

Wedding Menus



When you plan a wedding reception at The Langham, Boston, we take a vow of our own—to ensure that your day is so magical that it will live in your memory forever. We offer everything you need, from exquisite catering to the ideal floor plan and the perfect wedding package. While we believe your wedding day should be magical, your wedding night should also be a special time spent in the perfect place for romance, a Langham Boston suite.



THE LANGHAM
Boston

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Wedding Menus

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Wedding Reception

Reception

Six Elegant Hors d'oeuvres
One Reception Display Station
Champagne Toast

Three Course Dinner

Soup or Salad
Entrée
Custom Wedding Cake
Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

\$105 per person

Package Accompaniments

- Complimentary overnight Loft Suite for the Bride and Groom on their Wedding Night
(Minimum of 75 guests)
- Complimentary overnight stay celebrating the Bride and Groom's first anniversary
- Votive candles to compliment your centerpieces
- Private menu tasting for up to four guests
- Personalized Menu Cards (per guest)
- Preferred rates on overnight accommodations for your guests
- Personal On-Site Wedding Consultant to assist you with all of your reception details
- White floor length table linens and coordinating white dinner napkins
- Lovely settings for your Wedding Ceremony, Rehearsal Dinner and post Wedding Breakfast or Brunch

A 14% fee is added to all functions for payment to the hourly paid wait staff and service employee. An administrative fee of 7% is added to all functions and event orders. No part of this administrative fee is provided to wait staff or service employee. A 5% state tax is added, subject to change.

Reception Hors d'oeuvres

Please select six

Garden

Lemon Scented Vermont Goat Cheese and Piquillo Pepper Tostada
Curried Chick Pea Hummus and Roasted Pepper Tartlette
Parmesan Crusted Artichoke Phyllo Turnover
Poppy Seed, Spinach and Feta Spanakopita
Caramelized Onion and Goat Cheese Tart
Vietnamese Spring Rolls with Nuoc Cham
Truffle Scented Arborio Rice and Fontina Croquette
Exotic Mushroom, White Cornmeal and Parmesan Beignets

Sea

Yellowfin Tuna, Mango Chili and Sesame "Pop"
Applewood Smoked Atlantic Salmon on Griddled Brown Bread with Chive Cream
New England Style Lobster "Pie" with Buttery Crumb Crust
Lobster Bisque Demitasse
Maine Crab and Scallion Beignets with Tomato Chili Remoulade
Maple Glazed Cape Scallops wrapped in Hickory Smoked Bacon
American Sturgeon Caviar on Sour Cream and Chive Blini *+\$1 per person*
Jonah Crab Stuffed Cherry Tomato "Pop" *+\$1 per person*
New England Style Lobster and Tarragon Salad served in a Baby Russet Potato *+\$1 per person*
Almond Tempura Gulf Shrimp with Ginger Plum Sauce *+\$2 per person*
Wood Grilled Shrimp Pinchos with Romesco Sauce *+\$2 per person*
Chilled Gulf Shrimp with Tomato, Chili and Horseradish Cocktail *+\$2 per person*
Spicy Tomato and Cucumber Gazpacho "Shooter" with Poached Gulf Shrimp *+\$2 per person*
Assorted Maki Sushi Rolls with Wasabi and Pickled Ginger *+\$3 per person*

Farm

Smoked Chicken, Walnut and Ruby Grape "Waldorf" on Endive Leaf
Charred Sirloin and Portobello Mushroom Caponata Crostini
Asparagus wrapped in Prosciutto di Parma with Truffle Oil Drizzle
Lavender Honey Glazed Duck Breast on White Cornmeal and Thyme Pancake
Rosemary Prosciutto Cotto and Fontina Panini
Crispy Chicken and Thyme Brochette with Sweet Garlic Aioli
Curried Chicken Satay with Tamarind Dip
Spicy Chorizo, Green Onion and Cheddar Quesadilla with Cumin Cream
Mini Beef and Mushroom "Wellingtons"
Sweet Soy and Sesame Beef Skewer with Hot Mustard Dip
Charred Lamb Loin with Roasted Shallot and Goat Cheese Confit *+\$1 per person*
Mint Pesto Grilled Baby Lamb Chops with Balsamic Honey Sauce *+\$1 per person*
Foie Gras, Truffle and Armagnac Parfait Profiterole *+\$2 per person*



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Reception Display Stations

Please select one

Artisanal Domestic and European Cheeses

Fresh and Dried Fruits, Nuts, Assorted Crackers and Sliced Baguettes

Garden and Baby Vegetable Crudités

Creamy Pesto and Black Olive Dips

Charcuteries Display

Pates, Terrines and Cured Meats

*Served with Sliced French Baguettes,
Pickled Onions, Cornichons and Grain Mustard*

Baked Brie in Puff Pastry Crust

Toasted Walnut and Honey Glaze

Dried Fruit, Grapes and Sliced Baguettes

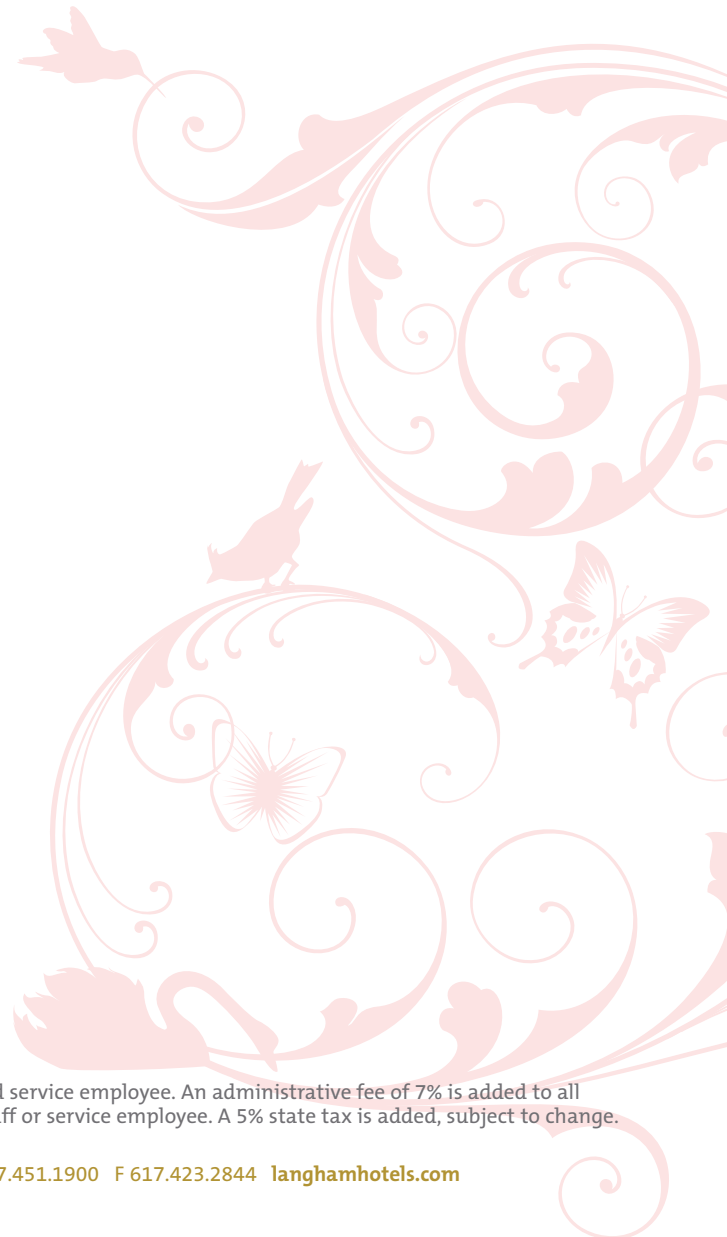
Antipasto Misto

Selection of Marinated Olives, Mozzarella Bocconcini, Charred Sweet Peppers, Grilled Asparagus, Plum Tomato Basil Salad, Pesto Tossed Squashes, Roasted Garlic and Grilled Portobello Mushrooms

Mediterranean Table

Bowls of inspired delicacies including Cumin Scented Hummus, Panzanella Salad, Stuffed Grape Leaves, Marinated Feta, Roasted Eggplant, Olives and Cheeses

Served with Toasted Pita Chips and Lavash



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Reception Chef Attended Stations

Asian Stir Fry

Chicken, Beef and Shrimp stir fried to order with Oriental Vegetables
Served with Peking Pancakes, Soy Sauce, Hoisin and Plum Sauces

\$20 per person

Oriental Dim Sum

Pork Shumai, Shrimp Shumai, Peking Ravioli and Argao Dumplings steamed in Bamboo Basket
Served with Asian Dipping Sauces

\$20 per person

Sushi Station

Artistically displayed Nigiri and Maki Roll Sushi
Prepared with the freshest seasonal fish in the traditional Japanese style
Served with Pickled Ginger, Soy Sauce and Wasabi

6 Pieces per person | \$52 per person

Authentic Sushi Chef \$200

The Pasta

Fresh Penne, Tortellini and Ricotta Cheese Ravioli
Prepared to order with Exotic Mushrooms, Tiny Peas, Sweet Peppers, Broccoli and Black Olives, Fresh Plum Tomato Basil Sauce, Basil Pesto and Parmesan Cream Sauce
Country Focaccia and Shaved Parmesan

\$18 per person

The Grand Pasta

Shrimp and Shallot Ravioli with Seafood Cognac Sauce, Gorgonzola and Walnut Ravioli with Black Pepper and Plum Tomato Sauce and Wild Mushroom Ravioli with Parmesan Cream
Country Focaccia and Shaved Parmesan
Prepared to order with Prosciutto, Exotic Mushrooms, Sweet Shrimp, Asparagus, Sundried Tomatoes, Black Olives and Fine Herbs

\$22 per person

Traditional Caesar Salad

Hearts of Romaine Lettuce tossed in a Classic Creamy Caesar Dressing with Garlic Croutons, Cracked Black Pepper, Anchovies, Fresh Lemon and Shaved Parmesan Cheese

\$10 per person

Sautéed Forest Mushrooms

An assortment of Exotic Mushrooms
Sautéed to order with Fresh Herbs and Madeira
Served over Creamy White Cornmeal Polenta

\$15 per person

Spanish Paella

Sautéed Gulf Shrimp, Mussels, Clams, Calamari, Chorizo, Tomatoes and Peas
Accompanied by Aromatic Saffron Rice

\$24 per person

Creamy Risotto

Imported Arborio Rice prepared to order with Shaved Parmesan, Wild Mushrooms, Shrimp, Asparagus, Sun-Dried Tomatoes and Prosciutto

\$18 per person

Hoisin Glazed Roast Duck Breast

Hand carved with Asian Sauces, Moo Shi Vegetables and Steamed Peking Pancakes

\$20 per person

Scampi Provençal

Sautéed Jumbo Shrimp with Olive Oil, Garlic, Tomato, White Wine, Parsley and Sweet Butter
Served with Parmesan Toast

\$24 per person

Caviar Station

Elegant selection of the finest Imported or Gourmet American Caviars served over crushed ice with traditional accompaniments of Chopped Egg, Sweet Onion, Parsley, Sour Cream and Toast Points

Beluga

Osetra

Sevruga

American Sturgeon

American Salmon

American Golden Whitefish

MARKET PRICE

With a Chef preparing fresh Buckwheat Blini

and Sweet Corn Cakes, add \$125

New England Jonah Crab Cakes

Sautéed to order with Chili Mayonnaise and Tomato Caper Remoulade

\$25 per person

One Chef is required per 100 guests at \$125 each for all stations

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Reception Carving Stations

House Smoked Atlantic Salmon
with Toast Points and traditional condiments
Serves (20) @ \$250

Pastry Wrapped Coulubiach of Salmon
and Sea Scallops
with Tarragon Lobster Cream
Serves (25) @ \$275

Cider Glazed Roast Whole Turkey
accompanied by Roasted Garlic and Sage Mayonnaise
Serves (30) @ \$ 300

Apricot Glazed Country Ham
with Brown Sugar Sauce
Serves (50) @ \$300

Roasted Beef Tenderloin
with Tarragon Grain Mustard
Serves (20) @ \$325

Rosemary and Shallot Roast Vermont Veal Leg
with Creamy Mushroom Madeira Sauce
Serves (100) @ \$700

Baked Whole Seasonal Fish "Catalan Style"
with Tomato Almond Romesco
Serves (40) @ \$350

Salt Crust Roasted Prime Rib of Beef
with Horseradish Cream
Serves (30) @ \$375

Roasted Rack of Australian Lamb
with Minted Balsamic Shallot Sauce
Serves (8) @ \$100

Slow Roasted Steamship of Beef
with Assorted Mustards
Serves (150) @ \$800

Cracked Pepper and Sage Roasted Pork Loin
with Cortland Apple Sauce
Serves (35) @ \$275

Carving Station Enhancements

Assorted Artisan Hearth Breads
Displayed with Sweet Butter, Virgin Olive Oil and Pesto
\$4 per person

Provençal Vegetable Ratatouille
\$5 per person

Honey Roasted Heirloom Baby Carrots
\$6 per person

Maple and Cinnamon Scented Butternut
Squash Puree
\$5 per person

Thyme Roasted Seasonal Vegetable Ragout
\$6 per person

Steamed Asparagus with Citrus Butter
\$7 per person

Broccoli with Vermont Cheddar Cheese Sauce
\$5 per person

Garlic Herb and Sea Salt Roasted
Bliss Potatoes
\$5 per person

Creamy New Potatoes with Massachusetts
Blue Cheese
\$6 per person

Caramelized Onion and Pepper Boulangère Potatoes
\$5 per person

Butter Whipped Northeast Potatoes with Chives
\$5 per person

Mixed Grains, Wild Rice, Leek and
Exotic Mushroom Pilaf
\$6 per person

Sweet Potato Gnocchi, Brown Butter,
Sage and Toasted Pecans
\$7 per person

Salt Baked Russet Potatoes
*Sour Cream, Crumbled Bacon,
Vermont Cheddar and Scallions*
\$8 per person

Sage Sausage, Date and
Country Bread Dressing
\$6 per person

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Dinner Soups and Salads

Please select one Soup or Salad

Soup

Roasted Plum Tomato and Basil Soup
Parmesan Sfomato

Chilled Yellow Pepper and Fennel Soup
Crème Fraiche and Chive

Butternut Squash and White Bean Soup
Gorgonzola Crostini

New England Clam Chowder
Smoky Bacon and Thyme

Maine Lobster Bisque with Amontillados Sherry
Lobster and Tarragon Chantilly

Caramelized Onion and Golden Oak Mushroom Soup
New Hampshire Swiss Cheese Flan

Chicken and Wild Mushroom Tortellini Soup
Spinach Chiffonade

Traditional Italian Wedding Soup
Chicken Brodo, Acini de Pepe Pasta, Tiny Meatballs, Escarole and Egg

Salad

Mixed Field Greens Salad
*Cucumber, Fennel and Tiny Tomatoes
Herbs de Provence and Olive Vinaigrette*

Boston Lettuce and Vine Ripe Tomato Salad
*Massachusetts Blue Cheese and Fresh Herbs
Sherry Vinaigrette*

Baby Spinach and Frissee Salad
Grilled Artichoke, Exotic Mushroom and Shaved Parmesan

Hearts of Romaine and Radicchio Caesar Salad
Calamata Olives and Garlic Croutons

Arugula, Mediterranean Olive and Roasted Sweet Pepper Salad
Soft Goat Cheese and Aged Balsamic Vinaigrette

Enhancements to your Dinner

Appetizer

Pan Roasted Exotic Mushrooms, Soft Semolina Gnocchi, Madeira and Thyme
\$12 per person

Roasted Provençal Vegetable and Goat Cheese Tian, Mache, Virgin Olive Oil and Tapenade
\$12 per person

House Smoked Applewood Maine Salmon "Chartreuse," Potato Lace, Shaved Fennel, Frissee, Chive Oil and Citrus Vinaigrette
\$13 per person

Prosciutto di Parma with Marsala Plumped Figs, Wild Arugula, Shaved Parmesan and Cracked Pepper Grissini
\$12 per person

Baked Northeast Oysters with Country Ham and Leeks, over Warm Aromatic Spice
\$14 per person

Duck and Fennel Bolognese, Fusilli Pasta and Caccio Cavallo Cheese
\$14 per person

Chilled Poached Gulf Shrimp, Spicy Tomato and Chili Cocktail, Creamy Horseradish Tossed Greens
\$16 per person

Sweet Shrimp and Asparagus Risotto, scented with Truffle Oil and Parmesan
\$16 per person

Seared Sea Scallops with Orange Brown Butter, Spinach and Roasted Garlic Flan
\$16 per person

Griddled Maine Jonah Crab Cake, Leek Fondue and Smoky Tomato Butter
\$16 per person

Maine Lobster and Morel Mushrooms "en Vol-u-vent" Armaganac and "Fine Herbes"
\$18 per person

Spice Dusted Foie Gras, White Cornmeal and Grape Polenta, Muscato Gastrique
\$18 per person

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Dinner Entrées

Lemon and Thyme Roasted Chicken Breast
Bercy Sauce

Honey and Chili Glazed Grilled Chicken Breast
Stone Ground White Cornmeal Polenta

Fennel Dusted Roasted Chatham Cod Loin
Fingerling Potatoes, French Beans and Shallot Fondue

Wood Grilled Atlantic Salmon with Tarragon Mustard Glacage
Creamy Baby Russet Potatoes and Leeks

Chargrilled Sirloin "Club" Steak
Chive and Sour Cream Whipped Potatoes

Herb Roasted Sea Bass
"Paella" style Risotto, Chorizo, Garden Beans and Cherry Tomatoes
+\$6 per person

Filet Mignon of Beef, Bordelaise
Gratin Potatoes Dauphinoise
+\$12 per person

Pistou Rubbed Roasted Rack of Lamb
Provençal style Vegetables
+\$12 per person

Herb Grilled Veal Rib Chop with Madeira Jus
Truffle Scented Potato Puree
+\$14 per person

Herb Grilled Chicken Filet and Garlic Roasted Shrimp
+\$8 per person

Petit Filet Mignon and Garlic Roasted Shrimp
+\$12 per person

Petit Filet Mignon and Maine Lobster Tail
Red and White Burgundy Wine Sauces
+\$18 per person

Two Pound Maine Lobster
Shelled, served with Citrus Butter basted Asparagus and Potato Flan
+\$20 per person

Enhancements to your Dinner

Intermezzo Sorbets
\$5 per person

Lemon Sorbet with Citron Vodka Splash

Grapefruit Sorbet with Campari Splash

Passion Sorbet with Champagne Splash

Pineapple Sorbet with Golden Rum Splash

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Desserts

Dessert Tables

Sweet Table Buffet

Pastry Chef's selection of delectable Cakes, Tarts, Pies and Mousses accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Whipped Cream, Chocolate Shavings, and Orange Zest

\$18 per person

New England Bake Shop

Pastry Chef's selection of Seasonal Desserts, Native Fruit Cobbler, Seasonal Pies, Assorted New England Style Desserts

\$18 per person

Café Fleuri's Award Winning Chocolate Bar

To indulge all your Chocolate Fantasies...

Mousses, Cakes, Pies, Tortes, Cookies, our Signature Chocolate Croissant Bread Pudding, and Crêpes made to order, accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Whipped Cream, Chocolate Shavings, and Orange Zest

\$20 per person | Chef Attendant \$125

Ice Cream Parlor

Homemade Vanilla, Chocolate and Strawberry Ice Cream accompanied by Warm Chocolate Sauce, Whipped Cream, Candy Pieces, Toasted Almonds, Fresh Strawberry Sauce and Maraschino Cherries

\$7 per person | Chef Attendant \$125

Dessert Crêpe Station

Design your own Dessert Crêpe to order with a Selection of Fresh Fruits, Chocolate Sauce, Brown Sugar, Cookies, Candy, Chantilly Cream, Fruit Sauce and Nuts.

\$7 per person | Chef Attendant \$125

Flambé Station

Made to order Toppings

Bananas Foster with Dark Rum and Brown Sugar, Strawberries with Grand Marnier and Dark Cherries Jubilee served over Homemade Vanilla Bean Ice Cream and Chocolate Ice Cream

\$7 per person | Chef Attendant \$125

Chocolate Fountain

Flowing Dark Chocolate with Fresh Strawberries, Freshly Baked Biscotti, Pretzels, Marshmallows, and Seasonal Fruits

\$8 per person | Chef Attendant \$125

Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas, Whipped Cream, Chocolate Shavings, and Orange Zest

\$6 per person

Plated Dessert

\$8 per person

Chocolate Croissant Bread Pudding
Langham Hotel Signature Dessert
Vanilla Bean Ice Cream, Caramel Sauce

Crème Brulee

Caramel Crème Brulee, Hazelnut Sable, Chocolate Sauce, Sesame Crunch

Chiboust

Caramelized Lemon Chiboust, Vanilla Breton, Seasonal Berry Compote, Vanilla Chantilly

Crepe

Vanilla Crepe "Sachet", Caramelized Banana, Dulce de Leche Ice Cream, Candied Orange

Carrot

Warm Carrot Cake, Caramelized Pineapple, Coconut Ice Cream, Brown Sugar Fried Carrots

Chocolate

Hazelnut Daquoise, Chocolate Sabayon Mousse, Hazelnut Spikes, Coffee Ice Cream, Fleur de Sel

Passed Dessert

European Style Petit Pastries

\$38 per dozen

Chocolate Covered Strawberries

Assorted White Chocolate and Dark Chocolate

\$18 per dozen

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Bar Selections

Select Brand Liquors

\$7 per drink (Hosted Bar)

\$7.50 per drink (Cash Bar)

Dewars
Seagrams 7
Beefeater
Stolichnaya
Bacardi
Jim Beam
Jacob's Creek Chardonnay
Jacob's Creek Cabernet Sauvignon

Superior Brand Liquors

\$9 per drink (Hosted Bar)

\$9.50 per drink (Cash Bar)

Chivas
Seagrams VO
Tanqueray
Ketel One
Captain Morgan
Makers Mark
Castle Rock Chardonnay
Castle Rock Cabernet Sauvignon

Premium Brand Liquors

\$10 per drink (Hosted Bar)

\$10.50 per drink (Cash Bar)

Macallan 12 year old
Bookers
Belvedere
Crown Royal
Bombay Sapphire
10 Cane Rum
Sterling Chardonnay
Sterling Cabernet Sauvignon

All Bars Include

| | Hosted Bar | Cash Bar |
|-----------------------------------|------------|----------|
| White Zinfandel | \$7 | \$7.50 |
| Imported Beer | \$6 | \$6.50 |
| Domestic Beer | \$5 | \$5.50 |
| Assorted Spring and Mineral Water | \$4 | \$4.50 |
| Assorted Soft Drinks | \$4 | \$4.50 |

Kindly inform us of any special requests not itemized above

Beverage Enhancement

Martini Bar

\$10 per drink (Select Bar)

\$12 per drink (Superior Bar)

\$14 per drink (Premium Bar)

Cordial Service

These items may be added to your bar service request

Superior Cordials

\$9 per drink

Bailey's
Sambuca
Tia Maria
Courvoisier
Kahlua

Premium Cordials

\$10 per drink

Grand Marnier
Drambuie
Amaretto
Remy Martin
Frangelico

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Hosted Bar by the Hour

Select Brands Bar

| | | | | |
|--------------------|--------------------|--------------------|---------------------|---------------------|
| 1 hour | 2 hours | 3 hours | 4 hours | 5 hours |
| \$14.00/per person | \$24.50/per person | \$31.50/per person | \$38.50/ per person | \$45.50/ per person |

Superior Brands Bar

| | | | | |
|--------------------|--------------------|--------------------|---------------------|---------------------|
| 1 hour | 2 hours | 3 hours | 4 hours | 5 hours |
| \$18.00/per person | \$31.50/per person | \$40.50/per person | \$49.50/ per person | \$58.50/ per person |

Premium Brands Bar

| | | | | |
|--------------------|--------------------|--------------------|---------------------|---------------------|
| 1 hour | 2 hours | 3 hours | 4 hours | 5 hours |
| \$20.00/per person | \$35.00/per person | \$45.00/per person | \$55.00/ per person | \$65.00/ per person |

Miscellaneous Beverage Information

Kindly inform us of any special cordial or cognac requests not itemized above.

Hosted bars require one bartender for every 100 guests, at a fee of \$100 per bartender.

All Cash bars require one bartender for every 100 guests, at a fee of \$100 per bartender, and one cashier for every 75 guests at a fee of \$100 per cashier.

Maximum length of bar service is five hours.

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General Information

Entertaining

Your catering representative will be pleased to recommend music to suit any occasion.

Menus

We welcome the opportunity to create specialized menus for your events, in addition to the printed suggestions. Our culinary team and catering staff will personalize any menu to better serve your guests.

Guarantees

Guaranteed number of guests is required by 12 noon, three business days prior to your event.

Personalized Cuisine

Our chefs will customize menu selections to be nutritionally balanced and lower in fat, cholesterol, calories and sodium at your request.

Floral Arrangements

We would be pleased to coordinate the services of our preferred florist to assist in the creation of floral themes, centerpieces and elegant room arrangements. Please see your catering representative to discuss your needs.

Linen

The Langham, Boston offers white table linens and matching white napkins. Additional linens are available upon request.

Photography

Your catering representative can recommend a professional photographer.

Labor

An additional labor charge will be applied for last-minute room changes.

For events requiring a chef or buffet attendant, a \$125 service charge is required per each attendant.

A bartender's fee of \$100 per bartender is required for all bars.

There is an additional \$100 charge per cashier for a cash bar, the fee is for a five hour period.

Parking

Valet parking is available for all private functions.

Coat Check

The hotel will provide coat check at your request. The fee is based on your guaranteed number of guests.



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