

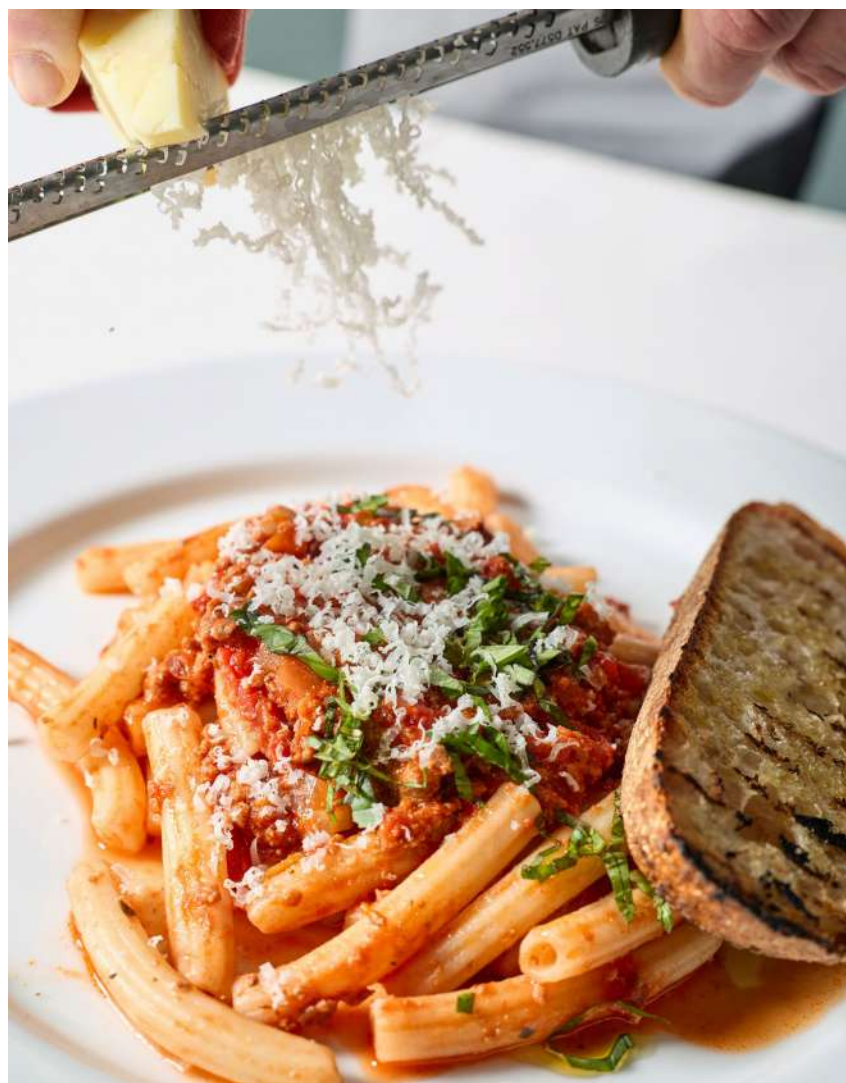


# THE CHARLES HOTEL

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*wedding*  
**MENUS**  
2026

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#### FARM TO TABLE IS IN OUR DNA

Taking a cue from mother nature, our menus have always been driven by the season, and built on a community of local farmers to create a culinary experience that is fresh, honest, and always memorable.

## *our culinary* PHILOSOPHY



SEAN-MICHAEL LIZOTTE  
*executive chef*



DANNY ANGELOPOLUS  
*pastry chef*

# *package* DETAILS

## FOOD AND BEVERAGE INCLUSIONS

- Selection of five passed hors d'oeuvres
- One reception display
- Three course dinner with wedding cake
- Tableside bread service
- Five hour select-level bar
- Freshly brewed coffee and fine teas

## AMENITIES

- Dedicated event specialist
- Private menu tasting for up to four guests
- Chiavari chairs with selection of cushions
- Outdoor venues for on-site ceremonies and cocktail receptions at special pricing
- Complimentary suite for the wedding night
- Preferred room rates for your guests
- Discounted valet parking for wedding attendees



# *passed* HORS D'OEUVRES



## SELECT FIVE

### *chilled selections*

- Watermelon, Basil and Feta Skewer (gf)
- Roasted Plum Tomato, Mozzarella & Pesto on a Crostini
- Grilled Mushroom Cup with Vegetable Quinoa (gf)
- Grilled Baby Potato with Tapenade (gf)
- Beef Tenderloin on a Garlic Crostini with Tapenade
- Beef Tenderloin, Roasted Corn Salsa on a Tortilla (gf)
- Chilled Lobster Salad Roll
- Seared Tuna, Celeriac & Pickled Ginger Slaw on Wonton
- Poached Shrimp, Spicy Cocktail Sauce on a Cucumber Wheel
- Grilled Chicken, Mango Papaya Salsa on Blue Tortilla (gf)
- Duck, Cranberry and Pear Chutney on Pumpkin Bread

### *hot elections*

- Spinach and Feta in Phyllo
- Vegetarian Spring Rolls, Sweet Chili Sauce
- Crispy Potato Pancake, Sour Cream, Apple Chutney
- Butternut Squash Arancini
- Gourmet Mini Grilled Cheese Sandwiches
- Miniature Beef Bourguignon
- Cheese Steak Spring Roll, Spicy Tomato Aioli
- Balsamic Marinated Baby Lamb Chops
- Crab Cakes, Spicy Remoulade
- Grilled Spiced Shrimp, Lime Aioli (gf)
- Scallops wrapped with Bacon (gf)
- Tandoori Chicken Skewer, Cilantro Sauce (gf)
- Chicken Lemongrass Postickers, Sweet Chili

# reception DISPLAYS

## SELECT ONE

### *new england and imported cheeses*

Garnished with fruits, berries, crackers and sliced baguettes

### *mediterranean spreads*

Hummus, Fava Bean Spread and Tabbouleh with Olives, Baby Carrots and Cucumbers served with Fresh Pita Bread

### *market vegetables*

Caramelized Onion Dip and Massachusetts Blue Cheese Dip

### *bruschetta display*

Wild Mushroom, Roma Tomato, Roasted Peppers, Mozzarella, Pesto, Roasted Garlic and Tapenade on Artisan Breads

### *baked brie en crouete*

With Toasted Almonds, Raspberries, Dried and Fresh Fruits, Sliced Baguettes, Mozzarella, Pesto, Roasted Garlic and Tapenade on Artisan Breads

### *warm artichoke and spinach dip*

Sliced Baguettes and Toasted Pita Bread, Garlic and Tapenade on Artisan Breads

## ADDITIONAL OPTIONS

### *taste of tuscany*

Italian Style Meats and Cheeses, Marinated Olives, Olive Tapenade, Roasted Red Peppers and Artichoke Hummus, Tuscan and Focaccia Breads, Assorted Infused Olive Oil

### *mediterranean display*

Grilled Vegetables, Hot Peppers, Moroccan Marinated and Stuffed Olives, Niçoise Salad, Stuffed Grape Leaves, Hummus, Tabbouleh, Garden Tomatoes with Buffalo Mozzarella, Grilled Baguette with Tapenade Olive Spread, Parmesan Carving, Fava Spread with Feta, Pita Bread, Grissini and Lavosh

### *tapas*

Beef and Vegetable Empanadas, Marinated Olives, Mozzarella with Marinated Tomato and Onion, Chicken Skewers, Sweet and Spicy Chorizo Sausage, Crab Cakes with Remoulade





# *first* COURSE

## SELECT ONE SOUP OR SALAD

### *soups*

Lobster Bisque, Chive Creme Fraiche

Fire Roasted Tomato with Crème Fraîche, and a Crispy Basil Leaf

Roasted Pumpkin with Cinnamon Creme Fraiche and Toasted Pumpkin Seeds

Gazpacho, Cilantro Cream, Country Vegetable and bean with Pesto

### *salads*

Napoleon of Sliced Red and Yellow Tomatoes, Motz, Balsamic Reduction, Micro Greens, Basil Oil

Baby Spinach with Roasted Apples, Drunken Cranberries and Blue Cheese, Cider Vinaigrette (gf)

Mesclun Greens, Toasted Walnuts, Feta Cheese, Cranberry Port Vinaigrette

Boston Bibb Lettuce and Baby Spinach, Spicy Pecans, Blueberries, Orange and Grapefruit Segments, Pecan Vinaigrette

Mesclun Greens, Roasted Cherry Tomatoes, Feta Cheese, Buttermilk Herb Dressing, Grilled Garlic and Herb Crostini

# *dinner* ENTREES

## SELECT TWO

Seasonal Grain Bowl with Miso Vinaigrette

Roasted Corn and Quinoa Cake, Tomato Coulis,  
Braised Greens, Sauteed Seasonal Vegetables

Herb Risotto Stuffed Yellow Pepper, Tomato Coulis, Braised  
Greens, Seasonal Vegetables

Pepper Crusted Grilled Black Angus NY Sirloin, Pinot Noir  
Glaze\*, Blue Potato Gratin, Seasonal Vegetable (gf)

Grilled Tenderloin, Roasted Garlic Sauce, Caramelized Onion  
Mashed Potatoes, Seasonal Vegetable

Roasted Rack of Lamb, Rosemary and Citrus Infused  
Demi-Glace\* , Roasted potatoes, seasonal vegetable (gf)

Braised Barbeque Rubbed Short Ribs, Pan Sauce,  
Seasonal Vegetables and Vermont Cheddar Polenta (gf)

Seared Salmon, Dried Fruit Chutney (gf)  
Seasonal Vegetables and Rice Medley

Seared Halibut, Chive Butter Sauce,  
Seasonal Vegetable, Roasted Potatoes

Grilled Balsamic Chicken, Sundried Cherries, Demi Glaze,  
Herb Risotto Cake, Seasonal Vegetable (gf)

Pan Seared Chicken, Lemon Caper Butter Sauce,  
Roasted Red Skin Potatoes, Seasonal Vegetable (gf)

### *duet plate*

Petite Filet Mignon, Red Wine Demi-Glace & Steamed Lobster  
Tail, Lemon Butter Sauce, Roasted potatoes, seasonal vegetable



# *sweet* FINALE



## WEDDING CAKE

*served with vanilla ice cream in a chocolate tulip cup with fresh berries*

### SELECT ONE CAKE, FILLING AND ICING

#### *cake flavors:*

- White Sponge Cake
- Chocolate Sponge Cake
- Chocolate Devil's Food Cake
- Yellow (Vanilla) Cake

#### *fillings:*

- Chocolate Mousse
- Vanilla Mousse
- Fresh Berries
- Pastry Cream (Vanilla Bean Custard)
- Italian Buttercream

#### *icing:*

- Italian Buttercream
- Rolled Fondant

## ENHANCEMENTS

#### *dessert display*

Dessert Parfaits, Seasonal Tartlets, Vanilla Bean Crème Brûlée, Tea Breads, Cookies, Brownies, and Valrhona Chocolate Dipped Fruits

Henrietta's Chocolate Bread Pudding with Rum Caramelized Bananas and Vanilla Ice Cream

Fresh Fruit Crisp with Whipped Cream  
Individual Boston Cream Pies

#### *gourmet coffee station*

Silver Coffee Service presented with Raw Sugar and Cinnamon Sticks  
Shaved Chocolate, Chantilly Cream and Orange Zest, Almond, Hazelnut and Vanilla Flavored Syrup

# late NIGHT

## SLIDER STATION

*minimum of 25 guests*

An Assortment of Sliders, Featuring All Beef, and Beef with Cheese, Lettuce, Tomato, Onion and Pickles, Ketchup, Mustard, Regular and Gluten Free Buns

Rosemary Thyme Fries

## GRILLED FLATBREADS

*minimum of 25 guests*

Grilled Chicken with Applewood Smoked Bacon, Pesto, Caramelized Onions and Gouda

Three Cheese, Marinara

Roasted Tomato with Spinach, Kalamata Olives and Fresh Mozzarella



# *the* BAR

## FIVE HOUR HOSTED BAR

*select tier liquors, house wine selections, domestic, imported and premium beer, classic martinis, soft drinks, mineral waters and juices*

BAR FEE OF \$150.00 PER 75 GUESTS

### *select liquors*

VODKA: New Amsterdam

SCOTCH: Dewar's White Label

GIN: Bombay

RYE: Old Overholt

RUM: Bacardi

BOURBON: Four Roses

TEQUILA: Camarena Silver

### *domestic and imported beer*

Bud Light

Amstel Light

Smuttynose Finest Kind IPA

Stella Artois

Fiddlehead IPA

Athletic Brewery Run Wild IPA Non-Alcoholic

Downeast Cider

## ENHANCEMENTS

### *premium liquors*

VODKA: Tito's

SCOTCH: Dewar's 12 yr

GIN: Tanqueray

RYE: Rittenhouse

RUM: Mount Gay

BOURBON: Jack Daniel's

TEQUILA: Camarena Reposado

### *luxury liquors*

VODKA: Grey Goose

SCOTCH: Glenlivet 12 yr

GIN: Bombay Sapphire

RYE: Bulleit

RUM: Myers's

BOURBON: Jack Daniel's

TEQUILA: Camarena Reposado

### *cordials*

AMARETTO

BAILEYS IRISH CREAM

GRAND MARNIER

KAHLUA

B&B

SAMBUCA

### *cognacs*

COURVOISIER VSOP

REMY MARTIN VSOP



## WINES BY THE BOTTLE

### *sparkling wines and champagne*

Bollicini Prosecco, Brut, Italy \*(select)  
Maison Willm, Brut Blanc de Blanc, Alsace \*(premium)  
Mumm, California, Brut Prestige \*(luxury)  
Mumm, California, Brut Rosé \*(luxury)  
Gloria Ferrer, Blanc de Blancs, Carneros  
Nicolas Feuillatte, Brut, Champagne, France

### *white wines*

Ca'Stele, Pinot Grigio, Latisana, Friuli \*(select)  
William Hill, Chardonnay, California \*(select)  
La Crema, Chardonnay, Monterey \*(premium)  
Fournier Pere & Fils, Sauvignon Blanc, France \*(premium)  
Matanzas Creek, Sauvignon Blanc, Napa \*(luxury)  
Joseph Drouhin Mâcon-Villages, Chardonnay,  
Burgundy, France \*(luxury)  
Red Tail Ridge, Dry Riesling, Finger Lakes NY \*(luxury)  
Sonoma-Cutrer, Chardonnay, Monterey  
Patz and Hall, Chardonnay, Sonoma Coast

### *rose wine*

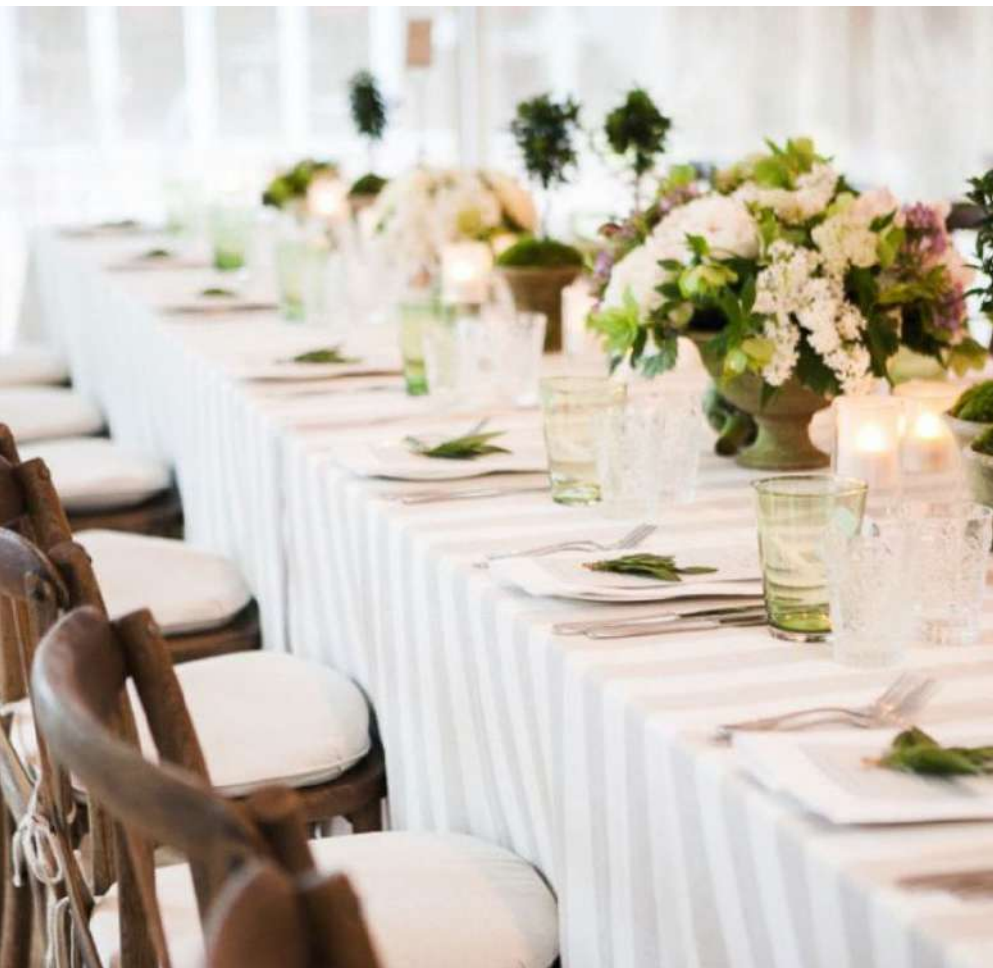
Château de Campuget, Costières-de-Nîmes Rosé,  
Rhone, France \*(premium)

### *red wines*

Astica, Malbec, Argentina \*(select)  
Shadow Ridge, Cabernet Sauvignon, California \*(select)  
William Hill, Cabernet Sauvignon, Central Coast \*(premium)  
Mac Murray, Pinot Noir, Central Coast \*(premium)  
Ernesto Catena "Tahuan", Malbec,  
Mendoza, Argentina \*(premium)  
  
Erath Vineyards "Resplendent", Pinot Noir, Oregon \*(luxury)  
Clos de los Siete, Malbec / Cab / Merlot, Argentina \*(luxury)  
Alexander Valley Vineyards, Cabernet Sauvignon, \*(luxury)  
Allegrini, "Palazzo della Torre", Veneto, Italy  
Talbot Vineyards, "Kali-Hart" Pinot Noir, Monterey  
Markham Vineyards, "Six Stack, Merlot, North Coast \*(luxury)  
Trefethen, "Eschol" Red Blend, North Coast  
Justin Vineyards, Cabernet Sauvignon, Paso Robles



# *weekend* FESTIVITIES



REHEARSAL DINNERS TO POST-WEDDING BRUNCHES  
*from restaurant dining, to outdoor courtyards, create an effortless weekend  
of unique celebrations*

## *henrietta's table*

45 | seated dinner

75 | standing reception

## *noir*

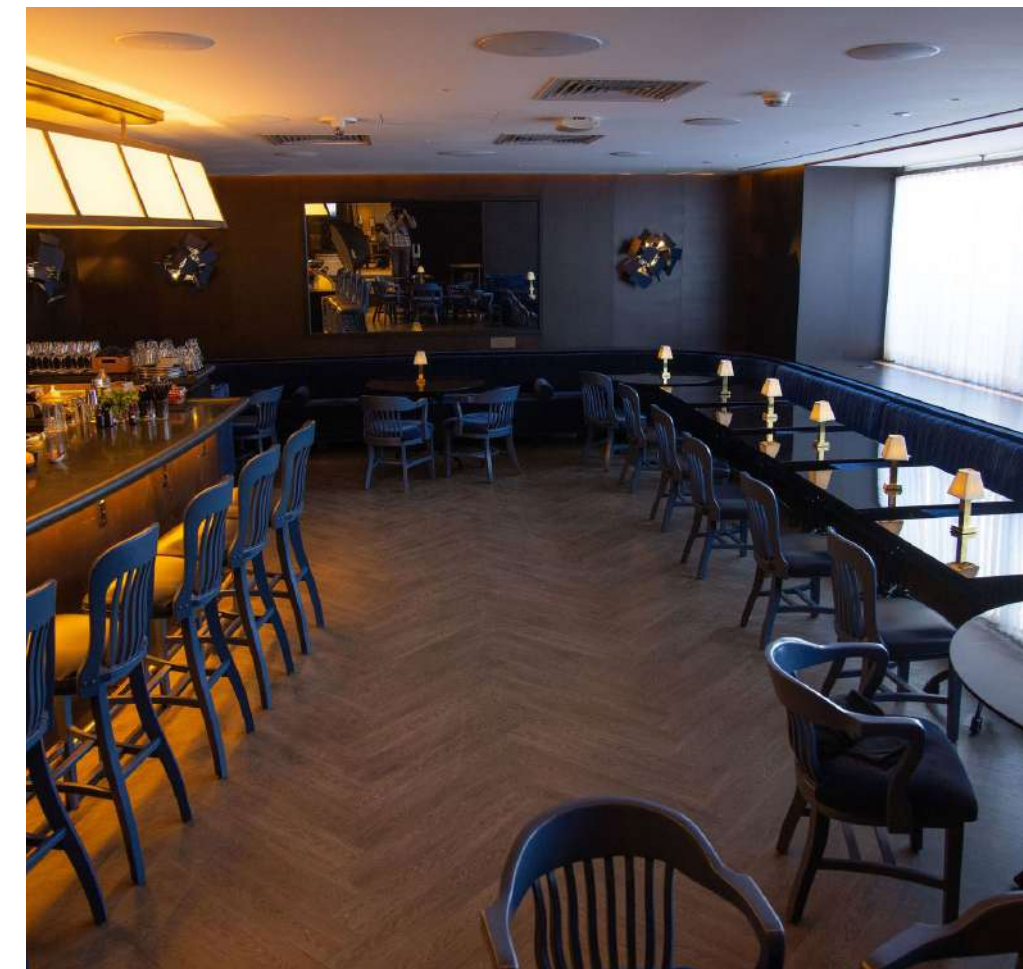
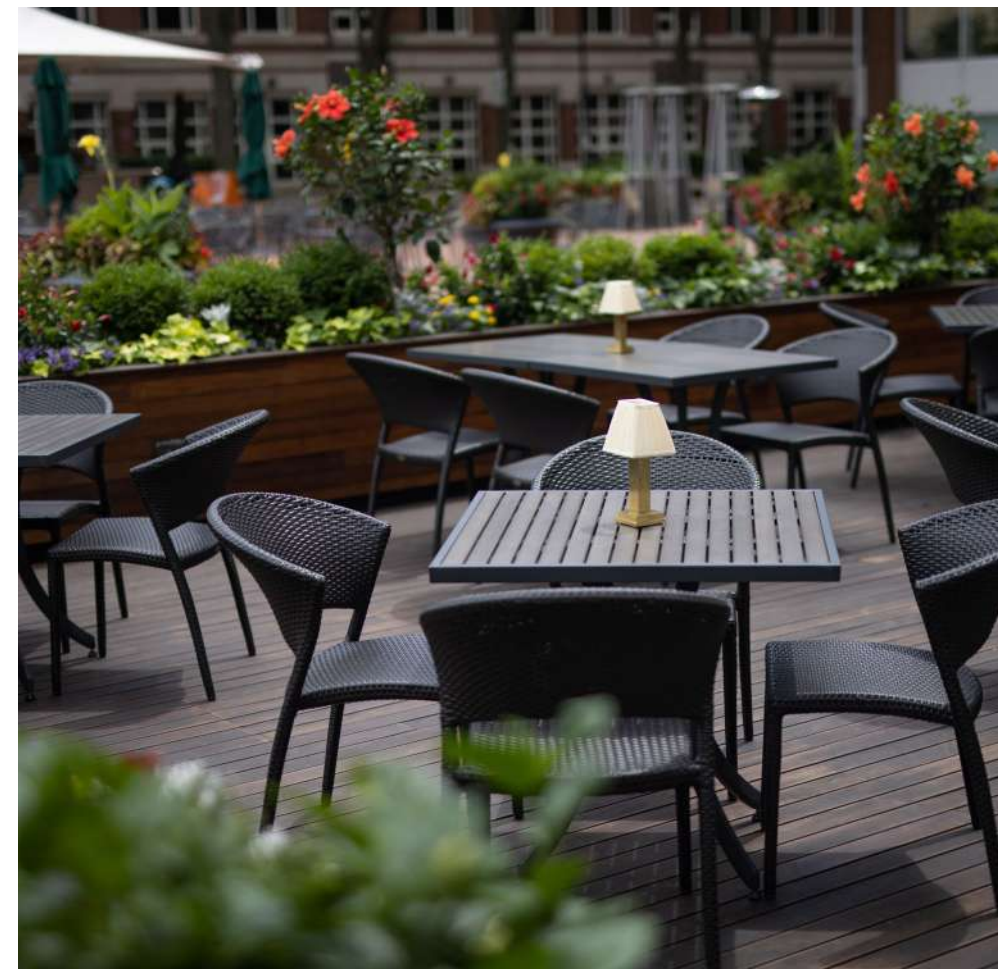
50 | seated

68 | standing reception

## *noir patio*

120 | seated

120 | standing reception





# rooms & SUITES

## LUXURY ACCOMMODATIONS

The epitome of comfort and luxury, our guestrooms and suites are ideal for ensuring an elevated experience for you and your wedding guests. Preferred rates and room blocks are available.

### *details and amenities*

- Residential-style suites with expansive gathering areas
- Refined guest rooms with king or double beds
- Connecting rooms available for added flexibility
- Italian Frette linens and plush goose-down comforters
- Plush bathrobes, hair wrap, and slippers
- Crown Alchemist bath products
- Buttercup blow-dryer by Drybar
- Nespresso coffee machine
- Mini refrigerator
- On-site spa



# *additional* INFORMATION

## *tailored menus and packages*

Menus and packages may be tailored to meet each couple's personal style, taste and traditions.

## *linen, china, and decor*

The Charles Hotel provides complimentary champagne table linens and napkins, as well as traditional china. Wedding favors, place cards, and additional decorations are the responsibility of the host and/or wedding coordinator to store, place and remove at the conclusion of the event. The Charles Hotel staff will be happy to place these items on your behalf; arrangements will need to be made with your Catering Manager in advance.

## *hotel parking*

Valet and Self-Parking are available for all private events at reduced rates of \$30 for valet and \$20 for self-parking the night of the wedding. Rates do not include parking for guests staying overnight.

## *audio visual*

The Charles Hotel employs the services of Encore Audio Visual. Arrangements for equipment can be made through your Catering Manager. Services include but are not limited to slide show presentations, iPhone and microphone connections and up-lighting

## *additional labor cost*

If menu items require a chef, carver, or station attendant, a fee of \$150.00 will be charged.

A fire detail is required by the City of Cambridge for any open flame, for a minimum of 4 hours. There are additional fees for Sundays, holidays and parties continuing after midnight. Please check with your Catering Manager for pricing.

## *pricing, taxes and service fees*

Food and beverage pricing is subject to change. A 17% gratuity and 8.5% taxable administrative fee is applied to all food and beverage charges. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for wait staff employees. A 22% taxable administrative fee is applied to all room rentals and audio-visual services. A 7% sales tax is applied to all charges as outlined by the Commonwealth of Massachusetts.

## *menu tastings*

Private menu tastings are scheduled three months prior to your wedding date. Tastings are held at 2:30pm on Monday, Tuesday, Thursday or Friday and are at the discretion of our Chef.

