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, The Liberty encourages 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
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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.
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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.
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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 | Harissa 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 Tartare | 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
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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^ 60/dozen
Poached Shrimp^ 66/dozen
King Crab Legs ^ 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
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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

<table>
<thead>
<tr>
<th>Main Courses</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colorado Lamb Rack</td>
<td>96</td>
</tr>
<tr>
<td>Fingerling Potato Puree, Ratatouille and Thyme Jus</td>
<td></td>
</tr>
<tr>
<td>Braised Boneless Beef Shortribs</td>
<td>93</td>
</tr>
<tr>
<td>Broccoli Rabe, Roasted Tomato and Crushed Horseradish-Potatoes</td>
<td></td>
</tr>
<tr>
<td>Veal Osso Bucco</td>
<td>85</td>
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<tr>
<td>Eggplant Caponata and Italian Sausage</td>
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</tr>
<tr>
<td>Roasted Chicken Breast</td>
<td>86</td>
</tr>
<tr>
<td>Smashed Potatoes, Cauliflower Puree and Roasted Mushrooms</td>
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</tr>
<tr>
<td>Grilled Pork Chop</td>
<td>82</td>
</tr>
<tr>
<td>Creamy Polenta, Braised Greens and Roasted Apple</td>
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</tr>
<tr>
<td>Beef Striploin</td>
<td>102</td>
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<tr>
<td>Potato Puree, Asparagus and Onion Jam</td>
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</tr>
<tr>
<td>Beef Tenderloin</td>
<td>104</td>
</tr>
<tr>
<td>Broccolini Stir Fry and Quinoa</td>
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</tr>
<tr>
<td>Roasted Salmon</td>
<td>85</td>
</tr>
<tr>
<td>Grainy Mustard, Tarragon, Purple Potato Puree, Green Beans and Fried Leeks</td>
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</tr>
<tr>
<td>Caserecci Pasta</td>
<td>75</td>
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<tr>
<td>Bloomsdale Spinach, Roasted Mushrooms and Parmesan</td>
<td></td>
</tr>
<tr>
<td>Orecchiette Pasta</td>
<td>75</td>
</tr>
<tr>
<td>Roasted Tomatoes, Mozzarella and Basil</td>
<td></td>
</tr>
</tbody>
</table>
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-crusted Strip Loin with Black Pepper Jus and Horseradish Cream  
Whole Roasted Beef Tenderloin with Bearnaise 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 Ragu  
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
Moet 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 Seleccin Malbec, Mendoza, Argentina | 48
Tentua Santedame Chianti Classico, Tuscany, Italy | 48
Brazin Old Vine Zinfandel, Lodi, California | 48
Banshee Mordecai Grenache, Mourvédre, 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
FOR YOUR EXQUISITE EXPERIENCE

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
FOR YOUR EXQUISITE EXPERIENCE
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

^Consuming Raw or Undercooked Eggs, Meat, Poultry, Shellfish or Seafood May Increase Your Risk of Foodborne Illnesses