty Linens in Choice of Color

Votive Candles to accentuate Your Centerpieces

Certified Renaissance Wedding Planner to Assist You

with Every Detail

### **The Wedding Night**

Complimentary Suite for Bride and Groom including  
Amenity

Discounted Room Rate for your Wedding Guests

Two Complimentary Valet Parking Spaces

**Stationary Displays**

**Artisan Cheese Display**

Fruit Mustards, Toasted Almonds, Walnut Raisin Crisps, Fresh Baguette

**Individual Crudités**

Red Pepper, Asparagus, Baby Carrot, with Chipotle Ranch Dip

**Butler Passed Hors d'oeuvre**

Choose Four Butler Passed Hors d'oeuvre

**Chilled Selections**

Truffled Egg Salad Toasts

Blue Cheese Tart, Cranberry Jelly

Smoked Salmon Mousse, Rye Chip

**Hot Selections**

Cauliflower Black Truffle Croquettes

Mini Crab Cake, Remoulade Sauce

Crispy Chicken, Sesame Sauce

**Hosted Bar**

**One Hour Top Shelf Bar, Included in Package**

Vodka: Absolut 80

Rum: Bacardi Superior, Captain Morgan Original Spiced

Gin: Tanqueray

Scotch: Johnnie Walker Red Label

Bourbon: Maker's Mark, Jack Daniels

Whiskey: Canadian Club

Tequila: 1800 Silver

Cordials: Amaretto di Saronno, Bailey's Irish Cream,

Sambuca, Grand Marnier

Domestic Beer: Budweiser, Bud Light

Specialty/Import Beer: Sam Adams Lager, Sam Adams

Light, Amstel Light, Heineken, Stella Artois

Wine: BV Coastal Estates, Vintner's Selections

Please consult with your Catering Sales Manager for pricing on Luxury Bar options and extended hours for Hosted Bar.

**Luncheon Appetizers**

**Choose One Soup or Salad**

Tomato and Fontina Soup, Heart Shaped Crostini

Baby Lettuce, Roasted Tomatoes, Olives, Parmesan Crostini  
Lemon Vinaigrette

Beets, Goat Cheese, Fennel, Frisee, Citrus Vinaigrette

**Luncheon Entrées**

**Choose One Entrée**

**Pan Roasted Salmon**

Savoy Cabbage, Lentils, Mustard Vinaigrette  
\$114

**Marinated Grilled Chicken Breast**

Fingerling Potato "Salad", Black Truffle, Parsley  
\$114

**Roasted Breast of Chicken**

Green Onion Risotto, Lemon Thyme Sauce  
\$120

**Grilled Hanger Steak**

Shallot Relish, Potato Gratin  
\$125

**Luncheon Dessert**

Chocolate Dipped Strawberries, Wedding Cake on Painted Plate  
Starbucks Regular and Decaffeinated Coffee, Tazo® Teas

\*Please refer to the "Our Hotel" section to see our Service Charge and Sales Tax policy.\*  
\*Menu Prices are subject to change\*



## EVENING RECEPTION PACKAGE

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### **The Evening Cocktail Hour**

One Hour Top Shelf Open Bar

Two Stationary Displays

Butler Passed Hors d'oeuvre, Six Pieces Per Person

Private Photo Room with

Hors d'oeuvres, Beer, Wine and Champagne

### **The Dinner and Dance**

Chilled Champagne Toast

Wine Service with Dinner (one glass per guest)

Classic Five Course a la Carte Dinner

or

Modern Reception Experience

Customized Tiered Wedding Cake

Private Tasting Prepared by our Award Winning Culinary Team

Floor Length Specialty Linens in Choice of Color

Votive Candles to Accentuate your Centerpieces

Menu Cards

Certified Renaissance Wedding Planner to assist you with every detail

### **The Wedding Night**

Complimentary Suite for Bride and Groom, including Amenity

Discounted Room Rate for your Wedding Guests

Two Complimentary Valet Parking Spaces

## EVENING RECEPTION STATIONS

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### Stationary Displays

*Included in Package*

### Artisan Cheese Display

Fruit Mustard, Toasted Almonds, Walnut Raisin Crisps, Fresh Baguette

### Individual Crudités

Red Pepper, Asparagus, Baby Carrot, Chipotle Ranch Dipping Sauce

### Display Station Enhancements

#### Tapas

Marinated Peppers, Tortilla Espanol, Marinated Artichokes, Olive with Citrus and Chilies  
\$15

#### Mezze

Cavatelle and Broccoli, Marinated Feta Bites, Hummus, Baba Ghanoush, Pita Crisps, Tabbouleh Salad  
\$12

### Sustainable Sushi Bar

Chef's Selection of Sustainable Sushi to include varieties of Tuna, Salmon, Eel, Crab, Shrimp and Vegetarian. Hand crafted in the traditional Maki and Nigiri style. Served with a Light Soy Sauce, Wasabi, and Pickled Ginger  
\$36

### Carving Station Enhancements

Mustard, Maple Glazed Fresh Ham, Bacon Brussels Sprouts  
\$17

Lemon, Sage Roasted Turkey Breast, Natural Jus, Potato Purée  
\$19

Sirloin of Beef, Candied Shallots, Horseradish Whipped Potatoes  
\$23

Roasted Rack of Lamb, French Bean Salad  
\$25

Heritage Pork Shoulder, Grain Mustard, Pickled Onions  
\$25

### Action Station Enhancements

#### Chicken Cobb Salad

Romaine, Radicchio, Tomato, Bacon, Avocado, and Bleu Cheese  
\$13

#### Gemelli Pasta

Smoked Chicken, Asparagus, Prosciutto, Red Chili, Parmesan  
\$15

#### Braised Beef Short Ribs

"Bolognese", Mascarpone Polenta  
\$13

#### All Natural Beef Sliders

Aged Cheddar, Crisp Onions, House Made Pickles, Chipotle Sauce  
\$15

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## EVENING RECEPTION HORS D'OEUVRES

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Choose Six Butler Passed Hors d'oeuvres

***Included in Package***

**Chilled Hors D'Oeuvres**

Sesame Crisp, Tofu, Cherry Glaze  
Truffled Deviled Eggs Pancetta Crisp  
Mini BLT's, Chive Aioli  
Goat Cheese, Sweet Pepper Jelly  
Cucumber with Chefs Selection of Ceviche  
Poached Shrimp, House Made Cocktail Sauce  
Spicy Crab and Scallion Bruschetta  
Roasted Mushroom, Balsamic, Goat Cheese Crostini  
Bresola, Extra Virgin Olive Oil, Parmesan

**Hot Hors D'Oeuvres**

Mini Lobster Cobbler  
Wonton Wrapped Shrimp, Ponzu Dip  
Cauliflower and Black Truffle Croquette  
Warm Onion Tart, Blue Cheese  
Pork Tostada, Pickled Jalapeno, Avocado  
Mushroom, Asiago Tartlet  
Miniature Crab Cake, Remoulade  
Crispy Chicken, Sesame Dip  
Braised Oxtail, Ginger, Scallion  
Tempura Chicken Fingers, Sweet Chili Sauce

CLASSIC DINNER

**Appetizer or Soup**

**Choose One Appetizer or Soup Selection**

Tomato and Fontina, Heart Shaped Crostini

White Bean, Sausage and Escarole Soup

Smoked Haddock Chowder

Asparagus, Poached Egg, Pancetta, Parmesan

Seared Scallops, Celery Root Puree, Pickled Shallots, Parsley

Shaved Bresola, Parmesana Reggiano, Fig, Baby Greens, Crostini

Mushroom Ravioli, Peas, Roasted Mushrooms, Carrots, Parmesan

**Salad**

**Choose One Salad Selection**

**Romaine Hearts**

Creamy Garlic Dressing, Parmesan Crostini

**Gold Beet, Cress, Frisée**

Goat Cheese, Pecans, Champagne Vinaigrette

**Heart of Iceberg Lettuce**

Bleu Cheese, Bacon Crisps, Roasted Tomato

**Mixed Greens**

Wrapped in Cucumbers, Plum Tomato, Bleu Cheese, Red Onion, Red Wine Vinaigrette

**Dinner Intermezzo**

**Choose One Intermezzo Flavor**

Coconut

Champagne

Blackberry Cabernet

**Dinner Entrées**

**Choose Two Entrées, A La Carte Service**

**Atlantic Haddock**

Broccoli Rabe, Lemon Risotto, Broken Olive Vinaigrette  
\$136

**Roasted Chicken Breast**

"Salad" of Fingerling Potato, Baby Green Beans, Roasted Shallots  
\$143

**Sautéed Medallion of Chicken**

Spelt Risotto, Seasonal Squash, Natural Jus  
\$140

**Organic Chicken, Jumbo Shrimp**

Roasted Garlic Scampi, Seasonal Ravioli  
\$143

**Seared Salmon**

Lemon, Leeks, Parmesan Black Truffle Risotto  
\$149

**Grilled Salmon**

White Beans, Braised Leeks, Mustard Vinaigrette  
\$151

**Berkshire Pork Filet**

Pork belly, Caramelized Shallot, Apple Jus  
\$154

**Grilled Filet and Braised Short Ribs**

Roasted Shallots, Horseradish Whipped Potatoes  
\$158

**Roasted Petite Filet Mignon, Bacon Wrapped Scallops**

Potato Risotto, Pancetta, Seasonal Greens  
\$171

**Dessert**

Wedding Cake

Chocolate Dipped Strawberries and Petit Fours

**Choose One Dessert Selection**

Carrot Cake, Goat Cheese Cream

Raspberry Vanilla Panna Cotta

Triple Chocolate Layer Cake

Vanilla Bean Cheesecake, Marinated Berries, Cream

Starbucks Regular and Decaffeinated Coffee

Tazo® Herbal and Traditional Teas

\*Higher Priced Option Prevails for Entrée Selections\*

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## MODERN RECEPTION

Soup, Salad and Bread Station  
Dinner Rolls, Herb Focaccia and Lavosh

### Choose One Soup

New England Clam Chowder  
Butternut Squash and Apple Bisque  
Tuscan White Bean, Chorizo and Swiss Chard

### Choose Two Salads

Mesclun Greens  
Blistered Tomatoes, Shaved Parmesan Garlic Crostini,  
Cabernet Vinaigrette  
Baby Spinach  
Arugula, Toasted Almonds, Gold Beets, Goat Cheese,  
Sherry Vinaigrette  
Caesar Salad  
Herbed Croutons and Shaved Parmesan  
Iceberg Lettuce  
Crumbled Gorgonzola, Crispy Bacon, Blistered Tomatoes,  
Bleu Cheese Dressing  
Cucumber, Dill, Red Onion Salad

### Action Station

#### Choose Two Carved Items

Beef Tenderloin, Horseradish Whipped Potatoes , Crispy Shallots  
Roast Turkey Breast, Sweet Potato Purée, Sage Jus  
Fresh Glazed Ham, Whole Grain Mustard, Brioche Rolls  
Sesame Seared Rare Tuna Loin, Cucumber Salad, Spicy Sesame Dressing

### Small Plates

#### Choose Two Plates

New England Style Crab Cake, Spicy Remoulade  
Gemilli Pasta, Smoked Chicken, Asparagus, Prosciutto , Red Chili, Parmesan  
Milk Fed Veal Flank Steak, Poached Egg, Mache Salad  
Shrimp Fried Rice, Bok Choy, Carrots, Sprouts

### Dessert Station

Wedding Cake  
Mini Cupcakes  
Assorted Mini Pastries, Cakes and Tarts  
Cannoli, Chocolate Covered Strawberries, Espresso Mousse Cups

\$175 Per Guest

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## BEVERAGE

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### Hosted Bar

#### One Hour Top Shelf Bar, Included in Package

Vodka: Absolut 80

Rum: Bacardi Superior, Captain Morgan Original Spiced

Gin: Tanqueray

Scotch: Johnnie Walker Red Label

Bourbon: Maker's Mark, Jack Daniels

Whiskey: Canadian Club

Tequila: 1800 Silver

Cordials: Amaretto di Saronno, Bailey's Irish Cream,  
Sambuca, Grand Marnier

Domestic Beer: Budweiser, Bud Light

Specialty/Import Beer: Sam Adams Lager, Sam Adams Light, Amstel Light,  
Heineken, Stella Artois

Wine: BV Coastal Estates, Vintner's Selections

Please consult with your Catering Sales Manager for pricing on Luxury Bar options and extended hours for Hosted Bar.

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## Finale

Cranberry, Orange, Apple, Grapefruit, Carrot, Tomato Juices

Sliced Seasonal Fruit and Berries

Muffins, Flavored Croissants, Bagels, and Mini Danish Pastries

Artisan Jams, Butters, and Flavored Cream Cheeses

Irish Steel Cut Oatmeal, Dried Fruits, Brown Sugar and Milk

Assorted Cold Cereals with Bananas, Skim and Whole Milk

Eggs Scrambled to order with Free Range Eggs, Egg Beaters, or Egg Whites

Bacon

Crispy Brioche French Toast with Butter and Warm Maple Syrup

Yukon Gold Potato and Leek Hash

Baby Spinach, Arugula, Shaved Fennel, Mushrooms, Lemon Vinaigrette

Oven Dried Tomato, Frisée, Lettuce, Bacon, and Goat Cheese Salad

Smoked Pork Loin with Caramelized Apples and Onions

Seared Salmon with Lemon Butter

French Green Beans with Mushrooms and Red Onion

Espresso Mousse, Lady Fingers

Mini Italian Pastries

\$61 Per Guest

\*Please refer to the "Our Hotel" section to see our Service Charge and Sales Tax policy.\*

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## SIGNATURE DETAILS

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### DISCOVER RENAISSANCE SIGNATURE DETAILS.

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

### Floral

Our Catering Sales and Event Planning teams are happy to assist in the coordination of all floral décor related to your Wedding Day. Working with several reputable Boston designers, we are excited to help you customize table centerpieces, head table arrangements, and stage treatments.

### Linens

While the Renaissance Wedding Package features a full array of linen options, there are countless opportunities to upgrade the tabletop. Why not add a sheer overlay or a traditional, yet elegant damask cloth to the setting? Or, convert the Head Table into a romantic, dreamy focal point in the room with an overhead canopy and flowing linens? Please ask your Event Manager for samples, suggestions, and pricing.

### Seating

For a different look in the room, Chiavari and Acrylic Chairs can be rented. These chairs are offered in multiple finishes, with various cushion options.

### Lighting

There is no better way to enhance the ambience of a room in a cost effective manner than with lighting. Pinspots may be installed in the ballroom ceiling to shine directly onto each table centerpiece, creating a dramatic effect and stunning first impression upon entering the room. Another simple yet valuable way to add a touch of elegance to the event is by adding uplighting to the Head Table and Buffet Tables. Gobos may also be used to project a customized image onto a wall or dance floor. Please consult with your Event Manager for pricing on all options.

### Ice Sculpture

Ice Pieces are wonderful focal points on a reception table or placecard table and can be customized to personalize the Wedding. Pricing varies depending upon the size of the sculpture and the complexity of the design.

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for more information visit  
[renaissancehotels.com/weddings](https://renaissancehotels.com/weddings)

