



The Original Boutique Hotel™



# BANQUET MENUS

## THE LENOX

61 Exeter Street at Boylston • Boston, MA 02116 • 617.421.4927 • [www.lenoxhotel.com](http://www.lenoxhotel.com)

Whenever and wherever possible we use organic, sustainable, or local products. We do this in careful consideration of the environment and our effect on it.

# MORNING BREAKS

## The Continental

Freshly Sliced Seasonal Fruits & Berries

Assorted Muffins & Croissants

Assorted Bagels with Whipped Butter, Cream Cheese

& Fruited Preserves

Freshly Squeezed Orange Juice & Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

21.00 per person

## The Preferred Continental

Steel Cut Oats with Honey, Brown Sugar & Berries

Assorted Cereals with Cold Milk

Freshly Sliced Seasonal Fruits & Berries

Individual Yogurts

Assorted Muffins & Croissants

Assorted Bagels with Whipped Butter, Cream Cheese

& Fruited Preserves

Freshly Squeezed Orange Juice & Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

24.00 per person

## The Healthy Choice

Fresh Whole and Sliced Fruit

Assorted Cereals with Low Fat Cold Milk

Yogurt Parfait with Homemade Granola

Assorted Granola and Power Bars

Freshly Baked Muffins & Tea Breads

Assorted Bagels with Low-Fat Cream Cheese, Whipped Butter

& Fruited Preserves

Freshly Squeezed Orange Juice & Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas


26.00 per person

*Please add a 14% service charge, 5% taxable administrative fee, & 7% state tax to all prices. All prices subject to change without notice. Final guarantee is required 72 hours in advance of function.*

# BREAKFAST BUFFET

Assorted Cereals with Cold Milk  
Freshly Baked Muffins & Tea Breads  
Assorted Bagels with Individual Cream Cheese & Whipped Butter  
Freshly Sliced Seasonal Fruits & Berries  
Apple Smoked Bacon  
Fluffy Scrambled Eggs  
Homemade Breakfast Potatoes  
Freshly Squeezed Orange Juice & Cranberry Juice  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

28.00 per person

 Farm Stand Country Scrambled Eggs  
Berkshire Pork Smoked Bacon  
Maine Potato Hash  
In Season Fruit, Whole and Sliced

26.00 per person

*\*Plated Breakfast Available Upon Request*

*\*\*Add an Omelette Station to any Breakfast Buffet for \$8 per person  
+ \$75 Chef's Fee*

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# EXECUTIVE BREAKFAST BUFFET

Freshly Baked Muffins & Tea Breads  
Assorted Bagels with Individual Cream Cheese & Whipped Butter  
Freshly Sliced Seasonal Fruits & Berries  
Individual Yogurt Parfaits with Homemade Granola  
Crispy Bacon & Breakfast Sausage  
Homemade Breakfast Potatoes  
Freshly Squeezed Orange Juice & Cranberry Juice  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Choose Two:

Grilled Zucchini & Roasted Tomato Frittata  
Quiche Lorraine  
Cinnamon French Toast with Bananas Foster Compote  
Assorted Bagels & Lox with Hard Cooked Eggs, Capers, Red Onion  
Waffles with Whipped Cream & Chocolate Sauce

37.00 per person

*\*Plated Breakfast Available Upon Request*

*\*\*Add an Omelette Station to any Breakfast Buffet for \$8 per person  
+ \$75 Chef's Fee*

# A L A C A R T E

## Beverages | per person

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale	4.00
Icelandic Bottled Water	4.00
Sparkling Water (750ml)	6.00
Freshly Squeezed Orange & Cranberry Juice	4.00
Coffee, Decaffeinated Coffee & Assorted Tazo Teas	5.00
Coffee Station Refresh	3.50
Hot Chocolate	4.00
Iced Tea	4.00
Individual Fruit Smoothies	4.50

## From The Bakery | per person

Assorted Bagels with Cream Cheese & Whipped Butter	4.00
Buttery Croissants with Fruited Preserves	4.00
Assorted Cookies	5.00
Homemade Brownies & Blondies	5.00

## On The Go | per person

Whole Fruit	4.00
Fresh Fruit Skewers	5.00
Assorted Granola & Power Bars	4.00
Individual Bags of Chips, Pretzels & Trail Mix	4.00

# BREAK TIME

## The Go Get 'Em

Red Bull

Homemade Brownies

Assorted Candy Bars and Sweets

Protein Bars

Pitchers of Iced Coffee

14.00 per person

## Being Fit

Granola Bars

Whole fruit

Vegetable Crudités with Low Fat Dip

Assorted Fruit Yogurt Smoothies

15.00 per person

## Picnic In The Park

Miniature Tea Sandwiches

Individual Bags of Chips and Pretzels

Domestic & Imported Cheese and Sea Salt Crackers

Pitchers of Fresh Brewed Iced Tea

12.00 per person

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# BREAK TIME

*continued*

## **Create Your Own Trail Mix**

Dried Fruits

Assorted Nuts & Chocolate

Homemade Granola

Flavored Spring Water

9.00 per person

## **Milk & Cookies**

Warm Out-of-the-Oven Chocolate Chip Cookies

Ice Cold Milk

8.00 per person

## **Movie Matinee**

Freshly Popped Popcorn

Twizzlers & Pretzel Rods

M&M's, Snickers & Hershey Bars

12.00 per person

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# PLATED LUNCHEONS

*3 courses plated & served*

*\$38.00 per person*

## **Appetizers | Select One Soup or One Salad:**

New England Clam Chowder

Hearty Country Chicken Soup

Roasted Tomato Soup

Caesar Salad, Garlic Croutons, Pecorino Cheese, Lemon Anchovy Dressing

Homemade Mozzarella & Garden Fresh Tomato Salad, Basil Pesto (Nut Free), Olive Oil, Balsamic Vinegar Reduction

Chopped Salad, Radicchio, Mesclun Mix, Red Grape Tomatoes, English Cucumbers, Brioche Croutons & Seasonal Dressing

Roasted Beet Salad, Goat Cheese, Baby Arugula, Candied Pecans

## **Entrées | Select One\* | Additional Entrée Choices add \$5 per person**

### **POULTRY**

Pan Roasted Chicken Breast, Dried Fruit Chutney, Puréed Yukon Potato, Lemon Demi Glace

Panko Crusted Chicken Breast, Egg Noodles, Haricot Vert, White Wine Butter Sauce

### **SEAFOOD**

Grilled Salmon Filet, Ratatouille, Tomato Broth, Orzo Salad

Chatham Cod, Mussels, Cioppino Broth, Herb Risotto, Garlic Crouton

### **MEAT**

Steak Frites, Marinated Skirt Steak, Homemade Steak Sauce, Bistro Fries

Roasted Pork Tenderloin, Apple & Cornbread Stuffing

## **Desserts | Select One\***

Seasonal Local Fruit Tart with Flaky Crust and Whipped Mint Cream

Chocolate Pound Cake with Fresh Berries, Strawberry Reduction

New York Style Cheesecake with Raspberry Compote

Warm Apple Crisp

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# LUNCHEON BUFFETS

## Taste of New England

New England Clam Chowder

Baby Wedge Salad, Bacon Bits, Hard Cooked Egg, Crumbled Bleu Cheese, Thousand Island Dressing

Grilled Swordfish, Roasted Red Skin Potatoes, Olive Oil & Rosemary

Baked Stuffed Chicken

Baby Carrots

Sautéed Green Beans

Boston Cream Pie

45.00 per person

## Lean and Green

Salad of Local Field Greens and Herbs, Roasted Grape Vinaigrette

Foraged Mushroom Barley Soup

Misty Knolls Farm Grilled Half Chicken Natural Jus

Chatham Cod, Meyer Lemon, Cabot Butter Sauces

Warm Selection of Local Roasted Potatoes with Herbs and Olive Oil

Grilled Market Broccoli Rabe

In Season Fresh Fruit Tart with Christina's Ice Cream

42.00 per person

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# LUNCHEON BUFFETS

*continued*

## The North End

Italian Wedding Soup

Warm Garlic Bread

Caesar Salad, Garlic Croutons, Pecorino Cheese, Lemon Anchovy Dressing

Chicken Riolotini Stuffed with Prosciutto, Sage & Fresh Mozzarella, Portobella Marsala Sauce

Stuffed Manicotti filled with Ricotta, topped with Mozzarella and Sauce

Lemon & Olive Oil Broccoli Rabe

Grilled Garden Vegetables

Cannolis

41.00 per person

## South of the Border

Tortilla Soup

Taco Salad with Diced Tomatoes, Pepperjack Cheese Romaine Lettuce

Tri-Colored Nachos, Sour Cream, Guacamole and Salsa

Carne Esada, Chicken Fajitas, BBQ Pulled Pork

Rice & Beans

Key Lime Pie

38.00 per person

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# LUNCHEON BUFFETS

*continued*

## **Deli Buffet**

Pasta Salad with Roasted Vegetables, Feta Cheese, Sliced Black Olives

Mixed Green Salad with Cherry Tomatoes, English Cucumbers,  
Shaved Carrots

Selection of Artisan Breads & Rolls

Boston Bibb Lettuce, Vine Ripe Tomatoes, Sliced Red Onions, Pickles

Boar's Head Roast Beef | Rosemary Ham | Smoked Turkey Breast

Cheddar Cheese | Provolone Cheese | Swiss Cheese

Selection of Snack Chips: Cape Cod, Sun Chips & Sour Dough Pretzels

New York Style Cheesecake or Homemade Chocolate Chip Cookies

Cold Day - add on \$5.00 per person

Tomato Soup

Grilled Cheese Sandwiches

32.00 per person

## **Lunch on the Run**

Assorted pre-made sandwiches and wraps

Mixed Green Salad with Cherry Tomatoes, English Cucumbers,  
Shaved Carrots, Seasonal Dressing

Individual Bags of Chips and Pretzels

Freshly Baked Cookies and Brownies

28.00 per person

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# DISPLAY STATIONS

*priced per person*

## **Mediterranean Display**

Marinated Olives, Roasted Red Peppers, Roasted and Grilled Vegetables, Hummus, Red Pepper Reta Cheese, Sliced Cured Meats, Grilled Artichoke Hearts, Homemade Focaccia  
18.00 per Person

## **Seafood Tower**

Island Creek Oysters, Stone Crab Claws, Smoked Mussels, Lobster Tails, Little Neck Clams, Shrimp Cocktail, Lemon Wedges, Cocktail Sauce  
36.00 per person

## **Sushi Bar**

Assorted Sushi and Maki, Nakiri Rolls, California Rolls, Smoked Salmon Roll, Seaweed Salad, Cold Buckwheat Soba Salad, Soy Sauce, Wasabi, Sweet Chili Sauce  
25.00 per person

## **Artisan Cheese Display**

Selection of Domestic & Imported Cheeses, Seasonal Selection of Fruits & Berries, Assorted Artisan Breads, Homemade Sea Salt Crackers  
13.00 per person

## **Vegetable Crudite**

Sliced Bell Peppers, Carrots, Summer Squash, Zucchini, Cauliflower and Broccoli with Bleu Cheese and Ranch Dipping Sauces  
9.00 per person

## **Smoked Salmon**

Hard Cooked Eggs, Capers, Red Onion, Bagel Chips  
10.00 per person

## **Sweet Rewards**

Assorted Chocolates & Truffles, Seasonal Sliced Fruits & Berries  
Assorted Mini Pastries & Tarts, Chocolate Chip Cookies & Brownies  
9.00 per person

## **Cakes and Pies**

Triple Layer Chocolate Cake, Carrot Cake and NY Style Cheesecake, Apple, Boston Cream and Pecan Pies  
10.00 per person

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# CARVING STATIONS

*priced per person  
minimum of 12 people*

Oven Roasted Turkey with Classic Garniture & Assorted Rolls  
Sausage Stuffing, Homemade Gravy & Cranberry Sauce  
15.00

Roast Beef Tenderloin with Green Peppercorn Sauce  
26.00

Roast Sirloin of Beef with Red Wine Demi-Glace  
20.00

Roast Prime Rib of Beef with Natural Jus  
20.00

Whole Roasted Tenderloin of Beef Wellington with Truffle Sauce  
30.00

Roasted Pork Loin Stuffed with Apricots &  
Golden Raisins with Ginger Snap Sauce  
16.00

Maple Cured Ham with Dijon Pineapple Sauce  
and Cornbread  
12.00

*All carved items are accompanied by  
a selection of breads, rolls and distinctive condiments  
A carving fee of \$150.00 will be charged for each carving station.*

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# HORS D'OEUVRES

*priced per person  
minimum order 10 pieces*

## Hot Selection

Grilled Artichoke & Leek Tart

4.00

Arancini, Tamale Sauce, Queso Blanco & Ground Pork

4.00

Maine Crab Cakes with Chipotle Aioli

4.50

Vegetable Spring Rolls with Sweet Chile Sauce

4.00

Tamarind & Mint Lamb Satay

4.50

Skirt Steak Tacos with Orange Chipotle Salsa

4.00

On the Barbie Shrimp, Grilled Chorizo & Pineapple

4.50

Curry Crab & Crème Fraiche Rangoon

3.50

Georgia Peach Parfait

3.50

Prosciutto, Arugula, Goat Cheese Pizza

3.00

Pork Tenderloin, Peach & Shitake Kebab

4.00

Coconut Shrimp

6.00

Sea Scallops wrapped in Apple Smoked Bacon

4.50

Grilled Baby Lamb "Pops" with Jalapeño Mint Glaze

7.00

Seared Scallop Tacos, Avocado, Pico de Gallo

4.00

Tempura Chicken with a Sweet Chile Sauce

4.50

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# HORS D'OEUVRES

*continued*

*priced per person  
minimum order 10 pieces*

## Cold Selection

Lobster Salad on Brioche Crouton

6.00

Port Poached Figs, Prosciutto di Parma, Watermelon

3.50

California Rolls

3.50

Gazpacho Salad & Parmesan Tuille

4.00

Crab Salad & Phyllo Dough

4.00

Tomato & Mozzarella on Crostini

3.50 per 50 pieces

Country Pate on Toasted Walnut Break, Dijon Mustard, Cornichons

4.00

Colossal Shrimp Cocktail & Fresh Lemon

6.00

Tuna Tartar on a Wonton Cracker, Sesame Soy Glaze

4.50

Curry Chicken Salad with Red Grapes on Wonton Crisps

4.50

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# DINNER BUFFET

Select one of each:

\$64.00 per person

## Soup Options | select one

Lobster Bisque *(add \$2)*

New England Clam Chowder

Puree of Blue Hubbard Squash

## Salad Options | select one

Caprese Salad | Farm House Tomatoes, Homemade Mozzarella, Basil Pesto, Sea Salt

Waldorf Salad | Bibb Lettuce, Golden Raisins, McIntosh Apples, Walnuts, Green Goddess Dressing

Wedge Salad | Bacon Bits, Hard Cooked Egg, Crumbled Bleu Cheese, Baby Iceberg Lettuce, Thousand Island Dressing

## Starch and Vegetable Options | select two

Blistered Red Bliss Potatoes with Olive Oil and Rosemary

Smoked Gouda Gratinée Potatoes

Grilled Zucchini and Roasted Tomato Risotto

Orzo Salad

Rice Pilaf

Lemon Scented Broccoli Rabe

Tender Baby Carrots

Roasted Vegetables

Garden Green Bean Salad with Slivered Almonds

## Protein Options | select two

Roasted Whole Sirloin with Green Peppercorn Sauce *(add \$3)*

Seared Beef Tenderloin, Red Wine Sauce *(add \$4)*

Grilled Filet of Salmon Caper Buerre Blanc

Oven Roasted Statler Chicken Breast, Garlic Thyme Reduction

Grilled Line Caught Swordfish with Papaya and Avocado Salsa

Fennel and Sweet Sausage Stuffed Pork with Sherry Glace

## Dessert Options | select two

Chocolate Lava Cake with Vanilla Chantilly

New York Style Cheesecake with Berry Sauce

Chocolate Éclairs

Assorted Mini Pastries

Citrus Pound Cake with Vanilla Ice Cream

Red Velvet Whoopie Pies

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# DINNER BUFFET

## Eco-ly Delicious

Welfleet Clam Chowder with House Made Pancetta Ham

Heirloom Tomato and In-House Mozzarella Salad with Garden Pesto Sauce

Roasted Wolf's Neck Farms Sirloin of Beef with Wild Mushroom Demi Glace

Line Caught Swordfish with Caper Berry Reduction

Basmati Rice and California Artichokes

Salvadoran Chocolate Torte with Vermont Creamery Chantilly and Seasonal Fruit

52.00 per person

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# PLATED DINNER

*Three course \$60 per person*

*Choose one soup, salad or  
appetizer, one entree and  
one dessert*

*Four course \$72 per person*

*Choose one soup or salad  
and one appetizer, one  
entree and one dessert*

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## Soup or Salad Options

Puree of Blue Hubbard Squash

Fish Chowder with Salmon, Cod, Pollock

Gratinee of French Onion Soup, Gruyere Cheese & Garlic Croutons

Wedge Salad : Bacon Bits, Hard Cooked Egg, Crumbled Bleu  
Cheese, Baby Iceberg Lettuce, Thousand Island Dressing

Caesar Salad : Shaved Parmesan, Lemon Anchovy Dressing

Chopped Salad, Radicchio, Mesclun Mix, Red Grape Tomatoes,  
English Cucumbers, Brioche Croutons & Seasonal Dressing

## Appetizer Options

Crispy Maine Crab Cake, Spicy Napa Slaw, Citrus Remoulade

Sweet Potato Gnocchi, Swiss Chard, Duck Confit, Walnuts

Red Curry Mussels, Thai Basil, Grilled Pita Bread

Wild Mushroom Ravioli

## Entrée Options

### Poultry

Seared Duck Breast, Herb Risotto, Baby Carrots, Cherry Reduction

Roasted Statler Chicken Breast, Potato Leek Pancake, Green  
Beans, Lemon Thyme Reduction

### Seafood

Seared Filet of Salmon, Ratatouille, Tomato Broth, Orzo Salad

Grilled Swordfish Loin, Sautéed Potatoes, Grilled Artichokes,  
Red Pepper Coulis

### Meat

Grilled Beef Sirloin, Gratinee Potato, Broccoli Rabe,  
Red Wine Sauce

Seared Berkshire Pork Chop, Warm Potato Salad, Fennel Salad,  
Apple Demi Glace

## Dessert Options

Chocolate Lava Cake with Vanilla Chantilly

Coconut Cream and Hazelnut Napoleon

In Season Fruit Tart paired with Ice Cream

Mint Chocolate Chip Cheesecake and Pistachio Brittle

# PLATED DINNER

## Sustainable Selection

Maine Lobster Bisque with Floron, Chive Oil

Home Made Buratta with Sundried Tomato Chutney,  
Grilled Iggy's Bread

Wolf's Neck Farms Filet of Beef with Red Wine Demi Glace, Pureéd  
Local Yukon Potatoes, Grilled Broccoli Rabe

Hickory Smoked Misty Knolls Famr Chicken with Pecan  
and Mango Vinaigrette, Stone Ground Grits

Line Caught Swordfish with Harissa, Potato Lyonnaise,  
Local Haricot Vert

Salvadoran Chocolate Torte with Vermont Creamery  
Chantilly and Seasonal Fruit

62.00 per person

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# BAR SERVICE

## OPTION ONE

All bar services requires one bartender per 75 guests at \$150 per bartender.

Charged per drink Cash or By Consumption

**Martinis/Specialty** 9.00 – 13.00

Cosmopolitan | Pomegranate Martini | Mai-Tai | Bellini,  
Kiwi Strawberry | Pink Lemonade

**House Brand Cocktails** 8.00

Absolut | Beefeater | Bacardi Silver | El Jimidor | Dewars  
Seagram 7 | Jim Beam

**Premium Cocktails** 10.00

Ketel One | Bombay Sapphire | Bacardi | Jack Daniels  
Crown Royal | Makers Mark | Johnnie Walker Black  
Patron Silver | Hennessey VSOP

**Cordials** 10.00

Amaretto di Saronno | Baileys | Sambuca Romana  
Grand Marnier | Kahlua | Cointreau

**House Wines** | *bottle list available upon request* 8.00

Chardonnay | Pinot Grigio | Cabernet Sauvignon | Merlot  
White Zinfandel

**Domestic Beers** 6.00

Bud | Bud Light | Sam Light | Miller Light

**Imported Beers** 7.00

Heineken | Amstel Light | Corona | Magners

**Non-Alcoholic** 4.00

Fruit Juices | Soft Drinks | Mineral Water

*Selections listed are standard with every bar. Special requests can be accommodated.*

*For all hosted bars a 14% service charge & 5% taxable administrative fee will be added to the final bill.*

# BAR SERVICE

*page two*

## OPTION TWO

*All bar services requires one bartender per 75 guests at \$150 per bartender.*

Flat Fee Charged Per Person

5 Hours

*price includes tax & gratuity*

Beer & Wine

*per person 38.00*

House Liquor, Beer & Wine

*per person 48.00*

Premium House Liquor,  
Beer & Wine

*per person 60.00*

Wine list available upon request

## HOURLY HOSTED BAR

### House Liquors:

*one hour: 16.00 two hours: 26.00 three hours: 35.00*

*four hours: 42.00 five hours: 48.00*

### Premium Liquors:

*one hour: 30.00 two hours: 40.00 three hours: 48.00*

*four hours: 56.00 five hours: 60.00*

# PARKING OPTIONS

## Valet Parking at The Lenox

on Exeter Street (617.421.4941)

Day Rate 35.00 (up to 8 hours)

Events at The Lenox 24.00 (up to 5 hours)

Overnight 45.00 (over 8 hours)

City Table (dinner) 18.00 with Validation (up to 3 hours)

## Self-parking at The Prudential Center Garage (617.236.3060)

<http://www.prudentialcenter.com/parking/rates.php>

Entrances on Boylston Street, Huntington Avenue and Exeter Street

0 to 1 hour	9.00
1 to 1.5 hours	18.00
1.5 to 2 hours	27.00
2 to 10 hours	35.00
10 to 24 hours	39.00

Dinner at City Table and self park at Prudential garage (See host for stamp):

Under 3 hours	12.00
3-5 hours	18.00
Over 5 hours	23.00

Merchant Validation Program ~ parking discounted with a \$10 purchase from The Shops at the Prudential Center if entering after 9:30am. See web site for details.

Discounted rates apply only with validated parking ticket (Up to 5 hours)

0 to 4 hours	12.00
4 to 5 hours	20.00

## Self-parking at the Pilgrim Parking Garage on Dalton Street (617.247.8006)

[www.pilgrimparking.com/facilities/auditorium](http://www.pilgrimparking.com/facilities/auditorium)

Entrance next to Kings/Summer Shack

Enter between 3am and 9am and leave by 6pm	18.00
24 hours	30.00 max

Night (4 p.m. – 6 a.m.) 5.00 each half hour (12.00 Max)

Updated 1/1/12. Rates are subject to change.  
Please call the hotel or parking garage to confirm current rates.

# AUDIO VISUAL

## Audio/Visual Projectors

Kodak EktaPro 35mm Slide Projector with Slide Carousel	85.00
Apollo 2000 Lumen Overhead Projector	140.00
2000 Lumens LCD Projector	360.00
3000 Lumens LCD Projector	400.00
Projection Screen	60.00

## Video Equipment

VHS/DVD Recorder	50.00
26" Color Flat Screen Television Monitor	200.00
Speakers for Television Monitor	50.00

## Audio Equipment

Podium with Microphone	100.00
Wireless Handheld Microphone	90.00
Wireless Lavalier Microphone (Clip on with pack)	90.00
Powered Speakers & Mixer	150.00
Stereo CD Player	50.00
Polycom Conference Telephone	200.00
Full Audio & Video Recording Available	

## Computers

IBM Thinkpad Laptop	150.00
HP Laserjet B&W Printer	75.00
Powered Computer Speakers	35.00

## Accessories

Distribution Amplifier	75.00
Wireless Mouse/Presentation Device	50.00
Easel with Post-It Pads & Markers	55.00
Power Strip / Extension Cords	15.00

*Please speak with your Conference Services Manager  
Should you need additional equipment or services.*