

Micro Wedding Package

at The Lenox

61 Exeter Street at Boylston

Boston, MA 02116

lenoxhotel.com

617.536.5300

LEN**X**

   @lenoxhotel

rev. 5.24

The Lenox Hotel's Micro Wedding Package

Our Micro Wedding is a small celebration of up to 50 guests in total in our beautiful gilded Dome Room! This option offers you all the elements of a large wedding celebration at a more affordable price. With this personalized and low-stress package, you can create the wedding of your dreams without the hassle.

Accommodates: 50 people in its base price, including the couple! If you would like to extend this to 75 people maximum, it is \$150++ per person beyond the first 50 guests.

The Micro Wedding package includes:

- Wedding Coordinator to help personalize and execute your special day
- Use of the Dome & Heritage Room for four hours for Cocktail Hour and Dinner **Ceremony can be added on, see below
- Selection of (4) Passed Hors d'oeuvres
- Customized three course plated dinner, curated by our Executive Chef specifically for you!
- Custom two tiered wedding cake from Dessert Works, plus mini honeymoon cake
- Open Bar for four hours including all bartender fees
- Customized menu cards
- Mercury glass votive candles
- Gold chiavari chairs with ivory cushions, bengaline navy linens and white napkins
- Use of the Lenox rooftop for photographs
- Private menu tasting for two
- Discounted guestroom rate for you and your guests to stay at The Lenox

This Package: \$12,000 (plus tax, gratuity and admin fee)

Overnight Stay: Inquire on pricing for our Luxury Suites

Availability: This package is currently available on Fridays and Sundays

**If you choose to have your Ceremony at the Lenox, we will add on a half hour to the package time and an additional \$1,000 Ceremony Fee.

COCKTAIL RECEPTION

Display Stations optional addition for your Cocktail Hour

BRUSCHETTA BAR

assortment of freshly grilled breads, crostini, pita & naan, toppings to include: garlic & rosemary hummus, roasted red peppers, tapenade, eggplant caponata, whipped red pepper & feta cheese, classic tomato bruschetta & pearl-sized mozzarella salad
additional \$22 per person

LOCAL CHARCUTERIE & CHEESE BOARD

shaved prosciutto & mortadella & other sliced cured meats, chef's selection of local cheeses to include: vermont cheddar, goat cheese, havarti & gouda, served with fresh berries, assorted crackers, preserves, lenox rooftop honey & house made breads
additional \$20 per person

MEDITERRANEAN VEGETABLE GRAZING BOARD

grilled vegetables, stuffed grape leaves, marinated olives, greek feta, tabbouleh, marinated tomato & cucumber salad, tzatziki
additional \$18 per person

RAW BAR DISPLAY

cotuit oysters on the ½ shell, lemon poached maine lobster tails, local jonah crab claws, jumbo chilled shrimp, chef's mignonette, fiery cocktail sauce & fresh lemon
additional \$30 per person

DUMPLINGS FOR DAYS

assortment of chicken, pork & shrimp dumplings - steamed & fried served with napa cabbage slaw & teriyaki, sweet chili & sweet soy dipping sauces
additional \$22 per person

COCKTAIL RECEPTION

Passed Hors D'oeuvres choose four

COLD

feta & watermelon skewer balsamic glaze
jumbo shrimp cocktail with fiery cocktail sauce & lemon wedge
tuna ceviche cones with sesame & scallion
chilled cucumber cups crème fraîche, pickled onion, regiss ova caviar
toasted mushroom toast with whipped goat cheese, fried capers
seared ahi tuna on rice with wakame and soy ginger aioli
chilled shrimp taco in crispy tortilla with pico de gallo & guacamole
roasted tomato crostini with herbed goat cheese, arugula pesto & fried basil
seared beef tenderloin mini sandwich with horseradish mustard
brie, fig, proscuitto crostini topped with peppery arugula

HOT

grilled chimichurri shrimp on sugarcane skewer
truffled mac & cheese bites with tabasco aioli
soft pretzels with ipa cheddar dipping sauce
fried artichokes with lemon & dill
goat cheese & potato fritters with garlic chive yogurt sauce
pastry wrapped smoked chicken, cheddar & mushroom bites
braised short rib grilled cheese with gorgonzola & truffle aioli
steak & cheese spring rolls served with spicy ketchup
twice baked baby potatoes, smoked bacon, aged cheddar, chipotle
lobster bisque served in shooter
mini jonah crab cakes with old bay aioli
scallops wrapped in apple smoked bacon

THREE COURSE PLATED DINNER

Appetizer Course choose one

ROASTED TOMATO SOUP rustic parmesan croutons

NEW ENGLAND CLAM CHOWDER chopped clams, smoked bacon, yukon potatoes & cracked peppercorn

LOBSTER BISQUE cream sherry, puff pastry & chives

CRISPY MAINE CRAB CAKE spicy napa slaw, citrus remoulade

WILD MUSHROOM RAVIOLI fresh sage, toasted pistachio & pecorino romano

CAVATELLI BOLOGNESE shaved manchego cheese, basil, crostini

HOMEMADE MOZZARELLA & GARDEN FRESH TOMATO SALAD nut free basil pesto, olive oil, balsamic vinegar reduction

SIMPLE SALAD baby lettuce, shaved fennel, roasted cherry tomatoes, lenox hotel rooftop honey vinaigrette

BABY LETTUCES seasonal berries, crispy fried leeks, mandarin orange segments, sesame orange vinaigrette

STRAWBERRY PECAN SALAD baby spinach, sliced strawberries, spicy pecans, vermont chèvre, black pepper & white balsamic vinaigrette

THREE COURSE PLATED DINNER

Entrée Course

Pricing includes one entrée plus a vegetarian/vegan option. If you are interested in offering two entrées in addition to a vegetarian/vegan option, an additional \$15 per person will be added to each entrée price.

ROASTED CRYSTAL VALLEY CHICKEN

whipped truffle potatoes, wild mushrooms,
lemon demi-glace

CHATHAM COD

grilled corn chowder sauce, roasted fingerling
potatoes, baby carrots

GRILLED FAROE ISLANDS SALMON

long & short grain wild rice, zucchini ribbons,
spring garlic pesto

BRAISED BEEF SHORT RIB

parmesan polenta, baby vegetables,
braising jus

PAN ROASTED SEA BASS

fingerling potatoes, sautéed spinach,
caper beurre blanc

GRILLED PORK TENDERLOIN

whipped sweet potatoes, shaved brussels sprouts,
maple jus

NEW YORK SIRLOIN 12oz

whipped potatoes, caramelized shallots,
grilled asparagus, red wine demi-glace
additional \$5 per person

SEARED FILET MIGNON

roasted baby zucchini, roasted baby potatoes, port
wine reduction
additional \$8 per person

GRILLED PETITE FILET MIGNON & BUTTER- POACHED LOBSTER TAIL

potato gratin, lemony green beans,
saffron demi glace
additional \$15 per person

Vegetarian or vegan options are available
for no additional fee.

We are happy to customize menus, just ask!

THREE COURSE PLATED DINNER

Wedding Cake

The amazing team at Dessert Works will take care in designing your specialty wedding cake! Your custom designed wedding cake is served while guests are served coffee or tea.

Dessert Enhancements

Options below are served buffet style in addition to your wedding cake.

THE DESSERT TABLE

freshly baked chocolate chip cookies, fudgy salted caramel pretzel brownies, mini cannolis, chocolate covered strawberries

additional \$22 per person

ICE CREAM SUNDAE BAR

choose 6 of your favorite ben & jerry's flavors & let your guests top with hot fudge, whipped cream & your choice of 5 dry toppings. station includes someone to scoop ice cream for your guests.

additional \$20 per person

HOLY MATRIMONY

union square donut wall! includes a variety of six flavors

additional \$14 per person

BAR OFFERINGS

Bar Service Package Inclusive

Hosted House Bar – Included in Package Price

HOUSE COCKTAILS

bacardi rum | captain morgan rum | new amsterdam gin
jim beam bourbon whiskey | tito's handmade vodka
cazadores tequila | dewar's scotch

HOUSE WINES

sparkling wine
sauvignon blanc | pinot grigio | pinot noir | cabernet sauvignon

IMPORTED & DOMESTIC BEERS & SELTZER

allagash white | downeast cider | high noon vodka soda seltzer |
night shift whirlpool pale ale | harpoon ipa | mighty squirrel cloud candy ipa |
cisco seasonal | samuel adams lager | budweiser | bud light

Bar Service Upgrade to Platinum Package

If choosing Option One, we would be happy to remove the Hosted House Bar & replace with the upgraded Platinum Package for an additional \$30 per person.

PREMIUM COCKTAILS

ketel one | bombay sapphire | bacardi | jack daniels | crown royal
makers mark | johnnie walker black | patron silver | hennessey vsop

UPGRADED WINES & CHAMPAGNE

prosecco la marca | sauvignon blanc whitehaven
chardonnay storypoint | pinot noir storypoint
cabernet louis martini

DOMESTIC & IMPORTED BEERS & SELTZER

allagash white | downeast cider | high noon vodka soda seltzer | night shift whirl-
pool pale ale | harpoon ipa | mighty squirrel cloud candy ipa | cisco seasonal |
samuel adams lager | budweiser | bud light

A LA CARTE ITEMS

AISLE RUNNER \$100

PEDESTALS \$150

TABLE NUMBERS \$15

CARD BOX \$25

CAKE STAND & CAKE
CUTTING SET \$50

CANDLES

The Lenox team can set up an additional (4) votive candles per table. Anything more than that will require an outside vendor or additional set up charge.

ADDITIONAL INFORMATION

DECORATIONS

Gold Chiavari chairs with ivory cushions are included in the Micro Wedding Package! The Lenox provides our house navy table linens and white napkins for all of your cocktail, dinner and vendor tables needs. If you are interested in alternative colors, we can rent them through Peak Event Services for you for an additional fee. The Lenox also provides complimentary mercury glass votive candles on each table as well as customized menu cards.

MICRO WEDDING TIMING

This package includes use of the second floor function space for up to 4 hours. Typically the timing would be one hour for cocktail hour in the Heritage Room and then remaining 3 hours for dinner and dancing back in the Dome Room. Timing is flexible and you have use of the space for set up, etc. beginning at 4PM the day of the wedding. Events must end by 11PM and the bar must close 15 minutes prior to the scheduled end time.

If you choose to have your Ceremony at the Lenox, we will add on a half hour to the package time and an additional \$1,000 Ceremony Fee

ADDITIONAL TIME

If you are looking to extend the timing for your wedding beyond the included 4 hours, we can offer this for an additional fee of \$25++ per person per hour. In addition there would be a flat \$2,500 Room Rental Fee per hour.

GUEST ROOMS

Rates for overnight accommodations at the Lenox vary based on time of year & occupancy. We would be able to offer you a courtesy room block for your wedding at our most discounted rate available. The Lenox also has beautiful options for one bedroom suites for the Newlyweds the weekend of the wedding! Options include our Back Bay Suite, Penthouse Suite and Judy Garland Suite – please ask your coordinator for additional details & rates!

ENTERTAINMENT

The Lenox offers preferred vendors if you are looking for any recommendations for Music options for your Ceremony, cocktail hour and wedding reception! From live trios, bands to DJs, let us know what you are thinking and we are happy to guide you in the right direction!

CHILDREN & VENDOR MEALS

Children may select from an extensive menu including: chicken fingers, mac & cheese & burgers. Children under the age of 12 people would be charged at \$30 per person. Vendor meals are \$50 per person.

PREFERRED VENDORS

You are welcome to use vendors of your choice but those listed below are familiar with The Lenox & have come highly recommended by previous clients and our staff!

FLORIST

Blooms of Boston
bloomsofboston.com

Table + Tulip
tableandtulip.com

Fleur Events
fleurevents.com

Fleurs Petite
fleurspetite.com

Central Square Florist
centralsquareflorist.com

PHOTOGRAPHERS

Amy Spirito Photography
amyspiritophotography.com

Scott Zuehlke Photography
scottzphotography.com

Ben Schaefer
silverandsaltphoto.com

CityLux Studios
citylux.studio

The Gowans
thegowans.com

VIDEOGRAPHERS

Clear Vision
clearvisionvideography.com

Salt + Pine
saltandpinefilms.com

Francis Dominguez
facebook.com/francisdominguezphoto

TRANSPORTATION

TransAction Associates
transactionassoc.com

LTI
ltilimo.com

OFFICIANTS

Thomas A. Welch
welchweddings.com

Christine Clifford
christinecliffordjp.com

Rosaria E. Salerno
backbayweddings.com

ENTERTAINMENT

FB Events
fbevents.biz

Danny T - City Event Group
cityeventgroup.com

The 617 Event Group
the617eventgroup.com

Epic Entertainment - Sheldon
epicentertainmentboston.com

HAIR & MAKE-UP

Maryelle Artistry
maryelleartistry.com

Kloud Nine Salon
vagar.com/us03/kloudnine

CUSTOM SUITING

9 Tailors
9tailors.com

LIGHTING DESIGN

Frost Productions
frostproductions.biz