



MENU INFORMATION

WELCOME TO ROYAL SONESTA BOSTON

Congratulations on your engagement!

We are honored that you are considering us for such a momentous occasion. With picturesque views of the Charles River and Boston City Skyline along with our Food is Art program and Fine Dining Service, a wedding at Royal Sonesta is truly memorable event!

Royal Sonesta Boston is suitable for weddings both large and small, offering indoor and outdoor event spaces to suit any season and style. The experienced event team at the Royal Sonesta Boston wants to bring your vision to life at their splendid hotel.

Royal Sonesta Boston Wedding Package includes decor and design elements such as floor-length linens, Chiavari chairs, custom menu cards, table numbers and votive candles.

Your personal onsite planner will recommend trusted suppliers and vendors in the Boston area for all your beauty, imagery, and entertainment needs. Our Food is Art program is provided by expert chefs who are on hand to customize your menu and beverage selections to alight your tastes and chosen them.

INCLUSIONS

DECOR

- Selection of Chiavari chairs in gold, silver, white, black, or mahogany
- Floor-length coordinating linens in ivory, silver & navy
- Gold & silver votive candles
- Custom printed menu cards for each guest
- Gray teak dance floor

MEALS

- Five passed hors d'oeuvres
- Display station available during cocktail reception
- Five-hour deluxe open bar
- Three-course dinner
- Signature wines served with appetizer course
- Sparkling wine for toasting the happy couple
- Custom wedding cake from The Icing on the Cake

SERVICE

- Private menu tasting for four
- Day of wedding coordinator

RENTAL FEES

- Riverfront Ballroom – \$2,500
- Grand Ballroom – \$3,500
- Riverside Terrace – \$3,000

ADDITIONAL FEES

Bartender Fees

\$150 for up to 3-Hours, \$50 for Each Additional Hour, per Bartender

Full Bar

One Bartender Required per 75 Guests

Beer & Wine Bar

One Bartender Required per 100 Guests

Ceremony Audio Package

Starting at \$1,000, to include sound system with up to 3 microphones for Officiant, Bride & Groom & Readings

ACCOMMODATIONS

ROYAL ACCOMODATIONS

- Complimentary one-bedroom bridal suite for the evening of the wedding
- Special wedding room rates for your wedding guests
- Two complimentary room upgrades for guests of your choice at the wedding room rate
- Courtesy wedding room block with no attrition fees

CANAPÉS

Butler Passed, Choose up to Five Options.

WARM

Wild Mushrooms & Three-Cheese Tartlet
Vegetable Fried Spring Rolls, Sweet Chili Sauce
Three-Cheese Arancini, Marinara Sauce
Brie, Pear and Almond Beggars Purse
Buffalo Chicken Spring Roll, Blue Cheese Dip
Asparagus in Phyllo, Asiago, Garlic Aioli
Thai Chicken Satay, Peanut Sauce
Tandoori Chicken Brochette, Mint Yoghurt
Chicken Lemongrass Pot Sticker, Honey-Soy
Peking Duck Spring Roll, Ginger Hoisin Sauce
Parmesan Artichoke Fritter, Dijon Aioli
Mini Philly Cheese Steak
Caramelized Onion and Bacon Tart
Chicken n' Waffle Skewer, Spiced Maple Syrup
Mini Beef Slider, A-1 Aioli
Scallops Wrapped in Bacon
Pesto Chicken Skewers
Lobster Rangoon, Duck Sauce
Lamb Racks, Dijon Crusted
Crab Cakes, Spiced Caper Aioli

CHILLED

Syrup Poached Figs, Whipped Brie, Almonds
Chilled Avocado Soup Shot, Jonah Crab Meat
Goat Cheese Crostini, Fruit Chutney
Tomato & Mozzarella, Marsala Syrup, Basil
Crispy Duck Breast, Brioche Crouton, Wild Blueberry Jam
Smoked Salmon Mousse Crostini
Beef Carpaccio Crostini, Manchego, Caper
Crab Salad, Jalapeno Corn Cake
Roasted Sirloin Crostini, Kalamata Aioli
Jackfruit Cake, Mango Salsa
Grilled Shrimp, Citrus Cocktail
Seared Tuna, Wasabi, Ginger, Seaweed Salad
Old Bay Shrimp, Jicama Chip

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server if any person in your party has a food allergy.

DISPLAY SELECTIONS

Choose 1 option.

Enhancements are available. Ask your catering manager for more information and pricing.

IMPORTED, DOMESTIC AND FARMSTEAD CHEESES

Local Jams, Honeys, Grilled Baguettes, Crackers

FRESH MARKET VEGETABLE CRUDITÉ

Garlic Herb Dip and Classic Hummus

MEDITERRANEAN DISPLAY

Baba Ganoush
Zaatar Spiced Hummus
Tabbouleh
Stuffed Grape Leaves
Calamari Salad,
Warm Pita Bread

ANTIPASTI DISPLAY

Prosciutto, Salami, Capicola, Citrus Marinated Olives,
Grilled Asparagus with Shaved Parmesan, Roasted
Plum Tomatoes, Fresh Mozzarella, Balsamic Drizzle,
Focaccia

BREADS AND SPREADS

Boursin Cheese Spread, White Bean and Herb Dip,
Whipped Feta with Spiced Red Pepper, Herb Infused
Virgin Olive Oil, Artisan Bread Display

PLATED DINNERS

All dinners include the following:
Water with Lemon Slices
Freshly Baked Breads with Herb Butter
Starbucks Pike Place Regular and Decaffeinated Coffee
Selection of Fine Teas

For choice of entrée in advance, higher entrée price prevails. Final entrée count due 72-business hours prior to event.

For choice of entrée on night of event, higher entrée price prevails plus a 20% supplement.

SOUP AND SALAD COURSE

- Choose 1 option.
- **New England Clam Chowder with Smoked Bacon**
 - **Maine Lobster Bisque**
 - **Minestrone Soup**
 - **Potato Leek Soup**
 - **Cream of Asparagus Soup**
 - **Spring Mix**
Goronzola Cheese, Caramelized Onion Tart, Walnuts, Asian Pear, Maple Chive Vinaigrette
 - **Hearts of Romaine**
Croutons, Parmesan Crisps, Caesar Dressing
 - **Baby Greens and Kale Salad**
Seasonal Fruit, Goat Cheese, Candied Pecans, Lime Chipotle Vinaigrette
 - **Asparagus and Frisée**
Red Radish, Grated Egg, Dijon Mustard Sauce (Seasonal, April-September)
 - **Roasted Beets**
Micro Cress, Feta Cheese, Toasted Pumpkin Seeds, Radish, White Balsamic Vinaigrette (Seasonal, October-March)
 - **Tomato Caprese Salad**
Vine-Ripened Tomatoes, Buffalo Mozzarella, Pesto Two Ways, Arugula, Balsamic Glaze and Flaked Salt

ENTREE SELECTIONS

- Choose 1 option.
- **Stuffed Chicken Breast** \$316.00
Filled with Prosciutto, Asiago Cheese and Arugula, Parmesan Chive Risotto, French Beans, Baby Peppers, Madeira Wine Sauce
 - **Seared Breast of Chicken** \$316.00
Crushed Rosemary Red Bliss, Braising Greens, Mushroom-Leek Ragout
 - **Crispy Salmon** \$316.00
Cauliflower Puree, Riesling Poached Grapes, Capers, Pinenuts, Parsley, Lemon Zest, Olives, Micro Greens
 - **George's Bank Haddock** \$320.00
Fingerling Coins, Baby Spinach, Tomato, Olive and Caper Ragout, Parsley, Olive Oil
 - **Native Cod Loin** \$320.00
Diced Golden and Sweet Potatoes, Melted Leeks, Fennel and Tarragon Parsley, Champagne Cream Sauce
 - **Grilled Sirloin** \$330.00
Mild peppercorn Demi, Broccolini, Potato Au Gratin Dauphinoise
 - **Country Style Short Ribs** \$330.00
Boneless Beef Short Rib, White Cheddar Polenta, Baby Tomato Ragout, Petit Herbs
 - **Wild Mushroom Crusted Filet** \$350.00
Soft Whipped Herb Potato Mousse, Asparagus Spears, Micro Greens, Red Wine Sauce
 - **Duo of Petite Filet and Half Poached Lobster Tail** \$380.00
Corn Flan, Truffle Mashed Potatoes, Asparagus, Sauce Béarnaise
 - **Duo of Braised Country-Style Short Ribs and Grilled Swordfish** \$344.00
Celery Root Puree, Vegetable Succotash
 - **Duo of Grilled Octopus and Lamb Chignon** \$344.00
Crispy Potato, Potato Mashed Potatoes, Potato Mashed Potatoes

- **Duo of Grilled Sirloin and Jumbo Shrimp** \$344.00
Wild Mushroom Risotto, Broccolini, Red Wine Sauce

All prices are inclusive of service charge, administrative fee and sales tax
2024 Pricing listed, future years subject increase

DESSERT

WEDDING CAKE BY THE ICING ON THE CAKE

Served on a Painted Plates with Fresh Berries, Whipped Cream, Raspberry Coulis and a Chocolate Straw

PLATED DESSERTS

- Chocolate Espresso Tart
- Chocolate Trilogy
- Vanilla Bean Panna Cotta
- Crème Brûlée
- Seasonal Cheesecake

VANILLA, CHOCOLATE & CARAMEL ICE CREAM

\$22.00 Per Person
Whipped Cream, Peanut Butter Cups, Oreo Cookie Crumbles, Mapled Walnuts, Jimmies, Cherries, Salted Chocolate Fudge, Mixed Berry Coulis, Butterscotch Topping

DESSERT TAPAS

\$28.00 Per Person
Crème Brûlée Tart
Chocolate Flourless Cake
Tiramisu Shot Glass
Seasonal Cheesecake
Dark Chocolate Mousse

DESSERT ENHANCEMENTS

Chocolate Dipped Strawberries \$14 per person
Mini Ice Cream Cones \$8 per person
Warm Chocolate Cookies and Milk \$8 per person

SALTED DARK CHOCOLATE & MILK CHOCOLATE FONDUE

\$18.00 Per Person
Pound Cake, Strawberries, Pineapple, Biscotti, Pretzels, Donut Doles, & House Made Marshmallows

MIXED UP MOUSSE BAR

\$24.00 Per Person
SELECT TWO
Dark Chocolate, Milk Chocolate, White Chocolate, Lemon or Wild-Berry Mousse

SELECT TWO
Dark Chocolate, Salted Caramel, Butterscotch, Strawberry

SELECT FOUR
Fresh Strawberries, M&M's, Crushed Oreo, Heath Bar Bits, Mini Chocolate Chips, Jimmies, Chocolate Chip Cookie Crumbles, White Chocolate Macadamia Nut Cookie Crumbles, Brownie Crumbles

SONESTA SWEET TABLE

\$24.00 Per Person
Selection of Assorted Mini Cakes, Tortes, & Pastries

All food and beverage is subject to current 17% service charge, 10% taxable administrative fee, and 7% sales tax. The service charge is paid to hourly wait staff and service employees engaged in the service of the event. The administrative fee is not a tip, gratuity nor service charge and is not distributed to employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LATE NIGHT SNACKS

(Count to Match Final Guarantee)

CHOCOLATE-DIPPED STRAWBERRIES

\$14.00 Per Person

MINI ICE CREAM CONES

\$8.00 Per Person

WARM CHOCOLATE CHIPS COOKIES

\$8.00 Per Person
with Milk

PIZZAS

\$18.00 Per Person

Choose 1 option.

- Cheese
- Pepperoni
- Vegetable

BEEF SLIDERS

\$18.00 Per Person
Accompaniments & French Fries

CHICKEN TENDERS

\$16.00 Per Person
Assorted Sauces & French Fries

ASSORTED CANNOLI

\$60.00 Per Dozen

BOSTON CREAM ECLAIRS

\$60.00 Per Dozen

CREAM PUFFS

\$60.00 Per Dozen

ASSORTED WHOOPIE PIES

\$60.00 Per Dozen

ASSORTED CUPCAKES

\$60.00 Per Dozen

ASSORTED FRUIT TARTS

\$72.00 Per Dozen

Stations are for a one-hour service and must be ordered for the total number of guests in attendance.

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