

Micro Weddings

/ Saturdays

at The Lenox

61 Exeter Street at Boylston
Boston, MA 02116
lenoxhotel.com 617.536.5300

The Lenox Hotel's Micro Wedding Package/Saturdays

Say I Do & Party Too!

Our Micro Wedding is a small celebration of 30-60 guests in total in our beautiful gilded Dome Room! This option offers you all the elements of a large wedding celebration at a more affordable price. With this personalized and low-stress package, you can create the wedding of your dreams without all the hassle.

Accommodates: 30 people in its base price, including the couple! If you would like to extend this to 60 people maximum, it is \$150 per person beyond the first 30 guests.

The **Say I Do & Party Too** package includes:

- Wedding Coordinator to help personalize and execute your special day
- Use of the Dome & Heritage Room for four hours for Ceremony, Cocktail Hour and Dinner
- Selection of (4) Passed Hors d'oeuvres
- Customized three course plated dinner, curated by our Executive Chef specifically for you!
- Custom two tiered wedding cake from Dessert Works
- Champagne toast
- Open Bar for four hours including all bartender fees
- Customized menu cards
- Mercury glass votive candles and gold table numbers
- Gold chiavari chairs with ivory cushions
- Use of the Lenox rooftop for photographs
- Discounted guestroom rate for you and your guests to stay at The Lenox

This Package: \$9,000 (plus tax, gratuity and admin fee) for the base price with 30 guests

Overnight Stay: Inquire on pricing for our Luxury Suites

Availability: This package is available on Off Peak Saturdays. Lower price point options available for Fridays/Sunday dates, just ask!

COCKTAIL RECEPTION

Passed Hors D'oeuvres choose four

COLD

feta & watermelon skewer with balsamic glaze

jumbo shrimp cocktail

chilled local crab, avocado, spicy mango & crispy nori

tuna ceviche cones with sesame & scallion

endive cups with whipped goat cheese, poached strawberries, balsamic & black pepper

crispy parmesan eggplant, tomato relish, fried capers

chilled shrimp taco in crispy tortilla with pico de gallo & guacamole

roasted tomato crostini with herbed goat cheese, arugula pesto & fried basil

seared beef tenderloin mini sandwich with horseradish mustard

HOT

grilled chimichurri shrimp on sugarcane skewer

baked stuffed oysters with chorizo, herb butter & cracker crumb

crisp arancini with artichoke & spicy tomato sauce

soft pretzels with ipa cheddar dipping sauce

roasted vegetable tartlets with pesto aioli & shaved pecorino

goat cheese & potato fritters with garlic chive yogurt sauce

pastry wrapped smoked chicken, cheddar & mushroom bites

braised short rib grilled cheese with gorgonzola & truffle aioli

steak & cheese spring rolls served with spicy ketchup

twice baked baby potatoes, smoked bacon, aged cheddar, chipotle

lobster bisque served in shooter

mini jonah crab cakes with old bay aioli

scallops wrapped in apple smoked bacon

COCKTAIL RECEPTION

Display Stations optional addition for your Cocktail Hour

BREADWINNERS

assortment of freshly grilled breads,
pita & naan, toppings to include: garlic & rosemary
hummus, roasted red peppers, tapenade, eggplant
caponata, whipped red pepper & feta cheese, classic
tomato bruschetta & baby mozzarella salad
additional \$22 per person

LOCAL CHARCUTERIE & CHEESE BOARD

shaved prosciutto & mortadella & other sliced cured
meats, chef's selection of local cheeses to include:
vermont cheddar, goat cheese, havarti & gouda,
served with fresh berries, assorted crackers, preserves,
lenox rooftop honey & house made breads
additional \$20 per person

MEDITERRANEAN VEGETABLE GRAZING BOARD

grilled vegetables, stuffed grape leaves, marinated
olives, greek feta, tabbouleh, marinated tomato &
cucumber salad, tzatziki
additional \$18 per person

RAW BAR DISPLAY

cotuit oysters on the ½ shell, lemon poached maine
lobster tails, local jonah crab claws, jumbo chilled
shrimp, chef's mignonette, fiery cocktail sauce
& fresh lemon
additional \$30 per person

THIS IS HOW WE ROLL (SUSHI STATION)

chef's assortment of sushi prepared with fresh, locally
caught fish available to include: maki, nigiri &
california rolls, sesame somen noodles, seaweed salad
additional \$25 per person

THREE COURSE PLATED DINNER

Appetizer Course choose one

ROASTED TOMATO SOUP rustic parmesan croutons

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE cream sherry, puff pastry & chives

CRISPY MAINE CRAB CAKE spicy napa slaw,
citrus remoulade

WILD MUSHROOM RAVIOLI fresh sage,
toasted pistachio & pecorino romano

CAVATELLI BOLOGNESE shaved manchego cheese,
basil, crostini

HOMEMADE MOZZARELLA & GARDEN FRESH
TOMATO SALAD nut free basil pesto, olive oil,
balsamic vinegar reduction

SIMPLE SALAD baby lettuce, shaved fennel, roasted
cherry tomatoes, lenox hotel rooftop honey vinaigrette

BABY LETTUCES seasonal berries, crispy fried leeks,
mandarin orange segments, sesame orange vinaigrette

STRAWBERRY PECAN SALAD baby spinach,
sliced strawberries, spicy pecans, vermont chèvre,
black pepper & white balsamic vinaigrette

THREE COURSE PLATED DINNER

Entrée Course

Pricing includes one entrée plus a vegetarian/vegan option. If you are interested in offering two entrées in addition to a vegetarian/vegan option, an additional \$5 per person will be added to each entrée price.

ROASTED CRYSTAL VALLEY CHICKEN

whipped truffle potatoes, wild mushrooms,
lemon demi-glace

CHATHAM COD

grilled corn chowder sauce, roasted
fingerling potatoes, baby carrots

GRILLED FAROE ISLANDS SALMON

long & short grain wild rice, zucchini ribbons,
spring garlic pesto

BRAISED BEEF SHORT RIB

parmesan polenta, baby vegetables,
braising jus

PAN ROASTED SEA BASS

fingerling potatoes, sautéed spinach,
caper beurre blanc

GRILLED PORK TENDERLOIN

whipped sweet potatoes, shaved brussels
sprouts, maple jus

NEW YORK SIRLOIN 12oz

whipped potatoes, caramelized shallots,
grilled asparagus, red wine demi-glace
additional \$5 per person

SEARED FILET MIGNON

roasted baby zucchini, roasted baby potatoes,
port wine reduction
additional \$8 per person

GRILLED PETITE FILET MIGNON & BUTTER-POACHED LOBSTER TAIL

potato gratin, lemony green beans,
saffron demi glace
additional \$15 person

*Vegetarian or vegan options are available for
no additional fee.*

We are happy to customize menus, just ask!

DESSERT OPTIONS

Wedding Cake

The amazing team at Dessert Works will take care in designing your specialty wedding cake! Your custom designed wedding cake is served while guests are served coffee or tea.

Dessert Enhancements

Options below are served buffet style in addition to your wedding cake & chocolate covered strawberries.

THE DESSERT TABLE

freshly baked chocolate chip cookies, fudgy salted caramel pretzel brownies, mini cannolis, chocolate dipped fruits & watermelon bowl fruit salad

additional \$22 per person

ICE CREAM SUNDAE BAR

choose 6 of your favorite ben & jerry's flavors & let your guests top with hot fudge, whipped cream & your choice of 5 dry toppings. station includes someone to scoop ice cream for your guests.

additional \$20 per person

HOLY MATRIMONY

union square donut wall! includes: vanilla bean, cinnamon sugar, sea salted bourbon caramel, belgian dark chocolate & 1 seasonal flavor

additional \$14 per person

BAR OFFERINGS

Bar Service Package Inclusive

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

HOUSE COCKTAILS

bully boy: gin, boston rum & american straight whiskey
tito's handmade vodka | cazadores | dewar's | seagram 7
baileys | kahlua

HOUSE WINES

sparkling wine **marquis de la tour**
sauvignon blanc | chardonnay | pinot noir | cabernet sauvignon

IMPORTED & DOMESTIC BEERS

lord hobo glorious new england pale ale | allagash white
downeast cider | night shift whirlpool pale ale
harpoon ipa | mighty squirrel cloud candy ipa | cisco seasonal
samuel adams lager | budweiser | bud light

Bar Service Upgrade to Platinum Package

If choosing Option One, we would be happy to remove the Hosted House Bar & 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

prosecco **la marca** | sauvignon blanc **whitehaven**
chardonnay **storypoint** | pinot noir **storypoint**
cabernet **louis martini**

DOMESTIC & IMPORTED BEERS

lord hobo glorious new england pale ale | allagash white
downeast cider | night shift whirlpool pale ale
harpoon ipa | mighty squirrel cloud candy ipa | cisco seasonal
samuel adams lager | budweiser | bud light

ADDITIONAL INFORMATION

DECORATIONS

Gold Chiavari chairs with ivory cushions are included in the Micro Wedding Package! The Lenox provides our house navy table linens and white napkins for all of your cocktail, dinner and vendor tables needs. If you are interested in alternative colors, we can rent them through Peak Event Services for you for an additional fee. The Lenox also provides complimentary mercury glass votive candles on each table as well as Gold Table numbers and customized menu cards. If you choose to have your Ceremony at the Lenox, we also provide an ivory aisle runner.

MICRO WEDDING TIMING

This package includes use of the second floor function space for up to 4 hours. Typically the timing would be a half hour for ceremony in the Dome Room, one hour for cocktail hour in the Heritage Room and then two and a half hours for dinner and dancing back in the Dome Room. Timing is flexible and you have use of the space for set up, etc. beginning at 4PM the day of the wedding. Events must end by 11PM and the bar must close 15 minutes prior to the scheduled end time.

ADDITIONAL TIME

If you are looking to extend the timing for your wedding beyond the included 4 hours, we can offer this for an additional fee of \$25 per person per hour. In addition there would be a flat \$1,000 Room Rental Fee per hour.

GUEST ROOMS

Rates for overnight accommodations at the Lenox vary based on time of year & occupancy. We would be able to offer you a courtesy room block for your wedding at our most discounted rate available. The Lenox also has beautiful options for one bedroom suites for the Newlyweds the weekend of the wedding! Options include our Back Bay Suite, Penthouse Suite and Judy Garland Suite – please ask your coordinator for additional details & rates!

ENTERTAINMENT

The Lenox offers preferred vendors if you are looking for any recommendations for Music options for your Ceremony, cocktail hour and wedding reception! From live trios, bands to DJs, let us know what you are thinking and we are happy to guide you in the right direction!

KIDS MEALS

Children may select from an extensive menu including: chicken fingers, mac & cheese & burgers. Children under the age of 12 people would be charged at \$30 per person.

PREFERRED VENDORS

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

FLORIST

Lotus Designs
lotusdesignsflorist.com

Table + Tulip
tableandtulip.com

Fleur Events
fleurevents.com

Beach Plum Floral
beachplumfloral.com

PHOTOGRAPHERS

Ben Schaefer
silverandsaltphoto.com

Suzanna March Photography
suzannamarchphotography.com

Amy Spirito Photography
amyspiritophotography.com

Jenny Maloney Photography
jennymoloney.com

Scott Zuehlke Photography
scottzphotography.com

CityLux Studios
citylux.studio

SWEETS & FAVORS

Dessert Works
dessertworks.net

Georgetown Cupcakes
georgetowncupcakes.com

Ben & Jerry's
benjerry.com

Q's Nuts
qsnuts.com

Seacoast Sweets
seacoastsweets.com

TRANSPORTATION

TransAction Associates
transactionassoc.com

OFFICIANTS

Thomas A. Welch
welchweddings.com

Christine Clifford
christinecliffordjpc.com

Rosaria E. Salerno
backbayweddings.com

ENTERTAINMENT

FB Events
fbevents.biz

Matt Forde, Millhouse Sound Events
millhousesoundevents.com

Entertainment Specialists
entertainmentspecialists.com

617 Weddings
617weddings.com

Swoon Booth
swoonbooth.com

Nora Jordan
djourentertainment.com

HAIR & MAKE-UP

Maryelle Artistry
maryelleartistry.com

Kloud Nine Salon
vagaroo.com/us03/kloudnine

GROOMSMEN SERVICES

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

CUSTOM SUITING

9 Tailors
9tailors.com

LIGHTING DESIGN

Frost Productions
frostproductions.biz