

events by Marriott



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breaks



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On behalf of the entire staff at the Boston Marriott Newton, we would like to extend our gratitude for the opportunity to host your special event with us.

Enclosed is a guideline of the menus we offer. The Culinary and Event Management Team welcome the opportunity to create special menus to cater to your specific group needs.

We look forward to creating a memorable experience for you!

Jayne Sabin-Penrod
Director of Event Planning

Stephen Guay
Director of Catering

Steve Taylor, C.E.C.
Executive Chef

2011
crafted for you



2345 Commonwealth Avenue
Newton | MA 02466
www.newtonmarriott.com

BOSTON MARRIOTT NEWTON HOTEL

2345 Commonwealth Avenue | Newton | MA 02466

617.969.1000 | www.newtonmarriott.com

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plated breakfast

all american | \$19

scrambled eggs with crisp bacon,
sausage links **OR** grilled ham

breakfast potatoes

omelet breakfast | \$19

cheese omelet with crisp bacon,
sausage links **OR** grilled ham

roasted Yukon potatoes with roasted
peppers and leeks



potato hash and eggs | \$19

mushrooms, onions, grain mustard and
hollandaise sauce

panini sandwich | \$19

fried eggs with tomato, cheddar
cheese, maple pepper bacon on
grilled toast

potato hash brown



plated breakfast includes:

assortment of freshly baked breakfast pastries
per table

chilled orange, cranberry, apple and v8 juice

citavo 100% arabica bean coffee regular &
decaffeinated

assorted taylors of harrogate teas

assorted soft drinks, bottled waters

enhancements | \$3

chicken apple sausage

grilled kielbasa

applewood smoked bacon

enhancements | \$4

fruit plate with raspberry yogurt

yogurt granola parfait

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breakfast buffet

all american buffet | \$23

scrambled eggs
crisp bacon & sausage links
breakfast potatoes

traditional buffet | \$25

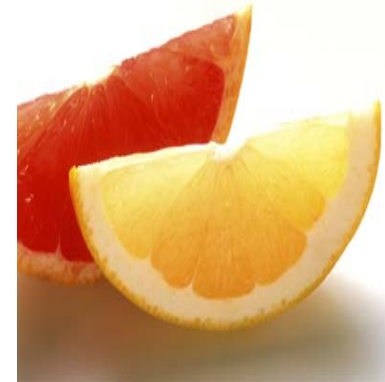
housemade granola
individual vegetable frittata
crisp bacon strips and sausage links
texas french toast

all breakfast buffets includes:

fresh seasonal fruit & berries
assortment of breakfast pastries
assorted dannon yogurts
citavo 100% arabica bean
coffee regular & decaffeinated
assorted taylors of harrogate teas
assorted soft drinks
bottled waters

buffet enhancements | \$9

belgian waffle station
mini pancake station
smoked sausage & kielbasa carving station
omelet station - omelets made to order
fried egg panini station
poached egg station served with corned beef hash
egg calzone carving station with
bacon, sausage links and grilled ham



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Newton brunch I \$42

assorted seasonal muffins

croissants and bagels

scrambled eggs

breakfast potatoes

bacon and sausage

eggs benedict

chef's seasonal vegetable

mediterranean salad

tortellini salad

mini pastries, mousse, vanilla

panna cotta and cakes

entrees (choice of two)

cod with roasted corn, leek and fennel
ragout

grilled marinated London broil with
wild mushroom veal glaze

herb crusted chicken with shitaki and
garlic demi glaze

honey coriander glazed roasted pork
loin with dijon mustard demi glaze

mimosa station

(served after 11am on Sundays)

chilled orange, cranberry, apple and
v8 juice

citavo 100 % arabica bean coffee
regular and decaffeinated

assorted taylors of harrogate teas

assorted soft drinks, bottled water

side of smoked salmon I \$225

(serves approximately 25 people)

thinly sliced and served with party
breads

capers, chopped egg whites, diced
red onions and cream cheese



• *requires a minimum of 50 guests*

• *additional \$5 per person for groups less than 50*

breaks

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DELIGHT

[muffins](#)[juices](#)[nuts](#)[popcorn](#)[pretzels](#)[cakes](#)[soda](#)

• *all breaks have a service time of two (2) hours*



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perfect agenda package | \$37

continental

- seasonal fruit & berries
- assorted seasonal muffins
- croissants and bagels
- chilled orange, cranberry, apple and v8 juice

mid morning snack

- mini apple pastry
- flavored lipton iced teas

mid afternoon snack

- cupcakes
- whoopie pies
- flavored lipton iced teas

all perfect agenda package includes:

- citavo 100 % arabica bean coffee
regular & decaffeinated
- assorted taylors of harrogate teas
- assorted soft drinks, bottled waters

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morning breaks *all breaks have a service time of two (2) hours*

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coffee & tea | \$7

citavo 100% arabica bean coffee
regular & decaffeinated

assorted taylors of harrogate teas

the refresher | \$9

citavo 100% arabica bean coffee
regular & decaffeinated

assorted taylors of harrogate teas

assorted soft drinks, bottled waters

mid morning snack | \$12

mini apple pastry

flavored lipton iced teas

assorted soft drinks, bottled waters

back to basics | \$12

assorted seasonal muffins

chilled orange, apple, cranberry,v8 juice

continental | \$20

assorted seasonal muffins

bagels with cream cheese

seasonal fruit & berries

chilled orange, apple, cranberry, v8 juice

assorted soft drinks, bottled waters

charles river sunrise | \$21

mini apple pastry

cinnamon buns

mini yogurt granola parfaits

seasonal fruit & berries

assorted soft drinks, bottled waters



all morning breaks includes :

citavo 100% arabica bean coffee
regular & decaffeinated

assorted taylors of harrogate teas

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morning enhancements

yogurt granola parfaits | \$3 each

assorted cereals | \$3 each

oatmeal | \$3 each

dannon yogurt smoothie | \$3 each

seasonal fruit & berries | \$4 per person

breakfast burritos | \$5 per person

crustless quiche | \$5 per person

breakfast monte cristo | \$6 per person



baked goods

assorted seasonal muffins, mini apple pastry and croissants | \$26 per dozen

bagels with cream cheese | \$26 per dozen

scones, filled croissants | \$28 per dozen

beverages

citavo 100 % arabica bean coffee

regular & decaffeinated | \$49 per gallon

assorted taylors of harrogate teas | \$49 per gallon

chilled orange, cranberry, apple or v8 juice | \$3 per bottle

flavored lipton iced teas | \$3 per bottle

assorted soft drinks | \$3 per bottle

bottled waters | \$3 per bottle

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afternoon breaks

all breaks have a service time of two (2) hours



mid afternoon energizer snacks | \$13

assorted cupcakes
seasonal berries

power break | \$15

housemade granola
cubed honeydew and pineapple
power bars
sobe vitamin water
energy drinks

at the movies | \$15

jumbo pretzels with mustard
nacho chips with salsa
chocolate mints and twizzlers
rold gold pretzels

chocolate break | \$16

chocolate chip cookies
mini whoopie pies
chocolate dipped strawberries
chocolate milk

fenway park | \$16

mini hot dogs with the works
cracker jacks, mixed nuts
ice cream sandwiches

the european | \$17

artisan cheese, french bread & crackers
chocolate fondue with seasonal fruit
mini pastries, chocolate dipped strawberries and macaroons

all afternoon breaks includes :

citavo 100% arabica bean coffee
regular & decaffeinated
assorted taylors of harrogate teas
flavored lipton iced teas
assorted soft drinks,
bottled waters

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afternoon enhancements

seasonal whole fresh fruit | \$2 each

individual fruit yogurt | \$3 each

frozen gourmet ice cream bars | \$3 each

trail mix | \$3 per bag

seasonal fruit and berries | \$4 per person

mini blt on foccacia | \$5 per person

sopressata, dried salami, prosciutto, cheddar and jarlsberg cheese
with herb toast points | \$8 per person

lox with assorted bagels, capers, red onions and cream cheese | \$8
per person

chocolate chip cookies | \$20 per dozen

chocolate fudge brownies | \$20 per dozen

whoopie pies | \$24 per dozen

cupcakes | \$24 per dozen

mini pastries & vanilla panna cotta | \$24 per dozen



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ESSENCE

[salads](#)[chicken](#)[fish](#)[beef](#)[pasta](#)[desserts](#)[beverages](#)[sandwiches](#)

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all luncheon entrees served with

rolls

salad

chef's choice of starch and vegetables

dessert

citavo 100 % arabica bean coffee
regular & decaffeinated

assorted taylors of harrogate teas

assorted soft drinks, bottled waters

plated lunches

first course | choose one

salads

- field green salad
with grape tomatoes, cucumbers, carrots, sliced red onion
red wine vinaigrette
- iceberg wedge salad
with great hills bleu cheese, grape tomatoes, apple wood
smoked bacon with blue cheese dressing
- traditional caesar
tossed tableside
heart of romaine with parmesan cheese, garlic croutons
- organic spinach salad
with candied walnuts and goat cheese

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poultry

- herb crusted chicken breast | \$31
with a roasted shitake and garlic espagnole
- chicken piccata | \$31
with capers, artichokes hearts and lemon cream sauce
- roasted stuffed chicken | \$34
with apple walnut filling and port wine demi glace



beef

- honey coriander glazed pork chop | \$30
with dijon mustard demi glace
- chateau sirloin | \$33
garlic rubbed and seared with pan jus



**** higher menu prices prevails for split menu service**

fish

- pan seared local cod | \$33
with roasted corn, leek and fennel ragout
- wood grilled salmon | \$33
with maple butter
- swordfish piccata | \$34
with capers and artichoke hearts and lemon cream sauce

vegetarian

- vegetarian lasagna | \$26
with ricotta cheese and roasted vegetables and sun dried tomato cream

all luncheon entrees includes:

citavo 100% arabica bean coffee
regular & decaffeinated
assorted taylors of harrogate teas
assorted soft drinks, bottled waters

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luncheon buffets

deli lunch buffet | \$33

tomato soup

field greens salad with grape tomato, julienne red onion, candied pecans and blue cheese with basil balsamic dressing

traditional new england potato salad

tuna salad

tortellini pasta salad

selection of premium deli meats oven roasted turkey, roast beef, honey baked ham

swiss, cheddar cheese

tomato, lettuce, red onion, garlic dill pickles

assortment of sliced artisan breads

individual bags of cape cod chips

chef's dessert selections

that's a wrap buffet | \$34

fresh tossed garden salad

tortellini pasta salad

sliced turkey with roasted peppers, cheddar cheese, crisp onion strings and chipotle mayo on a spinach tortilla

roasted vegetable wrap with lettuce, vine ripe tomatoes and grilled vegetables on a whole wheat tortilla

buffalo chicken wrap with shredded lettuce and black pepper aioli

individual bags of cape cod chips

chef's dessert selections

- buffets are designed for two (2) hour period
- buffet requires a minimum of 20 guests
- additional \$3 per person for groups less than 20



all luncheon buffets includes:

- citavo 100% arabica bean coffee regular & decaffeinated
- assorted taylors of harrogate teas
- assorted soft drinks
- bottled waters

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the north end buffet | \$35

foccacia garlic bread

Italian sausage and white bean soup

traditional caesar salad with shaved parmesan and croutons

roasted vegetable platter

chicken piccata with artichoke caper cream sauce

ricotta shells with tomato basil sauce

chef's dessert selections

texas barbeque buffet | \$35

cornbread and biscuits

fiesta salad with greens, diced tomatoes, shredded cheddar, black olives with crisp tortilla strings

coleslaw

baby back ribs

baked beans

yellow rice

dry rubbed roasted chicken with barbeque glaze

chef's choice of vegetables

chef's dessert selections

all luncheon buffets includes:

citavo 100% arabica bean coffee
regular & decaffeinated

assorted taylors of harrogate teas

assorted soft drinks, bottled waters

- buffets are designed for two (2) hour period
- buffet requires a minimum of 20 guests
- additional \$3 per person for groups less than 20

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hot & cold sandwich buffet | \$35

tomato soup

garden fresh greens with cucumber, tomato, carrots, croutons

served with selection of dressing

creamy potato salad

coleslaw

garlic dill pickles

chef's dessert selections

choice of three (3) sandwiches

- **buffalo chicken wrap** with shredded lettuce and black pepper aioli
- **roasted vegetable wrap** with lettuce, vine ripe tomatoes, grilled vegetables on a whole wheat tortilla
- warm griddles of **corn beef rueben** with lean shaved corn beef on toasted deli rye with sauerkraut & russian dressing
- warm griddles of **grilled cheese and tomato** on sourdough
- **italian panini sandwich** with salami, ham, provolone, roasted peppers, spinach and a pesto spread
- **turkey wrap** with roasted peppers, cheddar cheese, crisp onion strings, chipotle mayo on a spinach tortilla

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all luncheon buffets includes:

citavo 100% arabica bean coffee
regular & decaffeinated
assorted taylors of harrogate teas
assorted soft drinks, bottled waters

• *upgrade to a choice of four (4) sandwiches for additional \$3*

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taste of new england buffet | \$36

traditional clam chowder

field greens with grape tomato,
cucumber, julienne carrots, sliced red
onion with red wine vinaigrette

rolls and freshly baked corn bread

new england baked cod with lemon
buerre blanc

pan seared chicken with maple sage
demi glace

yukon mashed potatoes

chef's choice of vegetables

chef's dessert selections

norumbega buffet | \$36

assortment of fresh rolls

tossed garden salad

traditional new england potato salad

herb crusted statler chicken with a roasted
shitake and garlic espagnole sauce

pan seared local cod with lemon butter
sauce with capers

wild rice with quinoa

chef's choice of vegetables

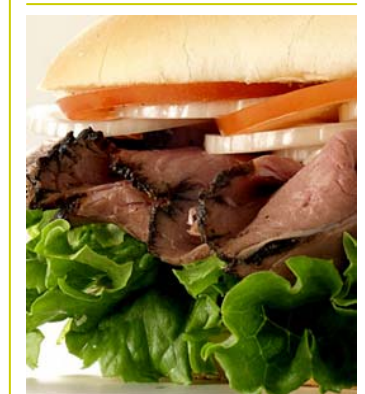
chef's dessert selections

all luncheon buffets includes:

citavo 100% arabica bean coffee
regular & decaffeinated

assorted taylors of harrogate teas

assorted soft drinks, bottled waters



- buffets are designed for two (2) hour period
- buffet requires a minimum of 20 guests
- additional \$3 per person for groups less than 20

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express lunch | \$28

(groups of 15 guests and under)

soup of the day

garden fresh greens with cucumber, tomato, carrots, croutons

served with selection of dressing

choice of two (2) sandwiches

- turkey sandwich with roasted peppers, swiss cheese and chipotle mayo on sourdough bread
 - peppered roast beef with cheddar cheese on a bulky roll
 - tuna sandwich with baby greens and diced tomatoes
 - roasted vegetable wrap with lettuce, grilled vegetables on a whole wheat tortilla
- chocolate chip cookies



all luncheon buffets includes:

citavo 100% arabica bean coffee
regular & decaffeinated
assorted taylors of harrogate teas
assorted soft drinks, bottled waters

**** express lunch menu designed exclusively for groups under 15 guests**

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boxed lunch I \$26

black forest ham

jarlsberg swiss cheese, green leaf lettuce
served on bulky roll

peppered roast beef

cheddar cheese, arrugula
served on an oversized crusty roll

roasted turkey breast

muenster cheese, baby romaine
served on ciabatta roll

marinated grilled vegetable wrap

red pepper, hummus, field greens

north end chicken

panko crisp chicken, marinara
baby spinach with mozzarella cheese
served on bulky roll



all boxed lunches include:

cape cod potato chips
cucumber and vine ripe tomato salad with fresh basil
seasonal whole fruit
jumbo chocolate chip cookie
chocolate mint

** additional \$2 per person for soft drink and bottled water

reception

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ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

lobster crab cake

cheese

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[>hors d'oeuvre](#) [> station](#)

hot hors d'oeuvres *(additional \$1 per piece for orders under the minimum)*

tier #1 | \$3.50 per piece

(minimum order of 100 of each)

chicken samosa with spicy curry dipping sauce

vegetable spring roll with ponzo sauce

spinach and feta phyllo with tzatziki sauce

hibachi chicken chilito

vegetarian quesadilla with sour cream dip

cold vegetable spring roll with Vietnamese dipping sauce

rissotto arancini with marinara sauce

mini ruben sandwich

coconut chicken

beef wellington

tier #2 | \$4 per piece

(minimum order of 50 of each)

chili lime salmon satay

roasted garlic and tomato bruschetta crostini

new england clam chowder shooters

gazpacho shooter with baby shrimp

herbed goat cheese with sweet potato chip

gazpacho shooter

lobster bisque shooter

shrimp cocktail shooter

roasted bacon wrapped scallops

shrimp panang roll

grilled calamari cocktail

tier #3 | \$4.50 per piece

(minimum order of 50 of each)

rosemary lamb loin with candied onion aioli

southern style spicy shrimp skewer

pan seared hoisin glazed duck with pickled ginger slaw

canapé

seared ahi tuna on cucumber slaw with wasabe

baby shrimp with herb cream cheese

roasted vegetable

smoked salmon



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sushi

rolls (minimum order for rolls is 20)

each roll is cut into 5 pieces

cucumber roll | \$16

spicy tuna roll | \$17

california roll | \$17

tuna roll | \$18

eel roll | \$18



nigiri | \$16 per order

(1 order consists of 2 pieces | (minimum order of 20 orders)

choose from the following:

tuna

salmon

squid

sweet shrimp

crab stick

sweet egg

*** for all sushi orders, please consult with the chef. The chef will gladly assist in a custom menu due to availability and seasonality of products.*

*** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical condition (MHD)*

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international station

authentic paella station | \$17

saffron rice with a savory mixture of seasoned chicken, chorizo sausage, cod, shrimp, clams and fresh vegetables

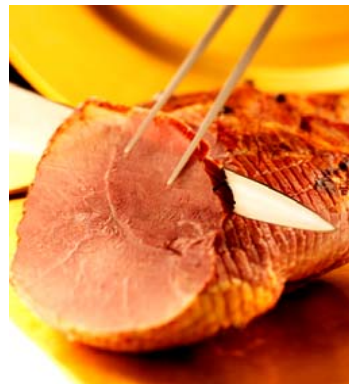
from the wok | \$17

hoisin glazed steak & teriyaki chicken with assorted Asian vegetable stir fry and lo mein asian noodle

served in asian style "to-go " boxes and chopsticks

make-your-own fajita station | \$17

choice of marinated chicken or beef strips
cumin, cilantro, warm flour tortillas,
shredded lettuce, diced tomato, shredded
cheese, guacamole and pico de gallo



carving station

slow roasted turkey breast | \$16

sliced to order

with herbed stuffing and port wine demi
glace

midwestern aged strip loin | \$18

sliced to order

served with potato hash, crispy onion strings
and roasted garlic demi

whole tenderloin of beef | \$20

sliced to order

served with creamed spinach, frizzled
leeks

with port wine reduction

**** all above carved items are composed
plate presentations**

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action stations (minimum of 25 ppl)

pasta station option #1 | \$16

stationary

- penne pasta with traditional bolognese sauce
- spinach and garlic ravioli with fontina cheese sauce

made to order

- penne pasta or potato gnocchi with choice of garlic and oil or alfredo sauce
- garnishes : julienne grilled chicken, chorizo sausage, spinach, sliced cremini mushrooms, sun-dried tomatoes, asparagus tips, baby shrimp

pasta station option #2 | \$14

stationary

- penne pasta with traditional bolognese sauce
- spinach and garlic ravioli with fontina cheese
- potato gnocchi with smoked bacon, spinach and onions

crab cake station | \$16

with parmesan risotto and pommery mustard sauce



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displays stations

antipasto display | \$225 (serves approximately 50 people)

with an assortment of dried salami, sausage, sopressata and prosciutto, accompanied with eggplant, artichoke hearts, mixed olives and marinated fresh mozzarella

garden vegetables display small | \$165 large | \$225

market style broccoli, baby carrots, julienne of assorted peppers, squashes, celery buttermilk ranch dressing

domestic and artesinal cheese display small | \$225 large | \$375

presented on butcher blocks with colby jack, vermont cheddar and jarslsberg, marinated olives and mixed nuts

fresh baked crostini and crackers

mediterranean sampler | \$225 (serves approximately 50 people)

tabouleh and hummus, displayed with mixed olives, crumbled herbed feta cheese, roasted cashews, pita bread and toasted crostini

fruit festival | \$225 (serves approximately 50 people)

sliced pineapple, melons and strawberries

served with honey yogurt dip

>hors d'oeuvre > station



* *small serves approximately 35 people*

* *large serves approximately 50 people*

dinner

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FLAVOR

[salads](#)[salmon](#)[poultry](#)[scallops](#)[filet](#)[lobster](#)[desserts](#)[beverages](#)

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plated dinners

first course | choose one

optional

• beef short rib soup | \$4
with white bean ragout

• sun dried tomato ravioli | \$5
with saffron lobster cream

• lobster spring roll | \$5
with wilted bok choy and ponzu

• tricolor tortellini carbonara | \$5
creamy romano cheese sauce with
crispy pancetta and fresh peas

• italian sausage escarole soup | \$5

• rigatoni bosciaola | \$5

fresh pasta with wild mushroom and
cream

• fire roasted tomato and fennel soup | \$5

• new england clam chowder | \$5.50
a regional favorite tender clams and
hearty potatoes with cream

• new england lobster crab cake | \$6
with grain mustard remoulade and corn
relish

• duck leg confit over sweet potato and
brussels sprout hash | \$8

all dinner entrees served with

dinner rolls

salad

chef's choice of starch and
vegetable

dessert

citavo 100 % arabica bean coffee
regular & decaffeinated

assorted taylors of harrogate teas

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all dinner entrees served with

dinner rolls

salad

chef's choice of starch and vegetable

dessert

citavo 100 % arabica bean coffee
regular & decaffeinated

assorted taylors of harrogate teas

second course | choose one

salads

- field green salad
with grape tomatoes, cucumbers, carrots, sliced red onion
red wine vinaigrette
- iceberg wedge salad
with great hills bleu cheese, grape tomatoes, apple wood
smoked bacon with blue cheese dressing
- traditional caesar
tossed tableside
heart of romaine with parmesan cheese, garlic croutons
- organic spinach salad
with candied walnuts and goat cheese

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poultry

- herb crusted chicken breast | \$40
with a roasted shiitake and garlic espagnole
- chicken saltimbocca | \$41
with sage infused demi glace
- lemon brined chicken breast | \$42
with artichoke caper cream sauce
- roasted stuffed chicken | \$43
with apple and walnut filing and port wine demi glace



beef

- slow braised short ribs | \$51
with white bean ragout
- aged new york sirloin | \$58
with au poivre sauce
- pan seared filet mignon | \$60
with caramelized onion demi glace

chops

- honey coriander glazed pork chop | \$54
with dijon mustard demi glace
- herb crusted double lamb chops | \$56
with a rosemary green apple demi glace

* *higher menu price prevails for split menu service*

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all dinner entrees served with

dinner rolls

salad

chef's choice of starch and vegetable

dessert

citavo 100 % arabica bean regular & decaffeinated

assorted taylors of harrogate teas

seafood

- pan seared cod | \$41
with roasted corn, leek and fennel ragout
- wood grilled salmon | \$43
with maple butter
- roasted monk fish | \$43
over rainbow chard with rich lobster sauce
- spinach stuffed sole roulade | \$46
over new england succotash

vegetarian

- roasted vegetable tart | \$34
roasted zucchini, squash, eggplant and wild mushrooms with cream in a puff pastry shell
- grilled vegetable stack | \$34
marinated grilled zucchini, yellow squash, eggplant and red pepper with a tomato pesto coulis

combination plates

- herb crusted chicken and lobster crab cake | \$51
with mushroom demi glace and roasted fennel concasse
- petite filet mignon and lobster crab cake | \$58
with caramelized onion demi glace and lobster crab cake
- petite filet mignon and baked stuffed shrimp | \$ 60
with herb infused butter and crabmeat stuffing

**** other combinations available upon request**

**** higher menu price prevails for split menu service**

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Newton dinner buffet | \$46

tomato soup

field green salad with cucumber, red onion, julienne carrots, grape tomato
red wine vinaigrette

tortellini salad

tomato and mozzarella salad

entrees (choice of two)

- herb marinated chicken with garlic mushroom madeira sauce
- roasted strip loin with caramelized shallot demi glace
- grilled salmon marinated with herbs and shallots
- pan seared local cod with lemon caper sauce
- penne with asparagus tips, sun dried tomatoes in a light cream sauce

oven roasted potatoes

seasonal vegetables

chef's dessert selections

citavo 100 % arabica bean coffee regular and decaffeinated

assorted of taylors of harrogate teas

assorted soft drinks, bottled waters



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ala carte dinner 1 | \$68

roasted corn chowder

iceberg wedge salad

choice of three entrees (ordered tableside at the time of the event)

- herb marinated chicken with garlic mushroom madeira sauce
- porcini crusted sirloin with creamed spinach
- wood grilled salmon with maple butter over a tuscan bean and swiss chard ragout
- roasted vegetable tart with roasted zucchini, squash, eggplant wild mushrooms with cream in a puff pastry shell



ala carte dinner 2 | \$75

pan seared crab cake

boston bibb salad

choice of three entrees (ordered tableside at the time of the event)

- roasted garlic chicken with roasted tomato espagnole sauce
- marinated pan seared salmon with miso, ginger glaze
- filet mignon with caramelized onion and blue cheese butter
- vegetable lasagna roll with sweet basil marinara

ala carte dinners includes:

chef's selection of vegetable

chef's selection of starch

chef's dessert selections

citavo 100 % arabica bean coffee

regular and decaffeinated

assorted of taylors of harrogate teas

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seasonal desserts - Fall / Winter (2011)

red berry crumble individual tart

combination of mixed red berries with a delicious custard inside a sweet butter tart shell sprinkled with a streusel topping

chocolate coffee crème brûlée

chocolate and espresso custard inside a chocolate butter tart shell

Boston cream pie

vanilla pastry cream between two layers of sponge cake with a chocolate ganache topping

raspberry mascarpone adelia

mascarpone and raspberry mousse atop a thin almond sponge cake

pumpkin cheesecake

pumpkin cheesecake with a sour cream topping layered over a graham cracker crust

eggnog cheesecake

eggnog cheesecake with a streusel topping and cookie crust



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dessert enhancement

cupcake station | \$8 per person

an elegant display of cupcakes to include:

strawberry shortcake, lemon meringue, heath bar, reeses

hot chocolate station | \$8 per person

hot milk chocolate & hot dark chocolate with toppings to include:

fresh whipped cream, cherries, chocolate shavings, shaved coconut, mini marshmallows,

powdered cinnamon, shaved almonds, crushed graham crackers, caramel

bananas foster station | \$11 per person

a classic favorite sautéed bananas with butter, brown sugar and rum served with vanilla ice cream

deluxe viennese table | \$14 per person

fresh sliced seasonal fruit, chocolate covered strawberries viennese pastries, miniature cakes, tortes, pastries, freshly brewed regular and decaffeinated coffee and specialty teas

chocolate fountain | ask your Event Manager for pricing

biscotti, pretzels, oreos, marshmallows and fruits for dipping

espresso bar | ask your Event Manager for pricing

gourmet espresso, signature hot or iced cappuccino & hot or iced latte

assorted flavors include vanilla, hazelnut & caramel



beverage

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ENJOY

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white wines



sparkling wine

Segura Viudas "Aria" Estate Brut, San Sadurni d' Anoi	\$30
Mumm Cuvee "Brut Prestige", Napa	\$36
Taittinger "Cuvee Prestige" Brut Champagne, France	\$48
Moet & Chandon "Imperial", Epernay	\$74

sauvignon blanc

Kenwood Vineyards, Sonoma County	\$30
Casa Lapostolle, Rapel Valley	\$34
Brancott, Marlborough	\$40

blush / riesling

White Zinfandel, Beringer Vineyards, California	\$30
Riesling, Chateau Ste. Michelle, Columbia Valley	\$30
Chateau Ste. Michelle & Dr. Loosen, "Eroica"	\$42

chardonnay

La Terre, California	\$30
Meridian Vineyards, Santa Barbara County	\$32
Sebastiani Vineyards & Winery, Sonoma County	\$34
Clos du Bois, North Coast	\$36
Sterling Vintner's Collection, Limited Release, California	\$36

pinot grigio

Pinot Grigio, Meridian Vineyards, California	\$32
Pinot Grigio, Pighin, Grave del Friuli	\$38
Banfi San Angelo, Tuscany	\$40

Chateau Ste. Michelle, Columbia Valley	\$39
Sonoma-Cutrer "Russian River Ranches", Sonoma Coast,	\$41
Cakebread Cellars, Napa Valley	\$66

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red wines



pinot noir

Mark West, California

\$42

Kim Crawford, Marlborough

\$44

Estancia, "Pinnacles", Monterey County

\$46

merlot

Beaulieu Vineyard, (BV) "Coastal Estates", California

\$30

Meridian Vineyards, California

\$32

Clos du Bois (Special Select), North Coast

\$40

red specialties

Zinfandel, Ravenswood, "Vintner's Blend", California

\$32

Marchesi di Frescobaldi "Castiglioni", Chianti, Italy

\$36

cabernet sauvignon

Beaulieu Vineyard (BV) "Coastal Estates", California

\$30

Solaire by Robert Mondavi, Paso Robles

\$32

Avalon, California

\$36

Aquinas, Napa Valley

\$40

Estancia, Paso Robles

\$46

Concha y Toro, "Marques de Casa Concha",

\$48

syrah / shiraz / sirah

Rosemount, Diamond Label, South Eastern Australia

\$36

Chateau Ste. Michelle, Syrah

\$40

Spellbound, Petite Sirah, Lodi, California

\$44

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hosted bars

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fully stocked bar (s) featuring Marriott's premium well, top shelf or luxury brands. Charges reflect the actual number of drinks consumed

premium well

mixed drinks	\$6 per drink
domestic beers	\$5.25 per bottle
Imported beer	\$5.75 per bottle
wine	\$7.25 per glass
martinis	\$8 per drink
mineral water	\$3.25 per bottle
soft drinks	\$2.75 per glass

luxury

mixed drinks	\$8.50 per drink
domestic beers	\$5.25 per bottle
Imported beer	\$5.75 per bottle
wine	\$9 per glass
cordial	\$14 per drink
martinis	\$14 per drink
mineral water	\$3.25 per bottle
soft drinks	\$2.75 per glass

top shelf

mixed drinks	\$6.50 per drink
domestic beers	\$5.25 per bottle
Imported beer	\$5.75 per bottle
wine	\$7.75 per glass
cordial	\$10 per drink
martinis	\$10 per drink
mineral water	\$3.25 per bottle
soft drinks	\$2.75 per glass



* *bartender fee - \$100 each*

* *one bartender required per 100 guests*

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bar package per hour

premium well

one hour | \$16 per person

two hours | \$21 per person

three hours | \$25 per person

four hours | \$28 per person

top shelf

one hour | \$19 per person

two hours | \$24 per person

three hours | \$28 per person

four hours | \$31 per person

luxury

one hour | \$22 per person

two hours | \$28 per person

three hours | \$32 per person

four hours | \$35 per person

bar packages includes :

soft drinks, bottled water

cordials are additional



top shelf cash bar services

mixed drinks	\$7 per drink
domestic beers	\$5.50 per bottle
Imported beer	\$6 per bottle
wine	\$8 per glass
cordials	\$11 per drink
martinis	\$11 per drink
mineral water	\$3.50 per bottle
soft drinks	\$3 per bottle

**bartender fee - \$100 each*

**one bartender required per 100 guests*

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beverage arrangements

premium brands

Gordon's Gin, Myer's White Rum, Captain Morgan Spiced Rum, Jim Bean Bourbon, Grants Reserve Scotch, Canadian Club Blended Whiskey, Kahlua, Smirnoff Twist Lemon, Gordon's Vodka

top shelf brands

Absolute Vodka, Tanqueray Gin, Myer's White Rum, Captain Morgan Spiced Rum, Jack Daniels, Seagram's V.O Blended Whiskey, Kahlua, Dewar's Scotch, Absolute Citron

luxury brands

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Maker's Mark Bourbon, Crown Royal Whiskey, Kahlua, Johnnie Walker Black Scotch, Grey Goose Citron, Amaretto Di Saronno, Bailey's Irish Cream, Sambucca Romana, Frangelico

beer

domestic - Bud Light, Michelob Ultra, O'Doul's NA

handcrafted / imported – Corona and Sam Adams

wine

premium

Beringer Stone Cellars Chardonnay, Cabernet Sauvignon, Merlot & Pinot Grigio

top shelf

La Terre Chardonnay, BV Coastal Estates Cabernet Sauvignon, Merlot & Pinot Grigio

luxury

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



healthy

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SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

pita

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fit for you

fit for you items have been selected to meet the diverse dietary needs of our guests. Your event manager can answer any questions.

breakfast

- crunchy french toast (**low cholesterol**) | \$16
wheat bread coated with Special K flakes with strawberry garnish and light maple syrup
- vegetable egg white frittata (**low fat**) | \$18
peppers, onions, tomatoes, spinach nestled in egg whites accompanied with turkey sausage and sliced fresh fruit garnish
- breakfast mixed grill (**low carb**) | \$19
grilled sirloin, sausage, bacon, strips and tomatoes

buffet options

- grilled sirloin (**low carb**) | \$10
- grilled tomato (**low carb**) | \$3
- crunchy french toast (**low cholesterol**) | \$3



coffee break ala carte

(low carb)

- raspberry and cream yogurt \$4 each
- strawberry and cream yogurt | \$4 each
- hard boiled eggs | \$2 per person
- cubed pepperoni plate | \$4 per person
- macadamia nuts | \$3 per person
- walnut halves | \$3 per ounce
- mixed nuts | \$3 per person
- unsweetened iced tea | \$3 each
- pepsi one | \$3 each

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luncheon

plated

- seared swordfish (low carb) | \$28

seared swordfish served over sweet potato frits and sautéed zucchini and yellow squash noodles

- chilled sliced tenderloin plate (low fat) | \$31

sliced tenderloin of beef with black bean and tomato relish served with roasted green bean salad

- chilled citrus poached salmon (low cholesterol) | \$29

poached salmon fillet with basmati blend pilaf, zucchini yellow squash noodles with cranberry vinaigrette

boxed lunch

- oven poached breast of chicken (low fat) | \$28

with sweet potato strings, leaf lettuce and vine ripe tomatoes with garlic bean spread on spinach tortilla

- grilled vegetable wrap (low cholesterol) | \$28

with leaf lettuce, tomato and hummus wrapped in flour tortilla served with sweet potato salad

all boxed lunches includes :

bag of terra chips
seasonal whole fresh fruit
low fat cookie



buffet options

- sweet potato frits (low carb) | \$3 per person
- zucchini and yellow squash noodles (low carb) | \$4 per person

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receptions

action station

- pan seared pork tenderloin (low carb) | \$16

with cauliflower whip, veal stock reduction and drizzled leeks

- pan seared sea scallop (low fat) | \$18

with sweet potato rosti and citrus oil

passed hors d'oeuvres

- shredded crab (low carb) | \$4 each

with citrus oil and garlic chip served in a spoon sweet



dinner

- pan seared monk fish (low carb) | \$40

on top of sweet potato rosti and oven roasted green beans

- oven roasted chicken (low carb/low fat) | \$35
- over steamed spinach and garlic chips, sweet potato frits and topped with tomato bruschetta

- grilled vegetable napoleon (low cholesterol) | \$34

with grilled eggplant, zucchini, yellow squash layered with wild mushroom hash topped with frizzled leeks

buffet options

- sweet potato rosti (low carb) | \$4

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FLAWLESS

lights
camera
action

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ala carte

microphones

table top | \$50

standing audience | \$50

podium | \$50

push to talk | \$65

wireless lavalier or handheld | \$185

screens

6' to 8' tripod | \$80

10' cradle | \$110

9' x 12' fast fold (includes full dress kit) | \$200 (See Fast-Fold package)

pipe and drape (per foot) | \$17

audio equipment

cassette player / recorder | \$65

MP3 recorder | \$105

CD player | \$70

powered anchor speaker | \$110

computer audio patch | \$75

includes house sound and mixer



house sound patch fee

\$75 | one salon

\$75 | two salons

\$150 | Ballroom

4 channel mixer | \$65

6 channel mixer | \$140

16 channel mixer | \$200

video equipment

small venue LCD projector | \$330

large venue LCD projector | \$600

DVD player | \$90

VCR player/recorder | \$80

camcorder with tripod | \$300

20" flat panel LCD monitor | \$200

27" TV/Video monitor | \$125

42" plasma screen with stand | \$550

50" plasma screen with stand | \$700

60" plasma screen | \$850

laptop computer | \$275

telecommunications

high speed internet | \$50 day 1st connection

additional connections | \$25 each

polycom speaker phone with DID line | \$220

DID phone line or fax line | \$125

laser fax machine with DID line | \$225

house phone | \$35 (phone line additional)

telephone interface patched into the house system | \$300 (phone line additional)

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audio visual equipment package

•tripod screen package I \$110

includes tripod screen for room size, projection stand, projection stand skirt, all cabling, power cords and daily assistance

•fast-fold package I \$200

includes fast-fold screen for room size, projection stand, projection stand skirt, all cabling, power cord and daily assistance

•LCD & tripod screen package I \$450

includes 3000 lumen projector, tripod screen for room size, projection stand, projection stand skirt, all cabling, power cord and daily assistance

•LCD & fast-fold screen package I \$750

includes 4500 lumen projector, 9'X12' fast-fold screen & dress kit, projection stand, projection stand skirt, all cabling, power cord and daily assistance

•plasma display monitor package I \$400

includes 40" video/data display monitor, rolling stand or skirted display cart, all cabling, power cord and daily assistance



audio visual equipment package

•basic lighting package I \$250

includes two 19 degree source four ellipsoidal lights or two light trees dimmer control, cabling, power cords and daily assistance.

•dinner lighting package I \$20 per table

pin light the center of each dinner table to highlight your beautiful center pieces

•custom gobo package I \$180 for each custom design I \$85 for duplicate of custom gobo pattern

your company logo or various graphics displayed in light to accent your meeting or social event. Includes gobo, 575 watt light instrument, stand and power.

•VHS/DVD/ monitor package I \$200

VHS 1/2" player/recorder or DVD player with remote control and a 27" color video monitor on a skirted 54" cart

•wired microphone package I \$75

includes a wired SM-58 microphone with access to house sound system, all cabling, power cords and daily assistance.

•wireless microphone package I \$200

Includes a wireless hand held or lavalier microphone with access to house system, all cabling, power cords and daily assistance.

•supervised event fee

(4-hour minimum applies)

event technology technician

Mon-Fri 6am-6pm \$60/hr

Mon-Fri 6pm-12am \$90/hr

Mon-Fri 12am-6am \$120/hr

Sat-Sun 6am-6pm \$90/hr

Sat-Sun 6pm-12am \$90/hr

Holidays All Hours \$120/hr

* a 20% Administrative Fee is added to all audio visual equipment - taxable by 7% MA State Tax

*outside AV companies must provide proof of insurance prior to function.

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event information and procedures

menu selection

in order for us to ensure the availability of all chosen items, your menu selections, should be submitted to the sales and events office three (3) weeks prior to the function date. our preprinted menu are offered as suggestions and your event manager will be happy to tailor a menu to your specific tastes and desires.

guarantees

please notify the sales and events office three (3) 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. we will provide seating for an additional 3% above the guaranteed number of guests.

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 guaranteed number.

billing

new group accounts must be established through the accounting department. a completed credit application is required if the group wants to be direct billed. all social functions, i.e., weddings, reunions, outings, anniversaries and birthdays must be prepaid in full five (5) business days in advance.

MA / Local sales tax

the applicable Massachusetts / Local Sales Tax of **7%** will be added to the banquet check. by state law, MA sales tax is added to the cost of the function.

gratuities and taxable administrative fees

please add 14% gratuity and 10% taxable administrative fee to all menu prices.

service charge- 14% of the food & beverage total 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- 10% 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 wait staff employees, service bartenders or other service employees engaged in the event.

bartender fee

bartender fees do not represent a tip, gratuity or service charge for wait staff employees, service bartenders or other service employees engaged in the event.

price changes

all printed menu prices are subject to change without notice; however, all contracted prices will be honored.

outdoor food service

facilities are available for outdoor parties. the hotel reserves the right to move any outdoor function inside if space available and if the national weather bureau forecasts inclement weather.

BOSTON MARRIOTT NEWTON HOTEL

2345 Commonwealth Avenue | Newton | MA 02466

617.969.1000 | www.newtonmarriott.com

events by Marriott

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event technology

a complete line of modern audio visual aids is available through the hotel. our event technology specialist will be pleased to secure the equipment best suited to your needs and specifications.

shipping

any packages sent to the Hotel should be addressed to the attention of catering services and include company name, date(s) of program, event manager and number of boxes. shipments should arrive no earlier than three (3) business days prior to the event.

beverages

all beverages functions are arranged through sales & events Office. we have a complete selection of beverages to complement your functions. as a licensee, the Boston Marriott Newton hotel is responsible to abide by regulations enforced by the MA beverage commission;

therefore, it is the hotel's policy that liquor 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 hotel's alcoholic beverage license), the hotel will require that the beverages be dispensed by hotel servers and bartenders.

the hotel's alcoholic beverage license requires the hotel to:

- (1) request proper identification (photo ID) from any person of questionable age and refuse alcoholic beverage service if the person is either under age or if identification cannot be produced; and
- (2) refuse to serve alcohol to anyone who, in the hotel's judgment , appears intoxicated.

wines

in the interest of gracious dining, we suggest you consider the inclusion of carefully selected fine wines with your banquet.

florists

we strongly suggest centerpieces of freshly cut flowers to enhance your specific table arrangements.

we will be pleased to help make these arrangements with one of the hotel's preferred florists at a prearranged fee.

special decorations

our event manager will be delighted to discuss with you any enhancements for your particular function, such as ice sculptures, centerpieces, thematic decorations, menu and invitation printing.

these and other services will be provided at prearranged fee

show, stage, music and entertainment requirements

we will be pleased to assist with the arrangements for these services or we can refer you to recommended vendors.

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[non-smoking ordinance](#)

[\(State of Massachusetts\)](#)

effective July 1, 1994, the city of Newton enforced an ordinance that prohibits by law smoking in public places.

smoking, is therefore, not allowed anywhere inside the hotel (ballroom, guestroom, lobby, restaurant and lounge)

[property damages](#)

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.

[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.