

WED YOUR WAY



W
BOSTON



WONDERFUL WEDDING PACKAGE

PLANNING STAGE

- Dedicated Event Specialist
- Dedicated Banquet Manager for the day of your wedding
- Complimentary menu tasting for up to four guests

BOOKING YOUR STAY

- Complimentary overnight suite for the wedding couple on their wedding night
- Champagne amenity for the wedding couple
- Special rooms rates for wedding guests
- Personal booking website

THE DAY OF

- Exclusive roof access for first look pictures

THE NIGHT OF

Enhanced room setup to include

- W Chic Chrome Tables
- W Sparkle Chairs
- Votive Candles
- W Boston Black Dance Floor
- Custom LED lighting package (10)

Enjoy during your reception

- One-hour open bar cocktail reception with 3 passed hors d'oeuvres & 1 stationary display
- Specialty cocktails inspired by the wedding couple
- Prosecco and sparkling cider for wedding toast
- Cake cutting & service
- Plated Wonderful Meal or Wonderful Station Package
- Late night snack**

THE AFTER PARTY

- VIP reservation at W Lounge

THE MORNING AFTER

- Relive the happy memories with a custom made post-event at W Boston! Brunch anyone? **

**Not included in package. Additional charges will apply.

BOTTOMS UP!

WONDERFUL BAR PACKAGE

Based on 4 hours of service
Bartender required – 1 per 75 guests at \$150
Full Bar \$70 PP
Beer & Wine Bar \$55 PP

LIQUOR

- Tito's Vodka
- Cruzan Rum
- New Amsterdam Gin
- Jack Daniels Bourbon
- Sauza Hornitos Tequila
- Dewars Scotch
- Canadian Club Whiskey

WINE

- BV Beaulieu Vineyard Wines by Ruby
- Cabernet
- Pinot Noir
- Pinot Grigio
- Chardonnay

BEER

- Budlight
- Stella Artois
- Sam Seasonal
- Harpoon IPA

NON-ALCOHOLIC

- Smart Water
- Assorted Soda

SPECTACULAR BAR PACKAGE

Based on 4 hours of service
Bartender required – 1 per 75 guests at \$150
Full Bar \$78 PP
Beer & Wine Bar \$65 PP

LIQUOR

- Belvedere Vodka
- Captain Morgan's Rum
- Tanqueray Gin
- Knob Creek Bourbon
- Patron Silver Tequila
- JW Black Scotch
- Makers Mark Whiskey
- Hennessy

WINE

- Yealands Sauvignon Blanc
- Prophecy Pinot Grigio
- Mark west Pinot Noir
- Avalon Cabernet
- Petit Rose

BEER

- Budlight
- Stella Artois
- Sam Seasonal
- Harpoon IPA

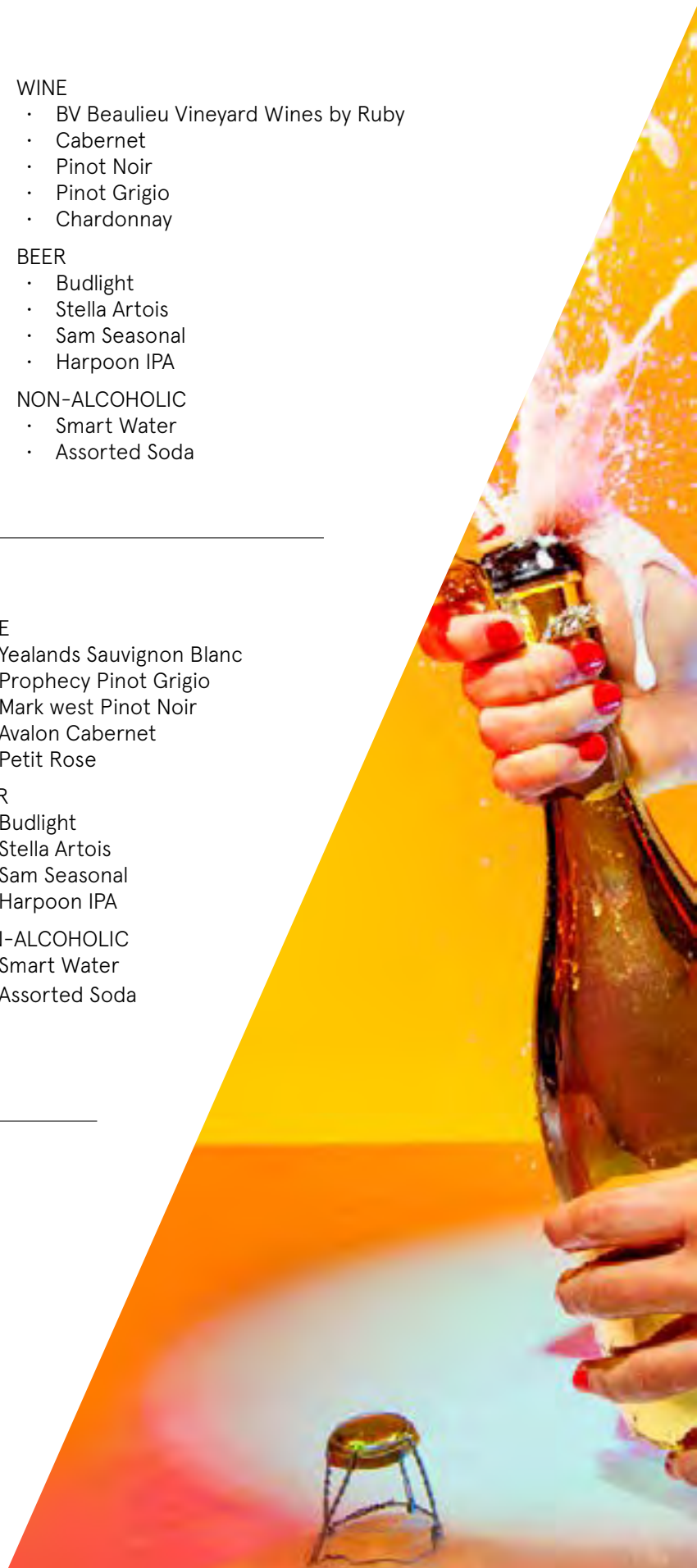
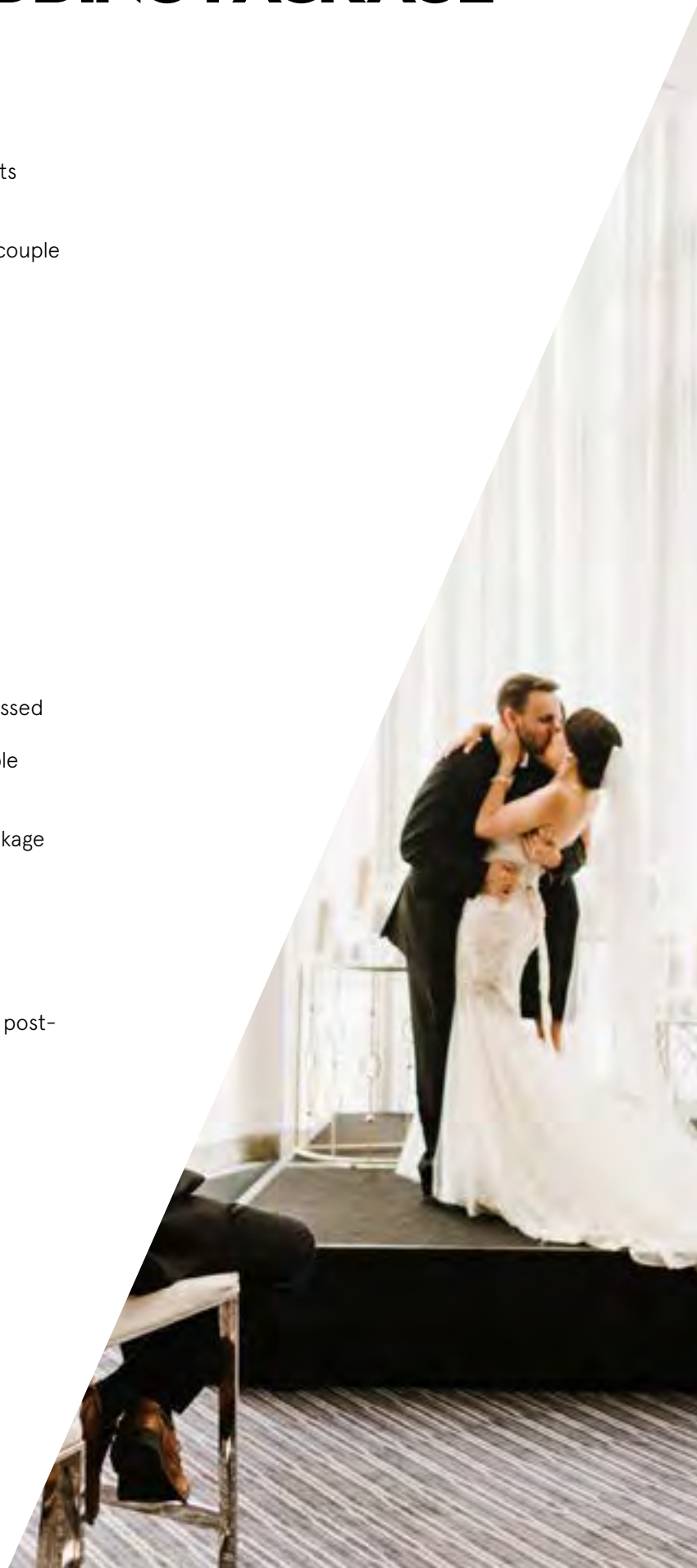
NON-ALCOHOLIC

- Smart Water
- Assorted Soda

NON-ALCOHOLIC PACKAGE

Based on 4 hours of service
\$12 per person under 21

Assorted Sodas
Smart Water



RECEPTION HORS D'OEUVRES / SELECT THREE:

CHILLED HORS D'OEUVRES

Bacon and Ranch Deviled Egg

Caprese Skewer

Ciliegine Mozzarella, Heirloom Tomato, Basil, Balsamic

Balsamic Tomato Jam Crostini

Prosciutto Wrapped Asparagus

Chilled Jumbo Shrimp

Bloody Mary Style

Crudité Cups

Vegetable Dip

HOT HORS D'OEUVRES

Bacon Wrapped Scallops

Sriracha Aioli

Wild Mushroom Arancini

Hot Marinara

Short Rib Arancini

Hot Marinara

Mini Crab Cakes

Old Bay Remoulade

Chicken Cordon Bleu Bites

Welsh Rarebit Sauce

Vegetable Spring Rolls

Ginger Ponzu Sauce

Wild Mushroom Tart

Fried Vermont Goat Cheese Crostini

Local Honey, Cherry Pepper



RECEPTION STATION / SELECT ONE:

LOCAL CHARCUTERIE & CHEESE DISPLAY

Locally Sourced Artisanal Cheeses and Meat, House Made Jams, Chutneys, Mostardas, Locally Sourced Honey Comb, Grilled Breads, Crackers

MEZZA DISPLAY

Roasted Garlic Hummus, Eggplant Baba Ghanoush, Lemon Marinated Feta, Roasted Mushroom Salad, Mixed Olives with Orange and Chilies, Rosemary Scented Marcona Almonds, Grilled Naan, Fried Pita

SEASONAL CRUDITÉ DISPLAY

Seasonally Selected Procured Vegetables, Roasted Garlic Hummus, Berkshire Blue Cheese Dressing, Chipotle Ranch



WONDERFUL PLATED PACKAGE

All dinners are served with artisan bread rolls & butter and tableside coffee/tea service.

FIRST COURSE / SELECT ONE:

New England Clam Chowder

Applewood Smoked Bacon, Yukon Potatoes, Littleneck Clams

Vegetable Minestrone

Ditalini Pasta

Red Wine Poached Pear Salad

Baby Arugula, Walnuts, Great Hills Blue Cheese

Caesar Salad

Garlic Herb Brioche Croutons, Parmigiano Reggiano

Baby Greens Salad

Watermelon Radish, Toasted Sunflower Seeds, Baby Beets, Charred Scallion Vinaigrette



WONDERFUL PLATED PACKAGE

CONTINUED

ENTRÉE COURSE:

your choice of two entrees (+ vegetarian option)

VEGETARIAN

Artichoke Risotto

Baby Spinach, Parmesan, Pea Tendrils, Gremolata
\$165 PP

Quinoa Stuffed Mushroom

Portabella Mushroom Cap, Roasted Vegetable, Tomato Ragout
\$165 PP

POULTRY

Crispy Skin Free Range Chicken

Yukon Whipped Potato, Roasted Seasonal Vegetable, Madeira Pan Sauce
\$175 PP

Pan Roasted Organic Chicken

Parmesan Gratin Potato, Roasted Seasonal Vegetable, Roasted Tomato Ragout
\$175 PP

Pan Seared Herbed Chicken

Wild Rice, Fresh Kale, Garlic Sautéed Broccolini, Rosemary Vinaigrette
\$175 PP



WONDERFUL PLATED PACKAGE

CONTINUED

SEAFOOD

Atlantic Salmon Filet

Roasted Vegetable Quinoa, Asparagus, Saffron Beurre Blanc
\$195 PP

Pan Seared Sea Bass

Lemon Fennel Risotto, Rainbow Cauliflower, Chive Essence
\$190 PP

Pan Seared Halibut

Celeriac Puree, Baby Zucchini & Patty Pan Squash, Red Pepper Coulis
\$200 PP

BEEF

Braised Beef Short Rib

Boursin Whipped Potatoes, Seasonal Baby Vegetables
\$205 PP

Black Pepper Crusted Flat Iron

Carrot Puree, Duck Fat Fingerling Potatoes, Cabernet Jus
\$205 PP

Pan Seared Filet of Beef

Spiced Sweet Potato Mash, Grilled Jumbo Asparagus, Wild Mushroom
Bordelaise
\$215 PP

WONDERFUL STATION PACKAGE

All dinners are served with artisan bread rolls & butter and tableside coffee/tea service.

CHEF STATION / SELECT ONE:

chef attendant required – 1 per 75 guests at \$150

Risotto Bar

Choose One:

- Pancetta, Thyme, Crispy Shallots
- Roasted Chicken, Baby Spinach, Butternut Squash
- Marsala Mushrooms, Parmesan, Crushed Hazelnuts

Pasta Station

Choose One:

- Penne Pasta, Red Wine Bolognese, Fine Herbs, Chilies, Shaved Parmesan
- Butternut Squash Ravioli, Baby Spinach, Chardonnay Cream
- Potato Gnocchi, Heirloom Cherry Tomato, Kale, Sage Brown Butter

SALAD/SIDE STATION / SELECT TWO:

Caesar

Crispy Romaine Hearts, Garlic Herbed Brioche Croutons, Parmesan

Caprese Salad

Fresh Mozzarella, Heirloom Tomato, Fresh Basil, Balsamic Glaze

Roasted Seasonal Vegetable

Sweet Corn Succotash

Bell Pepper, Red Onion, Squash, Fresh Herbs

Roasted Marble Potato

Rosemary, Parmesan, Garlic

Buttery Whipped Potatoes

Sweet Potato Purée

CARVING STATION / SELECT ONE:

chef attendant required – 1 per 75 guests at \$150

Herb Roasted Strip Loin

Red Wine Bordelaise, Horseradish Crème
\$240 PP

Herb Crusted Lamb Rack

Grain Mustard Jus
\$240 PP

Cider Brined Pork Loin

Bourbon Maple Glaze
\$230 PP

Citrus Brined Turkey Breast

Grand Marnier Cranberry Sauce, Giblet Gravy
\$220 PP

LATE NIGHT CRAVINGS

*pricing is per item – minimum 100 pieces

**minimum 25 portions per selection

Kobe Beef Sliders \$9

Apple smoked Bacon, Cheddar, Chipotle Ketchup

Hot Honey Chicken Sliders \$7

Buttermilk Fried, Grillo's Pickles

Cola Brisket Sliders \$7

Flat Bread Pizza \$8

Baby Spinach, Garlic Cream / Chicken Bacon Ranch

Pretzel Bites \$7

Dijon Mustard, Beer Cheese

Duck Fat Fries \$9

Chipotle Ketchup, Fresh Herbs, Parmesan

Popcorn Display \$8

Chocolate Turtle Popcorn, Sea Salt & Truffle

LET'S BRUNCH

pricing is based on 2 hours of continuous service

EGG-SPECT THE UNEXPECTED

Sliced Seasonal Fruit & Berries
Freshly Baked Croissants, Pastries, Danishes, & Muffins
Apple Wood Smoked Bacon
Chicken Apple Sausage
Herb Roasted Tri-Colored Potatoes

Chef Crafted Omelet Station to Include:

Free Range Eggs, Egg whites, & Farm Fresh Shelled Eggs
Bacon, Chicken Sausage, Apple Smoked Ham, Lump Crab
Meat, Onions, Peppers, Baby Spinach, Mushrooms,
Tomatoes, & Broccoli
New England Cheddar Cheese, Goat Cheese, Swiss

\$68 PP

GET UP AND GRIDDLE

Sliced Seasonal Fruit & Berries
Freshly Baked Croissants, Pastries, Danishes, & Muffins
New England Cheese & Charcuterie Display with Seasonal
Accoutrements
Smoked Salmon, Classic Garnishes
Artisan Bread & Bagels, Vermont Butter, Assorted Cream
Cheese
Apple Wood Smoked Bacon

Maple Pork Sausage

House Made Savory Frittata to Include:

Smoked Bacon, Apple Smoked Ham, Leeks & Swiss Cheese
Sundried Tomato, Wild Mushrooms, Spinach & Goat
Cheese

Chef-Attended Waffle Station

Classic Belgium Waffle
Banana Oat Waffle
Warm Vermont Maple Syrup, Honey Butter, Hand Whipped
Cream, Caramel Sauce, Macerated Berries, Chocolate
Chips, Candied Bacon

\$72 PP

SPECIALTY BARS

Based on 2 hours of service

Bartender required – 1 per 75 guests at \$150

BLOODY MIX BAR

Indulge your senses with an array of seasonal
garnishments & a bold bloody mary mix.

\$25 PP

Tito's Vodka, New Amsterdam Gin, Jose Cuervo
Tequila

\$32 PP

Belvedere Vodka, Tanqueray Gin, 1800 Tequila

SIP SIP HOORAY

A playful spin on the ordinary mimosas with an
array of fresh juices and berry garnishes.

\$17 PP

Hi Prosecco

\$24 PP

Veuve Clicquot



ADDITIONS

Your Honeymoon on Us!

By booking your wedding at W Boston, you'll earn Marriott Bonvoy points that can be redeemed for your perfect romantic escape to more than 6000 hotels and resorts worldwide.

Room Rental

Room fee varies and will be discussed prior to contracting

Chef Fee

\$175 per 50 Guests

Bartender Fee

\$150 per 75 Guests

Coat Check Attendant

Price varies based on event and attendance

Parking

\$34 per car valet parking event rate for up to 8 hours

Taxes and Additional Charges

A 17% service charge, a 10% taxable administrative charge and state sales tax (currently 7%) in effect on the date(s) of the event will be added to all food and beverage charges. The service charge is distributed in its entirety to wait staff and service bartenders. The administrative fee or any portion thereof is not a tip, gratuity or service charge for any employee. Unless a fee is specifically denoted as a 'service charge', it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations. These fees are retained by the hotel. All charges and fees are subject to change without notice based on the terms of any applicable collective bargaining agreement.



W BOSTON | 100 STUART ST | BOSTON, MA 02116 | 617 261 8700 | WBOSTON.COM

**WHATEVER/WHENEVER YOU
WANT FOR YOUR BIG DAY**

