



Events

at The Lenox

LENOX

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61 Exeter Street at Boylston | Boston, MA 02116 | lenoxhotel.com | 617.536.5300

BREAKFAST BUFFETS

THE LENOX CONTINENTAL

Steel Cut Oats with Honey, Brown Sugar & Berries

Freshly Sliced Seasonal Fruits & Berries

Individual Yogurts (Plain & Greek)

Assorted Breakfast Breads & Croissants

Assorted Bagels with Whipped Butter, Cream Cheese & Fruited Preserves

Freshly Squeezed Orange Juice & Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

30 per person

THE SMART START

Fresh Fruit Skewers

Hard Boiled Eggs, Peeled & Chilled

Assortment of Bran Muffins & Whole Grain Toast

Individual Greek Yogurts with Homemade Granola & Berries on the Side

Freshly Squeezed Orange Juice & Cranberry Juice

Assortment of Naked Smoothies

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

34 per person

THE BOYLSTON STREET BREAKFAST

Freshly Baked Breakfast Breads & Croissants

Assorted Bagels with Whipped Butter, Cream Cheese & Fruited Preserves

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

38 per person

GO GREEN BREAKFAST

Farm Stand Country Scrambled Eggs

Berkshire Pork Smoked Bacon

Maine Potato Hash

Seasonal Fruit, Whole and Sliced

Freshly Squeezed Orange Juice & Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

34 per person

BREAKFAST BUFFETS

THE BACK BAY BRUNCH

Assorted Bagels with Whipped Butter, Cream Cheese & Fruited Preserves
Freshly Sliced Seasonal Fruits & Berries
Crispy Apple Smoked Bacon & Breakfast Sausage
Homemade Breakfast Potatoes
Homemade Mozzarella & Garden Fresh Tomato Salad, Basil Pesto (Nut Free), Olive Oil, Balsamic Vinegar
Mixed Field Greens, Cherry Tomatoes, Feta, Cucumbers and Balsamic Vinaigrette
Freshly Squeezed Orange Juice & Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

SELECT TWO:

Grilled Zucchini & Roasted Tomato Frittata
Cinnamon French Toast with Bananas Foster Compote
Salmon Lox with Hard Cooked Eggs, Capers, Cream Cheese & Red Onions
New England Clam Chowder
Baked Stuffed Chicken, Stuffed with Roasted Red Peppers, Spinach & Mozzarella
Shrimp Scampi, Sauteed in Garlic, Olive Oil with Fresh Vegetables 44 per person

BREAKFAST ENHANCEMENTS | Chef Fee per station \$150

For groups of 50 or more we will require two Chef's

BREAKFAST SANDWICH STATION 14 per person
Farm Fresh Fried Egg and Scrambled Eggs with Selection of Sliced Whole Wheat Toast, Bagels, English Muffins or Croissants, Vermont Cheddar Cheese, Sliced Sausage, Applewood Smoked Bacon or Sliced Tomato

WAFFLE STATION 14 per person
Made to Order Belgium Waffles with toppings to include: Fresh Berries, Chocolate Candies, Whipped Cream and Warm Vermont Maple Syrup

BAR OPTION - BRUNCH BEVERAGES 11 per drink
Bartender to prepare your favorite morning beverages
Classic Bloody Mary's, Mimosas, Bellinis, & Coffee Drinks available upon request
(Requires a \$150 bartender fee)

TAKE A BREAK!

THE MOVIE MATINEE

Freshly Popped Warm Buttered Popcorn served from Old Fashioned Machine

Assorted Candy Bars and Sweets

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

*Optional attendant (\$50) to scoop the Popcorn

16 per person

CREATE YOUR OWN TRAIL MIX

Homemade Granola, Yogurt Covered Raisins and Pretzels

Wasabi Peas, Pumpkin & Sunflower Seeds

Dried Fruits: Raisins, Bananas, Cranberries and Blueberries

Sweet and Salty Mixed Nuts & Unsalted Peanuts

Dark Chocolate M&Ms & Peanut M&Ms

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

18 per person

BEING FIT

Granola Bars

Fresh Fruit Skewers

Vegetable Crudités with Hummus & Low Fat Dip

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

16 per person

ADD ON:

Create your Own Yogurt Parfait

Plain and Greek Yogurts served in Stemless Martini Glasses

Optional Add-Ins: Honey, Berries, Granola, & Chocolate Candies

Additional 10 per person

PICNIC IN THE PARK

Miniature Tea Sandwiches

Individual Bags of Chips and Pretzels

Domestic & Imported Cheese and Sea Salt Crackers

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

20 per person

AFTER SCHOOL SNACK

Warm, Out-of-the-Oven Chocolate Chip Cookies & Fudgy Chocolate Brownies

Mini Peanut Butter & Jelly Sandwiches

Served with Pitchers of Ice Cold Milk

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

14 per person

PLATED LUNCHEONS

THE COPLEY SQUARE PLATED LUNCHEON

3 Courses Plated & Served

APPETIZER | Select One

New England Clam Chowder

Roasted Vegetable Tart with Locally Sourced Vegetables, Goat Cheese, Mozzarella, Puff Pastry
and Aged Balsamic

Wild Mushroom Ravioli, Fresh Sage, Toasted Pistachio and Pecorino Romano

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

Arugula Salad with Roasted Beets, Vermont Chevre, Toasted Pumpkin Seeds with Maple Vinaigrette

Classic Caesar Salad, Leafy Green Romaine, Garlic Croutons, Shaved Parmesan, Lemon Anchovy Dressing

ENTRÉES | Select One

Additional Entrée Choices add \$5 per person

Crystal Valley Chicken, Roasted Half Chicken, Whipped Truffle Potatoes, Wild Mushrooms,
Lemon Demi-Glace

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

Grilled Faroe Islands Salmon with Red Quinoa, Zucchini Ribbons, Spring Garlic Pesto

Chatham Cod, Grilled Corn Chowder Sauce, Roasted Fingerling Potatoes, Baby Carrots

Petite Filet Mignon, Whipped Potatoes, Bacon Wrapped Asparagus, Crispy Onion Strings,
Red Wine Demi-Glace

Seasonal Vegetable Risotto with English Peas, Asparagus, Morel Mushrooms, Mascarpone,
Shaved Parmesan

**Vegetarian Options Available Upon Request*

DESSERTS | Select One

Seasonal Fruit Tart with Flaky Crust and Whipped Cream

Chocolate Caramel Tart with Peppermint Whipped Cream, Chocolate Shavings

New York Style Cheesecake with Raspberry Compote

Warm Chocolate Chip Cookies with a Cup of Ice Cold Milk

54 per person

LUNCHEON BUFFETS

TASTE OF NEW ENGLAND

New England Clam Chowder

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

Shrimp Scampi

Baked Stuffed Chicken, Stuffed with Roasted Red Peppers, Spinach and Mozzarella

Whipped Yukon Mashed Potatoes

Sautéed Baby Carrots & Haricot Vert

Individual Boston Cream Pies

56 per person

KALE YA!

This Buffet serves groups of 25 or more people only!

**\$5.00 per person additional charge for fewer than 25 people*

Make your Own Salad Station to include:

GREENS

Kale, Baby Romaine, Iceberg and Mixed Greens

MEAT/PROTEIN

Grilled Chicken, Steak & Shrimp (all served cold)

ACCOUTREMENTS

Diced Cucumber, Tomato, Broccoli Florets, Edamame, Grilled Corn, Shaved Carrots, Bacon

Toasted Pumpkin Seeds, Crispy Wontons, Kalamata Olives

CHEESE

Shredded Vermont Cheddar, Goat Cheese, Crumbled Bleu Cheese

DRESSINGS

Ranch, Balsamic Vinaigrette, Italian, Thousand Island,

Green Goddess Vinaigrette and Oil & Vinegar

54 per person

LEAN AND GREEN

Foraged Mushroom Barley Soup

Salad of Local Field Greens and Herbs, Roasted Grape Vinaigrette

Misty Knolls Farm Grilled Half Chicken Natural Jus

Grilled Salmon with White Wine, Herbs and Fresh Lemon

Warm Selection of Local Roasted Potatoes with Herbs and Olive Oil

Roasted Heirloom Carrots

In Season Fresh Fruit Tart with Homemade Whipped Cream

50 per person

**all green menu items are subject to availability and market pricing*

LUNCHEON BUFFETS

THE NORTH END

Warm Garlic Bread

Italian Wedding Soup

Classic Caesar Salad, Leafy Green Romaine, Garlic Croutons,
Shaved Parmesan, Lemon Anchovy Dressing (on the side)

Chicken Picatta with Tarragon and Capers White Wine Sauce

Stuffed Manicotti filled with Ricotta, topped with Mozzarella and Marinara Sauce

Grilled Eggplant, Squash and Zucchini with Roasted Tomatoes

Homemade Cannoli's

54 per person

SOUTH OF THE BORDER

Tortilla Soup

Taco Salad with Diced Tomatoes, Pepper Jack Cheese, Romaine Lettuce

Crispy Corn Chips, Sour Cream, Guacamole and Salsa

Grilled Marinated Flank Steak with Chimmichurri Sauce

Cilantro Chicken Enchiladas, Melted Jack Cheese, Tomatillo Salsa

Spanish Rice, Slow Cooked Black Beans

Individually Plated Key Lime Pie

54 per person

THE LENOX DELI BUFFET

Assortment of Pre-Made Sandwiches & Wraps to Include:

- Roasted Beef Sirloin with Horseradish Mayo, Red Peppers and Baby Arugula on Ciabatta Roll
- Lenox Club Sandwich with All Natural Turkey Breast, Thick Cut Bacon, Garlic Mayo, Butter Lettuce on Multi-Grain Bread
- Country Ham with Whole Grain Honey Mustard and Pickled Onion on Potato Roll
- Caprese Sandwich with Fresh Basil on Freshly Baked Baguette
- Chef's Chicken Salad with Walnuts, Cranberries and Alfalfa on Multigrain Wrap

Mediterranean Pasta Salad with Feta Cheese, Kalamata Olives, Tomato Confit

Mixed Green Salad with Cherry Tomatoes, English Cucumbers, Shaved Carrots and Balsamic Vinaigrette

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

*Fresh Fruit Skewers available as a substitute to the chips

Homemade Chocolate Chip Cookies

This Buffet can be Catered To-Go upon request

50 per person

COLD DAY - ADD ON

Roasted Tomato Soup & Grilled Cheese Sandwiches

Additional 8 per person

DISPLAY STATIONS

MEDITERRANEAN DISPLAY

Marinated Olives, Roasted Red Peppers, Roasted and Grilled Vegetables, Hummus, Tabbouleh, Whipped Red Pepper Feta Cheese, Stuffed Grape Leaves, Grilled Artichoke Hearts, Homemade Focaccia Bread, Grilled Pita & Wheat Crackers

26 per person

CHILLED LOCAL SHELLFISH

Cotuit Oysters on the ½ shell, Lemon Poached Maine Lobster Tails, Local Jonah Crab Claws, Jumbo Chilled Shrimp, Chefs Mignonette, Fiery Cocktail Sauce & Fresh Lemon

market price

NEW ENGLAND CHEESE DISPLAY

Vermont Cheddar Cheese, Swiss, Goat Cheese, Harvarti, Smoked Gouda, Seasonal Selection of Fruits & Berries, Lenox Hotel's Rooftop Honey, Assorted Preserves
Homemade Sea Salt Crackers & Assorted Sliced Artisan Bread

16 per person

VEGETABLE DISPLAY

Sliced Bell Peppers, Carrots, Summer Squash, Zucchini, Cauliflower and Broccoli with an Assortment of Hummus and Low Fat Dips

14 per person

SWEET REWARDS

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

20 per person

GOURMET CUPCAKE DISPLAY

Your choice of two delicious flavored & customized cupcakes from Dessert Works which will be beautifully displayed for your guests!

16 per person

ACTION STATIONS

Requires One Chef for every 50 ppl @ \$150 each

SLIDER STATION

Select up to Three

Grilled Mini Burgers, Mini Buffalo Chicken Roll, BBQ Pulled Pork, Veggie Burgers, Crab Cake, Portobello Mushroom & Cheese. All Served with Shoestring French Fries

22 per person

THE LENOX LOVES CHEESE!

Our pasta chef begins with cavatappi corkscrew pasta and mixes it with a rich, elegant cheese sauce and the perfect pairings! Please pick two for your event from our menu below:

CLASSIC

Extra Sharp, Vermont Cheddar Cheese

ITALIAN

Spinach, Sausage, Marinara Sauce & Parmesan Cheese

BACON AND SMOKED CHEDDAR

Applewood Smoked Bacon, Sharp Cheddar, Asiago

DEL MER – (Additional \$5 per person)

Lobster, Scallop, Shrimp, Cheese Sauce

GORGONZOLA TRUFFLE CREAM SAUCE

With Wild Mushrooms, Sun-Dried Tomatoes and Cracked Black Pepper

BUFFALO CHICKEN

Spicy Buffalo Chicken and Creamy Alfredo

26 per person

WINGS YOUR WAY

Your choice of boneless or bone-in chicken wings

Chef to toss in your choice of: Buffalo, Barbeque, Teriyaki, Sweet Chili, or Honey Mustard

Served with Chopped Carrots & Celery with Dipping Sauces to include Bleu Cheese & Ranch

18 per person

ACTION STATIONS

**Requires One (1) Chef for every 50 ppl @ \$150 each*

TAQUERIA

This Chef Manned Station offers a Taco Station Style Snack

Select some or all of the following delicious accompaniments for your own tacos!

STEP ONE:

Corn Tortilla, Flour Tortilla or Bowl

STEP TWO:

Chicken, Steak, Pork or Veggie

STEP THREE:

Shaved Romaine Lettuce, Black Beans, Pinto Beans, Guacamole, Salsa, Rice, Jalapenos, Cheese, and/or Mild or Spicy Hot Sauce

22 per person

CARVING STATION OPTIONS

Chef's Selection of Artisan Breads and a Garden Salad

will accompany each of the carving items.

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

16 per person

Roast Beef Tenderloin with Green Peppercorn Sauce

26 per person

Steak Frites with Crusted Sirloin, Shoestring Fries, Herb Aioli, House Steak Sauce, Spicy Ketchup

24 per person

Roast Prime Rib of Beef with Natural Jus

20 per person

Coriander Crusted Ahi Tuna with Caper Agro-Dolce

22 per person

Herb Rubbed Leg of Lamb, Tzatziki, Grilled Flatbread, Stuffed Grape Leaves

22 per person

HORS D'OEUVRES

COLD SELECTIONS

Blackened Chicken Salad with Cilantro, Chipotle Sauce on a Crispy Blue Tortilla

Chili Lime Shrimp Cups

Spicy Tuna Tartar Crisp Wonton

Roasted Tomato Bruschetta with Basil Whipped Ricotta and Balsamic Reduction

Sliced Smoked Duck with Raspberry Sauce on Puff Pastry

Smoked Bluefish Pate served on Crispy Toast Point

Seared Beef Tenderloin Mini Sandwiches with Mustard Horseradish Sauce

Caramelized Onion, Sun-Dried Tomato, Goat Cheese Spread, Toasted Rosemary Baquette

HOT SELECTIONS

Scallops Wrapped in Apple Smoked Bacon

Mini Jonah Crab Cakes with Old Bay Aioli

Grilled Lamb Lollipops with Fennel Pollen and Aged Balsamic

Buffalo Chicken Meatballs Stuffed with Great Hill Bleu Cheese

BBQ Short Rib Wellington

Petite Reuben Spring Roll with Thousand Island Dipping Sauce

Tempura Shrimp with Spicy Mango Sauce

Lobster Bisque in Espresso Shooters

Soft Pretzels with IPA Cheddar Dipping Sauce

Fried Cotuit Oysters with Caper Tartare Sauce

Goat Cheese Potato Fritter with Garlic Chive Yogurt Sauce

*Select Five or \$30 per person
Additional Pieces available for \$5 each per person*

BUFFET DINNER OPTIONS

THE LENOX LION DINNER BUFFET

Soup Options | Select One

Lobster Bisque

Roasted Tomato Soup

New England Clam Chowder

Salad Options | Select One

Arugula Salad | Roasted Beets, Vermont Chevre, Toasted Pumpkin Seeds with Maple Vinaigrette

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

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

Starch and Vegetable Options | Select Two

Red Bliss Potatoes with Olive Oil and Rosemary

Smoked Gouda Gratinee Potatoes

Grilled Zucchini and Roasted Tomato Risotto

Whipped Yukon Mashed Potatoes

Rice Pilaf

Sautéed Baby Carrots

Roasted Garden Vegetables

Grilled Asparagus

Entrée Options | Select Two

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

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

Grilled Faroe Islands Salmon with Spring Garlic Pesto

Baked Stuffed Chicken, Stuffed with Roasted Red Peppers, Spinach and Mozzarella

Chatham Cod, Grilled Corn Chowder Sauce

**Vegetarian Options Available Upon Request*

Dessert Options | Select Two

Chocolate Caramel Tart

New York Style Cheesecake with Berry Sauce

Homemade Cannoli's & Assorted Mini Pastries

Carrot Cake

Apple Tart

70 per person

BUFFET DINNER OPTIONS

ECO-LY DELICIOUS

Wellfleet 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

66 per person

PLATED DINNER OPTIONS

THE NEWBURY STREET PLATED DINNER

Appetizer Options | Select One

New England Clam Chowder

Roasted Vegetable Tart with Locally Sourced Vegetables, Goat Cheese, Mozzarella, Puff Pastry and Aged Balsamic

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

Arugula Salad with Roasted Beets, Vermont Chevre, Toasted Pumpkin Seeds with Maple Vinaigrette

Classic Caesar Salad, Leafy Green Romaine, Garlic Croutons, Shaved Parmesan, Lemon Anchovy Dressing

Wild Mushroom Ravioli, Fresh Sage, Toasted Pistachio & Pecorino Romano

Crispy Maine Crab Cake, Spicy Napa Slaw, Citrus Remoulade

Sweet Potato Gnocchi, Swiss Chard, Duck Confit, Walnuts

Entrée Options | Select One

Additional Entrée Choices add \$5 per person

Crystal Valley Chicken, Roasted Half Chicken, Whipped Truffle Potatoes, Wild Mushrooms, Lemon Demi-Glace

Pan Seared Scallops with Grilled Corn & Potato Hash, Salsa Verde, Fried Plantains

Grilled Faroe Islands Salmon with Red Quinoa, Zucchini Ribbons, Spring Garlic Pesto

Chatham Cod with Grilled Corn Chowder Sauce, Roasted Fingerling Potatoes, Baby Carrots

New York Sirloin, 12oz with Whipped Potatoes, Bacon Wrapped Asparagus, Crispy Onion Strings, Red Wine Demi-Glace

Seasonal Vegetable Risotto with English Peas, Asparagus, Morel Mushrooms, Mascarpone, Shaved Parmesan

Dessert Options | Select One

Seasonal Fruit Tart with Flaky Crust and Whipped Cream

Chocolate Caramel Tart with Peppermint Whipped Cream, Chocolate Shavings

New York Style Cheesecake with Raspberry Compote

Carrot Cake with Caramel Sauce, Rum Raisin Ice Cream

75 per person

PLATED DINNER OPTIONS

SUSTAINABLE SELECTIONS

Appetizer Options | Select One

Maine Lobster Bisque with Floron, Chive Oil

Homemade Buratta with Sundried Tomato Chutney, Grilled Iggy's Bread

Entrée Options | Select One

Wolf's Neck Farms Filet of Beef with Red Wine Demi-Glace, Pureed Yukon Potatoes, Sautéed Local Kale

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

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

Dessert

Salvadoran Chocolate Torte with Vermont Creamery Chantilly and Seasonal Fruit

68 per person

BAR SERVICES

BAR SERVICE

Option One

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

Charged Per Drink – Cash or By Consumption

House Brand Cocktails 10

Vodka, Titos | Gin, Beefeater | Rum, Bacardi | Scotch, Dewar's | American Whiskey, Jim Beam

Premium Cocktails 12

Vodka, Ketel One | Gin, Bombay Sapphire | Rum, Mount Gay Eclipse | Scotch, Johnny Walker Black | Canadian, Crown Royal | American Whiskey, Jack Daniels

Cordials 10

Amaretto di Saronno | Bailey's Irish Cream | Sambuca Romana | Grand Marnier | Kahlua

House Wines 10

Sauvignon Blanc | Chardonnay | Malbec | Cabernet Sauvignon
bottle list available upon request

Domestic and Imported Beers 7

Craft Beers 8

Rotating selection of Craft Beers. List available upon request

Non-Alcoholic 4

Fruit Juices | Soft Drinks | Mineral Water

BAR SERVICES

BAR SERVICE

Option Two

Packaged, Flat Fee Bars

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

Package Bars are priced per person (Inclusive of Tax and Gratuity)

House Beer & Wine Only

First Hour | \$22

Each Additional Hour | \$12

House Liquor, Beer & Wine

First Hour | \$24

Each Additional Hour | \$14

Premium Liquor, Beer & Wine

First Hour | \$30

Each Additional Hour | \$16

Wine list available upon request.

THE LENOX HOTEL SPECIALTY BARS

Signature Add-ons for your Standard Lenox Bar

Straight Up Martini Bar

Ketel One Assorted Flavored Vodkas, Bombay Sapphire Gin and Bacardi

Classic Vodka and Gin Martinis, Cosmopolitans, Espresso, Lemon Drop, Pomegranate, and Chocolate

All Martinis served with appropriate fresh fruit, garnish, and rimmed glasses

12 per drink

Brunch Beverages

Bartender to prepare your favorite morning beverages

Classic Bloody Mary's, Mimosas, Bellinis, & Coffee Drinks available upon request

11 per drink

Naughty Hot Chocolate Bar (Seasonal)

Homemade Hot Chocolate

Mixers to Include: Vanilla & Marshmallow Vodka, Baileys, Kahlua, Peppermint Schnapps.

Fixings to include: Whipped Cream, Marshmallows and chocolate candies

12 per drink

AUDIO VISUAL INFORMATION

AUDIO/VISUAL PROJECTORS

3000 Lumens LCD Projector Package - \$500

includes screen, projector, necessary cords

Projection Screen Only - \$100

client to provide their own projector

60" Plasma Screen TV - \$500

AUDIO EQUIPMENT

Podium with Microphone - \$150

Wireless Handheld Microphone - \$150

Wireless Lavalier Microphone (Clip on with pack) - \$150

Powered Speakers with Skirted Stand - \$150

Bose Speaker - \$200

Polycom Conference Telephone - \$200

Connection to 4 Channel Mixer - \$100

Full Audio & Video Recording Available

ACCESSORIES

Wireless Mouse/Presentation Device - \$50

Easel with Self Adhesive Pad, & Assorted Markers - \$55

White Board with Dry-Erase Markers - \$55

Multiple Outlet Power Strip / Extension Cords - \$25

COMPUTERS

Laptop - \$200

Color or B/W HP Laserjet Printer - \$150

20" Computer Monitor - \$100

Powered Computer Speakers - \$50

LABOR FOR AV TECHNICIAN *(provided by KVL Audio Visual Services)*

Operator - \$85/hour (4 hour minimum)

Please speak with your Catering Sales Manager should you need additional equipment or services at 617.421.4905

PARKING OPTIONS

VALET

The Lenox Hotel | 617.536.5300

Entrance at 61 Exeter Street

Day/Event Rate \$24 (0-10 Hours, out by 2am)*

Day Rate \$35 (10+ Hours, out by 2am)*

Dining Rate \$18 (0-3 Hours with validation from one of City Table, City Bar, or Solas)*

Overnight Rate \$49 per night (until 5pm the day of checkout)**

SELF-PARK

Copley Place Parking Garage | 617.262.6600

Entrance at 100 Huntington Avenue

Clearance 6'9"

0-1 Hour \$10

1-2 Hours \$19

2-3 Hours \$30

3-10 Hours \$33

10-20 Hours \$36

20-24 Hours \$37

Prudential Center Parking Garage | 617.236.3060

Entrance at 85 Exeter Street

Clearance 6'0"

0-1 Hour \$10

1-1½ Hours \$20

1½-2 Hours \$30

2-10 Hours \$38

10-24 Hours \$40

** Oversized Vehicles are accepted for Day Parking by the Lenox Hotel Valet subject to availability*

*** Oversized Vehicles are accepted for Overnight Parking by the Lenox Hotel Valet for an additional \$20 per night subject to availability*