



BOSTON DOWNTOWN

# EVENT MENU

# WELCOME TO AC HOTEL BOSTON DOWNTOWN

It's time to enjoy your event. Our talented event team is ready to serve you the best creative eats and drinks inspired by the area. AC Hotel Boston Downtown is proud to offer our event menus. You bring the guests, and we'll focus on the rest to ensure that your event is a success.

## Keys to Success:

- Modern and sophisticated venue; guest rooms designed with style
- Flexible event space to accommodate intimate entertainment for up to 140
- AC Lounge, the hub of social buzz by night for the after party
- Re-defined beverage and food selections; fresh, seasonal and locally crafted
- State of the art audiovisual equipment and technology
- Local expertise with resources to support your vision

*Get a taste of events infused with local flavor.*



# BREAKFAST



BOSTON DOWNTOWN

# Start Your Day

## Continental Breakfast

Assorted Whole Fruits **GF/DF**

Assorted Individual Greek-Yogurts **GF**

House-Made Granola, Toasted Nuts, & Sundried Fruits **GF**

Freshly Baked Assorted Croissants, Sweet Butter, & Seasonal Jams

Hard Boiled Cage Free Eggs **GF/DF**

Choice of House-Made Muesli or Chia Seed Puddings

Selection of Juices, Coffee, Decaffeinated Coffee & Premium Teas

*\$29 per person*

## European Continental

Seasonal Sliced Fruit & Berries **GF/DF**

Assorted Individual Greek Yogurts **GF**

House-Made Granola, Toasted Nuts, & Sundried Fruits **GF**

Sliced Cured Meat and Farm Cheeses

Bakery-Fresh Quiches

Freshly Baked Assorted Croissants, Sweet Butter, & Seasonal Jams

Selection of Juices, Coffee, Decaffeinated Coffee & Premium Teas

*\$34 per person*

## American Breakfast

Seasonal Sliced Fruit & Berries **GF/DF**

Freshly Baked Assorted Danish, Croissants, Muffins, Sweet Butter, & Seasonal Jam

Assorted Individual Greek Yogurts **GF**

House-Made Granola, Toasted Nuts, Sundried Fruits **GF**

Cage Free Scrambled Eggs, Scallions **GF/DF**

Choice of Crisp Farmhouse Bacon (**GF**) or Pork Link Sausage

Roasted Country Potatoes, Parsley

Selection of Juices, Coffee, Decaffeinated Coffee & Premium Teas

*\$39 per person*

# Enhancements

**French Toast or Belgium Waffle** *Sweet Butter & Maple Syrup* \$10

**Hearty Rolled Oatmeal** - *Sun Dried Fruits & Brown Sugar* \$7 **DF/VE**

**AC Avocado Toast** - *Cage Free Scrambled Eggs, Baby Arugula, & Garlic Aioli* \$11

**Assorted Dry Cereals** - *Whole and Skim Milk* \$6 **V**

**Assorted Bagel** - *Plain & Flavored with Cream Cheese, Vermont Butter & Jams* \$7 **V**

**Traditional English Muffin** - *Sweet Butter* \$6

**Smoked Salmon Display** - *Traditional Accompaniments (cream cheese, capers, chopped hard boiled eggs, red onion and chives) & Assorted Bagels* \$16

**Freshly Baked Quiche Lorraine** - *Smoked Bacon & Swiss Cheese* \$11

**Freshly Baked Vegetarian Quiche** - *Baby Spinach, Roasted Tomato, & VT Cheddar Cheese* \$9

**Classic Eggs Benedict** - *Tarragon Hollandaise & Canadian Bacon on English muffin* \$15

**Maine Triple Smoked Thick Cut Bacon** \$7 **GF/DF**

**Chicken & Sweet Apple Sausage** \$6

**Seasonal Fruit Smoothies** \$8 **GF**

**Seasonal Chopped Fruit Salad** \$8 **GF/DF/VE**

**Hard Boiled Cage Free Eggs** \$5 **GF/DF**

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# LUNCH



BOSTON DOWNTOWN

## Old Dover Deli

**Hearty Soup**, choose one (1):

- Tomato Bisque
- Classic Chicken Noodle
- Italian Minestrone

Choose two (2):

- Farmers Market Salad** - *Shaved Vegetables, Grape Tomatoes, & Herb Vinaigrette* **GF/DF/VE**
- Red Bliss Potato Salad** - *Dill, & Whole Grain Mustard Dressing* **GF**
- Mediterranean Orzo Salad** - *VT Feta Cheese, Cucumber, Kalamata Olives, Lemon-Mint Vinaigrette* **V**

### **Carved Meat & Cheese Selection:**

Roasted Turkey, Mortadella, Beef Pastrami & Assorted Cheeses, & Grilled Portobello Mushrooms

Accompaniments: Leaf Lettuce, Sliced Tomato, Red Onion, Dill Pickle Chips, Mayonnaise, Spicy Mustard, Horseradish

Assorted Sliced Breads (more description)

Individual Bags of Kettle Chips

Chefs Selection of Assorted Mini Pastries & Dessert

Coffee & Premium Tazo Teas

\$39 per person

## Blackstone Square

Chef's Soup of the Day

**Choose two (2) salads:**

**Mediterranean Orzo Salad** – VT Feta Cheese, Cucumber, Kalamata Olives, Lemon-Mint Vinaigrette **V**

**Roasted Tomato Salad**, Asparagus, Cold Preserve Olive Oil, and Goat Cheese

**Farmers Market Salad** - Shaved Vegetables, Baby Heirloom Tomatoes, Herb Vinaigrette **GF/DF/VE**

**Choose three (3) sandwiches:**

- The Italian** - Genoa Salami, Shaved Ham, Imported Mortadella, Aged Provolone, Roasted Pepperonata, Lettuce on a Ciabatta.
- Roast Chicken Breast** - *VT Cheddar Cheese, Baby Arugula, Shaved Tomato, & Caramelized Onion Jam on Ciabatta*
- Prosciutto & Fresh Mozzarella** with Tomato, Pesto and Spinach on Ciabatta
- Pastrami of Beef** - *Remoulade Sauce, Caramelized Onions, VT Brie Cheese on Brioche Bun*
- Slow Roasted Turkey** - *Basil Pesto Mayonnaise, Vine Ripe Tomato, Swiss Cheese, & Red Onion on Herb Focaccia*
- Marinated & Grilled Seasonal Vegetable Wrap** - *Mixed Petite Field Greens, Backyard Tomatoes, Pickled Onions, Chick Pea Hummus* **DF/VE**

Individual Bags of Kettle Chips

Chefs Selection of Assorted Mini Pastries & Dessert

Coffee & Premium Tazo Teas

\$47 per person

## Eight Streets Garden

Freshly baked rolls with Vermont Butter

**Hearty Soup**, choose one (1):

- Tomato Bisque
- Classic Chicken Noodle
- Italian Minestrone

Select (2)

- Herb Roasted Sliced Chicken
- Garlic Herb Shrimp
- Blacken Salmon

Romaine and Arcadia mix greens

Selection of Toppings (Select 5):

Chopped bacon, garlic croutons, cucumbers, red onion, tomatoes, carrots, hard-boiled egg, cheddar cheese, walnuts, olives, chick peas, blue cheese, dried cranberries

Assorted salad dressings:

French, Balsamic & Lemon-Mint Vinaigrette, Ranch & Lemon Mint

Chefs Selection of Assorted Mini Pastries & Dessert

Coffee & Premium Tazo Teas

\$52 per person

## Cathedral Boxed Lunch

All boxed lunches include:

*Kettle Style Potato Chips, Chocolate Chip Cookies, Chefs Choice Salad, Red Delicious Apple, Selection of Pepsi Soda & Seltzer and Bottled Water.*

**Select (3) three sandwich options:**

**Grilled Chicken Caesar wrap**

*with fresh romaine, asiago cheese and Cesar dressing*

**Classic White Tuna Salad wrap**

*with lettuce & tomato*

**Ham and Cheese**

*thinly sliced black forest ham, brie cheese spinach, roasted peppers with whole grain mustard, Served on fresh focaccia*

**Sliced Rosemary Premium Roast Beef**

*with manchego, arugula, fresh grated horseradish aioli and roasted tomatoes Served on a fresh ciabatta*

**Grilled Marinated Vegetable wrap**

*roasted vegetables wrapped in a tortilla with garlic hummus and mixed greens*

**Herb Roasted Breast of Turkey**

*with field greens, cheddar, pesto mayo, roasted tomatoes. Served on a fresh ciabatta roll.*

*\$52 per person*

## Union Park Lunch Buffet

**STARTERS: *Select three (3)***

*Chef's Soup of the Day*

*Baby Greens, Candied Pecans, Dried Tart Cranberries and Balsamic Vinaigrette Dressing*

*Roasted Tomato Salad, Arugula, Cold Preserve Olive Oil and Goat Cheese*

*Fresh Mozzarella and Tomato Caprese, Fresh Basil and Balsamic Glaze*

*Roasted Corn and Black Bean Salad*

*Orzo and Feta Salad with peppercorn balsamic vinaigrette*

*Seasonal Chopped Fruit Salad*

*Caesar Salad with Garlic Croutons Greek Pasta Salad*

*Red Bliss Potato Salad*

**ENTREES: *Select two (2)***

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

*Classic New England Baked Cod with Crumb Toppings, Lemon Butter Sauce and Saffron Jasmine Rice*

*Slow Roasted Pork Carnitas, Fresh Salsa, Chimichurri Sauce with Crispy Sea Salt Potatoes GF/DF*

*Spinach Ricotta Ravioli with Roasted Tomatoes and Fresh Parmesan Cream V*

*Prosciutto Stuffed Chicken with roasted Mushrooms and Basil Cream*

*Portabella and Eggplant Stack - Roasted Tomato, Basil, & Seared Tofu VE*

**Roasted Northern Harvest Salmon - *Lemon-Dill with Grilled Asparagus* | \$2 Additional **GF****

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

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

**DESSERTS: *Select two (2)***

*Assorted Fresh Baked Cookie Display*

*Cannoli –Fresh Ricotta & Chocolate*

*Chefs Selection of Assorted Mini Pastries*

*Coffee & Premium Tazo Teas*

*\$57 per person*

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## **SOUTH OF THE BORDER** | \$44 Per Guest

Freshly baked rolls with Vermont Butter

### **STARTER (Select Two)**

- Chicken Tortilla Soup**
- Caesar Salad** – Shaved *Parmesan*, *Garlic Croutons with Traditional Caesar Dressing*
- Pasta Salad** - *Feta Cheese, Cucumber, Red Onion, Kalamata Olives, Baby Arugula, & Lemon Vinaigrette*

### **ENTRÉE (Select Two)**

- Shredded Pork Carnitas**
- Chicken Fajita**
- Chimichurri Shrimp**
- Seasoned Grilled Portobello** (*GF/DF/VE*)

### **Traditional Toppings:**

Warm Flour & Gluten Free Tortillas, Backyard Tomatoes, Red Onion, Chopped Cilantro, Shredded Lettuce, Sour Cream, Guacamole, Monterey Jack & Cheddar Cheese, Pickled Jalapenos, Pico De Gallo

Spanish Rice | \$2 Additional

**Dessert:** Traditional Cinnamon Rolled Churros with Mexican Chocolate Sauce

Freshly Brewed Coffee & Tazo Tea

## **PASTA BUFFET** | \$49 Per Guest

Freshly baked rolls with Vermont Butter

### **STARTERS:**

**Traditional Caesar Salad** - Garlic Croutons, Hearts of Romaine, Shaved Parmesan  
**Mozzarella & Tomato Caprese** with Fresh Basil and Balsamic Reduction

### **CHOOSE ONE:**

**Minestrone Soup** *DF/VE* or **Cream of Tomato Bisque** *GF/V*

### **ENTREES | SELECT TWO (2):**

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

### **Mini Ricotta Cannoli**

Freshly Brewed Coffee & Tazo Tea

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# COFFEE BREAKS



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# Take a Break

## **Mid-Morning Boost** *\$19/per person*

Assorted Fresh Traditional Scones or (Biscotti)  
Assorted Seasonal Fresh Fruit GF/DF/VE  
Individual Greek Yogurts GF/V  
Coffee (Regular & Decaf) and Premium Teas

## **Healthy Living** *\$19/per person*

Assorted Vegetable Crudité, Ranch dressing GF/V  
Pita Chips, Classic Hummus DF/VE  
Coffee (Regular & Decaf) and Premium Teas

## **BYO Trail Mix** *\$17/per person*

Assorted Nuts  
Sundried Fruits GF/DF/VE  
Candied Chocolates  
Pretzel Twists  
House-Made Granola GF/V  
Toasted Sunflower Seeds GF/DF/VE  
Coffee (Regular & Decaf) and Premium Teas

## **Afternoon Energizer** *\$19/per person*

Freshly Baked Chocolate Chip Cookies  
Assorted Popcorn GF/V  
Assorted Granola Bars  
Coffee (Regular & Decaf) and Premium Teas

## **Farmers Board | \$24 per guest**

Assorted Cured & Smoked Meats  
Assorted Imported and Domestic Cheese GF/V  
House-Made Crostini & Crackers  
Two Local Berry Preserves  
Marinated Olives GF/DF/VE

## **Beverages**

Freshly Brewed Coffee and Tazo Herbal Teas \$8/per person  
Freshly Brewed Coffee (Regular/ DeCaf) \$70 / per gallon (Serves 16)  
Individual Soft Drinks \$5ea  
Individual Bottled Waters / Panna Still & Pellegrino Sparkling (750ml) \$8 ea  
Energy Drinks, Red Bull (8 Oz) \$8  
Fruit Juice Pitchers \$20 ea  
Ice Tea Pitchers (sweeten/un-sweeten) \$16  
Individual Milks (Skim, Whole, Almond & Soy) \$6  
Assorted "Naked" Juices & Smoothie \$8  
Seasonal Beverage Hot Cocoa & Cider \$65/ per gallon (Serves 16)

## **From The Bakery**

Freshly Baked All Butter Croissants \$5 ea  
Assorted Fresh Traditional Scones \$4 ea  
Freshly Baked Chocolate Chip Cookies \$  
Chocolate Fudge Brownies \$7ea  
Zesty Lemon Squares \$6 ea  
Warm Large Soft Pretzels with Spicy Brown & Dijon Mustards \$5 ea  
- Warm Cheese Dip | \$2 Additional

## **Snacks**

Assorted "KIND" Bars \$7 ea  
Rice and Marshmallow Treats \$4 ea  
Fresh Sea-Salted Edamame \$3/per person  
Hummus and Pita Chips \$7/per person  
Tropical Dried Fruit & Nut Mix \$7 per person  
Tortilla Chips, Sour Cream, Pico de Gallo and Guacamole \$8/per person



# DINNER

## CHILLED HORS D'OURVES

Chilled Gazpacho Shooters, Heirloom Tomato, Cucumber, Watermelon & Fresh Basil | **GF/DF/VE**

Boursin Stuffed Heirloom Tomatoes | **GF/V**

Roasted Red Pepper Deviled Egg, Crispy Prosciutto | **GF**

Classic Bruschetta Served on a Crostini | **DF/V**

Tomato & Fresh Mozzarella Skewer and Basil | **GF/V**

**\$6 each**

Antipasto Skewer, Cured Meats, Olives, Fresh Mozzarella, Petite Heirloom Tomato, Balsamic Glaze | **GF/V**

Grilled Chicken & Hummus with Roasted Tomato Chutney on a Crostini

Prosciutto wrapped Asparagus and/or Melon **GF**

AC Avocado Bruschetta on a Crostini

Bleu Cheese Stuffed Figs **GF/V**

Mediterranean Skewers: Marinated Vegetables with Fresh Mozzarella

**\$8 each**

Shrimp Cocktail, Lemon Wedge, & Cocktail Sauce | **GF/DF** \$MRKT

Fresh Crab Meat Shooter with Pico de Gallo & Chimichurri **GF/DF** \$MRKT

MINIMUM 25 PIECES REQUIRED

## HOT HORS D'OURVES

Petite Beef Wellington, Roasted Garlic Aioli & Thyme Aioli | \$10

Cheese Arancini, Tomato-Basil Sauce | \$6 **V**

Brie and Raspberry Spring Roll | \$6

Spinach and Feta Spanakopita | \$6

Wild Mushroom and Artisan Cheese Tart | \$6

Asparagus wrapped in Phyllo, dusted with Asiago Cheese and Lemon Honey \$6 each

Vegan Jackfruit Cake, Cilantro Chimichurri | \$8 **GF/DF/VE**

Steamed Chicken and Lemongrass Pot Stickers, Sweet & Spicy Asian Dipping Sauce | \$7

Coconut Chicken, Sweet Chili Sauce | \$7

Slow BBQ Pulled Pork & Coleslaw on a Buttermilk Biscuit Slider | \$8

Beef & Cilantro Empanada, Romesco Sauce | \$7

Buffalo Chicken Empanada, Ranch Sauce | \$7

Mini New England Lobster Roll- \$MRKT

Petite Crab Cakes, Lemon Remoulade | \$MRKT

Scallops Wrapped in Bacon, Caper Tartar Sauce | \$MRKT

Mini Herb Lamb Burger with Mint-Cucumber Aioli - \$MRKT

MINIMUM 25 PIECES REQUIRED

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# Display & Station

## ACTION STATIONS

Pasta Station- \$24

Spinach Ricotta Ravioli with White Wine Cream

Fresh Rigatoni with Prosciutto, Spinach and Garlic Olive Oil

Cavatappi with Roasted Vegetables and San Marzano Tomatoes

Shredded Parmesan Cheese and Garlic Bread

Cilantro Garlic Pork Loin- \$26

Coconut Jasmine Rice with Cranberry Orange Chutney

Herb Roasted Salmon - \$26

Roasted Red Bliss Potatoes and Spiced Vermont Maple Glaze

Slow Roast Herb Tenderloin of Beef - \$28

Yukon Smashed Potatoes, Cipollini Onions, Port Demi-Glace

Shrimp and Scallop Risotto- \$32

Olive Tapenade, Chimichurri

*Chef Attendant Fee: \$150, additional*

## STATIONARY DISPLAY

**Farmhouse Vegetable Display - \$12**

*Assorted Seasonal Vegetables Market Style Presented with Locally Sourced Dips*

**Mediterranean Display \$18**

*Roasted Garlic Hummus, Roasted Vegetables, Cucumber-Feta Dip, Quinoa Tabbouleh, Pickled Garden Vegetables, Pita Crisps, Crackers, Olive Tapenade*

**BRUSCHETTA | \$16 Per Guest**

**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, Pepparonata**

**Stone Baked Flat Bread Station - \$16**

- **Sicilian** - A Blend of Specialty Cheeses, Tomato Sauce, Italian Sausage, & Pepperoni Quattro
- **Formaggi** - A Blend of Specialty Cheese, Tomato Sauce, Basil, & Oregano
- **Primavera** - Ricotta, Mozzarella Cheese, Roasted Red Peppers, Tomato, & Artichokes (8 pieces per flat bread)

**AC Sustainable Cheese Display - \$20**

*Cabot Cheddar with Lavender Honey, Great Hill Blue with Fig Puree, Brie with Fruit Compote*

**Charcuterie Display - \$22**

*Butcher Block Displayed Selection of Cheese, Cured Meats, Relishes and Condiments With Herbal Ciabatta Crostini, Assorted Crackers*

## POACHED SHRIMP COCKTAIL & CEVICHE DISPLAY

**Jumbo Shrimp** - Fresh Lemons to Squeeze, & Cocktail Sauce | \$MRKT each **GF/DF**

**Shrimp Ceviche Shooter** - Bloody Mary Cocktail Sauce, Jalapenos, Shaved Red Onion, Avocado, & Cilantro | \$MRKT each **GF/DF**

# Dinner Buffet

## THE HARRISON BUFFET

Freshly baked rolls with Vermont Butter

### STARTER – Choose (2) Two

New England Clam Chowder

Roasted Corn Chowder

Baby Spinach with Gorgonzola, Shaved Red Onions and Dried Apricots

Grilled Asparagus with Goat Cheese

Roasted Potatoes and Arugula

Fresh Mozzarella and Tomato Caprese, Fresh Basil and Balsamic Glaze

Caesar Salad with Garlic Croutons with Traditional Caesar Dressing

### ENTREE – Choose (2) Two

Herb Crusted Breast Of Chicken, Tomato, Olives

Local Caught Cod With Lemon Butter Sauce

Pan Seared Salmon With Dill, Lemon, Garlic And Grilled Asparagus

Sirloin Of Beef With Rosemary Demi-glace

Spinach And Ricotta Ravioli With Alfredo Sauce With Primavera Vegetables

Chicken Saltimbocca - Prosciutto, Aged Provolone, Sage, & Marsala Jus

Braised Boneless Short Ribs - Brown Ale Jus, & Roasted Mushrooms

### SIDES-Choose (2) Two

Roasted Pepper Creamy Corn Polenta **GF/V**

Garlic Mashed Potatoes

Saffron Jasmine Rice

Asiago-Herb Yukon Gold Potatoes

Cavatappi with Parmesan Cream Sauce

Garlic Roasted Herb Root Vegetables (Gold & Sweet Potatoes, Parsnips, Celery Root, Carrots, and Artichokes )

### DESSERTS – Choose (1) one

Mini Assorted Fruit & Custard Tarts

Triple Fudge Cake

Tiramisu

Assorted Mousse (Fruit, Chocolate)

Cannoli –Fresh Ricotta & Chocolate

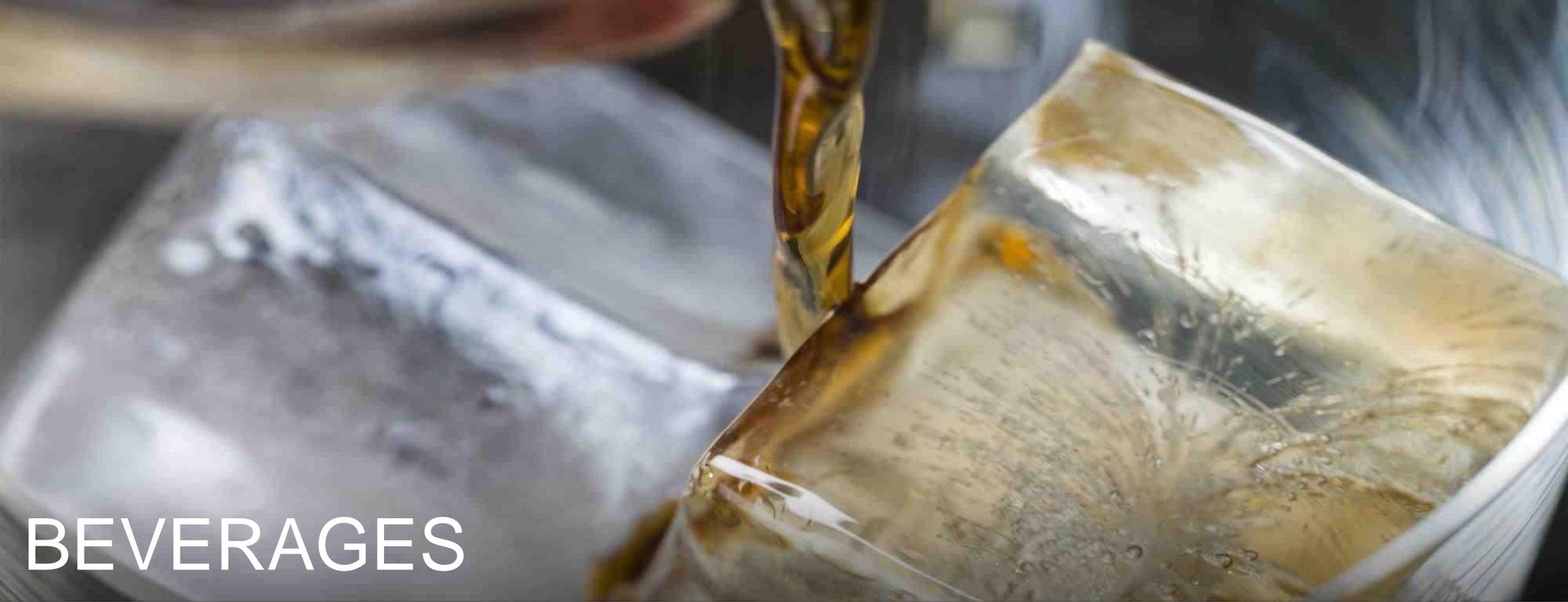
Chefs Selection of Assorted Mini Pastries

### BEVERAGES

Regular and Decaffeinated Coffee & Premium Tazo Herbal Teas

*\$76 per person*

- ADDITIONAL ENTRÉE \$7 PER PERSON
- ADDITIONAL DESSERT \$2 PER PERSON



# BEVERAGES



MARRIOTT®

BOSTON DOWNTOWN

## HOSTED BAR ON CONSUMPTION

ONE BARTENDER REQUIRED FOR EVERY 75 GUESTS; BARTENDER FEE, \$150 PER BARTENDER per /90 minutes.

IF YOU WOULD LIKE ADDITIONAL BAR SET UP \$300 EACH

ALL PRICING AND BRANDS ARE SUBJECT TO CHANGE

CASH BAR - \$600 ?

### CALL BRANDS

MARTINI	\$15.00
HOUSE WINE	\$12.00
MIXED DRINK	\$15.00
DOMESTIC BEER	\$9.00
IMPORTED BEER	\$12.00

### PREMIUM BRANDS

MARTINI	\$17.00
WINE	\$16.00
MIXED DRINKS	\$17.00

### CALL SPIRITS

Titos Vodka, Bacardi Superior, Don Julio Blanco Tequila, Captain Morgan Spiced Rum, Tanqueray Gin, Dewars White Label, Bulleit Rye Jack Daniels Tennessee Whiskey, Jim Bean, Aperol, Kahlua.

### CALL WINES

House Selection of Chardonnay, Pinot Grigio, Rose, Sauvignon Blanc, Red Blend, Cabernet Sauvignon, Merlot and Pinot Noir.

### PREMIUM SPIRITS

Grey Goose, Bully Boy Boston Rum, Bombay Sapphire, Macallan 12 yr. old Scotch, Bulleit Bourbon, Crown Royal Whiskey, Patron Silver Tequila, Cointreau Liqueur, Gran Marnier.

### PREMIUM WINES

Premium Selection of Red (Pinot Noir, Red Blend and Cabernet Sauvignon), Rose, Sauvignon Blanc, Non Oak Chardonnay

### BEER SELECTION

Bud Light, Michelob Ultra, Modelo Ultra, Harpoon IPA, Stella Artois, and a local craft beer. Heineken NA ( Non alcoholic)

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## PACKAGE HOURLY RATE

ALL PRICES ARE PER PERSON & CHARGED BASED ON THE GUARANTEED GUEST COUNT OF GUESTS OVER THE AGE OF 21  
ONE BARTENDER REQUIRED FOR EVERY 75 GUESTS; BARTENDER FEE, \$300 PER BARTENDER per 3 hour minimum  
IF YOU WOULD LIKE ADDITIONAL BARS/BARTENDERS, \$150 EACH  
ALL PRICING AND BRANDS ARE SUBJECT TO CHANGE

CALL BRANDS	BEER & WINE	BEER, WINE & SPIRITS
One Hour	\$18.00	\$24.00
Two Hours	\$26.00	\$32.00
Three Hours	\$32.00	\$40.00
Four Hours	\$44.00	\$52.00

PREMIUM BRANDS	BEER & WINE	BEER, WINE & SPIRITS
One Hour	\$23.00	\$32.00
Two Hours	\$29.00	\$40.00
Three Hours	\$36.00	\$52.00
Four Hours	\$52.00	\$64.00

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# AUDIOVISUAL



MARRIOTT®  
BOSTON DOWNTOWN

**DATA PROJECTOR PACKAGE**

Includes LCD projector, projector stand, 10 x 10 screen ,  
\$300 cabling and labor to interface your computer with our projector

**BASIC SUPPORT PACKAGE**

Client provides their own data projector. We will provide a screen, projector stand, proper cabling and set-up assistance to interface your laptop and projector

Tripod Screen	\$150
Fast Fold Screen w/ Dress Kit	\$220

**LIGHTING**

LED Up-Light	\$60
Leko Source Four Lights	\$45
Lighting Control Board	\$105

**MICROPHONES**

Wireless Hand held or Lavalier Microphone	\$120
Executive Slimline Podium Microphone	\$100
Tabletop Microphone w/Stand	\$45
4 Channel Stereo Mixer*	\$50
10" JBL Powered Speaker with Stand	\$90

*\*Mixer required for events using two or more microphones and/or audio sources.  
Operator required for extensive set-ups.*

**TV MONITORS**

60" Monitor with Click to Share Software/HMDI	\$150
70" Monitor with Click to Share Software/HMDI	\$180

**FLIP CHARTS**

Flipchart Easel w/Post-It Paper, Pad & Markers	\$45
Whiteboard with Markers	\$40

**MISC**

Extension/USB Cords	\$15
Mac /Apple Adapter	\$10

**LABOR**

Setup / Breakdown	\$60/hr.
Operator Labor (4hr minimum)	\$TBA/hr.

Audio Visual provided by third party vendor. Pricing to subject to change and will be confirmed with proposal and contracts. A taxable AV set up fee of 20% will apply to all standard AV set-ups as well as 6.25% MA State Sales Tax and a taxable 8% admin charge. Orders canceled within less than 72 hours' notice are subject to a 100% cancelation fee. A 20% set up fee, 8% 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. A \$200 reset fee will apply to event set up changes day of event.

# GENERAL INFORMATION

## SERVICE CHARGES , FEES AND TAXES

A customary 17% service charge, 8% taxable administrative fee and 7% Massachusetts sales tax will be added to Food and Beverage prices. A 20% set up fee, 8% taxable administrative fee and 7% 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, all catering orders must be received with selection and a signature no later than 14 days prior to the start of the event. A guaranteed guest count is required by 12:00 noon, 14 business days prior to your function date. This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. The guarantee will apply to all aspects of your event, including, but not limited to, food, and beverage. If we are not advised of a guaranteed count, the number of guests estimated on your Banquet Event Order will become the guaranteed count.

## 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) form 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 \$100.00 attendant fee will be assessed for all coat check services. The hotel recommends one (1) attendant for every 100 guests.

## SPECIAL SERVICES/ DECOR

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. 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.

## 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.

## SHIPPING & RECEIVING

Complimentary for packages under 25lbs. 26lbs – 50lbs: \$10 per package, over \$50 lbs. \$25 per package, pallets \$125 per pallet. Storage fees may apply if hotel has to hold for more than 72 hours from event.

## 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 \$5 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