

# 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 \$12.00 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



### meetings imagined

### BOSTON MARRIOTT QUINCY

1000 MARRIOTT DRIVE, QUINCY, MA 02169 (617) 472-1000

## **BREAKFAST BUFFETS**

### **THE AMERICAN BUFFET\*\***

Orange, Grapefruit, Tomato, & Apple Juice Fresh Sliced Fruit Display Cold Cereals Served with 2% and Skim Milk Scrambled Eggs, Breakfast Sausage Links and Bacon Breakfast Potatoes Assorted Muffins and Bagels Served with Butter, Preserves and Cream Cheese Freshly Brewed Coffee, Decaffeinated Coffee and Teas \$30.00 per person

### **THE NORTHEAST BUFFET\*\***

Orange, Grapefruit, Tomato, & Apple Juice Fresh Sliced Fruit Display Eggs Benedict Vanilla Infused French Toast with Maple Syrup Scrambled Eggs Breakfast Sausage Links and Bacon Breakfast Potatoes Assorted Muffins and Bagels Served with Butter, Preserves and Cream Cheese Yoplait Yogurt Freshly Brewed Coffee, Decaffeinated Coffee and Teas \$36.00 per person

### \*\*Menu minimum of 25 guests

#### **ENHANCEMENTS**

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

(Mid-Morning and Afternoon)

Regular and Diet Sodas Bottle Spring Water Freshly Brewed Coffee, Decaffeinated Coffee and Teas \$12.00 per person

### CHOCOHOLIC BREAK

Chocolate Fudge Brownies White Chocolate Macadamia Nut, Chocolate Chip Cookies, and Oreo Cookies Snickers, Twix, and Kit Kat Candy Bars Fruit Kabobs with Hazelnut Dip Freshly Brewed Coffee, Decaffeinated Coffee and Teas \$18.50 per person

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Yogurt Granola Parfait to Include Blueberries and Raspberries Fresh Fruit Kabobs with Hazelnut Dip Assorted Granola Bars Freshly Brewed Coffee, Decaffeinated Coffee and Teas \$15.00 per person

THE NATURAL

### THE SMOOTHIE

Strawberry/Banana, Pineapple/Kiwi Blended with Yogurt, Seasonal Whole Fruit, Almonds Freshly Brewed Coffee, Decaffeinated Coffee and Teas \$16.00 per person

### THE ENERGIZER

Mixed Nuts and Pretzels, Energy Bars Bottled Spring Water, Gatorade, Regular and Sugar Free Red Bull 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

### VITALIZE BREAK

House made Trail Mix Individuals Specialty Cookies Fresh Pineapple with Blueberry Yogurt Dip Lemon Infused Water 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



### meetings imagined

## 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 \$28.00 per person

Pick up to Two Sandwiches Plus a Vegetarian Option



### meetings imagined

## SANDWICH LUNCH

### PLATED SALADS

### **Caesar Salad**

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese Topped with Your Choice: Grilled Chicken, or Grilled Shrimp Served with Warm Rolls & Butter Raspberry Swirl Cheesecake \$27.00 per person for Chicken \$32.00 per person for Shrimp

### Asian Chicken Salad

Asian Greens, Grilled Breast of Chicken, Cashews, Crisp Wontons, Served with Pan Asian Dressing Warm Rolls & Butter Carrot Cake \$32.50 per person

### **Strawberry Fields Salad**

Chilled Spring Mix with Grilled Chicken Breast Candied Pecans, Crumbled Maytag Bleu Cheese, Sliced Strawberries & Mandarin Oranges Served with Raspberry Vinaigrette Dressing Warm Rolls & Butter Ultimate Chocolate Cake \$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



### meetings imagined

## 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 30 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

### All Lunch Buffets have a minimum of 30 Guests

### **ITALIAN LUNCH BUFFET**

Grilled Balsamic Vegetables 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



### meetings imagined

## **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

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

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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 Buffet for their Group. These Buffets are strictly limited to the exact numbers of a minimum of 15 and maximum of 30 Guests.

### 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

### Cheeses, Biscotti and Cannolis Freshly Brewed Coffee, Decaffeinated

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



### meetings imagined

### 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

## 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



### meetings imagined

### RECEPTION

### 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.



### **BOSTON MARRIOTT QUINCY**

1000 MARRIOTT DRIVE, QUINCY, MA 02169 (617) 472-1000

## **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



### meetings imagined

## 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



### meetings imagined

### **BOSTON MARRIOTT QUINCY**

1000 MARRIOTT DRIVE, QUINCY, MA 02169 (617) 472-1000

## **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 14-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



### meetings imagined

## **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

### <u>OF SEA</u>

#### **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

For Split Menus, Higher Priced Entrée Prevails

### **BOSTON MARRIOTT QUINCY**

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### 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



### meetings imagined

## 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

~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



### meetings imagined

## 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



### meetings imagined

## LOW CARB | LOW FAT | LOW CHOLESTEROL

### **BALSAMIC CHICKEN (LOW CARB)**

Grilled Chicken, Tomato Relish Medley of Fresh Vegetables

### **GRILLED SALMON FILLET (LOW FAT)**

With Braised Carrots and Parsnips in a Light Vegetable Broth

### MEDITERRANEAN SPICED PAILLARD OF CHICKEN (LOW CARB)

With Wilted Spinach and Grilled Tomatoes

### **CITRUS BREAST OF CHICKEN (LOW FAT)**

Breast of Chicken Marinated in a Citrus Spice Marinade Wild Rice, Green Beans, and Shallots

### PASTA PRIMAVERA (LOW CHOLESTEROL)

With Yellow and Green Squash, Roasted Red Peppers, Carrots, and Broccoli

### LOW CARB | LOW FAT | LOW CHOLESTEROL DINNER 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



### BOSTON MARRIOTT QUINCY

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## **BAR OPTIONS**

### <u>TIERS</u>

#### **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.

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## **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 10ft Screen \$90.00 9x12 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 150 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

### BOSTON MARRIOTT QUINCY

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## **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 (18%) 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 Order(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.



### meetings imagined

### 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 Order(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 If 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.

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