

Micro Wedding Package

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LENOX

   @lenoxhotel

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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 select to have your Ceremony at The Lenox, we will add on a half hour to the package time and an additional \$2,500 Ceremony Fee.

COCKTAIL RECEPTION

Display Stations optional additions for your Cocktail Hour

FARM HOUSE CHEESES & CHARCUTERIE

- Artisan cheese from far and near – a seasonal selection of hard, soft, aged and fresh cheeses along with clover honey, quince, fig jam, grapes, candy walnuts, crisps and crostini
- Selection of prosciutto di parma, coppa, mortadella, salami, Portuguese chorizo and spicy soppressata along with grain mustard, cornichon, cured olives, crisps and crostini

additional \$24 per person

MEZZA

- Creamy tahini hummus with baby tomatoes, crispy chickpeas, garlic confit, served with cumin scented pita chips, grilled vegetable, tzatziki, tomato, lemon, mint and cucumber salad, tabbouleh, citrus marinated cured olives, basil, pinenuts, virgin olive oil tossed local feta cheese

additional \$25 per person

THE NEW ENGLAND RAW BAR

- Local Cape oysters on ice
- Snow crab cocktail claws
- Jumbo poached gulf shrimp
- 1/2 Maine lobster tail
- Lemon and garlic poached Cape littleneck clams
- Presented on ice with house cocktail, shallot mignonette, horseradish, hot sauce, citrus

additional \$41 per person

HAND ROLLED CHINATOWN DIM SUM & DUMPLINGS

- Ginger pork shumai, shrimp har gow, mushroom dumplings, chicken sesame shumai, all presented in bamboo steamers along with: crunchy chili aioli, chili garlic kewpie, soy ginger, salted edamame

additional \$29 per person

COCKTAIL RECEPTION

Passed Hors d'Oeuvres select four

FROM THE GARDEN

- Sheep's milk cheese crostini with quince jam, olive oil almond crumble
- Roasted mushroom toast with herb whipped goats cheese, pickled shallots
- Crispy fried artichokes with roasted pepper hummus
- Truffle scented mac n cheese fritter with black pepper parmesan aioli
- Cherry tomato confit crostini with New England brie, basil aioli
- Korean chili glazed king oyster mushroom sate
- Charred cauliflower with curry scented tofu and pickled chilies

FROM THE FARM

- Pork belly adobo skewer with banana ketchup, crunchy chili oil
- Guinness short rib sando with dubliner cheddar, horseradish
- Philly steak and cheese rolls with tabasco ketchup
- Ginger pork dumplings with soy hoisin
- Blackened beef tenderloin croustade with creole aioli
- Hand breaded crispy chicken with ranch aioli
- Lemongrass chicken satay with peanut coconut sauce
- Twice baked baby potatoes with Vermont cheddar, smoked bacon, chipotle crema

FROM THE SEA

- Crispy shrimp tempura with togarashi, spicy kewpie
- Jumbo shrimp shooter with house cocktail, lemon
- Chili seared yellowfin tuna with tobiko, sushi rice
- Hickory smoked salmon canape with organic salmon caviar, crème fraiche and chive
- Georges Bank scallops & smoked bacon with republic of Vermont maple syrup
- Yellowfin tuna taco with fresno chiles, cilantro crema

THREE COURSE PLATED DINNER

Appetizer Course select one

Served with hot ciabatta rolls, Duxbury sea salt and Vermont butter

MAPLEBROOK FARM MOZZARELLA AND HEIRLOOM TOMATO "CAPRESE"

Aged balsamic caviar, basil sprouts, evoo, sea salt

HEARTS OF ROMAINE CAESAR

Shaved grana padano, shaved croutons, cured olives, creamy peppercorn Caesar dressing

BABY ICEBERG WEDGE

Great Hill dairy blue cheese, smoked bacon, pickled red onion, baby heirloom tomatoes, blue cheese dressing

ORGANIC BABY GREENS

Fresh herb vinaigrette, local goat cheese, cucumber, radish, shaved fennel, baby carrots

NEW ENGLAND CLAM CHOWDER

Grilled sourdough, Cape littleneck clams, smoked bacon, celery root

ROASTED TOMATO POTAGE

Aged cheddar toast, crispy basil

LOCAL BUTTERNUT SQUASH AND MASCARPONE RAVIOLI

Amaretti crumb, parmesan, charred corn crema, crispy sage

CURRY CHICKPEA AND NARRAGANSETT FETA SALAD

Creamy hummus, cured olives, chiffonade romaine hearts/ naan croutons

CHILLED CAJUN ROASTED SHRIMP SALAD

Boston lettuce, shaved cucumber, baby tomatoes, chili garlic aioli

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.

HAND CUT FRESH PASTA BOLOGNESE

Heritage pork, shaved grana padano, basil, San Marzano tomato ragu

MAPLE AND CHILI GLAZED FREE RANGE CHICKEN

Butternut squash, king oyster mushroom, french beans, green apple, poultry jus

TAMARI SOAKED EAST COAST SALMON

Yuzu jasmine rice, baby bok choy, shitake mushrooms, carrot ginger jus

TOMATO BASIL CRUSTED COD LOIN

Potato gratin, roasted garlic broccolini, charred lemon butter

TARRAGON GRILLED BLOCK ISLAND SWORDFISH

Creamy caramelized leek polenta, roasted corn, tomato succotash

GARLICKY JUMBO SHRIMP AND FREE RANGE CHICKEN DUET

Whipped Maine potatoes, charred broccolini, king oyster mushrooms, chive oil

CENTER CUT NEW YORK SIRLOIN 10oz

Exotic mushrooms, whipped Maine potatoes, asparagus, red wine jus

additional \$14 per person

SHALLOT THYME ROASTED FILET MIGNON

Herb roasted fingerling potatoes, delicata squash, garlicky broccolini, red wine jus

additional \$19 per person

MAINE LOBSTER TAIL & PETITE FILET MIGNON

Lemon tarragon butter, red wine jus, whipped Maine potatoes, baby carrots and roasted asparagus

additional \$25 per person

SPICE ROASTED CAULIFLOWER STEAK

Golden raisins, grapes, roasted pepper "hummus"

POTATO GNOCCHI AND OYSTER MUSHROOMS

Butternut jus, crispy sage, roasted delicata squash

HAND MADE BABY SPINACH AND RICOTTA RAVIOLI

Basil pesto crema, local goat cheese, baby tomato vierge with Greek olives and roasted garlic

THREE COURSE PLATED DINNER

After Hour Enhancements

Below are additional options served after your wedding

DO IT YOURSELF TACOS

- Corn and flour tortillas
- Cilantro lime pulled chicken thighs
- Sliced chimichuri grilled skirt steak
- Tajin grilled chopped squashes, onions, mushrooms
- Served with iceberg, pico de gallo, spanish rice, black beans, Vermont cheddar, jalapeños, guacamole, salsa picante, lime

additional \$29 per person

THE FRY GUY

- Sweet potato waffle fries
- Pub fries
- Hand cut house chips
- Tater tots
- Served with ranch powder and ranch dressing, truffle and parmesan, spicy mayo, ketchup, herb aioli, bbq powder and sauce

additional \$18 per person

THE CHICKEN COOP

- Dry rubbed free range wings and hand breaded chicken tenders along with buffalo, herb ranch, Korean bbq, soy honey, mango ghost pepper, bbq, chip shop curry, honey mustard
- Celery and baby carrots

additional \$26 per person

THE PIZZA OVEN

- Brick oven cooked pizzas, cut reception style
- Maple Brook Farm mozzarella with oven roasted tomato, basil, shaved grana padano margherita
- Spicy honey pepperoni
- Mexican street corn, jalapeños, cotija cheese, tajin crema

additional \$25 per person

BAR OFFERINGS

Bar Service Package Inclusive

Hosted House Bar – Included in Package Price

HOUSE COCKTAILS

bacardi rum | captain morgan rum | beefeater gin
jim beam bourbon whiskey | tito's handmade vodka
hornitos 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 | idle hands 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 \$40 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
whirlpool pale ale | idle hands 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 bengaline 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 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 select to have your Ceremony at the Lenox, we will add on a half hour to the package time and an additional \$2,500 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
bloomsomboston.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

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
vagarocom/us03/kloudnine

Pure Glow Tanning
pureglow.com

CUSTOM SUITING

9 Tailors
9tailors.com

LIGHTING DESIGN

Frost Productions
frostproductions.biz