



THE BOSTONIAN

2024 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

	Select	Premium
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.*

Christopher Jones

Catering Sales Manager

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