

Wedding Packages

2023

THE VERVE



THE
VERVE
HOTEL
TAPESTRY COLLECTION
by Hilton™





The Verve...

The word "verve" itself speaks to energy, vitality, and effervescence. It is this spirit that is embodied at The VERVE Hotel! The VERVE celebrates the exuberant nature of American Pop Culture from the 1960's through the 1990's. All of the fun, the funk, the hip and the grunge that marked the latter part of the 20th Century is represented in the hotel and is the spirit of The VERVE. Music, fashion, art, entertainment, technology, politics... you name it and this era reinvented the norms like no other.

Wander around,

Relive some memories,

Create some new ones.

15% service charge, 6% taxable admin fee, and 7% MA sales tax added to all pricing.
The VERVE Hotel Boston Natick, Tapestry Collection by Hilton
1360 Worcester Street, Natick, MA | 508-416-1359



Wedding Offerings

The Wedding Singer

- A 4.5 Hour Event
 - Premium Open Bar
 - Wine Service with Dinner
 - Sparkling Prosecco Toast
 - Six Butler Passed Hors d'oeuvres
 - Two Reception Displays
 - Four Course Seated Dinner with three entrée selections
 - Custom Buttercream or Fondant Wedding Cake
 - Coffee Service
 - Private Menu Tasting for four guests
 - Reception for wedding couple
 - Premium Table Linen Selections and coordinated napkins
 - Scuba Linen for all cocktail tables
 - Dance Floor
 - Ample Up-lighting for your ballroom
 - Deluxe Overnight King Guest Room for evening of event
- \$225 per guest

Father of the Bride

- A 4.5 Hour Event
 - Open Beer & Wine Bar
 - Two Bottles of House Wine per table
 - Sparkling Prosecco Toast
 - Five Butler Passed Hors d'oeuvres
 - One Reception Display
 - Three Course Seated Dinner with two entrée selections
 - Custom Buttercream or Fondant Wedding Cake
 - Coffee Service
 - Private Menu Tasting for four guests
 - Reception for wedding couple
 - Premium Table Linen Selections and coordinated napkins
 - Scuba Linen for all cocktail tables
 - Dance Floor
 - Ample Up-lighting for your ballroom
 - Overnight King Guest Room for evening of event
- \$175 per guest

American Wedding

- A 4.5 Hour Event
 - One Hour Open Beer & Wine Bar
 - Two Bottles of House Wine per table
 - Sparkling Prosecco Toast
 - Four Butler Passed Hors d'oeuvres
 - One Reception Display
 - Three Course Seated Dinner with two entrée selections
 - Custom Buttercream Wedding Cake
 - Coffee Service
 - Private Menu Tasting for four guests
 - Reception for wedding couple
 - Table Linen Selections and coordinated napkins
 - Scuba Linen for all cocktail tables
 - Dance Floor
- \$135 per guest

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Reception Menu

hors d'oeuvres

VEGETARIAN

- Avocado Toast
- Goat Cheese and Fig Jam Crostini
- Mexican Street Corn
- Brie, Almond & Raspberry in Phyllo
- Deviled Eggs
- Potato Latkes, Apple Sauce
- Avocado Hummus on Crostini
- Vegetable Summer Roll
- Vegetable Spring Roll

PESCATARIAN

- Coconut Shrimp, Mango Pineapple Chutney
- Maryland Blue Crab Cakes, Rémoûlade
- *Smoked Salmon Canapé, Chive Sour Cream
- *Sesame Seared Ahi Tuna on Wonton, Sweet Soy Glaze (add \$2 per person)
- Mini Lobster Rolls (add \$4 per person)
- Hot Buttered Lobster Rolls (add \$4 per person)

EVERYTHING ELSE

- Buffalo Chicken Spring Roll, Bleu Cheese
- Chicken Cordon Bleu Bites
- Chicken Lemon Grass Dumplings
- Tandoori Chicken Skewers
- Buffalo Chicken Meatballs
- Steamed Duck Bun, Plum Sauce
- Candy Bacon Skewers
- Mini Beef Wellington, Horseradish Cream Sauce
- Nonna's Meatballs, Beef & Pork, Marinara
- Coney Island Franks in a Blanket, Sauerkraut
- All Beef Mini Franks in a Blanket
- Reuben Bites
- Peach BBQ Brisket wrapped in Pork Belly
- Lamb Lollipops, Mint Jelly (add \$6 per person)
- Braised Short Ribs and Manchego Empanadas

display stations

MEDITERRANEAN

Grilled Peppers, Zucchini, Squash, Asparagus, Marinated Artichokes, Kalamata Olives, Feta, Hummus, Tabbouleh, Grilled Pita

Assorted Italian Meats,
add \$6 per person

IMPORTED AND DOMESTIC CHEESE WITH SLICED FRESH FRUIT

Assorted Crackers and Crostini,
Grapes, Seasonal Fruit

GRILLED CHEESE AND TOMATO SOUP

Mini Herbed Focaccia Boursin Grilled
Cheese, Tomato Bisque

FARMERS VEGETABLE CRUDITÉS

Seasonal Selection of Vegetables,
Ranch and Hummus

Dinner Menu

First and Second Courses

Select One or Two depending on your wedding package.

Miso Soup

New England Clam Chowder, Oyster Crackers

Tomato Basil Bisque, Parmesan Wafer

Wedge Salad

Caesar Salad, Brioche Crostini, Parmesan, Caesar Dressing

Heirloom Tomato Caprese, Mozzarella, Basil, Balsamic

Baby Arugula, Roasted Butternut Squash, Dried Cranberries, Golden Raisins, Apple Cider Vinaigrette

Seasonal Salad, ask catering manager for current options.

Main Course

Select up to three including vegetarian/vegan option.

Entrees include chef's selection of starch and vegetable.

The Wedding Singer Package includes three entrée choices.

POULTRY

Chicken Piccata,

Breaded Chicken Breast, Lemon Beurre Blanc, Capers

Chicken Marsala,

Pan-Fried Chicken Breasts, Rich Mushroom Marsala Wine Sauce

*5 Spice Duck Breast

FROM THE OCEAN

*Grilled Atlantic Salmon, Beurre Blanc

Crispy Jumbo Shrimp, Sweet and Sour Sauce

Seared Sea Bass, Lemon Garlic Herb Sauce

Roasted Red Snapper, Herb Cream Sauce

Pan Seared Halibut, Charred Tomato Vinaigrette

Whole Steamed Lobster - market upcharge

BEEF

Braised Short Rib, Red Wine Gravy

*New York Strip, Red Wine Demi

*Grilled Ribeye Steak, 10oz., Bordelaise Sauce

*Petit Filet of Beef, 6oz., Bordelaise Sauce, add \$2 per person

Surf & Turf, Lobster or Crabcake with Petit Filet - market upcharge

VEGETARIAN/VEGAN SELECTIONS

please ask your sales manager about current options.

CREATING A DUO PLATE OPTION

please ask your sales manager about pricing and options.



Beverages

All beverage pricing is listed per drink or per person based on a hosted bar/cash bar or open package bar scenario. Bars may remain open for a maximum of four hours. We require one bartender/bar per 100 guests to ensure we meet the expectations of you and your guests. Bar station set up fee is \$175 per bar.

Please consult your wedding package inclusions for your specific beverage package.

Premium Spirits

Titos, Bombay, Jim Beam, Johnny Walker Red, Jack Daniels, Exottico Tequila, Myers White Rum

Domestic and Imported Beer

Featuring a selection of Anheuser Busch, Miller-Coors, and Local Crafted Beers

House Wines

Featuring a selection of C. K. Robert Mondavi Wines

Deluxe Spirits

Add \$12 per adult

Grey Goose, Hendricks, Makers Mark, Johnny Walker Black, Patron Silver, Bacardi, Crown Royal

Boozy Italian Ice Bar

\$15 per drink

Four flavors of Italian Ice mixed with your favorite base spirit.

Slushie flavors include cherry, watermelon, mango, blue raspberry, lemon, sour apple. All adult frozen cocktails are made to order and infused with top-shelf rum, cognac, vodka, and tequila.

Build Your Own! Margarita Bar

\$15 per drink

BYO Margarita includes top shelf tequila from our list, seasonal fruits and garnishes, plus one additional spirit mix-in to "jazz" it up.

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Enhancements

Minimum of 50 people required.
Pricing is per person unless stated otherwise.

ANTIPASTO 21

Grilled Peppers, Zucchini, Squash, Asparagus, Marinated Artichokes, Kalamata Olives, Feta and Fresh Mozzarella, Assorted Salumi and Cappicola

*SUSHI MP (Select Three)

California, Spicy Tuna, Unagi, Vegetarian, Shrimp or Salmon Rolls, Wasabi, Pickled Ginger, Soy
pricing based on six pieces per person

SHRIMP COCKTAIL 18

Horseradish Tomato Chili Cocktail, Calypso Sauce, Grilled Lemon
pricing based on five pieces per person

*RAW BAR MP

Jumbo Shrimp Cocktail, East Coast Oysters on the Half Shell, Alaskan King Crab, Bloody Mary Cocktail Sauce, Horseradish, Apple Cider Mignonette

POPCORN SHRIMP BAR 20

Breaded Battered Rock Shrimp, Lemon Aioli, Cocktail Sauce, Lemon Wedges

WINGS 18

Chicken Wings, Buffalo, Thai Peanut, BBQ, Celery and Carrots, Bleu Cheese Dressing

POPCORN 9

Buttered, Toffee, Cheddar

FRY BAR 12

Waffles, Tater Tots
Ketchup, Sour Cream, Sweet Chili, Honey Mustard, Mayonnaise, Mixed Herb Parmesan

SWEET TREATS TABLE 9

Assorted Cannolis, Mini Cheesecake Bites, Cake Pops, Cookies & Brownies

COFFEE STATION 9

Freshly Brewed Lavazza Coffee, Decaffeinated Coffee, Hot Tea Selections

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GENERAL INFORMATION

CATERED FOOD & BEVERAGE MINIMUM

To guarantee your function space, a minimum food and beverage spend is required for your function. Any remaining difference from the minimum revenue will be accessed as an additional room rental charge. This minimum is based on the time of day and day of week of your function. The Minimum does not include and is not limited to room service, restaurant and bar usage not sponsored as part of your meeting services, meeting room rental, taxes, labor charges, audio visual or any other miscellaneous charges incurred.

DEPOSITS AND BILLING ARRANGEMENTS

A deposit is required to secure your event/function space. All deposits are non-refundable and are a percentage of your minimum food and beverage spend. Estimated payment in full is required five (5) days in advance for all functions. A Bank/Cashier's Check is required for Final Payment. No personal checks or credit cards will be accepted. If payment in full is not received by this time, the Hotel is not obligated to provide services, and it will be considered a cancellation of the event. A credit card is required to be on file and will be charged for any additional or outstanding charges that may be due to the Hotel after the final payment has been received.

FOOD SERVICES

Due to licensing requirements and quality control issues, all Food & Beverage to be served on the Hotel property must be supplied and prepared by the Hotel. Food and beverage prices are based on current market value and subject to change. Definite pricing will be confirmed 90 days prior to event. If the Hotel cannot procure items selected for events due to distribution or inflation of product prior to the event, we may make a substitution of product after notice to Group. All Food and Beverage charges are subject to a 15% gratuity, 6% taxable administration fee, and state/local sales taxes at the rate imposed at the time of event (which is currently 7%).

BEVERAGE SERVICES

We offer a complete selection of beverages to complement your function. Please note that our state liquor control board regulates alcoholic beverage sale and service. The Hotel, as a licensee, is responsible for compliance with these regulations. No alcohol may be brought into the Hotel from outside sources, and alcoholic beverages may not be removed from the premises. Hotel employees must do all dispensing of beverages. A Station Charge of \$175 per station will apply for all events that involve alcoholic beverage service.

AUDIO/VISUAL EQUIPMENT

The Hotel offers a full range selection of audiovisual equipment and supplies. Please discuss your specific needs with the Catering Sales Department at least (3) business days prior to your meeting date so that your requests can be included in the final contract. The Hotel cannot guarantee audio/visual requests made within (3) business days of your meeting. All audiovisual equipment is subject to current state sales tax & service charge at the time of event which is currently 6.25% & 22%.

ADMINISTRATIVE CHARGES AND TAXES

All Food and Beverage charges are subject to the administrative charge, gratuity and local sales tax described above. The gratuity is distributed to banquet employees. All other fees or charges including administrative charges belong to the hotel and are not tips, gratuities, or service charges for employees. All such other fees and charges are subject to the current state sales tax of 7%. If your organization maintains exemption from Massachusetts State Occupancy Tax, Massachusetts State Sales Tax, or other tax-exempt status, appropriate Massachusetts State Tax Exemption certificate(s) and any accommodating back up documentation requested needs to be provided to The VERVE HOTEL. These forms must be provided to the hotel a minimum of 30 days prior to the start of your event to be exempt from tax charges. Forms submitted for tax exempt status must reflect the name of the group hosting their event at The VERVE HOTEL.

PARKING

Complimentary parking is available to attendees of functions and meetings held at the Hotel. The Hotel is not responsible for loss or damage to automobiles or their contents while parked on the Hotel premises.