

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.

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 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



Reception

BITES

COLD

- Boursin and Mushroom Tart
- Heirloom Tomato Bruschetta en Croute, Whipped Mascarpone
- Vietnamese Rice Paper Roll, Lemongrass Tofu, Thai Basil, Nam Jim (GF, Vegan)
- Vadouvan Chicken Salad, Tartlet, Almond (DF)
- Foie Gras Mousse, Spiced Hazelnut, Green Apple Gel, Brioche
- Duck Breast Roulade, Spinach, Macerated Apricot, Burnt Onion Crunch (DF)
- Peppered Beef Carpaccio, Red Onion Jam, Brie, Crostini
- Lobster Salad Sliders, Pickled Shallots, Bibb +2
- Trout Caviar Blinis, Crème Fraiche, Chives, Grated Egg Yolks +5
- Poached Shrimp, Saffron Cocktail, Meyer Lemon, Dill (GF)
- Togarashi Tuna, Avocado Pudding, Taro Crisp, Radish (GF, DF)
- Deviled Quail's Eggs, Trout Roe (GF, DF)
- Beet Tartare, Melba Toast, Fried Capers (DF)
- Gin-Soaked Cantaloupe, Marinated Feta, Golden Raisin and Pine Nut Gremolata (GF, DF)
- Spicy Harissa Roasted Cauliflower Tart, Raita, Cilantro, Cashew (GF)
- Jonah Crab Cornets, Sweet Corn Purée, Chive, Aleppo (DF)
- Mini Ahi Poke Tacos, Tobiko Aioli, Black Sesame, Kelp (DF)
- Maple Glazed Tofu, Green Papaya Slaw, Micro Cilantro (Vegan)

HOT

- Vegetarian Spring Rolls, Sweet Chili Sauce (Vegan)
- Fontina Arancini, Mission Fig Jam, Crispy Prosciutto
- New England Clam Chowder, Applewood Smoked Bacon Demitasse, Crushed Goldfish Crackers
- Tempura Shrimp, Wasabi Aioli, Nori
- Chicken and Waffles, Bourbon Maple, Aleppo
- Lemongrass Chicken Gyoza, Yuzu Ponzu (DF)
- Honey Lavender Glazed Berkshire Pork Belly, Apple Purée (GF, DF)
- Smoked Meatballs, Piquillo Pepper Coulis, Pangrattato
- Chorizo Empanada, Chimichurri (GF, DF)
- Short Rib Grilled Cheese, Smoked Gouda, Horseradish Aioli
- Figs in a Blanket, Goats Cheese, Spiced Honey
- Grilled Haloumi Skewers, Pomegranate Molasses, Dukkah, Parsley (GF)
- White Truffle and Yukon Croquette, Caviar, Chives
- Deep Fried Mushroom Ravioli, San Marzano Marinara
- Black Truffle Mac and Cheese Tarts, Grated Black Truffle, Parmesan and Chives
- Mini Crab Cakes, Vadouvan Tartar, Pickled Shallot
- Spring Lamb Kofta, Preserved Lemon Aioli, Tabbouleh (GF, DF)
- Kalbi Rib Toast, Kimchi, Gochujang Aioli (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.

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 July 12, 2024.

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, Broccoli, Snap Peas, Cauliflowers

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

FRESH LOCAL OYSTERS

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

- 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)

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, Tabasco

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)

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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

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 Tartar, Boston Bibb
- Fried Cod, Grainy Mustard Remoulade, Southern Slaw
- Black Bean, Cilantro Tzatziki, Kale

Optional Addition

- French Fries

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
- Artisanal Baby Gem
- House-Made Caesar Dressing

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

SMOKED POTATO SALAD

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

WALDORF SALAD

- Endive
- Apple
- Celery Root
- Candied Walnuts
- Concord Grapes
- Roasted Garlic Aioli

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

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Reception Stations

STATIONS

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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Reception Stations

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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

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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: +20pp

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

SOUPS

- New England Clam Chowder, Applewood Smoked Bacon, Oyster Crackers
- Honey Roasted Butternut Squash Veloute, Candied Walnuts, Crispy Pancetta, Crème Fraiche, Chives (GF)
- Lobster Bisque, Trout Roe, Leeks (GF)
- Coconut Cauliflower Soup, Kaffir Lime Oil, Crispy Shrimp (GF, DF, Vegan)
- Charred Leek Soup, Shaved Black Truffle, Chives, Potato Straws (GF)
- Sweet Corn Bisque, Crispy Chickpeas, Bacon, Jalepeño Crema (GF)
- Duck Consommé, Confit Duck Raviolo, Mustard Greens (DF)

SALADS

- Charred Seasonal Fruit and Burrata Salad, Sherry Gastrique, Pignolas, Mache (GF)
- Arugula and Pear Salad, Shaved Prosciutto, Smoked Bleu Cheese, Salted Walnut Praline, Prosecco Vinaigrette
- Artisanal Sweet Greens, Point Reyes Bleu, Concord Grapes, Pickled Shallots, Walnut Praline, Down East Cider Vinaigrette (GF)
- Gathered Greens, Hazelnut Honeycomb Brittle, Strawberries, Heirloom Asparagus, Veuve Vinaigrette (GF, DF)
- 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)
- Roasted Baby Beets, Mint Labneh, Spiced Cashew, Beetroot Ketchup, Honeydew (GF)

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) +8
- Berkshire Pork Croquette, Dashi Broth, Furikake, Nori, Micro Cilantro +8
- New England Crab Cakes, Dill Remoulade, Frisée, Baby Radishes +8
- Heirloom Tomato & Ricotta Tart, Flaky Puff Pastry, Whipped Citrus Ricotta, Basil, Mint, Aged Balsamic Vinegar
- Porcini Tortellini, Pistachio Pesto, Shaved Truffles

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Plated Dinners

ENTRÉES

HOOK

Pan Seared Salmon, Chanterelle and Fava Hash,
Saffron Poached Fingerlings, Romesco Purée,
Sauce Vierge (GF, DF)

King Salmon, Citrus and Salmon Belly Risotto, Peas and
their Green, Preserved Lemon Gremolata (GF)

7oz Grilled Salmon, Gnocchi Americaine, Jonah Crab,
Watercress, Preserved Lemon

6oz George's Banks Scallops, Parsnip Purée,
Blackened Broccolini, Pancetta, Toasted Marcona
Almonds, Capers Raisin Dressing

Grilled and Blackened Halibut, Italian Herb Fregola,
Artichoke and Spinach Barigoule, Lemon Myrtle
Beurre Blanc

Miso Cured Torched Halibut, Sticky Sushi Rice,
Gai Lan, Toasted Almonds, Yuzu Vinaigrette (GF, DF)

7oz Seared Halibut, English Peas and their Purée,
Morels, Saffron Yukon, Spring Onion, Parsley
Butter Sauce (GF)

HENHOUSE

8oz Ancho Smoked Chicken Breast, Four Cheese Polenta,
Collard Greens, Chili Caramel Reduction (GF)

8oz Truffled Stuffed Chicken Breast, Buttermilk Whipped
Potatoes, Asparagus and Haricots Verts, Brown Chicken
Bordelaise (GF)

8oz Amish Chicken, Saffron Risotto, Corn and Kale
Succotash, Salsa Verde (GF)

FARMHOUSE

11oz New York Striploin, Salt Roasted Celeriac,
Maple and Charred Carrot Purée, Sautéed Pea Vines,
Chimichurri (GF, DF)

8oz Molasses Glazed Short Rib, Smoked Onion Soubise,
Grilled Broccoli Rabe, Sherry Jus

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

7oz Grilled Tenderloin, Seared Foie Gras, Olive Oil
Crushed Potatoes, Celeriac Purée, Sautéed Spinach,
Sauce Madeira (GF)

GARDEN

Charred Cauliflower Steak, Smoked Cauliflower Purée,
Cherry Tomatoes, Patty Pans (GF, DF, Vegan)

Pan Roasted Gnocchi, Enoki Mushroom Ragù, Ricotta
Salata, Pangrattato

Confit Butternut Squash, Vegan Coconut Yoghurt,
Pomegranate, Dukkah, Herbes Fines (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
- 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

- 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)

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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

STATIONS

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

SUNDAE, I'M IN LOVE

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

- Ice Cream Flavors: Dark Chocolate, Strawberry, Banana Dulce De Leche, Caramel Sea Salt, Mint Chocolate Chip, Lemon Sorbet
- Toppings: Jimmies, Chocolate Chips, Crushed Peanuts, Toasted Coconut, Walnut Praline, Candied Bacon, Graham Cracker Crumb, Oreo Chunks, Sanding Sugar, Diced Strawberries, Cinnamon Sugar, Peanut Butter Cups, Crushed Fruity Pebbles

THE COPLEY PATISSERIE

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

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

OPERA MINI PASTRIES

- Two (2) Selections of Assorted Cheesecakes
- Pecan Tart
- Seasonal Fruit Tart
- Apple Tart
- Two (2) Selections of Assorted Mini Operas

SKIP THE FLOUR STATION

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

CANNOLI STATION

- Six (6) Assorted Selections

ADD-ON TO YOUR DESSERT STATION – CANNOLI

- Four (4) Assorted Selections

WANT TO ADD YOUR LOGO / MONOGRAM? ASK US!

- Mini
- Regular

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

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 July 12, 2024.





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 Silver Rum
- Sauza Hornitos Plata (Silver) Tequila
- Jim Beam Rye Whiskey
- Jack Daniel's Whiskey
- The Famous Grouse Scotch
- Noilly Prat Vermouth

DELUXE

- Ketel One Vodka
- Bombay Sapphire Gin
- Bacardi Silver Rum
- Bacardi 8yr Rum
- Casamigos Blanco 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
- Don Julio Blanco 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 Beer, Craft Beer & Seltzer

Assorted Soft Drinks

Assorted Juices

Bottled Water

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CASH BAR 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 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

- Charles de Fère Cuvée Jean Louis Sparkling Wine – Blanc de Blancs, France
- Castle Rock – Napa Valley, California
 - Chardonnay
 - Sauvignon Blanc
 - Cabernet Sauvignon
 - Pinot Noir
 - Rosé

BUBBLES

- Avisi Prosecco – Veneto, Italy
- 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

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

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Wines

WHITE

Far Niente Chardonnay – Napa Valley, California
Chalk Hill Chardonnay – Russian River, California
Trefethen Chardonnay – Napa Valley, California
Honig Sauvignon Blanc – Napa Valley, California
Frog's Leap Sauvignon Blanc – Rutherford, California
Craggy Range, Single Vineyard, Sauvignon Blanc – Te Muna Road Vineyard, Martinborough
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

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
Château Ste. Michelle Cold Creek Vineyard Cabernet Sauvignon – Columbia Valley, Washington
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, Italia
M. Chapoutier La Bernardine – Châteauneuf-du-Pape, France
Finca Allende Tempranillo – Rioja, Spain
Altos Las Hormigas Reserva Malbec – Mendoza, Argentina

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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.



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