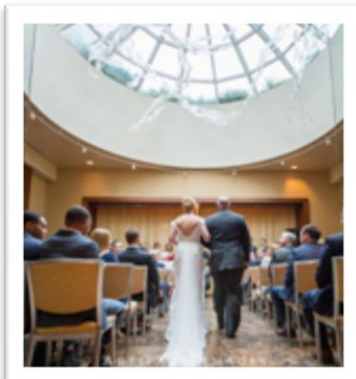




# BATTERY WHARF HOTEL

BOSTON WATERFRONT



# *Battery Wharf Hotel*

## *Custom Weddings*

The Battery Wharf Hotel is a Boston Waterfront Retreat with Stunning Harbor Views, Perfectly Manicured Grounds and a Sophisticated Harborview Ballroom.

Located in the Historic North End we are a Perfect Destination for Your Unforgettable Wedding. 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.

### *Included in Your Custom Package*

- Complimentary Banquet Tables, Banquet Chairs, China & House Linen
- Complimentary Votive Candles
- Discounted Rates for your Wedding Room Block
- Bridal Suite the Night Before your Wedding at the Discounted Wedding Rate
- Complimentary Bridal Suite for the Couple on your wedding night
- Private Wedding Tasting for up to Four Guests\*
- Complimentary Banquet Room for Bride or Groom Ready Room Day of Wedding.
- Waived Room Rental Fee if Rehearsal Dinner is Booked with Us
- Designated Hotel Wedding and Catering Specialist
- Exclusive Wedding Discounts with Exhale Spa

Inclusions are based on Weddings with a Minimum of Fifty Guests.

Candles Used for Weddings are to Comply with the City of Boston fire code.

Room Blocks Rates are Subject to Hotel Availability. All Hotel Furniture and Equipment is Based on Availability. Please Speak with Your Wedding Specialist for Further Details.



\*To ensure a pleasant experience we could accommodate a maximum of two choices plus a vegetarian option.

Pricing does not include 15% gratuity, 6.5% Taxable Administrative Fee and 7% Massachusetts Sales Tax.

*Before placing your order, please inform your server if a person in your party has a food allergy.*

\*These Items Contain Raw or Uncooked Food

# *Menu Selections*

Menu Selections Are Not Limited to What You See In This Menu. Our Catering Team Would Take Great Pride in Customizing a Menu For Your Special Day.

Menu Items Are Subject To Change Based on Availability.

## *Passed Cold Canapés*

**Prices are per piece / Minimum of One Dozen**

Truffle Goat Cheese, Rosemary Roasted Beet Relish, Demi Spoon | **\$6.50**

Basil Scented Bruschetta, Balsamic Reduction & Pecorino | **\$6.50**

Caprese Skewer, Bocconcini, Heirloom Cherry Tomato, Basil Leaf, Balsamic Glaze | **\$6.50**

Wild Mushroom, Truffle Mascarpone Tart | **\$6.50**

Smoked Salmon, Grainy Mustard Tzatziki, Parsnip Crisp | **\$6.75**

Aged Cheddar, Pear-Onion Compote, Crostini | **\$6.75**

Shaved Tenderloin, Crostini, Caramelized Onion, Garlic Aioli, Demi Spoon | **\$6.75**

Grilled Shrimp Highlighted by Tequila-Avocado Aioli | **\$6.75**

Rare Seared Tuna, Sesame Crusted, Pickled Ginger, Wasabi Aioli, Demi Spoon | **\$6.75**

Goat Cheese Truffles | **5**

Pistachio Crusted Goat Cheese | Watermelon | **6**

## *Passed Hot Canapés*

**Prices are per piece**

Coconut Shrimp | Sweet Chili Sauce | **6**

\*Mustard Herb Crusted Lamb Lollipop | **6**

\*Mini Crab Cake | Lemon Aioli | **6**

Roasted Vegetable Skewer | Salsa Verde | **5**

Mini Pulled BBQ Pork Slider | Pickled Cabbage | **5**

Braised Short Rib Crostini | **6**

Lobster Arancini | Saffron Aioli | **6**

Chicken Potstickers | Sweet and Salty Sauce | **5**

Vegetable Potstickers | Sweet and Salty Sauce | **5**

Butter Pecan | Coconut Crusted Chicken | **5**

Vegetable Spring Roll | **5**

Beef Wellington | Béarnaise | **6**

Sesame Crusted Chicken | **5**

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# Action Stations

## Mediterranean Bazaar:

Hummus | Tzatziki | Baba Ganoush | Grilled Pita | Tomato | Cucumber | Feta Salad | Marinated Olives | Stuffed Grape Leaves | **25 per person**

## Cheese Bar with New England Artisanal Cheeses:

Cypress Midnight Moon | Lakes Edge Goat | Middlebury Blue | Truffle Tremor Goat | Fig Jam | Assorted Crackers | **30 per person**

## All-American Salumi Station:

La Quercia Prosciuttos | Fra' Mani Salamis | Chorizo | Pecorino Toscano | Marinated Olives | Artichokes | Hummus | Cippolinis | Agrodolce | Cornichons | Breadsticks | Crostini | **30 per person**

## Asian Street Food Station:

Chicken and Beef Satay | Peanut Sauce | Chicken | Pork | Shrimp and Vegetable Steamed Dumplings | Soy Ginger Sauce | Sesame Noodles | Snow Peas | Carrots | Vietnamese Tofu and Shrimp Spring Rolls | Sweet and Salty Sauce | Served in Take Out Boxes with Chop Sticks | **34 per person**

## Slider Station

Slow Cooked Beef Brisket | Barbecue Sauce

\*Kobe Beef | Sriracha Ketchup | Pepper Jack Cheese

\*Tenderloin Sliders | Bacon Onion Jam | Port Wine Demi

Pulled Pork | Barbecue Sauce

All Served on Brioche Buns with Sweet Potato Fries and House Made Chips | **38 per person**

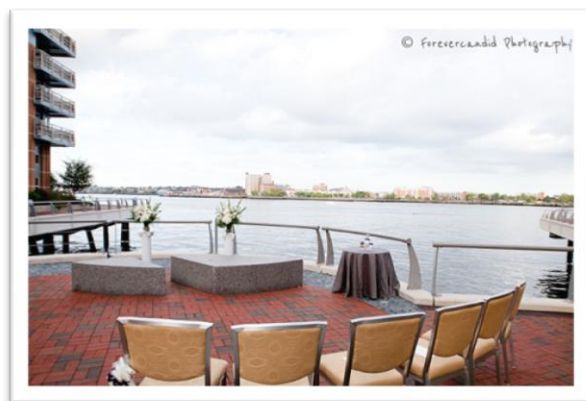
## New England Chilled Seafood Bar

\*Local Oysters on the Half Shell Mignonette | Lemon Wedges | Hot Sauce | **52 per dozen**

\*Poached Shrimp | Lemon Wedges | Cocktail Sauce | **52 per dozen**

\*Jonah Crab Claws | Cocktail Sauce | **65 per dozen**

Battery Wharf Hotel Suggests the Raw Bar to Include the Following Pieces per Person: Three Poached Shrimp, One Jonah Crab Claw, Two Local Oysters



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# *Action Stations Continued*

## **Pasta Station Select Three Options | 30 per person**

Cheese Tortellini | Marinara | Basil | Garlic

Mushroom Ravioli | Prosciutto | Smoked Mozzarella | Sage Cream Sauce

Cavatelli | Classic Beef Bolognese

Rigatoni | Corn | Tomato | Sausage Ragu

Roasted Red Pepper | Goat Cheese Ravioli

## **Fiesta Station | 34 per person**

Flour Tortillas | Spanish Rice | Black Beans | Cumin | Garlic

**Select Two Options** | Seasoned Fish Fillets | Carne Asada | Carnitas | Grilled Chicken | Queso Fresco |

Pico de Gallo | Guacamole | Crunchy Lettuce | Sliced Radishes | Cilantro | Fresh Jalapeno

## **Sushi Station | 46 per person**

\*Traditional Nigiri

\*Sushi Rolls | Tuna | Avocado | Tobiko | Shrimp | Salmon | California | Rainbow

\*Soy Sauce | Wasabi | Pickled Ginger

Requires a \$250 Sushi Chef Fee



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# *The Butcher Block Buffet*

\*Herb and Salt Roasted Prime Rib | Red Wine Jus | Horseradish Cream | **28 per person**

\*Pepper Crusted Strip Loin | Black Pepper Jus | Horseradish Cream | **23 per person**

Whole Roasted Beef Tenderloin | Béarnaise Sauce | Horseradish Cream | **26 per person**

Pulled Pork | Roasted Apples | Spiced Fruit Chutney | **23 per person**

Traditional Roasted Turkey | Giblet Gravy | Classic Cranberry Sauce | **24 per person**

\*Plank Roasted Atlantic Salmon | Wild Fennel | Pollen Salt | Buttery Herb Sauce | **26 per person**

\*Lamb Shank | Lavender Salt | Natural Jus | **26 per person**

Select Two Options for | **52 per person**

Requires a \$150 Chef Attendant Fee

## **Accompaniments to the Butcher Block**

Corn Muffins | Roasted Shallots

Roasted Fingerling Potatoes | Garlic Oil | Citrus | Parsley

Mashed Potatoes

Roasted Vegetable Risotto

Grilled Asparagus

Butter Braised Baby Vegetables

Roasted Mushrooms | Thyme | Garlic

Herb stuffing

**6 each**

## **Sorbets & Ice Cream**

Mango | Strawberry | Pear Sorbet

Vanilla | Chocolate | Brown Butter Ice Cream

**14 per person**

## **Whoopie Pies**

Traditional

Red Velvet

Seasonal

**7 each**

## **Dessert Bar**

Cakes | Tiramisu | Boston Crème | Lemon | Triple Chocolate | Coffee | Carrot | **7 per person**

Miniature Tart and Pastry Assortment | Classic French | Modern American | **7 per person**

Miniature Cannoli | Traditional | Chocolate | **7 per person**

Miniature Cheesecake | Chef's Selection | **7 per person**

Make Your Own Sundae Bar | **19 per person**

Crepes Station | **20 per person \***

Beignet Station | **20 per person \***

Candy Station | **20 per person**

\* Culinary Attendant Fee of \$150.00

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# *Plated Dinners*

## **Soups, Salads and Starters Please (Select One)**

Butternut Squash Soup | Brown Butter | Pine Nuts  
New England Clam Chowder  
French Onion Soup | Crostini | Melted Cheese  
Italian Wedding Soup  
Apple Fennel Bisque

Arugula Salad | Frisee | Walnuts | Roquefort Vinaigrette  
Baby Spinach Salad | Strawberries | Grapes | Almonds | Agave Vinaigrette  
Hearts of Romaine | Traditional Caesar Dressing | Parmesan | Crouton  
Arugula Salad | Goat Cheese | Pecans | Raspberry Vinaigrette  
Tomato Salad | Mozzarella | Basil | Aged Balsamic  
Boston Bibb Lettuce | Roasted Peppers | Wild mushrooms | balsamic vinaigrette

\*New England Crab Cake | Lemon Aioli | Micro Greens  
Pumpkin Ravioli | Brown Butter | Crispy Sage | Parmesan  
\*Baked Stuff Shrimp | White Wine Garlic Reduction  
Maine Lobster Ravioli | Saffron Butter Sauce

## **Main Courses**

\*Colorado Lamb Rack | Purple Peruvian Potatoes | Ratatouille | Thyme Jus | **96 per person**

Braised Boneless Beef Short ribs | Broccolini | Blistered Tomato | Red bliss Potatoes | **93 per person**

Veal Osso Bucco Eggplant | Caponata | Italian Sausage | **82 per person**

Roasted Chicken Breast | Sweet Potato Jalapeno Mash | Brussels Sprouts | Bacon | Apple Bourbon Glaze | **86 per person**

Stuffed Pork Chop | Havarti cheese | Spinach | Roasted Apples | Creamy Polenta | **82 per person**

\*Beef Strip Loin | Potato Puree | Asparagus | Onion Jam | Port Wine Demi | **105 per person**

Tuscan Chicken | Picatta Sauce | Tomato | Scallions | Basil | Julienne Vegetables | Roasted Potatoes | **86 per person**

Rigatoni | Fresh Basil | Vodka Sauce | **75 per person**

\*Roasted Salmon | Grainy Mustard | Tarragon | Purple Potato Puree | Haricot Vert | Fried Leeks | **85 per person**

Orecchiette Pasta | Roasted Tomatoes | Mozzarella | Basil | **75 per person**

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## *Plated Dinners Continued*

\*Roasted Beef Tenderloin | Crab stuffed Shrimp | Baked Potatoes | Roasted Carrots | Tempura Fried Onions | **117 per person**

\*Petite Filet | Lobster Tail | Roasted Vegetables | Herb Braised Potatoes | **125 per person**

Pork Chop | Sea Scallops | Cauliflower | Wild Mushrooms | **103 per person**

Chicken Breast Roulade | Grilled Salmon | Red Pepper Puree | Swiss Chard | **105 per person**

Vegetable Stuffed Pepper | Quinoa | Mushrooms | Artichokes | Asparagus | Carrot and Ginger Puree | Balsamic Reduction | **65 per person**

### **Desserts (Select One)**

Boston Cream Cake | Raspberry Sauce  
Truffled Rice Pudding | White Chocolate Mousse  
Chocolate Decadence | Espresso Caramel Sauce  
Fruit Tart  
Apple Blossom  
Chocolate Dipped Strawberries

## *Beverage Services*

Hosted bars do not include table side service during dinner.

### *Premium Brand Liquors*

Tito's Vodka  
Bombay Gin  
Myers Rum  
Bacardi Rum  
Chivas Regal Scotch  
Jack Daniels Whiskey  
Canadian Club  
Cuervo Gold Tequila  
Kahlua

**\$11 per drink**

### *Signature Selection*

Glenlivet  
Crown Royal  
Tanqueray  
Grey Goose Vodka  
Bacardi Rum  
Gosling Black Seal  
Patron Tequila  
Maker's Mark  
Bailey's

**\$13 per drink**

\*Additional specialty beverage options & cash bar available upon request. We require 1 Bartender per 75 guests, at \$150 per Bartender.

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# *Our Wine Selection*

## **Bubbles**

Da Lucca Prosecco | **\$45**

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

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

## **Whites**

Sterling Napa Sauvignon Blanc | **\$40**

Clean Slate Riesling | **\$40**

Kenwood Yulupa Chardonnay, CA | **\$40**

Three Broom Sauvignon Blanc | **\$45**

Vin Souve Pieroken | **\$45**

Acacia Chardonnay | **\$50**

Stellina di Notte Pinot Grigio | **\$50**

## **Reds**

Douglass Hill Cabernet, CA | **\$40**

Belcreme del Lyz Pinot Noir, CA | **\$45**

Sterling Vintners Cab, CA | **\$50**

Ruta 22 Malbec, AR | **\$50**

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

Donna Laura Chianti Alteo, IT | **\$55**

Uppercut Meritage | **\$55**



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# Hosted Beverage Service

Packages Include Imported, Domestic and Non-Alcoholic Beer, House White and Red Wines, Mineral Waters and Soft Drinks

**Deluxe Brand Liquors** ..... \$9.00 per drink

Stolichnaya Vodka, Tanqueray, Bacardi Rum, Seagrams VO, Dewars White Label, Canadian Club Whiskey, Sauza Tequila, Old Grand Dad Bourbon

**Premium Brand Liquors** ..... \$11.00 per drink

Tito's Vodka, Bombay Gin, Myers Rum, Chivas Regal Scotch, Jack Daniels Whiskey, Cuervo Gold Tequila, Kahlua

**Battery Wharf Signature Selection** ..... \$13.00 per drink

Glenlivet, Crown Royal, Tanqueray, Grey Goose Vodka, Gosling Gold, Gosling Black Seal, Patron Silver Tequila, Makers Mark, Bailey's

**House Wines** ..... \$45.00 per bottle

**House Champagne** ..... \$50.00 per bottle

**Imported Beer** ..... \$7.00 each

Heineken, Amstel, Corona

**Domestic Beer** ..... \$7.00 each

Budweiser, Bud Light, Sam Adams

**Craft Beer** ..... \$10.00 each

Harpoon IPA, Travelers Seasonal, Downeast Hard Cider, Whales Tale

**Soft Drinks** ..... \$6.00 each

**Sparkling Mineral Waters and Assorted Juices** ..... \$6.00 each

**Martinis** ..... \$14.00 each

**Cordials** ..... \$15.00 each

Sambucca, Amaretto, Frangelico, B&B, Grand Marnier, Drambuie, Hennessy V.S., Poire Williams

## Hosted Hourly Service

Priced Per Person

	Deluxe	Premium	Signature	House Wine and Beer	House Wine Craft Beer
One Hour	\$25.00	\$28.00	\$30.00	\$22.00	\$34.00
Two Hour	\$34.00	\$38.00	\$42.00	\$30.00	\$44.00
Three Hour	\$43.00	\$48.00	\$54.00	\$36.00	\$53.00
Four Hour	\$48.00	\$53.00	\$60.00	\$43.00	\$62.00

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