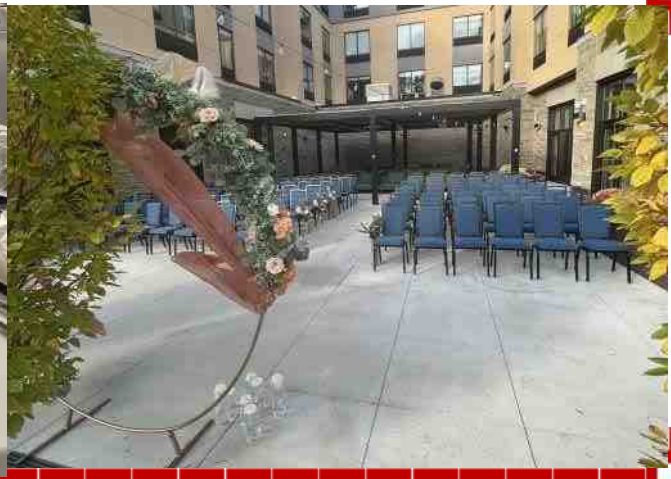


# Bright Hearted Weddings 2025



 **Hilton**  
**Garden Inn**<sup>TM</sup>

**BOSTON-CANTON**

A 15% service charge, 10% administrative fee, and 6.25% applicable state sales tax will be added to all food and beverage arrangements.



# Concessions

*Venue Coordinator  
– to make your vision come to life.*

*Private hospitality room during cocktail hour for wedding party*

*Complimentary One Night Stay and amenity in Bridal Suite.*

*Discounted Overnight Rooms for Wedding Guests*

*Complimentary Tasting for Couple.*

*Discounted Vendor Meal Pricing*

*Children Meal Pricing*

*Hilton Honors Planner Points*

*Discounted Ceremony Space*



# Décor

Hotel Banquet Chairs

Floor Length Linen  
Blue or Light Silver

Navy Napkins\*

Votives  
With LED Candles

Place Card Settings

Tables Numbers

Customizable Dance Floor & More !

\*Additional Linen or Napkins Colors

Available for an additional fee.

Chair Covers

Available to Rent

# Reception Packages



## Revere Package

\$62 Per Person

**Includes: Three Course Plated Dinner**

- First Course
- Entrée
- Dessert

**Champagne Toast**

**Bring your own Cake**

(Cake cutting fee included)

**Cash Bar\***

## Royall Package

\$104 Per Person

**Includes: Upgraded Cocktail Hour**

**One Hour of Hosted Bar \***

**Two Stationary Displays**

**Three Passed Hors d'oeuvres**

**Three Course Plated Dinner**

- First Course
- Entrée
- Dessert

**Champagne Toast**

**Bring your own Cake**

(Cake cutting fee included)

**Cash Bar \***

## Blue Hills Package

(Most Popular)

\$82 Per Person

**Includes: Cocktail Hours with**

**Two Stationary Displays**

**Three Passed Hors d'oeuvres**

**Three Course Plated Dinner**

- First Course
- Entrée
- Dessert

**Champagne Toast**

**Bring your own Cake**

(Cake cutting fee included)

**Cash Bar \***

## Upgrades

### Buffet Dinner

*\$10 more per a person*

### Royall Package Bar

### Upgrades

*See Pg.10*

A mandatory \$150 Bartender Fee is applied to every bar setup



# Passed Hors D'oeuvres

COLD  
Per 50 Pieces

PROSCIUTTO WRAPPED MELON.  
Balsamic Drizzle

CAPRESE BITE  
Mozzarella, Tomato, Pesto Drizzle

BOURSIN CHEESE & CUCUMBER

BRUCHETTA BITES

JUMBO SHRIMP COCKTAIL

SMOKED SALMON  
Chive Cream Cheese, Cucumber

AHI TUNA WITH WASABI ON FRIED PITA





# Passed Hors D'oeuvres

Hot  
Per 50 Pieces

SPANAKOPITA

VEGETABLE SPRING ROLL  
Sweet Chili Sauce

SAUSAGE STUFFED MUSHROOM CAPS

MINI CHICKEN QUESADILLA

TERIYAKI CHICKEN OR BEEF SATAY

MINI CRAB CAKE  
Cajun Remoulade

MINI BEEF WELLINGTON

CRAB RANGOON

COCONUT CHICKEN TENDER  
Thai Chili Sauce

SCALLOPS WRAPPED IN BACON

MARINATED, GRILLED BEEF TIP KABOBS



# Stationary Displays

Per 50 Guest

## **FRESH FRUIT DISPLAY**

Sliced Fresh Fruits & Berries, Honey Yogurt Dip

## **GRILLED & FRESH VEGETABLE DISPLAY**

Grilled Portobello Mushrooms, Squashes, Asparagus, Roasted Tomatoes,  
Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks,  
Ranch & Bleu Cheese Dressing

## **FLATBREAD DISPLAY**

Classic Cheese & Pepperoni  
Buffalo Chicken, Fresh Mozzarella  
Sweet Sausage, Pesto, Caramelized Onions

## **SLIDER TRIO**

BBQ Pulled Pork with Coleslaw  
Bacon Cheeseburger, Blue Hills Sauce  
Chicken Parmesan  
(Beyond Burger Sliders available for additional fee)

## **IMPORTED & DOMESTIC CHEESE DISPLAY**

Domestic & Imported Cheeses, Grilled Flatbread, Assorted Crackers



# Starters

(Choose One)

**TOMATO BASIL BISQUE**

**NEW ENGLAND CLAM CHOWDER**  
(Additional \$2 Per Person)

**BROCCOLI & CHEDDAR SOUP**

**APPLE & BUTTERNUT BISQUE**

**PASTA FAGIOLI SOUP**

Slow Cooked White Beans, Ditalini Pasta, Tomatoes, Spinach, and Uncured Bacon in Handcrafted Chicken Stock with Aged Parmesan and a Blend of Italian Spices

**CAESAR SALAD**

Hearts of Romaine, Rustic Croutons, Parmesan, Caesar Dressing

**FRESH MOZZARELLA AND TOMATO**

Beefsteak Tomato, Fresh Mozzarella, Basil and Balsamic Reduction

**ARTISAN SALAD**

Grape Tomatoes, Cucumbers, Shaved Radish, House Vinaigrette

**MOZZARELLA ARANCINI**

Spinach & Ricotta, Petite Greens, Roasted Garlic Aioli





# Entrées

(Choose Two)

## CHICKEN CLASSICS

Choice of: Piccata, Marsala, Parmesan

## STUFFED CHICKEN

Bread Stuffing, Velouté

## HUNTERS CHICKEN

Roasted Skin on Chicken Breast, Wild Mushroom Pan Gravy

## GARLIC & HERB ROASTED PRIME RIB OF BEEF

Prepared Medium Rare,  
Au Jus, Horseradish Cream

## GRILLED TOP SIRLOIN

Prepared Medium Rare, Chimichurri Sauce

## VEGETABLE LASAGNA

Pomodoro Sauce

## GRILLED VEGETABLE ALFREDO

Cavatappi, Garlic, Grape Tomatoes, Grilled Vegetables, Alfredo  
Sauce

## POTATO GNOCCHI

Sautee Spinach, Ricotta, Vodka Sauce



# Entrées (continued)

(Choose Two)

## SHRIMP SCAMPI

Sautéed Shrimp, Garlic, Lemon, Butter, Parmesan, House Pasta

## PECAN CRUSTED SALMON

Dijon Maple Cream

## PAN SEARED SALMON

Lemon Garlic Butter

## STUFFED HADDOCK

Crab, Shrimp, Ritz® Cracker, Lobster Beurre Blanc

# Desserts

(Choose One)

## CHOCOLATE MOUSSE CUPS

NEW YORK STYLE CHEESECAKE WITH MIXED BERRY COMPOTE

## CLASSIC TIRAMISU

## CHOCOLATE FLOURLESS CAKE

# Bar Packages



## Hosted by the Hour

To be combined with any Reception Package

(Priced per Person)	1 Hour	2 Hours	3 Hours	4 Hours
Soft Drinks, Bottled Water	\$7	\$9	\$10	\$12
Beer, Wine, Soft Drinks	\$19	\$24	\$30	\$36

## Royall Package Upgrades

(Priced per Person)	1 Hour	2 Hours	3 Hours	4 Hours
*Select Liquors, Beer, Wine & Soda	Included	\$5 additional	\$11 additional	\$17 additional
*Premium Liquors, Beer, Wine & Soda	\$9 additional	\$14 additional	\$20 additional	\$26 additional

## Hosted Experiences

Add to any Reception Package

One Hour of Service, Priced per Person

**SANGRIA BAR . \$11**

Rich, Sweet, Fruity Red & White Sangria, Select Fresh Fruit

**BELLINI BAR . \$15**

Prosecco, Fruit Puree, Assorted Fruit

A mandatory \$150 Bartender Fee is applied to every bar setup

# After Party Packages



Post Reception  
10:00pm –1:00am

Choose Your Space

## Royall Ballroom

Included in Reception Package,

Add some late night food to the event.

## Garden Grille and Bar

Setup Fee \$60

Food Minimum of \$350

## Boston Mutual Room

Your Own Private Space

Connected to the Garden Grille and Bar.

Rental \$200

Food Minimum \$350