

CREATING YOUR PERFECT FRIDAY & SUNDAY (Non Holidays) WEDDING

Redefining New England weddings, InterContinental Boston will expertly bring your vision to life. Cherish your memorable moment in a contemporary setting with breathtaking view of Boston's historic waterfront. To ensure your wedding runs smoothly and that everything goes exactly as you wish, we provide unparalleled facilities, excellent food and beverage offerings, limitless amenities and the highest level of professional service. We also use our local knowledge to access the very best the city has to offer to make your special day authentically local.

Special Package Inclusions // \$185 per person++

The Wedding Details

- Four Passed Hors D' Oeuvres and One Complimentary Reception Display for the Cocktail Hour
- Three Course Dinner: Appetizer, Soup or Salad, Entrée, Wedding Cake
- Five Hour Premium Bar: Includes Champagne Toast and Wines with Dinner Service

COMPLIMENTARY AMENITIES

Dedicated Wedding Team

Private Menu Tasting for Four

Custom Floor-Length Table Length Linens with Napkins

White Glove Service Upon Request

LED Candles for Dinner Tables

Silver-Framed Table Numbers

Large Hardwood Dance Floor

Deluxe Bridal Suite for Wedding Night

Room Upgrades for Parents of Bride and Groom

Private Room for Bridal Party Photographs

Private Hair and Makeup Room

Complimentary Parking for Newlyweds

INCENTIVES

Preferred Guestroom Rates

Preferred Parking Rates

Preferred Pricing for Upgraded Linen and Chairs

Floor-to-Ceiling Windows Highlighting Boston's Spectacular Waterfront

Shared Vendor Contacts

SERVICES

One Wait Person for Every Ten Guests

Customized Menu Planning

Restaurant Style Culinary Presentation and Services

ADDITIONAL SERVICES

Please contact your catering manager for more information. Menu pricing, fees and service charges are subject to change.

Additional Power

Additional power may be required for entertainment. Applicable fees will apply.

Bar Policies

One bartender per 75 guests. Maximum of 5 hours bar service. Additional bartenders above hotel standards will incur additional fees.

Ceremony Fees

Abigail Adams: \$1,500.00
Rose Kennedy: \$2,500.00

Audio Fees:

(2) Wireless Microphones for Ceremony @
\$450.00

Coat Check

Seasonal coat check is available for private functions.

Fire Detail

The city of Boston requires fire detail for any events with exposed flames.

Gift Bag Deliveries

Any gift bags delivered to a guestroom will be charged \$3.00 per bag. Bellman gratuities for individual guests are at the discretion of the guest.

Parking

Valet parking is available for private functions at an additional cost.

Labor Fees

For events requiring bar service, a bartender fee of \$150.00 per bartender up to 5 hours will be incurred (one bartender per 75 guests).

For food requiring a chef, carver or buffet attendant, a fee of \$150.00 per attendant will be incurred. Sushi chefs will be charged at \$250.00 each.

Taxes and Service Fees

7.5% taxable administrative fee, 15% service charge and 7% Massachusetts meals tax are applied to all food and beverage charges.

All other miscellaneous items are subject to 6.25% Massachusetts sales tax.

HORS D'OEUVRES

Please select four of the Following Hors d'Oeuvres.

Cold Hors d'Oeuvres

Cucumber Cup with Oriental Salmon Tartare*

Antipasto Skewer

Asparagus Roll Up Wrapped in Cucumber, Sun-Dried Tomato Sauce

Assorted Bruschetta to Include: Pesto, Tomato with Basil and Olive Oil

Cucumber Cup with Tomato Confit

Truffle Custard with Asparagus Remoulade

Hot Hors d'Oeuvres

Andouille Sausage en Croute

Mini Beef Wellington

Cuban Spring Roll

Mini Reuben Rolls in Puff Pastry, Spicy Mustard Sauce

Fiesta Black Bean Chorizo Spring Roll

Mini Pulled Pork Spring Roll, Mustard Sauce

Mini Spring Roll Reuben, Russian Mayonnaise Dip

Peking Duck Spring Roll

Peking Duck Chinese Pancake Roll, Hoisin Sauce

Chicken Brochette with Garlic, Coconut Milk, Ginger

Truffled Chicken Croquette

Chicken Satay, Spicy Peanut Sauce

Chicken Marrakesh, Honey Yogurt Dip

Spicy Chicken Wontons

Spicy Chicken Empanada, Avocado Salsa

RECEPTION DISPLAYS

Please select one of the following displays

Fresh Vegetable Display

Seasonal Assorted Vegetables with Ranch, Onion, Roasted Pepper Dips

Grilled Vegetable Display

Assorted Squash, Peppers, Portobello Mushrooms, Asparagus, Tomatoes and Seasonal Vegetables with Pesto and Shredded Parmesan Cheese

Imported and Domestic Cheese Display

Brie, Port Salut, Bel Paese, Sharp Cheddar Cheese, Smoked Gouda and Marinated Fresh Mozzarella Grape Clusters, French Baguettes and Crackers

Warm Baked Brie en Croute

Sliced French Baguettes, Crystallized Grape Clusters

FIRST COURSE OPTIONS

Please select one of the following first course options

Appetizers

Atlantic Salmon Ravioli, Sautéed Spinach, Saffron Sauce

Blue Crab Ravioli, Summer Squash Caviar, Asparagus Sauce

Butternut Squash Ravioli, Arugula, Rosemary Pesto Sauce

Soups

Wild Mushroom Bisque

Country Corn Shrimp Chowder

Cream Fennel Minestrone, Parmigianino Reggiano

Roasted Tomato Soup, Basil Oil, Garlic Corn Bread Crouton

Leek Potato Soup, Celery Root Cole Slaw

Salads

Traditional Caesar Salad

Asian-Inspired Balsamic Honey Vinegar Salad with Mixed Greens, Carrot Julienne, Sesame Seeds, Roasted Cashew Nus, Honey Ginger Vinaigrette

Middle Eastern Vegetable Salad with Feta Cheese, Tomatoes, Cucumber, Mint, Pita Brea Crouton, Lemon Oil Vinaigrette

Frisee Salad with Spiced Walnuts, Pears, Farmhouse Cheddar, Port Vinaigrette

Tomato Capresa with Mixed Greens, Balsamic Dressing, Pesto

Bibb Lettuce, Goat Cheese, Granny Smith Apple. Crostini, Mustard Vinaigrette

Watermelon, Feta, Tomato, Romaine Salad, Balsamic Vinaigrette

Roasted Beets, Watermelon, Granny Smith Apple. Goat Cheese, Arugula, Aged Balsamic

ENTREES

Choice of Entrée Options, maximum of two entrees (e.g., one fish and one beef entrée):

Choice of entrée pre-determined 3 days in advance.

Chicken

Ricotta Artichoke Stuffed Chicken, Ratatouille Risotto, Rosemary Jus

Honey Glazed Chicken Breast, Fricassee of Potatoes, Haricot Vert, Tomato and Applewood-Smoked Bacon

Roasted Chicken Breast, Horseradish Crust, Green Beans and Marinated Cherry Tomatoes, Parsnip Puree, Chicken Jus

Chicken Supreme, Coq au Vin Style, Yukon Mashed Potatoes, Haricot Vert

Salmon

Pan Seared Maple Glazed Atlantic Salmon, Green Lee Puree, Roasted Red Bliss Potatoes, Rosemary Beurre Blanc

Honey Glazed Salmon, Mushroom Risotto, Roasted Root Vegetables, Citrus Jus

Pan Seared Nicoise Atlantic Salmon, Kalamata Olives, Onion Compote, Tomatoes, Haricot Vert, Fingerling Potatoes, Basil Oil

Miso Sesame Pan Seared Salmon, Caramelized Pear, Basmati Rice, Boy Choy, Snap Peas

Grilled Salmon, Clam Orzo Paella, Lemon Dill Aioli, Mixed Greens

Beef

Slow Braised Boneless Short Rib, Potato Gratin, Sugar Snap Peas, Red Wine Braising Jus

Pan Seared Noisette of Beef Tenderloin, Sautéed Seasonal Mushrooms, Yukon Mashed Potatoes, Red Wine Butter Sauce

Tarragon Crusted Medallions of Beef Tenderloin, Mushroom Ravioli, Grilled Vegetables, Port Wine Jus

Pan Seared Medallions of Beef Tenderloin, Red Wine Onion Compote, Leek Potato au Gratin, Celery Root

Grilled Noisette of Beef Tenderloin, Blue Cheese Crust, Sweet Potato Risotto, Red Wine Jus

WEDDING CAKE DESSERT

Choice of one Flavor Served with Ice Cream in a Tuile Basket with Chocolate Garnish

Raspberry Cream

Rich White Cake Filled with a Tart Raspberry Cream Frosted with Creamy Vanilla Butter Cream

Citrus Splash

Light Orange Cake Filled with a Tangy Lemon Silk Frosted with Refreshing Citrus Butter Cream

Strawberry Chiffon

Light Lemon Buttermilk Cake Filled with Fresh Strawberry Mousseline Frosted with White Chocolate Butter Cream

Almond Mocha Latte

Sour Cream Pound Cake Filled with Velvety Coffee Mocha Cream Frosted with Almond Amaretto Butter Cream

Cape Cod Spice

Sour Cream Spice Cake with Chunky Toasted Walnut Cranberry Filling Frosted with Cream Cheese Butter Cream

Caramel Fudge

Deep Dark Chocolate Cake Filled with a Blend of Rich Caramel and Chocolate Creams Frosted with Sweet Cream Butter Cream

Chocolate Kir Royale

Chocolate Cake Filled with a Raspberry Swirled Chocolate Filling Frosted with Chambord-Champagne Butter Cream

HOSTED BAR

One bartender required per 75 guests. Bartender fees are \$150 per bartender for up to five hours.

Liquor

Tanqueray Gin

Dewar's

Seagram's 7 Crown Whiskey

Jim Beam Bourbon

Bacardi Select Rum

Svedka Vodka

Domestic and Imported Beer

Harpoon IPA, Samuel Adams Boston Lager, Bud Light, Heineken

Soft Drinks

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

Passed During Reception

Sparkling and Mineral Waters with Lime Wedge

Stone Cellars Culinary Collection Chardonnay

Marquis de la Tour

Champagne Toast

Marquis de la Tour

Wines with Dinner

Stone Cellars Culinary Collection Chardonnay

Stone Cellars Culinary Collection Cabernet Sauvignon