



MANDARIN ORIENTAL  
BOSTON



**Micro Weddings by Mandarin Oriental, Boston**

*Distinctive. Stylish. Enchanting. Memorable.*



## **Micro-Wedding Package**

Available for 25 or Fewer Guests

Mandarin Oriental, Boston recently unveiled redesigned event facilities conceived by award-winning Champalimaud Design. The 10,000 square feet of newly refreshed spaces have been designed as ornate jewel boxes and are bathed in opulent neutral tones with complementary accents, giving each room its own personality while serving as a transformable canvas for a variety of events.

## **Weddings by MO Benefits**

Wedding Specialist to Facilitate Planning Process

Complimentary Suite for the Bride and Groom on their Wedding Night

Preferred Guestroom Rates for Family and Friends

Bridal Suite and Groom Suite for Wedding Day Preparation

Exclusive Use of Event Floor ~ Only Event on the Day

Exclusive Use of Private Roof Deck for Bride and Groom Photographs Overlooking the City Skyline

Waived Room Rental

Discounted Ceremony Fee ~ USD 500 (Indoor); or USD 2,000 (Outdoor)

Complimentary Menu Tasting for up to Two Guests (with USD 3,000 Minimum)

Intention Setting Session with Spa Specialist (with USD 3,000 Minimum)



## **Micro Wedding Package Menu**

### **Pre-Set Hors D'Oeuvres**

*Choice of Two*

Fresh Mozzarella, Cherry Tomato, Olive, Basil Aioli  
Corn, Black Bean and Avocado Taco, Baby Cilantro  
Brioche Toast, Whipped Goat Cheese, Dried Cranberries, Toasted Walnuts  
Roasted Butternut Squash Crostini, Burrata Cheese, Toasted Pumpkin Seeds

or

Hors d'oeuvres can be replaced with elaborate individual cheese plates.

### **First Course**

*Choice of One*

Artisan Greens Bouquet, Cucumber Ribbon, Baby Tomatoes, Whipped Goat Cheese,  
White Balsamic Vinaigrette  
Roasted Baby Beet, Artisan Greens, Burrata Cheese, Candied Pecans, Aged Balsamic  
Heirloom Tomato Salad, Arugula and Frisee, Burrata Cheese, Garlic Herb Crostini  
Grilled and Chilled Asparagus Salad, Manchego and Lemon Aioli, Crispy Poached Egg

### **Pre-Determined Entrée Course**

*Choice of Two*

Garlic and Herb Grilled Chicken Breast  
Lemon and Pea Risotto, Shaved Fennel Salad, Balsamic Reduction

Braised Beef Short Rib

Garlic and Herb Toasted Orzo, Heirloom Baby Carrots, Haricot Vert, Red Wine Jus

Grilled Beef Tenderloin

Truffle Smashed Potatoes, Asparagus, Red Onion Jam, Onion Strings Bordelaise Sauce

Potato Crusted Halibut

Lobster Butter, Asparagus and Heirloom Carrot Ragout

Baked Local Cod

Parsley Lemon Crumbs, Roasted Baby Vegetables, Gnocchi, Tomato Saffron Butter

**Vegetarian Options Available Upon Request**  
**Wedding Cake Prepared by Executive Pastry Chef**

All food and beverage items are subject to a 16.5% service charge, 7% administrative fee and 7% sales tax.



## **Micro Wedding Package Inclusions**

### **Complimentary Décor**

Parque Dance Floor

Custom Designed Dinner Linen ~ Choice of Bamboo or Ivory

Frette Ivory Napkins

Gold Chargers

Five Votive Candles per Dinner Table

### **Beverages**

Five Hour Open Gold Brand Bar Package

Sparkling Wine Toast

Wine Service with Dinner

Signature Cocktail

Tray Passed Beverages During Cocktail Hour

**Priced at USD 250 per Guest**