



SETTINGS BY US, INSPIRED BY YOU.



BOSTON MARRIOTT PEABODY

8A CENTENNIAL DRIVE, PEABODY, MA 01960
T 978.977.6420
www.marriott.com/bospb





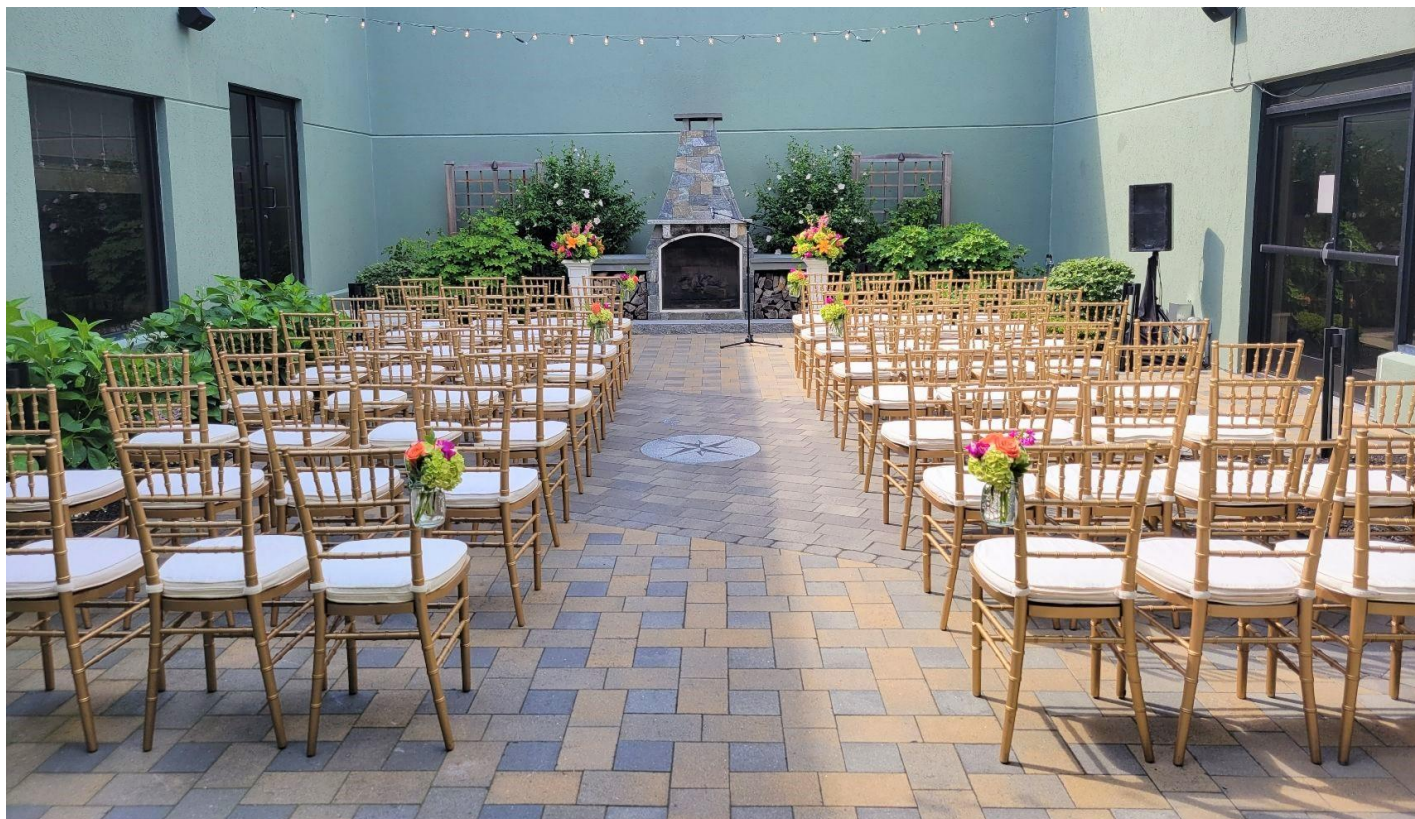
BOSTON MARRIOTT PEABODY

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, BOSTON MARRIOTT PEABODY WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS – TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



YOUR REHEARSAL

**START YOUR WEDDING WEEKEND OFF WITH A POP!
TOAST YOUR “I DOs” IN THE PERFECT SETTING AT THE
BOSTON MARRIOTT PEABODY. WHETHER A SIT- DOWN DINNER
OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE
FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.**



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPACES FOR THE PERFECT BACKDROP TO YOUR “I DOs.”

THE CEREMONY PACKAGE INCLUDES THE FOLLOWING:

- SET UP & BREAKDOWN, TO INCLUDE STAGING AND BANQUET CHAIRS
- SKIRTED RISER AND STAIRS FOR ELEVATED BRIDE AND GROOM VIEW
- STANDING MICROPHONE AND HOUSE SOUND FOR OFFICIANT
- TABLES WITH LINEN AND SKIRTING FOR YOUR GIFTS & GUEST BOOK
- COMPLIMENTARY REHEARSAL TIME

1-150 Guests @ \$750.00
151-300 Guests @ \$950.00

OUR PROPERTY ALLOWS THREE HOURS TOTAL FOR SET UP, CEREMONY AND BREAKDOWN. ADDITIONAL TIME IS AVAILABLE FOR \$300 PER HOUR, BASED ON AVAILABILITY.

All prices are subject to change and do not include service charge and tax



YOUR RECEPTION

**EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE
OF OUR BEAUTIFUL SPACES. NO MATTER YOUR
PREFERENCE, WE WILL TAKE CARE OF EVERYTHING FROM
THE MENU TO THE FLOWERS TO THE PLACE CARDS -
SO THAT YOU CAN TAKE CARE OF THE MEMORIES.**

All Reception Packages Include

- Champagne Toast
- Choice of Three Butler Passed Hors D'oeuvres (4 pieces per person, during Cocktail Hour)
- Elegant Three Course Plated Dinner, to Include:
 - Salad, Entrée, Wedding Cake
- Chiavari Chairs in Choice of Black, White, Fruitwood, Walnut, Gold, or Silver
- Upgraded Floor Length Linens
- Personalized Wedding Cake
- Complimentary Luxury Accommodations for the Newlyweds
- Private Tasting for up to Four Guests
- Specialty Rate for Overnight Accommodations for your Wedding Guests
- Personal Marriott Certified Wedding Planner
- Complimentary Parking
- Private Picture Room for the Wedding Party and Families
- Complimentary Guest Room for the Couple's First Anniversary with Breakfast for Two

Find the Perfect Fit

Intimate

Starting at \$89 per person

- ✓ All Items Shown to the Left

Traditional

Starting at \$119 per person

- ✓ All Items Shown to the Left
- ✓ Assorted Artisan Cheese & Vegetable Crudité
- ✓ Elegant Four Course Plated Dinner
- ✓ Customized Fresh Floral Centerpieces

Elegance

Starting at \$139 per person

- ✓ All Items Shown to the Left
- ✓ Assorted Artisan Cheese & Vegetable Crudité
- ✓ Elegant Four Course Plated Dinner
- ✓ Customized Fresh Floral Centerpieces
- ✓ One Hour Gold Open Bar

Luxury

Starting at \$179 per person

- ✓ All Items Shown to the Left
- ✓ Choice of Four Butler Passed Hors D'oeuvres
- ✓ Assorted Artisan Cheese & Vegetable Crudité
- ✓ Elegant Four Course Plated Dinner
- ✓ Customized Fresh Floral Centerpieces
- ✓ Four and a Half Hours Platinum Open Bar

Passed Hors d' Oeuvres

Up to Three Selections:
Intimate, Traditional and Elegance Packages

Up to Four Selections:
Luxury Package

- Spanakopita, VEG
- Vegetable Spring Rolls, VEG
- Mini Pigs in a Blanket
- Asiago Arancini
- Mac and Cheese Fritter
- Black Bean Empanada, VEG
- Buffalo Chicken Spring Rolls
- Chicken Satay, spicy peanut sauce
- Coconut Chicken, Pina Colada dipping sauce
- Caprese Bites, Fresh Mozzarella, tomato and basil, VEG GF
- Bruschetta Crostini, tomato, basil and Romano, VEG
- Beef Empanada
- Seared Pork dumplings
- Beef Teriyaki
- Large grilled spicy shrimp, GF
- Coconut Shrimp
- Barbecue wrapped scallops in Bacon, GF

Selections Subject to Change

Beverage Arrangements

Package Bar

Fully stocked bar featuring Marriott's Gold Standard Premium or Top Shelf Brands. Prices are based on a one hour time frame and are priced per person. First additional hour added to package is billed at first hour rates above.

First Hour – Gold Brands \$18.00

First Hour – Platinum Brands \$20.00

Each additional hour - \$9.00/\$11.00 per person

Platinum Brands Included with Luxury Package

Host Bar and Cash Bar

Fully stocked bar featuring Marriott's Gold Standard Premium, Top Shelf, or Luxury brands. Charges reflect the actual number of drinks consumed on an individual drink basis.

Mixed Drinks	\$8.00-\$11.00
Cordials	\$10.00
Domestic / Imported Beer	\$6.00-\$7.00
Wine	\$8.00
Bottled Water	\$3.00
Soft Drinks	\$3.00
Juice	\$3.00

Based on one bartender per 100 guests.

A \$100 set-up fee will apply per bartender.

The Peabody Marriott is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought into the hotel.

Appetizers (Traditional, Elegance & Luxury Packages)

Your choice of one plated appetizer:

Sliced Seasonal Fruit Served with Raspberry Coulis

Lemon or Raspberry Sorbet, Mint Garnish

Tomato Florentine Soup

Clam Chowder

Italian Wedding Soup

Tortellini, Penne or Bow Tie Pasta with one of the
Following sauces:

Marinara

Creamy Alfredo

Pesto with Sun Dried Tomatoes and Pine Nuts

Olive Oil, Basil, Garlic and Diced Tomatoes

Scampi Butter with a touch of Heavy Cream

Upgraded Selections, priced per person

Lobster Bisque \$6.00

Lobster Stock, Lobster Meat, Sherry Cognac Cream

Lobster Crab Cake \$6.00

Fresh Maine Lobster and Crab, Remoulade Sauce

Cocktail Shrimp \$12.00

Tangy Cocktail Sauce, Lemon

Salads

Your choice of one plated salad:

Mediterranean Salad

Seasonal Greens, Feta Cheese, Tomatoes,
Black Olives, Sliced Red Onions, Basil Balsamic
Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan Cheese and Croutons,
Creamy Caesar

Field Green Salad

Mixed Field Greens, Pear Tomatoes, Walnuts,
Crumbled Chèvre, Basil Balsamic Vinaigrette

Spinach Salad

Baby Spinach, Sliced Mushrooms, Bacon Bits,
Tomatoes,
Crumbled Blue Cheese, Raspberry Vinaigrette

Upgraded Selections, priced per person

Caprese Salad \$3.50

Fresh Buffalo Mozzarella, Vine Ripened Tomatoes,
Basil, Balsamic Reduction, EVOO

Chicken Options:

Chicken Tuscany

Breast of Chicken Stuffed with Prosciutto, Fresh Mozzarella, Oven Dried Tomato, Pesto Cream

Intimate | 89 Traditional | 119
Elegance | 139 Luxury | 179

Herb Roasted Statler Chicken

Fresh Rosemary, Thyme, Oregano, EVOO

Intimate | 89 Traditional | 119
Elegance | 139 Luxury | 179

Chicken Venetian

Grilled Boneless Breast, Roma Tomatoes, Basil, Crispy Leeks

Intimate | 89 Traditional | 119
Elegance | 139 Luxury | 179

Chicken Madeira

Statler Chicken Breast, Sweet Madeira Demi

Intimate | 89 Traditional | 119
Elegance | 139 Luxury | 179

Chicken Cape Cod

Breast of Chicken Filled with Traditional Bread Stuffing, Cranberries, Zinfandel

Intimate | 89 Traditional | 119
Elegance | 139 Luxury | 179

Chicken Grenobloise

Seared Boneless Breast, Two Large Shrimp, Lemon Buerre Blanc

Intimate | 93 Traditional | 123
Elegance | 143 Luxury | 183

Seafood Options:

Georges Bank Cod

Ritz Cracker ® Crust

Intimate | 93 Traditional | 123
Elegance | 143 Luxury | 183

Swordfish Parmesan

Parmesan Encrusted, Lemon Buerre Blanc

Intimate | 96 Traditional | 126
Elegance | 146 Luxury | 186

Summer Seared Salmon

Tangerine Honey Glaze

Intimate | 96 Traditional | 126
Elegance | 146 Luxury | 186

Baked Stuffed Shrimp

Five Large Shrimp Stuffed with Seasoned Seafood Stuffing Drizzled, Lemon Buerre Blanc

Intimate | 96 Traditional | 126
Elegance | 146 Luxury | 186

Steak Options:

Club Cut New York Sirloin

Sirloin Steak Grilled to Perfection, Marriott's own Steak Butter

Intimate | 96 Traditional | 126
Elegance | 146 Luxury | 186

New York Sirloin and Chicken

New York Sirloin with Your Choice of Chicken Entrée

Intimate | 99 Traditional | 129
Elegance | 149 Luxury | 186

Filet Mignon

Grilled Filet, Mushroom Demi

Intimate | 111 Traditional | 141
Elegance | 161 Luxury | 201

Surf and Turf

New York Sirloin with Your Choice of Swordfish or Salmon

Intimate | 113 Traditional | 143
Elegance | 163 Luxury | 203

Nacho Bar | \$18.00 per person

Tortilla Chips, Ground Beef
 Tomatillo and Salsa, Sour Cream
 Nacho Cheese
 Jalapenos, Shredded Lettuce, Diced Onion, Diced Tomatoes
 Guacamole

Chicken and Shrimp Quesadillas | \$18.00 per person

Chicken Quesadillas and Shrimp Quesadillas
 Served with: Sour Cream, Salsa, and Guacamole

Chicken & Spud Bar | \$22.00 per person

Chicken Tenders

Please Select 2 of the below:

Tater Tots
 French Fries
 Sweet Potato Fries
 Potato Skins

Served with selections of assorted toppings: warm nacho cheese, ranch dressing, ketchup, malt vinegar, buffalo sauce, scallions, bacon bits, sour cream, bleu cheese crumble

Slider Bar | *\$6.00 each

Please Select 2:

Hamburger with Pickle
 Buffalo Chicken with Blue Cheese Dressing
 Caprese
 Crispy Chicken with Pickle

Served with selections of assorted toppings: ketchup, mustard, mayonnaise

*Minimum order of (12) Sliders per type

Full Sheet Pizza | price per selection

Each full sheet pizza is cut in ~40 squares

Cheese | \$100.00
 Pepperoni | \$125.00
 Veggie | \$125.00

Soft Pretzels and Cheese | \$9.00 per person

Bavarian Pretzels Served with Warm Cheese Sauce and Grain Mustard

Warm Dip Station | \$6.00 per person

Spinach and Artichoke Dip served with Tortilla Chips and Baguette slices

Enhancements

French Fries | \$3.00 per person
 Tortilla chips with Salsa in a basket | \$6.00 per person
 Fresh Baked Cookies and Brownies | \$ 8.00 per person

Liquor

Included with Luxury Package

Smirnoff
Cruzan Aged Light
Beefeater
Dewars White Label
Jim Beam White Label
Canadian Club
Jose Cuervo Champagne Toast

Domestic Beer

Included on all open bars

Budweiser
Michelob Ultra
Bud Light
Coors Light
Miller Lite
Blue Moon Belgian White
Samuel Adams Boston Lager
Samuel Adams Seasonals
Sierra Nevada Pale Ale

Imported Beer

Included on all open bars

Amstel Light
Corona Extra
Corona Light
Guinness Draught (14.9oz. can)
Heineken
Heineken Premium Light
Stella Artois

Wines by the Glass

Included on all open bars

Pinot Grigio	Stone Cellars by Beringer
Chardonnay	Stone Cellars by Beringer
Merlot	Stone Cellars by Beringer
Cabernet Sauvignon	Stone Cellars by Beringer

Available by the Bottle

Champagne & Sparkling Wine

Freixenet Blanc de Blancs
La Marka Extra Dry Prosecco
Mumm Napa Brut Prestige

Rose

Beringer Vineyards White Zinfandel

Pinot Grigio

Stone Cellars by Beringer

Chardonnay

Stone Cellars by Beringer
Beaulieu Vineyards "Century Cellars"
Chateau St. Jean
Estancia "Pinnacles Ranches"

Merlot

Stone Cellars by Beringer

Cabernet Sauvignon

Stone Cellars by Beringer
Beaulieu Vineyards "Century Cellars"
Seven Falls

Pinot Noir

La Crema
Mark West

Malbec

Alamos

Dessert Enhancements

Cupcakes by J Cakes | \$4.00 each

Additional Arrangements

Young Adult Wedding Package (Age 2-10) | \$50.00 each

Includes: Package Items, Chicken Tender Meal, Fruit Cup, and Wedding Cake

Vendor Meals | \$30.00 each

Includes: Chicken Entrée Meal

Bartender (Suggested 1 per 75 Guests) | \$100.00 each

Coat Check Attendant | \$75.00 each

Pipe & Drape, behind Sweetheart Table/Head Table | \$30.00 per foot

Outdoor Patio Heaters

1 Heater | \$150

2 Heaters | \$225



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED FLORALS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

PREFERRED VENDORS

PHOTOGRAPHERS

Lightshed Photography
Dan & Kendra St. John
(978) 854.5348
www.lightshedphoto.com

Barbara Lynch Photography
978-774-7193
info@barbaralynchphoto.com

Chris Connor
26 North Studios
781-605-8090
cc@26northstudios.com

VIDEOGRAPHERS

Jason Bornstein
Modern Dream Films
207-200-3586
ModernDreamFilms@gmail.com
<https://moderndreamfilms.com/>

BAKERIES

J Cakes **[Package Partner]**
Jessie Mullin
978-871-2516
[Facebook.com/OfficialJCakes](https://facebook.com/OfficialJCakes)

Konditor Meister
Barbara Mullin
781-849-1970
weddings@konditormeister.com

Montilio's Bakery
Debra McMahon
508-894-8855 x201
debby@montilios.com

FLOWERS

Petal's **[Package Partner]**
Cyndi Paone
978-532-0066
info@petalsinc.com

Evan's Flowers **[Package Partner]**
Dennis Feld, Owner
978-531-0047
dfeld@evansflowers.com

JUSTICE OF THE PEACE

Elizabeth Brennan Gemelli
781-935-7081
elizabeth@justiceelizabeth.com

Priscilla Geaney
(781) 367-1650
marriedbypriscilla@gmail.com
www.marriedbypriscilla.com

TRANSPORTATION

Black Tie Limousine
800-624-9990
www.blacktielimo.com

Michael's Limousine
(978) 532-8488
<https://michaelslimousine.com/>

Webb Transportation
978.750.6666
Webbtrans.com

ENTERTAINMENT/DJ's

Entertainment by Scott Sica
Scott Sica, Owner
(781) 838.0898
djscottsica@aol.com

617 Weddings
Jimmie Esposito, Owner
617-765-0005
info@617weddings.com

Nulmage Entertainment
Peter Accolla, Owner
(877) 683-9991
info@nuimagedj.com

Metro Mass Entertainment
Steve Fugazzatto, Owner
(978) 649-5500
info@metromassentertainment.com

DANCE LESSONS

First Wedding Dance
Dale Grasso
508-612-8154
facebook.com/BrideGroomsfirstdance

HAIR & MAKEUP

First Avenue Salon
978-278-3600
www.firstavenuesalon.com

Jennifer Boss Beauty
603-505-5545
JenniferBossMakeup@gmail.com
<https://jenniferbossmakeup.wixsite.com/salem-new-hampshire>

Event Technology Administrative Fee

20% of the audio visual total, plus Massachusetts state sales tax, will be added to your audio-visual charges as an administrative fee. The administrative fee does not represent a tip, gratuity or service charge for wait staff employees, bartenders or other service employees engaged in the event.

Tax, Service Charge and Fee

Food and beverage is subject to 15% service charge and 10% taxable administrative fee. Audio visual is subject to a 20% service charge and 7% Massachusetts state tax.

Administrative Fee

10% of the food and beverage total, plus 7% Massachusetts state tax, will be added to your account as an administrative fee. The administrative fee or any portion thereof does not represent a tip, gratuity or service charge for banquet servers, service bartenders or other service employees engaged in the Event.

Service Charge

15% of the food and beverage total will be added to your account as a service charge, which will be distributed in its entirety to wait staff employees and service bartenders engaged in the event.

Station Fee

Station fees and bartender fees for extra bartenders do not represent a tip, gratuity or service charge for wait staff employees, service bartenders or other service employees engaged in the event.

Massachusetts State Tax

All food and beverage prices are subject to a 6.25% Massachusetts state tax and .75% local tax

General

The administrative fee and station fee or any portion thereof are not a tip, gratuity or service charge for wait staff employees, bartenders or other service employees engaged in the event. Unless a fee is specifically denoted as a 'service charge' or 'gratuity', it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations. These fees are retained by the hotel.

Guarantees

Final number of guests for all banquet events must be given 5 business days prior to the event. Number is not subject to reduction. Hotel will prepare 3 percent above the guaranteed number but will not be held responsible for service greater than 5 percent over the guaranteed number. If guarantee is not provided within this timeframe the hotel will utilize the last expected number as the minimum number of guests guaranteed and billed.

Liquor Regulations

Hotel's liquor license requires that alcoholic beverages only be supplied and dispensed by hotel employees. Alcohol services will be denied to guests who appear intoxicated or under age. Hotel will refuse service to guests without proper identification. Massachusetts state law limits the service of alcoholic beverages to two (2) drinks per person per trip to the bar. Hotel reserves the right to discontinue service for the event should this be deemed necessary and reasonable. Bars can be made available for a maximum of five (5) hours. All bars must close 30 minutes prior to event conclusion.

Entrée Selection

For events where multiple entrees have been selected, a surcharge of \$2 above the price of each menu selection will apply. Entrée selections are limited to two choices. Additional choices will result in a \$3 fee above the price of each menu selection. To assist our staff with prompt service, we require a detailed listing with the number of each entrée selected to be served at each table. If place cards are utilized, we recommend noting the guests' choice.

Seating Arrangements

Place cards must be provided by the couple based on their respective floor plan. All packages are based on round tables of 10 guests per table. A surcharge of \$2 per guest will apply for round tables of 8 where not otherwise included.

Food and Beverage Service

All food served at the Boston Marriott Peabody must be prepared by our culinary staff unless prior approval is granted. All food provided by the Boston Marriott Peabody may not be taken from the premises after it has been prepared and served.

Final Guarantee and Payment

Advance deposits are non-refundable. Final payments must be made 5 business days prior to the event. Credit card is required for all events for guarantee of payment.

LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE BOSTON
MARRIOTT PEABODY. OUR
EXPERTS WILL GO ABOVE
AND BEYOND TO MAKE
YOUR VISION, YOUR
TASTES, YOUR DREAMS
COME TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER
THAT EXCEEDS EVERY
EXPECTATION.

BOSTON MARRIOTT PEABODY

8A CENTENNIAL DRIVE, PEABODY, MA 01960
T 978.977.6420 F 978.977.0297
www.marriott.com/bospb

