

2009  
DESIGN YOUR NINE ZERO INTIMATE WEDDING  
A world of possibilities awaits you and  
your guests at the Nine Zero Hotel.

YOUR CUSTOMIZED PACKAGE INCLUDES:

*Cocktail Hour*

Choice of Six Butler Passed Hors D'oeuvres per Person  
Two Reception Displays

*Dinner Service*

Chilled Champagne Toast  
Four Course Gourmet Dinner to Include:  
Appetizer Course  
Salad Course  
Choice of Two Entrée Selections  
Wedding Cake as 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



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

Prices are subject to 15% service charge, 6% taxable administrative fee and 6.25% Massachusetts sales tax.

## Reception Displays

(Choice of two)



### Mediterranean

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

### Antipasti

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

### Cheese Board

Imported Specialty & Domestic Cheeses  
Seasonal Dried Fruits & Nuts  
Sliced Breads & Crackers

### Crudités

Fresh Vegetable Crudités with  
Blue Cheese Dip

### Smoked Salmon Display

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



## Hors D'oeuvres

(Choice of six)

### Hot Hors D'oeuvres

Mini-Truffled, Twice-Baked Potatoes  
Duck Confit Crostini with Fruit Jam  
Wild Mushroom & Herbs on Grilled Rye  
Baby Lamb Chops, Apple Chutney  
Mini Burgers Served on Brioche  
Seared Scallop Wrapped in Bacon  
Crab Cakes with Spicy Remoulade  
Beef Satay with a Teriyaki Glaze  
Vegetable Spring Rolls, Chili Sauce  
Feta Cheese & Spinach Phyllo  
Chicken Satay with Peanut 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 with Fruit Jam  
Beef Carpaccio with Olive Tapenade on Flatbread  
Crispy Ahi Tuna Spring Rolls with Spicy Spinach



## 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  
\$15 per person

### Tenderloin of Beef

#### Carving Station

\*Attendant Required\*  
Grilled Tenderloin of Beef  
Served with Potato Puree  
Caramelized Onion Marmalade  
Sliced French Baguette

Serves 20 @ \$250

\* \$125 Per Attendant \*

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## Dinner Suggestions



### Appetizers

(Choose one)

Tuna Tartare  
with Soy-Yuzu, Wasabi

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  
Passionfruit Vinaigrette

Caesar Salad  
Grilled Croutons, Shaved Parmesan

### Entrée

(Choose two)

Grilled New York Strip  
Red Wine Reduction

Duck Breast au Poivre  
Mixed Peppercorns, Cassis Glaze

Roasted Salmon  
Miso Glaze

Rack of Lamb  
Dried Black Olives, Fennel Pollen

Filet Mignon, 10 oz.  
Chimichurri

Roasted Chicken  
Wild Mushrooms, Spaetzle

Swordfish  
Green Peppercorns

Baked Rigatoni

### Elegant Dessert Display

Assorted Petit Fours  
Chocolate Dipped Strawberries  
Fresh Seasonal Fruit Skewers  
Milk Chocolate Cheesecake Triangles  
Sugar-Dusted Lemon Squares  
Karma Coffee & Specialty Teas

**\$170 per person**

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

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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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