













@lenoxhotel

# THE LENOX HOTEL WEDDING PACKAGE

Two Wedding Specialists dedicated to ensuring a flawless event from planning to execution of your special day

- Pricing is Per Person and is Inclusive of all Taxes, Service Charges and Gratuity
- Private Chef Tasting for up to Four Guests
- Selection of One Display Station
- Professional Piano Player for your Cocktail Hour
- Selection of Four Passed Hors D'oeuvres
- Private Coat Room with Attendant (Seasonally)
- Complimentary Bartenders for Entire Wedding
- Five Hour Hosted Bar House Liquor, Beer and Wine
- Three Course Seated Dinner
- Choice of House Wine Service or Champagne Toast with Dinner
- Classic Chivari Ballroom Chairs in Any Color of Your Choice
- Elegant Table Numbers and Votive Table Top Candles
- Floor Length Bridal Satin Linens
- Customized Wedding Menu Cards
- Complimentary Vendor Meals (Maximum of 8)
- Professionally Designed Custom Wedding Cake by Dessert Works Bakery
- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
- Amenity Baskets in the Private Restrooms
- Rooftop Access for Couple Photography (Weather Permitting)
- Preferred Rates for Overnight Guest Rooms
- Wedding Suite with Working Fireplace for Newlyweds on your Wedding Night
- Complimentary One Year Anniversary Dinner for Two in City Table



# **COCKTAIL RECEPTION**

# Display Stations | Choose One

### MEDITERRANEAN DISPLAY

Marinated Olives, Roasted and Grilled Vegetables, Hummus, Tabbouleh, Whipped Red Pepper Feta Cheese, Stuffed Grape Leaves, Grilled Artichoke Hearts, Homemade Focaccia Bread, Grilled Pita, Cracker Assortment

### NEW ENGLAND CHEESE DISPLAY

Vermont Cheddar Cheese, Swiss, Goat Cheese, Havarti, Smoked Gouda, Seasonal Selection of Fruits & Berries, Lenox Hotel's Rooftop Honey, Assorted Preserves Assorted Sliced Artisan Bread, Cracker Assortment

### VEGETABLE DISPLAY

Sliced Bell Peppers, Carrots, Summer Squash, Zucchini, Cauliflower and Broccoli with Bleu Cheese, Assorted Hummus, Whipped Red Pepper Feta Spread, Bleu Cheese Dip

#### RAW BAR DISPLAY

Cotuit Oysters on the ½ shell, Lemon Poached Maine Lobster Tails, Local Jonah Crab Claws, Jumbo Chilled Shrimp, Chefs Mignonette, Fiery Cocktail Sauce & Fresh Lemon Additional \$14.00 per person

### Passed Hors D'oeuvres | Choose Four

### COLD

Blackened Chicken Salad with Cilantro, Chipotle Sauce on a Crispy Blue Tortilla Chili Lime Shrimp Cups

Spicy Tuna Tartare on Crisp Wontons

Roasted Tomato Bruschetta with Basil Whipped Ricotta and Balsamic Reduction Sliced Smoked Duck with Raspberry Sauce on Puff Pastry

Smoked Bluefish Pate served on Crispy Toast Point

Seared Beef Tenderloin Mini Sandwiches with Mustard Horseradish Sauce

Carmelized Onion, Sun-Dried Tomato, Goat Cheese Spread, Toasted Rosemary Baquette





### HOT

Mini Jonah Crab Cakes with Old Bay Aioli
Grilled Lamb Lollipops with Fennel Pollen and Aged Balsamic
Buffalo Chicken Meatballs Stuffed with Great Hill Bleu Cheese
BBQ Short Rib Wellington
Petite Reuben Spring Roll with Thousand Island Dipping Sauce
Tempura Shrimp with Spicy Mango Sauce
Lobster Bisque in Espresso Shooters
Soft Pretzels with IPA Cheddar Dipping Sauce
Fried Cotuit Oysters with Caper Tartar Sauce
Goat Cheese Potato Fritter with Garlic Chive Yogurt Sauce

Scallops Wrapped in Applewood Smoked Bacon

# THREE COURSE PLATED DINNER

### APPETIZER COURSE | Choose One

Roasted Tomato Soup with Rustic Parmesan Croutons

New England Clam Chowder

Lobster Bisque with Cream Sherry, Puff Pastry & Chives

Crispy Maine Crab Cake, Spicy Napa Slaw, Citrus Remoulade

Wild Mushroom Ravioli, Fresh Sage, Toasted Pistachio & Pecorino Romano

Homemade Mozzarella & Garden Fresh Tomato Salad, Basil Pesto (Nut Free), Olive Oil, Balsamic Vinegar Reduction

Simple Salad with Baby Lettuce, Shaved Fennel, Roasted Cherry Tomatoes, Lenox Hotel Rooftop Honey Vinaigrette

Baby Lettuces with Seasonal Berries, Crispy Fried Leeks, Mandarin Orange Segments with Sesame Orange Vinaigrette

Kale Caesar Salad with Fried Croutons, Crispy Parmesan, Candied Lemon







# THREE COURSE PLATED DINNER

# **ENTRÉE**

Pricing is per person and is inclusive of all taxes, service charges, previous items & hosted bar.

Vegetarian or Vegan options available for no additional fee. We are happy to customize menus, just ask!

Roasted Crystal Valley Chicken Whipped Truffle Potatoes, Wild Mushrooms, Lemon Demi-Glace \$225

Roasted Cornish Game Hen stuffed with Chestnuts & Figs Long and Short Grain Wild Rice, Prosciutto Wrapped Asparagus \$230

Braised Beef Short Rib Parmesan Polenta, Baby Vegetables, Braising Jus \$240

Chatham Cod, Grilled Corn Chowder Sauce Roasted Fingerling Potatoes, Baby Carrots \$235

Grilled Local Swordfish
Grilled Corn & Potato Hash, Salsa Verde, Fried Plantains \$245

Grilled Faroe Islands Salmon
Red Quinoa, Zucchini Ribbons, Spring Garlic Pesto \$235

Seared Berkshire Pork Chop, Apple Demi-Glace Warm Dijon Potatoes, Fennel Salad \$240

Seared Beef Tenderloin Whipped Potatoes, Sautéed Collard Greens, Port Wine Reduction \$260

New York Sirloin, 12oz Whipped Potatoes, Grilled Asparagus, Crispy Onion Strings, Red Wine Demi-Glace \$250

Surf & Turf
Six Ounce Center Cut Grilled Filet Mignon & Grilled Shrimp on Rosemary Skewer
Herb Risotto Cake, Grilled Asparagus, Cognac Pan Sauce \$265

# THREE COURSE PLATED DINNER

### WEDDING CAKE

The amazing team at Dessert Works will take care in designing your specialty Wedding Cake.

The photograph to the right is a Cake Designed for a Lenox Hotel Couple! Your custom designed wedding cake is served with strawberries dipped in chocolate while guests are served coffee or tea.

## **DESSERT ENHANCEMENTS**

Options below are served Buffet Style in addition to your Wedding Cake and chocolate covered strawberries.

### Sweet Rewards Display

Chocolate Fudge Brownies, Pecan Blondies, Freshly Baked Cookies, Lemon Bars, Raspberry Streusel Bars Additional \$16.00 per person



Choose 6 of your favorite Ben & Jerry's flavors and let your guests choose hot fudge, whipped cream, and your choice of 5 dry toppings. Station includes someone to scoop ice cream for your guests.

Additional \$18.00 per person





# LATE NIGHT SNACKS

Wings Your Way

Your choice of boneless or bone-in chicken wings Chef to toss in your choice of: Buffalo, Barbeque, Teriyaki, Sweet Chili, or Honey Mustard Served with Chopped Carrots & Celery Dipping Sauces to include Bleu Cheese & Ranch Additional \$18.00 per person and Chef Fee

Slider Station
\*Select Two:

Angus Beef Sliders with Sharp Cheddar Buffalo Chicken Sliders with Bleu Cheese and Shredded Lettuce Pulled Pork Sliders with Coleslaw Ham and Brie Slider on a Pretzel Roll

> \* All served with French Fries Additional \$20.00 per person

# **BAR OFFERINGS**

### BAR SERVICE

Package Inclusive

Hosted House Bar – Included in Package Price (listed with entrée selection)

House Cocktails



Bullly Boy: Vodka, Boston Rum & American Straight Whiskey Beefeater | Jose Cuervo | Dewar's | Seagram 7 | Baileys | Kahlua

House Wines

Sparkling Wine - Marquis de la Tour Pinot Grigio | Sauvignon Blanc | Pinot Noir | Cabernet Sauvignon

Imported and Domestic Beers











Allagash White | Bantam Cider (American) | Harpoon IPA Sam Adams | Wormtown Be Hoppy

Budweiser | Bud Light

### BAR SERVICE

Upgrade to Platinum Package

If choosing Option One, we would be happy to remove the Hosted House Bar and replace with the upgraded Platinum Package for an additional \$30 per person.

Premium Cocktails

Ketel One | Bombay Sapphire | Bacardi | Jack Daniels Crown Royal | Makers Mark | Johnnie Walker Black | Patron Silver | Hennessey VSOP

Upgraded Wines & Champagne

Champagne - La Marca Prosecco Chateau Soverain: Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Merlot

> Domestic & Imported Beers Allagash White | Bantam Cider (Amercain) | Harpoon IPA Sam Adams | Wormtown Be Hoppy

> > Budweiser | Bud Light

## **BAR OFFERINGS**

### BAR SERVICE

Option Two

If you chose Option Two, we would be happy to remove the Hosted House Bar that is included with the package and adjust the pricing accordingly (price per person according to entrée selection less \$30 per person).

Charged Per Drink – Cash or By Consumption



Martinis/Specialty 9.00 – 13.00 Cosmopolitan | Pomegranate Martini | Mai-Ta | Bellini Kiwi Strawberry | Pink Lemonade

House Brand Cocktails 11.00



Bullly Boy: Vodka, Boston Rum & American Straight Whiskey
Beefeater | Jose Cuervo | Dewar's | Seagram 7 | Baileys | Kahlua

Premium Cocktails 13.00

Ketel One | Bombay Sapphire | Bacardi | Jack Daniels

Crown Royal | Makers Mark | Johnnie Walker Black | Patron Silver | Hennessey VSOP

Cordials 10.00 Amaretto di Saronno | Baileys | Sambuca Romana | Kahlua Grand Marnier | Cointreau

House Wines 11.00 Pinot Grigio | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir

Domestic & Imported Beers 8.00











Allagash White | Bantam Cider (Amercain) | Harpoon IPA Sam Adams | Wormtown Be Hoppy

Budweiser | Bud Light

Non-Alcoholic 4.00
Fruit Juices | Soft Drinks | Mineral Water

Selections listed are standard with every bar. Special requests can be accommodated. For all hosted bars a 19% service charge & 5% taxable administrative fee will be added to the final bill.

# ADDITIONAL INFORMATION

#### MENU TASTINGS

We offer private menu tastings for up to four guests following receipt of a signed contract. During your tasting you will sample items of your choice from all courses, including wine & Champagne! Cake tastings are held at Dessert Works in Westwood, MA! Your Wedding Coordinator will send you information on how to book this Cake Tasting.

### **CANDLES**

The Lenox provides complimentary votive candles for your tables. Pillar candles are allowed if encased (i.e. lanterns, hurricane lamps).

### **CEREMONIES**

The \$3,500 ceremony fee includes the use of the Dome Room the afternoon of your wedding for set-up. Your wedding coordinator will be on site to assist with the rehearsal & again the day of your event to greet & direct guests, set out place cards & favors, etc.

### **GUEST ROOMS**

Rates for overnight accommodations at The Lenox vary based on time of year & occupancy. Your Wedding Coordinator would be happy to offer you a discounted rate for your room block!

### KID'S MEALS

Children may select from an extensive menu including; Chicken Fingers, Macaroni & Cheese and Burgers! Children under the age of 12 are \$30 each.



#### **PARKING**

Valet parking at the hotel is \$24 For Events, Weddings, & Functions, 7 days a week. Valet parking - All day parking is \$35 up to 8 hours, 7 days a week. Overnight guests pay \$49 per night per car, with in/out privileges. Please note, The Lenox does not have a private parking garage & uses valet service only.

### ROOM RENTAL FEE

All wedding receptions include the complimentary use of the second floor function space for up to five hours (typically one hour for cocktails followed by four hours for dinner & dancing). Additional hours are charged \$500 each, plus cost of open bar fror additional time. Events must end by 11:00pm & the bar must close 15 minutes prior to the scheduled end time.

# PREFERRED VENDORS

You are welcome to use vendors of your choice but those listed below are familiar with The Lenox and have come highly recommended by previous clients and our staff! Many also offer discounts if you mention the Lenox!

#### **FLORIST**

Whim Events
www.whimevents.com
Table + Tulip
www.tableandtulip.com
Stapleton Floral
www.stapletonfloral.com
Beach Plum Floral
www.beachplumfloral.com



#### TRANSPORTATION

TransAction Associates www.transactionassoc.com



#### **PHOTOGRAPHERS**

Ben Schaefer
www.silverandsaltphoto.com
Suzanna March Photography
www.suzannamarchphotography.com
Zev Fisher Photography
www.zevfisherphoto.com
Shane Godfrey Photography
www.shanegodfreyphotography.com
Scott Zuehlke Photography
www.scottzphotography.com



#### **BAKERY**

Dessert Works
www.dessertworks.net
Georgetown Cupcakes
www.georgetowncupcakes.com
Miam Miam Maccaronerie
www.miammiammac.com
Seacoast Sweets
www.seacoastsweets.com

#### **OFFICIANTS**

Thomas A. Welch
www.welchweddings.com
Christine Clifford
www.christinecliffordjp.com
Rosaria E. Salerno
www.backbayweddings.com



#### HAIR & MAKE-UP

Maryelle Artistry
maryelleartistry.com
Hair by Courtney P.
www.facebook.com/courtney.p.work



#### **ENTERTAINMENT**

**FB** Events

www.fbevents.biz

Matt Forde, Millhouse Sound Events
www.millhousesoundevents.com
CJ the Piano Man
www.cjthepianoman.com
Entertainment Specialists
www.entertainmentspecialists.com
617 Weddings
www.617weddings.com
Swoon Booth
www.swoonbooth.com



### **GROOMSMEN SERVICES**

Barber Walter's Groomsmen Services www.facebook.com/BarberWalter walter@barberwalters.com



#### **CUSTOM SUITING**

9 Tailors www.9tailors.com

# **BACK BAY CEREMONY SITE OPTIONS**

## OLD SOUTH CHURCH

645 Boylston Street, Boston MA 02228 0.1 miles



## TRINITY CHURCH

206 Clarendon Street, Boston MA 02116 0.3 miles



## ST. CECILIA PARISH

18 Belvidere Street, Boston MA 02115 0.5 miles



# CHURCH OF THE COVENANT

67 Newbury Street, Boston MA 02116 0.4 miles



### ARLINGTON STREET CHURCH

351 Boylston Street, Boston MA 02116 0.5 miles