



# THE BOSTONIAN

## 2020 - 2021 WEDDING PACKAGES

*We have been making dreams come true for over 35 years.*

*Come visit us at our Premier Boston Venue.*



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## *A Wedding at The Bostonian*

The Bostonian is a known landmark at the crossroads of Faneuil Hall and Boston's Market District. Located across the street from a multitude of dining options, entertainment venues and Rose Kennedy Greenway, at one of Boston's most historic addresses. You will find our AAA Four Diamond luxury hotel to be intimate with highly personalized on your special day.

The Bostonian offers a range of flexible function space, including the magnificent Seasons Ballroom. With boasting panoramic window walls and a glass ceiling, this space is flooded with natural light by day and breathtaking views in twilight. As the sunsets and your celebration begins the Boston, architectural skyline illuminates right before your eyes providing a truly picturesque backdrop. Three Juliette Balconies offer a perch from which your wedding photos will be long remembered keepsakes. Dine under the stars with your friends and family while soaking up one of the most memorable views Boston has to offer.



## Wedding Packages

### EXCLUSIVE

*Six Butler-Passed Hors D'oeuvres*  
*One Display Stations-Choice of Complimentary Upgrade*  
*Champagne Toast with Raspberry Garnish*  
*Gourmet Three-Course Dinner*  
*Custom Wedding Cake (or Dessert Station)*  
*Dinner Wine Service*  
*Five Hours Premium Bar*  
*Signature Cocktail*  
*Late Night Snacks (1 per person)*

**\$195.00++ per person**

### ELEGANT

*Five Butler-Passed Hors D'oeuvres*  
*One Display Station*  
*Champagne Toast with Raspberry Garnish*  
*Gourmet Three-Course Dinner*  
*Custom Wedding Cake (or Dessert Station)*  
*Dinner Wine Service*  
*Five Hours Select Bar*

**\$170.00++ per person**

### SOPHISTICATED

*Four Butler-Passed Hors D'oeuvres*  
*One Display Station*  
*Champagne Toast with Raspberry Garnish*  
*Gourmet Three-Course Dinner*  
*Custom Wedding Cake (or Dessert Station)*  
*Dinner Wine Service*  
*Three Hours Select Bar*

**\$150.00++ per person**

### GRACEFUL

*Three Butler-Passed Hors D'oeuvres*  
*One Display Station*  
*Champagne Toast with Raspberry Garnish*  
*Gourmet Three-Course Dinner*  
*Custom Wedding Cake (or Dessert Station)*  
*One Hour Select Bar*

**\$135.00++ per person**

*\*Please note package prices are not inclusive of taxes and gratuities\**

*\*Facility Fee Applicable\**



**All Packages are Inclusive of the Following...**

*Private Menu Tasting for Four People*

*Private Lounge with Coffee and One Complimentary Snack for up to ten guests*

*Choice of Two Entrée Selections and a Seasonal Vegetarian Option*

*Custom-Designed Wedding Cake from One of Our Preferred Vendors or Customized Dessert Station (upon request)*

*On-Site Wedding Specialist to Assist with Coordinating the Details of Your Reception and Day of Organization*

*White Floor-Length Linens*

*Silver Chiavari Chairs & Dancefloor*

*Ambient Lighting with Accented Votive Candles*

*Complimentary Suite for Your Wedding Night*

*Two Complimentary Valet Parking Spaces for your Wedding Night*

*Courtesy Room Block of up to 10 Rooms on the Night before and night of Your Event*

*Web Link for Your Guest Room Reservations*

*Complimentary Overnight Stay on Your One-Year Anniversary*

*\*Current Promotion\**



# CHEERS

## Butler-Passed Hors D'oeuvres

### Hot Selections:

*Mini Beef Wellington with Melted Cheddar Crown & Creamy Horseradish Dipping Sauce*  
*Seared Rack of Lamb Lollipop with Mint Reduction*  
*Chicken Satay with Traditional Thai Peanut Sauce & Fresh Lime*  
*Chicken Empanada with Pureed Mango Salsa & Avocado, Jalapeno Crema*  
*Crispy Coconut Shrimp with Sweet Chile-Lime Reduction*  
*Seared Maine Lump Crab Cakes with Cajun Remoulade*  
*Truffle Mac & Cheese Tartlets Topped with Fresh Maine Lobster*  
*Sea Scallops Wrapped in Smoked Bacon with Peppery Citrus Jam*  
*Blue Cheese Stuffed Figs Wrapped in Bacon*  
*Fig, Prosciutto and Gorgonzola Flatbread with Balsamic Reduction*  
*Porcini Mushroom Flatbread with Caramelized Onions, Fontina, Ricotta and Truffle Oil*  
*Creamy Spinach Risotto Fritter with Fresh Mozzarella and Tomato Basil Marinara*  
*Crisp Vegetable Spring Roll with Sweet Chile Dipping Sauce*  
*Edamame and Roasted Vegetable Quesadilla Bite*  
*Fried Sweet Corn Beignet with Chipotle Aioli*  
*Crisp Spinach and Feta Spanakopita Triangles*  
*Creamy Sautéed Mushroom Phyllo Triangles*  
*Peking Duck Confit with Hoisin and Scallion Pancake*  
*Rosemary Crusted Lamb Chop with Truffle Honey*  
*Mini Baked Potato with Blue Cheese and Bacon*  
*Bacon Wrapped Dates with Marcona Almond and Cinnamon Butter*

### Chilled Selections:

*Maine Lobster Salad Crostini with Fresh Dill and Lemon*  
*Chilled Shrimp Cocktail with Lime Cocktail Sauce*  
*Peppercorn-Crusted Beef Tenderloin Crostini with Boursin Cheese & Horseradish Aioli*  
*Watermelon Spoon with Feta, Basil, Mint and Aged Sherry*  
*Skewers of Mozzarella and Heirloom Tomato with Balsamic and Basil*  
*Lobster Deviled Eggs with Herbs, Lemon, and Chile*  
*Prosciutto Wrapped Charred Asparagus with Balsamic Reduction*  
*Tuna Cube with Ginger Soy Dressing, Togarashi and Wasabi Cream*  
*Salmon Tartar with Horseradish, Dill and Crunchy Potato*  
*Skewers of Melon with Mint, Chili and Elderflower*  
*Steak Tartar with Truffle, Parmesan and Lemon*  
*Shrimp Ceviche with Lime, Red Jalapeno and Cilantro*



# Reception Displays

*(Please Select One)*

## **Artisanal Cheese and Fresh Market Display**

*Seasonal Harvest Vegetables with Imported and Domestic Artisan Cheeses  
Assorted Fresh and Dried Fruits  
Crackers and Breads, Red Pepper Feta Dip*

## **Meze – Tastes of the Eastern Mediterranean**

*Hummus, Baba Ghanoush and Pita Crisps with Sumac and Za'atar  
Tabbouleh Cracked Wheat Salad, Fattoush Flatbread, Vegetable Salad  
Sheikh El Mihshi – Roasted Eggplant with Spiced Lamb, and Tomatoes  
Lebanese spiced Olives, Fire-Roasted Peppers, and Caperberries  
Stuffed Grape Leaves – Cucumber Tzatziki*

## **Antipasti**

*Grilled Asparagus, Squashes, Peppers, Eggplant, and Tomatoes  
Basil Pesto, Aged Balsamic and Parmesan  
Marinated Mozzarella, Aged Provolone and Gorgonzola  
Sopressata, Prosciutto, and Pepperoni  
Imported Olives, Marinated Mushrooms, Roasted Garlic, and Grilled Peppers  
Vine-Ripened Tomatoes, Capers, Basil Pesto, and Rosemary  
Focaccia, Breadsticks  
Additional \$6.00++ per person*

## **New England Raw Bar**

*Native Cold Water Oysters on the Half Shell with Champagne Mignonette  
Cold Poached Jumbo Shrimp with Lime Cocktail Sauce  
Wellfleet Littleneck Clams on the Half Shell  
Additional \$10.00++ per person*

### Enhancements

*Cracked Jonah Crab Claws- \$4.00 ++ per person  
Steamed Lobster Tails- \$12.00 per++ person  
King Crab Legs- \$19.00 per ++ person*





# DINNER IS SERVED

## First Course (Please Select One)

*New England Clam Chowder with Oyster Crackers*

*Lobster Bisque topped with Fresh Lobster, Sherry & Crème Chantilly*

*Creamy Tomato Bisque with Basil Pesto and Garlic Parmesan Croutons*

*Caesar Salad with Fire-Roasted Red Peppers & Asiago-Focaccia Croutons*

*Salad of Baby Beets with Pumpernickel, Ricotta, Aged Sherry and Wasabi*

*Endive Salad with Watercress, Green Apple, Bacon and Blue Cheese*

*Slow Roasted Tomato with Burratta, Balsamic Reduction and Basil*

*Artisanal Lettuces with Marinated Goat Cheese, Aged Balsamic and Pumpkin Seed*

*Waldorf Salad with Butter Lettuce, Celery Ribbons, Apple, Walnut and Green Goddess*

*Red Wine Poached Pear Salad with Blue Cheese, Candied Walnuts & Sherry Vinaigrette*

*Parmesan & Herb Polenta Crisp Topped With Wild Mushroom, Thyme Ragout, Roasted Petite-Diced Tomatoes & Freshly Grated Parmigiano-Reggiano Cheese*

*Jonah Crab Cake with Arugula, Fennel and Creamy Lemon Dressing- \$8.00 ++ per person*



## Second Course- Main Entrée

Chicken, Beef or Fish (Choose 2), Vegetarian (Choose 1)

### Beef

*Grilled New York Sirloin with Whipped Yukon, Chinese Broccoli and Red Wine*

*Braised Short Rib with Whipped Yukon, Crispy Onion, and Citrus Braised Carrots*

### Chicken

*Crispy Roasted Chicken Breast with Fennel Whipped Potato, Wax Beans, Savory Jus*

*Char-Grilled Chicken with Crushed Fingerlings, Onion Jam, and Chimichurri*

### Fish

*Seared Norwegian Salmon and Warm Dill Potatoes, Pickled Mustard Seed, Crunchy Snap Peas*

*Slow Cooked Halibut with Spiced Carrot Juice, Toasted Fregola, Creamed Basil*

*Baked Haddock, Buttery Crust, Sautéed Spinach, Whipped Yukon, Lemon Beurre Blanc*

*Seared Scallops, Creamy Mushroom Risotto, Aged Sherry Jus, More Mushrooms, and Soft Herbs*

### Vegetarian

*Mushroom Bolognese with Rigatoni, Pecorino, and Oregano*

*Fettuccini Primavera with Herbal Lemon Sauce, Toasted Garlic, and all the Vegetables*

### Vegan

*Coconut Rice with Green Curry Vegetables, Roasted Sweet Potato, and Cilantro*

### Enhancements

*Grilled Beef Tenderloin with Potato Gratin, Charred Scallion,  
Green Peppercorn Cognac Sauce -\$8.00 ++ per person*

*Grilled Rack of Lamb with Red Pepper, Olive Relish, Crispy Potato Gaufrette - \$12.00 ++ per person*

*Surf & Turf – Grilled Beef Tenderloin and Butter Poached Lobster Tail with whipped Yukon, Steamed Asparagus,  
and red wine butter +\$18*



# Sweet Endings

*Choice of Custom Tiered Wedding Cake OR Dessert Display Station*

## Wedding Cake

*Wedding Cake Vendors- Konditor Meister, Montilio's, Icing on the Cake  
Plated Wedding Cake Served with Chocolate-Dipped Strawberries  
Passed Freshly Ground Artisan Coffee, Decaffeinated Artisan Coffee & Assorted Teas*

## Dessert Display Station

### *Sweets of the North End*

*Tiramisu*

*Limoncello and Berry Panna Cotta Verrines*

*Assorted Mini Cannoli*

*Pizzelles and Traditional Italian Cookies*

*Chocolate and Almond Biscotti*

*Artisan French Roast Coffee and Decaffeinated Coffees, and Mem Imported Tea Blends*

### *Chocolate Lover's Fantasy*

*Assorted Chocolate Creations: Chocolate Petit Fours, Chocolate & Hazelnut Truffles,  
Chocolate Mouse Cups, Chocolate Dipped Strawberries, Pretzels and Shortbread  
Artisan French Roast Coffee and Decaffeinated Coffees, and Mem Imported Tea Blends*

### *Cookie Jar*

*Assorted Freshly Baked Cookies:*

*Chocolate Chunk, Oatmeal Raisin, English Toffee,  
Peanut Butter, White Chocolate-Macadamia, M&M  
Assorted Brownies, Blondies and Pecan-Caramel Bars  
Chilled Whole Milk and Chocolate Milk*



# Late Night Treats

*Please select Two*

## Sweet

*Assorted Verrines: Limoncello, Tiramisu, Chocolate Duet, and Berry Panna Cotta*

*Chocolate Chip Cookies and Milk Shooters*

*Biscotti and Amaretto Cookies, Petit Fours and Truffles, and Mini Milk Shakes*

## Savory

*Cheeseburger Sliders with Caramelized Onions and Applewood Smoked Bacon*

*Fried Buttermilk Chicken Sliders with Coleslaw and Chipotle Aioli*

*French Fries with Ketchup and Malt Vinegar*

*Mini Grilled Cheese and Tomato Soup*

*Assorted Flatbread Pizzas*

*Additional \$20.00++ per person*



# BEVERAGE SELECTIONS

## Bar Service

We are pleased to customize our bar service to meet your specific wedding package requests.

Open Bar Service is available for a maximum of five (5) hours.

- \$18.00 will be applied to the package price to add 1 additional hour of open bar
- \$15.00 - per hour - will be applied to the package price when adding multiple hours of open bar

## Host Bar Service

	<b>Select</b>	<b>Premium</b>
Mixed Drinks	\$10.00 per drink	\$12.00 per drink
Imported Beer	\$7.00 per bottle	
Domestic Beer	\$6.00 per bottle	
Cordials	\$12.00 per drink	
Wine	\$10.00 per glass	\$12.00 per glass
Bottled Water/Soft Drink	\$5.00 per bottle	\$5.00 per bottle

## Beer List

Bud Light, Sam Adams, Corona, Stella Artois, Lagunitas IPA, Kaliber NA

## Select Cocktails

New Amsterdam, Bombay Dry, Bacardi Silver, Agavales, Seagrams 7, Dewars White Label, Jim Beam, Courvoisier VS

## Premium Cocktails

Tito's, Bombay Sapphire, Captain Morgan, Jose Cuervo Reposado, Crown Royal, Maker's Mark, Michter's Rye, Johnnie Walker Black, Hennessy VO

## Wine Service with Dinner

Canyon Road- Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Merlot

## Dinner Wine Service Upgrades

**\$4.00 Additional Per Person**

Columna, Albariño, Spain, 2017

Sonoma-Cutrer, Chardonnay, Sonoma County, California, 2016

Barone Fini, Pinot Grigio, Italy, 2017

Catena, Malbec, Argentina, 2016

Josh Cellars, Merlot, Napa Valley, California 2017

Luigi Bosca, Cabernet Sauvignon, Argentina 2015

The Bostonian Boston is the only licensed authority to sell and serve liquor for consumption on premises.

Therefore, liquor is not permitted to be brought into the hotel.

Bars require one bartender per 100 guests at a fee of \$150.00 per bartender.



# TERMS AND CONDITIONS

*A 15% service charge is added to all functions for payment to hourly paid wait staff and service employees.  
An administrative fee of 7% is added to all functions and event orders.*

*No part of this administrative fee will be provided to wait staff or service employees  
A 7% state tax is added, subject to change. Prices are subject to change.*

*Menu items are cooked to order and may be served raw or undercooked.  
Consuming raw or undercooked meats or eggs may increase your risk of food-borne illness,  
especially if you have certain medical conditions.*

*We look forward to working with you, if you are interested in custom options for your wedding or you have any questions please  
do not hesitate in reaching out to your perspective Catering Sales Manager.*

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