

# Classic Wedding Package

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rev. 2.26

# THE LENOX CLASSIC WEDDING PACKAGE

Wedding Specialist dedicated to ensure a flawless event from booking to planning 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
- Wine Service with Dinner
- Classic Gold Chiavari Ballroom Chairs
- Floor Length Bridal Satin Linens and Napkins in Any Color of Your Choice
- Lenox Hotel Wedding Menu Cards
- Complimentary Vendor Meals (Maximum of 8)  
Additional vendor meals \$50 per person
- Professionally Designed Custom Wedding Cake
- 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:
  - Prosecco Toast \$14 per person
  - Signature Cocktail \$16 per person

Additional 7% Sales Tax, 20% gratuity and 8% admin fee added to items not included in the wedding package.

# COCKTAIL RECEPTION

## Display Stations select one

### FARM HOUSE CHEESES & CHARCUTERIE

- Artisan cheese from far and near – a seasonal selection of hard, soft, aged and fresh cheeses along with clover honey, quince, fig jam, grapes, candy walnuts, crisps and crostini
- Selection of prosciutto di parma, coppa, mortadella, salami, portuguese chorizo and spicy soppressata along with grain mustard, cornichon, cured olives, crisps and crostini

### MEZZA

- Creamy tahini hummus with baby tomatoes, crispy chickpeas, garlic confit, served with cumin scented pita chips, grilled vegetable, tzatziki, tomato, lemon, mint and cucumber salad, tabbouleh, citrus marinated cured olives, basil, pinenuts, virgin olive oil tossed local feta cheese

### THE PIZZA OVEN

- Brick oven cooked pizzas, cut reception style
- Maple Brook Farm mozzarella with oven roasted tomato, basil, shaved grana padano margherita
- Spicy honey pepperoni
- Mexican street corn, jalepenos, cotija cheese, tajin crema

### THE NEW ENGLAND RAW BAR

- Local Cape oysters on ice
- Snow crab cocktail claws
- Jumbo poached gulf shrimp
- 1/2 Maine lobster tail
- Lemon and garlic poached Cape littleneck clams
- Presented on ice with house cocktail, shallot mignonette, horseradish, hot sauce, citrus

additional \$27 per person

### HAND ROLLED CHINATOWN DIM SUM & DUMPLINGS

- Ginger pork shumai, shrimp har gow, mushroom dumplings, chicken sesame shumai, all presented in bamboo steamers along with:
- Crunchy chili aioli
- Chili garlic kewpie
- Soy ginger
- Salted edamame

additional \$19 per person

# COCKTAIL RECEPTION

## Passed Hors d'Oeuvres select four

### FROM THE GARDEN

- Sheep's milk cheese crostini with quince jam, olive oil almond crumble
- Roasted mushroom toast with herb whipped goats cheese, pickled shallots
- Crispy fried artichokes with roasted pepper hummus
- Truffle scented mac n cheese fritter with black pepper parmesan aioli
- Cherry tomato confit crostini with New England brie, basil aioli
- Korean chili glazed king oyster mushroom sate
- Charred cauliflower with curry scented tofu and pickled chilies

### FROM THE FARM

- Pork belly adobo skewer with banana ketchup, crunchy chili oil
- Guinness short rib sando with dubliner cheddar, horseradish
- Philly steak and cheese rolls with tabasco ketchup
- Ginger pork dumplings with soy hoisin
- Blackened beef tenderloin croustade with creole aioli
- Hand breaded crispy chicken with ranch aioli
- Lemongrass chicken satay with peanut coconut sauce
- Twice baked baby potatoes with Vermont cheddar, smoked bacon, chipotle crema

### FROM THE SEA

- Crispy shrimp tempura with togarashi, spicy kewpie
- Jumbo shrimp shooter with house cocktail, lemon
- Chili seared yellowfin tuna with tobiko, sushi rice
- Hickory smoked salmon canape with organic salmon caviar, crème fraiche and chive
- Georges Bank scallops & smoked bacon with republic of Vermont maple syrup
- Yellowfin tuna taco with fresno chiles, cilantro crema

# THREE COURSE PLATED DINNER

## Appetizer Course select one

Served with hot ciabatta rolls, Duxbury sea salt and Vermont butter

### MAPLEBROOK FARM MOZZARELLA AND HEIRLOOM TOMATO "CAPRESE"

Aged balsamic caviar, basil sprouts, evoo, sea salt

### HEARTS OF ROMAINE CAESAR

Shaved grana padano, shaved croutons, cured olives, creamy peppercorn Caesar dressing

### BABY ICEBERG WEDGE

Great Hill dairy blue cheese, smoked bacon, pickled red onion, baby heirloom tomatoes, blue cheese dressing

### ORGANIC BABY GREENS

Fresh herb vinaigrette, local goat cheese, cucumber, radish, shaved fennel, baby carrots

### NEW ENGLAND CLAM CHOWDER

Grilled sourdough, Cape littleneck clams, smoked bacon, celery root

### ROASTED TOMATO POTAGE

Aged cheddar toast, crispy basil

### LOCAL BUTTERNUT SQUASH AND MASCARPONE RAVIOLI

Amaretti crumb, parmesan, charred corn crema, crispy sage

### CURRY CHICKPEA AND NARRAGANSETT FETA SALAD

Creamy hummus, cured olives, chiffonade romaine hearts/ naan croutons

### CHILLED CAJUN ROASTED SHRIMP SALAD

Boston lettuce, shaved cucumber, baby tomatoes, chili garlic aioli

# 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 \$15 per person will be added to each entrée price.

### HAND CUT FRESH PASTA BOLOGNESE

Heritage pork, shaved grana padano, basil,  
San Marzano tomato ragu

\$250 per person

### MAPLE AND CHILI GLAZED FREE RANGE CHICKEN

Butternut squash, king oyster mushroom,  
french beans, green apple, poultry jus

\$260 per person

### TAMARI SOAKED EAST COAST SALMON

Yuzu jasmine rice, baby bok choy, shitake  
mushrooms, carrot ginger jus

\$265 per person

### TOMATO BASIL CRUSTED COD LOIN

Potato gratin, roasted garlic broccolini, charred  
lemon butter

\$265 per person

### TARRAGON GRILLED BLOCK ISLAND SWORDFISH

Creamy caramelized leek polenta, roasted corn  
and tomato succotash

\$275 per person

### GARLICKY JUMBO SHRIMP AND FREE RANGE CHICKEN DUET

Whipped locally grown potatoes, charred broccolini,  
king oyster mushrooms, chive oil

\$275 per person

### CENTER CUT NEW YORK SIRLOIN 10oz

Exotic mushrooms, whipped locally grown potatoes,  
asparagus, red wine jus

\$280 per person

### SHALLOT THYME ROASTED FILET MIGNON

Herb roasted fingerling potatoes, delicata squash,  
garlicky broccolini, red wine jus

\$285 per person

### MAINE LOBSTER TAIL & PETITE FILET MIGNON

Lemon tarragon butter, red wine jus, whipped locally  
grown potatoes, baby carrots and roasted asparagus

\$295 per person

### SPICE ROASTED CAULIFLOWER STEAK

Golden raisins, grapes, roasted pepper "hummus"

\$250 per person

### POTATO GNOCCHI AND OYSTER MUSHROOMS

Butternut jus, crispy sage, roasted delicata squash

\$250 per person

### HAND MADE BABY SPINACH AND RICOTTA RAVIOLI

Basil pesto crema, local goat cheese, baby tomato  
vierge with greek olives and roasted garlic

\$250 per person

# THREE COURSE PLATED DINNER

## After Hour Enhancements

Additional options served after your wedding

### DO IT YOURSELF TACOS

- Corn and flour tortillas
- Cilantro lime pulled chicken thighs
- Sliced chimichuri grilled skirt steak
- Tajin grilled chopped squashes, onions, and mushrooms
- Served with iceberg, pico de gallo, spanish rice, black beans, Vermont cheddar, jalapeños, guacamole, salsa picante, lime

additional \$38 per person

### THE FRY GUY

- Sweet potato waffle fries
- Pub fries
- Hand cut house chips
- Tater tots
- Served with ranch powder and ranch dressing, truffle and parmesan, spicy mayo, ketchup, herb aioli, bbq powder and sauce

additional \$24 per person

### THE CHICKEN COOP

- Dry rubbed free range wings and hand breaded chicken tenders along with buffalo, herb ranch, korean bbq, soy honey, mango ghost pepper, bbq, chip shop curry, honey mustard
- Celery and baby carrots

additional \$34 per person

## Dessert Enhancements

Served in addition to your wedding cake

### THE LENOX GRAND DESSERT TABLE

- Ricotta cannoli with chocolate and pistachio
- Assorted petite french pastry
- Mini lemon, apple and raspberry tartlettes
- French almond macarons
- Just baked chocolate chip cookies with Duxbury sea salt

additional \$38 per person

### ICE CREAM SUNDAE BAR

- Select 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 chef to scoop ice cream for your guests

additional \$34 per person, minimum 45 people

### HANOVER STREET DESSERT BUFFET

- Assorted cannolis
- Petite tiramisu
- Pistachio cake
- Mini espresso cupcakes

additional \$33 per person

### WEDDING CAKE ENHANCEMENTS

- Scoop of vanilla bean ice cream and fresh orchid
- Fresh seasonal berries and fresh chantilly whipped cream
- Two dark and white chocolate dipped strawberries
- Two each French macarons with almond

select one at \$12 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 | beefeater gin | jim beam bourbon  
whiskey | aspen vodka | hornitos tequila | chivas scotch

### HOUSE WINES

sparkling wine | sauvignon blanc | pinot grigio | pinot noir | cabernet sauvignon

### DOMESTIC & CRAFT BEERS & SELTZER

allagash white | budweiser | bud light | corona  
high noon vodka soda seltzer | mighty squirrel cloud candy ipa  
night shift whirlpool pale ale | widowmaker blue comet

## 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 \$50 per person.

### PREMIUM COCKTAILS

tito's | bombay sapphire | goslings | jack daniels  
makers mark | johnnie walker black | patron silver

### UPGRADED WINES & CHAMPAGNE

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

### DOMESTIC & CRAFT BEERS & SELTZER

allagash white | budweiser | bud light | corona  
high noon vodka soda seltzer | mighty squirrel cloud candy ipa  
night shift whirlpool pale ale | widowmaker blue comet

# BAR OFFERINGS

## Bar Service Option Two

If you select 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 \$50 per person).

charged per drink – cash or by consumption

### HOUSE BRAND COCKTAILS \$14

bacardi rum | captain morgan rum | new amsterdam gin | jim beam bourbon whiskey  
aspen vodka | cazadores tequila | chivas scotch

### PREMIUM COCKTAILS \$16

tito's | bombay sapphire | bacardi | jack daniels | makers mark  
johnnie walker black | patron silver | hennessey vsop

### CORDIALS \$14

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

### HOUSE WINES \$14

sauvignon blanc | pinot grigio | pinot noir | cabernet sauvignon

### DOMESTIC & IMPORTED BEERS \$9

budweiser | bud light | corona

### CRAFT BEERS & SELTZER \$12

allagash white | mighty squirrel cloud candy ipa | night shift whirlpool pale ale  
widowmaker blue comet | high noon vodka soda seltzer

### NON-ALCOHOLIC \$5

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 7% Sales Tax, 20% gratuity and 8% admin fee added to items not included in the wedding package.

# A LA CARTE ITEMS

## Additional cost per item:

AISLE RUNNER \$100

PEDESTALS \$150

TABLE NUMBERS \$15

CARD BOX \$25

CAKE STAND & CAKE CUTTING SET \$50

# 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.

## 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 ceremony rehearsal & again the day of your event to direct guests, set out place cards & favors, etc.

## CHILDREN MEALS

Price per child \$46, children under 12

Select from the following three course menu options:

### First Course - Select One

- Simply mixed greens with ranch dressing and shaved cucumber and baby tomatoes
- Petite caesar salad with parmesan and croutons
- Cup of fresh tomato soup
- Fresh fruit salad cup

### Second Course - Select One

- Lenox single smash burger with fries
- Breaded chicken tenders with fries and honey mustard sauce
- Pasta with butter and parmesan
- Grilled chicken breast with mashed potatoes with seasonal vegetables

### Third Course

- Warm triple chocolate chip cookie and scoop of mint chocolate chip ice cream

## 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!

## CONTRACT / DEPOSIT

We are able to hold one date for you for up to two weeks without a deposit or signed contract. If you decide to move forward with this date, we would require a signed contract along with a \$5,000 non-refundable deposit. Once the contract is signed and deposit is taken, the wedding date is locked in!

# 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 and our staff!

## FLORIST

Blooms of Boston  
bloomsofboston.com

Table + Tulip  
tableandtulip.com

Rococo Floral  
rococofloralco.com

Fleurs Petite  
fleurspetite.com

Central Square Florist  
centralsquareflorist.com

## PHOTOGRAPHERS

Amy Spirito Photography  
amyspiritophotography.com

Scott Zuehlke Photography  
scottzphotography.com

Ben Schaefer  
silverandsaltphoto.com

CityLux Studios  
citylux.studio

The Gowans  
thegowans.com

## VIDEOGRAPHERS

Clear Vision  
clearvisionvideography.com

Salt + Pine  
saltandpinefilms.com

Francis Dominguez  
facebook.com/francisdominguezphoto

## TRANSPORTATION

TransAction Associates  
transactionassoc.com

LTI  
ltilimo.com

## OFFICIANTS

Thomas A. Welch  
welchweddings.com

Christine Clifford  
christinecliffordjdp.com

Rosaria E. Salerno  
backbayweddings.com

## ENTERTAINMENT

Danny T - City Event Group  
cityeventgroup.com

The 617 Event Group  
the617eventgroup.com

Epic Entertainment - Sheldon  
epicentertainmentboston.com

## HAIR & MAKE-UP

Maryelle Artistry  
maryelleartistry.com

Kloud Nine Salon  
vagarog.com/us03/kloudnine

Pure Glow Tanning  
pureglow.com

Janell Akoi  
jaycemakeup.com/services

## CUSTOM SUITING

9 Tailors  
9tailors.com

## LIGHTING DESIGN

Frost Productions  
frostproductions.biz