



THE LIBERTY
HOTEL
BOSTON

THE
LUXURY
COLLECTION

Captivating in every sense of the word, The Liberty Hotel promises an unforgettable wedding experience in an exclusive setting second to none. Historic charm meets modern luxury in our pristine venue.

The Liberty Ballroom offers dramatic windows with natural light, breathtaking period chandeliers, and rich mahogany walls, all designed to reflect the style and sophistication of Beacon Hill. The Esplanade room works well for smaller weddings, with a unique reception space designated for cocktails.

Our knowledgeable staff and unsurpassed services are certain to exceed your greatest expectations. From breathtaking flower arrangements, to photography and menu selection, our wedding professionals are committed to providing exceptional service. In addition to planning your wedding reception, our Wedding Managers can also assist you in planning your ceremony, rehearsal dinner, or post wedding brunch.

Just moments away from the historical sites that are part of Boston's mystique; this national historical landmark is the perfect venue for intimate gatherings and enchanting receptions. Your guests will take pleasure in being just steps away from celebrated attractions such as The Public Gardens and Boston Common, The Freedom Trail, Faneuil Hall Market Place and Charles Street.

Let The Liberty Hotel captivate your guests, while you enjoy the most spectacular day of your life.



Photography: Zev Fisher Photography, Meghann Gregory and Dan Aguirre

Wedding Information

Food and Beverage

All food and beverage must be provided by the Hotel, with the exception of wedding cakes.

Your Wedding Manager and the Executive Chef will be happy to work with you to design a custom menu.

Tastings will be scheduled through your Wedding Manager, and appointment times may vary.

The Catering Department must be notified of the exact attendance of your event 4 days prior to the event. This number will be considered a guarantee, not subject to reduction. Billing will be based on this number or the actual number of guests serviced, whichever is greater.

Your food and beverage minimum includes purchases from the catering menus, wine list, and bar sales. Food and beverage minimums do not include function room rental, service charge, sales tax, or parking charges.

All food and beverage prices are based on current market value and are subject to change. Definite pricing will be confirmed 90 days prior to your event.

The higher entrée price will prevail when offering a pre selected choice of entrée to guests. The Hotel requires an escort card and a separate individual place card at each setting denoting the entrée selection for each guest. If you would prefer to offer guests a choice of entrée on the evening of the wedding, an additional \$25.00 per person charge will apply, with a maximum of (2) main course selections.

Guest Rooms

Based on food and beverage minimums, a complimentary overnight accommodation will be provided for the couple for the wedding night. Upgraded rooms are available upon request, at an additional cost. The Hotel will provide the wedding couple with an early check in/late check out based on availability.

Gift bags for out of town guests, provided by the client, can be placed in each guest room post check-in. This service is provided by The Hotel Bell Staff. These bags may not include alcoholic beverages. There is a \$5.00 per bag delivery fee.

Parking

Valet parking is available at the Hotel. You may choose to host valet parking for your wedding, at a rate of \$25.00 per car, or to host overnight valet parking, at a rate of \$52.00 per car. Self parking by guests cannot be charged to your master bill.

Wedding Professionals

The Hotel will provide a list of preferred wedding professionals. Please provide your Wedding Manager with the contact information for the wedding professionals you do intend to use. All outside vendors must be able to provide a certificate of insurance.

Ceremonies

Wedding ceremonies can be held on site, based on function room availability. A ceremony fee of \$1,000.00 will apply. Audio visual equipment, floral arrangements, and food and beverage requirements are an additional cost. There are separate guidelines/costs for ceremonies taking place in the outdoor courtyard.

A 16% Service Charge, 8% Taxable Administrative Fee, 8% Events Fee and 7% State Sales Tax will be added to the above prices. The Service Charge is distributed to wait staff and service bartenders. No other charge, including but not limited to the administrative fee is a gratuity or service charge for wait staff employees, service bartenders or service employees.

Audio Visual Equipment

The Liberty Hotel employs the services of Presentation Services Audio Visuals or PSAV. Arrangements for equipment can be made through your Wedding Manager or directly through PSAV.

Labor Fees

Chef Attendants for Cuisine Bars, \$150.00 each
 Server Attendants for Daytime Events, \$75.00 each
 Bar Set Up Fee, 1 per 80 guests, \$150.00 each
 Coat Check Attendants, \$200.00 each

Service Fees and Taxes

See applicable service charges and fees below. Meeting Room Rental and Audio/Visual charges require applicable state taxes. These service charges are taxable according to your State sales tax regulation.

Payment Policies

A non-refundable deposit of 50 percent of the food and beverage minimum is required to confirm your wedding date with The Liberty Hotel. For your convenience, deposits may be made by credit card. Full pre payment of all estimated charges is due 7 working days prior to your event.

Wedding Cake

The Liberty Hotel recommends several professional bakeries. Please consult the preferred wedding professionals page for contact information.

Complimentary Décor

Banquet tables, round and/or square
 Banquet chairs
 Mahogany dance floor
 100% Egyptian Cotton Ivory Diamante floor length table linen
 100% Egyptian Cotton Ivory Diamante napkins
 China, Glassware, Flatware
 Framed table numbers
 Votive candles

The Liberty Hotel will be happy to help you select specialty chairs, linens, or additional décor items. Please ask your Wedding Manager for details.



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Wedding Timeline

One year before the wedding (or as soon as your wedding date is confirmed):

Focus on booking your entertainment, photographer, videographer, florist, transportation and any additional services you will require on your wedding day. Your wedding manager will be happy to assist you with this process.

Approximately eight weeks before the wedding:

Tasting/wedding planning appointment

We offer a complimentary tasting for two, Monday through Thursday, from 2:00pm to 5:00pm for Weddings of 75 guests or larger. Please choose two options to taste for each course being offered. The goal of this meeting is to develop a timeline for the wedding day, as well as to discuss final menu selections. Please also come prepared to discuss the following:

- Ceremony, if applicable
- Menu selections
- Bar arrangements
- Room layout
- Dinner table arrangements for the bridal party
- Timeline
- Vendor contact information

Approximately one month before the wedding:

Once your menu has been finalized, your wedding manager will send a banquet event order for your review. You will be asked to mark any changes on the order, sign each page, and return the order by fax. You will also receive a floor plan at this time. Your final floor plan will need to show how many guests will be seated at each table, as well as the main course selection of each guest.

Seven working days before the wedding:

Final payment

Please provide final payment in the form of cash, cashier's check, credit card or wire transfer.

Four working days before the wedding:

Final guarantee

Please contact your wedding manager with your final guest count.

The week of the wedding:

Final appointment

Please come prepared with the following:

Final floor plan with main course selections

Credit card to be kept on file for additional event charges (consumption bar, etc.)

Order of introductions for ceremony processional, if applicable, and order of bridal party introductions

Alphabetized escort cards and place cards by table and seat

Gift bags for out of town guests

Any additional items for the wedding (cake knife, guest book, toasting glasses, favors, etc.)

Dramatic Venues

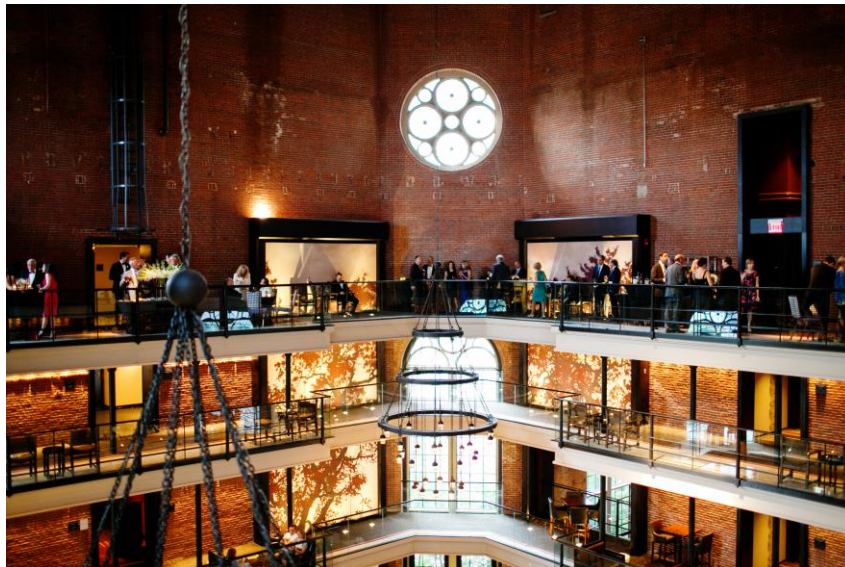
The Liberty Ballroom

The Liberty Ballroom offers dramatic windows with natural light, breathtaking period chandeliers, and rich mahogany walls, all designed to reflect the style and sophistication of Beacon Hill. The Liberty Ballroom can accommodate 200 guests for dinner, or 180 guests for dinner and dancing. For a reception style event, The Liberty Ballroom can accommodate up to 300 guests.



The Esplanade and Rotunda

For a reception style event, the Esplanade and Rotunda can accommodate up to 250 guests. The Rotunda allows your guests to admire the architecture of the original jail house, while looking over the entire hotel. For smaller gatherings, the Esplanade room alone can accommodate up to 60 guests for dinner, or up to 30 guests for dinner and dancing.



The Beacon Hill Suites

An open foyer area showcases a large skylight and lanterns similar to the gas lights of Beacon Hill. Each space features original windows with natural light, and provides the perfect setting for your rehearsal dinner, bridal shower, brunch, holiday party, or business dinner, accommodating groups of 20 to 50 guests.

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Passed Cold Canapés

Prices are per piece

Tuna Tartar with Pomegranate and Tobiko^
5.50

Classic Shrimp Cocktail^
5

Lobster Salad | Bacon And Garlic Aioli In A Profiterole^
6

Crab Citrus Salad, Sweet Cream On A Toast Point^
5

Smoked Salmon, Cornichon And Dill Cream Cheese^
5

Brie And Strawberry | Balsamic^
5

Mozzarella, Artichoke And Tomato Skewer^
4.75

Quinoa Bruschetta^
5

Roasted Vegetable Canapé Cups^
5.50

Goat Cheese Truffles^
4.75

Tabbouleh Cup^
4.75



^ Consuming Raw or Undercooked Eggs, Meat, Poultry, Shellfish or Seafood May Increase Your Risk of Foodborne Illnesses.

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Passed Hot Canapés

Prices are per piece

Lemon Honey Arancini | Lavender Salt^

4.75

Rhode Island Clam Cakes | Pickled Pepper Aioli ^

5

Shrimp Tempura | Sweet Chili Sauce^

5.25

Lamb Loin | Herb Yogurt Sauce

6

Lamb Meatball Skewer | Truffle Cream Sauce ^

5.25

Mini Crab Cake | Harrisa Aioli ^

6

Roasted Vegetable Empanada | Salsa Verde^

4.50

Mini Pulled BBQ Pork Slider | Pickled Cabbage^

5

Braised Short Rib Empanada | Salsa Verde ^

5

Chipotle Shrimp Empanada | Salsa Verde ^

5

Butternut Squash Arancini | Fried Sage^

4.75

Lobster & Shrimp Mac & Cheese Fritter^

5

Crispy Fried Feta Cheese | Honey And Togarashi^

4.75

Chicken Potstickers | Sweet And Salty Sauce^

5

Pork Potstickers | Sweet And Salty Sauce^

5

Vegetable Potstickers | Sweet And Salty Sauce^

4.75

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Beef Franks | Sauerkraut And Mustard[^]
4.75

Butter Pecan, Coconut Crusted Shrimp[^]
5.57

Vegan Caponata Wrapped In Phyllo [^]
5

Buffalo Chicken Spring Roll | Blue Cheese[^]
4.75

Vegetable Spring Roll[^]
4.75

Truffle & Potato Croquettes[^]
5



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Cuisine Bars

Mediterranean Bazaar

Hummus, Tzatziki, Baba Ganoush and Grilled Pita

Tomato, Cucumber and Feta Salad

Marinated Olives, Stuffed Grape Leaves

25

Cheese Bar

New England Artisan Cheeses: Cypress Midnight Moon, Lakes Edge Goat, Middlebury Blue, Truffle Tremor Goat

With Fig Jam and Assorted Crackers

25

All-American Salumi Station

A selection of La Quercia Prosciuttos, Fra' Mani Salamis, Chorizo, Pecorino Toscano, Marinated Olives and Artichokes, Hummus, Cippolinis in Agrodolce, Cornichons, Breadsticks and Crostini

26

Tapas Bar

Sautéed Blue Prawns with Garlic, White Wine and Parsley

Serrano Ham Tapa with Garrotxa Cheese

Grilled Chorizo and Piquillo Pepper Skewers

Classic Spanish Tortilla

Marinated Olives with Marcona Almonds

35

Asian Street Food Station

Chicken and Beef Satay with Peanut Sauce

Chicken, Pork, Shrimp, and Vegetable Steamed Dumplings with Soy Ginger Sauce

Sesame Noodles with Snow Peas and Carrots, Served in Take Out Boxes with Chop Sticks

Vietnamese Tofu and Shrimp Spring Rolls with Sweet and Salty Sauce

33

Slider Station

Veal and Ricotta Meatball Sliders

Slow cooked Beef Brisket with Barbecue Sauce

Pulled Pork

all served on Brioche buns

Sweet Potato Fries and Cape Cod Potato Chips

37

New England Chilled Seafood Bar

Local Oysters on the Half Shell
Mignonette, Lemon Wedges and Hot Sauce
52/dozen

Poached Shrimp
Lemon Wedges and Cocktail Sauce
52/dozen

Jonah Crab Claws
Cocktail Sauce
65/dozen

The Liberty Hotel suggests the Raw Bar to include the following pieces per person:

3 Poached Shrimp, 1 Jonah Crab Claw, 2 Local Oysters^
27/person

Pasta Station

Select Three

Bucatini with Cauliflower & Walnut Romesco,
Anchovy, Garlic, Parsley, and Jalapeno

Cheese Tortellini with Marinara, Basil and Garlic

Mushroom Ravioli with Prosciutto and Smoked
Mozzarella

Cavatelli with Classic Beef Bolognese

Rigatoni with Corn, Tomato and Sausage Ragù

Roasted Red Pepper and Goat Cheese Ravioli

Shells and Cheese with Maine Lobster^**
30

Taco Truck

Flour Tortillas
Spanish Rice
Black Beans with Cumin and Garlic
Choose two: Seasoned Fish Fillets, Carne Asada, Carnitas, Grilled Chicken
Queso Fresco, Pico de Gallo, Guacamole, Crunchy Lettuce, Sliced Radishes, Cilantro, and Fresh Jalapeno^**
34

Sushi Station

Display of Traditional Nigiri, Sushi Rolls: Tuna, Avocado, Tobiko, Shrimp, Salmon, California and Rainbow
Served with Soy Sauce, Wasabi and Pickled Ginger^
46
250/Sushi Chef

Block & Cleaver

Herb and Salt Roasted Prime Rib with Red Wine Jus and Horseradish Cream 21
 Pepper-crusted Strip loin with Black Pepper Jus and Horseradish Cream 23
 Whole Roasted Beef Tenderloin with Bearnaise Sauce and Horseradish Cream 24
 Pulled Pork with Roasted Apples and Spiced Fruit Chutney 20
 Traditional Roasted Tom Turkey with Giblet Gravy and Classic Cranberry Sauce 20
 Plank Roasted Atlantic Salmon with Wild Fennel Pollen Salt and Buttery Herb Sauce 20
 Stuffed Berkshire Pork Belly with Violet Mustard and Caramelized Apples 22
 Leg of Lamb with Lavender Salt and Natural Jus 20
 40/2 selections 150/Chef Attendant

Accompaniments to Block & Cleaver

Corn Muffins with Roasted Shallots
 Roasted Fingerling Potatoes with Garlic Oil, Citrus and Parsley
 Buttermilk Mashed Potatoes
 Fussilli Pasta with Green Beans and Almonds
 Grilled Asparagus
 Butter Braised Baby Vegetables
 Roasted Mushrooms with Thyme and Garlic
 6/each

Sorbets & Ice Cream

Mango, Strawberry, and Pear Sorbet
 Vanilla, Chocolate, and Brown Butter Ice Cream
 All homemade and garnished with a tuile
 14

Whoopie Pies

Traditional, Red Velvet, and Lemon Poppy
 15

S'mores Bar

Salted Caramel, S'more Tart, S'more Mousse, S'more Bar
 14

Dessert Bar

Cakes: Tiramisu, Boston Crème, Lemon, Triple Chocolate, Coffee & Carrot
 Miniature Tart and Pastry Assortment: From Classic French to Modern American
 Miniature Cannolis: Traditional & Chocolate
 Miniature Cheesecake: Plain, Peach, Blueberry & Raspberry
 Assorted French Macaroons
 The Liberty Blend Organic Coffee, Decaffeinated Coffee & Assorted Teas
 25

Plated Dinners at The Liberty Hotel

Soups, Salads and Starters

Please select one

Butternut Squash Soup with Brown Butter and Pine Nuts

Roasted Tomato with Chicken Sausage, Corn, and Beans

New England Seafood Chowder

French Onion Soup with Crostini and Melted Cheese

Beef and Barley Soup with Roasted Root Vegetables

Arugula Salad with Frisee, Walnuts, and Roquefort Vinaigrette

Baby Spinach Salad with Strawberries, Grapes, Almonds, and Agave Vinaigrette

Roasted Beet Salad with Arugula, Blue Cheese, and Sherry Vinegar

Hearts of Romaine with Traditional Caesar Dressing, Parmesan, and Crouton

Arugula Salad with Goat Cheese, Pistachios, and Cranberry Vinaigrette

Tomato Salad with Mozzarella, Basil, and Aged Balsamic

Boston Lettuce Salad with King Crab, Edamame, Sesame Seaweed and Lemongrass Vinaigrette

New England Crab Cake with Remoulade and Dressed Greens

Cinnamon & Pumpkin Ravioli with Brown Butter, Crispy Sage, and Parmesan

Spicy Prawns with Tabbouleh, Tomatoes, Cucumber, and Mint

Maine Lobster Ravioli with Saffron Butter Sauce



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Main Courses**Colorado Lamb Rack****Fingerling Potato Puree, Ratatouille, and Thyme Jus****96****Braised Boneless Beef Shortribs****Broccoli Rabe, Roasted Tomato and Crushed****Horseradish-Potatoes****93****Veal Osso Bucco****Eggplant Caponata and Italian Sausage****85****Roasted Chicken Breast****Smashed Potatoes, Cauliflower Puree, and****Roasted Mushrooms****86****Grilled Pork Chop****Creamy Polenta, Braised Greens, and Roasted Apple****82****Beef Striploin****Potato Puree, Asparagus, and Onion Jam****102****Roasted Chicken Breast****White Bean and Mushroom Ragout****86****Beef Tenderloin****Broccolini Stir Fry and Quinoa****104****Roasted Salmon****Grainy Mustard, Tarragon, Purple Potato Puree,****Green Beans and Fried Leeks^****85****Caserecci Pasta****Bloomsdale Spinach, Roasted Mushrooms, and****Parmesan****75****Rigatoni****Corn, Tomato and Sausage Ragu^****82**

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Maine Lobster
Shells and Cheese^
94

Orecchiette Pasta
Roasted Tomatoes, Mozzarella and Basil
75

Roasted Beef Tenderloin and Grilled Shrimp
Sweet Potatoes, Roasted Carrots, and Tempura
Fried Onions*^
117

Braised Boneless Beef Shortribs and Half Lobster Tail
Potato Puree and Root Vegetables*
Market Price

Pork Chop and Sea Scallops
Cauliflower and Wild Mushrooms *^
103

Chicken Breast Roulade and Grilled Salmon
Parsnip Puree and Swiss Chard*^
103

Vegetarian Quiche
Broccolini, Caramelized Onion and Herbed Salad^
80

Dessert

Please select one

Boston Cream Cake with Raspberry Sauce
Coconut Panna Cotta with Fresh Mango and Lime Shortbreads
Mascarpone and Lemon Tarts with Fresh Fruit
Truffled Rice Pudding with White Chocolate Mousse
Chocolate Decadence with Espresso Caramel Sauce
Fruit Tart with Vanilla Scented Mango
Key Lime Tart with Chocolate Pastry and Crystallized Lime

The Liberty Blend Organic Coffee, Decaffeinated Coffee & Assorted Teas

***Option to provide your own wedding cake with served Liberty Coffee and Tea –
Deduct \$9 per person from entrée price**

The Liberty Hotel Bar

Bar Set Up Fee is \$150.00 each
One Bartender per 80 Guests is Required

Deluxe Brands*

Stolichnaya, Stolichnaya Citrus, Tanqueray, Bacardi Superior Rum, Maker's Mark, Sauza Hornitos, Crown Royal, Chivas Regal, Courvoisier VS
9.50

Deluxe Package Bar priced per person

1st Hour 24 Additional Hours 11

Premium Brands*

Grey Goose, Grey Goose Le Citron, Bombay Sapphire, Knob Creek, Crown Royal, Johnnie Walker Black, Gentleman Jack, Courvoisier VSOP, Bacardi Superior Rum, Patron Silver
10.50

Premium Package Bar priced per person

1st Hour 29 Additional Hours 12

All Bars Include

Soft Drinks 5
Bottled Still Water 5
Voss Sparkling Water 5
Imported Beer 7 (Corona Extra, St. Pauli Girl N.A, Stella Artois, Blue Moon)
Domestic Beer 6 (Bud Light, Sam Adams Boston Lager, Coors Light, Harpoon Seasonal)

Martini Bar

The Liberty Hotel's Signature Bar, Featuring Classic Vodka and Gin Martinis, as well as Chocolate, Espresso, Cosmopolitan, Green Apple, Lemon Drop, and Pomegranate Martinis. Libations include Grey Goose, Grey Goose Le Citron, Tanqueray and Bombay Sapphire, Served in Iced Martini Glasses with Fresh Fruit Garnishes.
15
175/set up

Hosted Bar Prices Do Not Include Tax or Service Charges
All Drinks Will Be Billed by Consumption or Package
Maximum Beverage Service Time is 5 Hours
Please Consult Your Catering Manager Regarding Special Liquor Requests

*Deluxe & Premium brand liquors are subject to change to another brand of comparable quality
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Sparkling & Champagne

Moët Chandon Imperial NV, Champagne 95
 La Marca Prosecco, Italy 48
 Veuve Clicquot "Yellow Label", NV Reims, France 115

White

William Hill Chardonnay, Central Coast, California 48
 Sonoma Cutrer Chardonnay, Sonoma, California 65
 Jordan Chardonnay, Sonoma, California 88
 Benziger Sauvignon Blanc, North Coast, California 48
 Mulderbosch Sauvignon Blanc, Stellenbosch,
 South Africa 50
 Banfi Le Rime Pinot Grigio, Tuscany, Italy 48
 King Estate Pinot Gris, Oregon 48
 Burgans Albarino, Rias Baixas, Spain 48
 Olivier Laflaive "Les Setilles" Burgundy, France 58
 Clean Slate Riesling, Mosel, Germany 48
 Joel Gott, Chardonnay, California 55

Red

B.R. Cohn Cabernet Sauvignon Silver Label, North
 Coast, California 69
 William Hill Cabernet Sauvignon, Central Coast,
 California 48
 Stag's Leap "Artemis" Cabernet Sauvignon, Napa
 Valley, California 120
 Argyle Pinot Noir Willamette Valley, Oregon 60
 MacMurray Pinot Noir, Central Coast, California 52
 Franciscan Merlot, Napa Valley, California 48
 Frei Merlot, Dry Creek Valley 75
 Alamos Seleccion Malbec, Mendoza, Argentina 48
 Tentua Santedame Chianti Classico,
 Tuscany, Italy 48
 Brazin Old Vine Zinfandel, Lodi, California 48
 Banshee Mordecai Grenache, Mourvèdre, Syrah &
 Zinfandel Blend, Napa Valley, CA 52
 Telmo Rodriguez "Lz" Tempranillo, Rioja, Spain 48
 Qupe Syrah, Central Coast, California 52
 Joel Gott, Cabernet Sauvignon, California 55

The Post Wedding Brunch

Freshly Squeezed Orange & Grapefruit Juices
Sliced Fresh Fruit with Berries
Buttermilk Pancakes
Brioche French Toast
Smoked Salmon with Classic Garnish
Soft Scrambled Eggs
Smoked Bacon & Vermont Maple Sausages
Breakfast Potatoes
Assorted Cold Cereals
Steel Cut Irish Oatmeal
Buttery Croissants & Coffee Cakes
Bagels with Herbed Cream Cheese
Sweet Butter, Preserves, & Peanut Butter
Assorted Cookies & Brownies
The Liberty Organic Blend Coffee & Decaffeinated Coffee
Assorted Black and Herbal Teas
52

The Simple Goodbye Breakfast

Freshly Squeezed Orange & Grapefruit Juices
Sliced Fresh Fruit with Berries
Buttery Croissants, Coffee Cakes, & Muffins
Sweet Butter, Preserves, & Peanut Butter
Soft Scrambled Eggs with Tender Herbs
Smoked Bacon & Vermont Maple Sausage
Breakfast Potatoes
The Liberty Organic Blend Coffees & Decaffeinated Coffees
Assorted Black and Herbal Teas
39

Enhancements

Omelet Bar
Red Peppers, Onions, Tomatoes, Mushrooms,
Cheddar, Feta, Ham, Spinach
17
150/Attendant Required

Crepe Bar
Roasted Bananas, Cheddar Cheese, Chocolate Sauce, Mascarpone, Berries
18
150/Attendant Required

Preferred Event Professionals

The following is a list of professionals the Hotel recommends.

Florists

Blue Guava	www.blueguava.com	617-442-0900
Jeri Solomon Floral Design	www.jerifloraldesign.com	781-391-8700
Winston Flowers	www.winstonflowers.com	800-457-4901
Orly Khon Floral	www.orlykhon.com	617-202-0299

Photographers

Person + Killian Photography	www.personkillian.com	617-236-1662
Brian Phillips Photography	www.brianphillipsphoto.com	617-821-1084
Zev Fisher Photography	www.zevfisher.com	617-797-9480
Andrea Servidone Photography	www.servidonestudios.com	617-640-6091

Entertainment Agencies /Bands/DJs/Musicians

Entertainment Specialists	www.entertainmentspecialists.com	800-540-8157
Kahootz	www.bostonbestband.com	877-777-6856
Music Management	www.musicmanage.com	617-489-7600
Gilded Harps	www.gildedharps.com	978-443-0656
C-Zone Entertainment	www.czonemusic.com	617-320-0723

Videographers

Path Wedding Films	http://www.pathweddings.com	401-741-7567
Generations Videostories	www.generationsvideostories.com	617-233-9874
Whit Wales Wedding Videography	www.waleswedding.com	978-827-6452
Black Tie	www.blacktievideo.com	781-229-0920

Hair/Makeup

Katrina Hess	www.katrinahess.com	617-710-6865
Demiche	www.demiche.com	781-662-1796
Mario Russo Salon	www.mariorusso.com	617-424-6676
G2O Spa + Salon	www.g2ospasalon.com	617-262-2220

Stationary/Invitations

Invitations and Company	www.bestinvite.invitations.com	617-227-2127
Jan Boyd Calligraphy	www.janboyd.com	617-327-6041
Allure Invitations	www.allureinvitations.com	508-277-3800

Wedding Cakes

Jenny's Wedding Cakes	www.jencakes.com	978-388-7579
Cakes for Occasions	www.cakes4occasions.com	978-774-4545
Cakes to Remember	www.cakestoremember.biz	617-738-8508
Party Favors	www.partyfavorbrookline.com	617-566-3330

Event Planning

Marrero Events	www.marreroevents.com	978-304-0773
Hopple Popple	www.hopplepopple.com	617-964-6550
33 Munroe, LLC	http://www.33munroe.com	978-979-1538
Amy Kimball Events	www.amykimballevents.com	617-851-2166
Janie Haas Events	www.janiehaasevents.com	978-725-5956

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