

LE MERIDIEN CAMBRIDGE-MIT

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lemeridiencambridgemit.com



IGNITE INSPIRATION AND
DELIGHT IN THE DETAILS
ON YOUR SPECIAL DAY

N 42° 21' W 71° 6'
DESTINATION UNLOCKED

Le **MERIDIEN**
CAMBRIDGE-MIT

spg*
Starwood
Preferred
Guest

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WELCOME

Le Meridien Cambridge seeks to create truly refined experiences for all of our guests that will live on vividly in their memories for years to come. We encourage a bride and groom to use imagination and create a wedding authentic to the pair. The wedding coordinator and savvy event team orchestrate the day into a beautiful vision where guests enjoy and revel in celebration. We invite you to review the below information and discover how this promise is shaped into reality.



YOUR EVENT SPACE INCLUDES

- White Garden Chairs for an Outdoor Ceremony
- Variety of Round Tables
- Ivory or White Damask Linen
- Ivory or White Napkins
- Parquet Dance Floor
- Restful Seating Chairs
- Display Table for Place Cards, Gifts and Sign- In Book
- Display Table for Cake

LOCATION

Our Roof -Top Garden is designed to provide a romantic oasis in the middle of a thriving city center. The largest private garden space in the city ensures your intimate moments will be shared with just you, your closest family and best friends. The space is breathtaking for a smaller, intimate event but ensures a magnificent experience for up to 150 guests.



CEREMONY PACKAGE

Ceremony Rehearsal
Theater-Style Seating with White Garden Chairs
1,000

ENHANCEMENTS

Please see your wedding specialist for more information about customizing your décor.

DISCOVER YOUR SPECIALIST

Erin Brugger, Catering Sales Manager
T +1 617 551 0311
erin.brugger@lemeridiencambridge.com



SIMPLY ELEGANT PACKAGE

COCKTAIL RECEPTION

Four Passed Hors D'Oeuvres
Choice of One Stationary Display
One Hour Hosted Favorite Brand Bar

DINNER

Warm Rolls and Sweet Butter
First Course
Entrée Course
Wedding Cake
Champagne Toast
Hot Beverage Service with Hot Specialty Teas

INCLUDED WITH OUR COMPLIMENTS

Personalized Menu Tasting with Four Guests
Cake Tasting with Two of our Partner Bakeries
Complimentary Bartender
Private Wedding Photo Location
Complimentary, Luxurious Suite for the Bride and Groom on their Wedding Night
Complimentary Breakfast for Bride and Groom on the Following Morning
Preferred Rates for Guests' Overnight Accommodations
Personalized Group Reservation Page

BEGINS AT \$120.00 PER PERSON



SOPHISTICATED BEAUTY PACKAGE

COCKTAIL RECEPTION

Five Passed Hors D'Oeuvres
Choice of One Stationary Display
One Hour Hosted Favorite Brand Bar

DINNER

Champagne Toast
Warm Rolls and Sweet Butter
First Course
One Pour of Wine
Entrée Course
Wedding Cake with Chocolate Dipped Strawberry
Hot Beverage Service with Hot Specialty Teas
Upgrade to Chiavari Chairs

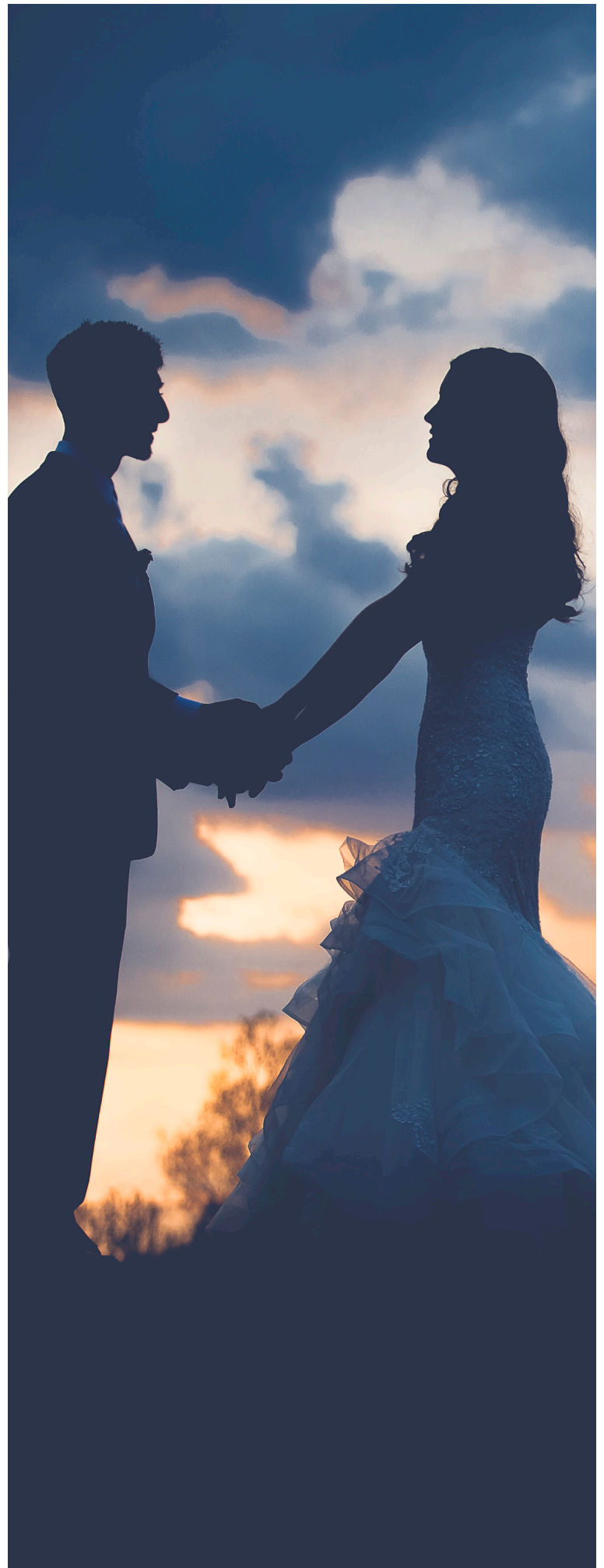
INCLUDED WITH OUR COMPLIMENTS

Personalized Menu Tasting with Four Guests
Cake Tasting with Two of our Partner Bakeries
Complimentary Bartender
Private Wedding Photo Location
Complimentary, Luxurious Suite for the Bride and Groom on their Wedding Night
Complimentary Breakfast for Bride and Groom on the Following Morning
Complimentary One Year Anniversary Guestroom
Preferred Rates for Guests' Overnight Accommodations
Personalized Group Reservation Page

OPTIONAL ENHANCEMENTS

Custom Table Linen & Napkins + \$10.00
Hosted Parking + \$10.00
Dinner Appetizer + \$6.00
Custom Lighting Packages Available

BEGINS AT \$155.00 PER PERSON



COCKTAIL RECEPTION

Choice of Six Butler Passed Hors D'Oeuvres

HOT CHOICES

Cranberry Walnut Spring Rolls with Maple Syrup Reduction

Risotto Fritters with Basil Aioli Dipping Sauce

Black and White Sesame Strips with Chili Dipping Sauce

Raspberry Phyllo Stars

Scallops Wrapped in Applewood Smoked Bacon

House Made Crab Cake with Dijon Aioli

Fire Roasted Empanadas with Mango Sour Cream

COLD CHOICES

Classic Tomato Mozzarella Bruschetta with Balsamic Glaze

Salmon with Caramelized Onion Caper Cream on Rye Crouton

Sliced Sirloin with Tomato Jam and Blue Cheese

Eggplant Caviar in Mini Cornucopia on Crostini

Lobster Medallion on Toasted Brioche Crouton with Tomato Aioli

Anti-pasta Skewers with Artichokes, Mozzarella, and Calamata Olives

Duck Breast on Sweet Bread with Blood-Orange Jam

DISPLAYED SECTIONS

Cheese Display with Baguette and Crackers

Fresh Vegetable Crudités with Seasonal House Made Dip

Warm Brie with Maple Sugar and Walnuts

Grilled Seasonal Vegetable Display with Olive Oil and Balsamic Vinegar



DINNER OPTIONS

SALAD

Select One

CLASSIC CAESAR SALAD

Roasted Garlic Caesar Dressing

HOUSE GREEN SALAD

Carrots, Cucumber, Heirloom Tomatoes Cumin Fraiche Vinaigrette

TOMATO MOZZARELLA SALAD

Baby Arugula, Sliced Mozzarella, and Plum Tomatoes with Olive Pepper Tapenade

BUTTERNUT SQUASH BISQUE

ENTRÉE

Select Up to 3 Including 1 Vegetarian Option

CHICKEN

Seared French Chicken and Sweet Mashed Potatoes, Vegetable Bundle, and Caramelized Shallot Veloute

Chicken Legs in White Wine Mushroom Cream Sauce, Roasted Turned Red Bliss Potatoes, Grilled Corn Succotash

FISH | + \$10.00

Seared Salmon Filet, Ginger Wild Rice, Asparagus Spears and Dijon Lime Reduction

Baked Codfish Medallion, Roasted Corn Risotto, Wilted Spinach, Papaya Red pepper Coulis

BEEF | + \$15.00

Herb-Garlic Rubbed New York Sirloin, Fingerling Potatoes, Glazed Baby Carrots, Cranberry and Thyme Reduction

Seared Bistro Fillet, Garlic Tomato Jam, Roasted Root Vegetables, Stuffed Twice-Baked Potato

DUET | + \$25.00

Pan Seared Petite Filet with Grilled Shrimp, Caramelized Onion Mash, Vegetable Medley, and Madeira Sauce

Salmon Medallion, Chicken Breast, Basil Butter, Riesling Reduction, Zesty Pineapple Polenta, with Glazed Butternut Squash

VEGETARIAN

Oven Roasted Roma Tomato and Vegetable Napoleon with Marinated Artichoke Hearts over Green Lentils

Blue Cheese and Walnut Filled Ravioli Tossed with Baby Arugula, Tomatoes, Artichokes

Vegetable Pappardelle and Homemade Noodles and Seasonal Grilled Vegetables with Lemon Beurre Blanc Sauce, Parmesan Cheese, and Fresh Basil

DINNER ENHANCEMENTS

APPETIZER + \$6.00

Roasted Apple + Squash Bisque

Vine Ripened Tomato Gazpacho (seasonal)

New England Clam Chowder

Crimini Mushroom Risotto with Shaved Asiago Cheese and Chive Oil

Roasted Pepper, Caramelized Onion + Blue Cheese Wrapped Phyllo with Smokey Tomato Jam

INTERMEZZO + \$5.00

Exquisite Seasonal Sorbets to Refresh Your Appetite

YOUR WEDDING CAKE

Wedding Cakes from Montilios or Konditor Meister

Design Enhancements Available

Plated and Served to Guests with Chocolate Covered Strawberry

CHILDREN'S MEAL

SERVED DINNER

Ages 12 + under

FIRST COURSE

Garden Fresh Salad

CHOICE OF ENTRÉE

Chicken Fingers with French Fries

Pasta with Marinara Sauce

BEVERAGES

Unlimited Non-Alcoholic

DESSERT

Wedding Cake

\$40.00 per Child

VENDOR MEAL

Chef's Selection Hot Entrée + Soda

\$40.00 per Vendor



BEVERAGE SERVICE

FAVORITE BRANDS HOSTED BAR

Prices per Drink

COCKTAILS | \$10.00

New Amsterdam Vodka
Bacardi Superior Rum
Gibley's Gin,
Sauza Gold Tequila
Jim Beam Bourbon
Canadian Mist
Grant's Family Reserve Scotch

WINE | \$38.00

Sycamore Lane Cabernet Sauvignon and
Chardonnay
SMWE Michelle NV Columbia Valley WA Sparkling

BOTTLED BEER | \$7.00

DOMESTIC

Budweiser
Sam Adams
Coors Light

IMPORTED

Corona Extra
St. Pauli Girl N.A.

ASSORTED DRINKS | \$5.00

Juices
Still and Sparkling Water

First hour included in package;
each consecutive additional hour is
\$10.00 per person.

*Beverage Upgrades available upon request.



GENERAL INFORMATION

GUEST MINIMUMS

A minimum of 60 Guests is requested for use of our Luscomb Ballroom, which can accommodate up to 75 with a dance floor. A minimum of 80 Guests is requested for use of our Hunsaker Ballroom, which can accommodate up to 150 guests with a dance floor.

MENU TASTING

We offer our bride and groom the opportunity to experience our Executive Chef's menus at a tasting around 6 months prior to your wedding.

The menu tasting is complimentary for the bride, groom and two additional guests. It is scheduled based upon availability. During this time, the wedding coordinator will have the opportunity to review many of the details pertaining to the wedding day.

BEVERAGE

The Simply Elegant package includes a one hour of open, full bar and the Sophisticated Beauty Package includes a one hour of open, full bar, a champagne toast and one wine pour with dinner.

Upgraded bar packages and upgraded wine selections are also available at an additional cost.

Please speak with your wedding specialist to assist in selecting wines to compliment your dinner selections.

TAXES, FEES + SERVICE CHARGES

The pricing in this package is exclusive of 15.25% service charge, 8.75% taxable administration fee and 7% sales tax.

DEPOSIT AND PAYMENT

To secure a date, a signed contract and non-refundable deposit is required.

A deposit schedule will be outlined in the agreement. All deposits are credited to the final balance.

A cost estimate will be provided to you and final payment of the event is due three days prior to your event.

GUARANTEES

Final Attendance is needed seven days prior to your event. If we have not received the guarantee, you will be billed at the expected number listed on your BEO agreement or the actual number of guests served, whichever is greater.

GUEST ROOM RESERVATIONS

A complimentary suite is provided for the bride and groom the evening of their wedding celebration.

Room blocks with a preferred rate are available. Please see your wedding specialist for more details.

STARWOOD POINTS

Starwood points will be awarded to the SPG number provided by the client based on a ratio of one (1) point per every \$3.00 spent for the wedding. The points are awarded on Food, Beverage and Room Rental Revenue. Taxes, fees and service charges do not apply. All points will be awarded after the final payment has been processed.

TABLE LINEN + ARRANGEMENTS

Le Meridien provides a combination of 60 in. round tables and up to 4 72 in. tables (if requested), banquet chairs, full length ivory or white damask linen and ivory or white napkins. Specialty linens, chiavari chairs and other décor upgrades are available so please ask your wedding specialist.

PARKING

The 55 Franklin St. garage is attached to the hotel. Rates are posted for guests as they enter the garage.

If the bride and groom choose to host the parking for their guests, the charge is \$20.00 per car. Tickets are distributed to guests during the reception to use for payment at the garage exit.

LOSS AND DAMAGE

The hotel does not assume responsibility for any damage or loss of merchandise or articles left in the hotel, prior to, during or following the events.

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