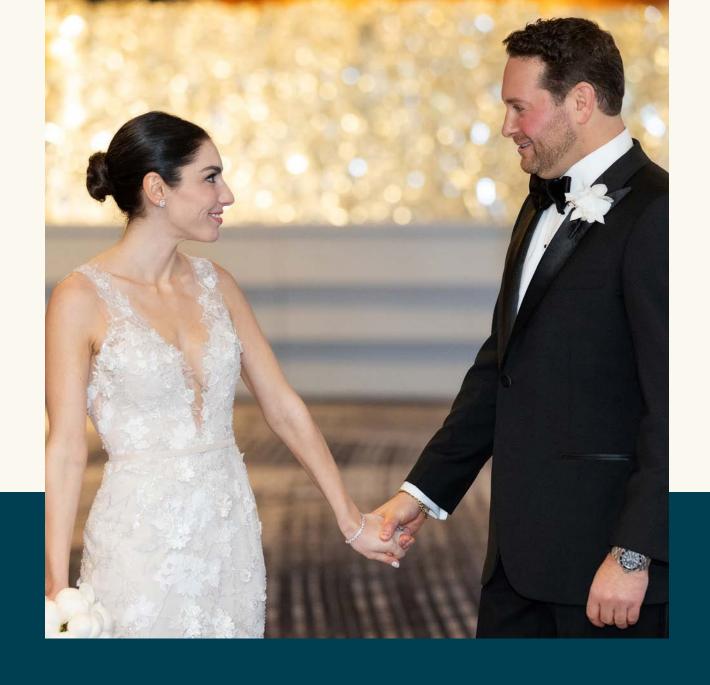
to remember.

wedding brochure







()4. ABOUT 11. MENUS

05. AMENITIES 14. BEVERAGES

modern elegance for your timeless romance.

Begin your next chapter at the epicenter of the vibrant Seaport District, one of the city's most exciting neighborhoods. With contemporary style and elegant ballrooms, Omni Boston Hotel at the Seaport is a timeless locale for modern weddings. Guests will enjoy sweeping views of Boston Harbor and the greater Seaport District from 1,054 warm, inviting guest rooms and suites, each with expansive floor-to-ceiling windows.

Choose from four contemporary ballrooms for your ceremony and reception. Even the grandest weddings can fit comfortably in the Ensemble Ballroom, with 26,000 square feet to play with. For an indoor/outdoor event, the Contemporary Ballroom adjoins the Elevate Patio with stunning views of the Seaport District beyond.



Boston Hotel at the Seaport.

A NEW TAKE ON A HISTORIC CITY

Omni Boston Hotel at the Seaport radiates the energy of modern Boston. Take in the sights of the neighborhood from the fifth floor deck, where a heated outdoor pool is available exclusively for hotel guests. Innovative room design includes cozy Artist Tower Rooms, as well as larger rooms and suites. A curated art collection featuring paintings, sculptures and murals shine a light on Boston's brightest talent. Sample the fare of seven distinct restaurants and visit Breve Spa to refresh your sense

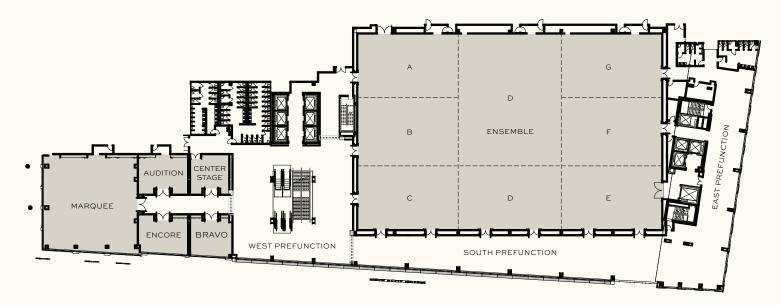




- 1,054 elegant guest rooms, including 52 luxurious suites; Artist Tower rooms offer a cozy studio layout, while Patron Tower rooms offer spacious elegance and clean lines
- Two stylish ballrooms, including the Contemporary featuring views of the Boston skyline and a 3,000 square foot wedding events open-air terrace for indoor/outdoor events
- Year round rooftop pool deck with views of the Boston skyline and harbor, plus Lifted, an open-air restaurant
- Seven unique dining experiences including all-day
 Mediterranean eatery Kestra, upscale sports bar The
 Sporting Club and award-winning restaurant Coquette
- Full-service Breve Spa, offering a curated menu of body treatments, massages, facials and salon services as well as any special wedding treatments
- 3,800 square foot, 24-hour fitness center including Peloton®, Cybex and StairMaster® equipment

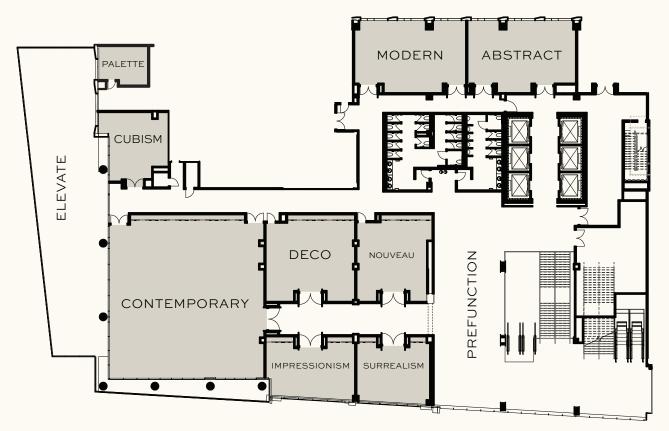


Level two.



	SQUARE FOOTAGE	DIMENSIONS LXW	CEILING HEIGHT	BANQUET	CLASSROOM	U-SHAPE	THEATER	RECEPTION	EXHIBIT 8' X 10'	EXHIBIT 10' X 10'	CONFERENCE	HOLLOW SQUARE
LEVELTWO												
ENSEMBLE BALLROOM	25,585	127'x198'	21'-26'	2,040	1,560	2,800	2,500	160	131	-	-	
ENSEMBLE A, B, C, D	17,139	125'132'	21'-26'	1,320	1,056	1,740	1,700	-	-	-	-	
ENSEMBLE D, E, F, G	17,144	125'132"	21-26	1,320	1.056	1,740	1,700	-	-	-	-	
ENSEMBLE A, B, C	8,437	125'65'	21-26	600	504	870	800	-	-	-	-	-
ENSEMBLE E, F, G	8,442	125'65'	21-26	600	504	870	800	-	-	-	-	
ENSEMBLE A, B, D NORTH	11,450	86'x133'	21-26	720	700	960	1,000	-	-	-	-	-
ENSEMBLE A	2,824	41'x65'	21-26	180	168	230	280	-	-	54	63	78
ENSEMBLE B	2,901	43'x65'	21-26	180	168	240	290			54	63	78
ENSEMBLE C	2,712	41'x65'	21-26	180	156	230	270	-	-	54	63	78
ENSEMBLE D	8,702	125'x65'	21-26	600	528	870	800	-	-	-	-	-
ENSEMBLE D SOUTH	2,747	41'x67'	21-26	180	169	230	270	-	-	54	63	78
ENSEMBLE E	2,712	41'x65'	21-26	180	184	252	270	-	-	54	63	78
ENSEMBLE F	2,901	43'65'	21-26	180	208	262	290	-	-	54	63	78
ENSEMBLE G	2,829	41'x65'	21-26	180	195	252	280	-	-	54	63	78
LEVEL TWO PREFUNCTION	17,116	-	10'4"-12'	-		-	1,500	27	22	-	-	
SOUTH PREFUNCTION	4,940	-	26'	-	-	-	800	-	-	-	-	-
EAST PREFUNCTION	4,211		10'4"-12'	-	-	-	350	-	-	-	-	-
WEST PREFUNCTION	7,965	-	10'4"-12'	-	-	-	350	-	-	-	-	-
BRAVO	678	23'x27'	11'6"	48	24	60	65	-	-	18	22	26
ENCORE	740	21'x32'	11'6"	60	39	72	70	-	-	24	24	30
AUDITION	835	22'x32'	11'6"	60	51	74	80	-	-	24	24	30
CENTER STAGE	594	22'x27'	11'6"	36	24	50	55	-	-	18	20	24
MARQUEE	3,861	63'x61'	11'-12'	300	252	330	380	-	-	48	57	78

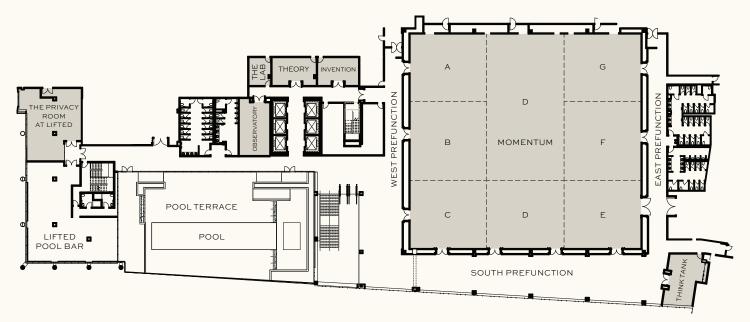
Level three.



	SQUARE	DIMENSIONS	CEILING	BANQUET	CLASSROOM	U-SHAPE	THEATER	RECEPTION	EXHIBIT	EXHIBIT	CONFERENCE	HOLLOW
	FOOTAGE	LXW	HEIGHT	BANQUET	CLASSROOM	U-SHAFE	IIILAIER	RECEPTION	8' X 10'	10' X 10'	CONTERENCE	SQUARE
LEVELTHREE												
SURREALISM	571	22'x25'	9'	24	24	54	55	-	-	18	18	24
IMPRESSIONISM	646	19'x32'	9'	24	27	52	60	-	-	18	18	24
DECO	936	28'x31'	11'6"	60	65	84	90	-	-	24	30	36
NOUVEAU	723	28'x25'	11'6"	48	40	70	70	-	-	18	18	24
CUBISM	453	21'x21'	11'8"	24	12	24	40	-	-	12	12	12
MODERN	1,006	24'x40'	11'6"	60	51	90	95	-	-	30	30	36
ABSTRACT	948	23'x39'	11'6"	60	48	90	90	-	-	30	30	36
CONTEMPORARY	3,000	51'x56'	10'-11'4"	192	200	260	300	-	-	42	54	72
ELEVATE	2,968	-	-	-	-	-	250	-	-	-	-	-
LEVEL THREE PREFUNCTION	7,104	-	9'-13"	-	-	-	-	-	-	-	-	-

Meeting room capacities were determined by the use of the "Hotel Planner Banquet Space Calculator" using 60" rounds of 10, three chairs per 6'x30" table (U-Shape and Conference capacity) and three chairs per 6'x18" table (Classroom capacity) allowing for minimal audiovisual equipment. Ballroom/meeting room square footage, capacities and dimensions are subject to change.

Level five.



	SQUARE	DIMENSIONS	CEILING	BANQUET	CLASSROOM	U-SHAPE	THEATER	RECEPTION	EXHIBIT	EXHIBIT	CONFERENCE	HOLLOW
	FOOTAGE	LXW	HEIGHT						8' X 10'	10' X 10'		SQUARE
LEVEL FIVE												
MOMENTUM BALLROOM	17,039	127'x137'	19'-22'6"	1,320	948	1,632	1,700	106	88	-		-
MOMENTUM A, B, C, D	11,457	126'x89'	19'-22'6"	840	660	1,088	1,100	-	-	-	-	-
MOMENTUM D, E, F, G	11,299	126'x88'	19'-22'6"	840	660	1,088	1,100	-	-	-	-	-
MOMENTUM A, B, C	5,686	126'x44'	19'-22'6"	360	315	544	560	-	-	-	-	-
MOMENTUM A, B, D NORTH	7,650	90'x85'	19'-22'6"	432	480	660	760	-	-	-	-	-
MOMENTUM E, F, G	5,528	126'x43'	19'-22'6"	360	315	544	550	-	-	-	-	-
MOMENTUM A	1,951	42'x44'	19'-22'6"	108	105	176	190	-	-	32	45	60
MOMENTUM B	1,868	42'x44'	19'-22'6"	108	105	176	180		-	32	45	60
MOMENTUM C	1,867	42x44	19'-22'6"	108	105	176	180	-	-	32	45	60
MOMENTUM D	5,771	126'x45'	19'-22'6"	480	378	544	570		-	-	-	-
MOMENTUM D SOUTH	1,890	42'x45'	19'-22'6"	108	105	176	180	-	-	32	45	60
MOMENTUM E	1,814	42'x43'	19'-22'6"	108	105	176	180	-	-	32	45	60
MOMENTUM F	1,815	42'x43'	19'-22'6"	108	105	176	180	-	-	32	45	60
MOMENTUM G	1,899	42'x43'	19'-22'6"	108	105	176	180	-	-	32	45	60
LEVEL FIVE PREFUNCTION	11,478	-	8'11"-9'8"	-	-	-	650	16	14	-	-	-
SOUTH PREFUNCTION	4,101	-	8'11"-9'8"	-	-	-	350	-	-	-	-	-
EAST PREFUNCTION	2,416	-	8'11"-9'8"	-	-	-	125	-	-	-	-	-
WEST PREFUNCTION	4,961	-	8'11"-9'8"	-	-	-	175	-	-	-	-	-
INVENTION	374	16'x24'	9'	24	12	20	35	-	-	18	16	20
THEORY	370	16'x26'	9'	24	12	20	35	-	-	18	16	20
OBSERVATORY	572	31'x18'	9'7"	48	35	50	50	-	-	24	26	30
THINKTANK	750	17'x31'	9'-10'	-		-	-		-	16	-	-

Meeting room capacities were determined by the use of the "Hotel Planner Banquet Space Calculator" using 60" rounds of 10, three chairs per 6'x30" table (U-Shape and Conference capacity) and three chairs per 6'x18" table (Classroom capacity) allowing for minimal audiovisual equipment. Ballroom/meeting room square footage, capacities and dimensions are subject to change.

Wedding experience.

EVENT SPACES

Versatile event space makes the Omni Boston Hotel at the Seaport the perfect destination for wedding events of all sizes. Celebrate your special day in a hotel inspired by the arts and Boston's rich history.

CONTEMPORARY

Enjoy views of the Boston cityscape in Contemporary, connected to Elevate Patio for a semi-outdoors cocktail reception

ENSEMBLE BALLROOM

Enjoy the largest hotel ballroom in the City of Boston at nearly 26,000 square feet.

Divisible into eight sections with independent entrances.

MOMENTUM BALLROOM

The spacious yet intimate Momentum Ballroom is the ideal choice for large receptions and highly-customized ceremonies.

MARQUEE

Bathed in natural light with 180-degree views, Marquee, an intimate space for smaller ceremonies and receptions.

THE "CLASSIC" WEDDING

ALL WEDDING EXPERIENCES INCLUDE:

Professional, dedicated planning through day-of coordination and Event Concierge

Complimentary dinner menu tasting for up to four guests

Classic white wedding linens

Complimentary votive candles for your tables

Wine passed upon guests arrival

Selection of passed hors d'oeuvres and stations during cocktail hour

Champagne toast

Plated dinner with salad, entrée and dessert

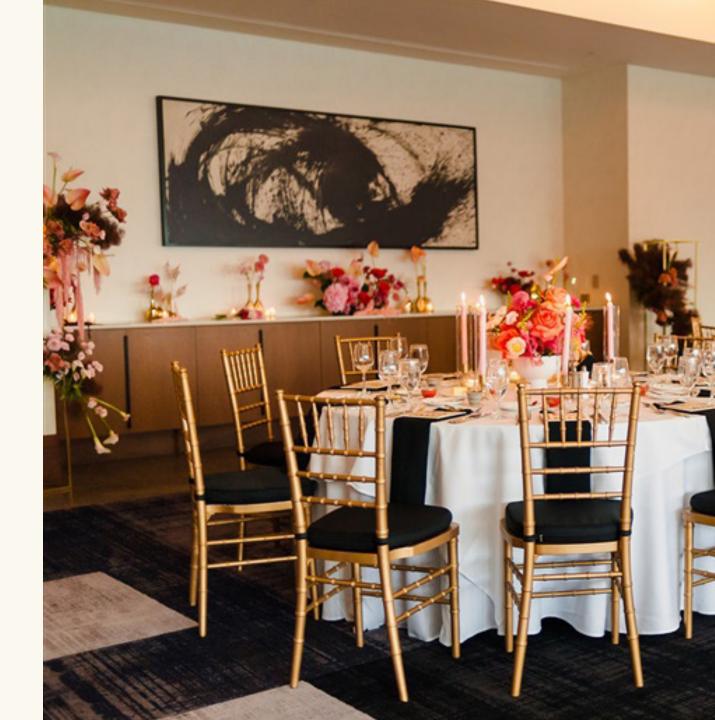
Five hour hosted bar with premium liquors

Wedding signature drinks

Complimentary room for bridal party photos

Preferred guest room rates for overnight guests with personalized booking link

Preferred event parking rates





Cocktail reception.

PASSED HORS D'OEUVRES

COLD

Vietnamese Spring Roll peanut sauce df gf vg | 8 per piece

Ricotta Crostini honey, pistachio, fig | 8 per piece

Crab Louie Lettuce Wrap lemon, pickled onions gf | 9 per piece

New England Lobster Roll Bibb lettuce, celery salt | 15 per piece

Lobster & Green Papaya Spring Roll Thai chile, peanuts df gf | 9 per piece

Lump Crab Cannoli fried shallots, pistachio | 9 per piece

Chilled Local Oyster apple kombu, uni, yuzu kosho | 9 per piece

Spicy Tuna & Crispy Rice sambal, scallion, sesame | 9 per piece

HOT

Stuffed Mushrooms impossible tomato sugo and Violife mozzarella df gf vg | 8 per piece

French Toast Grilled Cheese maple drizzle | 8 per piece

Mozzarella Toast pesto, tomato confit v | 8 per piece

Angry Chicken Sticks toasted chili crisp df, gf | 9 per piece

Local Crab Cakes tomato, fennel, preserved lemon | 9 per piece

North End Spicy Pisano provolone, ricotta, sunday gravy | 11 per piece

Pancetta Wrapped Scallop roasted pineapple salsa gf | 9 per piece

Pork Carnitas Taquitos crema & salsa gf | 9 per piece

Coffee-rubbed NY strip Cocorico baguette, yuzu marmalade, applewood-smoked bacon jam | 9 per piece

Crispy & quinoa chicken meatball Sesame, house hoisin, scallions | 9 per piece

DISPLAYS

85% of guarantee

Cheese & Charcuterie an array of local cheese & cured meats with dried fruits, roasted nuts, jams

32 per person

18 per person

65 per person

Vegetable Medley raw, pickled, marinated & roasted vegetables, spreads, dips gf v

Epic Seafood Arrangement (based on 5 pieces per person) Local New England oysters, shrimp cocktail, and clams, cucumber gin cocktail sauce, whole grain mustard sauce, and strawberry mignonette df gf

Plated dinners.

Plated dinner selections include a choice of soup or salad, entrée and dessert. Freshly brewed regular and decaffeinated Stance Coffee and Numi tea selection, along with the Boulangerie's fresh baked rolls and creamery butter, served with all plated dinners.

INTRODUCTIONS

Local Crab Louie | tomato, cognac Chantilly, lemon, petite greens gf

Baby Iceberg Wedge | blue vein goat cheese, tomatoes, red onions, candied bacon gf

Hearts of Little Gem | heirloom vegetables, local cheese, sherry vinaigrette gf

 ${\it Lobster~Cous~|~figs,~currants,~preserved-lemon~oil,~beet~greens~df}$

Local Burrata | roasted peppers, evoo, aged balsamic, arugula blossoms gf ${\bf v}$

MAIN ATTRACTIONS

FROM THE SEA

Roasted Seabass | white bean-fennel puree, lobster bordelaise gf \mid 95 per person

Butter-roasted Atlantic Salmon | barigoule of vegetables, tomato confit, shelled peas gf | 93 per person

FROM THE FARM

Duck "Two Ways" | Warm Fregola, Dried Fruits, Haricot Verts, Spiced Ginger Jus df | 89 per person

Stuffed Chicken | melted leeks, kale, boursin, squash confit, truffled-brown chicken jus gf | 85 per person

FROM THE FIELD

NY Striploin | cheesy polenta, roasted king mushrooms, cippolinis, shaved Brussels Sprouts, house-aged worcestershire sauce | 97 per person

Roasted Beef Tenderloin | garlic whipped potatoes, brown butter green beans, black garlic jus, crispy shallots | 99 per person

FROM THE GARDEN

Rigatoni with Eggplant Bolognaise | Calabro ricotta v | 85 per person

Assorted Vegetable Simmer | sweet yellow curry, peanuts, thai chile, cilantro $df gf v \mid 85 per person$

GRAND FINALE

Pineapple Upside Down Bread Pudding Orange Panna Cotta Strawberry-Rhubarb Short Cake Chocolate Truffle Cake Whoopie Pie Trifle Blue Vein Goat Cheesecake



All prices are subject to 17% service charge, 13% taxable administrative fee and 7% state sales tax. The service charge is distributed to banquet employees. The administrative fee does not represent a tip, gratuity, or service charge for any employees.



Late night bites.

Hot Chicken Sliders | pickles and comeback sauce | 11 per piece

North End Spicy Paisano Meatballs | provolone, ricotta and Sunday gravy | 1 per piece

Birria Tacos | cheese, beef, pork and toasted red chili jus (gf) | 24 per person

Crunchy Polenta Bite | Calabrian chile aïoli (gf,df,ve) | 8 per person

Poutine | Build your own tater tots, Velveeta ranch, Georgia mustard-braised pork, maple-braised brisket | 22 per person

Flatbreads | San Marzano tomato & buffalo mozzarella / sausage & pepperoni / broccoli rabe & roasted garlic | 25 per person

DESSERTS

GELATO CART

Chef's selection of gelato and ice cream, various sundae shoppe toppings | 25 per person (attendant required)

ENHANCEMENTS

Cookies | Chocolate chip, white chocolate & macadamia, oatmeal raisin, M&M's, peanut butter | 6 per person

Brownies and fudge | 8 per person

Seasonal cobbler | 9 per person

Novelty ice cream bars | 9 per person

MINI SWEETS | CHOOSE THREE

Buttermilk panna cotta | Marinated figs, white balsamic, basil

Chocolate polenta cake | Cashew, caramel, pistachio

Assorted mini cheesecakes

Peanut butter pie | Salted caramel & Oreo crust

Apple crumble | Oats, brown sugar, cinnamon

Strawberry shortcake | Ricotta, mascarpone, almonds

Boston cream pie

32 per person

Bar mixology.

All bars require an attendant at \$175 per 100 guest.

BRANDS

PREMIUM

Vodka | Absolut Gin | Beefeater Rum | Bacardi Bourbon | Old Forester Scotch | Johnnie Walker Red Tequila | Milagro Silver Cognac | Hennessy Vs Whiskey | Gentleman Jack

BEER

DOMESTIC | Choice of Two Budweiser, Bud Light, Coors Light, Miller Lite

IMPORT/CRAFT | Choice of Four Heineken, Corona, Dos Equis, Blue Moon Belgian White, Sam Adams Seasonal, Samuel Adams Wicked Easy, Harpoon IPA

CRAFT

Vodka | Tito's Gin | Botanist Rum | Sailor Jerry Bourbon | Maker's Mark Scotch | Monkey Shoulder Tequila | Patron Silver Cognac | Hennessy VSOP Whiskey | Knob Creek Rye

HOSTED PACKAGES

CRAFT

First hour | 27 per person Second Hour | 20 per person Additional Hours | 16 per person

PREMIUM

First hour | 25 per person Second Hour | 18 per person Additional Hours | 14 per person

CALL

First hour | 23 per person Second Hour | 16 per person Additional Hours | 12 per person

BEER | WINE

First hour | 21 per person Second Hour | 14 per person Additional Hours | 10 per person





Bar mixology.

OMNI SIGNATURE COCKTAILS

Add to any bar a selection of barmalade inspired cocktails using craft or premium brands add \$2 per person to add a cocktail and \$1 per person to add a mocktail

GRAPEFRUIT PALOMA

rum, vodka or tequila, grapefruitelderflower barmalade, pineapple juice, and Omni sour

BLOOD ORANGE WHISKEY SOUR

whiskey, blood orange-guava barmalade, and Omni sour

SPICY MANGO SMASH

vodka, rum or gin, mango-habanero barmalade, pineapple juice, and Omni sour

APPLE PEAR CRUSH

vodka or gin, apple-pear barmalade, orange liqueur, and Omni sour

OMNI SIGNATURE MOCKTAILS

add to any bar a selection of barmalade inspired mocktails

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice, and lime

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, Omni sour, and angostura butter

ADDITIONAL ENHANCEMENTS

pricing is based per glass

SCOTCH | 18 per drink Balvenie Doublewood, Glenlivet Single Malt 12yr, Laphroaig 10yr Cask

SCOTCH | 25 per drink Macallan Double Cask 18yr, Glenmorangie 18yr

BOURBON | 18 per drink Angel's Envy, Blanton's, Eagle Rare

MARTINI ENHANCEMENTS

Choice Of Twist, Dirty, Espresso

Vodka | Tito's | 20 per drink Vodka | Ketel One | 21 per drink Vodka | Grey Goose | 22 per drink Gin | Hendrick's | 19 per drink Gin | The Botanist | 20 per drink

Wine.

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste. Pricing is based per bottle. Wines served tableside are hotel's choice.

SPARKLING WINES

Campo Viejo, *Rioja*, *Spain*, *Cava Brut* | 50

Ruffino, Veneto, Italy, NV, Prosecco | 54

Chandon, California, NV, Rose | 62

Veuve Clicquot, France, Brut | 130

WHITE AND BLUSH

Decoy by Duckhorn, Sonoma County, California, Rose | 70

Decoy by Duckhorn, Sonoma County, California, Sauvignon Blanc | 70

Hayes Ranch, California, Rose | 60

Bulletin Place, Australia, Sauvignon Blanc | 50

Whispering Angel, Cotes De Provence, France, Rose | 62

Bulletin Place, Australia, Chardonnay | 50

Hayes Ranch, California, Chardonnay | 60

Decoy by Duckhorn, Sonoma County, California, Chardonnay | 70

RED

Decoy by Duckhorn, *Sonoma County, California, Pinot Noir* | 70

Meiomi, California, Pinot Noir | 58

Hayes Ranch, California, Merlot | 60

Bulletin Place, Australia, Merlot | 50

Bulletin Place, Australia, Cabernet Sauvignon | 50

Decoy by Duckhorn, Sonoma County, California, Merlot | 70

Hayes Ranch, California, Cabernet Sauvignon | 60

Decoy by Duckhorn, Sonoma County, California, Cabernet Sauvignon | 70

Daou, Paso Robles, California, Cabernet Sauvignon | 74







forever starts here.

CONNECT WITH A WEDDING SPECIALIST

617.476.6664 BOSSEA.LEADS@OMNIHOTELS.COM

