



WEDDING MENU

WEDDING PACKAGE OFFERINGS

Dedicated Wedding Planning Consultant

Five Hour Wedding Including a One Hour Cocktail Reception and Four Hours of Dinner and Dancing

A Selection of Five Passed Hors D'oeuvres

Colonnade's Signature Cheese and Crudité Display

Three Course Plated Dinner

Professionally Designed Wedding Cake

Champagne Toast

One Hour Open Bar Featuring Deluxe Brand Liquors, Beer, Wine, and Soft Drinks

House Wine Service with Dinner (upgraded wines available at an additional cost)

Printed Menu Cards at Each Place Setting

Floor Length Specialty Linen

Votive Candles for Dinner Tables

Complimentary Uplighting Package

Private Room for the Wedding Party During Photos with Complimentary Champagne and Hors d'Oeuvres

Overnight Suite Accommodations for the Newlyweds on Their Wedding Night

Discounted Sleeping Room Rates for Guests

Discounted Event Parking for Guests

Vendor Meals (maximum of 10)

Private Menu Tasting for up to Six Guests

On-Site Options for Rehearsal Dinner or Farewell Brunch

Complimentary Overnight Anniversary Stay

All Taxes, Gratuities, and Service Charges are Included in Our Wedding Package



RECEPTION DISPLAYS

COLONNADE'S SIGNATURE CHEESE AND CRUDITE DISPLAY

Included with package

Elaborate Display of Cheeses & Vegetables, Assorted Dips, Baked Brie, Toasted Breads, Crackers, Assorted Fruits, Berries, Fondue, Pretzel Sticks, and So Much More!

ADDITIONAL RECEPTION DISPLAYS

The following items may be added to your wedding package at an additionally noted fee

MEDITERRANEAN MEZZE

Hummus, Baba Ganoush, Gattoush Salad, Roasted Mushroom Bruschetta, Falafel, Roasted Tomatoes, Marinated Peppers, Olives and Feta, Flatbread and Pita

\$15 per Person

RAW BAR

Minimum Two Dozen Each

Jumbo Shrimp - \$7 per Piece

Wellfleet Oysters - \$6 per Piece

Little Neck Clams - \$5 per Piece

Crab Claws - \$7 per Piece



PASSED HORS D'OEUVRES

Please select five

COLD

Grilled Truffle Shrimp Shooter with Carrot Cocktail Sauce
Salmon Tartare, Wonton, Yuzu, Cilantro, Rice Cracker
Crispy Shrimp, Chili, Pickled Carrot, Nước Chấm
Peppered Tuna, Green Bean Sauce
Caviar Taco, Egg Crumble, Chive, Crema
Smoked Tenderloin, Mushroom Caramel, Ricotta, Baguette
Shredded Hoisin Chicken, Cashew, Pickled Carrot, Rice Paper
Muffuletta, Pickle, Ham, Salami, Provolone
Chili Lime Chicken Taco, Salsa Verde, Cotija
Mushroom & Ricotta, Baguette, Chive
Avocado Toast, Radish, Pickled Shallot
Za'atar Flatbread, Hummus, Pickled Vegetable
Beet Tartare, Apple Butter, Endive

HOT

Shrimp & Lobster Corn Dog
Crab Cakes, Remoulade Sauce
House-Made Scallops Wrapped in Nuske's Bacon
Cod Fritter, Jalapeno Aioli
Short Rib Wellington, Mushroom
Cornflake Fried Chicken, Honey
Mini Kobe Burgers with Aged Cheddar
Carnitas Taco, Crema, Radish, Corn
BBQ Duck, Chiles, Sweet Potato Bread
Spanikopita
Fried Mac & Cheese Croquette
Petite Grilled Cheese, Apple Butter
Truffle Risotto, Parmesan



STARTER

Please select one

LOBSTER BISQUE Brandy Cream

COLONNADE CAESAR SALAD Crispy Prosciutto, Chive Mousse, Brioche, Parmesan

BABY GREENS Goat Cheese, Candied Pecans, Citrus Vinaigrette

WEDGE Crispy Bacon, Crumbled Moody Bleu, Pickled Onion, Tomato

BURRATA Marinated Tomato, Basil

MEDITERRANEAN SALAD Iceberg, Feta, Olive Crumble, Roasted Red Peppers, Cucumbers, Mint

FRISÉE Roasted Blueberries, Whipped Bleu Cheese, Candied Pecans, Buttermilk Dressing

Served with Warm Rolls and Individual Butter Presentation



ENTREES

A selection of two proteins and one vegetarian option may be offered to your guests. Pricing based on three course dinner. Please note the higher priced entrée prevails.

SPICED SALMON Apricot Mustard, Curry, Chickpeas, Fennel - \$185 per Person

COD Carrot Chermoula, Smoked Yogurt, Sea Island Red Peas, Fennel - \$180 per Person

BOUILLABAISSE Seabass, Mussels, Scallops, Shrimp, Charred Octopus, Peas, Potatoes, Saffron Fumet - \$205 per Person

SIGNATURE BONNEY CHICKEN Smoked Bacon, Spinach, Mushroom, Yukon Whipped Potato, White Bordelaise Sauce, Lacquered Carrots - \$190 per Person

SKILLET GREEN CHILE CHICKEN Kale, Parsnip, Chive, Butter Sauce, Charred Cauliflower, Fingerling Potatoes - \$185 per Person

FILET MIGNON Potato Parsnip Puree, Classic Au Poivre Sauce, Green Beans ala Placa - \$225 per Person

SHORT RIB BULGOGI Crispy Rice, Scallion Relish, Broccoli, Pickled Carrot - \$215 per Person

CHILI COFFEE ROASTED NY SIRLOIN Smoked Yukon Potato, Hen of the Wood Mushrooms, Charred Shishito Peppers, Cabernet Sauce - \$215 per Person

SICHUAN DUCK BREAST Caramelized Carrot Puree, Ginger Plum Jam, Blistered Carrot, Sunflower Rice - \$200 per Person

POTATO GNOCCHI Mushroom Ragout, Burrata, Grana Padano, Melted Leeks, Brown Butter Cumbs

MACARONI ALLA VODKA Basil, Pecorino, Parmesan, EVOO

BURRATA RAVIOLI Roast Sweet Eggplant Caponata, Pine Nuts, Herbs



BAR MENU

Wedding Package Includes One Hour of Deluxe Brands Open Bar During Cocktail Hour

DELUXE BRANDS

Additional Four Hour Deluxe Brand Bar Package:
\$60 Inclusive of tax and gratuity

Tito's Vodka

Tanqueray Gin

Mount Gay Rum

Bacardi Silver Rum

Canadian Club Whiskey

Dewar's White Label Scotch

Jack Daniels Bourbon

Cuervo Gold Tequila

LUXURY BRANDS

Additional Four Hour Luxury Brand Bar Package:
\$75 inclusive of tax and gratuity

Grey Goose Vodka

Bombay Sapphire Gin

Captain Morgan's Spiced Rum

Bacardi Silver Rum

Crown Royal Whiskey

Macallan 12 yr. Single Malt Scotch

Knob Creek 9 yr. Bourbon

Patron Silver Tequila

CORDIALS

Kahlúa

Grand Marnier

Frangelico

Sambuca

Amaretto di Saronno

Baileys Irish Cream

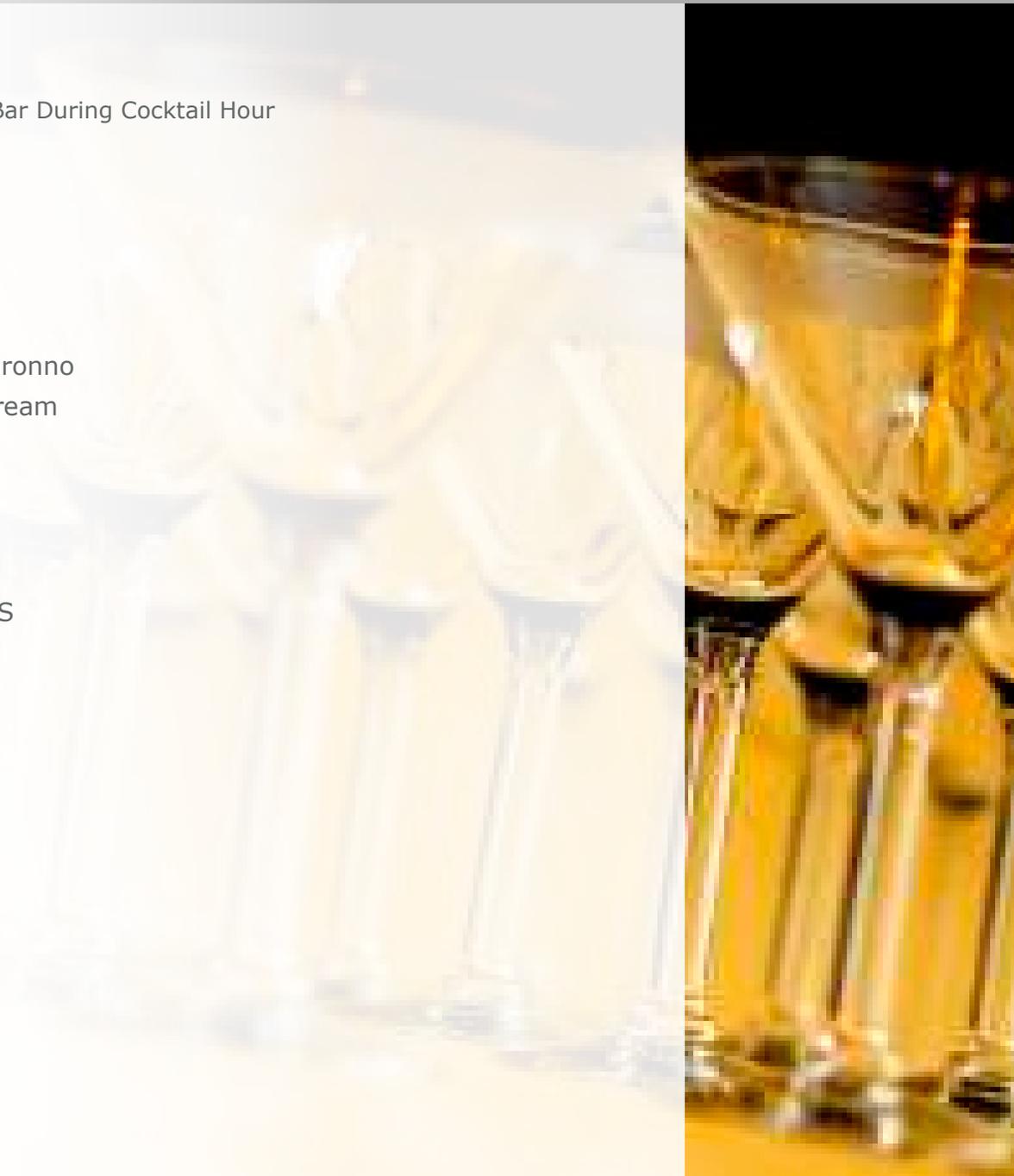
B & B

COGNACS

Courvoisier VS

Remy Martin VS

Hennessy VS



BAR MENU CONTINUED

FULL SERVICE HOSTED BAR ON CONSUMPTION

Deluxe Mixed Drinks - \$12 per Drink

Luxury Mixed Drinks - \$13 per Drink

Domestic Beer - \$8 per Drink

Premium Beer - \$9 per Drink

Soft Drinks - \$7 per Drink

Mineral Water - \$7 per Drink

Cordials - \$12 per Drink

Cognacs - \$13 per Drink

CASH BAR*

Deluxe Mixed Drinks - \$14 per Drink

Luxury Mixed Drinks - \$15 per Drink

Domestic Beer - \$ 11 per Drink

Premium Beer - \$12 per Drink

Soft Drinks - \$8 per Drink

Mineral Water - \$8 per Drink

House Wine - \$14 per Drink

Cordials - \$15 per Drink

Cognacs - \$16 per Drink

One Bartender Is Required per 100 Guests

Bartender Fee Is \$150 for First 4 Hours and \$50 for Each Additional Hour

This Fee Will Be Waived In the Event that Beverage Sales Exceed \$750 per Bartender

*Cash Bar Prices Include 17% Service Charge, 6% Taxable Administrative Fee and 7% MA Sales Tax



TABLESIDE WINE SERVICE

Wedding Package Includes Selection of Two House Wines During Dinner Service

Douglas Hill Chardonnay

Douglas Hill Pinot Grigio

Douglas Hill Merlot

Douglas Hill Cabernet Sauvignon

UPGRADED WINE SELECTIONS

SPARKLING WINES AND CHAMPAGNE

Chandon Brut Rose, Champagne France - \$60 per Bottle

B&G Sparkling Brut, Loire Valley, France - \$49 per Bottle

Mionetto, Prosecco, Italy - \$49 per Bottle

Taittinger Cuvee Prestige Brut, Riems, France - \$135 per Bottle



WINE SELECTIONS CONTINUED

WHITE WINES

Dough, Chardonnay, California - \$48 per Bottle

Barone Fini, Pinot Grigio, Italy - \$45 per Bottle

Conundrum by Caymus, California - \$45 per Bottle

Trimbac, Riesling, France - \$43 per Bottle

Ramey Sidebar, Sauvignon Blanc, Russian Valley, California - \$45 per Bottle

Truchard, Chardonnay, Carneros, California - \$62 per Bottle

Patent Cottat, Sancerre, Loire, France - \$80 per Bottle

Rombauer, Chardonnay, California - \$92 per Bottle

RED WINES

Backhouse, Pinot Noir, California - \$45 per Bottle

Robert Hall, Merlot, California - \$45 per Bottle

Pulenta Laflor, Malbec, Mendoza, Spain - \$42 per Bottle

Flat Top Hills, Red Blend (Petite Syrah, Cabernet Sauvignon), California - \$45 per Person

Franciscan Estate, Cabernet Sauvignon, Napa - \$82 per Bottle

San Felice, Chianti Classico Riserva, Italy - \$85 per Bottle

Charles Krug, Cabernet Sauvignon, Napa - \$92 per Bottle



CEREMONIES

We are pleased to offer on-site options for your ceremony, and specialize in a variety of cultural and religious backgrounds.



RECEPTION

The most memorable Boston weddings occur at The Colonnade.

From intimate ceremonies to grand ballroom affairs, we're a leading choice among Boston wedding venues.

Nestled in the heart of Back Bay Boston, The Colonnade offers an inspired destination among wedding venues in Boston. Offering luxurious facilities and impeccable service, our hotel aims at delivering unforgettable celebrations so that you can enjoy the wedding your dreams are made of.



ADDITIONAL INFORMATION

SEASONAL COAT CHECK

Coat check is available for all guests at \$2 per coat.

GUEST ROOMS

Your wedding consultant will provide you with a discounted overnight rate for your wedding room block.

PARKING

We offer event parking for \$25 per car, and overnight parking for \$55 per car.

RENTAL FEES

Our wedding package includes complimentary use of our event space for five hours.

Events may extend beyond five hours at an additional fee.

CEREMONIES

We are happy to accommodate on-site ceremonies for an additional \$1,000 fee.

This includes use of the event space for an additional hour, as well as your on-site wedding consultant to run your ceremony and ceremony rehearsal.

DEPOSIT

A non-refundable \$2,500 deposit is due at the time of booking.

FINAL GUEST COUNT

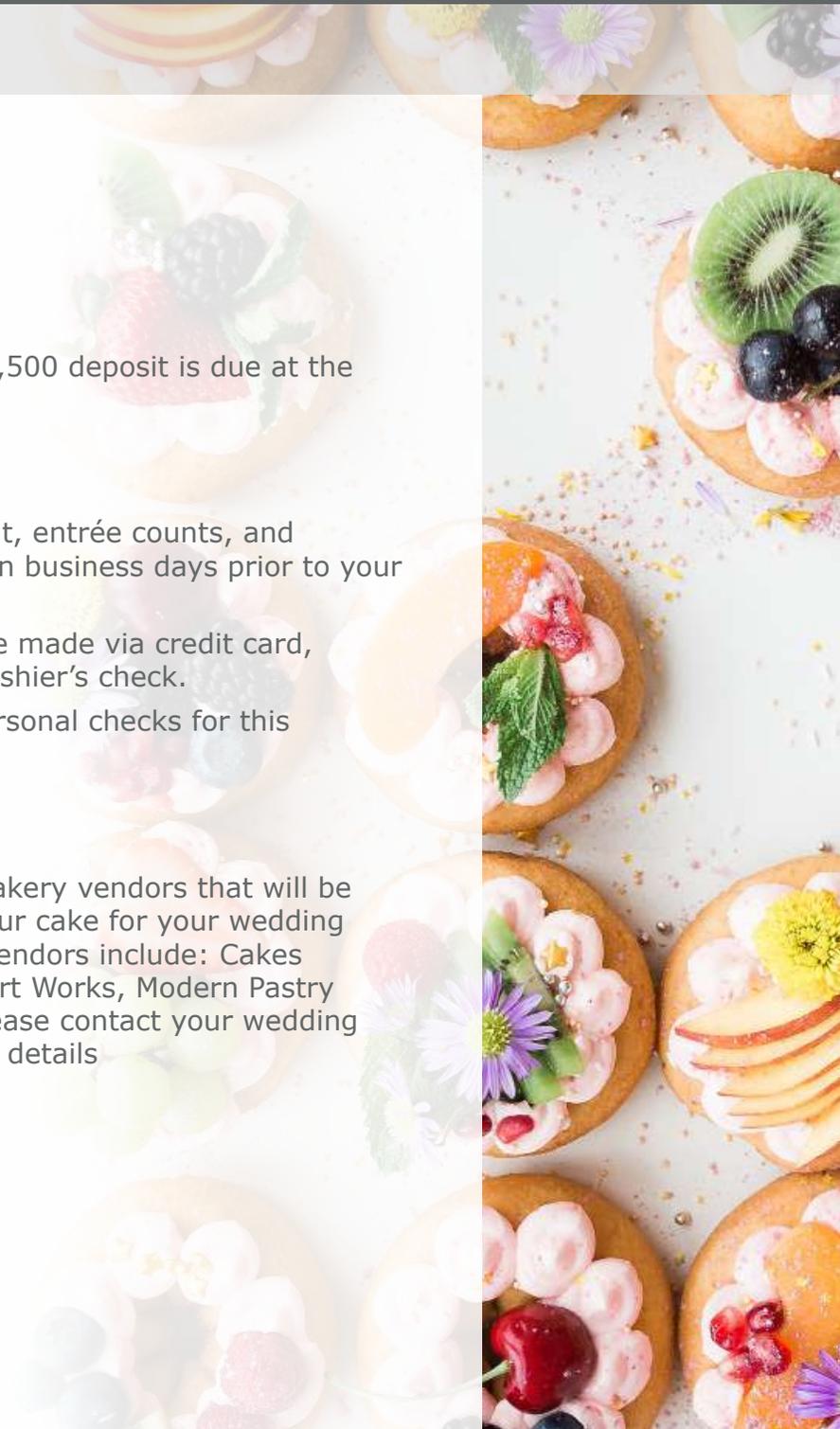
Your final guest count, entrée counts, and payment is due seven business days prior to your wedding.

Final payment can be made via credit card, certified check, or cashier's check.

We do not accept personal checks for this payment.

WEDDING CAKE

We work with four bakery vendors that will be able to customize your cake for your wedding day. Wedding cake vendors include: Cakes for Occasions, Dessert Works, Modern Pastry and Party Favors. Please contact your wedding coordinator for more details





THE
COLONNADE
BOSTON

For wedding inquiries, please
contact our Sales Team

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