

Weddings at The Lenox



LENOX



The Original Boutique Hotel™

61 Exeter Street at Boylston | Boston, MA 02116
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@lenoxhotel

The Lenox Hotel Wedding Package

Two Wedding Specialists dedicated to ensuring a flawless event from planning to execution of your special day

- 🌿 Pricing is Per Person and is Inclusive of all Taxes, Service Charges
- 🌿 Private Chef Tasting for up to Four Guests
- 🌿 Selection of one Display Station
- 🌿 Professional Piano Player for your Cocktail Hour
- 🌿 Selection of Five Passed Hors D'oeuvres
- 🌿 Private Coat Room with Attendant (Seasonally)
- 🌿 Complimentary Bartenders for Entire Wedding
- 🌿 Five Hour Hosted Bar – House Liquor, Beer and Wine
- 🌿 Three Course Seated Dinner
(Cocktail Reception Style Menu & pricing available upon request)
- 🌿 House Wine Service with Dinner –Upgraded Wines available upon request for additional fee
- 🌿 Classic Chivari Ballroom Chairs in any color of your choice
- 🌿 Elegant Table Numbers and Votive Table Top Candles
- 🌿 Floor Length Bengaline Linens in in any color of your choice
- 🌿 Champagne Toast
- 🌿 Customized Wedding Menu Cards
- 🌿 Complimentary Vendor Meals (Maximum of 8)
- 🌿 Professionally Designed Custom Wedding Cake by Montilio's Baking Company, served with Chocolate Dipped Strawberries / Coffee and Tea Service
- 🌿 Amenity Baskets in the Private Restrooms
- 🌿 Rooftop Access for Couple Photography (Weather Permitting)
- 🌿 Preferred Rates for Overnight Guest Rooms
- 🌿 Wedding Suite with Working Fireplace for Newlyweds on your Wedding Night



Cocktail Reception

Display Stations / Choose One

Mediterranean Display

Marinated Olives, Roasted Red Peppers, Roasted and Grilled Vegetables, Hummus, Red Pepper Feta Cheese, Sliced Cured Meats, Grilled Artichoke Hearts & Homemade Focaccia Bread

Artisan Cheese Display

Selection of Domestic & Imported Cheeses, Seasonal Selection of Fruits & Berries, Assorted Artisan Breads, & Homemade Sea Salt Crackers

Vegetable Crudité

Sliced Bell Peppers, Carrots, Summer Squash, Zucchini, Cauliflower and Broccoli with Bleu Cheese, Assorted Hummus, Whipped Red Pepper & Feta

Raw Bar Display

Island Creek Oysters, Lobster Tails, Little Neck Clams, Shrimp Cocktail, Lemon Wedges, Cocktail Sauce
Additional \$20.00 per person

Passed Hors D'oeuvres / Choose Five

Cold

Lobster & Avocado on Brioche Croûton
Tomato & Mozzarella Bruschetta with Balsamic Drizzle
Colossal Shrimp Cocktail & Fresh Lemon served on Chinese Spoons
Tuna Tartare on a Wonton Cracker, Sesame Soy Glaze
Country Pate on Toasted Walnut Bread, Dijon Mustard, Cornichons
Curry Chicken Salad with Red Grapes on Tortilla Crisps
Smoked Salmon & Dilled Cream Cheese on Cucumber Rounds
Whipped Bleu Cheese Mousse on Pecan Bread with Poached Fig
Gazpacho Shooter



Hot

Grilled Artichoke & Leek Tart
Mushroom Caps Stuffed with Italian Sausage & Provolone Cheese
Maine Crab Cakes with Chipotle Aioli
Skirt Steak Tacos with Orange Chipotle Salsa, Fish & Chicken Option Available
Coconut Shrimp with Sweet Chile Dipping Sauce
Sea Scallops Wrapped in Apple Smoked Bacon
Grilled Baby Lamb "Pops" with Jalapeño Mint Glaze
Buffalo Chicken Fritters with Blue Cheese Dipping Sauce
Mini Sliders - Kobe Burger with Aged Cheddar, Lettuce & Tomato
Crispy Asparagus Spears with Lemon & Parmesan
Miniature Lobster Bisque served in Espresso Cup

Three Course Plated Dinner

Appetizer Course | *Choose One*

Crispy Maine Crab Cake, Spicy Napa Slaw, Citrus Remoulade

Gnocchi with Braised Short Rib, Swiss Chard & Pine Nuts

Roasted Tomato Soup with a Mini Vermont Goat Cheese “Grilled Cheese”

Lobster Bisque with Cream Sherry, Puff Pastry & Chives

Wild Mushroom Ravioli, Fresh Sage, Toasted Pistachio & Pecorino Romano
Roasted & Stuffed Zucchini, Eggplant Caponata & Basil Pesto

Buffalo Mozzarella, Vine Ripe Tomatoes, Pesto, Fried Basil with Extra Virgin Olive Oil

Mixed Greens, Warm Hazelnut Encrusted Goat Cheese, Pecans, Red Grapes with Balsamic Vinaigrette

Bibb Lettuce Salad with Gorgonzola Dolce, Candied Pecans, Dried Cranberries with Champagne Vinaigrette

Baby Lettuces with Seasonal Berries, Crispy Fried Leeks, Mandarin Orange Segments with Sesame Orange Vinaigrette

Arugula Salad with Roasted Beets, Vermont Chevre, Toasted Pumpkin Seeds with Maple Vinaigrette



Three Course Plated Dinner

Entrée

Pricing is per person and is inclusive of all taxes, service charges, previous items & hosted bar.

Vegetarian or Vegan options available for no additional fee.

We are happy to customize menus, just ask!

Herb Crusted Chicken Breast, Natural pan jus
Lemon risotto, roasted Brussels sprouts \$205

Roasted Cornish Game Hen stuffed with Chestnuts & Figs
Long and short grain wild rice, prosciutto wrapped asparagus \$210

Braised Beef Short Rib
Parmesan polenta, baby vegetables, braising jus \$225

Chatham Cod, Grilled Corn Chowder Sauce
Roasted fingerling potatoes, baby carrots \$220

Grilled Local Scallops
Lemon risotto cake, sautéed Swiss chard, mustard beurre blanc \$215

Seared Filet of Salmon, Ginger Lemongrass Beurre Blanc
Black rice, sesame green beans \$210

Seared Berkshire Pork Chop, Apple Demi-Glace
Warm Dijon potatoes, fennel salad \$215

Bacon Wrapped Beef Tenderloin
Collard greens, whipped potatoes, port wine reduction \$225

Seared Filet Mignon, Roquefort Cream & Red Wine Sauce
Whipped yukon potatoes and baby carrots \$235

Surf & Turf
Six ounce center cut grilled filet mignon & grilled shrimp on rosemary skewer
Roasted fingerling potatoes, grilled asparagus, cognac pan sauce \$260

Three Course Plated Dinner

Wedding Cake

The amazing team at Dessert Works will take care in designing your specialty Wedding Cake. Photograph to the right is of a Cake Designed for a Lenox Hotel Couple! Your specially designed wedding cake is served with strawberries dipped in chocolate while guests are served coffee or tea.



Dessert Enhancements

Options below are served Buffet Style in addition to your Wedding Cake and chocolate covered strawberries.

Freshly Baked Treats & Milk

Chocolate Fudge Brownies, Pecan Blondies, Freshly Baked Cookies, Lemon Bars, Raspberry Streusel Bars
Additional \$15.00 per person

Candy Land Display

Wide Assortment of Candies, different colors or customized to match a color scheme, served in a variety of fun glass dishes with fun To-Go containers for guests!
Additional \$25.00 per person



Late Night Snacks

Assorted Flatbreads

BBQ Chicken Flatbread with Avocado
Margherita with Fresh Basil
Goat Cheese, Carmelized Onions and Spinach
Grilled Steak Tips with Truffle Mashed and Smoked Gouda
Additional \$15.00 per person

Slider Station

*Select Two:
Angus Beef Sliders with Sharp Cheddar
Buffalo Chicken Sliders with Bleu Cheese and Shredded Lettuce
Pulled Pork Sliders with Coleslaw
Ham and Brie Slider on a Pretzel Roll

* All served with French Fries or Sweet Potato Fries
Additional \$20.00 per person

Three Course Plated Dinner

Bar Service

Package Inclusive

Hosted House Bar – Included in Package Price (listed with entrée selection)

House Cocktails

Tito's | Beefeater | Bacardi Silver | Jose Cuervo | Dewar's | Seagram 7
Jim Beam | Captain Morgan | Baileys | Kahlua

House Wines

Chardonnay | Sauvignon Blanc | Malbec | Cabernet Sauvignon

Imported and Domestic Beers

Harpoon IPA | Budweiser | Bud Light | Samuel Adams | Miller Lite
Heineken | Amstel Light | Corona | Magners

**Specialty and Seasonal Beers available upon request for an additional fee.*

Bar Service

Option One

If choosing Option One, we would be happy to remove the Hosted House Bar and replace with the upgraded Premium Package for an additional per person price

Upgrade to Premium House Liquor, Beer & Wine
Additional Per Person Price is based on Wine Selections



Premium Cocktails

Ketel One | Bombay Sapphire | Bacardi | Jack Daniels
Crown Royal | Makers Mark | Johnnie Walker Black | Patron Silver | Hennessey VSOP

Upgraded Wines

Please refer to Wine List

Craft and Domestic Beers

Harpoon IPA | Budweiser | Bud Light | Samuel Adams | Miller Light
Heineken | Amstel Light | Corona | Magners

**Specialty and Seasonal Beers available upon request for an additional fee.*

Three Course Plated Dinner

Bar Service

Option Two

If you chose Option Two, we would be happy to remove the Hosted House Bar that is included with the package and adjust the pricing accordingly (price per person according to entrée selection less \$30 per person).

Charged Per Drink – Cash or By Consumption



Martinis/Specialty 9.00 – 13.00
Cosmopolitan | Pomegranate Martini | Mai-Ta | Bellini
Kiwi Strawberry | Pink Lemonade

House Brand Cocktails 10.00
Tito's | Beefeater | Bacardi Silver | Jose Cuervo
Dewar's | Seagram 7 | Jim Beam

Premium Cocktails 12.00
Ketel One | Bombay Sapphire | Bacardi | Jack Daniels
Crown Royal | Makers Mark | Johnnie Walker Black | Patron Silver | Hennessey VSOP

Cordials 10.00
Amaretto di Saronno | Baileys | Sambuca Romana | Kahlua
Grand Marnier | Cointreau

House Wines 10.00
Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Malbec

Domestic Beers 7.00
Budweiser | Bud Light | Samuel Adams | Samuel Adams Light | Miller Light

Craft Beers 7.00
Heineken | Amstel Light | Corona | Magners

Imported Beers 7.00

Non-Alcoholic 4.00
Fruit Juices | Soft Drinks | Mineral Water

*Selections listed are standard with every bar. Special requests can be accommodated.
For all hosted bars a 14% service charge & 5% taxable administrative fee will be added to the final bill.*

Additional Information

Menu Tastings

We offer private menu tastings for up to four guests following receipt of a signed contract.

During your tasting you will sample items of your choice from all courses, including wine. This is also an opportunity to review the details of your event with your Wedding Coordinator & to see sample linens & place settings. Cake tastings are held at Montilio's Baking Company in Brockton or Braintree. We would be happy to schedule this appointment for you!

Candles

The Lenox provides complimentary votive candles for your tables. Pillar candles are allowed if encased (i.e. lanterns, hurricane lamps)

Ceremonies

The \$3,000 ceremony fee includes the use of the Dome Room the afternoon of your wedding for set-up. Your wedding coordinator will be on site to assist with the rehearsal & again the day of your event to greet & direct guests, set out place cards & favors, etc.

Guest Rooms

Rates for overnight accommodations at The Lenox vary based on time of year & occupancy. Your Wedding Coordinator would be happy to offer you a discounted rate for your room block!

Kid's Meals

Children may select from an extensive menu including; Chicken Fingers, Macaroni & Cheese and Burgers! Children under the age of 12 are \$30 each.



Parking

Valet parking at the hotel is \$24 For Events, Weddings, & Functions, 7 days a week.
Valet parking - All day parking is \$35 up to 8 hours, 7 days a week.
Overnight guests pay \$45 per night per car, with in/out privileges.
Please note, The Lenox does not have a private parking garage & uses valet service only.

Room Rental Fee

All wedding receptions include the complimentary use of the second floor function space for up to five hours (typically one hour for cocktails followed by four hours for dinner & dancing). Additional hours are charged \$500 each. Events must end by 11:00PM & the bar must close 15 minutes prior to the scheduled end time.

Preferred Vendors

You are welcome to use vendors of your choice but those listed below are familiar with The Lenox and have come highly recommended by previous clients and our staff!

Florist

Table + Tulip | www.tableandtulip.com
Ilex Flowers | www.ilexflowers.com
Stapleton Floral | www.stapletonfloral.com



Photographers

Suzanna March Photography | www.suzannamarchphotography.com
BKB Photography | www.bkbphoto.com
Zev Fisher Photography | www.zevfisherphoto.com
Swoon Booth | www.swoonbooth.com



Entertainment

CJ the Piano Man | www.cjthepianoman.com
Entertainment Specialists | www.entertainmentspecialists.com
Groove Entertainment | www.grooveentertainment.com
FB Events | www.fbevents.biz



Bakery

Dessert Works | www.dessertworks.net
Georgetown Cupcakes | www.georgetowncupcakes.com
Miam Miam Macaronerie | www.miammiammac.com



Officiants

Thomas A. Welch | www.welchweddings.com
Christine Clifford | www.christinecliffordjp.com
Rosaria E. Salerno | www.backbayweddings.com

