



BOSTON HARBOR

HOTEL
at Rowes Wharf

*Wedding
Package*
2025





Forever Starts Here

YOUR DREAM WEDDING. OUR STORYBOOK SETTING.

Celebrate your love at Boston Harbor Hotel, where your wedding becomes a timeless memory. As Boston's only Forbes Five-Star and AAA Five-Diamond waterfront destination, we offer an unmatched combination of luxury, elegance, and a storybook setting that ensures your celebration will be truly unforgettable.

Whether exchanging vows against the backdrop of sweeping harbor views or hosting a reception in our stunning Wharf Room with its floor-to-ceiling windows, every moment of your special day will be steeped in timeless beauty. Our venues, such as the Atlantic Rooms and the intimate Meritage Room, provide the perfect canvas for your dream wedding, while our nationally recognized chefs will delight your guests with culinary masterpieces that elevate the experience.

Package Includes

THE HOTEL

Complimentary Harbor View Suite for the Wedding Couple on the Night of the Wedding

Preferential Guestroom Rate for Guests, Based on Availability (Room Block)

THE WEDDING

Private Menu Tasting for Up to Four Guests

Private Event Space for Photos

Wedding Ceremonies Available On-Site

Five Hour Open Bar
One additional hour can be added for a fee

Parquet Dance Floor

Six Butler-Passed Hors d'Oeuvres

Three-Course Plated Dinner

Personalized Menu Cards

Tablesides Wine Service

Wedding Cake

Chiavari Chair Selections

Second Napkin Service with Dessert

Linen Selections for Round Tables (White or Ivory)





Bar Packages

CHEERS TO HAPPILY EVER AFTER

DELUXE BAR PACKAGE

Five Hour Open Bar

Belvedere Organic Vodka
Grey Goose Vodka
Hendrick's Gin
Bacardi 8-Year-Old Aged Rum
Patron Silver
Knob Creek Rye Whiskey
Johnnie Walker Black Blended Scotch
Bowmore Single Malt Islay Scotch
Kahlúa
Cointreau
Aperol
Campari
Bailey's Irish Cream
Deluxe Martini

WINE BAR

François Montand Blanc de Blancs Brut – France
Baron de Rothschild Las Huertas Chardonnay – Chile
Yealands Marlborough Sauvignon Blanc – New Zealand
Ballard Lane Central Coast Pinot Noir – California
Baron de Rothschild Las Huertas Cabernet Sauvignon – Chile

BEER & NON ALCOHOLIC

Local Beer – Nightshift Whirlpool, Untold IPA
Imported Beer – Corona, Stella Artois
Domestic Beer – Budweiser, Bud Light, Blue Moon,
Sam Seasonal, Harpoon
Soft Drinks
Mineral Water

GF | Gluten Free
V | Vegan
VEG | Vegetarian
DF | Dairy Free
NF | Nut Free

Passed Hors D'Oeuvres

SAVOR PERFECTION



Passed Hors D'Oeuvres

Select six from the following:

HOT

Mac & Cheese Bites

Served with Buffalo Mayo

Exotic Mushroom Arancini

Served with Truffle Mayo

Comté Cheese Puff GF

Three Year Comté

Vegetable Potstickers

Ten Year Ponzu

Vegetable Spring Roll

Charred Lime Chili Sauce

Truffle Panna Cotta GF

Eggshell Presentation

Scallion Flatbread

Ahi Tuna, Spicy Mayo

Coconut Shrimp

Vanilla Scented, Pineapple Compote

Haddock Slider

Panko Battered Haddock, Tartar Aioli

Crispy Sushi Cups

Tuna Tartar, Spicy Crab

Lobster Bread Pudding

Soy Ginger

Maine Scallop & Bacon GF

Jonah Crab Cake

Served with Spicy Mayo

Za'atar Crunch Lamb Chops GF

Quince

Pastrami Spring Rolls

Short Rib Crêpe

Bordelaise Jus

Wagyu Dogs En Croute

Served with Dijon

Chicken Empanadas

Ancho Chile, Lime Aioli

Chicken & Lemon Arancini

Citrus Aioli

Chicken Dumpling

Miso

Duckling Flatbread

Fig Jam, Melted Brie

Prosciutto Flatbread

Robiola Due Latte, Fried Onions

Steak & Cheese Spring Rolls

Kobe Beef Sliders

Tomato Jam

Modern Quesadillas

Mushroom Fontina, Short Rib, or Crab

COLD

PB & J

Pink Pepper Lingonberry Jam, Cashew Butter

Mini Spicy Crab Bao Cone

Smoked Salmon Cone

Tuna Tartar Cone

Baby Potato & American Caviar

Crème Fraîche, Chives

Brûlée Black Fig

Vermont Goat Cheese, Sea Salt

Compressed Watermelon

Whipped Feta, Ten Year Balsamic

Untraditional Gazpacho

Watermelon, Basil Flavors

Jumbo Shrimp Cocktail

Spicy Cocktail Sauce

Polenta Cake

Smoky Tomato Jam, Basil

Ricotta Toast

Pistachio, Pea Greens

Smoked Salmon

Caviar, Crème Fraîche

Ponzu Poached Tuna

Marinated Cucumber

Chicken & The Egg

Chicken Salad, Kewpie Mayo

Mini Lobster Slider

Mini Lobster Taco

Tuna Tartare

Spicy Mayo, Pickled Ginger

Tomato Tartare V

Persian Cucumbers, Black Garlic

Truffle Potato Crisps V

Harissa Salt



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Plated Dinner

SENSES AWAKENED



Plated Dinner

DINNER SERVICE INCLUDES

- Choice of Salad
- Choice of Entrée as indicated on the invitation (two proteins & one vegetarian option)
- Wedding Cake
- House red and white wine served throughout dinner
- House-made bread with individual butter presentation
- Choice of Entrée tableside, for an additional \$25 per person.

WEDDING CAKES

- Custom Designed Wedding Cake by Boston Harbor Hotel Pastry Chef
- Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

SALAD Selection of One

Baby Gem Lettuce NF

Torched Spanish Feta, Lemon Nasturtium

Summer Heirloom Tomato Salad NF

Vermont Burrata, Aged Sherry, Thai Basil

Winter Mixed Heirloom Chicory

Spicy Walnuts, Berkshire Blue Cheese, Butternut Crunch

Baby Wedge Salad NF

Smoked Bacon, Small Tomato, Fried Shallots, Buttermilk Ranch Dressing

Caprese Salad NF

Vine Ripe Tomato, Vermont Mozzarella, Aged Balsamic

Mixed Baby Lettuces

Orange, Radish, Warm Goat Cheese Croquette, Orange Thyme Dressing

ENTRÉE Predetermined entrée selection on invitation (Two Proteins, One Vegetarian). Each protein entrée is accompanied with fresh seasonal vegetables & a starch.

BEEF

Roasted Pineland Farms Beef GF

Five Day Bordelaise

Twelve-Hour Short Rib GF

Dim Sum of Metate

Grilled Filet of Beef GF

Untraditional Béarnaise

Club Sirloin Steak GF

Ten-Year Shoyu Jus

CHICKEN

Modern Chicken Cutlet

Fried Pearl Tomato

Stuffed Ballotine of Chicken

Cornbread Date Stuffing

Roasted Natural Chicken Breast

Lemongrass Butter

FISH

Miso Glazed Chilean Sea Bass

Roasted Atlantic Halibut GF

Truffle Hollandaise

Seared Scottish Salmon

Broken Herb Butter

Cedar Planked Salmon GF

Thyme Brown Butter

Seared Rhode Island Swordfish

Spicy Lobster Butter

VEGETARIAN & VEGAN

Potato & Exotic Mushroom Lasagna

Yukon Potato, Sweet Garlic, Chard Oat Milk, Mushroom Jus

Quinoa & Sweet Potato Cake V

Toasted Organic Quinoa, Black Beans, Pea Tendril

Morocco Cauliflower Steak GF | V

Garbanzo Purée, Fourteen Asian Spice

Aged Gouda Ravioli

Composed Vegetarian "Bolognese"

DUET PLATES

Grilled Filet Mignon with

Grilled Salmon Filet +10 | Pan Seared Jonah Crab Cake +20

Crab Stuffed Shrimp +20 | Butter Poached Lobster Tail +35

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Package Pricing

INCLUDES

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Wedding Ceremonies Available On-Site

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Parquet Dance Floor

Six Butler-Passed Hors d'Oeuvres

Three-Course Plated Dinner

Personalized Menu Cards

Tableside Wine Service

Wedding Cake

Chiavari Chair Selections

Second Napkin Service with Dessert

Linen Selections for Round Tables (White or Ivory)

325 USD per person

295 USD per person / Friday or Sunday Non-Holiday

150 USD per Bartender, 1 per 75 Guests

50 USD Children Meals

55 USD Vendor Meals

A 17.5% Service Charge, 8.5% taxable Administrative Fee and 7% Massachusetts Meal Tax 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. All Miscellaneous fees are subject to a 6.25% Massachusetts Sales Tax. The consumption of raw or undercooked foods may cause a risk to health.



Upgrades

ENHANCE YOUR SPECIAL DAY





RECEPTION UPGRADES

*Station attendant required: \$150 each, one per 50 guests.

SEASHACK* — 62

Selection of Three

Day Boat Haddock Fish & Chips

Jonah Crab Cakes

Yuzu Remoulade

Garlic Shrimp Scampi

Fried George's Bank Scallops

Meyer Lemon Caper Mayo

Charred Point Judith Calamari

Pickled Peppers, Yuzu Aioli

Mini New England Lobster Rolls

Lemon Mayo, Malt Vinegar Chips

RAW BAR — 56

Native Oysters | 8

Cherrystones | 8

Jumbo Shrimp | 10

Spicy Crab Cocktail | MP

Lobster Cocktail | MP

*Served with Classic Cocktail Sauce,
Black Pepper Champagne Mignonette*

Based on 5 pieces per person

SUSHI — 58

California GF

Spicy Tuna GF

Salmon Maki GF

Shrimp Tempura GF

Cucumber Avocado GF

Yellow Tail Cucumber GF

Based on four pieces per person.

COLLECTION OF — 36 IMPORTED & DOMESTIC CHEESES

Comte, Double Creme, Triple Creme,
Western MA Cheddar, Baley Hazen Blue
Cheese, Whipped Ricotta, Extra Virgin
Olive Oil, Salted Marconas, Jams & Jellies,
Local Honey, Artisanal Breads & Crackers

FRA' MANI BERKLEY CA. — 53 CHARCUTERIE ASSEMBLY

Coppa, Sporessatta, Prosciutto, Air Dried Salumi.
Selection of Terrine: Piquillo Pepper Jam, Cured
& Marinated Olives, Local Mustards & Jams,
Matiz Pickled Vegetables, Pain D'Avignon Breads,
Artisanal Breads & Crackers

MEZZE STATION — 32

Garbanzo Hummus, Baba Ghanoush, Whipped Feta & Honey,
Mediterranean Salad, Composed Crudites, Radishes, Marinated &
Cured Olives, Fire Roasted Yellow & Red Tomatoes, Za'tar Baked Pita,
Olive Oil Flatbread, Naan Presentation

CROSTINI — 30

Selection of Three

Country Loaf, White Bean, Roasted Garlic, Chive

Pain Levain, Grilled Stone Fruit, Ricotta, Honey, Basil

Focaccia, Heirloom Tomato, Basil, Mozzarella

Ciabatta, Fig Jam, Blue Cheese, Prosciutto

Baguette, Mushroom Duxelles, Pickled Shallot, Truffle Oil

PEKING DUCK* — 45

Selection of Three

Carved to order with Hoisin, Cucumber,
Fresh Cut Scallions, & Moo-Shu Pancakes

Priced per person based on 90 minutes of service.

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DESSERT STATION UPGRADES

*Station attendant required: \$150 each, one per 50 guests.

DIY Cheesecake* | 30

Individual Vanilla, Chocolate, Berry Cheesecakes

Crumbles: Graham, Oreo, Speculoos

Toppings: Fresh Fruit, Caramel, Hot Fudge, Whipped Cream, Candied Nuts

Ice Cream Cart* | 28

Cones & Cups

Ice Cream (Choose Two): Strawberry, Coffee, Cookies and Cream

Sorbet (Choose One): Lemon, Raspberry, Passionfruit

Toppings: Hot Fudge, Caramel, Whipped Cream, Sprinkles, M&M's, Crispy Pearls,

Freeze Dried Berries

North End* | 30

Cannolis Filled to Order

Shells: Traditional Plain, Chocolate Dipped

Fillings: Ricotta, Espresso Mascarpone

Toppings: Mini Chocolate Chips, Pistachios, Sprinkles, Panna Cotta with Assorted Fruit

Toppings, Rum Baba, Nutella Bombolini

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Paris Meets Boston | 34

Boston Cream Pie Profiterole, Raspberry Lime Ricky Macarons, Toll House Sablé

Breton, Earl Grey Financier, Molasses Madeleine

Death by Chocolate | 37

Chocolate Ganache Crunch Cake:

Chocolate Sour Cream Cake, Ganache, Crunchy Pearls

Triple Chocolate Chip Cookies:

Traditional Chocolate Chip Cookie, Dark Blonde & Passion Fruit Chocolate Chips

Milk Chocolate Budino:

Whipped Cream, Fresh Berries

Salted Tahini Brownie:

Black Cocoa Brownie, Salted Sesame Paste

White Chocolate Dulce de Leche Tart:

House Made Dulce de Leche, Whipped White Chocolate Ganache

Island Vibes | 32

Pineapple Upside Down Cake: Brown Sugar, Coconut

Key Lime Tart: Graham Cracker, Toasted Meringue

Coconut Panna Cotta: Mango, Kiwi

Passion Fruit Mousse: Guava, Strawberry

Tres Leche Cake: Dulce de Leche, Papaya

Petite Dessert | 32

Array of Miniature Fresh Pastries

Hand-Dipped Chocolate Covered Strawberries

Fine Chocolate Truffles

Add Seasonal Fresh Fruit \$8

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LATE NIGHT UPGRADES

*Station attendant required: \$150 each, one per 50 guests.

PASSED — 18

Selection of Two *Pricing based on 2 pieces per person.*

Mini Ground Tenderloin Slider Cheeseburgers
Buffalo Chicken Sliders
Mini Meatball Subs
Three Cheese Grilled Cheese
Everything Tator Tots
Cones of Truffle Shoestring Potatoes

Individual Chinese Take-Out
Veggie Fried Rice, & Red Pepper Spring Roll
Mini Ice Cream or Sorbet Cones
Warm Chocolate Chip Cookies &
Chilled Vanilla Milk Shooters

GOURMET FLATBREADS* — 38

Selection of Three | All dishes in this section are Nut-Free (NF)

Margarita

Fresh Mozzarella, Heirloom Tomato, Basil

Spicy Chicken Thighs

Fontina Cheese, Red Onion, Red Chard

Exotic Mushroom & Spinach

Handmade Burratini, Fried Garlic

Prosciutto & Black Fig

Melted Vermont Brie, Arugula, Fig Jam

Seasonal Vegetable

Summer: Heirloom Tomato, Local Basil, Oregano, Maple Brook Mozzarella

Winter: Butternut Squash, Smoked Cheddar, Fried Cipollini

COMFORT FOOD* — 42

Selection of Three | All dishes in this section are Nut-Free (NF)

Beef Sliders

Cheddar Cheese, Toasted Seeded Buns

Four Cheese Mac & Cheese

Wagyu Mini Macs

"Chef Daniels Special Sauce", American Cheese

Truffle Fries

Truffle Mayo, Pecorino Powder

Short Rib Sliders

Potato Bun, Twelve-Hour Braised Short Rib,

Melted Raclette

Buffalo Chicken Slider

Dill Ranch

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POST NUPTIAL BRUNCH

THE DELUXE CONTINENTAL — 56

Orange & Grapefruit Juice
Seasonal Fruit & Fresh Berries
Assortment of In-House French Breakfast Pastries

Vanilla Bean Scones, Devonshire Cream, Preserves

Yogurt Parfait

Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola

Breakfast Sandwich

Griddled English Muffin, Farm Fresh Fried Egg, Black Forest Ham, Boursin, Tomato Jam

Freshly Brewed Coffees & Teas

Regular & Decaffeinated

THE AMERICAN — 60

Orange & Grapefruit Juice
Seasonal Fruit & Fresh Berries
Assortment of In-House French Breakfast Pastries
Yogurt Parfait GF

Greek Yogurt, Fresh Seasonal Berries, Honey Roasted Granola

Scrambled Farm-Fresh Eggs

Fresh Chopped Chives

Breakfast Creamer Potatoes

Sweet Onions, Fresh Herbs

Smoked Thick-Cut Bacon & Pork Sausage

MORNING LIGHT — 67

Breakfast Mocktail

Strawberry Orange Mimosa

Mixed Berry Collection, Vanilla Crème

Composed French Omelet

Gruyère, Cheddar, Raclette

Everything Home Fries

Billy's Thick Cut Smoked Bacon

Chicken & Waffles

Cornflake-Crusted Chicken Thigh, Fresno Syrup

Assortment of Fresh Baked Pastries

Served with Sweet Butter & Preserves

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