



SETTINGS BY US, INSPIRED BY YOU.



BOSTON MARRIOTT COPLEY PLACE®

110 HUNTINGTON AVENUE, BOSTON, MA 02116

T 617.236.5800 F 617.424.9378

CopleyMarriott.com


MARRIOTT
BOSTON
COPLEY PLACE

LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE **BOSTON**
MARRIOTT COPLEY
PLACE. OUR EXPERTS
WILL GO ABOVE AND
BEYOND TO MAKE YOUR
VISION, YOUR **TASTES**,
YOUR **DREAMS** COME
TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER
THAT **EXCEEDS EVERY**
EXPECTATION.

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YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOS."

Boston Marriott Copley Place Hotel

2017 wedding package includes:

THE BAR

five hour top shelf open bar

THE MENU

selection of butler passed & stationary hot & cold hors d'oeuvres
one stationary display
chilled champagne toast
four course dinner
personalized wedding cake

THE TABLE

stylish chivari chairs for dinner and cocktails, choice of finishes
selection of charger plates
selection of floor length dinner & cocktail table linens
votive candles to accent your centerpieces
white glove service during cocktail hour & dinner
printed individual dinner menus

THE DECOR

ballroom up lighting package

AND MORE

complimentary self parking for each guest (after 5 pm, not overnight)
two night room block at a discounted rate
private photo suite with hors d'oeuvres and champagne
an overnight suite for the bride and groom
personalized tasting of selected menu for four guests
complimentary champagne & strawberries amenity for the bride & groom
two complimentary room upgrades for the parents of the bride & groom
complimentary limousine service to airport



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

cocktail hour

choose one culinary display

SEASONAL FRUIT & BERRIES

cut fresh fruits and seasonal berries, honey yogurt dipping sauce

MEDITERRANEAN TAPAS DISPLAY

garbanzo bean salad, cucumber tomato salad, olive assortment, sun dried tomato tapenade, spinach feta tapenade, quinoa tabouleh, marinated mushrooms, roasted garlic hummus, crostini, focaccia, grilled naan

SELECTION OF REGIONAL AND INTERNATIONAL ARTISAN CHEESES

French bread, crackers

ANTIPASTO

prosciutto, pecorino romano, grilled asparagus, Herbs de Provence salami, asiago, braised cipollini onions, nitrate free pepperoni, aged cheddar, grilled artichokes, tomato, olive & mozzarella salad, grissini sticks & focaccia

butler passed & stationary hors d'oeuvres

(total of six pieces per person)

CHOOSE FOUR:

hot

plump scallops rolled in bacon
buffalo chicken spring roll
sesame chicken
miniature cheeseburgers
casino shrimp
premium lump crab cake, remoulade sauce
porcini mushroom arancini
brie, raspberry and almond filo

cold

BLT bite with maple pepper bacon, cherry tomato, bibb lettuce
bleu cheese stuffed dates, crisp prosciutto
beet & goat cheese canapé
Individual vegetable crudités with ranch dip
shrimp, scallop ceviche spoons

five hour open bar

TOP SHELF SELECTION

Absolut
Tanqueray
Captain Morgan
Bacardi Superior
V.O.
Johnnie Walker Red
Jack Daniels
Maker's Mark Bourbon
1800 Silver Tequila

CALIFORNIA WINES

BV Century Cellars chardonnay, merlot, cabernet sauvignon
Meridian pinot grigio

BEER

Bud Lite
Stella Artois
Budweiser
local seasonal craft beer
Sam Adam's Lager
O'Doul's

assorted sodas and bottled mineral water

one bartender provided for each one hundred guests

cordials

Cordials may be added

please add \$8.00 per hour

Starbucks coffee liqueur
Amaretto
Kahlua
Bailey's Irish Cream
Courvoisier

dinner menu

appetizers & soup

(choose one)

short rib campanelle

roasted mushrooms, charred onions, red wine tomato sauce

mustard roasted cauliflower steak

garbanzo beans, red cabbage, roasted red pepper sauce

antipasto plate

prosciutto wrapped crisp breadsticks, seasonal melon, shaved pecorino, grilled artichoke heart

creamy lobster bisque

laced with brandy , buttery truffle crostini

champagne poached salmon

green pea puree, frisée and fennel salad, mandarin oranges

salad

(choose one)

seasonal greens

red wine poached pears, bleu cheese crumbles, candied pecans, balsamic vinaigrette

butter lettuce and baby spinach salad

cucumber, shredded carrot, creamy dill dressing

steakhouse salad

baby iceberg lettuce, crispy fried pancetta, red onion, bleu cheese dressing

entrées

herb marinated breast of chicken | \$180

risotto, seasonal vegetables, natural jus

seared petite filet mignon & roasted jumbo shrimp | \$197

parmesan risotto, seasonal vegetables, truffle butter sauce

petite filet mignon & Maine lobster tail | \$201

whipped potatoes, seasonal vegetables, red wine demi

pan seared filet mignon | \$190

grilled artichoke truffle risotto, seasonal vegetables

lemon brined breast of chicken | \$180

succotash, saffron rice, roasted tomato sauce

pan-seared sirloin of beef | \$186

potato hash, seasonal vegetable, demi glaze

garbanzo bean cakes | \$178

Israeli cous cous, haricot verts, pesto

seared Atlantic salmon | \$184

mushroom hash, asparagus onion slaw, lemon-thyme cream

dessert

personalized wedding cake is cut and served to each guest at the dinner table

HOTEL GALLERY





YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

DISTINCTIVE TOUCHES

REHEARSAL DINNERS

our premier location in the city make us an excellent choice for a wedding rehearsal dinner location. We have many private dining room options to choose from. let us assist you in planning a relaxing dinner in a beautifully appointed event space with views overlooking our “urban residential” neighborhood.

WEDDING CEREMONY

it would be hard to imagine a ceremony location more convenient and just steps away from your wedding reception. please ask our catering specialist for pricing and details.

BRUNCH

a fabulous way to end the festivities for guests staying overnight. enjoy a delightful array of freshly baked breakfast pastries, omelets, bloody marys, champagne and more. let us create a personalized brunch menu for you.

CHILDREN'S PACKAGE

complete children's menu for 12 and under, package price |\$82
children under 3 years old are complimentary.

VENDOR MEALS

match the wedding dinner menu |\$50

VEGETARIAN

far from being an afterthought, the vegetarian experience will rival your non-vegetarian entrée selections. we strive to impress your guests by featuring high quality special meals presented with flair. includes gluten-free and special meals for specific allergies.

MARRIOTT REWARDS

Earn, redeem and discover the benefits of Marriott Rewarding Points. How else can we thank you for allowing us to share in the most important day of your life?

IMPRESSIVE SURROUNDINGS

our downtown setting in Boston's back bay provides an exciting backdrop for those looking to stay overnight- plenty of attractions to entertain your out-of-town guests. this dynamic area of Boston gives your wedding a cosmopolitan feel. not to mention our beautifully appointed guestrooms and spectacular ballroom space. the Boston Marriott Copley Place Hotel is ideally located in Boston's back bay, central to world class shopping, restaurants, and seasonal activities. our hotel is easily accessible by car or rail, and is just a few miles from Logan international airport. enjoy both the prudential and Copley malls, an indoor walk from the hotel, or, the renowned Newbury street, home to a fine array of outdoor cafes, boutiques and spas.

ATTENTION TO DETAIL

you'll be able to relax knowing a staff of experienced professionals is following through on the details that are important to you. *no two weddings are alike.*

ADDITIONAL FEES

All fees are subject to change

All prices are subject to **7% state sales tax.**

Food and beverage prices are subject to a **15% service charge**, which is distributed in its entirety to wait staff and bartenders.

Food and beverage prices are subject to a **taxable 10% administrative fee**, which is not a tip, gratuity or service charge for any employee.

Audio Visual and room rental fees are subject to a **taxable 24% administrative fee**, which is not a tip, gratuity or service charge for any employee.

Unless a fee is specifically denoted as a “service charge”, it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations. These fees are retained by the hotel.



YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR “I DOs” IN THE PERFECT SETTING AT **BOSTON MARRIOTT COPLEY PLACE**. WHETHER A SIT-DOWN DINNER, COCKTAIL RECEPTION, OR PRIVATE DINING SPACE IN CHAMPIONS, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.

ENHANCEMENTS

ICE CARVINGS

crystal clear and sparkling in the soft glow of ambient lighting, as a centerpiece for the hors d'oeuvres, each guest table, or as pedestals on a martini bar, they remain a classic and timeless addition to your décor, starting at \$525.

MARTINI BAR

Add YOUR OWN signature cocktail. trendy, classic, and specialty drinks skillfully shaken, not stirred. Grey Goose, Belvedere, Bombay Sapphire can all play a role in your signature martini. complete with crystal ice carved bottle display to display bottles and lighting to set the mood. \$1400 set-up fee, \$7 per person additional

CHAMPAGNE BAR

stylish retro champagne cocktails featuring Chambord, pomegranate, Midori, and more. | \$8

INTERACTIVE CULINARY STATIONS DURING COCKTAIL HOUR

shrimp Caesar , focaccia croutons, romano cheese | \$15
New England cod cake, cabbage slaw. | \$15
seared Saku tuna, white bean cassoulet | \$18
peppercorn shredded chicken, coconut rice, cherry BBQ | \$15

VIENNESE DESSERT BUFFET

double chocolate éclairs, fresh fruit tartlets, chocolate dipped strawberries, birthday cake shooters, cheesecake lollipops, flourless chocolate cake bites, French macaroons, buttermilk panna cotta |\$17

CAPPUCCINO & ESPRESSO

served from gleaming samovars by friendly baristas. | \$14

RENTAL LINENS

allow our wedding designer to create the look for you. view samples that introduce your bridal color palate at each guest table. pricing varies.

COAT CHECKING SERVICE

seasonal service provided on a hosted basis. let us quote you a price.

LIGHTING

let our seasoned and creative lighting team transform the ordinary into extraordinary by creating a dramatic look with the addition of pin spots on each table, additional up lighting along the ballroom perimeter, or gobos on the dance floor. your wedding planner will be happy to get you started with a proposal.