

Fairmont BATTERY WHARF

Sample Wedding Menu

RECEPTION

Butler Passed Hors D'oeuvres

Prosciutto-Wrapped Fig, stuffed with Cabrales
Steak Tartar, truffled crostini
Greek Quiche, olive
Mini Beef Wellington, tamarind sauce
Crab Rangoon Spring Roll, sweet chili sauce
Petite Lamb Chop, rosemary garlic jus

Fresh from the Wharf

New England Seafood Selections Displayed on Crushed Ice
accompanied by fresh lemon, shallot mignonette, cocktail sauce and lime cilantro
King Crab Legs
Local New England Oysters
Snow Crab
Jonah Crab Claw
Florida Gulf Shrimp
Cracked Chick Northern Maine Lobster

Domestic Cheese Display

Vermont Cheddar, Buttermilk Blue, Fresh Goat's Cheese, Fontina, Gruyere
Dried Fruit, French bread, Fig jam

SEATED DINNER

Roederer Estate, Sparkling Chardonnay Toast

First Course

Goat Cheese Wrapped with Crispy Katafi, heirloom tomatoes, organic garden greens, hazelnut vinaigrette
Wine Suggestion: Guy Saget, Sancerre, Sauvignon Blanc

Entree

Tenderloin of Beef and Roasted Sea Bass, fingerling mashed potatoes, wilted spinach
Wine Suggestion: BV Signet Collection Central Coast, California, Merlot

Dessert

Classic Crème Brulee, seasonal berries, tea cookie
Wedding Cake

Freshly Brewed Regular and Decaffeinated Starbucks Coffee and a Selection of Fairmont Teas

BAR SERVICE

BATTERY WHARF SIGNATURE SELECTION

Glenlivet, Crown Royal, Tanqueray, GreyGoose Vodka, Gosling Gold,
Gosling Black Seal, Cuervo Gold Tequila, Makers Mark, Bailey's