



Petit Robert
CENTRAL
Bistro

Petit Robert Central
Weddings

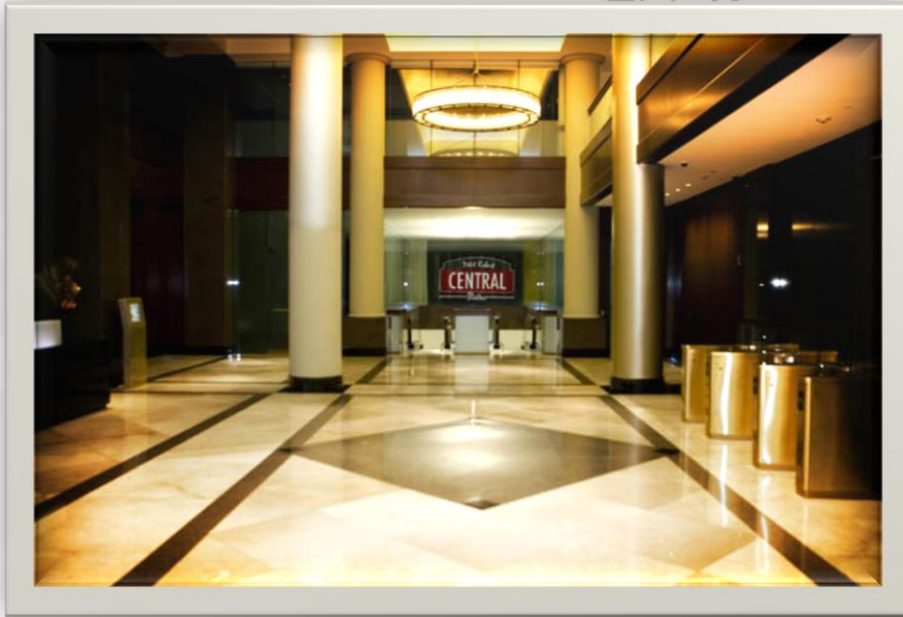
*Once Upon
a Time...*

FLOOR PLAN & CAPACITY

Room	Seated	Reception
The Paris Café	65	100
The Petit Bistro	36	40
The Provençale Room	65	100
The Main Dining Room	105	250
The Lounge	60	100
Entire Venue w/ Lobby	305	1000



VENUE PHOTOS



Main Lobby

Ceremonies * Cocktail Receptions * Dining * Dancing



Sample Decor

INTERIOR VENUE PHOTOS



Cocktail Lounge



Main Dining Room



Lounge & Main Dining Room

PETIT ROBERT CENTRAL WEDDING PACKAGE

Professional Wedding Planner To Plan Your Special Day

Complimentary Private Menu Tasting for Up to Four People

Champagne For the Bridal Toast

Gourmet Cheese Display and Vegetable Crudite During Cocktail Hour

5 Passed Appetizers Served Butler Style During Cocktail Hour

3-Course Seated Dinner Featuring Salad, Entrée and Dessert

OR

Premium Dinner Buffet Package

Wedding Cake Tasting at The Icing on the Cake Bakery
(cake price to be determined)

Votive Candles to Compliment Your Cocktail and Dining Tables

White Table Linens and Napkins

Floral Consultation with Twig Flowers
(floral price to be determined)

Late Night Coffee Table

A Complimentary Dance Lesson at Studio 665 Dance Studio

Valet Parking Option Available Upon Request

\$10 Validated Parking at the Hyatt Regency

Preferred Overnight Rates at the Hyatt Regency

SEATED DINNER PACKAGE

COCKTAIL HOUR

Stationary Displays

Vegetable Crudités with Herb Garlic Dip

Assorted Imported and Local Cheese, Fruit and Crackers Display

(Select Five Hors d'oeuvres)

Cold Hors d'oeuvres

Applewood Smoked Salmon on Toast with Capers and Crème Fraîche

Carpaccio de Boeuf on Grilled Pepper Brioche, Parmesan, and Caper Oil

Mini Blue Crab Louie w/Louie Sauce, Lemon on a Crisp Wonton

Tiger Shrimp Cocktail

Chilled Shrimp and Gazpacho Shooters

*Tuna Tartar on a Crisp Wonton

SEATED DINNER PACKAGE CONTINUED

COCKTAIL HOUR SELECTIONS

Hot Hors d'oeuvres

Fresh Cut Frites w/ Curry Mayo

Teriyaki Glazed Meatballs

Vegetable Egg Rolls

Mini Chicken Schnitzels w/ Caper Parmesan Aioli

“Mushroom Vol-au-Vent”, Seasoned Mushroom in Puff Pastry

Chicken Coconut Skewers

Assorted Mini Quiches

Phyllo Spinach Triangles

Chicken Teriyaki Skewers

Mini Grilled Ham and Tartines

Asparagus w/ Parmesan Wrapped in Phyllo

Crisp Battered Artichoke Hearts with Parmesan

Parmesan and Gouda Cheese Gougères

Scallops Wrapped in Bacon

Mini Crab Cakes, Aioli

Steak Skewers, Béarnaise Sauce

Mini Beef Wellington

Beef Bourguignon Sliders

SEATED DINNER MENU OPTIONS

Salad Options

(Choose One)

Garden Salad and Shallot Vinaigrette

Romaine Caesar Salad

Frisèe and Crisp Bacon Salad

Romaine Heart, Roquefort Cheese and Shallot Vinaigrette

Petit Salad Niçoise w/ Tomato, Egg, Potato, Green Beans, Preserved Tuna

Mesclun Salad w/ Panko Crusted Goat Cheese

Appetizer Options

(Choose One)

French Onion Soup

Rocky Point Red Clam Chowder w/ Salt Pork and Smoked Paprika

*Apple Wood Smoked Salmon on Toasted Brioche with Capers and Crème Fraîche

*Trio of Homemade Pâtés w/ Condiments

Steamed Mussels, Tomato Broth, Ginger, Lemon Grass, Cilantro , Butter

Tiger Shrimp Cocktail, Lemon

Blue Crab Louie, Louie Sauce, Lemon, Hard Boiled Egg



Bon Appétit!

SEATED DINNER MENU OPTIONS

Entrée Options

(Choose Two)

Roast Chicken au Miel w/Honey, Thyme, Grilled Zucchini, Natural Jus

New England Haddock, Garlic Sauteed Baby Spinach, Beurre Blanc

Pan Seared Scallops w/ Charred Onion, Lemon Risotto, Fresh English Peas

Penne Pasta w/ Mushroom, Garlic, and Tomato

D'Atagnan Duck Leg Confit, Lardons, Frisée, Flageolet Beans, Chopped Figs

Beef Short Rob Bourguignon, Honey Glazed Carrots

*Grilled Skirt Steak Frites w/ Hand-Cut Fries, Lemon-Roquefort Butter

Grilled Arctic Char w/ Golden Raisin Butter

*NY Steak au Poivre

*Pan Seared Beef Tenderloin, Celeriac Purée w/ Asparagus



Ohh La La!

DINNER BUFFET PACKAGE



PREMIUM DINNER BUFFET

Select 2 Salads
Select 2 Entrées
Select 2 Side Dishes
Select 2 Desserts

ADD A CARVING STATION!

Roast Turkey
Roast Top Round Beef
Prime Rib
Beef Tenderloin

DINNER BUFFET MENU OPTIONS

Salad Options

Mesclun and Tomato Salad, Shallot Vinaigrette
Baby Spinach and Hard Boiled Egg Salad
Raw Vegetable Salad w/ Carrots, Onions, Green Beans, Broccoli Rabe,
Cauliflower
Original Salad Niçoise w/ Tomato, Egg, Potato, Green Beans
Romaine Caesar Salad
Shrimp, Tomato and Avocado Salad
Anchovy and Preserved Tuna
Garden Salad w/ Panko Crusted Goat Cheese

Entrée Options

New England Haddock in Lemon Beurre Blanc
Farfalle Pasta w/ Mushrooms, Garlic and Tomato
Breast of Chicken w/ Tarragon Cream and Mushrooms
Parmesan Risotto Cakes Topped w/ Mixed Seasoned Vegetables
Whole Roasted Quartered Chicken with Honey and Thyme
Grilled Arctic Char in Golden Raisin Butter
Conchiglie Pasta w/ Mussels, Clams, and Calamari in Tomato Garlic and White
Wine Sauce
Beef Short Rib Bourguignon
Mini Skirt Steaks Bordelaise



DINNER BUFFET MENU OPTIONS

Side Dish Options

Oven Roasted Cauliflower
Potatoes Gratin Dauphinois
Roasted Potatoes
Quinoa Salad w/ Grilled Fennel, Golden Raisins, and Cilantro
Macaroni and Cheese
Rice Pilaf, Preserved Lemon
Broccoli Rabe
Seasoned Green Beans
Honey Glazed Carrots
Brussel Sprouts with Garlic Cream
-Add Chorizo

Dessert Options

Chocolate and Banana Bread Pudding
Crème Caramel
Rice Pudding, Raspberry Sauce
Assorted Fruit Tarts
Fresh Fruit Salad
Assorted French Macaron Platter
Mousse au Chocolat w/ Langue De Chat Cookies
Ice Cream Station
Pound Cake Platter w/ Assorted House-Made Jams
(Lemon Crème Fraîche, Orange Marmalade, and Fig Compote)
Choux Puffs Chantill
Chef's Selection of Petit Fours



BEVERAGE OPTIONS

Running Tab

All beverages will be priced based on consumption.
We suggest that wine is pre-arranged to guarantee availability.

Limited Running Tab

You can limit your bar to a dollar maximum spend or pre-selected beverage offerings.

Flat Rate House Wines, Beer and Soft Drinks

Please Inquire

Flat Rate Premium Open Bar

Please Inquire

Cash Bar

Guests pay for their own beverages



PACKAGE UPGRADES

Menu Additions: Additional hors d'oeuvres or course selections may be added, price will be determined by selection.

Wedding Cake Design: We will arrange a complimentary cake tasting for you at The Icing on the Cake.

Floral Design: We will help schedule you a floral consultation with Twig Flowers.

Sound & Lighting: Custom packaging available with Pure Energy Entertainment. We will schedule an appointment upon request.

Valet Parking: 50 car minimum @ \$20 per car, plus \$150 permit fee.

Live Entertainment Options:

- Baby Grand Pianist
- Solo Jazz Singer or Jazz Trio
- Disc Jockey/MC
- Cigar Rolling
- Magician
- Harpist
- Classical Quartet
- Price determined by the time and number of musicians

PREFERRED VENDORS

Photography

Stewart Smith Photography
(617) 207-6834

Zenobia Studios
(401) 855-4856

Disc Jockey/MC

Johnny K of Pure Energy Entertainment
978-317-3749

Videographer

Veracious Productions
(617) 308-7740

Limousine

Christopher Limousine
(781) 760-3588

Custom Linen Rental & Tableware

Rentals Unlimited
(781) 341-1600

Guarantee Agreement

A 50% deposit and a signed agreement are required for reservations. Deposits are non-refundable. It is our policy to receive full payment on the date of the event. Any changes to this event must be made 7 business days prior to the event, including final guest count and any additions to menu or beverage selections. Deposit will be redeemed upon the final full payment of the event. Events are based on a minimum guest guarantee. Your menu and minimum guest guarantee cannot be decreased after contract has been signed and dated.

Cancellation Policy

Events that are canceled more than 14 business days prior to the event will forfeit deposit only. Events canceled less than 14 days prior to the event date will be responsible to pay for the event in full. Last minute requests will be honored to the best of our ability.

Menu Substitution or Additions

All menu substitutions or additions to the menu are subject to review by the Executive Chef and additional charges may apply. Requests less than 7 days of the event will be granted to the best of our ability.

Menu Awareness

(*) These items may be cooked to order or served raw/undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Beverages

All alcoholic beverages to be served on the restaurant premises for the function must be provided and dispensed only by the restaurant's bartenders or servers. All guests must be 21+ years of age and show proper government identification to consume alcohol.

We reserve the right to refuse alcohol beverage service to any person who in the restaurant's own judgment appears intoxicated.

Room Set-Up

Any outside vendors hired for your function are fully responsible for the set-up and break-down of items ordered for your event.

Liability

Management reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The restaurant cannot assume responsibility for personal property and equipment brought onto the premises.

Tax and Gratuity

7% Meals Tax, 14% Gratuity and 5% Admin Fee will be added to the final bill. Prices in this guide have not included these taxes and gratuities. A proposal will be presented prior to the event reflecting these estimates. Certain arrangements may be unknown until the day of the event, such as a based on consumption priced open bar.

GENERAL INFORMATION

Address

101 Arch Street (MAIL)
34 Summer Street (ENTRANCE)
Boston, MA 02110

Phone

617.737.1777

Fax

617.737.0854

Regular Hours of Operation

Monday- Friday
11:00AM – 11:00PM
Saturdays
5:00PM-11:00PM
Sundays Available for Private Bookings

Handicap Accessibility

We are a fully handicap accessible facility

Public Transit

Red, Orange, Silver Lines – Downtown Crossing Stop
Green Line – Park Street Stop
Purple Line (Commuter Rail) – South Station Stop

Parking

Lafayette Parking Garage – Avenue de Lafayette
\$10 flat rate fee after 5PM Monday-Friday
\$10 flat rate fee after 12pm on Saturdays
Stamp Required at Hostess Stand

www.petitrobertcentral.com