



THE RITZ-CARLTON

BOSTON

**BEST OF
BOSTON**
WEDDINGS 2018

AWARDED BY BOSTON MAGAZINE

10 Avery St, Boston, MA 02111

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www.ritzcarlton.com/boston



RITZ

White rectangular card with gold string, likely a menu or place card, resting on a gold plate.



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.*



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



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*

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

BEEF

Braised Beef Short Rib

parsnip mousseline, jumbo asparagus, burgundy jus

Grilled Beef Tenderloin

truffled potato, glazed baby carrots, bordelaise sauce



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.

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

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

Vegetable Crudit 

\$30 per person

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

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

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

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

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

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

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

Buttermilk Fried Chicken

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

FRESHLY BAKED COOKIES & MILK STATION

\$15 per person

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





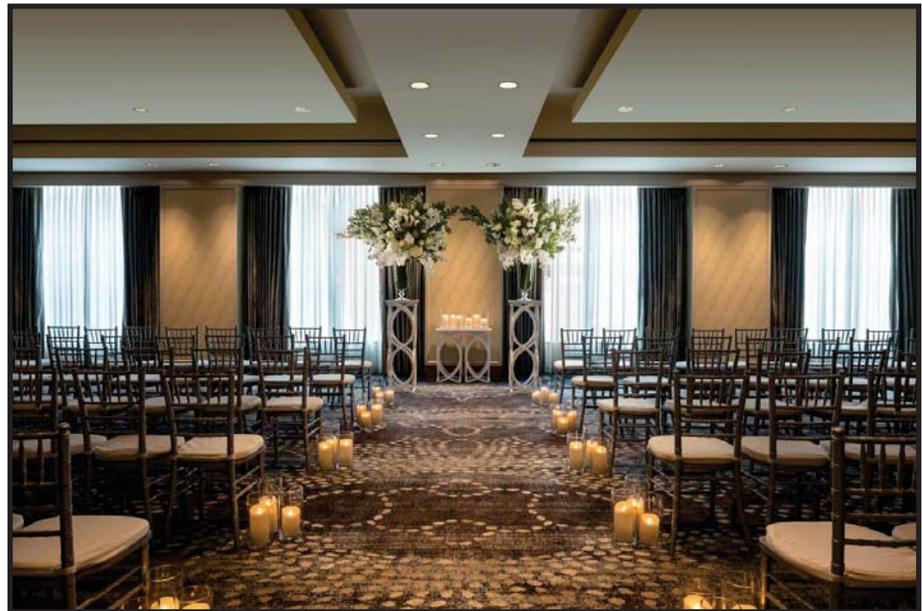


Rehearsal Dinner

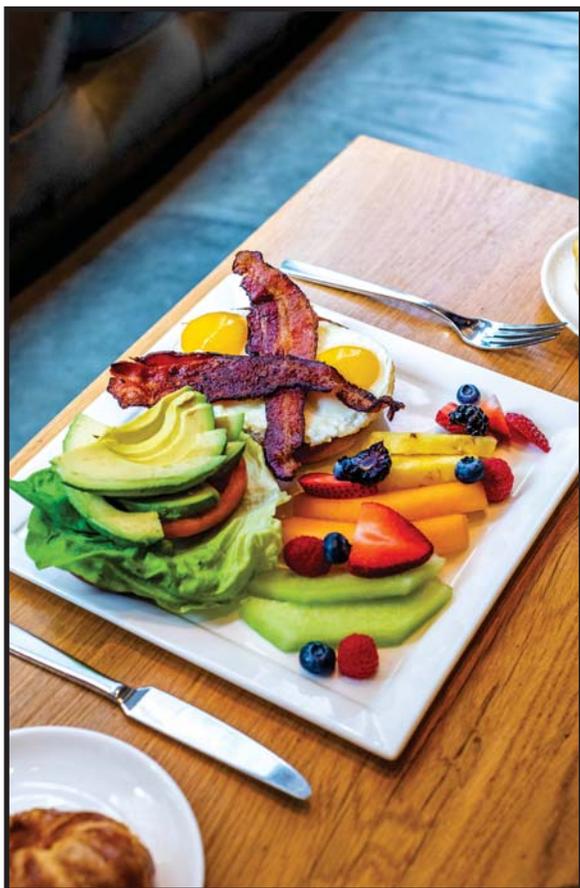
Begin your wedding weekend with your rehearsal dinner at The Ritz-Carlton, Boston. With beautiful event spaces and culinary offerings, we look forward to personalizing your rehearsal dinner and welcoming your guests.

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



The Studio

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



Washington Jr. Ballroom

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

