

WEDDINGS



At the Embassy Suites by Hilton at
Boston- Logan Airport

All Prices are Subject to 18% Gratuity,
7% Sales Tax & 8% Administrative Fees

Platinum Package

75 PERSON MINIMUM

- **Tasting** for (4) People
- Spacious **Two-Room Suite** on the Night of your Wedding for Privacy, Pictures & Preparation
 - **Complimentary Use of Room** for Set Up on the Morning Of*
 - Personal Assistance from a Professional **Wedding Coordinator**
- **Floral Centerpieces**, Coordinated to your Colors, for Head and Guest Tables
- House White **Linens** / Choice of **Napkins** / Votive **Candle Centerpieces**
 - **Atrium** for Cocktail Reception
 - Dinner Reception in the **Grand Ballroom**
 - **1 Stationary Reception** or **Chef-Attended Station**
 - **3 Passed Appetizers**
 - One-Hour **Hosted Beer & Wine Bar** during Cocktail Hour
 - **Waived Bartender Fee**
 - **Complimentary Champagne Toast**
 - **Three-Course Dinner** to Include 1 Starter, 2 Entrées & 2 Sides
 - **Buffet Style or Plated Dinner**
- All-Evening Replenishment of Freshly Brewed Regular & Decaf Coffee & Assorted Selection of Herbal Teas
 - Custom-Designed **Wedding Cake**, Cake Cutting & Serving

\$99.00++ Per Person

*Based on Availability

Gold Package

75 PERSON MINIMUM

- **Tasting** for (4) People
- Spacious **Two-Room Suite** on the Night of your Wedding for Privacy, Pictures & Preparation
 - Complimentary **Use of Room** for Set Up on the Morning Of*
 - Personal Assistance from a Professional **Wedding Coordinator**
 - House White **Linens** / Choice of **Napkins** / Votive Candle Centerpieces
 - **Atrium** for Cocktail Reception
 - Dinner Reception in the **Grand Ballroom**
 - **1 Stationary Reception** or **Chef-Attended Station**
 - **3 Passed Appetizers**
 - One-Hour **Hosted Beer & Wine Bar** during Cocktail Hour
 - **Waived Bartender Fee**
 - Complimentary **Champagne Toast**
 - **Three-Course Dinner** to Include: 1 Starter, 2 Entrées & 2 Sides
 - **Buffet Style** or **Plated Dinner**
- All-Evening Replenishment of Freshly Brewed Regular & Decaf **Coffee** & Assorted Selection of **Herbal Teas**
 - **Complimentary Cutting & Serving** of Your Wedding Cake

\$85.00++ Per Person

*Based on Availability

Silver Package

75 PERSON MINIMUM

- Tasting for (2) People
- Spacious **Two-Room Suite** on the Night of your Wedding for Privacy, Pictures & Preparation
 - Complimentary Room Rental for Set Up on the Morning Of **
 - House White **Linens** / Choice of **Napkins** / Votive Candle Centerpieces
 - **Atrium** for Cocktail Reception
 - Dinner Reception in the **Grand Ballroom**
 - 1 Complimentary Reception Station
 - One-Hour **Hosted Beer & Wine Bar** during Cocktail Hour
 - Waived Bartender Fee
 - Complimentary **Champagne Toast**
 - **Three-Course Dinner** to Include: 1 Starter, 2 Entrées & 2 Sides
 - **Buffet Style**
- All Evening Replenishment of Freshly Brewed Regular & Decaf **Coffee** & Assorted Selection of **Herbal Teas**
- **Complimentary Cutting & Serving** of Your Wedding Cake

\$70.00++ Per Person

*Based on Availability

Bronze Package

75 PERSON MINIMUM

- Tasting for (2) People
- Spacious **Two-Room Suite** on the Night of your Wedding for Privacy, Pictures & Preparation
 - Complimentary Use of Room for Set Up on the Morning Of *
 - House White **Linens** / Choice of **Napkins** / Votive Candle Centerpieces
 - Dinner Reception in the **Grand Ballroom**
 - Complimentary **Champagne Toast**
 - **Three-Course Dinner** to Include: 1 Starter, 2 Entrées & 2 Sides
 - **Buffet Style**
 - All Evening Replenishment of Freshly Brewed Regular & Decaf **Coffee** & Assorted Selection of **Herbal Teas**
 - **Complimentary Cutting & Serving** of Your Wedding Cake

\$55.00++ Per Person

*Based on Availability

RECEPTION

PASSED HORS D'OEUVRES

- Scallops in Crisp Applewood-Smoked Bacon
 - Coconut Shrimp
- Portobello Mushroom Arancini with Mozzarella and Provolone
- Sesame Chicken with Ginger Pineapple Dipping Sauce
- Tiny Crab Cakes with Cajun-Inspired Dipping Sauce
 - Jumbo Shrimp, Cognac-Cocktail Sauce
 - Petite Beef Wellington
 - Spanakopita Triangles
- Grilled Tenderloin Crostini with Horseradish Sour Cream
- Roasted Tomato and Eggplant Crostini with Pesto Sauce

RECEPTION

STATIONARY

- **Bruschetta Station**

With Herb-Infused Olive Oil, Plum Tomato with Basil, Sautéed Zucchini with Sundried Tomatoes, Caponata, Red Pepper Hummus

- **Imported and Domestic Cheeses**

Served with Crackers, Honeycomb, Fig Jam and Sliced French Bread. Garnished with Grapes and Berries

- **Crudités Display**

Display of Crisp Raw Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips
Pita Chips and Crostini
Creamy Hummus and Tapenade

- **Baked Brie en Croute**

With French Bread and Assorted Crackers, with Spiced Pecans and Seasonal Berries

RECEPTION

UPGRADED STATIONARY STATIONS

■ **Assorted Flatbreads**

Classic Margherita Pie, Brie & Wild Mushroom with White Truffle Oil, BBQ Chicken with Peppers, Onions, Gouda & Mozzarella

■ **Let's Get (S)Mashed**

Build Your Own Mashed Potato Bar with the Essentials: Whipped Butter, Steamed Broccoli Florets, Bacon Bits, Jalapenos, Sour Cream, Sharp Shredded Cheddar, Chopped Chives, Crispy Fried Onions & Chef's Homemade Gravy

RECEPTION

CHEF-ATTENDED STATIONS

■ **Cheese Stuffed Tortellini Bar**

With a Trio of Sauces: Roasted Garlic Alfredo, Rustic Tomato & Basil, Herbed Pesto & Rosemary Focaccia Triangles

■ **Risotto Bar**

A Northern Italian Rice Specialty with Your Choice of Parmesan Cheese, Primavera, Pesto, Or Mushroom & Sausage

■ **Carving Station**

Top Round of Beef Carving Station
Accompanied with Horseradish Sauce & Port Wine Reduction and Toasty Ciabatta Buns

DINNER

Our Elegant Three-Course Dinner is served with Fresh Rolls & Butter

First Course

Veggie Ravioli with Marinara and Basil Oil

Award-Winning New-England Clam Chowder

Grilled Tomato Bisque

Mushroom Risotto Cake

**Baby Spinach with Sliced Red Onion, Candied Walnuts
& Cranberries with Raspberry Vinaigrette**

DINNER

Main Course

(Served with Your Choice of Starch and Vegetable)

Stuffed Breast of Chicken

Spinach, Boursin Cream Sauce

Marinated Flank Steak

Salsa Verde

Sweet Potato Crusted Salmon

Saffron Lemon Cream Sauce

Sirloin Tips

Red Wine Demi Glaze

Citrus Crusted Haddock

Lemon Butter and Herbs

Butternut Squash Risotto

Cider, Fennel, Crispy Spinach

Dessert Course

Your Wedding Cake

Served with Fresh Strawberry and Whipped Cream

Freshly Brewed Regular Coffee, Decaf & Assorted Herbal Teas

LATE NIGHT ENHANCEMENTS

Ice Cream Shop

Vanilla and Chocolate Ice Cream
Crushed Oreos, Jimmies, Reese's Pieces, Hot Fudge, Caramel Sauce, Chopped Nuts, Cherries and Whipped Cream
\$10 per person

Viennese Dessert Table

Assortment of Miniature Pastries, Tortes, Mousse
Assorted Cookies and Chocolate Dipped Fresh Fruits
\$12 per person

Fries, Fries & More

Traditional Cut, Tater Tots and Mozzarella Sticks
Truffled and Regular Catsup, Horseradish-Sour Cream, Curried Mayonnaise, Marinara Sauce
\$8 per person

Football Nation

Grilled Sausages, White Onions, Red and Green Peppers, Barbequed Pulled Chicken, Mini Slider and Hot Dog rolls with Assorted Toppings
\$12 per person

Far East

Veggie Rolls and Fried Won Ton, Duck Sauce; Lemongrass Chicken Sautéed, Fried Rice
\$12 per person

Mexican Fiesta

Chicken and Cheese Quesadillas, Vegetable Quesadillas, Tortilla Chips with Queso and Salsa, Cinnamon-Dusted Churros
\$13 per person

ENHANCEMENTS

Inquire through your Catering Sales Manager for pricing on Enhancements

- On-site Ceremonies
- Elegant Chair Covers
- Classic Chiavari Chairs
- Upgraded Linens & Table Runners
 - Plate Chargers
 - Decorative Glassware
 - Wine Service with Dinner
 - Customized Fruit Carvings
- Add an Additional Course to Your Dinner

BEVERAGE MENU

HOSTED BARS

Priced per Hour

Premium Brands:	First Hour \$24.00 (each Additional Hour \$14.00)
Call Brands:	First Hour \$20.00 (each Additional Hour \$12.00)
Beer & Wine:	First Hour \$18.00 (each Additional Hour \$9.00)

Priced per Drink

Premium Brand Mixed Drinks	\$12.00
Call Brand Mixed Drinks	\$11.00
Cordials	\$12.00
Wine	\$9.00
Imported Beer	\$8.00
Domestic Beer	\$7.00
Mineral Waters	\$6.00
Soft Beverages & Bottled Water	\$3.50

Frequently Asked Questions

Q: Who is my contact and what are their hours?

A: Paola Wyman – Catering Sales Manager

Monday-Friday and by appointment on Saturday - please contact for hours on specific days of the week.

Direct: 617-933-5103 Email: paola.wyman@hilton.com

Q: How much is the deposit for my event?

A: A 25% deposit is due with the signed and completed contract.

Q: What is your payment policy?

A: The payments are spaced out between the signing of the contract and the day of your event.

Q: What is the cancellation policy?

A: If the event needs to be cancelled in full and not be rescheduled, there is a cancellation payment policy in place with the signed contract that will be discussed with you before signing the contract to make sure you fully understand.

Q: How many guests can the ballroom hold?

A: The ballroom can hold 150 guests comfortably with a dance floor and all vendor tables.

Q: Can we provide our own decorations/cake or do we have to go through your vendors?

A: Yes, you can!

Q: Do you offer children's menus? Do you have highchairs/booster seats?

A: We offer a variety of options for children to enjoy dinner at \$25 per child. We do have highchairs/booster seats available.

Q: Can I create a custom wedding package?

A: Absolutely! We want you to have the perfect menu on your wedding day, so any ideas or options that are not listed, please ask for us to create a full customized package for you.

Q: Do you host showers and rehearsal dinners?

A: We do host showers and rehearsal dinners. A wide variety of menu options are available.