

The Management Team at the Venezia Waterfront Banquet Facility understands the importance of your Wedding day. We will make every effort to make the planning process an enjoyable experience. We are committed to providing the highest quality of service and strong attention to every detail. We at Venezia Waterfront Banquet Facility will make sure your Wedding day will be a lifetime memorable event.

All of our standard Wedding Packages include the following:

Spectacular View of the Beautiful Boston Skyline

Complimentary Parking for All Your Guests with Complimentary Valet Services available

Spacious Outdoor Patio Deck with comfortable furnishings offers amazing water and skyline views

Outdoor White Marble Gazebo located at the water's edge for beautiful scenic photos

Custom Designed Dance Floor

Spacious Marble Foyer with White Baby Grand Piano available for cocktail hour

Private Bridal suite (with private on-suite) for The Wedding Party during photo's with Complimentary Champagne, Hors d'oeuvres and personal attendants

Custom Designed Wedding Cake from Konditor Meister or Montillios

Complimentary Champagne for the Bridal Toast

Complimentary Cheese, Cracker, Crudité and Dip display for the cocktail hour

Votive Candles for Your Dinner Tables to accent your centerpieces

Floor Length Linens, overlays and Dinner Napkins in white or Ivory (upgraded linens also available)

White Glove Service during the Cocktail Hour and Dinner Service

Complimentary Wedding Rehearsal for on-site ceremonies (Tuesday-Thursday)

Wedding Professionals Including a Wedding Consultant, Room Captain and Banquet Manager

Venezia Waterfront Banquet Facility
Wedding Packages

Silver Wedding Package Includes The Following:

International & Domestic Cheese & Mediterranean Display
Fresh Vegetable Crudité Display

First Course: Choose one

Minestrone Soup, Chicken Soup, Italian Wedding Soup,
Penne Alla Vodka, Penne or Cavatelli with Tomato and Basil sauce, Tortellini Primavera+\$3 lobster Ravioli+\$6

Second Course: Choose One

Caesar Salad or Fresh Baby Greens with Basil Vinaigrette,

Entree Selection: Choose One

Chicken Florentine- Boneless Breast of Chicken stuffed with Baby-Leaf Spinach, Mushrooms and Fontina Cheese topped with
Parmesan Cheese Sauce served with Whipped Garlic Potatoes

Chicken Pomodoro - Chicken stuffed with Fresh Mozzarella and basil leaf, sautéed Roasted Roma Tomato
Sauce over Zucchini Risotto

Chicken Piccata- Boneless Chicken Breast Sautéed with White Wine, Lemon & Capers served with Vegetable Medley and Rosemary
Roasted Potatoes

Chicken Saltimbocca- Chicken topped with Prosciutto, Mozzarella Cheese, fresh sage and lemon sauce, atop Sautéed Spinach and
served with Potato Croquette

Mix Seafood Grill- A Fine Selection of Fresh Seafood, Scallops, Salmon and haddock Baked with Garlic Sherry Crumbs served with
Rosemary Roasted Potatoes and Seasoned Vegetable Medley

Boston Baked Scrod- Fresh New England Scrod Baked with Sherry and Cracker Crumbs, garnished with Lemon and served with
Rosemary Roasted Potatoes and Seasoned Vegetable Medley

Short Rib- Slow-Roasted Bourbon Glazed Boneless Organic Short Rib of Beef served with Garlic Mashed Potato Croquette

Wedding Cake served with Coffee, Tea and Decaf

Viennese Dessert Table \$10pp

*All Food and Beverage Prices are Subject to 15% Service Fee, 5% admin fee and a 7% State meals Tax

*Prices Subject to Change without notice. 1/14

Venezia Waterfront Banquet Facility Wedding Packages

Gold Wedding Package Includes The Following:

International & Domestic Cheese & Mediterranean Display

Fresh Vegetable Crudité Display

Three Butler Passed Hors D'oeuvres

First Course: Choose one

Minestrone Soup, Chicken Soup, Italian Wedding Soup,

Penne Alla Vodka, Penne or Cavatelli with Tomato and Basil sauce, Tortellini Primavera+\$5 lobster Cannaloni +\$6

Second Course: Choose One

Caesar Salad or Fresh Baby Greens with Basil Vinaigrette, Cold Antipasto +6

Wine service during dinner:

A Selection of 2 House Wines poured for your guest's tableside during dinner

Entree Selection: Choose One

Chicken Gamberi- Breast of Chicken Pan Seared with Shrimp, Fontina Cheese, Fire Roasted Peppers and Portabella Mushrooms in a White Wine Garlic Sauce Paired with Rosemary Potatoes and Haricot Verts

Roasted Crispy Statler Chicken Breast- Organic "Garlicky and Lemony" Chicken Breast served with butter mashed Idaho Potatoes

New England Stuffed Chicken-Organic Chicken breast stuffed with a Wild Rice Italian Sausage Stuffing topped with a Natural Au Jus Lie

Veal Saltimbocca- Milk Fed Veal rolled with Prosciutto and Mozzarella cheese on a bed of Spinach topped with Roasted Garlic Lemon Sage Sauce and served with sautéed Red Bliss Potatoes

Honey Glazed Salmon Grille- Served with Saffron Risotto Milanese and Grilled Asparagus Tips

Haddock Frachito- Filet of Haddock Stuffed with Lobster on a bed of Spinach, drizzled with Basil Cream Sauce and Paired with Rosemary Potatoes

Prime Rib- Au-Jus with Fresh Horseradish and Madeira Braised Cipollini Onions served with Tuscan Kale and Twice Baked Potatoes

Roasted New York Sirloin- Crusted with Garlic and Pepper topped with Madeira Demi-glace & served with Lyonnaise Potatoes and Asparagus Tips

Veal Franchise- Tender Veal Married with fresh mozzarella and a delicate lemon sauce

Wedding Cake served with Coffee, Tea and Decaf

Viennese Dessert Table \$10pp

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Venezia Waterfront Banquet Facility

Wedding Packages

Platinum Wedding Package Includes The Following:

International & Domestic Cheese Display
Fresh Vegetable Crudité Display
Mediterranean Display
Five Butler Passed Hors D'oeuvres

First course, choice of one:

Penne ala Vodka, Penne pasta with tomato and basil, Cavatelli with tomato and Basil, Tortellini Primavera
Minestrone Soup, Italian Wedding Soup, Clam Chowder or Lobster Bisque

Second Course, choice of one:

Caesar Salad or Fresh Baby Greens with Basil Vinaigrette, Spinach Salad with bacon and pears or Cold Antipasto

1-Hour Open Bar and wine service During Dinner:

1 hour of Premium Brands Open Bar and selection of 2 House Wines poured for your guest's tableside during dinner

Entree Selection: Choose One

Chicken Gamberi- Breast of Chicken Pan Seared with Shrimp, Fontina Cheese, and Fire Roasted Peppers and Portabella Mushrooms in a White Wine Garlic Sauce Paired with Rosemary Potatoes and Haricot Verts

Free Range Chicken Breast - Roasted Bell and Evens Organic chicken stuffed with wild rice stuffing topped with pan gravy and served with baby carrots

Lobster Lazy Style- Fresh Native Lobster Meat, Stuffed Back into Its Shell and Ever So Lightly Dusted with Buttered Cracker Crumbs served with Corn & Potato Flan (In Season, or market price)

Chilean Sea Bass- Pan Roasted with Sautéed Spinach, Lemon and Shitake Mushrooms alongside a potato leek puree

Shrimp Pescatore- Very Large Wild Shrimp, stuffed with Shrimp, Parsley, Garlic and Myer Lemon atop a creamy Parmigianino cheese and chive risotto

Roasted Salmon- Tangerine Honey Glazed Salmon sand Blood Orange drizzle served with a Scallion Ginger Risotto Cake and Baby Greens, finished with Pink Grapefruit Pearls

Pan-Seared Swordfish with lobster over Roma Tomatoes and Shallot Risotto

Surf & Turf- Roasted Sliced Tenderloin of beef Served with Baked Stuffed Shrimp accompanied with Twice Baked Potatoes and Baby Zucchini

New York Sirloin- Roasted and served alongside Lobster Meat Steamed in Banana Leaf Paired with Grilled Asparagus Tips and Lyonnaise Potatoes

Filet Mignon- Very Generous Cut Broiled and Served with just a Drizzle of Madeira Demi-glaze, Sautéed Portabella Mushrooms and Croquette Potatoes

Roasted Herbed Colorado Rack of Lamb- Drizzled with Minted Demi-glaze served with Sautéed Baby Spinach and Roasted Rosemary Potatoes

Viennese Dessert Table

Wedding Cake Served with Coffee, Tea and Decaf

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Venezia Waterfront Banquet Facility
Wedding Packages

Stations Wedding Package Includes the Following:

International & Domestic Cheese Display
Mediterranean Display
Fresh Vegetable Crudité Display
Three Butler Passed Hors D'oeuvres

Salad Station

Mixed Baby Greens and Caesar Salad Station
Tossed Tableside

Homemade Pasta Station

Choose Two Selections:

Venezia's Own Homemade Pasta's, Sautéed Tableside with your choice of Two Sauces, Vodka & Prosciutto, Tomato & Basil,
Gorgonzola & Walnut, Primavera with Garlic and Oil and Primavera with Alfredo

Butternut Ravioli \$4 pp
Lobster Canniloni \$6 pp

Two Additional Stations Selections

(Additional selection available at \$6pp)

Select Any Two served with an array of hand crafted breads & Chefs Accompaniments

Herb Crusted New York Strip
Peppered Tenderloin
Honey Mustard Glazed Pork Loin
Cranberry Glazed Turkey
Orange Glazed Duckling
Salmon en Croute
Raw Bar+\$6

Prime Rib
Polenta & Porchetta Station
Stir fry station
Steamship Round of Beef (125 guest min)
Seafood Newberg
Shrimp Scampi\$6

Viennese Dessert Station

A bountiful assortment of hand crafted cakes, Gateau's, Tortes, Pastry's and Petits Fours

Coffee Station

Fresh Brewed Coffee, Decaffeinated Coffee, and Tea with Accompaniments

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Venezia Waterfront Banquet Facility
Wedding Packages

Wedding Champagne Brunch Buffet
Includes the following:

International and Domestic Fruit and Cheese Display
Fresh Vegetables Crudité Display

Brunch Buffet:

Venezia Bakery Basket with Assorted Muffins and Bagels with Cream Cheese and Preserves
Sliced Seasonal Fresh Fruit and Berries
Assorted Frittata's, Roasted Peppers, Onions, and Sausage
Vegetable with Cheese, Spinach, and Tomato
Waffles with Fresh Strawberries and Cream or
French toast with Fresh Berries and Warm Vermont Maple Syrup
Caesar Salad or Mixed Field Greens Salad
Rice Pilaf or Pasta Marinara

Choice of One of the Following Entrees:

Breast of Chicken Piccata
Breast of Chicken Marsala
Breast of Chicken with Artichoke and Garlic
Chicken Cacciatore

Choice of One of the Following Entrees:

Haddock Mediterranean
Classic Baked Haddock
Roast New York Sirloin of Beef
Roasted Boneless Ham
Cranberry Glazed Turkey
Vegetable Medley and Oven Roasted Potato

Wedding Cake with Coffee, Tea and Decaf

May We Suggest Complimenting Your Brunch with:

Viennese Dessert Table \$10pp
Omelets Prepared to Order \$6pp
Eggs Benedict \$5pp

All food and beverage prices are subject to 15% Service fee 5% Admin Fee and 7% state Meals tax.
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Venezia Waterfront Banquet Facility
The Following Items are priced per 50 pieces

Shrimp Shooters
Oysters On The Half Shell
Littlenecks On The Half Shell
Shrimp Ceviche Martini
Scallop Ceviche Martini
Curry Chicken & Chutney Spoons
Baby Bay Scallop Ceviche Spoons
Asian Spicy Tuna Spoons
Baby Lamb Chops with Balsamic Vinegar
Butterfly Tempura Shrimp
Grilled Shrimp & Prosciutto Skewers
Zucchini Flowers with Goat Cheese
Shrimp Cocktail

Venezia Handcrafted Hors d'oeuvres

Figs wrapped in Prosciutto in season
Bay Scallops with Ginger Curry and Fine Herbs
Smoked Salmon Rolls with Horseradish Dill Cream
Smoked Mussels on the Half Shell
Shrimp Salad Spring Roll
Fresh lobster with Deviled Eggs
Tenderloin of Beef with Shitake Mushrooms
Crab Rangoon
Artichoke Triangles
Lobster Boursin Turnovers
Clams Casino
Chipotle Beef Rangoon
Scallops Wrapped in Bacon
Crab Cakes
Pan seared Scallops Provençal
Vegetable Spring Rolls
Popcorn Shrimp
Crab Meat or Borsin Stuffed Mushrooms
Mini Rubens
Potato and Blue Cheese Pancake

Curried Beef Chutney Tartlet
Fried Artichoke
Vegetables Stuffed with Blue Cheese
Crispy Brie Wonton
Southwest Spring Rolls
Melon wrapped in Prosciutto Ham
Mushroom Triangles
Dates with Pastrami
Crispy Baby Zucchini
Roasted Eggplant Triangles
Assorted Cheese Quesadilla
Assorted Crostini
Sausage with Spinach and Ham wrapped in pastry
Pecan Chicken Fingers
Boneless Buffalo Wings
Beef and Chicken Teriyaki or Satay
Spanakopita
Miniature Chinese Egg Rolls
Buffalo Chicken Wings
Sesame Chicken Wings

*** Hors d'oeuvres Selections available for Silver and Brunch Packages – See Sales Manager for Pricing**

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Venezia Waterfront Banquet Facility

Enhance Your Cocktail Hour with Specialty Displays and Stations

Shrimp Scampi Station- Bite sized Jumbo Shrimp Sautéed with white, lemon, Garlic and Fresh Parsley

Pasta Station-The Perfect Duo of Pasta: Butternut Tortalachi in a Sage Cream Sauce and Lobster Cannelloni in a Basil Cream Sauce

Smoked Atlantic Salmon- Graciously displayed and garnished with Chopped Eggs, Imported Capers, Bermuda Onions, lemons, Whipped Cream Cheese and fresh Baked Baguette Toasts

Antipasto-A Venezia Signature Display during Cocktail Hour A mountain of imported Parma Prosciutto, surrounded by a sea of Buffalo Mozzarella, Fire Roasted Red Peppers, Imported Olives, Marinated Artichoke Hearts and Auricchio Provolone *Also available in miniature Versions to enhance your Cheese Display.

Raw Bar-The freshest Shellfish available displayed on Crushed Ice with a Trio of Sauces including Little Neck Clams and Oysters on the Half Shell, Scallop Ceviche, Sicilian Seafood Salad and Cracked Crab Claws (also available by the dozen)

Roast Porketta- Sucking Pig Roasted to perfection and carved for your guests

Wedding Package Enhancements

Entrée Enhancements:

Add stuffed shrimp, shrimp scampi or grilled shrimp, baked scallops for an additional

Lobster cakes for an additional
Lobster Meat Steamed in banana leaf

Intermezzo course:

Lemon, Lime or Raspberry Sorbet served in a martini glass

Dessert platters and displays:

Chef's Signature Viennese Dessert Table- a magnificent display of hand crafted pastries, cakes, tortes, parfaits, gateaus.

Chocolate Dipped Strawberry's - A Perfect Accompaniment to be served with your Wedding Cake or by the Platter

Fresh Fruit Platters- Seasonal fresh-sliced Fruits and Berries

Chocolate Fountain- with an assortment of fruits and cookies for dipping

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The Perfect Ending to your reception - 1 hour buffet at the end of the night

Late Night Snack Buffet

The Perfect Ending to your Reception a Selection of Mini Cheeseburger Sliders, Assorted Pizzetta's and Italian Sausages, served with all the Accompaniments & French Fries \$8pp or Choose a 1-item Selection for

Late Night Chinese Buffet-

Select one: General Gou's Chicken, Chicken, Seafood, and Pork stir-Fry w/Veggies, or Beef and Broccoli

Select one: Lo-Mein or House Fried Rice **Select 3** Eggrolls, Spring Rolls, Chicken Fingers, Chicken Wings, Crab Rangoon, Boneless Spareribs, Dumplings, Beef Teriyaki, Chicken Teriyaki, Chicken Satay

Mashed Potato Martini Bar-

light and fluffy mashed Potatoes with all the trimmings. Cocktail hour, late night station or as an enhancement to your Dinner stations package.

Buffalo Chicken Tenders & House Cut French Fries

(Tenders in mild, hot or bring the fire extinguisher!)

Mini BLT's with House Cut French Fries

Taco or Burrito Station

Ground Beef or Chicken with lettuce, tomato, and Spicy cheddar cheese

Sliders

Mini Chicken Parmigiana, Mini Philly Cheese Steak or Mini Sausage, Peppers and Onions

Grilled Cheese & Tomato Soup Shots-

Pepper Jack Cheese, Tomatoes on sourdough bread

Bagels & Cream Cheese

A bagel with individually bagged with Cream Cheese and Jelly for your Guests to take Home for a Morning Treat

Coffee Station- See Beverage Service

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Venezia Waterfront Banquet Facility Wedding Information

Menu Selection

Please submit a final menu selection twelve (12) to sixteen (16) weeks in advance to the catering office. All food items must be supplied and prepared by the Venezia Waterfront Banquet facility. Any food prepared by the Venezia Waterfront Banquet Facility may not be taken off the premises due to insurance and health code regulations. Please note that Split menus are an additional \$5.00 per person and require an accurate count of each item in advance.

Beverage

The sale and service of Alcohol is strictly regulated by Massachusetts Alcohol Beverage Commission. As a licensee, the Venezia Waterfront Banquet Facility is responsible for the administration of these regulations. Our policy is, the Venezia Waterfront Banquet Facility must supply all alcoholic beverages. The facility reserves the right to limit and control the amount of alcoholic beverages consumed by facility guests. No alcoholic beverages can be allowed to be brought on or leave the premises. Management reserves the right to close the bar at its discretion at any time during an event.

Guarantee Policy

The guarantee of the exact number of guests for all functions is required ten business days prior to the event; otherwise, the highest estimated number will be used for the guarantee. This guaranteed number is not subject to reductions.

Prices

All food and beverage prices are subject to 15% Service Fees, 5% admin fee and 7% Massachusetts Meals Tax. Prices are subject to change without notice. Prices may be confirmed 90 days prior to the event.

Deposit

A \$2,000 non-refundable, non-transferable deposit will be due with the returned copy of the signed contract.

Payment

Six months prior to the event a payment of 50% of the final guarantee is required. Final payment must be paid seven business days prior to the event. This payment must be made in the form of cash or a certified check. Credit Cards are NOT accepted.

Displays

The Venezia Waterfront Banquet Facility will not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or other substances. Venezia Waterfront Banquet Facility does not allow outside fabrics or furniture. Please call the Sales Department for assistance in ordering and displaying of all materials and outside rental needs.

Ceremonies

Ceremonies held on site at the Venezia Waterfront Banquet Facility are subject to \$1,000.00 set-up fee.

Minimum Guarantee

Will vary, please see sales Department for details