

# *Charles River Wedding Package*

## *Complete With:*

*Dedicated Team of Wedding Specialists Including a Personal Wedding and Banquet Coordinator*

*Complimentary Overnight Two Floor Bridal Suite for Your Wedding Night*

*Complimentary Parents of the Bride Suite for the Wedding Night*

*Complimentary Parents of the Groom Suite for the Wedding Night*

*Selection of Four Hors d'Oeuvres Per Person to be Butler Passed with White Glove Service*

*Choice of Two Stationary Displays*

*Four Course Meal*

*One-Hour Open Bar, Call Brands*

*Champagne Toast with Raspberry Garnish*

*Specialty Dinner Wine*

*Custom Designed Wedding Cake*

*Choice of Upgraded Floor Length Linens and Napkins*

*Personalized Floral Centerpieces Accented with 3 Votive Candles Per Table*

*Complimentary Self Parking for Your Guests for Up To Six Hours*

*Photo Room Complete with Complimentary Bar Service and Hors D'Oeuvres*

*Safety Deposit Box for Safe Keeping of Gift Cards*

*Reduced Overnight Suite and Parking Rates for Your Out-Of-Town Guests*

*Complimentary Wedding Tasting*

# *Hot Hors D' Oeuvres and Canapes Passed with White Gloves Service (Choice of Four)*

*Asparagus Spears wrapped in Capicola and Phyllo Dough*  
*Mushrooms Stuffed with Boursin Cheese*  
*Sesame Chicken with Honey Dijon Sauce*  
*Coconut Shrimp with Caribbean Dipping Sauce*  
*Dijon Chicken in Puff Pastry*  
*Mini Beef Wellington*  
*Tandoori Chicken Satay with Spicy Peanut Sauce*  
*Scallops Wrapped in Bacon*  
*Mini Crab Cakes with Sweet Chili Remoulade*  
*Mini Quiches*  
*Spring Vegetable Rolls*  
*Herb Crusted Baby Lamb Chops*  
*Traditional Spanakopita*  
*Wild Mushroom & Goat Cheese Tartlets*

## *Cold Hors D' Oeuvres*

*Rare Peppercorn Tenderloin Crostini with Bleu Cheese and Caramelized Red Onions*  
*Portabella Mushroom and Red Pepper Pesto Crostini*  
*Smoked Salmon on Pumpernickel Rounds with Dill Cream Cheese*  
*Crab Salad Stuffed Profiterole*  
*Tomato Mozzarella Bruschetta*  
*Tuna Gravlox on Cucumber Rounds with Wasabi Cream*  
*Fresh Mozzarella & Tomato Bruschetta*  
*Crab Salad Stuffed Profiterole*  
*Cimini Mushrooms Caps Stuffed with Lobster Salad*  
*Belgium Endive Leaf Stuffed with Pesto Chicken Salad and Red Pepper*

## *Stationary Displays*

*(Choice of Two)*

### *International Cheese Display*

*Imported and Regional Cheese*  
*Assorted Fresh Fruit Garnish*  
*Crackers & Sliced Bread*

### *Mediterranean*

*Grilled Vegetables with Hummus,*  
*Babaghanoush and Tabbouleh*  
*Served with Fresh Pita Wedges and*  
*Foccacia Bread*

### *Fresh Grilled Vegetables* *Vegetable Crudités*

*Display of Asparagus, Squash, Zucchini,*  
*Red Bell Peppers & Eggplant Drizzled*  
*with Balsamic Syrup*

### *Fresh Garden*

*Seasonal Selection of Fresh*  
*Vegetables Served with a Choice of*  
*Two Dips: Blue Cheese, Guacamole,*  
*Quince & Cream Cheese and Quince &*

## ***Appetizer/Soup Course***

*Coconut Curry Risotto with Sweet Pickled Pears*  
*Tomato and Herb Bisque with Chive Oil and Crispy Leeks*  
*New England Seafood Cakes with Roasted Corn, Relish and Sweet Chili Remoulade*  
*Grilled Jumbo Shrimp on Wild Mushroom Couscous with Red Pepper Cream Sauce*  
*Striped Lobster Ravioli with Asparagus and Fennel Salad over Tomato Pernod Coulis*  
*Beef and Vegetable Barley Soup*  
*Chicken Velvet Soup*

## ***Salad Course***

*Cucumber Ribbon Salad with Grilled Brie and Truffle Vinaigrette*  
*Yellow and Red Tear Drop Tomato Salad on Mixed Baby Greens with Bocconcini Mozzarella*  
*with Balsamic Glaze*  
*Mixed Green Salad with Balsamic Vinaigrette and Grape Tomatoes*  
*Traditional Caesar Salad with Focaccia Garlic Croutons and Grated Cheese*  
*Romaine and Radicchio Salad with Roasted Pistachios, Golden Raisins and Goat Cheese*  
*topped with a Cucumber Chive Dressing*  
*Greek Salad of Chopped Lettuce, Tomatoes, Cucumbers, Red Onions and Parsley Leaves in a*  
*Feta Cheese Vinaigrette*

## ***Entrée Course***

### ***Tropical Chicken***

*Seared Statler Chicken Breast on Sweet Potato Polenta Topped by Braised Baby Arugula,*  
*with Tropical Fruit Salsa and Jerk Spiced Black Bean Sauce*

### ***Grilled Stuffed Chicken***

*Grilled Statler Breast of Chicken Stuffed with Prosciutto Sage and Fontina Cheese*  
*Accompanied by Wild Mushroom Risotto and Roasted Baby Carrots*

### ***Seared Scallops***

*Pan Roasted Sea Scallops with Truffle Corn and Leek Ragout*  
*Accompanied by Citrus Risotto and Chipotle Butter Sauce*

### ***Grilled Filet***

*Grilled 8 oz Filet Mignon with Three Onion Potato Gratin,*  
*Roasted Haricot Vert with a Sour Cherry Demi Glace*

### ***Grilled Salmon***

*Grilled Filet of Salmon with Lemon Jasmine Rice,*  
*Lightly Blanched Arugula and a Citrus Beurre Blanc Sauce*

### *Lamb Chops*

*Grilled Lamb Chops with Rosemary Pesto Red Potatoes,  
Roasted Asparagus Spears and Thyme Jus*

### *Grilled Duo*

*Grilled Filet Mignon and Seared Salmon with Roasted Garlic Mashed  
Potatoes, Baby Squash and Red Wine Demi Glace*

*Upgrade your Grilled Duo by Adding Jumbo Shrimp*

### *Land Sea Air Trio*

*Grilled Filet Mignon, Crab Cake and Chicken Breast  
Accompanied by Herb Roasted Red Potatoes, Haricot Verts and Roasted Shallot Sauce*

*You Can Change to a Lobster Tail*

*You Can Change to Jumbo Shrimp*

## *Dessert*

*Your Wedding cake will be sliced and presented on a chocolate painted plate with fresh fruit  
garnish and your choice of one of the following desserts:*

*Vanilla Bean Ice Cream in a Chocolate Cup*

*Chocolate Mousse in a Chocolate Cup*

*Dessert Also Accompanied by Coffee, Decaffeinated Coffee and Specialty Teas Served  
Tableside*

## *A Wonderful Addition to End the Evening*

### *Viennese Dessert Display*

*Selected Miniature French Pastries, Tortes, Chocolate Dipped Strawberries, with Our Coffee Display*

## *Beverage Service Options:*

*Open Bar*  
*Additional Hours*

*Hosted Consumption Bar*  
*Drinks Charged on a per drink basis according to published menu prices*

*Cash Bar*  
*Your Guests pay for their own drinks purchased at the bar*

## *Additional Function Enhancements*

*Let Us Suggest A Few Things to Give Your Special Day That Extra Special Touch*

*Chair Covers*  
*Ice Sculptures*  
*Intermezzo Course*  
*Martini/Cordial Bar*  
*Cappuccino/Espresso Bar*  
*Chocolate Fountain*  
*Specialty Lighting*

## *Additional Information*

- ❖ *Non refundable Deposit is required with Signed Contract*
- ❖ *A Food & Beverage Minimum Purchase will be Set for Your Wedding Date*
- ❖ *The Food & Beverage Minimum Does Not Include Taxes, Service Charges, Room Rental, Equipment or Audio Visual Rental.*

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 6.25% state sales tax. All prices and fees are subject to change. The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of food borne illness especially those with certain medical conditions.