

## Skywalk Wedding Dinner Package

Package includes three reception food displays and passed hors d'oeuvres for one hour followed by a seated four course dinner including wedding cake.

Champagne, wines and hosted bar are additional and would be charged by consumption

### Skywalk Reception Hour

Includes the following three food displays:

#### Assorted Cheese

Imported & domestic cheeses with assorted crackers

#### Vegetable Crudité

Assortment of fresh seasonal vegetables  
with creamy blue cheese & roasted red pepper dip

#### Mediterranean

Assortment of green & black olives, hummus with pita ,  
stuffed grape leaves with mint raita

#### Passed Hors D'Oeuvres

Choice of five of the following:

Asparagus spear with prosciutto	Cherry tomato with shrimp mousse
Boursin stuffed date	Salmon roulade
Crabmeat cakes	Vegetable springroll
Coconut chicken	Cremini fontina mushrooms
Spanakopita	Vegetable tempura
California roll with crabmeat	Grapes rolled in blue cheese & pistachio
Tomato & basil bruschetta	Steamed shrimp dumpling
Calamata olive & cheese tartlet	Scallop wrapped pineapple & bacon

# Skywalk Wedding Dinner Package

Please select one appetizer, one salad and one entrée for your group.

You may have a choice of two different entrées with an entrée number count given one week prior.

## Appetizer

New England Clam Chowder  
Pan Seared Crabmeat Cake with Roasted Red Pepper  
Potato Gnocchi Marinara with Fresh Basil and Ricotta Cheese

## Salad

Array of Salad Greens with Cucumber, Cherry Tomatoes & Sesame Vinaigrette  
Baby Spinach Salad with Roasted Walnuts, Goat Cheese & Creamy Lemon Dressing  
Arugula Salad with Gorgonzola, Pinenuts & Balsamic Vinaigrette

## Entree

Atlantic Seared Salmon with Roasted Red Pepper Sauce \$95.00

Roasted Lemon & Herb Free Range Chicken with Natural Au Jus \$95.00

Grilled Swordfish Steak with Capers & Lemon Butter \$105.00

Roasted Breast of Chicken Stuffed with Artichoke & Mushroom \$95.00

Tenderloin of Beef with Port Wine & Shallots \$105.00

Tenderloin of Beef with Baked Stuffed Gulf Shrimp \$110.00

Dinner includes Fresh Breads & Whipped Butter,  
Chef's selection of Seasonal Vegetable & Accompaniments

## Dessert

Wedding Cake designed with your choice of flavor & style  
may be selected from Icing on the Cake or Konditor Meister Bakery

Wedding Cake served with Chocolate Dipped Strawberries  
Freshly Brewed Coffee and Assorted Teas

# Skywalk Wedding Buffet Package

Package includes three reception food displays and passed hors d'oeuvres for one hour followed by your choice of four chef food stations for dinner and wedding cake.

Champagne, wines and hosted bar are additional and would be charged by consumption

## Skywalk Reception Hour

Includes the following three food displays:

### Assorted Cheese

Imported & domestic cheeses with assorted crackers

### Vegetable Crudité

Assortment of fresh seasonal vegetables  
with creamy blue cheese & roasted red pepper dip

### Mediterranean

Assortment of green & black olives, hummus with pita  
& stuffed grape leaves with mint raita

## Passed Hor D'Oeuvres:

Choice of five of the following:

Asparagus spear with prosciutto	Cherry tomato with shrimp mousse
Boursin stuffed date	Salmon roulade
Crabmeat cake	Vegetable springroll
Coconut chicken	Cremini fontina mushroom
Spanakopita	Vegetable tempura
California roll with crabmeat	Grapes rolled in blue cheese & pistachio
Tomato & basil bruschetta	Steamed shrimp dumpling
Calamata olive & cheese tartlet	Scallops wrapped pineapple & bacon

# Skywalk Dinner Buffet Package

## Choice of Four Chef Stations:

### Oriental Stir Fry

Ginger Soy Chicken or Spicy Asian Vegetarian with Sesame Tofu  
sautéed Cashews & Vegetable with Jasmine Rice

### Shrimp Scampi

Sautéed Shrimp with Extra Virgin Olive Oil, Roman Tomatoes, Scallions, Garlic & Parmesan Cheese  
tossed with Rotini Pasta & served with Garlic Butter Toast

### Crabmeat Cake Station

Sautéed Crabmeat Cakes with Roasted Red Pepper, Lemon Pesto & Horseradish Crème Fraiche.  
Served with Jasmine Rice & Tidewater Cole Slaw

### Scallop Saute

Pan seared Scallops with Extra Virgin Olive Oil, Garlic, White Wine & Lemon Butter  
Served with Potato Puree, Pickled Red Onion & Chorizo Sauce

### Chicken Marsala

Sautéed Chicken & Wild Mushrooms, Italian Marsala Wine,  
Garlic, Extra Virgin Olive Oil  
Served with Creamy Polenta & Mini Bread Rolls

### Roast Sirloin of Beef

with Madeira sauce, Mushroom Sauté,  
& Horseradish Crème Fraiche  
Served with Pesto Gnocchi & Baby Carrots

# Skywalk Wedding Buffet Package

## Pasta & Salad

Toasted Garlic Breads & Mini Bread Rolls  
Lobster Ravioli with Creamy Cognac & Shredded Parmesan

Artichoke & Asiago Cheese Tortellini with Leaf Spinach  
Roasted Garlic & Roman Tomatoes

Caesar Salad with Hearts of Romaine, Aged Parmesan & Garlic Crouton

Array of Salad & Field Greens, Cherry Tomatoes, Cucumber with Sesame Vinaigrette

## Roasted Turkey

with Cranberry Orange Relish & Herbed Mayonnaise  
Served with Garlic Mashed Potatoes & Haricot Vert

## Cedar Plank Roasted Salmon

with Creamy Dill, Herbed Mayonnaise & Honey Mustard.  
Served with Sauteed Red Bliss Potatoes & Asparagus

## Dessert Table

Wedding Cake designed with your choice of flavor & style  
May be selected from Icing on the Cake or Konditor Meister Bakery

Wedding cake presented with Strawberries Dipped in Chocolate  
Freshly Brewed Coffee & Assorted Teas

\$110 per guest

chef fee \$100 each

Add a 14% gratuity for wait staff, a 6% taxable administrative fee which does not represent a gratuity for wait staff, bartenders or service staff & a 7% state & local tax.

## Beverage Bar

(Prices are based on consumption)

### Champagne & Sparkling Wines

Domaine St. Michelle	\$40 bottle
Domaine Carneros, Brut	\$55 bottle
Korbel, Natural	\$45 bottle
Tattinger, Brut, Reims	\$95 bottle

### Top of the Hub House Liquor

Fris Vodka, New Amsterdam Gin, Bacardi Light Rum, J & B Scotch, Jim Beam, Canadian Club  
\$7.50 per drink

### Premium Liquor

Absolut Vodka, Tanqueray Gin, Captain Morgan's Rum, Dewar's White Label, Maker's Mark, Jameson's Whiskey,  
\$8.00 per drink

### Luxury Liquor

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Select Rum, Chivas Regal,  
Woodford Reserve, Crown Royal Reserve  
\$9.00 per drink

### Top of the Hub Label Wines

Chardonnay Cabernet Sauvignon Sauvignon Blanc Merlot  
\$32 per bottle

### Martini

Grey Goose, Belvedere, Absolut Citron, Bombay Sapphire, Tanqueray, Boodles  
\$12.00 per drink & up

### Cordials

Bailey's Irish Cream, Kahlua, Amaretto, Frangelico, Sambuca, Godiva, Irish Mist  
\$9.00 per drink

### Bottled Beer

*Coors Light, Rolling Rock, \$6.00 per bottle*  
*Beck's, Heineken, Amstel Light, Samuel Adams, Haake Beck \$7.00 per bottle*

Sole Still or Sparkling Water

*\$3.75 per bottle*

Soft Drinks and Juices

*\$3.75 per bottle*

*Bartender - \$100 each*

*Add a 14% gratuity, a 6% taxable administrative fee which is not a gratuity  
for wait staff, bartenders or service staff and a 7% state and local tax.*

Referrals for your Special Event

Florists

Louis Barry Florist 617-437-1058

Twig 617-292-8944

Bands & DJs

Entertainment Specialists 617-723-1115

Mikes Music 508-583-8320

Barry Productions 781-331-2224

Special Linen

Festive Occasions/Rentals Unlimited 781-341-1600

Style Studio 617-426-2888

Cakes

Konditor Meistor 781-849-1970

Icing on the Cake 617-969-1830

Photographers

David Fox 508-820-1130

Mindi Sokoloski 857-204-2448

Cheryl Levine 617-738-4414

Nearby Hotels

The Lenox 617-536-5300

Westin Copley Place 617-263-9600

Marriott Copley Place 617-236-5800

The Colonnade 617-424-7000

Fairmont Copley Plaza 617-267-5300