

WED YOUR WAY







MEET THE TEAM



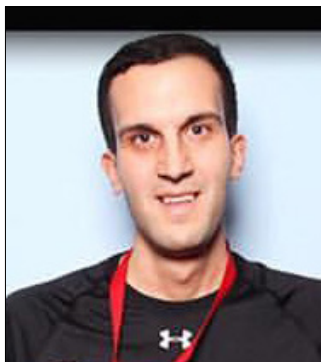
SAMEH ZAKHARY

Banquets Chef

Sameh.Zakhary@whotels.com

With a passion for the culinary arts since he was a child, Chef Sameh Zakhary has been in kitchens since the age of 16. He brings over 10 years of experience in high volume banquet operations and specialty hotel restaurants to W Boston's remarkable banquets and catering team. As a Boston native trained under multiple local chefs, New England flavors are reflected throughout his menus. With a focus on local and sustainable food, Chef Zakhary procures farm fresh ingredients from local companies.

Chef Zakhary believes that less is more. By using fewer, fresher ingredients his dishes are packed with bold flavors. This philosophy is combined with technique to deliver a memorable culinary experience for your event or meeting.



DAN ALBERGHINI

Director of Event Technology, PSAV

dalberghini@PSAV.COM

With many years of experience working with event technology in hospitality, Dan is an extremely valued member of our Events team. During every live event he is committed to bringing the moment to life, and dedicated to making that moment a memory that will last a lifetime. When he isn't lighting the scene, Dan loves making trips to the North End... his go to spot is Antico Forno, and will always make time to stop by Mike's Pastry for a Cannoli to go!

AMANDA ORDWAY

Meeting and Events Manager

amanda.ordway@whotels.com



Amanda has over 10 years of experience ranging across many Boston hospitality outlets, all focusing on special events. She has worked in food and beverage for over 7 years, giving her the perfect base for how to create the most memorable events. From high-profile clientele to more intimate affairs, Amanda's friendly, go-to attitude allows all of her guests to be assured that they are in good hands.

While she's not working, Amanda likes to venture out and about to the city's trendiest restaurants and venues. To detox and raise money for the community, she regularly runs 5K races.

**JAMES PARKER**

Banquets Manager
James.Parker@whotels.com

James brings 15 years of hospitality experience, with 10 of those years right here in the Boston area. Before joining up with the Marriott/W Hotels team, James enjoyed roles as an Assistant General Manager for bars & restaurants in the Fenway area as well as the Financial District and downtown Boston. Originally born and raised on the beaches of Cape Cod, James brings a unique and creative mind to the events here at W Boston. Totally infused into the W brand, he is excited to work with clients from all over the globe and expand minds to make your wedding one to remember.

**BRIANNE SCHILBE**

Meeting & Events Manager
Brianne.Schilbe@whotels.com

Brianne has been in the hospitality for 8 years, managing spectacular events for over 5 years. From large scale music festivals to runway shows to waterfront fine-dining, Brianne's vast and varied experience is yours to capitalize on. She has worked within the Westin, Hyatt, Marriott, and W brands, taking best-practices and techniques with her from each property. With a passion for positively impacting the lives of her clients, Brianne has the know-how to customize your wedding past all expectations.

Having recently moved to Boston from Detroit, she's excited to now live near the ocean and plans to be on the water as much as possible. That is, when she's not traveling all over the US and abroad. Ask about her favorite destination for some vacation ideas!

Call 617.261.8700 or visit wboston.com/boston-wedding-venues to discover how W Boston could be your perfect wedding venue.

WONDERFUL WEDDING PACKAGE

PLANNING STAGE

- Dedicated Event Specialist
- Dedicated Banquet Manager for the day of your wedding
- Complimentary menu tasting for up to four guests

BOOKING YOUR STAY

- Complimentary overnight suite for the wedding couple on their wedding night
- Champagne amenity for the wedding couple
- Special rooms rates for wedding guests
- Personal booking website

THE DAY OF

- Exclusive roof access for photos first look pictures

THE NIGHT OF

Enhanced room setup to include

- W Chic Chrome Tables
- W Sparkle Chairs
- Votive Candles
- W Boston Black Dance Floor
- Custom LED lighting package (10)

Enjoy during your reception

- One-hour open bar cocktail reception with 3 passed hors d'oeuvres & 1 stationary display
- Specialty cocktails inspired by the wedding couple
- Prosecco and sparkling cider for wedding toast
- Cake cutting & service
- Three Course Plated Wonderful Meal or Wonderful Station Package
- Late night snack**

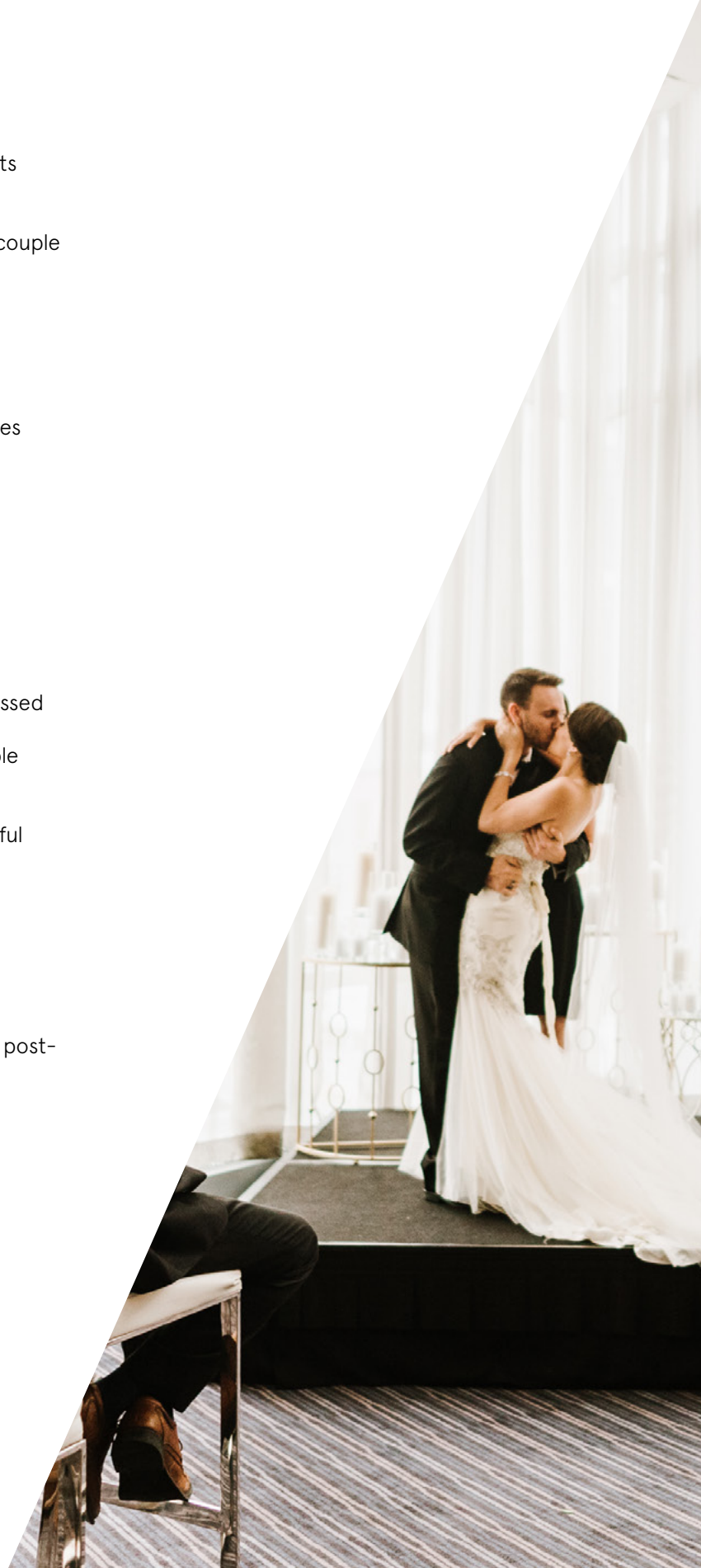
THE AFTER PARTY

- VIP reservation at W Lounge

THE MORNING AFTER

- Relive the happy memories with a custom made post-event at W Boston! Brunch anyone?**

**Not included in package. Additional charges will apply.



BOTTOMS UP!

WONDERFUL BAR PACKAGE

Based on 4 hours of service

Bartender required – 1 per 75 guests at \$150

Full Bar \$65 PP ++

Beer & Wine Bar \$55 PP ++

LIQUOR

- Tito's Vodka
- Cruzan Rum
- New Amsterdam Gin
- Jack Daniels Bourbon
- Sauza Hornitos Tequila
- Dewars Scotch
- Canadian Club Whiskey

WINE

- BV Beaulieu Vineyard Wines by Ruby
- Cabernet
- Pinot Noir
- Pinot Grigio
- Chardonnay

BEER

- Budlight
- Stella Artois
- Sam Seasonal
- Harpoon IPA

NON-ALCOHOLIC

- Smart Water
- Assorted Soda

SPECTACULAR BAR PACKAGE

Based on 4 hours of service

Bartender required – 1 per 75 guests at \$150*

Full Bar \$75 PP ++

Beer & Wine Bar \$65 PP ++

LIQUOR

- Belvedere Vodka
- Captain Morgan's Rum
- Tanqueray Gin
- Knob Creek Bourbon
- Patron Silver Tequila
- JW Black Scotch
- Makers Mark Whiskey
- Hennessy

WINE

- Yealands Sauvignon Blanc
- Prophecy Pinot Grigio
- Mark west Pinot Noir
- Avalon Cabernet
- Petit Rose

BEER

- Budlight
- Stella Artois
- Sam Seasonal
- Harpoon IPA

NON-ALCOHOLIC

- Smart Water
- Assorted Soda

NON-ALCOHOLIC PACKAGE

Based on 4 hours of service

\$12 per person under 21

Assorted Sodas

Smart Water



RECEPTION HORS D'OEUVRES / SELECT THREE:

CHILLED HORS D'OEUVRES

Vermont Goat Tartlet

Tomato Jam, Pepper Dew, Micro Cress

Caprese Skewer

Fresh Mozzarella, Heirloom Tomato, Basil

Eggplant Caponatta Crostini

Micro Basil, Balsamic

Prosciutto Wrapped Asparagus

Extra Virgin Olive Oil, Sea Salt

Chilled Jumbo Shrimp

Spicy Cocktail Sauce

Deviled Eggs

Crisp Pancetta, Chive, Paprika

HOT HORS D'OEUVRES

Bacon Wrapped Scallops

Applewood Smoke, Creole Mustard

Parmesan Arancini

Marinara

New England Crab Cake

Red Pepper Rémoûlade

Short Rib Arancini

Roasted Garlic Aioli

Chicken Spring Rolls

Ponzu Sauce, (gf)

Vegetable Spring Rolls

Ponzu Sauce, (gf)

Vegetable Samosa

Green Pea, Spiced Potato, Curry Aioli

Asian Chicken Meatball

Hoisin Glaze, Toasted Sesame



RECEPTION STATION / SELECT ONE:

LOCAL CHARCUTERIE & CHEESE DISPLAY

Locally sourced artisanal cheeses and meat, Served with House Made Jams, Chutneys, Mostardas, and Locally Sourced Honey Comb, Grilled Breads and Crackers.

MEZZA DISPLAY

Roasted Garlic Hummus, Eggplant Baba ghanoush
Lemon Marinated Feta, Roasted Mushroom Salad, Mixed Olives with Orange and Chilies, Rosemary Scented Marcona Almonds. Grilled Naan and Fried Pita

SEASONAL CRUDITÉ DISPLAY

Seasonally Selected Procured Vegetables
Roasted Garlic Hummus, Berkshire Blue Cheese Dressing, Chipotle Ranch



EXCLUSIVE DISH FROM CELEBRITY CHEF, KRISTEN KISH

An exclusive partnership with celebrity chef, Kristen Kish – Treat your guests to the Food & Travel Insider's specialty banquets dish. She's sharing one of her favorite Boston inspired dishes from her new cookbook, to be released in 2017.

BAKED POMME PUREE

Individual casseroles of Robuchon style potato puree accompanied with white sturgeon caviar, crispy chicken skin, and chive blossoms



WONDERFUL PLATED PACKAGE

All dinners are served with artisan bread rolls & butter
and tableside coffee/tea service

FIRST COURSE / SELECT ONE:

New England Clam Chowder

Applewood Smoked Bacon, Red Bliss Potatoes,
Littleneck Clams

Butternut Squash Apple Bisque

Toasted Pumpkin Seeds, Chive Oil

Roasted Beet Salad

Frisee, Herbed Chevre, Toasted Hazelnuts, Champaign
Vinaigrette

Caesar

Crispy Romaine Hearts, Sourdough Croutons,
Parmigiano Reggiano, Creamy Garlic Dressing

Heirloom Lettuces

Marinated Red Onion, Spiced Pecans, Roasted Apple,
Minus 8 Vinaigrette

ENTRÉE COURSE:

your choice of two entrees (+ vegetarian option)

VEGETARIAN

Wild Mushroom Risotto

Spring Peas, Tendrils
\$100 PP ++

Eggplant Seared "Scallops"

Cauliflower Puree, Roasted Baby Vegetables, Olive Dust
\$110 PP ++

POULTRY

Crispy Free Range Chicken Breast

Yukon Whipped Potato, Roasted Seasonal Vegetables,
Mustard Jus
\$118 PP ++

Roasted Organic Chicken

Grafton Cheddar Grits, Bacon Braised Greens,
Charred Scallion Vinaigrette
\$120 PP ++

Pan Seared Herbed Chicken

Farrotto, Spelt Farro, Tuscan Kale, Garlic Roasted
Broccolini, Wild Mushroom Ragout
\$125 PP ++



WONDERFUL PLATED PACKAGE

CONTINUED

SEAFOOD

Pan Seared Atlantic Salmon

Red Cabbage Puree, Preserved Lemon Risotto, Confit Tomatoes
\$125 PP ++

Fennel Dusted Cod

Toasted Barley, Roasted Seasonal Vegetables, Beurre Blanc
\$128 PP ++

Olive Oil Poached Halibut

Warm Farro Salad, Grilled Artichokes, Fava Beans, Gremolata Dressing
\$130 PP ++

BEEF

Braised Beef Short Ribs

Buttery Whipped Yukon Gold, Seasonal Baby Vegetables, Spiced Braising Jus
\$130 PP ++

Char Crusted Flat Iron

Carrot Puree, Duck Fat Fingerling Potatoes, Demi-Glace
\$135 PP ++

Pan Seared Barrel Cut Filet

Pomme Robouchon, Garlic Roasted Broccolinni, Wild Mushroom Ragout,
Chive Oil
\$140 PP ++



WONDERFUL STATION PACKAGE

All dinners are served with artisan bread rolls & butter and tableside coffee/tea service

CHEF STATION / SELECT ONE:

chef attendant required – 1 per 75 guests at \$150

Risotto Bar

Choose One:

- Smoked Bacon, Melted Leeks, Shaved Pecorino
- Roasted Chicken, Kale, Butternut Squash
- Apple, Toasted Pecan, Parmesan

Pasta Station

Choose One:

- Gemelli Pasta, Bolognese, Fine Herbs, Chilies, Shaved Pecorino
- Butternut Squash Ravioli, Baby Spinach, Kale, Sage Brown Butter
- Potato Gnocchi, English Peas, Wild Mushrooms, Truffle Salt

SALAD/SIDE STATION / SELECT TWO:

Caesar

Crispy Romaine hearts, Sourdough Croutons, Parmigiano Reggiano, Creamy Garlic Dressing

Fresh Mozzarella & Heirloom Tomatoes

Balsamic Vinaigrette, Picked Basil, Evoo

Roasted Seasonal Vegetables

Sage Brown Butter

Seasonally Inspired Vegetable Ratatouille

Creamy Corn Polenta

Crushed Fingerling Potatoes

Chilies, Rosemary, Parmesan, Evoo

Buttery Whipped Yukon Potatoes

Sweet Potato Puree



CARVING STATION / SELECT ONE:

chef attendant required – 1 per 75 guests at \$150

Char Crusted Roasted Sirloin

Bone Marrow Demi-Glace, Horseradish Crème
\$140 PP ++

Herb Crusted Rack of Lamb

ratatouille, Rosemary Scented Balsamic
\$135 PP ++

Pan Seared Diver Sea Scallops

Cauliflower Puree, Preserved Lemon Vinaigrette
Market Price PP ++

Apricot & Mustard Glazed Ham

Warm House Made Apple Sauce
\$125 PP ++

Citrus Brined Turkey Breast

Grand Marnier Cranberry Relish, Giblet Gravy
\$120 PP ++



LATE NIGHT CRAVINGS

*pricing is per item – minimum 100 pieces

**minimum 25 pieces per selection

Kobe Beef Sliders \$9 ++

Smoked Bacon, Cheddar, House Ketchup

Buffalo Chicken Slider \$9 ++

Sweet Celery Slaw, Great Hills Blue Cheese

Crab Cake Sliders \$10 ++

Chipotle Remoulade, Sliced Tomato

Flat Bread Pizzas \$10 ++

Cheese or Spicy Pork

Mac & Cheese Crocks \$7 ++

Jumbo Salted Pretzels \$6 ++

Trio of Mustards, Cheese Sauce

Hand Cut French Fries \$7 ++

Trio of Ketchup, Malt Vinegar

Popcorn Display \$6 ++

Rosemary Parmesan, White Cheddar, Chocolate Cinnamon

Vegetable Fried Rice \$10 ++

Chicken Satay



LET'S BRUNCH

pricing is based on 2 hours of continuous service

EGG-SPECT THE UNEXPECTED

Sliced Seasonal Fruit & Berries
Freshly Baked Croissants, Pastries, Danishes, & Muffins
Apple Wood Smoked Bacon
Chicken Apple Sausage
Herb Roasted Tri-Colored Potatoes

Chef Crafted Omelet Station to Include:

Free Range Eggs, Egg Whites, & Farm Fresh Shelled Eggs
Bacon, Chicken Sausage, Serrano Ham & Maine Caught Lobster
Onions, Peppers, Baby Spinach, Heirloom Tomatoes, & Broccoli
Cave Aged Cheddar, Swiss, & American

\$55 PP ++

GET UP AND GRIDDLE

Sliced Seasonal Fruit & Berries
Freshly Baked Croissants, Pastries, Danishes, & Muffins
New England Cheese & Charcuterie Display with Seasonal Accoutrements
Atlantic Smoked Salmon, Classic Garnishes
Iggy's Fresh Baguettes & Bagels, Vermont Butter, Assorted Cream Cheese
Apple Wood Smoked Bacon
Maple Pork Sausage

House Made Savory Quiche to Include:

Smoked Bacon, Ham, Melted Leeks, & Swiss Cheese
Sundried Tomato, Spinach, Pesto, & Mozzarella

Chef Attended Waffle Station

Classic Belgium Waffle
Oatmeal Stout and Bacon Waffle
Warm Vermont Maple Syrup, Honey Butter, Hand Whipped Cream, Apple
Compote, Macerated Berries, Chocolate Chips, & Candied Bacon

\$65 PP++



SPECIALTY BARS

Based on 2 hours of service

Bartender required – 1 per 75 guests at \$150

BLOODY MIX BAR

Indulge your senses with an array of seasonal garnishments & a bold bloody mary mix.

\$25 PP ++

Tito's Vodka, New Amsterdam Gin, Jose Cuervo Tequila

\$32 PP ++

Belvedere Vodka, Tanqueray Gin, 1800 Tequila

SIP SIP HOORAY

A playful spin on the ordinary mimosas with an array of fresh juices and berry garnishes.

\$17 PP ++

Hi Prosecco

\$24 PP ++

Veuve Clicquot





ADDITIONS

Room Rental

Room fee varies and will be discussed prior to contracting

Chef Fee

\$175 per 50 Guests

Bartender Fee

\$150 per 75 Guests

Coat Check Attendant

Price varies based on event and attendance

Parking

\$34 per car valet parking event rate for up to 8 hours

Taxes and Additional Charges

All food and beverage is subject to a 15% service charge, a 12% taxable administrative fee, and 7% sales tax, which is subject to change. All Room Rental is subject to a 27% taxable administrative fee, and 7% sales tax, which is subject to change. The service charge is distributed to banquet staff. The administrative charge is retained by the Hotel and is not a tip, gratuity or service charge for employees



**WHATEVER/WHENEVER YOU
WANT FOR YOUR BIG DAY**

