



THE LIBERTY
HOTEL
BOSTON

THE
LUXURY
COLLECTION

Wedding Packages

FOR YOUR EXQUISITE EXPERIENCE

The Liberty Hotel offers timeless events limited only by your imagination and creativity. Historic charm meets modern luxury in our pristine venues. We offer the most unique wedding experience in an exquisite setting one will never forget. Once the storied Charles Street Jail, The Liberty Hotel is part of Boston's mystique; offering the perfect wedding venue for intimate and exquisite receptions.

Unlike any other venue, The Liberty encourages you to design your own sophisticated wedding experience. We offer complete customization with our unique a la carte menu selections.

Let The Liberty Hotel captivate your guests; while you enjoy the most spectacular day of your life.

“2015 & 2016 Best Hotel in Boston”
by Boston Magazine

“Place to See and Be Seen: The Liberty Hotel”
The Improper Bostonian

“BEST Lounge: The Liberty Hotel's Lobby”
The Improper Bostonian

“Readers Choice Award”
Conde Naste Traveler

“The Sexiest Hotels in America”
Forbes Traveler.com



THE LIBERTY WEDDING PACKAGE

INCLUSIONS

Charles River Suite the evening of your wedding
Courtesy room block and custom weblink for guest room reservations
Two complimentary upgraded guest rooms
Hospitality Suite
Exclusive access to The Liberty's indoor and outdoor spaces for photos

Ivory Diamante floor length linen and coordinating napkins
Luxury flatware and glassware for table setting
Votive candles for cocktail hour and dinner
Mahogany dance floor
Liberty tables and chairs
Personalized place cards at each setting
Framed table numbers

Private menu tasting for up to 4 guests
Experienced Wedding Specialist

Per person entrée pricing includes 5 passed canapes during your cocktail hour, first course
and second course dinner selection





COCKTAIL HOUR

Select 5 Passed Canapes

PASSED CANAPÉS FROM THE GARDEN

Thai Rice Paper Roll | Sweet Chili Dip

Organic Kale Caesar

Antipasto Skewer | Balsamic Dropper

Butternut Squash Arancini | Parmesan Dip

Quinoa and Herb-stuffed Mushroom

Black Mission Fig | Goat Cheese and Walnuts

Crispy Fried Feta Cheese, Thyme Honey

Roasted Vegetable Empanada | Salsa Verde

Crispy Asian Vegetable Spring Roll | Soy Ginger dip

Exotic Mushroom Dumpling | Spicy Kewpie Mayo

Fresh Vegetable Cup | Whipped Hummus

Local Goat Cheese and Walnut Truffle

PASSED CANAPES FROM THE SEA

Jumbo Shrimp Cocktail Cup Cocktail Dropper
and Lemon

Crispy Shrimp Tempura | Spicy Japanese Mayo

Smoked Salmon on Rye | Dill Cream Cheese
and Cornichon

Maple Glazed Scallop wrapped in Smoked Bacon
Cape Cod Oyster on Ice | Lemon and Cocktail Sauce

Yellow Fin Tuna Tartar Spoon | Crisp Capers

PASSED CANAPES FROM THE FARM

Short Rib and Manchego Cheese Empanadas | Cilantro Crema

Hoisin Marinated Beef Skewer

Buffalo Chicken Spring Roll

Crispy Chicken Pot Sticker | Sweet Chili Dipping Sauce

Crispy Adobo Chicken Quesadilla | Avocado Crema

Cantonese Style Pork Dumpling | Sambal Soy Dipping Sauce

Deviled Farm Egg | Crispy Prosciutto

Moroccan Spiced Lamb Loin on Cumin Crisp | Mint Greek Yogurt

COCKTAIL HOUR ENHANCEMENTS

RECEPTION DISPLAYED STATIONS

per person prices

LOCAL FARM STAND AND IMPORTED CHEESES | 27

Fresh and Dried Fruits, Assorted Crackers and Sourdough Batard

PETITE VEGETABLE CRUDITÉ | 18

Fresh Herb Ranch and Roasted Pepper Hummus Dips

SALUMI STATION | 30

Sliced Artisan Dried and Cured Meats, Sausages and Terrines with Olive Tapenade, Grain Mustard, and Mostarda along with Assorted Crackers and Toasted Baguette

AUTHENTIC SUSHI STATION | 55

Artistically Displayed Nigari, Maki and Sashimi along with Pickled Ginger, Wasabi and Soy Sauce.

With an Authentic Sushi Chef preparing Sushi at your reception

6 pieces per person

MEZZA TABLE | 26

Roasted Garlic Hummus

Spinach and Feta Spanakopita

Tomato and Parsley Tabbouleh

Cucumber Tzatziki

Citrus Peel and Herb Marinated Mediterranean Olives

Marinated Feta with Virgin Oil, Toasted Pine nuts and Mint

Toasted Pita Chips

Garlic and Rosemary Flatbread

ANTIPASTO MISTO | 25

Black Pepper Salami, Artichoke and Roasted Pepper Salad

Asparagus | White Truffle and Parmesan

Mozzarella Bocconcini, Cherry Tomatoes, Basil Leaves and Virgin Oil

Charred Baby Peppers | Aged Balsamic and Shallot

Citrus Peel and Herb Marinated Mediterranean Olives

Shaved Prosciutto di Parma | Marinated Mushrooms, Baby Arugula and Parmesan

PLATED DINNER SELECTIONS

All Liberty Plated Dinners are Accompanied by Fresh Rolls and Vermont Butter

FIRST COURSE CHOICES

Baby Iceberg Wedge, Local Blue Cheese Crumbles, Caramelized Red Onions, Smoked Bacon, Baby Heirloom Tomatoes and Creamy Blue Cheese Dressing

Organic Mixed Greens, Crumbled Goat Cheese, Shaved Green Apple, Dry Cape Cranberries, Candied Walnuts and Aged Balsamic Vinaigrette

Baby Kale “Caesar” with Shaved Parmesan, Shaved Croutons and Creamy Peppercorn Dressing

Curly Endive and Baby Spinach Salad, Shaved Cucumber, Baby Heirloom Tomatoes, Shaved Fennel, Shaved Carrot and Citrus Vinaigrette

Fresh Mozzarella, Vine Ripe Tomato, Balsamic “Caviar”, Basil Leaves, Sea Salt and Virgin Olive Oil

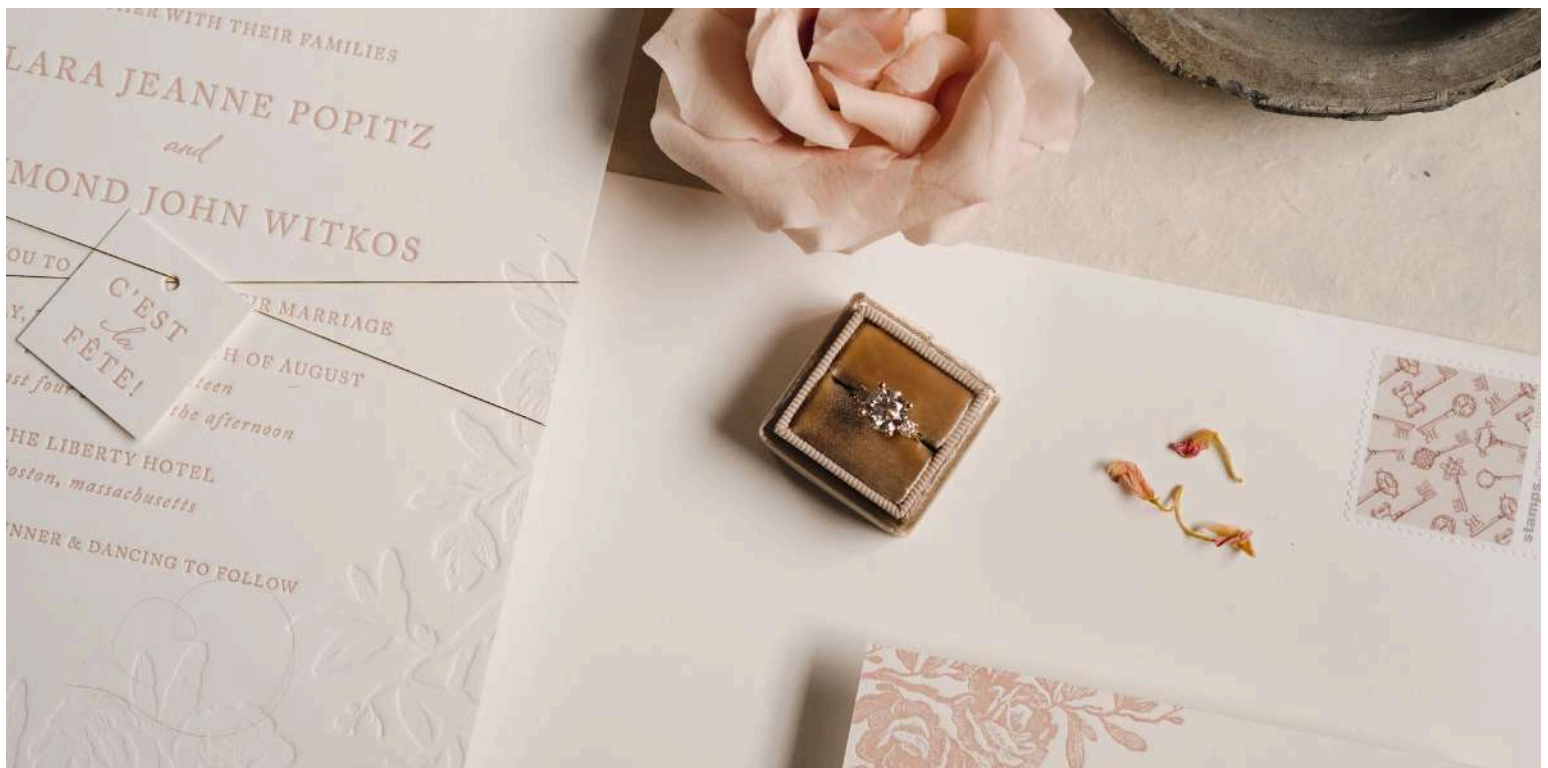
Classic Hearts of Romaine Caesar Salad, Shaved Parmesan, Country Croutons, Cured Olives and Creamy Peppercorn Dressing

New England Clam Chowder with Fresh Thyme and Westminster Crackers

Roasted Tomato Soup with Cheddar Croutons

CLINK Organic Chicken Noodle Soup

Maine Lobster Bisque with Cognac and Tarragon Crema
add 10 per person



SECOND COURSE CHOICES

Higher Priced Menu Item Prevails for All Guests | Entrée Pricing Per Person

THE LIBERTY SURF AND TURF | 150

6 oz Filet Mignon and Half Maine Lobster Tail | Creamy Northeast Potatoes, Roast Asparagus, Melted Heirloom Tomatoes, Tarragon Butter and Red Wine Jus

THYME ROASTED FILET MIGNON | 130

Fingerling Potatoes, Exotic Mushrooms, Asparagus and Red Wine Jus

NY SIRLOIN STEAK | 127

Boulangare Potatoes, Baby Vegetables, Shallot Confit and Grain Mustard Jus

CABERNET BRAISED SHORT RIB OF BEEF | 118

Roasted Roots and Great Hill Dairy Blue Cheese

HERITAGE PORK LOIN | 108

Caramelized Apples, Garlicky Broccoli Rabe and Northern Beans

CHILI AND MAPLE GLAZED ORGANIC CHICKEN BREAST | 111

Parmesan Whipped Potatoes, French Beans, Crispy Shallots and Poultry Jus

GARLIC LEMON ROASTED ORGANIC CHICKEN BREAST | 111

Sweet Potato Mash, Peppered Squashes and Bacon Demi

1.5 POUND BUTTER POACHED MAINE LOBSTER | 137

Sweet Corn, Peas, Baby Potatoes and Lemon Buere Blanc

OLIVE AND TOMATO CRUSTED COD LOIN | 115

Lemon Scented Jasmine Rice, Charred Asparagus, Viarge Sauce

TARRAGON RUBBED EAST COAST SALMON | 111

Sautéed Exotic Mushrooms, Organic Cornmeal Polenta, Asparagus, Micro Herbs

ROASTED BEEF TENDERLOIN AND GRILLED SHRIMP | 117

Sweet Potatoes, Roasted Carrots and Tempura Fried Onions

MISO GLAZED SALMON | 111

Ginger Jasmine Rice, Bok Choy, Crispy Lotus, Baby Carrots, Ponzu Butter

SEARED LINE CAUGHT SWORDFISH | 115

Tomato Basil Couscous, Wilted Greens, Charred Lemon, Baby Heirloom Tomatoes

GARLIC ROASTED JUMBO SHRIMP | 115

Angel Hair Torta with an Heirloom Tomato Jam, sweet baby peppers

JUMBO SHRIMP AND FREE RANGE CHICKEN DUET | 116

Parmesan Polenta, Exotic Mushrooms, Baby Squashes and Grain Mustard Jus

SECOND COURSE CHOICES CONTINUED

Higher Priced Menu Item Prevails for All Guests | Entrée Pricing Per Person

HAND CUT RIGATONI | 101

Mushrooms, Fire Roasted Peppers, Young Spinach, Parmesan Cream and Goat Cheese

TOASTED GRAINS, ROASTED ROOTS AND WILTED GREENS | 101

White Bean Mash and Herbs

Your Liberty Wedding Coordinator Will Assist You with Bakery Recommendations
for Your Custom Wedding Cake

Wedding Cake Sliced and Served by The Liberty Staff with
Edible Flowers and Fresh Berries

DESSERT ENHANCEMENT

Served Family Style

add 15 per person

Season Ripe Fruit and Fresh Berries

Platter of Dark and White Chocolate Covered Strawberries

Individually Plated

add 15 per person

Vanilla Bean Crème Brule Tart with Fresh Berries

New York Style Cheesecake with Strawberries and Mint Sprouts

Chocolate Caramel Tart, Sea Salt and Mango Jus

Macintosh Apple Tart, Almond Cream and Cinnamon Chantilly

Burnt Meringue, Chocolate and Graham “S’mores”

Coffee Mud Pie, Raspberries and Fudge Sauce

Lemon Meringue Torte with Blueberry Preserve

The Liberty’s Boston Cream Pie

Bartlett Pear and Almond Tart

RECEPTION STYLE DINNERS

Select 5 Passed Canapes for your Cocktail Hour

PLATED SALAD OR SOUP

Baby Iceberg Wedge, Local Blue Cheese Crumbles, Caramelized Red Onions, Smoked Bacon, Baby Heirloom Tomatoes and Creamy Blue Cheese Dressing

Organic Mixed Greens, Crumbled Goat Cheese, Shaved Green Apple, Dry Cape Cranberries, Candied Walnuts and Aged Balsamic Vinaigrette

Baby Kale "Caesar" with Shaved Parmesan, Shaved Croutons and Creamy Peppercorn Dressing
Curly Endive and Baby Spinach Salad, Shaved Cucumber, Baby Heirloom Tomatoes, Shaved Fennel, Shaved Carrot and Citrus Vinaigrette

Fresh Mozzarella, Vine Ripe Tomato, Balsamic "Caviar", Basil Leaves, Sea Salt and Virgin Olive Oil

Classic Hearts of Romaine Caesar Salad, Shaved Parmesan, Country Croutons, Cured Olives and Creamy Peppercorn Dressing

New England Clam Chowder with Fresh Thyme and Westminster Crackers

Roasted Tomato Soup with Cheddar Croutons

Maine Lobster Bisque with Cognac and Tarragon Crema
add 18 per person

DINNER CARVING STATIONS

Select Two Stations

SHALLOT THYME ROASTED WHOLE TENDERLOIN OF BEEF

Horseradish Crema, Grain Mustard Aioli and Red Wine Jus and Country Rolls

CILANTRO AND ANCHO CHILI RUBBED PULLED PORK

Fresh Corn Tortillas, Chive Sour Cream, Pico di Gallo and Guacamole

SLOW ROASTED PRIME RIB OF BEEF

Pan Gravy, Horseradish Crema and Grain Mustard Aioli, Petite Brioche Rolls

EAST COAST SALMON FILETS

Rubbed with Tarragon Panko Crust with Black Olive Tomato Relish and Olive Oil Focaccia

BONE IN WHOLE VIRGINIA HAM

Pretzel Rolls and Orange Blossom Honey Mustard

SOUTH EASTERN BRISKET OF BEEF

House BBQ, White Cheddar Cornbread and Crispy pickles

BROWN SUGAR AND BLACK PEPPER ROASTED STEAM SHIP OF ALL NATURAL BEEF

Assorted Mustards, Horseradish Crema, Cabernet Jus and Warm Rolls

GREEN APPLE BRINED ORGANIC TURKEY BREASTS

Cape Cod Cranberry Sauce, Turkey Gravy and Mushroom Dressing

RECEPTION STYLE DINNERS CONTINUED

CARVING STATION ACCOMPANIMENTS

Select two of the below | For three of the below add 8 per person

Roasted Asparagus with Citrus Zest and Shaved Parmesan

Thyme Butter Tossed Baby Vegetables

Garlicky Fingerling Potatoes

Whipped Northeast Potatoes with Green Onions

Hand Cut Pasta Mac N Cheese with Buttery Crumbs and Artesian Cheese

Sweet Potato Gnocchi with Brown Butter and Sage

Mixed Grains, Jasmine Rice and Leek Pilaf

Fresh Broccoli with Vermont White Cheddar Sauce

Your Liberty Wedding Coordinator Will Assist You with Bakery Recommendations
for Your Custom Wedding Cake

Wedding Cake Sliced and Served by The Liberty Staff with
Edible Flowers and Fresh Berries

Freshly Brewed Organic Regular and Decaffeinated Coffee
along with Black and Herbal Teas

119 PER PERSON



A decorative floral arrangement featuring a menu and the text "Pre & Post". The menu is a white card with seven sections, each starting with "Table" followed by a number. The text is in a black serif font. The arrangement is surrounded by lush greenery, white and pink roses, and white hydrangeas. There are also several lit candles in glass holders at the bottom. The background is a white fabric backdrop with scattered rose petals.

Pre & Post

Table one
The first course is a warm bread with butter and honey. The second course is a roasted chicken with herbs and lemon. The third course is a pan-seared salmon with a lemon butter sauce. The fourth course is a fresh vegetable medley. The fifth course is a tenderloin of beef with a red wine reduction. The sixth course is a chocolate soufflé. The seventh course is a vanilla ice cream.

Table two
The first course is a warm bread with butter and honey. The second course is a roasted chicken with herbs and lemon. The third course is a pan-seared salmon with a lemon butter sauce. The fourth course is a fresh vegetable medley. The fifth course is a tenderloin of beef with a red wine reduction. The sixth course is a chocolate soufflé. The seventh course is a vanilla ice cream.

Table three
The first course is a warm bread with butter and honey. The second course is a roasted chicken with herbs and lemon. The third course is a pan-seared salmon with a lemon butter sauce. The fourth course is a fresh vegetable medley. The fifth course is a tenderloin of beef with a red wine reduction. The sixth course is a chocolate soufflé. The seventh course is a vanilla ice cream.

Table four
The first course is a warm bread with butter and honey. The second course is a roasted chicken with herbs and lemon. The third course is a pan-seared salmon with a lemon butter sauce. The fourth course is a fresh vegetable medley. The fifth course is a tenderloin of beef with a red wine reduction. The sixth course is a chocolate soufflé. The seventh course is a vanilla ice cream.

Table five
The first course is a warm bread with butter and honey. The second course is a roasted chicken with herbs and lemon. The third course is a pan-seared salmon with a lemon butter sauce. The fourth course is a fresh vegetable medley. The fifth course is a tenderloin of beef with a red wine reduction. The sixth course is a chocolate soufflé. The seventh course is a vanilla ice cream.

Table six
The first course is a warm bread with butter and honey. The second course is a roasted chicken with herbs and lemon. The third course is a pan-seared salmon with a lemon butter sauce. The fourth course is a fresh vegetable medley. The fifth course is a tenderloin of beef with a red wine reduction. The sixth course is a chocolate soufflé. The seventh course is a vanilla ice cream.

Table seven
The first course is a warm bread with butter and honey. The second course is a roasted chicken with herbs and lemon. The third course is a pan-seared salmon with a lemon butter sauce. The fourth course is a fresh vegetable medley. The fifth course is a tenderloin of beef with a red wine reduction. The sixth course is a chocolate soufflé. The seventh course is a vanilla ice cream.

PRE & POST EVENTS

Bridal Primping Parties

Late Night Snacks

Rehearsal Dinner Menus

Welcome Reception Menus

Farewell Breakfast and Brunch Menus



PRE-CEREMONY TREATS AND LATE NIGHT SNACKS

per person prices

CALZONE | 31

Italian Meatball and Provolone

Sweet Sausage and Roasted Peppers

Broccoli and Cheese

Stromboli:

Chicken Parmesan

Baby Spinach and Greek Feta

Shaved Virginia Ham and Mozzarella

Served with Basil Pomodoro Sauce, Creamy Blue Cheese,
Herb Buttermilk Ranch and Pickled Banana Peppers

ASIAN STREET FOOD | 36

Hand Made Pork, Shrimp, Chicken and Veggie Dumplings served in Bamboo Steamers

Vegetable Spring Rolls | Ginger Soy Dipping Sauce

Thai Rice Paper Vegetable Rolls | Sweet Chili Sauce

Sesame Cilantro Pad Thai presented in Takeout Boxes

Togarashi, Sesame and Soy Chicken Sate

NEW ENGLAND SEAFOOD BAR ON ICE | 34

Includes 2 pieces per person, 25 person minimum

Poached Jumbo Shrimp

Snow Crab Cocktail Claws

Local New England Oysters

Poached Cape Cod Littleneck Clams

Served with House Cocktail Sauce, Lemons, Shallot Mignonette, Petite Hot Sauce and Horseradish

CHIPS AND DIPS | 21

Crispy Flour and Corn Tortilla Chips

Pico di Gallo

Pineapple Salsa

Guacamole

Green Salsa with Lime, Jalapeno and Cilantro

NORTH END STATION | 38

Fresh Mozzarella and Vine Ripe Tomato Caprese

Tomato Basil Braised Natural Beef Meatballs

Hand Cut Pasta Bolognese

Exotic Mushroom Risotto with Shaved Parmesan

PRE-CEREMONY TREATS AND LATE NIGHT SNACKS

per person prices

LATIN FOOD CART | 41

Build your own tacos with Flour or Corn Tortillas

Choice of Chipotle Shredded Pork, Hand Carved Skirt Steak Churrasco and Cumin Roasted Chicken
Served with Chive Sour Cream, Pico di Gallo, Jalapeños, Shredded Cheddar, Green Cabbage and Guacamole
Charred Vegetable and Beef Short Rib Empanadas with Fresno Chili Salsa
Green Plantain Tostones with Cilantro Crema

PETITE BURGER AND FRIES TABLE | 42

American Wagyu Beef Sliders with Great Hill Blue Cheese and Special Sauce
BBQ Braised Natural Chicken Thigh Slider with Green Cabbage Slaw
Balsamic Marinated Portobello Mushroom Burger with Local Goat Cheese and Roasted Pepper Aioli
Natural Cut Fries and Sweet Potato Fries with Ketchup and Herb Mayo

FANEUIL HALL SAUSAGE CART | 25

Sweet and Spicy Italian Sausage
Chicken Herb Sausage
Soft Hoagie Rolls
Assorted Mustards
Pickled Peppers
Sautéed Peppers and Onions

BRICK OVEN PIZZAS | 29

Fresh Mozzarella, Organic Tomato Basil
Bar Style Pepperoni with Crushed Chili
Garden Veggies, Goat Cheese and Pesto

PRE-CEREMONY TREATS AND LATE NIGHT SNACKS

per person prices

ICE CREAM SUNDAE BAR | 25

Locally Made Ice Creams: Chocolate, Strawberry, Vanilla Bean and Seasonal Sorbet.

Served with Hot Fudge, Whipped Cream, Broken Cookies, Toasted Walnuts, Cherries, Sprinkles,
Crushed Candy Bars and Fresh Berries

THE LIBERTY MINI DESSERT BUFFET | 26

Cake Pops

Whoopie Pies

Petite Cannoli

French Macarons

Salted Caramel Chocolate Tartelettes

Mini Fruit Tartelettes

ICE CREAM TRUCK | 21

25 person minimum

Individual Hand Held Ice Cream Novelties to include:

Oreo Sandwich

Fruit Pops

Sports Bars

Choco Taco

Reese's Bars



REHEARSAL DINNER BUFFETS

*All Buffet Dinners Include Freshly Brewed Organic Regular and Decaffeinated Coffee Along with Black and Herbal Teas.
All Liberty Buffet Menus require a ten person minimum; we offer our plated Dinner menus to groups of all sizes.
Prices are per person and based on one hour of continued service.*

CAPE CODDER | 89

New England Clam Chowder

Hearts of Romaine, Shaved Parmesan, Heirloom Tomatoes, Black Olives and Peppercorn Dressing

Organic Mixed Greens, Crumbled Blue Cheese, Toasted Walnuts, Cape Cranberries
and Aged Balsamic Vinaigrette

Local Herb Roasted Cod Loin with Toasted Marcona Almond Pilaf

Pepper and Thyme NY Sirloin with Aged Madeira, Mushrooms and Asparagus

Sweet Potato Gnocchi with Wilted Spinach, Sage and Citrus Brown Butter

Vermont Cheddar Muffins with Whipped Maple Butter

French Macarons, Blue Berry Cheesecakes and Fresh Fruit Tarts

FAR EAST | 85

Red Curry Soup with Chicken, Lemongrass and Ginger

Rice Noodle Salad with Coriander, Carrots, Soy and Rice Wine Vinegar

Baby Watercress Salad with Crispy Wontons, Enoki Mushrooms, Cucumber, Orange Soy Vinaigrette

Miso Glazed Atlantic Salmon, Sesame Steamed Jasmine Rice

Orange Marinated Chicken Thighs with Green Beans, Toasted Peanuts and Hoisin

Szechuan Glazed Organic Tofu with Snow Peas, Shitake Mushrooms, Snow Peas and Edamame

Handmade Pork and Ginger Dumplings with Sweet Chili and Chili Soy Dipping Sauces

Mango Lime and Coconut Macaroons with Green Tea Custards

THE LIBERTY | 95

Maine Lobster Bisque

Hearts of Romaine, Shaved Parmesan, Heirloom Tomatoes,
Black Olives and Peppercorn Dressing

Organic Greens, Shaved Garden Vegetables, Local Goat Cheese,

Baby Heirloom Tomatoes and Lemon Vinaigrette

Petite Filet Mignon, Crispy Fingerling Potatoes, Roasted Baby Squashes and Cabernet Jus

Herb Roasted Gulf Shrimp with Hand Cut Pasta and Tomato Garlic Broth

Hand Made Butternut Squash and Mascarpone Ravioli, Swiss Chard,

Brown Butter Butternut and Sage Sauce

Salted Caramel Chocolate Tart and Individual Lemon Meringue Pies

BEVERAGE SELECTIONS

Bar Set Up Fee \$175 Each | One Bar Required per 80 Guests | Hosted Bar Prices Do Not Include Tax or Service Charges

All Drinks Will Be Billed by Consumption | Maximum Beverage Service Time is 5 Hours

| Please Consult Your Catering Manager Regarding Special Liquor Requests

TRADITIONAL BRANDS

SPIRITS

Tito's Handmade Vodka, Bacardi Superior Rum, Tanqueray Gin, El Jimador Tequila, Jim Beam Bourbon, Crown Royal, Dewar's Scotch, Jameson Irish Whiskey, Bailey's Irish Cream, Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth

WINE

Story Point Chardonnay and Cabernet Sauvignon
La Marca Prosecco

BEER

Bud Light, Modelo Especial, Sam Adams, Blue Moon Belgian White, Heineken, Lagunitas, Heineken 0.0

TRADITIONAL BARS

Package Bar

Priced Per Hour

First Hour | 24

Additional Hours | 13

Hosted Bar

Priced by the Drink

Cocktails | 14

Wine by the Glass | 13

Imported Beer | 8

Domestic Beer | 7

Icelandic Sparkling Water | 6

Red Bull | 7

Soft Drinks | 6

Bottled Spring Water | 6

CUSTOM UPGRADE

Select One Brand from each Spirit Category and a Red and White Wine to include on your customized bar. Your Bar will also include Bailey's Irish Cream, Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth, Traditional Beers and Wines.

First Hour | 28

Additional Hours | 15

Vodka | ABSOLUT, Wheatley, Belvedere, Grey Goose, Ketel One

Gin | The Botanist, Hendricks, Bombay Sapphire, Plymouth, Monkey 47, St. George Terroir

Rum | Bacardi 8, Appleton Estate Rare Blend, Captain Morgan

Bourbon and Rye | Bulleit, Buffalo Trace, Woodford Reserve, Basil Hayden, Knob Creek, Bookers, Michter's Bourbon and Rye, Blanton's, Bulleit Rye, Templeton Rye

Scotch | Chivas Regal, Johnnie Walker Black, Monkey Shoulder

Tequila | Patron Silver, Milagro Blanco, Herradura, Casa Nobles Reposado, Casamigos, Don Julio

Wine

William Hill Central Coast Chardonnay

Whitehaven Sauvignon Blanc

William Hill Central Coast Cabernet

MacMurray Estate Central Coast Pinot Noir

WINE ENHANCEMENT

Add \$6.00 to Traditional Bar and \$3.00 to Customized Bar Host and by The Glass Prices

+ Talbott Kali Hart Chardonnay

+ Saint Claire Sauvignon Blanc

+ Louis Martini Cabernet

+ J Vineyards "Black" Pinot Noir

+ Fleur Du Mer Rose

FAREWELL BREAKFAST AND BRUNCH

LIBERTY CONTINENTAL | 39

Sliced Melons, Berries and Grapes

Assorted Breakfast Breads to include Poppy Seed, Citrus, Cinnamon and Chocolate

Fresh Bagels and Whipped Cream Cheese with Toasting Station

Assorted Dry Cereal and Milks

Jams, Preserves and Vermont Butter

A LOVE STORY | 49

Sliced Melons, Berries and Grapes

Assorted Breakfast Breads

Scrambled Whole Eggs with Baby Tomatoes and Chive

Crispy Fingerling Potatoes

Apple Smoked Bacon

Vermont Maple and Pork Sausage

BOSTON BRUNCH | 70

Coffee and Teas

Fresh Orange, Cranberry and Grapefruit Juice

Sliced Melons, Berries and Grapes

Maine Blueberry and Cape Cod Cranberry Muffins

Artisan Croissants with Almond, Chocolate and Traditional

Jams, Preserves and Vermont Butter

Belgium Style Waffles with Strawberry Maple Syrup and Icing Sugar

Apple Smoked Bacon and Maple Pork Sausage

Traditional Eggs Benedict with Chive Hollandaise, English Muffins,

Poached Eggs and Canadian bacon

Individual Greek Yogurts

Hickory Smoked Salmon with Accompaniments

Bagel Toasting Station with Whipped Cream Cheese

Poached Jumbo Shrimp Cocktail on Ice with House Cocktail Sauce, Petite Hot Sauce and Lemon

Sliced Artisan Dried and Cured Meats, Sausages and Terrines with Olive Tapenade, Grain Mustard, and Mostarda along with Assorted Crackers and Toasted Baguette

French Macarons, Chocolate Whoopi Pies and Cheesecake Lollipops

THE LIBERTY INFORMATION

VALET PARKING:

Event Parking is \$35 per car, \$65 overnight

SERVICE CHARGE:

A 16% service charge & a 9% Taxable Administrative Fee will apply.

TAXES:

16% Gratuity, 9% taxable Administrative Fee and 7% Sales Tax

CHILDREN'S MEALS AND VENDOR MEALS:

The Liberty offers children's meals for \$35 per child.

Vendor meals are available for \$45 per person.

AMENITIES:

\$5 bellman gratuity will be charged per delivery.

BARTENDER & CHEF FEE:

Chef Attendants for Carving Stations \$150.00 each

Bar Set-up Fee, 1 per 80 guests \$175.00 each

OUTDOOR EVENTS IN THE YARD:

All outdoor events must conclude by 9:30 PM.

Location of Wedding Ceremony will be determined 24 hours prior based on weather conditions.

CEREMONY SITE FEE:

The site fee for your ceremony includes: the set up and strike of each location, ceremony chairs, tables and linen as needed, and a backup space in the event of inclement weather.

The site fee will apply regardless if the event must be moved inside in the event of inclement weather.

Ceremonies will only be booked for couples hosting their receptions at The Liberty.

YOUR CATERING MANAGER WILL:

Provide you with a personalized tour of the hotel to help you envision your special day.

Create an estimate of charges for you outlining your financial commitments and deposit schedule.

Act as a menu consultant for all food and beverage selections.

Create a floor plan of your space in order for you to provide seating arrangements.

Arrange and attend your menu tasting. Tasting are hosted Monday – Friday between 2:00 PM and 4:00 PM.

Share with you our recommended event professionals (wedding planner, florist, band, DJ, etc.).

Detail your Banquet Event Orders outlining all of your event specifics, and communicate flawlessly to our Banquet Director.

Personally oversee the details of the bride and groom's guest room reservation, if applicable.

Oversee the ceremony and reception set up, food preparation and additional set up details.

Serve as the on-site liaison between your wedding coordinator and the hotel operations staff.

Ensure a seamless transition to the Hotel's Banquet Director upon arrival.

Review your final bill for accuracy.

FREQUENTLY ASKED QUESTIONS

GUEST ROOMS:

Does the hotel allow gift bags to be delivered to out of town guests staying at The Liberty?

Our Bell Staff will be delighted to deliver your gift bags to the guestrooms during the evening hours. We ask that the bags do not include alcoholic beverages. There is a \$5.00 per bag delivery fee.

How does the courtesy room block work?

We offer 15 guest rooms the night prior to the wedding and 25 guest rooms the night of the wedding. The couple is not responsible for any guest rooms that do not book. All unreserved rooms will be released 30 days prior to the wedding.

TRANSPORTATION/PARKING:

What are the parking options at The Liberty?

We offer valet parking at the rate of \$35 per car during the wedding or \$65 per night for overnight parking. Vendors often ask for parking to be paid for by the couple, vendor valet parking can be added to the master account setup for your wedding.

Where is the transportation – Pickup/Drop-off area?

Our concierge team will be delighted to book and coordinate transportation for you. Busses and limos can park outside of the main entrance to the hotel. Your Wedding Specialist will be available to direct guests and bridal party to vehicles.

FOOD AND BEVERAGE:

What types of desserts does The Liberty offer?

The Liberty Hotel has a variety of dessert options from plated dessert, to an ice cream station and mini dessert display. We do also recommend several professional bakeries if you would like a tiered wedding cake or a specially designed dessert for your wedding.

How is the tasting setup?

Tastings are offered for up to four guests on Monday-Friday between 2PM-4PM with your Wedding Specialist and Chef present. During the tasting you will work through timing and flow of the event, ceremony details, event setup notes and review the list vendors you have chosen.

Do you have children meals and vendor meals?

The Liberty has children meals for your special guests for \$35 per child. Vendor Meals are \$45 per person.

SETUP/DÉCOR:

Do you have up lighting?

We can accommodate up lighting through our in house AV team or you can rent from your entertainment company.

Do you have square and round tables?

We do have a combination of both 60" / 72" rounds & 6ft tables). We recommend rounds vs. rectangle tables to accommodate guests' counts higher than 125 people.

Can I get upgraded linen and chairs through you?

Of course! We have a number of samples we can provide and order for you at an additional charge.

What wedding vendors do you suggest?

We provide a list of preferred wedding professionals that have worked at The Liberty and have experience with the style, setup, décor etc. If you select a vendor not on our preferred wedding professionals list, they will need valid certificate of insurance. You will not need to take out your own wedding insurance policy.

Can I take pictures in the hotel?

Yes, you will have full access to take wedding photos inside and outside of the hotel as long as the space is not booked. Photographers are welcome to scout out spots at the Liberty Hotel at their leisure. We ask that large group photos are not done in the Lobby.

Can I have music during cocktail hour?

Since the Rotunda overlooks the Lobby space, we cannot have bands or DJ music. Our Lobby does have background music which will be playing during cocktail hour.

What are the fees in addition to food and beverage pricing?

16% Gratuity, 9% taxable Administrative Fee and 7% Sales Tax

Chef Attendants for Cuisine Bars and Carving Stations, \$150.00 each

Bar Set-up Fee, 1 per 80 guests, \$175.00 each

Coat Check Attendant, \$200.00 each

Do you offer babysitting services?

Our concierge team can arrange babysitting services in the hotel in either one of our meeting rooms or a guest room.

Where do you recommend off-site rehearsal dinners?

Many of our couples enjoy dining in the North End as it is walking distance from the Liberty and a historic section of Boston. There are also fantastic restaurants on nearby Charles Street.



Photography by Channing Johnson & Karyn Mallett