

OMNI PARKER HOUSE
WEDDING
BROCHURE



A DAY *UNLIKE* ANY OTHER
SHOULD
HAPPEN
AT A PLACE *UNLIKE* ANY OTHER



YOUR STORY STARTS HERE.

Whether we're playing host to your wedding reception, rehearsal dinner or celebratory 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. Omni Parker House's experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most: Making memories that last a lifetime.

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PACKAGES

Our on-site wedding consultants will assist you with coordinating all the details of your reception by personalizing our classic wedding package to create your ideal day.

DETAILS

- ♦ One hour cocktail reception with a selection of five white-glove butler passed hors d'oeuvres
- ♦ Choice of one option from our elegant displays, interactive culinary or al dente pasta stations
- ♦ Three-course dinner menu created by our award-winning culinary specialists
- ♦ Five-hour open bar with premium liquors, domestic and imported beers and select wines
- ♦ Champagne toast
- ♦ Choice of two entrée selections and custom designed seasonal vegetarian entrée
- ♦ Custom designed wedding cake by Icing on the Cake, Konditor Meister or Montilio's with multiple dessert sauces and tuxedo dipped strawberries or gourmet chocolate truffles
- ♦ Freshly brewed regular and decaffeinated coffee and an assortment of teas
- ♦ 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 wedding party with buffet-style hors d'oeuvres and beverage service
- ♦ Complimentary suite for the newlyweds on the night of the wedding with breakfast in bed the following morning
- ♦ Two guest room upgrades with a welcome amenity for the night of the wedding
- ♦ Complimentary chef tasting for four people
- ♦ Complimentary space for hair and makeup for the wedding day
- ♦ On-site rooms available for your wedding ceremony, rehearsal dinner, post-wedding breakfast or brunch

Prices start at \$255 per person inclusive



*Happily
Ever After*



MENUS

COCKTAIL HOUR

WHITE-GLOVE BUTLER PASSED HORS D'OEUVRES | CHOICE OF FIVE

Chesapeake bay lump crab cake | Meyer lemon aioli

Kobe beef slider | Caramelized onion, Vermont cheddar and brioche

Bay of Fundy diver sea scallop | Apple smoked bacon and horseradish cream

Cheese steak spring roll | Sweet chili mayo

Beef and arugula meatball | Port, portobello mushrooms, fontina and roasted peppers

Chicken and lemongrass pot stickers | Sweet chili sauce

Kale and vegetable dumplings | Spinach, corn, tofu, carrots, cabbage, soybeans and sesame

Shrimp spring roll | Jumbo shrimp, chilies, curry and cilantro

White truffle potato croquette | Horseradish cream

Shrimp tempura | Sweet chili sauce

Coconut chicken | Clover honey and Dijon mustard

Risotto croquette | Asparagus and shiitake mushrooms

Beef bourguignon and pastry

Shrimp cocktail cups | Sauce pipette

Wicked tuna tartare | Wasabi crème fraîche and micro greens

Maine lobster BLT | Beets, lettuce and tomatoes

Smoked salmon | Quinoa and pickled ginger

Roasted summer vegetables

Sour dough toast | Brie, apples and pecans

Roasted Maine tomato and basil cream | On focaccia

Smoked salmon rosette | Served on pumpernickel

Julienne summer vegetable | Orange ginger sauce

Maine lobster | Red peppers and chives on cucumber

COCKTAIL HOUR

ELEGANT DISPLAYS | CHOICE OF TWO

Artisan New England cheeses | Arpeggio (MA, cow), Coupole (VT, goat), Berano (VT, sheep), cloth bound cheddar (VT, cow), aged Gouda (MA, Holstein cow), Great Hill Blue (MA, Guernsey cow), lavosh and French bread

Tuscan antipasto | Sweet abruzzi, hot soppressata, baby mortadella, capicola, cured beef bresaola, pecorino romano and provolone cheese, summer grilled vegetables, tomato mozzarella salad, ciabatta and focaccia bread

Mediterranean mezze | Stuffed grape leaf, baba ghanoush, olive tapenade, grilled artichokes, marinated mushrooms, red pepper hummus, fresh tomato caper relish, crostini and pita

INTERACTIVE CULINARY STATIONS | PREPARED AND SERVED BY ONE OF OUR PARKER HOUSE CHEFS

Chesapeake Bay lump crab cake | Butternut squash pappardelle with yuzu and green chili

Seared Bay of Fundy diver sea scallops | Spaghetti squash, asparagus and citrus beurre blanc

Espresso dusted tenderloin | Buttermilk whipped potatoes, roasted carrots and chianti demi-glace

Rosemary crusted rack of lamb | Creamy spinach polenta and roasted lamb au jus

Butternut squash ravioli | Sage Vermont butter and fresh grated Gouda

Spinach and ricotta agnolotti | Maine tomatoes, basil and olive oil





FIRST COURSE

SALADS | CHOICE OF ONE

Baby greens | Frisée, roasted grapes, candied walnuts, blue cheese and white balsamic vinaigrette

Baby arugula | Endive, frisée and Roquefort vinaigrette

Boston bibb wedge | Citrus, dried cranberry and raspberry vinaigrette

Hearts of romaine | Parmigiano reggiano, Parker House roll croutons and creamy garlic Caesar dressing

Maine heirloom tomatoes | Maplebrook farm burrata, basil and age balsamic

Little gem lettuce | Herb dressing, watermelon radishes and olive oil croutons

ADDITIONAL COURSE

Braised beef short rib | Celeriac purée and roasted onions

Pan seared Bay of Fundy diver scallops | Spaghetti squash, asparagus and Meyer lemon beurre blanc

Fresh mozzarella | Prosciutto di parma, hot house tomatoes and basil-balsamic reduction

Maine duck trap smoked salmon carpaccio | Parmigiano reggiano and roasted garlic truffle vinaigrette

Wild mushrooms | Herbed ricotta, tart, aged balsamic and pepperpress

Chesapeake bay lump crab cake | Micro cress and lemon-roasted garlic aioli

Atlantic Gulf stream wicked tuna poke | Sesame and crispy wonton

\$18 per person

MAIN COURSE

POULTRY

Honey citrus grilled chicken | Natural pan jus, roasted Russian river potato and wilted rainbow chard

Brick roasted chicken breast | Potato au gratin, roasted baby rainbow carrots and porcini demi-glace

Organic chicken breast | Prosciutto, mascarpone risotto, chianti demi-glace, asparagus and baby carrots

*\$255 per person**

SEAFOOD

Boston baked schrod, a Parker House original | Roasted Russian river potato, asparagus, baby carrots and Meyer lemon beurre blanc

Seared Bay of Fundy salmon | Blood orange beurre blanc, pancetta-sweet pea risotto, asparagus and baby carrots

Seared striped bass | Truffle butter sauce, olive oil whipped potato, butternut squash and wilted greens

Pan roasted monk fish | Chardonnay butter sauce, parsnip potato purée, roasted baby carrot and rainbow Swiss chard

*\$265 per person**

BEEF AND LAMB

Butter poached filet mignon | Chianti reduction, truffle potato purée and roasted rainbow baby carrots

Pan-seared sirloin | Carmanere demi-glace, roasted king oyster mushrooms, potato au gratin, grilled asparagus and lemon aioli

Braised beef short rib | Barolo demi-glace, parsnip potato purée and red chard

Herb crusted Colorado rack of lamb | Rosemary demi-glace, roasted Russian river potatoes, asparagus and baby carrots

*\$270 per person**

COMBINATION PLATES

Petit butter poached filet mignon and herb roasted jumbo shrimp | Chianti reduction, Meyer lemon butter sauce, roasted Parmesan baby Yukon potato, asparagus and baby carrots

Butter roasted lobster tail and petit filet mignon | Pinot noir demi-glace, parsnip potato purée and roasted rainbow baby carrots

*\$280 per person**

** Includes five hour of inclusive bar services.*





DETAILS

CEREMONY

Please inquire about the different ceremony location options here at the hotel. Our ceremony fee is \$2,500. 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 may 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 Omni Parker House will provide the costs involved and coordinate on your behalf.

COAT CHECK

Upon your request, 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.

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 six to eight 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 \$45 for a Chef's Choice of chicken dish.

ENTERTAINMENT

It is your responsibility to discuss with your vendors and inform 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. Encore Event Technologies is our full-service audiovisual company located right here in the hotel. Please contact Encore Event Technologies directly at 617-725-1622 for any specialty needs.

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 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 25% of your required minimum expenditure is due. Six 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 by credit card or personal check. The final payment is due in full seven days prior to the wedding in the form of a certified bank 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, 9% 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.



CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

OMNI PARKER HOUSE • 617-227-8600 • [OMNIHOTELS.COM/BOSTON](https://www.omnihotels.com/boston)

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