

 ROYAL SONESTA

BOSTON

BEAUTIFUL WEDDINGS. BEAUTIFUL SETTING.

Wedding Menu





SPECTACULAR CUISINE. SUPERB SERVICE.

Rising above the Charles River, Royal Sonesta Boston brings an elevated level of distinction to your wedding. With stunning Boston skyline and Charles River views, our many flexible spaces welcome gatherings of all sizes. Let our professional associates attend to every detail while you sit back and savor the magical moments that we create.

packages
cocktail hour
dinner
late night
brunch

locally inspired

From deliciously prepared cuisine and intimate, one-on-one service, we take care of every detail and add a few delightful touches of our own. Picturesque and experienced, it's no wonder Royal Sonesta Boston is a top choice for wedding venues in Boston.

MEET THE CHEF

executive chef & director of food and beverage

Brian Dandro

Chef Brian Dandro boasts an extensive resume within the culinary industry. Over the years, Chef Dandro has played a vital role in the emergence of Royal Sonesta Boston into the forefront of leading culinary entities in both Boston and Cambridge.

A Massachusetts native, Chef Dandro embraces using fresh, locally sourced ingredients whenever possible, designing and tailoring menus to best reflect the local seasonal bounty. From a number of unique dining options, delectably delicious catering, no matter how elaborate or simple, and everything in between, Chef will create the perfect menu to suit your personal taste.



packages

PACKAGE INCLUSIONS

All packages include the following amenities. Pricing is inclusive of menus, beverages, taxes and gratuities.

ADDITIONS TO THE MENU

- Six passed canapés
- One display station available during cocktail reception
- Five hour deluxe brands open bar
- Three-course dinner prepared from Sonesta's Food is Art collection
- Custom wedding cake from *The Icing on the Cake*
- Champagne toast
- Signature wines served with salad and entrée
- Complimentary private menu tasting for four people
- Day-of wedding coordinator

DÉCOR

- Selection of linens, table numbers and chivari chairs in your choice of color and style
- Custom printed menu cards for each guest
- Four complimentary votive candles for dinner table



packages

PACKAGE INCLUSIONS

All packages include the following amenities

GUESTROOMS

- Complimentary one-bedroom suite for the night of the wedding
- One-bedroom suite at preferred room rate the night before and after the wedding for bride and groom
- Two upgrades to Deluxe Riverview guestrooms at the preferred room rate for wedding guests of your choice
- Preferred overnight room rate set in an exclusive room block for your wedding guests



cocktail hour

SELECT SIX BUTLER PASSED CANAPÉS

hot canapes

- Wild mushroom and three-cheese tartlet
- Crab cakes with spiced caper aioli
- Brie, pear and almond beggar's purse
- Chicken and lemongrass potsticker, honey soy
- Mini Philly cheesesteak
- Vegetable fried spring roll with sweet chili sauce
- Three cheese arancini with marinara sauce
- Asiago asparagus in phyllo with garlic aioli
- Thai chicken satay with peanut sauce
- Scallops wrapped in bacon
- Lobster Rangoon, duck sauce
- Parmesan artichoke fritter with Dijon aioli
- Buffalo chicken springroll, blue cheese dip
- Caramelized onion and bacon tart
- Lamb rack, Dijon crust
- Mini beef slider with A1 aioli
- Tandoori chicken brochette with mint yogurt
- Pesto chicken skewer
- Chicken n' waffle skewer with spiced maple syrup
- Peking duck springroll with ginger hoisin sauce
- Parmesan stuffed peppadew with honey drizzle

chilled canapes

- Syrup poached figs, whipped brie, almonds
- Tomato, mozzarella, Marsala syrup, basil
- Crispy duck breast, brioche crouton and wild blueberry jam
- Smoked salmon mousse, crostini
- Grilled shrimp, citrus cocktail
- Chilled avocado soup shot, Jonah crab meat
- Seared tuna, wasabi, ginger, seaweed salad
- Beef carpaccio crostini, manchego, caper
- Crab salad, jalapeño corn cake
- Goat cheese crostini with fruit chutney
- Roasted sirloin crostini with Kalamata aioli
- Smoked salmon pinwheel, peppers, cream cheese, cucumber round

display selections

SELECT ONE

imported, domestic and farmstead cheeses

Local jams, honeys, grilled baguettes, crackers

fresh market vegetable crudité

Served with garlic herb dip and classic hummus

mediterranean display

Hummus, baba ganoush, cous cous salad with mint and feta cheese, stuffed grape leaves, calamari salad, toasted pinenut and za'atar-spiced hummus, warm flat bread

antipasti display

Prosciutto, salami, capicola, citrus marinated olives, grilled asparagus with shaved parmesan, roasted plum tomatoes, fresh mozzarella, balsamic drizzle, focaccia

breads and spreads

Boursin cheese spread, white bean and herb dip, whipped feta with spiced red pepper, herb flavored extra virgin olive oil, artisan bread display

Enhancements are available. Ask catering manager for more information and pricing.



plated dinners

All dinners include the following:

Water with lemon slices
Freshly baked breads with butter
Regular and decaffeinated coffee
Selection of Mighty Leaf Fine Teas

a choice of a soup or salad course

Please select choice of one soup or salad course

soup

New England Clam Chowder with Smoked Bacon
Maine Lobster Bisque
Minestrone Soup
Potato Leek Soup
Cream of Asparagus Soup

salad

spring mix

Gorgonzola cheese, caramelized onion tart, walnuts, Asian pear, maple chive vinaigrette

hearts of romaine

Croutons, parmesan crisps, Caesar dressing

baby greens and kale salad

Seasonal fruit, goat cheese, candied pecans, lime chipotle vinaigrette

asparagus and frisée

Red radish, grated egg, Dijon mustard sauce

roasted golden beet carpaccio

Micro cress, feta cheese, toasted pumpkin seeds, radish, white balsamic vinaigrette

tomato caprese salad

Vine-ripened tomatoes, buffalo mozzarella, pesto two ways, arugula, balsamic glaze and flake salt

entree selections

- stuffed chicken breast* 268
Filled with prosciutto, asiago cheese and arugula, parmesan and chive risotto, French beans, baby peppers, madeira wine sauce
- seared breast of chicken* 268
Crushed rosemary red bliss, braising greens, mushroom-leek ragout
- crispy salmon* 277
Cauliflower purée, Riesling poached grapes, capers, pinenuts, parsley lemon zest, olives, micro greens
- haddock* 277
Fingerling coins, baby spinach, tomato, olive and caper ragout, parsley, olive oil
- cod loin* 277
Diced golden and sweet potatoes, melted leeks, fennel and tarragon parsley, Champagne cream sauce
- grilled sirloin* 277
Mild peppercorn demi, broccolini, potato au gratin Dauphinoise
- country style short ribs* 277
Short rib, white cheddar polenta, baby tomato ragout, petit herbs
- wild mushroom crusted filet* 287
Soft whipped herb potato mousse, asparagus spears, micro greens, red wine sauce
- duo of petite filet and half poached lobster tail* 297
Corn flan, truffle mashed potatoes, asparagus, sauce béarnaise
- duo of braised country-style short ribs and grilled swordfish* 297
Celery root purée, vegetable succotash
- duo of grilled sirloin and jumbo shrimp* 297
Wild mushroom risotto, broccolini, red wine sauce

Enhancements are available. Please ask catering manager for options and pricing.

desserts



wedding cake

Provided by The Icing on the Cake
Served with fresh berries and coulis

chocolate dipped strawberries

8

mini ice cream cones

7

warm chocolate cookies and milk

7



late night snacks

late night pizzas

12

To include cheese, pepperoni and vegetable

late night beef sliders

14

To include accompaniments and herbed fries

late night chicken tenders

14

To include sauces and herbed fries

