



# THE RITZ-CARLTON

BOSTON

**BEST OF  
BOSTON**  
**WEDDINGS 2018**

AWARDED BY BOSTON MAGAZINE

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[www.ritzcarlton.com/boston](http://www.ritzcarlton.com/boston)





# *Modern Luxury, Redefined*

Your wedding celebration is *not just planned*; it is *designed* at The Ritz-Carlton, Boston. Our ladies and gentlemen cater each wedding with precise skill, pride & professionalism, ensuring that your *every wedding dream comes true.*



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## PACKAGE DETAILS

*package starting at \$255 per person*

- Tray-passed prosecco to welcome your guests
- Five hour select brand open bar
- Selection of five passed hors d'oeuvres
- Prosecco toast to begin dinner
- Three course dinner, including choice of custom wedding cake or plated dessert
- House wine service with dinner
- Choice of color linens, napkins, and charger plates
- Votive candles for guest tables
- Choice of chiavari chairs
- Private room for wedding party with complimentary champagne and hors d'oeuvres
- Complimentary suite the night of the wedding
- Complimentary anniversary stay with dinner for two in Artisan Bistro
- Menu tasting for couple and two additional guests
- Town car service to Logan airport following your wedding stay
- Dedicated Special Events Manager



*A 15.5% service charge, 10.5% administrative fee and 7% state and local tax will be applied to all food and beverage charges. here is a 24% administrative fee on all room rental charges. The 10.5% administrative fee, room rental fees and all other non-food and beverage charges are also subject to the state sales tax of 7%. Other than the service charge, which is distributed in its entirety to wait staff and service bartenders, no fee or charge (including the administrative fee and room rental) is a service charge, tip or gratuity for wait staff, service bartenders, or service employees. All taxes and surcharges are subject to change without notice.*



## *Hors d'Oeuvres*

Tray passed by our ladies & gentlemen

### **Hot**

**Dayboat Scallop & Bacon**  
*maple syrup*

**Jumbo Lump Crab Cake**  
*spicy aioli*

**Lobster Bisque Shooter**  
*crème fraiche*

**Beef Wellington**  
*mushroom duxelle*

**Chicken & Mushroom Dim Sum**  
*unagi sauce*

**Roasted Lamb Chop**  
*chimichurri*

**Baked Artichoke Heart**  
*goat cheese & herb*

**Vegetable Spring Roll**  
*toasted curry, sweet chili sauce*

**Wild Mushroom Arancini**  
*parmesan, basil, pesto*

### **Cold**

**Lobster Tacos**  
*sweet chili & avocado*

**Wellfleet Oyster**  
*bloody mary gelée*

**Tuna Tartar Cone**  
*sesame oil, watermelon*

**Beef Tenderloin Crostini**  
*horseradish cream*

**Prosciutto di Parma**  
*cantaloupe, basil, silver tequila*

**Tomato Bruschetta**  
*balsamic, basil*

**Vermont Cherve**  
*seasonal chutney, crostini*

**Compressed Watermelon**  
*homemade kimchi, Thai basil*

# Plated Dinner

Dinner includes three courses: choice of one soup or salad, one entrée & dessert with coffee/tea

Tableside ordering available for two entrées for an additional charge per person, includes menu card



## SELECT ONE STARTER

### SOUP

**Chef's Seasonal Soup**

**New England Clam Chowder**

*smoked bacon, tabasco*

**Tomato Bisque**

*focaccia croutons, sour cream*

### SALAD

**Burrata Cheese**

*asparagus, butter lettuce, toasted almonds, seasonal fruit vinaigrette*

**Field Greens Salad**

*roasted beets, goat cheese, extra virgin olive oil, preserved orange peel*

**Arugula Salad**

*candied pecans, blackberries, blueberries, Fourme d'Ambert, mint, lime vinaigrette*



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## ADDITIONAL COURSE | \$15 per person

**Braised Beef Short Rib**

*soft polenta, blue cheese, fried pickle*

**Seasonal Squash Risotto**

*prosciutto, sage*

**Jumbo Cocktail Shrimp**

*avocado mousse, horseradish sauce, mango cocktail*

**Maine Lobster Ravioli**

*cauliflower horseradish cream*

**Grilled Jumbo Shrimp**

*toasted farro risotto, roasted cauliflower*

**Seared Sea Scallop**

*creamed corn, sherry bacon vinaigrette, micro salad*

**Tuna Tartare**

*cucumber, avocado mousse, yuzu-ginger vinaigrette*



## ENTREÉS

### CHICKEN

#### Roasted Organic Chicken Breast

*sweet pea & pancetta risotto, thyme jus,  
jumbo asparagus*

#### Stuffed Chicken Breast

*truffle & mushroom duxelle, potato mousseline,  
sherry cream*

#### Stuffed Chicken Saltimbocca

*fontana, sage, prosciutto, fingerling potato, romesco,  
baby peppers*

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### SEAFOOD

#### Herb Marinated Salmon

*roasted fingerling potatoes, asparagus, beurre rouge*

#### Atlantic Halibut Filet

*shrimp herb risotto, Provencal vinaigrette,  
preserved lemon*

#### Georges Bank Cod

*corn lobster chowder, sweet pepper relish*



### VEGETARIAN

#### Parisian Gnocchi

*truffled mushroom, shaved parmesan & baby arugula*

#### Roasted Vegetable Tart

*creamed spinach, tomato*

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### BEEF

#### Braised Beef Short Rib

*parsnip mousseline, jumbo asparagus, burgundy jus*

#### Grilled Beef Tenderloin

*truffled potato, glazed baby carrots, bordelaise sauce*



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### SURF & TURF

additional \$15 per person

#### Braised Beef Short Rib

*garlic shrimp, soft polenta, baby arugula, red wine jus*

#### Beef Tenderloin

*Maine lobster tail, truffle mousseline, corn flan,  
tarragon butter*



## DESSERTS

### WEDDING CAKE

*Custom wedding cake provided by Dessert Works. Sample flavors may be provided & a design consultation can be arranged with bakery directly.*

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### PLATED DESSERT

**Greek Yogurt Panna Cotta**  
*grapefruit caviar, crispy filo*

**Meyer Lemon Bar**  
*toasted meringue*

**Strawberry Pistachio Torte**  
*strawberry champagne gastrique*

**Boston Cream Cheesecake**  
*salted cocoa crumble*



### DESSERT ENHANCEMENTS

Select Three, \$25 per person | Select Four, \$32 per person

**Mini Dessert Display**  
*vanilla bean cheese cake*

*fresh fruit tartlet*  
*blueberry almond crumble*

*seasonal panna cotta*  
*assorted macaroons*

*assorted mini cup cakes*  
*chocolate fudge brownies*

### Sundae Bar

Select Three Flavors | \$31 per person

*vanilla bean gelato, chocolate gelato, strawberry gelato, espresso gelato, mango sorbet, raspberry sorbet, lemon sorbet*

### Accompaniments:

*warm chocolate sauce, salted caramel, vanilla sauce, roasted peanuts, crushed oreos, whipped cream, M&Ms, toasted coconut, heath crunch*

### Crêpe Station

\$28 per person | Fewer than 25 guests, \$8 additional per person | Required chef attendant for \$175 each  
*blueberry, orange, cherry, chocolate cremeux, vanilla anglaise, sweet chantilly*

### Pies A La Mode Station

\$36 per person | Required chef attendant for \$175 each  
*apple & blueberry pies, served with vanilla ice cream*



# Bar Packages

## Select Brand Bar

### Liquor

*Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Canadian Club Whiskey,  
Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Tequila, Korbel Brandy*

### Premium Beer

*Heineken, Amstel Light, Samuel Adams*

### Domestic Beer

*Budweiser, Bud Light*

### Wine

*Canyon Road Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon,  
Prosecco, La Marca*

### Soft Drinks

*Pepsi, Diet Pepsi, Sierra Mist*

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## Bar Enhancements

### Premium Brand Bar | additional \$16 per person

*Grey Goose Vodka, Tanqueray Gin, Cruzan Single Barrel Select Rum, Crown  
Royal Canadian Whiskey, Makers Mark Bourbon, Chivas Regal Scotch, Patron  
Silver Tequila*



# Culinary Enhancements

## Antipasto

\$30 per person

Marinated Artichoke, Manchego, Marinated Mozzarella, Sweet Peppers, Pickled Vegetables, Sweet Onion Tart, Assorted Olives, Herb Soppresata, Pappadeu Peppers, Dijon, Grain Mustard, Artisan Bread

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## Vegetable Crudit 

\$30 per person

Assorted Local Vegetables, Olive Tapenade, Buttermilk Ranch, Herb Balsamic, Smoked Paprika Hummus, Roasted Garlic Hummus

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## Sushi Station

\$52 per person

### Assorted Maki

*California roll, salmon roll, spicy tuna roll, sweet potato roll*

### Assorted Nigiri

*salmon, tuna, hamachi*

### Accompaniments

*wasabi, soy sauce, pickled ginger*

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## Carving Stations

Required Chef Fee at \$175 Each

### Whole Roasted Turkey | \$35 per person

*sweet potato casserole, marshmallow, cranberry jam, potato rolls*

### Whole Roasted Beef Tenderloin | \$40 per person

*rosemary roasted fingerling potatoes, b rnaise, horseradish cream, potato rolls*

### Prime Rib of Beef | \$40 per person

*mashed potatoes, roll, natural jus*

## From The Sea

sold per guest, guarantee count

### Freshly Shucked Local Oysters on the Half-Shell | \$MKT

**Citrus Poached Shrimp Cocktail | \$8.50 each**

**Snow Crab Claws \$MKT**

**Jonah Crab | \$MKT**

**Poached Maine Lobster Tails | \$MKT**

### Accompaniments

*horseradish, grapefruit-vodka cocktail sauce, lemon wedge, mignonette, tabasco*

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## Charcuterie

\$35 per person

Prosciutto di Parma, Salami, Capicola, Soppresata, Chorizo au Sec

### Accompaniments:

*marinated olives, pickled vegetables, dijon mustard, whole grain mustard, pickled onion, co nichons, bread & butter pickle chips, lavosh, artisan bread station*

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## Selection of Local Cheeses

\$35 per person

Moses Sleeper VT; Bayley Hazen Blue VT ; Pecan Goat Cheese Roll VT; Smith Farms Aged Gouda MA; Maplebrook Farms Ricotta VT

### Accompaniments

*truffle honey, pear mostarda, quince paste, grapes, whole almonds, dried cranberries, crackers, lavosh, artisan breads*

## LATE NIGHT BITES

### GRILLED PIZZAS

select two | \$28 per person

#### Margherita

*basil, ricotta, fresh mozzarella*

#### Lobster

*artichoke, goat cheese, spinach*

#### Italian Sausage

*chili flake, broccoli rabe, fresh mozzarella*

#### Truffle Wild Mushroom

*red wine onions, gruyere*

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### LA TAQUERIA

\$38 per person

#### Marinated Beef Skirt Steak

#### Chicken al Pastor

#### Grilled Seasonal Vegetables

#### Corn Tortilla Chips, Flour Tortillas

*accompanied by lime wedges, guacamole, pico de gallo, shredded cabbage, sour cream, queso fresco, cilantro, salsa verde, black bean corn salsa, grilled tomatillo salsa*

### GRILLED CHEESE

select two | \$16 per person

#### Short Rib

*bel paese & sourdough*

#### Lobster

*aged cheddar & brioche*

#### Traditional

*cheddar & Vermont butter*

#### Ham

*prosciutto & swiss*

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### FRIES

select two | \$12 per person

#### Traditional Thick Cut Fries

*ketchup*

#### Truffle Fries

*garlic aioli*

#### Sweet Potato Fries

*chipotle mayo*

#### Crispy Tater Tots

*honey mustard*

### GOURMET SLIDERS

select two | \$29 per person

select three | \$34 per person

#### Prime Beef Slider

*bacon onion jam, fourme d'ambert blue cheese, soft potato bun*

#### Maine Lobster Roll

*brioche bun, lemon*

#### Vegetable

*chick pea, red onion frisee & roasted garlic aioli, warm pita pocket*

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#### Buttermilk Fried Chicken

*pickled onion, bread & butter pickle chips, soft potato bun*

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### FRESHLY BAKED COOKIES & MILK STATION

\$15 per person

*homemade chocolate chip cookies served with whole milk, low fat milk & chocolate milk*





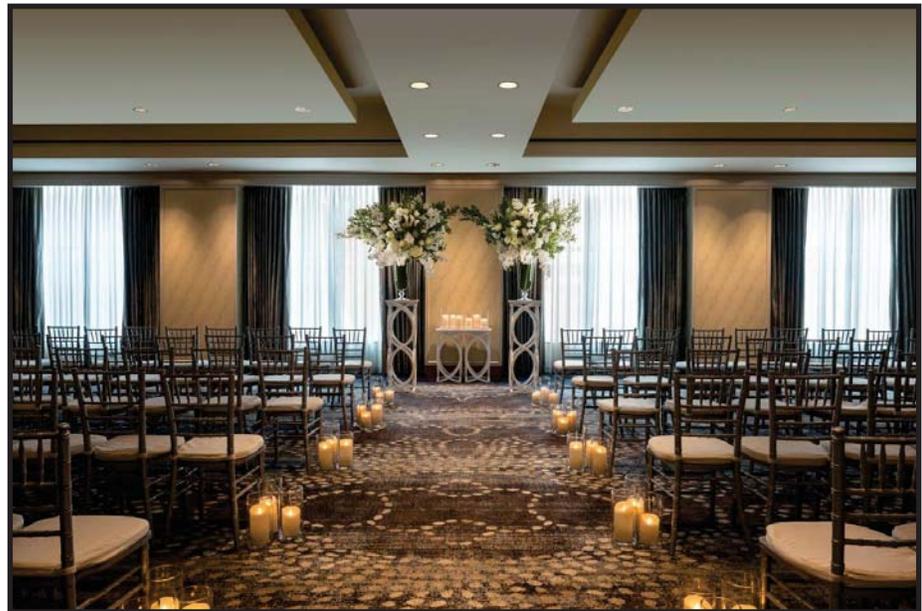


## *Rehearsal Dinner*

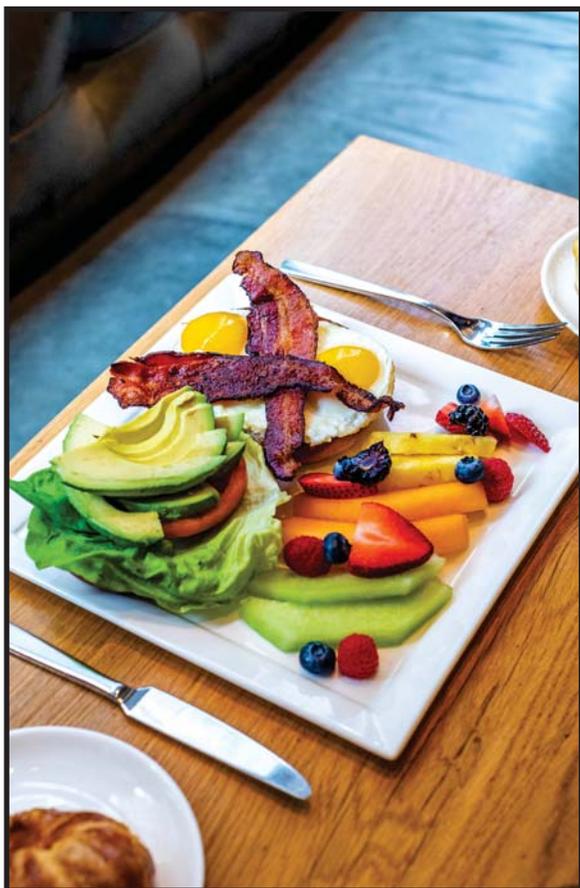
Begin your wedding weekend with your rehearsal dinner at The Ritz-Carlton, Boston. With beautiful event spaces and culinary offerings, we look forward to personalizing your rehearsal dinner and welcoming your guests.

## *Ceremony Options*

In addition to all your reception needs, The Ritz-Carlton, Boston can also provide a stunning backdrop for ceremonies. Your nuptials will be expertly designed to fit your customs & traditions, perfectly setting the tone for your wedding day.



# Farewell Brunch



## THE AVERY CONTINENTAL

\$43 per person

### Fresh Seasonal Sliced Fruit & Berries

### Assorted Croissants, Muffins & Danishes

*Vermont butter, fruit preserves & marmalade, local honey*

### Assorted Cold Cereals

*soy milk, whole milk, skim milk*

### Steel Cut Oatmeal

*berries, raisins, brown sugar*

### First Drop Coffee & Tea

*regular & decaffeinated coffee, organic hot tea selection*

## THE TREMONT

\$54 per person

fewer than 25 guests, additional \$12 per person

### Fresh Seasonal Sliced Fruit & Berries

### Assorted Croissants, Muffins & Danishes

*Vermont butter, fruit preserves & marmalade, local honey*

### Steel Cut Oatmeal

*berries, raisins, brown sugar*

### Select One Egg Dish

Scrambled Eggs with Chives

Scrambled Egg Whites

Spanish Frittata, Egg Whites or Whole Eggs

### Select One Potato Dish

Hash Browns

Country Style New Potatoes, Peppers & Onions

Sweet Potato Hash, Peppers, Onions & Chorizo

### Select Two Side Dishes

Pecan Wood Smoked Bacon

Pork Sausage

Ham Steak

Turkey Bacon

Chicken Apple Sausage

Belgium Waffles\*

Buttermilk Pancakes\*

*\*served with local maple syrup and chocolate chips, macerated berries & whipped cream*

### Freshly Squeezed Juice

*orange, grapefruit, cranberry*

### First Drop Coffee & Tea

*regular & decaffeinated coffee, organic hot tea selection*

# Décor

Your dedicated special events manager can assist you in selecting an upgraded décor package, including upgraded linens, and coordinating napkins at an additional cost.



# *Additional Services*

## **Wedding Room Blocks**

Reserving a hotel room block is the best way to ensure your guests have a home away from home during your wedding weekend.



## **Welcome Your Guests**

Avery Bar is located on the lobby level of the hotel and provides a relaxed yet refined atmosphere to welcome your guests to your wedding weekend.

## **Valet Parking**

\$36 Hosted Event Parking | \$60 Overnight

## **Coat Check**

Starts at \$250

## **Bartender**

\$175 each (1 per 75 guests)



# Event Spaces



## **The Ballroom**

3,574 square feet  
Ceiling height: 12 ft.  
Reception capacity: 270  
Banquet capacity: 220

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## **The Studio**

1,180 square feet  
Ceiling height: 11.4 ft.  
Reception capacity: 125  
Banquet capacity: 80

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## **Washington Jr. Ballroom**

2,331 square feet  
Ceiling height: 11.6 ft.  
Reception capacity: 200  
Banquet capacity: 120

