



THE LIBERTY
HOTEL
BOSTON

THE
LUXURY
COLLECTION

Wedding Packages



VENUES

The Yard

Our “secret garden” venue, is the perfect spot for a charming and magical wedding reception under the stars. This space features lush trees, seasonal plantings, and enchanting lights. The Yard can accommodate up to 120 people for dinner and dancing. Weddings in this space must conclude by 9:30 PM. The clear top tent with bistro lighting is included in the rental fee.

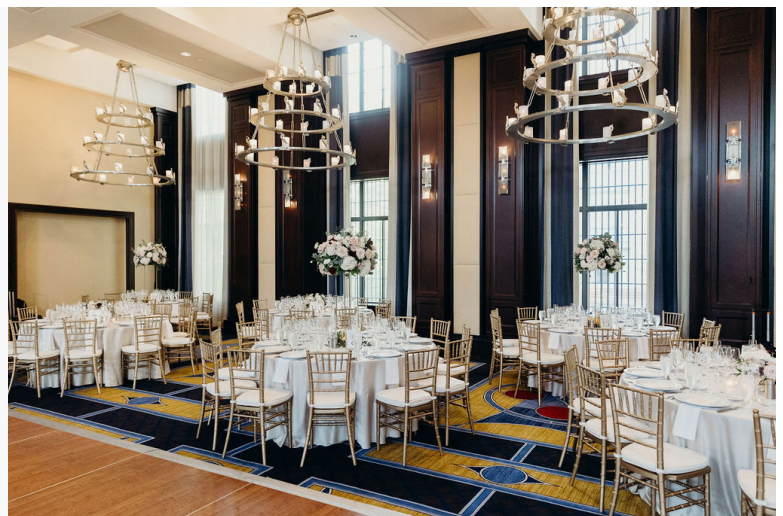


Rotundas

Enjoy the ambience of the entire hotel while admiring the architecture of the original historic structure. Located on our 3rd, 4th and 5th floors, these unique spaces overlook our hotel activations.

The Liberty Ballroom

This space features rich mahogany walls, dramatic period chandeliers, and floor-to-ceiling windows. It can easily be transformed to fit any style or theme for your reception. The Liberty Ballroom can accommodate up to 180 guests for dinner and dancing.



WEDDING PACKAGES

INCLUSIONS

Experienced Wedding Specialist

Bridal Party Hospitality Room

Luxury Flatware And Glassware for Table Setting

Votive Candles To Enhance Your Centerpieces

Personalized Place Cards at Each Setting

Framed Table Numbers

Mahogany Dance Floor

Menu Tasting

Exclusive Access to the Liberty's Unique Spaces for Photos

Courtesy Room Block and Custom Web Link for Guest Room Reservations

Two Complimentary City View Guest Room Upgrades

The Liberty Classic Package

Complimentary Charles River Suite for the Evening of the Wedding

Liberty Ballroom Chairs

Floor Length Ivory Linen

Selection of 5 Passed Canapés for Cocktail Hour

The Liberty Brilliant Package

Complimentary Charles River Suite for the Evening Prior and Evening of the Wedding

Choice of Chiavari Chair

Choice of Upgraded Linen and Coordinating Napkins

Champagne Passed Upon Guest Arrival

Fruit Infused Water Station at Ceremony

Private Reception Hors D'oeuvres in Hospitality Room

Selection of 5 Passed Canapés for Cocktail Hour

Selection of Cheese or Mezza Display for Cocktail Hour

Wedding Cake from One of our Preferred Vendors

Double Marriott Bonvoy Points

The Liberty Luminous Package

UNDER THE STARS

Complimentary Charles River Suite for the Evening Prior and Evening of the Wedding

Clear Top Tent with Bistro Lighting Included in Rental Fee

Choice of Chiavari Chair

Choice of Upgraded Linen and Coordinating Napkins

Champagne Passed Upon Guest Arrival

Fruit Infused Water Station for Ceremony

Private Reception Hors D'oeuvres in Hospitality Room

Selection of 5 Passed Canapés for Cocktail Hour

Selection of Cheese or Mezza Display for Cocktail Hour

Choice of Wedding Cake from One of our Preferred Vendors

Double Marriott Bonvoy Points





RECEPTION PASSED CANAPÉS

From the Garden

THAI RICE PAPER ROLL
Sweet Chili Dip (V)

ANTIPASTO SKEWER
Balsamic Dropper (GF)

BUTTERNUT SQUASH ARANCINI
Parmesan Dip (V)

QUINOA AND HERB
STUFFED MUSHROOM (VE)

BLACK MISSION FIG
Goat Cheese and Walnuts (V)

CRISPY FRIED FETA CHEESE
Thyme Honey (V)

ROASTED VEGETABLE EMPANADA
Salsa Verde (V)

CRISPY ASIAN VEGETABLE
SPRING ROLL
Soy Ginger Dip (V)

EXOTIC MUSHROOM DUMPLING
Spicy Kewpie Mayo (V)

FRESH VEGETABLE CUP
Whipped Hummus (V, GF)

LOCAL GOAT CHEESE AND
WALNUT TRUFFLE (V, GF)

From the Sea

JUMBO SHRIMP COCKTAIL CUP
Cocktail Dropper and Lemon (GF)

CRISPY SHRIMP TEMPURA
Spicy Japanese Mayo

SMOKED SALMON ON RYE
Dill Cream Cheese and Cornichon

MAPLE GLAZED SCALLOP
wrapped in Smoked Bacon

CAPE COD OYSTER ON ICE
Lemon and Cocktail Sauce (GF, DF)

YELLOW FIN TUNA TARTAR SPOON
Crisp Capers

From the Farm

SHORT RIB AND MANCHEGO
CHEESE EMPANADAS
Cilantro Crema

HOISIN MARINATED
BEEF SKEWER (GF, DF)

BUFFALO CHICKEN SPRING ROLL

CRISPY CHICKEN POT STICKER
Sweet Chili Dipping Sauce

CRISPY ADOBO CHICKEN QUESADILLA
Avocado Crema

CANTONESE STYLE PORK DUMPLING
Sambal Soy Dipping Sauce

DEVEILED FARM EGG
Crispy Prosciutto (GF)

MOROCCAN SPICED LAMB LOIN
ON CUMIN CRISP
Mint Greek Yogurt

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RECEPTION DISPLAYED STATIONS

LOCAL FARM STAND AND IMPORTED CHEESES | 30 per person
Fresh and Dried Fruits, Assorted Crackers and Sourdough Batard

SEASONAL GRILLED VEGETABLE DISPLAY | 21 per person
Fresh Herb Ranch and Roasted Pepper Hummus Dips

AUTHENTIC SUSHI STATION | 58 per person
Artistically Displayed Nigari, Maki and Sashimi along with Pickled Ginger, Wasabi and Soy Sauce
6 pieces per person
With an Authentic Sushi Chef preparing Sushi at your reception | 300 each

NEW ENGLAND SEAFOOD BAR ON ICE | 37 per person
Poached Jumbo Shrimp
Snow Crab Cocktail Claws
Local New England Oysters
Served with House Cocktail Sauce, Lemons, Shallot Mignonette,
Petite Hot Sauce and Horseradish
Includes 2 pieces per person, 25 person minimum

MEZZA TABLE | 29 per person
Roasted Garlic Hummus (V, GF)
Spinach and Feta Spanakopita (V)
Tomato and Parsley Tabbouleh
Cucumber Tzatziki
Citrus Peel and Herb Marinated Mediterranean Olives
Marinated Feta with Virgin Oil, Toasted Pine Nuts and Mint
Toasted Pita Chips (V)
Garlic and Rosemary Flatbread

ANTIPASTO MISTO | 38 per person
Black Pepper Salami, Artichoke and Roasted Pepper Salad (GF)
Asparagus | White Truffle and Parmesan (V, GF)
Mozzarella Bocconcini, Cherry Tomatoes, Basil Leaves and Virgin Oil
Charred Baby Peppers | Aged Balsamic and Shallot
Citrus Peel and Herb Marinated Mediterranean Olives (V, GF)
Shaved Prosciutto di Parma | Marinated Mushrooms, Baby Arugula and Parmesan

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PLATED DINNER

FIRST COURSE

All Liberty Plated Dinners are accompanied by Fresh Rolls and Vermont Butter. Choice of One

BABY ICEBERG WEDGE (V) | Local Blue Cheese Crumbles, Caramelized Red Onions, Smoked Bacon, Baby Heirloom Tomatoes and Creamy Blue Cheese Dressing

ORGANIC MIXED GREENS (V, GF) | Crumbled Goat Cheese, Shaved Green Apple, Dry Cape Cranberries, Candied Walnuts and Aged Balsamic Vinaigrette

BABY KALE “CAESAR” (V) | Shaved Parmesan, Shaved Croutons and Creamy Peppercorn Dressing

CAPRESE (V) | Fresh Mozzarella, Vine Ripe Tomato, Balsamic “Caviar”, Basil Leaves, Sea Salt and Virgin Olive Oil

CLASSIC HEARTS OF ROMAINE CAESAR SALAD (V) | Shaved Parmesan, Country Croutons, Cured Olives and Creamy Peppercorn Dressing

CHEF’S SEASONAL SALAD

NEW ENGLAND CLAM CHOWDER | Fresh Thyme and Westminster Crackers



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SECOND COURSE

*Choice of three, including one vegetarian option
Higher priced menu item prevails*

THYME ROASTED FILET MIGNON

Fingerling Potatoes, Exotic Mushrooms, Asparagus and Red Wine Jus
Market Price

CABERNET BRAISED SHORT RIB OF BEEF

Roasted Roots and Great Hill Dairy Blue Cheese
Classic \$175 | Brilliant & Luminous \$220 per person

CHILI AND MAPLE GLAZED ORGANIC CHICKEN BREAST

Parmesan Whipped Potatoes, French Beans, Crispy Shallots and Poultry Jus
Classic \$133 | Brilliant & Luminous \$178 per person

GARLIC LEMON ROASTED ORGANIC CHICKEN BREAST (GF)

Sweet Potato Mash, Peppered Squashes and Bacon Demi
Classic \$139 | Brilliant & Luminous \$184 per person

OLIVE AND TOMATO CRUSTED COD LOIN

Lemon Scented Jasmine Rice, Charred Asparagus, Viarge Sauce
Classic \$148 | Brilliant & Luminous \$193 per person

MISO GLAZED SALMON (GF, DF)

Ginger Jasmine Rice, Bok Choy, Crispy Lotus, Baby Carrots, Ponzu Butter
Classic \$138 | Brilliant & Luminous \$183 per person

SEARED LINE CAUGHT SWORDFISH

Tomato Basil Couscous, Wilted Greens, Charred Lemon, Baby Heirloom Tomatoes
Classic \$160 | Brilliant & Luminous \$205 per person

ROASTED BEEF TENDERLOIN AND GRILLED SHRIMP

Sweet Potatoes, Roasted Carrots and Tempura Fried Onions
Classic \$171 | Brilliant & Luminous \$216 per person

THE LIBERTY SURF AND TURF

6 Oz Filet Mignon and Half Maine Lobster Tail | Creamy Northeast Potatoes, Roast Asparagus,
Melted Heirloom Tomatoes, Tarragon Butter and Red Wine Jus
Market Price

HAND CUT RIGATONI (V)

Mushrooms, Fire Roasted Peppers, Young Spinach, Parmesan Cream and Goat Cheese

KIDS MEALS

Fruit Cup, Chicken Fingers and Fries
\$50 per person

VENDOR MEALS

Chef's Choice of Chicken Entrée
\$50 per person

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DINNER BUFFET

*Includes Freshly Brewed Organic Regular and Decaffeinated Coffee along with Black and Herbal Tea
Fresh Rolls and Vermont Butter*

MAINE LOBSTER BISQUE
Cognac and Tarragon Crema

CLASSIC HEARTS OF ROMAINE CAESAR SALAD (V)
Shaved Parmesan, Country Croutons, Cured Olives, Creamy Peppercorn Dressing

ORGANIC MIXED GREENS (V, GF)
Crumbled Goat Cheese, Shaved Green Apple, Dry Cape Cranberries,
Candied Walnuts and Aged Balsamic Vinaigrette

PEPPER AND THYME NY SIRLOIN (GF)
Aged Madeira, Mushrooms, Asparagus

ROASTED CHICKEN BREAST (GF)
Aged Madeira, Mushrooms, Baby Kale

HAND MADE BUTTERNUT SQUASH AND MASCARPONE RAVIOLI (V)
Swiss Chard, Brown Butter Butternut and Sage Sauce

WHIPPED NORTHEAST POTATOES
Green Onions

Classic \$175 | Brilliant & Luminous \$220 per person



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LATE NIGHT SNACKS

PETITE BURGER & FRIES TABLE | 45 per person

American Wagyu Beef Sliders with
Great Hill Blue Cheese and Special Sauce

BBQ Braised Natural Chicken Thigh Slider
with Green Cabbage Slaw

Balsamic Marinated Portobello Mushroom Burger
with Local Goat Cheese and Roasted Pepper Aioli (V)

Natural Cut Fries and Sweet Potato Fries with
Ketchup and Herb Mayo (V)

BRICK OVEN PIZZAS | 32 per person

Fresh Mozzarella, Organic Tomato Basil (V)

Bar Style Pepperoni with Crushed Chili

Garden Veggies, Goat Cheese and Pesto (V)

FANEUIL HALL SAUSAGE CART | 28 per person

Sweet and Spicy Italian Sausage

Chicken Herb Sausage

Soft Hoagie Rolls

Assorted Mustards

Pickled Peppers

Sautéed Peppers and Onions

ICE CREAM SUNDAE BAR | 28 per person

Locally Made Ice Creams
Chocolate, Strawberry, Vanilla Bean
and Seasonal Sorbet (V)

Served with Hot Fudge, Whipped Cream, Broken
Cookies, Toasted Walnuts, Cherries, Sprinkles,
Crushed Candy Bars and Fresh Berries (V)

ICE CREAM TRUCK | 24 per person

Assorted Individual Hand Held Ice Cream Novelties
25 person minimum

THE LIBERTY DESSERT BUFFET | 29 per person

Assorted French Macaroons

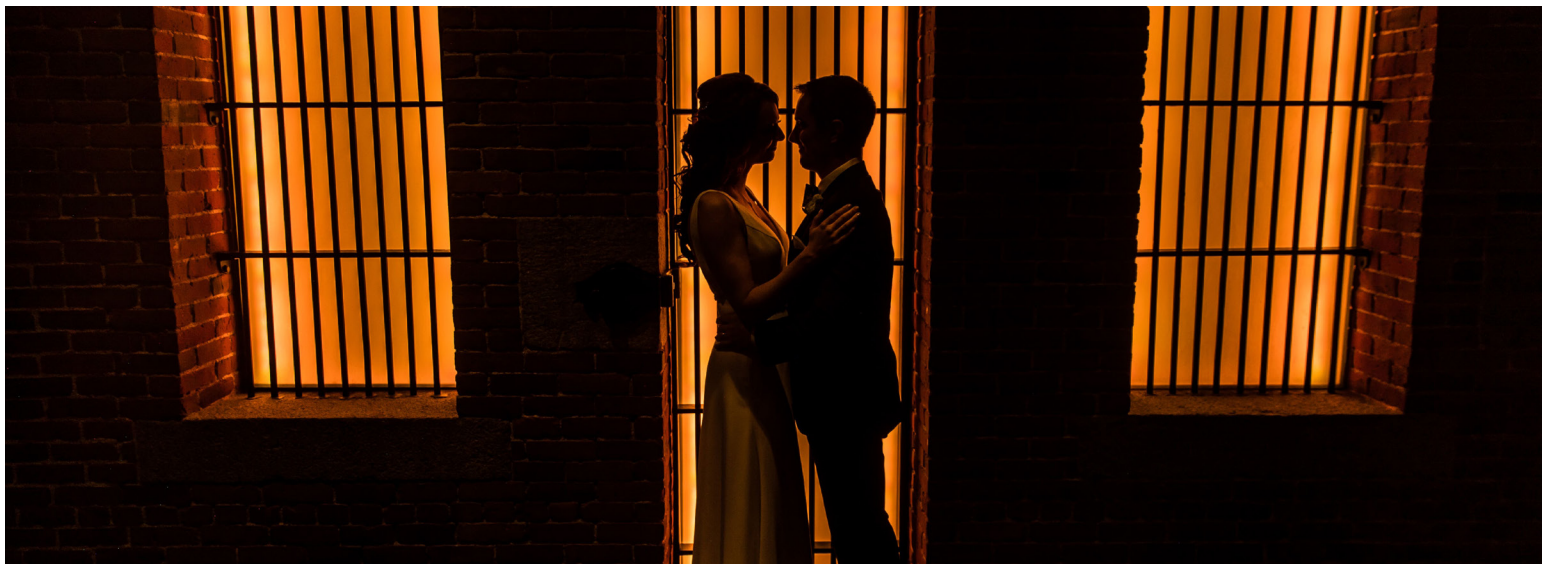
Ricotta Cheesecake | Berry Compote

Double Chocolate Mousse | Shaved Chocolate

Vanilla Bean Creme Brule | Vanilla Bean,
Caramelized Banana

Spring Berries | Organic Oats | Honey Mascarpone

Just Baked Chocolate Chip Cookies



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BEVERAGE SELECTIONS

*Bar set up fee / \$175 each, one bar required per 80 guests
All bar packages include up to two signature cocktails*

TRADITIONAL BRANDS

PACKAGE BAR

Charged per person, per hour

One Hour | 27
Two Hours | 45
Three Hours | 63
Four Hours | 81
Five Hours | 99

CONSUMPTION BAR

Charged per drink

Cocktails | 15 per glass
Proverb Cabernet & Chardonnay | 56 per bottle
La Marca Prosecco | 56 per bottle
Bottled Beer | 9
Sparkling & Spring Water | 6
Pepsi Brand Soft Drinks | 6
Red Bull | 7

SPIRITS

Tito's Vodka, Bacardi Superior Rum,
New Amsterdam Gin, El Jimador Tequila,
Jim Beam Bourbon, Dewar's Scotch,
DeKuyper Brands Cordials,
Martini & Rossi Vermouth

WINE

Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

BEER

Bud Light, Modelo Especial, Sam Adams,
Blue Moon Belgian White, Heineken, Lagunitas,
Heineken 0.0

CUSTOM UPGRADE

PACKAGE BAR

Charged per person, per hour

One Hour | 29
Two Hours | 49
Three Hours | 69
Four Hours | 89
Five Hours | 109

CONSUMPTION BAR

Charged per drink

Cocktails | 17 per glass
Proverb Cabernet & Chardonnay | 60 per bottle
La Marca Prosecco | 56 per bottle
Bottled Beer | 9
Sparkling & Spring Water | 6
Pepsi Brand Soft Drinks | 6
Red Bull | 7

SPIRITS

Traditional Brand Spirits, Beer and Selection of three upgrades:

Vodka | Ketel One, Wheatley, Belvedere, Grey Goose,
Grey Goose Citron

Gin | The Botanist, Hendrick's, Bombay Sapphire,
Plymouth, Monkey 47, Aviation

Rum | Captain Morgan Original Spice, Malibu, Appleton
Estate Rare Blend, Santa Theresa 1796

Bourbon, Whiskey and Rye | Buffalo Trace, Jack
Daniel's, Knob Creek 100, Basil Hayden's, Woodford
Reserve, Michter's, Bulleit, Makers Mark, Bulleit Rye,
Crown Royal

Scotch | Johnny Walker Black, Monkey Shoulder 750,
Chivas Regal, The Glenfiddich 12, The Glenlivet

Tequila | Casamigos Blanco, Patron Silver,
Casa Nobles Reposado, Don Julio Blanco

Wine

Storypoint Chardonnay
Storypoint Cabernet Sauvignon
Kim Crawford, Sauvignon Blanc
J Vineyards "Black", Pinot Noir



POST WEDDING BRUNCHES

Includes Freshly Brewed Organic Regular and Decaffeinated Coffee along with Black and Herbal Teas.

LIBERTY CONTINENTAL | 43 per person

Fresh Orange, Cranberry and Grapefruit Juice
Sliced Melons, Berries and Grapes (VE, GF, DF)
Assorted Breakfast Breads (V)
Fresh Bagels | Whipped Cream Cheese
with Toasting Station
Assorted Dry Cereal and Milks
Jams, Preserves and Vermont Butter (V)

A LOVE STORY | 56 per person

Fresh Orange, Cranberry and Grapefruit Juice
Sliced Melons, Berries and Grapes (VE, GF, DF)
Assorted Breakfast Breads (V)
Scrambled Whole Eggs (V, GF)
Baby Tomatoes and Chive
Crispy Fingerling Potatoes (V, GF, DF)
Apple Smoked Bacon (GF)
Pork Sausage (GF)

BOSTON BRUNCH | 76 per person

Fresh Orange, Cranberry and Grapefruit Juice
Sliced Melons, Berries and Grapes (VE, GF, DF)
Maine Blueberry and Cape Cod Cranberry Muffins (V)
Assorted Croissants (V)
Belgium Style Waffles (V)
Strawberry Maple Syrup and Icing Sugar
Pork Sausage (GF)
Traditional Eggs Benedict
Chive Hollandaise, English Muffins, Poached Eggs
and Canadian Bacon
Individual Greek Yogurts (V)
Hickory Smoked Salmon (GF, DF)
Traditional Accompaniments
Bagel Toasting Station | Whipped Cream Cheese
Poached Jumbo Shrimp Cocktail on Ice (GF, DF)
House Cocktail Sauce, Petite Hot Sauce and Lemon
Sliced Artisan Dried and Cured Meats
Sausages and Terrines with Olive Tapenade,
Grain Mustard, and Mostarda
Assorted Crackers and Toasted Baguette
Assorted Desserts

MIMOSA STATION | 36 per person *price based on two hour service*

Selection of Orange, Cranberry, Mixed Berry,
Grapefruit Juice
Berries, Citrus, Mint, Consumable Flower Garnishes
Peach, Pineapple Puree

BLOODY MARY BAR | 36 per person *price based on two hour service*

Housemade Bloody Mary Mix
Locally Sourced Garnishes
Apple Smoked Bacon
Assorted Hot Sauces



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