

# Wedding Packages & Menus

Salem Waterfront Hotel & Suites 225 Derby Street, Salem, MA 01970 978.740.8788





## Introduction

22% Administration Fee and Current 7% MA State Tax Apply to all charges.
Pricing is subject to change. Please let us know if anyone in your party has a food allergy.



Our Wedding Packages are designed to serve as suggestions for your wedding. Menus can be customized, designed and tailored to meet your specific needs and desires.

Salem Waterfront Hotel & Suites is the ideal location for your stunning Waterfront Wedding. The Grand Ballroom features a timeless romantic feel and architectural imprints—glamour redefined. Luminous chandeliers, large dance floor and sweeping floor to ceiling windows, you have arrived. Perfection on Pickering Wharf will whisk you and your wedding guest away from you first step in to our gorgeous venue to your departure into your new life together.

# ALL PERFECTION ON PICKERING WHARF WEDDING PACKAGES INCLUDE:

- A certified professional wedding coordinator to assist with your planning and wedding day coordination including a wedding timeline and detail meetings
- · Preferred vendor recommendations
- Ceremony site that includes set up of a beautiful 4 post decorative canopy and grand entry archway and padded garden style chairs (breakdown included as well)
- Attentive and dedicated banquet captain to assist in all wedding day needs from inception to your last dance
- One-hour cocktail reception including butler passed hors d'oeuvres and grand accoutrement stationary displays
- Four hours of dining (with full accommodation of dietary restrictions) and dancing
- Wedding tasting six months prior for up to four guests (additional guest welcome with additional fee)
- Award winning chef and dedicated culinary team at your service
- Preferential guest room block rates for wedding guests (based on availability)
- · Complimentary parking for your dinner guests



## Package Options

Cocktail, Reception, Indoor & Outdoor Ceremony Rental fees, not included in listed package prices

## \$92 per person

## **CLASSIC ELEGANCE**

- Classic Dining
  Choice of Soup or Salad, Entrée
- · One hour open bar beer, wine and soda
- Two stationary displays during cocktail hour & your choice of three passed hors d'oeuvres
- · A bubbly toast
- Floor length linens & dinner napkins in white or ivory
- Experienced and attentive banquet captain & staff at your service

## \$114 per person

## PERSONALIZED PERFECTION

Package includes all amenities listed in 'Classic Elegance' plus these additional touches:

- Personalized Perfection Dining Choice of Soup and Salad, Entrée
- · One hour open bar standard call brands
- Dinner reception menu cards
- Butler served both red and white wine with dinner
- Dinner napkins & floor length linens in the color of your choice (limitations apply)
- · Upgraded Chiavari chairs in a variety of colors

## \$122 per person

## **LUXURY PLATINUM**

Package includes all amenities listed in 'Classic Elegance' & 'Personalized Perfection' plus these additional touches:

- One hour open bar top shelf call brands & a signature drink of your choice
- Two stationary displays during cocktail hour & your choice of four passed hors d'oeuvres
- Award winning signature wedding cake (limitations apply)
- Overnight accommodations in one of our king suites the night of your wedding





# Beverage Service

22% Administration Fee and Current 7% MA State Tax Apply to all hosted bars.
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#### CASH BAR **DOMESTIC BEERS HOUSE WINES** Standard Cocktails \$9.00 Budweiser Chardonnay Top Shelf Cocktails **Bud Light** Pinot Grigio \$12.00 **Premium Beers** \$8.00 Coors Light Merlot **Domestic Beers** White Zinfandel \$7.50 \$9.00 House Wine (by the glass) Cabernet Sauvignon PREMIUM BEER Champagne (by the glass) \$9.00 Sauvignon Blanc Martinis & Cordials \$14.00 Samuel Adams **Bottled Water** \$3.00 Heineken Stella Artois Soft Drinks \$2.00

There is a \$75.00 Bartender fee for all bars. One bartender per 75 guests is required. Hosted Consumption bars also available.

BEER & WINE OPEN BAR		STANDARD OPEN BAR		TOP SHELF OPEN BAR	
1st Hour	\$26.00	1st Hour	\$30.00	1st Hour	\$34.00
Four Hours	\$44.00	Four Hours	\$51.00	Four Hours	\$58.00
Five Hours	\$50.00	Five Hours	\$58.00	Five Hours	\$66.00
(priced per person per hour)  Beer, Wine & Soft Drink Hosted Bar To include domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel, Sauvignon Blanc, and soft drinks.		To include Absolut, Titos, Tanqueray, Jack Daniels, Jim Beam, Bacardi, Captain Morgan, Dewar's, Jose Cuervo, Canadian Club, Seagram's V.O., domestic and premium beer, house wines and soft drinks.		To include all standard brand products plus: Grey Goose, Bombay Sapphire, Maker's Mark, Mount Gay, Johnnie Walker Black, Jameson, Patron Silver, Crown Royal, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel, Sauvignon Blanc, and soft drinks.	



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\$10.95 each

## SIGNATURE DRINKS

### **ROSEBUD**

Sparkling Wine, Aperol, Rose Syrup, Garnished with Orange Twist

## PEAR-GINGER SPARKLER

Sparkling Wine, Honey, Pear & Ginger, Garnished with Fresh Sage

## **CLASSIC FRENCH 75**

Sparkling Wine, Bombay Sapphire Gin, Lemon Juice & Simple Syrup Garnished with Lemon Twist

## **BLUSHING BRIDE**

St. Germaine, Sparkling Rose, Garnished with Rose Petal

## **BARDSTOWN**

Bourbon, Aperol, Fresh Lime Juice, Fresh Grapefruit Juice, Grapefruit Bitters

## **CUCUMBER MINT MOJITO**

Bacardi Rum, Club Soda, Fresh Cucumbers, Lime & Mint Leaves

## **RIGHT WORD**

Bombay Sapphire Gin, Lillet Blanc, St. Germain, Lime Juice & Lime



## Culinary Creations – Starters

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### HORS D'OEUVRES

Please select three of the following (per piece)

Asparagus Rollups

Artichoke and Boursin Cheese Bites

Spanakopita

Vegetable Spring Rolls with Hoisin

**Dipping Sauce** 

Roasted Tomato Bruschetta

Spinach Stuffed Mushrooms

Honey Siracha Chicken Meatballs

Chicken Satay

Chicken & Lemongrass Potstickers

Miniature Beef Wellington

Beef Tenderloin Crostini

**Beef Satay** 

Coconut Fried Shrimp

Scallops Wrapped in Bacon

Crab Cakes with Chipotle Aioli



### **APPETIZER**

Please select one of the following

New England Chowcler
Tuscan Minestrone Soup

Chef's Soup du Jour

## **APPETIZER UPGRADES**

Enhance your Appetizer Course with one of the Following Upgrades (per person)

Crispy Risotto Cake with Tomato Basil	\$3.95
Seasonal Ravioli in Sage Cream Sauce	\$4.50
Jumbo New England Crab Cake	\$4.50
Jumbo Shrimp Cocktail	\$6.00



### SALAD

Please select one of the following

Classic Caesar Salad with Homemade Croutons and Fresh Grated Parmesan Cheese

Garden Fresh Salad with Shredded Carrots, Cherry Tomatoes and Red Onion in a Cucumber Wrap

## SALAD UPGRADES

Enhance your Salad Course with one of the Following Upgrades

Mixed Field Greens with Candied Pecans, Feta Cheese & Balsamic Vinaigrette Dressing	\$3.95
Baby Spinach Salad with Sliced Red Onion, Goat Cheese and Bacon Vinaigrette Dressing	\$3.95
Caprese Salad with Vine Ripened Tomato, Buffalo Mozzarella Cheese and Fresh Basil Leaves Drizzled with Extra Virgin Olive Oil and Balsamic Vinegar	\$4.95

\*Each package includes a Stationary Cheese and Vegetable Crudité.



## Culinary Creations – Desserts

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\$2.95 - \$3.95 each

## **DESSERT ENHANCEMENTS**

Individual New York White, Chocolate Raspberry or Chocolate Swirl Cheesecake

Assorted Mini Pastries

Mini Éclair Assortment

Assorted Whoopie Pies

Assorted Cookies and Biscotti

S'mores Bars

Salted Caramel Brownie Bar

Lemon Bars

Chocolate and Caramel Filled Churros

French Macaroons

Chocolate Covered Strawberries

starting at \$9.95 each

## **DESSERT BAR & STATIONS**

Donut Bar

Sundae Bar

Chocolate Fountain Bar

Cookie and Milk Bar Candy Bar

Pretzel and Popcorn Bar

Crepe Bar

Espresso Cart



## Culinary Creations - Entrées

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## **ENTRÉES**

Choice of up to Two Entrée Options Add a Third Option for \$5.00 per person

### WATERFRONT CHICKEN

Waterfront Free Range Chicken stuffed with Prosciutto, Mushrooms, Spinach and Boursin Cheese

### HERB ROASTED CHICKEN BREAST

Herb Roasted Chicken Breast with Melted Leeks, Roasted Red Bell Pepper, Imported Fontina Cheese and Pan Jus

#### CHICKEN SALTIMBOCCA

Chicken Saltimbocca Rolled with Prosciutto and Provolone Cheese, braised in a White Wine Butter Sauce

### **CHICKEN MADEIRA**

A Statler Style Chicken Breast finished with a Sweet Madeira Demi Glaze

### PRIME BEEF TENDERLOIN

Tenderloin thinly Sliced with a Burgundy Wine Sauce

### **FILET MIGNON**

Filet Mignon Served with a Mushroom Demi Glaze

## **NEW ENGLAND BAKED HADDOCK**

Baked Haddock Served with Cracker Crumb Topping, Fresh Herbs and Grilled Lemon

## **FAROE ISLAND GRILLED SALMON**

Grilled Salmon served with a Lemon Caper Sauce

## **SURF & TURF (MARKET PRICE)**

Filet Mignon alongside a Baked Lobster Tail



## **Elegant Enhancements**

Although we do not require you use our vendors, we do encourage you to choose a vendor that knows our beautiful property and the importance of the timing and relaxation of a wedding day filled with bliss

The Salem Waterfront Hotel & Suites offers creative and Dedicated Wedding Professionals to detail your wedding from start to finish. We pride ourselves on walking you through the steps to create your own version of Perfection on Pickering Wharf. We provide a personalized experience within the process to execute your wedding day flawlessly. Our innovative team blends modern elegance effortlessly into timeless glamour producing results that speak only to your vision. Express yourself as only you can, with the support of your enthusiastic wedding professionals. The hotels striking design, contemporary large hotel rooms and amenities await as you arrive, and it is every team members mission to be at your service while you become family at the Salem Waterfront Hotel & Suites.

WE ARE ABLE TO
OFFER MANY WEDDING
ENHANCEMENTS TO YOUR
CHOSEN PACKAGE. WE
ASSIST IN SUGGESTIONS,
DESIGN AND TAKE CARE
OF THE EXECUTION OF
THE FOLLOWING:

- · Professional photography services and photo booth rentals
- Superior lighting enhancements (Up lighting, pin spot lighting, gobo image of your monogram)
- Music Options Including live ceremony music, band, and disc jockey services
- · Photo booth
- Award winning floral design Including wedding bouquets arch and trellis florals, centerpiece design
- · Highest quality rentals of fine linen, china, place settings, glassware
- · Custom ceiling, door and wall drapery professionally installed

"My husband and I were so happy that we decided to choose the Salem Waterfront Hotel for our wedding. We had an outdoor ceremony and reception on site and it was every-thing we ever dreamed of. For the short time that we knew our wedding professional, she was a pleasure to work with. We received many compliments about the hotel, food, and location by our guests. Would highly recommend to any future couples!"





## **Policies**

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### **FOOD & BEVERAGE SERVICE**

The Salem Waterfront Hotel and Suites is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off premises after it has been prepared and served. Please note that sale and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the hotel. Current MA state tax (currently 7%) will be calculated on the total of all charges.

#### **FOOD & BEVERAGE POLICIES**

Due to licensing requirements and quality control issues, all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel. All food and beverage prices are subject to a 22% administrative fee and a 7% state tax (subject to change without notice). Please note that the administrative fee is taxable.

## FINAL GUARANTEE & PAYMENT SCHEDULE

The catering office must be notified of the guaranteed attendance figure 2 weeks prior to the event. The number will constitute a guarantee and you will be charged for the number of meals served or the number of meals guaranteed, whichever is greater. A deposit is required at time of booking. 50% of anticipated charges due 6 months prior to event, and final balance due 2 weeks prior to event.

## **MENU PRICING**

Menu prices and prices for other services may increase without notice. All menu prices cannot be guaranteed until 30 days prior to event.

## **SPLIT ENTRÉE**

The per person package price includes a choice of 2 entrées. A surcharge of \$5 is applied to all menus for 3 entrée choices. Dietary restrictions not included as a split entrée. Split Entrée are \$5 per person.



## **Policies**

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#### **ADDITIONAL FEES**

- · A room rental charge is applied to all private function rooms.
- $\cdot$  A 22% Administrative Fee and 7% MA State Tax will be added on to all charges.

## **AUDIO VISUAL EQUIPMENT**

We will be pleased to arrange any audio visual requirements for your function. Please advise the catering office of your needs a minimum of 2 weeks prior to your function. Charges for these needs will be added to your final estimated total.

#### **SECURITY**

The hotel does not assume any responsibility for damage or loss of any personal property or articles left on the premises prior to, during or following any event. Hotel staff cannot assume responsibility for wedding gifts or cards. Hotel staff is not responsible for cake as well as other items. All personal property must be removed at the end of the event, including décor, florals, cake knives, flutes and photos. The hotel is not responsible for the items. Failure to remove the items after 24 hours of the end of the event, will be disposed of at the hotel's discretion. The hotel is not responsible for any items left behind on the property.

## **DÉCOR AND ENTERTAINMENT**

Your sales contact will be happy to assist you with fresh cut flowers, theme décor and entertainment. The hotel does not permit affixing anything to walls, floors or ceilings with nails, staples, tape or any other substance. No use of Glitter or Confetti is permitted in the decoration of the ballroom. If either product is used there is a \$250 clean up fee. No open flamed candles - candles are allowed but there may be no more than three flames per table. Candles need to be fully enclosed in glass.