



CATERING MENU

BREAKFAST

All buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Premium Assorted Teas, Freshly Assorted Juice, and Bottled Water

Fresh Start | \$24

Fresh Seasonal Whole Fruit
Sliced Fruit and Berries
Assorted Greek Yogurts
House-made Granola with Sun-Dried Fruit
Bakery Basket of Croissants and Danish and Assorted Muffins
Whipped Butter, Local Jams and Preserves

European Continental | \$29

Sliced Fruit and Berries
Assorted Greek Yogurts
House-Made Granola with Sun-Dried Fruit
Imported Charcuterie Display, with Cured Meat, Cheese,
Cornichons, and assorted condiments
Assorted Danishes, Muffins, and Croissants
Whipped Butter and Preserves
Boiled Cage Free Eggs

All American Breakfast | \$34

Sliced Fruit and Berries
Assorted Danishes, Muffins, and Croissants
Assorted Greek Yogurts
House-Made Granola with Sun-Dried Fruit
Dry Cereal with Milk, Skim Milk, and 2%
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Country Pork Sausage
Breakfast Potatoes with Fresh Snipped Herbs and Sea Salt

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Breakfast Enhancements

Mini Bagels, Cream Cheese, Whipped Butter and Preserves | \$6 Per Person

Oatmeal, Brown Sugar, Sundried Fruits | \$8 Per Person

Cinnamon French Toast, New England Maple Syrup, Berry Compote | \$9 Per Person

Assorted Hot Breakfast Sandwich | \$9 Per Person

Assorted Yogurt Smoothies | \$6 Per Person

Belgian Waffle Station, Vanilla Whipped Cream, Fresh Berries, Maple Syrup | \$10 Per Person

Smoked Salmon Display with Traditional Accompaniments | \$MP

Chef Attended Omelet Station | \$15 Per Person

One Chef per 50 People Required at \$150

Assorted Cheese, Mushrooms, Green Onion, Backyard Tomatoes, Mixed Bell Pepper, Baby Spinach, Country Ham, Applewood Smoked Bacon, and Country Pork Sausage

Omelet Enhancements:

Maine Lobster | \$MP

Lump Crab | \$MP

Smoked Salmon | \$MP

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Priced for 1.5 hours of service

CATERING MENU

MORNING AND AFTERNOON BREAKS

All breaks include Freshly Brewed Regular and Decaffeinated Coffee, Premium Assorted Teas, Freshly Assorted Juice and Sodas, Bottled Water

Mid-Morning Wake UP | \$18

Assorted Granola and Protein Bars
Signature Nut Mix
Whole Fresh Seasonal Fruit
Display of Individual Yogurt Smoothies

Make Your Own Trail Mix | \$15

Assorted Nuts
Sundried Fruits
Candied Chocolates
Pretzel Twists
House-Made Granola
Toasted Sunflower Seeds

Pastries | \$20

Muffin Donut Holes
Hazelnut Beignets
Assorted Biscotti
Assorted Italian cookies
Assorted Mini Cup Cakes

Refresher Beverage Break

Half Day \$14 | Full Day \$25

Assorted Soft Drinks Sparkling Bottled Water
Bottled Water Freshly Brewed Coffee and
Decaffeinated Coffee Assorted Teas

Bake Sale | \$17

Jumbo Chocolate Chip Cookies
Chocolate Fudge Brownies and Blondies
Rice Krispie Treats

Fenway Break | \$18

Classic Corn Dogs served with Ketchup and Mustard
Warm Soft Pretzels
Individual Bags of Cracker Jacks and Kettle Corn Popcorn

A la Carte Break Items – Per Person

Assorted KIND Bars | \$5
Assorted Individual Greek Yogurt | \$5
Warm Soft Pretzels with Mustard | \$7
Cape Cod Kettle Chips with Onion Dip | \$6
Signature Nut Mix | \$9
Assorted Soda | \$5
Bottled Water | \$4
Sparkling Water \$5
Assorted Energy Drinks | \$6
Ice Coffee | \$6
Assorted Bottle Juice | \$5
Freshly Baked Brownie by the Dozen | \$28
Freshly Baked Cookies by the Dozen | \$28

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LUNCH BUFFET

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Box Lunch | \$32

Sandwich Selections | Select Three

Grilled Chicken Caesar Wrap, Parmesan Cheese, Cherry Tomatoes, Romaine Lettuce
Shaved Honey-Cured Ham, French Brie, Dijon, Leaf Lettuce, Herb Focaccia
Roast Beef Sandwich, Baby Arugula, Horseradish Cream, Cheese, Onion Kaiser Roll
Roasted Turkey Breast, Field Greens, Roasted Tomatoes, Pesto Aioli, Cheddar Cheese, Ciabatta Bread
Roasted Vegetable Wrap, Mixed Greens, Garlic Hummus

Kettle Potato Chips
Chef's selection of Freshly Baked Cookies
Whole Seasonal Fruit

South of the Border Bar | \$50

Mixed Petite Lettuce, Avocado Ranch, Shaved Cucumbers, Radish, Curly Carrots, Grape Tomatoes
Spanish Style Rice
Vegetarian Refried Beans
Seasoned Strips of Flank Steak
Marinated and Grilled Chicken Breast
Mojito Shrimp
Pico de Gallo, Shredded Cheese, Smashed Avocado, Sour Cream, Flour Tortillas, Hard Shell Tacos
Churros, Mexican Chocolate Sauce

Deli | \$42

Farmers Market Salad, Shaved Seasonal Vegetables, Grape Tomatoes, Seasonal Vinaigrette
Chef's Selection of Soup of the Day
Mediterranean Pasta Salad
Red Bliss Potato Salad
Assorted meats: Roast Beef, Honey Glazed Ham, Genoa Salami, and Turkey
Sandwich Accompaniments: Assorted Baked Breads and Sliced Cheeses, Tomatoes, Onion, Dill Pickles, and Lettuce,
Kettle Potatoes Chips
Chef's Selection of Freshly Baked Cookies

Flatbread Pizza and Pasta Buffet | \$38

Soup or Salad | Select One

Minestrone Soup
Tomato Basil Bisque Soup
Classic Caesar salad
Mixed Greens Salad
Tomato Mozzarella Salad

Pizza | Select Two

Margarita Pizza
Meat Lover's, Pepperoni, Crispy Bacon, Sausage
Greek Pizza, Olives, Spinach, Tomato, Feta cheese
Hawaiian Ham and Pineapple Pizza

Pasta | Select One

Spaghetti and Meatballs, Pomodoro Sauce
Penne Pasta, Vodka Pink Cream Sauce, Basil and Ricotta Salata Cheese

Tiramisu
Assorted mini cannoli's

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LUNCH BUFFET

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Tailor Made Lunch Buffet | \$48

**Includes Freshly Baked Rolls and Butter, Chef's Choice of Seasonal Vegetables and Starch*

Soup or Salad | Select One

Chef's Choice Seasonal Soup of the Day

Tomato and Mozzarella Salad, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil

Panzanella Salad, Toasted Bread, Shaved Cucumbers, Cherry Tomatoes, Pickled Red Onion, Feta and Herb Vinaigrette

Traditional Caesar Salad, Shaved Parmesan, Garlic & Herb Croutons, Caesar Dressing

Fall Salad, Green Apple, Smoked Almonds, Gorgonzola Cheese, Golden Raisins, Red Wine Vinaigrette

Farmers Market Salad, Shaved Vegetables, Grape Tomatoes, Herb Vinaigrette

Arugula Quinoa Salad, Edamame Beans, Red Onion, Charred Cheese, Lemon Vinaigrette Dressing

Entrees | Select Two

*Baked Haddock, Buttered Breadcrumbs, Lemon Beurre Blanch Sauce

*Grilled Salmon, Tropical Mango Salsa or Garlic Lemon Beurre Blanc

Shrimp Fra Diabolo, Spice Creole Sauce

Chicken Saltimbocca, Prosciutto Ham, Aged Provolone Cheese, Sage, and Marsala Jus

Roasted Chicken, Mushrooms Tomato Ragout, Red Wine Reduction

*Braised Boneless Short Ribs, Roasted Mushrooms Demi Glaze

*Grilled Flank Steak, Chermoula Sauce

Rigatoni Puttanesca, Olives, Roasted Peppers, Pomodoro sauce

Spinach Ravioli with Spinach, Tomatoes, Alfredo Sauce

Penne Carbonara Pasta, Pancetta, Roasted Broccoli, Pepper Flakes, Garlic Cream Sauce

Chef's Choice of Dessert Display

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RECEPTION

Passed Hors d'Oeuvres

Minimum 50 pieces per order

HOT

Spinach Feta Turnover, Cumin-Lime Cream | \$7
Crispy Filo-Wrapped Asparagus, Lemon-Honey Sauce | \$6
Chicken Tandoori, Sweet Mango Sauce | \$7
Cheese Arancini, Tomato Balsamic Sauce | \$6
Chicken Lemongrass Dumplings, Sweet Chili Sauce | \$7
Beef Empanada, Smoky Romesco Sauce | \$7
Petite Beef Wellington, Roasted Garlic and Thyme Aioli | \$7
Petite Crab Cakes, Remoulade Sauce | \$8
Moroccan Meatballs, Sweet Pomegranate Glaze | \$7
Bacon-Wrapped Scallops, Caper Tartar Sauce | \$8
Grilled Chicken Satay, Cilantro-Lime Sauce | \$7
Crispy Shrimp Tempura, Spicy Yuzu Sauce | \$8
Short Rib Empanada, Creamy Avocado Aioli | \$8
Vegetable Spring Rolls, Sweet Chili Dipping Sauce | \$6
New Zealand Lamb Chops, Mint Coriander Chutney | \$8
Juicy Beef Slider, Creamy Garlic Aioli | \$8
Smoky Barbecue Pulled Pork, Brioche Roll | \$8
Grilled Beef Tenderloin, Chimichurri sauce, Garlic crostini | \$8

COLD

Tomato Mozzarella Bruschetta, Basil, Balsamic Glaze | \$6
Deviled Egg, Bacon, Pesto, Roasted Red Peppers, Aioli | \$7
Antipasto Skewer, Cured Meats, Cheese, Vegetables | \$7
Mushroom Bruschetta, Truffle Oil, Grated Parmesan | \$6
Prosciutto-Wrapped Melon Skewer, Spiced Honey Sauce | \$6
Crab Salad Roll, Old Bay Lemon Seasoning, Crunchy Celery | \$8
Jumbo Shrimp Cocktail, Spicy Cocktail Sauce | \$8
Smoked Salmon, Boursin Cheese, Toasted Rye, Pickled Onions | \$8
Tuna Poke, Wonton Crisp, Toasted Sesame, and Scallion | \$8
Hummus Cups, Toasted Pita, Extra Virgin Olive Oil | \$6
Mini Lobster Salad, Celery, Tarragon Aioli, Brioche Roll | \$8

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CATERING MENU

RECEPTION

Stationary Displays

All pricing per person charge minimum of 20 people Based on one hour of service

Farmhouse Vegetable Display | \$12

Seasonal Crudit  with Creamy Blue Cheese and Hummus

Cheese and Charcuterie Board | \$18

Smoked and Cured Meats, Artisan Cheeses, Quick Pickles, Ground Mustard, Local Jams and Preserves, Assorted Crackers

Mediterranean Display | \$17

Roasted Garlic Hummus, Stuffed Grape Leaves, Cucumber-Feta Dip, Tabbouleh Salad, Roasted and Pickled Vegetables, Pita Crisps, Olive Tapenade

Street Tacos | \$28

Protein | Select Two

Carne Asada, Cornmeal Dusted Haddock, Chipotle Chicken Carnitas
Served with Pickled Onions, Pico de Gallo, Avocado Puree, Limes, Queso Fresco, Sour Cream, Grilled Corn, and Flour Tortillas
Assorted Fresh Hot Sauces

Union Slider | \$30

Protein | Select Two

*Braised Short Rib, Mushroom Br l e, Aioli, Onion Briochette
Grilled Chicken, Smoked Provolone, Honey Mustard, Ciabatta
*Beef Slider, Vermont Brie, Caramelized Onion Aioli
Crispy Chicken, Sweet Potato, Herb Waffle, Jalapeno Honey
Served with Crispy Tots, Boom Boom Aioli

Pasta Display | \$26

Protein | Select Two

Marinated Roasted Shrimp
Grilled Chicken Breast
Sweet Italian Sausage

Pastas | Select Two

Spinach and Cheese Ravioli
Penne
Tortellini
Cavatappi
Fettuccini

Sauces | Select Two

Marinara Sauce
Alfredo Sauce
Pesto Sauce

Served with an array of toppings: Tomatoes, Peppers, Roasted Vegetables, Steamed Broccoli, Parmesan Cheese, and Garlic Bread

Asian Street Food | \$30

Selections | Select Three

Vegetables Lo Mien
Beef or Chicken Stir-Fry
*Vegetables Fried Rice
Vegetarian Spring Roll
Chicken or Vegetables Pot Sticker
Assorted Sauces, Sweet Chili, Citrus Soy Sauce, Mango Chutney

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RECEPTION

Chef Attended Action Stations

All pricing per person charge minimum of 50 people Based on one hour of service Attendant required for Action Stations, \$150 per Attendant

Slow Roasted Tenderloin of Beef | \$MP

Horseradish Cream, Herb Chimichurri, Petite Rolls

Roasted Turkey Breast | \$16

Massachusetts Cranberry Compote, Turkey Gravy, Brioche Rolls

Garlic Herb Crusted Prime Rib | \$MP

Horseradish Cream, Red Wine Au Jus, Petite Rolls

Herb Garlic Rubbed New York Strip Loin | \$MP

Red Wine Jus, Bearnaise Sauce, Petite Rolls

Baked Virginian Ham | \$MP

Served with Pineapple Golden Raisin Sauce

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DINNER BUFFET

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Natick Buffet | \$60

Soup or Salad | Select One

New England Clam Chowder
Minestrone Soup
Butternut Squash Soup
Tomato and Mozzarella Salad, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil
Traditional Caesar Salad, Shaved Parmesan, Garlic & Herb Croutons, Caesar Dressing
Farmers Market Salad, Shaved Vegetables, Grape Tomatoes, Herb Vinaigrette

Entrees | Select Two

Twisted Cavatappi Pasta Creamy Carbonara Sauce
Four Cheese Stuffed Ravioli, Pomodoro sauce
Chicken Breast with Mushrooms, Savory Marsala Wine Sauce
Grilled Chicken Topped with Ripe Tomatoes, Fresh Mozzarella, Basil Pesto
Pan-Seared Chicken Piccata, Lemon and Caper Sauce
*Grilled Flank Steak Herb Fresh Chimichurri Sauce
Pan-Flashd Steak Tips, Mushrooms, Pearl Onions, Garlic Cream Sauce
Roasted Sirloin, Red Wine Demi-Glace Sauce
Slow-Braised Short Ribs, Red Wine Demi Jus
*Grilled Harvest Salmon, Chardonnay, Lemon, Caper Sauce
*Moroccan-Spiced Swordfish, Savory Leek Ragout
*Pan-Seared Haddock, Mediterranean Lemon Sauce
Roast Pork Loin, Rosemary Apple Brandy Jus

Vegetable | Select One

Grilled Asparagus
Buttered Baby Carrots
Seasonal Vegetable Medley
Broccolini tossed and Roasted Garlic
Haricot Verts tossed in Olive Oil

Starch | Select One

Creamy Mashed Potatoes
Roasted Sweet Potato
Herb Creamy Polenta
Wild Rice Pilaf
Roasted Fingerling Potato
Vegetarian Creamy Risotto

Chef's Choice of Dessert Display

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DINNER BUFFET

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North End | \$58

Tomato and Mozzarella Salad, Fresh Basil, Aged Balsamic,
Extra Virgin Olive Oil
Minestrone Soup
Chicken Parmesan with Linguini
*Baked Atlantic Haddock, Ciabatta Breadcrumbs, Scampi
Butter Sauce
Tri-Colored Tortellini, Cream Alfredo Sauce
Ratatouille, Tomato Ragout
Tiramisu and Mini Cannoli

Lobster Bake \$MP

Seasonal Farmers Market Salad, Shaved Vegetables, Tomatoes,
Cucumbers, Carrots, Citrus Vinaigrette
New England Clam Chowder
Steamed Rope Grown Mussels, Garlic Butter, Hard Cider, Herbs
1 ¼ Pound Steamed Maine Lobster, Drawn Butter (1 per guest)
Marinated Sliced Flank Steak, Roasted Mushrooms, and Onions
Blueberry Barbecue Glazed Chicken
Boiled Native Corn
Parsley and Sea Salt Maine Potatoes
Cabbage Slaw
Cornbread with Honey Butter
Sliced Watermelon
Strawberry Shortcake

Backyard Barbeque | \$52

Red Bliss Potato Salad
Creamy Cole Slaw
Sweet Italian Sausage and Peppers
Maple Barbeque Glazed Chicken
Baby Back Ribs
Corn on the Cob
Baked Beans
Apple Crisp
Sliced Watermelon

Community Garden | \$54

Seasonal Greens with Shaved Vegetables, Herb Vinaigrette
*Herbs Crusted Flank Steak, Peppercorn, Demi Glaze Sauce
Pan Flashed Shrimp, Spinach, English Peas, Toasted Garlic,
Pomodoro Sauce
Braised Chicken Thighs, Cacciatore Sauce
Fingerling Potatoes, Fresh Snipped Herbs, Lemon Zest
Herb Vegetable Sauté
Berry Pie
Carrot Cake

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PLATED FUNCTIONS

Chefs Selection of Seasonal Vegetable, Dinner Rolls and Butter, and Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, and Sodas

Salad | Select 1

Baby Wedge Salad, Crispy Bacon, Tomatoes, Red Onion, Crumbled Blue Cheese, Buttermilk Ranch
Traditional Caesar Salad, Shaved Parmesan, Garlic & Herb Croutons, Caesar Dressing
Beet Carpaccio, Baby Arugula and Frisee, Goat Cheese, Red Wine Vinaigrette
Harvest Greens, Roasted Autumn Squash, Sun Dried Cranberries, Apple Cider Vinaigrette
Spicy Greens, Shaved Fennel, Poached Pear, Citrus Vinaigrette

Entrees | Select 2

*Grilled Salmon, Tropical Mango Salsa, or Garlic Lemon Beurre Blanc | \$65
*Baked haddock, Buttered Bread Crumbs, Lemon Dill Beurre Blanc Sauce | \$62
*Spice Rubbed Swordfish, Tomato & Leek Ragout | \$64
Roasted Statler Chicken Stuffed with Mushroom, Leek, Goat Cheese, Tomato Garlic Cream Sauce | \$58
Pan Seared Chicken, Herb Gravy | \$56
*Char-Grilled Beef Filet Mignon, Red Wine Demi Glaze Sauce | \$75
*Pan-Seared New York Sirloin, Peppercorn Au-jus | \$70
*Roasted Prime Rib, Red Wine Braised Shallots, Rosemary Au-jus | \$70
Sage Dusted Pork Chop, Madeira Demi Glaze Sauce | \$62
Wild Mushroom Ravioli, Roasted Mushroom Marsala Cream Sauce | \$55
Butternut Squash Ravioli, Sage Maple Cream Sauce | \$55
Trio of Grain Stuffed Tomatoes | \$55
Quinoa Acorn Squash, Roasted Vegetables, Marinara Sauce | \$55

Duets

Pair a 5 ounce Beef Tenderloin with the Following:
Jumbo Lump Crab Cake with Mustard Butter | \$85
Baked Stuffed Shrimp, Lemon Garlic Butter | \$78
Butter Poached Lobster Tail | \$104

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CATERING MENU

PLATED FUNCTIONS CONT.

Chefs Selection of Seasonal Vegetable, Dinner Rolls and Butter, and Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas, and Sodas

Starch | Select One

Creamy Mashed Potatoes
Roasted Sweet Potato
Herb Creamy Polenta
Wild Rice Pilaf
Roasted Fingerling Potato
Vegetarian Creamy Risotto

Vegetable | Select One

Grilled Asparagus
Buttered Baby Carrots
Seasonal Vegetable Medley
Broccolini tossed and Roasted Garlic
Haricot Verts tossed in Olive Oil

Dessert | Select One

Chocolate Opera Torte, Whipped Cream and Raspberry Sauce
Carrot Cake, Whipped Cream and Strawberry Garnish
Chocolate Lava Cake, Chocolate Sauce
Tiramisu, Whipped Cream and Coco Powder
Crème Brule, Whipped Cream and Strawberry Garnish
New York Style Cheesecake, Whipped Cream and Berries
Warm Apple Tart, Berry Sauce Drizzle

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COCKTAIL RECEPTION

All guests consuming alcoholic beverages will be required to present a valid ID for service. One bartender is required for every 100 guests at a fee of \$150.

Hourly Package Bars

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age

Beer and Wine Only

1 hour \$16
2 hours \$24
3 hours \$32
4 hours \$40

Full Hosted Bar

1 hour \$25
2 hours \$36
3 hours \$47
4 hours \$58

On Consumption

Call Wine \$11
Call Mixed Drink \$11
Call Martini \$14
Domestic Beer \$7
Imported Beer \$8
Soft Drinks/Juice \$4

***Packages Based on Call Brands, inquiry for pricing on Premium and Ultra Brands*

Cash Bar

Call Wine \$12
Call Mixed Drink \$12
Call Martini \$15
Domestic Beer \$7
Imported Beer \$8
Soft Drinks/Juice \$5

Call Brands \$12/Drink

Smirnoff, Beefeater, Sauza Silver, Johnnie Walker Red Label, Seagram's 7, Jim Beam, Bacardi Rum

Beer \$12/Drink

Smuttynose Finest Kind, Bud Light, Stella Artois, Corona, Budweiser, Samuel Adam Boston Lager, Coors Light, Samuel Adams Seasonal, Michelob Ultra, Heineken

Wine \$12/Drink

Proverb:
Pinot Grigio Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir

Premium Brands \$13/Drink

Absolute Vodka, Absolute Citron Vodka, Tito's Handmade Vodka, Tanqueray Gin, Crown Royal Whiskey, Captain Morgan Rum, Jack Daniel's Whiskey, Jose Cuervo Silver Tequila, Malibu Rum

Ultra Premium Brands \$17/Drink

Grey Goose Vodka, Ketel One Vodka, Hendricks Vodka, Johnnie Walker Black Scotch Whiskey, Makers Mark Bourbon Whiskey, Patron Tequila, Myers's Rum

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AUDIO VISUAL

LCD Data Projector Package | \$400

Includes LCD Projector, Projector Cart, and 8' Skirted Tripod Screen

Basic Support Package | \$200

Hotel Provides 8' Skirted Tripod Screen, Projector Cart, and Assistance with Proper Cabling and Set-Up
Client to Provide Laptop and Projector

Sound Support Package | \$175

Wireless Hand Held or Lavalier Microphone, Portable Bluetooth Tripod Speaker

Microphones | \$130 each

Wireless Hand Held or Lavalier Microphone

Flip Charts

Flip chart Easel with Post-It Paper, Pad & Markers \$50

Flip chart Easel with Paper, Pad & Markers \$40

Whiteboard with Markers \$35

Power Strips- \$7 Each

15' Projector Screen - \$550

AV is subject to a taxable setup fee (currently 20%) as well as 6.25% MA State Tax.
Orders canceled within less than 24 hour notice are subject to a 100% cancellation fee.

CATERING MENU

General Information

Service Charges, Fees, and Taxes

A customary 15% service charge, 8% taxable administrative fee and 7% Massachusetts Sales Tax will be added to Food and Beverage prices. Audio-Visual prices will include a 20% taxable administration fee and 6.25% Massachusetts Sales Tax. Should there be no food and beverage consumed in the meeting space an 12% taxable administrative fee will be added to room rental. The administrative fee, or any portion thereof, does not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event. Bartender and/or chef fees do not represent a tip, gratuity, or service charge.

Banquet Menus

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through the Hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. If outside food and beverage is brought into the event, a fee will be applied to the final bill. The final details of your event are to be submitted to your event manager at least 3 weeks prior to your event so that our entire staff may prepare to accommodate the event.

Food Service

Select food displays have a service time of 1 1/2 hours unless otherwise noted. Should you need to extend this time for any reason, please consult with your event manager. The hotel prohibits the removal of food from the hotel premises. The hotel reserves the right to use proper judgment in food and beverage orders. For buffet functions of fewer than 20 guests, a \$150 server fee, per meal period will be added. This option applies to select menus. Please consult with your event manager before making any menu selections.

Pricing

Our culinary staff uses only the finest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract. All menu items and pricing are subject to change.

Guarantees

A guaranteed guest count is required by 12:00 noon, five business days prior to your function date. This will be considered a guarantee for which you will be charged, even if fewer guests attend. In the event your actual attendance is higher than the guarantee previously submitted to The Hotel, you will be charged accordingly. If The Hotel is not advised of a guaranteed guest count by 12:00 noon, five business days prior to the function date, the number of guests estimated on your Banquet Event Order will become the guaranteed count. The guarantee will also apply to all aspects of your event, including, but not limited to food and beverage.

CATERING MENU

General Information

Beverage Service

All beverage functions are arranged through our Sales and Events Department. We have a complete selection of beverages to complement your functions. As a Licensee, the hotel is responsible to abide by the regulations enforced by the Massachusetts Beverage Commission. Therefore, it is the hotel's policy that liquor and/or wine cannot be brought into the hotel from outside sources. If alcoholic beverages are to be served on hotel premises (or elsewhere under the Alcoholic Beverage, License), the hotel will require that the beverages be dispensed by hotel servers and bartenders. The hotel requires proper identification (photo ID) from all guests ordering an alcoholic beverage and may refuse alcoholic beverage service if the person is either underage or if identification cannot be produced. We also reserve the right to refuse service of alcohol to anyone who, in the hotel's judgment appears intoxicated.

Cancellation

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the hotel in the preparation for your event. Your sales agreement further explains the cancellation.

Special Services

Our staff are delighted to assist you with any floral centerpieces, and we will gladly recommend photographers, entertainment, and décor to enhance your event. Smoke or fog machines, confetti, including balloons with confetti inside, glitter, and open flame candles are not permitted. Please consult with the event manager prior to ordering decorations including, but not limited to, signs and displays, as their setup and placement is subject to approval by the hotel in order to prevent damage to the hotel and ensure the hotel is in compliance with Local Fire Codes.

Diagrams

Your event manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two (2) weeks prior to your event.