

# weddings

BY RENAISSANCE® HOTELS





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## OUR HOTEL

### LOCATION

Boston's vibrant Seaport District is the perfect neighborhood for any nuptial. Located just steps away from the waterfront, the Renaissance Boston Waterfront provides you and your guests with the best the city has to offer.

### CEREMONY

Whether you are planning on having a traditional ceremony or are looking to create something totally unique, our spaces will provide the perfect backdrop. Tie the knot in our Brewster Room for a more intimate ceremony of up to 100 guests or transform the Atlantic or Pacific Ballrooms into the ceremony of your dreams and up to 400 guests.

### COCKTAIL HOUR

Enjoy the ease of guests strolling right from your ceremony into our expansive foyer spaces to start off an unforgettable evening.

### RECEPTION

Continue the celebrations in one of our incredible ballrooms. Wow your guests with rich woods and dramatic floor to ceiling windows in our Atlantic Ballroom or make your grand entrance into our sophisticated Pacific Grand Ballroom. Either space will provide all the room you need to dance away the evening as newly weds!



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## CEREMONY PACKAGE

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We would be thrilled to host such an important and intimate part of your special day.

Our Atlantic and Pacific Ballrooms are the perfect location for a long walk down the aisle. If you are looking for a more intimate setting with fewer guests, our Brewster room provides a private spot with floor to ceiling windows and views of the Boston cityscape.

We require a \$950.00 ceremony fee, which includes a stage, skirted riser, one standing microphone and seating for your wedding guests. The ceremony fee is exclusive of 7% MA sales tax and 25% taxable administrative fee.

We would also be delighted to recommend popular ceremony venues that are near the hotel.



## CLASSIC WEDDING PACKAGE

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### FIVE HOURS TOTAL

#### COCKTAIL HOUR

One hour of Top Shelf Open bar

One stationary display

Four passed hors d'oeuvres per person

Private reception room for the wedding party

#### DINNER & DANCING

Chilled Champagne toast

Three course dinner

Custom wedding cake

Freshly brewed Starbucks® coffee and Tazo® Tea service

#### THE DÉCOR

Wooden parquet dance floor

Votive candles

Custom menu cards

Floor length white linen

Upgraded Chiavari chairs

#### DISCOVER THE EXTRA DETAILS

Complimentary suite for the Wedding Couple the night of the wedding

Upgraded amenity in the wedding suite

Two complimentary room upgrades

Discounted room rate for wedding guests with a custom reservation link

Two complimentary valet parking passes

Complimentary menu tasting for up to four guests

Marriott Bonvoy Points

Certified Renaissance Wedding Planner

10% off banquet menus for your Welcome Reception, Rehearsal Dinner or Post Wedding Breakfast



## CONTEMPORARY WEDDING PACKAGE

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### FIVE HOURS TOTAL

#### COCKTAIL HOUR

One hour of Top Shelf open bar  
One custom designed signature cocktail  
Two stationary displays  
Five Passed hors d'oeuvres per person  
Private reception room for the wedding party

#### DINNER & DANCING

Chilled Champagne toast  
Three course dinner  
Custom wedding cake  
Freshly brewed Starbucks® coffee and Tazo® Tea service

#### THE DÉCOR

Wooden parquet dance floor  
Votive candles  
Custom menu cards  
Upgraded floor length specialty linen in choice of color  
Upgraded Chiavari chairs

#### DISCOVER THE EXTRA DETAILS

Complimentary suite for the Wedding Couple the night of the wedding  
Upgraded amenity in the wedding suite  
Two complimentary room upgrades  
Discounted room rate for wedding guests with a custom reservation link  
Two complimentary valet parking passes  
Complimentary menu tasting for up to four guests  
Marriott Bonvoy Points  
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## PASSED HORS D'OEUVRES

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### CHILLED

Smoked Chicken Salad, Caramelized Onion Jam, Baguette  
Vermont Creamery Chèvre Gougeres, Tomato Jam, Arugula  
Day Boat Scallop Crudo, Fresno Chili, Citrus, Cucumber  
Pastrami Cured Salmon, Giardiniera, Dill Aioli, Rye Crostini  
Cold Water Lobster Salad, Lemon Aioli, Micro Celery, Brioche  
Heirloom Tomato Bruschetta, Chèvre, Basil, Grilled Baguette  
Fried Cauliflower, Pickled Fresno, Sesame

### HOT

Smoked Ham and Cheddar Croquettes  
Braised Short Rib – Wild Mushroom Arancini, Black Garlic Aioli  
Jonah Crab Cake, Spicy Remoulade  
Charred Corn – Poblano Fritters, Ancho Chili Crème  
Maple Glazed Pork Belly, Pickled Apple Slaw, Brioche Crostini  
Asparagus and Chèvre Croquettes



## STATIONARY DISPLAYS

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### INCLUDED IN PACKAGE

#### Seasonal Crudité Display

Locally procured vegetables, roasted red pepper muhammara, Roquefort Blue Cheese dressing, peppercorn ranch dressing

#### Seasonal Fruit Display

Sliced melon, pineapple, watermelon, summer berries, honey & mint infused organic yogurt dipping sauce

#### New England Cheese Display

Berkshire Blue, Cabot Clothbound Cheddar, Jasper Hill Landaff, White Buck Cambridge, served with baguette, crackers, local jams & honey

#### Mediterranean Mezze Display

White bean-garlic hummus, baba ghanoush, roasted red pepper muhammara, sun-dried tomato tapenade, marinated mushroom salad, grilled Iggy's breads, naan, pita & pappadom crisp

### RECEPTION ENHANCEMENTS

#### North Atlantic Salmon Display | \$22 per person

Vermont gin cured lox, maple sugar-bourbon cured lox, salmon pastrami, red onion, caper, lemons, crème fraiche, radish salad, crostini

#### Artisan Charcuterie Display | \$21 per person

Selection of locally sourced charcuterie, country pates, terrines pickled vegetables, house mustards, chutneys, Iggy's grilled bread

#### Sushi Display | \$31 per person (5 pieces per person)

Chefs selection of seasonal maki, nigiri, sashimi, selection of soy sauce tamari, eel sauce, spicy mayonnaise, wasabi, pickled ginger

#### International Street Food | \$23 per person

Korean pork belly steam buns, kim chi slaw, cilantro  
Vietnamese chicken banh mi, cilantro, cucumber, sriracha aioli  
Crispy falafel "gyro", marinated cucumber, yogurt-mint sauce

#### New England Raw Bar | \$31 per person (5 pieces per person)

Locally sourced oysters, clams, poached shrimp, Jonah crab claws, lemons, red wine mignonette, cocktail sauce, hot sauces

#### Risotto Station | \$18 per person

##### Choose one option

Smoked Chicken, wild mushrooms, swiss chard, parmesan  
Shrimp, charred sweet corn, spinach, pecorino

Braised bee cheek, spring onions, roasted garlic cream sauce, mozzarella curd, basil



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## PLATED DINNER

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### SOUPS & SALAD

Choose one

Heirloom tomato, olive oil croutons, basil pesto

Lobster Bisque with lobster salad

Italian wedding soup

Hearts of Romaine

Olive oil poached cherry tomatoes, focaccia croutons, cucumber, creamy tarragon dressing

Heirloom Lettuces

Roasted apple balsamic onions, candied pecans, aged Vermont cheddar, blush wine vinaigrette

Lolla Rosa & Frisee

Roasted & pickled beets, Vermont Creamery Chevre, spiced pine nuts, sun-dried cranberry vinaigrette

Baby Bell Wedge Salad

Smoked slab bacon, roasted tomatoes, chives, Point Reye Blue Cheese dressing

Panzanella Salad

Torn sourdough bread, cucumber, heirloom tomato, bell pepper, arugula, mozzarella, basil vinaigrette





## PLATED DINNER

### ENTRÉE SELECTION

Choose two

CLASSIC  
\$134

CONTEMPORARY  
\$148

Citrus Brined Breast of Chicken  
Olive oil whipped potatoes, rustic vegetable ragu, jerez sherry nagé, crispy sage

\$136

\$150

Springer Mountain Chicken  
Italian polenta, roasted artichoke-barigoule, roasted lemon jus

\$138

\$152

Roasted Organic Chicken  
Black truffle risotto, celery root puree, pommery mustard jus, shaved black truffle, seasonal vegetables

\$140

\$154

East Coast Salmon  
Sweet corn puree, toasted farro risotto, heirloom tomato conserva

\$142

\$156

Grilled Massachusetts Swordfish  
Braised heirloom lentils, melted leek fondue, serrano ham vinaigrette

\$147

\$161

Olive Oil Poached Halibut  
Roasted beets, brussels sprouts, local honey glazed baby turnips, blood orange emulsion

\$148

\$162

Char Crusted Flat Iron Sirloin  
Potatoes aligot style, wild mushroom ragout, bordelaise sauce

\$154

\$168

Grilled Filet of Beef  
Creamed spinach, brown butter fingerling potatoes, balsamic-red onion jam

\$169

\$183

Beef Filet & Lobster Truffle Risotto  
Roasted turnip puree, sauce americaine

### DESSERT SERVICE

Wedding cake  
Chocolate dipped strawberries  
Petite fours on tables

Pricing is exclusive of 17% Gratuity, 8% Taxable Administrative Fee & 7% MA Sales Tax



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## PRICING

Additional 1 Hour	\$21.00
Additional 2 Hours	\$31.00
Additional 3 Hours	\$41.00
Additional 4 Hours	\$51.00

*\*Five (5) hours of open or hosted bar requires a \$440.00 police detail*

Pricing is exclusive of 17% Gratuity, 8% Taxable Administrative Fee & 7% MA Sales Tax

## TOP SHELF OPEN BAR

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### ONE HOUR INCLUDED IN PACKAGE

Absolut Vodka  
 Tanqueray Dry Gin  
 Dewar's White Label Scotch  
 Captain Morgan Spiced Rum  
 Bacardi Superior Light Rum  
 Maker's Mark Bourbon  
 Jack Daniels Tennessee Whiskey  
 Canadian Club Whiskey  
 Don Julio Blanco Tequila  
 Hennessy VS

Heineken  
 Sam Adams Boston Seasonal  
 Truly Sparking  
 Local Rotating Craft Beer  
 Bud Light  
 Michelob Ultra  
 Kaliber

Magnolia Grove by Chateau St. Jean

Assorted Soft Drinks  
 Bottled Water



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## LUXURY SHELF OPEN BAR

### PRICING

Additional 1 Hour	\$26.00
Additional 2 Hours	\$36.00
Additional 3 Hours	\$46.00
Additional 4 Hours	\$56.00

*\*Five (5) hours of open or hosted bar requires a \$440.00 police detail*

Pricing is exclusive of 17% Gratuity, 8% Taxable Administrative Fee & 7% MA Sales Tax

Grey Goose Vodka  
Bombay Sapphire Gin  
Johnnie Walker Black Label Scotch  
Bacardi Superior Rum  
Knob Creek Bourbon  
Jack Daniels & Crown Royal Whiskey  
Patron Silver Tequila  
Hennessy VS

Heineken  
Sam Adams Boston Seasonal  
Truly Sparking  
Local Rotating Craft Beer  
Bud Light  
Michelob Ultra  
Kaliber

Snoqualmie Chardonnay, Columbia Valley, Washington, USA,  
Dashwood Sauvignon Blanc, Marlborough, New Zealand,  
Magnolia Grove Rose, by Chateau St. Jean,  
Line 39 Pinot Noir, California, USA,  
Sledgehammer Cabernet Sauvignon, North Coast, California, USA

Assorted Soft Drinks  
Bottled Water



## SEND THEM SNACKING

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### LATE NIGHT SNACKS

Beef sliders, caramelized onions, spiced ketchup | \$8  
Buffalo chicken slider, red onion, blue cheese dressing | \$8  
Mini falafel gyro's, pickled cabbage, tzatziki sauce, pita | \$8  
Mini Kobe beef hotdogs, sauerkraut, pub mustard | \$6  
Jumbo salted pretzels, Sam Adams beer mustard | \$6  
Gourmet popcorn: salted caramel, cheddar, salt & vinegar | \$6  
Ice cream sandwiches, cake & brownie pops, mini cupcakes | \$14

### SWEET TREATS

Patisserie Shop | \$16 per person  
Assorted French macaroons, petite fours, mini éclairs, assorted financiers, fresh berry shots

Sweet Dreaming | \$20 per person  
Dark chocolate pot de crème, chocolate covered strawberries, lemon cream profiteroles, white chocolate cheesecake bites, individual tartlets, assorted pralines

Chocolate Fondue Martini | \$6 per person  
Mini martini glasses of dark and white chocolate fondue, skewer of fresh fruit & house made marshmallows (minimum order of 50)

Taste of the Streets Sweets | \$14 per person  
Fried dough with Saigon cinnamon sugar, crispy churro shots with spiced horchata dipping sauce, warm fruit hand pies with vanilla cream

Ice Cream Shoppe | \$22 per person  
Served in vanilla & chocolate almost coated mini cones with ice cream flavor options of dark chocolate pudding, salted caramel, blueberry cheesecake & cranberry lime Rickey or mango mojito sorbet (\$150 attendant fee & minimum order of 50 apply)





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## WEDDING PACKAGE ENHANCEMENTS

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Chiavari Chairs During Ceremony | \$9 per person

Upgraded Linen (Classic Package) | \$8 per person

Wine Pour with Dinner | \$9 per person

Appetizer Course | \$9 per person

*Choice of: East Coast Diver Scallop, Wild Mushroom Ravioli or Caprese Salad*

Intermezzo Course | \$6 per person

*Choice of: Citrus - champagne, wild berry - prosecco, ginger - blood orange*

Add a 6<sup>th</sup> Hour | \$450.00



## FREQUENTLY ASKED QUESTIONS

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**Q: HOW MANY ENTRÉES CAN WE CHOOSE?**

A: Between a chicken, fish, or beef option, you may choose two. We always include a vegetarian choice. Let us know if any guests may have dietary restrictions and we can accommodate a special plate.

**Q: ARE WE CHARGED THE HIGHER PRICED ENTRÉE FOR ALL OF OUR GUESTS?**

A: No, you will be charged per guest based on the entrée they select. We do not charge a split-menu fee or at the higher price.

**Q: DO YOU HAVE A FOOD & BEVERAGE MINIMUM?**

A: Yes, we do require a food & beverage minimum. This minimum is exclusive of 7% MA state tax, 17% gratuity and a 8% taxable administrative fee. Minimums will vary depending on booking window, time of year, and day of week.

**Q: WHAT ITEMS WILL NOT APPLY TO THE FOOD & BEVERAGE MINIMUM?**

A: Any food or beverage hosted for you guests will be applied to your minimum, as well as the full package price. Items that will not apply are enhanced lighting and audio visual, cash bar sales, ceremony fee and additional charges (service charge, administrative fee, and state/local tax).

**Q: HOW LONG CAN WE BE IN THE SPACE?**

A: Our wedding packages are designed for a total of 5 hours. You may add a 6<sup>th</sup> hour of event time for a \$450 rental fee, but the event must conclude by 1:00AM the latest.

**Q: WHAT IS THE STANDARD PRACTICE FOR THE BAR?**

A: We include 1 hour of open bar in the package and you have the option to add up to an additional 4 hours. Generally, we will close the bar for 30 minutes after the cocktail hour to allow time for introductions, champagne toast, speeches and we will close the bar 30 minutes prior to the end of the night. We allow a maximum of 5 hours of open bar and will require a \$440.00 police detail.

**Q: DO WE GET A MENU TASTING?**

A: Yes! We offer a private menu tasting for up to 4 guests. Your Event Manager will assist you in setting up a time to come in. While here you will taste 2 appetizers, 2 salads, 2 entrées, and 2 desserts.

**Q: WHEN DO YOU NEED A FINAL HEAD COUNT?**

A: Your final guarantee is due 72 business hours (3 days) prior to arrival.



## FREQUENTLY ASKED QUESTIONS

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**Q: WHAT DO YOU REQUIRE FOR PAYMENT?**

A: A minimum of \$2,000.00 is due at the time of signing. All advance deposits are non-refundable. 50% of the catering minimum is due 6 months prior to the event, 75% of the catering minimum is due 3 months prior to the event and the remaining balance is due 3 days prior to arrival.

**Q: WHO CAN I WORK WITH FOR MY WEDDING CAKE?**

A: We include a beautifully customized wedding cake in the package through one of the three vendors below:

The Icing on the Cake  
(617) 969-1830  
[www.tiotc.com](http://www.tiotc.com)

Montilio's Baking Company  
(508) 894-885  
[www.montilios.com](http://www.montilios.com)

Konditor Meister  
(781) 849-1970  
[www.konditormeister.com](http://www.konditormeister.com)

**Q: WHERE DO WE PARK?**

A: Valet parking is available at the hotel! Overnight valet parking is \$50 per car and parking for guests only attending the reception is \$34 per car. There are also a variety of self-parking garages in the area that guests can take advantage of. All parking rates are subject to change.

**Q: CAN WE GET A BLOCK OF ROOMS FOR OUR GUESTS?**

A: Of course! We are happy to set up a block of rooms for your overnight guests at a discounted group rate. All room blocks will require at least 10 rooms in order to qualify for a rate.

**Q: WHERE DO YOU SUGGEST WE TAKE PHOTOS?**

A: The Seaport area offers a variety of awesome spots for capturing formal photos, first looks and fun wedding party moments. Maritime Park is located directly across the street and has fantastic lush greenery, large trees and flowers which make for a beautiful backdrop. Fish Pier will give you all the water views you need for unforgettable photos. Inside the hotel we have several unique spaces you can take advantage of like Capiz Lounge, our VP Suite and art installments.

FOR MORE QUESTIONS PLEASE REACH OUT TO YOUR CATERING SALES EXECUTIVE!