



Marlowe[™]
OVERLOOKING BOSTON
A KIMPTON® HOTEL

Wedding Menus

Hotel Marlowe
Bambara Kitchen and Bar
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617-395-2523

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www.Hotelmarlowe.com

Welcome

Your guests will experience our vibrant boutique Cambridge wedding venue, warm hospitality and luxurious accommodations all while celebrating the most important night of your life.

The wedding specialists at Hotel Marlowe have put together wedding offerings that showcase the culinary offerings of Bambara Kitchen & Bar and include all the special touches you'll need! Create the perfect evening with amazing food, drink, style, decor, charming views and exceptional service.

ADD A LITTLE SOMETHING SPECIAL TO YOUR WEDDING DAY:

Pick your wedding perk or perks based on your total wedding food and beverage revenue*:

\$10,000-\$14,999 – one perk

\$15,000-\$19,999 – two perks

\$20,000-\$24,999 – three perks

\$25,000 or more – four perks

PERKS INCLUDE:

- Custom thank you cards (up to 100)
- Chargers, menu cards and votives
- 2 nights at any Kimpton
- Custom Chef favors for your guests
- Boudoir photo shoot with Ma Cherie Studios
- Post wedding brunch for 10 in Bambara
- Two monogrammed bathrobes and a couples massage
- One year anniversary stay with dinner and breakfast for 2 at Hotel Marlowe
- Bridal Suite treats day of wedding for 10
- Bubbles Bar with mix-ins at cocktail hour
- Complimentary overnight parking for guests night of wedding

* Food and beverage revenue for perks is prior to taxes, service fees and gratuity

All perks are based on availability, subject to blackout dates, non transferrable and subject to change without notice.

Not applicable for weddings booked prior to June 2016

Wedding Dinner

☐ WHIMSICAL PACKAGE

☐ COCKTAIL HOUR

- Six butler-passed hors d'oeuvres

☐ DINNER

- Three course dinner
- Wedding cake as third course
- Freshly brewed coffee and teas

☐ BEVERAGE

- Five hour select brand bar
- Red and white wine service with dinner

\$ 165 per person

☐ CELESTIAL PACKAGE

☐ COCKTAIL HOUR

- Six butler-passed hors d'oeuvres
- One display station

☐ DINNER

- Three course dinner
- Wedding cake as third course
- Late night snacks or dessert buffet
- Freshly brewed coffee and teas

☐ BEVERAGE

- Five hour select brand bar
- Red and white wine service with dinner
- Champagne toast

\$ 180 per person

☐ INCLUDED IN PACKAGES

- Choice of Chivari chairs
- Upgraded floor length linens and napkins
- Complimentary Valet parking for your guests during the wedding
- Private Chef tasting for up to four (for weddings over 75 guests)
- Complimentary bartenders (one per 100 guests)
- Suite for the newlyweds on the evening of the event
- Special rates for your guests' overnight accommodations
- Professional wedding specialist to assist you with the coordination of your wedding

☐ **Select brands bar package:** Smirnoff Vodka, Smirnoff Citron Vodka, Flor De Cana, El Jimador Tequila, Beefeater Gin, Evan Williams, Rittenhouse Rye, Dewars, Jack Daniels, Sailor Jerry Rum, Templeton Rye, Budweiser, Bud Light, Anchor Steam, Sam Adams, Lagunitas Day Time IPA, Stella Artois, House Wines, Assorted Soft Drinks and Juices

☐ **Upgrade: Top shelf brands bar package:** Ketel One Vodka, Ketel One Citron, Plymouth Gin, Plantation Rum, Bulleit Rye, Wild Turkey 101, Partida Silver, Del Maguey Mezcal, Bowmore 12 yr, Cointreau, Grand Marnier, Budweiser, Bud Light, Anchor Steam, Sam Adams, Lagunitas Day Time IPA, Stella Artois, House Wines, Assorted Soft Drinks and Juice **+\$5 per person**

Prices are subject to 15% gratuity, 8% taxable administrative fee and 7% sales tax. Final guarantees due 3 business days in advance. Please advise catering of any food allergies prior to event.

Cocktail Hour

☐ Passed Hors D' Ouevres

☐ HOT

- Lobster bisque “cappuccino”
- Feta and spinach triangle in phyllo
- Wild mushroom and walnut profiterole
- Mini crab cake with spicy aioli
- Coconut shrimp with sweet mustard
- Vegetable spring roll with ginger soy
- Sea scallop wrapped in bacon
- Pumpkin bisque “cappuccino”
- Shrimp shumai spoon with ponzu
- Pear and blue cheese diamond
- Meatballs with sweet chili glaze
- Vegetable pot stickers with ginger soy
- Mini beef wellington
- Potato knish with spicy mustard

☐ Display Stations

☐ MEDITERRANEAN DISPLAY

Toasted pita chips with hummus,
Seasonal grilled vegetables,
Marinated green olives, kalamata olives

☐ ANTIPASTO

Genoa salami, prosciutto, sopressata
grana padana wedge, roasted peppers
Stuffed cherry peppers
Marinated artichoke hearts and sliced baguettes

☐ CHILLED

- Smoked salmon toast round with dill crème fraîche
- Tuna tartare on a crispy taro chip
- Deviled egg with crispy prosciutto
- Chicken and apple pita crisp
- Roast beef with horseradish aioli
- Asparagus wrapped in prosciutto
- East coast oyster on the half shell
- Jumbo shrimp “cocktail” with chives
- Brown sugar cured tenderloin crostini
- Little neck clams on the half shell
- Gazpacho shooter
- Ceviche spoon
- Mini caprese

☐ CHEESE BOARD

Manchego, blue cheese, herb crusted goat cheese
and cheddar displayed with dried fruits, nuts and honey
sliced baguette and crackers

☐ GARDEN VEGETABLE CRUDITÉS

Seasonal fresh vegetables
Sun-dried tomato aioli and buttermilk herb dip

Plated Dinner

□ SALAD COURSE

Mixed greens, crumbled blue cheese,
Raspberries, candied pecans
Champagne vinaigrette

Fresh mozzarella, sliced plum tomatoes,
Fresh basil, drizzled with olive oil

Arugula, candied walnuts, goat cheese
Honey vinaigrette

Boston Bibb lettuce, cherry tomatoes
Sliced cucumbers, Herb vinaigrette

Port poached pear, mixed greens
Candied walnuts, gorgonzola
Honey thyme vinaigrette

Bambara Caesar salad
Parmesan crouton

□ ENTREE COURSE

Grilled salmon
Lemon beurre blanc

Roasted statler chicken
Madeira caramelized onion jus

Roasted statler chicken and
grilled shrimp
Tarragon beurre blanc

Grilled filet mignon
Wild mushroom ragout

Provincial Vegetable Tower
Basil Oil

□ CELESTIAL PACKAGE ALSO INCLUDES

Dessert Display

Miniature chocolate dipped strawberries, petite pastries and cookies
or

Late Night Snacks

Choose three items from our late night snack menu

□ UPGRADED ENTREES

Seared Atlantic halibut
Roasted tomato beurre blanc
+ \$3 per person

Petite filet mignon and
rosemary skewered scallops
Red wine demi glace
+ \$4 per person

Grilled petite filet mignon and
Maine lobster tail
Béarnaise
+ \$7 per person

If you would like to offer a choice of more than one entrée, the price of the higher entrée will apply to all your guests.

We offer tableside ordering for an additional \$10 per person.
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Late Night Menu Options

☐ Late Night Snacks

Oreo cookies and milk shooters
\$4 each

Mini milkshakes
\$5 each

Cheeseburger sliders
\$5 each

Mini grilled cheese
\$4 each

Pigs in a blanket
\$4 each

Pulled pork sliders
\$5 each

Brownie bit lollipops
\$5 each

Flavored popcorn bar
\$6 per person

French Fries with Dips
\$8 per person

☐ Late Night Bar Bites

Select four from the following:

- Almonds
 - Wasabi peas
 - Cape Cod chips
 - Goldfish
 - Swedish fish
 - Sesame sticks
 - Pretzels
 - Peanuts
- \$8 per person

ask us about keeping
the party going in the
living room!



Prices are subject to 15% gratuity, 8% taxable administrative fee and 7% sales tax. Final guarantees due 3 business days in advance
Please advise catering of any food allergies prior to event.

Progressive Reception Package

If you are daring...take a look at our progressive cocktail party menus, created by our wedding specialists. This new approach to showcasing premium food and beverage will enhance your experience by offering unique pop up dining stations crafted exclusively by you and our Chef!

☐ COCKTAIL HOUR

- 4 Passed hors d'oeuvres
- Welcome champagne toast
- 1 Pop up food station

☐ BALLROOM WELCOME

- 3 Additional Passed hors d'oeuvres
- Paired Mini Signature Craft Cocktail

☐ A LITTLE BIT LATER

- Passed red and white wine
- 2 Pop up food station

☐ SOMETHING SWEET PLEASE

- Choice of Wedding Cake or 3 Passed Desserts
- Coffee and Tea Bar

☐ AND THEN

- 3 Passed Late Night Snacks

☐ CHEERS!

- 5 Hour Select Brands Bar
- *or upgrade to Top Shelf Brand Bar

☐ ADDITIONAL ACCOMPANIMENTS

- Chivari chairs -your choice of gold, silver or fruitwood
- Selection of exquisite designer floor length linen and napkins*
- Complimentary Valet parking for your guests during the wedding
- Private Chef tasting for up to four (for weddings over 75 guests)
- Complimentary bartenders (one bartender per 100 guests)
- Dance floor set to your specifications
- Suite for the newlyweds on the evening of the event
- Special rates for your guests' overnight accommodations
- Professional wedding specialist to assist you with the coordination of your event

*custom pricing available on request

*Chairs and linens for standard tables included. Stools, lounge furniture, benches, etc are available for additional cost.

*Based on 5 hour reception.

*Chef attendants may be required at \$100 each before taxes and fees

Prices are subject to 15% gratuity, 8% taxable administrative fee and 7% sales tax. Final guarantees due 3 business days in advance
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Wedding Enhancements

❑ Bridal Suite Treats

- Bottles of House Champagne
- Assorted pastries and croissants
- Assorted finger sandwiches
- Sliced fresh fruit display
- Freshly squeezed orange and grapefruit juice
- Caffe Vita Organic Coffee, Decaffeinated Coffee, Mighty Leaf Teas
\$42 per person

This option is available in bridal suite only. Prices are subject to 18% gratuity, 7% sales tax and \$8 room service delivery fee.

Final guarantees due 3 days prior to delivery.

❑ Post-Wedding Farewell Breakfast Buffet

- Farm fresh scrambled eggs
- Applewood smoked bacon
- Herb roasted red bliss potatoes
- Sliced seasonal fruit
- Freshly baked croissants, scones and muffins
- Chilled juices
- Caffe Vita Organic Coffee, Decaffeinated Coffee, Mighty Leaf Teas
\$32 per person

This option is available in our event space. Food and beverage minimum, room rental fee, and minimum number of attendees may apply. Prices are subject to 15% gratuity, 8% taxable administrative fee and 7% sales tax

Final guarantees due 3 business days in advance

Please advise catering of any food allergies prior to event.