
Classic Wedding Package

OMNI  HOTELS®
parker house | boston
60 School Street
Boston, MA 02108

Classic Wedding Package:

On-site wedding consultant to 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 six white-glove butler passed hors d'oeuvres

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

Five 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 and custom designed seasonal vegetarian entrée

Custom-designed wedding cake with multiple dessert sauces, tuxedo-dipped strawberry, praline truffle cup or blackberry sorbet fruit

Floor length white damask tablecloths with matching overlay & napkins

White-glove service by our experienced professional staff

Private photo area for the bridal party with buffet-style hors d'oeuvres & 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 with a welcome amenity

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

*all prices listed are inclusive of tax, gratuity and are subject to change

*all upgraded menu additions are subject to 15% gratuity and 7% taxable administration fee and state sales tax.

*please inquire about our 10% adjustment for Friday and Sunday wedding reception dates

Cocktail Reception

white-glove butler passed hors d'oeuvres
[please choose six selections]

Hot

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 parker house roll
sea scallops wrapped with apple smoked bacon and horseradish cream
cuban cristo – ham and swiss on chive egg toast
bacon wrapped shrimp casino with horseradish sour cream
buffalo chicken fluetas – chicken, vegetables and cream cheese with ranch dip
mac & cheese - mushroom and blue cheese
spinach and artichoke dip in crisp flat bread cup
potato pancake latkes – onion, matzo meal and scallions with horseradish sour cream
steak & cheese spring rolls with bleu cheese dip
potato wrapped shrimp with orange ginger sauce
beef chilito – sirloin, peppers and jalapeno cheese with ranch dip
prosciutto and yellow pepper galette
chicken saltimbocca – sage and prosciutto with demi glace sauce
eggplant toast – crisp baby eggplant with basil, mozzarella, tomato, pepper & artichoke

Cold

shucked wellfleet oyster with lemon shallot mignonette
tuna tartare with wasabi crème fraiche and micro greens
cilantro marinated maine lobster and seaweed salad
lobster salad with red pepper and chive on cucumber square
spicy chicken corn bread dome
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
sesame crusted tuna on lavosh
lobster medallion on bibb lettuce
tenderloin carpaccio on focaccia
roasted wild mushrooms on sour dough toast point
turkey – apple chutney crostini

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:

danish bleu, aged english cheddar, gouda, fresh farmers, cheese crackers and french bread

antipasto:

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

mediterranean tapas display:

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

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

al dente pasta station: fresh rigatoni with ricotta and manchego cheese, thyme, sun-dried tomato beurre blanc; butternut squash ravioli with sage cream sauce, fresh grated gouda; fresh fusilli with roasted tomato, arugula, fennel, artichokes, romano cheese and basil garlic butter sauce; risotto with shrimp, scallops, spinach and fresh mozzarella

First Course

[please choose one selection]

wild mushroom and melted manchego strudel:
layers of seasonal mushrooms, leeks, manchego cheese, shredded phyllo
over a red and yellow lentil ragout

caramelized onion soup with wild mushroom and emmental cheese bruschetta

lobster bisque laced with cognac baked en croute

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, pea 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 selection]

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, piquant bleu cheese, toasted
pecans with red wine vinaigrette

boston bibb wedge salad, sweet tomatoes, jarlsberg cheese,
candied walnuts with blackberry dressing

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

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

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

mozzarella and fresh tomato salad

Entrees

Poultry

[\$180 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

herb and parmesan crusted breast of chicken, smoked mozzarella and spinach risotto, oven roasted ratatouille and roasted tomato relish

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

Beef & Lamb

[\$195 with five hour bar services, inclusive package per guest]

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

pan-seared filet mignon, cabernet demi glace, crab béarnaise, au gratin potato, baby corn pudding

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

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

Seafood

[\$185 with five hour bar services, inclusive package per guest]

baked boston scrod, a parker house original, roasted fingerling potato, julienne carrots, zucchini and squash, lemon buerre 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

grilled yellow fin tuna, sun-dried tomato buerre blanc, herb roasted baby potatoes, oven roasted ratatouille, drizzled with tuscan olive oil

Combination Plate Selections

[\$205 with five hour bar services, inclusive package per guest]

petit filet mignon, cabernet demi glace and lemon-basil roasted shrimp, lemon butter sauce, potato au gratin, fresh asparagus, baby carrots and sun burst squash

butter roasted lobster tail and petit filet mignon, pinot noir demi glace, au gratin potato, baby corn pudding

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

Intermezzo

[please choose one selection]

tropical mango sorbet

crisp raspberry sorbet

Dessert

custom designed wedding cake by “Icing on the Cake” or “Montilio’s”
with multiple dessert sauces and tuxedo dipped strawberry,
praline truffle cup or blackberry sorbet fruit

freshly brewed Starbucks regular coffee,
decaffeinated coffee and Tazo Teas served table side

Additional Wedding Information

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.

Seating: For both cocktail reception & dinner the Omni Parker House offers complimentary use of our in-house gold chairs. Elegantly-detailed chivari chairs or chair covers with sash are \$8 each. The costs of the chivari chairs or chair covers do not go towards your minimum expenditure (prices are subject to change).

Linen: If you would like to upgrade your table linens please inquire with your wedding specialist at the Omni Parker House. We have several sample fabrics from which to choose. Linen upgrades are available at an additional cost.

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 the Omni Parker House 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 \$42 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. Presentation Services Audio Visual (PSAV) is our full-service audio visual company located right here in the hotel. Please contact PSAV 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 \$125 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 & 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 \$2,000 payment is required. Six months prior to the wedding 25% of your required minimum expenditure is due. Three months prior to the wedding 50% of your required minimum expenditure is due. All three 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.