



THE LIBERTY
HOTEL
BOSTON

THE
LUXURY
COLLECTION

FOR YOUR EXQUISITE EXPERIENCE

The Liberty Hotel offers timeless events limited only by your imagination and creativity. Historic charm meets modern luxury in our pristine venues. We offer the most unique wedding experience in an exquisite setting one will never forget. Once the storied Charles Street Jail, The Liberty Hotel is part of Boston's mystique; offering the perfect wedding venue for intimate and exquisite receptions.

Unlike any other venue, we allow you to design your own sophisticated wedding experience. We offer complete customization with our unique a la carte menu selections.

Let The Liberty Hotel captivate your guests; while you enjoy the most spectacular day of your life.

“2015 & 2016 Best Hotel in Boston”
by Boston Magazine

“Place to See and Be Seen: The Liberty Hotel”
The Improper Bostonian

“BEST Lounge: The Liberty Hotel's Lobby”
The Improper Bostonian

“Readers Choice Award”
Conde Naste Traveler

“The Sexiest Hotels in America”
Forbes Traveler.com



FOR YOUR EXQUISITE EXPERIENCE

Sophisticated & Pristine Venues:

CEREMONY

Our outdoor courtyard space "The Yard" or as some refer to it as Beacon Hill's "Secret Garden" is a private outdoor oasis and perfectly suited for a wedding ceremony. The Yard features lush trees, seasonal plantings and enchanting lights.



COCKTAIL HOUR

Our lobby's 90 foot Rotunda is an ideal space for your cocktail reception; allowing guests to admire the architecture of the original historic structure while enjoying the ambiance of the entire hotel.



DINNER and DANCING

Our Liberty Ballroom features dramatic windows with natural light, breathtaking period chandeliers, enchanting architecture and rich mahogany walls, all designed to reflect the style and sophistication of Beacon Hill. The Liberty Ballroom can seat up to 180 guests for dinner and dancing.



FOR YOUR EXQUISITE EXPERIENCE

Inclusions:

Charles River Suite the evening of the wedding
Courtesy room block and website for guest room reservations
Two upgraded guest rooms
Hospitality Suite
Exclusive access to The Liberty's indoor and outdoor space for photos

Ivory Diamante floor length linen and coordinating napkins
Luxury flatware and glassware for table setting
Votive candles for cocktail hour and dinner
Mahogany dance floor
Liberty chairs and tables
Personalized place cards at each setting
Framed table numbers

Private menu tasting for up to 4 guests
Experienced Wedding Specialist

For the above inclusions you select five canapés, choice of entrée, coffee service & bar selection.



FOR YOUR EXQUISITE EXPERIENCE

Cocktail Hour:

We recommend five canapés per person

\$5 per piece

Passed Hot Canapés

Lemon Honey Arancini | Lavender Salt

Lamb Loin | Herb Yogurt Sauce

Mini Crab Cake | Harrisa Aioli

Roasted Vegetable Empanada | Salsa Verde

Mini Pulled BBQ Pork Slider | Pickled Cabbage

Braised Short Rib Empanada | Salsa Verde

Butternut Squash Arancini | Fried Sage

Lobster & Shrimp Mac & Cheese Fritter

Chicken Potstickers | Sweet & Salty Sauce

Butter Pecan | Coconut Crusted Shrimp

Buffalo Chicken Spring Roll | Blue Cheese

Truffle & Potato Croquettes

Passed Cold Canapés

Tuna Tartar | Pomegranate & Tobiko

Classic Shrimp Cocktail

Lobster Salad | Bacon & Garlic Aioli in A Profiterole

Brie & Strawberry | Balsamic

Mozzarella, Artichoke & Tomato Skewer

Roasted Vegetable Canapé Cups

Goat Cheese Truffles

Cocktail Hour Package Bar

Includes: Soft Drinks, Bottled Still & Sparkling Water, La Marca Prosecco, William Hill Chardonnay, William Hill Cabernet Sauvignon and Five Types of Beer

Deluxe Package Bar priced per person

1st Hour 24 Additional Hours (during dinner/dancing) 11

Premium Package Bar priced per person

1st Hour 29 Additional Hours (during dinner/dancing) 12

FOR YOUR EXQUISITE EXPERIENCE

Cocktail Hour Enhancements:

Mediterranean Bazaar | 25

Roasted Garlic Hummus, Tzatziki, and Pita Chips
Bulgur Wheat Salad with Cucumber, Tomato, Feta, and Olives
Grilled Vegetables with Fresh Basil and Oregano

Cheese Bar | 27

New England Artisan Cheeses: Cypress Midnight Moon, Lakes Edge Goat, Middlebury Blue, Truffle Tremor
Goat with Fig Jam and Assorted Crackers

All-American Salumi Station | 26

A Selection of La Quercia Prosciutto, Fra' Mani Salami, Chorizo, Pecorino, Marinated Olives and Artichokes,
Hummus, Cornichons, Assorted Crackers

New England Chilled Seafood Bar

Local Oysters on the Half Shell
Mignonette, Lemon Wedges and Hot Sauce
60/dozen

Poached Shrimp
Lemon Wedges and Cocktail Sauce
66/dozen

King Crab Legs
Cocktail Sauce
75/dozen

The Liberty Hotel suggests the Raw Bar to include the following pieces per person:

3 Poached Shrimp, 1 King Crab Leg, 2 Local Oysters[^]
30/person

FOR YOUR EXQUISITE EXPERIENCE

Plated Dinner Selections:

Includes the following: Starter, Freshly Baked Rolls, Entrée, Liberty Blend Coffee & Tea Service

Starters

Select one

Butternut Squash Soup with Brown Butter and Pine Nuts

New England Seafood Chowder

French Onion Soup with Crostini and Melted Cheese

Arugula Salad with Frisee, Walnuts, and Roquefort Vinaigrette

Baby Spinach Salad with Strawberries, Grapes, Almonds and Agave Vinaigrette

Roasted Beet Salad with Arugula, Blue Cheese and Sherry Vinegar

Hearts of Romaine with Traditional Caesar Dressing, Parmesan, and Crouton

Arugula Salad with Goat Cheese, Pistachios, and Cranberry Vinaigrette

Tomato Salad with Mozzarella, Basil, and Aged Balsamic

Boston Lettuce Salad with King Crab, Edamame,
Sesame Seaweed and Lemongrass Vinaigrette

New England Crab Cake with Remoulade and Dressed Greens

Cinnamon & Pumpkin Ravioli with Brown Butter, Crispy Sage and Parmesan

Maine Lobster Ravioli with Saffron Butter Sauce

Main Courses

Select two and one vegetarian option

Colorado Lamb Rack
Fingerling Potato Puree, Ratatouille and Thyme Jus
96

Braised Boneless Beef Shortribs
Broccoli Rabe, Roasted Tomato and Crushed
Horseradish-Potatoes
93

Veal Osso Bucco
Eggplant Caponata and Italian Sausage
85

Roasted Chicken Breast
Smashed Potatoes, Cauliflower Puree and
Roasted Mushrooms
86

Grilled Pork Chop
Creamy Polenta, Braised Greens and Roasted Apple
82

Beef Striploin
Potato Puree, Asparagus and Onion Jam
102

Beef Tenderloin
Broccoli Stir Fry and Quinoa
104

Roasted Salmon
Grainy Mustard, Tarragon, Purple Potato Puree,
Green Beans and Fried Leeks
85

Caserecci Pasta
Bloomsdale Spinach, Roasted Mushrooms and
Parmesan
75

Orecchiette Pasta
Roasted Tomatoes, Mozzarella and Basil
75

Roasted Beef Tenderloin and Grilled Shrimp
Sweet Potatoes, Roasted Carrots and Tempura
Fried Onions*
117

Braised Boneless Beef Shortribs and Half Lobster
Tail, Potato Puree and Root Vegetables
Market Price

Chicken Breast Roulade and Grilled Salmon
Parsnip Puree and Swiss Chard
103

FOR YOUR EXQUISITE EXPERIENCE

Stationed Dinner Selections:

We recommend the carving station with one additional station or three combined stations

Carving Station | 40/2 selections

Herb and Salt Roasted Prime Rib with Red Wine Jus and Horseradish Cream
Pepper-crusting Strip loin with Black Pepper Jus and Horseradish Cream
Whole Roasted Beef Tenderloin with Béarnaise Sauce and Horseradish Cream
Pulled Pork with Roasted Apples and Spiced Fruit Chutney
Traditional Roasted Tom Turkey with Giblet Gravy and Classic Cranberry Sauce
Plank Roasted Atlantic Salmon with Wild Fennel Pollen Salt and Buttery Herb Sauce
Chef Attendant Required

Accompaniments to Carving Station | 6/each

Corn Muffins with Roasted Shallots
Roasted Fingerling Potatoes with Garlic Oil, Citrus and Parsley
Buttermilk Mashed Potatoes
Fusilli Pasta with Green Beans and Almonds
Grilled Asparagus
Butter Braised Baby Vegetables
Roasted Mushrooms with Thyme and Garlic

Pasta Station | 32

Select Three

Bucatini with Cauliflower & Walnut Romesco, Anchovy, Garlic, Parsley, and Jalapeno
Cheese Tortellini with Marinara, Basil and Garlic
Mushroom Ravioli with Prosciutto and Smoked Mozzarella
Cavatelli with Classic Beef Bolognese
Rigatoni with Corn, Tomato and Sausage Ragù
Roasted Red Pepper and Goat Cheese Ravioli
Shells and Cheese with Maine Lobster

Asian Street Food Station | 42

Vegetable Spring Rolls
Chicken Shu-Mai, Shrimp Potstickers, Pork Dumplings | Chinese Chili and Soy-Ginger Dipping Sauces
Mongolian Beef Skewers Vegetable Fried Rice Served In Tiny To-Go Containers
Grilled Shrimp and Shiitake Skewer | Chili Sauce
Chicken Lo Mein Served In Tiny To-Go Containers

Taste of Spain | 38

Classic Paella | Chicken, Squid, Shrimp, Mussels and Chorizo
Spanish Charcuterie and Artisan Cheeses
Baked Goat Cheese with Chorizo
Potato Croquettes | Piquillo Pepper Sauce
Crusty Breads

Taste of Italy | 37

Caprese | Vine Ripened Tomatoes, Buffalo Mozzarella, Basil, Aceto Balsamico
Antipasti | Cured Italian Meats and Cheeses | Toasted Crostini
Maine Lobster Ravioli | Maryland Crab and Sun-Dried Tomato Cream

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Beverage:

Bar set up Fee is \$150.00 each

1 Bar per 80 Guests

Package Bar:

Includes: Soft Drinks, Bottled Still & Sparkling Water, La Marca Prosecco, William Hill Chardonnay, William Hill Cabernet Sauvignon, Five Types of Beer and Wine Service for Dinner

Deluxe Package Bar priced per person

1st Hour 24 Additional Hours 11

Finlandia Vodka, Bacardi Superior Rum, Tanqueray Gin, Milagro Silver Tequila, Makers Mark Bourbon, Canadian Club 12 Year, Dewar's Scotch, Jamison Irish Whiskey, Bailey's Irish Cream, Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth

Premium Package Bar priced per person

1st Hour 29 Additional Hours 12

Grey Goose Vodka, Bacardi 8 Rum, Plymouth Gin, Patron Añejo Tequila, Woodford Reserve Bourbon, Crowne Royal Canadian Whiskey, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Martini & Rossi Vermouth

Consumption Bar:

Prices are per beverage

Deluxe Liquor

9.50

Premium Liquor

10.50

Soft Drinks 5

Bottled Still Water 5

Voss Sparkling Water 5

Imported Beer 7 (Corona Extra, St. Pauli Girl N.A, Stella Artois, Blue Moon)

Domestic Beer 6 (Bud Light, Sam Adams Boston Lager, Coors Light, Harpoon Seasonal)

Signature Cocktails - See Wedding Manager for selections and pricing

All Drinks Will Be Billed by Consumption or Package

Maximum Beverage Service Time is 5 Hours

Please Consult Your Catering Manager Regarding Special Liquor Requests

Deluxe & Premium brand liquors are subject to change to another brand of comparable quality

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Champagne & Wine Selections:

Sparkling & Champagne

- Moët Chandon Imperial NV, Champagne | 95
- La Marca Prosecco, Italy | 48
- Veuve Clicquot "Yellow Label", NV Reims, France | 115

White

- William Hill Chardonnay, Central Coast, California | 48
- Sonoma Cutrer Chardonnay, Sonoma, California | 65
- Jordan Chardonnay, Sonoma, California | 88
- Benziger Sauvignon Blanc, North Coast, California | 48
- Mulderbosch Sauvignon Blanc, Stellenbosch, South Africa | 50
- Banfi Le Rime Pinot Grigio, Tuscany, Italy | 48
- King Estate Pinot Gris, Oregon | 48
- Burgans Albarino, Rias Baixas, Spain | 48
- Olivier Laflaive "Les Setilles" Burgundy, France | 58
- Clean Slate Riesling, Mosel, Germany | 48
- Joel Gott, Chardonnay, California | 55

Red

- William Hill Cabernet Sauvignon, Central Coast, California | 48
- Stag's Leap "Artemis" Cabernet Sauvignon, Napa Valley, California | 120
- Argyle Pinot Noir Willamette Valley, Oregon | 60
- MacMurray Pinot Noir, Central Coast, California | 52
- Franciscan Merlot, Napa Valley, California | 48
- Frei Merlot, Dry Creek Valley | 75
- Alamos Seleccion Malbec, Mendoza, Argentina | 48
- Tentua Santedame Chianti Classico, Tuscany, Italy | 48
- Brazin Old Vine Zinfandel, Lodi, California | 48
- Banshee Mordecai Grenache, Mourvèdre, Syrah & Zinfandel Blend, Napa Valley, CA | 52
- Tentura Santedame Chianti Classico, Tuscany, Italy | 48
- Qupe Syrah, Central Coast, California | 52
- Joel Gott, Cabernet Sauvignon, California | 55

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Late Night Bites.. Your Guests will Thank You:

Suggested 9PM or later...

Burgers and more | 15

Burger & Cheeseburger Sliders
Chicken Fingers
French Fries

Pizza Station | 16

Cheese, Pepperoni or Vegetable

Sorbets & Ice Cream | 20

Mango, Strawberry, and Pear Sorbet
Vanilla, Chocolate, and Strawberry Ice Cream with assorted toppings

Whoopie Pies | 15

Traditional, Red Velvet, and Lemon Poppy

S'mores Bar | 14

Salted Caramel, S'more Tart, S'more Mousse and S'more Bar

Dessert Bar | 15

Miniature Tart and Pastry Assortment: From Classic French to Modern American
Miniature Cannoli's: Traditional & Chocolate
Miniature Cheesecake: Plain, Peach, Blueberry & Raspberry
Assorted French Macaroons

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Post Wedding Brunch Selections:

Continental | 38

All Breakfast Tables Include Freshly Brewed Liberty Blend Organic Regular and Decaffeinated Coffee, Assorted Black and Herbal Teas and Freshly Squeezed Orange and Grapefruit Juice.

Sliced Fresh Fruit | Grapes and Berries
Assorted Breakfast Breads
Bagels | Herbed Cream Cheese
Assorted Dry Cereals
Sweet Butter & Preserves

The Charles River | 45

All Breakfast Tables Include Freshly Brewed Liberty Blend Organic Regular and Decaffeinated Coffee, Assorted Black and Herbal Teas and Freshly Squeezed Orange and Grapefruit Juice.

Sliced Fresh Fruit | Grapes and Berries
Assorted Breakfast Breads
Sweet Butter & Preserves
Scrambled Eggs with Herbs
Crispy Bacon & Vermont Maple Sausage
Breakfast Potatoes

Enhancements:

Bloody Mary & Mimosa Bar | 12 each

Bar set up Fee is \$150.00

Omelet Bar | 20

Red Peppers, Onions, Tomatoes, Mushrooms,
Cheddar, Feta, Ham, Spinach
Chef Attendant Required

Build Your Own Parfait Bar | 18

Greek, Low Fat, Local Flavored Yogurt
House Made Granola, Toasted Almonds
Market Berries, Flax Seeds, Local Honey