

Wedding Packages & Menus

Salem Waterfront Hotel & Suites 225 Derby Street, Salem, MA 01970 978.740.8788



Introduction

22% Administration Fee and Current 7% MA State Tax Apply to all charges. Pricing is subject to change. Please let us know if anyone in your party has a food allergy.



Our Wedding Packages are designed to serve as suggestions for your wedding. Menus can be customized, designed and tailored to meet your specific needs and desires.

Salem Waterfront Hotel & Suites is the ideal location for your stunning Waterfront Wedding. The Grand Ballroom features a timeless romantic feel and architectural imprints—glamour redefined. Luminous chandeliers, large dance floor and sweeping floor to ceiling windows, you have arrived. Perfection on Pickering Wharf will whisk you and your wedding guest away from you first step in to our gorgeous venue to your departure into your new life together.

ALL PERFECTION ON PICKERING WHARF WEDDING PACKAGES INCLUDE:

- A certified professional wedding coordinator to assist with your planning and wedding day coordination including a wedding timeline and detail meetings
- Preferred vendor recommendations
- Ceremony site that includes set up of a beautiful 4 post decorative canopy and grand entry archway and padded garden style chairs (breakdown included as well)
- Attentive and dedicated banquet captain to assist in all wedding day needs from inception to your last dance
- One-hour cocktail reception including butler passed hors d'oeuvres and grand accoutrement stationary displays
- Four hours of dining (with full accommodation of dietary restrictions) and dancing Wedding tasting six months prior for up to four guest (additional guest welcome with additional fee)
- Award winning chef and dedicated culinary team at your service
- Preferential guest room block rates for wedding guests (based on availability)
- Complimentary parking for your dinner guests



Package Options

Cocktail, Reception, Indoor & Outdoor Ceremony Rental fees, not included in listed package prices

\$82 per person

- Classic Dining
 Choice of Soup or Salad, Entrée
- One hour open bar beer, wine and soda
- Two stationary displays during cocktail hour & your choice of three passed hors d'oeuvres
- A bubbly toast
- Floor length linens & dinner napkins in white or ivory
- Experienced and attentive banquet captain & staff at your service

$104 \, \mathrm{per\, person}$

PERSONALIZED PERFECTION

Package includes all amenities listed in 'Classic Elegance' plus these additional touches:

- Personalized Perfection Dining
 Choice of Soup and Salad, Entrée
- One hour open bar standard call brands
- Dinner reception menu cards
- Butler served both red and white wine with dinner
- Dinner napkins & floor length linens in the color of your choice (limitations apply)
- Upgraded Chiavari chairs in a variety of colors

112 per person

LUXURY PLATINUM

Package includes all amenities listed in 'Classic Elegance' & 'Personalized Perfection' plus these additional touches:

- One hour open bar top shelf call brands & a signature drink of your choice
- Two stationary displays during cocktail hour & your choice of four passed hors d'oeuvres
- Award winning signature wedding cake (limitations apply)
- Over night accommodations in one of our king suites the night of your wedding





Beverage Service

22% Administration Fee and Current 7% MA State Tax Apply to all hosted bars. Pricing is subject to change. Please let us know if anyone in your party has a food allergy.



CASH BAR

Standard Cocktails	\$8.00
Top Shelf Cocktails	\$10.00
Premium Beers	\$7.00
Domestic Beers	\$6.00
House Wine (by the glass)	\$8.00
Champagne (by the glass)	\$8.00
Martinis & Cordials	\$12.00
Bottled Water	\$3.00
Soft Drinks	\$2.00

DOMESTIC BEERS

Budweiser Bud Light	
Coors Light	
PREMIUM	
PREMIUM	BEEK
Samuel Adam	
Samuel Adam	

HOUSE WINES

Chardonnay
Pinot Grigio
Merlot
White Zinfandel
Cabernet Sauvignon
Sauvignon Blanc

There is a \$75.00 Bartender fee for all bars. One bartender per 100 guests is required.

1st Hour

Four Hours

Five Hours

HOSTED BAR

1st Hour	\$24.00
Four Hours	\$42.00
Five Hours	\$48.00

(priced per person per hour)

Beer, Wine & Soft Drink Hosted Bar To include domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel, Sauvignon Blanc, and soft drinks.

STANDARD HOSTED BAR

To include Absolute, Tanqueray, Jack Daniels,

Seagram's V.O., domestic and premium beer,

Jim Beam, Bacardi, Captain Morgan,

Dewar's, Jose Cuervo, Canadian Club,

house wines and soft drinks.

\$28.00

\$49.00

\$56.00

TOP SHELF HOSTED BAR

1st Hour	\$32.00
Four Hours	\$56.00
Five Hours	\$64.00

To include all standard brand products plus: Grey Goose, Bombay Sapphire, Maker's Mark, Mount Gay, Johnnie Walker Black, Jameson, Patron Silver, Crown Royal, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel, Sauvignon Blanc, and soft drinks.



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\$10.95 each

SIGNATURE DRINKS

ROSEBUD

Sparkling Wine, Aperol, Rose Syrup, Garnished with Orange Twist

PEAR-GINGER SPARKLER

Sparkling Wine, Honey, Pear & Ginger, Garnished with Fresh Sage

CLASSIC FRENCH 75

Sparkling Wine, Bombay Sapphire Gin, Lemon Juice & Simple Syrup Garnished with Lemon Twist

BLUSHING BRIDE

St. Germaine, Sparkling Rose, Garnished with Rose Petal

BARDSTOWN

Bourbon, Aperol, Fresh Lime Juice, Fresh Grapefruit Juice, Grapefruit Bitters

CUCUMBER MINT MOJITO

Bacardi Rum, Club Soda, Fresh Cucumbers, Lime & Mint Leaves

RIGHT WORD

Bombay Sapphire Gin, Lillet Blanc, St. Germain, Lime Juice & Lime

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Culinary Creations – Starters

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HORS D'OEUVRES Please select three of the following (per piece)

Asparagus Roll Up Artichoke and Boursin Cheese Bite Bella Flora Puff (Mushroom and Ricotta) Scallops Wrapped in Bacon Chicken Satay Spanakopita Crab Cakes with Chipotle Aioli Miniature Beef Wellington Coconut Chicken Asian Spring Rolls with Hoisin Dipping Sauce Spinach Stuffed Mushrooms Roasted Tomato Bruschetta Mediterranean Skewer



APPETIZER Please select one of the following

New England Chowder Tuscan Minestrone Soup Chef's Soup du Jour

APPETIZER UPGRADES

Enhance your Appetizer Course with one of the Following Upgrades (per person)

Crispy Risotto Cake with Tomato Basil	\$3.95
Seasonal Ravioli in Sage Cream Sauce	\$4.50
Jumbo New England Crab Cake	\$4.50
Jumbo Shrimp Cocktail	\$6.00



SALAD Please select one of the following

Classic Caesar Salad with Homemade Croutons and Fresh Grated Parmesan Cheese

Garden Fresh Salad with Shredded Carrots, Cherry Tomatoes and Red Onion in a Cucumber Wrap

SALAD UPGRADES

Enhance your Salad Course with one of the Following Upgrades

Mixed Field Greens with Candied Pecans, Feta Cheese & Balsamic Vinaigrette Dressing	\$3.95
Baby Spinach Salad with Sliced Red Onion, Goat Cheese and Bacon Vinaigrette Dressing	\$3.95
Caprese Salad with Vine Ripened Tomato, Buffalo Mozzarella Cheese and Fresh Basil Leaves Drizzled	\$4.95

*Each package includes a Stationary Cheese and Vegetable Crudité.



Culinary Creations – Desserts

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2.95 - 3.95 each

DESSERT ENHANCEMENTS

Individual New York White, Chocolate Raspberry or Chocolate Swirl Cheesecake Assorted Mini Pastries Mini Éclair Assortment Assorted Whoopie Pies Assorted Cookies and Biscotti S'mores Bars Salted Caramel Brownie Bar Lemon Bars Chocolate and Caramel Filled Churros French Macaroons Chocolate Covered Strawberries

starting at \$9.95 each

DESSERT BAR & STATIONS

Donut Bar Sundae Bar Chocolate Fountain Bar Cookie and Milk Bar Candy Bar Pretzel and Popcorn Bar Crepe Bar Espresso Cart



Culinary Creations - Entrées

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ENTRÉES

Choice of Two Entrées

WATERFRONT CHICKEN

Waterfront Free Range Chicken stuffed with Prosciutto, Mushrooms, Spinach and Boursin Cheese

HERB ROASTED CHICKEN BREAST

Herb Roasted Chicken Breast with Melted Leeks, Roasted Red Bell Pepper, Imported Fontina Cheese and Pan Jus

CHICKEN SALTIMBOCCA

Chicken Saltimbocca Rolled with Prosciutto and Provolone Cheese, braised in a White Wine Butter Sauce

CHICKEN MADEIRA

A Statler Style Chicken Breast finished with a Sweet Madeira Demi Glaze

PRIME BEEF TENDERLOIN

Tenderloin thinly Sliced with a Burgundy Wine Sauce

FILET MIGNON

Filet Mignon Served with a Mushroom Demi Glaze

NEW ENGLAND BAKED HADDOCK

Baked Haddock Served with Cracker Crumb Topping, Fresh Herbs and Grilled Lemon

FAROE ISLAND GRILLED SALMON

Grilled Salmon served with a Lemon Caper Sauce

SURF & TURF (MARKET PRICE)

Filet Mignon alongside a Baked Lobster Tail

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Elegant Enhancements

Although we do not require you use our vendors, we do encourage you to choose a vendor that knows our beautiful property and the importance of the timing and relaxation of a wedding day filled with bliss

The Salem Waterfront Hotel & Suites offers creative and dedicated wedding professions to detail your wedding from start to finish. We pride ourselves on walking you through the steps to create your own version of Perfection on Pickering Wharf. We provide a personalized experience within the process to execute your wedding day flawlessly. Our innovative team blends modern elegance effortlessly into timeless glamour producing results that speak only to your vision. Express yourself as only you can, with the support of your enthusiastic wedding professionals. The hotels striking design, contemporary large hotel rooms and amenities await as you arrive, and it is every team members mission to be at your service while you become family at the Salem Waterfront Hotel & Suites.

WE ARE ABLE TO OFFER MANY WEDDING ENHANCEMENTS TO YOUR CHOSEN PACKAGE. WE ASSIST IN SUGGESTIONS, DESIGN AND TAKE CARE OF THE EXECUTION OF THE FOLLOWING:

- Professional photography services and photo booth rentals
- Superior lighting enhancements (Up lighting, pin spot lighting, gobo image of your monogram)
- Music Options Including live ceremony music, band, and disc jockey services
- Photo booth
- Award winning floral design Including wedding bouquets arch and trellis florals, centerpiece design
- · Highest quality rentals of fine linen, china, place settings, glassware
- Custom ceiling, door and wall drapery professionally installed

"My husband and I were so happy that we decided to choose the Salem Waterfront Hotel for our wedding. We had an outdoor ceremony and reception on site and it was every-thing we ever dreamed of. For the short time that we knew our wedding professional, she was a pleasure to work with. We received many compliments about the hotel, food, and location by our guests. Would highly recommend to any future couples!"





Policies

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FOOD & BEVERAGE SERVICE

The Salem Waterfront Hotel and Suites is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off premises after it has been prepared and served. Please note that sale and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the hotel. Current MA state tax (currently 7%) will be calculated on the total of all charges.

FOOD & BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel. All food and beverage prices are subject to a 22% administrative fee and a 7% state tax (subject to change without notice). Please note that the administrative fee is taxable.

FINAL GUARANTEE & PAYMENT SCHEDULE

The catering office must be notified of the guaranteed attendance figure 2 weeks prior to the event. The number will constitute a guarantee and you will be charged for the number of meals served or the number of meals guaranteed, whichever is greater. A deposit is required at time of booking. 50% of anticipated charges due 6 months prior to event, and final balance due 2 weeks prior to event.

MENU PRICING

Menu prices and prices for other services may increase without notice. All menu prices cannot be guaranteed until 30 days prior to event.

SPLIT ENTRÉE

The per person package price includes a choice of 2 entrées. A surcharge of \$5 is applied to all menus for 3 entrée choices. Dietary restrictions not included as a split entrée. Split Entrée are \$5 per person.



Policies

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ADDITIONAL FEES

- A room rental charge is applied to all private function rooms.
- A 22% Administrative Fee and 7% MA State Tax will be added on to all charges.

AUDIO VISUAL EQUIPMENT

We will be pleased to arrange any audio visual requirements for your function. Please advise the catering office of your needs a minimum of 2 weeks prior to your function. Charges for these needs will be added to your final estimated total.

SECURITY

The hotel does not assume any responsibility for damage or loss of any personal property or articles left on the premises prior to, during or following any event. Hotel staff cannot assume responsibility for wedding gifts or cards. Hotel staff is not responsible for cake as well as other items. All personal property must be removed at the end of the event, including décor, florals, cake knives, flutes and photos. The hotel is not responsible for the items. Failure to remove the items after 24 hours of the end of the event, will be disposed of at the hotel's discretion. The hotel is not responsible for any items left behind on the property.

DÉCOR AND ENTERTAINMENT

Your sales contact will be happy to assist you with fresh cut flowers, theme décor and entertainment. The hotel does not permit affixing anything to walls, floors or ceilings with nails, staples, tape or any other substance. No use of Glitter or Confetti is permitted in the decoration of the ballroom. If either product is used there is a \$250 clean up fee. No open flamed candles - candles are allowed but there may be no more than three flames per table. Candles need to be fully enclosed in glass.