CELEBRATE YOUR WEDDING AT THE WESTIN COPLEY PLACE





EXCITING NEWS

plan + celebrate

CONGRAT ULATIONS ON YOUR ENGAGEMENT

The Westin Copley Place is the perfect location for your Boston Wedding!

Located in the heart of Back Bay, the hotel is situated directly across from the historical Boston Public Library, Copley Square and the Trinity Church. Conveniently located in walking distance to famed Newbury Street, where you can satisfy all of your shopping needs and have a wide range of selections of decadent restaurants. Less than a half-mile away is Fenway Park, home of the Boston Red Sox, the beautiful Charles River with sweeping views of MIT, and the lovely Boston Common and Public Garden, a destination for all Bostonians looking for an oasis.

With multiple function rooms for both your wedding ceremony and reception, we have just the right space to accommodate your big day with all your guests by your side.

I am so excited to meet you and get to know all about the wedding of your dreams. I would love to schedule some time for us to meet in the following week to walk through the space together and go over all your questions.

I look forward to hearing from you and happy planning!



EXCITING NEWS

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PRE-WEDDING

Before the big day, breathe easy! I'll make sure every moment happens without a hitch. With less stress, it's easier to enjoy all the moments leading up to your celebration. Start earning your Marriott Reward points before the big day arrives! Below are a list of all the pre-planning assistance that The Westin Copley Place offers:

Marriott Reward points to get you thinking about your dream honeymoon!

Personal Wedding Planner to lay out all details of the big day

Vendor suggestions for bridesmaid dresses, photographers, DJs, etc.

Menu Tasting for you as a couple and your four preferred guests

Cake tasting at two local Boston bakeries

Menu and venue space for bridal showers, engagement parties, bachelor(ette) parties Ceremony "walk-throughs" before the big day to be led by your wedding coordinator

WEDDING

When it comes to the big day, every couple has their own vision of the most sensational celebration. Your very own wedding coordinator is on-site all day during your wedding celebration to see all the details through! Additional features available the day of your wedding:

Valet parking for the guests

Your wedding coordinator to capture all your "Pins" that you have been actively pinning on Pinterest since your engagement

Private cocktail hour room for the couple and your bridal party

Gorgeous suite for the newlyweds' wedding night

Coordinating with all the vendors for schedule and timing

POST-WEDDING

A lot of planning, time and emotion goes into planning your dream wedding! Now is a perfect time to escape as newlyweds on a honeymoon that you will never forget. Before you go - don't forget that a great way to relive your wedding night is to talk about it the next morning over breakfast! The Westin Copley Place has a perfect wedding brunch that all your guests will enjoy the morning after an amazing night. Ask me about your options!



INSPIRING SPACES

imagine + delight

STAFFORDSHIRE BALLROOM

Floor to ceiling windows overlooking Copley Square and the Boston Public Library. Accommodates up to 240 guests with a dance floor. Adjacent foyer for cocktails.

Saturday Night Food and Beverage minimum: \$35,000

Friday Night Food and Beverage minimum: \$25,000

Sunday Food and Beverage minimum: \$15,000



INSPIRING SPACES

imagine + delight

ESSEX/AMERICA BALLROOM

Interior Ballroom with three sections. Accommodates up to 500 guests with a dance floor. Adjacent foyer for cocktails.

Saturday Night Food and Beverage minimum: \$47,000

Friday Night Food and Beverage minimum: \$34,000

Sunday Food and Beverage minimum: \$20,000





HUNTINGTON BALLROOM

Floor to ceiling windows overlooking Copley Square and the Boston Public Library. Accommodates up to 125 guests with a dance floor.

Saturday Night Food and Beverage minimum: \$18,000

Friday and Sunday Food and Beverage minimum: \$10,000

WEDDING PACKAGE DETAILS

instinctive + personal

WEDDING PACKAGE DETAILS

Wedding specialist for all pre-wedding and day of details
Personal captain to assist with service of reception and dinner
One server per table to ensure exemplary service
Private menu tasting for up to six guests
Marriott Bonvoy points used for a honeymoon of your choice
Private cocktail hour room for bridal party and family
Five hour open bar during cocktail hour featuring our familiar brands
Your choice of five hot or cold hor's d'oeuvres and Chef's
signature display

Personalized escort cards provided by Lynn Graham Designs
Sparkling Wine toast featuring Mionetto, Prosecco
Custom three or four course plated dinner prepared by our culinary team
Wedding cake customized design by your choice of:
Icing on the Cake, Konditor Meister, or Montilio's
Upgraded linen and Chivari chairs to match the colors of your wedding
Votive candles on each table to enhance your table setting

Complimentary suite for the newlyweds on the night of your wedding Two complimentary room upgrades for the parents of the newlyweds Personalized room block your quests to book their discounted rooms.





Oversized hardwood dance floor

WEDDING PACKAGE PRICING

costs + customizations

ELITE WEDDING PACKAGE

Getting ready for your big day leaves you with enough to think about. Imagine planning the wedding of your dreams without all the time and energy needed to do so! The Westin Copley Place is prepared to do all the work for you. Treat all your guests with a dining experience they won't expect and will never forget.

Upon arriving to your wedding reception, your guests will be greeted with the evening's dinner selection written in front of them on a professionally printed custom menu card provided by your wedding coordinator. Your dinner selections have been carefully crafted by you at your personal wedding tasting and a fabulous four course elegant dinner will be prepared for you and your guests by our accomplished culinary team. Your guests will be able to select their dinner entrée at that moment in time, leaving you free of one of the many weddings tasks to be completed. This is truly a personalized experience for all attending your wedding.

This package includes the following enhancements:

- four course custom meal of your choice
- five hours of open bar service featuring our Favorite Brands of liquor
- superior Sparkling Wine toast of Chandon Brut Classic
- selection of entrée on the night of the wedding
- pricing includes tax, service charge and gratuity

The Elite Wedding Package pricing is \$425 per person



WEDDING PACKAGE PRICING

costs + customizations

PREMIER WEDDING PACKAGE

For all couples that prefer to have their guest's meals pre-selected before the day of their wedding, we have the following package prices below. These package prices require a detailed list of all guests seating arrangements along with their preferred entrée selection and any dietary restrictions. This preparation will allow for a smooth and accurate dinner service to get you dancing before you know it!

Entrée	Four-Course Dinner	Three - Course Dinner
Chicken	\$292	\$272
Fish	\$307	\$279
New York Strip	\$327	\$299
Filet	\$343	\$329
Filet and Shrimp	\$364	\$339
Filet and Lobster	\$376	\$349

Additional Package Details

Higher Entrée Price Prevails with the selections of two entrées

Vegetarian option is included

Discounted \$75 children and \$75 vendor meals (plus tax and gratuity)

Final wedding count is due to hotel four business days before wedding along with correct number of desired entrees

The above prices are inclusive of 17% service charge, 10% taxable Administrative charge and 7% sales tax. The service charge is distributed in its entirety to wait staff and service bartenders. The administrative fee or any portion thereof is not a tip, gratuity or service charge for any employee. Unless a fee is specifically denoted as a 'service charge', it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations. These fees are retained by the hotel. All charges and fees are subject to change.



GUEST ROOMS AND PARKING

costs + customizations

GUEST ROOMS

We realize that for an event as important as your wedding day, you will have guests coming from near and far to witness the first moments of the new couple. With 803 guest rooms in our beautiful Boston hotel, we are happy to offer accommodations to your guests at a discounted rate.

I am happy to provide a block of up to ten (10) room nights as a courtesy from me to you. Should you need more than ten (10) room nights, I am happy to accommodate (based on availability) with an 70% attrition clause per your contract. All rates for your wedding room block are based on availably and dates requested.

Along with a discounted wedding room block, I like to take care of some of the most important people in your life by offering TWO upgrades to our beautiful river view Junior Suites (retail approximately \$599/night).

For the guests of honor, our newlyweds, I provide a gorgeous sky-scraping complimentary suite for you to spend your wedding night in. Enjoy the comforts of home while relaxing in our Westin Heavenly Bed and waking to the best views Boston has to offer.

PARKING

Discounted rate of \$34 for all guests attending the wedding (does not apply to overnight parking).



WEDDING CEREMONY

costs + customizations

WEDDING CEREMONY

The Westin Copley Place is happy to accommodate all couples who choose to have their wedding ceremony on-site.

Your wedding ceremony can be held in a number of different rooms here in the hotel all equipped with standard banquet chairs. Chivari chairs can be added to your ceremony package for an additional \$8 per person.

A **\$2000** inclusive wedding ceremony fee will be added to your wedding costs should you decide to hold this here.

Wedding walk through rehearsals are available for the bridal party and family prior to the date of your scheduled wedding.



DELECTABLE MENUS

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10 Huntington Ave | Boston MA 02116 westincopleyplaceboston.com

COCKTAIL HOUR HORS D'OEUVRES (5)

Cold Canapés

Tuscan tomato and parmesan tartlets with basil crème fraîche

Vegetable nori rolls with wasabi and ginger soy sauce

Balsamic roasted portabella and truffled roquefort crostini

Spicy Thai summer roll filled with vermicelli noodles, curried Asian vegetables nuac chum sauce

Ancho cinnamon spiced beef carpaccio, mole confit avocado oil rubbed crostini

Oak smoked salmon tartar caper crème fraiche, micro celery, tomato cone

Maine lobster slider lime chervil aioli on brioche

Slow roasted shrimp topped spicy remoulade over sourdough crostini

Hot Canapés

Coconut crusted chicken with spicy mustard sauce

Barbecue chicken meatball, red wine reduction

Buffalo chicken rangoon, blue cheese sauce

Wok fried pork potsticker with a scallion dipping sauce

Braised short rib pierogi, drizzled with chive oil

Pastrami spring roll, Russian sauce

Bacon beef slider, American cheese

Seared crab cakes with fennel lemon dip

Roasted deep sea scallops rolled in smoked bacon

Paella croquettes with shrimp and chorizo

Mac & cheese tart

Red quinoa and kale arancini, spicy tomato coulis

Edamame potstickers, mirin dipping sauce

Spinach and artichoke wonton flower cup

Chef's Signature Display

Mortadella, rosetta de Iyon, sopressata, salame, fresh mozzarella, brie with dates and shallots, stilton, chevre, smoked gouda and aged Vermont cheddar, served with ciabatta, bread sticks, onion focaccia, edamame & garbanzo bean spread, roasted artichoke, spinach & boursin dip & toasted pita chips



DELECTABLE MENUS

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FIRST COURSE

To be included in your elite package or premier fourcourse entrée package.

Scallop Ceviche

shisito pepper, micro wasabi, micro bulls blood

Lobster Pudding

brioche bread, fennel fond salad

Bayley Hazen Blue Cheese

pickled hot house cucumbers, smoked almonds, pesto crusted crostini, tomato jam

Farro Porage

wild mushrooms, celery heart salad

Maine Lobster Bisque

brandy cream

Butternut Squash Ravioli

leeks and carrots, gorgonzola cream

SALAD

To be included in all three package options.

Heirloom Tomato and Aged Mozzarella

baby lettuce, Bermuda onions, white balsamic syrup

Rainbow Beets

petite yellow beets, candied striped beet chips, edamame, slivered almonds, cranberry vinaigrette

Organic Spinach and Chevre

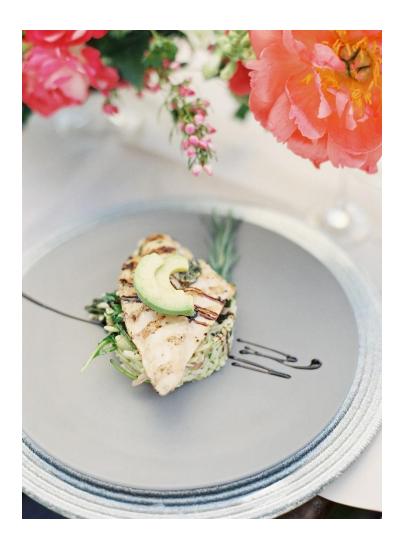
sherry onion reduction, spiced pecans, dehydrated cherries, maple mustard vinaigrette

Bean and Carrot

wax beans, haricot vert, butter bean, purple carrots, sugar peas, miniature peppers, creamy saffron vinaigrette

Romaine Wedge

focaccia crostini, Parmigiano-Reggiano Caesar dressing



DELECTABLE MENUS

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ENTRÈE

Blue Cheese and Date Stuffed Chicken

Speck wrapped, leek risotto, asparagus, red wine reduction

Gala Apple Cider Brined Petaluma Chicken

Florentine orzo with artichokes, sunburst squash herb saint emulsion

Potato Crusted Halibut

Red quinoa, grilled kale, petite carrots, Citrus emulsion

Dill Pollen Dusted Arctic Char

Butternut risotto, petite seasonal vegetables lemon balm emulsion

Carved Prime Rib

Garlic whipped potatoes, baby vegetables, Rosemary au jus

Zinfandel Braised Kobe Beef Short Ribs

Mascarpone white polenta pudding, pearl onions, brunnoise root vegetables

Charbroiled Natural Beef Filet Mignon

Garlic mashed potatoes, grilled asparagusÁ Bordelaise sauce

Petite Filet Mignon and Butter Poached Lobster

Woodland mushroom risotto cake, baby bok choy, micro carrots, demi-glace

Brown Butter Gnocchi

Baby spinach, blistered red peppers, pine nuts

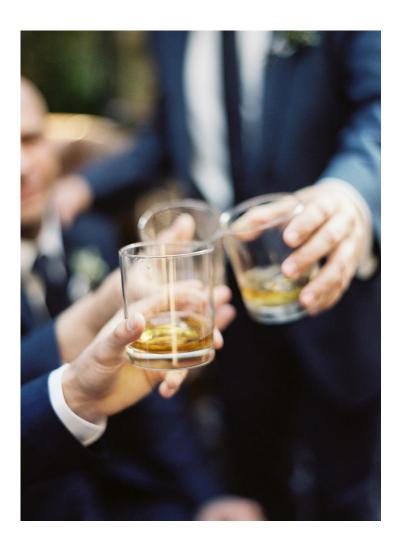
Onion & Tomato Tartlette

Feta cheese, hearty greens, dill yogurt sauce



REFRESHING LIBATIONS

relax + unwind



BEVERAGE SERVICE

FAMILIAR BAR

Five hours included in your wedding package.

Liquor

Smirnoff, Don Q Cristal, Beefeater, Dewars White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Tradicional Silver

House Wine

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon Pinot Noir

Premium Beer

Corona Extra, Sam Adams Boston Lager, Heineken

Domestic Beer

Bud Light, Budweiser, Truly Seltzer

Non-Alcohol

Heineken, Soft drinks, fruit juice and bottled water

FAVORITE BAR

Five hour favorite bar can be included in your wedding package for an additional \$20 per person.

Liquor

Absolut, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray, Dewars White Label, Maker's Mark, Jack Daniels, Canadian Club, Cazadores Blanco

Premium Wine

Bollini, Pinot Grigio, Italy Loveblock, Sauvignon Blanc, New Zealand Kenwood Vineyards Chardonnay, Sonoma County, CA Acrobat, Pinot Noir, Oregon Toad Hollow Vineyard "Richard McDowell Selection" Merlot, Sonoma County, CA The Federalist, Lodi, Cabernet Sauvignon, Sonoma, CA

Premium Beer

Corona Extra, Sam Adams Boston Lager, Heineken

Domestic Beer

Bud Light, Budweiser, Truly Seltzer

Non-Alcohol

Heineken 0.0, Soft drinks, fruit juice and bottled water

\$150 fee per bartender with one bartender per every 100 guests



LIBATIONS ENHANCEMENTS

relax + unwind

BEVERAGE ENHANCEMENTS

WEST COAST WINE BAR

Taste whites from crispy to smooth oak sauvignon blanc, pinot gris, chardonnay Sip on the reds from a lighter note to more robust red blend, merlot, cabernet sauvignon \$14 per drink

NEW ENGLAND CRAFT BEER BAR

Selection of 4 seasonal local micro brews \$10 per drink

MOJITO BAR

Our mixologists will offer traditional along with flavors freshest from the season \$13 per drink

FRESH FUIT SANGRIA BAR

Choice of red or white \$135 per gallon

BLOODY MARY AND MIMOSA BAR

House made Bloody Mary with gourmet stuffed olives made to order by our mixologist La Marca Prosecco and fresh squeezed orange juice \$14 per drink

CORDIALS

Baileys, Sambuca, Fangelico, Courvoisier, Grand Marnier, Disarrono, Hennessey \$13 per drink

Add coffee bar to include fresh whipped cream, shaved chocolate, cinnamon sticks \$8 per drink



LIBATIONS ENHANCEMENTS

relax + unwind

Dry Light to Medium Intensity White Wines

Pighin, Pinot Grigio, Italy 55
Bollini, Pinot Grigio, Italy 60
J Vineyards, Pinot Grigio, California 65

Dry Medium to Full Intensity White Wines

Momo, Sauvignon Blanc, New Zealand 63
Loveblock, Sauvignon Blanc, New Zealand 83

The Hess Collection "Shirtail Ranches", Chardonnay, California 60
Kenwood Vineyards Chardonnay, Sonoma County, California 60
Chateau St. Michelle "Indian Well Vineyard, Chardonnay 73
Copain "Tous Ensemble" Anderson Valley, Chardonnay, California 80

Sparkling Wines

Mionetto, Prosecco 58
Ruffino Organic Prosecco, Italy 68
Chandon, Brut Classic, California 85
Nicolas Feuillatte, Brut Reserve, Champagne, France 150

Sweet White Wines/Blush Wines

Famille Perin Cotes de Rhone, Reserve Rose, France	68
Dr. Loosen "Blue Slate", Riesling, Germany	80

Dry Light to Medium Intensity Red Wines

Line 39, Pinot Noir, California 54
Acrobat, Pinot Noir, Oregon 68
Spy Valley Malborough, Pinot Noir, California 90
Finca Decero Malbec, Remolinos Vineyard, Argentina 70
Troublemaker, Red Blend, Paso Robles, California 59
Toad Hollow Vineyard "Richard McDowell Selection" Merlot, Sonoma, California 60

Dry Medium to Full Intensity Red Wines

Spellbound, Cabernet Sauvignon, California 60
The Federalist, Lodi, Cabernet Sauvignon, Sonoma, California 66

Simi, Alexander Valley, Cabernet Sauvignon, Sonoma, California 83 Napa Valley Quilt, Cabernet Sauvignon, Napa Valley, California 125



DELECTABLE ENHANCEMENTS

upgrade + enjoy

European Pastries

French Macaroons - chocolate, vanilla, raspberry, lemon, coffee, and pistachio

Biscotti - chocolate, almond, anise or pistachio cranberry mini chocolate éclairs- pate de choux (puff) filled with vanilla cremuex and topped with chocolate glaze

Traditional cannolis - sweet ricotta filling (vanilla and chocolate)

Fresh fruit tartlets - butter tart shell with pastry cream and fresh berries \$21 per person

Chocoholic Bar

Chocolate verrines, chocolate éclairs, Oreo mousse cake, chocolate fudge pops, Chicago toffee with sea salt, chocolate raspberry tartin, petite fours, truffles, miniature flourless chocolate cakes, German chocolate cake pops \$28 per person

Espresso/Cappuccino Station

With biscotti \$8 per person

Enhance with cordials to include: Sambuca, Grand Marnier, Bailey's \$12 each

Candy Shop (can be customized by theme colors) Ten assorted candies of your choice \$21 person

Miniature Cupcakes

Red velvet, chocolate, snicker doodle, carrot top, Boston crème \$24 per person

Passed Desserts

Cheesecake pops

Vanilla and raspberry cheesecake dipped in chocolate on a stick

Dessert shots - Boston crème pie, key lime, lemon meringue, chocolate raspberry mousse, chocolate cookie, strawberry shortcake, pumpkin pie \$15 per person



DELECTABLE ENHANCEMENTS

upgrade + enjoy

LATE NIGHT INDULGENCES

Banh Mi

Soy marinated chicken, pickled daikon & carrots, cucumbers, cilantro, jalapeno, roasted garlic aioli \$8 each

Lobster Roll

Chervil, mayo, celery root on brioche \$10 each

Poutine

House made Idaho French fries, demi-glace, aged sharp cheddar cheese sauce \$10 per person

Chipotle Buffalo Wings

Spicy chipotle buffalo sauce, celery and carrots \$6 each

Mini Crab Cake Sliders

Brioche roll, zucchini slaw, red pepper aioli \$9 each

Beef Sliders

Brioche roll, balsamic onions, blue cheese aioli \$8 each

Toscana Flatbread Pizza

Shaved parmesan, chevre, artichoke hearts, arugula, white balsamic vinaigrette \$10 per person

Breakfast Panini

Soft scrambled eggs, cured tomato sautéed baby arugula, brie \$9 each



DELECTABLE ENHANCEMENTS

upgrade + enjoy

POST-WEDDING DAY BRUNCH MENU

All breakfast tables include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments, fresh squeezed orange, grapefruit juice, and cranberry juice, selection of assorted breakfast bakeries, assorted fruit preserves, honey and sweet butter and an array of hand-cut harvest fruits and berries.

Pam per

Fresh squeezed orange, grapefruit, and cranberry juice

Morning baked muffins and bagels with assorted fruit preserves, cream cheese, and sweet butter

Yogurt parfait with house made granola and berries

Array of hand-cut harvest fruits and seasonal berries

Grilled Lyonnaise potatoes, roasted roma tomatoes

Chicken apple sausage or crisp smoked bacon

Choice of one of the following:

Malted Belgian waffle station*

Berry compote, whipped cream, toasted pecans, whipped butter, Vermont maple syrup Farm fresh scrambled eggs with chives

or

Omelet station*

Smoked black forest ham, sautéed mushrooms, sweet onions, tri-colored peppers, wilted spinach, Vermont cheddar cheese and emmental Swiss cheese \$40 per guest

*chef fee \$175 for every 75 guests

Wellness

Fresh Squeezed orange, grapefruit, and cranberry juice

Morning baked muffins and bagels with assorted fruit preserves, cream cheese, and sweet butter Array of hand-cut harvest fruits and seasonal berries Yogurt parfait with house made granola and berries Egg, ham & cheese croissant \$38 per guest

Delight

Fresh squeezed orange, grapefruit, and cranberry juice

Breakfast breads, croissants, apple danish, assorted fruit preserves and sweet butter

Yogurt parfait with house made granola and berries Array of hand-cut harvest fruits and seasonal berries Breakfast paninis made with cage-fee scrambled eggs, cured tomato, baby arugula, and brie cheese \$40 per quest

Indulge

Fresh squeezed orange, grapefruit, and cranberry juice

Morning baked muffins and bagels with assorted fruit preserves, cream cheese, and sweet butter

Yogurt parfait with house made granola and berries

Array of hand-cut harvest fruits and seasonal berries

Farm fresh scrambled eggs with chives Chicken apple sausage and crisp smoked bacon

Grilled Lyonnaise potatoes, roasted roma tomatoes

\$44 per guest



MEMORABLE TRAVELS

reward + remember

YOUR HONEYMOON ON US!

Booking your wedding at The Westin Copley Place will invite you to a world of luxury, relaxation and the honeymoon you have always imagined.

Earn Marriott Bonvoy points on your wedding that can be redeemed for the perfect romantic honeymoon to more than 7900 hotels and resorts world wide.

