
BOSTON MARRIOTT LONG WHARF®
296 STATE STREET, BOSTON, MA 02109
T 617.277.0800  F 617.227.8595
MarriottLongWharf.com
LET US BRING YOUR SPECIAL DAY TO LIFE AT THE BOSTON MARRIOTT LONG WHARF. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.
YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, BOSTON MARRIOTT LONG WHARF WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.
YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR “I DOs” IN THE PERFECT SETTING AT BOSTON MARRIOTT LONG WHARF.

WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.
YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOs."

PALM GARDEN

THIS SPECTACTULAR ATRIUM STYLE ROOM CREATES AN INTIMATE ATMOSPHERE FOR YOUR MEMORABLE CEREMONY.

Ceremony fee is $750 (includes hotel ballroom chairs, skirted riser and a standing microphone).

* 20% set up fee and 7% MA State Tax applies. The 20% set up fee is retained by the hotel for administrative and other costs, and is not a tip, gratuity or service charge for staff who service your function.
YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

HARBOR VIEW BALLROOM

SET THE STATE FOR A TRULY STUNNING EVENT IN OUR UNIQUE BALLROOM FEATURING FLOOR TO CEILING WINDOWS WITH VIEWS OF BOSTON HARBOR AND A SEASONAL OUTDOOR PATIO FOR UP TO 146 GUESTS.

GRAND BALLROOM

THIS STUNNING, SPACIOUS ROOM BOASTS BEAUTIFUL CHANDELIERS, DRAMATIC SCONCES, AND A SPRAWLING PRIVATE FOYER. IT CAN BE CUSTOMIZED AND CONFIGURED TO ACCOMMODATE 80-400 GUESTS.
YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND CHAIRS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.
SELECT YOUR PACKAGE

HARBORSIDE ELEGANCE   OR   WATERFRONT LUXURARY

$140-$156 PER GUEST   $172-$188 PER GUEST

All prices are quoted per guest and are subject to a 15% service charge, 9% taxable administrative fee, and any applicable Massachusetts state tax (currently at 7% for Food and Beverage).

All Audio Visual prices are subject to a 22% set up fee, which is retained by the hotel for administrative and other costs, and any applicable Massachusetts state tax (currently at 6.25%)
For cost of specific items, please contact your event representative.

Administrative Fee: 9% of the food and beverage total, plus any applicable state or local 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: 15% of the food and beverage total plus applicable state or local tax 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.

Ceremony Set Up Fee: 20% of the room rental charges plus applicable state or local tax will be added to your account as a set up fee, which is retained by the hotel for administrative and other costs.

Unless a fee is specifically denoted as a "service charge", it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee or fees for bars or culinary stations. These fees are retained by the hotel.
SELECT YOUR PACKAGE

HABORSIDE ELEGANCE
$140-$156 per guest

COCKTAIL HOUR
One hour of open bar featuring Call Brands
4 Passed hors d’oeuvres per guest
One Grand Stationary Display

DINNER & DANCE
Specialty Signature Drink
Three course gourmet plated dinner
Wedding cake, coffee & tea

THE DÉCOR
Upgraded floor length linens in your choice of color
Chiavari chairs in silver or gold
Clear frosted glass charger plates

EXTRA TOUCHES
Complimentary self-parking at the Harbor Garage
Restroom attendant & upgraded restroom amenities
Complimentary suite for the couple
Preferred room rate for a block of rooms
Marriott Rewards Points up to 50,000 points
Two complimentary valet sparking spaces
Complimentary customized webpage
Personalized attention by our on-site Banquet Team
Certified Marriott Wedding Planner to assist you with every detail

WATERFRONT LUXURY
$172-$188 per guest

COCKTAIL HOUR
One hour of open bar featuring Premium Brands
6 Passed hors d’oeuvres per guest
One Grand Stationary Display

DINNER & DANCE
Chilled champagne toast
Specialty Signature Drink
Three course gourmet plated dinner
Wine service
Wedding cake, coffee & tea
Selection of Late Night Snacks

THE DÉCOR
Upgraded floor length linens in your choice of color
Chiavari chairs in a variety of colors
Clear frosted glass charger plates
Wireless LED uplights

EXTRA TOUCHES
Complimentary self-parking at the Harbor Garage
Restroom attendant & upgraded restroom amenities
Complimentary suite for the couple
Preferred room rate for a block of rooms
Double Marriott Rewards points up to 100,000 points
Two complimentary valet sparking spaces
Breakfast with a view for the couple
Private Wedding Party Reception in the Midnight Lounge
Complimentary customized webpage
Personalized attention by our on-site Banquet Team
Certified Marriott Wedding Planner to assist you with every detail
SELECT YOUR COCKTAIL HOUR MENU

BUTLER PASSED HORS D’OEURVES

HOT SELECTIONS
Mini Crab Cakes with Remoulade sauce
Scallop & Maine Triple Smoked Bacon
Mini Grilled Cheese Bites with Tomato Soup Shooters
Chicken Gyoza with ginger soy sauce
Crispy Tempura Shrimp with wasabi aioli
24 Hour Roasted American Heritage Pork Taco with chipotle cream and salsa
Burgundy Braised Short Rip “Pot Roast” Style with slow cooked vegetables
Chicken “Pot Pie” with roasted chicken gravy

COLD SELECTIONS
Crispy Tuna Taco with wasabi aioli & pickled radishes
Soft Brie Bruschetta with apple jam and caramelized Granny Smith apples
Southern Style Smoked Chicken Bun with honey bourbon BBQ sauce & tabasco pickled onions
Mini Shrimp Roll on Brioche Bun with lemon tarragon aioli and iceberg lettuce

GRAND STATIONARY DISPLAY
Choose one:

ARTISAN NEW ENGLAND CHEESE CAVE
Grafton Village Cheddar, Vermont Goat Cheese, Great Hill Blue Cheese, Old Chatham Sheepherding Camembert, local beekeepers’ honey, seasonal preserves, crackers & French bread

NORTH END CHARCUTERIE BOARD
Featuring local Italian style cured charcuterie, grilled pickled giardino vegetables, Ciliegine mozzarella, house marinated olives, Italian bread

MEDITERRANEAN BRUSCHETTA BOARD
Burrata cheese with olive oil, fresh garbanzo bean hummus, grilled vegetable agrodolce, house pesto white bean puree, warm toasted French bread, lavash flat bread

½ CHEESE CAVE ½ CHARCUTERIE BOARD
Grafton Village Cheddar, Old Chatham Sheepherding Company Camembert, Prosciutto di Parma, Sopressata, house marinated olives, crackers, Italian bread, pickled giardino vegetables

BAKED BRIE DISPLAY
Sea salt caramelized apple chutney, house made blackberry “jam”, pepper jelly, warm baguette & crackers
SELECT YOUR SALAD

CHOOSE ONE

MIXED BABY GREENS
cherry tomatoes, english cucumber, herb toasted brioche,
creamy house herb vinaigrette

CLASSIC CAESAR
herb toasted brioche, house made caesar dressing,
shaved pecorino, white anchovies

GREENS & BABY HERB SALAD
local blueberries, south coast massachusetts feta cheese,
blueberry sugarcane vinaigrette

VINE RIPENED TOMATO CAPRESE
buffalo mozzarella, aged balsamic, baby herb salad,
1st press olive oil

ROASTED BEET & GOAT CHEESE SALAD
arugula, spicy walnuts, balsamic vinaigrette

“WEDGE” SALAD
great hill bleu cheese, pickles red onions,
maine triple smoked bacon lardoons, cherry tomatoes,
creamy bleu cheese dressing
SELECT YOUR PLATED ENTRÉE OPTIONS

VEGETARIAN

PAN FRIED PORCINI RISOTTO CAKE served with garlicky spinach, crispy shallots, grilled asparagus, and a sherry reduction

POULTRY

BRICK ROASTED CHICKEN BREAST served with cheddar and scallion potato gratin, roasted seasonal squash, and truffle'd chicken jus

FRENCH CUT CHICKEN BREAST stuffed with prosciutto and fontina cheese, served with creamy mascarpone risotto and an over roasted tomato “sauce”

BEEF

BURGUNDY BRAISED FRENCHED BEEF SHORT RIB served with yukon and black truffle mashed potatoes, reduced braising liquid and slow cooked carrots & pearl onions

PAN SEARED FILET MIGNON served with crushed red bliss potatoes, sautéed broccolini, wild mushrooms, mustard demi glace

FISH

SKUNA BAY SALMON served with saffron risotto, braised chard, confit cherry tomatoes, summer squash a la greque

CHILI OIL POACHED ATLANTIC HALIBUT (contains pork) served with creamy herb yukon gold mashed potatoes, clam “chowder” broth, and steamed cherry stone clams

HABORSIDE ELEGANCE

$140 PER GUEST

$172 PER GUEST

WATERFRONT LUXURY

$140 PER GUEST

$172 PER GUEST

$140 PER GUEST

$172 PER GUEST

$154 PER GUEST

$186 PER GUEST

$156 PER GUEST

$188 PER GUEST

$149 PER GUEST

$181 PER GUEST

$156 PER GUEST

$188 PER GUEST
SELECT YOUR LATE NIGHT SNACK
INCLUDED IN THE WATERFRONT LUXURY PACKAGE

CHOOSE ONE

HOUSE MADE WARM POTATO CHIPS
trio of dips:
ranch & sour cream
bacon caramelized onion
green goddess

PETITS FOURS & FRENCH MACAROONS
selection of chocolates, candies and cakes

POPCORN STATION
house made spices, salts and nuts to customize any
popcorn dream

HOUSE CUT FRIES
trio of ketchups:
sriracha
whole grain mustard
malt vinegar & mayonnaise
SELECT YOUR BAR

CALL BRANDS
- Absolut Vodka
- Tanqueray Gin
- Bacardi Silver
- Captain Morgan
- Jack Daniels
- Johnnie Walker Red
- 1800 Tequila
- Seagrams VO
- Maker's Mark
- 1800 Silver

PREMIUM BRANDS
- Grey Goose Vodka
- Bombay Sapphire Gin
- Mt. Gay Rum
- Johnnie Walker Black
- Knob Creek Bourbon
- Crown Royal
- Patron Silver

BEER SELECTIONS
DOMESTIC: Michelob Ultra, Bud Light

REGIONAL/CRAFT: Sam Adams Boston Lager, Sam Adams Seasonal, Allagash Belgian White

IMPORTED BEER: Stella Artois

WINE
- Stone Cellars Chardonnay, Pinot Grigio,
  Cabernet and Merlot, Beringer White Zinfandel

ADDITIONAL ITEMS
CORDIALS: $4 per guest

WINE SERVICE DURING DINNER: Please consult your Catering Sales Manager for pricing

OPEN BAR PRICING

OPEN CALL BRANDS: First hour is included in package
- $36 additional per guest for three hours

OPEN PREMIUM BRANDS: $3 fee to upgrade for the first hour
- $45 additional per guest for three hours

BEER & WINE ONLY:
- $30 additional per guest for three hours
SELECT YOUR SIGNATURE DRINK

CHOOSE ONE

DIRTY SHIRLEY
- champagne
- sprite
- grenadine

LONG WHARF LEMONADE
- vodka
- triple sec
- lemon juice
- soda
- simple syrup

MOSCOW MULE
- vodka
- ginger beer
- fresh lime

SANGRIA
- seasonal sangria
- made with our fresh ingredients

RASPBERRY SMASH
- vodka
- raspberries
- fresh lime
- club soda

RUM PUNCH
- rum
- orange juice
- pineapple juice
- grenadine
SELECT YOUR ENHANCEMENTS

LIGHTING ENHANCEMENTS

HARBOR VIEW BALLROOM
12-14 LED uplights in your choice of color - $950
pin spot lighting (10-14 light fixtures) - $550
white drape (minimum of 20-25 feet) - $750
slide show on our digital signage - $175
complete harbor view ballroom enhancement includes all the items listed above - $1,350 ($2,000+ retail value)

GRAND BALLROOM
24 LED uplights in your choice of color - $1,575
pin spot lighting (20-24 light fixtures) - $750
GoBo image of your monogram - $295
white drape (minimum of 40-50 feet) - $1,450
slide show on our digital signage - $175
complete grand ballroom enhancement includes all the items listed above - $2,800 ($4,000+ retail value)

MENU ENHANCEMENTS

INTERMEZZO
$5 PER GUEST
selection of sorbets to cleanse the palate
flavors includes: lemon, raspberry, lemon, & raspberry, passion fruit, mango, champagne
served with seasonal berries

CAPPUCINO & ESPRESSO STATION
$7 PER GUEST
features customized monogramming selections exclusively for couple

SWEET FINALE
$16 PER GUEST
an assortment of cakes, tortes and pastries to complete and compliment your celebration

SWEET DREAM
$15 PER GUEST
a takeaway candy buffet for your guests with your choice of candy
SELECT YOUR ADDITIONAL LATE NIGHT SNACK

BLT MINIS
$10 PER GUEST
triple smoked maine bacon, basil mayonnaise, sour dough bread

NACHOS
$8 PER GUEST
pickled jalapenos, cheese sauce, slow cooked bbq beef, pico de gallo, cilantro sour cream, farmers cheese

MINI WHARF BURGERS
$10 PER GUEST
grafton cheddar, remoulade, crispy bacon

HOUSE MADE WARM POTATO CHIPS
$8 PER GUEST
trio of dips: ranch & sour cream dip, bacon caramelized onion dip, green goddess dip

PETITS FOURS & FRENCH MACAROONS
$14 PER GUEST
selection of chocolates, candies and cakes

POPCORN STATION
$9 PER GUEST
house made spices, salts and nuts to customize any popcorn dream

HOUSE CUT FRIES
$7 PER GUEST
trio of ketchup: sriracha, whole grain mustard, malt vinegar & mayonnaise

MINI LOBSTER ROLLS
$14 PER GUEST
tarragon lemon mayonnaise and iceberg lettuce on a bread roll
FREQUENTLY ASKED QUESTIONS

Q: HOW MANY ENTREES CAN WE CHOOSE FOR OUR GUESTS?
A: Between a chicken, fish, or beef option, you may choose two. We also always include a vegetarian choice, so a total of three for your guests to select from. Please let us know if a guest has dietary needs, and we can always accommodate special plates.

Q: ARE WE CHARGED THE HIGHER PRICED ENTRÉE FOR ALL OUR GUESTS?
A: No, we offer split-menu pricing. You will be charged per guest based on the entrée they select.

Q: DO YOU HAVE A FOOD & BEVERAGE MINIMUM?
A: Yes, we do require a food & beverage minimum exclusive of tax, service charge and administrative fee. These minimums vary depending on booking window, time of year, and day of the week.

Q: WHAT ITEMS ARE/ARE NOT APPLIED TO THE FOOD & BEVERAGE MINIMUM?
A: Any food or beverage hosted for your guests will be applied to your minimum, as well as the full package price. The items that are not included in the minimum are: enhanced lighting/Audio Visual charges, cash bar sales, ceremony fee, and additional charges (service charge, administrative fee, and state/local tax).

Q: DO YOU OFFER REDUCED CHILDREN/VENDOR MEAL PRICING?
A: Children's packages are available at $60+++ per child (includes upgraded chair, meal, cake, and open soda bar). Vendor meals are available at $55+++ per vendor.

Q: WHAT ARE THE RULES/REGULATIONS ON CANDLES?
A: Boston Fire Department regulates laws on open flame. The current law permits one (1) votive candle per every four (4) place settings at a table without the requirement of a fire marshal to be present at the wedding. Beyond votive candles, all décor items with live flame must be approved by Boston Fire Department.

Q: HOW LONG CAN WE BE IN THE SPACE?
A: The standard Wedding Package is a total of 5 hours (excluding ceremony). To add a 6th hour of event time, the room rental fee is $300++. Start times are flexible based on availability, but the event must end by 1:00AM at the latest.

Q: WHAT IS THE STANDARD PRACTICE/TIMING FOR OPEN BAR?
A: The package includes the 1st hour of open bar for cocktail hour. We typically close the bar for 30 minutes after the cocktail hour to allow time for introductions, champagne toast, etc. The bar then opens for 3 (or 4) additional hours, and closes for last call 30 minutes prior to the end of your event. Hourly open bar pricing can be found on the “Beverages” page of the package. The longest the bar can be open is a total of 5 hours.
FREQUENTLY ASKED QUESTIONS

Q: DO WE GET A MENU TASTING WITH OUR PACKAGE?
A: Yes, we offer a Grand Tasting here at the hotel. You may attend one tasting, which is complimentary for up to 4 attendees. Our Culinary Team will prepare a large assortment of hors d’oeuvres, entrée samples, and participating Bakeries will attend so that you can see cakes that are included in our wedding package. We will also have a mock wedding set-up featuring upgraded linens, chairs, and lighting options that you can choose in your package. Your future Event Manager will let you know when the tasting is scheduled so you can Save the Date!

Q: WHERE CAN OUR GUESTS GO AFTER THE WEDDING?
A: We offer a full service bar and restaurant (Waterline) on site that is open until 1:00 AM. We are also located directly across the street from Faneuil Hall, next door to the North End, all filled with great bars and restaurants for guests to enjoy until 1:00AM or 2:00AM.

Q: WHAT VENDORS DO WE HAVE TO HIRE FOR OUR WEDDING? WHAT IS NOT INCLUDED AT YOUR VENUE?
A: Florist, photographer, entertainment, transportation, and invitations/place cards are not included. We are happy to send you a recommended vendor list if you would like some guidance from us when choosing your vendors!

Q: WE MAY WANT TO ADD A BREAKFAST AND/OR REHEARSAL DINNER OVER OUR WEDDING WEEKEND. WHAT ARE OUR OPTIONS?
A: Private function space may be reserved at an additional food & beverage minimum on your contract. Minimums will vary based on size of group. Waterline Restaurant offers a private dining room, which may also be reserved through our restaurant staff (contact Waterline at 1-617-227-3838). Please note alcoholic beverage service may not begin until 10:00am on Sundays.

Q: WHEN DO YOU NEED OUR FINAL HEADCOUNT?
A: To best serve you and your guests, a final confirmation of attendance or “guarantee” is required by 12PM, three business days prior to your event.

Q: TRANSPORTATION & PARKING OPTIONS/Pricing?
A: From Logan Airport, there is a Water Taxi for $12 each way that drops off directly behind the Hotel. Alternatively, the estimated taxi fare from Logan Airport is $25.00. Valet Parking is available onsite for overnight parking only: $51 overnight. Discounted self-parking is available for non-overnight guests at the nearby Harbor Garage for $26 per car for up to 12 hours. We encourage you to notify your guests who will not be staying overnight to park in the Harbor Garage.

Q: WHERE DO YOU SUGGEST WE TAKE PHOTOS IN AND AROUND THE HOTEL?
A: There are endless opportunities in our newly renovated Hotel and right outside our doors! Christopher Columbus Park, Rose Kennedy Greenway, Long Wharf Pier offering panoramic view of historic Boston Harbor, Star light chandelier offers a beautiful backdrop featuring 168 tear drop lights, Custom House Clock Tower, Waterfront Balcony located on our 3rd floor pool deck, etc.
All prices are quoted per person and are subject to a 15% service charge, 9% taxable administrative fee, and any applicable Massachusetts state tax (currently at 7% for Food & Beverage).

**AUDIO VISUAL SET UP FEE:** 22% of the total is retained by the hotel for administrative and other costs, and any applicable Massachusetts state tax (currently at 6.25%) For cost of specific items, please contact your event representative.

**ADMINISTRATIVE FEE:** 9% of the food and beverage total, plus any applicable state or local 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:** 15% of the food and beverage total plus applicable state or local tax 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.

**CEREMONY SET UP FEE:** 20% of the room rental charges plus applicable state or local tax will be added to your account as a set up fee, which is retained by the hotel for administrative and other costs.

Unless a fee is specifically denoted as a "service charge", it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee or fees for bars or culinary stations. These fees are retained by the hotel.