

## SIGNATURE WEDDING EXPERIENCE

- Tray-passed sparkling wine greeting, welcoming guests to the cocktail reception
- Five Hour Basic Bar Service
- Selection of Five Passed Hors d'oeuvres for One Hour
- Three Course Dinner, including custom designed three-tier wedding cake
- Tableside Wine Service
- Prosecco Toast with Dinner
- Complimentary Commonwealth Junior Suite for the night of your wedding
- Preferred guestroom rates for family and friends and custom weblink for guestroom reservations
- Private gathering space for wedding party with sparkling wine and hors d'oeuvres
- Hotel Commonwealth tables
- Chiavari chairs for dinner in Fruitwood with ivory cushions
- Ivory floor-length table linens and coordinating napkins
- Premium flatware and glassware for table settings
- LED votive candles for cocktail and dining tables
- Hotel Commonwealth printed menus
- Framed table numbers
- Contemporary gray-toned wood dance floor
- Private menu tasting for couple
- Dedicated Events Manager

Every couple has a story to share. We look forward to hearing yours and designing a unique celebration with you. For additional inspiration, we invite you to view our HC Wedding Gallery


## PASSED HORS D'OEUVRES

Scallop BLT topped with chipotle aioli in a tear drop spoon
Braised Short Rib Mini Taco with chipotle slaw
Southern Fried Shrimp with cajun cream
Open-faced Fried Green Tomato siracha aioli
Crab Cake citrus corn salsa
Mini Avocado Toast with roasted heirloom tomatoes
Crispy Fish Taco (GF) avocado, slaw
Powder Point Oyster brioche, chili lime aioli
Grilled Shrimp (GF) mini teardrop spoon, soy ginger slaw
Lobster Taco (GF) cilantro lime, spicy citrus slaw, avocado
Seared Tuna Wonton Chip* (GF) avocado, mai ploy
Smoked Salmon Cucumber Cup crème fraîche, fresh dill
Braised Short Rib onion marmalade, blue cheese, potato cake
Chicken Croquettes sesame dipping sauce
Duck Confit potato cake, red onion jam
Black Mission Fig (GF) honey, sea salt, prosciutto
Crostini fig, goat cheese, prosciutto
Sausage in a Blanket grain mustard
Mini Corn Bread Pulled Pork Slider open-faced, bourbon BBQ
Crispy Cauliflower Taco jalapeno crème, citrus claw
Street Corn Arancini ranchera sauce
Goat Cheese Tartlet roasted pear
Eggplant Caponata herb chèvre
Mushroom Risotto (GF) fried leek
Ricotta Crostini fried sage, strawberries, balsamic
Spinach \& Artichoke Tartlet herb chèvre
Peperonata Bruschetta Toast

## STATIONARY DISPLAYS

## ARTISANAL CHEESE BOARD

selection of three locally sourced cheeses
bread \& crackers
dried fruit, jams, chutneys, honey

## ANTIPASTI*

roasted \& marinated vegetables
whipped ricotta
tomatoes \& mozzarella
herbed olives
artisanal breads

## CHILLED LOCAL SEAFOOD RAW BAR* (GF)

local oysters
Chef's selection of crudo
littleneck clams
jumbo cocktail shrimp
citrus cured ceviche
mignonette \& cocktail sauce

## FRIENDLY FENWAY

warm pretzels knots \& baseball mustard
burger sliders, with \& without cheese*
mini hotdogs
peanut caramel popcorn
mini lobster rolls

CHARCUTERIE DISPLAY*
assorted cured meats
terrines
pâté
mustards \& pickles
artisanal breads

FLATBREADS Select three:
bacon \& sausage potato, oregano
BBQ chicken red onion, mozzarella buffalo chicken scallion, blue cheese ground sausage, roasted red pepper margherita sliced tomatoes, mozzarella, basil
mushroom potato, robiola cheese
pepperoni mozzarella, tomato
pesto parmesan, roasted red peppers

SLIDER STATION Select three:
BBQ pork coleslaw
burger slider lettuce, tomato, pickle, with \& without cheese
black bean chipotle slaw
fried chicken shredded lettuce, pickle
mushroom caramelized onion, gruyere
short rib pickled red onion, blue cheese
lobster traditional New England style

## SPREADS, BREADS \& DIPS

herbed ricotta
hummus
pico de gallo
French onion dip
Chef's selection of breads, pitas \& chips

## INTERACTIVE STATIONS

## TEMPTING TEMPURA

assorted vegetables
chicken
shrimp

ASIAN STATION
chicken or pork dumplings
vegetable spring rolls
noodles
fried rice
add-ins
assorted vegetables
chicken
sweet chili sauce
teriyaki sauce

LET'S TACO BOUT IT
flour + corn tortillas
grilled chicken
shrimp
baja-style fish
black beans
cilantro
onions
guacamole
salsa
cotija cheese
sour cream

## PASTABILITIES

two pastas
three sauces
meatballs
grilled chicken

MAC N' CHEESE PLEASE
classic mac n' cheese
mix-ins:
bread crumbs
bacon
broccoli
buffalo chicken
lobster-additional fee of $\$ 8$ per person applies

FRENCH FRY BAR
roasted garlic aïoli
beef chili
cheddar cheese
sour cream
chipotle aïoli
truffle parmesan aïoli

## SPUD LIFE

potatoes three ways:
twice baked potatoes
mashed potatoes
potato wedges
toppings
bacon
cheddar cheese
broccoli
buffalo chicken
sour cream

CHICKEN + WAFFLES
honey sriracha
bourbon maple

## PLATED DINNER

-dinner menus include artisan breads \& rolls, Jim's organic coffee, decaffeinated coffee, \& a selection of MEM teas-
FIRST COURSE
-select one first course option-

## Arugula Salad (GF)

balsamic strawberry, ricotta, shaved parmesan, balsamic dressing

Classic Caesar Salad*
Grana Padano, herbed crouton

Mixed Green Salad (GF)
cucumber, cherry tomato, red onion, toasted shaved almonds

## Berry Salad

blueberries, raspberries, strawberries, goat cheese, candied pecans, raspberry vinaigrette

Fattoush Salad
romaine, cucumber, tomato, red onion, pita, olive medley, oregano vinaigrette

## Panzanella Salad

cucumber, tomato, red onion, mozzarella, olive oil, herbed crouton

## Heirloom Tomato Salad (GF)

basil, mozzarella, balsamic

## Roasted Beet Salad (GF)

whipped ricotta, candied pecans, pea shoots, Champagne vinaigrette

## Seared Tuna Niçoise (GF)

seared tuna frisée, greens, potato, tomato, haricot vert, egg, red wine vinaigrette supplemental charge of $\$ 8$ per person

Chicken Tortilla Soup
crispy tortilla strips
Curried Corn Chowder (GF)
yogurt, cilantro
New England Clam Chowder
bacon, oyster croutons


FULL GUEST COUNT GUARANTEES ARE REQUIRED FOR ALL MENU SELECTIONS
Menu prices are subject to a $17 \%$ service charge, $8 \%$ taxable administrative fee $\& 7 \%$ Massachusetts sales tax A Guaranteed guest count must be received by 12 noon EST, 7 days prior to the event( GF) indicates items that are gluten-free

[^0]
# PLATED DINNER, CONTINUED 

ENTRÉES<br>-select two entrées and one vegetarian entrée-

## Blackened Salmon

cilantro lime, black bean and corn salsa
Crab Stuffed Haddock
sauteed spinach, caper creme
Pan Seared Scallops (GF)
seasonal purée, potato, leek and chorizo hash, saffron butter

Lemon Rosemary Statler Chicken
seasonal purée, tricolor carrots
Chorizo Stuffed Chicken (GF)
wild rice, asparagus, cider bourbon sauce
Crispy Curry Chicken, Tiki Masala Style (GF)
basmati rice, spring peas, broccoli, cauliflower
Smoked Duck Breast (GF)
kale and mustard greens, purple potato, cherry gastrique

Pork Chop (GF)
braised cabbage, bacon, parsnip puree

Honey Soy Glazed Shrimp (GF)
kimchi fried rice

Rosemary Cured Rack of Lamb (GF)
pea purée, white corn polenta, mint

Beef Tenderloin Medallions (GF)
potato purée, mushroom, fried shallot, marsala sauce
Grilled Sirloin Steak* (GF)
broccoli rabe, truffle parmesan frites, chimichurri

Slow Roasted BBQ Beef Short Rib (GF)
roasted garlic potato purée, pearl onion, carrot
Filet Mignon
potato purée, tricolor carrots, shallot butter, marsala plated entrée only

Seared Halibut
miso broth, garlic bok choy, seared king trumpet Mushrooms

Sesame Soy Grilled Salmon
kimchi fried rice

## VEGETARIAN ENTRÉES

## Stuffed Scallion Crêpe

seasonal vegetables, ricotta, béchamel sauce
Seasonal Chef's Risotto (GF)
Grana Padano
Creamy Polenta (GF)
mushroom ragout, chickpeas, pistou
Stuffed Poblano (GF)
cilantro lime, black bean, corn rice

Wild Mushroom Truffle Ravioli
pesto cream

## Bucatini

mushroom, parmesan cream sauce, truffle oil
Stuffed Acorn Squash
pearled couscous, roasted root vegetables, fried parsnip

## WEDDING CAKE

our Pastry Chef is happy to design a three-tier wedding cake based on your own unique vision. design ideas should be submitted a minimum of (30) days prior to your event. additional fees may apply depending on the complexity of the design request.

## CAKE FLAVORS

Vanilla
Chocolate
Red Velvet
Carrot
Lemon
Coconut

CAKE FILLINGS
Cream Cheese Frosting
Lemon Curd
Raspberry Jam
Peanut Butter Mousse
Chocolate Mousse
White Chocolate Mousse
Pastry Cream and Berries
Mocha Ganache

## FROSTINGS

Vanilla Swiss Buttercream
Chocolate Swiss Buttercream
Mocha Buttercream
Strawberry Swiss Buttercream
Raspberry Swiss Buttercream
Lemon Swiss Buttercream
Chocolate Ganache


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## SWEET FINALE

## Vanilla Crème Brûlée (GF)

Macerated berries, lace cookie

## Fluffernutter Tore (GF)

Ffourless chocolate torte, strawberry peanut butter jam, toasted fluff, candied peanuts

## White Chocolate Currant Panna Cotta (GF)

black currant gelee, roasted hazelnuts, white chocolate shavings, black currant compote

## Malted Milk Cheesecake

chocolate crust, malted sable crumble, crunchy pearls, toasted almond

## Strawberry Champagne

Vanilla genoise cake, strawberry Champagne soak, diplomat cream, fresh strawberry, Swiss buttercream, strawberry crunch

## Lemon Tart Verrine

Lemon tart verrine- lemon curd, Graham cracker crumb, chantilly cream, freeze dried berries, crushed meringue

## Chocolate Raspaberry Verrine

dark chocolate mousse, raspberry jam, chocolate soil, freeze dried raspberry

## Pistachio and Fig Crostata

crostata dough, mascarpone custard, fig jam, pistachio, honey glaze

Sweet Cream and Berries (GF)
Sweet mascarpone cream, berry compoete, gluten free sponge, almond lace, citrus zest, crystallized sugar dust

## Rosemary Olive Oil Cake (Vegan)

Orange curd, rosemary crumble, poppy seed glaze

## Winter Citrus Bomb

key lime curd, lemon mousse, white chocolate glaze, yanilla genoise, passion fruit coulis, crushed meringue, feuilletine

## DOLCE DEPARTURES

-wedding favors individually wrapped \& ready for your guests to enjoy later

HOUSE-MADE FUDGE

## BISCOTTI

JUMBO MARSHMALLOW

## FRENCH MACARONS (GF)

## EDIBLE IMAGE COOKIE

*must be confirmed 7 days prior to event
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## DESSERT DISPLAYS

## THE CLASSIC DISPLAY

cookies, bars \& assorted goodies

## CHOCOLATE DISPLAY

truffles, brownies, chocolate tartlets, cupcakes, macarons, fudge, mini chocolate-filled dessert cups

## THE SWEET SHOP

A dramatic display of a sweet wonderland created by our pastry team including items such as donuts, tarts, cakes, truffles, cream puffs, macarons, tortes, dessert cups \& more!

THE DELUXE DISPLAY
assortment of miniature cakes, tarts, verrines cream puffs and confections

## PIES \& TARTS

house-made \& seasonal

## LATE NIGHT SNACKS



FRIENDLY FENWAY BREAK
warm pretzels knots \& baseball mustard burger sliders, with \& without cheese* mini hotdogs

FLATBREADS
classic cheese pepperoni

SWEET \& SALTY BREAK
caramel popcorn potato chips toffee nut brittle party mix

GRILLED CHEESE \& FRENCH FRIES

## JUNIOR MEALS

for guests 10 years \& younger
select one item per course
FIRST COURSE
Caesar Salad*
Grana Padano, herbed crouton
Mixed Green Salad
ranch dressing
Seasonal Vegetables
Seasonal Fruit Plate

Seasonal Fruit Plate
FIRST COURSE
Caesar Salad*
Grana Padano, herbed crouton

Mixed Green Salad
ranch dressing

Seasonal Vegetables

## ENTRÉE

Grilled Chicken Breast
mashed potatoes, seasonal vegetable

## Beef Tenderloin*

mashed potatoes, seasonal vegetable

Chicken Tenders
French fries

Pasta with Marinara Sauce

Macaroni \& Cheese

[^3]
## HOSTED BAR \& BEVERAGE OPTIONS

BAR ENHANCEMENTS, BILLED PER GUEST

Basic Bar Package-Five Hour Service included
Basic brand liquor, house wines (white, red, sparkling),
selection of beers, assorted sodas, bottled still \&
sparkling water

## Premium Bar Package

Premium brand liquor, house wines (white, red, sparkling), selection of beers, assorted sodas, bottled still \& sparkling water

## Assorted Beer Selection

local \& craft beers

## Mocktails

a designer drink for the kids, the abstainer, or the mom-to-be

## Bottled Non-Alcoholic Beverages

still or sparkling water

Coca-Cola, Diet Coke, Coke Zero, Sprite, Ginger Ale
-t

## BASIC LIQUORS

Tito's Vodka, Beefeater Gin, Privateer Silver Reserve Rum, Gosling's Black Seal
Rum, Sailor Jerry Rum, Lunazul Blanco
Tequila, Evan Williams Bourbon, Jack
Daniels Old No. 7, Dewar's Scotch, Pierre
Ferrand 1840 Cognac

## PREMIUM LIQUORS

Ketel One Vodka, Tanqueray Gin, Privateer Silver Reserve Rum, Bacardi Reserva Ocho, Sailor Jerry Rum, Don Julio Blanco Tequila, Bulleit Bourbon, Bulleit Rye Bourbon, Johnnie Walker Black Label
Scotch, Hennessy Privilege VSOP Cognac

## WINE SELECTION

pricing per 750ml bottle vintages are subject to change

## Sparkling Wine \& Rosé

NV Bollicini, Prosecco (Italy)
NV Campo Viejo, Cava Brut Reserva (Catalonia, Spain)
NV Segura Viudas, Cava Brut Rose (Catalonia, Spain)-
2020 Rabble, Rose Wine (Paso Robles, CA)
NV Roederer Estate, Brut (Mendocino, CA)
NV Champagne Lanson, Brut (Champagne, France)
NV Champagne Laurent-Perrier, Brut La Cuvee (Champagne, France)
NV Canard-Duchêne, Brut Rosé (Champagne, France)

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White Wine
2020 Astica, Sauvignon Blanc (Cuyo, Argentina)
2021 Villa Locatelli, Pinot Grigio (Friuli-Venezia Giulia, Italy)
2020 Martin Codax, Rías Baixas, Albariño (Galicia, Spain)
2020 Charles Krug, Sauvignon Blanc (St. Helena, CA)
2020 Tohu, Sauvignon Blanc (Marlborough, New Zealand)
2 0 2 0 ~ L a ~ C r a i e ~ V o u v r a y , ~ C h e n i n ~ B l a n c ~ ( L o i r e ~ V a l l e y , ~ F r a n c e ) ~
2020 Markus Molitor Haus Klosterberg, Riesling (Mosel, Germany)
2 0 1 9 \text { Landmark "Overlook" Chardonnay (Sonoma County, CA)}
2020 Barton & Guestier, Sancerre (Loire Valley, France)
2020 Olivier Leflaive "Les Setilles" Chardonnay (Burgundy, France)
2020 Sokol Blosser, Pinot Gris, (Willamette Valley, OR)
2 0 1 9 \text { Jordan Chardonnay (Russian River Valley, CA)}
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## Red Wine

2020 Excelsior, Cabernet Sauvignon (South Africa)
2019 Les Turitelles Altugnac, Pinot Noir (Languedoc, France)
2018 Domaine La Garrigue "Cuvée Romaine", Grenache (Cotes du Rhone, France)
2017 Melini "Isassi", Chianti Classico, Sangiovese (Tuscany, Italy)
2019 Renato Ratti, Nebbiolo d'Alba Ochetti (Italy)
2020 Le Mas Des Flauzieres, Gigondas, Grenache, Syrah, Mouvedre (Rhone, France)
2020 DAOU Family Estates, Cabernet Sauvignon (Paso Robles, CA)
2017 Jim Barry "Lodge Hill", Shiraz (Clare Valley, Australia)
2019 Catena, Malbec (Mendoza, Argentina)
2017 Marques de Murrieta Finca Ygay, Rioja Reserva (Rioja, Spain)
2020 Au Bon Climat, Pinot Noir (Santa Barbara, CA)
2018 Barton \& Guestier, Haut-Médoc Cru Bourgeois Château Magnol (Boudreaux, France)
2017 Robert Foley "The Griffin" Merlot, Syrah, Cabernet Sauvignon (CA)
2019 The Hess Collection "Allomi", Cabernet Sauvignon (Napa Valley, CA)
2017 Jordan, Cabernet Sauvignon (Russian River Valley, CA)
2019 Stags Leap, Cabernet Sauvignon (Napa Valley, CA)

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## POST-WEDDING FESTIVITIES

menus include fresh squeezed orange \& grapefruit juices, Jim's organic coffee, decaffeinated coffee, selection of MEM teas

THE ULTIMATE COMMONWEALTH BRUNCH

Classic Eggs Benedict English muffin, Canadian bacon, poached egg, hollandaise*<br>Brioche French Toast Vermont maple syrup, caramelized bananas<br>Chef's Choice Vegetarian Frittata*<br>Maple-cured Bacon \& Breakfast Sausage*<br>Smoked Salmon Platter* bagels, capers, cream cheese, red onion, baby greens<br>Home Fries red bliss potatoes, paprika, onions<br>Classic Sliced Fruit assorted seasonal variety<br>From Our Bakery house-baked breakfast pastries, donuts

enhance your morning with the following beverage selections

## BLOODY MARY BAR

A brunch classic, spice to taste!

MIMOSA BAR
Freshly squeezed orange juice + sparkling wine $=$ perfection


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