

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 Water views of the Beautiful Boston Skyline

,

Complimentary Parking for All Your Guests with Complimentary Valet Services

,

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

,

Custom Designed Wedding Cake from Konditor Meister or Montilio's

,

Complimentary Champagne for the Bridal Toast

,

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

,

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)

,

Special Discounts on Bridal Shower, Rehearsal Dinner or Next Day Brunch

,

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

Ask about Special Offers for Friday nights, non-holiday Sundays and Off- Peak incentives!

Silver Wedding Package

Includes The Following:

Select Two:

International & Domestic Cheese Display with Fresh Fruits and Assorted Crackers, Grilled Mediterranean Display with Humus, Breads and Crisps, or Fresh Vegetable Crudité Display with dips

First Course: Choose One (Second selection +)

Minestrone Soup, Chicken Soup, Italian Wedding Soup, Caesar Salad or Fresh Baby Greens with Basil Vinaigrette, Penne Ala Vodka, Penne or Cavatelli with Tomato and Basil sauce, Tortellini Primavera+\$ lobster Ravioli+\$

Entree Selection: Choose One

All entrée's will be paired with Chef's selection of Potato and Vegetable

New England Stuffed Chicken- Boneless Chicken stuffed with Wild Rice and Sausage Stuffing topped with Au Jus lie

Chicken Piccata- Boneless Chicken Breast Sautéed with White Wine, Lemon & capers

Chicken Saltimbocca- Chicken topped with Prosciutto, Mozzarella Cheese, fresh sage and lemon sauce,

Mix Seafood Grill- A Fine Selection of Fresh Seafood, Scallops, Salmon and Haddock Baked with Garlic Sherry Crumbs

Haddock Florentine- North Atlantic Haddock stuffed with Baby-leaf Spinach, Mushrooms and Fontina Cheese, topped with a

Parmesan Cheese sauce

Short Rib- Slow-Roasted Bourbon Glazed Boneless Organic Short Rib of Beef

Wedding Cake served with Coffee, Tea and Decaf
Viennese Dessert Table \$pp

All Food and Beverage Prices are Subject to 18% Service Fee, 5% Admin Fee and a 7% State Meals Tax

Prices Subject to Change without notice. 11/19

Gold Wedding Package

Includes The Following:

Choice of Two:

International & Domestic Cheese Display with Fresh Fruits and Assorted Crackers, Grilled Mediterranean Display with Humus, Breads and Crisps, or Fresh Vegetable Crudit  Display with dips

Three Butler Passed Hors D'oeuvres

1 Hour Open Bar for Cocktail Hour (House Brands)

First Course: Choose One (Second selection +)

Minestrone Soup, Chicken Soup, Italian Wedding Soup, Caesar Salad or Fresh Baby Greens with Basil Vinaigrette, Cold Antipasto + Penne Alla Vodka, Penne or Cavatelli with Tomato and Basil sauce, Tortellini Primavera+\$ lobster Cannelloni +\$

Entree Selection: Choose One

All Entr e's served with Chef's choice of Potato and Vegetable.

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

Roasted Crispy Statler Chicken Breast- Organic "Garlicky and Lemony" Chicken Breast

New England Stuffed Chicken- Boneless Chicken Breast with a Wild Rice and Italian Sausage Stuffing topped with a Natural Au Jus Lie

Veal Saltimbocca- Milk Fed Veal rolled with Prosciutto and Mozzarella cheese

Roasted Salmon- Tangerine Honey Glazed Salmon and Blood Orange drizzle

Haddock Frachito- Filet of Haddock Stuffed with Lobster & Spinach topped with a Basil Cream Sauce

Prime Rib- Au-Jus with Fresh Horseradish and Madeira Braised Cipollini Onions

Roasted New York Sirloin- Crusted with Garlic and Pepper topped with Madeira Demi-glace

Veal Francaise- Tender Veal Married with fresh Mozzarella and a Delicate Lemon Sauce

Wedding Cake served with Coffee, Tea and Decaf

Viennese Dessert Table \$

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Platinum Wedding Package

Includes The Following:

Selection of Two:

International & Domestic Cheese Display with Fresh Fruits and Assorted Crackers, Grilled Mediterranean Display with Humus, Breads and Crisps, or Fresh Vegetable Crudité Display with dips

Five Butler Passed Hors D'oeuvres

5 Hour Open Bar (House Brands)

First Course: Choose One

Minestrone Soup, Italian Wedding Soup, Clam Chowder or Lobster Bisque
Caesar Salad or Fresh Baby Greens with Basil Vinaigrette, Spinach Salad with Bacon and Pears or Cold Antipasto
Penne ala Vodka, Penne Pasta with Tomato and Basil, Cavatelli with Tomato and Basil,
Tortellini Primavera

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

Free Range Chicken Breast - Roasted Bell and Evens Organic Chicken stuffed with Wild Rice Stuffing topped with Pan Gravy

Lobster Lazy Style- Fresh Native Lobster Meat, Stuffed Back into Its Shell and Ever So Lightly Dusted with Buttered Cracker Crumbs
(In Season, or Market Price)

Chilean Sea Bass- Pan Roasted with Sautéed Spinach, Lemon and Shitake Mushrooms

Shrimp Pescatore- Very Large Wild Shrimp, Stuffed with Crabmeat Stuffing

Pan-Seared Swordfish topped with Lobster Meat in a Brandy Cream Sauce

Surf & Turf- Roasted Sliced Tenderloin of Beef Served with Baked Stuffed Shrimp

New York Sirloin- Roasted and served alongside Lobster Meat Thermidor Gratin

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

Roasted Herbed Center Cut Rack of Lamb- Drizzled with Minted Demi-glaze

Viennese Dessert Table

Wedding Cake Served with Coffee, Tea and Decaf

Package Also available with a cash bar

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Stations Wedding Package

Includes the Following:

Selection of Two:

International & Domestic Cheese Display with Fresh Fruits and Assorted Crackers, Grilled Mediterranean Display with Humus, Breads and Crisps, or Fresh Vegetable Crudité Display with dips

Three Butler Passed Hors D'oeuvres

One Hour Open Bar (House Brands)

Salad Station

Mixed Baby Greens and Caesar Salad Station

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/ Primavera with Alfredo

Butternut Ravioli \$ pp

Lobster Cannelloni \$pp

Two Additional Stations Selections

(Additional selection available at \$)

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
Raw Bar+\$

Prime Rib
Polenta & Porchetta Station
Stir fry station
Seafood Newberg
Salmon en Croute
Shrimp Scampi\$

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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Wedding Champagne Brunch Buffet

Includes the following:

International and Domestic Fruit and Cheese Display Fresh
Vegetables Crudit  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:

Classic Baked Haddock
Roast New York Sirloin of Beef
Roasted Boneless Ham
Cranberry Glazed Turkey
Vegetable Medley & Oven Roasted Potato
Wedding Cake with Coffee, Tea and Decaf

May We Suggest Complimenting Your Brunch with Your Brunch

Viennese Dessert Display \$
Omelets Prepared to Order \$
Eggs Benedict \$

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Hors d'oeuvres

The Following Items are priced per 50 pieces

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	Curried Beef Chutney Tartlet
Bay Scallops with Ginger Curry and Fine Herbs	Fried Artichoke
Smoked Salmon Rolls with Horseradish Dill Cream	Vegetables Stuffed with Blue Cheese
Smoked Mussels on the Half Shell	Crispy Brie Wonton
Shrimp Salad Spring Roll	Southwest Spring Rolls
Fresh lobster with Deviled Eggs	Melon wrapped in Prosciutto Ham
Tenderloin of Beef with Shitake Mushrooms	Mushroom Triangles
Crab Rangoon	Dates with Pastrami
Artichoke Triangles	Crispy Baby Zucchini
Lobster Boursin Turnovers	Roasted Eggplant Triangles
Clams Casino	Assorted Cheese Quesadilla
Chipotle Beef Rangoon	Assorted Crostini
Scallops Wrapped in Bacon	Sausage with Spinach and Ham wrapped in pastry
Crab Cakes	Pecan Chicken Fingers
Pan seared Scallops Provencal	Boneless Buffalo Wings
Vegetable Spring Rolls	Beef and Chicken Teriyaki or Satay
Popcorn Shrimp	Spanakopita
Crab Meat or Boursin Stuffed Mushrooms	Miniature Chinese Egg Rolls
Mini Rubens	Buffalo Chicken Wings

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

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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 Ravioli 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, 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, Scampi or Grilled Shrimp \$

Add Lobster Cake \$

Add Baked Scallops \$

Add 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 and Gateaus. \$

Chocolate Mouse Station- A Beautiful Display of White and Dark Chocolate Mousses Topped with Chocolate Shavings and Fresh Whipped Cream \$

Chocolate-Dipped Strawberries- A Perfect accompaniment to be served with your Wedding Cake or by the Platter \$

Made to Order Cannoli Station- Hand Filled to Order with Ricotta Cheese. Served with Assorted Toppings: Pistachios, Coconut, Sprinkles, Walnuts, and Chocolate Shavings \$ (Attendant Fee \$150.00)

Fresh Fruit Platters- Seasonal Fresh-Sliced Fruits and Berries \$

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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, and Italian Sausages, served with all the Accompaniments & French Fries \$ 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 \$

Assorted Artisan Pizzas

Choose 3, House Made Pizza Station with a Variety of toppings: Chicken Bacon Ranch/Pepperoni/ Sausage Peppers and Onion/ Grilled Sirloin/ Caramelized Onion/ Mushroom and Gorgonzola/Spinach, Tomato and Feta \$

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. \$ with Bourbon Glazed Boneless Short Ribs \$

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 \$

Coffee Station- See Beverage Service

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Beverage Service

Open Bar Rates

<u>House Brands</u>	
1 hour	\$. pp
2 hour	\$ pp
3 hour	\$. pp
4 hour	\$. pp
5 hour	\$. pp

<u>Premium Brands</u>	
1 hour	\$.pp
2 hour	\$.pp
3 hour	\$.pp
4 hour	\$.pp
5 hour	\$.pp

Open Bar is also available by consumption

Cash Bars available

A Cash bar is available; a \$150.00 bartender fee will apply.

Domestic Beer.....	\$ Imported &
Specialty Beer.....	\$ Red House
Wine.....	\$ and up White House
Wine.....	\$ and up
Premium Mixed Drinks.....	\$ and up
Cordials.....	\$ and up
Assorted Soft Drinks.....	\$
Bottled Mineral Water.....	\$
Bloody Mary.....	\$
Mimosa.....	\$

Wine Service

House Wines featuring Angeline Vineyards \$ per bottle
Boston Winery Premium Wines \$ and up
Please Contact our Catering office for a Full Wine list

Cappuccino and Espresso Station Available \$pp
American Coffee Station \$pp
Hot Chocolate Station \$pp
Welcome Lemon Aid or Sweet Tea Station \$pp

Ice Luges and Specialty Martini and Cordial Bars are also available -see sales manager for details.

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Venezia Waterfront Ballroom

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 \$3.00 per person for a choice of two entrée's and \$5.00 per person for a selection of three entrees 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 18% 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 all outside fabric or furniture rental needs.

Ceremonies

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

Minimum Guarantees

Will vary, please see Sales Department for details. **Ask about special offers for Friday nights, non-holiday Sundays and Off- Peak incentives!**