

2019

## Wedding Packages Include

INTERNATIONAL CHEESE, FRUIT AND CRUDITÉ DISPLAY

\*TWO COMPLIMENTARY HOT HORS D 'OEUVRES

TRADITIONAL CHAMPAGNE TOAST

DELECTABLE FOUR-COURSE DINNERS

EXTRAORDINARY WEDDING CAKE BY KONDITOR MEISTER OR MONTILIOS

ELEGANT FLORAL CENTERPIECES BY BARRY'S FLORIST

ROOM RENTAL FEE

OVERNIGHT ACCOMMODATIONS FOR THE NEWLYWEDS  
ON NIGHT OF RECEPTION

BREAKFAST AT OUR 1620 BISTRO FOR THE NEWLYWEDS

OVERNIGHT ROOM RATES FOR YOUR GUESTS

COMPLIMENTARY TASTING FOR THE COUPLE

DRESSING ROOM FOR THE BRIDAL PARTY

## Wedding Package Selections

*First Course* (Select one)

Fresh fruit cup with crème fraiche ❖ Seasonal soup du jour

*Second Course* (Select one)

Caesar salad ❖ Field greens salad ❖ Spinach salad with wild berry vinaigrette

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HOTEL 1620 PLYMOUTH HARBOR ❖ 180 WATER STREET PLYMOUTH, MA 02360  
508-747-4900 ❖ WWW.HOTEL1620.COM

# Wedding Package Selections

(Continued)

## Entrée Selections

### BEEF

Prime rib of beef with rosemary au jus

Filet mignon served medium rare, accompanied with sauce forestiere

Flat iron steak served with a port wine demi glaze

### CHICKEN

Chicken Mayflower: corn bread stuffed chicken, cranberry glaze and sauce supreme

Herb roasted Statler chicken with artichoke bread pudding and lemon jus

Chicken saltimbocca: chicken breast with prosciutto and provolone cheese, finished with a marsala wine sage sauce

### SEAFOOD

Baked Norwegian salmon with a dill cream sauce

Boston baked haddock encrusted with fresh herbs and seasoned crumbs

Baked stuffed filet of sole with seafood stuffing and roasted garlic cream sauce

## Combination Entrées

Petite filet mignon and jumbo baked stuffed shrimp (2)

Boneless breast of chicken and jumbo baked stuffed shrimp (2)

## Select one starch and one vegetable

Baked potato with sour cream ❖ Maple glazed carrots

Roasted rosemary red bliss potato ❖ Medley of garden vegetables

Roasted garlic whipped potatoes ❖ Roasted root vegetables

Garlic herb rice pilaf ❖ Green beans forestiere

Potato au gratin stack ❖ Broccoli beurre blanc

All entrees are served with rolls and butter and freshly brewed coffees and assorted teas

## Dessert

Wedding cake served with premium vanilla ice cream

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# Wedding Package Pricing

## BEEF

Prime rib of beef \$77.00 ❖ Filet mignon \$79.00 ❖ Flat iron steak \$75.00

## POULTRY

Chicken Mayflower \$72.00 ❖ Statler chicken \$72.00 ❖ Chicken saltimbocca \$72.00

## SEAFOOD

Baked salmon \$72.00 ❖ Baked haddock \$72.00 ❖ Baked stuffed sole (4) \$72.00

## COMBINATION PLATES

Petite filet & shrimp \$82.00 ❖ Chicken & shrimp \$74.00

## COURSE UPGRADES (Priced per guest)

New England clam chowder \$4.00 ❖ Tomato, mozzarella & basil salad \$4.00

Lobster ravioli with lobster champagne sauce \$5.00 ❖ Honey dew melon with prosciutto \$4.00

## Cold Hors d'Oeuvres Selections

(All prices are quoted for 50 pieces)

Chevre cheese and portobello crostini \$150.00

Sundried tomato and kalamata olive crostini \$150.00

Tomato concasse and buffalo mozzarella crostini \$150.00

Eggplant companota and olive tamponade amuse bouchee \$150.00

## Hot Hors d'Oeuvres Selections

(All prices quoted are for 50 pieces)

Chicken tempura \$175.00

Coconut chicken \$175.00

Chicken Wellington \$175.00

Beef teriyaki \$175.00

Mini beef Wellington \$200.00

Swedish meatballs \$140.00

Artichoke & spinach dip served  
with toast points \$140.00

Mini assorted quiche \$140.00

Vegetable spring rolls \$140.00

Pork pot stickers \$150.00

Dijon crusted lamb chops \$200.00

Crab rangoon \$225.00

Scallops and bacon \$175.00

Mini crab cake \$175.00

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# Wedding Package Pricing

(Continued)

## Enhancement Selections

### Exotic Fresh Fruit Display \$7.00

A variety of chef selected exotic fruits, sliced and served with a yogurt dipping sauce

### Antipasto Station \$7.00

(Minimum service of 50 people)

Imported Italian meats and cheeses with flaked tuna, grilled artichoke hearts, roasted vegetables, imported olive oils and balsamic vinegar

### Bruschetta Station \$7.00

(Minimum service of 50 people)

Assorted grilled and baked Italian style bread eggplant caponata, olive tapenade, garlic Roma tomatoes with basil, flavored virgin olive oils and an array of imported olives from Italy

### Late Night Snack Station \$14.00 (Minimum service of 50 people)

Chicken fingers with fries, cheese pizza, mini beef sliders

### Pasta Station \$9.00

(Minimum service of 50 people) \$100.00 Attendant fee)  
Tri-color cheese tortellini, penne, farfalle, tri-color rotini (choice of two of the above pastas) prosciutto, mushrooms, broccoli florets, onions, tri-color peppers, zucchini, summer squash, eggplant assorted cheeses, roasted garlic, olive oil, basil pesto, Marinara and Alfredo sauce

### Mediterranean Nights \$7.00

(Minimum service of 50 people)

Grilled flat breads with pita chips to accompany assorted flavored hummus, tabouli, baba ganoush, and imported and domestic olives with flavored oils

## Sushi Display

Market Price (Minimum service of 50 people) Assorted handmade sushi with Asian dipping sauces and wasabi

## Hors d'Oeuvres Stations

### DECORATIVE PLATTERS

(Priced at 50 Pieces each)

Antipasto skewers \$125.00 ❖ Fresh melon with Prosciutto di Parma \$125.00

Asparagus with Prosciutto di Parma \$125.00 ❖ Crab stuffed cherry tomatoes \$125.00

### SHELL FISH DISPLAY

(All served with cocktail sauce & fresh lemon wedges)

Chilled clams on the half shell \$200.00 ❖ Chilled oysters on the half shell \$250.00

Iced gulf shrimp \$300.00 ❖ Chilled crab claws \$Market Price

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(Continued)

## Carving Stations

All carving stations are accompanied by finger rolls and assorted condiments. Professional attendant fee of \$100.00 per station is required for all manned stations

Tenderloin of beef \$250 (Serves 10 people)

Roast turkey \$225 (Serves 25 people)

Roast sirloin of beef \$300 (Serves 25 people)

Baked Virginia ham \$200 (Serves 25 people)

Steamship round of beef \$1,200 (Serves 100 people)

## Enhancements

### LATE NIGHT SNACK STATION

Chicken fingers and fries, cheese pizza, mini beef sliders  
\$16.00 Per person

### VIENNESE DESSERT TABLE

Variety of French pastries, chocolate covered strawberries, fresh berries and sliced fruit, tortes, petit fours and freshly brewed coffees and assorted teas  
\$18.00 Per person

### DELUXE COFFEE STATION

Freshly brewed gourmet coffees, assorted herbal teas, lemon zests, chocolate shavings, whipped cream, cinnamon sticks, mint sticks and assorted flavors \$4.00

### BEVERAGE OPTIONS

Beverage arrangements can be made for either cash bar or open hosted bar. Pricing is based upon consumption. We request that these arrangements be determined at least one (1) week prior to your function.

The hotel reserves the right to limit a "host/open" bar to a 4 (four) hour service.

To ensure the comfort of all of the hotel's guests, we reserve the right to monitor noise levels of all pre and post function gatherings.

The registered guest will assume responsibility for all such indiscretions.

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# The Wedding Buffet Package

Package pricing ❖ \$76.00 per guest

## Bread Basket

Selection of artisanal breads, mini corn muffins, baked focaccia with olive oils and butter

## Salad Station

Classic Caesar salad, hearts of romaine with creamy Caesar dressing to the side

Mixed field greens with assorted dressings and toppings

## Carving Station (choice of one)

Slow roasted prime rib of beef with creamy horseradish sauce and au jus (add \$4.00 per guest)

Herb brined Plymouth raised turkey, giblet gravy and cranberry

Roasted pork-loin, stuffed with spinach and apples

## Entrée Station (choice of two)

### POULTRY

Chicken Mayflower ❖ Chicken Saltimbocca ❖ Chicken Marsala

### SEAFOOD

Boston baked haddock with Ritz cracker crumbs

Baked salmon with dill creme sauce ❖ Shrimp scampi

Buffet served with chef's selection of seasonal vegetable and starch, dessert and coffee station

Upgrade to a mashed potato bar for an additional \$3.00 per guest

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