



EVENT MENU

WELCOME TO AC HOTEL WORCESTER

A new way to meet where the hotel is your meeting space.

At AC Hotels meetings are frictionless. We edit out all unnecessary clutter that detracts from having purposeful and efficient meetings.

AC Worcester is proud to present our Complete Event Menu. Our talented event team is ready to serve you modern and redefined food and beverage selections that cater to the progressive tastes of your guests. We will ensure a beautiful and seamless experience that will help you feel more creative, effective and inspired.

The Beautiful Essentials:

- Modern design with tech forward attitude
- Over 12,000 sq. ft. of meeting space
- On-site audio visual team
- Pre-function space
- Complimentary Wi-Fi in meeting spaces and guest rooms
- Modern and localized menu
- Fitness Center & Yoga Studio
- Earn Marriott Bonvoy™





BREAKFAST

BREAKFAST | BREAKFAST SELECTIONS

AC CONTINENTAL | \$17

Fresh Sliced Seasonal Fruit
Assorted Breakfast Pastries & Muffins
Assorted Greek Yogurts & Granola
Fresh Assorted Juices
Freshly Brewed Coffee & Tea

TATNUCK SQUARE BREAKFAST | \$26

Fresh Sliced Seasonal Fruit
Assorted Greek Yogurts & Granola
Assorted Breakfast Pastries & Muffins
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Country Sausage
Roasted Breakfast Potatoes
Fresh Assorted Juices
Freshly Brewed Coffee & Tea



All Pricing is Based on a Per Person Charge and a Minimum of 20 Guests
A \$5 Per Person Charge Will be Added for Groups of Less Than 20
For Groups of 10 or less, please inquire about special menu pricing

125 Front Street | Worcester, MA 01608 | 774.420.7555

BRUNCH | BRUNCH MENU

FRONT STREET BRUNCH BUFFET | \$45

Assorted Breakfast Pastries
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Country Breakfast Sausage
Roasted Breakfast Potatoes
Fresh Sliced Seasonal Fruits

Select One Salad:

Tomato and Mozzarella Salad, Basil, Balsamic Reduction, Extra Virgin Olive Oil
Traditional Caesar Salad, Garlic Croutons, Hearts of Romaine, Caesar Dressing, Shaved Parmesan
Mixed Garden Greens, Fresh Vegetables, Balsamic Vinaigrette

Select One Entree:

Skillet Roasted Chicken, Herb Scented Natural Jus
Grilled Chicken, Boursin & Spinach Cream Sauce
Pan Roasted Atlantic Salmon, Citrus Buerre Blanc
New England Cod, Smoked Tomato Fondue
Roasted Sirloin, Red Wine Demi
Butternut Squash Ravioli, Brown Butter Mascarpone

Chef's Selection of Starch & Seasonal Vegetables
Hearth Baked Rolls
Display of Assorted Petite Desserts



All Pricing is Based on a Per Person Charge and a Minimum of 25 Guests

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SIGNATURE BREAKFAST ENHANCEMENTS

Breakfast Sandwich – Farm Fresh Eggs, Shaved Country Ham, Vermont Cheddar, English Muffin | \$8

Steel-cut Oatmeal – Brown Sugar, Sun Dried Fruits, Toasted Almonds | \$7

Smoked Salmon & Bagels – Traditional Accompaniments, Whipped Cream Cheese | \$10

New England Benedict – House-made Crab Cake, Blood Orange Hollandaise | \$11

Classic Benedict – Thick Hand Carved Canadian Bacon, English Muffin, Hollandaise | \$8

Signature Frittata – Spinach, Feta & Heirloom Tomatoes | \$8

Belgian Waffles – New England Maple Syrup, Berry Compote, Whipped Cream | \$8

Cinnamon French Toast – New England Maple Syrup, Maine Blueberry Compote | \$7

Chef Attended Omelet Station* | \$12

Farm Fresh Cage Free Eggs, Egg Whites, Egg Beaters, Applewood Smoked Bacon,
Country Sausage, Baby Spinach, Vine Ripe Tomato, Bell Pepper, Red Onion, Mushrooms, Cheeses, Salsa Fresca

*A \$100 attendant fee is required, per 50 guests



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LUNCH

LUNCH | LUNCH BUFFET

SALISBURY STREET DELI | \$35

Chef's Inspired Soup of the Day
Garden Greens, Baby Heirloom Tomatoes, Cucumbers, Balsamic Vinaigrette
Quinoa Salad, Harvest Vegetables, Fresh Herbs, Lemon Vinaigrette
Sliced Angus Roast Beef, Natural Roast Turkey Breast, Maple Cured Ham
Sliced Deli Cheeses
Assorted Rustic Rolls and Artisan Breads
Herb Aioli, Maple Mustard Horseradish, Traditional Mustard & Mayonnaise
Individual Bags of Kettle Chips
Assorted Cookies & Brownies
Freshly Brewed Iced Tea or Lemonade
Coffee & Tea

CITY HALL SANDWICHES | \$34*

Chef's Inspired Soup of the Day
Farmers Market Salad, Crisp Vegetables, Balsamic Vinaigrette

Select Three Sandwiches*:

- Oven Roasted Turkey & Provolone with Cranberry Mayo, Avocado & Greens
- Angus Roast Beef, Horseradish Mayo, Swiss & Greens
- Grilled Chicken, Pesto Aioli, Fresh Tomato, Romaine
- Shaved Prosciutto, Capicola, Salami, Provolone, Balsamic Glaze, Lettuce & Tomato
- Cranberry Walnut Chicken Salad Wrap
- Grilled Vegetable & Hummus Wrap

Individual Bags of Potato Chips
Assorted Cookies & Brownies

Freshly Brewed Iced Tea or Lemonade
Coffee & Tea

WORCESTER COMMONS SOUP & SALAD BAR | \$38*

Chef's Inspired Soup of the Day
Hearth Baked Rolls and Vermont Butter
Mixed Greens & Romaine Lettuce
Assorted Vegetables
Assorted Dressings

Select Two of the following Toppings*:

- Free Range Chicken
- Grilled Portobello Mushrooms
- Falafel
- Citrus Herb & Garlic Grilled Shrimp
- Angus Sliced Sirloin

(Sirloin only available for groups of 30 guests or more)

Chef's Selection of Assorted Desserts
Freshly Brewed Iced Tea or Lemonade
Coffee & Tea

*Choose Three Toppings for an additional \$7.00 Per Person

BELMONT BOXED LUNCH | \$30

All Boxed Lunches Include:
Mediterranean Pasta Salad
Potato Chips
Fresh Whole Fruit
Chocolate Chip Cookie
Assorted Soft Drinks, Seltzers or Bottled Water

Select Three Sandwiches From the City Hall Menu*



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LUNCH | CUSTOM LUNCH BUFFET

All Lunch Buffets Include: Hearth Baked Rolls & Butter, Chef's Selection of Local Fresh Vegetables & Starch, Freshly Brewed Iced Tea or Lemonade
Coffee & Tea

WORCESTER LUNCH CAR #125 | \$40

Soup | Select One

Chicken & Corn Chowder
Broccoli Cheddar
Fire Roasted Tomato Bisque
New England Clam Chowder
Minestrone

Salad | Select One

Mixed Garden Greens with Crisp Vegetables, Balsamic Vinaigrette
Classic Caesar Salad, Crisp Croutons, Shaved Parmesan Cheese, Caesar Dressing
Arugula, Goat Cheese, Red Onions, Sliced Almonds, Raspberry Vinaigrette
Mediterranean Pasta Salad

Entrées | Select Two

Roasted Chicken, Capers, Diced Tomato, Lemon Butter Sauce
Garlic & Herb Scented Chicken, Boursin & Spinach Cream Sauce
Pecan Crusted Salmon, Fig Compound Butter
New England Cod, Smoked Tomato Fondue
Pan Seared Crab Cake, Roasted Corn Salsa
Pan Roasted Atlantic Salmon, Citrus Buerre Blanc
Roasted Sirloin, Red Wine Demi
Three-Cheese Ravioli, Pomodoro Sauce

Dessert

Chef's Selection of Assorted Desserts



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PLATED LUNCH

All Plated Luncheon Entrées Include a Choice of: Farmers Market Salad with Seasonal Vinaigrette or Chef's Inspired Soup of the Day,
Chef's Selection of Seasonal Vegetables & Starch
Hearth Baked Rolls & Butter, Choice of Dessert, Freshly Brewed Coffee & Tea

Pan Seared Crab Cake, Roasted Corn Salsa | \$40

Pecan Crusted Salmon, Fig Compound Butter | \$38

Panzanella Stuffed Chicken, Balsamic Reduction | \$36

Grilled Sirloin, Black Garlic Compound Butter | \$40

Statler Chicken, Parsnip Puree, Pomegranate Reduction | \$36

Herb Crumbed Cod, Tomato Fondue, Braised Spinach | \$38

Vegan Power Bowl: Chef's Choice of Grains, Vegetables & Local Ingredients | \$32

Dessert | Select One

Triple Chocolate Mousse

New York Style Cheesecake, Strawberry Compote

Seasonal Bread Pudding

Choice of Two Entrées, Highest Price Prevails





COFFEE BREAKS

BREAKS | MORNING AND AFTERNOON BREAKS

All Breaks Include Assorted Soft Drinks, Bottled Water, Polar Seltzers, Freshly Brewed Coffee & Tea

Build Your own Morning or Afternoon Break

Select 3 - \$15

Select 4 - \$18

Select 5 - \$21

Designer Build Your Own Trail Mix – House made Granola,
Assorted Dried Fruits, Assorted Nuts, M&Ms, Toasted
Coconut

Assorted Granola & Energy Bars

Overnight Oats – Coconut Milk, Shredded Carrots,
Cinnamon & Raisin

Fruit & Yogurt Parfait

Assorted Scones

Assorted Bagels Served with Plain Cream Cheese & Chef's
Inspired Cream Cheese

Fruit Kabobs

Warm Pretzels with Beer Cheese Sauce & Honey Mustard

Assorted Candy Bars

Assorted Dessert Bars

Fresh Baked Assorted Cookies

Vegetable Crudité, Hummus

Superfood Juice Boost – Pomegranate & Blueberry Acai – Add \$2.00 per
person

ALL DAY COFFEE AND BEVERAGE STATION | \$22

Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Tea



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RECEPTION | PASSED HORS D'OEUVRES

CHILLED HORS D'OEUVRES

Blackened Tuna Wonton, Wasabi Drizzle, Grilled Pineapple Salsa | \$6

Heirloom Cherry Tomato & Fresh Mozzarella Skewer, Basil Pesto, Balsamic Syrup | \$4

Petite Avocado Toast, Micro Green and Radish Salad | \$5

Sliced Tenderloin Crostini, Boursin Cheese, Micro Greens | \$6

Classic Shrimp Cocktail | \$6

Brie, Apple & Pecan Toast Point | \$5

Smoked Salmon, Boursin, Rye Crisp, Caper | \$5

Lobster Salad Crostini | MP

HOT HORS D'OEUVRES

Chicken Satay, Cilantro-Lime Yogurt Sauce | \$4

Vegetable Spring Rolls, Sweet Chili Sauce | \$4

Chicken & Lemongrass Dumpling, Maple Soy Sauce | \$4

Beef Slider, Aged Cheddar, Garlic Aioli | \$5

Teriyaki Glazed Bacon Wrapped Scallops | \$5

Buffalo Chicken Tartlet, Ranch Dressing | \$4

Mini Beef Wellington, Horseradish Cream Sauce | \$5

Parmesan Arancini, Pomodoro Sauce | \$5

Braised Short Rib & Manchego Empanada, Avocado Aioli | \$5

Shrimp Tempura, Sweet Chili Mango | \$5

New England Crab Cakes, Lemon Aioli | \$6

Coconut Shrimp, Orange Marmalade | \$5

Andouille Stuffed Mushroom | \$4



All Hors D'oeuvres are Priced per Piece
A Minimum of 50 Pieces Per Hors D'oeuvre is Required

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DINNER | DISPLAY STATIONS

FARMSTEAD ARTISAN CHEESE | \$15

Domestic & International Cheeses, Fig Jam, Candied Pecans, Rustic Breads & Crackers

CHARCUTERIE DISPLAY | \$22

Cured and Smoked Meats, Local Cheeses, Cornichons, Grilled Vegetables, Rustic Breads & Crackers

MEDITERRANEAN STATION | \$18

Falafel, Hummus, Tabbouleh, Stuffed Grape Leaves, Spiced Herb Olives, Pita Crisps

MAC & CHEESE STATION | \$18

Select Two

4-Cheese

Broccoli & Cheddar

Mac & Cheese with Smoked Ham

Lobster Mac & Cheese – Upgrade at Market Price

UNION SLIDER STATION | \$18

Protein | Select Two

Pulled Chicken, Jicama Slaw, BBQ Sauce

Grilled Beef, Bacon Jam, Crispy Onions

Petite Crab Cake, Herb Focaccia, Remoulade, Lemon Scented Greens

Crispy Chicken, Pickles, AC's BBQ Sauce

Pulled Pork, Seasonal Slaw

Crisp Tots, Boom Boom Aioli

PUB FAVORITES | \$21

Cheeseburger Sliders, Chef's Choice of Condiments

Habanero Pineapple Glazed Boneless Wings

Loaded Potato Skins

STREET TACOS | \$20

Protein | Select Two

Traditional Pork Carnitas, Carne Asada, Blackened Shrimp, Pulled Chicken

Pico de Gallo, Guacamole, Queso Fresco, Sour Cream, Grilled Tortillas,

Hot Sauce, Grilled Pineapple Relish, Limes

SWEET TOOTH | \$16

An Assortment of Desserts to include Cookies, Brownies, Cannoli's, Cheesecakes, &

Chef's Seasonal Inspired Dessert Selections

Coffee, Decaf & Tea



All Stations are Priced Per Person and Based on One Hour of Service
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DINNER | ACTION AND CARVING STATIONS

BEEF TENDERLOIN | \$26

Red Wine Demi, Horseradish Cream, Assorted Rolls

CRANBERRY CORNBREAD STUFFED PORK LOIN | \$20

Apple Cider Reduction, Assorted Rolls

TRUFFLE RUBBED TURKEY BREAST | \$18

Natural Jus, Cranberry Orange Relish, Assorted Rolls

PECAN CRUSTED SALMON | \$20

Fig Butter, Assorted Rolls

HERB CRUSTED SIRLOIN | \$25

Red Wine Jus, Horseradish Cream, Assorted Rolls

BUILD YOUR OWN PASTA STATION | \$20

Pasta | Select Two

Tri-colored Tortellini, Penne & Gnocchi

Protein | Select Two

Pulled Slow Roast Natural Chicken, Shrimp Scampi, Italian Sausage

Seasonal Roasted Vegetables, Marinated Mushrooms, Imported Cheeses, Asparagus Tips, Olive Oil, Crushed Red Pepper
Tomato Pomodoro, Alfredo Cream Sauce, Basil Pesto



All Stations are Priced Per Person and Based on One Hour of Service
All Pricing is Based on a Per Person Charge and a Minimum of 20 Guests
All Action and Carving Stations have a \$100 attendant fee and one attendant per 50 guests is required

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DINNER | DINNER BUFFET

All Buffet Dinners Include Hearth Baked Rolls, Chef's Selection of Seasonal Starch and Seasonal Vegetables, AC Dessert Display, Freshly Brewed Coffee & Tea

SEVEN HILLS DINNER BUFFET | \$55

Salad | Select One

Baby Greens with English Cucumbers, Baby Tomatoes, Shaved Carrots, Red Onions, Champagne Vinaigrette
Arugula and Baby Greens, Creamy Goat Cheese, Sun Dried Cranberries, Candied Pecans, Lemon Vinaigrette
Torn Hearts of Romaine, Shaved Parmesan, Garlic & Herb Croutons, Caesar Dressing

Soup | Select One

Chicken & Corn Chowder
Broccoli Cheddar
Fire Roasted Tomato Bisque
New England Clam Chowder
Roasted Butternut Squash Bisque, Crème Fraiche

Entrées | Select Two

Braised Beef Short Ribs, Red Wine Reduction
Pecan Crusted Salmon, Fig Compound Butter
Grilled Chicken, Boursin Spinach Cream
Butter Crumb Baked Haddock
Pan Seared Crab Cake, Roasted Corn Salsa
Grilled Sirloin, Sundried Cherry Demi
Apple Walnut Stuffed Chicken, Cranberry Demi
Butternut Squash Ravioli, Sage Brown Butter Sauce
Herb Roasted Pork Loin, Apple Chutney
Vegetable Stack, Mozzarella, Balsamic Drizzle

Upgrade an entrée to one of the following:

Grilled Beef Tenderloin, Red Wine Reduction - \$7 Per Person
Seared Diver Scallops, Lobster Truffle Cream Sauce - \$8 Per Person



All Pricing is Based on a Per Person Charge and a Minimum of 20 Guests
Add a Third Entrée for an Additional Charge of \$5 Per Person
A \$5 Per Person Charge Will be Added for Groups of Less Than 25
For Groups of Less than 15, please inquire about special menu pricing

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DINNER | DINNER BUFFET

EVERYTHING NEW ENGLAND BUFFET | \$65

New England Clam Chowder
Apple Cider Infused Cole Slaw
Field Greens, Local Vegetables, Cranberry Vinaigrette
Mini Maine Lobster Rolls
BBQ Grilled Chicken, Sam Adams BBQ Sauce
Maine Peekytoe Crab Cakes, Roasted Corn Succotash, Old Bay Remoulade
Butternut Squash Risotto, Sundried Cranberries
Boiled New Potatoes, Ghee Butter
Maple Glazed Brussel Sprouts

Dessert:

Boston Cream Pie
Maine Blueberry Cobbler



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A \$5 Per Person Charge Will be Added for Groups of Less Than 20
Additional Entrée Selections are \$7 Per Person

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DINNER | DINNER BUFFET

LOBSTER BAKE | MARKET PRICE

Seasonal Field Greens, Cucumber, Baby Tomatoes, White Balsamic Dressing

New England Clam Chowder, Local Clams, Smoked Bacon, Potatoes

Steamers & PEI Mussels, Drawn Butter & Broth

1 ¼ Pound Steamed Maine Lobster (1 Per Guest)

Bourbon Steak Tips

BBQ Grilled Chicken

Corn on the Cob

Boiled Red Skinned Potatoes

Apple Cider Infused Cole Slaw

Dessert:

Sliced Watermelon

Strawberry Shortcake

Whoopie Pies



All Pricing is Based on a Per Person Charge and a Minimum of 30 Guests.

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DINNER | PLATED DINNER

All Plated Dinners Include Hearth Baked Rolls & Whipped Butter, Chef's Selection of Seasonal Vegetables & Starch, Freshly Brewed Coffee & Teas

Starter | Select One

Mixed Garden Greens with Crisp Vegetables, Balsamic Vinaigrette
Classic Caesar Salad, Crisp Croutons, Shaved Parmesan Cheese, Caesar Dressing
Bibb, Frisée & Red Oak, Sundried Cranberries, Candied Walnuts, Maple Vinaigrette
Grilled Romaine, Goat Cheese, Figs, Balsamic Reduction, EVOO

Entrées | Select Two + Vegetarian

Grilled New York Sirloin, Black Garlic Butter | \$50
Filet Mignon, Merlot Demi | \$58
Braised Beef Short Ribs, Red Wine Reduction | \$55
Statler Chicken, Pomegranate Reduction | \$42
Panzanella Stuffed Chicken, Balsamic Reduction | \$38
Statler Chicken, Boursin Spinach & Artichoke Cream Sauce | \$42
Pan Seared Diver Scallops, Lobster Truffle Cream | \$60
Pan Seared Salmon, Citrus Buerre Blanc | \$45
Macadamia Nut Crusted Halibut, Chardonnay Cream Sauce | \$58
Risotto Stuffed Grilled Portobello Mushroom, Braised Spinach | \$36
Butternut Squash Ravioli, Sage Brown Butter Sauce | \$36
Vegetable Stack, Mozzarella, Balsamic Drizzle | \$36

Dessert | Select One

Triple Chocolate Mousse Cake
Chef's Selection of Seasonal Cheesecake
English Sticky Toffee Pudding
Lavender Crème Brûlée, Fresh Berries
Strawberry Cloud, Layered Sugar Cookies, Berries, Fresh Cream

Highest Price Prevails



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BEVERAGE | AC BEVERAGE SELECTIONS

HOSTED AND CASH BAR PRICING

	HOSTED	CASH
Call Mixed Drink	\$9.50	\$10.00
Premium Mixed Drink	\$12.50	\$13.50
Call Martini	\$12.50	\$13.50
Premium Martini	\$15.50	\$16.50
Wine	\$8.50	\$9.00
Domestic Beer	\$6.50	\$7.00
Imported/Craft Beer	\$7.50	\$8.00
Soft Drinks	\$3.50	\$4.00

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.

CALL BRANDS		PREMIUM BRANDS		BEER & WINE ONLY	
1 Hour	\$22	1 Hour	\$32	1 Hour	\$16
2 Hours	\$35	2 Hours	\$46	2 Hours	\$25
3 Hours	\$45	3 Hours	\$58	3 Hours	\$34
4 Hours	\$55	4 Hours	\$68	4 Hours	\$42
5 Hours	\$65	5 Hours	\$78	5 Hours	\$50

BEER

Bud Light | Michelob Ultra | Harpoon |
Samuel Adams Boston Lager | Truly Hard Seltzer

AC HOUSE WINE

Proverb Chardonnay | Proverb Pinot Grigio |
Proverb Pinot Noir | Proverb Cabernet

CALL BAR

- Tito's Vodka
- Bacardi Superior Rum
- Sailor Jerry Spiced Rum
- Tanqueray Gin
- Jim Beam Bourbon
- Jack Daniels Tennessee Whiskey
- El Jimador Tequila

PREMIUM BAR

- Ketel One Vodka
- Bacardi Superior Rum
- Sailor Jerry Spiced Rum
- Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch
- Maker's Mark Whiskey
- Bulleit Bourbon
- Teremana Tequila



One Bartender is Required For Every 75 Guests, Charged at \$100 per Bartender

All Brands & Pricing are Subject to Change. Please Inquire About the Current Beverage Selections

All Hosted Bars are subject to a 15% service charge, 7% taxable administrative fee and 7% Massachusetts sales tax

All Cash Bars Prices are Inclusive of 7% Tax

GENERAL INFORMATION

SERVICE CHARGES, FEES AND TAXES

A customary 15% service charge, 7% taxable administrative fee and 7% Massachusetts sales tax will be added to Food and Beverage prices. A 7% taxable administrative fee and 6.25% Massachusetts state tax will be added to audio visual prices. 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 the safety of all our guests, and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverages into 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. 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.

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

To best serve you and your guests, a final confirmation of attendance (Guarantee) is required by 12:00 pm 72 business hours prior to the event. This count may not be reduced within this time period, however we will prepare to serve more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests, as indicated on the banquet order.

BEVERAGE SERVICE

All beverage functions are arranged through our Sales and Events Department. We have a complete selection of beverages to compliment 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 under age, 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.



GENERAL INFORMATION

FUNCTION ROOMS

Much of the success of your event depends on the atmosphere of your surroundings at the Hotel. We understand this importance, and we will work with you to achieve the overall experience you desire. We offer multiple function rooms to accommodate a wide range of events. The attendance you anticipate, and the set up of your event requires, are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our schedule of room rental fees is based on your groups program. Revisions in factors such as guest count, times, dates, meal functions or set up may necessitate a revision of the rental fee.

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 cancellation.

SPECIAL SERVICES

Our staff is delighted to assist you with any floral arrangements, and we will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us, as all signs, displays and/or decorations, and their set up are subject to prior approval of the hotel in accordance with Local Fire Codes, and to prevent damage to the Hotel. Signs may not be displayed in any public space of our hotel under any circumstances.

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.

SPECIAL DECORATIONS

Your event manager will be delighted to discuss any enhancements for your event, such as ice sculptures, centerpieces, thematic decorations, menu and invitation printing with you. These and other related services will be provided at a prearranged fee.

