

*Marlowe*TM
OVERLOOKING BOSTON
A KIMPTON® HOTEL

Petit Wedding Menu



“Thank you for letting the Marlowe family
be a part of your family memories”

– JAY SILVA, EXECUTIVE CHEF



Hotel Marlowe
25 Edwin H Land Boulevard
Cambridge, Ma 02141
617-395-2523
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!

Hotel Marlowe creates the perfect backdrop for your wedding with amazing style, decor, charming views and exceptionally crafted cuisine by Chef Jay Silva of Bambara Restaurant.

WHAT'S INCLUDED IN OUR PETIT WEDDING MENU

☐ COCKTAIL HOUR

- One hour of top shelf open bar
- Six butler-passed hors d'oeuvres per person

☐ PLATED DINNER OR STATIONS

- Three - course dinner or buffet stations
- Red and white wine service with dinner
- Custom designed wedding cake as third course
- Freshly brewed coffee and selection of teas

☐ ADDITIONAL ACCOMPANIMENTS

- Chivari chairs -your choice of gold, silver or fruitwood
- Selection of exquisite designer floor length linen
- 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)
- 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

☐ Hors d'oeuvres

Select 6

☐ HOT

- Lobster bisque “cappuccino”
- Asian chicken skewer with teriyaki
- 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 potstickers with ginger soy
- Mini beef wellington

☐ 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

❑ 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

❑ DINNER ENTREES

Roasted statler chicken
Madeira caramelized onion jus
\$122 per person

Grilled salmon
Lemon beurre blanc
\$127 per person

Grilled filet mignon
Wild mushroom ragout
\$134 per person

Seared Atlantic halibut
Roasted tomato beurre blanc
\$137 per person

Roasted statler chicken and grilled shrimp
Tarragon beurre blanc
\$131 per person

Petite filet mignon
and rosemary skewered scallops
Red wine demi glace
\$138 per person

Grilled veal chop
Black currant sauce
\$133 per person

Grilled petite filet mignon
and Maine lobster tail
Béarnaise
\$141 per person

Custom Vegetarian Options Available

*With the assistance of our chefs, we are committed to offering a unique experience for your wedding.

*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.

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

☐ Buffet Dinner

SUSHI

Sushi Chef available at \$300 per chef

4 pieces total per person

Spicy tuna roll

California roll

Salmon nigiri

Vegetable maki

Sesame seaweed salad

Pickled ginger, wasabi and soy sauce

PASTA TABLE

no attendant

Orecchiette, broccoli rabe, & garlic white wine reduction

Braised short rib gnocchi

Bruschetta

House made focaccia

Grated cheese, crushed red pepper

PEKING DUCK TABLE

no attendant

Sliced boneless Peking duck

Ginger-hoisin sauce

Griddled scallion pancake

TAPAS

Seafood Paella

Chili rubbed beef kebab with cherry tomato,

peppers, and mushrooms

Potato gallette squares

Ceviche spoons

POTATO BAR

Rosemary roasted red bliss

Scallion mashed potatoes

Sour cream

Crumbled blue cheese

Crispy bacon

Sautéed mushrooms

Old fashioned gravy

BEEF CARVING BOARD

attendant required

Sliced roast beef

Horseradish mayonnaise

au jus

Hard rolls

FAR EAST

no attendant

Vegetable stir fry

Teriyaki chicken

Asian slaw

Soba noodles Salad

Mini take-out boxes & chopsticks

TURKEY CARVING BOARD

attendant required

Butter basted turkey breast

Home style gravy and cranberry aioli

Hard rolls

GARDEN GREENS

Bambara Caesar salad, parmesan crouton

Organic baby greens

Add any of the following:

Cherry tomatoes, sliced cucumber

Candied walnuts

Crumbled blue cheese

Balsamic vinaigrette

and honey thyme vinaigrette

SOUP TABLE

attendant optional

Lobster bisque, parmesan crouton

Tomato bisque

Duck confit grilled cheese triangles

Chives and crème fraiche

Four stations \$135 per person

Five stations \$145 per person

*Attended station fee: \$100 each

❑ Late Night Snacks

- Oreo cookies and milk shooters
\$4.00 each
- Mini milkshakes
\$5.00 each
- Cheeseburger sliders
\$5.00 each
- Mini grilled cheese
\$4.00 each
- Pigs in a blanket
\$4.00 each
- Pulled pork sliders
\$5.00 each
- Brownie bit lollipops
\$5.00 each
- Flavored popcorn bar
\$6.00 per person
- French Fries with Dips
\$8.00 per person


❑ Late Night Bar Bites

Select four from the following:

- Almonds
 - Wasabi peas
 - Cape Cod chips
 - Goldfish
 - Sweedish fish
 - Sesame sticks
 - Pretzels
 - Peanuts
- \$4.50 per person

❑ Room Enhancements

- Up-lighting~ Please consult your wedding specialist for pricing
- Menu cards \$ 1.50 each
- Acrylic gold chargers \$1.50 each
- Glass chargers with gold rim \$3.00 each
- Beaded glass charges \$7.00 each



ask your
wedding specialist
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

Post Cocktail Reception Bar Offerings

❑ 4-hour 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
\$40.00 per person

❑ Bar Enhancements

Martini bar

Selection of
Classic, cosmopolitan, strawberry,
Lemon drop, dirty, and pomegranate
\$12.00 each

Signature cocktail

You create and name it, we'll serve it,
or have our bartender custom create one for you!
\$10.00 each

❑ 4-hour 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 Juices
\$44.00 per person

Bubble bar

Bellini, pomegranate mimosa,
French 75, and St. Germaine bubbly
\$12.00 each

Assorted craft beers

Available through Bambara Restaurant
priced accordingly

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
- Caffè 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
- Caffè 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