Hotel BOSTON KENMORE SQUARE Commonwealth

T MARKET

Stylish celebrations.

Forever remembered.

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Your journey begins at Hotel Commonwealth



SIGNATURE WEDDING EXPERIENCE

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- 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

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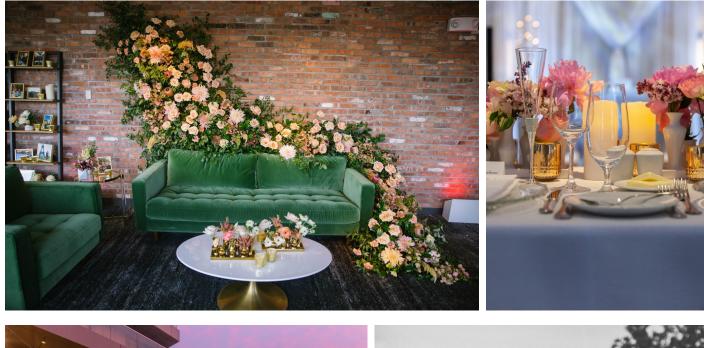
FULL GUEST COUNT GUARANTEES ARE REQUIRED FOR ALL MENU SELECTIONS

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



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 <u>HC Wedding Gallery</u>











Scallop BLT topped with chipotle aïoli 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 aïoli 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 BBO 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

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STATIONARY DISPLAYS

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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

SPREADS, BREADS & DIPS

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

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

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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

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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



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ENTRÉES -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

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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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*These items are served raw or undercooked. Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Before placing your order please inform your hotel contact if a person in your party has food allergies.

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

Winter Citrus Bomb

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

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

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

NEW ENGLAND SWEETS

Boston cream cupcakes, Fluffernutter cupcakes, Rocky Road fudge, Coffee cake bars, blueberry swirl cheesecake

THE DELUXE DISPLAY

assortment of miniature cakes, tarts, verrines cream puffs and confections

PIES & TARTS

house-made & seasonal

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!

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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

ENTRÉE

Grilled Chicken Breast mashed potatoes, seasonal vegetable

Beef Tenderloin* mashed potatoes, seasonal vegetable

Chicken Tenders French fries

Pasta with Marinara Sauce

Macaroni & Cheese

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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

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

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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)

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)
2020 La Craie Vouvray, Chenin Blanc (Loire Valley, France)
2020 Markus Molitor Haus Klosterberg, Riesling (Mosel, Germany)
2019 Landmark "Overlook" Chardonnay (Sonoma County, CA)
2020 Olivier Leflaive "Les Setilles" Chardonnay (Burgundy, France)
2020 Sokol Blosser, Pinot Gris, (Willamette Valley, CA)

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* Brioche French Toast Vermont maple syrup, caramelized bananas Chef's Choice Vegetarian Frittata* Maple-cured Bacon & Breakfast Sausage* Smoked Salmon Platter* bagels, capers, cream cheese, red onion, baby greens Home Fries red bliss potatoes, paprika, onions Classic Sliced Fruit assorted seasonal variety 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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