WEDDING MENU

WEDDING PACKAGE OFFERINGS

Dedicated Wedding Planning Consultant

Five Hour Wedding Including a One Hour Cocktail Reception and Four Hours of Dinner and Dancing

A Selection of Five Passed Hors D'oeuvres

Colonnade's Signature Cheese and Crudité Display

Three Course Plated Dinner

Professionally Designed Wedding Cake

Champagne Toast

One Hour Open Bar Featuring Deluxe Brand Liquors, Beer, Wine, and Soft Drinks

House Wine Service with Dinner (upgraded wines available at an additional cost)

Printed Menu Cards at Each Place Setting

White Glove Service by Tuxedoed Waitstaff

Floor Length Specialty Linen

Votive Candles for Dinner Tables

Complimentary Uplighting Package

Private Room for the Wedding Party During Photos with Complimentary Champagne and Hors d'Oeuvres

Overnight Suite Accommodations for the Newlyweds on Their Wedding Night

Discounted Sleeping Room Rates for Guests

Discounted Event Parking for Guests

Vendor Meals (maximum of 10)

Restroom Attendant for the Duration of the Wedding

Private Menu Tasting for up to Four Guests

On-Site Options for Rehearsal Dinner or Farewell Brunch

Complimentary Overnight Anniversary Stay

All Taxes, Gratuities, and Service Charges are Included in Our Wedding Package

CULINARY ART

With over 20 years of culinary experience, coupled with a passion for his craft, creative and artistic talent and his strong leadership roles, Nicholas Calias has lead the culinary operation at The Colonnade Hotel and Brasserie Jo since 2006.

RECEPTION DISPLAYS

COLONNADE'S SIGNATURE CHEESE AND CRUDITE DISPLAY

Elaborate Display of Cheeses & Vegetables, Baked Brie, Two Additional Chef's Choice Hot Cheeses, Assorted Fruits, Poached Pears, Berries, and Fresh Breads

ADDITIONAL RECEPTION DISPLAYS

The following items may be added to your wedding package at an additionally noted fee

SUSHI STATION

California, Spicy Tuna and Salmon Nigiri Sushi and Sashimi: Tuna, Yellow Tail, Salmon, Eel, Shrimp and Fluke Soy Sauce, Wasabi and Pickled Ginger Based on 4 pieces per person

LOBSTER STATION

Poached Lobster, Vanilla Beurre Fondue, Cream Leeks, Coconut-Lemongrass Fumet,

Crispy Vegetables, Champagne Nage, Braised Fennel

Market Price

RAW BAR

Crab Claws, Shrimp, Oysters, Clams, Green Lip Mussels, Mignonette,

Herb Aioli, Amber Cocktail Sauce, Cucumber Chow Chow

Market Price

PASSED HORS D'OEUVRES

Please select five:

COLD

Duck Taco with Ginger Gastrique

Tomato, Mozzarella, Focaccia, Basil Puree

Grilled Truffle Shrimp Shooter with Carrot Cocktail Sauce

Rare Tenderloin, Horseradish Aioli, Crispy Potato Gaufrettes

House Smoked Scallops, Saffron Aioli, Apple

Avocado Flan, Tuna Poke

Pressed Melon, Thyme and Jalapeño Syrup

Chilled Free Range Chicken Rillette, Grape

Pastrami Salmon, Rye, Dill Mustard

Mediterranean Push Pop

White Cheddar Gougère, Prosciutto, Apple

Foie Gras Donut, Pear Compote

Beet Tartare, Lentil Cracker, Aioli

Vietnamese Spring Roll, Thai Peanut Sauce

Petite Lobster Roll

HOT

Braised Lamb Knish

Shrimp & Lobster Corn Dog

Crab Cakes, Herb Aioli

Oxtail Croquette, Dill Yogurt Sauce, Moustarde

Petite Sausage and Peppers

House-Made Scallops Wrapped in Nuskes Bacon

Banyuls Glazed Pork Belly, Grape

Crispy Polenta, Fondue, Pickled Mushroom

Buttermilk Fried Chicken, Cracked Pepper Honey

Mini Kobe Burgers with Aged Cheddar

Bifteki, Greek Lamb, Yogurt Sauce

Fried Oyster, Pickled Shallot Cream

Three Cheese Mac and Cheese

Spanikopita

Soy Glazed Chicken, Pineapple

Crispy Cauliflower, Garden Sauce

Patatas Bravas, Garlic Aioli

SALAD COURSE

Please select one:

Caesar Salad Parmesan Tuile, Brioche, Prosciutto, Chive Mousseline

Chefs 'On a Whim' Salad Seasonal Selection of Greens and Vegetables

(Tasting must be done 2 weeks prior to the wedding)

Cucumber & Roasted Pepper Feta, Mint, Almonds, Shallots, Oregano

Frisee Salad House-Made Ricotta, Basil Emulsion, Charred Pepperdew, Crispy Fingerling Potatoes

Mixed Baby Greens Maytag Bleu, Dried Cranberry, Pecans, Vanilla Vinaigrette

Roast Beets Goat Cheese, Toasted Hazelnut, Shallot Vinaigrette

Tomato (Seasonal) Fresh Mozzarella, Basil Puree, Balsamic

Ultimate Wedge Salad Bleu d' Auvergne Mousse, Smoked Tomato Coulis, Caramelized Apple-Wood Bacon, Baby Iceberg

Served with Warm Rolls and Individual Butter Presentation

ENTREES

A selection of two proteins and one vegetarian option may be offered to your guests. Pricing based on three course or four course dinner. Please note the higher priced entrée prevails.

POTATO DUSTED BASS Braised Red Cabbage, Mustard Veloutè

SALMON PROVENCAL Country Vegetables, Citrus Beurre Blanc

SOLE Sauce Grenobloise, Himalayan Red Rice, Spinach

COD Marseillaise Style, New Potato, Fennel Nage Spicy Sausage

HALIBUT Lobster Maque Choux, Saffron Beurre Fondue

BOUILLABAISSE Shrimp, Mussels, Scallop, Bass, Saffron Fumet, Potato

FREE RANGE STATLER CHICKEN Israeli Cous Cous, Pistou Broth, Eggplant, House-Made Ricotta

SIGNATURE CHICKEN BONNEFOY Stuffed with Spinach Mousseline, Yukon Whipped Potato, White Wine Lacquered Baby Carrots, Sauce Bonnefoy

FILET MIGNON Parsnip Mousseline, Potato Galette, Spinach, Tomato-Amber Chutney, House-Made Steak Sauce

BEEF TENDERLOIN Smoke-Spice Rubbed, Yukon-Potato Hash, Piquillo Pepper Coulis, Chimichurri

SOY GLAZED SHORT RIBS Crispy Ginger Sushi Rice, House-made Kimchee

CRISPY PORK SHANKS Banyuls Glaze, Crispy Fingerling Potatoes, Brussels Sprouts, Yams, Mache

PLATED DINNER ENHANCEMENTS

May be added at an additional fee. Please select one:

APPETIZERS

SOUTHERN FRIED DUCK Sour Cream Biscuit, Cassis Caviar, Braised Green Salad

SQUASH ARANCINI Greek Yogurt, Glazed Pork Belly, Sage

ORECCHIETTE Aged Cheddar Béchamel

PARSNIP VELOUTE Crème Fraîche, Poached Lobster

FISH & CHIPS Remoulade, Herb Salad

SEA SCALLOP Caramelized Bacon, New Potato Relish, Sauce Choron

LOBSTER VELOUTE Gougère, Sherry Bon-Bons

SIRLOIN CAPRICCIO Arugula, Capers, Tomato, Shallot

SHRIMP COCKTAIL Petite Shrimp Roll, Shrimp Cocktail-Carrot Cocktail, Crispy Shrimp Timbale

FOIE GRAS & DUCK Mostarda, Brioche

SALMON TARTARE Cucumber, Salmon Roe, Crème Fraiche

DINNER ENHANCEMENTS CONTINUED

CHEESE COURSE

INDIVIDUAL PLATE

Manchego, Brie, Ash Brush Goat Cheese,
Honey Comb, Roast Pistachio

DESSERT

Customized, Professionally Designed Wedding Cake Served on Specialty Plates

Fair Trade Organic Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Teas

Wedding Cake Vendors Include: Cakes for Occasions, Dessert Works, Modern Pastry, & Party Favors

ICE CREAM SANDWICH STATION*

Chocolate Chip Cookies, Peanut Butter Cookies, Sugar Cookies

Chocolate Ice Cream, Espresso Chip Ice Cream, Strawberry Ice Cream

White and Dark Chocolate Shavings, Whipped Cream

SEVEN COURSE TASTING MENU

Maximum of 75 Guests

SALAD COURSE

CHOICE OF FIVE SMALLER PORTIONED ENTREES

WEDDING CAKE, COFFEE AND TEA

BAR MENU

Wedding Package Includes One Hour of Deluxe Brands Open Bar During Cocktail Hour

Select Brands

New Amsterdam Vodka
Gordon's Gin
Bacardi Silver Rum
Seagram's 7 Whiskey
Johnnie Walker Red Label Scotch
Jim Beam Bourbon

Deluxe Brands

Absolut Vodka
Tanqueray Gin
Mount Gay Rum
Canadian Club Whiskey
Dewars White Label Scotch
Jack Daniels Bourbon
Cuervo Gold Tequila

Luxury Brands

Grey Goose Vodka
Bombay Sapphire Gin
Ten Cane Rum
Crown Royal Whiskey
Macallan 12 yr. Single Malt Scotch
Knob Creek 9 yr. Bourbon
Patron Silver Tequila

Cordials

Kahlúa
Drambuie
Grand Marnier
Frangelico
Sambuca
Amaretto di Saronno
Baileys Irish Cream
B & B

Cognacs

Courvoisier VS
Remy Martin VS
Hennessy VS

BAR MENU CONTINUED

FULL SERVICE HOSTED BAR ON CONSUMPTION

Select Mixed Drinks

Deluxe Mixed Drinks

Luxury Mixed Drinks

Domestic Beer

Premium Beer

Soft Drinks

Mineral Water

Cordials

Courvoisier VS

Hennessy VS

Remy Martin VS

CASH BAR*

Select Mixed Drinks

Deluxe Mixed Drinks

Luxury Mixed Drinks

Domestic Beer

Premium Beer

Soft Drinks

Mineral Water

House Wine

Cordials

Courvoisier VS

Hennessy VS

Remy Martin VS

One Bartender Is Required per 100 Guests

Bartender Fee Is $100 for First 4 Hours and $25 for Each Additional Hour

This Fee Will Be Waived In the Event that Beverage Sales Exceed $500 per Bartender

***Cash Bar Prices Include 15% Service Charge, 6% Taxable Administrative Fee and 7% MA Sales Tax**

TABLESIDE WINE SERVICE

Wedding Package Includes Selection of Two House Wines During Dinner Service

Douglas Hill Chardonnay

Douglas Hill Pinot Grigio

Douglas Hill Merlot

Douglas Hill Cabernet Sauvignon

UPGRADED WINE SELECTIONS

SPARKLING WINES AND CHAMPAGNE

Château Lafayette Brut, California

Cordorniu Cava, Sparkling Wine, Spain

La Marca Prosecco, Italy

Pierre Sparr Crémant d'Alsace, Sparkling Wine, France

GH Mumm, Cordon Rouge, Champagne, France

WINE SELECTIONS CONTINUED

WHITE WINES

Douglass Hill, Pinot Grigio, California

Douglas Hill, Chardonnay, California

Canyon Road, Chardonnay, California

Martin Codax, Albarino, Rias Baixas, Spain,

Sipp Mack, Pinot Blanc, California

Lucien Albrecht, Pinot Gris, France

White Haven, Sauvignon Blanc, Marlborough, New Zealand

La Doucette Pouilly-Fumé, Sauvignon Blanc, France

Stuhlmuller, Chardonnay, California

Eve, Chardonnay, Washington

William Hill, Chardonnay, Central Coast

Rombauer, Chardonnay, California

Pierre Sparr Riesling, France

RED WINES

Douglas Hill, Merlot, California

Douglass Hill, Cabernet, California

Bridlewood, Pinot Noir, California

Hitching Post, Pinot Noir, California

St. Cosme, 'Little James' Côtes du Rhône, France

Alexander Valley Vineyards, Merlot, California

Don Miguel Gascon, Malbec, Mendoza, Argentina

Franciscan Estate, Cabernet Sauvignon, Napa

Louis Martini, Cabernet Sauvignon, Sonoma

Ghost Pine Red Blend (Petite Sirah/Cabernet Sauvignon), Napa & Sonoma

Château Haut-Beauséjour St. Estèphe, France

**Please ask to see Brasserie Jo's full French and American wine lists for additional selections.*

CEREMONIES

We are pleased to offer on-site options for your ceremony, and specialize in a variety of cultural and religious backgrounds.

RECEPTION

The most memorable Boston weddings occur at The Colonnade.

From intimate ceremonies to grand ballroom affairs, we're a leading choice among Boston wedding venues.

Nestled in the heart of Back Bay Boston, The Colonnade offers an inspired destination among wedding venues in Boston. Offering luxurious facilities and impeccable service, our hotel aims at delivering unforgettable celebrations so that you can enjoy the wedding your dreams are made of.

COLONNADE + EFD CREATIVE - DESIGN COLLABORATION

The Colonnade has a unique partnership with national award-winning EFD Creative - Event Planning & Design. The Colonnade is known for its superb service and food. Together with EFD Creative, we can take your event to the next level visually. By combining creativity with the Colonnade's expertise, we are able to bring you the ultimate experience and outcome for your special event.

The package includes an onsite design consultation with EFD Creative Founder Edna Dratch-Parker to discuss your wedding vision. She will also accompany you on your initial design meetings with the following vendors:

- **Rental company**
- **Florist**
- **Cake company**

Plus...

- **Event lighting for the ballroom**
- **Table linens and chairs included**
- **Ongoing email and phone support for the above vendors**

efd Creative Event Planning & Design

All vendors must be located in Massachusetts

One in-person meeting for the rental company and cake vendor. The florist will include two meetings: an initial design consultation and a follow up meeting.

ADDITIONAL INFORMATION

SEASONAL COAT CHECK

Coat check is available for all guests at $1 per coat.

GUEST ROOMS

Your wedding consultant will provide you with a discounted overnight rate for your wedding room block.

PARKING

We offer event parking for $25 per car, and overnight parking for $48 per car.

RENTAL FEES

Our wedding package includes complimentary use of our event space for five hours.

Events may extend beyond five hours at an additional fee.

CEREMONIES

We are happy to accommodate on-site ceremonies for an additional $1,000 fee.

This includes use of the event space for an additional hour, as well as your on-site wedding consultant to run your ceremony and ceremony rehearsal.

DEPOSIT

A non-refundable $2,500 deposit is due at the time of booking.

FINAL GUEST COUNT

Your final guest count, entrée counts, and payment is due seven business days prior to your wedding.

Final payment can be made via credit card, certified check, or cashier's check.

We do not accept personal checks for this payment.

THE Colonnade HOTEL

For wedding inquiries, please
contact our Sales Team

617-425-3216
sales@colonnadehotel.com