

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

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

Hors D'Oeuvres and Canapes
Passed with White Glove Service
(Choice of Four)

Hot Hors D'Oeuvres

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

Cold Canapes

Rare Peppercorn Tenderloin Crostini with Bleu Cheese and Caramelized Red Onions
Portabella Mushroom & Red Pepper Pesto Crostini
Smoked Salmon on Pumpernickel Round with Dill Cream Cheese
Tuna Gravlox on Cucumber Round with Wasabi Cream
Fresh Mozzarella & Tomato Bruschetta
Crab Salad Stuffed Profiterole
Cimini Mushroom 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

Fresh Gilled Vegetables

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

Assorted Sliced Fresh Fruit Display

Sliced Seasonal Fresh Fruit and Berries

Mediterranean Display

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

Fresh Garden Vegetable Crudite

Seasonal Selection of Fresh Vegetables
Served with a Choice of 2 Dips: Blue Cheese,
Guacamole, Spinach,
Sour Cream & Onion or Roasted Eggplant

Appetizers & Soups

- ❖ 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 Chili Remoulade
- ❖ Grilled Jumbo Shrimp on Wild Mushroom Couscous with a Red Pepper Cream Sauce
- ❖ Lobster Ravioli with an Asparagus and Fennel Salad over Tomato Pernod Coulis

Salads

- ❖ 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
- ❖ 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

Main Entrée

❖ **Tropical Chicken**

Seared Statler Breast of Chicken on Sweet Potato Polenta with Baby Arugula, 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 Truffled Corn and Leek Ragout, Citrus Risotto and Chipotle Butter

❖ **Grilled Salmon**

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

❖ **Grilled Filet**

Grilled 8oz. Filet Mignon with Three-Onion Potato Gratin, Roasted Haricot Vert and Sour Cherry Demi-Glaze

❖ **Lamb Chops**

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

❖ **Grilled Duo**

Seared 6oz. Filet Mignon and Grilled Shrimp on a Crispy Risotto Cake With Glazed Carrots, Sunburst Squash and Roasted Shallot Sauce

❖ **Land, Sea and Air Trio**

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

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 Fresh Fruit and Coffee Display -

Beverage Service Options

Open Bar

Additional Hours

Hosted Consumption Bar

Drinks Charged on a per drink bases according to published menu prices

Cash Bar

Your guests pay for their own drink purchased at the bar

Additional Function Enhancements

For that extra special touch, May we suggest . . .

Chair Covers

Ice Sculptures

Intermezzo Course

Martini / Cordial Bar

Cappuccino / Espresso Bar

Chocolate Fountain

Specialty Lighting