

THE BRADFORD
COLLECTION

Celebrate Forever After
in Downtown Boston



The Bradford Collection

A timeless venue for your celebration

Your wedding within the Bradford Ballroom provides you with flawless planning, outstanding cuisine, unparalleled service, and spectacular spaces.

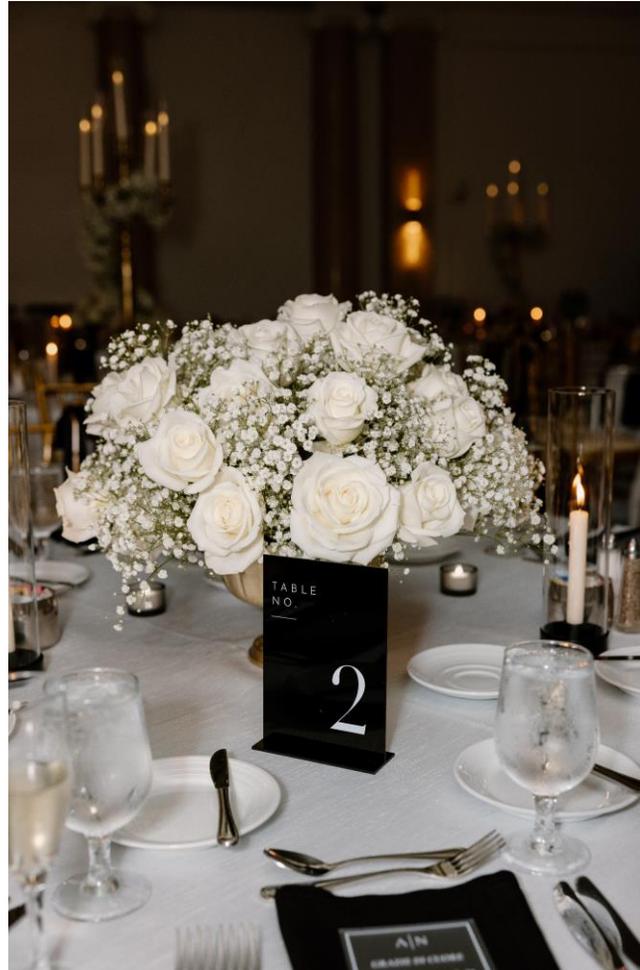
Built in 1925, the event space is ideal for couples who crave elegant architecture and a venue that needs little to create magic. You'll dazzle on your special day under the glow of our elegant, preserved 1920's chandeliers, original fireplaces, and elegant touches.

Located within the Courtyard Boston Downtown, the Bradford Collection of wedding spaces offers onsite room blocks to make your special day as seamless as possible.

Our experienced Event Planners will make sure you're treated like a VIP. Your wedding will flow seamlessly so you can focus on making lifelong memories.

Step into the best night of your life, on historic Tremont Street, where the glamor of the past meets modern excellence.

Start your lifetime of happiness - the Bradford way!



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Dedicated to You

Our commitment to our couples

EXPERT PLANNING

Our dedicated Event Planner will work with you, ensuring a flawless event from planning right through your special day.

CULINARY CREATIVITY

Our professionally trained culinary staff is led by our outstanding Executive Chef. His team will ensure that you and your guests have a memorable culinary experience.

BANQUET EXCELLENCE

Our banquet staff knows how to make your wedding day special. Together, they have years of experience serving and caring for our most important customers and will ensure a wedding experience your guests will treasure for a lifetime.

SPIRIT TO SERVE

Our entire Marriott trained service staff is here to ensure that you and your guests have a first-class experience and that all your needs are attended to.



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Boutique Elegance

\$137.34 per guest

- Private get ready room with champagne for the bride or groom and up to 9 guests
- One bartender per every one hundred guests
- Three passed hors d'oeuvres
- Chilled champagne toast
- Elegant three-course dinner
- Up to \$100 credit toward custom designed wedding cake
- Black linens
- Gold chivari chairs for your dinner reception
- Uplighting
- Discounted room rate for overnight guests
- Private menu tasting for the couple
- Complimentary overnight accommodations for the couple on the night of their wedding
- *Minimum of 100 guests required for package*



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Classic Elegance

\$212.94 per guest

- Private get ready room with champagne for the bride or groom and up to 9 guests
- One hour of hosted bar during cocktail hour
- Signature cocktail
- One bartender per every one hundred guests
- Three butler passed hors d'oeuvres
- One stationary display
- Chilled champagne toast
- Elegant three-course dinner
- Up to \$200 credit toward custom designed wedding cake
- Gold chivari chairs for your dinner reception
- Up-lighting
- Black linens
- Discounted room rate for overnight guests
- Private menu tasting for the couple plus two guests
- One year anniversary complimentary stay with breakfast for two
- Complimentary overnight accommodations for the couple on the night of their wedding
- *Minimum of 100 guests required for package*



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Dazzling Elegance

\$275.94 per guest

- Private get ready room with champagne for the bride or groom and up to 9 guests
- Four hours of hosted bar (cocktail hour + three additional hours)
- Signature cocktail
- One bartender per every one hundred guests
- Four butler passed hors d'oeuvres
- One stationary displays
- Chilled champagne toast
- Elegant three-course dinner
- Up to \$300 credit toward custom designed wedding cake
- Votive candles for the cocktail reception
- Gold chivari chairs for your dinner reception
- Up-lighting
- Black linens
- Two guest room upgrades
- Discounted room rate for overnight guests
- Private menu tasting for the couple plus two guests
- One year anniversary stay with breakfast for two
- Complimentary overnight accommodations for the couple on the night of their wedding
- *Minimum of 100 guests required for package*



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Onsite Ceremony

The Bradford Collection is happy to accommodate couples who choose to have their wedding ceremony on-site. Your ceremony can be held in several different spaces including our Library, Theater Ballroom, and Bradford Ballroom.

A \$1,890 rental fee (exclusive of taxes) will be added to your wedding costs if you decide to hold your wedding ceremony in one of the Bradford Collection spaces within the hotel.

Complimentary space to hold your ceremony rehearsal is available for the wedding party and family the day before your scheduled wedding.



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Reception Menu

Hors D'Oeuvres

HORS D'OEUVRES

Boutique & Classic Elegance / Select Three
Dazzling Elegance / Select Four

Heirloom Tomato Bruschetta

Spanakopita

Wild Mushroom Bites

Cheese & Marinara Arancini

Crispy Artichoke Fritter

Vegetable Spring Roll

Sesame Chicken Skewer

Gourmet Pigs in a Blanket

Bacon Wrapped Sea Scallops

Crab Cake

Shrimp Cocktail

Maple Glazed Pork Belly

Grilled Beef Crostini with Gorgonzola

PREMIUM HORS D'OEUVRES

Upgrade for \$3.78 per piece
Add for \$10.08 per piece

Heirloom Tomato with Bresaola. Shaved Pecorino on Garlic Crostini

Pan Seared Lobster Cakes with Spicy Mayo

Smoked Bacon Wrapped Brussels with Fire Roasted Red Pepper Aioli

Caramelized Jumbo Nantucket Scallops with Corn Chowder

Sesame Crusted Ahi Tuna, Crisp Wonton with Wasabi Cream and Micro Arugula

Blackstone Smokers Chicken and Chili Corn Cake with Chamoy Hot Sauce and Goat Cheese Crema

***All menu prices include administrative and service fees. State and local tax are not included.*



Reception Menu

Stationary Displays

All Packages / Select One

Vegetable Crudités

Seasonal Fresh Vegetables and Assorted Dips

Imported & Domestic Cheese Board

*Local & Imported Cheese, Dried Fruits,
Toasted Nuts, Crackers, Baguettes*

Mediterranean Tapas

*Hummus, Roasted Olive Medley, Sundried
Tomato Tapenade, Grilled Seasonal
Vegetables with Extra Virgin Olive Oil,
Artichokes, Spiced Feta
Roasted Peppers, Pita Bread, Lavash
Crackers*

Antipasti Bar

*Assortment of Gourmet Salami, Fresh
Mozzarella, Tomato & Basil Salad /
Grilled Seasonal Vegetables Parmigiano
Reggiano & Aged Provolone, Focaccia &
Grissini Breadsticks*

Crostini Bar

*White Bean Hummus, Roasted Mushroom
Duxelle, Tomato Concasse-Basil
Fig Jam & Blue Cheese, Whipped Ricotta,
Pear Preserves*

Potato Bar

*Whipped Golden Potatoes, French Fries,
Mashed Bacon, Cheddar, Swiss, Chives,
Caramelized Onions, Truffle Aioli, Sweet
Honey Mustard, Spicy Ketchup, Barbeque
Sauce, Citrus Gremolata*

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Reception Menu

First Course

All Packages / Select One

SALAD

Spring Green Salad
*Shaved Cucumber, Mixed Cherry Tomatoes,
House Dressing*

Baby Arugula Salad
*Mushrooms, Toasted Pecans, Goat Cheese,
Raspberry Vinaigrette*

Classic Caesar
*Romaine Hearts, Parmesan Cheese, Black
Pepper Croutons*

Baby Iceberg Wedge Salad
*Gorgonzola, Grape Tomatoes, Crispy Bacon,
Red Wine Vinaigrette*

SOUP

Roasted Butternut Soup
Brown Butter, Sherry Vinegar

Truffle Cauliflower Bisque
*Toasted Almonds, Golden Sultanas,
Raisins*

New England Clam Chowder
Cured Bacon, Fresh Thyme

Italian Wedding Soup
*Beef Meatballs, Spinach, Onions, Acini Di
Pepe Pasta*

Lobster Bisque
Chives, Truffle Brioche Croutons

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Reception Menu

Entree

ENTREE

All Packages / Select Two

Herb Roasted Chicken, Dijon Cream

Seared French Cut Chicken, Brown Butter
Herb Emulsion

Chatham Cod Loin, Herb Crust, White
Wine Butter

Pan-Seared Atlantic Salmon, Horseradish
Panko Crust, Ginger Butter

Jumbo Lump Crab Cakes, Chipotle
Remoulade

Braised Beef Short Rib, Cabernet Thyme Pan
Sauce

Roasted Filet Mignon, Pinot Noir-Peppercorn
Reduction

Petite Filet Mignon with Red Wine Sauce &
Crab Cake with Herbed Shallot Aioli

Petite Filet Mignon with Roasted Shallot
Demi-Glace & Stuffed Shrimp with Lemon
Zest

ACCOMPANIMENTS

Starches

Selection of One

Yukon Gold Mashed Potato

Truffle Potato Puree

Roasted Potatoes with Rosemary & Garlic

Seasonal Risotto

Parmesan Polenta

Vegetables

Selection of One

Grilled Jumbo Asparagus

Buttered French Beans

Baby Carrots with Honey Garlic Butter

Roasted Baby Vegetables

Broccolini with Garlic

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Creative Confections

Wedding Cake

Your custom-designed wedding cake will be individually served on a decorated plate with a chocolate-covered strawberry or on a stationary display.

Freshly brewed regular and decaffeinated coffee and specialty teas served with lemon and honey.

Chocolate Station

\$23.94 per person

Chocolate Mousse Shooter, Chocolate Dipped Strawberries, Chocolate Fudge Brownies, White Chocolate Macadamia Nut Cookies, Chocolate Chip Cookies

Viennese Dessert Table

\$22.68 per person

Selection of Éclairs, Cream Puffs, Chocolate Mousse Shooters, Fresh Fruit Tartlets, Cannoli, Mini Cupcakes

Coffee Station

\$17.64 Per person

Assorted Biscotti, French Macaroon, Freshly Brewed Coffees & Teas with Flavored Syrups, Chocolate Shavings, Fresh Whipped Cream, Brown Sugar Orange Twists Marinated in Grand Marnier



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Late Night Menu

LATE NIGHT SNACKS

Cheeseburger Sliders
\$10.08 per person

Parmesan Truffle Potato Chips
\$6.30 per person

Mini Grilled Cheese
\$6.30 per person

Pretzel Sticks & Spicy Mustard Sauce
\$7.56 person

Assorted Mini Doughnuts
\$7.56 per person

Assorted Mini Cupcakes
\$7.56 per person

Assorted Cake Pops
\$7.56 per person

Milk & Cookie Shooters
\$7.56 per person

ADDITIONAL ENHANCEMENTS

Fried Chicken & Waffle Bar
\$22.68 per person

Buttermilk Fried Chicken
Liege Belgian Waffle Maple Syrup, Whipped Cream & Melted Butter

ADDITIONAL ENHANCEMENTS CONT'D

Gourmet Flatbread Station
Selection of Two | \$15.12 per person

Margherita
Tomato, Mozzarella & Fresh Basil

Italian Sausage
Ricotta, Vinegar Peppers & Red Chile Flakes

Chicken Pesto
Grilled Chicken, Basil Pesto & Fresh Mozzarella

Garden Vegetable
Artichoke, Roasted Tomato & Olives

Slider Bar
Selection of Two | \$17.64 per person

Beef Slider
Herb Mayo & Cheese

BBQ Pulled Pork Slider
Pickled Vegetable Slaw

Chicken Parmesan Slider
Roasted Tomato Pesto

Vegetable Sliders
Basil Pesto Aioli

**If desired, offsite late-night catering is available. Please work with event manager for options and pricing*

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Beverage Selections

Prices are applicable for any additional hours
of open bar added to any package

TOP SHELF BAR PACKAGE

First Hour \$32.76 per guest
Second Hour \$27.72 per guest
Additional Hours \$22.68 per guest

PREMIUM BAR PACKAGE

First Hour \$27.72 per guest
Second Hour \$22.68 per guest
Additional Hours \$15.12 per guest

HOSTED BEER & WINE

First Hour \$22.68 per guest
Second Hour \$17.64 per guest
Additional Hours \$15.12 per guest

WINE SERVICE WITH DINNER

Priced per bottle

Bartender fee | \$150
Cashier Fee | \$150

CASH BAR | ON CONSUMPTION PRICING*

*Cash Bar prices inclusive of all taxes, fees and
service charges*

Top Shelf Brands

Martinis | \$22.68
Mixed Drinks | \$17.64
Wine | \$13.86
Beer | \$11.34
Craft Beer | \$12.60
Soft Drinks & Bottled Water | \$7.56
1 bartender per 100 people

Premium Brands

Martinis | \$16.38
Mixed Drinks | \$15.12
Wine | \$13.86
Beer | \$11.34
Craft Beer | \$12.60
Soft Drinks & Bottled Water | \$7.56
1 bartender per 100 people

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Additional Information

Frequently Asked Questions

Do you have a food and beverage minimum?

Yes, we do require a food and beverage minimum exclusive of tax. The minimums vary depending on the booking window, room, and day of the week.

What items do/do not apply to the food and beverage minimum?

Any food or beverage hosted for your guests will be applied to the food and beverage minimum. Enhanced lighting, audiovisual, cash bar sales, ceremony fee, and any other additional charges (local taxes) will not apply to the food and beverage minimum.

What do you charge for child and vendor meals?

Meals for children under 12 cost \$61.74 each and meals for vendors cost \$86.94 each.

How many hours are included in the wedding package?

The wedding package is designed for 4 hours, excluding the ceremony. If you wish to add a 5th hour to the event, there is a charge of \$1,860 (exclusive of local taxes).

What is the timing for open bar?

The Classic and Dazzling packages include at least 1 hour of the open bar during cocktail hour. We typically close the bar for 30 minutes after the cocktail hour to allow introductions, champagne toast, and the first dance. The bar then opens for 2.5 additional hours and closes 30 minutes before the conclusion of your event.

Do you have parking available at the hotel?

Special parking rates are available for wedding guests that can be discussed with your event manager.

What cake vendors do you work with?

We work with Montilio's - (781) 335-1777 and Konditor Meister - (781) 849-1970. Phone either bakery to set up your tasting.

When will we be able to schedule our tasting?

Tastings are held Tuesday through Friday from 11 am - 4 pm.



Services & Fees

Frequently Asked Questions

***All menu prices include administrative and service fees. State and local tax are not included.*

Prices are subject to state sales tax (currently 7%) in effect on the date(s) of the event. Food and beverage prices include a service charge (currently 17%), which is distributed in its entirety to wait staff and service bartenders. Effective September 1, 2026, the service charge on food and beverage prices will increase to 17%. Food and beverage prices include a taxable administrative fee (currently 9%). Audio visual and function space rental fees include a taxable administrative fee (currently 26%). The administrative fee(s) described herein is/are used to cover the costs related to hotel operations and the event. The administrative fees or any portion thereof are not a tip, gratuity or service charge for any wait staff employees, service bartenders or other service employees engaged in the event. Unless a fee is specifically denoted as a 'service charge', 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, bartender fees, or fees for bars or culinary stations. All such fees are retained by the Hotel.



A group of people are celebrating at night, holding lit sparklers. In the background, several white balloons are visible. The scene is dimly lit, with the primary light source being the bright sparks from the fireworks. The overall mood is festive and joyful.

Continue Celebrating

in Downtown Boston

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Get Ready

Keep hydrated and healthy during your get ready session before your wedding.



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Get Ready Menu

All Wedding Packages include Two Bottles of Champagne, Orange Juice, Regular and Decaffeinated Coffee, and Assorted Soft Drinks for the Get Ready Room.

A LA CARTE

Assorted Breakfast Pastries and Seasonal Fruit

Croissants, Muffins, Danishes

\$20.16 Per Person

Vegetable Crudités

Seasonal Fresh Vegetables, Assorted Dips

\$27.72 Per Person

Imported & Domestic Cheese Board

Local & Imported Cheese, Dried Fruits, Toasted Nuts, Crackers, Baguettes

\$30.24 Per Person

Spring Green Salad

Garden Vegetable, House Vinaigrette

\$10.08 Per Person

Quinoa Kale Salad

Citrus Dressing

\$10.08 Per Person

Assorted Finger Sandwiches

Roast Beef, Turkey, Cucumber Sandwich

\$17.64 Per Person

ENHANCEMENTS

Bottle of Champagne and Orange Juice
\$63

Individual Trail Mix
\$8.82 Per Person

Assorted Bagels with Cream Cheese
\$10.08 Per Person

Seasonal Smoothies
\$10.08 Per Person

Freshly Baked Cookies
\$7.56 Per Person

Hummus & Pita Chips
\$7.56 Per Person

Please Speak With Your Event Manager for Additional Options

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Post Wedding Brunch

Book your brunch with us & receive 10% off your selection. All selections include brewed beverages & fresh chilled juices.



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Post Wedding Brunch

Traditional

\$50.40 per person

Seasonal Fruit & Berries
Croissants, Muffins & Donuts
Preserves & Butters
Oatmeal with Dried Fruit, Honey & Nuts OR
Seasonal Berry Parfaits with Honey Roasted
Granola
Scrambled Eggs with Fresh Herbs & Crème
Fraiche
Maple Breakfast Sausage
Breakfast Hash Browns
Breakfast Potatoes with Peppers & Onions

Eggs Benedict Station

\$23.94 per person

with Cured Ham & Citrus Hollandaise

Omelet Station

\$21.42 per person

Tomatoes, Red Onions, Roasted
Mushrooms, Red Peppers
Spinach, Bacon, Ham, Chicken Sausage,
Swiss, Cheddar

Jumbo Lump Crab Cakes

\$21.42 per person

with Spicy Caper Aioli

Celebrate

\$60.48 per person

Seasonal Fresh Fruit & Berries
Savory & Sweet Croissants
Bagels & Cream Cheese
Farm Egg Strata with Seasonal Vegetables
Smoked Bacon & Chicken Maple Sausage
Buttermilk Pancakes with Fresh Berries &
Maple Syrup OR
Cinnamon Fresh Toast with Banana's
Foster Sauce

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Services & Fees

Frequently Asked Questions

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