

# WEDDING

## *Menus*

*Fairmont*  
COPLEY PLAZA







**WELCOME TO FAIRMONT COPLEY PLAZA – A SYMBOL  
OF BOSTON’S RICH HISTORY & ELEGANCE**

Whether planning an intimate affair with close friends and family members, or the social event of the season, we will work with you to tailor every detail and create a truly memorable celebration.

Chef Zaid Khan presents curated menus with a local focus, working with New England purveyors to ensure guests taste the region in every bite. From hand-picking seasonal ingredients at the Copley Square Farmers Market to sourcing honey from our rooftop bee hives, we promise an authentic culinary journey that spotlights the great northeast.

For over 110 years, delectable food, wine and exemplary service have been central to the mission of Fairmont Copley Plaza. We are pleased that you are considering our renowned event facilities and look forward to working with you to create an unforgettable experience inside our historic venue.

LET’S PLAN  
YOUR DREAM

W E D D I N G

*at*

*Fairmont*  
COPLEY PLAZA

617 267 5300 | RFP-COP@FAIRMONT.COM  
FAIRMONT-COPLEY-PLAZA.COM





# Reception

## BITES

### COLD

- Boursin and Mushroom Tart
- Compressed Watermelon, Pickled Daikon, Crushed Cashews (GF, Vegan)
- Heirloom Tomato Bruschetta en Croute, Whipped Mascarpone
- Strawberry Gazpacho Shooters, Grey Goose Vodka, Organic Basil Oil (GF, Vegan)
- Vietnamese Rice Paper Roll, Lemongrass Tofu, Thai Basil, Nam Jim (GF, Vegan)
- Vadouvan Chicken Salad, Tartlet, Almond (DF)
- Ham Hock Terrine, Pommery Mustard, Ciabatta
- Foie Gras Mousse, Spiced Hazelnut, Green Apple Gel, Brioche
- Duck Breast Roulade, Spinach, Macerated Apricot, Burnt Onion Crunch
- Peppered Beef Carpaccio, Red Onion Jam, Brie, Crostini
- Lobster Salad Sliders, Pickled Shallots, Bibb
- Beet Cured Salmon, Crème Fraiche, Chives (GF)
- Trout Caviar Blinis, Crème Fraiche, Chives, Grated Egg Yolks
- Atlantic Salmon Poke, Avocado, Furikake, Golden Shallots
- Poached Shrimp, Saffron Cocktail, Meyer Lemon, Dill (GF)
- Togarashi Tuna, Avocado Pudding, Taro Crisp, Radish (GF, DF)

### HOT

- Vegetarian Spring Rolls, Sweet Chili Sauce (Vegan)
- Fontina Arancini, Mission Fig Jam, Crispy Prosciutto
- Roasted Sunchoke Cappuccino, Porcini Dust (Vegan)
- New England Clam Chowder, Applewood Smoked Bacon Demitasse, Crushed Goldfish Crackers
- Tempura Shrimp, Wasabi Aioli, Nori
- Chicken and Waffles, Bourbon Maple, Aleppo
- Mini Chicken Pot Pies, Gravy
- Lemongrass Chicken Gyoza, Yuzu Ponzu
- Honey Lavender Glazed Berkshire Pork Belly, Apple Purée
- Smoked Meatballs, Piquillo Pepper Coulis, Pangrattato
- Wagyu Beef Sliders, Kim-Cheese, Scallions
- Chorizo Empanada, Chimichurri (GF, DF)
- Tandoori Beef Satay, Raita, Cilantro (GF)
- Short Rib Grilled Cheese, Smoked Gouda, Horseradish Aioli
- Fried Oyster, Cornichon, Fried Capers, Smoked Paprika Remoulade
- Figs in a Blanket, Goats Cheese, Spiced Honey
- Grilled Haloumi Skewers, Pomegranate Molasses, Dukkah, Parsley

Minimum of 20 guests. For groups of less than 20 people, please add \$10 per person.  
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# Reception Stations

## STATIONS

### POTTED VEGETABLE GARDEN CRUDITÉ

Minimum of 50 orders

- Dips: Black Bean Hummus, Chipotle Crab Dip, Smoked Baba, The Greenest of Goddess, Chermoula
- Dippers: Radish Varietals, Heirloom Carrots, Celery, Persian Cucumbers, Romanesco, Vine Ripened Tomatoes, Broccolinni, Snap Peas, Caulilini

### MASON JARCUTERIE

- New England Artisanal Cheeses
- Local and Imported Charcuterie
- Marinated Vegetables, Pickles, Spiced Nuts, Seasonal Berries
- Lavash and Grissini Sticks

### IMPRESSIVE IMPORTED AND DOMESTIC CHARCUTERIE DISPLAY

- Imported and Domestic Artisanal Cheese
- Serrano, Soppressata, Mortadella
- Cornichons, Mama Lil’s Peppers, Pickled Green Beans
- Marinated Olives and Spiced Nuts, Fig Jam
- Iggy’s Baguettes, Everything Lavash, Grissini

### IMPRESSIVE CHEESE DISPLAY

Minimum of 50 orders

- Mimolette (Lille, France), Semi-soft, Cow’s Milk
- Cambozola (Champignon, France) Soft Ripened, Cow’s Milk
- Point Reyes (California, USA) Ripened Bleu, Cow’s Milk
- Humbolt Fog (California, USA) Soft Ripened, Goat’s Milk
- Toma Truffle (California, USA) Hard, Pasteurized Cow’s Milk
- Accompanied by: Seasonal Fruit and Chutney, Concord Grapes, Lavash, Grissini, Charred Baguette, Spiced Nuts, Cornichons, Pickled Onions, Peppers

### OYSTER SHOOTERS

- Wellfleet, Mojito, Mint Chutney
- Malpeque, Mezcal Margarita, Cholula
- Blue Point, Grey Goose Bloody Mary, Grated Horseradish
- Island Creek, French 75, Preserved Lemon Vinaigrette

### TARTAR “BARBAR”

Minimum of 50 orders

- Proteins: Ahi Tuna, Striploin, Salmon, Heirloom Beets
- Dressings: Garlic Aioli, Soy Ginger, Preserved Lemon, Grainy Mustard, Wasabi Kewpie
- Toppings: Golden Shallots, Crispy Garlic, Toasted Mini Baguettes, Wakame, Sesame, Avocado, Grated Egg Whites, Diced Shallots, Cured Eggs Yolks, Horseradish, Cornichons, Capers, Cheeky Chives, Parsley, Radish, Cilantro, Tobiko, Hot Sauces, Aged Shoyu

### RAW BAR

- Wellfleet Oysters, Mignonette, Cocktail, Meyer Lemon (GF, DF)
- Striped Bass Ceviche, Grapefruit Dressing, Smoked Trout Roe, Sorrel (GF, DF)
- Ahi Tuna Tartare, Ginger, Shoyu, Sesame, Cilantro, Taro Root (GF, DF)
- Atlantic Salmon Poke, Furikake, Avocado, Scallions, Pickled Serrano (GF, DF)
- Shrimp Cocktail, Cocktail Sauce, Tobasco



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# Reception Stations

## STATIONS

### FROM THE CAPE SEAFOOD DISPLAY

*Minimum of 50 orders*

- Selection of Two Seasonal Oysters (GF, DF)
- Jumbo Prawns (GF, DF)
- King Crab Legs (GF, DF)
- Served with Downeast Cider Vinaigrette, Champagne Mignonette, Cocktail Sauce, Prepared and Fresh Horseradish, Citrus Varieties, Wakame, Tabasco

(All GF, DF)

### INDIVIDUAL CHOWDER STATION

- Traditional New England Clam Chowder, Applewood Smoked Bacon
- Manhattan Chowder with Georges Banks Scallops (GF, DF)
- Roasted Corn and Cilantro with Jonah Crab (GF)
- Served with Goldfish Crackers, Oyster Crackers and Rosemary Sea Salt Crackers

### HOT SANDWICH AND CHOWDER JOINT

- Traditional Grilled Cheese
- Short Rib and Cheese Curds on Sourdough
- Reuben on Rye
- Lobster Roll on Brioche
- New England Chowder, Corn Chowder, Tomato Bisque
- Oyster Crackers, Chili Oil, Chives, Charred Corn, Crème Fraîche, Saltines, Charred Baguettes, Copley Rooftop Honey Croutons

### FENWAY FAVORITES

- Mini Warm Pretzels, Spicy Mustard, Honey Mustard
- Mini Franks in a Puff Pastry
- Hamburger and Cheeseburger Sliders
- French Fries served in Miniature Boxes

### SLIDER STATION (SELECT THREE)

- Wagyu Beef, Kim-Cheese, Scallion
- Spiced Lamb, Mint Aioli, Pickled Onion
- Crab Cake, New England Tartare, Boston Bibb
- Fried Cod, Grainy Mustard Remoulade, Southern Slaw
- Black Bean, Cilantro Tzatziki, Kale

### NORTH END (SELECT THREE)

- Strigoli Arabiatta
- Rigatoni Carbonara
- Pistachio Pesto Gnocchi
- Cheese Tortellini Pomodoro
- Lobster Ravioli with Truffle Cream
- Short Rib Ragout Garganelli
- Accompanied By: Parmigiano Reggiano, Pangrattato, Chives, Calabrian Chili Oil, Chili Flakes, Artisanal Bread

### MAC AND CHEESE STATION (SELECT THREE)

- Louisiana Shrimp, Fried Onion Crumb
- Wild Mushroom and Confit Garlic, Boursin Crumb
- Lobster, Conchiglie, Gruyère Mornay, Black Truffle Crumb
- Traditional Elbows, Cheese Curds, Saltine Crumb
- Pork Belly, Bleu Cheese, Cavatappi, Burnt Onion Crumb
- Smoked Chicken, Mama Lil's Peppers, Gouda, Rigatoni, Rosemary Crumb

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# Reception Stations

## STATIONS

### FIELD OF GREENS

Salads will be both individualized & build your own.

#### Salads **(Select three)**

##### COPLEY CAESAR

- Gluten Free Rooftop Honey Croutons
- Shaved Grana Padano
- White Anchovies
- Artisinal Baby Gem
- House-Made Caesar Dressing

##### SMOKED POTATO SALAD

- Smoked Baby Heirloom Marble Potatoes
- Slab Bacon
- Onions
- Chopped Eggs
- Scallions
- Grainy Mustard and Sour Cream Mayonnaise

##### ICEBERG WEDGE

- Bleu Cheese Crumbles
- Ranch
- Bacon Bits
- Scallions
- Ranch Dressing
- Chives

##### SPROUT SLAW

- Shaved Brussels Sprouts
- Thai Peanut Dressing
- Cilantro
- Pickled Carrots
- Fresno Chili
- Bay Shrimp

## STATIONS

### CAESAR AND BACON CLOTHESLINE STATION

Minimum of 50 orders

Requires one (1) Culinary Attendant for all Guests at \$175

- Baby Green and Red Gem Lettuce
- Gluten Free Copley Rooftop Honey Croutons & Focaccia Croutons
- Bacon Clothesline: Sriracha Spiced, Maple Candied, Peppered Bacon
- Tempura Boquerones and Pangrattato
- Copley Caesar, Copley Rooftop Honey Caesar, Green Goddess
- Smoked Steak Tips +12, Grilled Chicken +9

### BAO DOWN (BUILD YOUR OWN BAOZI STATION)

Minimum of 50 orders

Requires one (1) Culinary Attendant per 75 Guests at \$175 each

- Proteins: Korean Fried Chicken, Char Siu Pork Belly, Cola Kalbi Ribs
- Sauces: Ssamjang, Hoisin, Sriracha Aioli, Nam Jim, Kecap Manis
- Accompaniments: Kimchi, Wakame, Scallions, Pickled Carrots, Pickled Daikon, Sesame Seeds, Yuzu Cucumbers, Red Onions, Cilantro, Crushed Szechuan Peanuts

### CARVING STATION - SELECT YOUR PROTEIN

Minimum of 50 orders

Requires one (1) Culinary Attendant per 75 Guests at \$175 each

Whole Roasted California Cut Striploin, Espresso Bean BBQ Sauce, Honey Mustard, Rainbow Marble Potatoes, Roasted Garlic

Whole Roasted Prime Tenderloin of Beef, Sauce Béarnaise, Confit Fingerling Potatoes (GF)

Prime Rib of Beef, Pommery Mustard Crust, Beecher's Cheese Curd Whipped Potatoes, and Horseradish Jus

### TOMAHAWK CARVING STATION

Minimum of 50 orders

Requires one (1) Culinary Attendant per 75 Guests at \$175 each

- 180-Day Aged Sous Vide Tomahawk
- Robuchon Mash
- Mushroom Conserva, Sauce Au Poivre, Creamed and Grated Horseradish, Chimichurri
- Brioche and Onion Rolls

### AMISH TURKEY CARVING STATION

Minimum of 50 orders

Requires one (1) Culinary Attendant per 75 Guests at \$175 each

- Select One:
- Smoked
  - Roasted
  - Cajun Rubbed
  - Accompaniments: Cranberry Chutney, Apricot Mostarda, Homestyle Gravy, Pommery Mustard, Traditional Stuffing, Parker House Rolls, Charred Citrus, Whole Confit Garlic

### HOT SMOKED SALMON STATION

Requires one (1) Culinary Attendant per 75 Guests at \$175 each

- House Cured and Hot Smoked Spring Salmon (GF, DF)
- Citrus Fennel Slaw (GF, DF)
- Downeast Apple Cider Whiskey Glaze (GF, DF)
- Red Saffron Chermoula (GF, DF)
- Beurre Blanc
- Salsa Verde
- Pickled Shallots
- Charred Lemons

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# Plated Dinners

## PLATED DINNERS

All plated dinners include Local Artisan Bread and Whipped Copley Rooftop Honey Butter, H.C. Valentine Coffees, and LOT 35 Assorted Teas.  
Three course entrée price is shown by each entrée and consists of your choice of soup, salad, or appetizer (select one), entrée, and dessert.  
When offering a choice of entrée, highest price prevails. Add a fourth course: +20pp

### SOUPS

- Chilled Avocado and Cucumber Soup, Mint, Peppered Buttermilk, Stone Crab (GF)
- New England Clam Chowder, Applewood Smoked Bacon, Oyster Crackers
- Honey Roasted Butternut Squash Veloute, Candied Walnuts, Crispy Pancetta, Crème Fraiche, Chives (GF)
- Morrel Mushroom Soup, Roasted Anjou Pears, Spiced Hazelnut (GF, DF, Vegan)
- Lobster Bisque, Trout Roe, Leeks
- Sunchoke and Vanilla Soup, Golden Shallots, Thyme (GF, DF, Vegan)

### SALADS

- Little Leaf Farms Green Salad, Shaved Heirloom Carrots, Fennel, Pannagratto, Meyer Lemon Cream (GF)
- Copley Caesar, Chopped Organic Romaine, Gluten Free Rooftop Honey and Garlic Croutons, Grana Padano
- Roasted Heirloom Beets, Charred Vermont Goat Cheese, Pernod Glaze, Grapefruit, Berbere Hazelnuts, Popcorn Shoots (GF)
- Charred Seasonal Fruit and Buratta Salad, Sherry Gastrique, Pignolas, Mache (GF)
- Arugula and Pear Salad, Shaved Prosciutto, Smoked Bleu Cheese, Salted Walnut Praline, Prosecco Vinaigrette

### CHILLED APPETIZERS

- Herb Crusted Spring Salmon Terrine, Fromage Blanc, Grapefruit, Blackberry Gel, Petit Greens (GF)
- Poached Lobster, Heirloom Tomatoes, Charred Stanstead Corn, Bloody Mary Dressing, Pickled Mustard Seeds, Nasturtiums (GF)
- Beef Tartare, Cornish Hens Egg, Baby Arugula, Horseradish Snow, Ground Mustard, Salt & Vinegar Chips (GF, DF)
- Georges Banks Scallop Ceviche, Smoked Trout Roe, Blood Orange Vinaigrette, Garlic Chips, Baby Watercress (GF, DF)

### WARM APPETIZERS

- Vermont Maple Glazed Pork Belly, Smoked Cauliflower Purée, Pickled Mustard Seeds, Chorizo (GF, DF)
- Berkshire Pork Croquette, Dashi Broth, Furikake, Nori, Micro Cilantro
- New England Crab Cakes, Dill Remoulade, Frisée, Baby Radishes
- Heirloom Tomato & Ricotta Tart, Flaky Puff Pastry, Whipped Citrus Ricotta, Basil, Mint, Aged Balsamic Vinegar
- Porcini Tortellini, Pistachio Pesto, Tableside Shaved Truffles

# Plated Dinners

## ENTRÉES

### HOOK

- 7oz Grilled Spring Salmon, Stone Crab, Radish and Green Pea Risotto, Trout Caviar Buerre Blanc, Citrus and Fennel Salad
- 6oz George’s Banks Scallops, Parsnip Purée, Blackened Broccolini, Pancetta, Toasted Marcona Almonds, Caper Raisin Dressing
- 7oz Herb Crusted Halibut, Poached Leeks, Charred Scallions and Sweet Corn, Chowder (GF)

### HENHOUSE

- 8oz Seared Organic Chicken Breast, White Bean Cassoulet, Buttered Spinach, Provencal Crumb, Brown Chicken Jus
- 8oz Ancho Smoked Chicken Breast, Four Cheese Polenta, Collard Greens, Chili Caramel Reduction (GF)
- 8oz Rooftop Honey Cured Chicken Breast, Warm Heirloom Potato Salad, Burnt Leek Puree, Haricot Verts, Pinot Reduction

### REEF OR BEEF SUPPLEMENTS

- 3oz Halibut (GF, DF)
- 3oz Salmon (GF, DF)
- Georges Bank Scallops (2) (GF, DF)
- Grilled Jumbo Shrimp (2) (GF, DF)
- Butter Poached Lobster Tail (GF, DF)
- Petit Tenderloin (5oz) (GF, DF)
- California Cut Striploin (6 oz) (GF, DF)
- Guinness Glazed Short Rib (5oz) (GF, DF)

### FARMHOUSE

- 11oz New York Striploin, Salt Roasted Celeriac, Maple and Charred Carrot Puree, Sautéed Pea Vines, Chimmichurri
- 8oz Peppercorn Crusted Short Rib of Beef, Snap Peas, Pommes Robuchon, Maitaki Mushrooms, Madeira (DF)
- 7oz Roasted Beef Tenderloin, Smoked Gouda Pavé, Red Wine Roasted Shallots, Charred Carrots, Bordelaise (GF)
- 7oz Smoked Tenderloin of Beef, Crushed Sunchokes, Celeriac, Buttered Asparagus, Agrodolce Tomatoes, Brown Butter Jus (GF)

### GARDEN

- Charred Cauliflower Steak, Smoked Cauliflower Purée, Cherry Tomatoes, Patty Pans (GF, DF, Vegan)
- Pan Roasted Gnocchi, Beets, Vermont Goat Cheese, Ramps, Romano, Arugula
- Roasted Carrot Risotto, Vegan Parmesan, Pumpkin Seeds, Watercress Salad (Vegan)

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# Wedding Cake

All wedding cakes are prepared by our partner *Dessert Works*, an innovative local wedding bakery that crafts natural, high-quality cakes with no artificial flavoring.

Your wedding cake is included as part of the Dessert Course, and will be served on a painted plate, garnished with chocolate dipped strawberries.

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# Sweet Ending

## DESSERTS

### FRESH BAKED COOKIES

*Requires one (1) Culinary Attendant for all guests at \$175.*

*Required Oven Rental: \$340*

Select Three:

- Macadamia White Chocolate
- Double Chocolate Chunk
- Butterscotch Caramel
- Peanut Butter
- Cranberry White Chocolate

### DONUT TEMPT ME

- The Blackbird
- Chocolate Old Fashioned
- Boston Cream
- Chocolate Chip Donut Cookie
- Cinnamon Minis

### SUNDAE, I'M IN LOVE

*Requires one (1) Culinary Attendant per 75 Guests at \$175 each.*

- Piña Colada: Coconut Ice Cream, Malibu Infused Charred Pineapple, Toasted Coconut, Whipped Cream
- Peaches and Cream: Caramel Toffee Ice Cream, Bourbon Soaked Peaches, Toasted Pecans, Chantilly
- The Wimbledon: Vanilla Bean Ice Cream, Pimms Marinated Strawberries, Whipped Cream
- Triple Chocolate Bonanza: Chocolate Ice Cream, Chocolate Brownie Chunks, Hot Fudge, Whipped Cream

### DON'T BE A CRÊPE

*Requires one (1) Culinary Attendant per 75 Guests at \$175 each.*

- Crêpes Suzette: Cultured Butter, Demerara, Grand Marnier, Orange
- Bananas Foster: Goslings Black Seal, Demerara, Cultured Butter, Bananas, Vanilla Ice Cream
- Crêpes Jubilee: Brandy, Cherries, Whipped Mascarpone, Mini Chocolate Chips
- Nutella: Espresso Whipped Cream, Chocolate Covered Espresso Beans, Strawberries

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### THE COPLEY PATISSERIE

- Assorted Macarons
- L.A. Burdick Chocolate Truffles
- Cake Pops
- Mini Cupcakes
- Chocolate Éclairs
- Hazelnut Cream Profiteroles

### LOADED CHURROS

- Chocolate and Vanilla Churros
- Sauces: Chili Chocolate, Dulce de Leche, Brown Butter Anglaise
- Toppings: Peanuts, Cinnamon, Brown Sugar, Chocolate Sprinkles, Mini M&M's, Coconut

### DECADENT CHOCOLATE STATION

*Requires one (1) Culinary Attendant per 75 Guests at \$175 each.*

- Molten Lava Cakes
- Chili Chocolate Ganache
- Chocolate Shavings
- Chocolate Truffles
- White Chocolate Mousse
- Warm Chocolate Brownies
- Chocolate Ice Cream

### OPERA MINI PASTRIES

- Pistachio Lemon
- Praline Cream Puff
- Opera Cake
- Red Berry Opera Cake
- Tiramisu Cake
- Mango Opera Cake
- Moelleux Chocolate
- Moelleux Coco-Dulce







# Late Night

## RECEPTION

### MONTREAL POUTINE STATION

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Fried: Tater Tots, Seasoned Wedges, Skinny Fries
- Proteins: Shredded Short Rib, Pulled Chicken, Crispy Tofu
- Sauces: Quebec Style Gravy, Pepper Jack Fondue, Sriracha Aioli, Whipped Sour Cream
- Toppings: Bacon Bits, Cheese Curds, Scallions, Jalapeño, Romano

### LA TAQUERIA

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Corn and Flour Tortillas
- Proteins: Carnitas, Popcorn Shrimp, Guajillo Chicken, Crispy Chipotle Cauliflower
- Sauces: Lime Crema, Guacamole, Salsa Tomatillo, Pico De Gallo, Chipotle Lime Aioli
- Toppings: Shredded Lettuce, Pickled Red Cabbage, Scallions, Tomato, Cilantro, Lime, Charred Corn, Jalapeño, Pepper Jack, Cotija, Tapatío Hot

### DOGS OF AMERICA

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Fenway Frank: Brioche, Mustard, Relish, Boston Baked Beans
- Chicago Style: Poppy Seed Bun, Mustard, Relish, Lettuce, Tomato, Sport Peppers, Celery Salt
- Seattle Dog: Hoagie, Sautéed Onions, Cream Cheese, Jalapeño, Sriracha, Mustard
- Coney Island: Brioche, Yellow Mustard, Onions, Bean-less Chili
- Condiments: Relish, Ketchup, Cheddar, Pepper Jack, Mustard, Roasted Garlic Aioli, Sriracha

### BISCUIT BAR

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Good Morning: Buttermilk Biscuit, Maple Cured Bacon, Fried Egg, Gruyère, Tomato Jam, Aioli
- Good Afternoon: Buttermilk Biscuit, Fried Chicken, Gravy, Spiced Copley Rooftop Honey
- Good Evening: Buttermilk Biscuit, Brisket, Aged Cheddar, Cherry BBQ
- To Finish: Maker's Mark Caramel Biscuit, Vanilla Chantilly, Icing Sugar, Boozy Maraschino Cherries

### TO WAFFLE ON

Requires one (1) Culinary Attendant per 75 Guests at \$175 each.

- Gluten Free Waffles
- Fried Chicken, Maple Glazed Bacon, Deep Fried Bananas, Bourbon Peaches, Macerated Strawberries
- Sauces: Sausage Gravy, Vermont Maple, Maker's Mark Caramel, Vanilla Chantilly
- Toppings: Candied Nuts, White and Dark Chocolate, Powdered Sugar, Berry Coulis

### LATE NIGHT CURRY DELIGHT

Individualized & Stationed.

Select Three:

- Butter Chicken
- Thai Green Shrimp
- Chicken Tikka Masala
- Beef Jalfrezi
- Aloo Gobi
- Accompaniments: Coconut Rice, Mango Chutney, Raita, Naan Bread, Cucumber and Mint Slaw, Sliced Chili, Poppadums, Golden Shallot, Cilantro, Crushed Cashews, Tamarind Chutney

# Wines

## CONSUMPTION PRICING

Price based per bottle

### FEATURED WINES

- Charles de Fère Cuvée Jean Louis Sparkling Wine – Blanc de Blancs, France
- Castle Rock – Napa Valley, California

Sauvignon Blanc

Cabernet Sauvignon

Pinot Noir

Rosé

### BUBBLES

Avissi Prosecco – Veneto, Italy

Charles de Fère Cuvée Jean Louis

Domaine Chandon – Blanc de Blancs, France

Gosset “Grande Réserve”, Champagne – Reims, France

Veuve Cliquot Yellow Label Champagne – Reims, France

Moët & Chandon, Brut, Cuvée Dom Perignon Champagne – Epernay, France

### ROSÉ

M de Minuty, Rosé Blend – Côtes de Provence, France

Bravium, Rosé of Pinot Noir – Anderson Valley, California

Minimum of 20 guests. For groups of less than 20 people, please add \$10 per person.

All items are priced per person unless otherwise specified. GF = Gluten Free, DF = Dairy Free, Vegan.

All prices are in U.S. dollars and subject to change. Prices are subject to 17% Gratuity, 9.5% Administrative Fee and 7% Massachusetts Meals Tax.

\*\*Consuming raw or undercooked meats may increase risk of food borne illness\*\* Fairmont Copley Plaza is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives. Effective February 6, 2023.

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# Wines

## WHITE

- Forge Cellars “Classique”, Riesling – Finger Lakes, New York
- Far Niente Chardonnay – Napa Valley, California
- Chalk Hill Chardonnay – Russian River, California
- Trefethen Chardonnay – Napa Valley, California
- Stag’s Leap Sauvignon Blanc – Napa Valley, California
- Twomey Sauvignon Blanc – North Coast, California
- Craggy Range, Single Vineyard, Sauvignon Blanc – Te Muna Road Vineyard, Martinborough
- William Fevre Champs Royaux Chablis – Burgundy, France
- Château De Fontaine-Audon – Loire, France
- Alois Lageder, “Terra Alpina”, Pinot Grigio – Trentino-Alto Adige, Italy
- Terras Gauda O’Rosal, Albarino – Rias Baixas, Spain

## RED

- Migration by Duckhorn, Pinot Noir – Sonoma, California
- En Route, “Les Pommiers”, Pinot Noir – Russian River Valley, California
- Domaine Drouhin Pinot Noir – Dundee Hills, Oregon
- Iron + Sand Cabernet Sauvignon – Paso Robles, California
- St. Supéry Cabernet Sauvignon – Napa Valley, California
- Silver Oak Cabernet Sauvignon – Alexander Valley, California
- Doubleback Cabernet Sauvignon – Walla Walla Valley, Washington
- Duckhorn Merlot – Napa Valley, California
- Quilt “The Land of the Fabric”, Red Blend – Napa Valley, California
- Guado al Tasso, “Il Bruciato”, Red Blend – Tuscany, Italia
- Nieto, “Barrel Select”, Malbec – Mendoza, Argentina

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# Beverages

## CONSUMPTION PRICING

Price based per drink  
Bar can be hosted on consumption (by the drink), on a flat per hour fee per person, or your guests can pay cash/credit. Bar includes either our Premium, Deluxe or Luxury Tier of Spirits as well as beer, wine and non-alcoholic items.  
Speak with your Event Sales or Event Services Manager about per person, per hour (package) beverage pricing.

### PREMIUM

- Finlandia Vodka
- Beefeater Gin
- Bacardi Silver Rum
- Sauza Hornitos Plata (Silver) Tequila
- Jim Bean Rye Whiskey
- Jack Daniels Bourbon
- The Famous Grouse Scotch
- Noilly Prat Vermouth

### DELUXE

- Tito’s Handmade Vodka
- Malfy Gin
- Bacardi Silver Rum
- Bacardi 8yr Rum
- Casamigos Silver Tequila
- Maker’s Mark Bourbon
- Templeton Rye Whiskey
- Chivas Regal Scotch
- Noilly Prat Vermouth

### LUXURY

- Belvedere Vodka
- Botanist Islay Dry Gin
- Bacardi Silver Rum
- Bacardi Gran Reserva 10yr Rum
- Casamigos Añejo Tequila
- Woodford Reserve Bourbon
- Knob Creek Rye Whiskey
- Macallan Double Cask 12yr Scotch
- Noilly Prat Vermouth

### BEER AND NON-ALCOHOLIC

- Domestic & Non-Alcoholic Beer
- Imported & Craft Beers
- Assorted Soft Drinks
- Assorted Juices
- Bottled Water

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## CONSUMPTION PRICING

Price based per drink

### CASH BAR PRICING

- Luxury Spirits
- Deluxe Spirits
- Premium Spirits
- Castle Rock Wines
- Charles de Fère Cuvée Jean Louis Sparkling Wine
- Domestic & Non-Alcoholic Beer
- Imported Beer, Craft Beer & Seltzer
- Assorted Soft Drinks, Juices, Sparkling Water

### BARTENDER - HOSTED BAR

We require one (1) Bartender for every 75 Guests.

Minimum of 20 guests. For groups of less than 20 people, please add \$10 per person.

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## ADDITIONAL INFORMATION

### DAY-OF PLANNER

At Fairmont Copley Plaza, your Wedding Specialist assists in planning the hotel details and serves as your liaison in finalizing the venue setup, food and beverage selections, and guestroom accommodations. We recommend that you hire a professional wedding coordinator to attend to your special day, including all personalized details, photography, flowers, customized place settings, musical entertainment, transportation, as well as orchestrating your rehearsal, ceremony, and reception. Your Wedding Specialist will be on-site the day of your wedding to ensure a flawless event.

### TABLE SETTINGS

Fairmont Copley Plaza offers round tables, complimentary ivory floor-length linens, gold-rimmed show plates, china, glassware, and flatware. Specialty linens may be coordinated through your Event Sales or Event Services Manager.

### FLORAL ARRANGEMENTS

Your Event Sales or Event Services Manager will be happy to coordinate floral centerpieces or table decorations through our florist. The cost will vary dependent upon actual selection and design.

### CANDLES

For all functions at Fairmont Copley Plaza, the Boston Fire Department (BFD) will only allow the use of LED lighting and/or votive tea lights in approved containers. Tea light candles with glass holder are provided by Fairmont Copley Plaza for your cocktail reception and dinner. Fairmont Copley Plaza is responsible for adhering to the regulations provided by the Boston Fire Department.

### ENTERTAINMENT

Your Event Sales or Event Services Manager can recommend entertainers to suit any occasion. Fees vary according to the individual musicians and duration of hire. You are free to directly contract entertainment services through the agency of your choice. In doing so, it is your responsibility to provide certificates of insurance as necessary for these services and inquire and inform the Hotel of special electrical requirements for your band or performers. Electrical fees may be applicable for special power requirements.

### PARKING & VALET

Valet Parking is available for private functions at \$45 per car. This rate may be extended to individual guests or charged to the host. Parking rates are subject to change. Area garages offer self-parking options. Please ask your Event Sales or Event Services Manager for details.

### COAT CHECK

Coat check is available for private functions at an additional fee.





138 ST. JAMES AVENUE, BOSTON, MASSACHUSETTS 02116  
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