

Salem Waterfront Hotel & Suites



Wedding Packages and Menus



Congratulations! You've found "the one!" The Salem Waterfront Hotel is the one ideal spot for your Waterfront Wedding Bliss! The Grand Ballroom features timeless romance and architectural imprints, glamour redefined. Luxurious energy, elegant high ceilings, crystal chandeliers, and long floor to ceiling windows, you have arrived. Perfection on Pickering Wharf will sweep you and your wedding guests off their feet as you dance the night away!

22% Administration Fee and Current 7% MA State Tax Apply to all charges. Pricing is subject to change. Please let us know if anyone in your party has a food allergy.

**Something Borrowed, Something Blue, you have arrived at your Wedding destination
The Salem Waterfront Hotel where Wedding Dreams come true!**

Our wedding packages are designed to serve as guidelines for your wedding's potential.

Menus can be customized and designed to meet your specific needs and dreams.

All Perfection on Pickering Wharf Wedding Packages Include:

A Complimentary Wedding Planner to assist with your planning and Wedding day coordination

Preferential Guest Room Block Rates for Wedding guests (*based on availability*)

Wedding Tasting Six months prior for up to four guests (*additional guests welcome with additional fee*)

Wedding Timeline Meeting and Scheduled Detail Meetings with your Wedding Planner

Complimentary Vendor Recommendations

Complimentary Parking for your Dinner Guests

One hour Cocktail Reception

Four Hours of Dinner and Dancing



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Classic Elegance | \$82.00 per person

One Hour Open Bar Beer, Wine and Soda

Stationary Display during Cocktail Hour & Your choice of three passed Hors D'oeuvres

Classic Elegance Dining

(Choice of: Soup or Salad, Entrée included)

A Bubbly Toast

Linens & Dinner Napkins in White or Ivory

Experienced and Attentive Banquet Captain & staff at your service

Personalized Perfection | \$104.00 Per Person

Package includes all of the above listed amenities plus these additional touches:

One Hour Open Bar Standard Call Brands

Personalized Perfection Dining

(Choice of: Soup, Salad, Entrée included)

Personalized Beverage Napkins for Cocktail Hour Reception Stations and Beverage Service

Dinner Reception Menu cards

Butler Served Wine with Dinner

Dinner Napkins & Linens in the color of your choice *(limitations apply)*

Upgraded Chiavari Chairs in a variety of colors

Luxury Platinum | \$112.00 Per Person

Package includes all of the above listed amenities plus these additional touches:

One Hour Open Bar Top Shelf Call Brands & a Signature Drink of your Choice

Two Dessert Buffet Enhancements

Award Winning Signature Wedding Cake *(limitations apply)*

Over night accommodations in one of our King Suites the night of your wedding

Cocktail, Reception, Indoor & Outdoor Ceremony Rental fees, not included in above listed package prices



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Beverage Service

Cash Bar

| | |
|-----------------------------|---------|
| - Standard Cocktails | \$8.00 |
| - Top Shelf Cocktails | \$10.00 |
| - Premium Beers | \$7.00 |
| - Domestic Beers | \$6.00 |
| - House Wine (by the glass) | \$8.00 |
| - Champagne (by the glass) | \$8.00 |
| - Martinis & Cordials | \$12.00 |
| - Bottled Water | \$3.00 |
| - Soft Drinks | \$2.00 |

Domestic Beer

- Budweiser
- Bud Light
- Coors Light

Premium Beer

- Samuel Adams
- Heineken
- Stella

House Wine

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

There is a \$75.00 Bartender fee for each cash bar.
 One bartender per 100 guests is required.
 There is a five-hour limit on all bar arrangements.
 Current 7% MA State Tax and 22% Administration
 Fees Apply to all hosted bars.

Hosted Bar

(priced per person per hour)

Beer, Wine & Soft Drink Hosted Bar

To include domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel, Sauvignon Blanc, and soft drinks.

| | |
|------------|---------|
| 1st Hour | \$24.00 |
| Four Hours | \$42.00 |
| Five Hours | \$48.00 |

Standard Hosted Bar

To include Absolut, Tanqueray, Jack Daniels, Jim Beam, Bacardi, Captain Morgan, Dewar's, Jose Cuervo, Canadian Club, Seagram's V.O., domestic and premium beer, house wines and soft drinks

| | |
|------------|---------|
| 1st Hour | \$28.00 |
| Four Hours | \$49.00 |
| Five Hours | \$56.00 |

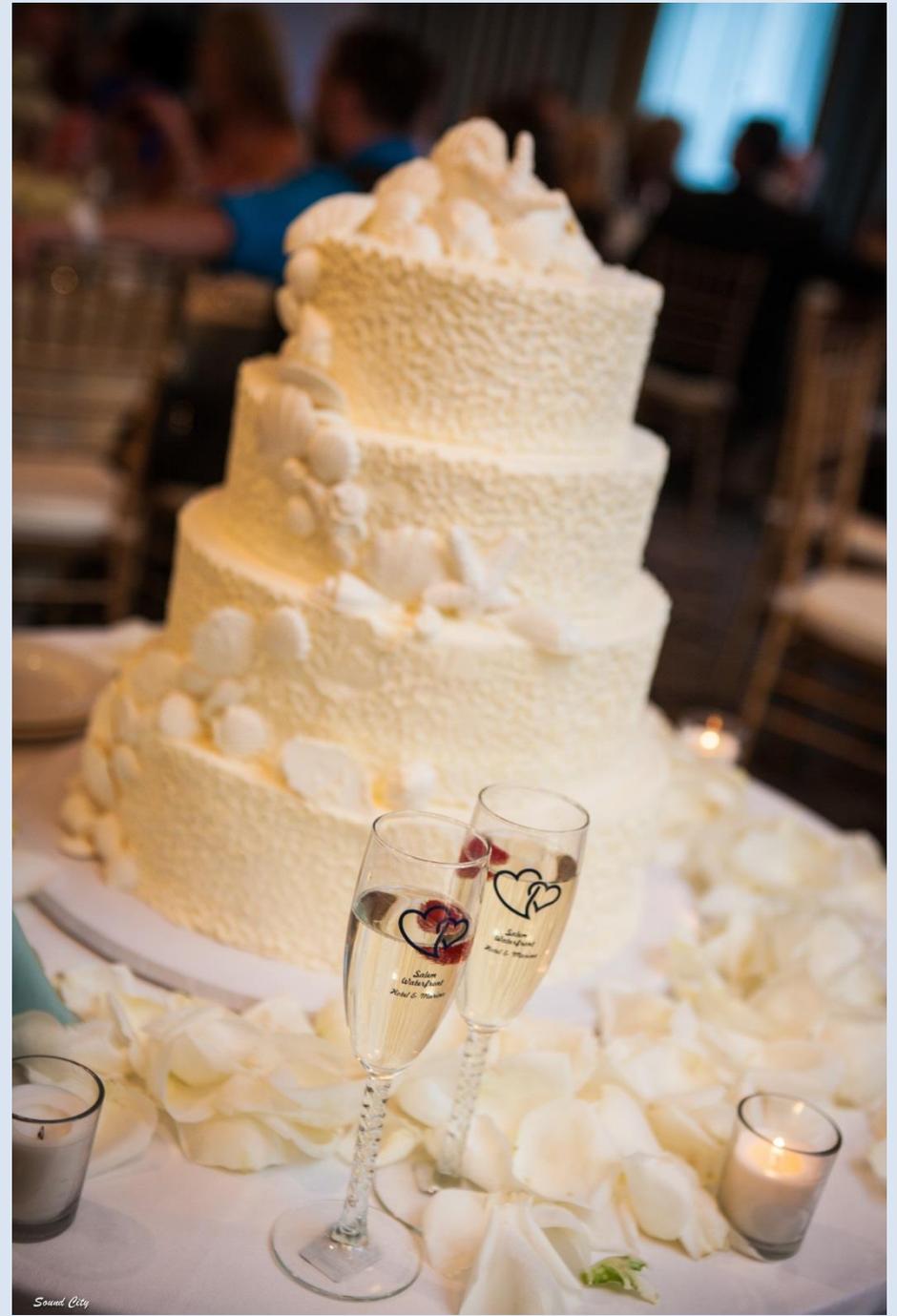
Top Shelf Hosted Bar

To include all standard brand products plus: Grey Goose, Bombay Sapphire, Maker's Mark, Mount Gay, Johnnie Walker Black, Jameson, Patron Silver, Crown Royal, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel, Sauvignon Blanc, and soft drinks.

| | |
|------------|---------|
| 1st Hour | \$32.00 |
| Four Hours | \$56.00 |
| Five Hours | \$64.00 |



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Hors D'oeuvres

Please select three of the following

- Scallops wrapped in Bacon
- Chicken Satays
- Spanakopita
- Crab Cakes with Chipotle Aioli
- Miniature Beef Wellington
- Smoked Salmon Canapés
- Coconut Chicken
- Asian Spring Rolls with Hoisin Dipping Sauce
- Spinach Stuffed Mushrooms
- Roasted Tomato Bruschetta
- Pear and Gorgonzola Tartlet
- Mediterranean Skewer

*Each package includes a Stationary Cheese and Vegetable Crudité.



Appetizer

Please select one

- New England Chowder
- Tuscan Minestrone Soup
- Chef's Soup du Jour

Enhance your Appetizer Course with one of the Following Upgrades: (per person)

- Crispy Risotto Cake with Tomato Basil \$3.00
- Seasonal Ravioli in Sage Cream Sauce \$4.50
- New England Crab Cake \$4.50
- Jumbo Shrimp Cocktail \$6.00

Salad

Please select one

- Classic Caesar Salad with Homemade Croutons and Fresh Grated Parmesan Cheese
- Garden Fresh Salad with Shredded Carrots, Cherry Tomatoes and Red Onion in a Cucumber Wrap

Enhance your Appetizer Course with one of the Following Upgrades:

- Mixed Field Greens with Candied Pecans, Feta Cheese & Balsamic Vinaigrette Dressing
- Baby Spinach Salad with Sliced Red Onion, Goat Cheese and Bacon Vinaigrette Dressing
- Caprese Salad with Vine Ripened Tomato, Buffalo Mozzarella Cheese and Fresh Basil Leaves Drizzled with Extra Virgin Olive Oil and Balsamic Vinegar

Desserts

- Chocolate Cake: \$5.00 - Seasonal Cheesecake: \$5.00 - Chocolate Covered Strawberries: \$3.00 (each) – Cake Cutting Fee: \$1.00 (per person)

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Entrees

Choice of Two Entrees

Waterfront Chicken:

Chicken stuffed with Prosciutto, Mushrooms, Spinach and Boursin Cheese

Goat Cheese Stuffed Chicken:

With Goat Cheese, Asparagus, Roasted Red Peppers, prepared with a Lemon Basil Sauce

Chicken Saltimbocca:

Chicken Rolled with Prosciutto and Provolone Cheese, braised in a White Wine Butter Sauce

Chicken Madeira:

A Statler Style Chicken Breast finished with a Sweet Madeira Demi Glaze

Tenderloin thinly Sliced with a Burgundy Mushroom Wine Sauce

Filet Mignon:

Filet Served with a Mushroom Demi Glaze

Baked Haddock:

Cracker Crumb Topping, Pickled Ginger and Grilled Lemon

Grilled Salmon:

Grilled Salmon served with a Lemon Caper Sauce

Surf & Turf (Market Price):

Filet Mignon alongside a Baked Lobster Tail



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“When you Book with us you *truly* get it all”

-Wedding Professional, Salem Waterfront Hotel-

At the Salem Waterfront Hotel our wedding professionals create Perfection on Pickering Wharf. Dedicated and excited to make your wedding a reflection of your style, taste and the perfect beginning to your new chapter together! We provide personal, imaginative and discreet planning, flawlessly executed.

However you picture your wedding, we can help you make it happen! Our personalized and comprehensive service team, blends modern elegance and timeless glamour effortlessly and efficiently. The hotel's striking design, contemporary large hotel rooms and a dedicated staff awaits! Express yourself as only you can, with the help and support of your dedicated Wedding professionals and team members at your service.

ELEGANT ENHANCEMENTS:

We offer a number of Wedding Enhancements & superior knowledge of all things Weddings to assist you in your dream design. Some of these services include, but are not limited to:

- ❖ **Lighting Enhancements** (*Up lighting, pin spot lighting, Gobo Image of your Monogram*)
 - ❖ DJ Packages with Uplighting
 - ❖ Photo Booth Upgrades
- ❖ **Centerpiece Design Packages by an Award Winning Floral Designer** (Pricing per person added to your package price)
 - ❖ Upgraded Linens
 - ❖ Upgraded Ballroom Chairs
 - ❖ Ceiling, Door and Wall Drapery Upgrades

(Although we do not require you use our vendors, we do encourage you to choose a vendor that knows our beautiful property and the importance of the timing and relaxation of a Wedding day filled with Bliss)

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Wedding Package Policies

Food and Beverage Service

The Salem Waterfront Hotel and Suites is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off premises after it has been prepared and served. Please note that sale and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the hotel. Current MA state tax (currently 7%) will be calculated on the total of all charges.

Food and Beverage Policies

Due to licensing requirements and quality control issues, all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel. All food and beverage prices are subject to a 22% administrative fee and a 7% state tax (subject to change without notice). Please note that the administrative fee is taxable.

Final Guarantee and Payment Schedule

The catering office must be notified of the guaranteed attendance figure 2 weeks prior to the event. The number will constitute a guarantee and you will be charged for the number of meals served or the number of meals guaranteed, whichever is greater. A deposit is required at time of booking. 50% of anticipated charges due 6 months prior to event, and final balance due 2 weeks prior to event.

Menu Pricing

Menu prices and prices for other services may increase without notice. All menu prices cannot be guaranteed until 30 days prior to event.

Split Entrée

The per person package price includes a choice of 2 entrees. A surcharge of \$5 is applied to all menus for 3 entrée choices.

Additional Fees

- A room rental charge is applied to all private function rooms.
- A 22% Administrative Fee and MA State Tax will be added on to all charges.

Audio Visual Equipment

We will be pleased to arrange any audio visual requirements for your function. Please advise the catering office of your needs a minimum of 3 days prior to your function. Charges for these needs will be added to your final estimated total.

Security

The hotel does not assume any responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. Hotel staff cannot assume responsibility for wedding gifts or cards.

Décor and Entertainment

Your sales contact will be happy to assist you with fresh cut flowers, theme décor and entertainment. The hotel does not permit affixing anything to walls, floors or ceilings with nails, staples, tape or any other substance. No use of Glitter or Confetti is permitted in the decoration of the ballroom. If either product is used there is a \$250 clean up fee. No open flamed candles - candles are allowed but there may be no more than three flames per table. Candles need to be fully enclosed in glass.

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