

2012
DESIGN YOUR NINE ZERO INTIMATE WEDDING
Surround yourself with sophistication
and style at the Nine Zero Hotel.

YOUR CUSTOMIZED PACKAGE INCLUDES:

Cocktail Hour

Choice of Six Butler Passed Hors D'oeuvres per person
Reception Display

Dinner Service

Chilled Champagne Toast
Four Course Gourmet Dinner to Include:
Appetizer Course
Salad Course
Choice of Three Entrée Selections
Your Custom Designed Wedding Cake Served for Dessert

After Dinner Reception

Elegant Dessert Display to Include:
Assorted Petit Fours
Chocolate Dipped Strawberries
Fresh Seasonal Fruit Skewers
Karma Coffee & Specialty Teas Station

Décor and Design

Choice of Exquisite Designer Floor Length Linens
Elegant Gold, Silver or Fruitwood Chivari Chairs with Ivory Cushions
Complimentary Bartender
Complimentary Deluxe Overnight Guest Room for the Couple

NINE ZERO
HOTEL



Reception Displays

(Choose one)

Mediterranean

Marinated Grilled Vegetables
Feta Cheese, Kalamata Olives
Pita Chips & Hummus Dip

Cheese Board

Imported Specialty & Domestic Cheeses
with Seasonal Dried Fruit, Honey & Nuts
Sliced Breads & Crackers

Antipasti

Assorted Imported Sliced Meats
Genoa Salami & Prosciutto
Marinated Olives, Artichoke Hearts
Panzanella Salad

Crudités

Fresh Vegetable Crudités with
Blue Cheese Dip
Crème Fraîche with Black Olive Tapenade

Smoked Salmon Display

Sliced Smoked Salmon
Capers, Shaved Red Onions
Chive Crème Fraîche
Brioche Points



Hors D'oeuvres

(Choice of six)

Hot Hors D'oeuvres

Truffled, Twice-Baked Potatoes
Wild Mushroom & Herbs on Grilled Rye
Baby Lamb Chops, Apple Chutney
Mini Burgers Served on Brioche
Brioche Grilled Cheese Bites, Tomato Soup Dip
Pork Meatballs, Marinara & Shaved Parmesan
Seared Scallop Wrapped in Bacon
Crab Cakes, Spicy Remoulade
Vegetable Spring Rolls, Chili Sauce
Chicken Satay, Curried Apple Sauce

Cold Hors D'oeuvres

Lobster & Corn Salad on Brioche Crostini
Smoked Salmon, Chive Crème Fraîche
Asparagus Wrapped with Prosciutto
East Coast Oyster, Peppercorn Mignonette
Foie Gras Crostini, Fresh Fruit Jam
Beef Carpaccio, Olive Tapenade on Flatbread
Crispy Ahi Tuna Spring Rolls with Spicy Spinach
Baked Brie, Fresh Fruit Jam on Toasted Baguette
Beef Tartare with Roasted Jalapeño Aioli
Shrimp Ceviche on Tostones

Additional Suggestions: to wow your guests!

Waterfront Bar

Seasonal Chilled Oysters \$4
Littleneck Clams on the Half Shell \$4
Chilled, Poached Shrimp \$4
Black Peppercorn Mignonette
Lemon Wedges
Classic Cocktail Sauce & Tabasco

Priced Per Piece

Assiette de Charcuterie

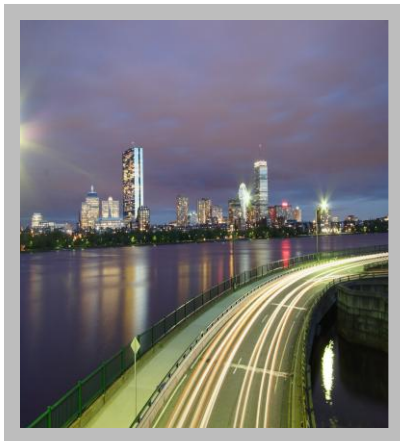
House Made Pates & Cured Meats
Baguette, Mustards, Salts
\$18 per person

Tenderloin of Beef Carving Station

Attendant Required
Grilled Tenderloin of Beef
Rosemary Russet Potatoes
Horseradish Crème Fraîche
Sour Dough Rolls & Butter
Serves 20 @ \$400
* \$125 Per Attendant *

Romantic.....Sophisticated.....Exceptional

Prices are subject to 15% gratuity, 6% taxable administrative fee and 7% Massachusetts sales tax.



Dinner Suggestions

Appetizers

(Choose one)

Beef Tartare, Roasted
Jalapeno Aioli, Corn Tortillas

Chef's Selection of
Seasonal Soup

Maryland Style Crab Cake on
Arugula with Spicy Remoulade

Chef's Seasonal
Risotto

Salads

(Choose one)

Market Green Salad
Cabernet Vinaigrette, Herbs

Arugula Salad
Passion Fruit Vinaigrette

Caesar Salad
Grilled Croutons, Shaved Parmesan

Entrée

(Choose three)

Grilled New York Strip, Red Wine Reduction
Cippolini Onions, Pommies Puree

8 Oz. Filet Mignon, Chimichurri
Pommies Puree, Creamed Spinach

Roasted Duck Breast
Quinoa, Dried Cranberries

Herb Grilled Statler Chicken Breast
Wild Mushrooms, Spaetzle

Roasted Swordfish
Green Peppercorns

Dry Rub Salmon, Harissa Sauce
Baby Carrots, Rosemary Russet Potatoes

Rack of Lamb
Dried Black Olives, Fennel Pollen

Baked Penne
House Made Ricotta

Elegant Dessert Display

Assorted Petit Fours

Chocolate Dipped Strawberries

Fresh Seasonal Fruit Skewers

Chocolate Cheesecake Triangles

Sugar-Dusted Lemon Squares

Karma Coffee & Specialty Teas

\$130 per person

*Let us design a wedding menu to suit you.

Our chefs can create a sumptuous tasting menu & wine pairing upon request.

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Private Dining Hosted Bar Service

Premium Consumption Bar

Premium Cocktails	\$9 Each
Premium Martinis	\$13 Each
Domestic & Imported Beer	\$6 Each
House Red & White Wine	\$40 Per Bottle
Still & Sparkling Bottled Water	\$4.50 Each
Assorted Soft Drinks	\$4.50 Each

Top Shelf Consumption Bar

Top Shelf Cocktails	\$11 Each
Top Shelf Martinis	\$15 Each
Domestic & Imported Beer	\$6 Each
House Red & White Wine	\$40 Per Bottle
Still & Sparkling Bottled Water	\$4.50 Each
Assorted Soft Drinks	\$4.50 Each

Premium Package Bar

\$17 Per Person for the First Hour
\$10 Per Person for Each Additional Hour

Top Shelf Package Bar

\$20 Per Person For The First Hour
\$12 Per Person For Each Additional Hour



Premium Brands Include

Bacardi Rum
Canadian Club
Captain Morgan
Johnnie Walker Red Scotch
Ketel One Vodka
Maker's Mark Bourbon
Milagro Silver Tequila
Tanqueray

Top Shelf Brands Include

Bacardi Rum
Bombay Sapphire
Canadian Club
Captain Morgan
Grey Goose Vodka
Johnnie Walker Red Scotch
Ketel One Vodka
Maker's Mark Bourbon
Milagro Silver Tequila

Beer Selections Include

Amstel Light, Amsterdam
Sam Adams, Boston
Sam Adams "Light," Boston
\$6 Each

Nightcaps

Bailey's Irish Cream
Grand Marnier
Hennessy
Kahlua
Sambucca
\$12 Each

House Wines:

Sparkling	\$40 Per Bottle
White	\$40 Per Bottle
Red	\$40 Per Bottle

White Wine Includes:
Chardonnay & Sauvignon Blanc

Red Wine Includes:
Cabernet Sauvignon & Pinot Noir



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