



EVENT MENU

AC Hotel by Marriott Boston Cambridge, 10 Acorn Park Drive, Cambridge MA 02140 P: 617.876.6190

WELCOME TO THE AC HOTEL BOSTON CAMBRIDGE

A new way to meet where the hotel is your canvas.

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

Keys to Success:

- Modern design with tech forward attitude
- Over 4,800 sq. ft. of meeting space
- Private Pre function space
- Complimentary Wi-Fi in meeting space and sleeping rooms
- Modern and localized menu
- Attentive service
- AC Kitchen
- AC LoungeSM





BREAKFAST

BREAKFAST | AC BREAKFAST SELECTIONS

AC EUROPEAN CONTINENTAL | \$31

Fresh Sliced Seasonal Fruits
Assorted Greek Yogurts with AC Granola & Sun Dried Fruits
Sliced Charcuterie Meats & Cheeses
Chef Inspired Egg Frittata
Freshly Baked Croissants
Fresh Assorted Juices
Freshly Brewed Coffee & Tazo Teas

CONTINENTAL LITE | \$27

Fresh Sliced Seasonal Fruits
Freshly Baked Croissants & Pastries
Build your Own Greek Yogurt Parfait with Fresh Berries & AC Granola
Fresh Assorted Juices
Freshly Brewed Coffee & Tazo Teas

HARVARD SQUARE BREAKFAST | \$39

Fresh Sliced Seasonal Fruits
Freshly Baked Croissants, Muffins, & Breakfast Pastries
Greek Yogurt with AC Granola & Sun Dried Fruits
Cage-free Scrambled Eggs with Fine Herbs
Crisp Farmhouse Bacon or Country Breakfast Sausage
Breakfast Potatoes
Fresh Assorted Juices
Freshly Brewed Coffee & Tazo Teas

SIGNATURE BREAKFAST ENHANCEMENTS

French Toast with Maple Syrup | \$9

AC Tomato & Prosciutto Toast

Cage Free Egg, EVOO, Prosciutto, Seasoned Tomatoes | \$12

AC Avocado, Feta & Basil Toast

Cage Free Egg, Grape Tomato, Red Onion, Lemon Vinaigrette | \$14

AC Breakfast Charcuterie Board

Sliced Cured Meats & Manchego Cheese | \$11

Bagels with Cream Cheese, Butter & Fruit Preserves | \$6

Smoked Salmon with Traditional Accompaniments | \$14

Classic Oatmeal with Brown Sugar and Raisins | \$7

Assorted KIND Bars | \$7

Fresh Whole Fruit | \$5

Sliced Fruit & Berries | \$7

Crisp Farmhouse Bacon | \$6

Country Breakfast Sausage | \$6

Chia Seed Pudding | \$6

Fruit Smoothie | \$7



ALL PRICING IS PER PERSON AND HOT BREAKFAST BUFFETS ARE BASED ON A MINIMUM OF 20 PEOPLE.
A \$4 PER PERSON CHARGE WILL BE ADDED TO GROUPS LESS THAN 20.
1 HOUR OF SERVICE INCLUDED.



COFFEE BREAKS

BREAKS | MORNING AND AFTERNOON BREAKS

ALL BREAKS INCLUDE ASSORTED SOFT DRINKS, BOTTLED WATER, FRESHLY BREWED COFFEE & TAZO TEA

MID-MORNING BOOST | \$19

Assorted Kind Bars
Build your Own Greek Yogurt Parfait
with Fresh Berries & AC Granola
Fresh Whole Fruit

HEALTHY LIVING | \$19

Vegetable Crudité with Ranch
Pita Chips with Hummus
Fresh Whole Fruit

AFTERNOON ENERGIZER | \$17

Warm Soft Pretzels with Ground Mustard
Apple Slices with Peanut Butter

MINUTEMAN | \$16

Build Your Own Trail Mix

Assorted Nuts
Dried Fruits
Chocolate Pieces
Pretzels
Granola
Toasted Coconut

ALL DAY BEVERAGE SERVICE

Freshly Brewed Coffee & Tazo Teas, Assorted Soft Drinks & Bottled
Water Continuously Refreshed for your entire meeting
8 Hour Service | \$22 Per Person
4 Hour Service | \$15 Per Person

BEVERAGE ENHANCEMENTS

Freshly Brewed Coffee and Tazo Teas | \$8 Per Person
Individual Bottle Waters (Still & Sparkling) | \$5 Each
Individual Soft Drinks | \$4 Each
Individual Milks | \$4 Each
Fresh Orange, Apple or Cranberry Juice by the Pitcher | \$21 Each
Lemonade or Iced Tea by the Pitcher | \$17 Each

BAKERY ENHANCEMENTS

Freshly Baked Croissants | \$6 Each
Chocolate Chip Cookies | \$6 Each
Chocolate Fudge Brownies | \$6 Each
Fresh Ricotta Cannoli | \$6 Each
Warm Soft Pretzels with Ground Mustard | \$8 Each

SNACK ENHANCEMENTS

Apple Slices with Peanut Butter | \$6 Per Person
Hummus and Pita Chips | \$7 Per Person
Individual Granola Bars | \$4 Each
Individual Rice and Marshmallow Treats | \$5 Each
Individual Bags of Kettle Chips | \$5 Each
Fresh Whole Fruit | \$5 Each



ALL PRICING IS BASED ON A PER PERSON CHARGE UNLESS OTHERWISE STATED.
1 HOUR OF SERVICE INCLUDED.



LUNCH

LUNCH | DELI LUNCH BUFFET

CAMBRIDGE DELI | \$43 ***BYO SANDWICH BUFFET***

Chef's Inspired Soup of the Day

Farmers Market Mixed Green Salad, Shaved Vegetables, Grape Tomatoes, Herb Vinaigrette
Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing
Greek Pasta Salad with Red Wine Vinaigrette

Selection of Fresh Sandwich Ingredients:
Sliced Roast Turkey, Genoa Salami, Honey Glazed Ham, Roast Beef
Sliced Imported and Domestic Cheeses
Assorted Rustic Rolls and Artisan Breads
Herb Aioli, Dijonnaise, Mustard

Individual Bags of Kettle Chips
Chocolate Chip Cookies & Brownies

Freshly Brewed New England Coffee & Tazo Tea
Assorted Soft Drinks & Bottled Water

COMMUNITY GARDEN | \$45 ***BYO SOUP & SALAD BUFFET***

Chef's Inspired Soup of the Day

Sliced Roasted Chicken
Garlic Herb Shrimp

Seasonal Sweet and Bittersweet Lettuce

Selection of Assorted Salad Toppings:
Hardwood Smoked Bacon, Hard Boiled Cage Free Eggs,
Garlic Croutons, Grated Cheese, Sliced Cucumbers, Red Onion, Chick Peas, Grape Tomatoes, Dried Cranberries,
Black Olives and Hummus

Creamy Dressings and Vinaigrettes

Assorted Dinner Rolls and Vermont Sweet Butter

Fresh Ricotta Cannoli

Freshly Brewed New England Coffee & Tazo Tea
Assorted Soft Drinks & Bottled Water



ALL PRICING IS PER PERSON AND BASED ON A MINIMUM OF 20 PEOPLE.
A \$4 PER PERSON CHARGE WILL BE ADDED FOR GROUPS LESS THAN 20
1.5 HOURS OF SERVICE INCLUDED.

LUNCH | DELI LUNCH BUFFET

AC SOUP, SALAD & SANDWICH BUFFET | \$48

Assorted Dinner Rolls and Vermont Sweet Butter
Chef's Inspired Soup of the Day

SALADS | SELECT TWO:

Farmers Market Mixed Green Salad, Shaved Seasonal Vegetables, Grape Tomatoes, Herb Dressing

Traditional Caesar Salad, Garlic Croutons, Hearts of Romaine, Caesar Dressing, Shaved Parmesan

Greek Pasta Salad with Red Wine Vinaigrette

Mediterranean Orzo Salad, Cucumber, Kalamata Olives, Lemon-Mint Vinaigrette

Red Bliss Potato Salad, Dill and Whole Grain Mustard Aioli

COMPOSED SANDWICHES | SELECT THREE:

Italian - Genoa Salami, Prosciutto, Mortadella, Provolone, Roasted Pepper, Leaf Lettuce, French Baguette

Newtowne - Grilled Chicken Caesar, Imported Parmesan, Tomatoes, Crisp Romaine Hearts, Soft Flour Wrap

Longfellow - Shaved Black Forest Ham, French Brie, Whole Grain Mustard Dijonnaise, Leaf Lettuce, Herb Focaccia

Inman Square - Roasted Turkey Breast, Petite Greens, Vermont Sharp Cheddar, Roasted Tomatoes, Pesto Aioli, Artisan Bread

Prosciutto Bocado - Fresh Mozzarella, LaQuercia Prosciutto, Pesto, Baby Arugula, Ciabatta

Green Line - Roasted Vegetables, Herb Tortilla, Mixed Greens, Garlic Hummus, Spinach Wrap

Caprese - Fresh Mozzarella, Sliced Tomato, Fresh Basil, Pesto, Ciabatta

Chocolate Chip Cookies & Brownies

Fresh Ricotta Cannoli

Freshly Brewed Coffee & Tazo Tea

Assorted Soft Drinks & Bottled Water

BOXED LUNCH TO-GO | \$35

Your Selection of Three Sandwiches from the AC Soup, Salad and Sandwich Menu.

Greek Pasta Salad with Red Wine Vinaigrette

Kettle Cooked Potato Chips

Fresh Whole Fruit

Chocolate Chip Cookie

Assorted Soft Drink or Bottled Water



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LUNCH | THEMED HOT LUNCH BUFFET

SOUTHWEST LUNCH BUFFET | \$56

Corn Bread and Vermont Sweet Butter

SIDES:

Southwest Green Salad, Avocado, Tomato, Tortilla Strips
Roasted Corn and Black Bean Salad
Cilantro Lime Jasmine Rice

TACO STATION:

Flour Tortillas, Diced Tomatoes, Shredded Cheese Blend,
Cabbage Slaw, Lime Sour Cream, Pico de Gallo, Guacamole,
Hot Sauce, Fresh Cilantro

CHOOSE TWO:

Pork Carnitas
Cilantro-Lime Chicken
Seasoned Ground Beef
Vegetarian Black Beans

Churros with Chocolate Dipping Sauce

Freshly Brewed New England Coffee & Tazo Tea
Assorted Soft Drinks & Bottled Water

ITALIAN PASTA BUFFET | \$55

Assorted Dinner Rolls and Vermont Sweet Butter

STARTERS:

Traditional Caesar Salad, Garlic Croutons, Hearts of Romaine, Shaved Parmesan
Mozzarella & Tomato Salad, Fresh Basil, Balsamic Reduction

CHOOSE ONE:

Minestrone
Italian Wedding Soup

ENTREES | SELECT TWO:

Chicken and Broccoli Alfredo with Penne
Chicken Cacciatore over Rigatoni or Rice
Classic Spaghetti and Meatballs with Tomato Basil Sauce
Rigatoni with Prosciutto, Baby Spinach, and Garlic Olive Oil
Spinach and Ricotta Ravioli with Vodka Tomato Cream
Cavatappi Pasta, Roasted Seasonal Vegetables, Pomodoro Sauce, Basil

Fresh Ricotta Cannoli

Freshly Brewed New England Coffee & Tazo Tea
Assorted Soft Drinks & Bottled Water



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1.5 HOURS OF SERVICE INCLUDED.

LUNCH | CUSTOM HOT LUNCH BUFFET

BOSTON CAMBRIDGE BUFFET | \$59

Assorted Dinner Rolls and Vermont Sweet Butter

STARTERS | SELECT THREE:

Chef's Seasonal Soup of the Day

New England Clam Chowder

Traditional Caesar Salad, Garlic Croutons, Hearts of Romaine, Caesar Dressing, Shaved Parmesan Cheese

Farmers Market Mixed Green Salad, Shaved Seasonal Vegetables, Grape Tomatoes, Herb Dressing

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

Greek Pasta Salad with Red Wine Vinaigrette

Mediterranean Orzo Salad, Cucumber, Kalamata Olive, Mint, Olive Oil, Fresh Squeezed Lemon

Red Bliss Potato Salad, Dill and Whole Grain Mustard Aioli

ENTREES | SELECT TWO:

Pan Seared Herb Chicken, San Marzano Tomatoes, Olives, Oven Roasted Potatoes

Chicken Saltimbocca, Prosciutto, Aged Provolone, Sage, Marsala Jus | **\$2 Additional**

Braised Boneless Short Ribs, Brown Ale Jus, Roasted Mushrooms | **\$4 Additional**

Pork Carnitas Tacos, Fresh Pico De Gallo, Crispy Sea Salt Potatoes

Classic New England Cod with Crumb Toppings and Lemon Butter Sauce, Saffron Jasmin Rice

Roasted Northern Harvest Salmon, Spiced Baby Carrots, Caper-Brown Butter Sauce | **\$2 Additional**

Spinach Ricotta Ravioli, Roasted Tomatoes, Fresh Parmesan Cream

Portabella and Eggplant Stack, with Tomato, Basil and Fresh Mozzarella

Fresh Ricotta Cannoli, Mini Macarons

Freshly Brewed New England Coffee & Tazo Tea

Assorted Soft Drinks & Bottled Water

Plated Table Service Available – Add \$16 per person



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1.5 HOURS OF SERVICE INCLUDED.



RECEPTION

RECEPTION | PASSED HORS D'OEUVRES

CHILLED HOR D'OUVRES

Classic Bruschetta Served on a Crostini | \$5.50

Antipasto Skewer | \$5.50

Tomato & Fresh Mozzarella Skewer | \$5.50

Bleu Cheese Stuffed Figs | \$6

Boursin Stuffed Heirloom Tomatoes | \$5.50

Roasted Red Pepper Deviled Egg, Crispy Prosciutto | \$6

Chilled Gazpacho Shooters | \$5.50

Shrimp Cocktail | \$7.50

HOT HOR D'OUVRES

Spinach and Feta Turnover | \$5.50

Cheese Arancini, Tomato-Basil Sauce | \$5.50

Chicken and Lemongrass Dumpling | \$5.50

Coconut Chicken | \$5.50

Tandoori Chicken Sate | \$6

Scallops Wrapped in Bacon | \$7

Petite Beef Wellington | \$8

Petite Crab Cakes, Lemon Remoulade | \$9



ALL PRICES ARE PER PIECE. MINIMUM OF 24 PIECES EACH.
1 HOUR OF SERVICE INCLUDED.

RECEPTION | STATIONARY DISPLAYS

FARMHOUSE SEASONAL VEGETABLE DISPLAY | \$18

Assorted Seasonal Vegetables with Hummus, Ranch & Dill Dip

CHARCUTERIE BOARD | \$29

Cured and Smoked Meats, Pickled Jardinière and Cornichons, Whole Grain & Ale Mustard, Spiced Herb Olives, Rustic Breads & Flatbread Crackers

AC ARTISAN CHEESE DISPLAY | \$24

Domestic and International Cheeses, Local Honey, Fig Puree, Fruit Preserves, Assorted Crackers and Crostini

SHRIMP COCKTAIL DISPLAY | \$7 Per Piece

Jumbo Shrimp, Fresh Lemons to Squeeze, Cocktail Sauce

FLATBREAD PIZZAS | \$19

Sicilian - A Blend of Specialty Cheeses, Tomato Sauce, Italian Sausage and Pepperoni

Quattro Formaggi - A Blend of Specialty Cheese, Tomato Sauce, Basil and Oregano

Primavera - Ricotta, Mozzarella Cheese, Roasted Red Peppers, Tomato, Artichokes

BRUSCHETTA | \$18

Build Your Own

Grilled Garlic Rubbed Crostini

Tomato and Basil Salad, Marinated Exotic Mushrooms, Fig Jam, Whipped Black Pepper Studded Goat Cheese, Fresh Mozzarella, Garlic and White Bean Puree, Olive Tapenade, Basil Pesto, Extra Virgin Olive Oil, Peperonata

ALL ACTION AND CARVING STATIONS HAVE A \$150 ATTENDANT FEE AND ONE ATTENDANT PER 75 GUESTS IS REQUIRED.



ALL PRICING PER PERSON UNLESS AND BASED ON A MINIMUM OF 20 PEOPLE.
A \$4 PER PERSON CHARGE WILL BE ADDED FOR GROUPS LESS THAN 20.
1 HOUR OF SERVICE INCLUDED.

RECEPTION | ACTION AND CARVING STATIONS

CARVING STATIONS:

BEEF TENDERLOIN | \$36

Horseradish Cream, Herb Chimichurri, Brioche Buns

CILANTRO AND MOJO BRINED PORK | \$32

Romesco Sauce, Spicy Mustard, Buttermilk Biscuits

ROASTED TURKEY BREAST | \$28

Massachusetts Cranberry Compote, Tarragon Aioli, Petite Rolls

ACTION STATIONS:

SOUTH OF THE BORDER TACO STATION | \$31

Pork Carnitas and Cilantro-Lime Chicken Breast, Flour Tortillas, Lime Sour Cream, Pico de Gallo, Cabbage Slaw, Guacamole, Hot Sauce, Fresh Snipped Cilantro

BUILD YOUR OWN PASTA STATION | \$29

Spinach and Ricotta Ravioli with Vodka Tomato Cream
Rigatoni with Prosciutto, Baby Spinach, and Garlic Olive Oil
Cavatappi Pasta, Roasted Seasonal Vegetables, Pomodoro Sauce, Basil
Extra Virgin Olive Oil, Garlic-Herb Bread, Shaved Parmesan, Chili Pepper Flake



ALL PRICING IS PER PERSON AND BASED ON A MINIMUM OF 20 PEOPLE.
1 HOUR OF SERVICE INCLUDED.



DINNER

DINNER | DINNER BUFFET

DISCOVERY PARK BUFFET | \$72

Assorted Dinner Rolls and Vermont Sweet Butter
Chef's Selection of Seasonal Starch and Seasonal Vegetables

STARTERS | SELECT THREE:

New England Clam Chowder

Creamy Tomato and Basil Bisque

Traditional Caesar Salad, Garlic Croutons, Hearts of Romaine, Caesar Dressing, Shaved Parmesan Cheese

Baby Spinach, Crumbled Goat Cheese, Strawberries, Almonds, AC Balsamic Vinaigrette

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

Grilled Asparagus with Feta and Roasted Tomatoes

ENTREES | SELECT TWO:

Additional Entrée Choices are \$7 Per Person

Herb Crusted Chicken Breast Provençal, Tomato, Olive and Caper Ragout, Basil Oil

Sirloin of Beef, Rosemary Demi Glace, Roasted Mushrooms | **\$5 Additional**

Roast Pork Loin, Bacon and Apple Salad, Mustard Jus

Classic New England Cod, Dijon Mustard, Herb Breadcrumbs, Lemon Butter Sauce

Oven Roasted Northern Harvest Salmon, Roasted Tomato and Fennel Cream | **\$5 Additional**

Seared Atlantic Swordfish, Chorizo Broth, Roasted Pepper Salad | **\$5 Additional**

Shrimp and Three Cheese Ravioli, Tomato Studded Scampi, Baby Spinach

Spinach and Ricotta Ravioli, Pecorino Cream Sauce, Truffle Oil

Roasted Winter Squash, Quinoa, Toasted Pumpkin Seeds, Wilted Greens

Fresh Ricotta Cannoli, Mini French Macaroons, Mini Cheesecakes

Freshly Brewed New England Coffee & Tazo Tea

Assorted Soft Drinks & Bottled Water



ALL PRICING PER PERSON AND BASED ON A MINIMUM OF 20 PEOPLE.
A \$4 PER PERSON CHARGE WILL BE ADDED FOR GROUPS LESS THAN 20.
2 HOURS OF SERVICE INCLUDED.

DINNER | PLATED DINNER

ALEWIFE BROOK DINNER

Assorted Dinner Rolls and Vermont Sweet Butter
Chef's Selection of Seasonal Starch and Seasonal Vegetables

STARTERS | SELECT ONE:

Field Greens, Farmers Market Vegetables, Crumbled Goat Cheese, Herb Vinaigrette
Spinach Salad, Dried Apricots, Spiced Pecans, Brie, Ice Wine Vinaigrette
Tomato and Watermelon Salad, New England Burrata, Olive Oil, Basil Puree, Aged Balsamic
AC Caesar Salad, Parmesan Crisp, Lemon Manchego Dressing, White Anchovies, Tomato Tapenade

ENTREES | SELECT TWO:

Highest Price Prevails

Herb Roasted Misty Knolls Chicken, Shallot and Mushroom Pan jus | **\$64**
Braised Beef Short Ribs, Asiago Potatoes, Roasted Asparagus, Cognac and Peppercorn Crème | **\$72**
Filet Mignon, Three Onion Polenta, Roasted Baby Carrots, Shiitake Mushroom Sauce | **\$81**
Pan Roasted Pork Chop, Sweet Potato Puree, Wilted Baby Spinach, Candied Apple Bourbon Glaze | **\$64**
Northern Harvest Atlantic Salmon, Oven Roasted Tomato, Wilted Baby Kale, Lemon Scented Risotto | **\$67**
Oven Roasted Haddock, Corn Cream, Pesto Potatoes, Blistered Shishito Peppers | **\$64**
Jonah Crab Cake, Corn Pico de Gallo, Chimichurri Shrimp, Asparagus, Citrus Butter Sauce | **\$69**
Winter Squash Ravioli, Butternut and Shallot Hash, Sage and Brown Butter | **\$60**
Roasted Portobello Mushroom, Three Grain Tabbouleh, Roasted Pepper Hummus, Spiced Baby Carrots, Grilled Artichoke Hearts | **\$60**

DESSERT | SELECT ONE:

Vanilla Cheesecake, Seasonal Berries, Raspberry Sauce
Crème Brûlée, Blueberries and Biscotti
Tiramisu, Shaved Chocolate, Espresso Syrup
Carrot Cake, Whipped Vanilla Mascarpone, Grand Marnier Sauce, Candied Orange
Chocolate Mousse Cup, Berries, Vanilla Cream

Freshly Brewed New England Coffee & Tazo Tea
Assorted Soft Drinks & Bottled Water



ALL PRICING PER PERSON AND BASED ON A MINIMUM OF 20 PEOPLE.
A \$4 PER PERSON CHARGE WILL BE ADDED FOR GROUPS LESS THAN 20.
2 HOURS OF SERVICE INCLUDED.



BEVERAGES

BEVERAGES | HOURLY BAR PACKAGES

CALL BRANDS

One Hour	\$21
Two Hours	\$25
Three Hours	\$30
Four Hours	\$33

BEER & WINE

BEER, WINE & SPIRITS

\$25
\$33
\$40
\$45

PREMIUM BRANDS

One Hour	\$24
Two Hours	\$30
Three Hours	\$35
Four Hours	\$38

BEER & WINE

BEER, WINE & SPIRITS

\$30
\$36
\$42
\$45

CALL SELECTIONS:

Selections may vary based on availability.

PREMIUM SELECTIONS:

Also includes all call brands. Selections may vary based on availability.

SPIRITS

Bully Boy Vodka, Bacardi Superior Rum, Sailor Jerry's Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark Bourbon, Jack Daniels Tennessee Whiskey, Seagram's VO, 1800 Silver Tequila

SPIRITS

Grey Goose, Bacardi Superior Rum, Bully Boy Boston Rum, Mediterranean Gin Mare, Johnnie Walker Black Label Scotch, Bulleit Bourbon, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Patron Silver Tequila

WINE

Proverb Chardonnay, Cabernet, Merlot, and Pinot Grigio

WINE

Selection of Red and White Wines - Joel Gott, Chateau St. Jean, Barone Fini, Coppola

BEER

Bud Light, Coors, Sam Adams, Corona, White Claw

BEER

Heineken, Modelo, Lord Hobo, Jacks Abbey



ALL PRICES ARE PER PERSON AND CHARGED BASED ON THE GUARANTEED GUEST COUNT OF GUESTS OVER THE AGE OF 21. BARTENDER FEE OF \$150 PER BARTENDER APPLIES. ONE BARTENDER REQUIRED FOR EVERY 75 GUESTS.

BEVERAGES | CONSUMPTION BAR PRICING

HOSTED BARS

- Consumption Pricing Paid by Client
- Minimum Bar Spend of \$500 Before Tax & Fees Applies
- All Pricing and Brands are Subject to Change
- All Pricing is Subject to 7% Meal Tax, 7% Admin Fee & 15% Gratuity

	CALL	PREMIUM
MARTINI	\$14	\$16
COCKTAIL	\$13	\$14
WINE	\$11	\$13
BEER	\$8	\$9

CASH BARS

- Cash Bar Pricing Guests to Pay on Their Own
- Minimum Bar Spend of \$575 Applies
- All Pricing and Brands are Subject to Change
- Pricing is Inclusive of Tax & Admin Fee
- Gratuity is Not Included and is the Responsibility of the Guests

	CALL	PREMIUM
MARTINI	\$16	\$18
COCKTAIL	\$14	\$15
WINE	\$12	\$14
BEER	\$9	\$10



BARTENDER FEE OF \$100 PER BARTENDER APPLIES. ONE BARTENDER REQUIRED FOR EVERY 75 GUESTS.



AUDIOVISUAL

AUDIO VISUAL

DATA PROJECTION PACKAGE

Includes: LCD projector, projector stand, tripod screen, and cabling to interface your computer with our projector.
\$300/Daily

BASIC SUPPORT PACKAGE

Clients provide their own data projector. Hotel will provide a tripod screen, projector card, and proper cabling to interface your laptop and projector. \$130/Daily

AUDIO EQUIPMENT

Polycom Speakerphone | \$125
Auxiliary Computer Speakers | \$30

MEETING AIDS

Flipchart w/ Paper Pad & Markers | \$45
Whiteboard with Markers | \$35
Power Strip | \$10
Easel | \$10

For extensive set-ups outside labor and rentals may be required. A 20% service charge will apply to all outsourced costs. Please review specifics with your Sales Manager.



ORDER CANCELLATIONS WITH LESS THAN 24 HOUR NOTICE ARE SUBJECT TO A 100% CANCELLATION FEE.

ALL AV RENTALS ARE SUBJECT TO A 20% TAXABLE SET-UP FEE, 6.25% MA STATE SALES TAX AND A 9% TAXABLE ADMINISTRATIVE FEE.

GENERAL INFORMATION

SERVICE CHARGES, FEES AND TAXES

A customary 15% Gratuity Charge, 9% taxable administrative fee and 7% Massachusetts State Meals Tax will be added to all Food and Beverage prices.

A 20% set up fee, 9% 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.

COAT CHECK

The hotel can arrange for coat check service. A \$100 attendant fee will be assessed for all coat check services. The hotel recommends one (1) attendant for every 100 guests.

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.

GIFT BASKETS

For your convenience, there is no fee if you choose to have the front desk hand out a welcome amenity during check-in, or a delivery fee of \$3 per bag will apply for delivery of these bags to your guest's rooms after your guest has arrived. Please keep in mind check in time is 3:00

