DoubleTree by Hilton
Boston North Shore

Weddings
Your Happily Ever After Starts Here

© Justine Yandle Photography
Congratulations on your engagement! A sincere thank you for considering DoubleTree by Hilton Boston North Shore for your wedding day celebration!

Whether your dreams for your special day are on a grand scale or of a more intimate affair, our many flexible spaces welcome gatherings of all sizes. From deliciously prepared cuisine to enthusiastic, one-on-one service, our friendly and attentive staff takes care in every detail.

Together, with our preferred vendors who are selected for their commitment to excellence and quality, we are confident that we will surpass your expectations in every respect. We invite you to contact us for a private showing, and we look forward to discussing all that we offer for this momentous occasion!
Our Space & Capacity

Grand Ballroom
features a built-in dance floor, elegant and adjustable lighting, as well as modern décor. Totaling 10,000 sq. ft., the Grand Ballroom has the flexibility to be divided into sections for weddings with a minimum of 100 guests, or as needed, can be left open to host up to 650 guests for a seated dinner with plenty of room to dance.

North Shore Ballroom
features towering ceilings, adjustable lighting, and contemporary décor. Totaling 6,200 sq. ft., the North Shore Ballroom can be divided into sections for weddings with a minimum of 75 guests, or as needed, can be left open to host up to 350 guests for a seated dinner with plenty of room to dance.

TradeWinds Restaurant
an enchanting reception space for a late afternoon or evening wedding. The TradeWinds Restaurant features New England décor and can host between 40-75 guests for a seated dinner with room for dancing.
Ceremony Locations

The Living Room

Our most popular ceremony location, the Living Room features an oversized fireplace with a beautiful custom-carved mantle, dramatic high ceilings, and large New England lantern-style chandeliers. This open-concept event space is perfect for wedding ceremonies of 50-250 guests.

North Shore Ballroom

Having your reception in the North Shore Ballroom and want to keep your guests close? Consider having your ceremony in a separate section of the North Shore Ballroom! This option is suitable for weddings of 75-150 guests.

Grand Ballroom

Having your reception in the Grand Ballroom and want to keep your guests close? Consider having your ceremony in a separate section of the Grand Ballroom! This option is suitable for weddings of 100-300 guests.

Marble Foyer

For weddings under 50 guests, consider having your ceremony in our Marble Foyer area. This space features tiled marble floors, bright and airy windows and mirrored walls.

Reception Space

A unique twist is to have the wedding ceremony in your reception space. This option works well with weddings of any size (40-650) and gives your guests the opportunity to break the ice with their table-mates and toast your nuptials right from the comfort of their dinner seat.
Customize Your Package

At the DoubleTree By Hilton Boston North Shore we understand that your wedding should be as unique as you are. For that reason we offer a simplified package so you may add on enhancements of your choice to create a customized day all your own! Start with our Enchanted Package and let your wedding sales manager know what enhancements you would like to add.

Cocktail & Reception Area

Selection of (3) Passed Hors d’oeuvres

(2) Course Dinner

Personal Server for Wedding Couple

White Floor Length Linen & Selection of House Napkin Color

House Tables & Chairs

(2) Votive Candles on All Tables

One Night Complimentary Guestroom for the Newlyweds

Special Room Rates for Overnight Guests

(with room block of 10 or more rooms)

$55.00 per Guest

Dinner Courses Include:

Soup or Salad

Entrée (Choice of 2) or Buffet

Coffee & Tea Station

Cake Cutting Fee is an additional $2 per Guest

All prices subject to a 14% Gratuity, 10% Taxable Administration Fee, and 7% Sales Tax
The Enchanted Package

Selecting our Enchanted Package offers value while simplifying the planning process for you by utilizing the hotel’s premier vendors for all inclusive pricing

- Private Wedding Party Picture Room
- Selection of (3) Passed Hors d’oeuvres
- Premium Open Bar During Cocktail Hour
- (3) Course Dinner
  - Champagne Toast
  - Personal Server for Wedding Couple
- White Floor Length Linen & Selection of Napkin Color
- Chiavari Chairs for Reception, Available in White, Black, Silver, or Gold
- (2) Votive Candles on All Tables
- Fresh Floral Arrangements for Guest Tables & Head Table
- Custom Designed Wedding Cake
- One Night Complimentary Guestroom for the Newlyweds
- Special Room Rates for Overnight Guests
  - (with room block of 10 or more rooms)

$95.00 per Guest

Dinner Courses Include:
- Soup or Salad
- Entrée (Choice of 2) or Buffet
- Wedding Cake
- Coffee & Tea Station

Upgrade to Top Shelf Bar for $2.00 per Guest

All prices subject to a 14% Gratuity, 10% Taxable Administration Fee, and 7% Sales Tax
Menu Options

Cocktail Hour Hors d’oeuvres

Parmesan Crusted Artichoke Heart with Marinara Sauce
Kale and Quinoa Arancini with Greek Aioli
Wild Mushroom and Artisanal Cheese Tart
Bruschetta with Balsamic Reduction
Peruvian Pepper and Artichoke Crostini
Parmesan Risotto Arancini with Pomodoro Sauce
Mini Brioche Grilled Cheese
Bacon Wrapped, Goat Cheese Stuffed Dates with Aged Sweet Balsamic
Buffalo Chicken Crisp with Ranch Dressing
Tandoori Chicken Lollipop with Cucumber Yogurt
Chicken Lemongrass Potsticker with Scallion Soy Sauce
Pastrami Spring Roll with Chipotle Russian Dressing
Cajun Spiced Andouille Sausage Cheese Puff
Peking Duck Ravioli with Citrus Hoisin Sauce
Beef Barbacoa Taquito with Lime Crema
Short Rib and Fontina Panini
Mini Beef Wellington with Duxelle
Lobster Pot Pie
Casino Shrimp Lollipop
Smoked Salmon Pinwheel
Lobster Mac & Cheese Fritter
Shrimp Chopstick with Sweet Chili Sauce
Maui Shrimp Spring Roll with Coconut Curry Dip
Tempura Fried Shrimp with Cocktail Sauce
Scallops Wrapped in Bacon with Teriyaki Sauce

Cocktail Hour Displays

The “Half & Half” Display
Domestic Cheese Board with Assorted Fruits and Nuts
Fresh Seasonal Vegetable Crudité Served with Creamy Ranch Dip

Mediterranean Market
Hummus, Baba Ganoush, Tabbouleh, Stuffed Grape Leaves, Grilled Vegetables, Toasted Pita Points and Cured Olives
+$10.00 per Guest

Baked Brie
Apricot, Raspberry and Traditional Baked Brie Cheese Wrapped in Puff Pastry, Served with Assorted Crostini and Water Crackers
+$7.50 per Guest

Chef’s Signature Antipasto Platter
Local Cheese, Cured Meats, Andalou Olive Blend, House Stuffed Cherry Peppers and Toasted Baguettes
+$13.00 per Guest
Menu Options

Soup & Salads

New England Clam Chowder
Roasted Tomato Basil
Italian Wedding Soup

~

Greek Salad
Crisp Hearts of Romaine, Cucumbers, Tomatoes, Kalamata Olives, Red Onion, and Pepperoncini with Greek Dressing

Harvest Salad
Field Greens with Crumbled Gorgonzola Cheese, Candied Walnuts, and Dried Cranberries with Champagne Vinaigrette

Caesar Salad
Romaine Lettuce with Shaved Parmesan Cheese and Seasoned Croutons with Creamy Homemade Caesar Dressing

*A bread basket & butter is served at each table during this course*

Appetizers

Grilled Vegetable Ravioli with Tomato Fondue, Sautéed Spinach and Basil Oil

Penne Pasta Alfredo with Jumbo Lump Crab Meat and Lemon Zest

Citrus and Fennel Dusted Chicken Kabobs with Tangerine and Tomatillo Salsa

Cumin and Cayenne Dusted Sirloin Steak Kabobs with Blackened Cherry Chutney and Micro Greens

Pan Seared Crab Cakes with Roasted Corn Relish and Whole Grain Mustard Mashed Potatoes
Menu Options

Entrées

**Grilled Sirloin**
10 oz. Grilled Sirloin with Port Wine Demi Glace

**Boursin & Spinach Stuffed Chicken**
Boursin and Spinach Stuffed Chicken with Boursin Cream Sauce

**Pecan Crusted Cod**
With a Fig Compound Butter

**Pan Seared Statler Chicken**
with Port Poached Figs and Parsnip Puree

**Baked Atlantic Salmon**
with Spinach and Seafood Stuffing, Lemon and Chive Butter Sauce

**Grilled Vegetable Ravioli**
with a Tomato and Rosemary Butter Sauce and Braised Swiss Chard

*All entrée selections served with Chef’s choice of starch and vegetable*

Optional Upgraded Entrées

**Duet of Panko Crusted Chicken and Grilled Sirloin**
Served with Port Wine Demi Glace
+$10.00 per Guest

**Grilled Filet Mignon**
Port Wine and Mushroom Sauce
+$15.00 per Guest

**Duet of Sliced Beef Tenderloin and Pan Seared Crab Cake**
Served with Porcini Mushroom Jus and Béarnaise Sauce
+$15.00 per Guest

**Duet of Pan Seared Filet Mignon and Maine Lobster Tail**
5 oz. Pan Seared Filet Mignon with a 4 oz. Lobster Tail served with Shitake Mushroom and Tarragon Cream Sauce
+$35.00 per Guest
Menu Options

Create Your Own Buffet

**Salad (Select 1):**
Greek Salad: Crisp Hearts of Romaine, Cucumbers, Tomatoes, Kalamata Olives, Red Onion, and Pepperoncini with Greek Dressing
Harvest Salad: Field Greens with Crumbled Gorgonzola Cheese, Candied Walnuts, and Dried Cranberries with Champagne Vinaigrette
Caesar Salad: Romaine Lettuce with Shaved Parmesan Cheese and Seasoned Croutons with Creamy Homemade Caesar Dressing

**Mains (Select 2):**
Herb Crusted Chicken Breast with Citrus Orange and Sweet Chili Glaze
Pan Seared Herbed Chicken in Marsala Cream Sauce
Pan Seared Chicken Breast with Confetti Tomato, Fresh Herbs and Balsamic Reduction
Grilled Beef Steak Tips with Chianti Wine and Peppers
Marinated Flank Steak with Samuel Adams Beer and Sweet Caramelized Onions
Slow Roasted Salmon with Lemon Butter and Tomato Confit
Oven Baked Boston Cod with Tomato and Sweet Red Pepper Sauce
Braised Sliced Pork with Apple and Bing Cherry Cider Reduction

**Starches (Select 2):**
Roasted Red Bliss Potatoes
Garlic & Chive Mashed Potatoes
Steamed Jasmine Rice
Kettle Steamed Rice Pilaf with Fresh Chopped Garden Herbs
Penne Pasta in Marinara Sauce
Fettuccine in Alfredo Sauce

**Vegetable (Select 1):**
Lemon Scented Green Beans
White Wine and Honey Glazed Carrots
Chef’s Seasonal Vegetable Medley
Broccoli

**Buffet Accompaniments:**
Warm Rolls & Butter
Custom Designed Cake
Coffee & Tea Station
Menu Enhancements

Dessert Stations

**Fresh Berries & Whipped Cream**
Assorted Fresh Berries with House Made Whipped Cream
$5.00 per Guest

**Make Your Own Sundae Bar**
Chocolate, Vanilla and Strawberry Ice Cream
Chocolate Sauce, Whipped Cream, Walnuts, Sprinkles, Cherries, Crushed Oreo Pieces, M&M’s and Strawberry Sauce
$10.00 per Guest

**S’mores Station**
Guests Toast Their Own Marshmallow on a Skewer and Create a S’more with Milk and Dark Chocolate, Peanut Butter, Coconut and Graham Crackers
$12.00 per Guest

**The DoubleTree Sweets Display**
Mini Assorted Desserts to Include: Cheesecake Lollipops, Assorted Crème Brule, Petit Fours and House Made Peppermint Patties
$15.00 per Guest

**Assorted Cookies & Brownies**
$36.00 per Dozen

*Prices are subject to a 14% gratuity, 10% taxable administration fee and 7% state and local meal taxes.*
Menu Enhancements

Late Night Bites

**Mini Beef Sliders**
Served on a Brioche Bun with Accompaniments
$3.50 Each (min.25)

**Chips & Salsa**
Tri-Color Tortilla Chips with Salsa
$6.00 per Guest

**Nachos**
Tri-Color Tortilla Chips, Jalapenos, Cheddar Cheese, Olives, Salsa & Sour Cream
$6.00 per Guest

**Chicken Fingers**
$6.00 per Guest
(Add French Fries for $2.00 Per Guest)

**Assorted Cookies & Brownies**
$36.00 per Dozen

<table>
<thead>
<tr>
<th>Red Pizza:</th>
<th>White Pizza:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese $17.00</td>
<td>Sausage &amp; Hot Pepper $22.00</td>
</tr>
<tr>
<td>Pepperoni $18.00</td>
<td>Mushroom &amp; Vegetable $22.00</td>
</tr>
<tr>
<td>Vegetable $17.00</td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken $22.00</td>
<td></td>
</tr>
<tr>
<td>BBQ Chicken $22.00</td>
<td></td>
</tr>
</tbody>
</table>

LATE NIGHT BREAKFAST

**French Toast Dippers**
$5.00 per Guest

**Breakfast Sandwiches**
Bagel with Bacon, Egg & Cheese
$6.00 Each (min.25)
# Bar Options

## Cash Bar Pricing

<table>
<thead>
<tr>
<th>Premium Brands $9.00 each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Vodka</td>
</tr>
<tr>
<td>Tanqueray Gin</td>
</tr>
<tr>
<td>Bacardi Rum</td>
</tr>
<tr>
<td>Jose Cuervo Gold Tequila</td>
</tr>
<tr>
<td>Dewars Scotch</td>
</tr>
<tr>
<td>Jack Daniels Bourbon</td>
</tr>
<tr>
<td>Seagrams VO Whiskey</td>
</tr>
<tr>
<td>Seagrams 7 Whiskey</td>
</tr>
<tr>
<td>Hennessey VS</td>
</tr>
</tbody>
</table>

### Top Shelf $11.00 each
| Grey Goose Vodka |
| Bombay Sapphire Gin |
| Captain Morgan Spiced Rum |
| Patron Tequila |
| Johnnie Walker Black Label |
| Maker’s Mark |
| Crown Royal Whiskey |
| Seagrams 7 Whiskey |
| Remy Martin VSOP |

### Domestic Beer $6.00 each
| Budweiser/Bud Light |
| Coors Light |
| Sam Adams |
| O’Doul’s |

### Imported Beer $7.00 each
| Heineken |
| Amstel Light |
| Corona |

### House Wines $8.00 each

## Consumption Bar Pricing

<table>
<thead>
<tr>
<th>Premium Brands $8.00 each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Vodka</td>
</tr>
<tr>
<td>Tanqueray Gin</td>
</tr>
<tr>
<td>Bacardi Rum</td>
</tr>
<tr>
<td>Jose Cuervo Gold Tequila</td>
</tr>
<tr>
<td>Dewars Scotch</td>
</tr>
<tr>
<td>Jack Daniels Bourbon</td>
</tr>
<tr>
<td>Seagrams VO Whiskey</td>
</tr>
<tr>
<td>Seagrams 7 Whiskey</td>
</tr>
<tr>
<td>Hennessey VS</td>
</tr>
</tbody>
</table>

### Top Shelf $10.00 each
| Grey Goose Vodka |
| Bombay Sapphire Gin |
| Captain Morgan Spiced Rum |
| Patron Tequila |
| Johnnie Walker Black Label |
| Maker’s Mark |
| Crown Royal Whiskey |
| Seagrams 7 Whiskey |
| Remy Martin VSOP |

### Domestic Beer $5.50 each
| Budweiser/Bud Light |
| Coors Light |
| Sam Adams |
| O’Doul’s |

### Imported Beer $6.50 each
| Heineken |
| Amstel Light |
| Corona |

### House Wines $7.00 each

## Full Hosted Premium Bar

| $16 | Per Guest for the First Hour |
| $11 | Per Guest for the Second Hour |
| $9  | Per Guest for the Third Hour |
| $7  | Per Guest for Each Additional Hour |

## Hosted Beer and Wine Bar

| $10  | Per Guest for the First Hour |
| $8   | Per Guest for the Second Hour |
| $6   | Per Guest for the Third Hour |
| $4   | Per Guest for Each Additional Hour |
**Wedding Enhancements**

**FOOD & BEVERAGE**
- Upgraded Dinner Entrée .......................................................... Starting at $10.00 per Guest
- Additional Passed Hors D’oeuvres ............................................. $3.00 per guest/Per Item
- “Half & Half” Display for Cocktail Hour ..................................... $8.00 per Guest
- Champagne Toast ........................................................................... $3.00 per Guest
- Customized Wedding Cake ......................................................... $4.50 per Guest
- Tableside House Wine Service ................................................... $8.00 per Guest
- Dessert Station ............................................................................ Starting at $5.00 per Guest

**EVENT SPACE**
- Ceremony ...................................................................................... $750.00 Rental
  Includes Set Up Time and Ceremony Chairs
- Private Picture Room ................................................................. $250.00 Rental
  With Wine/Beer & Hors D’oeuvres Service
- Hair/Make-Up Room ..................................................................... $200.00 Rental

**EVENT DÉCOR**
- Chivari Chair ................................................................................ $9.00 per Guest
- Floral Centerpiece ........................................................................ $50 per Centerpiece
- White Arch .................................................................................. $75.00
- White Aisle Runner ......................................................................... $40.00
- Specialty Napkins ........................................................................ Starting at $1.25 each
- Specialty Table Linens ................................................................ Starting at $22.00 each
- Pipe & Drape .................................................................................. Priced on request
- Baby Grand Piano Rental Fee ....................................................... $150.00

*All prices subject to a 14% Gratuity, 10% Taxable Administration Fee, and 7% Sales Tax*
General Information

Food and Beverage
All food and beverage items and services are subject to customary 14% Gratuity, 10% Taxable Administration Fee and 7% Massachusetts Sales Tax. Massachusetts law dictates that all service charges are subject to the 7% Massachusetts Sales Tax. All prices, service charges and taxes are confirmed 3 months prior to function.

Any food you wish you bring in from outside the hotel must be from a licensed Caterer who is insured and approved by the Hotel.

Guarantee Policy
For all private functions, the hotel must have a specified attendance number three business days prior to the function. This number will be considered a guarantee, not subject to reduction. We charge for the guarantee or the number served, whichever is higher.

Decorations
The hotel will not permit the affixing of anything to the walls, floor or ceiling with nails, carpet tape or other substances. Please consult the Catering Department for assistance. There are no smoke machines or confetti cannons permitted.

Final Payment and Guarantee Policy
Final Payment and Guest Count Due (3) Days Prior to Event

Use of Function Space
To protect the safety and security of all Hotel guests and property, group will obtain Hotel’s advance written approval before using items in event and function space that could create noise, noxious odors or hazardous effects (e.g. loud music, smoke or fog machines, dry ice, confetti cannons, candles, or incense) and before engaging in any activities outside of the reserved function rooms (e.g., registration table). Group will obtain any required Fire Marshall or other safety approvals, and will pay any expenses incurred by Hotel as a result of such activity, such as resetting smoke or fire alarms or usual clean-up costs.

Banners
Our Engineering Department will hang any banners in your function room for a fee of $25.00 per banner. Banners in public areas are at the discretion of Hotel management.

Engineering and Audio Visual
Special engineering requirements, such as electrical and internet needs, must be specified to our Catering Department at least one month prior to the function. In addition, we have a full service audio-visual company on premises to assist with all the needs in this area. There may be a charge for utilizing audio visual from a company other than our in-house services.
DoubleTree by Hilton Boston North Shore offers the added benefit of having 363 overnight guest rooms on-site. Not only will your guests enjoy “taking the elevator home” at the end of the night, they’ll also appreciate the competitive room rates available to them.

Food & Beverage Options:

**TradeWinds Restaurant** offers a full-service breakfast menu and buffet.

**TradeWinds Lounge** offers a full-service lunch, dinner, and drink menu.

**The Coffee Shop** is conveniently located in the lobby and offers an array of light-bites as well as Starbucks coffee & tea beverages to get your morning started.

**In-Room Dining** is also available.

Our complimentary, on-site fitness center, **Atlantis Sports Club**, offers state-of-the-art facilities including treadmills, stair climbers, rowers, bikes, nautilus, free weights, pilates studio, indoor swimming pool, whirlpool, sauna, steam rooms, and sunning decks.

In addition, the **Deidre Salon & Spa** is located within the fitness center. Guests can enjoy an array of services for an additional charge at this full-service Salon and Spa.
We look forward to planning the day of your dreams at the DoubleTree by Hilton Boston North Shore……

“Where the Little Things Mean Everything”