

A day to be remembered

OMNI  HOTELS & RESORTS[®]
parker house | boston





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Your wedding day is one of the most important days of your life. It's a day you'll never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni Parker House, we're committed to making sure your wedding day is nothing short of spectacular—by filling it with love, laughter and magical memories. That's our promise to you.

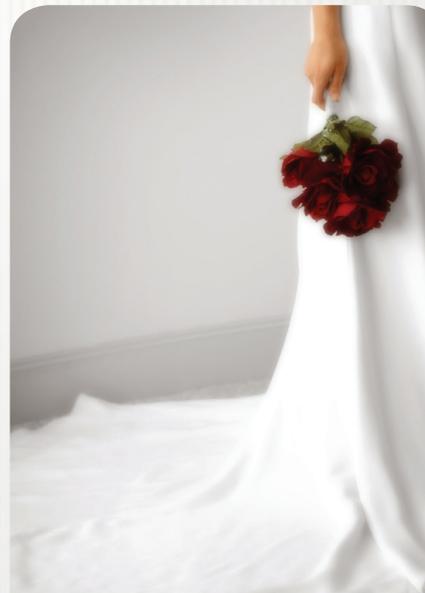
Whether we're playing host to your wedding reception, rehearsal dinner or bridesmaid brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational.

Plus, Omni's experienced wedding team will be by your side every step of the way—from your first planning meeting to your final toast. So you can focus on what matters most: Making memories that last a lifetime.









Wedding Packages

On-site wedding consultant will assist you with coordinating all the details of your reception by personalizing our Classic Wedding Package to create your ideal day.

Cocktail Reception with a selection of five white-glove butler passed hors d'oeuvres

Two reception options from our elegant displays, interactive culinary or al dente pasta stations

Four course dinner menu created by our award winning culinary specialists

Five-hour open bar with premium liquors, domestic & imported beers and select wines

Champagne toast and wine service with entrée course

Choice of two entrée selections & custom designed seasonal vegetarian entrée

Custom-designed wedding cake with multiple dessert sauces and a tuxedo-dipped strawberry or a gourmet chocolate truffle

Floor length bridal satin or bengaline dinner linens and napkins

Elegantly detailed chivari chairs

White-glove service by our experienced professional staff

Private photo area for the bridal party with buffet-style hors d'oeuvres and beverage service

Complimentary suite with champagne & chocolate-dipped tuxedo strawberries for the bride & groom on the night of the wedding

Two complimentary guest room upgrades on the night of the wedding with a welcome amenity

On-site rooms available for your wedding ceremony, rehearsal dinner, post-wedding breakfast or brunch



The Cocktail Hour



White-Glove Butler Passed Hors d'Oeuvres (please choose five selections)

Hot Hors D'oeuvres

marinated grilled lamb chops with mint demi glace

parker house jonah crab cakes with red pepper aioli

kobe beef slider with caramelized onion and Vermont cheddar on a brioche roll

sea scallops wrapped with apple smoked bacon and horseradish cream

potato wrapped shrimp with sweet chili sauce

mini chicken cordon bleu

spinach and artichoke dip in crisp flat bread cup

mini rubens in pretzel dough

steak and cheese spring rolls with bleu cheese dip

thai cozy shrimp with orange ginger sauce

buffalo chicken crisps with ranch dip

beef arepas with salsa picante

focaccia - grilled eggplant with medley of olives, red pepper & Italian cheeses

Cold Hors D'oeuvres

shucked wellfleet oyster shooter with lemon shallot mignonette

tuna tartare with wasabi crème fraîche and micro greens

cilantro marinated maine lobster and seaweed salad

lobster salad with red pepper and chive on cucumber square

chicken salad profiterole

roasted tomato and basil cream on focaccia

smoked salmon rosette on pumpernickel

brie, apple and pecan on sour dough toast point

julienne vegetable summer roll with orange ginger dip

lobster medallion on bibb lettuce

roasted wild mushrooms on sour dough toast point

The Cocktail Hour

Elegant Displays (please choose two selections)

bruschetta, tomato, basil and fresh mozzarella on grilled bread

vegetable crudité: seasonal fresh vegetables served with peppercorn and bleu cheese dips

selection of artisan cheeses artfully displayed: St. Albay, St. Peter's Bleu, Belle Blanche Gouda, Casa del Campo Manchego and Wensleydale Chambray cheeses, crackers and french bread

antipasto: featuring imported sweet abruzzi, hot soppressata, baby mortadella, capicola, cured beef bresaola, pecorino romano and provolone cheese, grilled vegetables, tomato mozzarella salad, bread

mediterranean tapas display: sun dried tomato tapenade, olive assortment, grilled artichokes, marinated mushrooms, roasted garlic hummus, fresh tomato caper relish, crostini, focaccia, lavosh and pita, calamari salad, calamata olives

baked brie in pastry: warm brie with raspberry sauce, crackers and french bread

Interactive Culinary Stations (prepared and served by one of our Parker House chefs)

parker's jonah crab cake over fennel slaw, smoky chipotle sauce

shrimp caesar martini, focaccia croutons, romano cheese

seared maine diver scallops over spinach risotto

japanese tuna sashimi, over spicy seaweed salad, wasabi aioli

lobster cappuccino with cream froth and jumbo shrimp

colossal shrimp scampi, over truffle crostini, topped with lemon confit

mini turkey dinner plate presentation, sausage mushroom stuffing, cranberry chutney, sage pan gravy, parker house rolls

mini chateaubriand plate presentation, tenderloin of beef over au gratin potato, cabernet demi glace, parker house rolls

rosemary crusted rack of lamb, mint demi glace

fresh rigatoni: ricotta and manchego cheese, thyme, sun-dried tomato beurre blanc

butternut squash ravioli: sage cream sauce, fresh grated gouda

fresh fusilli: roasted tomato, arugula, fennel, artichokes, romano cheese and basil garlic butter sauce

roasted portobello tortelloni: shrimp, spinach, fresh mozzarella and olive oil

The Main Course

First Course (please choose one selections)

wild mushroom and melted manchego strudel – layers of seasonal mushrooms, leeks, manchego cheese, shredded phyllo over a mascarpone polenta

caramelized onion soup with wild mushroom and emmental cheese bruschetta

lobster bisque laced with cognac

lobster martini – maine cold water lobster, cucumber, crisp seaweed salad, cilantro -

wasabi dressing
grilled maine diver scallops, warm harissa
couscous salad bed

napoleon of fresh grilled vegetables, baby lettuce, sweet plum tomatoes,
Bocconcini and balsamic drizzle

chilled jumbo shrimp scampi, roasted garlic puree and truffle crostini,
meyer lemon confit, seasonal micro greens

cured salmon, crisp lavosh, upland cress,

pear tomatoes, crème fraiche
antipasto plate – prosciutto wrapped
crisp breadsticks, seasonal melon, shaved
pecorino, grilled artichoke hearts

crab cake garnished with mache,
champagne cream and domestic caviar

Second Course (please choose one selections)

crisp greens, dried cranberries, apples
and great hill bleu cheese, spiced rum
vinaigrette

traditional caesar salad featuring shaved
asiago and parker house roll croutons with
creamy garlic caesar dressing

mesclun greens and fresh pear salad, grilled
seasonal pear, picante bleu cheese, toasted
pecans, red wine vinaigrette

boston bibb and baby rocket salad, sweet
tomatoes, asiago cheese, candied walnuts,
raspberry dressing

farm house salad - local organic greens,
cucumbers, carrots, beets
and dijon vinaigrette

butter lettuce and baby spinach salad,
blueberry and goat cheese, with a maple
spice vinaigrette

steakhouse salad, baby iceberg lettuce,
crispy fried pancetta, red onion,
blue cheese dressing

mozzarella and fresh tomato salad

The Main Course

Entrées

Poultry

(\$218 with five-hour bar services, inclusive package per guest)

lemon garlic chicken, rosemary pan jus, roasted fingerling potato, string beans, wax beans, baby carrots and patti pan squash

pan-seared Frenched chicken breast – wild mushroom duxelle and spinach wild rice timale, oven roasted ratatouille and morel demi glace

chicken saltimbocca - prosciutto, aged provolone and sage, chianti demi glace, garlic sautéed baby spinach, garlic whipped potato

Combination Plate Selections

(\$242 with five hour bar services, inclusive package per guest)

petit filet mignon, cabernet demi glace and lemon-basil roasted shrimp, lemon butter sauce, roasted parmesan baby yukon potatoes, fresh asparagus, baby carrots and sun burst squash

Beef & Lamb

(\$234 with five hour bar services, inclusive package per guest)

pan-seared sirloin, merlot demi glace, bleu cheese butter, onion relish, roasted yukon gold potato and string beans, wax beans, baby carrots and patti pan squash

pan-seared filet mignon, cabernet demi glace, crab béarnaise, roasted fingerling potato, braised rainbow swiss chard

seared filet mignon, golden chanterelle bordelaise sauce, roasted baby potato, fresh asparagus, baby carrots and sun burst squash

herb crusted colorado rack of lamb, rosemary-mint demi glace, roasted fingerling potato, fresh asparagus, baby carrots and patti pan squash

butter roasted lobster tail and petit filet mignon, pinot noir demi glace, roasted fingerling potato, asparagus, baby carrot and patti pan squash

petit filet mignon, cabernet demi glace and pan seared salmon, lemon butter sauce, chive whipped potato, fresh asparagus, baby carrots and patti pan squash

Seafood

(\$224 with five hour bar services, inclusive package per guest)

baked boston schrod, a parker house original, roasted fingerling potato, julienne carrots, zucchini and squash, lemon beurre blanc

seared atlantic salmon, black trumpet beurre blanc, timbale of wild rice pilaf, fresh asparagus, baby carrots and patti pan squash

seared sea bass, truffle butter sauce, chive whipped potato, baby carrots, zucchini and sun burst squash

pan roasted halibut, sun-dried tomato beurre blanc, herb roasted baby potatoes, oven roasted ratatouille drizzled with tuscan olive oil

Dessert

custom designed wedding cake by “Icing on the Cake” or “Montilio’s” with multiple dessert sauces and a tuxedo dipped strawberry or a gourmet chocolate truffle

freshly brewed starbucks coffee and decaffeinated coffee, tazo teas

Any Questions?



Ceremonies

Please inquire about the different ceremony location options here at the hotel. Our ceremony fee is \$2,000. This fee also includes a rehearsal with our banquet manager. The hotel will assist you in determining if sound equipment is required for your ceremony. If so, additional fees apply.

Additional Events

We will be happy to decrease our menu prices by 10% for any other wedding-related events booked in addition to your wedding reception.

Candles

Boston's fire safety codes restrict the use of open-flame candles without the supervision of a Fire Detail. Your wedding specialist at the Omni Parker House would be pleased to provide the costs involved and to coordinate with the Boston Fire Department on your behalf.

Vendors

Although your wedding specialist will make suggestions for vendors, we do allow you to hire vendors of your choice. Information will be provided to you for your vendors 6-8 weeks prior to your wedding date. It is crucial that you forward this information to all of your vendors to ensure the success of your wedding. If you decide to include a meal for your vendors, we charge \$44 for a Chef's Choice of Chicken Dish.

Entertainment, Lighting & Audio Visual

It is your responsibility to discuss with your vendors and inform the Omni Parker House of any special electrical requirements for your band, DJ or entertainment of any kind. Electrical fees may be applicable for special power requirements. AVT technologies is our full-service audio visual company located right here in the hotel. Please contact AVT directly @ 617-725-1622 for any specialty lighting or audio visual needs.

Coat Check

Upon your request, the Omni Parker House would be happy to provide a coat check with a private attendant for the convenience of your guests. There will be a minimum \$150 fee for this service. Your guests will not be charged.

Parking

Valet parking and hosted parking with a local garage are both excellent options for you and your guests. Please inquire with your wedding specialist at the Omni Parker House for up to date parking options and fees.

Payment

All weddings are prepaid. When signing a wedding contract a \$5,000 payment is required. Nine months prior to the wedding 50% of your required minimum expenditure is due. Three months prior to the wedding 75% of your required minimum expenditure is due. All four of these payments may be made on a credit card, or personal check. The final payment is due in full 7-days prior to the Wedding in the form of a certified check. There will be no exceptions for the final payment method.

*Please inquire about our 10% adjustment for Friday and Sunday Wedding Reception dates.

*Prices listed reflect pricing for complete wedding package with five-hour open bar service and are inclusive of tax and gratuity.

*All upgraded menu additions are subject to 15% gratuity, 7% taxable administration fee and 7% state sales tax. The administration fee does not represent a tip or service charge for wait staff employees or service bartenders. Prices are subject to change.