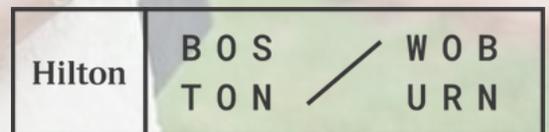


Your Dream Wedding Begins Now



2 Forbes Road | Woburn, MA
www.bostonwoburn.hilton.com

Thank You

Thank you for thinking of the Hilton Boston Woburn.
We are delighted for the possibility to host your special day.
Our team of professionals are committed to creating your special wedding just as
you dreamed!

Packages

Hilton

B O S
T O N / W O B
U R N

All Levels Include:

1 Hour Cocktail Reception
4 Hours Dinner & Dancing
International & Domestic Cheese with Crackers & Baguettes
Champagne Toast for All Guests
Complimentary Cake Cutting
Reception Room for Bridal Party along with Assorted Pepsi Soft Drinks & Bottled Waters
Freshly Brewed Coffee, Tea & Decaffeinated Coffee Served with Wedding Cake
Complimentary Menu Tasting for Up to (4)
Complimentary Guest Room for Bride & Groom the Night of the Wedding
Complimentary Parking

Emerald

Selection of (4) Passed Hors D'oeuvres
Selection of (2) Entrées

Sapphire

Fresh Vegetable Crudité with Dipping Sauces
Selection of (6) Passed Hors D'oeuvres
Selection of (2) Entrées
1 Hour of Hosted Bar Serving Gold Brands
Specialty Chair Covers

Diamond

Fresh Vegetable Crudité with Dipping Sauces
Selection of (6) Passed Hors D'oeuvres
Selection of (2) Entrées
1 Hour of Hosted Bar Serving Gold Brands
Gourmet Wedding Cake from Montillio's Bakery
Classic Chiavari Chairs
Classic Floral Centerpieces

Ruby

Selection of Emerald, Sapphire or Diamond with a Buffet Twist

Reception

Hilton

B O S
T O N / W O B
U R N

HORS D'OEUVRES

Beef

Beef Teriyaki {GF}
Beef Empanadas
Mini Beef Wellington
Meatballs with Parmesan Cheese
Beef Carpaccio

Chicken

Sesame Chicken
Chicken Satay {GF}
Chicken Thai Spring Rolls
Buffalo Chicken Rangoon
Chicken Bruschetta

Seafood

Scallops Wrapped in Bacon {GF}
Ahi Tuna
Mini Crab Cakes
Shrimp Cocktail Shooters {GF}
Coconut Shrimp

Vegetarian

Traditional Spanakopita
California Spring Rolls
Brie & Raspberry Phyllo
Bruschetta Crustini
Caprese Skewers {GF}
Grilled Cheese with Tomato Soup Shooters

A Service Charge of 17% of the Total Food and Beverage Revenue, Administrative Fee of 12% of the Total Food and Beverage Revenue and Applicable 7% Taxes Will be Applied to Final Invoice.

Menu

Hilton

B O S
T O N

W O B
U R N

AT THE START

Served with Assorted Rolls & Whipped Butter

Traditional Caesar Salad

Parmesan, Garlic Croutons & Creamy Caesar Dressing

Country Garden Salad {GF}

Shaved Carrots, Sliced Cucumbers & Tomatoes with Assorted Dressings

Strawberry Fields Salad {GF}

Field Greens, Candied Pecans, Fresh Strawberries & Gorgonzola Cheese

Caprese Tower {GF}

Beefsteak Tomatoes, Fresh Mozzarella,, Basil Chiffonade & Aged Balsamic

Gem Lettuce Salad {GF}

Baby Tomato, Crispy Bacon, Shaved Red Onion & Bleu Cheese Dressing

Chicken 'TWO WAYS' {GF}

\$74 | \$94 | \$116

Wood Grilled Breast, Braised Thighs with Red Mojo, Kale & Whipped Potatoes

Bone-In Chicken Piccata {GF}

\$74 | \$94 | \$116

Chicken Breast Seasoned & Seared with Lemon Beurre Blanc

Parmesan Crusted Chicken

\$74 | \$94 | \$116

Boneless Chicken Breast Baked with Parmesan, Panko & Braised Red Onion

Maple Almond Crusted Salmon {GF}

\$80 | \$100 | \$120

With Dijon Cream

Grilled Mahi Mahi {GF}

\$80 | \$100 | \$120

With Mango Salsa

North Atlantic Halibut {GF}

\$86 | \$102 | \$120

with Lemon Beurre Blanc

Sliced 8oz. New York Strip Sirloin {GF}

\$92 | \$104 | \$122

with Sautéed Mushroom & Port Wine Reduction

Sliced 8oz. Roasted Tenderloin {GF}

\$97 | \$116 | \$122

with Enhanced Merlot Demi-Glaze

Sliced 6oz. Tenderloin & {2} Stuffed

\$102 | \$118 | \$148

Jumbo Shrimp

Vegetable Tower {GF}

\$68 | \$84 | \$106

Zucchini, Eggplant, Red Peppers, Yellow Squash over Marinara Saice & Fresh Basil

Children's Meal

\$30

{Ages 2-12}

Fruit Cups, Selection of: Chicken Fingers with Frech Fries OR Penne with Sauce or Butter & Ice Cream Sandwich

Vendor Meals

\$40

Chef's Selection of Chicken Entree

A Service Charge of 17% of the Total Food and Beverage Revenue, Administrative Fee of 12% of the Total Food and Beverage Revenue and Applicable 7% Taxes Will be Applied to Final Invoice.

Menu



RUBY

Priced Per Person

Served with Assorted Rolls & Whipped Butter

Selection of {1}

Traditional Caesar Salad

Parmesan, Garlic Croutons & Creamy Caesar

Dressing

Country Garden Salad *{GF/V}*

Shaved Carrots, Sliced Cucumbers & Tomatoes with Assorted Dressings

Strawberry Fields Salad

Field Greens, Candied Pecans, Fresh Strawberries & Gorgonzola Cheese

Selection of {1}

Baked Stuffed Shells served with Marinara Sauce *{V}*

Penne Pasta Primavera *{V}*

Wild Mushroom Ravioli Spinach Cream Sauce *{V}*

Selection of {1}

Rice Pilaf

Oven Roasted Potatoes

Parsley Potatoes

Garlic Mashed Potatoes

Selection of {2}

Roast Prime Rib of Beef served with Au Jus

Recommend being an Action Station with Chef

Sliced Roast Strip Loin of Beef Selection of Au Jus or Bordelaise Sauce

Chicken Marsala with Mushrooms & Prosciutto

Bone-In Chicken Piccata with Lemon Capers

Filet of North Atlantic Salmon with Lemon & Dill Butter

Cod Piccata with Lemon Capers

E\$97

\$112

D\$140

Selection of {1}

Green Bean Almandine

Snow or Snap Peas & Baby Carrots

Asparagus Spears

California Medley

Zucchini with Red Peppers

Summer Squash with Basil

Broccoli Lyonnaise

Mixed Garden Vegetables *{GF/V}*

Ratatouille

Enhancements



On-Site Ceremony Estimated Pricing -Contact for more Information	\$1000	Post Wedding Brunch	\$50
White Spandex Chair Covers with Color Band Price Per Chair	\$10	Assorted Pastries, Muffins & Bagels	
Specialty Linens Table Linens & Napkins - Contact for more information		Seasonal Fruit & Berries	
Chiavari Chairs Classic Silver, Gold, Black or White Price Per Chair	\$13	Fresh Scrambled Egg	
Signature Beverage starting Price	\$15	Sausage Links & Applewood Smoked Bacon	
Antipasto Price Per Person	\$9	<i>Selection of {2}</i>	
Pasta Course {V} Penne Pasta with your choice of Sauce: Vodka Sauce, Fresh Tomato & Basil, Alfredo or Basil Pine Nut Pesto Price Per Person	\$9	Pancakes	
Gourmet Cake by Montilio's Price Per Person	\$7	French Toast	
House Red and\or White Wine Service with Dinner Price Per Person	\$9	Garden Salad	
Overtime Fee Price Per Hour	\$400	Traditional Caesar Salad	
Uplighting Available through Encore AV service Price Upon Request		<i>Selection of {2}</i>	
		Chicken Piccata {GF}	
		Chicken Marsala {GF}	
		Parmesan Crusted Chicken	
		Stuffed Breast of Chicken with Apple Bread Stuffing & Balsamic Glaze	
		Shrimp Scampi	
		Salmon with Lemon Cream Sauce	
		Ritz Baked Cod with Lemon Butter Sauce	
		<i>Selection of {1}</i>	
		Herb Roasted Potatoes	
		Whipped Potatoes with Sour Cream & Chive	
		Rice Pilaf	
		Chef's Selection of Assorted Desserts	
		Assorted Chilled Juices	
		Freshly Brewed Coffee, Tea & Decaffeinated Coffee	

A Service Charge of 17% of the Total Food and Beverage Revenue, Administrative Fee of 12% of the Total Food and Beverage Revenue and Applicable 7% Taxes Will be Applied to Final Invoice.

Snacks



CONTINUE THE PARTY

Price Per Person

Served from 9PM-11:30PM

Manchego Fries	\$6	Assorted Cookies & Brownies	\$44
Quesadillas	\$6 \$8 \$10	Price Per Dozen	
Selection of Cheese, Chicken Tenders or Cajun Shrimp		Churro Loco	\$8
Chicken Tenders {GF}	\$12	Cinnamon Dusted Churros with Chocolate & Salted Caramel Dips	
with French Fries & Assorted Dipping Sauce		Chocolate Covered Strawberries	\$44
Chips & Jalapeno Fundido	\$7	Price Per Dozen	
House Fried Tortilla Chips		Assorted Pepsi Soft Drinks	\$4
Street Corn 'Off the Cob' {GF}	\$8	Based on Consumption Each	
Spicy Mayo, Cotija Cheese, Aleppo Peppers served with Homemade Taro Chips		Bottled Waters	\$3
Mini Beef Sliders	\$8	Based on Consumption Each	
Served on Brioche Bun with Lettuce, Tomato & Ketchup			
Mini Meatball Subs	\$8		
Pizza			
16 Inches			
Price Per Pizza	\$18		
Cheese	\$22		
Pepperoni	\$21		
Vegetable	\$22		
Buffalo Chicken	\$22		
BBQ Chicken	\$22		

A Service Charge of 17% of the Total Food and Beverage Revenue, Administrative Fee of 12% of the Total Food and Beverage Revenue and Applicable 7% Taxes Will be Applied to Final Invoice.

Bar



Hosted Bars Reflect the Cost of Drinks & Does Not Include Any Taxes or Service Charges
 Cash Bars Reflect the Cost of Drinks & Does Include State & Local Taxes

<p>Hosted Liquor, Cordials & Wine Priced Per Glass</p> <p>Gold Brands \$13 Gold Brand Martinis \$14 Platinum Brands \$15 Platinum Brand Martinis \$16 Cordials \$12 Seltzers \$8 House Wine \$11 Premium Wine \$13</p> <p>Beers Priced Per Beer</p> <p>Domestic \$8 Imported \$9 Craft \$10</p> <p>Non-Alcoholic Soft Drinks & Juice \$4 each Bottled Waters \$3 each</p> <p>Packages Package Bar Charges Are Based on an Hourly Rate Per Person Does Not Include Any Taxes or Service Charges</p> <p>Gold Brands 1st Hour \$21 Each Additional Hour \$13</p> <p>Platinum Brands 1st Hour \$23 Each Additional Hour \$15</p>	<p>Cash Liquor, Cordials & Wine Priced Per Glass</p> <p>Gold Brands \$14 Gold Brand Martinis \$15 Platinum Brands \$16 Platinum Brand Martinis \$17 Cordials \$13 Seltzers \$9 House Wine \$12 Premium Wine \$14</p> <p>Beers Priced Per Beer</p> <p>Domestic \$9 Imported \$10 Craft \$11</p> <p>Non-Alcoholic Soft Drinks & Juice \$4 each Bottled Waters \$3 each</p> <p>Reds</p> <p>Tussock Jumper Cabernet Sauvignon, Argentina \$40 Joel Gott Cabernet Sauvignon, California \$50 Tussock Jumper Pinot Noir, France \$40 Joel Gott Pinot Noir, California \$50</p> <p>Whites</p> <p>Tussock Jumper Pinot Grigio, Italy \$40 Seaglass Pinot Grigio, California \$48 Tussock Jumper Chardonnay, France \$40 Hiruzta Rose, Spain \$50 Avisi Prosecco, Italy \$54</p>
--	---

Pricing Below Reflects the Cost Per Bottle
 Does Not Include Does Not Include Any Taxes
 or Service Charges

Bartender Fee | \$150.00
 {1} Bartender Per Every 75-100 Guests

A Service Charge of 17% of the Total Food and Beverage Revenue, Administrative Fee of 12% of the Total Food and Beverage Revenue and Applicable 7% Taxes Will be Applied to Final Invoice.

Bar

Hilton

B O S
T O N / W O B
U R N

Beers

Budweiser
Bud Light
Sam Adams Boston
Heineken
Corona
Lord Hobo
Matadora IPA
Heineken 0

House Wines

Tussock Jumper:
Pinot Grigio, Chardonnay,
Cabernet & Pinot Noir

Premium Wines

Seaglass Pinot Grigio
Joel Gott:
Sauvignon Blanc, Cabernet & Pinot Noir
Hiruzta Rose
Avissi Prosecco

Cordials

Amaretto Disaronno
Aperol
Bailey's Irish Cream
Kahlua
Limoncello
Peach Schnapps
Triple Sec
Sweet & Dry Vermouth

Gold Brands

Tito's Vodka
Reyka Vodka
Tanqueray Dry Gin
Bacardi Rum
Captain Morgan Spiced Rum
Jamerson Irish Whiskey
Jack Daniels Whiskey
Makers Mark Bourbon
Milagro Silver Tequila
Johnnie Walker Black Label
Dewars Scotch

Platinum Brands

Grey Goose Vodka
Hendrick's Gin
Privateer Silver Rum
Captain Morgan Spiced Rum
Crown Royal Canadian Whiskey
Redbreast Irish Whiskey
Knob Creek Bourbon
Casamigos Silver Tequila
Glenfiddich Scotch
Hennessy VS Cognac

Vendors

Hilton

B O S
T O N / W O B
U R N

Photographers

Kataram Studios

www.katarmstudios.com

David Tucker Photography

617-645-5432

www.dtuckerphoto.com

PTaufiq Photography

617-407-3700

www.ptaufiqphotography.com

Benoit & McCarthy

978-774-4133

www.benoit-mccarthy.com

Entertainment

Boston Sound and Light

978-360-4273

www.bostonsoundandlight.com

617 Weddings

617-207-0003

www.617weddings.com

All Star Weddings

978-470-4700

info@allstarweddingpros.com

Transportation

Black Tie Limousine, Inc.

800-624-9990

www.blacktielimo.com

Michael's Limousine

978-532-8488

www.michaelslimousine.com

Salem Trolley

978-744-5469

www.salemtrolley.com

Flowers

Hillside Florist

781-933-2670

www.hillsideflorist.biz

Evergreen Florist

781-438-6910

www.evergreen-florist.com

Event Specials

Simplistic Charm

www.simplisticcharm.com

PEAK Event Services

781-729-4000

www.peakeventservices.com

Bakeries

Montilios

781-535-5200

www.montilios.com

Konditor Meister

781-849-1970

www.konditormeister.com

LaCascia's Bakery

781-272-5203

www.lacascias.com

Cultural Catering

Masala Art

781-449-4050

www.masala-art.com

Punjab

781-643-0943

www.punjabarlington.com

Maya Indian Bar Grill

781-587-2122

www.mayaindiangrill.com

Information

General Information

These menus are guidelines designed to assist you in selecting a menu for your event. Our Sales/Catering team would be delighted to prepare customized proposals upon request. All prices quoted are subject to 17% service charge, 12% taxable administrative fee and 7% applicable MA sales tax. Prices are subject to change.

Banquet Checks

The function authorized representative agrees that by signing the banquet check for services rendered at the conclusion of the function, there is no dispute over such services and charges and the representative is solely responsible for the payment of the total amount due.

Food & Beverage

Due to license restrictions, all food and beverage must be supplied and prepared by the hotel. Guests may not remove any food and beverage from the premises. The Hilton Boston/Woburn is required to abide by the regulations of the Massachusetts state liquor commission and as such, it is the policy of the hotel that no alcoholic beverages may be brought onto the premises. Your Sales/Catering Manager will provide you with a list of wines to compliment your meal selections.

Function Rooms

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 5% over the guaranteed number of attendees. A significant change in the final number of guests attending may result in the Hotel's moving of your event to an alternate space better suited to the size of your function. Any changes to room setups requested within (72) hours of the start of the function will incur a minimum of a \$250.00 ++ fee. The actual fee will be assessed at the time the request is received.

Menu Selection

To ensure that menu selections can be made available, please submit them within at least (4) weeks of your scheduled event. Custom menus should be discussed directly with your Sales/Catering Manager. All food and beverage orders should be ordered based on agreed attendance amount or to be ordered based on consumption. All receptions & food buffets are based on and safely served on a (2) hour maximum time period. All food buffets require a minimum of (25) guests or an additional \$5.00 ++ per person is added to menu pricing. Please consult with your Sales/Catering Manager for an under (25) guests specialized executive menu.

Meal Guarantees

Your final attendance must be specified by 10:00am EST (5) business days prior to the event. An additional increase in a meal guarantee within (72) hours of the event will be subject to availability. Please consult with your Sales/Catering Manager for specific details. This number is considered a guarantee, not subject to reduction. Upon request, we will set and prepare for attendance up to 3-5% above your guarantee. Final charges will be based on actual attendance or the guaranteed number, whichever is greater. If a guarantee is not provided to the Hotel on the date it is due, the original expected/agreed upon number on the contract will become the guaranteed time the request is received.

Security

The Hotel is not responsible for the damage or loss of any articles left in the Hotel prior to, during, or following your event. Certain events may require a fee for onsite security. Consult with your Sales/Catering Manager for details.

Signs & Displays

Pre-approval signage is permitted in registration areas & in private function areas only. All signage placed in public areas of the Hotel must be of professional quality. The Hotel will not permit the affixing of anything of the walls, floors, or ceilings.

Decorations & Entertainment

The ambiance of your function may be enhanced by flowers, decor, specialty linen and entertainment which may be ordered through your Sales/Catering Manager. Ice sculptures of almost any design can be provided for decoration at an additional charge. Please consult your Sales/Catering Manager. The Hotel does not permit the use of open flame, smoke, fog machines or confetti throughout the property.