



# WEDDING CELEBRATIONS

COURTYARD BOSTON MARLBOROUGH HOTEL

75 Felton Street • Marlborough, MA 01752 • Phone: 508.480.0015

[www.marriott.com/bosmd](http://www.marriott.com/bosmd) • [joanne.duganiero@marriott.com](mailto:joanne.duganiero@marriott.com)

WEDDINGS *by* COURTYARD



# YOU DESERVE THE WEDDING OF YOUR DREAMS...

...we can help make that dream a reality.

## RELAX

...and enjoy! Our wedding event planners will work with you to create a memorable experience for family and friends. We'll handle all of the details so you can relax before and on your special day.

## TRADITION

...with elegance. We can accommodate every wish and family tradition for your ceremony to make your wedding fairy tale perfect.

## TASTE & STYLE

...to reflect your personal vision. Your celebration may include champagne brunch, bountiful lunch buffet, or a more formal sit down dinner. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor.

## DISTINCTIVE TOUCHES

...to celebrate your special day. We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays, and dramatic lighting. It's your wedding reception...and our opportunity to impress you and your guests.

## EXPERIENCE

...you can count on. When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert planners provide complimentary services, handling all of the event details and working closely with you and your fiancée to ensure the perfect stress-free wedding.



We invite you to schedule a site visit and wedding consultation...

## JOANNE DUGANIERO

Catering Sales Manager

Direct: 508.263.9183

[joanne.duganiero@marriott.com](mailto:joanne.duganiero@marriott.com)

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# #1 SIMPLY CHIC

MINIMUM 75 GUESTS



- Complimentary Private Menu Tasting for up to 4 Guests
- Fine Imported and Domestic Regional Cheese Display, Garnished with Fresh Fruit and Gourmet Crackers
- Three Course Plated Dinner or Lavish Buffet
- Private Room with Cheese and Cracker Display and Champagne for the Bridal Party During Cocktail Hour
- Complimentary Cake Cutting
- Guest Tables Enhanced by White or Ivory Floor-Length Linens
- Mirrors and Votive Candles to Enhance Your Centerpiece
- Choice of Napkin Color
- Deluxe Accommodations for the Bride and Groom on Your Wedding Night
- Preferred Overnight Room Rates for Your Out of Town Guests

## FIRST COURSE - STARTER

### SELECT ANY OF THE FOLLOWING

- Italian Wedding Soup
- Chef's Seasonal Soup
- Seasonal Fresh Fruits and Berries with Raspberry Coulis
- Grilled Portobello Mushroom with Prosciutto and Gruyere Cheese
- Traditional Caesar Salad with Herb Croutons and Parmesan Cheese
- Field Greens Salad with Fresh Strawberries and Goat Cheese with Raspberry Vinaigrette Dressing

# #1 SIMPLY CHIC

## SECOND COURSE ENTRÉE SELECTIONS

### CHOICE OF TWO ENTRÉES

#### **Filet Mignon • \$59**

8 oz. filet mignon served with béarnaise sauce

#### **New York Sirloin • \$51**

12 oz. sirloin steak grilled to perfection

#### **Sesame Crusted Salmon • \$49**

With an orange-infused oriental vinaigrette

#### **London Broil • \$49**

Marinated and roasted, served in a Madeira wine sauce

#### **Stuffed Chicken • \$47**

Breast of chicken with cranberry cornbread stuffing

#### **Chicken Piccata • \$47**

Sautéed breast of chicken finished with a piccata sauce of white wine, butter, and capers

#### **Chicken Marsala • \$47**

Sautéed breast of chicken finished with Marsala wine sauce and button mushrooms

#### **New England Scrod • \$47**

Fresh scrod topped with seasoned bread crumbs and lemon zest

#### **Grilled Portobello Vegetable Stack • \$47**

Grilled portobello mushrooms stacked with eggplant, zucchini, summer squash, tomato, and red onion over a bed of rice and drizzled with lemon vinaigrette

**\*\*Higher entrée price prevails**



## VEGETABLE ACCOMPANIMENTS

- Baby Carrots
- Green Beans Almondine
- Sautéed Zucchini and Roasted Red Peppers

## STARCH ACCOMPANIMENTS

- Oven Roasted Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf

## THIRD COURSE - DESSERT

Tablesides Coffee and Tea Service with Your Choice of Vanilla or Chocolate Ice Cream (Can Be Served with Your Own Cake)

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A 12.5% service fee, 8.5% taxable administrative fee, and 7% Massachusetts state tax will be added to all food and beverage items.

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## #2 PERFECTLY ELEGANT



- Complimentary Private Menu Tasting for up to 4 Guests
- Fine Imported and Domestic Regional Cheese Display, Garnished with Fresh Fruit and Gourmet Crackers
- Selection of Three Hot Hors d'Oeuvres, Butler Passed
- Four Course Plated Dinner or Lavish Buffet
- Private Room with Cheese and Cracker Display and Champagne for the Bridal Party During Cocktail Hour
- Custom-Designed Wedding Cake Served with Ice Cream
- White or Ivory Floor-Length Linens with Choice of Napkin Color
- Deluxe Accommodations for the Bride and Groom on Your Wedding Night
- Preferred Overnight Room Rates for Your Out of Town Guests

### HORS D'OEUVRES

#### SELECT THREE

- Coconut Chicken with Sweet and Sour Sauce
- Spring Rolls with Szechwan Sauce
- Vegetarian Baked Stuffed Mushrooms
- Deep Fried Grilled Cheese with Tomato Bisque
- Beef Teriyaki Skewers
- Chicken Satay with Peanut Sauce
- Sweet and Sour Meatballs
- Mini Beef Wellington
- Spanakopita
- Caribbean Chicken Skewers

### FIRST COURSE AND SECOND COURSE - STARTERS

#### SELECT TWO OF THE FOLLOWING

- Italian Wedding Soup
- Chef's Seasonal Soup
- Seasonal Fresh Fruits and Berries with Raspberry Coulis
- Grilled Portobello Mushroom with Prosciutto and Gruyere Cheese
- Traditional Caesar Salad with Herb Croutons and Parmesan Cheese
- Field Greens Salad with Fresh Strawberries and Goat Cheese with Raspberry Vinaigrette Dressing

## THIRD COURSE ENTRÉE SELECTIONS

## CHOICE OF TWO ENTRÉES

**Filet Mignon • \$71**

8 oz. filet mignon served with béarnaise sauce

**New York Sirloin • \$63**

12 oz. sirloin steak grilled to perfection

**Seesame Crusted Salmon • \$78**

With an orange-infused oriental vinaigrette

**London Broil • \$61**

Marinated and roasted, served in a Madeira wine sauce

**Stuffed Chicken • \$59**

Breast of chicken with cranberry cornbread stuffing

**Chicken Piccata • \$59**

Sautéed breast of chicken finished with a piccata sauce of white wine, butter, and capers

**Chicken Marsala • \$59**

Sautéed breast of chicken finished with Marsala wine sauce and button mushrooms

**New England Scrod • \$59**

Fresh scrod topped with seasoned bread crumbs and lemon zest

**Grilled Portobello Vegetable Stack • \$59**

Grilled portobello mushrooms stacked with eggplant, zucchini, summer squash, tomato, and red onion over a bed of rice and drizzled with lemon vinaigrette

**\*\*Higher entrée price prevails**



## VEGETABLE ACCOMPANIMENTS

- Baby Carrots
- Green Beans Almondine
- Sautéed Zucchini and Roasted Red Peppers


## STARCH ACCOMPANIMENTS

- Oven Roasted Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf

## FOURTH COURSE - DESSERT

Tablesides Coffee and Tea service with Wedding Cake Served with Your Choice of Vanilla or Chocolate Ice Cream



- Complimentary Private Menu Tasting for up to 4 Guests
- Fine Imported and Domestic Regional Cheese Display, Garnished with Fresh Fruit and Gourmet Crackers 
- Selection of Four Hot Hors d'Oeuvres, Butler Passed
- Four Course Plated Dinner or Lavish Buffet
- Private Room with Cheese and Cracker Display and Champagne for the Bridal Party During Cocktail Hour
- Wedding Cake Served with Chocolate-Dipped Strawberries
- Wine Service with Dinner
- Champagne Toast
- Custom-Designed Floral Centerpieces for Guest Tables with Votive Candles
- White or Ivory Floor-Length Linens with Choice of Napkin Color
- Deluxe Accommodations for the Bride and Groom on Your Wedding Night
- Preferred Overnight Room Rates for Your Out of Town Guests

## HORS D'OEUVRES

### SELECT FOUR

- Coconut Chicken with Sweet and Sour Sauce
- Spring Rolls with Szechwan Sauce
- Vegetarian Baked Stuffed Mushrooms
- Deep Fried Grilled Cheese with Tomato Bisque
- Beef Teriyaki Skewers
- Chicken Satay with Peanut Sauce
- Sweet and Sour Meatballs
- Mini Beef Wellington
- Spanakopita
- Caribbean Chicken Skewers

## FIRST COURSE AND SECOND COURSE - STARTERS

### SELECT TWO OF THE FOLLOWING

- Italian Wedding Soup
- Chef's Seasonal Soup
- Seasonal Fresh Fruits and Berries with Raspberry Coulis
- Grilled Portobello Mushroom with Prosciutto and Gruyere Cheese
- Traditional Caesar Salad with Herb Croutons and Parmesan Cheese
- Field Greens Salad with Fresh Strawberries and Goat Cheese with Raspberry Vinaigrette Dressing



## THIRD COURSE ENTRÉE SELECTIONS

## CHOICE OF TWO ENTRÉES

**Filet Mignon • \$84**

8 oz. filet mignon served with béarnaise sauce

**New York Sirloin • \$77**

12 oz. sirloin steak grilled to perfection

**Sesame Crusted Salmon • \$75**

With an orange-infused oriental vinaigrette

**London Broil • \$74**

Marinated and roasted, served in a Madeira wine sauce

**Stuffed Chicken • \$72**

Breast of chicken with cranberry cornbread stuffing

**Chicken Piccata • \$72**

Sautéed breast of chicken finished with a piccata sauce of white wine, butter, and capers

**Chicken Marsala • \$72**

Sautéed breast of chicken finished with Marsala wine sauce and button mushrooms

**New England Scrod • \$72**

Fresh scrod topped with seasoned bread crumbs and lemon zest

**Grilled Portobello Vegetable Stack • \$72**

Grilled portobello mushrooms stacked with eggplant, zucchini, summer squash, tomato, and red onion over a bed of rice and drizzled with lemon vinaigrette

**\*\*Higher entrée price prevails**



## VEGETABLE ACCOMPANIMENTS

- Baby Carrots
- Green Beans Almondine
- Sautéed Zucchini and Roasted Red Peppers

## STARCH ACCOMPANIMENTS

- Oven Roasted Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf

## FOURTH COURSE - DESSERT

Tableside Coffee and Tea service with Wedding Cake Served with Chocolate-Dipped Strawberries

# WEDDING BUFFET SERVICES

- #1 Simply Chic** • \$59 per person
- #2 Perfectly Elegant** • \$71 per person
- #3 Stylish Sophistication** • \$82 per person

\*\* Buffet pricing is based on replacing plated meal with buffet. All other package components will still apply.



## DESSERT & COFFEE STATION

Tablesides Coffee and Tea Service with Your Choice of Chocolate or Vanilla Ice Cream, Plated and Served with Your Wedding Cake.

(Simply Chic package does not include cake.)

## SOUP & SALAD

### CHOOSE TWO

- Garden Salad
- Caesar Salad
- Mesclun Field Greens Salad
- Italian Wedding Soup
- Chef's Seasonal Soup

## CARVING STATION

### CHOOSE ONE

- Honey Glazed Ham
- Roasted Turkey  
(served with appropriate condiments)
- Roast Top Round of Beef  
(additional \$10 per person)

## ENTRÉE SELECTIONS

### CHOOSE TWO

- Chicken Marsala
- Chicken Piccata
- Baked New England Scrod
- Grilled Salmon
- Sliced London Broil

## PASTA SELECTIONS

### CHOOSE ONE

- Tortellini Alfredo
- Penne Pasta with Marinara
- Fettuccine with Roasted Garlic and White Wine Sauce

## VEGETABLE & STARCH SELECTIONS

### CHOOSE TWO

- Honey Glazed Carrots
- Green Beans Almondine
- Zucchini and Red Peppers
- Oven Roasted Red Bliss Potatoes
- Rice Pilaf
- Garlic Mashed Potatoes

(\$75 chef attendant fee, per chef, for carving stations.  
Hotel recommends 1 chef/station per 75 guests.)

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# EXCEPTIONAL ENHANCEMENTS

## UPGRADED HORS D'OEUVRES

### PRICED PER 50 PIECES

- Chilled Shrimp Cocktail • \$165
- Oysters on the Half-Shell • Market Price
- Coconut Shrimp • \$150
- Sesame Shrimp • \$150
- Mini Crab Cakes • \$150
- Lobster Salad Tartlets • \$150
- Scallops Wrapped in Bacon • \$150
- Smoked Salmon Canapes • \$150

## RECEPTION STATIONS

### New England Seafood Bar • Market Price

Iced jumbo shrimp, oysters on the half-shell, cherrystones on the half-shell served with cocktail sauce, remoulade sauce, horseradish, tabasco, and lemon wedges.

### Baked Brie en Croute • \$120 each

Fresh baked brie filled with caramelized fruit and served with sliced French bread (serves 35).

### Mediterranean Platter • \$9 per person

Hummus, olive tapenade, marinated sliced tomatoes, assorted fresh olives, pepperoncini peppers, and fresh grilled pita triangles.

### Smoked Salmon Display • Market Price

Sliced smoked salmon garnished with diced onions, tomatoes, and capers, served with assorted lavash bread.

### Pasta Station • \$11 per person

(Additional \$50 attendant fee)

Tortellini, penne, and farfalle pastas prepared individually by our chef attendant in your choice of sauces, including garlic and oil, alfredo, pesto cream, and marinara.

- add chicken: \$2.50/person
- add shrimp: \$3.50/person

## INTERMEZZO

### \$3 PER PERSON

To refresh the palate - served prior to entrée service - raspberry, lemon, or champagne sorbet.

## APPETIZER UPGRADES

- Tortellini Alfredo • \$3 per person
- Penne Bolognese • \$3 per person
- Shrimp Cocktail • \$8.50 per person

## CULINARY DISPLAYS

### PRICED PER PERSON

- Cheese and Crackers • \$4
- Vegetables and Dip • \$3
- Sliced Fresh Fruit • \$3
- Farmer's Market Display • \$9  
(Cheese/crackers/fruit/vegetables and dip)



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# BAR SERVICE

## HOUSE WINES

### COPPERIDGE

- Chardonnay
- Merlot
- Cabernet Sauvignon
- White Zinfandel
- Pinot Grigio

## HOSTED BAR

### PER DRINK

- Select Brands • \$5.50
- Premium Brands • \$6.50
- Cordials • \$6.50
- House Wines • \$5.50
- Domestic Beer • \$4.50
- Imported/Micro Beer • \$5
- Soft Drinks • \$2

## CASH BAR

### PER DRINK, INCLUSIVE

- Select Brands • \$7
- Premium Brands • \$8
- Cordials • \$8
- House Wines • \$7
- Domestic Beer • \$5.50
- Imported/Micro Beer • \$6.50
- Soft Drinks • \$2.50

## PACKAGE BAR PRICING

Pricing is per person and includes unlimited legal consumption for the number of hours contracted. Includes mixed drinks, domestic and imported beers, house wines, and soft drinks.

### SELECT • PREMIUM

First Hour	\$16	\$19
Two Hours	\$21	\$24
Three Hours	\$25	\$28
Four Hours	\$28	\$31
Five Hours	\$31	\$34

## PACKAGE BAR BEER, WINE, & SODA PRICING

Pricing is per person and includes unlimited legal consumption for the number of hours contracted. Includes domestic and imported beers, house wines, and soft drinks only.

First Hour	\$14
Two Hours	\$19
Three Hours	\$23
Four Hours	\$26
Five Hours	\$29

## SELECT BRANDS

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Rum
- Jim Beam Bourbon
- Seagram's 7 Whiskey
- Dewar's Scotch
- Cuervo Tequila

## PREMIUM BRANDS

- Absolut Vodka
- Tanqueray Gin
- Captain Morgan's Rum
- Malibu Rum
- Jack Daniels Bourbon
- Seagram's VO
- Canadian Club
- Chivas Scotch
- Johnny Walker Red

## CORDIALS

- Kahlua
- Amaratto Di Saronno
- Bailey's Irish Creme
- Melon Liquor
- Peachtree Schnapps
- Triple Sec
- Sambuca

## BEER

- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Sam Adams
- Heineken
- Corona





# AFTERGLOW MENU

Late-night snacks to keep the party going

PRICES ARE PER PERSON

## Classic Sandwich Wraps • \$7.50

- Roast Beef with Boursin Cheese
- Oven Roasted Turkey and Cheese
- Ham and Swiss Cheese

Presented in house wraps, cut in half and accompanied by potato chips.

## Chips Deluxe Display • \$7.50

Tortilla chips with salsa, potato chips with dip, SmartFood popcorn, and vegetable crudité with dip.

## Sweet Treats Display • \$4

Assorted freshly baked cookies and brownies. Add coffee station for \$2.95 per person.

## Chicken & Fries Display • \$8.95

Crunchy tenders traditional or tossed in buffalo sauce, with your choice of dipping sauces offered on the side.

## Sliders & Fries • \$8.95

With cheese and grilled onions. Served with French fries.

## Pizza Pizza • \$7.50

Cheese and/or pepperoni pizza.



## CHILDREN'S MEALS

**\$22 • AGES 4-10 YEARS**

- Fresh Fruit Cup, Garden or Caesar Salad
- Chicken Fingers and French Fries or Penne Pasta with Marinara Sauce
- Wedding Cake with Ice Cream
- Soft Drink, Milk, or Juice

## VENDOR MEALS

**\$25**

- Garden Salad
- Chicken Entrée with Accompaniments
- Soft Drink
- Coffee

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# POLICIES/GENERAL INFORMATION

## DEPOSITS & PAYMENTS

An initial deposit will be due upon the signing of the wedding contract and will be based upon a sliding scale. Please refer to your contract. Final payment will be due three days prior to your event by cash, credit card, or bank check only. Personal checks are not accepted for final payment.

## ON SITE CEREMONIES

We are pleased to offer onsite ceremonies in our adjacent ballroom for an additional fee of \$500. This fee includes chairs, staging/stairs, and a standing microphone for the officiant.

## PARKING

All parking is complimentary. The hotel has 436 parking spaces for the convenience of your guests.

## OVERTIME

All wedding packages include five hours of reception time. Should you decide that you would like to extend your event, a \$500 rental fee per hour will apply. All overtime must be arranged in advance. Wedding receptions must end no later than 12:30am.

## MINIMUMS & GUARANTEES

A final guarantee of guests will be due to the Sales Office seven (7) business days prior to your celebration. The final balance due will be based upon the guaranteed attendance, or the food and beverage minimum per your contract; whichever is greater. Once a count is given, it may always increase, not decrease.

## FOOD & BEVERAGE POLICIES

Due to liability and policies of the hotel, all food and beverage associated with banquet events must be provided, prepared, and served by the hotel. For this same reason, no food prepared for an event may be packaged to-go. Wedding cakes must be provided by a licensed bakery vendor.

## BAR SERVICE

Per hotel policy, all bars will close a half hour prior to the conclusion of the event. Shots will not be served. Bar service is at the discretion of hotel management and in accordance with state liquor laws. Bar service may be denied to those guests who appear to be intoxicated or underage.



# HOTEL INFORMATION

## ARRIVAL INFORMATION

### Check-in & Check-out

- Check-in: 3:00pm
- Check-out: 12:00pm
- Express Check-In and Express Check-Out

### High Speed Internet Access

- Complimentary wireless in all areas

### Parking

- Complimentary on-site parking
- Function rooms have separate parking area

### Property Details

- 5 floors, 196 rooms, 6 suites
- 14 meeting rooms, 8,000 SF of meeting space

### Smoke-Free Policy

- This hotel has a smoke-free policy

### Pet Policy

- Pets allowed, non-refundable sanitation fee: \$75 USD, contact hotel for details

## GUESTROOM AMENITIES

- Coffee maker/tea service
- Individual climate control
- Alarm clock
- Luxury bedding - crisp linens, thicker mattresses, custom comforters, fluffier pillows
- Iron and ironing board
- Hair dryer
- Cable/satellite TV, CNN, ESPN, HBO
- Movies/videos, pay-per-view
- Two-line phone with voicemail

## SERVICE AMENITIES

- Dry cleaning available
- Complimentary local calls time limit
- Full-service business center
- Phone calls: toll-free
- Safe deposit boxes, front desk
- Fitness room and full-service health club on-site
- Indoor pool with outdoor patio

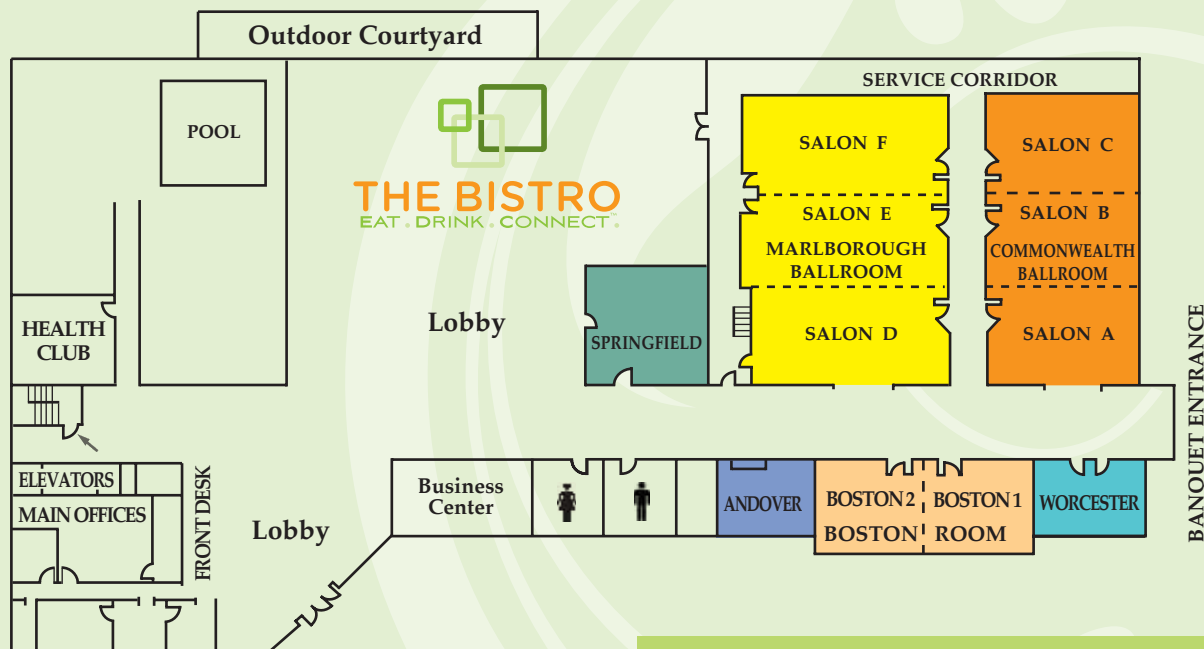
## DINING

- Local restaurant dinner delivery
- Sundry/Market

## THE BISTRO & LOBBY BAR

- American
- Open for breakfast and dinner
- Buffet breakfast

Your food and beverage destination for refreshing breakfast choices in the morning. A variety of dinner and cocktail options in the evening. The Bistro also offers specialty beverages made with Starbucks coffee to help you get a jump on the day.



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