



SETTINGS BY US, INSPIRED BY YOU.



BOSTON MARRIOTT PEABODY

8A CENTENNIAL DRIVE, PEABODY, MA 01960

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[www.marriott.com/bospb](http://www.marriott.com/bospb)







# **BOSTON MARRIOTT PEABODY**

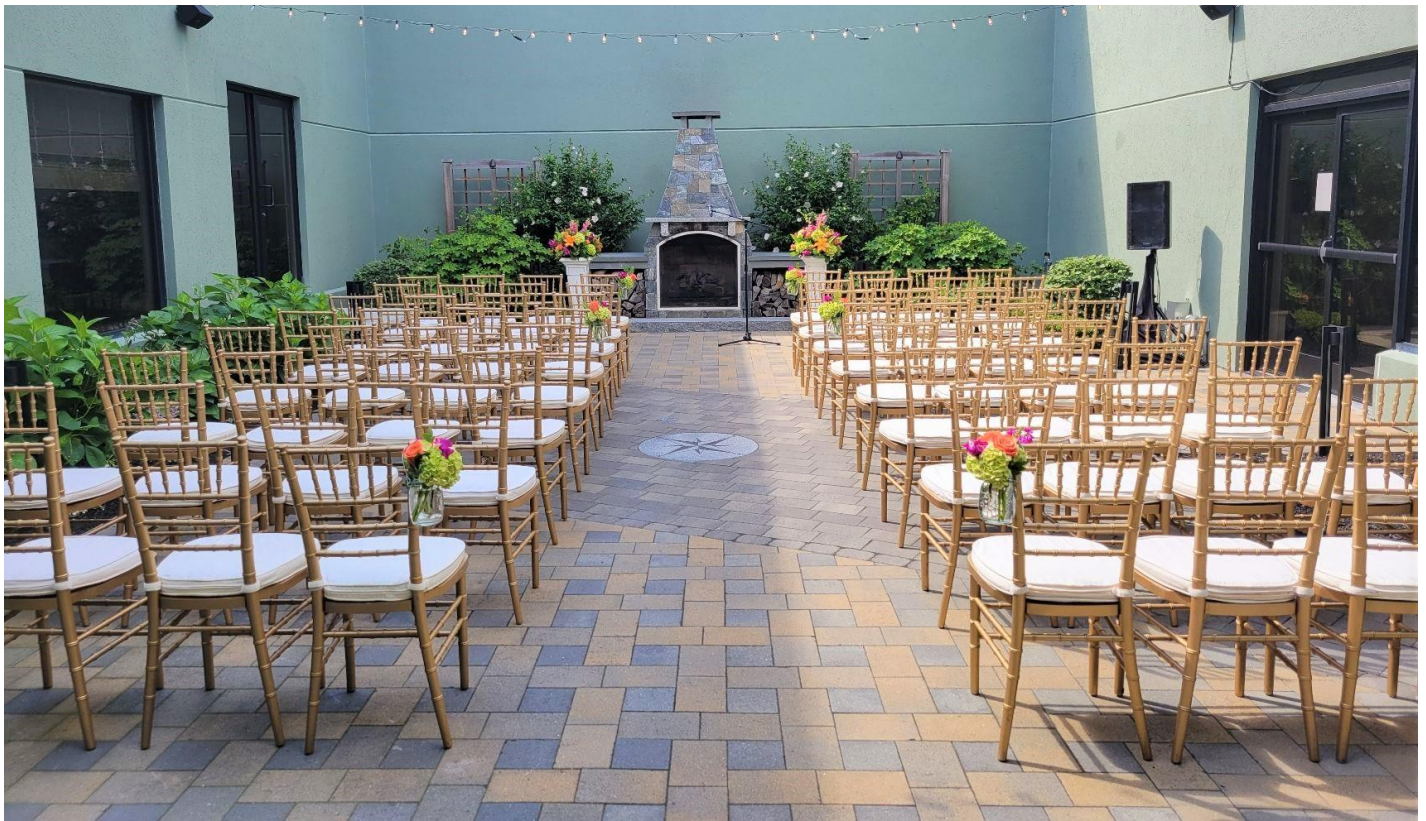
**WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, BOSTON MARRIOTT PEABODY WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS – TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.**



## **YOUR REHEARSAL**

**START YOUR WEDDING WEEKEND OFF WITH A POP!  
TOAST YOUR “I DOs” IN THE PERFECT SETTING AT THE  
BOSTON MARRIOTT PEABODY. WHETHER A SIT- DOWN DINNER  
OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE  
FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.**





## YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPACES FOR THE PERFECT BACKDROP TO YOUR “I DOs.”

**THE CEREMONY PACKAGE INCLUDES THE FOLLOWING:**

- SET UP & BREAKDOWN, TO INCLUDE STAGING AND BANQUET CHAIRS
- SKIRTED RISER AND STAIRS FOR ELEVATED BRIDE AND GROOM VIEW
- STANDING MICROPHONE AND HOUSE SOUND FOR OFFICIANT
- TABLES WITH LINEN AND SKIRTING FOR YOUR GIFTS & GUEST BOOK
- COMPLIMENTARY REHEARSAL TIME

**1-150 Guests @ \$750.00**  
**151-300 Guests @ \$950.00**

**OUR PROPERTY ALLOWS THREE HOURS TOTAL FOR SET UP, CEREMONY AND BREAKDOWN. ADDITIONAL TIME IS AVAILABLE FOR \$300 PER HOUR, BASED ON AVAILABILITY.**

*All prices are subject to change and do not include service charge and tax*





## YOUR RECEPTION

**EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE  
OF OUR BEAUTIFUL SPACES. NO MATTER YOUR  
PREFERENCE, WE WILL TAKE CARE OF EVERYTHING FROM  
THE MENU TO THE FLOWERS TO THE PLACE CARDS -  
SO THAT YOU CAN TAKE CARE OF THE MEMORIES.**

## All Reception Packages Include

- Champagne Toast
- Choice of Three Butler Passed Hors D'oeuvres (4 pieces per person, during Cocktail Hour)
- Elegant Three Course Plated Dinner, to Include:
  - Salad, Entrée, Wedding Cake
- Chiavari Chairs in Choice of Black, White, Fruitwood, Walnut, Gold, or Silver
- Upgraded Floor Length Linens
- Personalized Wedding Cake
- Complimentary Luxury Accommodations for the Newlyweds
- Private Tasting for up to Four Guests
- Specialty Rate for Overnight Accommodations for your Wedding Guests
- Personal Marriott Certified Wedding Planner
- Complimentary Parking
- Private Picture Room for the Wedding Party and Families
- Complimentary Guest Room for the Couple's First Anniversary with Breakfast for Two

## Find the Perfect Fit

### **Intimate**

Starting at \$89 per person

- ✓ All Items Shown to the Left

### **Traditional**

Starting at \$119 per person

- ✓ All Items Shown to the Left
- ✓ Assorted Artisan Cheese & Vegetable Crudité
- ✓ Elegant Four Course Plated Dinner
- ✓ Customized Fresh Floral Centerpieces

### **Elegance**

Starting at \$139 per person

- ✓ All Items Shown to the Left
- ✓ Assorted Artisan Cheese & Vegetable Crudité
- ✓ Elegant Four Course Plated Dinner
- ✓ Customized Fresh Floral Centerpieces
- ✓ One Hour Gold Open Bar

### **Luxury**

Starting at \$179 per person

- ✓ All Items Shown to the Left
- ✓ Choice of Four Butler Passed Hors D'oeuvres
- ✓ Assorted Artisan Cheese & Vegetable Crudité
- ✓ Elegant Four Course Plated Dinner
- ✓ Customized Fresh Floral Centerpieces
- ✓ Four and a Half Hours Platinum Open Bar

## Passed Hors d' Oeuvres

**Up to Three Selections:  
Intimate, Traditional and Elegance Packages**

**Up to Four Selections:  
Luxury Package**

- Spanakopita, VEG
- Vegetable Spring Rolls, VEG
- Mini Pigs in a Blanket
- Asiago Arancini
- Mac and Cheese Fritter
- Black Bean Empanada, VEG
- Buffalo Chicken Spring Rolls
- Chicken Satay, spicy peanut sauce
- Coconut Chicken, Pina Colada dipping sauce
- Caprese Bites, Fresh Mozzarella, tomato and basil, VEG GF
- Bruschetta Crostini, tomato, basil and Romano, VEG
- Beef Empanada
- Seared Pork dumplings
- Beef Teriyaki
- Large grilled spicy shrimp, GF
- Coconut Shrimp
- Barbecue wrapped scallops in Bacon, GF

***Selections Subject to Change***

## Beverage Arrangements

### Package Bar

Fully stocked bar featuring Marriott's Gold Standard Premium or Top Shelf Brands. Prices are based on a one hour time frame and are priced per person. First additional hour added to package is billed at first hour rates above.

First Hour – Gold Brands \$18.00

First Hour – Platinum Brands \$20.00

\*Each additional hour - \$9.00/\$11.00 per person\*

### Platinum Brands Included with Luxury Package

#### Host Bar and Cash Bar

Fully stocked bar featuring Marriott's Gold Standard Premium, Top Shelf, or Luxury brands. Charges reflect the actual number of drinks consumed on an individual drink basis.

Mixed Drinks	\$8.00-\$11.00
Cordials	\$10.00
Domestic / Imported Beer	\$6.00-\$7.00
Wine	\$8.00
Bottled Water	\$3.00
Soft Drinks	\$3.00
Juice	\$3.00

*Based on one bartender per 100 guests.  
A \$100 set-up fee will apply per bartender.*

*The Peabody Marriott is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought into the hotel.*

**Appetizers**  
**(Traditional, Elegance & Luxury Packages)**

**Your choice of one plated appetizer:**

Sliced Seasonal Fruit Served with Raspberry Coulis

Lemon or Raspberry Sorbet, Mint Garnish

Tomato Florentine Soup

Clam Chowder

Italian Wedding Soup

Tortellini, Penne or Bow Tie Pasta with one of the  
 Following sauces:

Marinara

Creamy Alfredo

Pesto with Sun Dried Tomatoes and Pine Nuts

Olive Oil, Basil, Garlic and Diced Tomatoes

Scampi Butter with a touch of Heavy Cream

**Upgraded Selections, priced per person**

**Lobster Bisque \$6.00**

Lobster Stock, Lobster Meat, Sherry Cognac Cream

**Lobster Crab Cake \$6.00**

Fresh Maine Lobster and Crab, Remoulade Sauce

**Cocktail Shrimp \$12.00**

Tangy Cocktail Sauce, Lemon

**Salads**

**Your choice of one plated salad:**

**Mediterranean Salad**

Seasonal Greens, Feta Cheese, Tomatoes,  
 Black Olives, Sliced Red Onions, Basil Balsamic  
 Vinaigrette

**Caesar Salad**

Romaine Lettuce, Parmesan Cheese and Croutons,  
 Creamy Caesar

**Field Green Salad**

Mixed Field Greens, Pear Tomatoes, Walnuts,  
 Crumbled Chèvre, Basil Balsamic Vinaigrette

**Spinach Salad**

Baby Spinach, Sliced Mushrooms, Bacon Bits,  
 Tomatoes,  
 Crumbled Blue Cheese, Raspberry Vinaigrette

**Upgraded Selections, priced per person**

**Caprese Salad \$3.50**

Fresh Buffalo Mozzarella, Vine Ripened Tomatoes,  
 Basil, Balsamic Reduction, EVOO



**Chicken Options:****Chicken Tuscany**

Breast of Chicken Stuffed with Prosciutto, Fresh Mozzarella, Oven Dried Tomato, Pesto Cream

**Intimate | 89**                      **Traditional | 119**  
**Elegance | 139**                      **Luxury | 179**

**Herb Roasted Statler Chicken**

Fresh Rosemary, Thyme, Oregano, EVOO

**Intimate | 89**                      **Traditional | 119**  
**Elegance | 139**                      **Luxury | 179**

**Chicken Venetian**

Grilled Boneless Breast, Roma Tomatoes, Basil, Crispy Leeks

**Intimate | 89**                      **Traditional | 119**  
**Elegance | 139**                      **Luxury | 179**

**Chicken Madeira**

Statler Chicken Breast, Sweet Madeira Demi

**Intimate | 89**                      **Traditional | 119**  
**Elegance | 139**                      **Luxury | 179**

**Chicken Cape Cod**

Breast of Chicken Filled with Traditional Bread Stuffing, Cranberries, Zinfandel

**Intimate | 89**                      **Traditional | 119**  
**Elegance | 139**                      **Luxury | 179**

**Chicken Grenobloise**

Seared Boneless Breast, Two Large Shrimp, Lemon Buerre Blanc

**Intimate | 93**                      **Traditional | 123**  
**Elegance | 143**                      **Luxury | 183**

**Seafood Options:****Georges Bank Cod**

Ritz Cracker® Crust

**Intimate | 93**                      **Traditional | 123**  
**Elegance | 143**                      **Luxury | 183**

**Swordfish Parmesan**

Parmesan Encrusted, Lemon Buerre Blanc

**Intimate | 96**                      **Traditional | 126**  
**Elegance | 146**                      **Luxury | 186**

**Summer Seared Salmon**

Tangerine Honey Glaze

**Intimate | 96**                      **Traditional | 126**  
**Elegance | 146**                      **Luxury | 186**

**Baked Stuffed Shrimp**

Five Large Shrimp Stuffed with Seasoned Seafood Stuffing Drizzled, Lemon Buerre Blanc

**Intimate | 96**                      **Traditional | 126**  
**Elegance | 146**                      **Luxury | 186**

**Steak Options:****Club Cut New York Sirloin**

Sirloin Steak Grilled to Perfection, Marriott's own Steak Butter

**Intimate | 96**                      **Traditional | 126**  
**Elegance | 146**                      **Luxury | 186**

**New York Sirloin and Chicken**

New York Sirloin with Your Choice of Chicken Entrée

**Intimate | 99**                      **Traditional | 129**  
**Elegance | 149**                      **Luxury | 186**

**Filet Mignon**

Grilled Filet, Mushroom Demi

**Intimate | 111**                      **Traditional | 141**  
**Elegance | 161**                      **Luxury | 201**

**Surf and Turf**

New York Sirloin with Your Choice of Swordfish or Salmon

**Intimate | 113**                      **Traditional | 143**  
**Elegance | 163**                      **Luxury | 203**

**Nacho Bar | \$18.00 per person**

Tortilla Chips, Ground Beef  
 Tomatillo and Salsa, Sour Cream  
 Nacho Cheese  
 Jalapenos, Shredded Lettuce, Diced Onion, Diced Tomatoes  
 Guacamole

**Chicken and Shrimp Quesadillas | \$18.00 per person**

Chicken Quesadillas and Shrimp Quesadillas  
 Served with: Sour Cream, Salsa, and Guacamole

**Chicken & Spud Bar | \$22.00 per person**

Chicken Tenders

*Please Select 2 of the below:*

Tater Tots  
 French Fries  
 Sweet Potato Fries  
 Potato Skins

**Served with selections of assorted toppings:** warm nacho cheese, ranch dressing, ketchup, malt vinegar, buffalo sauce, scallions, bacon bits, sour cream, bleu cheese crumble

**Slider Bar | \*\$6.00 each**

*Please Select 2:*

Hamburger with Pickle  
 Buffalo Chicken with Blue Cheese Dressing  
 Caprese  
 Crispy Chicken with Pickle

**Served with selections of assorted toppings:** ketchup, mustard, mayonnaise

\*Minimum order of (12) Sliders per type

**Full Sheet Pizza | price per selection**

Each full sheet pizza is cut in ~40 squares

Cheese | \$100.00  
 Pepperoni | \$125.00  
 Veggie | \$125.00

**Soft Pretzels and Cheese | \$9.00 per person**

Bavarian Pretzels Served with Warm Cheese Sauce and Grain Mustard

**Warm Dip Station | \$6.00 per person**

Spinach and Artichoke Dip served with Tortilla Chips and Baguette slices

**Enhancements**

French Fries | \$3.00 per person  
 Tortilla chips with Salsa in a basket | \$6.00 per person  
 Fresh Baked Cookies and Brownies | \$ 8.00 per person



Liquor

**Included with Luxury Package**

- Smirnoff
- Cruzan Aged Light
- Beefeater
- Dewars White Label
- Jim Beam White Label
- Canadian Club
- Jose Cuervo Champagne Toast

**Domestic Beer  
Included on all open bars**

- Budweiser
- Michelob Ultra
- Bud Light
- Coors Light
- Miller Lite
- Blue Moon Belgian White
- Samuel Adams Boston Lager
- Samuel Adams Seasonals
- Sierra Nevada Pale Ale

**Imported Beer  
Included on all open bars**

- Amstel Light
- Corona Extra
- Corona Light
- Guinness Draught (14.9oz. can)
- Heineken
- Heineken Premium Light
- Stella Artois

**Wines by the Glass  
Included on all open bars**

- Pinot Grigio Stone Cellars by Beringer
- Chardonnay Stone Cellars by Beringer
- Merlot Stone Cellars by Beringer
- Cabernet Sauvignon Stone Cellars by Beringer

**Available by the Bottle**

**Champagne & Sparkling Wine**

- Freixenet Blanc de Blancs
- La Marka Extra Dry Prosecco
- Mumm Napa Brut Prestige

**Rose**

- Beringer Vineyards White Zinfandel

**Pinot Grigio**

- Stone Cellars by Beringer

**Chardonnay**

- Stone Cellars by Beringer
- Beaulieu Vineyards "Century Cellars"
- Chateau St. Jean
- Estancia "Pinnacles Ranches"

**Merlot**

- Stone Cellars by Beringer

**Cabernet Sauvignon**

- Stone Cellars by Beringer
- Beaulieu Vineyards "Century Cellars"
- Seven Falls

**Pinot Noir**

- La Crema
- Mark West

**Malbec**

- Alamos

## Dessert Enhancements

Cupcakes by J Cakes | \$4.00 each

## Additional Arrangements

**Young Adult Wedding Package (Age 2-10)** | \$50.00 each

Includes: Package Items, Chicken Tender Meal, Fruit Cup, and Wedding Cake

**Vendor Meals** | \$30.00 each

Includes: Chicken Entrée Meal

**Bartender (Suggested 1 per 75 Guests)** | \$100.00 each

**Coat Check Attendant** | \$75.00 each

**Pipe & Drape, behind Sweetheart Table/Head Table** | \$30.00 per foot

### Outdoor Patio Heaters

1 Heater | \$150

2 Heaters | \$225





## **YOUR DETAILS**

**WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED FLORALS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.**

## PREFERRED VENDORS

### PHOTOGRAPHERS

Lightshed Photography  
Dan & Kendra St. John  
(978) 854.5348  
[www.lightshedphoto.com](http://www.lightshedphoto.com)

Barbara Lynch Photography  
978-774-7193  
[info@barbaralynchphoto.com](mailto:info@barbaralynchphoto.com)

Chris Connor  
26 North Studios  
781-605-8090  
[cc@26northstudios.com](mailto:cc@26northstudios.com)

### BAKERIES

J Cakes [**Package Partner**]  
Jessie Mullin  
978-871-2516  
[Facebook.com/OfficialJCakes](https://www.facebook.com/OfficialJCakes)

Konditor Meister  
Barbara Mullin  
781-849-1970  
[weddings@konditormeister.com](mailto:weddings@konditormeister.com)

Montilio's Bakery  
Debra McMahon  
508-894-8855 x201  
[debbi@montilios.com](mailto:debbi@montilios.com)

### HAIR & MAKEUP

First Avenue Salon  
978-278-3600  
[www.firstavenuesalon.com](http://www.firstavenuesalon.com)

### FLOWERS

Petal's [**Package Partner**]  
Cyndi Paone  
978-532-0066  
[info@petalsinc.com](mailto:info@petalsinc.com)

Evan's Flowers [**Package Partner**]  
Dennis Feld, Owner  
978-531-0047  
[dfeld@evansflowers.com](mailto:dfeld@evansflowers.com)

### JUSTICE OF THE PEACE

Elizabeth Brennan Gemelli  
781-935-7081  
[elizabeth@justiceelizabeth.com](mailto:elizabeth@justiceelizabeth.com)

Priscilla Geaney  
(781) 367-1650  
[marriedbypriscilla@gmail.com](mailto:marriedbypriscilla@gmail.com)  
[www.marriedbypriscilla.com](http://www.marriedbypriscilla.com)

### TRANSPORTATION

Black Tie Limousine  
800-624-9990  
[www.blacktielimo.com](http://www.blacktielimo.com)

Michael's Limousine  
(978) 532-8488  
<https://michaelslimousine.com/>

Webb Transportation  
978.750.6666  
[Webbtrans.com](http://Webbtrans.com)

### FULL SERVICE ENTERTAINMENT/DJ's

Entertainment by Scott Sica  
Scott Sica, Owner  
(781) 838.0898  
[djscottsica@aol.com](mailto:djscottsica@aol.com)

617 Weddings  
Jimmie Esposito, Owner  
617-765-0005  
[info@617weddings.com](mailto:info@617weddings.com)

Nulmage Entertainment  
Peter Accolla, Owner  
(877) 683-9991  
[info@nuimagedj.com](mailto:info@nuimagedj.com)

Metro Mass Entertainment  
Steve Fugazzatto, Owner  
(978) 649-5500  
[info@metromassentertainment.com](mailto:info@metromassentertainment.com)

### DANCE LESSONS

First Wedding Dance  
Dale Grasso  
508-612-8154  
[facebook.com/BrideGroomsfirstdance](https://www.facebook.com/BrideGroomsfirstdance)



## Event Technology Administrative Fee

20% of the audio visual total, plus Massachusetts state sales tax, will be added to your audio-visual charges as an administrative fee. The administrative fee does not represent a tip, gratuity or service charge for wait staff employees, bartenders or other service employees engaged in the event.

## Tax, Service Charge and Fee

Food and beverage is subject to 15% service charge and 10% taxable administrative fee. Audio visual is subject to a 20% service charge and 7% Massachusetts state tax.

## Administrative Fee

10% of the food and beverage total, plus 7% Massachusetts state tax, will be added to your account as an administrative fee. The administrative fee or any portion thereof does not represent a tip, gratuity or service charge for banquet servers, service bartenders or other service employees engaged in the Event.

## Service Charge

15% of the food and beverage total will be added to your account as a service charge, which will be distributed in its entirety to wait staff employees and service bartenders engaged in the event.

## Station Fee

Station fees and bartender fees for extra bartenders do not represent a tip, gratuity or service charge for wait staff employees, service bartenders or other service employees engaged in the event.

## Massachusetts State Tax

All food and beverage prices are subject to a 6.25% Massachusetts state tax and .75% local tax

## General

The administrative fee and station fee or any portion thereof are not a tip, gratuity or service charge for wait staff employees, bartenders or other service employees engaged in the event. Unless a fee is specifically denoted as a 'service charge' or 'gratuity', 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.

## Guarantees

Final number of guests for all banquet events must be given 5 business days prior to the event. Number is not subject to reduction. Hotel will prepare 3 percent above the guaranteed number but will not be held responsible for service greater than 5 percent over the guaranteed number. If guarantee is not provided within this timeframe the hotel will utilize the last expected number as the minimum number of guests guaranteed and billed.

## Liquor Regulations

Hotel's liquor license requires that alcoholic beverages only be supplied and dispensed by hotel employees. Alcohol services will be denied to guests who appear intoxicated or under age. Hotel will refuse service to guests without proper identification. Massachusetts state law limits the service of alcoholic beverages to two (2) drinks per person per trip to the bar. Hotel reserves the right to discontinue service for the event should this be deemed necessary and reasonable. Bars can be made available for a maximum of five (5) hours. All bars must close 30 minutes prior to event conclusion.

## Entrée Selection

For events where multiple entrees have been selected, a surcharge of \$2 above the price of each menu selection will apply. Entrée selections are limited to two choices. Additional choices will result in a \$3 fee above the price of each menu selection. To assist our staff with prompt service, we require a detailed listing with the number of each entrée selected to be served at each table. If place cards are utilized, we recommend noting the guests' choice.

## Seating Arrangements

Place cards must be provided by the couple based on their respective floor plan. All packages are based on round tables of 10 guests per table. A surcharge of \$2 per guest will apply for round tables of 8 where not otherwise included.

## Food and Beverage Service

All food served at the Boston Marriott Peabody must be prepared by our culinary staff unless prior approval is granted. All food provided by the Boston Marriott Peabody may not be taken from the premises after it has been prepared and served.

## Final Guarantee and Payment

Advance deposits are non-refundable. Final payments must be made 5 business days prior to the event. Credit card is required for all events for guarantee of payment.

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LET US BRING YOUR  
SPECIAL DAY TO LIFE  
AT THE **BOSTON**  
**MARRIOTT PEABODY**. OUR  
EXPERTS WILL GO ABOVE  
AND BEYOND TO MAKE  
YOUR **VISION**, YOUR  
**TASTES**, YOUR **DREAMS**  
COME TRUE FOR AN  
UNFORGETTABLE HAPPILY  
EVER AFTER  
THAT **EXCEEDS EVERY**  
**EXPECTATION.**

BOSTON MARRIOTT PEABODY

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