

# weddings

BY RENAISSANCE® HOTELS

**R**  
**RENAISSANCE®**  
BOSTON PATRIOT PLACE HOTEL

# weddings

BY RENAISSANCE® HOTELS



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## OUR HOTEL

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Renaissance Boston Patriot Place Hotel is centrally located near Boston and Providence. Featuring over 10,000 square feet of flexible event space, with modern design and whimsical touches that are blended to enthrall the senses and leave you inspired. Our Marriott hotel offers a distinctive personality with dramatic panoramic views of Gillette Stadium; home of the five-time Super Bowl champions New England Patriots, New England Revolution and Patriot Place. Featuring a multitude of casual to high-end restaurants, shopping and other nightlife options to enhance your stay, making for an enjoyable wedding weekend for all of your guests. Among the offerings of Patriot Place, is the is The Nature Trail & Cranberry Bog, which provides a beautifully landscaped option for outdoor wedding photos.

Our Catering Executives will create a sophisticated event that leaves a lasting impression articulating your personality & distinct style. *PURE, VOGUE and LUXE Wedding Packages* feature exquisite fare from the masterful mind of our Executive Chef and experienced culinary team. Secure in the knowledge that no detail is overlooked. We specialize in planning and hosting truly standout social gatherings, and invite you to embrace the unexpected and Live Life To Discover...





## REHEARSAL DINNER | ROOM BLOCK POST WEDDING BREAKFAST

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Whether you are planning a casual or formal affair, explore having all of your wedding festivities at the Renaissance Boston Patriot Place Hotel. The convenience of hosting all of your wedding events in one location is surely a way to inspire your guests. Discover private event spaces that are sophisticated in style and a menu that is diverse for all palates.

After booking your Wedding Reception with us, should you wish to host a private Rehearsal Dinner or Post Wedding Breakfast, 10% off the per person pricing will be extended to you. The 10% discount is applicable in private function rooms only. Food Service in Twenty8 Food & Spirits will not apply.



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## CEREMONY

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**Wedding Ceremony Package | \$10 per person**  
Set-up & Room Usage Fee Includes

- Stylish Silver Chiavari Ballroom Chairs with Black Cushions
- Staging of the Ceremony
- Two Wireless Microphones
- A Two Speaker Sound System
- On-Site Tech Support provided by PSAV

## It's All About Tradition

We can accommodate every wish & family tradition for your ceremony, offering spectacular venue options to make your wedding fairy tale perfect.

\*Minimum of \$500 and Maximum of \$1000.

\*Upgraded Décor Options Available Upon Request

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 7%), administrative fee (currently 7%) and service charge (currently 14%) in effect on the date(s) of the event. AV equipment and room rental is subject to a 20% setup fee.



*weddings*  
BY RENAISSANCE® HOTELS

PURE - \$94

Innovative... Eclectic... Cosmopolitan...

### **SIMPLE ELEGANT WEDDING**

Choice Of One Display Station During Cocktail Reception

Cash Bar Service

Pre-Set Toast On Dining Tables

Three Course Meal: Choice Of Starter, Two Entrée Options Seasonal Selection Of Starch & Vegetable, Soft Drinks, Coffee & Tea Included

Elegant Custom Designed Tiered Wedding Cake, Served On A Painted Plate With A Chocolate Dipped Strawberry

### **CLASSIC DÉCOR**

Candle Lit Cocktail Reception

Your Choice Of "Select" Fresh Floral Dining Table Centerpieces

Votive Candles To Enhance Your Dining Table Centerpieces

Selection Of Colored Poly Solid Linen Napkins

Selection Of Colored Poly Solid Floor Length Round Table Linens

Standard Table Numbers

Stylish Silver Chiavari Chairs With Black Cushions

### **PAMPER WITH DELIGHT**

Marriott Wedding Certified Event Manager

To Assist With Your Wedding Planning

Wedding Menu Tasting Up To Four Individuals

Executive King Room On Wedding Night

With Breakfast For Two In The Morning

Specialty Room Rates For Your Guests

Complimentary Parking

Standard Marriott Rewarding Events Points





VOGUE - \$135

Couture... Alluring... Distinguished...

### **STYLISH WEDDING**

Welcome Toast & Displayed Hors D'oeuvres For Wedding Party In Hospitality Room During Cocktail Reception

Four Passed Hors D'oeuvres During Cocktail Reception & Choice Of One Display Station During Cocktail Reception

Personalized Signature Drink With "Call Brands" During Cocktail Reception

One Hour Of Unlimited "Call" Bar Service During Cocktail Reception

Three Course Meal: Choice Of Starter, Two Entrée Options, Seasonal Selection Of Starch & Vegetable, Soft Drinks, Coffee & Tea Included

Pre-Set Toast On Dining Tables & "Call" Wine Course During Dinner

Elegant Custom Designed Tiered Wedding Cake Served On A Painted Plate With A Chocolate Dipped Strawberry

### **CHIC DÉCOR**

Your Choice Of An "Upgraded" Floral Place Card Table Arrangement

Candle Lit Cocktail Reception

Your Choice Of "Select" Or "Upgraded" Fresh Floral Dining Table Centerpieces

Votive Candles To Enhance Your Dining Table Centerpieces

"Upgraded" Sweetheart Table Floor Length Linen

Selection Of Colored Poly Solid, Poly Print, Tuxedo Striped Or Bengaline Linen Napkins

Selection Of Colored Poly Solid, Poly Print Or Tuxedo Striped Floor Length Round Table Linens

Standard Table Numbers

Stylish Silver Chiavari Chairs With Black Cushions

Spectacular Up-Lighting Package To Enhance Your Wedding Reception

### **PAMPER WITH DELIGHT**

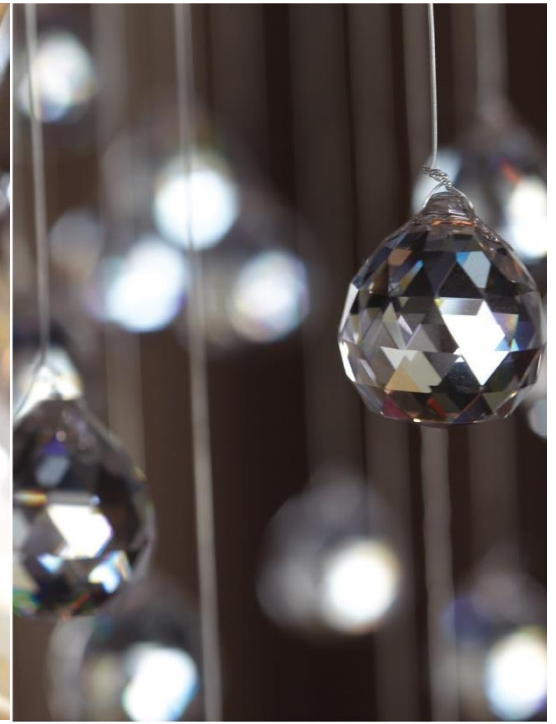
Marriott Wedding Certified Event Manager  
To Assist With Your Wedding Planning

Wedding Menu Tasting Up To Four Individuals

Executive King Room On Wedding Night  
With Breakfast For Two In The Morning

Specialty Room Rates For Your Guests  
Complimentary Parking

Standard Marriott Rewarding Events Points  
& Additional 10,000 Marriott Rewards Bonus Points



LUXE - \$175

Decadent... Stunning... Regal...

### **LAVISH WEDDING**

Welcome Toast & Displayed Hors D'oeuvres For Wedding Party In Hospitality Room During Cocktail Reception

Five Passed Hors D'oeuvres During Cocktail Reception & Choice Of One Display Station or Action Station During Cocktail Reception

Personalized Signature Drink With "Premium Brands" & Four Hours Of Unlimited "Premium" Bar Service

**Three Course Meal & Choice Of An After Glow Display Station From List (OR) Four Course Meal**

Pre-Set Toast On Dining Tables & "Premium" Wine Course During Dinner

Choice Of Appetizer And/Or Starter & Two Entrée Options, Seasonal Selection Of Starch & Vegetable, Soft Drinks, Coffee & Tea Included

Elegant Custom Designed Tiered Wedding Cake, Served On A Painted Plate With A Chocolate Dipped Strawberry

### **EXCLUSIVE DÉCOR**

Your Choice Of An "Upgraded" Floral Place Card Table Arrangement

Candle Lit Cocktail Reception

Your Choice Of "Select" Or "Upgraded" Fresh Floral Dining Table Centerpieces

Votive Candles To Enhance Your Dining Table Centerpieces

Selection Of "Upgraded" Linen Napkins & Floor Length Round Table Linens

To Include : Supernova, Majestic, Kenzo, Poly Satin, Matte Satin, Shimmer Crush, Krinkle, Pintuck, Super Shantung, Bengaline, Tuxedo Striped & Poly Solid

Standard Table Numbers

Stylish Silver Chiavari Chairs With Black Cushions

Spectacular Up-Lighting Package To Enhance Your Wedding Reception

### **PAMPER WITH DELIGHT**

Marriott Wedding Certified Event Manager  
To Assist With Your Wedding Planning

Wedding Menu Tasting Up To Four Individuals

Executive King Room On Wedding Night  
With Breakfast For Two In The Morning

Specialty Room Rates For Your Guests  
Complimentary Parking

Standard Marriott Rewarding Events Points  
& Additional 20,000 Marriott Rewards Bonus Points





## PASSED HORS D'OEUVRES

Four Passed Hors D' Oeuvres Included In The V O G U E Wedding Package  
Five Passed Hors D' Oeuvres Included In The L U X E Wedding Package

Additional Hors D' Oeuvres Are Priced Per Piece  
Minimum Of 25 Pieces Per Hors D'oeuvre Ordered

### **CHILLED HORS D'OEUVRES**

**COLD LOBSTER ROLLS-\$5**

Tarragon Aioli

**NORWEGIAN SMOKED SALMON- \$5**

Lemon Boursin Herb En Crout

**SCOTTISH SMOKED SALMON**

Boston Brown, Lemon Dill Caper Aioli, Pickled Onion Micro Salad

**PEPPERCORN & SESAME TUNA, WANTON CRISP-\$5**

Sriracha Aioli

**GF-TUNA & SALMON NIGIRI -\$5**

Sriracha Aioli, Wasabi Micro Salad

**GF-BLACKENED CHICKEN POTATO CRISP -\$4**

Mango Chipotle Aioli

**PORK, CHICKEN, OR VEGETARIAN DUMPLINGS-\$4**

Sweet Chili Soya

**TENDERLOIN CANAPÉ-\$5**

Caramelized Onions, Horseradish Cream

**GF-TRUFFLED DEVILED EGG-\$4**

Candied Pork Belly Crouton

**GF-SRIRACHA DEVILED EGG-\$4**

Smoked Paprika

**GF-RAINBOW CAPRESE SKEWER-\$4**

Balsamic Reduction

**GF-COCKTAIL HEIRLOOM POPPER -\$4**

Quinoa Tabouli, Roasted Pepper & Tomato Vinaigrette

**BRUSCHETTA-\$4**

Garlic Toast, Boursin Crème Tomato Basil Salsa Cruda, Micro Basil

**ROASTED MUSHROOM & HERBED CHEESE BRIOCHE CROSTINI-\$4**

Balsamic Reduction

**GF-VEGETABLE MAKI SUSHI -\$4**

Sriracha Aioli, Wasabi Micro Salad

**SPICED PITA & HUMMUS SHOOTER-\$4**

Chipotle Cinnamon Sazon

**POTATO PANCAKES \$4**

Apple Chutney, Dill Crème Fraiche

### **HOT HORS D'OEUVRES**

**GF-FILET MIGNONETTE-\$5**

Grilled Pineapple & Vegetable Kabob

**GF-LAMB LOLLY-\$5**

Mint Coriander Chutney, Natural Jus

**ITALIAN MEATBALL POMODORIA-\$4**

Classic San Marzano Tomato Sauce

**CLAM FRITTER, CHOWDER SHOOTER-\$4**

**RICE CRISPY TEMPURA SHRIMP-\$5**

Sweet Chili Sauce

**MINI CRAB CAKES-\$5**

Spicy Remoulade, Mango Citrus Ginger Salsa

**GF-SCALLOPS WRAPPED BACON-\$5**

Maple Mustard Glaze

**CRISPY SESAME CHICKEN SATAY-\$4**

Honey Dijon

**GF-PULLED CURRY BUTTER CHICKEN-\$4**

Saffron Scented Basmati Rice Ball

**BEEF, CHICKEN, OR VEGETARIAN EMPANADAS-\$4**

Chili Pepper Jack Fondue

**THAI CHICKEN OR VEGETABLE SPRING ROLL-\$4**

Sweet Chili Dipping Sauce

**CRISP FALAFEL BITE-\$4**

Tahini Sauce

**SPINACH & ARTICHOKE SHOOTER-\$4**

Pita Chips

**TOMATO BASIL BISQUE SHOOTER-\$4**

Artisanal Grilled Cheese

**DUCK BANGERS & MASHED-\$5**

Bruleed Onion Jus

GF= Gluten Friendly



## STATIONS

All Stations Are Based On One Hour

Choice Of One Display Station Included In P U R E & V O G U E Wedding Packages

Choice Of One Display or Action Station Included In L U X E Wedding Package

Action Stations & Require One Attendant Fee of \$100 per 75 Guests  
(First Attendant Included In L U X E Wedding Package)

### DISPLAY STATIONS

#### •CHARCUTERIE DISPLAY- \$15

Butcher Block Displayed Selection of Cheese, Cured Meats, Relishes and Condiments with Herbed Ciabatta Crostini, Assorted Crackers, House Roast Nuts, Preserves & Pickles

#### ANTIPASTO PLATTER -\$15

Selection of Italian Meats, Cheeses, Grilled Vegetables, Relish & Fresh Artisan Breads & Crackers

#### GF-SEASONAL VEGETABLE CRUDITÉS- \$10

Fresh Selection Of Vegetables, Chef Inspired Dips

#### TAPAS & BRUSCHETTA TRIO-\$15

-Serrano Ham, Apple Pear Compote, Brie, Candied Walnut Crème  
-Classic Tomato Basil Salsa Cruda  
-Spanish Chorizo, Caramelized Onion, Mushroom & Shaved Manchego Cheese

#### MEDITERRANEAN STATION -\$17

Hummus & Pita, Tabouleh, Baba Ganoush, Cucumber Salad, Chicken Kebab, Falafel, Lamb Merguez, Naan Bread, Spicy Curry Yogurt

#### MINI ME SLIDER STATION-\$16

(Selection of Two Proteins) Short Rib Onion & Mushroom Brulee, Pulled Pork & Slaw On Biscuit, Grilled Chicken & Honey Mustard On Petite Ciabatta, Kobe Beef Burgers, Loaded Coney Island Dogs, Side Of Tots In Shooters

#### NEAPOLITAN PIZZERIA -\$14

Hearth Fired Pizzas With Signature Recipes Including, Classic Margherita, Chicken Parmesan, Pepperoni & Sausage, Quattro Formaggi

#### GF-STREET TACO STATION-\$18

(Selection of Two Proteins) Shaved Beef Churrasco, Pork Carnitas, Chili Lime Chicken, Blackened Shrimp, Onions & Peppers, Rice & Beans, Shredded Lettuce, Monterey Cheese, Limes, Lime Scented Sour Cream, Pickled Onions, Jalapenos, Pineapple Habanero Salsa, Pico De Gallo, Salsa Verde, Taco Bowls & Grilled Corn Tortillas

#### GF-RAMEN STATION -\$15

Rice Noodles, Shrimp, Chicken, Egg, Bean Sprouts, Kale, Bok Choy, Spinach, Corn, Nori, Herbs, Sriracha, Soy Sauce

#### GF-SEASONAL FRUIT & BERRIES DISPLAY-\$12

A Wide Variety of Seasonal Fruits & Berries with Dipping Sauce

### ACTION /CARVING STATIONS

#### PAN SEARED CRAB CAKE ACTION STATION-\$16

Mango, Cucumber, Poblano Chili Relish

#### BRAISED SHORT RIB ACTION STATION -\$17

Garlic & Melted Leek Mashed Potato

#### GF-BUILD YOUR OWN PRIMO RISOTTO ACTION STATION -

\$16 Pulled Spiced Chicken In Natural Jus, Wild Mushroom Confit, Chorizo Onions & Peppers, Roasted Root Vegetables, Blackened Shrimp Scampi

#### BUILD YOUR OWN PASTA STATION-\$17

GF (Available With Notice)

Grilled Chicken, Grilled Shrimp, Sausage, Or Roasted Vegetables, Chef's Seasonally Inspired Sauces From Pomodoro, Alfredo, Basil Pesto

#### PRIME RIB CARVING STATION -\$20

Au Jus, Horseradish Crème, Rosemary Scented Demi Glace, Roasted Seasonal Vegetable, Cheddar Biscuit Popover, Dinner Rolls and Mashed Potatoes

#### GF-PORK LOIN CARVING STATION -\$18

Garlic Herb Spiced Rub, Maple Dijonnaise, Cider Natural Jus, Caramelized Cinnamon Apple Compote, Roasted Seasonal Vegetable, Cheddar Biscuit Popover, Dinner Rolls and Mashed Potatoes

#### GF-CIDER BRINED ROASTED CHICKEN-\$18

Drunken Cranberry Butternut Relish, Roasted Seasonal Vegetable, Cheddar Biscuit Popover, Dinner Rolls and Mashed Potatoes

GF= Gluten Friendly



## PURE MENU SELECTIONS

Three Course Meal, Seasonal Selection of Starch & Vegetable  
Includes A Selection Of Two Entrées | \$5 Per Person for Additional Entrees

### STARTER OPTIONS

#### BRUSCHETTA

Garlic Toast, Boursin Crème  
Tomato Basil Salsa Cruda, Micro Basil

#### CHEESE RAVIOLI

Pomodoro or Vodka Sauce

#### WILD MUSHROOM RAVIOLI

Cognac Dijon Demi Crème

#### PROSCIUTTO GNOCCHI

Arugula, Caramelized Cipolini, Natural Jus

#### ITALIAN HARVEST SOUP

Escarole, Ditalini Pasta, White Bean,  
Caramelized Butternut Squash,  
House Made Sausage, Parmesan

#### ROASTED TOMATO BISQUE

#### GF-BUTTERNUT SQUASH BISQUE

#### GF-CAESAR SALAD

Shaved Parmesan, Classic Caesar Dressing

#### GF-GARDEN SALAD

Tomato, Cucumber, Balsamic Vinaigrette Dressing

### SIDE OPTIONS

#### STARCH OPTIONS

- Coussous
- GF-Double Baked Potato
- Herb Roasted Fingerling Potatoes
- GF-Festive Harvest Rice Blend
- Wild Rice Pilaf
- GF-Saffron Basmati
- GF-Maple Roasted Chipotle Sweet Potato
- GF-Chef's Seasonal Risotto

#### VEGETABLE OPTIONS

- GF-Brocolini, Peppers, Shaved Garlic
- GF-Roasted Vegetable Medley
- GF-Grilled Asparagus
- GF-Haricots Verts
- GF-Honey & Ginger Glazed Baby Carrots
- GF-Sauteed Broccolini And Garlic
- GF-Brussel Sprouts
- GF-Rainbow Baby Carrots

### ENTRÉE OPTIONS

#### LAND

##### GF-PAN SEARED CHICKEN

Buerre Maitre D Compound, Thyme Scented Natural Jus

##### HERB SEARED BREAST OF CHICKEN

Wild Mushroom Demi-Veloute

##### GF-CHICKEN ROULADE

Prosciutto, Spinach, Smoked Gruyere, White Wine Supreme

##### CABERNET BRAISED SHORT RIB

Roasted Root Vegetables

##### CENTER CUT TOP SIRLOIN

Rosemary Rioja Glace

#### SEA

##### NATIVE COD

Herb Butter Crumb, Lemon Crème

##### GF-OVEN ROAST SALMON

Fine Herb Buerre Blanc

#### GARDEN (VEGETARIAN/VEGAN/GLUTEN FRIENDLY)

##### SEASONAL PASTA PRIMAVERA

Variety of Fresh Vegetables, Chef's Signature Sauce & Pasta

##### STUFFED ROAST BABY EGGPLANT RATATOUILLE

Roasted Vegetable & Herb, Tomato Pepper Coulis

##### VEGETABLE CURRY POT

Chili Peppers, Onion, Tomato, lemon Saffron Broth, English Pea Basmati

##### STUFFED ROASTED PEPPER

Roasted Tomato & Pepper Coulis, Quinoa, Seasonal Vegetables & Herbs

### DESSERT

#### WEDDING CAKE

Served On A Painted Plate Of Chocolate Sauce, Caramel Sauce  
Or Raspberry Coulis

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Service

GF= Gluten Friendly





## VOGUE & LUXE

### PLATED APPETIZER & STARTER SELECTIONS

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**V O G U E :** Three Course Dinner, Seasonal Selection of Starch & Vegetable  
Includes A Selection Of Two Entrées | \$5 Per Person for Additional Entrees

**L U X E :** Three or Four Course Dinner, Seasonal Selection of Starch & Vegetable  
Includes A Selection Of Two Entrées | \$5 Per Person for Additional Entrees

#### **PLATED APPETIZER OPTIONS**

##### **GF-BLACKENED JUMBO SHRIMP**

Seasonal Salsa Cruda, Citrus Aioli,  
Micro Greens & Ginger Pickled Onions

##### **SHORT RIB**

Over Yorkshire Cheddar Popover  
& Roasted Root Vegetable

##### **OPEN FACE BAGUETTE TAPAS**

Serrano Ham, Caramelized Pear  
& Apple Compote, Melted Local Brie,  
Arugula, Maple Walnut Cream Cheese

##### **DUCK BANGER**

Shiraz Poached Cranberry & Apple Chutney,  
Petit Boursin Potato Puree, Yorkshire Onion Gravy

##### **LOBSTER RAVIOLI**

Natural Taragon Buerre Blanc

##### **CHEESE RAVIOLI**

Pomodoro or Vodka Sauce

##### **WILD MUSHROOM RAVIOLI**

Cognac Dijon Demi Crème

##### **PROSCIUTTO GNOCCHI**

Arugula, Caramelized Cippolini, Natural Jus

##### **BRUSCHETTA**

Garlic Toast, Boursin Crème  
Tomato Basil Salsa Cruda, Micro Basil

#### **STARTER OPTIONS**

##### **ROTISSERIE CHICKEN NOODLE SOUP**

##### **CLAM CHOWDER**

##### **LOBSTER BISQUE**

##### **GF-GARDEN VEGETABLE**

##### **ROASTED TOMATO BISQUE**

##### **BUTTERNUT SQUASH BISQUE (GF)**

##### **ITALIAN HARVEST SOUP**

Escarole, Ditalini Pasta, White Bean, Caramelized Butternut Squash,  
House Made Sausage, Parmesan

##### **GF-BABY GREENS**

Candied Walnuts, Orchid Apple, Cranberry Stilton Cheese, Cider  
Vinaigrette Dressing

##### **CLASSIC CAESAR**

Hearts Of Romaine, Rainbow Heirloom Tomatoes, Shaved Parmesan,  
Classic Caesar Dressing, Herb Garlic Croutons

##### **GF-WEDGE OF BUTTER BIBB**

Candied Pork Crouton, Tomatoes, Great Hill Farms Blue Cheese,  
Charred Vidalia, Spiced Pecans, Buttermilk Blue Cheese Dressing

##### **GF-SPINACH & KALE POWER GREENS**

Avocado, Spiced Pecans, Brie Rolis, Baby Tomatoes, Dried Apricots  
Pomegranate Vinaigrette

##### **GF-ROASTED BEET, TOMATOES, CIPPOLINI & PEPPER SALAD**

Pickled Onions, Pepperoncini, Toasted Pine Nuts, Honey Balsamic  
Dressing

##### **GARDEN SALAD (GF)**

Baby Greens, Tomato, Cucumber, Balsamic Vinaigrette Dressing

##### **GF-SALAD BOUQUET**

Baby Greens, Wrapped In Cucumber, Spiced Pecans, Grape Tomatoes,  
Shallot Dijon Vinaigrette

##### **GF-INTERMEZZO**

Seasonally Inspired Sorbets To Include Wine & Fruit Infused Flavors  
Garnished With Berries, Natural Zest Or Candies, Served In Martini Glass

**GF= Gluten Friendly**



## VOGUE & LUXE

### WINE, ENTRÉE & DESSERT SELECTIONS

**V O G U E** Three Course Dinner, Seasonal Selection of Starch & Vegetable  
Includes A Selection Of Two Entrées or One Duet Plate Selection  
\$5 Per Person for Additional Entrees

**L U X E** : Three or Four Course Dinner, Seasonal Selection of Starch & Vegetable  
Includes A Selection Of Two Entrées or One Duet Plate Selection  
\$5 Per Person for Additional Entrees

#### ENTRÉE OPTIONS

##### LAND

###### FILET MIGNON

Garlic Peppercorn Compound Butter  
Cabernet Reduction

###### NEW YORK STRIP AU POIVRE

Coniac Demi Crème

###### CENTER CUT TOP SIRLOIN

Rosemary Rioja Glace

###### CABERNET BRAISED SHORT RIB

Roasted Root Vegetables

###### BERKSHIRE PORK CHOP

Caramelized Onion , Apple Compote  
Maple Dijon Demi

###### GF-PAN SEARED CHICKEN

Buerre Maitre D Compound  
Thyme Scented Natural Jus

###### HERB SEARED BREAST OF CHICKEN

Wild Mushroom Demi-Veloute

###### GF-CHICKEN ROULADE

Prosciutto, Spinach, Smoked Gruyere  
White Wine Supreme

##### SEA

###### GF-GRILLED SEA BASS

English Pea & Coriander Chutney, Citrus Buerre Blanc

###### BUTTER POACHED NATIVE COD

Lobster Crumb Tapenade, Natural Nage & Fennel Fumet Of Fish Stock & Herbs

###### BAKED STUFFED JUMBO SHRIMP

Butter Poached Maine Lobster Butter Crumb

###### OVEN ROAST SALMON (GF)

Fine Herb Buerre Blanc

###### GARDEN (VEGETARIAN/VEGAN/GLUTEN FRIENDLY)

###### SEASONAL PASTA PRIMAVERA

###### STUFFED ROAST BABY EGGPLANT RATATOUILLE

###### VEGETABLE CURRY POT

Chili peppers, Onion , Tomato, lemon Saffron Broth, English Pea Basmati

###### STUFFED ROASTED PEPPER

Roasted Tomato & Pepper Coulis, Quinoa, Seasonal Vegetables & Herbs

#### DUET PLATES

###### PETITE FILET MIGNON & CHOICE OF:

- GF-LOBSTER TAIL
- BAKED STUFFED SHRIMP
- GF-SEARED SCOLLOP WITH WHITE WINE SAUCE

#### SIDE OPTIONS

###### STARCH OPTIONS

- Couscous
- Chef's Seasonal Risotto
- GF-Double Baked Potato
- GF-Herb Roasted Fingerling Potatoes
- GF-Festive Harvest Rice Blend
- Wild Rice Pilaf
- GF-Saffron Basmati
- GF-Roasted Maple Chipotle Sweet Potato

###### VEGETABLE OPTIONS

- GF-Brocolini, Peppers, Shaved Garlic
- GF-Roasted Vegetable Medley
- GF-Grilled Asparagus
- GF-Haricots Verts
- GF-Honey & Ginger Glazed Baby Carrots
- GF-Brussel Sprouts
- GF-Rainbow Baby Carrots
- GF-Sautéed Broccolini And Garlic

#### DESSERT

###### WEDDING CAKE

Served On A Painted Plate Of Chocolate Sauce, Caramel Sauce  
Or Raspberry Coulis & Chocolate Dipped Strawberry

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Service

##### VOGUE

###### TABLESIDE WINE POUR

Canyon Road Chardonnay  
Canyon Road Pinot Grigio  
Canyon Road Merlot  
Canyon Road Cabernet  
(Choose Two Selections)

##### LUXE

###### TABLESIDE WINE SERVICE

Chloe Chardonnay  
Chloe Pinot Grigio  
Chloe Pinot Noir  
Chloe Red No. 249  
(Choose Two Selections)

GF= Gluten Friendly



## COCKTAIL RECEPTION & BAR OPTIONS

All Guests Consuming Alcoholic Beverages Will Be Required To Present A Valid ID For Service

Please Contact Your Event Manager For Availability of Brands/Labels Not Listed

Bartenders: One Bar/Bartender at \$75 is Required For Every 75 Guests.

If You Would Like Additional Bar/Bartenders They Are \$75 Each.

All Pricing/Brands Are Subject to Change

### CALL SPIRITS :

Vodka:	Absolut Vodka
Rum:	Bacardi Superior Captain Morgan Original Spiced Rum
Gin:	Tanqueray Gin
Scotch:	Johnnie Walker Red Label
Bourbon:	Maker's Mark
Whisky:	Jack Daniels Tennessee Whisky Seagram's VO
Tequila:	1800 Silver
Cognac:	Courvoisier

### CALL WINES:

Canyon Road Chardonnay  
Canyon Road Pinot Grigio  
Canyon Road Merlot  
Canyon Road Cabernet  
La Marca Prosecco

### CALL BEERS:

Bud Light  
Michelob Ultra Light  
Sam Adams Boston Lager  
Harpoon  
Heineken

### PREMIUM SPIRITS :

Vodka:	Grey Goose
Rum:	Bacardi Superior Mt. Gay Eclipse Gold
Gin:	Bombay Sapphire
Scotch:	Johnnie Walker Black Label
Bourbon:	Knob Creek
Whisky:	Jack Daniels Tennessee Whisky
Whiskey:	Crown Royal
Tequila:	Patron Silver
Cognac:	Hennessy Privilege VSOP

### PREMIUM WINES :

Chloe Chardonnay  
Chloe Pinot Grigio  
Chloe Pinot Noir  
Chloe Red No. 249  
Chloe Prosecco

### PREMIUM BEERS:

Bud Light  
Michelob Ultra Light  
Sam Adams Boston Lager  
Harpoon  
Heineken

### HOSTED BARS ON CONSUMPTION OR CASH BARS

CALL BRANDS	HOSTED BAR	CASH BAR
Call Wine:	\$8.00	\$8.25
Call Mixed Drink:	\$8.00	\$8.75
Call Martini:	\$11.50	\$12.25
Domestic Beer:	\$6.00	\$6.50
Imported Beer:	\$6.50	\$7.00
Soft Drinks	\$4.50	\$5.00

PREMIUM BRANDS	HOSTED BAR	CASH BAR
Premium Wine:	\$10.25	\$11.00
Premium Mixed Drink:	\$10.75	\$11.50
Premium Martini:	\$14.00	\$15.00
Domestic Beer:	\$6.00	\$6.50
Imported Beer:	\$6.50	\$7.00
Soft Drinks	\$4.50	\$5.00

### HOURLY PACKAGE BARS

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

#### CALL BRANDS BEER & WINE ONLY

1 Hour \$15	1 Hour \$20
2 Hours \$21	2 Hours \$29
3 Hours \$26	3 Hours \$36
4 Hours \$29	4 Hours \$39

#### CALL BRANDS

#### PREMIUM BRANDS BEER & WINE ONLY

1 Hour \$19	1 Hour \$25
2 Hours \$25	2 Hours \$34
3 Hours \$31	3 Hours \$41
4 Hours \$34	4 Hours \$43

#### PREMIUM BRANDS





## AFTER GLOW ENHANCEMENT DISPLAYS & ADDITIONAL WINES

All Guest Consuming Alcoholic Beverages Will Be Required To Present A Valid ID For Service  
All Pricing Is Based On Per Person Unless Otherwise Noted

### ADDITIONAL WINE SELECTIONS:

Chloe Prosecco D.O.C.; Italy

Mionetto Organic Prosecco; Treviso

Mumm Napa Brut Prestige; Napa Valley

Moet & Chandon Imperial; Espernay, France

Freixenet Blanc de Blanc; San Sadurni D'Anoia

Beaulieu Vineyard 'Century Cellars' Sauvignon Blanc; California

Casa Lapostolle Sauvignon Blanc; Rapel Valley, Chile

Wairau River Sauvignon Blanc; New Zealand

Stone Cellars by Beringer Pinot Grigio; California

Clos du Bois North Coast Pinot Grigio; California

Pighin Pinot Grigio; Grave del Friuli; Italy

Chateau St. Michelle Riesling; Columbia Valley

Beringer Vineyards White Zinfandel; California

The Dreaming Tree Chardonnay; Central Coast

Stone Cellars by Beringer Chardonnay; California

Beaulieu Vineyard 'Century Cellars' Chardonnay; California

Clos du Bois North Coast Chardonnay; California

Stone Cellars by Beringer Cabernet Sauvignon; California

Sledgehammer Cabernet Sauvignon; North Coast

Spellbound Cabernet Sauvignon; California

Beaulieu Vineyard 'Century Cellars' Cabernet Sauvignon; California

Clos du Bois North Coast Cabernet Sauvignon; California

Beaulieu Vineyard 'Century Cellars' Merlot; California

Stone Cellars by Beringer Merlot; California

Columbia Crest Grand Estates Merlot; Columbia Valley

Clos du Bois North Coast Merlot; California

Decoy by Duckhorn Merlot; Sonoma County

Mark West Pinot Noir; California

Kim Crawford Pinot Noir; Marlborough

Bodega Catena Zapata Alamos Malbec; Mendoza

All Pricing/Brands Are Subject to Change

### AFTER GLOW DISPLAYS

One Late Night Enhancement Display Included Only In The  
L U X E Wedding Package When Selecting A 3 Course Meal.  
(Pricing Listed If Interested In Adding Additional Stations & Prices  
Are Per Person Unless Otherwise Noted)

**GF-ICE CREAM SUNDAE BAR I \$10** Chocolate & Vanilla Ice  
Cream with Assorted Toppings to Include, Strawberry Sauce ,  
Chocolate Sauce , Oreo Cookie Crumbles, M&M's , Gummy  
Bears, Multi Colored Jimmies , Maraschino Cherries, Fresh  
Whipped Cream

#### **GF-CARAMEL APPLE STATION I \$10**

Caramel, Coconut, Mini Chocolate Chips, Crushed Oreos,  
Sprinkles, Crushed Graham Cracker,

#### **MINIATURE ITALIAN PASTRY STATION I \$12**

Chef's Selection of Miniature Italian Pastries

#### **WARM SOFT PRETZELS I \$38/Dozen**

Honey Mustard & Cheese Sauce

#### **GF-FRESH FRUIT SKEWERS I \$8**

Skewered Seasonal Fruits with Dipping Sauce

#### **NEAPOLITAN PIZZERIA - \$14**

Hearth Fired Pizzas With Signature Recipes Including, Classic  
Margherita, Chicken Parmesan, Quattro Formaggi

#### **MINI ME SLIDER STATION- \$16**

Choice of Two Proteins & Side Of Tots In Shooters  
(Short Rib Onion & Mushroom Brulee, Pulled Chicken & Slaw On  
Biscuit, Grilled Chicken & Honey Mustard On Petite Ciabatta,  
Kobe Beef Burgers, Loaded Kosher Dogs)

**GF= Gluten Friendly**



## GENERAL INFORMATION

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### BOOKING YOUR WEDDING

To Secure a wedding date at the Renaissance Boston Patriot Place Hotel, a signed contract, valid credit card submission and a non- refundable/non transferable payment is required to be placed on file.

### MINIMUM REVENUE REQUIREMENTS

A total beverage & food revenue minimum will apply to your event. This minimum is determined based upon specific event space. This minimum may vary based upon the day of the week, time of day and date of interest. Beverage & food minimums do not include service charges, administrative fees, taxes or cash bar revenue.

### PAYMENT PROCEDURES

A minimum of 25% non-refundable deposit and credit card on file is required at time of booking to secure your event space on a definite basis. Additional future deposits will be requested in accordance with the deposit schedule indicated on your sales agreement. Acceptable methods of payment for your final balance are credit card, cashiers check, certified check or cash. A credit card is required to remain on file for any/all additional charges that may incur during the event such as additional guests, bar tabs, etc.

### GRATUITIES, FEES & TAXES

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 7%), administrative fee (currently 7%) and service charge (currently 14%) in effect on the date(s) of the event. AV equipment and room rental is subject to a 20% setup fee. The Administrative Fee, or any portion thereof, does not represent a tip, gratuity, or service charge for waitstaff employees, service bartenders, or other service employees engaged in the event. Bartender and/or Chef Fees do not represent a tip, gratuity, or service charge for waitstaff employees, service bartenders, or other service employees engaged in the event.

### BANQUET MENUS

To ensure the safety of all our guests, and to comply with local health regulations, neither patrons, nor their guests, shall be allowed to bring food or beverage into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your event manager at least three (3) weeks prior to your event so that our entire staff may prepare to accommodate your needs.

### CHILDREN'S MEALS / YOUTH MEALS

Children's Meals are \$15 each and are for ages 5-10 years old. Youth Meals are \$25 each and are for ages 11-14 years old. Contact your Event Manager for food options. (Children under 5 are no charge, however require a chair when putting together your seating chart)

### VENDOR MEALS

Vendor Meals are \$19 each and includes Chef's choice of a hot plated meal along with bottled water.



## GENERAL INFORMATION

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### PRICING

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract

### MENU TASTING

Once a contract is signed, we will be delighted to set a time for a private menu tasting. Please consult your Event Manager for availability. Each Wedding Package includes a Menu Tasting for up to four guests. A maximum of two additional guests may attend for an additional fee.

### MENU SPECIAL REQUESTS

Enhancements & Customization Available Upon Request, please speak with our Sales & Events Team regarding options and pricing.

### GUEST COUNT GUARANTEES

To best serve you and your guests, a final confirmation of attendance ("guarantee") is required by 12:00 Noon Five business hours, prior to your event. This count may not be reduced within this time period; however, we will be prepared to serve more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests, as indicated on the banquet event order.

### CANCELLATION

Requested deposits are non-refundable. In the event of cancellation, a penalty fee may be applicable. Please refer to your Catering Sales Agreement for cancellation policy.

### BEVERAGE SERVICE

All beverages functions are arranged through our Sales & Events department. We have a complete selection of beverages to complement your functions. As a Licensee, the Hotel is responsible to abide by regulations enforced by the Massachusetts Beverage Commission. Therefore, it is the Hotel's policy that liquor and/or wine cannot be brought into the Hotel from outside sources. If alcoholic beverages are to be served on Hotel premises (or elsewhere under the Hotel's Alcoholic Beverage License), the Hotel will require that the beverages be dispensed by the Hotel servers and bartenders. The Hotel's Alcoholic Beverage License requires the Hotel to: (1) Request proper identification (photo ID) from any person of questionable age, and refuse alcoholic beverage service if the person is either underage, or if identification cannot be produced; and (2) Refuse to serve alcohol to anyone who, in the Hotel's judgment, appears intoxicated.

### BAR/BARTENDERS

One bartender at \$75 is required for every 75 guests. If you would like additional bar/bartenders they are \$75 each.

### COAT CHECK

The Hotel can arrange for checkroom services. A \$75 Attendant Fee will be assessed for all coat check services.

### FUNCTION ROOMS

Much of the success of your event depends on the atmosphere of your surroundings at the Hotel. We understand this importance, and we will work with you to achieve the overall experience you desire. We offer multiple function rooms to accommodate a wide range of events. The attendance you anticipate, and the set-up your event requires, are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our Schedule of Fees is based on your group's program. Revisions in factors, such as group counts, times, dates, meal functions, or set-up may necessitate a revision of such Fees.

### SHIPPING & RECEIVING

Packages may be delivered to the hotel three (3) days prior to your event. *Hotel will securely hold items for 12 hours following the end of the event. At which time, the Hotel will no longer be responsible for such items. Please coordinate with your Event Manager to schedule a Specific Drop Off & Pick Up Date & Time.* To ensure that your materials/event items are stored and delivered properly, please include the following information on ALL packages:

Renaissance Boston Patriot Place Hotel  
28 Patriot Place Foxborough, MA 02035  
Attn: (Name of Event Manager) (Name of Group or Event)  
(First Date of Event)  
Number of Boxes (IE: 1 of 2, etc.)

### PARKING

The hotel features complimentary self-parking. Valet parking may be available for your event, please check with your event manager for more details and confirmation.

### ROOM BLOCK

The Hotel is pleased to offer reduced room rates to your wedding guests based on availability. Guestroom rates do not include taxes or breakfast. Hotel Check In Time is 3:00PM and Hotel Check Out time is 12:00Noon.

### WELCOME AMENITIES

Should you choose to provide your overnight guests non personalized welcome amenities, they will be handed out as your guests check in at no charge. (Alcohol is prohibited from "welcome bag's" unless provided by the hotel.) Requesting items delivered to guest room pre or post check in will incur a charge of \$3 per amenity to be routed to your master.





## GENERAL INFORMATION

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### DIAGRAMS

Your Event Manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements one month to two weeks at the latest, prior to your event.

### SPECIAL DECORATIONS

Your Event Manager will be delighted to discuss any enhancements for your event, such as ice sculptures, centerpieces, thematic decorations, menu and invitation printing with you. These, and other related services, will be provided at a prearranged fee unless included in your wedding package.

### SPECIAL SERVICES

Our will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us, as all signs, displays, and/or decorations, and their set-up, are subject to prior approval of the Hotel in accordance with Local Fire Codes, and to prevent damage to the Hotel. Signs may not be displayed in the Great Room of the Hotel under any circumstances. Exterior directional signage will also not be permitted.

### TECHNOLOGY

Your Event Manager will be delighted to assist you with your Audio Visual needs; Price lists are available upon request. Should you opt to utilize AV service provided by the Hotel's dedicated AV company PSAV, 7% Taxable Administrative Fee, and 6.25% Massachusetts State Sales Tax will be added to such charges.

### VENDORS

A beautifully customized wedding cake is included in all wedding packages from your choice of three vendors. Please set-up tasting appointments with the vendors to select a cake. The cake is delivered the day of the wedding to the hotel. The cake cutting fee of \$3 per person is waived in all wedding packages. However, cake must come from one of our licensed/insured vendors.

THE ICING ON THE CAKE  
MONTILIO'S BAKING COMPANY  
KONDITOR MEISTER

617-969-1830  
508-894-8855  
781-849-1970

WWW.TIOTC.COM  
WWW.MONTILIOS.COM  
WWW.KONDITORMEISTER.COM

Fresh floral arrangements are included in each wedding package. However, options vary based on the package selected ("Select" or "Upgraded") and come from your choice of floral vendors below. Please set-up appointments with the vendors to select your dining centerpieces. Florals are based on one arrangement per 10 guests and the flowers are delivered to the Hotel on the day of the wedding.

DESIGNING IMAGES FLORIST  
JUDY'S VILLAGE FLOWERS

781-961-8100  
508 -543-4400

DESIGNINGIMAGESFLORIST@COMCAST.NET  
WEDDINGS@JUDYSVILLAGEFLOWERS.COM

All personnel/vendors contracted by the client are required to follow policies and guidelines set forth at this location. This may require such vendors to provide hotel an indemnification agreement and proof of adequate insurance. See your Event Manager for details.

### IMPORTANT INFORMATION DATES/TIMELINE:

- Hotel Reservation Link(s)** For Room Blocks Become Available (50) Weeks Prior To Event
- Parking:** Please Inform Your Guests Parking Is Included At No Charge For All "On-Site" Weddings
- Guest RSVP On Wedding Invitations:** Due No Later Than (6) Weeks Prior To Event.
- Menu Tasting & Wedding Reception Food Selection:** Scheduled ( 6-8) Months Prior To Event
- Menu Tasting Food Selections:** Due (3) Weeks Before Scheduled Menu Tasting
- Reception Guest Meal Counts Due to Event Manager** (1) Month Prior To Event
- Signed Event Orders & Diagram(s)** Due At Final Detail Appointment (3) Weeks Prior To Event
- Final Billing Estimated Deposit** Due (2) Weeks Prior To Event
- Event Inventory Check List & Inventory Drop Off** (2) Days Prior To Event
- Wedding Ceremony Rehearsal** (If Applicable )
  - Friday Weddings- Ceremony Rehearsal Will Take Place On The Wednesday Prior.
  - Saturday/Sunday Weddings- Ceremony Rehearsal Will Take Place On The Thursday Prior To The Ceremony
  - (Rehearsal Days Noted Above Are Subject To Changed Only If Discussed, & Agreed Upon With Your Event Manager)



FOR ADDITIONAL INFORMATION OR TO SET UP AN APPOINTMENT CONTACT:

**CHRISSIE SUE CHUBKA** | DIRECTOR OF CATERING

Renaissance Boston Patriot Place Hotel | 28 Patriot Place | Foxborough, MA 02035

**T** 508.216.1672 **F** 508.543.5501 **E** ChrissieSue.Chubka@Marriott.com

Live Life to Discover **2018-2019 Wedding Menus**

(Updated 4.28.18)

[WWW.MARRIOTT.COM/BOSPP](http://WWW.MARRIOTT.COM/BOSPP)

