



HOTEL 1620 PLYMOUTH HARBOR

2022-2023 Wedding Packages

Our Wedding packages include ~

Five Hour Event Time

Variety of Hosted Bars

Floor Length Linens & Linen Napkins

Hotel Wedding Consultant

Wedding Captain

Wedding Cake & Cake Cutting Service

Guest Table Centerpieces with Votive Candles

Cocktail Hour & Passed Hors D' Oeuvres

Chilled Champagne Toast

Complimentary Dressing Room for Bridal Party

Overnight Accommodations for Wedding Couple

Complimentary Ceremony Rehearsal

Complimentary Tasting

The Regency Package

*Four Hours Hosted Bar with Call Brands
Two selections of Passed Hors d'oeuvres during Cocktail Hour*

One Salad selection
Two Entrée selections
\$109 per guest

Any Filet of Beef Entrée is an additional charge of \$6 per guest

The Mayflower Package

*Four Hours Hosted Bar with Premium Brands
Three Selections of Passed Hors d'oeuvres & Cheese Board Display during Cocktail Hour*

Appetizer or Soup Course
One Salad selection
Three Entrée selections
\$125 per guest

The 1620 Package

*Four Hour Hosted Bar with Premium Brands
Four Selections of Passed Hors d'oeuvres & Cheese Board Display during Cocktail Hour*

Appetizer or Soup Course
One Salad selection
Three Entrée selections
Floral centerpiece for each guest table by House Florists
Wine poured during Dinner
Two-night complimentary stay for wedding couple
\$140 per guest

\$10 Discount per person on Thursday and Sunday for all Wedding Reception Packages



*All package pricing and food outside of the package pricing is subject to
22% facility fee and 7% MA State Sales Tax.*

*The facility fee is not a tip, gratuity or service charge for wait staff, service employees
or service bartenders who work the banquet event.*

*The wait staff service employee or service bartenders who work banquet events
receive hourly wages in excess of minimum wage.*

Hot Hors d'oeuvres

Units of 50 Pieces

- Chicken Buffalo Blossom with Blue Cheese \$160
- Coconut Chicken with Sweet & Sour Sauce \$160
- Chicken Empanada \$160
- Beef Teriyaki \$170
- Steak & Cheese Spring Rolls \$160
- Pomodoros-style Meatballs \$130
- Mini Beef Wellington \$185
- Pork Pot Stickers \$160
- Spanakopita \$135
- Gorgonzola & Spinach Mushroom \$135
- Mushroom Vol-au-Vent \$140
- Smoked Gouda Arancini Rice Ball \$135
- Vegetable Spring Rolls \$135
- Mini Crab Cake \$180
- Shrimp Bacon Wraps \$185
- Scallops Bacon Wraps \$185
- Crab Rangoon \$175
- Tomato Basil Shooters with Grilled Cheese Triangle \$160

Cold Hors d'oeuvres

Units of 50 Pieces

- Chilled Gazpacho Shooter with Shrimp Garnish \$200
- Chilled Avocado & Cucumber Shooters \$150
- Vichyssoise - Cold Potato Soup Shooter \$150
- Smoked Salmon Twirl with Dill Cream Cheese on Toast Point \$200

Cold Displays

Displays ~ 50 guest minimum

Bruschetta Station ~ \$8 per guest

Grilled Baguettes served with Garlic Roma Tomatoes, Olive Tapenade, Eggplant Caponata, Flavored Virgin Olive Oils and an array of Imported Olives from Italy

Cheese Board ~ \$8 per guest

Imported & Domestic Cheeses presented with assorted Crackers, French Bread Toast Points with Grape Garnish

Crudité ~ \$6 per guest

Fresh Crisp Vegetables with Hummus & Ranch Dip

Fresh Sliced Seasonal Fruit Platter ~ \$8 per guest

Seasonal Fruit served with Berries and Yogurt Dipping Sauce

Asparagus or Fresh Melon with Prosciutto di Parma ~ Wrap \$4 per guest

Charcuterie Platter ~ \$11 per guest

Including Smoked and Cured Meats, Cheeses and Flavored Spreads, with Pickled Vegetables and assorted Sliced Breads and Crackers

Mediterranean Nights Station ~ \$10 per guest

Grilled Flat Bread & Pita Chips with Hummus, Tabbouleh and Baba Ganoush served with Flavored Oils and Imported Olives

Make-Your-Own Shellfish Displays ~ Market Price per 50 pieces

Chilled Clams on the Half Shell

Chilled Oysters on the Half Shell

Iced Gulf Shrimp

Specialty Orders of Duxbury Oysters & Clams



Wedding Package Selections

First Course

select one

Fresh Melon Prosciutto Wrap
Cheese Tortellini with Alfredo Sauce
Plymouth Stuffed Quahogs
New England Clam Chowder
Tomato Basil Soup
Italian Wedding Soup

Salad Course

select one

Chopped Vegetable Salad with Arcadian Salad Greens & Citrus Balsamic Vinaigrette
Field Greens Salad with Assorted Dressings
Caesar Salad with Shaved Parmesan Cheese
Mandarin Orange with Endive, Arugula and Toasted Walnuts dressed with Champagne Vinaigrette

Main Entrée Selections

Prime Rib of Beef
Slow Roasted Rib with Rosemary Au Jus
Filet Mignon
served Medium Rare, accompanied with Diane Demi-Glace
Boneless Pork Loin Chops
Grilled and served with Caramelized Apples and Calvados
Chicken Mayflower
Cornbread Stuffed Chicken, Cranberry Glaze finished with Supreme Sauce
Herb-Roasted Statler Chicken a la King
Chicken Saltimbocca
Chicken Breast with Prosciutto and Provolone finished with Marsala Wine Sage Sauce
Grilled Salmon Fillet
with Citrus Buerre Blanc
Boston Baked Haddock
encrusted with Buttery Ritz Cracker Crumbs
Broiled Shrimp and Scallops
served over Rice Pilaf with Garlic Butter

Wedding Package Selections (continued)

Vegetarian

Roasted Portabella Mushroom with Buffalo Mozzarella Spinach and Sun-Dried Tomatoes

Vegan Roasted Butternut Squash with Black Beans & Cilantro over a bed of Rice Pilaf

Vegan Roasted Vegetable Ravioli with Marinara Sauce

Combination Entrées

Petit Filet Mignon and Jumbo Baked Stuffed Shrimp Glazed with Bernaise Sauce

Boneless Breast of Chicken and Jumbo Baked Stuffed Shrimp Glazed with Marsala Sauce

Baked Chicken Breast with Lobster Cream Sauce & Crab Cakes

All Entrées are served with Rolls and Freshly Brewed Coffees and Assorted Teas



*Prices are subject to change until contract is signed and deposit received.
Package prices will be guaranteed upon receipt of signed contract and initial deposit.*

Wedding Buffet Package

\$99 per guest

One Hour Hosted Bar • Two Selections of Passed Hors d'oeuvres
Buffets are served with Chef's selection of Starch, Seasonal Vegetable, Dessert and Coffee Station

Bread Basket

A selection of Artisanal Breads, Mini Corn Muffins, Baked Focaccia with Olive Oils and Butter

Soup - *select one*

New England Clam Chowder • Tomato Basil • Italian Wedding Soup

Salads - *select two*

Classic Caesar Salad - Hearts of Romaine with Creamy Caesar Dressing to the side

Mixed Field Greens with Balsamic Vinaigrette

Mandarin Orange with Endive, Arugula, Toasted Walnuts and Champagne Vinaigrette

Chilled Pasta Primavera with Rigatoni and Basil Pesto Sauce

Main Entrées - *select three*

Beef

Beef Tenderloin Tips with Bourbon Mushroom Sauce

Pork Loin Stuffed with Spinach, Mozzarella, Apples, Garlic and Calvados Au Jus

Grilled Beef Strip Loin with Chimichurri Sauce

Poultry

Chicken Mayflower

Cornbread Stuffed Chicken, Cranberry Glaze and Supreme Sauce

Chicken Saltimbocca

Chicken Breast with Prosciutto and Provolone finished with Marsala Wine Sage Sauce

Lemon Chicken with White Wine and Caper Sauce

Seafood

Boston Baked Haddock

Encrusted with Buttery Ritz Cracker Crumbs

Grilled Salmon with Citrus Buerre Blanc

Shrimp Scampi with Rice Pilaf

Vegetarian

Roasted Portabella Mushroom with Buffalo Mozzarella Spinach and Sun-Dried Tomatoes

Vegan Roasted Butternut Squash with Black Beans & Cilantro over a bed of Rice Pilaf

Vegan Roasted Vegetable Ravioli with Marinara Sauce

Add an Action Stations

Pasta Action Station

\$12 per guest

Tri-colored Tortellini with Basil Cream Sauce

Primavera with Lemon Parmesan Sauce

Rigatoni with Marinara Sauce, Tomatoes & Pancetta

Carving Action Station*

Roast Turkey with Giblet Gravy \$225 serves 25

Ancho Chili Rubbed Pork with Sun-Dried Cherry BBQ Sauce \$225 serves 25
(can be made without spice)

Baked Ham with Pineapple Glaze \$200 serves 25

Roast Strip Loin of Beef with Bernaise Sauce \$375 serves 25

Prime Rib of Beef with Au Jus \$525 serves 35

**Servings on Carving Stations are approximate
\$100 Attendant Fee*

Potato Bar ~ Mashed & Baked

\$6 per guest

Bacon Bits • Cheese • Chopped Chives

Sour Cream & Whipped Butter

Wedding Cake

Our House Wedding Cakes are provided by Konditor Meister or Montilio's Baking Co.



Wedding Station Package

\$99 per guest

One Hour Hosted Bar

Passed Hot Hors d'oeuvres for one hour ~ select three

Crudit  with Hummus & Ranch Dip

Displays and Action Stations have one hour serve time

~ Wedding Cake is not included in station package ~

Bruschetta Display

Grilled Toast Points served with Garlic Roma Tomatoes, Olive Tapenade, Eggplant Caponata, Flavored Virgin Olive Oils and an array of Imported Olives from Italy

Pasta Station

Tri-colored Tortellini with Basil Cream Sauce

Primavera with Lemon Parmesan Sauce

Rigatoni with Marinara Sauce, Tomatoes & Pancetta

Carving Station

select one

Carving items served with Silver Dollar Rolls and respective condiments

Slow-roasted Prime Rib of Beef \$5 per guest additional charge
with Aus Jus or Creamy Horseradish Sauce

Roast Strip Loin of Beef with Chimichurri Sauce \$2 per guest additional charge

Herb-brined Roasted Turkey
with Giblet Gravy and Cranberry Sauce

Ancho Chili-Rubbed Pork Loin
with Sun-Dried Cherry BBQ Sauce

Baked Ham with Honey Ginger Glaze

Dessert Station

Assorted Mini Desserts to include:

Mini  clairs

Chocolate-dipped Strawberries

Mini Assorted Mousses with Toppings

Bite Size Cookies and Brownies

~ Wedding Cake is not included ~

Brunch Package Buffet Style

\$75 per guest

50 guest minimum

Available from 10:00am - 3:00pm

1.5 hour food service only

Four-hour room availability

Beverages

Assorted Juice Bar

International Cheese & Crudit  Display

Coffee Bar with Regular, Decaffeinated Coffee and Assorted Teas

Bloody Mary and Mimosa Bar

After 10:00am

Loaded Bloody Mary's: Vodka and Spicy Mix with Celery & Olives

Simple Mimosas: Champagne with Orange Juice with Strawberry Garnish

Full Private Bar is available ~ inquire with hotel for costs

Breakfast Selections

Fresh Muffins & Pastries

Sliced Fruit Platters

Eggs Benedict ~ Canadian Bacon or Florentine finished with Hollandaise Sauce

Scrambled Eggs with Chives and Cheese or Plain Scrambled if preferred

Red Bliss Potatoes with Caramelized Onion

Texas-style French Toast with warm Maple Syrup

Maple Smoked Bacon & Country-style Sausage

Salad Bar

Mixed Field Greens and Toppings dressed with our House Green Goddess Dressing

Main Entr es

select one

Two selections for additional \$5 per guest

Main Entr es are accompanied with the Chef's selection of Seasonal Vegetable and Starch

Sliced Grilled Flank Steak with Wild Mushroom Demi-Glace

Baked Lemon Chicken with Capers

Chicken Marsala ~ Chicken Cutlets with Marsala Wine, Shallots & Mushrooms

Boston Baked Scrod with Buttery Ritz Cracker Crumbs

Saut  Farm-raised Salmon with Citrus Beurre Blanc

Action Station

select one

Omelet Station

Cheeses: Cheddar, Gruyere Cheese

Vegetables: Sautéed Mushrooms, Bell Peppers, Tomatoes, Caramelized Onions and Fresh Herbs

Meats: Diced Ham or Crisp Bacon

Pasta Station

Tri-colored Tortellini with Basil Cream Sauce

Primavera with Lemon Parmesan Sauce

Rigatoni with Marinara Sauce, Tomatoes & Pancetta

Carving Board

Roasted Tom Turkey with Cranberry Sauce and Giblet Gravy

Honey Glazed Ham

Herb-crusted Prime Rib with Au Jus for additional \$5 per guest

Cold Poached Salmon with Dill Sauce additional \$3 per guest

Chefs Dessert Table

Bite Size Cookies & Brownie Platters

Serve with Wedding Cake

Enhancements

50 guest minimum

Viennese Dessert Table

\$16 per guest

Variety of French Pastries, Chocolate-covered Strawberries, Sliced Fruits with Fresh Berries, Tortes, Petit Fours and Freshly Brewed Coffees & Assorted Teas

Deluxe Coffee Station

\$6 per guest

Freshly Brewed Gourmet Coffees and Assorted Herbal Teas with Orange and Lemon Zests, Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Mint Sticks and Assorted Flavors

Sweet Treats

\$8 per guest

Platters of Chocolate-dipped Fruit, Pretzel Rods and Marshmallows

Assorted Donuts Platter

Assorted Dessert Bars

Late Night Snack Stations

*50 guest minimum
Available until 10:00pm
\$12 per guest*

Potato Skin Station

Russet Cheesy Skins with Scallions or Chives, Bacon or Pepperoni Slices
Sweet Potato Skins with Honey Cream Cheese, Mini Marshmallows and Cinnamon Sugar Pecans

Taco Nacho Station

Hard Taco Shells & Chips with Shredded Chicken, Lettuce, Diced Onion, Olives, Tomato,
Sour Cream, Salsa, Guacamole and Melted Cheese Sauce

Slider Station

Beef and Chicken Sliders with "fix-ins" Onion, Lettuce Tomato & Pickles and Potato Chips

Egg Sandwich Station

Scrambled Egg & Cheese in a Buttery Croissant
Fried Eggs & Sausage on an English Muffin

Adult Mac 'n' Cheese Station

Chef's house made Mac 'n' Cheese with Bacon and Scallion Toppings

Assorted Personal Pizzas