

{ THE CHARLES HOTEL }

Wedding Package



Details

- Dedicated Catering Manager
- Private Menu Tasting for up to Four Guests
- Selection of Five Passed Hors d'Oeuvres
- One Reception Display
- Five Hours Select Level Bar
- Champagne Toast
- Three Course Plated Dinner Service:
Salad, Entrée and Wedding Cake
- Chiavari Chairs in Silver Gold or Natural Wood



- Preferred pricing for our outdoor Courtyard perfect for a ceremony or cocktails under the stars
- Complimentary Bridal Suite for 1 Night
- Special Rate for your Guests at our AAA Four Diamond Hotel

Pricing

\$240.00 per person

plus 17% gratuity, 8.5% taxable administrative fee and 7% sales tax

Cocktail Hour

Passed Hors d'Oeuvres

Please select a total of five

Chilled Selections

BY EARTH

Watermelon, Basil and Feta Skewer (gf)
Roasted Plum Tomato, Mozzarella & Pesto on a Crostini
Grilled Mushroom Cup with Vegetable Quinoa (gf)
Dried Apricot, Blue Cheese, Spicy Pecans (gf)
Grilled Baby Potato with Tapenade (gf)

BY LAND

Beef Tenderloin on a Garlic Crostini with Tapenade
Beef Tenderloin, Roasted Corn Salsa on a Tortilla (gf)

BY SEA

Smoked Salmon and Bibb Lettuce on Wheatberry Crisp
Bluefish Pate on Toast Point (gf)
Tuna Tartare in a Cucumber Cup (gf)
Seared Tuna, Celeriac & Pickled Ginger Slaw on Wonton

BY AIR

Grilled Chicken, Mango Papaya Salsa on Blue Tortilla (gf)
Thai Chicken Salad on Belgian Endive (gf)
Duck, Cranberry and Pear Chutney on Pumpkin Bread

Hot Selections

BY EARTH

Spinach and Feta in Phyllo
Vegetarian Spring Rolls, Sweet Chili Sauce
Crispy Sweet Potato Pancake, Dried Fruit Chutney
Three Cheese Macaroni Spoons, Buttered Herb Crumbs
Grilled Flatbread, Roasted Plum Tomatoes & Chèvre

BY LAND

Miniature Beef Bourguignon
All Beef Franks in a Blanket, Spicy Mustard
Bacon Wrapped Dates stuffed with Blue Cheese (gf)

BY SEA

Crab Cakes, Spicy Remoulade
Grilled Spiced Shrimp, Lime Aioli (gf)
Seared Scallop with Tomato Chive Butter (gf)
Scallops wrapped with Bacon (gf)

BY AIR

Tandoori Chicken Skewer, Cilantro Sauce (gf)
Crispy Sesame Chicken, Orange Ginger Sauce
Miniature Chicken Wellington

Reception Displays

Please select one

New England and Imported Cheeses

Garnished with Fruits and Berries, Crackers and Sliced Baguettes

Mediterranean Spreads

Hummus, Fava Bean Spread and Tabbouleh
with Olives, Baby Carrots and Cucumbers served with Fresh Pita Bread

Market Vegetables

Caramelized Onion Dip and Massachusetts Blue Cheese Dip

Bruschetta Display

Wild Mushroom, Roma Tomato, Roasted Peppers
Mozzarella, Pesto, Roasted Garlic and Tapenade on Artisan Breads

Baked Brie en Croute

With Toasted Almonds, Raspberries, Dried and Fresh Fruits, Sliced Baguettes

Warm Artichoke and Spinach Dip

Sliced Baguettes and Toasted Pita Bread

Reception Enhancements

Taste of Tuscany \$22.00 per person

Italian Style Meats and Cheeses, Marinated Olives,
Olive Tapenade, Roasted Red Peppers and Artichoke Hummus,
Tuscan and Focaccia Breads, Assorted Infused Olive Oil

Mediterranean Display \$35.00 per person

Grilled Vegetables, Hot Peppers, Moroccan Marinated and Stuffed Olives,
Niçoise Salad, Stuffed Grape Leaves, Hummus, Tabbouleh,
Garden Tomatoes with Buffalo Mozzarella, Grilled Baguette with Tapenade Olive Spread,
Parmesan Carving, Fava Spread with Feta, Pita Bread, Grissini and Lavosh

Tapas \$34.00 per person

Beef and Vegetable Empanadas, Marinated Olives,
Mozzarella with Marinated Tomato and Onion, Chicken Skewers,
Sweet and Spicy Chorizo Sausage, Crab Cakes with Remoulade

Dinner

First Course

Please select one soup OR salad

Served with Multigrain Harvest, Cranberry Nut, Sourdough Breads and Lavosh
Herb Infused Oil and Sweet Cream Butter

Soups

Lobster Bisque
Butternut Squash with Maple Crème
Broccoli and Vermont Cheddar
Fire Roasted Tomato with Crème Fraîche,
and a Fried Basil Leaf

Butternut Squash with Maple Crème Fraîche
Clam Chowder with Oyster Crackers
Roasted Tomato Cumin with White Beans
Gazpacho

Salads

Baby Spinach with Applewood Smoked Bacon,
Grilled Portabella Mushrooms, Roasted Plum
Tomatoes and Crispy Leeks,
Sherry Vinaigrette (gf)

Vine Ripened Red and Yellow Tomatoes,
Mâche, Chevre, Balsamic Vinaigrette (gf)

Baby Spinach with Roasted Apples,
Drunken Cranberries and Blue Cheese,
Cider Vinaigrette (gf)

Poached Asparagus with Vermont Feta with
Slow Roasted Tomatoes and Crispy Parsnips,
Preserved Lemon Vinaigrette (gf)

Boston Bibb Lettuce and Radicchio with
Asparagus Tips and Roasted Oyster
Mushrooms, Sherry Shallot Vinaigrette (gf)

Baby Field Greens with Roasted Cherry
Tomatoes, Feta and a Grilled Garlic and Herb
Crostini, Cream Sorrel Dressing

Mesclun Greens with Yellow Pear Tomatoes
and Warm Panko Crusted Chèvre,
Pesto Vinaigrette

Baby Field Greens with Raspberries,
Mandarin Oranges and Crispy Leeks,
Miso-Ginger Dressing (gf)

Entrées

Please select two

BY EARTH

Grilled Eggplant Stuffed with Vegetable Couscous, Saffron Cream, Braised Greens, Asparagus, and Baby Carrots

Herb Risotto Stuffed Seasonal Squash, Tomato Pan Sauce, Garlic Sautéed Spinach, Roasted Brussel Sprouts (gf)

Zucchini Noodles Sautéed with Shitake Mushrooms, Sugar Snap Peas, Radicchio, Ginger and Fresh Lime, topped with Grilled Marinated Tofu, Popcorn Shoots (gf)

BY LAND

Pepper Crusted Grilled Black Angus NY Sirloin, Pinot Noir Glaze* (gf)

Grilled Tenderloin, Red Wine Demi-Glace* (gf)

Grilled Tenderloin, Sorrel Pan Sauce* (gf)

Roasted Rack of Lamb, Rosemary and Citrus Infused Demi-Glace* (gf)

BY SEA

New England Baked Scrod, Lemon & Grapeseed Oil

Seared Salmon, Dried Fruit Chutney (gf)

Grilled Salmon, Cumin and Coriander Pan Sauce (gf)

Baked Sole Stuffed with Lobster, Spinach and Mushrooms, Lemon Butter Sauce

Miso Marinated Sesame and Panko Crusted Red Drum Fish, Ponzu Vinaigrette

Seared Halibut, Mango and Papaya Salsa* (gf)

BY AIR

Grilled Balsamic Chicken, Sundried Cherries (gf)

Grilled Cilantro Chicken, Vodka Lime Demi (gf)

Pan Seared Chicken, Ratatouille (gf)

Grilled Scallion Ginger Chicken, Shiitake Mushroom Sauce (gf)

*Additional \$20.00 per person, higher priced entrée prevails for total guarantee.

Dessert

Specially Designed Wedding Cake ~ Swiss Dot or Scroll Design
served on a Hand Decorated Plate with Vanilla Ice Cream in a Chocolate Tulip Cup, Fresh Berries
Selection of One Cake, One Filling and Icing
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas



Beverages

Five Hour Hosted Select Level Bar

Select tier liquors, wine selections, domestic, imported and premium beer, classic martinis, soft drinks, mineral waters and juices.

Add \$5.00 per person by the hour to include specialty martinis.

Cordials and cognacs are additional and charged on consumption.

LIQUOR

VODKA: New Amsterdam

SCOTCH: Dewar's White Label

GIN: Bombay

RYE: Old Overholt

RUM: Bacardi

BOURBON: Four Roses

WINES

Select level wines are noted on the wine list and selected at the tasting.

DOMESTIC AND IMPORTED BEER

Bud Light, Amstel Light, Smuttynose Finest Kind IPA, Stella Artois, Fiddlehead IPA, Athletic Brewery Run Wild IPA Non-Alcoholic, Downeast Cider

SOFT DRINKS, MINERAL WATERS AND FRUIT JUICES

Bar fee \$150.00 per 75 guests



Information

Tailored Menus & Packages

Menus and packages may be tailored to meet each couple's personal style, taste and traditions.

Linen, China, Decorations & Favors

The Charles Hotel provides complimentary champagne table linens and napkins, as well as traditional china. Wedding favors, place cards, and additional decorations are the responsibility of the host and/or wedding coordinator to store, place and remove at the conclusion of the event. The Charles Hotel staff will be happy to place these items on your behalf; arrangements will need to be made with your Catering Manager in advance.

Hotel Parking

Valet and Self-Parking are available for all private events at reduced rates of \$20 for valet and \$15 for self-parking the night of the wedding. Rates do not include parking for guests staying overnight.

Wedding Ceremony

The Charles Hotel offers a number of rooms and picturesque settings for your wedding ceremony. Ceremony prices range for \$1,000 to \$2,000. On-site wedding ceremonies are only available to couples who are also hosting their wedding reception at The Charles Hotel.

Audio-Visual Enhancements

The Charles Hotel employs the services of KVL Audio Visual. Arrangements for equipment can be made through your Catering Manager. Services include but are not limited to slide show presentations, iPhone and microphone connections and up-lighting.

Additional Labor Cost

If menu items require a chef, carver, or station attendant, a fee of \$150.00 will be charged.

A fire detail is required by the City of Cambridge for any open flame, for a minimum of 4 hours. There are additional fees for Sundays, holidays and parties continuing after midnight. Please check with your Catering Manager for pricing.

Taxes & Service Fees

A 17% gratuity and 8.5% taxable administrative fee is applied to all food and beverage charges. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for wait staff employees. A 22% taxable administrative fee is applied to all room rentals and audio-visual services. A 7% sales tax is applied to all charges as outlined by the Commonwealth of Massachusetts.

Menu Tastings

Private menu tastings are scheduled three months prior to your wedding date. Tastings are held at 2:30pm on Monday, Tuesday, Thursday or Friday and are at the discretion of our Chef.

