



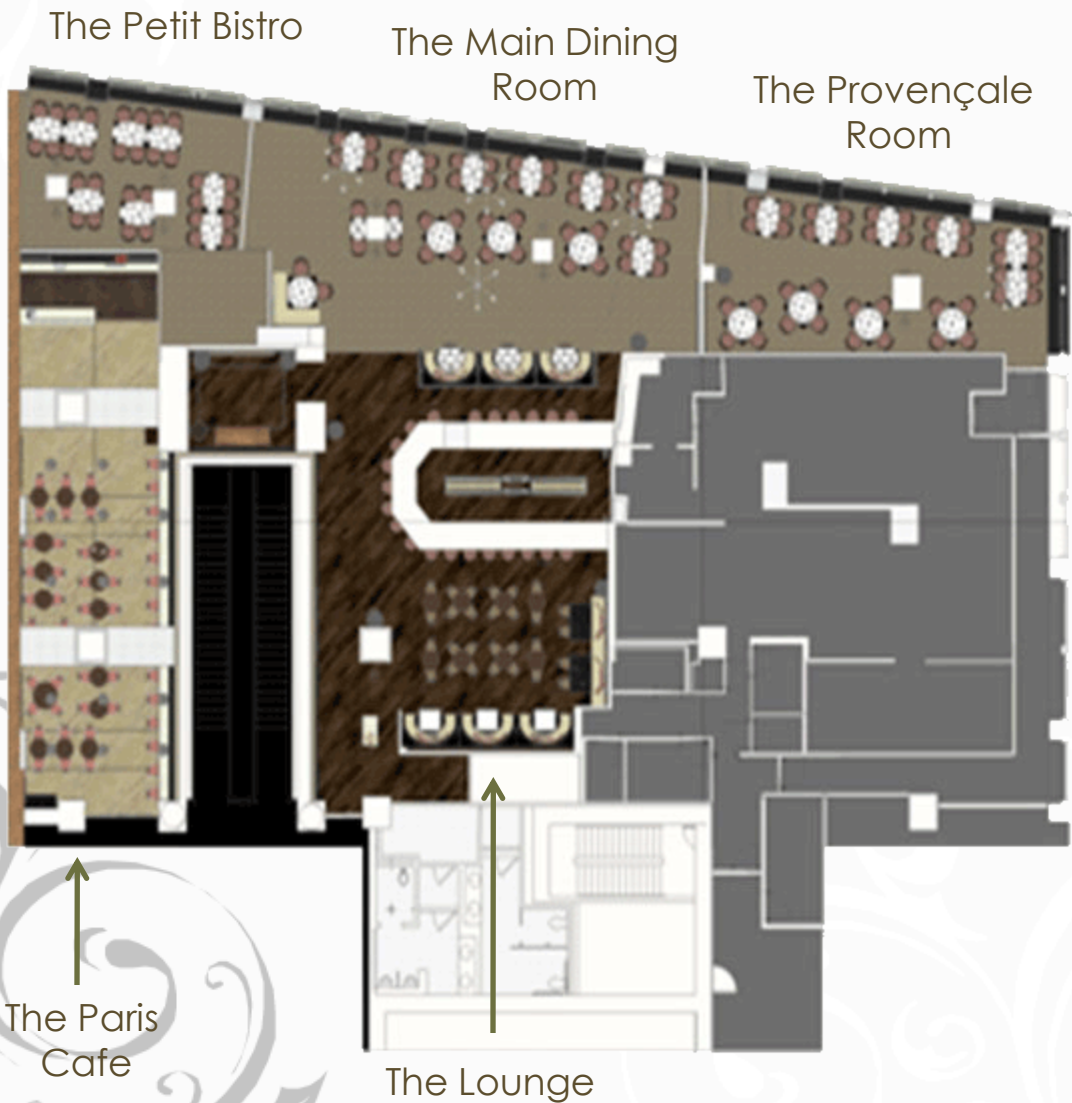
Petit Robert
CENTRAL
Bistro

Petit Robert Central
Weddings
2011

*Once Upon
a Time...*

FLOOR PLAN & CAPACITY

Room	Seated	Reception
The Paris Café	60	100
The Petit Bistro	30	40
The Provençale Room	60	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



Lounge & Main Dining Room



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

4 Passed Appetizers Served Butler Style During Cocktail Hour

3-Course Seated Dinner Featuring Salad, Entrée and Wedding Cake

OR

Premium Dinner Buffet Package

Custom Designed Wedding Cake by Our In-House Pastry Chef

Basic LED Lighting Package to Enhance Your Event

Votive Candles to Compliment Your Cocktail and Dining Tables

White Table Linens and Napkins

Fresh Flowers for All Table Tops with Upgrade Packaging Available

Fresh Flowers in the Ladies' and Men's Room

After -Dinner 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
\$95/PER PERSON

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

Marinated Artichoke Hearts

Smoked Salmon on Toast with Capers & Sour Cream

Assorted Pâtés on Croutons with Cornichons

Steak Tartar on Crostini

Shrimp Cocktail

Tuna Tartar on a Lightly Toasted Crostini

Duck Confit and Kimchee Sushi Roll



SEATED DINNER PACKAGE CONTINUED

COCKTAIL HOUR SELECTIONS

Hot Hors d'oeuvres

Pastry Cheese Sticks

Vegetable Spring Rolls

Assorted Mini Quiche

Cheese Gougères

Mushroom Vol-au-Vent

Chicken Coconut Skewers

Artichoke Hearts w/ Parmesan

Asparagus w/ Parmesan Wrapped in Phyllo

Scallops Wrapped in Bacon

Shrimp Tempura, Soy Vinegar Sauce

Fried, Cheddar Stuffed Shrimp

Mini Crab Cakes, Aioli

Steak Skewers, Béarnaise Sauce

Mini Beef Wellington

SEATED DINNER MENU OPTIONS

Salad Options

(Choose One)

Petit Robert's Romaine Caesar Salad
Frisée Lardon Salad
Garden Salad and Shallot Vinaigrette
Goat Cheese and Beet Salad
Romaine Heart, Roquefort and Vinaigrette

Appetizer Options

(Choose One)

French Onion Soup
Creamy Lobster Bisque
Apple Wood Smoked Salmon w/ Lemon Wedge
Trio of Homemade Pâtés w/ Condiments
Wild Mushroom Ravioli in Cream Sauce



Bon Appétit!

SEATED DINNER MENU OPTIONS

Entrée Options

(Choose Two)

- *Bluefish w/ Corn and Lobster Stew
- *Pan Seared Scallops Provençale
- *Grilled Salmon Fillet, Lemon and Chive Butter
- *Roasted Half Chicken w/ Natural Jus
- *Chicken Coq au Vin w/ Butter Noodles
- *Spiced Marinated Pork Chop w/ Steamed Couscous
- *Pan Seared Chilean Sea Bass w/Asparagus Risotto
- Penne Pasta w/ Wild Mushrooms Sauce
- Duck Confit and Grilled Sausage w/ Braised Cabbage
- *Beef Bourguignon
- *Grilled Skirt Steak Frites w/ Choice of Bordelaise, Béarnaise or au Poivre
- *NY Steak au Poivre
- *Pan Seared Beef Tenderloin, Celeriac Purée w/ Asparagus



Ohh La La!

DINNER BUFFET PACKAGE

\$80/ PER PERSON



PREMIUM DINNER BUFFET

Select 2 Appetizers
Select 2 Entrées
Select 2 Side Dishes
Select 2 Desserts

ADD A CARVING STATION!

\$100 Per Station

Roast Turkey +\$12 per person
Roast Top Round Beef +\$12 per person
Prime Rib +\$12 per person
Beef Tenderloin +\$14 per person

DINNER BUFFET MENU OPTIONS

Appetizer Options

- *Smoked Salmon w/ Crostini
Pâté on Gourmet Croutons
Mesclun and Tomato Salad
Baby Spinach and Hard Boiled Egg Salad
Raw Vegetable Salad
- *Original Salad Niçoise
Eggs Mimosa
- *Shrimp, Tomato and Avocado Salad
Frisée and Walnut Salad

Entrée Options

- Seafood Penne Pasta w/ Cream Sauce
- Farfalle Pasta w/ Mushrooms, Garlic and Tomatoes
- *Breast of Chicken w/ Tarragon Cream and Mushrooms
- Conchiglie Pasta w/ Mussels and Clams
- *Pork Roast w/ Caramelized Onions
- *Grilled Swordfish w/ Peppers and Onion Compote
- *Lamb, White Beans and Tomato Stew
- *Beef Bourguignon + \$3 per person
- *Veal Blanquette Stew + \$3 per person
- *Mini Skirt Steaks Bordelaise + \$3 per person



DINNER BUFFET MENU OPTIONS

Side Dish Options

Mashed Potato Au Gratin
Potatoes Gratin Dauphinois
Roasted Potatoes
Couscous and Raisins
Macaroni and Cheese
Rice Pilaf and Diced Bell Peppers
Broccoli Florettes
Ratatouille Gratin
Corn and Bell Pepper Brunoise
Brussel Sprouts with Garlic
Cream of Spinach

Dessert Options

White Chocolate Bread Pudding
Crème Caramel
Rice Pudding, Blueberry Sauce
Assorted Fruit Tarts
Fruit Salad
Assorted French Macarons
Ice Cream Station (+ \$100 Attendant Fee)
Pound Cake Platter
Choux Puffs Chantilly



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

\$30 per person for the first 3 hours

Additional Hours- \$5 per person, per hour

Flat Rate Premium Open Bar

\$40 per person for the first 3 hours

Additional Hours- \$5 per person, per hour



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: Custom upgrade packages available after initial consultation by our Pastry Chef.

Floral Design: Custom floral upgrades available with Stephen Degrigoli Floral Design Company.

Sound & Lighting: Custom packaging available with David Long Audio/ Visual Company.

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

Eddie Reynolds of Rawkstar DJ
(781) 632-5212

DJ Mark Coleman
(978) 694-8946

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

Central Parking -101 Arch Street Building
Entrance on Hawley Street
\$5 for every 30 minutes, max of \$30 a day

www.petitrobertcentral.com