

Classic Weddings

at The Lenox

THE LENOX HOTEL

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

    @lenoxhotel

THE LENOX HOTEL CLASSIC WEDDING PACKAGE

Wedding Specialist dedicated to ensuring a flawless event from booking to planning and to execution of your special day.

- **Pricing is Per Person & is Inclusive of all Taxes, Service Charges & 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 & Wine
- Three Course Seated Dinner
- Classic Chivari Ballroom Chairs in Any Color of Your Choice
- Elegant Table Numbers & Votive Table Top Candles
- Floor Length Bridal Satin Linens & Napkins in Any Color of Your Choice
- Customized Wedding Menu Cards
- Complimentary Vendor Meals (Maximum of 8)
- Professionally Designed Custom Wedding Cake & Chocolate Dipped Strawberries
- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
- Private Restrooms Exclusively for Your Guests
- Rooftop Access for Couple Photography
- Preferred Rates for Overnight Guest Rooms
- Wedding Suite with Woodburning Fireplace for Newlyweds on your Wedding Night
- Optional Add-ons:
 - Wine Service with Dinner \$12 per person
 - Champagne Toast \$8 per person
 - Signature Cocktail \$12 per person

COCKTAIL RECEPTION

Display Stations choose one

BRUSCHETTA BAR

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

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

MEDITERRANEAN VEGETABLE GRAZING BOARD

grilled vegetables, stuffed grape leaves, marinated olives, greek feta, tabbouleh, marinated tomato & cucumber salad, tzatziki

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 \$14 per person

DUMPLINGS FOR DAYS

assortment of chicken, pork & shrimp dumplings - steamed & fried, served with napa cabbage slaw & teriyaki, sweet chili & sweet soy dipping sauces
additional \$10 per person

COCKTAIL RECEPTION

Passed Hors D'oeuvres choose four

COLD

feta & watermelon skewer with balsamic glaze

jumbo shrimp cocktail with fiery cocktail sauce & lemon wedge

tuna ceviche cones with sesame & scallion

chilled cucumber cups with creme fraîche, pickled onion, reggiis ova caviar

toasted mushroom toast with whipped goat cheese, fried capers

seared ahi tuna on rice with wakame and soy ginger aioli

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

brie, fig, proscuitto crostini topped with peppery arugula

HOT

grilled chimichurri shrimp on sugarcane skewer

truffled mac & cheese bites with tabasco aioli

soft pretzels with ipa cheddar dipping sauce

fried artichokes with lemon & dill

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

THREE COURSE PLATED DINNER

Appetizer Course choose one

ROASTED TOMATO SOUP rustic parmesan croutons

NEW ENGLAND CLAM CHOWDER chopped clams,
smoked bacon, yukon potatoes & cracker peppercorns

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

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 \$225

CHATHAM COD

grilled corn chowder sauce, roasted
fingerling potatoes, baby carrots \$230

GRILLED FAROE ISLANDS SALMON

long & short grain wild rice, zucchini ribbons,
spring garlic pesto \$230

BRAISED BEEF SHORT RIB

parmesan polenta, baby vegetables,
braising jus \$235

PAN ROASTED SEA BASS

fingerling potatoes, sautéed spinach,
caper beurre blanc \$240

GRILLED PORK TENDERLOIN

whipped sweet potatoes, shaved brussel sprouts,
maple jus \$240

NEW YORK SIRLOIN 12oz

whipped potatoes, caramelized shallots,
grilled asparagus, red wine demi-glace \$245

SEARED FILET MIGNON

roasted baby zucchini, roasted baby potatoes,
port wine reduction \$255

GRILLED PETITE FILET MIGNON & BUTTER-POACHED LOBSTER TAIL

potato gratin, lemony green beans,
saffron demi glace \$260

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

We are happy to customize menus, just ask!

THREE COURSE PLATED DINNER

Wedding Cake

The amazing team at Dessert Works will take care in designing your specialty wedding cake! Your custom designed wedding cake is served with chocolate dipped strawberries 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 covered strawberries
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!
additional \$14 per person

THREE COURSE PLATED DINNER

Late Night Snacks

WINGS YOUR WAY

your choice of boneless or bone-in chicken wings tossed in your choice of: buffalo, bbq, teriyaki, sweet chili, or honey mustard, served with chopped carrots & celery, dipping sauces to include bleu cheese & ranch
additional \$22 per person & chef fee

SLIDER STATION *choose two*

all served with french fries or tater tots

kobe beef slider with cheddar cheese
caramelized onions & a touch of bbq sauce
mini maine crabcake with chipotle aioli,
tomato & bacon on a sesame bun
bbq pulled pork sliders with coleslaw & pickles
fried chicken with lettuce, tomato & herb aioli
on a biscuit
veggie burger with goat cheese & sun dried
tomato spread with onion, lettuce & tomato
additional \$24 per person

FRENCH FRY BAR

hot french fries, sweet potato fries & tater tots
with assorted toppings to include: warm nacho
cheese, bacon bits, jalapenos, sour cream,
shredded cheddar cheese, crumbled bleu cheese,
beef chili & hot sauce
additional \$14 per person

BAR OFFERINGS

Bar Service Package Inclusive

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

HOUSE COCKTAILS

bacardi rum | captain morgan rum | new amsterdam gin
jim beam bourbon whiskey | tito's handmade vodka
cazadores tequila | dewar's scotch

HOUSE WINES

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

IMPORTED & DOMESTIC BEERS

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

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 OFFERINGS

Bar Service Option Two

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

charged per drink – cash or by consumption

MARTINIS & SPECIALTY \$14

cosmopolitan | pomegranate martini | mai tai
bellini | kiwi strawberry | pink lemonade

HOUSE BRAND COCKTAILS \$11

bacardi rum | captain morgan rum | new amsterdam gin
jim beam bourbon whiskey | tito's handmade vodka
cazadores tequila | dewar's scotch

PREMIUM COCKTAILS \$13

ketel one | bombay sapphire | bacardi | jack daniels
crown royal | makers mark | johnnie walker black
patron silver | hennessey vsop

CORDIALS \$10

amaretto di saronno | baileys | sambuca romana
kahlua | grand marnier | cointreau

HOUSE WINES \$11

sauvignon blanc | chardonnay
pinot noir | cabernet sauvignon

DOMESTIC & IMPORTED BEERS \$8

allagash white | downeast cider
night shift whirlpool pale ale | harpoon ipa
samuel adams lager | mighty squirrel cloud candy ipa
budweiser | bud light

NON-ALCOHOLIC \$4

fruit juices | soft drinks | mineral water

Selections listed are standard with every bar. Special requests can be accommodated. For all hosted bars a 20% 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). The Lenox team can set up an additional (4) candles per table but anything more than that will require an outside vendor or additional set up charge.

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, mac & cheese, & burgers! Children under the age of 12 are \$30 each.

ROOM RENTAL FEE

All wedding receptions include the complimentary use of the second floor function space for up to 5 hours (typically 1 hour for cocktails followed by 4 hours for dinner & dancing). Additional hours are charged at \$2500 per hour, plus \$25 per person for the open bar. Events must end by 11pm & 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 & 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

Central Square Florist
centralsquareflorist.com

PHOTOGRAPHERS

Ben Schaefer
silverandsaltphoto.com

Suzanna March Photography
suzannamarchphotography.com

Amy Spirito Photography
amyspiritophotography.com

Scott Zuehlke Photography
scottzphotography.com

CityLux Studios
citylux.studio

SWEETS & FAVORS

Dessert Works
dessertworks.net

Union Square Donuts
unionsquaredonuts.com

Ben & Jerry's
benjerry.com

Q's Nuts
qsnuts.com

Seacoast Sweets
seacoastsweets.com

TRANSPORTATION

TransAction Associates
transactionassoc.com

LTI
ltilimo.com

OFFICIANTS

Thomas A. Welch
welchweddings.com

Christine Clifford
christinecliffordjp.com

Rosaria E. Salerno
backbayweddings.com

ENTERTAINMENT

FB Events
fbevents.biz

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