



**BATTERY WHARF HOTEL**

BOSTON WATERFRONT

# Weddings





## Say “I Do” with a Harbor View

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The Battery Wharf Hotel is a Boston waterfront retreat with stunning Harbor views. Located in the historic North End of Boston, we are a perfect destination for your unforgettable wedding.

Our brand new Harborview ballroom features floor-to-ceiling windows and a private balcony overlooking Boston Harbor. Dance the night away with 150 of your closet family and friends in this waterfront oasis.

Our team of exceedingly skilled planners, hoteliers and culinary specialists will create an experience that will leave a lasting impression to cherish for a lifetime.

# All Wedding Packages Include

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- One complimentary dressing room on the day of the wedding
- Private wedding menu tasting for up to four guests
- Designated hotel wedding and catering specialist
- Complimentary wedding suite for the couple on your wedding night
- Discounted rates for your wedding room block
- Wedding suite the night before your wedding at the discounted wedding rate
- Exclusive wedding discounts with Exhale Spa
- Discounted parking rates for your guests

All packages are based on the weddings with a minimum of 100 guests. Candles used for weddings are to comply with the city of Boston fire code. \*Room blocks rates are subject to hotel availability.

\*Please speak with you wedding specialist for further details.



# Ceremonies

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## Outside on the Harbor Walk



Ceremony rehearsal 1-2 days prior to the wedding, based on availability  
Includes elegant chairs, back up space for inclement weather, all permits & fees  
Rental \$1,500

## Inside the Skylight Atrium



Ceremony rehearsal 1-2 days prior to the wedding, based on availability  
Includes elegant chairs  
Rental \$1,000

# Packages

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## Classic Wedding Package

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### Cocktail Reception

- One Hour of Open Bar Featuring our Premium Brand Liquors
- One Stationary Display
- Four Butler Passed Hors d'oeuvres

### Dinner Reception

- Chilled Prosecco Toast
- House Red & White Wine Pour with Dinner (1 Glass Per Guest)
- Three Course Plated Wedding Dinner
- Selection of Two Entrées, Plus a Vegetarian Option  
(Soup or Salad, Entrée & Dessert)
- Customized Wedding Cake Served with a Chocolate Covered Strawberry
- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea
- Specialty House Linens, Chairs
- House Charger Plates, Votive Candles



# Harborview Wedding Package

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## Cocktail Reception

One Hour of Open Bar Featuring our Premium Brand Liquors

Two Stationary Displays

Six Butler Passed Hors d'oeuvres

## Dinner Reception

Chilled Prosecco Toast

House Red & White Wine Pour with Dinner (2 Glasses per Guest)

Four Course Plated Wedding Dinner

Selection of Two Entrées, Plus a Vegetarian Option

(Appetizer, Salad or Soup, Entrée & Dessert)

Customized Wedding Cake, served with a Chocolate Covered Strawberry

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea

Upgraded Linens for your Dinner Tables, Cake Table,

Gift Table & Place Card Table

House Charger Plates

Votive Candles



# Wharf Wedding Package

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## Cocktail Reception

One Hour of Open Bar Featuring our Premium Brand Liquors

Passed Signature Cocktails

Two Stationary Displays

Six Butler Passed Hors d'oeuvres

## Station Dinner Reception

Chilled Prosecco Toast

House Red & White Wine Pour with Dinner (2 Glasses Per Guest)

Selection of, One Cold and Two Hot Small Plate Entrees

One Action Station and One Dessert Station

Customized Wedding Cake served with a Chocolate Covered Strawberry

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Upgraded Linens for your Dinner Tables, Cake Table,

Gift Table & Place Card Table

Votive Candles

\*Actions Stations include House Gray Linens

Upgrades available upon request



# Menu Selections

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Classic Wedding Package: Please Select One Stationary Display  
Harborview Wedding Package or Wharf Wedding Package:  
Please Select Two Stationary Displays

## Stationary Displays

### Crisp Seasonal Vegetable Cruudités <sup>GF</sup>

Assorted Seasonal Vegetables Presented with a Variety of Dipping Sauces

### Mediterranean Board

Hummus, Tabbouleh, Baba Ghanoush, Marinated Olives, Feta Cheese, Rosemary Pita Chips

### Artisanal Cheese Board

Vermont Cheddar Cheese, Buttermilk Blue Cheese, Fresh Goat Cheese, Fontina, Gruyere, Dried Fruit, Fig Jam, Baguette, Crackers

### Antipasto Board

Assorted Cured & Spiced Meats, Marinated Olives, Italian Cheeses, Marinated Baby Artichokes, Marinated Mushrooms, Grilled Focaccia





# Hors d'oeuvres

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Classic Wedding Package: Please Select Four Hors d'oeuvres

Harborview Wedding or Wharf Wedding Package:

Please Select Six Hors d'oeuvres

## Chilled - Passed

Truffle Goat Cheese, Rosemary Roasted Beet Relish, Demi Spoon <sup>GF</sup>

Basil Scented Bruschetta, Balsamic Reduction & Pecorino

Caprese Skewer, Bocconcini, Heirloom Cherry Tomato, Basil, Balsamic Glaze <sup>GF</sup>

Wild Mushroom, Truffle Mascarpone Tart

Smoked Salmon, Grainy Mustard Tzatziki, Parsnip Crisp <sup>GF</sup>

Aged Cheddar, Pear-Onion Compote, Crostini

Shaved Tenderloin, Caramelized Onion, Garlic Aioli Crostini

## Upgrade 2 per person

\*Rare Seared Tuna, Sesame Crusted, Pickled Ginger, Wasabi Aioli, Demi Spoon <sup>GF</sup>

\*Grilled Shrimp Highlighted by Tequila-Avocado Aioli <sup>GF</sup>

\*Spicy Lobster Salad, Demi Spoon <sup>GF</sup>

\*Scallop Crudo, Pickled Jalapeño, Olive Oil, Fennel Pollen, Demi Spoon <sup>GF</sup>



# Hors d'oeuvres Continued

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## Hot - Passed

Spanakopita

Vegetarian Spring Roll, Spiced Plum Sauce ✓

Steamed Vegetable Potsticker, Soy Sauce

Thai Chicken Satay, Peanut Sauce

Coconut Crusted Chicken, Honey Mustard Sauce

Classic Bacon Wrapped Scallop <sup>GF</sup>

Mini Beef Wellington, Demi Glaze

Coconut Shrimp, Sweet & Sour Sauce

Malaysian Beef Satay, Sesame Ginger Aioli

## Upgrade 2 per person

\*Tempura Shrimp Skewer, Wasabi Aioli

\*Lobster Arancini, Sumac Aioli

\*Mini Lump Crab Cake, Citrus Aioli

\*Kobe Beef Slider, Maple Ketchup



# Plated Dinners

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Classic Wedding Package: Please Select One Soup or Salad

Harborview Wedding Package: Please Select Two Soup, Salad or Appetizer

## Soup

New England Clam Chowder, Smoked Bacon, Oyster Crackers

Wild Mushroom Bisque, Rosemary Crostini

Tuscan Minestrone

Watermelon Gazpacho, Avocado Crema

## Salad

Baby Arugula Salad, Shaved Fennel, Parmesan Cheese, Lemon EVOO <sup>GF</sup>

Caesar Romaine, Focaccia Crouton, Parmesan, Creamy Caesar Dressing

Vine Ripe Tomato, Burrata, Balsamic Drizzle, Basil Oil

Mesclun Greens, Walnuts, Pears, Berkshire Bleu Cheese, Dijon & Maple Vinaigrette <sup>GF</sup>

Baby Spinach, Strawberries, Glazed Pecans, Red Onion, Goat Cheese, Raspberry Vinaigrette

## Appetizer

Jumbo Shrimp Cocktail, Cocktail Sauce, Lemon <sup>GF</sup>

New England Crab Cake, Microgreens, Lemon Aioli

Wild Mushroom Ravioli, Truffle Cream, Heirloom Cherry, Pine Nuts

Beef Tataki, Micro Salad, Chimichurri <sup>GF</sup>

Lobster Ravioli, Saffron Cream

# Entrées

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All Plated Entrees are served with Freshly Baked Rolls and Sweet Cream Butter

## Select Two

**Predetermined Meal Selections and Guarantee Counts Due  
Four Days Prior to Wedding**

## Fauna

### Lemon Thyme Chicken Breast <sup>GF</sup>

Maple Glazed Brussel Sprouts, Truffle Mashed Potatoes, Chardonnay Thyme Jus

**Classic 147 per person Harborview 174 per person**

### Tuscan Chicken <sup>GF</sup>

Spinach, Sundried Tomatoes, Goat Cheese, Heirloom Baby Carrots,  
Wild Mushroom Chasseur Cream Sauce

**Classic 147 per person Harborview 174 per person**

### Roasted Chicken Breast <sup>GF</sup>

Parsnip Puree, Broccolini, Roasted Red Bliss, Demi Glace

**Classic 147 per person Harborview 174 per person**

### Braised Boneless Short Rib

Creamy Polenta, Braised Swiss Chard, Tri- Colored Baby Carrots, Red Wine Reduction

**Classic 160 per person Harborview 187 per person**

### Grilled Beef Tenderloin <sup>GF</sup>

Whipped Purple Peruvian Potato, Haricot Verts, Merlot Jus

**Classic 162 per person Harborview 189 per person**

### Grilled NY Strip <sup>GF</sup>

Herbed Truffle Butter, Sea Salted Roasted Fingerlings, Grilled Asparagus, Leek Hay

**Classic 160 per person Harborview 187 per person**



# Entrées Continued

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## Sea

### Halibut <sup>GF</sup>

Garlic Braised Swiss Chard, Roasted Purple Potato, Eggplant Caponata

**Classic 165 per person Harborview 192 per person**

### Salmon

English Pea Risotto, Asparagus, Lemon Beurre Blanc

**Classic 155 per person Harborview 182 per person**

### Grilled Native Swordfish <sup>GF</sup>

Squash & Basil Puree, Broccolini, Fingerling Potatoes

**Classic 159 per person Harborview 186 per person**

## Flora

### Wild Mushroom Ravioli

Sunflower Seeds, Truffle Cream Sauce, Heirloom Cherry Tomatoes

**Classic 147 per person Harborview 174 per person**

### North End Gnocchi

Roasted Butternut Squash, Parmesan and Sage Pesto, Pine Nuts

**Classic 147 per person Harborview 174 per person**

### Vegetable Stuffed Pepper <sup>GF</sup> ✓

Quinoa, Mushroom, Artichokes, Asparagus, Carrot & Ginger Puree, Balsamic Reduction

**Classic 147 per person Harborview 174 per person**

## Duet

### Petit Filet and Pan Seared Georges Banks Scallops <sup>GF</sup>

Garlic Whipped Potatoes, Haricot Verts, Beurre Blanc, Herb Demi Glace

**Classic 188 per person Harborview 215 per person**

### Braised Boneless Short Rib and Grilled Prawns <sup>GF</sup>

Creamy Herbed Polenta Potato, Rainbow Swiss Chard, Charred Cipollini Jus

**Classic 175 per person Harborview 202 per person**

### Petit Filet and Truffle Cream Lobster Tail

Truffle Risotto, Roasted Brussel Sprouts, Natural Mushroom Jus

**Classic 193 per person Harborview 220 per person**

## Entrées Continued

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### Dessert

Custom Wedding Cake Served with a Chocolate Covered Strawberry

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas



### Children's Meal (12 & under)

Fresh Fruit Cup

Chicken Fingers & French Fries

Ice Cream Sundae

**\$40 per person**

### Vendor Meal

Chef's Selection of Hot Entrée

**\$55 per person**

# Action Stations

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Wharf Wedding Package: Please Select One Action Station

## Pasta Station (Select Three Options)

Cheese Tortellini in a Marinara, Basil & Garlic Sauce  
Mushroom Ravioli with Prosciutto, Smoked Mozzarella in a Sage Cream Sauce  
Cavatelli in a Classic Beef Bolognese  
Rigatoni in a Corn, Tomato & Sausage Ragu  
Roasted Red Pepper & Goat Cheese Ravioli in a Marinara Sauce  
Requires a \$150.00 Chef Fee

## Asian Street Food Station

Beef Satay & Chicken Satay served with Peanut Sauce  
Chicken Steamed Dumplings & Pork Steamed Dumplings with Soy Ginger Sauce  
Shrimp & Vegetable Steamed Dumplings with Soy Ginger Sauce  
Sesame Noodles with Snow Peas & Carrots  
Vietnamese Tofu & Shrimp Spring Rolls with Soy Sauce  
Fortunes Cookies & Chop Sticks

## Fiesta Station

Seasoned Fish Fillets, Carne Asada, Grilled Chicken  
Flour Tortillas, Spanish Rice, Black Beans, Pico de Gallo,  
Guacamole, Queso Fresco, Lettuce, Sliced Radishes, Cilantro,  
Jalapeno

## Slider Station (Select Three Options)

Slow Cooked Beef Brisket In Barbecue Sauce  
Kobe Beef with Sriracha Ketchup & Pepper Jack Cheese  
Tenderloin Sliders with Bacon Onion Jam with a Port Wine Demi  
Pulled Pork in Barbeque Sauce  
Vegetable Burgers, Sriracha Aioli  
Buffalo Chicken, Creamy Bleu Cheese Sauce  
All Served on Brioche Buns with Sweet Potato Fries & House Made Chips  
Upon Request \$150.00 Chef Fee

# \*Specialty Action Station

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\*Additional Charge

## \*New England Chilled Seafood Bar

Local Oysters on the Half Shell Mignonette, Lemon Wedges, Hot Sauce	60 per dozen
Poached Shrimp, Lemon Wedges, Cocktail Sauce	72 per dozen
Little Neck, Lemon Wedges, Cocktail Sauce	60 per dozen
Requires a \$150.00 Chef Fee	

Battery Wharf Hotel Suggests the Raw Bar to Include the Following Pieces Per Person:  
Three Poached Shrimp, One Little Neck, Two Local Oysters

## Chilled Options

Classic Caesar Salad, Herb Focaccia Croutons, Shaved Parmesan  
Caprese Salad, Fresh Mozzarella, Tomatoes, Balsamic Reduction, Torn Basil  
Tomato & Feta Salad, Cucumber, Kalamata Olives, Red Wine Vinaigrette  
Shrimp, Orzo, Cherry Tomato, Sweet Pea, Creamy Lemon Dill Dressing  
Rosemary Roasted Beet Salad, Goat Cheese, Hydro Lettuce,  
Pickled Onions, Toasted Pistachios  
Charred Brussel Sprouts, Caramelized Onions, Bacon Lardons,  
Sherry Whole Grain Mustard Dressing  
Roasted Root Vegetable, Baby Carrots, Parsnips, Purple Potatoes, Sweet Potatoes, Lemon  
Truffle Vinaigrette





# Small Plate Action Stations

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## Entrées (Select Two)

\$150.00 Chef Fee Required Per Entrée

## Hot Options

Served with Petite Brioche Rolls & Sweet Cream Butter

### Petit Filet & Pan Seared Georges Banks Scallops

Roasted Fingerling Potato, Pearl Onion Jus

### Coffee Rubbed Pork Tenderloin

Sweet Yam Puree, Roasted Brussels Sprouts, Apple Cider Reduction

### Salmon Filet

Citrus Pine Nut Crust, Farro Risotto, Lemon Beurre Blanc

### Grilled Mahi Mahi

Yucca Fries, Cilantro Parsley Sauce, Malt Vinegar, Onions

### Bronzed Shrimp

Sundried Tomato, Parmesan Orzo, Garlic Lemon Beurre Blanc

### Braised Beef Short Ribs

Creamy Mascarpone Polenta, Crispy Shallot, Truffle Tomato, Natural Jus

## Wharf Price 250 per person

### Charred Nantucket Scallops

Parsnip Puree, Shaved Fennel Slaw, Red Pepper Emulsion

### New York Strip Loin

Salt Roasted Fingerling, Caramelized Onions, Cabernet Jus

### Roasted Herb Tenderloin of Beef

Whipped Horseradish Potatoes, Tomato Onion Jam, Herb Demi

## Wharf Price 270 per person

# Dessert Station

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## Wharf Wedding Package: Please Select One

### Classic

Fruit Tarts, Mini Cheesecakes, Flourless Decadent Cake, Assorted Cookies

### North End

Mini Cannoli's, Tiramisu, Mini Éclairs & Italian Cookies

## Dessert Enhancements

### Whoopie Pies (Choose One Flavor)

Traditional Chocolate, Red Velvet, Seasonal

7 each

### Dessert Bar

Assortment of Mini Cannolis, Eclairs, Cheesecake Bites, Fruit Tarts, Italian Cookies, Tiramisu, Boston Crème Pies, Lemon Cake, & Chocolate Decadence

30 per person

### Crepe Station

Fresh Berries, Nutella, Sliced Bananas, Fresh Whipped Cream

20 per person

### Beignet Station

Served Warm, with Powdered Sugar, Chocolate Sauce, Caramel Sauce & Nutella

20 per person

### Warm Cinnamon Sugar Churros

Spicy Chocolate Dipping Sauce

17 per person

### Make Your Own Sundae Bar

Includes Vanilla & Chocolate Ice Cream, Chocolate Sauce, Fresh Berries, Chocolate Sprinkles, Fresh Whipped Cream

19 per person

### Sorbet & Ice Cream (Choose One)

Sorbet Flavors: mango, Strawberry, Pear sorbet

Ice Cream Flavors: Vanilla, Chocolate, & Strawberry

14 per person

### Café Amalfi (Add \$150.00 Attendant Fee)

Espresso Shots, Cappuccinos, Lattes Accompanied by Almond Biscotti, & Chocolate Covered Espresso Beans

15 per person

## Late Night Snacks

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<b>Flatbread Pizza</b> Choice of Traditional Margherita, Vegetable or Pepperoni	15 each
<b>Sliders &amp; Fries</b> Buffalo Chicken with Bleu Cheese Dressing Ground Beef Sliders with Cheddar Served with Sweet Potato Fries or House French Fries	16 each
<b>Buffalo Chicken Tenders</b> Served with Celery & Blue Cheese Dip	50 per dozen
<b>Gourmet Grilled Cheese &amp; Fries</b> Aged Cheddar & Beefsteak Tomato on Sourdough Bread, & Gouda & Caramelized Onion, on Honey Wheat Bread	14 each
<b>Post Wedding Brunch</b> (Minimum of 15 People) Freshly Squeezed Orange, Grapefruit, Cranberry & Apple Juice Seasonal Fruit, Melon & Berries Cinnamon Swirl Brioche French Toast, Warm Maple Syrup Assorted Breakfast Pastries, Breads, Sweet Butter, Fruit Preserves Plain Bagels & Cream Cheese Scrambled Eggs Applewood Smoked Bacon, Turkey Bacon or Country Pork Sausage Breakfast Potatoes with Fresh Chives & Caramelized Onions Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Tea	40 per person
<b>Continental Breakfast</b> Assorted Juices Seasonal Fruit, Melon & Berries Assorted Cereals, Granola, 2% & Skim Milk Individual Greek Yogurts Bagels & Cream Cheese Croissants, Sweet Butter, Fruit Preserves Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Tea	35 per person
<b>Prosecco, Da Lucca</b>	45 per bottle
<b>Mimosas</b> *Includes One Bottle of Prosecco, Da Lucca & Orange Juice	50 per bottle
<b>Quick Bite</b> Assorted Wrap Sandwiches Condiments Potato Chips, Cookies & Brownies Sodas & Waters Charged per Consumption	35 per person

# Beverage Service

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## All Bar Packages Include Non-Alcoholic Beer, Mineral Waters & Soft Drinks

### Deluxe Brand Liquors Liquor

Svedka Vodka  
Tanqueray Gin  
Bacardi Rum  
Seagrams VO Whiskey  
Dewars White Label Whiskey  
Maker's Mark Bourbon  
Sauza Tequila

### Wine

Red Wine (House)  
White Wine (House)  
Da Lucca Prosecco

### Beer

Budweiser, Bud Light,  
Sam Adams, Heineken  
Amstel, Corona

### Premium Brand Liquors Liquor

Tito's Vodka  
Bombay Gin  
Myers Rum  
Captain Morgan Rum  
Chivas Regal Scotch  
Canadian Club  
Cuervo Gold Tequila  
Kahlua Liqueur

### Wine

Red Wine (House)  
White Wine (House)  
Da Lucca Prosecco

### Beer

Budweiser, Bud Light  
Sam Adams, Heineken  
Amstel, Corona  
Harpoon IPA  
Travelers Seasonal  
Downeast Hard Cider  
Whales Tale, Allagash  
Dogfish Head

### Signature Selection Liquor

Grey Goose Vodka  
Hendricks Gin  
Don Q Rum  
Gosling Black Seal Rum  
Glenlivet Scotch  
Crown Royal Whiskey  
Bulleit Bourbon  
Patron Silver Tequila  
Baileys Irish Cream

### Wine

Drumhieller Chardonnay  
Villa Maria Sauvignon Blanc  
Josh Cabernet  
Melini Chianti  
Finca la Linda Malbec  
Da Lucca Prosecco  
Champagne

### Beer

Budweiser, Bud Light  
Sam Adams, Heineken  
Amstel, Corona  
Harpoon IPA  
Travelers Seasonal  
Downeast Hard Cider  
Whales Tale, Allagash  
Dogfish Head

\*Additional specialty beverage options upon request. We require One Bartender per 75 guests.  
Hosted bars do not include tableside wine service during dinner.

# Our Wine Selection

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## Bubbles

Da Lucca Prosecco, Italy | **\$50**

Roederer Estate Anderson Valley, CA | **\$75**

Perrier Jouet Grand Brut, France | **\$115**

## Whites

Justin Sauvignon Blanc, CA | **\$50**

Saint M Riesling, OR | **\$55**

Drumhieller Chardonnay, CA | **\$50**

Villa Maria Sauvignon Blanc, New Zealand | **\$55**

LaCrema Chardonnay, CA | **\$68**

Benvolio Pinot Grigio, Italy | **\$50**

Pinot Grigio Santa Margherita, Italy | **\$68**

## Reds

Josh Cabernet, CA | **\$55**

Cambria Pinot Noir, CA | **\$60**

Justin Cab, CA | **\$70**

Finca la Linda Malbec, AR | **\$50**

Campo Viejo, Rioja, Spain | **\$50**

Melini Chianti, Italy | **\$55**

Intrinsic Meritage, WA | **\$70**

## Rosé

Gerard Bertrand Gris Blanc, France | **\$50**

Charles by Charles, CA | **\$55**

Whispering Angel, Chateau d' Esclans, France | **\$68**



## Hosted Hourly Service

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Priced Per Person	Deluxe	Premium	Signature	House Wine & Beer	House Wine Prosecco Craft Beer
One Hour	30.00	36.00	42.00	25.00	30.00
Two Hour	40.00	47.00	53.00	35.00	40.00
Three Hour	50.00	58.00	65.00	45.00	50.00
Four Hour	58.00	67.00	74.00	53.00	58.00

## Hosted Consumption Bar Service

Beverages	Deluxe	Premium	Signature
Mixed Drinks	10.00	12.00	14.00
Cordials	15.00	15.00	15.00
Martinis	13.00	15.00	17.00
Domestic Beer	7.00	7.00	7.00
Imported Beer	8.00	8.00	8.00
Craft Beer	10.00	10.00	10.00
Champagne	10.00	15.00	15.00
Wine	9.00	9.00	12.00
Soft Drinks	6.00	6.00	6.00
Mineral Waters/Juice	7.00	7.00	7.00

# Cash Bar

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Beverages	Cash Deluxe	Cash Premium	Cash Signature
Mixed Drinks	13.00	15.00	18.00
Cordials	20.00	20.00	20.00
Martinis	17.00	20.00	22.00
Domestic Beer	9.00	9.00	9.00
Imported Beer	10.00	10.00	10.00
Craft Beer	13.00	13.00	13.00
Champagne	13.00	20.00	20.00
Wine	12.00	12.00	15.00
Soft Drinks	8.00	8.00	8.00
Mineral Waters/Juice	9.00	9.00	9.00

\*Cash bar prices include 15% Gratuity, 7% Taxable Administrative Charge & 7% Sales Tax

Additional Specialty Beverage Options & Cash Bar Available Upon Request.

We require One Bartender per 75 guests, at \$150 per Bartender.



# Important Venue & Wedding Information

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## Food and Beverage GF = Gluten Free V = Vegan

- All food and beverage must be provided by the Hotel, with the exception of wedding cakes.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has an allergy.
- Your Wedding Specialist and Executive Chef will be happy to work with you to design a custom menu.
- Tastings will be scheduled via your Wedding Specialist, and appointment times will be scheduled Monday - Thursday 11am-4pm.
- 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.
- One Bartender is required for every 75 guests, at a rate of \$150 per Bartender.
- 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. If you would prefer to offer guests a choice of entrée the evening of the wedding, an additional \$25 per person charge will apply, with a maximum of (2) main course selections.
- There is a \$4 per person cake cutting fee, for cakes not included in the package.

## Children & Vendor Meals

- Special meals are available to be preordered for your younger guests at \$40 per child and vendors at \$55 per person.

## Guest Rooms

- Gift bags for out-of-town guests can be placed in each guest room by Hotel staff. These bags may not include alcoholic beverages. There is a \$3 delivery fee per room.

## Parking

- Valet parking is available at the Hotel. You may choose to host valet parking for your wedding, at a rate of \$31-39 per car, or to host overnight valet parking, at a rate of \$50 per car.



# Information Continued

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## Outside Wedding Vendors

- A list of the hotel's preferred wedding vendors will be provided should you choose to utilize although certainly not required. Please provide your Wedding Specialist 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.

## Ceremony and Reception

- \$2,000 Event Rental Fee for exclusive use of the Harborview, US Maritime Museum, Old North Skylight and Constitution Ballroom for a five hour wedding reception. \$1,500 Fee for Outside Ceremonies on the Harbor Walk. Overtime fees will be applied for events that exceed five (5) hours. Minimum extension of one (1) hour.

## Audio Visual Equipment

- Personalize your wedding day with vibrant up-lighting for the cocktail hour and the dinner as well as pin spotting of the head table and your cake table. Ask your wedding specialist for more details and ideas to make your day even more memorable.

## Labor Fees

- Chef Attendants for Chef Action Stations, \$150 each
- Additional Bartenders available at \$150 each for 5 hour reception.
- Coat Check Attendant, \$150 per 140 people for 5 hour reception

## Service Fees and Taxes

- A mandatory 15% Gratuity, a 8% Taxable Administrative Fee, 8% Taxable Event Fee and applicable Sales Tax (currently 7%) will be added to all Food and Beverage charges.
- 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 nonrefundable deposit of 25% of the food and beverage minimum is required to confirm your wedding date with Battery Wharf Hotel. Deposits may be made by credit card or check.
- Full pre-payment of all estimated charges is due 10 business days prior to your event.

# Vendors We Love

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## Planner

EFD Creative <https://www.efdcreative-events.com/>

Urban Soiree [www.urbansoireeboston.com](http://www.urbansoireeboston.com)

Marrero Events <http://marreroevents.com/>

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## Justice of the Peace

Elizabeth Gemelli [www.jpliz.com/](http://www.jpliz.com/)

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## Band/DJ/Entertainment

Entertainment Specialists <http://www.entertainmentspecialists.com/>

Groove Events <http://www.grooveevents.us/>

C Zone Entertainment [www.czonemusic.com/](http://www.czonemusic.com/)

Siagel Productions [www.siagelproductions.com/](http://www.siagelproductions.com/)

Gilded Harps [www.gildedharps.com/](http://www.gildedharps.com/)

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## Florist

Jeri Solomon Floral Design <https://www.jerifloraldesign.com/>

Floral Lab <https://www.florallab.com/>

Karla Cassidy Designs <http://www.karlacassidydesigns.com/>

Luminere Lauren [www.luminerelauren.com/](http://www.luminerelauren.com/)

Mimosa Floral Design <http://www.mimosafloral.com/>

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## Photographer

Studio B Photographers <http://www.studiobphotographers.com/>

Person & Killian <https://personkillian.com/>

Zev Fisher <http://www.zevfisher.com/>

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## Videographer

Generations Cinemastories [www.generationscinemastories.com/](http://www.generationscinemastories.com/)

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## Production

Light Magic Event Photography [www.light-magic.com/](http://www.light-magic.com/)

Groove Events <http://www.grooveevents.us/>

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# Vendors We Love Continued

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## Rentals

Peak Events [www.peakeventservices.com](http://www.peakeventservices.com)

Distinctive Décor Rentals <http://www.distinctivedecorrentals.com/>

Reserve Modern Event Rental <http://reservemoderneventrental.com/>

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## Beauty / Health / Spa

Exhale Spa <https://www.exhalespa.com/spa>

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## Make Up / Hair

Traveling Beauty <https://www.travelingbeautytoyou.com/>

Demiche Beaute <https://www.Demiche.com>

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## Cake / Bakery

Konditor Meister [www.konditormeister.com](http://www.konditormeister.com)

Montillio's <http://montilios.com/>

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## Transportation

LTI Worldwide Limousine <http://www.ltilimo.com/>

Christopher Limousine <https://www.christopherlimousine.com/>

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