



SETTINGS BY US, INSPIRED BY YOU.



BOSTON MARRIOTT LONG WHARF

296 STATE STREET, BOSTON, MA 02109
T 617.277.0800 | F 617.227.8595
www.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.

BOSTON MARRIOTT LONG WHARF

296 STATE STREET, BOSTON, MA 02109

T 617.277.0800 | F 617.227.8595

www.marriottlongwharf.com





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 SPECTACULAR ATRIUM STYLE ROOM CREATES AN INTIMATE ATMOSPHERE

GRAND BALLROOM

THIS MAGNIFICENTLY VERSITILE ROOM CREATES AN INTIMATE OR MAJESTIC ATMOSPHERE

Ceremony fee is \$950 (includes hotel ballroom chairs, skirted riser and a standing microphone).

* 24% set up fee and 7% MA State Tax applies. The 24% 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.

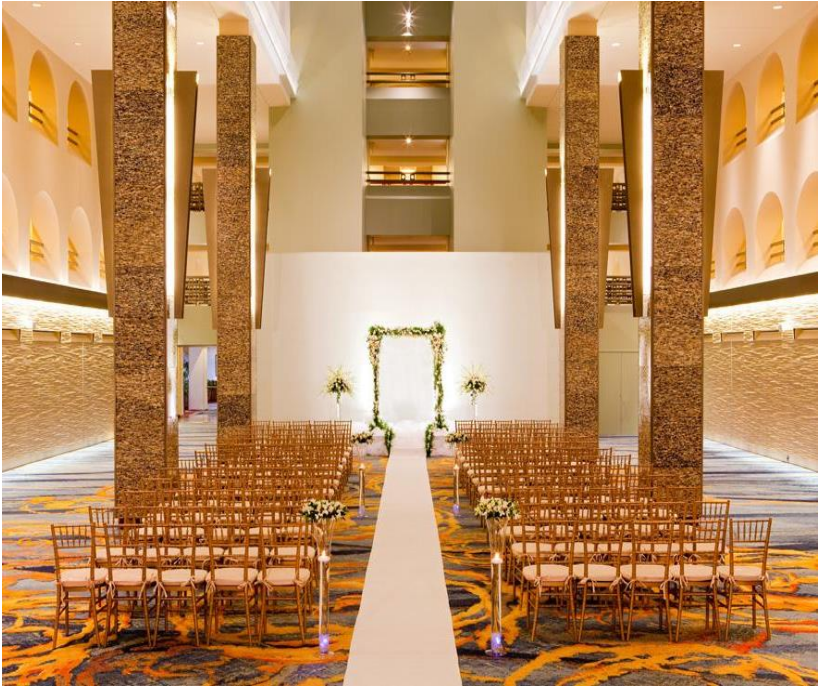
HARBOR VIEW BALLROOM

SET THE STAGE 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.

HOTEL GALLERY



HOTEL GALLERY





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 LUXURY

\$146-\$183 PER GUEST

\$173-\$210 PER GUEST

All prices are quoted per guest and are subject to a 15% service charge, 12% taxable administrative fee and any applicable Massachusetts state tax (currently 7% for food and beverage).

All Audio Visual prices are subject to a 25% administrative fee, which is retained by the hotel for administrative and other costs, and any applicable Massachusetts state tax (currently 6.25%) For cost of specific items, please contact your event representative.

Administrative Fee: 12% 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: 24% 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

HARBORSIDE ELEGANCE

\$146-\$183 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

Chilled Champagne toast

Three course gourmet plated dinner* to include:

Wedding cake on painted plates, coffee & tea

**Entrée counts provided 72 hours prior to event date.*

THE DÉCOR

Luxurious floor length linens in silk, taffeta, cotton, dupioni, bengaline, or satin in your choice of color

Chiavari chairs in silver or gold

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

Marriott Bonvoy Points up to 60,000 points

Two complimentary valet parking spaces

Personalized attention by on-site Banquet Team

Certified Marriott Wedding Planner to assist you with every detail

WATERFRONT LUXURY

\$173-\$210 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

Specialty Signature Drink

Chilled Champagne toast

Wine Service (2 pours per guest)

Three course gourmet plated dinner* to include:

Wedding cake on painted plates, coffee & tea

**Entrée counts provided 72 hours prior to event date.*

Late Night Snack

THE DÉCOR

Luxurious floor length linens in silk, taffeta, cotton, dupioni, bengaline, or satin 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 Bonvoy points up to 120,000 points

Two complimentary valet parking spaces

Private Wedding Party Reception in the Midnight Lounge

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'OEUVRES

Choose four: Harborside Elegance

Choose six: Waterfront Luxury

HOT SELECTIONS

Mini Crab Cakes | Remoulade

Scallop and Bacon | Maine Sea Scallop | All Natural Bacon

Truffle Cauliflower Croquette | Romesco

Chicken Gyoza Dumpling | Ginger Soy

Crispy Tempura Shrimp | Sweet Chili Glaze

Roasted American Heritage Pork Taco | Pico de Gallo

Braised Short Rib Tartlet | Rich Burgundy Gravy | Potato

COLD SELECTIONS

Bourbon Smoked Chicken Corn Cake | Farmers Cheese

Crispy Ahi Tuna Cone | Wasabi Aioli | Pickled Radish

Soft Brie Bruschetta | Apple Jam | Caramelized Granny Smiths

Deviled Egg Ramen | Soy Sauce | Crisp Ramen Noodles

Avocado Shrimp Salad

Goat Cheese Pistachio Phyllo

GRAND STATIONARY DISPLAY

Choose one:

ARTISAN CHEESE CAVE

New England Local Cheeses | Local Beekeepers Honey | Fig Preserves | Crackers | French Bread

NORTH END CHARCUTERIE BOARD

Italian Style Cured Meats | Pickled Vegetables | Mozzarella | Marinated Olives | Crostini

MEDITERRANEAN BRUSCHETTA BOARD

Housemade Hummus | Marinated Olive Tapenade | Tomato & Mozzarella | Artichoke & Oregano

CHEESE CAVE & CHARCUTERIE BOARD

Massachusetts Local Cheeses | Prosciutto di Parma | Soppressata | Marinated Olives | Pickled Vegetables | Crackers | Crostini

SELECT YOUR SALAD

CHOOSE ONE

BEET & FRISÉE

Vermont Goat Cheese | Shaved Fennel | Creamy Sherry Vinaigrette

CLASSIC CAESAR

Herb Toasted Brioche | Pecorino Romano | House made Caesar Dressing

FIELD GREENS

Shaved Parsnips | Carrots | Watermelon Radish | Champagne Vinaigrette

BITTER GREENS

Local Feta Cheese | Pickled Raisins | Toasted Pine Nuts | Honey Red Wine Vinaigrette

ARUGULA & SWEET GEM LETTUCE

Candied Walnuts | Blueberries | Local Goat Cheese | Herb Vinaigrette

VINE RIPENED TOMATO CAPRESE

Fresh Mozzarella | Reduced Balsamic | Baby Herbs | Extra Virgin Olive Oil

SELECT YOUR PLATED ENTRÉE OPTIONS

	HARBORSIDE ELEGANCE	WATERFRONT LUXURY
VEGETARIAN		
GARLIC POTATO GNOCCHI <i>Creamy Corn / Charred Brussels Sprouts / Roasted Sweet Peppers</i>	\$146 PER GUEST	\$173 PER GUEST
KALE & QUINOA CAKE <i>Seasonal Mushroom Succotash / Haricot Verts / Chimichurri</i>	\$146 PER GUEST	\$173 PER GUEST
POULTRY		
ROASTED CHICKEN BREAST <i>Creamy Hominy Risotto / Roasted Seasonal Squash / Herb Chicken Demi</i>	\$146 PER GUEST	\$173 PER GUEST
SPICED BRINED CHICKEN LEG & THIGH <i>Toasted Orzo / Feta Cheese / Spinach / Lemon White Wine Reduction</i>	\$146 PER GUEST	\$173 PER GUEST
BEEF		
PAN SEARED FILET MIGNON <i>Truffle Risotto / Grilled Asparagus / Caramelized Onion / Mustard Demi-glace</i>	\$162 PER GUEST	\$189 PER GUEST
BURGUNDY BRAISED SHORT RIB <i>Yukon Potato Puree / Baby Carrots / Pearl Onions / Reduced Braising Liquid</i>	\$160 PER GUEST	\$187 PER GUEST
GRILLED CLUB CUT SIRLOIN <i>Sweet Potato / Charred Brussels Sprouts / Bordelaise</i>	\$160 PER GUEST	\$187 PER GUEST
FISH		
SEARED ATLANTIC SALMON <i>Green Lentils / Kale / Fennel / Warm Heirloom Tomato Salad</i>	\$155 PER GUEST	\$182 PER GUEST
HERB MARINATED SWORDFISH <i>Warm Fingerling Potato / Haricot Verts / Citrus Beurre Blanc</i>	\$159 PER GUEST	\$186 PER GUEST
CHILI OIL ROASTED HALIBUT <i>Yukon Gold Potato / Cherrystone Clams / Chowder Sauce</i>	\$159 PER GUEST	\$186 PER GUEST
SURF AND TURF		
BRAISED SHORT RIB <i>Shrimp & Scallop Potato Hash / Roasted Pearl Onions / Broccolini</i>	\$175 PER GUEST	\$202 PER GUEST
GRILLED FILET MIGNON <i>Lobster "Pot Pie" / Roasted Potato / Wilted Spinach</i>	\$183 PER GUEST	\$210 PER GUEST

The price per guest will be based on the highest price entrée selection.

SELECT YOUR LATE NIGHT SNACK

INCLUDED IN THE WATERFRONT LUXURY PACKAGE

CHOOSE ONE

HOUSE MADE CHIPS & DIPS

Guacamole | Salsa | Onion Dip | Vegetable Dip

MINI INDIVIDUAL CHEESE PIZZA & PEPPERONI PIZZA

HOUSE CUT FRIES

Sriracha Ketchup | Roasted Garlic Aioli

CUPCAKES

Vanilla | Chocolate | Red Velvet

UPGRADE YOUR LATE NIGHT SNACK

MAMA'S GRILLED CHEESE & HOUSE MADE FRIES—\$12

NORTH END CANNOLI & ITALIAN COOKIES—\$14

PRETZEL BITES—\$10

Sam Adams Cheese Sauce

CANDY STORE—\$9

Assorted Penny Candies & Gummies

SELECT YOUR BAR

CALL BRANDS

(included in Harborside Elegance)

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan
Jack Daniels
Don Julio Blanco
Maker's Mark
Tito's Vodka
Dewar's White Label Scotch
Canadian Club
Courvoisier VS

PREMIUM BRANDS

(included in Waterfront Luxury)

Grey Goose Vodka
Bombay Sapphire Gin
Jack Daniels
Bacardi Superior Rum
Johnnie Walker Black
Knob Creek Bourbon
Crown Royal
Patron Silver
Hennessy Privilege VSOP

BEER SELECTIONS

DOMESTIC

Bud Light, O'Douls, Budweiser, Truly Hard Seltzer

REGIONAL/CRAFT

Sam Adams Boston Lager, Sam Adams Seasonal Lager, Stella Artois

WINE

Magnolia Grove by Chateau St. Jean – Pinot Grigio, Chardonnay, Rose, Merlot, Cabernet

ADDITIONAL ITEMS

CORDIALS

\$6 per guest

WINE SERVICE DURING DINNER:

Priced by consumption per bottle, or a flat rate of \$13 per guest for one pour
(exclusive of taxes and service charges).

OPEN BAR PRICING

OPEN CALL BRANDS: First hour is included in package

\$42 additional per guest for three hours

OPEN PREMIUM BRANDS: \$3 fee to upgrade for the first hour

\$48 additional per guest for three hours

BEER & WINE ONLY:

\$33 additional per guest for three hours

SELECT YOUR SIGNATURE DRINK

CHOOSE ONE

SPARKLING ROSE WHARF

champagne
grapefruit juice

LONG WHARF LEMONADE

vodka
triple sec
lemon juice
soda
simple syrup

LIBERTY WHARF MULE

vodka
ginger beer
fresh lime

STATE STREET SANGRIA

seasonal sangria
made with our fresh
ingredients

UNION WHARF WHISKEY

whiskey
house sour mix

WATERFRONT PUNCH

rum
orange juice
pineapple juice
grenadine

BOSTON HARBOR SUNRISE

tequila
orange juice
grenadine

SELECT YOUR ENHANCEMENTS

LIGHTING ENHANCEMENTS

PALM GARDEN

Bistro Lighting Across Ceremony and Seating Area = \$1,650
Colored Uplights on Pillars = \$600
White Drape Backdrop behind Officiant with Uplights = \$400
Retail = \$2,650 Package Price = \$2,000

HARBOR VIEW BALLROOM

(12) Wireless LED Pinstrip Lights = \$650
20'-30' of White Drape Backdrop = \$350
Retail: \$1,000 Package Price: \$900

GRAND BALLROOM

(24) Wireless Pinstrip Lights = \$1,300
20'-60' of White Drape Backdrop = \$550
Custom Gobo Image of your Monogram = \$505
Retail: \$2,355 Package Price: \$2,100

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

CAPPUCCINO & ESPRESSO STATION

\$7 PER GUEST

features specialty espresso beverages

SWEET FINALE

\$16 PER GUEST

an assortment of cakes, tortes & 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 | Pulled Brisket
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 | Bacon Caramelized Onion |
Green Goddess Dip

POPCORN STATION

\$9 PER GUEST

House made Spices, Salts & Nuts to customize any popcorn dream

HOUSE CUT FRIES

\$7 PER GUEST

Trio of Ketchups: Sriracha | Whole Grain Mustard |
Malt Vinegar & Mayonnaise

MINI LOBSTER ROLLS

\$14 PER GUEST

Tarragon Lemon Mayonnaise | Iceberg Lettuce | Brioche Roll

PETITS FOURS & FRENCH MACARONS

\$14 PER GUEST

Selection of Chocolates, Candies and Cakes

POST WEDDING BRUNCH

BREAKFAST BUFFETS

Designed for groups of 25 or more guests. For groups under 12 guests, please add \$15 per person; for groups over 13 guests, add \$10 per person. For any concerns regarding food allergies, please contact your event manager. Additional fees apply.

#BRUNCH

\$65 per guest

local seasonal fruit display • steel cut oatmeal and greek yogurt bar, cinnamon dried apples, blueberries, maple sugar, almonds • danishes, croissants, muffins • artisanal breads, house fruit preserves, cinnamon whipped butter • cage-free scrambled eggs • all-natural bacon • country style turkey sausage • skillet sweet potato hash • chocolate chip pancakes • ham and cheddar breakfast stromboli, cage free eggs, boston smokehouse ham, shelburne cheddar • grazing platter with assorted cured meats and cheeses, dried fruit and nuts, assorted crackers and spreads • cold-smoked salmon, pickled red onion, lemon, marble rye • assorted italian pastries • assorted fruit juices • regular and decaffeinated coffee • assorted teas with honey and lemon

WHARF WAKE UP

\$47 per guest

strawberries, watermelon, cantaloupe • danishes, croissants, muffins • artisanal breads, local fruit preserves, cinnamon whipped butter • local cheddar scrambled eggs • all-natural bacon • marble potato hash, charred sweet peppers • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon • assorted fruit juices

RISE & SHINE

\$52 per guest

mini fruit and berry cups • flax cranberry nut and fat free orange mango muffins • superfood quinoa bowl, red quinoa, sunnyside country hen egg, marinated grape tomatoes, sliced avocado, maple balsamic, micro chives • all-natural smoked bacon • baby swiss tart • classic home fried potatoes • natalie's individual juices • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

BOSTONIAN BREAKFAST

\$50 per guest

mint infused seasonal fruit display • house made fruit-on-the-bottom yogurts • danishes, croissants, muffins • artisanal breads, house fruit preserves, cinnamon whipped butter • maple strawberry french toast • vegetable frittata with asiago cheese • classic home fried potatoes • triple smoked bacon • heritage sausage patty • morning mind tonics • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon • assorted fruit juices

POST WEDDING BRUNCH

CONTINENTAL & ENHANCEMENTS

CONTINENTAL CRAVING

\$38 per guest

local seasonal fruit display • individual granola parfaits with greek yogurt, blueberries, raspberries • danishes, croissants, muffins, artisanal breads • house fruit preserves, whipped cinnamon butter • assorted fruit juices • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

OMELET STATION

\$17 per guest – *Buffet Enhancement*

cage-free eggs, egg whites, egg beaters • shelburne cheddar, vermont goat cheese, soft brie cheese • boston smokehouse ham, all-natural bacon, country style turkey sausage • broccoli, spinach, heirloom cherry tomatoes, mushrooms, onions, sweet peppers

PANCAKE & WAFFLE STATION

\$14 per guest – *Buffet Enhancement*

grain and chocolate chip flapjacks • belgian waffles • sliced bananas, berries, whipped cinnamon butter, whipped coconut cream, vermont maple

AVOCADO TOAST STATION

\$12 per guest

twelve grain and sourdough breads, smashed avocado • roasted beet hummus • hard-boiled eggs, vermont goat cheese, heirloom cherry tomatoes, chopped all-natural bacon, toasted pepitas

CHARCUTERIE & CHEESE STATION

\$18 per guest

selection of new england charcuterie, boggy meadow swiss, shelburne cheddar, cucumber, vine ripe tomato

SMOOTHIE BOWL STATION

\$12 per guest

tropical açai smoothie bowl • coconut banana smoothie bowl • maple roasted almonds, sliced banana, coconut, hemp protein powder, wharf granola, raspberries, blueberries, fresh mint, charlton honey

BAGEL BAR

\$30 per guest

mini fruit and berry cups • individual granola parfaits with greek yogurt • plain, asiago, and french toast bagels • smoked salmon cream cheese, honey walnut cream cheese, plain cream cheese • whipped cinnamon butter • strawberries, watermelon, cantaloupe • assorted fruit juices • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

BEVERAGES

MIMOSAS

\$96 per half gallon

Orange Juice & Sparkling Wine

Servers to serve

(Estimate 10 – 12 mimosas per half gallon)

MIMOSAS & BLOODY MARYS

\$16 per guest for the 1st hour

\$12 per guest each additional hour

Orange Juice & Sparkling Wine

Vodka, Bloody Mary Mix & garnishes

Bartender to serve

Alcoholic Beverage Service may not begin until 10:00 AM on Sundays.

FREQUENTLY ASKED QUESTIONS

Q: HOW MANY ENTRESS 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: Yes, we do not offer split-menu pricing. You will be charged per guest based on the highest priced entrée selected.

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 \$450. Start times are flexible based on availability, but the event must end by 1:00AM at the latest.

FREQUENTLY ASKED QUESTIONS

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 30 minutes prior to the end of your event. Hourly open bar pricing can be found on the "Select Your Bar" page of the package. The longest the bar can be open is a total of 5 hours.

Q: IS A MENU TASTING OFFERED WITH OUR PACKAGE?

A: Yes, we offer an individualized tasting experience for up to 4 guests with our Culinary Team. Our Culinary Team will prepare a menu sampling of hors d'oeuvres and entrée samples for you to enjoy. You will work with your future Event Manager to schedule the tasting during the planning process.

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 and next door to the North End, both filled with great bars and restaurants for guests to enjoy until 1:00 AM or 2:00 AM.

Q: IS THERE A FEE FOR GIFT BAG/WELCOME BAG DISTRIBUTION?

A: Yes. There is a \$3 fee per bag for delivery of non-personalized bags and a \$5 fee for delivery of personalized bags.

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 10:00 AM on Sundays.

FREQUENTLY ASKED QUESTIONS

Q: WHEN DO YOU NEED OUR FINAL HEADCOUNT?

A: To best serve you and your guests, a final confirmation of attendance or “guarantee” (including entrée counts) are required by 12:00 PM, 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. Valet Parking is available onsite for overnight parking only: \$58 overnight. Discounted self-parking is available for non-overnight guests at the nearby Harbor Garage for \$30 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.

BREAKDOWN OF ADDITIONAL CHARGES

All prices are quoted per person and are subject to a **15% service charge**, **12% taxable administrative fee**, and any applicable **Massachusetts state tax** (currently at **7% for Food & Beverage**).

AUDIO VISUAL ADMINISTRATIVE FEE: 25% 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: 12% 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: 24% 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.