



banquet menu

Boston Newton Marriott



Boston Marriott Newton

2345 Commonwealth Avenue, Newton, Massachusetts, USA

16179691000

marriott.com/bosnt



Breakfast

Priced per Person

Continental Breakfast

Priced for 1.5 hours of service

Continental Breakfast

Assorted House Made Muffins
NY Style Bagels with Cream Cheese, Sweet Butter
and Fruit Preserves
Fresh Cut Seasonal Fruit and Berries
Assorted Stonyfield® Yogurts
Fruit Juices to Include Orange, Apple, Cranberry, V8
Bottled Spring Water
Freshly Brewed Seattle's Best® Coffee and
Tazo® Premium Teas
\$28.00

Charles River Sunrise

Fruit Filled Turnovers and Assorted Scones
House Made Granola and Yogurt Parfaits
Fresh Cut Seasonal Fruit and Berries
Baked Apple Stuffed Crepes
Fruit Juices to Include Orange, Apple, Cranberry, V8
Bottled Spring Water
Freshly Brewed Seattle's Best® Coffee and
Tazo® Premium Teas
\$33.00

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Breakfast Buffet

All Breakfast Buffets include:

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas and Assorted Juices

Buffets are designated for a service time of (1.5) hours. Buffets require a minimum of 20 guests.

All American Breakfast Buffet

Assortment of House Made Muffins, and Croissants
Fruit Preserves, Sweet Butter, and Nutella
Cold Breakfast Cereals, Milk, and House Made Granola
Hot Steel Cut Oatmeal with Brown Sugar and Raisins
Fresh Cut Seasonal Fruit and Berries
Farm Fresh Scrambled Eggs
Country Pork Sausage, Applewood Smoked Bacon
Roasted Yukon Potatoes with Sweet Peppers and Onions
\$35.00

Pick Me Ups

Priced Each

- House Made Granola and Yogurt Parfaits \$5.00
- Breakfast Sandwiches \$7.00
- Assorted Quiches \$7.00

Sunrise Buffet

Assortment of House Made Muffins, Croissants and Fruit Filled Danish
Fruit Preserves, Sweet Butter, and Nutella
Stonyfield® Yogurt with House Made Granola
Hot Oatmeal with Brown Sugar and Raisins
Fresh Cut Seasonal Fruit and Berries
Cinnamon Brioche French Toast with Maple Syrup and Sweet Butter
Farm Fresh Scrambled Eggs
Chicken Apple Sausage, Applewood Smoked Bacon
Roasted Yukon Potatoes with Sweet Peppers and Onions
\$40.00

Enhancements

Priced per Person

\$150 Attendant Fee will apply to each Station based on the final number of guests

- Omelet Station, Local Cheddar Cheese, Maple Smoked Ham, Sweet Peppers, Vine Tomatoes, Cremini Mushrooms, Spinach Greens, and Onions \$12.00
- Belgian Waffle Station, Warm Maple Syrup and Softened Butter with Fresh Cut Strawberries and Whipped Cream \$12.00

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Plated Breakfast

Cinnamon Brioche French Toast

Assortment of House Made Muffins, Croissants and Fruit Filled Danishes

Thick French Toast With Fresh Berries and Maple Syrup served with Roasted Yukon Potatoes, Sweet Peppers and Onions

Choice of Applewood Smoked Bacon or Country Pork Sausage

Fruit Juices to Include Orange, Cranberry, Apple, and V8

Freshly Brewed Seattle's Best® Coffee and Tazo®

Premium Teas

\$30.00

All American

Assortment of House Made Muffins, Croissants and Fruit Filled Danishes

Farm Fresh Scrambled Eggs served with Roasted Yukon Potatoes, Sweet Peppers and Onions

Choice of Applewood Smoked Bacon or Country Pork Sausage

Fruit Juices to Include Orange, Cranberry, Apple, and V8

Freshly Brewed Seattle's Best® Coffee and Tazo®

Premium Teas

\$30.00



Coffee Break

Priced per person

All break packages are designed for 1.5 hours of service

Coffee and Tea

Freshly Brewed Seattle's Best® Coffee and
Tazo® Premium Teas
\$8.00

The Refresher

Freshly Brewed Seattle's Best® Coffee and
Tazo® Premium Teas
Assorted Soft Drinks
Bottled Spring Water
\$12.00

Mid Morning Break

Choose Two:
Whole Fruit, Assorted Trail Mix, Protein Power Bars,
Granola Bars, Assorted Coffee Cakes or
Assorted Stonyfield® Yogurts
Fruit Juices to Include Orange, Apple,
Cranberry and V8
Freshly Brewed Seattle's Best® Coffee and
Tazo® Premium Teas
\$18.00

Fenway Park

Dry Roasted Peanuts
Kettle Popped Popcorn
Warm Soft Pretzel Bites with Mustard
Miniature Beef Franks with Ketchup and
Mustard
Freshly Brewed Seattle's Best® Coffee and
Tazo® Premium Teas
Assorted Soft Drinks and Bottled Spring Water
\$24.00

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Fitness Break

Fresh Whole Fruit
Assorted Stonyfield® Yogurts
Protein Power Bars
Granola Bars
Stonyfield® Yogurt Smoothies
Freshly Brewed Seattle's Best® Coffee and
Tazo® Premium Teas
Assorted Soft Drinks and Bottled Spring Water
\$19.00

Enhancements

Priced Each

- Fresh Seasonal Whole Fruit \$4.00
- Assorted Stonyfield® Yogurts \$5.00
- Frozen Gourmet Ice Cream Bars \$5.00
- Trail Mix \$5.00
- Stonyfield® Fruit Smoothies \$5.00
- Warm Salted Pretzel Bites with Mustard and Cheese Sauce \$6.00

Beverages

Priced Each

- Assorted Juices \$4.00
- Assorted Iced Teas \$5.00
- Assorted Seltzer Waters \$5.00
- Assorted Soft Drinks \$4.00
- Bottled Spring Water \$4.00

From Our Bake Shop

Assorted Cookies, Seasonal Whoopie Pie, and Spicy
Chex Mix
Freshly Brewed Seattle's Best® Coffee and
Tazo® Premium Teas
Assorted Soft Drinks and Bottled Spring Water
\$18.00

Baked Goods

Priced by the Dozen

- Priced per Doz Assorted House Made Muffins, Fruit Filled Turnovers, and Croissants \$33.00
- NY Style Bagels with Cream Cheese, Sweet Butter and Fruit Preserves \$35.00
- Fruit Filled Turnovers \$30.00
- Chocolate Chip Cookies \$28.00
- Chocolate Fudge Brownies \$28.00
- Seasonal Whoopie Pies \$30.00
- Assorted Mini Cupcakes \$30.00
- Assorted Mini Pastries \$33.00

Coffee and Tea

Priced per Gallon

- Freshly Brewed Seattle's Best® Coffee \$72.00
- Freshly Brewed Seattle's Best® Decaf Coffee \$72.00
- Tazo® Premium Teas \$63.00

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Packages

Perfect Agenda Packages include: Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas Assorted Soft Drinks, Bottled Spring Water. Package is designated for a service time of (1.5) hours each break. Package requires a minimum of 50 guests.

Perfect Agenda

Continental

Assorted House Made Muffins
NY Style Bagels with Cream Cheese, Sweet Butter
and Fruit Preserves
Fresh Cut Seasonal Fruit and Berries
Assorted Stonyfield® Yogurts
Fruit Juices to Include Orange, Apple, Cranberry, V8
Bottled Spring Water
Freshly Brewed Seattle's Best® Coffee and
Tazo® Premium Teas

***Upgrade to the All American Breakfast Buffet for
an additional 10 per person**

Mid Morning Snack

Whole Fruit
Trail mix
Granola Bars

Mid Afternoon Snack

Assorted Seasonal Cupcakes and Whoopie Pies
Soft Pretzel Bites with Mustard
\$58.00

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Lunch

Box Lunch

Groups under 50 guests select two sandwich options

Groups over 50 guests select three sandwich options

Boxed Lunch

(choice of one of the below salads)

Country Potato Salad, Pasta Salad, or

Mozzarella and Tomato Salad

Cape Cod Potato Chips

Seasonal Whole Fruit

Chocolate Chip Cookie

Oven Roasted Turkey Wrap

Applewood Smoked Bacon, Avocado, Vine

Ripened Tomatoes and Arugula

Maple Smoked Ham

Vine Ripened Tomatoes, Bib Lettuce, Cabot®

Cheddar, Herbed Maple Mustard on a

Bulkie Roll

Slow Roasted Beef

Vine Ripened Tomatoes, Bib Lettuce,

Caramelized Onions and Aged Gouda

on French Bread

Herb Grilled Chicken Sandwich

Herbed Grilled Chicken, Oven Roasted

Tomatoes, Fresh Mozzarella and Pesto

Mayonnaise on Ciabatta Bread

Caprese Wrap

Vine Tomatoes, Fresh Mozzarella, Salad

Greens, Arugula, Fresh Basil and Balsamic

Dressing

\$36.00



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Lunch Buffets

All Luncheon Buffets include:

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas, Assorted Soft Drinks and Bottled Spring Water

Buffets are designated for a service time of (1.5) hours. Buffets require a minimum of 20 guests.

Flavors from the Southwest

Three Bean Chili
Cabbage and Jalapeno Slaw
Roasted Corn, Black Bean, Hominy, Tomato and
Arugula Salad with Cilantro Lime Vinaigrette
Spanish Rice
Ancho Chili Rubbed Char Grilled Skirt Steak
Cilantro Lime Grilled Chicken Breast
Flour Tortillas, Shredded Cheese, Sour Cream and
Salsa
Street Corn
Cinnamon Churros
\$55.00

Southern BBQ

Chef's Crafted Soup
Cornbread
Iceberg Lettuce, Sweet Tomatoes,
Apple Wood Smoked Bacon and Great Hill
Blue Cheese with Ranch Dressing
Shell Pasta Salad, Broccoli, Roasted Red
Pepper, Tomato, Artichokes and Fresh Basil
Dressing
House Smoked Pork Ribs
Fried Chicken
House Made Baked Macaroni and Cheese
Grilled Vegetable with Fresh Herb Marinade
Fresh Grilled Corn on the Cob
Seasonal Cobbler
\$55.00

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The Commonwealth Deli

Chef's Crafted Soup

Macaroni Salad

Mixed Greens, Carrots, Sweet Tomatoes and Peppers

with Ranch and Balsamic Vinaigrette

Slow Roasted Beef, Oven Roasted Turkey and Maple

Smoked Ham

Sliced Cabot® Cheddar, Provolone Cheese and

Swiss Cheese

Vine Ripened Tomato, Bib Lettuce, Red Onion, and

House Pickles

Country White and Wheat Bread, Kaizer Roll, and

Assorted Wraps

Cape Cod Chips

Assorted Miniature Cupcakes and Dessert Bars

\$55.00

Hot & Cold Sandwich Buffet

Chef's Crafted Soup

Locally Grown Salad Greens, Rainbow Carrots, Vine

Tomatoes, Sweet Peppers, Herbed Croutons and

Shaved Romano Cheese with Mustard Vinaigrette

German Style Yukon Potato Salad with Smoked

Bacon

Cavatelli Pasta Salad with Roasted Vegetables and

Fresh Basil Dressing

Half Sour Dill Pickles

Chef's Dessert Selections

Choice of three (3) sandwiches:

Chilled Sandwich Selections

- Buffalo Style Fried Chicken, Bib Lettuce, Vine Tomatoes and Blue Cheese Dressing
- Roasted Sweet Peppers, Mushrooms, Zucchini, Squash, Eggplant, Caramelized Onion, Salad Greens and Roasted Tomato Spread on Herb Focaccia
- Maple Smoked Ham, Vine Ripened Tomatoes, Bib Lettuce, Cabot® Cheddar and Herbed Maple Mustard on a Multi Grain Bulkie Roll

Warm Sandwich Selections

- Corned Beef Rubeen, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Thick Cut Marble Rye Bread
- Oven Roasted Turkey, Coleslaw, Cabot® Cheddar Cheese, Ranch Dressing, Smoked Bacon on Sourdough Bread
- House Smoked Brisket, Aged Gouda Cheese, Caramelized Onion, on a Sea Salted Pretzel Roll

***Upgrade to a choice of four (4) sandwiches for an additional 6 per person**

\$55.00

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Taste of New England

New England Clam Chowder
Freshly Baked Rolls
Locally Grown Salad Greens, Fresh Strawberries,
Sweet Peppers, Candied Walnuts with Maple Spice
Vinaigrette
New England Style Country Potato Salad
Maple Glazed Grilled Chicken Breast
Grilled and Marinated Teres Major Beef Tips with
Barbecue Sauce
Fresh New England Lobster Rolls
Molasses Baked Beans
Fresh seasonal vegetables
Miniature Boston Cream Pies
Apple Turnovers
\$59.00

Italian Buffet

Pasta Fagioli
Italian Bread
Traditional Caesar Salad, Herbed Croutons,
Caesar Dressing and Shaved Pecorino Romano
Fresh Mozzarella and Vine Ripened Heirloom
Tomato Salad with Fresh Basil and
Balsamic Dressing
Cremini Mushroom, Eggplant, Artichoke and
Roasted Red Pepper Salad
Baked Rigatoni with Fire Roasted Tomato Sauce,
Mozzarella and Parmesan Cheese
Pan Seared Chicken Piccata with Lemon Butter
and Caper Sauce
Sweet Pea and Parmesan Risotto
Herb Roasted Vegetables
Assortment of Panna Cotta and Cannoli's
\$55.00

Plated lunch options

Plated lunches include salad, entree, dessert, and Freshly Brewed Seattle's Best[®] Coffee and Tazo[®] Premium Teas.

Priced per person

**Higher menu price prevails if more than one entree is selected for split menu service

**Maximum of 3 can be selected with one being a vegetarian.

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Salads

Garden Green Salad | Locally Grown Salad Greens, Rainbow Carrots, Vine Tomatoes, Sweet Peppers, Herbed Croutons and Shaved Romano with Mustard Vinaigrette

Butterhaed wedge Salad | Cave Aged Cheddar, Applewood Smoked Bacon, Heirloom Cherry Tomatoes and Shaved Fennel with Buttermilk Ranch Dressing

Traditional Caesar | Romaine Lettuce, Herbed Croutons, Caesar Dressing, and Shaved Pecorino Romano Cheese

Spinach and Arugula Salad | Candied Pecans, Dried Cranberries, Sweet Peppers and Ricotta Salata Cheese with House White Balsamic Dressing

Seafood Selections

Market Price

- Atlantic Salmon Pan-seared with Mustard Vinaigrette Atlantic Salmon
- New England Cod Locally Sourced Cod, Oyster Cracker Crust and Lemon Butter Sauce

Chicken Selections

- Citrus Brined Chicken Breast | Shallot and Apricot Orange Glaze \$48.00
- Herb Grilled Chicken Breast | White Balsamic and Herb Grilled 48 Maple Smoked Chicken Breast With Apple Cider Glaze \$48.00

Dessert

Bailey's Chocolate Mousse Cake | Layers of Chocolate Cake Soaked with Baileys Irish Cream and Milk Chocolate Mousse

Boston Cream Torte | Tradition Boston cream pie with Dark Chocolate Ganache and Vanilla Pastry Cream Fruit Tart | A Butter Tart Crust Lined with a Dark Chocolate Ganache, Filled with Vanilla Cream and Topped with Assorted Fresh Raspberries and Blueberries

Beef Selections

Market Price

- Teres Major Steak | Grilled and Smoked Teres Major with Herbed Butter
- 6oz Corn Fed Filet Mignon | Char Grilled with Crispy Onions and Roasted Shallot Sauce

Vegetarian Selections

- Wild Mushroom Strudel | Seasoned Wild Mushrooms in Pastry served over Rosemary Braised Lentils \$48.00
- Vegan Lasagna | Local Eggplant, Squash, Zucchini, Peppers in a Fire Roasted Tomato Sauce \$48.00

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Reception

Hors D'oeuvres

Priced per piece

Minimum order of 50 pieces per selection

Priced per person for 1.5 hours of service time

Hot Hors D'Oeuvres

New England Style Crab Cake with Tarragon
Remoulade Miniature
Beef Wellington with Béarnaise Sauce
Spinach and Feta Phyllo
Chicken Empanada
Braised Short Rib Empanada Candied Apple Pork
Belly
Spinach And Artichoke Wonton Flower Cup

Above Selections \$6 Per Piece

Shrimp Casino Smoked Bacon .
Wrapped Sea Scallops

Above Selections \$7 Per Piece

Cold Hors D'Oeuvres

Roasted Beet Salad on a Spoon
Tuna Poke on a Spoon
Tomato Basil Mozz Skewer with Balsamic Drizzle
Roasted Garlic, Tomato and Grilled Vegetable
Bruschetta on a Grilled Crostini

Above Selection \$6 Per Piece

Ahi Tuna on Cucumber Slaw and Wasbai Aioli on a
Crispy Fried Wonton

Colossal Shrimp Cocktail with Cocktail Sauce

Above Selections \$7 Per Piece

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Reception Stations

Priced per person for 1.5 hours of service time

Garden Vegetable

Broccoli, Carrots, Celery, Cherry Tomatoes, and Sweet Peppers with Roasted Red Pepper Dip and Caramelized Onion Dip \$10.00

Mediterranean

Tabbouleh, Hummus, Roasted Eggplant Spread, Mixed Olives, Herbed Feta Cheese, Sea Salted Cashews, Grilled Pita Bread \$14.00

Artisinal Cheese

Cave Aged Cheddar, Smoked Gouda, Local Jack Cheese, Blue Cheese, Locally Made Jams, Mixed Nuts, Fresh Baked Herb Crostini and Crackers \$16.00

Antipasto

Artisanal Cured Meats, Hard Cheeses, Grilled Vegetables, Fresh Mozzarella, Heirloom Tomatoes, Artichokes with Grilled Ciabatta Slices \$18.00

Seasonal Fruit

Fresh Pineapple, Honeydew Melon, Cantaloupe, Watermelon, Fresh Berries \$10.00

Carving Stations

Minimum of 50

Priced per Person for 1.5 hour of service time.

***Attendant required, 1 attendant per 50 guests at \$100 each*

House Smoked Beef Brisket**

BBQ Sauce, Caramelized Onions and Warm Potato Rolls | **Market Price**

Slow Roasted Beef Tenderloin**

Creamed Spinach and Warm Rolls | **Market Price**

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House Smoked Prime Rib

With Au Jus, Horeseradish Cream and Warm Potato Rolls | **Market Price**

House Smoked Turkey Breast**

Cranberry Aioli and Herb Stuffing \$22.00

Action Stations

Priced per Person

Minimum of 50 Guests

***Attendant required, 1 attendant per 50 guests at \$100 each*

Stations are desinged for 1.5 hours of service.

New England Seafood Station

New England Clam Chowder served with Corn Bread and Oyster Crackers
Traditional Corn Flour Dusted Fried Clams and Calamari served with House made Tartar Sauce and Fire Roasted Tomato Sauce
Maine Lobster Rolls on Toasted Buttered Brioche with Fried Potato Wedges and Coleslaw

Market Price

Globally Inspired Rice Station**

Risotto, Jasmine and Basmati Rice's
Seasoned Shrimp, Chicken Yakatori, Curried Lamb, Fennel, Asparagus, Mushrooms, Red Pepper, seasoned Egg and Roasted Carrots
White Wine Butter Sauce, Sesame Soy and Cilantro Yogurt Sauce

Market Price

Italian Inspired**

Fresh Rigatoni, Bucatini and Gluten Free Gemelli Pasta
Marinated Grilled Chicken, Local Scallops, Shrimp, Fennel, Roasted Tomatoes, Vine Heirloom Tomatoes, Artichokes, Sweet Peppers and Spring Onion
Herb Pesto, Fire Roasted Tomato Ragout and Romano Cream Sauce
\$21.00

Asian Inspired **

Pad Thai , Rice, Udon and Soba Noodles
Spicy Shrimp, Grilled Chicken, Tofu, Bok Choy, Lemongrass, Cilantro, Peanuts and Thai Chili's Coconut Sauce, Garlic Chili Sauce, Soy and Teriyaki Sauce
\$21.00

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Dessert Stations

Stations are designed for 1.5 hours of service.

Deluxe Viennese Table

Fresh Sliced Seasonal Fruit, Assorted Mousses,
Chocolate Covered Strawberries, Miniature Cakes
and Tarts, Assorted Cannoli's, Napoleans and Cream
Puffs

Freshly Brewed Coffees and Premium Teas

\$19.00

Gourmet Sundae Bar

Vanilla, Chocolate and Strawberry Ice Cream,
served with Hot Fudge, Fresh Strawberry Sauce,
Caramel Sauce, Crushed Oreos®, Brownie Pieces,
Toasted Coconut, M&M's, Fresh Blueberries, Freshly
Whipped Cream and Maraschino Cherries

\$17.00

Cupcake Station

Assorted Gourmet Cupcakes to include, Chocolate,
Vanilla, Strawberry Shortcake, Lemon Meringue,
Carrot Cake, Red Velvet and Double Chocolate
(Varieties may change)

\$12.00

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Dinner

Priced per Person

Newton Dinner Buffet

All Dinner Buffets include:

Freshly Brewed Seattle's Best® Coffee

And Tazo® Premium Teas

Buffets are designated for a service time of (1.5) hours.

Buffets require a minimum of 20 guests.

Chef's Crafted Soup

Fresh Baked Rolls and Sweet Butter

Chopped Cobb Salad With Romaine, Iceberg, Blue Cheese, Hard Cooked Egg, Sweet Tomatoes, Avocado, Smoked Bacon and Cucumber with Ranch Dressing

Yukon Gold Whipped Potatoes

Locally Grown Seasonal Vegetables

Chef's Seasonal Dessert Selections

Please Choose Three Entrees:

- Herb Grilled Chicken with Roasted Tomato, Fennel, and Fresh Herb Relish
- Wood Grilled Maple Chicken Breast
- Maple Glazed Grilled Salmon with Fresh Herbs
- Pan Seared Locally Sourced Haddock with Caramelized Onion Buerre Blanc
- Spinach and Garlic Tortellini, Spinach Greens, Artichokes, Vine Tomatoes with a Fresh Basil Cream Sauce
- Potato Gnocchi, Spinach, Sundried Tomatoes, Pine Nuts and Fresh Herbs
- Grilled and Marinated Flank Steak with Fresh Chimichurri Sauce

\$68.00



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Plated Dinners

Plated Dinners are three course meals including salad, entrée, dessert and coffee.

All entrees include warm rolls, chef's selection of starch and seasonal vegetable.

**Higher menu price prevails if more than one entree is selected for split menu service

**Maximum of 3 can be selected with one being a vegetarian.

Salads

Locally Grown Salad Greens | Grilled Pears, Aged Gouda, Sweet Peppers, Vine Tomatoes with Mustard Vinaigrette

Traditional Caesar Salad | Fresh Cut Romaine Lettuce, Herbed Croutons with

Caesar Dressing and Shaved Pecorino Romano

Spinach and Arugula Salad | Candied Pecans, Dried Cranberries, Sweet Peppers, Ricotta Salata Cheese with House White Balsamic Dressing

Entrees**

Priced per Person

- Maple Smoked Chicken Breast | With Apple Cider Glaze \$59.00
- Grilled Chicken Breast | With Tomato Caper Relish and Garlic Butter Sauce \$59.00
- Herb Roasted Chicken | Seasoned With Lemon and Garlic \$59.00
- Char Grilled New York Sirloin | Market Price
- Char Grilled Corn Fed Filet Mignon | Market Price
- Pan Seared Atlantic Salmon | with Maple Syrup Glaze | Market Price
- Pan Seared Atlantic Halibut | with Fennel and Apple Salad | Market Price
- Locally Harvested Sea Scallops | with Roasted Corn and Leek Risotto | Market Price
- Wild Mushroom Strudel | \$59.00
- Seasoned Wild Mushrooms in Pastry served over
- Rosemary Braised Lentils
- Vegan Lasagna | \$59.00
- Local Eggplant, Squash, Zucchini, Peppers in a Fire Roasted Tomato Sauce | \$59.00

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Dessert

Tiramisu | A Mascarpone Base Zabaione with Ladyfingers Soaked in Espresso and a Splash of Bailey's Irish cream Served in a Chocolate Tulip Cup Topped with Belgium Cocoa Powder Vanilla

Chocolate Amaretto Cake | Chocolate Cake with Vanilla Mousse and Amaretto Caramel Sauce, Covered with Chocolate Ganache, Toasted Almonds, Chocolate Curls and Whipped Cream

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Beverages

Bartender Fee \$100 per Bar
1 Bar per 120 Guests is required

Hosted Bar

Priced Each on Consumption

- Top Shelf Mixed Drink \$10.00
- Luxury Mixed Drink \$12.00
- Imported Beer \$8.00
- Domestic Beer \$7.00
- Regional Craft Beer \$8.00
- Top Shelf Wine \$10.00
- Luxury Wine \$12.00
- Top Shelf Cordials \$13.00
- Luxury Cordials \$17.00
- Top Shelf Martini \$13.00
- Luxury Martini \$17.00
- Pepsi Soft Drinks \$4.00
- Bottled Water \$4.00

Package Bar

Priced per Person

- Top Shelf, First Hour \$22.00
- Each Additional Hour \$12.00
- Luxury, First Hour \$26.00
- Each Additional Hour \$16.00

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Top Shelf Bar

Absolut 80 Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jack Daniels Tennessee Whiskey, Seagram's V.O. Blended Whiskey, Kahlua, Dewar's White Label Scotch, Absolut Citron, Raspberry Stoli Vodka, Maker's Mark Bourbon, Don Julio Blanco Tequila, Hennessy VS Cognac, Martini & Rossi Dry Vermouth, Martini & Rossi Rosso Vermouth, Hiram Walker Triple Sec

Wines: Sycamore Lane Chardonnay; Cabinet Sauvignon, Merlot and Meridian Pinot Grigio

Luxury Bar

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Knob Creek Bourbon, Patron Silver Tequila, Crown Royal Canadian Whiskey, Jack Daniels Tennessee Whiskey, Kahlua, Johnnie Walker Black Scotch, Grey Goose Citron, Hennessy Privilege VSOP Cognac, Martini & Rossi Dry Vermouth, Martini & Rossi Rosso Vermouth, Hiram Walker Triple Sec, Amaretto Di Saronno, Bailey's Irish Cream, Sambucca Romana, Frangelico

Wines: Clos du Bois Chardonnay, Estancia Cabernet Sauvignon, Clos du Bois Merlot, Pighin Pinot Grigio

Beer

DOMESTIC

Bud Light | Budweiser

IMPORTS

Heineken

REGIONAL CRAFT

Sam Adams | Harpoon IPA

NON ALOHOLIC

Heineken 0.0

Due to current supply chain issues, products and prices may be altered. All food & beverage prices are subject to a 15% service charge, a 12% taxable administrative fee and any applicable Massachusetts state tax (currently at 7.00%). All food & beverage served in the hotel must be purchased from the hotel and consumed in the hotel.

General Information

GUARANTEES Please notify the Sales and Events office five (5) business days prior to the function date with the number of guests attending. Once given, this guarantee may not be reduced and charges will be made accordingly. The hotel cannot be responsible for service greater than the guaranteed number of guests. If no guarantee is received at the required time, your Event Manager will assume "Expected Count" to be your guarantee. **BARTENDER & ATTENDANT FEES** Bartender and Chef Attendant fees do not represent a tip, gratuity or service charge for wait staff employees, service bartenders or other service employees engaged in the event. **SERVICE CHARGE & SALES TAX** Please add 15% gratuity and 12% taxable administrative fee to all menu prices. Service Charge 15% of the Food and Beverage total (18% for outdoor function spaces) plus applicable state or local tax will be added to your account as a service charge, which will be distributed to wait staff employees and service bartenders engaged in the event. **Administrative Fee** 12% of the Food and Beverage total, plus any applicable state or local tax, will be added to your account as an administrative fee. The administrative fee or any portion thereof does not represent a tip, gratuity or service charge for waitstaff employees, service bartenders or other service employees engaged in the Event. **Massachusetts / Local Sales Tax** The applicable Massachusetts Sales Tax of 7% will be added to the Banquet Check. By State Law, MA State Tax is added to the cost of the function. **BILLING** All events must be prepaid in full five (5) business days in advance. **OUTDOOR FUNCTION SERVICES** Facilities are available for outdoor events, however the hotel does reserve the right to move any outdoor function inside if space is available & in the case of inclement weather or unsafe conditions outside. **SECURITY** The Hotel will not assume any responsibility for damages or loss to any merchandise or articles left or sent into the Hotel prior to, during, or following your banquet or meeting. Arrangements may be made in advance for security of exhibits, merchandise or articles set up for display prior to or during the planned event. **PROPERTY DAMAGE** As a patron, you are responsible for any damages done to the premises or any part of the Hotel during the period of time your invited guests, employees, independent contractors or other agents either under your control or that of any independent contractor hired by you, are on property. A certificate of insurance is required for any outside vendor hired by you. Any damage or excessive clean up from your event may result in an additional charge that is added to your event bill.

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BOSTON MARRIOTT NEWTON

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