



RENAISSANCE® BOSTON WATERFRONT HOTEL

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RENAISSANCE®
HOTELS

RENAISSANCE BOSTON WATERFRONT
HOTEL 606 CONGRESS STREET,
BOSTON, MA, 02210
617.338.4111

CONTINENTAL BREAKFAST

Recharge | \$ 35

Chilled Orange, Grapefruit and Cranberry Juice

Sliced Seasonal Fresh Fruit and Berries

Fruit Infused Yogurt Sauce

Freshly Baked Breakfast Pastries, Danish and Croissants

Assortment of Freshly Baked Muffins

Assorted Organic and Greek Yogurt with Granola

Freshly Brewed Starbucks Coffee and Decaffeinated Coffee

Selection of Tazo Traditional and Herbal Teas

BREAKFAST BUFFET

All Breakfast Buffets Include:

Chilled Orange, Grapefruit and Cranberry Juice

Freshly Brewed Starbucks Coffee and Decaffeinated Coffee

Selection of Tazo Traditional and Herbal Teas

Revive | \$ 42

Sliced Seasonal Fresh Fruit and Berries

Fruit Infused Yogurt Sauce

Freshly baked Breakfast Pastries, Danish and Croissants

Assorted Organic and Greek Yogurt

Cage Free Scrambled Eggs

Apple Wood Smoked Bacon

Country Style Pork Sausage

Yukon Gold Breakfast Potatoes with Leeks

Rejuvenate | \$ 45

Sliced Seasonal Fresh Fruit and Berries

Fruit Infused Yogurt Sauce

Freshly baked Breakfast Pastries, Danish and Croissants

Seasonally Inspired Savory Quiche to Include:

Smoked Bacon, Leek, Vermont Cheddar & Roasted Tomato, Spinach & Gruyere

Applewood Smoked Bacon

Moody's Chicken & Apple Sausage

Maine Harvested Steel Cut Oatmeal with Golden Raisins, Dried Cranberries,

Brown Sugar & Sliced Almonds

BREAKFAST BUFFET

New England Farmers | \$ 47

Apple & Cranberry Parfait, House Granola, Organic Yogurt,
New England Honey Sliced Seasonal Fresh Fruit and Berries
Fruit Infused Yogurt Sauce

Lemon-Apricot Scones, Apricot Preserves

Assorted Bagels with Cream Cheese and Vermont Butter

Cage Free Scrambled Eggs with Vermont Cheddar and Green Onion

Thick Sliced Maple Pepper Bacon

Local Smoked Breakfast Sausage

Farm House Hash with Seasonal Vegetables and Potato

Pricing is per person and based on 90 minutes of continuous service unless otherwise specified.

All menus are designed and priced to accommodate groups of 25 or more people. If you have a group with fewer than 25 people, a \$5 per person surcharge will apply, or please ask for custom menu options and pricing.

BREAKFAST ENHANCEMENTS

Hard Boiled Eggs, Peeled | \$ 3 each

Soft Scrambled Eggs | \$ 5 Per Person

Applewood Smoked Bacon | \$ 6 Per Person

Country Style Pork Sausage | \$ 6 Per Person

Moody's Chicken Sausage | \$ 6 Per Person

Fresh Made Biscuit Sandwiches (Choose One) | \$ 8 each

Country Fried Chicken, Pepper Jack Cheese, Onion Gravy

Farm Egg, Havarti Cheese, Tomato Jam

Farm Egg, Peppered Sausage Patty, Gruyere

Pastrami Cured Salmon, Scharthner farms North Apricot Preserve, Arugula

Maine Harvested Steel Cut Oatmeal | \$ 5

Golden Raisins, Dried Cranberries, Brown Sugar, Sliced Almonds

Waterfront Muesli | \$ 5

Apple Infused, Oats & Grains, Sunflower Seeds, Dried Fruits, Marcona Almonds

Classic Breakfast Sandwiches (Choose One) | \$ 8

Choice of Buttery Croissant, Ciabatta Bread, Classic English Muffin

or Whole Wheat English Muffin

Farm Egg, Vermont Cheddar, Applewood Smoked Bacon

Farm Egg, Black Forest Ham, Emmental Swiss

Egg White, Swiss Chard, Roasted Tomato, Gruyere

BREAKFAST ENHANCEMENTS

Organic Yogurt Parfait (Choose One) | \$ 7

House Granola, Roasted Apple, Cranberry, Almond

House Granola, Seasonal Berries, Local Honey

Locally Smoked Salmon & Bagels | \$ 12

Marinated Tomato, Caper, Hard Cooked Egg, Red Onion Relish

Assorted Zeppy's Bakery Bagels, Cream Cheese

By The Dozen | \$ 56

Seasonally Inspired Scones with Devonshire Cream, Lemon Curd, Orange Marmalade

Assorted Zeppy's Bakery Bagels, Flavored Cream Cheese, Cultured Butter, Preserves

Assorted Coffee Cakes: Cinnamon, Blueberry, Chocolate Chip

Assorted Muffins: Cranberry, Blueberry Streusel, Poppy Seed, Apple Cinnamon

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CHEF CRAFTED ACTION STATIONS

Egg and Omelet Made To Order | \$ 14

Cage Free Eggs, Egg Whites, Egg Beaters

Smoked Ham, Chorizo, Applewood Smoked Bacon, Chicken Sausage

Roasted Peppers, Wild Mushrooms, Onion, Heirloom Cherry Tomato, Swiss Chard

Smoked Mozzarella, Cave Aged Cheddar

New England Corned Beef Hash | \$ 13

Corned Beef Brisket, Market Vegetable-Potato Hash, Fried Eggs, Roasted Onion Gravy

Benedict Station | \$ 13

Canadian Bacon, Cage Free Egg, Herbed Bearnaise

Maine Lobster Hash, Cage Free Egg, Roasted Tomato Hollandaise

Belgian Waffle Station | \$ 11

Fresh Belgian Waffles, Pure Vermont Maple Syrup & Whipped Vermont Butter

Bacon & Cheddar Waffle, Caramelized Apples

Whipped Cream, Fresh Strawberries, Macerated Wild Berries,

Powdered Sugar, Toasted Almonds

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PLATED BREAKFAST

All Main Course Breakfast Selections Include:

Choice of One Starter and One Entrée
Assorted Breakfast Pastries, Vermont Butter, Honey and Fruit Preserves
Freshly Brewed Starbucks Coffee and Decaffeinated Coffee,
Selection of Tazo Traditional and Herbal Teas
Freshly Squeezed Orange Juice

Starter Options:

Sliced Seasonal Fruit & Berries, New England Honey Drizzle, Fresh Mint
Organic Yogurt & Granola Parfait, Fresh Berries, New England Honey
Apple Muesli, Almonds, Fresh Berries, Organic Yogurt

Entrée Options:

Cage Free Scrambled Egg | \$ 36

*With or Without Vermont Cave Aged Cheddar
Herb Roasted Tomato & Market Vegetable
Choice of Breakfast Potato & Choice of Breakfast Meat

Apple Streusel French Toast | \$ 34

Caramelized Apple & Mascarpone Stuffed Brioche,
Maple Bourbon Cream Cheese Icing
Choice of Breakfast Potato & Choice of Breakfast Meat

PLATED BREAKFAST

Egg White Frittata | \$ 35

Jasper Hill Landaff, Foraged Mushrooms, Creamed Leeks, Swiss Chard
Choice of Breakfast Potato & Choice of Breakfast Meat

Steak and Eggs* | \$ 36

Spiced Flat Iron Steak, Cage Free Scrambled Eggs, Vegetable and Potato
Hash, Sauce Béarnaise

Lobster Benedict | \$ 39

Chef's Selection of Mushroom, Scallion Potato Cakes, Poached Egg,
Preserved Lemon Hollandaise
Choice of Breakfast Potato

Breakfast Meat Options:

Applewood Smoked Bacon
Country Style Pork Sausage
House Recipe Chicken Sausage Patties
Honey Cured Ham
North Country Smokehouse Maple Sausage

Breakfast Potato Options:

Yukon Gold Breakfast Potatoes, Leeks
Crispy Kennebec Potatoes, Onions and Peppers
Red Bliss Potatoes, Lemon, Parsley, Roasted Garlic

MORNING BREAK PACKAGES

Morning Sunshine | \$ 15

Individual Seasonal Fruit Salad, Citrus Mascarpone
Orange Creamsicle Smoothie
Lemon Pound Cake, Seasonal Marmalade
Seasonal Whole Fruit

AM Indulgence | \$ 16

Apple Cider Donuts, Cinnamon Sugar
Honey Sticky Buns, Salted Caramel Sauce, Chopped Bacon
Blueberry Breakfast Bread
Local Apples and Pears

Massachusetts Cranberry | \$ 17

Cranberry Muffins and Coffee Cakes
Orange-Cranberry Scone, Orange-Cranberry Curd
Oatmeal Custard, Cranberry Relish
Local Flavored Seltzer

Simple and Healthy | \$ 17

Seasonally Selected Whole Fruit
Individual Juice Shots
House Made Granola Bars with Wheat Germ and New England Honey
Berries and Cream Parfait, Oatmeal Cookie Crumbles
Assorted Energy Bars

Pricing is per person and based on 90 minutes of continuous service unless otherwise specified.

AFTERNOON BREAK PACKAGES

Afternoon Retreat | \$ 19

Individual Vegetable Crudit , Scallion Tomato Dip

Pita Chips with Roasted Garlic Hummus

Build Your Own Trail Mix:

Almonds, Cashews, Pecans, Pumpkin Seeds, Peanuts, Sunflower Seeds

Dried Cherries, Dried Raisins, Dried Tropical Fruit, M&M's

Tea Time Revolution | \$ 18

Petite Tea Sandwiches to include:

Prosciutto, Apple, Brie, Grain Mustard

Smoked Salmon, Dill & Cucumber, Creme Fraiche

Truffled Egg Salad, Chervil

Old World Teas and Modern Teas

Sugar Cubes, Honey Sticks, Lemon Twists

Taste of Fenway | \$ 19

Soft Pretzels: Salted and Unsalted with Yellow Mustard, Whole Grain Mustard, Warm Cheese Sauce

Mini Vienna Hotdogs with Relish & Beer Mustard

Roasted Peanuts and Cracker Jacks

Warm Fried Dough with Cinnamon Sugar

A Little Pick Me Up | \$ 23

Coffee Cupcake with Espresso Frosting and Coffee Drizzle

Lemon Meringue Tarts

Chocolate Covered Espresso Bean Shots

Fresh Coffee Milk

Chocolate Filled Shortbread Cookies

A LA CARTE BREAKS

Starbucks® Coffee and Tazo Tea | \$ 9 Per Person *for 2 Hours Maximum Service*

Or

By the Gallon | \$ 95 each

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Selection of Tazo® Traditional and Modern Teas

Seasonal Juice Shooters | \$ 5 Per Person

Bottled Water | \$ 5 Each

Perrier Sparkling Waters: Lemon, Orange & Traditional | \$ 7 Each

Local Craft Sodas, Assorted Flavors | \$ 7 Each

House Made Herb Lemonade | \$ 5 Per Person

Infused Spa Water: Cucumber, Strawberry & Melon | \$ 5 Per Person

Assorted Regular and Diet Soft Drinks, Bottled Iced Tea | \$ 6 Each

Starbucks Frappuccinos and Double Shots | \$ 6 Each

Bottled Juices to Include: Cranberry, Apple, Orange and V-8 Juice | \$ 6 Each

Individual Naked Juices | \$ 7 Each

Assorted Energy Drinks | \$ 7 Each

Assorted Whole Fruit | \$ 4 Per Person

A LA CARTE BREAKS

Assorted Granola Bars and Energy Bars | \$ 5 Each

House Made Potato Chips, Onion Dip | \$ 5 Per Person

Fresh Fruit Skewers with Orange Ginger Yogurt Sauce | \$ 6 Per Person

Assorted Candy Bars | \$ 6 Each

Assortment of Warm Roasted Nuts | \$ 6 Per Person

Vegetable Crudit  with Scallion Dressing | \$ 6 Per Person

Fresh Popped Popcorn, Cheddar and Salt & Vinegar Seasonings | \$ 7 Per Person

Assorted Fresh Baked Cookies | \$ 56 Per Dozen

Dark Chocolate Brownies and Blondies | \$ 56 Per Dozen

Assorted Breakfast Pastries | \$ 56 Per Dozen

Assorted Scones, Devonshire Cream, Lemon Curd | \$ 56 Per Dozen

Pricing as noted is based on a maximum of 90 minutes of continuous service.

PLATED LUNCH STARTERS AND MAIN COURSES

All Plated Lunch Entrées Include:

Fresh Baked Bread and Vermont Butter

Choice of one Starter Course

Choice of one Entrée

Choice of one Dessert Course

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Selection of Tazo® Traditional and Herbal Teas

Salad Offerings:

Mixed Greens, Shaved Root Vegetables, Chevre,

Massachusetts Cranberry Vinaigrette

Baby Spinach, Roasted Mushrooms, Farm Egg, Grain Mustard Vinaigrette

Renaissance Wedge, Iceberg, Slab Bacon, Heirloom Beefsteak Tomato, Chives,

Buttermilk Blue Cheese Dressing

Hearts of Romaine, Cucumbers, Radishes, Focaccia Croutons,

Creamy Tarragon Dressing

Soup Offerings:

Heirloom Tomato Soup, Brown Butter Croutons

Wild Mushroom Soup, Shiitake Mushrooms

Roasted Carrot Soup, Spiced Greek Yogurt

Winter Squash Bisque, Pumpkin Seed Pesto

PLATED LUNCH STARTERS AND MAIN COURSES

Herb Roasted Heritage Chicken

Choice of Accompaniments:

Whipped Potatoes, Market Vegetables, Grain Mustard Nage | \$ 51

Seasonal Vegetable and Potato Hash, Sage- Brown Butter Vinaigrette | \$ 53

Herbed Farro Risotto, Young Vegetables, Preserved Lemon Jus | \$ 54

Roasted Line Caught Salmon

Choice of Accompaniments:

Creamy Polenta, Braised Tuscan Kale, Preserved Lemon Butter Sauce | \$ 53

Smoked Bacon-Shallot Ragout, Barley, Roasted Young Vegetables | \$ 55

Cauliflower Puree, Brussels Sprouts, Wild Rice, Sweet Mustard Glaze | \$ 57

*Substitute New England Halibut | + \$ 5

Manhattan Cut Beef Strip Loin

Choice of Accompaniments:

Roasted Garlic Whipped Potatoes, Market Vegetables, Red Wine Shallot Glaze* | \$ 55

Herbed Polenta, Wild Mushroom Shallot Ragout, Port Wine Sauce* | \$ 58

Mashed Heirloom Carrot, Roasted Broccolini, Black Garlic Demi | \$ 55

*Substitute Petite Filet of Beef | + \$ 5

Vegetarian Entrées

Eggplant Medallions, Toasted Barley, Roasted Baby Root Vegetables,
Cauliflower Puree | \$ 54

Garlic Gnocchi, Wild Mushroom, Baby Peppers, Sweet Corn Cream | \$ 54

Falafel Cake, Curry-Chickpea Ragout, Braised Cabbage, Golden Raisin Sofrito | \$ 55

Porcini Ravioli "Pillows", Roasted Mushroom Ragout, Celery Truffle Cream | \$ 58

PLATED LUNCH DESSERTS

Luncheon Dessert Offerings:

Guinness infused Chocolate Cake, Bailey's Caramel, Jameson Whipped Cream, Salted Peanut and Pretzel Brittle

White Chocolate Almond Cake, Roasted Stone Fruit, Almond Biscotti, Sour Cherry Syrup

Raspberry Layer Cake, Mixed Berry Chutney, Vanilla Macaroon, Mascarpone

Passion Fruit Mousse, Coconut Ganache, Exotic Fruit Salad, Passion Fruit Curd

Chocolate Praline Mousse, Candied Hazelnuts, Chocolate Cookie Crumble, Single Barrel Butterscotch

Chocolate Espresso Tart, Milk Stout Caramel, Smoked Cherry Jam, Cocoa Nibs

Pricing is per person and based on 90 minutes of continuous service unless otherwise specified.

URBAN DELICATESSEN BUFFET

The Urban Delicatessen | \$ 56

Chefs Seasonally Inspired Soup

Baby Spinach Salad, Roasted Wild Mushrooms, Red Onion,

Grain Mustard Vinaigrette

Potato Salad, Green Onion, Market Vegetables, Pommery Mustard Vinaigrette

Sandwiches to Include:

Roasted Turkey, Maple Pepper Bacon, Bibb, Cranberry-Horseradish Aioli, Seven Grain

Smoked Ham, Whole Grain Honey Mustard, Roasted Apples, Frisée, Smoked Cheddar, Seven Grain

Charred Cauliflower, Watercress, Onion Slaw, Curry "Veganise", Focaccia Bread
Brined Chicken Breast, Havarti Cheese, Arugula,
Caramelized Tomato Onion Jam, Olive Oil Bread

Assorted Local Kettle Chips

White Chocolate Cheesecake, Fresh Berry Compote

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Selection of Tazo® Traditional and Herbal Teas

Pricing is per person and based on 90 minutes of continuous service unless otherwise specified.

COMFORT BUFFET

Comfort | \$ 56

Chefs Seasonally Inspired Soup

Hearts of Romaine, Olive Oil Croutons, Shaved Parmesan, Caesar Dressing
Savory Cabbage, Shaved Carrot, Scallion, Boiled Dressing Slaw

Hot Sandwiches to Include:

Grilled Cheese, Gruyere, Havarti, Vermont Cave Aged Cheddar, Sourdough
Roasted Turkey, Gouda, Cranberry Mustard, Swiss Chard, 7-Grain Bread
Pastrami, Black Label Swiss, Pommery Mustard, Pickled Cabbage, Dark Rye
Caramelized Cauliflower, Red Onion, Eggplant, Aged Cheddar, Ciabatta

Seasonal Whole Fruit Display

Dark Chocolate Brownies, Blondies and Assorted Cookies

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Selection of Tazo® Traditional and Herbal Teas

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PUBLIC GARDEN BUFFET

The Public Garden | \$ 59

Chefs Seasonally Inspired Soup

Iggy's Artisan Rolls and Hearth Baked Breads, Whipped Vermont Butter
Spinach-Radicchio, Cranberries, Candied Pistachio, Cave Aged Cheddar,
Cranberry Dressing

Marinated Chickpea Salad, Olive, Feta, Lemon-Oregano Dressing

Citrus Brined Chicken, Mustard-Cranberry Glaze

Grilled Flank Steak, Wild Mushroom Ragout, Garlic-Chili Vinaigrette

Roasted Cod, Citrus Creamed Leeks, Herbs

Sea Salt Roasted New Potatoes

Roasted Baby Market Vegetables, Preserved Lemon and Thyme

Seasonally Inspired Mini Desserts

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Selection of Tazo® Traditional and Herbal Teas

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TASTE OF MEDITERRANEAN BUFFET

Taste of Mediterranean | \$ 58

Chefs Seasonally Inspired Soup

Hummus with Sumac, Mahummara Dip with Grilled Naan Bread

Red & Green Romaine with Cucumber, Feta, Red Onion, Lemon Dill Vinaigrette

Fresh Mozzarella, Heirloom Tomato, Arugula, Torn Sourdough, Aged Balsamic,

Sun Dried Tomato Dressing

Gemelli Pasta with Italian Sausage, Broccoli Rabe, Vine Ripened Tomato and Roasted Garlic

Pan Roasted Chicken, Jerez Sherry and Wild Mushroom Sauce

Georges Bank Cod, Rustic Tomato-Olive Vinaigrette

Crushed Fingerling Potato, Olive Oil, Herbs and Chiles

Roasted Eggplant, Sweet Peppers, Fennel and Rosemary

Brutti ma Buoni

Seasonal Petite Desserts

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Selection of Tazo® Traditional and Herbal Teas

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FARMER'S MARKET BUFFET

Farmer's Market | \$ 59

Chefs Seasonally Inspired Soup

Iggy's Artisan Rolls and Hearth Baked Breads, Whipped Vermont Butter

Organic Baby Greens, Seasonal Market Vegetables, Vermont Creamery Chèvre,

Citrus Vinaigrette

Wild Rice Salad, Mandarin Orange, Hearts of Palm, Sweet Onion Dressing

Seared Organic Chicken, Thyme Roasted Onions, Cider Glaze

North Atlantic Salmon, Roasted Brussels Sprouts, Maple-Chili Glaze

Archer Farm Skirt Steak, Charred Corn Salsa, Piquillo Pepper Vinaigrette

Roasted Broccolini, Garlic, Chiles, Vinegar

Seasonally Inspired Mini Desserts

Maple Panna Cotta, Topped with Seasonal Fruit Jam, Oat Crumble

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Selection of Tazo® Traditional and Herbal Teas

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WATERFRONT BUFFET

Waterfront | \$ 60

Classic New England Clam Chowder

Iggy's Artisan Rolls and Hearth Baked Breads, Whipped Vermont Butter

Boston Bibb, Pecans, Cranberries, Great Hill Blue Cheese, Cider Vinaigrette

Red Bliss Potato Salad, Green Onions, Celery, Whole Grain Mayonnaise

Roasted All Natural Chicken Breast, Roasted Apples, Maple-Pepper Glaze

Oven Roasted Massachusetts Haddock, Citrus Gremolata, Buerre Blanc

Native Lobster Orecchiette Mac n' Cheese

Selection of Seasonal Vegetables

Classic Boston Made Baked Beans

Boston Cream Pie, Petite Apple Tarts, Whoopie Pies

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Selection of Tazo® Traditional and Herbal Teas

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BOXED LUNCH

All Boxed Lunches are professionally packaged for a picnic or to eat on the plane.

Box Includes:

Seasonal Whole Fruit
Choice of Salad
Choice of Sandwich
Individual Bags of Potato Chips
Chefs Selected Dessert
Non Alcoholic Beverage

Salad Selections:

Minted Fruit Salad
Greek Orzo Salad, Spinach, Feta and Olive
Classic Coleslaw
Seasonally Inspired Pasta Salad
New England Potato Salad

BOXED LUNCH

Sandwich Selections:

Grilled Chicken, Bibb Lettuce, Sun-Dried Tomato Pesto, Fresh Mozzarella Cheese, Rosemary Focaccia Roll | \$ 47

Roasted Turkey, Caramelized Apples, Frisee, Honey–Grain Mustard Spread, Multi Grain Roll | \$ 47

Hickory Smoked Turkey, Maple Pepper Bacon, Marinated Tomato, Bibb Lettuce, White Balsamic | \$ 47

Black Forrest Ham, Black Label Swiss Cheese, Pickled Cabbage, Grain Mustard Aioli, Pretzel Roll | \$ 47

Heirloom Tomato, Kale Slaw, Herb Ricotta, Rosemary Focaccia Roll | \$ 47

Char-crusted Beef Strip Loin, Charred Onion and Pepperoncini Relish, Garlic Aioli, Spinach, Crusty Ciabatta | \$ 47

Chef Crafted Sandwich Selections:

Olive Oil Poached Tuna Salad, Heirloom Tomato, Caper, Butter Lettuce, Olive Sour Dough | \$ 51

New England Lobster Roll, Onion, Celery, Mayonnaise, Hot Sauce, Brioche Roll | \$ 51
Prosciutto, Coppa, Soppressata, Marinated Tomato, Hot Peppers, Arugula, Balsamic, Ciabatta Roll | \$ 51

Peppered Beef Tenderloin, Piquillo Pepper, Smoked Provolone, Garlic Aioli, Arugula, Focaccia Roll | \$ 51

Let us set up your box lunch as a “Build Your Own Box” Grab and Go lunch | \$ 5
Pricing is based on highest priced sandwich selection.

PLATED DINNER STARTERS

All Plated Dinner Entrées Include:

Fresh Baked Bread and Vermont Butter

Choice of One Starter Course

Choice of One Entrée

Choice of One Dessert Course

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Selection of Tazo® Traditional and Herbal Teas

Salad Offerings:

Frisée, Endive, Roasted Heirloom Beets, Spiced Almonds, Chevre,
Citrus Shallot Vinaigrette

Heirloom Lettuces, Charred Balsamic Onions, Shaved Fennel,
Almond, Ginger Dressing

Baby Spinach, Roasted Foraged Mushrooms, Radish, Farm Egg, Truffle Vinaigrette

Boston Lettuce, Toasted Walnuts, Cambozola Cheese, Red Onion,
Port Wine Dressing

Renaissance Iceberg Wedge, Slab Bacon, Heirloom Beefsteak Tomato, Chives,
Rouge Smokey Blue Cheese Dressing

Hearts of Romaine, Cucumbers, Radishes, Focaccia Croutons, Creamy Tarragon
Dressing

PLATED DINNER STARTERS

Soup Offerings:

Spiced Heirloom Tomato Soup, Buttery Croutons

Wild Mushroom Soup, Shiitake Mushrooms

Roasted Carrot and Fennel Soup, Spiced Greek Yogurt

New England Lobster Bisque

Appetizer Offerings:

Seared Local Diver Scallop, Sweet Corn Puree, Corn Relish, Chorizo Vinaigrette

Asparagus-Chevre Ravioli, Baby Vegetables, Preserved Lemon Butter Sauce

Duck Confit Salad, Baby Beet Puree, Pickled Pearl Onions, Petite Mustard Greens

Parma Prosciutto, Heirloom Tomatoes Confit, Arugula, Aged Balsamic,

Shaved Sardo

Starter Enhancements | \$ 12

Butter Poached Maine Lobster, Wild Mushroom Custard, Truffle Sauce, Fried

Maitake Mushrooms, Petite Cress

Tuna Crudo, Watermelon Radish Salad, Crystal Lettuces, Ginger Dressing

Jonah Crab Cake, Heirloom Tomato "Gazpacho," Avocado, Grain Mustard

Pricing is per person and based on 90 minutes of continuous service unless otherwise specified.

PLATED DINNER MAIN COURSES

Herb Roasted Heritage Chicken | \$ 74

Choice of Accompaniments:

Chèvre Polenta, Wild-Mushroom Ragout, Jerez Sherry Glaze

Tomme Whipped Potatoes, Baby Root Vegetables, Pommery Mustard Jus

Sweet Corn Puree, Corn-Hominy Succotash, Crispy Chorizo Vinaigrette

Slow Roasted Line Caught Salmon | \$ 79

Choice of Accompaniments:

Celery Root Puree, Toasted Farro Risotto, Baby Root Vegetables, Lemon Butter

Sauce Asparagus Puree, Wild Mushroom-Asparagus Salad,

Hazelnut-Brown Butter Vinaigrette

Truffle Risotto, English Peas, "Bonne Femme", Truffle Butter Sauce

*Add Georges Bank Cod | + \$ 5

Center Cut Filet of Beef | \$ 89

Choice of Accompaniments:

Butter Whipped Potatoes, Baby Vegetables, Port Wine Jus

White Sweet Potato Puree, Braised Swiss Chard, Red Wine Sauce

Ragout of Wild Mushrooms, Cipollini Onion Confit, Truffle Risotto, Black Truffle Jus

*Add Grass Fed Bone-In Filet | + \$ 10

PLATED DINNER MAIN COURSES

Vegetarian Entrées (Choice of one) | \$ 69

Eggplant Medallions, Toasted Barley, Roasted Baby Root Vegetables,
Cauliflower Puree

Garlic Gnocchi, Wild Mushroom, Baby Peppers, Sweet Corn Cream

Falafel Cake, Curry-Chickpea Ragout, Braised Cabbage, Golden Raisin Sofrito

Porcini Ravioli "Pillows", Roasted Mushroom Ragout, Celery Truffle Cream

Combination Entrées:

Herb Roasted Chicken, American White Shrimp, Vermont Cheddar Grits, Braising
Greens, Chili Butter Sauce | \$ 81

Center Cut Filet of Beef, Diver Scallops, Whipped White Sweet Potatoes, Buttered
Spinach, Tamarind-Sweet Garlic Glaze | \$ 90

Petite Filet of Beef, Butter Poached Lobster, Truffled Yukon Gold Potatoes, Glazed
Baby Vegetables, Bordeaux Sauce | \$ 95

Cost of higher priced item prevails for all split entrees.

Pricing is per person and based on 90 minutes of continuous service unless
otherwise specified.

PLATED DINNER DESSERTS

Dessert Offerings:

Guinness infused Chocolate Cake, Bailey's Caramel, Jameson Whipped Cream, Salted Peanut and Pretzel Brittle

White Chocolate Almond Cake, Roasted Stone Fruit, Almond Biscotti, Sour Cherry Syrup

Raspberry Layer Cake, Mixed Berry Chutney, Vanilla Macaroon, Mascarpone Passion Fruit Mousse, Coconut Ganache, Exotic Fruit Salad, Passion Fruit Curd Chocolate Praline Mousse, Candied Hazelnuts, Chocolate Cookie Crumble, Single Barrel Butterscotch

Chocolate Espresso Tart, Milk Stout Caramel, Smoked Cherry Jam, Cocoa Nibs

Pricing is per person and based on 90 minutes of continuous service unless otherwise specified

SEAPORT BUFFET

Seaport Buffet | \$ 86

Classic New England Clam Chowder

Iggy's Artisan Rolls and Hearth Breads, Whipped Vermont Butter

Oceana Salad: Bay Scallops, Rock Shrimp, Calamari, New Potatoes

Classic Creamy Coleslaw

Little Gem Lettuces, Cucumbers, Radishes, Fennel, Lemon Tarragon
Vinaigrette

Slow Roasted Haddock, Corn Succotash

Spice Crusted Flank Steak, Creamed Curly Spinach, Grain Mustard Jus*

Roasted Breast of Chicken, Harpoon Cider Braised Red Cabbage

Boston Baked Beans, Apples and Molasses

Roasted Market Vegetables

Chocolate Caramel Cake

Raspberry Crumble Tart

Chef Inspired Small Desserts

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Selection of Tazo® Traditional and Herbal Teas

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TASTE OF NORTH END BUFFET

Taste of the North End | \$ 88

Italian Wedding Soup, House Sausage and Kale

Iggy's Artisan Rolls and Hearth Baked Breads, First Pressed Olive Oil

Assorted Local Lettuces, Heirloom Tomato, Buffalo Mozzarella, Minus 8
Vinaigrette

Hearts of Romaine, Focaccia Croutons, Radish, House Oregano Vinaigrette
"Acini Di Pepe", Grape Tomato, Pinenut, Red Onion, Radicchio, Basil Vinaigrette

Chicken Cacciatore, Wild Mushrooms and Market Vegetables

Olive Oil Poached Cod, Bell Pepper Piperade, Lemon Garlic Gremolata

Braised Beef Short Ribs, Shaved Brussel Sprouts, Wild Mushrooms, Potato Gnocchi,
Parmesan

Creamy Chive Polenta with Mascarpone

Roasted Market Vegetables

Petite Chocolate Cannoli

Mini Tiramisu Bites

Sicilian Almond Cookies

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Selection of Tazo® Traditional and Herbal Teas

Pricing is per person and based on 90 minutes of continuous service unless otherwise specified.

All menus are designed and priced to accommodate groups of 25 or more people. If you have a group with fewer than 25 people, a \$10 per person surcharge will apply, or please ask for custom menu options and pricing.

LOCAL HARVEST BUFFET

Local Harvest | \$ 89

Winter Mushroom and Chestnut Bisque

Iggy's Artisan Rolls and Hearth Baked Breads, Whipped Vermont Butter

Batavian Lettuces, Shaved Garden Vegetables, Vermont Cheddar, Cider Vinaigrette

New Potato and Haricot Vert Salad, Marinated Onion, Chardonnay Vinaigrette

Butternut Squash and Quinoa Salad, Cranberries, Walnuts, Mustard Vinaigrette

Archer Farms Skirt Steak, Grilled Pepper and Onion, Mustard Vinaigrette

Red's Best Seasonal Catch, Tomato - Citrus Relish

Roasted Springer Farms Chicken, Lemon Jus

Sea Salt Roasted Potatoes

Chefs Inspired Seasonal Vegetable

Lilly's Fresh Cavatelli Pasta, Puttanesca Sauce

Raspberry Filled Shortbread Cookies

Mini Apple Pie Shots, Bourbon Whipped Cream

Chefs Seasonally Inspired Petite Desserts

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Selection of Tazo® Traditional and Herbal Teas

Pricing is per person and based on 90 minutes of continuous service unless otherwise specified.

All menus are designed and priced to accommodate groups of 25 or more people. If you have a group with fewer than 25 people, a \$10 per person surcharge will apply, or please ask for custom menu options and pricing.

HORS D'OEUVRE

Chilled Hors d'oeuvre | Passed

"Smokey Devil" Egg with Chipotle, Crisp Chorizo, Tomato, Scallion | \$ 6

Pickled Beet Spoon, Candied Pistachio, Green Onion, Lemon | \$ 6

Vermont Creamery Chèvre Gougeres, Tomato Jam, Cress | \$ 6

Jasper Hill Creamery "Brie," Tomato Jam | \$ 6

Grilled Salmon Belly, Crispy Buckwheat, Blood Orange | \$ 7

Smoked Chicken Salad Crostini, Charred Onion Jam | \$ 7

Petite Lobster "Roll", Cold Water Lobster Salad, Pickled Cucumber Salad, Brioche | \$ 9

Coconut Chicken "Banh Mi", Sweet Chili Glaze, Daikon Radish Slaw, Cilantro | \$ 7

Hot Hors d'oeuvre | Passed

Sweet Corn Soup "Shooter", Crispy Chorizo Salad | \$ 6

Cabot Clouthbound Cheddar "Mac-n-Cheese" Bite | \$ 6

Chili Braised Pork Pupusa, Lime Pickled Onion, Cilantro Crème | \$ 7

Coconut Braised Chicken "Banh Mi", Pickled Vegetables, Cilantro | \$ 7

New England Crab Cakes, Old Bay Aioli, Lime | \$ 8

Braised Beef "Taco", Poblano Chimichurri, Queso Fresco | \$ 9

HORS D'OEUVRE

Hors d'oeuvre | Displayed

Individual Crudit , Charred Tomato Cream | \$ 6

Seasonal Fruit Skewers, Ginger Yogurt Sauce | \$ 6

Cranberry-Pimento Cheese "Shooter", Crispy Baguette | \$ 7

American White Shrimp Cocktail, Spicy Chili Cocktail Sauce | \$ 7

Chef Crafted Small Plates-Displayed

Heirloom Tomato Soup, Vermont Cheddar Grilled Cheese | \$ 9

Pineapple Carpaccio, Toasted Coconut, Orange Caramel Sauce | \$ 11

Crispy Pork Belly, Fontina Potato Puree, Amber Ale Reduction, Slaw | \$ 12

Maplebrook Farms Burratini, Sundried Tomato Pesto, Grilled Bread | \$ 12

Linguica Sausage Stuffed Medjool Date, Smoked Bacon, Red Pepper Relish | \$ 12

Charred Blue Fin Tuna, Pickled Cucumber Relish, Radish, Shoyu | \$ 16

All selections are priced per piece.

Pricing is per person and based on 90 minutes of continuous service unless otherwise specified.

RECEPTION DISPLAYED STATIONS

Seasonal Crudité Display | \$ 15

Selection of Locally Procured Vegetables

Roasted Red Pepper Muhammara, Roquefort Blue Cheese Dressing, Peppercorn Ranch Dressing

Seasonal Fruit Display | \$ 16

Sliced Melon, Pineapple, Watermelon, Seasonal Berries

Honey & Mint Infused Organic Yogurt Dipping Sauce

New England Cheese Display | \$ 20

Berkshire Blue, Cabot Clothbound Cheddar, Jasper Hills Landaff, White Buck Cambri

Served with Baguette and Crackers, Local Jams, Seasonal Mostarda

Mediterranean Mezze Display | \$ 19

White Bean Garlic Hummus, Baba Ghanoush, Roasted Red Pepper Muhammara, Bulgur Wheat Tabbouleh, Spicy Olive

Mix, Marinated Mushroom Salad, Charred Holoumi Cheese

Grilled Iggy's Breads, Naan, Pita, Pappadom Crisp

Artisan Charcuterie Display | \$ 21

Selection of locally sourced Charcuterie, Country Pates, Terrines

Pickled Vegetables, House Mustards, Chutneys, Iggy's Grilled Bread

RECEPTION DISPLAYED STATIONS

North Atlantic Salmon Display | \$ 22

Vermont Gin Cured Lox, Maple Sugar Bourbon Cured Lox, Salmon Pastrami
Red Onion, Caper, Lemons, Crème Fraiche, Radish Salad, Crostini

Sushi Display | \$ 31

*Pricing Based on 5 Pieces per person

Chefs Selection of Seasonal Maki, Nigiri, Sashimi

Selection of Soy Sauce, Tamari, Eel Sauce, Spicy Mayonnaise, Wasabi, Pickled Ginger

Slider Bar | \$ 19

*Choose 3 Options

Angus Burger, Cheddar Cheese, Tomato, Dijon Mayonnaise

Turkey Burger, Piquillo Pepper Ketchup

Buffalo Chicken, Blue Cheese Dressing, Celery Slaw

Green Onion Falafel, Tomato, Cucumber, Mint Aioli

Marinated Fresh Mozzarella, Arugula, Sun-Dried Tomato Pesto

North Atlantic Salmon Cake, Charred Tomato, Chipotle Mayonnaise

RECEPTION DISPLAYED STATIONS

Dessert Display Stations

Taste of Boston's North End Desserts | \$ 21

Petite Classic and Chocolate Cannoli

Individual Vanilla Panna Cotta, Red Berry Conserva

Selection of Petite Italian Cookies, Brutti ma Buoni

Warm Raspberry and Chocolate Shortbread Cookies

The Late Night Craving | \$ 23

Warm Fried Cheesecake Spoons, Raspberry Anglaise

Seasonally Inspired Cake Pops

Sea Salt Caramel Corn, Cinnamon–Chocolate Caramel Corn

Shots of Warm Hot Chocolate

Pricing is per person and based on 90 minutes of continuous service unless otherwise specified

CHEF ATTENDED STATIONS

Georges Bank Cod Cakes | \$ 18

Pickled Cabbage, Peppers and Onions, Romesco Sauce, Petite Cress

Grilled Mahi Mahi Hand Rolls | \$ 18

Fresh Gordita, Roasted Tomatillo Salsa, Fresno Chilies, Crème de Mezcal

Pasta Station | \$ 17

*Choose 1 Option

Rigatoni Pasta, Italian Sausage, Broccoli Rabe, Chilies, Garlic-Tomato Fondue, Ricotta

Pappardelle Pasta, Lamb Bolognese, Shaved Sardo

Porcini Mushroom Pillows, Sage, White Truffle Cream

Strozzapreti Pasta, Pork Sugo, Sunday "Gravy", Shaved Sardo

Risotto Station | \$ 18

*Choose 1 Option

Smoked Chicken, Wild Mushrooms, Swiss Chard, Parmesan

Rock Shrimp, Charred Sweet Corn, Spinach, Pecorino

Braised Beef Short Rib, Spring Onions, Green Garlic Cream Sauce

Heirloom Tomato, Mozzarella Curd, Basil

CHEF ATTENDED STATIONS

Renaissance Lobster Rolls | \$ 22

Cold Water Lobster Salad, Buttered Brioche Rolls

Shaved Iceberg Lettuce, Marinated Tomato, Hot Sauces, Pickled Vegetables

Kimchi, Sweet Curry Corn Salad

International Street Food | \$ 23

Korean Pork Belly Steam Buns, Kim Chi Slaw, Cilantro

Vietnamese Chicken Banh Mi, Cilantro, Cucumber, Sriracha Aioli

Crispy Falafel "Gyro", Marinated Cucumber, Yogurt Mint Sauce

New England Raw Bar | \$ 31

*Pricing Based on 5 Pieces per person

Locally Sourced Oysters, Clams, Poached Shrimp, Jonah Crab Claws

Lemons, Red Wine Mignonette, Cocktail Sauce, Selection of Hot Sauces

\$150 Culinary Attendant Fee to apply to above menu pricing.

Pricing is per person and based on 90 minutes of continuous service unless otherwise specified.

All menus are designed and priced to accommodate groups of 25 or more people. If you have a group with fewer than 25 people, please ask for custom menu options and pricing.

RECEPTION CARVING STATIONS

Black Pepper and Mustard Glazed Pork Loin | \$ 300 each

Celery, Green Apple and Fennel Slaw, Poblano Chili Vinaigrette
[Feeds 25 Guests]

Citrus Brined Turkey Breast | \$ 350 each

White Sweet Potato Purée, Warm Cranberry Sauce
[Feeds 30 Guests]

Char Crusted Beef Ribeye | \$ 550 each

Buttery Whipped Potatoes, Rosemary Béarnaise Sauce
[Feeds 25 Guests]

Peppered Beef Tenderloin | \$ 600 each

Rosemary Scented Potatoes, Whole Grain Mustard Jus
[Feeds 20 Guests]

Apple Butter & Bourbon Glazed Ham | \$ 500 each

Smoked Provolone Grits, Caramelized Onion Braised Greens
[Feeds 50 Guests]

RECEPTION CARVING STATIONS

Slow Roasted Heritage Pork Porchetta | \$ 800 each

Pickled Cucumbers, Fennel, Baby Turnips, Turnip Greens, Garlic & Hot Chile Vinaigrette

[Feeds 30 Guests]

Salt Crusted New England Halibut | \$ 475 each

Fennel, Fresh Herbs, Mandarin Oranges, Arugula Salad, Champagne Agrodolce Sauce

[Feeds 35 Guests]

Cedar Roasted Line Caught Salmon | \$ 325 each

Warm Couscous Salad, Kumquat-Fennel Salad

[Feeds 20 Guests]

Roasted Leg of Lamb | \$ 450 each

Winter Vegetable Ragout, Preserved Lemon Demi Glaze

[Feeds 25 Guests]

\$150 Culinary Attendant Fee to apply to above menu pricing.

Pricing is per person and based on 90 minutes of continuous service unless otherwise specified.

CHAMPAGNE AND SPARKLING WINES

Listed from off dry to drier

Domaine Ste. Michelle, Brut, Columbia Valley, Washington | \$ 58

Mumm Napa "Brut Prestige" | \$ 68

Moët & Chandon "Imperial" | \$ 145

WHITE WINES

Magnolia Grove by Chateau St. Jean, Rose, California, USA | \$ 42

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California, USA | \$ 42

Dashwood, Sauvignon Blanc, Marlborough, New Zealand | \$ 48

Magnolia Grove, Chardonnay, Sonoma County, California, USA | \$ 42

Snoqualmie, Chardonnay, Columbia Valley, Washington, USA | \$ 48

RED WINES

Line 39, Pinot Noir, California USA | \$ 48

Magnolia Grove by Chateau St. Jean, Merlot, California, USA | \$ 42

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA | \$ 42

Sledehammer, Cabernet Sauvignon, Paso Robles, California, USA | \$ 48

BAR PACKAGES

Top Shelf Open Bar Package | per person

Five hours maximum service

First hour | \$ 21

Second hour | \$ 31

Third hour | \$ 41

Absolut Vodka, Tanqueray Dry Gin, Dewar's White Label Scotch,
Captain Morgan's Spiced Rum, Bacardi Superior Light Rum, Maker's Mark Bourbon,
Jack Daniels Tennessee Whiskey, Canadian Club Whisky,
Don Julio Blanco Tequila, Hennessy VS

Magnolia Grove Chardonnay, by Chateau St. Jean,
Magnolia Grove Pinot Grigio, by Chateau St. Jean,
Magnolia Grove Rose, by Chateau St. Jean,
Magnolia Grove Cabernet Sauvignon, by Chateau St. Jean,
Magnolia Grove Merlot by Chateau St. Jean

Specialty/Imported Beer - Heineken, Sam Adams Boston Seasonal, Truly Sparkling
Local Rotating Craft Beer
Domestic Beer - Bud Light, Michelob Ultra
Non-Alcoholic Beer - Kaliber
Assorted Soft Drinks, Bottled Water

BAR PACKAGES

Luxury Shelf Open Bar Package | per person

Five hours maximum service

First hour | \$ 26

Second hour | \$ 36

Third hour | \$ 46

Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch,
Bacardi Superior Rum, Knob Creek Bourbon, Jack Daniels Whiskey,
Crown Royal Whiskey, Patron Silver Tequila, Hennessy VS Cognac

Snoqualmie Chardonnay, Columbia Valley, Washington, USA,
Dashwood Sauvignon Blanc, Marlborough, New Zealand,
Magnolia Grove Rose, by Chateau St. Jean,
Line 39 Pinot Noir, California, USA,
Sledgehammer Cabernet Sauvignon, North Coast, California, USA

Specialty/Imported Beer - Heineken, Sam Adams Boston Seasonal, Truly Sparkling

Local Rotating Craft Beer

Domestic Beer - Bud Light, Michelob Ultra

Non-Alcoholic Beer - Kaliber

Assorted Soft Drinks, Bottled Water

BAR PACKAGES

Top Shelf Beer and Wine Open Bar Package | per person

Five hours maximum service

First hour | \$ 18

Second hour | \$ 26

Third hour | \$ 34

Magnolia Grove Chardonnay, by Chateau St. Jean,

Magnolia Grove Pinot Grigio, by Chateau St. Jean,

Magnolia Grove Rose, by Chateau St. Jean,

Magnolia Grove Cabernet Sauvignon, by Chateau St. Jean,

Magnolia Grove Merlot by Chateau St. Jean

Specialty/Imported Beer - Heineken, Sam Adams Boston Seasonal, Truly Sparkling

Local Rotating Craft Beer

Domestic Beer - Bud Light, Michelob Ultra

Non-Alcoholic Beer - Kaliber

Assorted Soft Drinks, Bottled Water

BAR PACKAGES

Top Shelf Hosted Bar

Five hours maximum service

Mixed Drinks | \$ 10

Martini | \$ 14

Top Shelf on the Rocks | \$ 12

Absolut Vodka, Tanqueray Dry Gin, Dewar's White Label Scotch,
Captain Morgan's Spiced Rum, Bacardi Superior Light Rum, Maker's Mark Bourbon,
Jack Daniels Tennessee Whiskey, Canadian Club Whisky,
Don Julio Blanco Tequila, Hennessy VS

Wine by the Bottle | \$ 42

Magnolia Grove Chardonnay, by Chateau St. Jean,

Magnolia Grove Pinot Grigio, by Chateau St. Jean,

Magnolia Grove Rose, by Chateau St. Jean,

Magnolia Grove Cabernet Sauvignon, by Chateau St. Jean,

Magnolia Grove Merlot by Chateau St. Jean

Specialty/Imported Beer - Heineken, Sam Adams Boston Seasonal, Truly | \$ 9

Local Rotating Craft Beer | \$ 9

Domestic Beer - Bud Light, Michelob Ultra | \$ 8

Non-Alcoholic Beer - Kaliber | \$ 8

Assorted Soft Drinks, Bottled Water | \$ 6

BAR PACKAGES

Luxury Shelf Hosted Bar

Five hours maximum service

Mixed Drinks | \$ 11

Martini | \$ 15

Top Shelf on the Rocks | \$ 13

Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Bacardi Superior Rum, Knob Creek Bourbon, Jack Daniel's Whiskey, Crown Royal Whiskey, Patron Silver Tequila, Hennessy VS Cognac

Wine by the Bottle | \$ 48

Snoqualmie Chardonnay, Columbia Valley, Washington, USA,

Dashwood Sauvignon Blanc, Marlborough, New Zealand,

Line 39 Pinot Noir, California, USA,

Sledgehammer Cabernet Sauvignon, North Coast, California, USA

Specialty/Imported Beer - Heineken, Sam Adams Boston Seasonal, Truly | \$ 9

Local Rotating Craft Beer | \$ 9

Domestic Beer - Bud Light, Michelob Ultra | \$ 8

Non-Alcoholic Beer - Kaliber | \$ 8

Assorted Soft Drinks, Bottled Water | \$ 6

BAR PACKAGES

Top Shelf Beer and Wine Hosted Bar

Five hours maximum service

Wine by the Bottle | \$ 42

Magnolia Grove Chardonnay, by Chateau St. Jean,

Magnolia Grove Pinot Grigio, by Chateau St. Jean,

Magnolia Grove Rose, by Chateau St. Jean,

Magnolia Grove Cabernet Sauvignon, by Chateau St. Jean,

Magnolia Grove Merlot by Chateau St. Jean

Specialty/Imported Beer - Heineken, Sam Adams Boston Seasonal, Truly | \$ 9

Local Rotating Craft Beer | \$ 9

Domestic Beer - Bud Light, Michelob Ultra | \$ 8

Non-Alcoholic Beer - Kaliber | \$ 8

Assorted Soft Drinks, Bottled Water | \$ 6

BAR PACKAGES

Luxury Shelf Beer and Wine Hosted Bar

Five hours maximum service

Wine by the Bottle | \$ 48

Snoqualmie Chardonnay, Columbia Valley, Washington, USA,
Dashwood Sauvignon Blanc, Marlborough, New Zealand,
Line 39 Pinot Noir, California, USA,
Sledgehammer Cabernet Sauvignon, North Coast, California, USA

Specialty/Imported Beer - Heineken, Sam Adams Boston Seasonal, Truly | \$ 9

Local Rotating Craft Beer | \$ 9

Domestic Beer - Bud Light, Michelob Ultra | \$ 8

Non-Alcoholic Beer - Kaliber | \$ 8

Assorted Soft Drinks, Bottled Water | \$ 6

BAR PACKAGES

Cash Top Shelf Open Bar

Five hours maximum service

Mixed Drinks | \$ 12

Martini | \$ 16

Top Shelf on the Rocks | \$ 14

Absolut Vodka, Tanqueray Dry Gin, Dewar's White Label Scotch,
Captain Morgan's Spiced Rum, Bacardi Superior Light Rum, Maker's Mark Bourbon,
Jack Daniels Tennessee Whiskey, Canadian Club Whisky,
Don Julio Blanco Tequila, Hennessy VS

Wine by the Glass | \$ 12

Magnolia Grove Chardonnay, by Chateau St. Jean,
Magnolia Grove Pinot Grigio, by Chateau St. Jean,
Magnolia Grove Rose, by Chateau St. Jean,
Magnolia Grove Cabernet Sauvignon, by Chateau St. Jean,
Magnolia Grove Merlot by Chateau St. Jean

Specialty/Imported Beer, Local Seasonal Craft Beer | \$ 10

Domestic Beer, Non-Alcoholic Beer | \$ 9

Assorted Soft Drinks, Bottled Water | \$ 6

BAR PACKAGES

Top Shelf Cordials

Five hours maximum service

Top Shelf Cordial Drinks | \$ 15

Amaretto Di Saronno, Baileys Irish Cream, Kahlua, Grand Mainer

BAR PACKAGES

A \$ 150 setup Fee to be applied per Bar

Five hours maximum service

Cash bar prices include 7% state sales tax, 15% service charge, which is distributed in its entirety to wait staff and bartenders and a taxable 10% administrative fee, which is not a tip, gratuity or service charge for any employee.

Unless a fee is specifically denoted as a "service charge", it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations. These fees are retained by the hotel.

DISCOVER THE BOSTON WATERFRONT

Discover the Outdoors

Boston HarborWalk:

Boston's HarborWalk is an urban revitalization project which began in 1984. Once completed, the HarborWalk will stretch some 46.9 linear miles through Boston's historic waterfront, parks, beaches, cafes, and museums. The South Boston "leg" of the walk, is located a short distance from the hotel's entrance. Great for joggers and walkers, this area of the HarborWalk also offers some of the most spectacular views of the city, with panoramas that stretch from Downtown's glittering high-rises to the distant Harbor Islands. Maps of the walk are available through the hotel's Navigator or via the website at www.bostonharborwalk.org

Discover Music

Blue Hills Bank Pavilion:

There is no better place to watch a summer concert than the Blue Hills Bank Pavilion! Located in South Boston, a mere block from the Renaissance, the amphitheater overlooks Boston Harbor, and has an intimate seating capacity of 5,000. Open from June through September, the open air venue boasts amazing acoustics and warm ocean breezes.

Visit <http://www.eventticketscenter.com/ResultsVenue.aspx?venid=91>

DISCOVER THE BOSTON WATERFRONT

Boston Symphony Orchestra:

The Boston Symphony Orchestra presents over 250 concerts annually at Symphony Hall, one of the world's most highly regarded concert halls. Now in its 132nd season, the BSO is one of five American orchestras referred to as the "Big Five."

Institute of Contemporary Art:

Located less than 4 blocks from the Renaissance, the ICA screams "contemporary" in its building's architecture as well as its exhibitions. The odd shaped building has a glass enclosed wing that seems to float over Boston Harbor. This is a museum where you experience all types of media including visual art, music, film, video and performance. Explore it further at <http://www.icaboston.org/>

Discover Beverage & Food:

Opportunities abound for traveling foodies eager to indulge in the freshest of fresh locally sourced seafood. Likewise, thirsty road warriors can explore authentic Irish Pubs of South Boston, made famous in Hollywood movies. Seek out the hotel Navigator for recommendations on personal favorites and tips for finding hidden gems in the neighborhood.

CONTRACTED OUTSIDE AUDIO VISUAL PROVIDER FEES

PSAV is the In-House Audio Visual provider for the Renaissance Boston Waterfront Hotel.

They provide all of our Audio Visual and Meeting Internet needs at this hotel. We are excited about their cutting edge products and equipment as well as their customer-focused management and support staff.

Exemplary service is one of the most important attributes of the company.

Please contact PSAV Sales Manager **Dan Alberghini: Dalberghini@psav.com** for an individualized Audio Visual quote.

Outside Provider Fee | \$ 1250

All Third Party Vendors planning to do Audio Visual or Trade Show work must have a PSAV Representative supervise the load in and set up of the event. This ensures not only that the Audio Visual Service Standards are in place, but provides instant access to a PSAV Representative who can supply needed help or equipment to the Third Party Audio Visual Supplier.

CONTRACTED OUTSIDE AUDIO VISUAL PROVIDER FEES

Cleaning Fee

It is the responsibility of the contracted Audio Visual provider to clean any area that they use and to remove trash, tape, or any other residue resulting from their activity. This charge will be incurred as the Renaissance Boston Waterfront Hotel deems necessary. | \$ 500

Specialty Items

Dark Channel DVD Video in Guest Room | \$ 250 per day, \$ 750 per week

Banner Installation | contact hotel for a quote

GENERAL INFORMATION I

Banquet Menus

To ensure the safety of all our guests and to comply with local health regulations, neither patrons or their guests shall be allowed to bring food or beverage 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 three weeks before your event so that our entire staff may prepare to accommodate your needs.

*These items contain raw ingredients and are prepared to order.

**Massachusetts Food code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of foodborne illness.

Function Guarantees

To best serve you and your guests, a final confirmation of attendance or “guarantee” is required by 12PM three business days prior to your event. This count may not be reduced within this time period; however, we will be prepared 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 Event Order.

GENERAL INFORMATION I

Special Services

Our staff is pleased to assist you with any floral arrangements and will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us as all signs, displays 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. Exterior directional signage is not permitted

Pricing

Our Culinary Team uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless guaranteed in the signed Sales Agreement or confirmed by a signed Banquet Event Order.

Service Charges

A 15% Service Charge is added to Food & Beverage prices and is given in its entirety to Waitstaff and Bartenders. Food & Beverage prices are subject to a 10% taxable administrative fee and a 7% state sales tax. Audio Visual prices are per item, per day, and are subject to a 24% taxable administrative fee and a 6.25% state sales tax. Room Rental fees are subject to a 25% taxable administrative fee and a 7% state sales tax (no service charge). Food & Beverage prices are, in most instances, per person and are subject to change.

GENERAL INFORMATION II

Payment Policy

Unless credit has been established with the Renaissance Boston Waterfront, payment must be received three business days before your function, based on the guaranteed number of guests. Your sales manager will be happy to provide you with further details on establishing credit or issuing a credit card authorization form.

Tax Exempt Status

Tax exempt organizations must present a current copy of the ST-2 and ST-5 certificates issued by the Massachusetts Department of Revenue. These certificates must be presented 7 days before the event in order to be exempt from paying taxes related to the event.

Function Rooms

Much of the success of your event depends on the atmosphere of your surroundings at the Renaissance Boston Waterfront Hotel. We understand this importance and we will work with you to achieve the overall experience you desire. We offer eight function rooms and two ballrooms to accommodate a wide range of events. The attendance you anticipate and the set-up 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 group's program. Revisions in factors such as group counts, times, dates, meal functions or set-up may necessitate a revision of the rental fee.

GENERAL INFORMATION II

Diagrams

Your Event Manager will be happy to provide you with diagrams of room arrangements upon request.

Audio Visual

Your Event Manager and PSAV will be delighted to assist you with your audio visual needs. If your event requires extensive Technical support, our team is happy to create a customized proposal. Any cancellation of event technology equipment 24 hours or less will result in a full charge of rented equipment.

Cancellation

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

Security

The Renaissance Boston Waterfront does not assume responsibility for the damage or loss of any merchandise brought into the hotel. Therefore, you may consider arranging for security personnel. Please consult with your Event Manager for the cost of this service.

GENERAL INFORMATION III

Coat Room

The Renaissance Boston Waterfront will arrange for checkroom services for your function at the prevailing rates. Please consult with your Event Manager for details.

Parking

Valet parking is available at the hotel with rates dependent upon length of stay. Self parking is also available with multiple garages and open lots available within a short walking distance from the hotel.

Communications

Telephone and High Speed Internet services may be arranged through the hotel's Event Technology Department.

Damages

The patron assumes full responsibility for any damages to the hotel property caused by the patron, their guests or their agents.

GENERAL INFORMATION III

Shipping and Receiving

Packages may be delivered to the hotel three business days prior to your event. To ensure that your materials are stored and delivered properly, please include the following information on all packages: Renaissance Boston Waterfront Hotel 606 Congress Street Boston, MA 02210 Attention: (Name of Event Manager) (Name of Group or Event) (First Date of Event) Number of Boxes (i.e. 1 of 2). Receiving and Storage Fees apply to all materials shipped to the hotel based on the weight of each box. Please ask your Event Manager for specific pricing information associated with boxes, cases, trunks and pallets. The Back Dock and Freight Elevator areas can accommodate trucks carrying up to a 36' trailer.

Liabilities

You may be sure that the Renaissance Boston Waterfront Hotel team will do everything to see that your event is a success.

Occasionally, situations do occur beyond our control, such as accidents, government regulations, labor difficulties and food and beverage supplies which prevent or interfere