



Your dream wedding begins now.


Hilton Boston/Woburn
2 Forbes Road | Woburn, MA 01801 | 781.932.0999 | BostonWoburn.Hilton.com



Thank you

Thank you for thinking of the Hilton Boston/Woburn. We are delighted for the possibility to host your special day. Our team of professionals are committed to creating your special wedding just as you dreamed!

Please Contact the Sales and Catering Department for Details:
781.904.0643 or chelsea.henderson@hilton.com
781.904.0645 or anthony.cefalu@hilton.com



Emerald Wedding Package

International and domestic cheeses with crackers and baguettes
Choice of (4) passed hors d'oeuvres
Champagne toast for all guests
Freshly brewed coffee, decaffeinated coffee, and assorted teas (served with wedding cake)
Complimentary cake cutting
Mirror with 3 votive candles centerpiece for guest and head tables
Reception room/photo room for wedding party

5 Hour Reception

1 hour cocktail reception in the grand foyer
4 hour dinner and dancing in the grand ballroom
Complimentary menu tasting for up to (2)
Complimentary guest room for bride and groom on wedding night



A service charge of 15% of the total food and beverage revenue, administrative fee of 12% of the total food and beverage revenue, and applicable 7 % taxes will be added to your final bill.

Sapphire Wedding Package

International and domestic cheeses with crackers and baguettes
Fresh vegetables with dipping sauces
Choice of (6) passed hors d'oeuvres
(1) hour of open bar serving silver brands
Champagne toast for all guests
Freshly brewed coffee, decaffeinated coffee, and assorted teas (served with wedding cake)
Complimentary cake cutting
Specialty chair covers
Mirror with 3 votive candles centerpiece for guest and head tables
Reception room/photo room for wedding party

5 Hour Reception

1 hour cocktail reception in the grand foyer
4 hour dinner and dancing in the grand ballroom
Complimentary menu tasting for up to (4)
Complimentary guest room for bride and groom on wedding night
Complimentary overnight stay with breakfast on 1st anniversary



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Diamond Wedding Package

International and domestic cheeses with crackers and baguettes
Fresh vegetables with dipping sauces
Choice of (8) passed hors d'oeuvres
(1) hour of open bar serving silver brands
Champagne toast for all guests
Freshly brewed coffee, decaffeinated coffee, and assorted teas (served with wedding cake)
Gourmet wedding cake from montillio's bakery with complimentary cake cutting
Classic chiavari chairs
Mirror with 3 votive candles centerpiece for guest and head tables
Classic floral centerpieces
Reception room/photo room for wedding party

5 Hour Reception

1 hour cocktail reception in the grand foyer
4 hour dinner and dancing in the grand ballroom
Complimentary menu tasting for up to (4)
Complimentary guest room for bride and groom on wedding night
Complimentary overnight stay with breakfast on 1st anniversary



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Emerald, Sapphire, and Diamond Selections



PASSED HORS D'OEUVRES

Beef

Beef teriyaki
Beef empanadas
Mini beef wellington

Chicken

Sesame chicken
Chicken satay
Coconut chicken
Chicken teriyaki
Chicken and pineapple kabobs
Maple pecan chicken
Chicken thai spring rolls

Seafood

Scallops wrapped in bacon
Crab rangoon
Mini crab cakes

Vegetarian

Spanakopita
California spring rolls
Portobello puffs
Brie and raspberry phyllo
Bruschetta pomodoro
Stuffed mushrooms

STATION ENHANCEMENTS

Antipasti | Additional \$5.00 per person

Crisp lettuce
Prosciutto
Genoa salami
Aged provolone cheese
Roasted red peppers
Marinated artichokes
Marinated mushrooms
Pepperoncini and olives
Served with crostini and Italian breads
Red wine vinegar and extra virgin olive oil

Grilled Balsamic Vegetables

Additional \$3.00 per person

White and green asparagus
Eggplant
Zucchini
Portobello mushrooms
Artichoke hearts
Roasted marinated peppers
Squash and onion
Drizzled with balsamic vinaigrette



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Emerald, Sapphire, and Diamond Selections Cont.



SALAD | CHOOSE ONE

Served with assorted rolls and whipped butter

Traditional Caesar Salad

Parmesan and garlic croutons
Creamy caesar dressing

Country Garden Salad

Shaved carrots
Sliced cucumber and tomato
Choice of dressings

Strawberry Fields Salad

Field greens
Candied pecans
Fresh strawberries
Gorgonzola cheese

Caprese Tower

Beefsteak tomatoes
Fresh mozzarella
Basil chiffonade
Aged balsamic

INTERMEZZO

Fresh fruit sorbet
Lemon or raspberry

PASTA | CHOOSE ONE

Additional \$5.95 per person

Pastas

Penne
Farfalle
Fusilli
Tri-color tortellini
Cheese ravioli

Sauces

Vodka cream sauce
Fresh tomato and basil
Alfredo
Basil pine nut pesto



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Emerald, Sapphire, and Diamond Selections Cont.



ENTRÉES | CHOOSE THREE

Chicken Calvados

Boneless Breast of Chicken with Apple Bread Stuffing and Balsamic Glaze

\$68 Emerald, \$88 Sapphire, \$108 Diamond

Chicken Almondine

Almond Crusted Chicken Breast with a Citrus Beurre Blanc

\$68 Emerald, \$88 Sapphire, \$108 Diamond

Chicken Piccata

Chicken Breast Seasoned and Seared, Lemon Beurre Blanc

\$68 Emerald, \$88 Sapphire, \$108 Diamond

Parmesan Crusted Chicken

Boneless Chicken Breast Baked with Parmesan, Panko and Braised Red Onion

\$68 Emerald, \$88 Sapphire, \$108 Diamond

Maple Almond Crusted Salmon

With Dijon Cream

\$74 Emerald, \$92 Sapphire, \$112 Diamond

Grilled Mahi Mahi

With Mango Salsa

\$74 Emerald, \$92 Sapphire, \$112 Diamond

North Atlantic Halibut

With Meyer Lemon Beurre Blanc

\$80 Emerald, \$96 Sapphire, \$112 Diamond

Sliced New York Strip Sirloin

With Sautéed Mushroom and Port Wine Reduction

\$86 Emerald, \$105 Sapphire, \$127 Diamond

Sliced Roasted Tenderloin with Merlot

With Enhanced Demi-Glaze

\$90 Emerald, \$108 Sapphire, \$133 Diamond

Sliced Tenderloin and Stuffed Shrimp

With Bordelaise Sauce

\$95 Emerald, \$109 Sapphire, \$138 Diamond

VEGETARIAN ENTRÉES

Penne Primavera

With Roasted Seasonal Vegetables

Choice of Marinara, Alfredo Sauce, Or Garlic-Infused Olive Oil

\$60 Emerald, \$78 Sapphire, \$98 Diamond

Wild Mushroom Ravioli

With Spinach Cream Sauce and Pine Nuts

\$62 Emerald, \$76 Sapphire, \$99 Diamond

VENDOR ENTRÉES

Chef's Choice of Chicken or Vegetarian Entrée

\$40 per person

CHILDREN ENTRÉES

For Ages (2 - 12)

All Entrées Served with Fruit Cup, Vegetable and Ice Cream Sundae

Chicken Fingers and French Fries

Ziti with Sauce or Butter

\$30 per person



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Ruby Wedding Package

Choice of emerald, sapphire, or diamond package with buffet dinner option.

\$90 Emerald, \$105 Sapphire, \$130 Diamond

SALAD | CHOOSE ONE

Served assorted rolls with whipped butter.

Traditional Caesar Salad

Parmesan and garlic croutons
Creamy caesar dressing

Country Garden Salad

Shaved carrots
Sliced cucumber and tomato
Choice of dressings
Strawberry Fields

PASTA SELECTION | CHOOSE ONE

Baked Stuffed Shells

Served with marinara sauce

Penne Pasta Primavera

Wild Mushroom Ravioli

Spinach cream sauce
Pine nuts

STARCH | CHOOSE ONE

Rice pilaf
Wild mushroom risotto
Oven roasted red potatoes
Garlic mashed potatoes
Parsley potatoes

ENTRÉES | CHOOSE THREE

Roast Prime Rib of Beef

Served with Natural Au Jus

Carved to order available upon request with chef attendant fee.

Sliced Roast Strip Loin of Beef

Natural au jus or bordelaise sauce

Grilled Chicken Breast Marsala

Bone-in Chicken Picatta with Lemon Caper Sauce

Filet of North Atlantic Salmon

Served with lemon and dill butter

Cod Picatta with Lemon Caper Sauce

VEGETABLE | CHOOSE ONE

Green bean almandine
Snow or snap peas and baby carrots
Asparagus spears
California medley
Zucchini with red peppers
Summer squash with basil
Broccoli lyonnaise
Mixed garden vegetables
Ratatouille



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Package Enhancements



On-site ceremony.....	\$1,000.00*
White chair covers.....	\$7.50 per chair*
Chavari chairs.....	\$10.50 per chair*
Specific colors available upon request	
Floral centerpieces.....	\$6.00 per person*
Montilio's gourmet cake.....	\$5.00 per person*
House red and white wine service with dinner.....	\$9.00 per person*

*Estimated pricing, contact for more details

HOSTED OPEN BAR

1st hour.....	\$18.00 per person**
Each additional hour.....	\$10.00 per person**

**Pricing based on Silver Brand Liquors at an hourly rate, per person

**Please see bar/beverage menu for more details



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Catering and Events Information



GENERAL INFORMATION

These menus are guidelines designed to assist you in selecting a menu for your special day. Our culinary team will be delighted to prepare customized proposals upon request. All prices quoted are subject to a 15% service charge, 12% taxable administrative fee, and 7% applicable MA sales tax. Prices are subject to change. The 15% service charge will be provided to wait staff, employees, service employees and/or service bartenders. The 12% taxable administrative fee is retained by the Hotel and is not a tip, gratuity, or service charge for any employee and is not the property of the employee(s) providing the service to you.

FOOD AND BEVERAGE

Due to license restriction, all food and beverage must be supplied and prepared by the Hotel. Outside Caterers may be allowed, depending approval by the Hotel, and they must provide proper documentation (7) business days prior to events. Guests may not remove any food or beverage from the premises. The Hilton Boston/ Woburn is required to abide by the regulations of the Massachusetts state liquor commission and as such, it is the policy of the hotel that no alcoholic beverages may be brought onto the premises. Your Sales/Catering Manager will provide you with a list of wines to compliment your meal selections.

MENU SELECTION

To assure that menu selections can be made available, please submit them at least (30) days in advance of your scheduled event. Please provide all dietary needs and special meal requests at this time too. Custom menus should be discussed directly with your Sales/Catering Manager.

MEAL GUARANTEES

Your final attendance must be provided in writing by/prior to 10:00am EST, (7) business days prior to the event. An increase in a meal guarantee within (72) hours of the event will be subject to availability and pricing. Please consult your Sales/Catering Manager for specific details. This final attendance number is considered a guarantee, not subject to reduction. Upon request, we will set and prepare for attendance up to 5% above your final guarantee. This overset option does not apply to box lunches. Final charges will be based on actual attendance or the guaranteed number, whichever is greater. If a guarantee is not provided to the hotel on the date it is due, the original expected/agreed upon number on the contract will become the guarantee time the request is received.



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Catering and Events Information Cont.



PLATED EVENTS

An exact entrée count, and all dietary needs and special meal requests, must be provided to the Hotel when the guarantee is given; (7) business days prior to all events. Place cards, meal markers, or seating charts are required to designate entrée selections and all dietary needs and special meal requests for the Hotel banquet team.

BANQUET CHECKS

The function authorized representative agrees that by signing the banquet check for services rendered at the conclusion of the function, there is no dispute over such services and charges and the representative is solely responsible for the payment of the total amount due.

FUNCTION ROOMS

Our function rooms are assigned based on the number of guests that are expected to attend the function. The hotel will set no more than 5% over the final guaranteed number of attendees. A significant change in the final number of guests attending may result in the Hotel's moving of your event to alternate space, better suited to the size of your event. Any changes to room setups requested within (72) hours of the event will incur a minimum \$250.00+ reset fee. The actual fee will be assessed at the time the request is received.

SECURITY

The Hotel is not responsible for the damage or loss of any articles left in the Hotel prior to, during, or following your event. Certain events may require a fee for onsite security. Consult with your Sales/Catering Manager for details.

DECORATIONS AND ENTERTAINMENT

The ambiance of your function may be enhanced by flowers, décor, specialty linen and entertainment, which may be provided by yourself or ordered through your Sales/Catering Manager. Outside Decorators/Vendors, approved by the Hotel, will be allowed to setup prior to your event, time permitting. The Hotel does not permit the use of any open flame, aside from votive candles, nor any smoke, fog machines, ice machines, confetti, glitter, or small beads, etc. throughout the property. The Hotel will not permit the affixing of anything to the walls, floors, ceilings, or furniture, unless approved by a Hotel team member.

SIGNS AND DISPLAYS

Pre-approved signage is permitted in registration areas and in private function areas only. All signage placed in public areas of the Hotel must be approved by the Hotel and of professional quality. The Hotel will not permit the affixing of any signage or banners, etc. to the walls, floors, ceilings, or furniture, unless approved by a Hotel team member.