

Weddings by Hilton



HILTON BOSTON/DEDHAM

YOUR CHOICES, YOUR MEMORIES
YOUR UNFORGETTABLE DAY



781.407.1633

25 Allied Drive, Dedham, Massachusetts 02026

www.bostondedham.hilton.com



Wedding Package Amenities

(Included in each Package)

Dedicated Wedding Consultant

Formal Tasting of Menu

(Complimentary for four Guests)

Uniformed Greeter(s) as guests arrive to Hotel

White Glove Service throughout event

Private Hospitality/ Picture Room for Bridal Party

Floor Length Dinner Table Linens and Napkins in choice of Satin, Bengaline, Pintuck, Stripe or Crinkle

Three Votive Candles per Dinner Table

Framed Tablenumbers

Chiavari Chairs (choice of Gold, Fruitwood, Silver, Black, White and Natural)

Uplighting Enhancement (your choice of color)- minimum of 100ppl only

Specialty Designed Wedding Cake thru Konditor Meister or Icing on the Cake

Complimentary Deluxe Overnight Accommodations for the Bride and Groom to Include room amenity of Champagne and Strawberries

Reduced Overnight Room rate for Out of Town Guests (minimum block of 10 rooms required)

10% Food Courtesy for either Pre Rehearsal Dinner or Post Wedding Breakfast/ Brunch

Hilton Honors Points which can be applied to both future hotel stays and airline miles

ADDITIONAL:

Use of Outdoor Garden Grounds/ Gazebo for either your Ceremony or Cocktail Reception: \$750.00++ rental fee to be applied



Wedding Packages

SILVER

Gourmet Cheese
or
Vegetable Crudité Display

4 Passed Hors D' Oeuvres

3 Course Plated Dinner
To include:
Choice of Soup/Appetizer

Your Choice of Entrée

Wedding Cake

Champagne Toast

Cash Bar Throughout

DIAMOND

Gourmet Cheese
or
Vegetable Crudité Display

5 Passed Hors D' Oeuvres

4 Course Plated Dinner
To include:
Soup / Appetizer
Salad

Your Choice of Entrée
Wedding Cake
Accompanied with
Chocolate Dipped Strawberry

Champagne Toast with Strawberry
Garnish
1 Hour Hosted Bar

PLATINUM

Gourmet Cheese
and
Vegetable Crudité Display

6 Passed Hors D' Oeuvres

5 Course Plated Dinner
To include:
Soup/ Appetizer
Salad
Intermezzo
Your Choice of Entrée
Dessert
Wedding Cake
Champagne Toast with Strawberry
Garnish
5 Hour Hosted Bar

Wine with Dinner – based on 1 glass
per person



Cocktail Reception

GARDEN FRESH CRUDITÉ

A Medley of Crisp Garden Vegetables

Accompanied by Assorted Dips

INTERNATIONAL CHEESE DISPLAY

Assorted Domestic and Imported Cheese to include:

Vermont Cheddar, Provolone, Smoked Gouda and Pepper Jack

Served with Flatbreads and Assorted Crackers

Accompanied by Fresh Berries and Grapes

PASSED HORS D'OEUVRES

White Glove Butler Service

(Select 4 from below for Silver Package)

(Select 5 from below for Diamond Package)

(Select 6 from below for Platinum Package)

Cold/Canape Selections

Smoked Salmon with Cornichons and Dill

Shrimp Canapé with Roquefort Cheese

Prosciutto and Melon Canapé

Cucumber Cups Filled with Boursin Cheese

Grape and Almond Canapé

Grilled Asparagus Wrapped with Prosciutto

Fresh Strawberries

Grapes & Brie on Grain Bread

Crab and Mango on Endive

Cherry Tomatoes Filled with Hummus

Jumbo Shrimp with Cocktail Sauce

Hot Selections

Coconut Shrimp

Assorted Mini Quiche

Cozy Shrimp

Crab Rangoon

Oriental Chicken Satay

Duck Spring Roll

Herb and Parmesan Stuffed Mushroom

Mini Vegetable Egg Rolls

Artichoke Puttanesca Barquette

Sesame Chicken Fingers

Spanakopita

Pecan Chicken Tenders

Teriyaki Beef Satay

Mini Crab Cakes

Scallop Ceviche

Lobster Pot Pie

Sea Scallops Wrapped in Bacon

Mini Beef Wellingtons



Elegant Course Options

SOUP / APPETIZER

(Silver Package – choice of below OR salad)

Diamond – included

Platinum - included

*Penna Regatta with Balsamic
Roasted Vegetables and Regiano Cheese*

Spiced Pumpkin Soup with Candied Seeds

*Wild Mushroom Consomme with
Shaved Black Truffles*

*Lobster Bisque with Old Bay Stew
(+2.00 per person)*

*Tri-Colored Tortellini
with Roasted Garlic Cream & Crisp Basil*

*Exotic Mushroom Feuillette with
Mushroom Port Bordelaise*

*Tomato Basil Bisque
Carrot and Ginger Soup with Crème Fraiche*

Classic New England Clam Chowder

*Crab Cake Porcupine with
Chipotle Aioli and Micro Greens
(+5.00 per person)*

*Seared Jumbo Shrimp
with Meyer Lemon & Bloody Mary Sauce
(+5.00 per person)*

SALADS

Diamond – included

Platinum - included

*Hearts of Romaine Caesar
with Black Pepper & Parmesan Tuille*

*Dedham Garden Salad
with Butter Lettuce, Radicchio, Endive & Seasonal Vegetables*

*Salad of Baby Spinach
with Pear, Spiced Candied Walnuts & Native Blue Cheese*

*Carpaccio of Fennel with Arugula, Orange & Shaved Parmesan
Hazelnut Dressing*

*Caprese Salad with Tomato, Fresh Mozzarella
Balsamic Reduction & Basil Oil*

INTERMEZZO

Platinum Package only

Choice of Champagne, Mango, Lemon or Orange



Elegant Main Course Options

*All Entrees served with Chef's selection of Fresh Seasonal Vegetables & Starch
Warm Rolls and Sweet Butter*

POULTRY

*Stuffed Breast of Chicken with Spinach, Mushrooms & Boursin Cheese
Asiago Crusted Chicken with Whole Grain Mustard Sauce
Herb Grilled Chicken with Exotic Mushroom Ragout*

FROM THE SEA

*Cracker Crusted New England Cod with Lobster Sauce
Atlantic Swordfish with Grilled Pineapple Relish & Orange Reduction
Maple & Dijon Atlantic Salmon*

BEEF

*(8 oz.) Pan Roasted Filet Mignon with Shallot Sauce
Slow Roasted Prime Rib of Beef with Rosemary Jus
Fire Grilled New York Strip*

COMBINATION

Surf & Turf of Petite Filet and Crab Stuffed Jumbo Shrimp

VEGETARIAN

*Marinated Grilled Vegetable Tower with
Portobello, Roasted Red Pepper, Asparagus, Zucchini, Saffron Risotto
Balsamic Reduction
Butternut Squash Ravioli with Exotic Mushrooms, Brown Butter
Poppy Seed Vinaigrette*

DESSERTS

(Included in Platinum Package only)

*Semi-Sweet Chocolate Cup Filled with
Vanilla Bean Ice Cream
Served on a Painted Plate*

*White Chocolate Coated Vanilla Ice
Cream Truffle,
Raspberry Center*

*White or Dark Chocolate Mousse
Served in a Chocolate Cup with Rasp-
berry Coulis*

*Freshly Brewed Coffee, Decaffeinated
Coffee & Tea*

WEDDING CAKE

*(Included in All Packages)
(Thru: Konditor Meister or Icing on the Cake)*

*Tiered Wedding Cake: Your Choice of
Flavor & Décor
Sliced & Served to each Guest*

BEVERAGES

*Chilled House Champagne Toast
(accompanied with Strawberry garnish with
Diamond and Platinum Packages)*

*Wine offered with Dinner
(available with Platinum package)*

*Choice of House Pinot Grigio/Chardonnay
or
House Merlot / Cabernet Sauvignon
Based on One Glass per Person*



Bar Pricing

	CALL BRANDS	PREMIUM BRANDS
VODKA	<i>Absolut, Stolichnoff</i>	<i>Kettle One</i>
BOURBON	<i>Jim Beam</i>	<i>Jack Daniels</i>
SCOTCH	<i>J&B</i>	<i>Johnnie Walker Red</i>
GIN	<i>Bombay</i>	<i>Tanqueray</i>
RUM	<i>Bacardi</i>	<i>Mount Gay</i>
TEQUILA	<i>Jose Cuervo</i>	<i>Sausa Reposado</i>
WHISKEY	<i>Canadian Club</i>	<i>Crown Royal</i>
CORDIALS		<i>Amaretto Disaronno, Bailey's Irish Cream, Kahlua, Midori, Chambord</i>
BEER	<i>Budweiser, Bud Lite, O'Doul's, Miller Lite, Heineken</i>	<i>Amstel Light, Corona, Sam Adams</i>

HOSTED PACKAGE

	ONE HOUR PER PERSON	EACH ADDITIONAL HOUR
CALL	<i>Included in Diamond Package</i>	\$7.00 per person
PREMIUM	<i>Additional \$2.50 per person</i>	\$7.50 per person

CONSUMPTION / PER DRINK PRICING

	HOSTED BAR	CASH BAR
CALL	\$7.00	\$7.50
PREMIUM	\$7.50	\$8.00
DOMESTIC BEER	\$5.50	\$6.00
IMPORTED BEER	\$6.00	\$6.50
HOUSE WINE	\$7.00	\$7.50
SOFT DRINKS	\$3.75	\$4.00
CORDIALS	\$8.00	\$8.25

Champagne, Wine & Liquor upgrades are available upon request for additional charges



Late Night Menu Enhancements

MINI BEEF SLIDERS

Angus Beef Burgers with Native Cheddar, Caramelized Onions & Pickle on Brioche Buns

\$14.00

CHICKEN TENDERS

White Meat Tenders with BBQ, Blue Cheese & Honey Dijon Sauce

\$14.00

FRENCH FRY STATION

Classic Fries, Sweet Potato Fries & Tater Tots with Ketchup, Mustard and Truffle Mayo

\$10.00

NACHO BAR

Tri Colored Corn Chips with Salsa, Sour Cream, Guacamole, Scallions, Jalapenos and Cheese Sauce

\$10.00

MINIATURE PIZZAS

Individual Cheese, Pepperoni, Chicken & Vegetable Pizzas

\$14.00

FONDUE STATION

Classic Gruyere Cheese with Artisanal Bread and Vegetable Crudite

Dark or Milk Chocolate with Pound Cake and Biscotti

Champagne Sabayon with Fresh Cubed Fruit

\$12.75

ICE CREAM PARLOR

Two Ice Cream Flavor Selections

Toppings of Hot Fudge, Butterscotch, Strawberry and Marshmallow

M&M's, Chopped Oreos, Rainbow Sprinkles

Whipped Cream, Cherries and Chopped Nuts

\$14.50

CUPCAKE STATION

Selection of Chocolate and Golden Mini Cupcakes, Bride and Grooms initials, Bride and Grooms colors

\$10.00

All prices are exclusive of 15.33% Service Charge, 9.97% Taxable Hotel Administrative Fee and 7% Meals Tax.

Wedding Package Pricing

PACKAGE	SILVER	DIAMOND	PLATINUM
Vegetarian			
<i>Grilled Vegetable Tower</i>	\$65.00	\$98.00	\$138.00
Poultry			
<i>Grilled Chicken</i>	\$68.00	\$101.00	\$144.00
<i>Asiago Crusted Chicken</i>	\$69.00	\$102.00	\$145.00
<i>Stuffed Chicken</i>	\$71.00	\$104.00	\$147.00
From the Sea			
<i>New England Cod</i>	\$80.00	\$108.00	\$145.00
<i>Salmon</i>	\$82.00	\$110.00	\$147.00
<i>Swordfish</i>	\$83.00	\$113.00	\$150.00
Beef			
<i>Prime Rib</i>	\$80.00	\$110.00	\$146.00
<i>NY Strip</i>	\$83.00	\$114.00	\$149.00
<i>Filet Mignon</i>	\$89.00	\$122.00	\$164.00
Dual Plates			
<i>Chicken/ Salmon</i>	\$82.00	\$113.00	\$155.00
<i>Filet/ Shrimp</i>	\$91.00	\$123.00	\$167.00

All prices are exclusive of 15.33% Service Charge, 9.97% Taxable Hotel Administrative Fee and 7% Meals Tax.

Entrée Split Choice: Add \$2.00 per person ++ to package price

Vendor Meals: Entrée only: \$40.00 ++ per

Children Meals: Traditional Fruit Cup, Chicken Fingers with French Fries, Dessert: \$28.00 ++ per

-Applicable to 12 and under

-Under 3 are free

Buffet Dinner Option:

Select 2 items in Soup/ Appetizer course, 1 item in Salad Course and 2 Entrees: Add \$10.00++ per person to higher priced Entrée package.

**All contractual minimum revenues are based on food only*



Wedding Information & Policies

Thank you for considering the Hilton Boston Dedham to be a part of your special day. For your information, we have included an outline of our standard policies and some answers to the commonly asked questions.

GUARANTEES

A final confirmation or “guarantee” of your anticipated number of guest is required before 12:00 noon (3) business days before your event. If this guarantee is not received, the original contracted guarantee will be used. With Weddings having Split menu counts, the hotel requires the menu split three business days in advance along with noted entrée selection on place cards accompanied by typed list, by table, of correct count and entrée selection.

DEPOSIT

*A \$1000.00 non-refundable deposit is requested with the signed contract in order to confirm your wedding.
The deposit will be applied to the total cost of the wedding.*

SERVICE CHARGE/TAXES

A 15.33% Service Charge and 9.97% Administrative Fee and 7% Meals Taxes will be added to all non-inclusive prices and is subject to change.

PAYMENT

The estimated balance of the event is to be paid at the time you provide your final guarantee. Payment of Cash, Credit Card, Cashiers or Certified Check will be accepted. A non-refundable deposit is requested every three months for the first nine months. Amount to be determined by Catering Manager, based on food minimum.

BARTENDER

*Hotel will staff 1 Bartender per 100 guests for a Hosted Bar and 1 Bartender per 125 guests for a Cash Bar.
Flat fee of \$100.00+ per Bartender to be applied.*

ADDITIONAL FEES

Please note that your wedding package does not include charges for audio visual or engineering requirements. Please discuss such requirements with your Catering Manager.

COAT CHECK

We will arrange for checkroom service for your guests for a \$100.00 attendant fee. The hotel recommends one attendant for every 125 guests.

SECURITY

Hotel may, in its sole discretion, require Group to take certain security measure in order to maintain security in light of the size of nature of the function. Such security measures may include the requirement to hire sufficient security personnel from a reputable agency that is approved by the Hotel prior to the function.

PARKING

*Ample complimentary parking is available
Valet parking upon request at additional charges*

FINAL APPOINTMENT

Hotel requires this appointment to occur “week of wedding” where all final details are reviewed and approved, final payment is received and all wedding items are given to the Catering Manager.

GIFT DELIVERY TO GUEST ROOMS

We will be happy to assist you with the delivery of gifts to your guests’ rooms. There is a delivery fee of \$2.50 per gift and arrangements must be made at least two weeks in advance. The Hilton Boston Dedham Hotel does request that all guest room gift deliveries be non-alcoholic. Please discuss further details pertaining to guest room deliveries with your catering sales manager prior to the event.



Preferred Vendors

PHOTOGRAPHERS

Julia Zhogina
62 Chestnut Street
Brookline, MA 02445
(781) 910.3391
info@juliazhogina.com
www.juliastudio.com

Starlight Photography
475 Depot Street
South Easton, MA 02356
(508) 238.6950
www.starlightphotographyonline.com

LINENS

Rentals Unlimited
45 Tosca Drive
Stoughton, MA 02072
(781) 341.1600

CAKES

Konditor Meister
32 Wood Road
Braintree, MA
(781) 849.1970

Icing on the Cake
212 Adams Street
Newton, MA 02159
(617) 969-1830

FLORIST

Judy's Village Florist
34 School Street
Foxboro, MA 02035
(508) 543.4400

Flowers & More
1075 Main Street
Walpole, MA 02081
(508) 668.5222
www.flowersandmoredelivers.com

Whole Foods Dedham
300 Legacy Place
Dedham, MA 02026
(781) 329.7100

PIANIST

Barry Silverman
Medfield, MA 02052
(781) 828-6317

William's Piano Shop
(617) 232.8870

DJ's / BANDS / VIDEOGRAPHERS / PHOTOGRAPHERS

Entertainment Specialists
Mike Amado
800 Boylston St. Suite 1600
Boston, MA 02199
(800) 540.8157 or (617) 723.1115
mamado@entertainmentspecialists.com

LIMOUSINES & CLASSIC CARS

Christopher Limousine
94 Cottage Street
Norwood, MA 02090
(866) 762.2601
(781) 760.3588
www.chrislimo.com

LTI
35 Bow Street
Everett, MA 02149
(617) 381.0600
www.lti.com

BALLOONS & CONFECTIONS

Balloon City of Boston Inc.
(617) 567.9114
www.ballooncityboston.com