

WEDDING

Menu

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.

Our culinary team is proud to present 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 more than 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](https://www.fairmont-copley-plaza.com)



Reception

BITES

Minimum 50 pieces per item. Smaller orders will feature a curated Chef's Selection of passed bites.

COLD

- Boursin and Mushroom Tart
- Heirloom Tomato Bruschetta en Crouste, Whipped Mascarpone
- Vietnamese Rice Paper Roll, Lemongrass Tofu, Thai Basil, Nam Jim (GF, Vegan)
- Foie Gras Mousse, Spiced Hazelnut, Preserved Cherry, Charred Baguette
- Beef Tartare Cornets, Garlic Aioli, Capers (DF)
- Mini Lobster Rolls
- Trout Caviar Blinis, Crème Fraîche, Chives, Grated Egg Yolks
- Poached Shrimp, Tito's Cocktail Sauce, Meyer Lemon, Dill (GF, DF)
- Sesame Crusted Tuna, Avocado, Wasabi Purée, Yuzu Aioli (GF, DF)
- Deviled Quail's Eggs, Trout Roe (GF, DF)
- Jonah Crab Cornets, Sweet Corn Purée, Chive, Aleppo (DF)
- Mini Ahi Poke Tacos, Tobiko Aioli, Black Sesame, Kelp (DF)
- Watermelon Goat Cheese, Olive Powder, Mint (GF)
- Candied Smoked Salmon, Phyllo Crisp
- Cauliflower Tapenade Crostini (Vegan)
- Lobster Crudo, Passion Fruit, Cilantro (GF, DF)

HOT

- Vegetarian Spring Rolls, Sweet Chili Sauce (Vegan)
- Fontina Arancini, Vodka Sauce, Pepperoni Snow
- New England Clam Chowder, Applewood Smoked Bacon Demitasse, Goldfish Cracker
- Tempura Shrimp, Wasabi Aioli, Nori
- Chicken and Waffles, Bourbon Maple, Aleppo
- Lobster Pot Sticker, Yuzu Ponzu (DF)
- Candied Pork Belly, Truffle Cauliflower Purée, Blue Cheese Crumble (GF)
- Smoked Meatballs, Black Garlic BBQ, Crispy Garlic
- Chorizo Empanada, Chimichurri (GF, DF)
- Short Rib Grilled Cheese, Smoked Gouda, Horseradish Aioli
- Vegetable Samosa, Tamarind Chutney
- Grilled Haloumi Skewers, Pomegranate Molasses, Dukkah, Parsley (GF)
- White Truffle and Yukon Croquette, Caviar, Chives
- Black Truffle Mac and Cheese Tarts, Grated Black Truffle, Parmesan and Chives
- Mini Crab Cakes, Copley Tartar, Pickled Shallot
- Spring Lamb Kofta, Preserved Lemon Aioli, Tabbouleh (GF, DF)
- Thai Beef Skewer, Peanuts, Mint, Laab Salad (GF, DF)
- Blackened Zucchini Baozi, Hot and Sour Sauce, Bean Sprouts (Vegan)

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

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Reception Stations

STATIONS

MEZZE

- Roasted Garlic Hummus (GF, DF)
- Whipped Feta, Grilled Artichoke (GF)
- Smoked Baba Ghanoush (GF, DF)
- Marinated Olives (GF, DF)
- Grilled Mediterranean Vegetables, Aged Balsamic (GF, DF)
- Toasted Pita (DF)
- Grilled Bread (DF)

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

GRAND DAME 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

LOCALLY SOURCED OYSTERS

Station includes pre-shucked oysters.

Live Shucking Station – Add a dedicated culinary attendant to shuck fresh oysters, \$175 per 50 guests.

Experiential Oyster Service – Take your event to the next level with a roaming oyster expert who walks throughout the room while engaging with guests. Starting at \$1,000 for up to 100 guests for one hour.

Ask us for more details!

- Oyster Selections, Dependent on Season
 - Wellfleet
 - Malpeque
 - Blue Point
 - Island Creek
- Served with Downeast Cider Vinaigrette, Champagne Mignonette, Cocktail Sauce, Prepared and Fresh Horseradish, Citrus Varieties, Wakame, Tabasco (All GF, DF)

COPLEY PLAZA'S PAELLA MARINERA

Requires one (1) culinary attendant per 75 guests at \$175 each.

Minimum of 75 guests required.

- Lobster Tails (GF, DF)
- Blue Hill Mussels (GF, DF)
- Little Neck Clams (GF, DF)
- Colossal Shrimp (GF, DF)
- Bomba Rice (GF, DF)
- Saffron (GF, DF)
- Saffron Aioli (GF, DF)
- Grilled Lemons (GF, DF)
- Salsa Verde (GF, DF)
- Charred Baguettes (DF)

SUSHI STATION

Minimum of 50 orders.

- Sushi: Tuna, Salmon, Yellow Tail, Red Snapper, Steamed Shrimps, Broiled Eel, Steamed Octopus, Marinated Tofu Skin
- Maki: Shrimp Tempura, Tobiko California, Unagi, Shioyaki, Spicy Tuna, Spicy Salmon, Spicy Yellowtail, Tempura Philly and Veggie Futo
- Accompanied by: Soy Sauce, Wasabi, Pickled Ginger

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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)
- Tuna Poke, Avocado, Shoyu, Tobiko (DF)
- Served with Downeast Cider Vinaigrette, Champagne Mignonette, Cocktail Sauce, Prepared and Fresh Horseradish, Citrus Varieties, Wakame, Tabasco (All GF, DF)

POKE BAR

Requires one (1) culinary attendant per 75 guests at \$175 each.

Minimum of 50 orders.

- Proteins: Ahi Tuna (GF, DF), Bay Shrimp (GF, DF), Salmon (GF, DF), Pickled Mushrooms (GF, DF)
- Dressings: Garlic Aioli (GF, DF), Soy Ginger (DF), Grainy Mustard (GF, DF), Wasabi Kewpie (GF, DF), Sweet Soy (DF), Oyster Sauce (DF), Ponzu (DF), Siracha Aioli (GF, DF)
- Toppings: Golden Shallots (GF, DF), Crispy Garlic (GF, DF), Toasted Mini Baguettes (DF), Wakame (DF), Sesame (GF, DF), Avocado (GF, DF), Grated Egg Whites (GF, DF), Diced Shallots (GF, DF), Cured Egg Yolks (GF, DF), Horseradish (GF, DF), Cornichons (GF, DF), Capers (GF, DF), Cheeky Chives (GF, DF), Parsley (GF, DF), Radish (GF, DF), Cilantro (GF, DF), Tobiko, Hot Sauces (GF, DF), Aged Shoyu (DF), Furikake (DF), Kimchi (GF, DF), Macadamia Nuts (GF, DF), Raw Coconut (GF, DF), Tomato, Scallion (GF, DF)

HOT SANDWICH AND CHOWDER JOINT

- Traditional Grilled Cheese
- Short Rib and Cheese Curds on Sourdough
- Reuben on Rye
- Lobster Roll on Brioche
- New England Clam Chowder, Applewood Smoked Bacon (GF)
- Corn Chowder (GF)
- Tomato Bisque (GF)
- 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 (GF, DF)

Optional Fenway Favorites Addition

- Beyond Sliders

SLIDER STATION (CHOOSE THREE)

- Wagyu Beef, Truffle Aioli, Crispy Shallot, Vermont Cheddar
- Spiced Lamb, Mint Aioli, Pickled Onion
- Jonah Crab Cake, Celery Remoulade, Capers
- Fried Halibut, Grainy Mustard Remoulade, Southern Slaw
- Eggplant Parmesan, San Marzano, Maplebrook Farms Mozzarella

Optional Slider Station Addition

- French Fries

NORTH END (CHOOSE THREE)

Individualized & large format.

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

Optional North End Addition

Minimum of 50 orders.

Requires one (1) culinary attendant per 50 guests at \$175 each.

- Cheese Wheel Action Station – Bucatini, Truffle

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Reception Stations

STATIONS

FIELD OF GREENS

Salads will be both individualized & build your own.

Salads (**Choose three**)

- Copley Caesar, Gluten Free Rooftop Honey Croutons (DF), Shaved Grana Padano, White Anchovies (GF, DF), Artisanal Baby Gem, House-Made Caesar Dressing (GF)
- Iceberg Wedge, Bleu Cheese Crumbles, Ranch (GF), Bacon Bits, Scallions, Chives
- Sprout Slaw (GF, DF), Shaved Brussels Sprouts, Thai Peanut Dressing, Cilantro, Pickled Carrots, Fresno Chili, Bay Shrimp
- Smoked Potato Salad (GF), Smoked Baby Heirloom Marble Potatoes, Slab Bacon, Onions, Chopped Eggs, Scallions, Grainy Mustard and Sour Cream Mayonnaise
- Waldorf Salad (GF, DF), Endive, Apple, Celery Root, Candied Walnuts, Concord Grapes, Roasted Garlic Aioli

CAESAR SALADS AND BACONS STATION

Individual & large format.

Minimum of 50 orders.

- Grilled & Fresh Baby Gem, Baby Kale
- Gluten Free Copley Rooftop Honey Croutons (GF, DF) & Focaccia Croutons (DF)
- Bacon (GF, DF): Sriracha Spiced, Maple Candied, Peppered
- Tempura Boquerones (DF) and Pangrattato
- Copley Caesar (GF), Copley Rooftop Honey Caesar (GF), Green Goddess (GF, DF)
- Shaved Pecorino, Grated Parmesan

ADD PROTEIN TO YOUR SALAD

- 2oz Lobster
- 2oz Shrimp
- 3oz Steak Tips
- 3oz Grilled Chicken
- 3oz Salmon
- Crispy Tofu

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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 (GF, DF), Cola Kalbi Ribs (DF)
- Sauces: Ssamjang (GF, DF), Hoisin (DF), Sriracha Aioli (GF, DF), Nam Jim (GF, DF), Kecap Manis (DF)
- Accompaniments: Kimchi (GF, DF), Wakame (DF), Scallions (GF, DF), Pickled Carrots (GF, DF), Pickled Daikon (GF, DF), Sesame Seeds (GF, DF), Yuzu Cucumbers (GF, DF), Red Onions (GF, DF), Cilantro (GF, DF), Crushed Szechuan Peanuts (GF, DF)

CARVING STATION - CHOOSE YOUR PROTEIN

Minimum of 50 orders.

Requires one (1) culinary attendant per 75 guests at \$175 each.

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

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

Standing Rib Roast (GF), 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 (GF, DF)
- Robuchon Mash (GF)
- Mushroom Conserva (GF, DF), Sauce Au Poivre (GF, DF), Creamed and Grated Horseradish (GF), Chimichurri (GF, DF)
- Brioche and Onion Rolls

AMISH TURKEY CARVING STATION

Minimum of 50 orders.

Requires one (1) culinary attendant per 75 guests at \$175 each.

Choose One:

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

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 (GF, DF)
- Pickled Shallots (GF, DF)
- Charred Lemons (GF, DF)

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STATIONS

MONTREAL POUTINE STATION

Requires one (1) culinary attendant per 75 guests at \$175 each.

- Fried: Tater Tots (GF, DF), Seasoned Wedges (GF, DF), Skinny Fries (GF, DF)
- Proteins: Shredded Short Rib (GF, DF), Pulled Chicken (GF, DF), Crispy Tofu (GF, DF)
- Sauces: Quebec Style Gravy (GF), 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 Tortillas (GF, DF) and Flour Tortillas (DF)
- Proteins: Carnitas (GF, DF), Popcorn Shrimp (DF), Guajillo Chicken (GF, DF), Crispy Chipotle Cauliflower (DF, Vegan)
- 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, Tapatio Hot Sauce

DOGS OF AMERICA

Requires one (1) culinary attendant per 75 guests at \$175 each.

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

BISCUITS + BRISKETS

Requires one (1) culinary attendant per 75 guests at \$175 each.

- Smoked Brisket Carving Station (GF, DF)
- Buttermilk Biscuits
- Jalapeño Cornbread
- Pimento Mac & Cheese
- Grilled Poblano (GF, DF)
- Chipotle Slaw (GF, DF)
- Fried Green Tomatoes (GF, DF)
- Mama Lil's Peppers (GF, DF)
- Carolina BBQ (GF, DF), Memphis BBQ (GF, DF), Kansas City BBQ (GF, DF), Texas BBQ (GF, DF)

TO WAFFLE ON

Requires one (1) culinary attendant per 75 guests at \$175 each.

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

LATE NIGHT CURRY DELIGHT

Individualized & stationed.

Choose Three:

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

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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. Entrée will be selected by the guests prior to arrival.

When offering a choice of entrée, highest price prevails. Add a fourth course: +\$20 per person.

Should you wish to have your guests choose their entrée selections on the night of the event, a fourth course will be required at +\$20 per person, along with an additional surcharge of +\$20 per person for a total increase of +\$40 per person in the below pricing.

SOUPS

- New England Clam Chowder, Applewood Smoked Bacon, Oyster Crackers
- Honey Roasted Butternut Squash Velouté, Candied Walnuts, Crispy Pancetta, Crème Fraîche, Chives (GF)
- Lobster Bisque, Trout Roe, Leeks (GF)
- Smoked Porcini Consommé, Wild Mushroom Tortellini, Crispy Leeks
- Celeriac Soup, Hazelnut Crunch, Herb Oil Shaved Truffles (GF, DF)

SALADS

- Little Leaf Farms Green Salad, Shaved Heirloom Carrots, Fennel, Pangrattato, Green Goddess (GF, DF)
- Little Gem Caesar, Pecorino Snow, Gluten Free Boquerón Gremolata, House-Made Caesar, Fried Parsley (GF)
- Beet Terrine, Beet Gel, Cultured Cream, Pepita Granola (GF)
- Frisée & Arugula, Blue Cheese Cashew Brittle, Peppered Bacon, Grilled Peaches, Champagne Vinaigrette (GF)
- Seasonal Burrata Salad:
 - April – September: Textures of Heirloom Tomatoes, Aged Balsamic, Garlic Crostini, Mâche
 - October – March: Charred Persimmon, Preserved Pine Nuts, Pomegranate Molasses, Shiso, Fennel (GF)

CHILLED APPETIZERS

- Heirloom Tomato & Ricotta Tart, Whipped Citrus Ricotta, Basil, Mint, Aged Balsamic Vinegar
- Tuna Carpaccio, Watermelon, Yuzu, Wasabi, Avocado (GF, DF)
- Grey Sole Crudo, Tomato Dashi, Compressed Cucumber, Serrano Oil (GF, DF)
- Foie Gras Terrine, Pickled Cherries, Herb Salad, Truffle Vinaigrette, Rye Crouton
- Poached Lobster Tail, Green Gazpacho, Caviar, Agrodolce Tomato (GF, DF)

WARM APPETIZERS

- New England Crab Cakes, Dill Remoulade, Frisée, Baby Radishes
- Porcini Tortellini, Pistachio Pesto, Shaved Truffles
- Artichoke Barigoule, Jamon Iberico, Shaved Manchego, Spiced Marcona Almonds (GF)
- Poached Lobster, Vanilla Almond Crème, Asparagus Tips, Meyer Lemon (GF)
- Pork Belly, Peach Mole, Pickled Red Onion, Spiced Peanut Crumble (GF, DF)

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ENTRÉES

HOOK

7oz Halibut, Spring Peas, Heirloom Asparagus, Chanterelles, Romesco, Crushed Fingerlings, Fennel Cream (GF)

7oz Miso Cured Halibut, Coconut Rice, Grilled Bok Choy, Panang Curry (GF, DF)

7oz Grilled Salmon, Piquillo Pepper Purée, Corn & Fava Bean Succotash, Carrot Escabeche (GF, DF)

7oz Seared Salmon, Buckwheat Risotto, Leek Fondue, Foraged and Farmed Mushrooms, Lemon Butter (GF)

6oz Scallop, Green Crab Risotto, Asparagus and Haricots Verts, Pistachio, Sauces Meunière (GF)

FARMHOUSE

11oz New York Striploin, Burnt Eggplant Purée, Oyster Mushroom, Snap Peas, Black Garlic Jus (GF, DF)

8oz Herb Crusted Short Rib, Sweet Potato Purée, Blackened Broccolini, Pickled Cherry Tomato, Pommery Mustard Jus (GF, DF)

7oz Roasted Beef Tenderloin, Smoked Gouda Pavé, Red Wine Roasted Shallots, Charred Carrots, Bordelaise (GF)

7oz Porcini Crusted Filet, Horseradish Whipped Potatoes, Roasted Kale and Shiitake Mushrooms, Sauce Périgueux (GF)

HENHOUSE

8oz Truffle Stuffed Chicken Breast, Robuchon Mashed Potatoes, Asparagus and Haricots Verts, Brown Chicken Bordelaise (GF)

8oz Lemon Thyme Chicken, Confit Fingerling Potatoes, Grilled Broccolini, Roasted Carrot Purée, Roasted Chicken Jus (GF, DF)

8oz Pimenton Spiced Chicken, Patatas Bravas, Spinach and Leeks, Charred Allium Vinaigrette (GF, DF)

GARDEN

BBQ Cauliflower Steak, Sweet Potato Hummus, Charred Corn & Tomato Relish, Chimichurri (GF, Vegan)

Pan Roasted Gnocchi, Beech Mushrooms, Manchego Cream, Grilled Scallions, Spinach, Parm Crisp

Miso Cured Cabbage, Parsnip Puree, Pickled Walnuts, Truffle Jus (GF, DF)

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SUGARSHACK

- Trio of Mini Whoopies: Vanilla, Chocolate, Red Velvet
- Boston Cream Pie (Contains Nuts)
- Carrot Cake (GF)
- Triple Chocolate Mousse (May be made GF upon request)
- Gold Leaf Flourless Chocolate Lava Cake (GF)
- Pecan Pie
- Apple Tart
- Lemon Meringue
- Seasonal Fruit Cheesecake
- Mini Trio, Build Your Own: Take any three (3) Minis from our Dessert Stations
- Local Creamery Trio of Cheeses, Cranberry Chutney, Spiced Nuts and Seasonal Berries, Fig Jam, Charred Bread & Farmhouse Crackers

REEF OR BEEF SUPPLEMENTS

- 4oz Halibut (GF, DF)
- 4oz Salmon (GF, DF)
- (2) U-10 Georges Bank Scallops (GF, DF)
- (2) Grilled Jumbo Prawns (GF, DF)
- 4oz Butter Poached Lobster Tail (GF, DF)
- 5oz Petit Tenderloin (GF, DF)
- 6oz California Cut Striploin (GF, DF)
- 5oz Guinness Glazed Short Rib (GF, DF)
- 2oz Foie Gras (GF, DF)

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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, beautifully served on hand-painted plates and accompanied by chocolate-dipped strawberries.

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

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Sweet Ending

STATIONS

H.C. Valentine coffees and LOT 35 assorted teas included.

INTERNATIONAL COFFEE STATION

Minimum of 50 orders or surcharge is applicable. 2 hours of service.

- Espresso, Cappuccino and Café Latte (Made to Order by a Barista)
- Assorted Flavor Shots
- H.C. Valentine Coffees & Lot 35 Teas
- Toppings: Belgian Chocolate Shavings, Chocolate Covered Coffee Beans, Freshly Whipped Cream
- Mini Biscotti
- Cordials Available Upon Request

CANNOLI STATION

- Six (6) Assorted Selections

MINI PASTRIES

- Two (2) Chef Selected Assorted Cheesecakes
- Pecan Tart
- Seasonal Fruit Tart
- Apple Tart
- Two (2) Chef Selected Assorted Mini Operas

SKIP THE FLOUR STATION

- Triple Chocolate Mousse (GF)
- Carrot Cake (GF)
- Lava Cake (GF)
- Vanilla Cupcake (GF)

THE COPLEY PATISSERIE

- Mini Whoopie Pies
- Gluten Free Mini Lava Cakes
- Cake Pops
- Mini Cupcakes
- Mini Éclairs
- Mini Cannolis

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

LOADED CHURROS

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

SWEETEST COTTON CANDY CART

Minimum of 50 guests. 1 cart per 200 guests. 2 hours of cart service & unlimited cotton candy cones. 1 cart attendant to spin the cotton candy.

- Flavors (Pick Four): Basil, Cake Batter, Caramel, Champagne, Coconut, Creamsicle, Honey, Jalapeño, Lavender, Lemon Basil, Mango, Marshmallow, Pear, Pineapple, Pressed Lemon, Raspberry Lemonade, Rose, Strawberry, Strawberry Champagne, Vanilla, White Hot Chocolate
- Toppings (Pick Four): Chili Powder, Confetti Sprinkles, Oreo, Pink Glitter Sparkles, Pop Rocks, Gold Nonpareils, Yellow Nonpareils, Pink Nonpareils, Green Nonpareils, Light Blue Nonpareils, Dark Blue Nonpareils, Purple Nonpareils

CUSTOMIZE YOUR COTTON CANDY CART!

Includes the above items, plus:

- 100 Custom Branded Wafers, 100 Custom Branded Cotton Candy Cones, Custom Branded Cart Signage

SUNDAE, I'M IN LOVE

Requires one (1) culinary attendant per 75 guests at \$175 each.

- Ice Cream Flavors (Pick Three): Vanilla (GF), Dark Chocolate (GF), Strawberry (GF), Banana Dulce De Leche (GF), Caramel Sea Salt (GF), Mint Chocolate Chip (GF), Lemon Sorbet (GF)
- Toppings: Jimmies (GF, DF), Chocolate Chips (GF), Crushed Peanuts (GF, DF), Toasted Coconut (GF, DF), Walnut Praline (GF, DF), Candied Bacon (GF, DF), Graham Cracker Crumb, Oreo Chunks, Sanding Sugar (GF, DF), Diced Strawberries (GF, DF), Cinnamon Sugar (GF, DF), Peanut Butter Cups (GF), Crushed Fruity Pebbles (DF), Hot Fudge, Caramel, Berry Coulis, Whipped Cream, Cherries

ADD-ON TO YOUR DESSERT STATION – CANNOLI

- Four (4) Assorted Selections

WANT TO ADD YOUR LOGO OR MONOGRAM? ASK US!

Please note that not all dessert selections are suitable for logo customization.

- Mini | Regular

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Beverages

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.

CONSUMPTION PRICING

Price based per drink

PREMIUM

- Tito's Handmade Vodka
- Beefeater Gin
- Bacardi Superior Rum
- Herradura Silver Tequila
- Old Forester 86 Whisky
- Dewars White Label Whisky

LUXURY

- Belvedere Vodka
- Botanist Islay Dry Gin
- Diplomático Reserva Rum
- Patrón Tequila
- Michter's Whiskey
- Macallan Double Cask 12yr Scotch

PREMIUM MARTINIS & MANHATTANS

LUXURY MARTINIS & MANHATTANS

DELUXE

- Elyx Vodka
- Tito's Handmade Vodka
- Citadelle Gin
- Planteray 3 Stars Rum
- Espolòn Blanco Tequila
- Maker's Mark Bourbon
- Monkey Shoulder Whisky

BEER AND NON-ALCOHOLIC

Domestic & Non-Alcoholic Beer

Imported Beer, Craft Beer & Seltzer

Assorted Soft Drinks

Assorted Juices

Bottled Water

DELUXE MARTINIS & MANHATTANS

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Beverages

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CASH BAR PRICING

Price based per drink

CASH BAR PRICING

Luxury Spirits

Luxury Martinis & Manhattans

Deluxe Spirits

Deluxe Martinis & Manhattans

Premium Spirits

Premium Martinis & Manhattans

Deluxe & Luxury Tier Wines

Premium Tier 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 FEE - 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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Wines

CONSUMPTION PRICING

Price based per bottle

FEATURED WINES

PREMIUM

EOS Chardonnay – Paso Robles, California
Silver Gate Sauvignon Blanc – Livermore, California
EOS Pinot Noir – Paso Robles, California
Silver Gate Cabernet Sauvignon – Livermore, California
Avisi Prosecco – Veneto, Italy

DELUXE / LUXURY

Kendall-Jackson Vintner's Reserve Chardonnay – Santa Rosa, California
Decoy Sauvignon Blanc – Hopland, California
Decoy Pinot Noir – Hopland, California
Carmel Road Cabernet Sauvignon – Soledad, California
Charles de Fère Cuvée Jean Louis Sparkling Wine – Blanc de Blancs, France

BUBBLES

Domaine Chandon – Blanc de Blancs, France
Laurent-Perrier Cuvée Rosé – Tours-sur-Marne, France
Veuve Clicquot Yellow Label Champagne – Reims, France
Moët & Chandon, Brut, Cuvée Dom Perignon Champagne – Epernay, France

ROSÉ

Castle Rock Rose – Napa Valley, California
Maison-Gutowski Rosé Blend – Côtes de Provence, France
Bravium, Rosé of Pinot Noir – Anderson Valley, California

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Wines

WHITE

Castle Rock Chardonnay – Napa Valley, California
Chalk Hill Chardonnay – Russian River, California
Trefethen Chardonnay – Napa Valley, California
Far Niente Chardonnay – Napa Valley, California
Castle Rock Sauvignon Blanc – Napa Valley, California
Honig Sauvignon Blanc – Napa Valley, California
Craggy Range, Single Vineyard, Sauvignon Blanc – Te Muna Road Vineyard, Martinborough, New Zealand
Frog's Leap Sauvignon Blanc – Rutherford, California
Domaine Laroche Chablis – Burgundy, France
Domaine Girard La Garenne Sancerre – Loire, France
Bouchard Père & Fils Meursault – Burgundy, France
Alois Lageder, "Terra Alpina", Pinot Grigio – Trentino-Alto Adige, Italy
Terras Gauda O'Rosal, Albarino – Rias Baixas, Spain

RED

Castle Rock Pinot Noir – Napa Valley, California
Migration by Duckhorn, Pinot Noir – Sonoma, California
En Route, "Les Pommiers", Pinot Noir – Russian River Valley, California
Domaine Drouhin Pinot Noir – Dundee Hills, Oregon
Castle Rock Cabernet Sauvignon – Napa Valley, California
Iron + Sand Cabernet Sauvignon – Paso Robles, California
Château Ste. Michelle Cold Creek Vineyard Cabernet Sauvignon – Columbia Valley, Washington
St. Supéry Cabernet Sauvignon – Napa Valley, California
Silver Oak Cabernet Sauvignon – Alexander Valley, California
Duckhorn Merlot – Napa Valley, California
DuMOL Wild Mountainside Syrah – Russian River Valley, California
Quilt "The Land of the Fabric", Red Blend – Napa Valley, California
Guado al Tasso, "Il Bruciato", Red Blend – Tuscany, Italy
M. Chapoutier La Bernardine – Châteauneuf-du-Pape, France
Finca Allende Tempranillo – Rioja, Spain
Altos Las Hormigas Reserva Malbec – Mendoza, Argentina

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
617 267 5300 | [FAIRMONT-COPLEY-PLAZA.COM](https://www.fairmont-copley-plaza.com)