

## EVENTS MENU

## BREAKFAST

## CONTINENTAL BREAKFASTS

THE AMERICAN CONTINENTAL
Selection of Orange Juice, Grapefruit Juice
Apple Juice and Tomato Juice
Freshly Sliced Fruit Display Greek Yogurt
Assorted Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 20.50$ per person

THE EUROPEAN
Selection of Orange Juice, Grapefruit Juice
Apple Juice and Tomato Juice Freshly Sliced Fruit Display Cold Cereals Served with 2\% Milk Yoplait Yogurt
Danish, Muffins, Bagels and Croissants
Served with Butter, Preserves and Cream Cheese Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 22.50$ per person

## BREAKFAST ON THE RUN

Tropicana Orange Juice
Pre-Wrapped Thomas' English Muffins Topped with Canadian Bacon, Fried Egg and Cheddar Cheese Served with Deep Fried Potato Tots
Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 15.00$ per person

## ENHANCEMENTS

## Cottage Cheese

Hard Boiled Eggs Granola Bars Whole Fruit $\$ 3.50$ each per person

Cup of Mixed Berries Egg and Cheese Croissants Sausage Breakfast Burrito $\$ 7.00$ each per person

Nova Scotia Lox
\$l2.00 per person

## PLATED BREAKFASTS

## THE TRADITIONAL

Choice of Orange or Grapefruit Juice
Scrambled Eggs Served with
Your Choice of Bacon or Breakfast Link Sausage
Breakfast Potatoes, Breakfast Breads
With Premium Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 25.50$ per person

FRENCH TOAST
Choice of Orange or Grapefruit Juice
Fresh Cantaloupe Wedge with Orange Cream
Vanilla Infused Cinnamon French Toast
Served with Maple Syrup, Sausage Links
Selection of Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 25.00$ per person

## ENHANCEMENTS

Fresh Fruit Smoothies
Hot Oatmeal with Brown Sugar and Sliced Almonds
Assorted Greek Yogurts
Turkey Sausage
Applewood Smoked Bacon
Warm Cheese Blintz
Cold Cereal, Milk (2\%, Skim)
$\$ 5.00$ each per person
Regular and Diet Sodas (Pepsi Products)
$\$ 5.00$ each

## BREAKFAST BUFFETS

THE AMERICAN BUFFET**<br>Orange, Grapefruit, Tomato, \& Apple Juice<br>Fresh Sliced Fruit Display<br>Cold Cereals Served with $2 \%$ and Skim Milk<br>Scrambled Eggs, Breakfast Sausage Links and Bacon<br>Breakfast Potatoes<br>Assorted Muffins and Bagels<br>Served with Butter, Preserves and Cream Cheese<br>Freshly Brewed Coffee, Decaffeinated Coffee and Teas<br>$\$ 30.00$ per person<br>THE NORTHEAST BUFFET**<br>Orange, Grapefruit, Tomato, \& Apple Juice<br>Fresh Sliced Fruit Display<br>Eggs Benedict<br>Vanilla Infused French Toast with Maple Syrup<br>Scrambled Eggs<br>Breakfast Sausage Links and Bacon<br>Breakfast Potatoes<br>Assorted Muffins and Bagels<br>Served with Butter, Preserves and Cream Cheese<br>Yoplait Yogurt<br>Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 36.00$ per person<br>**Menu minimum of $\mathbf{2 5}$ guests<br>\section*{ENHANCEMENTS}<br>Regular and Diet Sodas (Pepsi Products) $\$ 5.00$ each

## OMELET STATION*

Include an Omelet Station with Your Breakfast Buffet
With One of Our Talented Chefs
Omelet Station Includes:
Cheddar Cheese, Monterey Jack Cheese
Smoked Applewood Bacon, Sausage, Grilled Chicken, and Diced Ham
Salsa and Guacamole
Diced Tomatoes, Onions and Scallions
Peppers and Sliced Mushrooms
$\$ 11.50$ per person

## BELGIAN WAFFLE STATION*

Include a Belgian Waffle Station with Your Breakfast Buffet
With One of Our Talented Chefs
Toppings Include:
Seasonal Fresh Berries
Whipped Cream and Chocolate Chips
Maple Syrup and Strawberry Compote
$\$ 8.50$ per person
*One attendant required for every fifty guests For parties of less than 100 people, a flat service charge of $\$ 150.00$ for each additional station attendant required, which is distributed in its entirety to wait staff and bartenders.

## COFFEE BREAKS

DAYTIME BEVERAGE BREAK<br>(Mid-Morning and Afternoon)<br>Regular and Diet Sodas<br>Bottle Spring Water<br>Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 12.00$ per person<br>THE NATURAL<br>Yogurt Granola Parfait to Include Blueberries and Raspberries Fresh Fruit Kabobs with Hazelnut Dip<br>Assorted Granola Bars<br>Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 15.00$ per person<br>\section*{THE SMOOTHIE}<br>Strawberry/Banana, Pineapple/Kiwi Blended with Yogurt, Seasonal Whole Fruit, Almonds<br>Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 16.00$ per person<br>\section*{THE ENERGIZER}<br>Mixed Nuts and Pretzels, Energy Bars Bottled Spring Water, Gatorade, Regular and Sugar Free Red Bull<br>Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 17.50$ per person

## ENCHANCEMENTS

Regular and Diet Sodas (Pepsi Products) \$5.00 each Bottled Spring Water \$5.00 each
San Pellegrino Sparkling Water $\$ 5.75$ each Aqua Panna Still Water $\$ 5.75$ each

CHOCOHOLIC BREAK<br>Chocolate Fudge Brownies<br>White Chocolate Macadamia Nut, Chocolate Chip Cookies, and Oreo Cookies<br>Snickers, Twix, and Kit Kat Candy Bars<br>Fruit Kabobs with Hazelnut Dip<br>Freshly Brewed Coffee, Decaffeinated Coffee and Teas \$18.50 per person<br>\section*{VITALIZE BREAK}<br>House made Trail Mix Individuals Specialty Cookies<br>Fresh Pineapple with Blueberry Yogurt Dip<br>Lemon Infused Water<br>Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 17.00$ per person

## THE SEVENTH INNING STRETCH

Fresh Popped Popcorn with Assorted Toppings
Traditional Jumbo Pretzels with Cheese Sauce Individual Bags of Potato Chips, Peanuts and Cracker Jacks Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 18.50$ per person

THE COOKIE MONSTER
A Selection of Cookies to Include White Chocolate Macadamia Nut, M\&M's
Chocolate Chip, Peanut Butter and Oatmeal Raisin
Assorted Seasonal Whole Fruit
Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 17.00$ per person

## A LA CARTE BREAK ITEMS

BEVERAGES
Coffee, Decaffeinated Coffee, and Hot Tea
$\$ 5.00$ per person or $\$ 70.00$ per gallon
Regular and Diet Sodas (Pepsi Products)
$\$ 5.00$ each
Bottled Spring Water
$\$ 5.00$ each

Aqua Panna Still Water
$\$ 5.75$ each
San Pellegrino Sparkling Water
\$5.75 each

Tropicana Bottled Juices
$\$ 5.00$ each

Lemonade or Iced Tea (By the Gallon)
$\$ 70.00$ per gallon
Gatorade
\$5.75 each
Regular and Sugar Free Red Bull \$5.75 each

Milk (Whole, 2\%, Skim, Chocolate) \$5.00 each

## ENHANCEMENTS

Candy Bars
XXL Warm Pretzels
Seasonal Whole Fruit Individual Yoplait Yogurt $\$ 4.00$ each

Granola Parfaits
Fresh Fruit Smoothies
Chocolate Dipped Strawberries
$\$ 5.00$ each

Assorted Ice Cream Bars
Mixed Nuts
Cheese Platter
Selection of European Meats
$\$ 8.00$ each per person

PASTRIES AND BREAD
Croissants (Plain, Chocolate, and Almond)
Freshly Baked Muffins
Whole Wheat or Regular English Muffins
Fruit Filled Danish
Jumbo Cookies
Fudge Brownies
Assorted Dessert Bars
$\$ 48.00$ each per dozen
Bagels and Cream Cheese
Biscotti (Chocolate and Vanilla)
$\$ 54.00$ each per dozen
Apple Coffee Cake
Sour Cream Coffee Cake
$\$ 5.00$ per person

## BOXED SANDWICHES

THE BEEFEATER
Shaved Deli Roast Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise, Mustard

Individual Bag of Potato Chips
Cookie
Choice of:
Soda or Bottled Spring Water
THE HAM MER
Sliced Honey Glazed Ham on a Fresh Baguette,
Swiss Cheese, Mayonnaise, and Mustard
Individual Bag of Potato Chips

## Cookie

Choice of:
Soda or Bottled Spring Water
THE "TOM"
Turkey, Applewood Smoked Bacon, Lettuce, Tomato, and
Mayonnaise, Swiss Cheese, Multi-Grain Roll
Individual Bag of Potato Chips
Cookie
Choice of:
Soda or Bottled Spring Water

# ROASTED TURKEY ON MULTI-GRAIN ROLL 

With Lettuce, Tomato, Low-Fat Mayonnaise
Crisp Apple
Low-Fat Yogurt
Choice of:
Soda or Bottled Spring Water

All Boxed Lunches are $\mathbf{\$ 2 8 . 0 0}$ per person

Pick up to Two Sandwiches Plus a Vegetarian Option

## SANDWICH LUNCH

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## PLATED SALADS

 <br> Caesar Salad <br> Romaine Lettuce, Parmesan Garlic Croutons, Caesar <br> Dressing, <br> Shaved Parmesan Cheese <br> Topped with Your Choice: <br> Grilled Chicken, or Grilled Shrimp <br> Served with Warm Rolls \& Butter <br> Raspberry Swirl Cheesecake <br> $\$ 27.00$ per person for Chicken <br> $\$ 32.00$ per person for Shrimp <br> \section*{Asian Chicken Salad} <br> Asian Greens, Grilled Breast of Chicken, Cashews, <br> Crisp Wontons, <br> Served with Pan Asian Dressing <br> Warm Rolls \& Butter <br> Carrot Cake <br> $\$ 32.50$ per person <br> \section*{Strawberry Fields Salad} <br> Chilled Spring Mix with Grilled Chicken Breast <br> Candied Pecans, Crumbled Maytag Bleu Cheese, Sliced Strawberries \& Mandarin Oranges <br> Served with Raspberry Vinaigrette Dressing <br> Warm Rolls \& Butter <br> Ultimate Chocolate Cake <br> $\$ 32.50$ per person}

## PLATED SANDWICHES

Roast Turkey BLT
Turkey, Applewood Smoked Bacon, Lettuce, Tomato and Mayonnaise, \& Swiss Cheese, Served on Multi Grain Roll
Accompanied by Potato Chips
Kentucky Bourbon Pecan Pie
$\$ 27.50$ per person

## Grilled Vegetarian Wrap

Balsamic Marinated Peppers, Zucchini, Asparagus,
Yellow Squash and Portobello Mushrooms,
with Hummus, Wrapped in a Whole Wheat Tortilla
Served with Crisp Field Greens in a
Balsamic Vinaigrette Dressing
Gourmet Carrot Cake
$\$ 27.50$ per person

Grilled Chicken Caesar Wrap
Grilled Chicken Breast Sliced
With Romaine Lettuce, Caesar Dressing, Fresh Parmesan
Cheese, \& Tomatoes In a Sun-dried Tomato Tortilla
Amaretto Almond Cheesecake
$\$ 27.50$ per person

All Sandwich and Salad Entrees are served with Freshly Brewed Coffee,
Decaffeinated Coffee, Hot or Iced Tea

## LUNCH ENTREES

All Luncheon Entrees Come Complete with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, and Hot or Iced Tea

## OF FARM

## Chicken Mediterranean

Wedge Salad: Wedge of Iceberg Lettuce, Diced Tomato, Chopped Applewood Bacon, Bleu Cheese Dressing
Boneless Breast of Grilled Chicken, Sun-Dried Tomato Pesto, Roasted Red and Yellow Peppers, Fresh Mozzarella Cheese Broccolini and Rosti Potatoes Raspberry Swirl Cheesecake
$\$ 35.00$ per person

## Chicken Tuscany

Caesar Salad: Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing
Boneless Chicken Breast Coated with Herb Bread Crumbs,
Pan Seared, Topped with Fresh Mozzarella and Marinara Sauce Penne Pomodoro
Tiramisu Torte with Kahlua Crème
$\$ 36.00$ per person

## Pasta Primavera

Greek Salad: Romaine Lettuce, Kalamata Olives, Roasted Red Peppers, Julienne Red Onions, Feta Cheese, Tossed in a Red Wine Vinaigrette Dressing
Penne Pasta Tossed with Peppers, Zucchini, Diced
Portobello Mushrooms, Diced Roma Tomatoes in a
Parmesan Alfredo Sauce
Italian Cream Layer Cake
$\$ 30.00$ per person

## OF LAND

Roasted New York Strip Loin
Sliced Beefsteak Tomatoes, Bermuda Sweet Onion, Crumbled Bleu Cheese, Balsamic Vinaigrette Sliced New York Strip Loin with Bordeaux Red Wine Sauce, Horseradish Mashed Potatoes and Tomato Gruyere

Julienne of Vegetables
Ultimate Chocolate Cake
*Market Price*

## Filet Mignon

Wedge of Iceberg Lettuce, Diced Tomato, Chopped Applewood Bacon and Bleu Cheese Dressing
Filet Mignon with Bordelaise Sauce
Yukon Gold Mashed Potatoes, Fresh Vegetables
New York Style Cheesecake
*Market Price*

Rosemary \& Black Pepper Crusted Pork Loin
Mixed Field Greens Salad, Grape Tomato, Julienne Cucumbers, Choice of Dressing
Crusted Sliced Pork Loin,
with Wild Mushroom Marsala Sauce
Rosemary Roasted Potatoes and Fresh Vegetables
Gourmet Carrot Cake
$\$ 37.50$ per person
OF SEA

## Grilled Filet of Salmon

Mixed Field Green Salad, Grape Tomato, Julienne Cucumbers, Choice of Dressing
Grilled Filet of Salmon, Dijon Cream Sauce
Yukon Gold Mashed Potatoes with Asparagus
Lemon Mist Cake
$\$ 36.00$ per person

## LUNCH BUFFETS

## HOUGHS NECK BUFFET

New England Clam Chowder
Local Green Salad
Baby Greens, Strawberries, Maple Pecans, Crumbled
Goat Cheese, Maple Vinaigrette
Roasted Corn Salad: Grape Tomatoes, Red Onion, Cannellini Beans, Rosemary Dressing

New England Baked Cod: Tomato Fennel Broth, Chorizo
Sam Adams Marinated Steak Tips (Gluten-Free)
Lobster Macaroni and Cheese
Red Bliss Potatoes

Mini Boston Crème Pie Cupcakes
Lemonade and Iced Tea
Assorted Soft Drinks and Bottled Water Freshly Brewed Coffee, Decaffeinated Coffee and Teas $\$ 50.00$ per person

All Lunch Buffets have a minimum of $\mathbf{3 0}$ Guests

## PRESIDENTS BUFFET

~Salad Selection~
Caesar Salad
Herbed Pasta Salad
Fresh Field Green Salad with Assorted Dressings
~Choice of Two Entrees~
Sliced Roast Strip Loin
Roasted Pork Loin
Meat Lasagna
Pasta Primavera
Chicken Tuscany
Chicken Marsala
Salmon Piccata
Pan Seared Cod

Fresh Green Beans with Roasted Shallots and Applewood Smoked Bacon
Roasted Rosemary Fingerling Potatoes
Rolls and Butter
Individual Mini Desserts
Sliced Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea
Assorted Soft Drinks and Bottled Water
$\$ 47.50$ per person
Or
\$51.50 per person for Three Entrees

## LUNCH BUFFETS

## THE MERRYMOUNT BUFFET

## Salad Selection

Marinated Grilled Vegetable Platter
Mixed Field Green Salad with Assorted Dressings
Cole Slaw, Spicy Potato Salad

## Butcher Block Featuring

Chilled Sliced Beef Tenderloin
Balsamic Glazed Breast of Chicken
Herb Crusted Pork Loin

## Cheese Selections

Big Eye Swiss, English Sharp Cheddar
Monterey Jack, Imported Sharp Provolone

## Bread Selections

Wheat and Rye Bread
Multi Grain Rolls, French Baguettes
Onion, Kaiser \& Pretzel Rolls

## Relishes

Kalamata Olives, Pepperoncini, Kosher Pickles, Beefsteak Tomatoes, Horseradish Mustard, Peppercorn Mustard, Whole Grain Mustard, Mayonnaise

## Desserts

Sliced Fresh Fruit
Haagen-Dazs Ice Cream Bars and Yogurt Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas Iced Tea
Assorted Soft Drinks and Bottled Water
$\$ 56.00$ per person

## ITALIAN LUNCH BUFFET

Caesar Salad with Parmesan Cheese \& Garlic Croutons

Antipasto Platter:
Salami, Pepperoni, Capicolla, Prosciutto, Cherry Peppers,
Sweet Peppers, Artichoke Hearts, Hard Cooked Eggs

Large Hand Tossed Pizzas:
Italian Sausage Pizza
Margherita Pizza
Chicken, Caramelized Onions, Goat Cheese Pizza
Mediterranean Chicken Topped with
Fresh Melted Mozzarella,
Roasted Peppers and Sundried Tomato Pesto
Penne Pasta with Roasted Vegetables tossed in Olive Oil and Garlic

Tiramisu, Biscotti, Cannoli and Fresh Sliced Fruit
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Assorted Soft Drinks and Bottled Water $\$ 45.00$ per person

## ENHANCEMENTS

Enhance your Italian Buffet with a
Chef Attended Made to Order Pasta Station

All Lunch Buffets have a minimum of 30 Guests

## COLD LUNCH BUFFETS

## PEACEFIELDS BUFFET

Tossed Garden Salad with Assorted Dressings Caprese Salad

Cashew Chicken Salad
Roasted Chilled Beef Tenderloin with Horseradish Mayonnaise on a French Baguette

Roast Breast of Turkey with Cranberry Relish on a Multi-Grain Roll
$\sim \sim \sim$

Black Forest Ham with Stone Ground Mustard on an Onion Roll

Individual Bags of Potato Chips and Pretzels
Fudge Brownies, Assorted Dessert Bars
Assorted Seasonal Whole Fruit
Freshly Brewed Coffee, Decaffeinated Coffee and Teas Iced Tea
Assorted Soft Drinks and Bottled Water $\$ 42.00$ per person

All Lunch Buffets have a minimum of 30 Guests

THE ADAMS BUFFET
Chef's Soup of the Day
Garden Salad with Dressing Selection

Cole Slaw
Spicy Potato Salad
Tuna Salad
Chicken Salad
Sliced Oven Roasted Turkey, Sliced Roast Beef, Sliced Genoa Salami and Shaved Ham

Wheat and Rye Bread, Multi Grain Rolls, Kaiser and Pretzel Rolls

Sliced Big Eye Swiss, American and Sharp Cheddar Cheeses Tomatoes, Onions, Kosher Pickles and Black Olives

Mustard \& Mayonnaise
Individual Bags of Potato Chips and Pretzels
Individual Mini Desserts
Assorted Seasonal Whole Fruit
Freshly Brewed Coffee, Decaffeinated Coffee and Teas Iced Tea
Assorted Soft Drinks and Bottled Water
$\$ 43.00$ per person

## MINI LUNCH BUFFETS

## MINI-LUNCHEON BUFFETS

## The following Luncheon Buffets are expressly designed for Groups of 15 to 30 people who desire the efficiency and the simplicity of a <br> Buffet for their Group. <br> These Buffets are strictly limited to the exact numbers of a minimum of 15 and maximum of $\mathbf{3 0}$ Guests.

## SOUTH OF THE BORDER

Beef Taco Bar - Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, Pico de Gallo

Three Cheese Quesadilla, Mexican Rice and Frijoles
Chicken Fajitas, Roasted Peppers and Onions, Pico de Gallo,
Shredded Monterey Jack Cheese, Sour Cream and Guacamole with Flour Tortillas

Mini Churro Bites with Chocolate Sauce and Whipped Cream
Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea
Assorted Soft Drinks and Bottled Water
$\$ 44.00$ per person

## LITTLE ITALY

Vegetable Minestrone
Caesar Salad, Caprese Salad
Balsamic Grilled Vegetables
Tri Color Tortellini Alfredo
Chicken Parmesan
Grilled Italian Sausage and Roasted Peppers
Hard and Soft Italian Breads and Oils

Biscotti and Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea
Assorted Soft Drinks and Bottled Water
$\$ 44.00$ per person

## DELI EXPRESS

Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw

Roasted Breast of Turkey, Sliced Roast Beef, Shaved Ham
Sharp Cheddar Cheese, Big Eye Swiss and
American Cheeses

Wheat and Rye Bread, Multi Grain Rolls, Kaiser Rolls and Pretzel Rolls, Tomatoes and Pickles

Mayonnaise and Mustard
Individual Bags of Potato Chips and Pretzels
Individual Mini Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Teas Iced Tea
Assorted Soft Drinks and Bottled Water $\$ 38.00$ per person

## LOW CARB LUNCH SELECTIONS

## GRILLED CHICKEN CAESAR SALAD

Grilled Chicken Caesar Salad
With Romaine Lettuce
Caesar Dressing, Tear Drop Tomatoes
and Shaved Parmesan Cheese

GRILLED CHICKEN CLUB SALAD
Grilled Breast of Chicken, Mixed Greens
Diced Tomato, Applewood Smoked Bacon, Monterey Jack and Cheddar Cheeses,

Hard Boiled Eggs,
Choice of Ranch or Balsamic Dressings

## ROASTED TURKEY ON MULTI-GRAIN ROLL

Roasted Turkey with Lettuce, Tomato, Low-Fat Mayonnaise

## BALSAMIC CHICKEN

Grilled Chicken, Tomato Relish Medley of Fresh Vegetables

## LOW CARB | LOW FAT | LOW CHOLESTEROL LUNCH BUFFETS

Balsamic Chicken (Low Carb)
Grilled Salmon Fillet (Low Fat)
Pasta Primavera (Low Cholesterol)
Citrus Breast of Chicken (Low Fat)

Substitute Any of the Above Buffet Items for Existing Buffet Items

## RECEPTION



## RECEPTION PACKAGES

Packages Prices Per Person for One Hour

## THE HAPPY HOUR

Domestic and Imported Cheeses, Garnished with Fresh Fruit, Canapés, Potato Chips with Sweet Onion Dip, Tortilla Chips with Salsa $\$ 18.00$ per person / \$25.00 per person for Two Hours

## THE MEDITERRANEAN

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash, Roasted Marinated Peppers and Sweet Onion

Drizzled Balsamic Vinaigrette Dressing
Hummus, Tabouleh and Grilled Pita
Italian Hard and Soft Bread Display, Flavored Olive Oils
Hors D'Oeuvres can be Tray Passed or Stationary
Brie and Raspberry Tarts, Spanakopita, Parmesan Artichoke Hearts
$\$ 23.00$ per person / \$30.00 per person for Two Hours
THE BUTLER
All Items Served by White Gloved Butlers
Beef Wellington, Chicken Sate, Thai Chicken Spring Rolls,
Bruschetta Pomodoro, Assorted Canapés
$\$ 20.00$ per person / \$27.00 per person for Two Hours

## THE PRESIDENTIAL SALUTE

Coconut Shrimp, Raspberry and Brie in Phyllo, Mini Beef Wellingtons,
Mini Crab Cakes, Crab Rangoon, Fresh Seasonal Fruit Platter
$\$ 28.00$ per person / $\$ 35.00$ per person

## THE CARVERY

## WHOLE SIDE OF SMOKED SALMON*

Capers, Chopped Onions,
Hard Cooked Eggs \&Crostini's
$\$ 12.00$ per person

## ROASTED BEEF TENDERLOIN*

Rolled in Black Peppercorns and Roasted, Garlic Cream Horseradish,
Silver Dollar Rolls
**Market Price**

## STEAMSHIP ROUND OF BEEF*

Horseradish Cream, Mustard, Silver Dollar Rolls
**Market Price**

## BAKED SUGAR CURED VIRGINIA HAM*

Molasses Citrus Glaze, Vidalia Onion Relish, Dijonnaise Mayonnaise, Silver Dollar Rolls $\$ 10.00$ per person

ROAST BREAST TURKEY*
Honey Mustard, Cranberry Relish, Silver Dollar Rolls $\$ 9.00$ per person

## MASHED POTATO BAR*

Golden Whipped Potatoes and Mashed Sweet Potatoes Scallions, Chopped Pepper Bacon, Cheddar Cheese, Sour Cream, Roasted Broccoli, Sautéed Mushrooms, Roasted Sweet Corn, Braised Short Ribs, Barbecue Chicken $\$ 20.00$ per person
$\$ 15.00$ per person without Braised Short Ribs and Barbecue Chicken

## SWEET ENDINGS

Fresh Fruit Tarts, Miniature Cheesecakes, Chocolate Strawberries, Chocolate Eclairs, Fruit Kabobs Coffee, Decaffeinated Coffee, Revolution Tea, Whipped Cream, Raw Sugar and Sugar Sticks, Cinnamon Sticks, and Chocolate Shavings $\$ 20.00$ per person

## CARVING \& ACTION STATIONS

*Attendant Required
PASTA STATION*
Select Two Pastas and Three Sauces:
Rigatoni, Fussili, Penne, Farfalle
Carbonara, Marinara, Bolognese, Pesto
$\$ 14.00$ per person

## SANTA FE FAJITA BAR

Chicken \& Beef Fajitas
Flour Tortillas
Chicken Quesadillas
Accompanied with Salsa, Pico De Gallo, Guacamole, Sour Cream
Monterey Jack \& Cheddar Cheeses
Tortilla Chips
$\$ 18.50$ per person

## SLIDER STATION

Select Three Items:
Grilled Chicken, Bacon and Avocado
Buffalo Chicken with Bleu Cheese Mayonnaise
Fried Chicken on a Buttermilk Biscuit
Meatball Parmesan, Provolone, Marinara and Basil
Cheeseburger, Ketchup, Mustard and American Cheese
BBQ Portobello Mushroom, Roasted Peppers, Red Onion Jam and Swiss Cheese

Homemade Potato Chips
$\$ 18.50$ per person

## CAESAR SALAD STATION

Grilled Chicken, Grilled Shrimp, Hearts of Romaine, Parmesan Cheese,
White Anchovies, Roasted Garlic Croutons Tossed with
Caesar Dressing
$\$ 15.00$ per person

For parties of less than 100 people, a flat service charge of $\$ 150.00$ for station attendant required, which is distributed in its entirety to wait staff and bartenders.

MARRIOTT

## DISPLAYS \& PLATTERS

## ITALIAN ANTIPASTA

Prosciutto, Pepperoni, Genoa Salami, Capicola, Kalamata Olives, Artichoke Hearts, Pepperoncini, Fresh Mozzarella, Provolone, Grilled Italian Breads and Flavored Italian Oils $\$ 9.50$ per person

DOMESTIC \& INTERNATIONAL CHEESES
Gorgonzola, Sharp Cheddar, Goat Cheese, Boursin, Brie, Pepper Jack, Havarti, Manchego, and Fontina Cheeses Garnished with Fresh Fruits and Berries, Crostini's and French Baguettes and Crackers
$\$ 12.00$ per person

## FRESH CUT AND WHOLE FRUIT

Cantaloupe, Red and Green Grapes, Kiwi, Strawberries, Apricots, Pineapple, Honeydew Melon, Whole Pears, Plums and Peaches $\$ 9.00$ per person

## FRESH VEGETABLES

White and Green Asparagus, Baby Carrots, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Red Grape Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with
Sweet Onion and Avocado Ranch Dips
$\$ 7.50$ per person

## GRILLED BALSAMIC VEGETABLES

White and Green Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion,
Drizzled with Balsamic Vinaigrette Dressing
$\$ 8.50$ per person
FRESH MARKET SEAFOOD DISPLAY
Jumbo Shrimp (3 per Person)
Fresh Oysters (2 per Person)
Littlenecks (2 per Person)
Served Over a Bed of Ice
Cocktail Sauce, Mignonette Sauce
**Market Price**

## ENHANCEMENTS

Enhance Your Displays with Uplighting

## HOR D'OEUVRES

## COLD HOR D'OEUVRES

Minimum of 25 Pieces Per Hor D'Oeuvre

Assorted Canapés
Pear and Brie with Almond Bruschetta Pomodoro
European Finger Sandwiches
Genoa Salami, Dijon Cream
Thai Chicken with Lettuce Wraps
Smoked Salmon Pinwheels
Fresh Salmon Tartare
$\$ 5.00$ per piece
Prosciutto Gorgonzola Crostini
Asparagus Wrapped in Prosciutto
Belgium Endive with Asian Spiced Chicken
$\$ 5.50$ per piece
Assorted Sushi Rolls
Crab Salad Canapés
Oysters on the Half Shell
$\$ 6.00$ per piece

Lobster Medallions
$\$ 8.00$ per piece

Jumbo Shrimp Cocktail
Alaskan Snow Crab Claws
**Market Price**
DRY SNACKS

Potato Chips and French Onion Dip
Tortilla Chips and Spicy Salsa
Kettle Chips and Bleu Cheese Dip
Pita Chips and Hummus Dipping Sauce
Terra Chips and Yogurt Dip
$\$ 5.00$ each per person
Mixed Nuts
Cashews
Deluxe Mixed Nuts (Low Carb)
Beef Jerky (Low Fat)
$\$ 9.00$ each per person

## HOT HOR D'OEUVRES

Minimum of 25 Pieces Per Hor D'Oeuvre

Spanakopita
Parmesan Artichoke Heart
Miniature Deep Pan Pizza
Thai Spring Rolls, Orange Ginger Sauce
Brie with Raspberry Tarts
Spinach and Goat Cheese Meze
Fig and Mascarpone in Phyllo
Raspberry and Brie in Phyllo
Empanadas
Vegetable Egg Rolls Crab Rangoon
Beef or Chicken Sate
Firecracker Wings with Celery and Bleu Cheese
Miniature Quiche Lorraine
Chicken and Pineapple Brochette
Miniature Sausage Rolls
Peking Chicken Cigar
$\$ 5.00$ per piece

Assorted Dim Sum
Mushroom Vol-Au-Sent
Scallops Wrapped in Applewood Smoked Bacon
Miniature Crab Cakes
Coconut Shrimp
Shrimp Scampi
Mini Beef Wellington
Smoked Chicken Quesadilla
$\$ 5.50$ per piece

## 3 COURSE PLATED DINNER

## SALAD SELECTION:

Please Choose One
Classic Caesar Salad, Strawberry Field Salad, Mixed Baby Field Green Salad, Baby Wedge Salad, Greek Salad

## ENTRÉE SELECTION:

Please Choose One
OF LAND
Filet Mignon
Center Cut Filet Mignon
Merlot Enhanced Demi Glaze
Fresh Asparagus and Yukon Gold Mashed Potatoes
** Market Price**

## Medallions of Beef Tenderloin

Twin Medallions of Beef Tenderloin with Cabernet Roasted Shallot Sauce
English Rosti Potatoes \& Julienne of Fresh Vegetables
** Market Price**
Braised Short Ribs
Slow Cooked Short Ribs, Horseradish Cream, Yukon Gold Potatoes and Gingered Carrots
**Market Price**
Rosemary and Black Pepper Crusted Pork Loin Sliced Pork Loin with Wild Mushroom Marsala Sauce, Rosemary Roasted Potatoes and Fresh Vegetables $\$ 49.00$ per person

For Split Menus, Higher Priced Entrée Prevails

## Steak Au Poive

Pan Seared Tournedos of Filet Mignon,
Cracked Black Pepper
With Cognac Cream Sauce, Yukon Gold Mashed Potatoes and Fresh Vegetables
**Market Price**

## Roasted New York Strip Sirloin

Sliced New York Strip Sirloin,
Bordeaux Red Wine Sauce,
Horseradish Mashed Potatoes, Tomato Gruyere with Julienne Vegetables
**Market Price**

## Rack of Lamb

Grilled Double Lamb Chops, Mint Pesto, Au Jus,
Rosti Potatoes and Fresh Asparagus $\$ 75.00$ per person

Veal Chop
Seared I4-ounce Veal Chop, Red Wine Demi Yukon Gold Mashed Potatoes, Julienne Vegetables $\$ 72.00$ per person

Vegetable Mediterranean Couscous
Asparagus, Eggplant, Zucchini, Portobello
Mushrooms, Roasted Peppers and Squash cooked in an Aromatic Vegetable Broth and Drizzled with

Lemon Chive Aioli
$\$ 46.00$ per person

## All Entrees Include Your Choice of Salad, Warm Rolls and Butter, Entrée, Dessert, Coffee, Decaffeinated Coffee and Teas

## 3 COURSE PLATED DINNER

## SALAD SELECTION:

Please Choose One
Classic Caesar Salad, Strawberry Field Salad, Mixed Baby
Field Green Salad, Baby Wedge Salad, Greek Salad
OF SEA
Classic New England Haddock
Traditional Breadcrumb Topping, Lemon Butter
Broccolini, Yukon Gold Potatoes
$\$ 46.00$ per person
North Atlantic Halibut
Simply Grilled Filet of Atlantic Halibut with Meyer Lemon Beurre Blanc, Green Beans and Baby Carrots

Yukon Gold Mashed Potatoes
**Market Price**
Filet of Salmon
Grilled Filet of Sesame Glazed Salmon, Jasmine Rice, Fresh Asparagus with Roasted Red Peppers
$\$ 51.00$ per person

## Sea Bass

Grilled Sea Bass, Tropical Fruit Salsa, Mashed Plantains and Green Beans
$\$ 65.00$ per person
Ahi Tuna
Seared Ahi Tuna Steak with Asian Spiced Wasabi Cream, Jasmine Rice and Pickled Ginger and Snap Peas
$\$ 57.00$ per person

## Crab Cakes

Jumbo Lump Crab Cakes with Dijonnaise Cream Served on a Bed of Seasoned Sautéed Spinach
$\$ 53.00$ per person
New England Cod
Pan Seared Cod with Lemon, Olive Oil and Garlic Roasted Tomato and Zucchini on a Bed of Rice Pilaf
$\$ 48.50$ per person

## All Entrees Include Your Choice of Salad, Warm Rolls and Butter, Entrée, Dessert, Coffee, Decaffeinated Coffee and Teas

## OF FARM

## Chicken Wellington

Boneless Breast of Chicken, Mushroom Duxelle,
Wrapped in Puff Pastry and Baked
Grilled Asparagus
$\$ 48.00$ per person
Chicken Piccata
Chicken Breast Seasoned and Seared, Lemon Beurre Blanc, and Capers
Yukon Gold Potatoes and Julienne Peppers
$\$ 48.00$ per person

## Chicken Mediterranean

Marinated Boneless Breast of Chicken, Sundried
Tomato Pesto, Roasted Red and Yellow Peppers,
Melted Mozzarella Cheese, Yukon Gold Mashed Potatoes $\$ 48.00$ per person

## Chicken Saltimbocca

Breast of Chicken Seasoned and Pan Seared, Topped with Prosciutto and Fresh Mozzarella,
Served on a Bed of Seasoned Sautéed Spinach
Roasted Red Bliss Potatoes
$\$ 51.00$ per person

## DUETS OF FARM, LAND, OR SEA

Filet Mignon \& Shrimp Scampi
Filet Mignon in Bordelaise Sauce with Shrimp Scampi,
Yukon Gold Mashed Potatoes, Fresh Asparagus
**Market Price**

## Chicken Piccata \& Filet of Salmon

Seared Chicken Breast \& Seared Salmon Filet,
Piccata Style Yukon Gold Mashed Potatoes,
Julienne Vegetables
$\$ 65.00$ per person
Filet Mignon \& Lobster Tail
Filet Mignon and Lobster Tail with Drawn Lemon Butter, Sliced Zucchini and Baby Carrots, Yukon Gold

Mashed Potatoes
**Market Price**

## 3 COURSE PLATED DINNER

DESSERT SELECTION:
Please Choose One

Amaretto Almond Cheesecake

## Carrot Cake

Tiramisu
New York Style Cheesecake

Raspberry Swirl Cheesecake

Italian Cream Layer Cake
Chocolate Decadence

Kentucky Bourbon Pecan Pie

Ultimate Chocolate Cake
Black Forest Cake

Red Velvet Cake

Lemon Mist Cake
Key Lime Pie

## ENHANCEMENTS:

New England Clam Chowder

Tortellini Carbonara

Penne Bolognese
Seared Ahi Tuna

Crab Cakes

Chilled Jumbo Shrimp Cocktail
Tomato Caprese Salad, Buffalo Mozzarella
Wild Mushroom Vol-Au-Vent

## FORK BUFFET

## PRIME RIB BUFFET

~Salads~
Caesar Salad
Field Green Salad
Cucumbers, Grape Tomatoes, Shaved Carrots and Bacon Cracklings
Balsamic Vinaigrette and Creamy Peppercorn Dressings
Grilled Balsamic Vegetable Platter
White and Green Asparagus, Eggplant, Zucchini, Portobello
Mushrooms, Artichoke Hearts, Roasted Marinated
Peppers, Squash and Sweet Onion,
Drizzled with Balsamic Vinaigrette Dressing
~Entrees~
Carved Prime Rib of Beef*
Selection of Additional Two Entrees:
Seared Salmon with Whole Grain Mustard
New England Cod
Chicken Piccata
Roasted Herb Encrusted Pork Loin
Seasonal Ravioli
Sauteed Green Beans and Carrots
Roasted Fingerling Potatoes, Roasted Pepper Rice
Warm Rolls and Butter
$\sim$ Dessert~
Red Velvet Cake
Chocolate Decadence
Seasonal Fruit Display
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
$\$ 72.00$ per person
*Attendant required

## DINNER BUFFET

~Salads~
Baby Greens, Candied Walnuts, Cape Cod Cranberries, Roasted Seasonal Squash Red Wine Vinaigrette

Greek Salad
Field Green Salad with Assorted Dressings
~Entrees~
(Please Select Two)
Sam Adams Marinated Steak Tips
Braised Short Ribs
Sliced Pork Loin with Wild Mushroom Marsala Sauce
Chicken Piccata
Chicken Saltimbocca
Seared Fillet of Salmon with Whole Grain Mustard
New England Cod
Seasonal Ravioli
Roasted Red Bliss Potatoes, Wild Rice Pilaf
Grilled Aspargus
Warm Rolls with Butter
~Dessert~
Carrot Cake, Black Forest Cake, Seasonal Fruit Display

Freshly Brewed Coffee, Decaffeinated Coffee and Teas
$\$ 62.00$ per person
$\$ 67.00$ per person for three entrees

All Dinner Buffets have a Menu Minimum of 50 Guests

## FORK BUFFET

## ITALIAN BUFFET DINNER

## ~Salads~

Tomato, Red Onion \& Mozzarella Platter
Caesar Salad
Grilled Balsamic Vegetable Platter
~Entrees~
(Please Select Two)
Sliced New York Strip Barolo
Mediterranean Chicken
Chicken Tuscany
Baked Cod with Sicilian Olives, Roasted Peppers and Tomatoes
Eggplant Caponata
Seasonal Ravioli
Rosemary \& Olive Oil Roasted Potatoes
Green Beans with Shallots and Roasted Peppers
~Dessert~
Tiramisu
Biscotti
Italian Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
$\$ 62.00$ per person
$\$ 67.00$ per person for three entrees

All Dinner Buffets have a Menu Minimum of 50 Guests

PICNIC BY THE SEA
~Starters~
Clam Chowder
Field Green Salad
Cucumbers, Grape Tomatoes, Shaved Carrots and Bacon Cracklings
Balsamic Vinaigrette and Creamy Peppercorn Dressings
Housemade Cole Slaw
Red Bliss Potato Salad
~Entrees~
(Please Select Two)
Shredded Barbecued Pork
Barbecued Pork Ribs
Barbecued Chicken Breast
Chicken Kabobs with Peppers, Tomatoes \& Onions
Baked Cod with Corn and Pepper Relish
Corn on the Cob
Grilled Cauliflower tossed in Buffalo Sauce
Rosemary and Parmesan Crusted Potato Wedges
Cornbread, Warm Rolls, Butter
~Dessert~
Sliced Watermelon
Raspberry Swirl Cheesecake
Deep Dish Apple Torte
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
$\$ 64.00$ per person
$\$ 69.00$ per person for three entrees

## LOW CARB | LOW FAT | LOW CHOLESTEROL

BALSAMIC CHICKEN (LOW CARB)<br>Grilled Chicken, Tomato Relish<br>Medley of Fresh Vegetables<br>GRILLED SALMON FILLET (LOW FAT)<br>With Braised Carrots and Parsnips<br>in a Light Vegetable Broth<br>\title{ MEDITERRANEAN SPICED PAILLARD OF CHICKEN (LOW CARB) }<br>With Wilted Spinach and Grilled Tomatoes<br>\section*{CITRUS BREAST OF CHICKEN (LOW FAT)}<br>Breast of Chicken Marinated in a Citrus Spice Marinade<br>Wild Rice, Green Beans, and Shallots<br>PASTA PRIMAVERA (LOW CHOLESTEROL)<br>With Yellow and Green Squash, Roasted Red Peppers, Carrots, and Broccoli<br>\section*{LOW CARB | LOW FAT | LOW CHOLESTEROL DINNER BUFFETS}<br>Balsamic Chicken (Low Carb)<br>Grilled Salmon Fillet (Low Fat)<br>Pasta Primavera (Low Cholesterol)<br>Citrus Breast of Chicken (Low Fat)<br>Substitute Any of the Above Buffet Items for Existing Buffet Items

## TERMS

## TIERS

## PREMIUM BRANDS

New Amsterdam (Vodka \& Gin), Cruzan Light, Jim Beam,
J\&B, Sauza Silver, Seagram's 7
Bud Light, Miller Lite, Coors Lite, Budweiser, Corona Extra, Sam Adams, Sam Adams Seasonal, Harpoon IPA, O'Doul's

## TOP SHELF BRANDS

Tito's, Tanqueray, Cruzan Light, Captain
Morgan, Maker's Mark, Johnnie Walker Red, Sauza Gold, Jack Daniel's
Bud Light, Miller Lite, Coors Lite, Budweiser, Corona Extra, Sam Adams, Sam Adams Seasonal, Harpoon IPA, O'Doul's

## CATERING WINES

Canyon Road Chardonnay
Canyon Road Pinot Grigio
Canyon Road Cabernet
Canyon Road Merlot
Mirrassou Pinot Noir
Sutter Home White Zinfandel
J.Roget Champagne

Host, Cash or Open Bar Options Available Bartender Charge - $\$ 100.00$ (Up to 4 Hours per Bar)

Host Bar reflects the actual number of drinks consumed.
For parties of less than 100 people, a flat service charge of $\$ 100.00$ for each bartender will apply, which is distributed in its entirety to servers and bartenders.

## Guarantees on All Food \& Beverage

We need your assistance in making your function a success. Please confirm your attendance at least (3) business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program.

Revisions in your group counts, times, dates or meal functions may necessitate renegotiating the charges. Tax and Service Charge Prices are subject to $7 \%$ ( $6.25 \%$ on AV) state sales tax. Food and beverage prices are subject to a $15 \%$ service charge, which is distributed in its entirety to wait staff and bartenders. Food and beverage prices are subject to a $10 \%$ administrative fee. Audio Visual is subject to a $20 \%$ setup fee, which is not a tip, gratuity or service charge for any employee. Unless a fee is specifically denoted as a "service charge", it is not a tip, gratuity or service charge for any employee. Example of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations.

For parties of less than 100 people, a flat service charge of $\$ 150.00$ for each additional station attendant and a flat service charge of $\$ 100.00$ for each additional bartender apply, which are distributed in its entirety to wait staff and bartenders.

## Technology One

## Projectors

Small Venue Projector $\$ 300.00$
Large Venue Projector $\$ 600.00$
Projector Support Package
Includes Screen, Projector Stand, Power strip and
Extension Cord
8ft or IOft Screen $\$ 90.00$
$9 \times 12$ Screen $\$ 250.00$

## Microphones*

Wireless Hand-Held or Lavaliere \$160.00
Podium Microphone with House Sound and Mixer \$150.00
Wired Microphone $\$ 50.00$
Wired Tabletop Microphone $\$ 50.00$
*Technician recommended for more than two microphones

## Sound

Sound Patch to House Sound with Mixer $\$ 70.00$
Four Channel Mixer \$50.00
Six Channel Mixer $\$ 80.00$
Eight Channel Mixer \$120.00
Twelve Channel Mixer \$160.00
Sixteen Channel Mixer $\$ 200.00$
Portable Sound System $\$ 400.00$
Anchored Speaker \$75.00

## Monitor

55" Color Monitor \$250.00

## A la Carte

CD Player $\$ 70.00$
VCR $\$ 80.00$
DVD $\$ 90.00$

## Meeting Accessories

Wireless Mouse $\$ 50.00$
Laser Pointer \$30.00
Flipchart Package $\$ 45.00$
Whiteboard with Markers $\$ 25.00$
Power strip \& Extension Cord \$25.00
VGA Extension $\$ 25.00$
VGA Switcher/Scan Converter $\$ 600.00$
Speaker Timer \$60.00
iPod Sound Adapter \$30.00

## Banquet Enhancements

Pipe and Drape (Black \& White Available) per Square Foot $\$ 15.00$
Up lighting \$25.00 each
Laptop \$250.00
White Dance Floor \$250.00
Glow Bar \$150.00
Chiavari Chairs (each) $\$ 8.00$

## Connectivity

Internet Flat-Fee per Day
Up to 10 Users $\$ 100.00$
Up to 25 Users $\$ 200.00$
Up to 75 Users $\$ 400.00$
Up to 150 Users $\$ 500.00$
Over I50 Users \$750.00

## Technicians

Rate per Hour with 5 Hour Minimum
Monday- Friday 7:00am-5:00pm $\$ 75.00$
Saturday/Sunday/Evenings after 5:00pm $\$ 90.00$

## General Information

## Meal Options for Banquet Events

The Hotel offers a variety of dining styles to meet your preferences. Multiple entree selection plated meals; table side entree selection and family style dining are available. As the host, you may pre-select a maximum of three (3) entree choices for your guests to choose from including a vegetarian option. We will need a count for each entree at the time the guarantee number of attendance is due. (Three (3) business days prior to the event). Please also note that you must provide place cards the day of the event to denote the entree selection each guest has made. The prevailing priced entree will be applied to all entrees ordered. If you choose table side ordering for your event, a minimum of four (4) courses is required. For a more casual dining experience, family style service is also offered. Please ask your Sales or Event Manager for a menu tailored to your group.

## Payment Arrangements

Cash, check, and credit card payments: all functions must be paid in advance unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, Master Card or Visa. Credit cards may not be used when direct billing has been approved without the approval of the credit manager. Completion of a credit authorization form is required. Billing: If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within (30) days are subject to a finance charge of one and one half ( $1.5 \%$ ) percent per month of the unpaid balance, which is an annual percentage of eighteen (I8\%) percent. Labor Charges Resetting of meeting rooms from previously agreed set-ups per your Banquet Event Order(s) may result in additional cost to the group in the form of meeting room rental.

## Cancellation Policy

If the hotel is advised that a definite booking is canceled, a cancelation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancelation fee for your function is one hundred $(100 \%)$ percent of the total estimated food, beverages and room rental charges. This cancellation fee will be charged if the function is cancelled less than thirty (30) days from the event date.
Confirmation of Set-Up Requirements
Final menu items, room arrangements and other details pertaining to this function are outlined on your Banquet Event Order(s). Unless otherwise stated in these Banquet Event $\operatorname{Order}(\mathrm{s})$, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

## General Information

## Tax Exempt Status

The State of Massachusetts requires two (2) completed tax exemption forms prior to arrival. The forms are an ST-2 form and ST-5 form. If these forms are not received and verified prior to arrival, the organization may not be granted tax exemption by the Hotel. Food and beverage outside of hotel All food and beverage will be provided by the Hotel and will be consumed within the time frame of the event as stated on the Banquet Event $\operatorname{Order}(\mathrm{s})$. The Hotel reserves the right to confiscate food and/or beverage that is brought into the Hotel in violation of this policy without prior arrangements with the Event Management Department.

## Entertainment and Noise

Ballrooms and meeting rooms: for the comfort of all of our guests, music and entertainment must be kept at an acceptable level as determined by the Manager on Duty. Suites: due to the proximity of the suites to the other guest room areas of the Hotel, music or entertaining of any sort is not allowed in the suites.

## Alcohol and Minors

The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Massachusetts State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of Massachusetts. use of outside vendors lf you are going to contract outside vendors to provide any goods or services at the Hotel during the event, the Hotel requires that each vendor provide an indemnification agreement and a certificate of liability insurance.

## Signs/Displays/Decorations

All signs, displays, or decorations proposed by the client are subject to the Hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the Hotel without prior Hotel approval. All decorations must meet approval of the Quincy Fire Department. Flammable substances or exposed flame are not permitted in the building or anywhere on the Hotel's premises. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, adhesives or any other substance without prior hotel approval.

## Security/Police Details

Routine security services are provided by the Hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the Hotel as a result of this event, arrangements will be made by the Hotel and charged to the organization or guest. The City of Quincy requires police detail officers for functions that include alcoholic beverages and dancing. One detail officer is required for every three hundred (300) guests. Events under three hundred (30) guests require one detail officer. These charges will be billed to the organization or guest.

## Materials Sent to the Hotel

Our Shipping \& Receiving Department will be delighted to work with you on all your shipping needs in conjunction with your event. So that we can devote the necessary resources to ensure for quick and efficient handling of your items, all packages shipped to and from the Boston Marriott Quincy will be assessed a handling charge. The following is an outline of our Shipping and Receiving charges.
*Receiving/Handling Fees for Incoming Items: Storage: $\$ 50.00$ per day/per pallet (Pallets will be built with a 10 box minimum on each pallet). Depending on size, storage fees will begin the day after the pallet or boxes arrive. Shipping Instructions

Due to limited storage space, we request that shipments not arrive any earlier than two (2) days prior to the group's arrival. All shipments must be addressed to the attention of the Event Manager handling your event and marked with the name and date of your event. The Hotel uses DHL for all outgoing shipments. If a customer desires a carrier other than DHL, the customer must have their own account number for the carrier of their choice to be indicated on the air bill. It is the customer's responsibility to have all air bills completely filled out.

