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

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)

Private Menu Tasting for up to Six 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
RECEPTION DISPLAYS

COlonnade’s Signature Cheese and Crudite Display

Included with package


Additional Reception Displays

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

Mediterranean Mezze

Hummus, Baba Ganoush, Gattoush Salad, Roasted Mushroom Bruschetta, Falafel, Roasted Tomatoes, Marinated Peppers, Olives and Feta, Flatbread and Pita

$15 per Person

Raw Bar

Minimum Two Dozen Each

Jumbo Shrimp - $7 per Piece
Wellfleet Oysters - $6 per Piece
Little Neck Clams - $5 per Piece
Crab Claws - $7 per Piece
PASSED HORS D’ŒUVRES

Please select five

COLD
- Grilled Truffle Shrimp Shooter with Carrot Cocktail Sauce
- Salmon Tartare, Wonton, Yuzu, Cilantro, Rice Cracker
- Crispy Shrimp, Chili, Pickled Carrot, Nước Chấm
- Peppered Tuna, Green Bean Sauce
- Caviar Taco, Egg Crumble, Chive, Crema
- Smoked Tenderloin, Mushroom Caramel, Ricotta, Baguette
- Shredded Hoisin Chicken, Cashew, Pickled Carrot, Rice Paper
- Muffuletta, Pickle, Ham, Salami, Provolone
- Chili Lime Chicken Taco, Salsa Verde, Cotija
- Mushroom & Ricotta, Baguette, Chive
- Avocado Toast, Radish, Pickled Shallot
- Za’atar Flatbread, Hummus, Pickled Vegetable
- Beet Tartare, Apple Butter, Endive

HOT
- Shrimp & Lobster Corn Dog
- Crab Cakes, Remoulade Sauce
- House-Made Scallops Wrapped in Nuske’s Bacon
- Cod Fritter, Jalapeno Aioli
- Short Rib Wellington, Mushroom
- Cornflake Fried Chicken, Honey
- Mini Kobe Burgers with Aged Cheddar
- Carnitas Taco, Crema, Radish, Corn
- BBQ Duck, Chiles, Sweet Potato Bread
- Spanikopita
- Fried Mac & Cheese Croquette
- Petite Grilled Cheese, Apple Butter
- Truffle Risotto, Parmesan
STARTER

Please select one

- LOBSTER BISQUE  Brandy Cream
- COLONNADE CAESAR SALAD  Crispy Prosciutto, Chive Mousse, Brioche, Parmesan
- BABY GREENS  Goat Cheese, Candied Pecans, Citrus Vinaigrette
- WEDGE  Crispy Bacon, Crumbled Moody Bleu, Pickled Onion, Tomato

- BURRATA  Marinated Tomato, Basil
- MEDITERRANEAN SALAD  Iceberg, Feta, Olive Crumble, Roasted Red Peppers, Cucumbers, Mint
- FRISEE  Roasted Blueberries, Whipped Bleu Cheese, Candied Pecans, Buttermilk Dressing

Served with Warm Rolls and Individual Butter Presentation
A selection of two proteins and one vegetarian option may be offered to your guests. Pricing based on three course dinner. Please note the higher priced entrée prevails.

**SPICED SALMON** Apricot Mustard, Curry, Chickpeas, Fennel - $185 per Person

**COD** Carrot Chermoula, Smoked Yogurt, Sea Island Red Peas, Fennel - $180 per Person

**BOUILLABAISSE** Seabass, Mussels, Scallops, Shrimp, Charred Octopus, Peas, Potatoes, Saffron Fumet - $205 per Person

**SIGNATURE BONNEY CHICKEN** Smoked Bacon, Spinach, Mushroom, Yukon Whipped Potato, White Bordelaise Sauce, Lacquered Carrots - $190 per Person

**SKILLET GREEN CHILE CHICKEN** Kale, Parsnip, Chive, Butter Sauce, Charred Cauliflower, Fingerling Potatoes - $185 per Person

**FILET MIGNON** Potato Parsnip Puree, Classic Au Poivre Sauce, Green Beans ala Placa - $225 per Person

**SHORT RIB BULGOGI** Crispy Rice, Scallion Relish, Broccoli, Pickled Carrot - $215 per Person

**CHILI COFFEE ROASTED NY SIRLOIN** Smoked Yukon Potato, Hen of the Wood Mushrooms, Charred Shishito Peppers, Cabernet Sauce - $215 per Person

**SICHUAN DUCK BREAST** Caramelized Carrot Puree, Ginger Plum Jam, Blistered Carrot, Sunflower Rice - $200 per Person

**POTATO GNOCCHI** Mushroom Ragout, Burrata, Grana Padano, Melted Leeks, Brown Butter Cumbs

**MACARONI ALLA VODKA** Basil, Pecorino, Parmesan, EVOO

**BURRATA RAVIOLI** Roast Sweet Eggplant Caponata, Pine Nuts, Herbs
BAR MENU

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

DELUXE BRANDS

Additional Four Hour Deluxe Brand Bar Package:
$60 Inclusive of tax and gratuity

Tito’s Vodka
Tanqueray Gin
Mount Gay Rum
Bacardi Silver Rum
Canadian Club Whiskey
Dewar’s White Label Scotch
Jack Daniels Bourbon
Cuervo Gold Tequila

CORDIALS

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

LUXURY BRANDS

Additional Four Hour Luxury Brand Bar Package:
$75 inclusive of tax and gratuity

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan’s Spiced Rum
Bacardi Silver Rum
Crown Royal Whiskey
Macallan 12 yr. Single Malt Scotch
Knob Creek 9 yr. Bourbon
Patron Silver Tequila

COGNACS

Courvoisier VS
Remy Martin VS
Hennessy VS
BAR MENU CONTINUED

FULL SERVICE HOSTED BAR ON CONSUMPTION
Deluxe Mixed Drinks - $12 per Drink
Luxury Mixed Drinks - $13 per Drink
Domestic Beer - $8 per Drink
Premium Beer - $9 per Drink
Soft Drinks - $7 per Drink
Mineral Water - $7 per Drink
Cordials - $12 per Drink
Cognacs - $13 per Drink

CASH BAR*
Deluxe Mixed Drinks - $14 per Drink
Luxury Mixed Drinks - $15 per Drink
Domestic Beer - $11 per Drink
Premium Beer - $12 per Drink
Soft Drinks - $8 per Drink
Mineral Water - $8 per Drink
House Wine - $14 per Drink
Cordials - $15 per Drink
Cognacs - $16 per Drink

One Bartender Is Required per 100 Guests
Bartender Fee Is $150 for First 4 Hours and $50 for Each Additional Hour
This Fee Will Be Waived In the Event that Beverage Sales Exceed $750 per Bartender
*Cash Bar Prices Include 17% 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
Chandon Brut Rose, Champagne France - $60 per Bottle
B&G Sparkling Brut, Loire Valley, France - $49 per Bottle
Mionetto, Prosecco, Italy - $49 per Bottle
Taittinger Cuvee Prestige Brut, Riems, France - $135 per Bottle
WINE SELECTIONS CONTINUED

WHITE WINES
Dough, Chardonnay, California - $48 per Bottle
Barone Fini, Pinot Grigio, Italy - $45 per Bottle
Conundrum by Caymus, California - $45 per Bottle
Trimbac, Riesling, France - $43 per Bottle
Ramey Sidebar, Sauvignon Blanc, Russian Valley, California - $45 per Bottle
Truchard, Chardonnay, Carneros, California - $62 per Bottle
Patent Cottat, Sancerre, Loire, France - $80 per Bottle
Rombauer, Chardonnay, California - $92 per Bottle

RED WINES
Backhouse, Pinot Noir, California - $45 per Bottle
Robert Hall, Merlot, California - $45 per Bottle
Pulenta Laflor, Malbec, Mendoza, Spain - $42 per Bottle
Flat Top Hills, Red Blend (Petite Syrah, Cabernet Sauvignon), California - $45 per Person
Franciscan Estate, Cabernet Sauvignon, Napa - $82 per Bottle
San Felice, Chianti Classico Riserva, Italy - $85 per Bottle
Charles Krug, Cabernet Sauvignon, Napa - $92 per Bottle
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.
ADDITIONAL INFORMATION

SEASONAL COAT CHECK
Coat check is available for all guests at $2 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 $55 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.

WEDDING CAKE
We work with four bakery vendors that will be able to customize your cake for your wedding day. Wedding cake vendors include: Cakes for Occasions, Dessert Works, Modern Pastry and Party Favors. Please contact your wedding coordinator for more details.
For wedding inquiries, please contact our Sales Team

617-425-3216
sales@colonnadehotel.com