



Weddings

at The Lenox

LEN**X**



@lenoxhotel

61 Exeter Street at Boylston | Boston, MA 02116 | lenoxhotel.com | 617.536.5300

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 and Gratuity**
- Private Chef Tasting for up to Four Guests
- Selection of One Display Station
- Professional Piano Player for your Cocktail Hour
- Selection of Four 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
- Choice of House Wine Service or Champagne Toast with Dinner
- Classic Chivari Ballroom Chairs in Any Color of Your Choice
- Elegant Table Numbers and Votive Table Top Candles
- Floor Length Bridal Satin Linens
- Customized Wedding Menu Cards
- Complimentary Vendor Meals (Maximum of 8)
- Professionally Designed Custom Wedding Cake by Dessert Works Bakery
- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
- 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
- Complimentary One Year Anniversary Dinner for Two in City Table



COCKTAIL RECEPTION

Display Stations | Choose One

MEDITERRANEAN DISPLAY

Marinated Olives, Roasted and Grilled Vegetables, Hummus, Tabbouleh,
Whipped Red Pepper Feta Cheese, Stuffed Grape Leaves, Grilled Artichoke Hearts,
Homemade Focaccia Bread, Grilled Pita, Cracker Assortment

NEW ENGLAND CHEESE DISPLAY

Vermont Cheddar Cheese, Swiss, Goat Cheese, Harvarti, Smoked Gouda,
Seasonal Selection of Fruits & Berries, Lenox Hotel's Rooftop Honey, Assorted Preserves
Assorted Sliced Artisan Bread, Cracker Assortment

VEGETABLE DISPLAY

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

RAW BAR DISPLAY

Cotuit Oysters on the ½ shell, Lemon Poached Maine Lobster Tails, Local Jonah Crab Claws, Jumbo Chilled
Shrimp, Chefs Mignonette, Fiery Cocktail Sauce & Fresh Lemon
Additional \$14.00 per person

Passed Hors D'oeuvres | Choose Four

COLD

Blackened Chicken Salad with Cilantro, Chipotle Sauce on a Crispy Blue Tortilla
Chili Lime Shrimp Cups
Spicy Tuna Tartare on Crisp Wontons
Roasted Tomato Bruschetta with Basil Whipped Ricotta and Balsamic Reduction
Sliced Smoked Duck with Raspberry Sauce on Puff Pastry
Smoked Bluefish Pate served on Crispy Toast Point
Seared Beef Tenderloin Mini Sandwiches with Mustard Horseradish Sauce
Caramelized Onion, Sun-Dried Tomato, Goat Cheese Spread, Toasted Rosemary Baquette



HOT

Scallops Wrapped in Applewood Smoked Bacon
Mini Jonah Crab Cakes with Old Bay Aioli
Grilled Lamb Lollipops with Fennel Pollen and Aged Balsamic
Buffalo Chicken Meatballs Stuffed with Great Hill Bleu Cheese
BBQ Short Rib Wellington
Petite Reuben Spring Roll with Thousand Island Dipping Sauce
Tempura Shrimp with Spicy Mango Sauce
Lobster Bisque in Espresso Shooters
Soft Pretzels with IPA Cheddar Dipping Sauce
Fried Cotuit Oysters with Caper Tartar Sauce
Goat Cheese Potato Fritter with Garlic Chive Yogurt Sauce

THREE COURSE PLATED DINNER

APPETIZER COURSE | *Choose One*

Roasted Tomato Soup with Rustic Parmesan Croutons

New England Clam Chowder

Lobster Bisque with Cream Sherry, Puff Pastry & Chives

Crispy Maine Crab Cake, Spicy Napa Slaw, Citrus Remoulade

Wild Mushroom Ravioli, Fresh Sage, Toasted Pistachio & Pecorino Romano

Homemade Mozzarella & Garden Fresh Tomato Salad, Basil Pesto (Nut Free), Olive Oil, Balsamic Vinegar Reduction

Simple Salad with Baby Lettuce, Shaved Fennel, Roasted Cherry Tomatoes, Rooftop Honey Vinaigrette

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

Kale Caesar Salad with Fried Croutons, Crispy Parmesan, Candied Lemon



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!

Crystal Valley Chicken, Roasted Half Chicken
Whipped Truffle Potatoes, Wild Mushrooms, Lemon Demi-Glace \$225

Roasted Cornish Game Hen stuffed with Chestnuts & Figs
Long and Short Grain Wild Rice, Prosciutto Wrapped Asparagus \$230

Braised Beef Short Rib
Parmesan Polenta, Baby Vegetables, Braising Jus \$240

Chatham Cod, Grilled Corn Chowder Sauce
Roasted Fingerling Potatoes, Baby Carrots \$235

Grilled Local Swordfish
Grilled Corn & Potato Hash, Salsa Verde, Fried Plantains \$245

Grilled Faroe Islands Salmon
Red Quinoa, Zucchini Ribbons, Spring Garlic Pesto \$235

Seared Berkshire Pork Chop, Apple Demi-Glace
Warm Dijon Potatoes, Fennel Salad \$240

Bacon Wrapped Beef Tenderloin
Whipped Potatoes, Sautéed Collard Greens, Port Wine Reduction \$260

New York Sirloin, 12oz
Whipped Potatoes, Bacon Wrapped Asparagus, Crispy Onion Strings, Red Wine Demi-Glace \$250

Surf & Turf
Six Ounce Center Cut Grilled Filet Mignon & Grilled Shrimp on Rosemary Skewer
Herb Risotto Cake, Grilled Asparagus, Cognac Pan Sauce \$265

THREE COURSE PLATED DINNER

WEDDING CAKE

The amazing team at Dessert Works will take care in designing your specialty Wedding Cake.

The photograph to the right is a Cake Designed for a Lenox Hotel Couple! Your custom 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 \$16.00 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 \$22.00 per person



LATE NIGHT SNACKS

Wings Your Way

Your choice of boneless or bone-in chicken wings
Chef to toss in your choice of:

Buffalo, Barbeque, Teriyaki, Sweet Chili, or Honey Mustard

Served with Chopped Carrots & Celery

Dipping Sauces to include Bleu Cheese & Ranch

Additional \$18.00 per person and Chef Fee

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*

Additional \$18.00 per person



BAR OFFERINGS

BAR SERVICE

Package Inclusive

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

House Cocktails



Bully Boy: Vodka, Boston Rum & American Straight Whiskey

Beefeater | Jose Cuervo | Dewar's | Seagram 7 | Baileys | Kahlua

House Wines

Chardonnay | Sauvignon Blanc | Malbec | Cabernet Sauvignon

Imported and Domestic Beers



Allagash White | Bantam Cider (Americain) | Harpoon IPA
Sam Adams | Wormtown Be Hoppy

Budweiser | Bud Light

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

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

BAR OFFERINGS

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 11.00



Bully Boy: Vodka, Boston Rum & American Straight Whiskey
Beefeater | Jose Cuervo | Dewar's | Seagram 7 | Baileys | Kahlua

Premium Cocktails 13.00

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

Cordials 10.00

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

House Wines 11.00

Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Malbec

Domestic & Imported Beers 7.00

Craft Beers 8.00

**Rotating Craft Beer List available upon request*

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 & Champagne! Cake tastings are held at Dessert Works in Westwood, MA! Your Wedding Coordinator will send you information on how to book this Cake Tasting.

CANDLES

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

CEREMONIES

The \$3,500 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 \$49 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, plus cost of open bar for additional time. 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! Many also offer discounts if you mention the Lenox!

FLORIST

Whim Events | www.whimevents.com
Table + Tulip | www.tableandtulip.com
illex Flowers | www.illexflowers.com
Stapleton Floral | www.stapletonfloral.com



PHOTOGRAPHERS

Ben Schaefer | www.silverandsaltphoto.com
Suzanna March Photography | www.suzannamarchphotography.com
Zev Fisher Photography | www.zevfisherphoto.com
BKB Photography | www.bkbphoto.com
Shane Godfrey Photography | www.shanegodfreyphotography.com
Scott Zuehlke Photography | www.scottzphotography.com



ENTERTAINMENT

FB Events | www.fbevents.biz
Matt Forde, Millhouse Sound Events | www.millhousesoundevents.com
CJ the Piano Man | www.cjthepianoman.com
Entertainment Specialists | www.entertainmentspecialists.com
Groove Entertainment | www.grooveentertainment.com
Swoon Booth | www.swoonbooth.com



BAKERY

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



OFFICIANTS

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



HAIR & MAKE-UP

Hair by Nailah | hairbynailah@yahoo.com
Maryelle Artistry | maryelleartistry.com

BACK BAY CEREMONY SITE OPTIONS

OLD SOUTH CHURCH

645 Boylston Street, Boston MA 02228

0.1 miles



TRINITY CHURCH

206 Clarendon Street, Boston MA 02116

0.3 miles



ST. CECILIA PARISH

18 Belvidere Street, Boston MA 02115

0.5 miles



CHURCH OF THE COVENANT

67 Newbury Street, Boston MA 02116

0.4 miles



ARLINGTON STREET CHURCH

351 Boylston Street, Boston MA 02116

0.5 miles