

Weddings

By Battery Wharf Hotel



BATTERY WHARF HOTEL

BOSTON WATERFRONT



Say “I Do” with a Harbor View

The Battery Wharf Hotel is a Boston waterfront retreat with stunning Harbor views. Located in the historic North End of Boston, we are a perfect destination for your unforgettable wedding.

Our brand new Harborview ballroom features floor-to-ceiling windows and a private balcony overlooking Boston Harbor. Dance the night away with 150 of your closet family and friends in this waterfront oasis.

Our team of exceedingly skilled planners, hoteliers and culinary specialists will create an experience that will leave a lasting impression to cherish for a lifetime.

All Wedding Packages Include

- ❖ One complimentary dressing room on the day of the wedding
- ❖ Private wedding menu tasting for up to four guests
- ❖ Designated hotel wedding and catering specialist
- ❖ Complimentary wedding suite for the couple on your wedding night
- ❖ Discounted rates for your wedding room block
- ❖ Wedding suite the night before your wedding at the discounted wedding rate
- ❖ Exclusive wedding discounts with Exhale Spa
- ❖ Discounted parking rates for your guests

All packages are based on the weddings with a minimum of 100 guests. Candles used for weddings are to comply with the city of Boston fire code. *Room blocks rates are subject to hotel availability.

*Please speak with you wedding specialist for further details.



Ceremonies

Outside on the Harbor Walk



Ceremony rehearsal 1-2 days prior to the wedding, based on availability

Includes elegant chairs, back up space for inclement weather, all permits & fees

Ceremony Fee \$1,500

Inside the Skylight Atrium



Ceremony rehearsal 1-2 days prior to the wedding, based on availability

Includes elegant chairs

Ceremony Fee \$1,000

Packages

Classic Wedding Package

Cocktail Reception

One Hour of Open Bar Featuring our Premium Brand Liquors

One Stationary Display

Four Butler Passed Hors d'oeuvres

Dinner Reception

Chilled Prosecco Toast

House Red & White Wine Pour with Dinner (1 Glass per Guest)

Three Course Plated Wedding Dinner

Selection of Two Entrées, Plus a Vegetarian Option

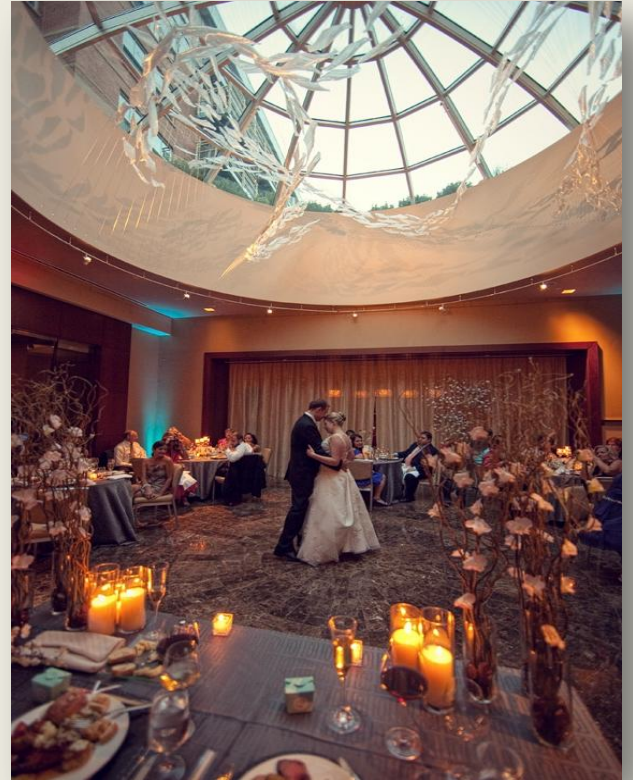
(Soup or Salad, Entrée & Dessert)

Customized Wedding Cake Served with a Chocolate Covered Strawberry

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea

Specialty House Linens, Chairs

House Charger Plates, Votive Candles



Harborview Wedding Package

Cocktail Reception

One Hour of Open Bar Featuring our Premium Brand Liquors

Two Stationary Displays

Six Butler Passed Hors d'oeuvres

Dinner Reception

Chilled Prosecco Toast

House Red & White Wine Pour with Dinner (2 Glasses per Guest)

Four Course Plated Wedding Dinner

Selection of Two Entrées, Plus a Vegetarian Option

(Appetizer, Salad or Soup, Entrée & Dessert)

Customized Wedding Cake, served with a Chocolate Covered Strawberry

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea

Upgraded Linens for your Dinner Tables, Cake Table,

Gift Table & Place Card Table

House Charger Plates

Votive Candles



Wharf Wedding Package

Cocktail Reception

One Hour of Open Bar Featuring our Premium Brand Liquors

Passed Signature Cocktails

Two Stationary Displays

Six Butler Passed Hors d'oeuvres

Station Dinner Reception

Chilled Prosecco Toast

House Red & White Wine Pour with Dinner (2 Glasses Per Guest)

Selection of, One Cold and Two Hot Small Plate Entrees

One Action Station and One Dessert Station

Customized Wedding Cake served with a Chocolate Covered Strawberry

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Upgraded Linens for your Dinner Tables, Cake Table,

Gift Table & Place Card Table

Votive Candles

*Actions Stations include House Gray Linens

Upgrades available upon request



Menu Selections

Classic Wedding Package: Please Select One Stationary Display

Harborview Wedding Package or Wharf Wedding Package:

Please Select Two Stationary Displays

Stationary Displays

Crisp Seasonal Vegetable Crudités ^{GF}

Assorted Seasonal Vegetables Presented with a Variety of Dipping Sauces

Mediterranean Board

Hummus, Tabbouleh, Baba Ghanoush, Marinated Olives, Feta Cheese, Rosemary Pita Chips

Artisanal Cheese Board

Vermont Cheddar Cheese, Buttermilk Blue Cheese, Fresh Goat Cheese, Fontina, Gruyere, Dried Fruit, Fig Jam, Baguette, Crackers

Antipasto Board

Assorted Cured & Spiced Meats, Marinated Olives, Italian Cheeses, Marinated Baby Artichokes, Marinated Mushrooms, Grilled Focaccia



Hors d'oeuvres

Classic Wedding Package: Please Select Four Hors d'oeuvres

Harborview Wedding or Wharf Wedding Package:

Please Select Six Hors d'oeuvres

Chilled - Passed

Truffle Goat Cheese, Rosemary Roasted Beet Relish, Demi Spoon ^{GF}

Basil Scented Bruschetta, Balsamic Reduction & Pecorino

Caprese Skewer, Bocconcini, Heirloom Cherry Tomato, Basil, Balsamic Glaze ^{GF}

Wild Mushroom, Truffle Mascarpone Tart

Smoked Salmon, Grainy Mustard Tzatziki, Parsnip Crisp ^{GF}

Aged Cheddar, Pear-Onion Compote, Crostini

Shaved Tenderloin, Caramelized Onion, Garlic Aioli Crostini

Upgrade 2 per person

* Rare Seared Tuna, Sesame Crusted, Pickled Ginger, Wasabi Aioli,

Demi Spoon ^{GF}

* Grilled Shrimp Highlighted by Tequila-Avocado Aioli ^{GF}

* Spicy Lobster Salad, Demi Spoon ^{GF}

* Scallop Crudo, Pickled Jalapeño, Olive Oil, Fennel Pollen, Demi Spoon ^{GF}



Hors d'oeuvres Continued

Hot - Passed

Spanakopita

Vegetarian Spring Roll, Spiced Plum Sauce ✓

Steamed Vegetable Potsticker, Soy Sauce

Thai Chicken Satay, Peanut Sauce

Coconut Crusted Chicken, Honey Mustard Sauce

Classic Bacon Wrapped Scallop ^{GF}

Mini Beef Wellington, Demi Glaze

Coconut Shrimp, Sweet & Sour Sauce

Malaysian Beef Satay, Sesame Ginger Aioli

Upgrade 2 per person

*Tempura Shrimp Skewer, Wasabi Aioli

*Lobster Arancini, Sumac Aioli

*Mini Lump Crab Cake, Citrus Aioli

*Kobe Beef Slider, Maple Ketchup



Plated Dinners

Classic Wedding Package: Please Select One Soup or Salad

Harborview Wedding Package: Please Select Two Soup, Salad or Appetizer

Soup

New England Clam Chowder, Smoked Bacon, Oyster Crackers

Wild Mushroom Bisque, Rosemary Crostini

Tuscan Minestrone

Watermelon Gazpacho, Avocado Crema

Salad

Baby Arugula Salad, Shaved Fennel, Parmesan Cheese, Lemon EVOO ^{GF}

Caesar Romaine, Focaccia Crouton, Parmesan, Creamy Caesar Dressing

Vine Ripe Tomato, Burrata, Balsamic Drizzle, Basil Oil

Mesclun Greens, Walnuts, Pears, Berkshire Bleu Cheese, Dijon & Maple Vinaigrette ^{GF}

Baby Spinach, Strawberries, Glazed Pecans, Red Onion, Goat Cheese, Raspberry Vinaigrette

Appetizer

Jumbo Shrimp Cocktail, Cocktail Sauce, Lemon ^{GF}

New England Crab Cake, Microgreens, Lemon Aioli

Wild Mushroom Ravioli, Truffle Cream, Heirloom Cherry, Pine Nuts

Beef Tataki, Micro Salad, Chimichurri ^{GF}

Lobster Ravioli, Saffron Cream



Entrées

All Plated Entrees are served with Freshly Baked Rolls and Sweet Cream Butter

Select Two

Predetermined Meal Selections and Guarantee Counts Due
Four Days Prior to Wedding

Fauna

Lemon Thyme Chicken Breast ^{GF}

Maple Glazed Brussel Sprouts, Truffle Mashed Potatoes, Chardonnay Thyme Jus

Classic 137 per person Harborview 164 per person

Tuscan Chicken ^{GF}

Spinach, Sundried Tomatoes, Goat Cheese, Heirloom Baby Carrots,
Wild Mushroom Chasseur Cream Sauce

Classic 137 per person Harborview 164 per person

Roasted Chicken Breast ^{GF}

Parsnip Puree, Broccolini, Roasted Red Bliss, Demi Glace

Classic 137 per person Harborview 164 per person

Braised Boneless Short Rib

Creamy Polenta, Braised Swiss Chard, Tri- Colored Baby Carrots, Red Wine Reduction

Classic 150 per person Harborview 177 per person

Grilled Beef Tenderloin ^{GF}

Whipped Purple Peruvian Potato, Haricot Verts, Merlot Jus

Classic 158 per person Harborview 185 per person

Grilled NY Strip ^{GF}

Herbed Truffle Butter, Sea Salted Roasted Fingerlings, Grilled Asparagus, Leek Hay

Classic 155 per person Harborview 182 per person

Entrées Continued

Sea

Halibut ^{GF}

Garlic Braised Swiss Chard, Roasted Purple Potato, Eggplant Caponata

Classic 156 per person Harborview 183 per person

Salmon

English Pea Risotto, Asparagus, Lemon Beurre Blanc

Classic 147 per person Harborview 174 per person

Grilled Native Swordfish ^{GF}

Squash & Basil Puree, Broccolini, Fingerling Potatoes

Classic 150 per person Harborview 177 per person

Flora

Wild Mushroom Ravioli

Sunflower Seeds, Truffle Cream Sauce, Heirloom Cherry Tomatoes

Classic 137 per person Harborview 164 per person

North End Gnocchi

Roasted Butternut Squash, Parmesan and Sage Pesto, Pine Nuts

Classic 137 per person Harborview 164 per person

Vegetable Stuffed Pepper ^{GF} ✓

Quinoa, Mushroom, Artichokes, Asparagus, Carrot & Ginger Puree, Balsamic Reduction

Classic 137 per person Harborview 164 per person

Duet

Petit Filet and Pan Seared Georges Banks Scallops ^{GF}

Garlic Whipped Potatoes, Haricot Verts, Beurre Blanc, Herb Demi Glace

Classic 186 per person Harborview 213 per person

Braised Boneless Short Rib and Grilled Prawns ^{GF}

Creamy Herbed Polenta Potato, Rainbow Swiss Chard, Charred Cipollini Jus

Classic 172 per person Harborview 199 per person

Petit Filet and Truffle Cream Lobster Tail

Truffle Risotto, Roasted Brussel Sprouts, Natural Mushroom Jus

Classic 189 per person Harborview 216 per person

Entrées Continued Dessert

Custom Wedding Cake Served with a Chocolate Covered Strawberry

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas



Children's Meal (12 & under)

Fresh Fruit Cup

Chicken Fingers & French Fries

Ice Cream Sundae

\$40 per person

Vendor Meal

Chef's Selection of Hot Entrée

\$55 per person



Action Stations

Wharf Wedding Package: Please Select One Action Station

Pasta Station (Select Three Options)

Cheese Tortellini in a Marinara, Basil & Garlic Sauce
Mushroom Ravioli with Prosciutto, Smoked Mozzarella in a Sage Cream Sauce
Cavatelli in a Classic Beef Bolognese
Rigatoni in a Corn, Tomato & Sausage Ragù
Roasted Red Pepper & Goat Cheese Ravioli in a Marinara Sauce
Requires a \$150.00 Chef Fee

Asian Street Food Station

Beef Satay & Chicken Satay served with Peanut Sauce
Chicken Steamed Dumplings & Pork Steamed Dumplings with Soy Ginger Sauce
Shrimp & Vegetable Steamed Dumplings with Soy Ginger Sauce
Sesame Noodles with Snow Peas & Carrots
Vietnamese Tofu & Shrimp Spring Rolls with Soy Sauce
Fortunes Cookies & Chop Sticks

Fiesta Station

Seasoned Fish Fillets, Carne Asada, Grilled Chicken
Flour Tortillas, Spanish Rice, Black Beans, Pico de Gallo, Guacamole,
Queso Fresco, Lettuce, Sliced Radishes, Cilantro, Jalapeno

Slider Station (Select Three Options)

Slow Cooked Beef Brisket In Barbecue Sauce
Kobe Beef with Sriracha Ketchup & Pepper Jack Cheese
Tenderloin Sliders with Bacon Onion Jam with a Port Wine Demi
Pulled Pork in Barbeque Sauce
Vegetable Burgers, Sriracha Aioli
Buffalo Chicken, Creamy Bleu Cheese Sauce
All Served on Brioche Buns with Sweet Potato Fries & House Made Chips
Upon Request \$150.00 Chef Fee

* Specialty Action Station

*Additional Charge

* New England Chilled Seafood Bar

Local Oysters on the Half Shell Mignonette, Lemon Wedges, Hot Sauce	60 per dozen
Poached Shrimp, Lemon Wedges, Cocktail Sauce	72 per dozen
Little Neck, Lemon Wedges, Cocktail Sauce	60 per dozen

Requires a \$150.00 Chef Fee

Battery Wharf Hotel Suggests the Raw Bar to Include the Following Pieces per Person: Three Poached Shrimp, One Little Neck, and Two Local Oysters

Chilled Options

Classic Caesar Salad, Herb Focaccia Croutons, Shaved Parmesan
Caprese Salad, Fresh Mozzarella, Tomatoes, Balsamic Reduction, Torn Basil
Tomato & Feta Salad, Cucumber, Kalamata Olives, Red Wine Vinaigrette
Shrimp, Orzo, Cherry Tomato, Sweet Pea, Creamy Lemon Dill Dressing
Rosemary Roasted Beet Salad, Goat Cheese, Hydro Lettuce,
Pickled Onions, Toasted Pistachios
Charred Brussel Sprouts, Caramelized Onions, Bacon Lardons,
Sherry Whole Grain Mustard Dressing
Roasted Root Vegetable, Baby Carrots, Parsnips, Purple Potatoes, Sweet Potatoes, Lemon Truffle Vinaigrette



Small Plate Action Stations

Entrées (Select Two)

\$150.00 Chef Fee Required Per Entrée

Hot Options

Served with Petite Brioche Rolls & Sweet Cream Butter

Petit Filet & Pan Seared Georges Banks Scallops

Roasted Fingerling Potato, Pearl Onion Jus

Coffee Rubbed Pork Tenderloin

Sweet Yam Puree, Roasted Brussels Sprouts, Apple Cider Reduction

Salmon Filet

Citrus Pine Nut Crust, Farro Risotto, Lemon Beurre Blanc

Grilled Mahi Mahi

Yucca Fries, Cilantro Parsley Sauce, Malt Vinegar, Onions

Bronzed Shrimp

Sundried Tomato, Parmesan Orzo, Garlic Lemon Beurre Blanc

Braised Beef Short Ribs

Creamy Mascarpone Polenta, Crispy Shallot, Truffle Tomato, Natural Jus

Wharf Price 239 per person

Charred Nantucket Scallops

Parsnip Puree, Shaved Fennel Slaw, Red Pepper Emulsion

New York Strip Loin

Salt Roasted Fingerling, Caramelized Onions, Cabernet Jus

Roasted Herb Tenderloin of Beef

Whipped Horseradish Potatoes, Tomato Onion Jam, Herb Demi

Wharf Price 259 per person

Dessert Station

Wharf Wedding Package: Please Select One

Classic

Fruit Tarts, Mini Cheesecakes, Flourless Decadent Cake, Assorted Cookies

North End

Mini Cannoli's, Tiramisu, Mini Éclairs & Italian Cookies

Dessert Enhancements

Whoopie Pies (Choose One Flavor)

7 each

Traditional Chocolate, Red Velvet, Seasonal

Dessert Bar

30 per person

Assortment of Mini Cannolis, Eclairs, Cheesecake Bites, Fruit Tarts, Italian Cookies, Tiramisu, Boston Crème Pies, Lemon Cake, & Chocolate Decadence

Crepe Station

20 per person

Fresh Berries, Nutella, Sliced Bananas, Fresh Whipped Cream

Beignet Station

20 per person

Served Warm, with Powdered Sugar, Chocolate Sauce, Caramel Sauce & Nutella

Warm Cinnamon Sugar Churros

17 per person

Spicy Chocolate Dipping Sauce

Make Your Own Sundae Bar

19 per person

Includes Vanilla & Chocolate Ice Cream, Chocolate Sauce, Fresh Berries, Chocolate Sprinkles, Fresh Whipped Cream

Sorbet & Ice Cream (Choose One)

14 per person

Sorbet Flavors: mango, Strawberry, Pear sorbet

Ice Cream Flavors: Vanilla, Chocolate, & Strawberry

Café Amalfi (Add \$150.00 Attendant Fee)

15 per person

Espresso Shots, Cappuccinos, Lattes Accompanied by Almond Biscotti, & Chocolate Covered Espresso Beans

Late Night Snacks

Flatbread Pizza 15 each
Choice of Traditional Margherita, Vegetable or Pepperoni

Sliders & Fries 16 each
Buffalo Chicken with Bleu Cheese Dressing
Ground Beef Sliders with Cheddar
Served with Sweet Potato Fries or House French Fries

Buffalo Chicken Tenders 50 per dozen
Served with Celery & Blue Cheese Dip

Gourmet Grilled Cheese & Fries 14 each
Aged Cheddar & Beefsteak Tomato on Sourdough Bread,
& Gouda & Caramelized Onion, on Honey Wheat Bread

Post Wedding Brunch 40 per person
(Minimum of 15 People)
Freshly Squeezed Orange, Grapefruit, Cranberry & Apple Juice
Seasonal Fruit, Melon & Berries
Cinnamon Swirl Brioche French Toast, Warm Maple Syrup
Assorted Breakfast Pastries, Breads, Sweet Butter, Fruit Preserves
Plain Bagels & Cream Cheese
Scrambled Eggs
Applewood Smoked Bacon, Turkey Bacon or Country Pork Sausage
Breakfast Potatoes with Fresh Chives & Caramelized Onions
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Tea

Continental Breakfast 35 per person
Assorted Juices
Seasonal Fruit, Melon & Berries
Assorted Cereals, Granola, 2% & Skim Milk
Individual Greek Yogurts
Bagels & Cream Cheese
Croissants, Sweet Butter, Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Tea

Prosecco, Da Lucca 45 per bottle

Mimosas 50 per bottle
*Includes One Bottle of Prosecco, Da Lucca & Orange Juice

Quick Bite 35 per person
Assorted Wrap Sandwiches
Condiments
Potato Chips, Cookies & Brownies
Sodas & Waters Charged per Consumption

Beverage Service

All Bar Packages Include Non-Alcoholic Beer, Mineral Waters & Soft Drinks

Deluxe Brand Liquors	Premium Brand Liquors	Signature Selection
<p>Liquor Svedka Vodka Tanqueray Gin Bacardi Rum Seagrams VO Whiskey Dewars White Label Whiskey Maker's Mark Bourbon Sauza Tequila</p>	<p>Liquor Tito's Vodka Bombay Gin Myers Rum Captain Morgan Rum Chivas Regal Scotch Canadian Club Cuervo Gold Tequila Kahlua Liqueur</p>	<p>Liquor Grey Goose Vodka Hendricks Gin Don Q Rum Gosling Black Seal Rum Glenlivet Scotch Crown Royal Whiskey Bulleit Bourbon Patron Silver Tequila Baileys Irish Cream</p>
<p>Wine Red Wine (House) White Wine (House) Da Lucca Prosecco</p>	<p>Wine Red Wine (House) White Wine (House) Da Lucca Prosecco</p>	<p>Wine Drumhieller Chardonnay Villa Maria Sauvignon Blanc Josh Cabernet Melini Chianti Finca la Linda Malbec Da Lucca Prosecco Champagne</p>
<p>Beer Budweiser, Bud Light, Sam Adams, Heineken Amstel, Corona</p>	<p>Beer Budweiser, Bud Light Sam Adams, Heineken Amstel, Corona Harpoon IPA Travelers Seasonal Downeast Hard Cider Whales Tale, Allagash Dogfish Head</p>	<p>Beer Budweiser, Bud Light Sam Adams, Heineken Amstel, Corona Harpoon IPA Travelers Seasonal Downeast Hard Cider Whales Tale, Allagash Dogfish Head</p>

* Additional specialty beverage options upon request. We require One Bartender per 75 guests.
 Hosted bars do not include tableside wine service during dinner.

Our Wine Selection

Bubbles

Da Lucca Prosecco, Italy | \$50

Roederer Estate Anderson Valley, CA | \$75

Perrier Jouet Grand Brut, France | \$115

Whites

Justin Sauvignon Blanc, CA | \$50

Saint M Riesling, OR | \$55

Drumhieller Chardonnay, CA | \$50

Villa Maria Sauvignon Blanc, New Zealand | \$55

LaCrema Chardonnay, CA | \$68

Benvolio Pinot Grigio, Italy | \$50

Pinot Grigio Santa Margherita, Italy | \$68

Reds

Josh Cabernet, CA | \$55

Cambria Pinot Noir, CA | \$60

Justin Cab, CA | \$70

Finca la Linda Malbec, AR | \$50

Campo Viejo, Rioja, Spain | \$50

Melini Chianti, Italy | \$55

Intrinsic Meritage, WA | \$70

Rosé

Gerard Bertrand Gris Blanc, France | \$50

Charles by Charles, CA | \$55

Whispering Angel, Chateau d' Esclans, France | \$68



Hosted Hourly Service

Priced Per Person	Deluxe	Premium	Signature	House Wine & Beer	House Wine Prosecco Craft Beer
One Hour	28.00	34.00	39.00	25.00	29.00
Two Hour	38.00	44.00	49.00	35.00	39.00
Three Hour	45.00	51.00	57.00	43.00	48.00
Four Hour	51.00	57.00	64.00	49.00	53.00

Hosted Consumption Bar Service

Beverages	Deluxe	Premium	Signature
Mixed Drinks	10.00	12.00	14.00
Cordials	15.00	15.00	15.00
Martinis	13.00	15.00	17.00
Domestic Beer	7.00	7.00	7.00
Imported Beer	8.00	8.00	8.00
Craft Beer	10.00	10.00	10.00
Champagne	10.00	15.00	15.00
Wine	9.00	9.00	12.00
Soft Drinks	6.00	6.00	6.00
Mineral Waters/Juice	7.00	7.00	7.00

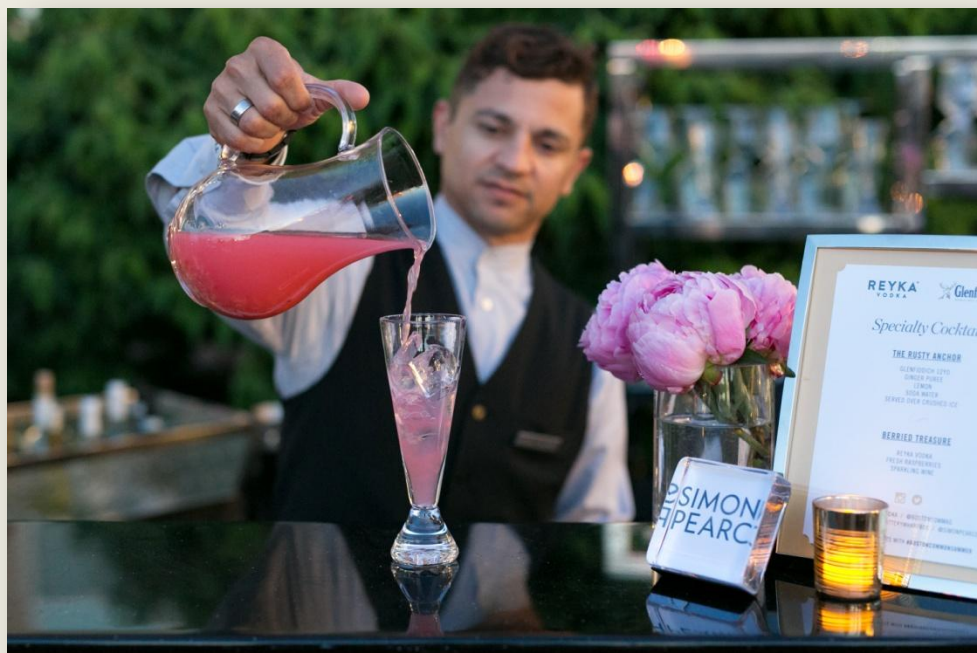
Cash Bar

Beverages	Cash Deluxe	Cash Premium	Cash Signature
Mixed Drinks	13.00	15.00	18.00
Cordials	20.00	20.00	20.00
Martinis	17.00	20.00	22.00
Domestic Beer	9.00	9.00	9.00
Imported Beer	10.00	10.00	10.00
Craft Beer	13.00	13.00	13.00
Champagne	13.00	20.00	20.00
Wine	12.00	12.00	15.00
Soft Drinks	8.00	8.00	8.00
Mineral Waters/Juice	9.00	9.00	9.00

*Cash bar prices include 15% Gratuity, 7% Taxable Administrative Charge & 7% Sales Tax

Additional Specialty Beverage Options & Cash Bar Available Upon Request.

We require One Bartender per 75 guests, at \$150 per Bartender.



Important Venue & Wedding Information

Food and Beverage Ⓞ = Gluten Free ✓ = Vegan

- All food and beverage must be provided by the Hotel, with the exception of wedding cakes.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has an allergy.
- Your Wedding Specialist and Executive Chef will be happy to work with you to design a custom menu.
- Tastings will be scheduled via your Wedding Specialist, and appointment times will be scheduled Monday - Thursday 11am-4pm.
- The Catering Department must be notified of the exact attendance of your event 4 days prior to the event. This number will be considered a guarantee, not subject to reduction. Billing will be based on this number or the actual number of guests serviced, whichever is greater.
- Your food and beverage minimum includes purchases from the catering menus, wine list, and bar sales. Food and beverage minimums do not include function room rental, service charge, sales tax, or parking charges.
- One Bartender is required for every 75 guests, at a rate of \$150 per Bartender.
- All food and beverage prices are based on current market value and are subject to change. Definite pricing will be confirmed 90 days prior to your event.
- The higher entrée price will prevail when offering a pre selected choice of entrée to guests. If you would prefer to offer guests a choice of entrée the evening of the wedding, an additional \$25 per person charge will apply, with a maximum of (2) main course selections.
- There is a \$4 per person cake cutting fee, for cakes not included in the package.

Children & Vendor Meals

- Special meals are available to be preordered for your younger guests at \$40 per child and vendors at \$55 per person.

Guest Rooms

- Gift bags for out-of-town guests can be placed in each guest room by Hotel staff. These bags may not include alcoholic beverages. There is a \$3 delivery fee per room.

Parking

- Valet parking is available at the Hotel. You may choose to host valet parking for your wedding, at a rate of \$31-39 per car, or to host overnight valet parking, at a rate of \$50 per car.

Information Continued

Outside Wedding Vendors

- A list of the hotel's preferred wedding vendors will be provided should you choose to utilize although certainly not required. Please provide your Wedding Specialist with the contact information for the wedding professionals you do intend to use.
- All outside vendors must be able to provide a certificate of insurance.

Ceremony and Reception

- \$2,000 Event Rental Fee for exclusive use of the Harborview, US Maritime Museum, Old North Skylight and Constitution Ballroom for a five hour wedding reception. \$1,500 Fee for Outside Ceremonies on the Harbor Walk. Overtime fees will be applied for events that exceed five (5) hours. Minimum extension of one (1) hour.

Audio Visual Equipment

- Personalize your wedding day with vibrant up-lighting for the cocktail hour and the dinner as well as pin spotting of the head table and your cake table. Ask your wedding specialist for more details and ideas to make your day even more memorable.

Labor Fees

- Chef Attendants for Chef Action Stations, \$150 each
- Additional Bartenders available at \$150 each for 5 hour reception.
- Coat Check Attendant, \$150 per 140 people for 5 hour reception

Service Fees and Taxes

- A mandatory 15% Gratuity, an 8% Taxable Administrative Fee, 8% Taxable Event Fee and applicable State and Local Sales Tax (currently 7%) will be added to all Food and Beverage charges.
- Room Rental and Audio/Visual charges require applicable state taxes. These service charges are taxable according to your State sales tax regulation.

Payment Policies

- A nonrefundable deposit of 25% of the food and beverage minimum is required to confirm your wedding date with Battery Wharf Hotel. Deposits may be made by credit card or check.
- Full pre-payment of all estimated charges is due 10 business days prior to your event.

Vendors We Love

Planner

EFD Creative <https://www.efdcreative-events.com>
Urban Soiree www.urbansoireeboston.com
JNG Event Consulting <https://www.jngeventconsulting.com>

Justice of the Peace

Elizabeth Gemelli www.jpliz.com

Band/DJ/Entertainment

Entertainment Specialists <http://www.entertainmentspecialists.com>
Groove Events <http://www.grooveevents.us>
C Zone Entertainment www.czonemusic.com
Siagel Productions www.siagelproductions.com
Gilded Harps www.gildedharps.com

Florist

Jeri Solomon Floral Design <https://www.jerifloraldesign.com>
Floral Lab <https://www.florallab.com>
Karla Cassidy Designs <http://www.karlacassidydesigns.com>
Luminere Lauren www.luminerelauren.com
Mimosa Floral Design <http://www.mimosafloral.com>

Photographer

Studio B Photographers <http://www.studiobphotographers.com>
Person & Killian <https://personkillian.com>
Zev Fisher <http://www.zevfisher.com>

Videographer

Generations Cinemastories www.generationscinemastories.com

Production

Light Magic Event Photography www.light-magic.com
Groove Events <http://www.grooveevents.us>

Vendors We Love Continued

Rentals

Peak Events www.peakeventservices.com

Distinctive Décor Rentals <http://www.distinctivedecorrentals.com>

Reserve Modern Event Rental <http://reservemoderneventrental.com>

Beauty / Health / Spa

Exhale Spa <https://www.exhalespa.com/spa>

Make Up / Hair

Traveling Beauty <https://www.travelingbeautytovou.com>

Demiche Beaute <https://www.Demiche.com>

Cake / Bakery

Konditor Meister www.konditormeister.com

Montillio's <http://montilios.com>

Transportation

LTI Worldwide Limousine <http://www.ltilimo.com>

Christopher Limousine <https://www.christopherlimousine.com>

