

A white silhouette of a city skyline with various building shapes, including a prominent rounded tower and several rectangular structures, set against a grey background.

BOSTON PARK PLAZA

**BANQUET
MENU**

BOSTON PARK PLAZA



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BOSTON PARK PLAZA



BREAKFAST BUFFETS

All breakfast buffets include chilled orange and grapefruit juice, freshly brewed regular and decaffeinated coffee and a selection of fine teas.

All breakfast buffets are based on 90 minutes of continuous service.

Minimum of 25 guests required per buffet.

The following menus are available until 11am.

AMERICAN BREAKFAST

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries Served with Fruit Preserve
Assorted Seasonal Melons and Golden Pineapple
Assorted Dannon and Activia Yogurts, Granola and Raisins
Fluffy Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links
Crispy Breakfast Potatoes with Rosemary and Thyme

39

PARK PLAZA BREAKFAST

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries Served with Fruit Preserve
Fresh Baked Bagels with Butter, Traditional and Low-Fat Cream Cheese
Assorted Seasonal Melons and Golden Pineapple
Assorted Dannon and Activia Yogurts, Granola and Raisins
Fluffy Scrambled Eggs, Shredded Vermont Cheddar
Stuffed Blueberry Pancakes, Maple Syrup
Applewood Smoked Bacon
Grilled Chicken Apple Sausage
Hash Brown Potatoes

42

NEW ENGLAND BREAKFAST

All ingredients are locally sourced

Petite Boston Cream Pie, Blueberry and Cranberry Muffins

Fresh Baked Bagels with Butter, Traditional and Low-Fat Cream Cheese

Assorted Seasonal Melons and Golden Pineapple

House-Made Corned Beef Hash, Poached Local Brown Eggs

Brown-Bread Griddle Cakes, Butternut Farms Maple Syrup

Grilled Ham Steaks, Caramelized Onion

Vermont Corn Cobb Smoked Bacon

Boston Baked Beans

45

HEALTHY START

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts, Granola and Raisins

Individually Bottled Smoothies

Assorted Kashi Cereal with Skim, 2% and Soy Milk

Steel Cut Irish Oatmeal, Brown Sugar, Warm Cinnamon Apples

Egg White Frittata with Spinach, Tomato and Low-Fat Mozzarella

Turkey Sausage Patties

40



Additional fee for guarantee less than 25 - \$100.00 per event.

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BOSTON PARK PLAZA



CONTINENTAL BREAKFASTS

All continental breakfasts include chilled orange and grapefruit juice, freshly brewed regular and decaffeinated coffee and a selection of fine teas.

All continental breakfasts are based on 90 minutes of continuous service.

The following menus are available until 11 am.

EUROPEAN CONTINENTAL

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries Served with Fruit Preserve and Nutella

Fresh Baked Bagels with Butter, Traditional and Low-Fat Cream Cheese

Assorted Seasonal Melons and Golden Pineapple

House-Made Apple Muesli

Hard Boiled Eggs

Sliced Smoked Ham, Cured Salami and Oven Roasted Turkey

Sliced Brie, Swiss and Cheddar Cheese

Sliced Smoked Salmon, Pickled Red Onion, Sliced Tomato and Capers

French Bread and Assorted Hard Rolls

39

EXECUTIVE CONTINENTAL

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries Served with Fruit Preserve

Assorted Cereals Served with Whole, 2% and Skim Milk

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts, Granola and Raisins

Fresh Baked Bagels with Butter, Traditional and Low-Fat Cream Cheese

Steel Cut Irish Oatmeal, Brown Sugar, Warm Cinnamon Apples

35

CONTINENTAL BREAKFAST

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries Served with Fruit Preserve

Assorted Seasonal Melons and Golden Pineapple

Assorted Dannon and Activia Yogurts, Granola and Raisins

Fresh Baked Bagels with Butter, Traditional and Low-Fat Cream Cheese

30



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ENHANCEMENTS

Pricing is per person, unless noted otherwise.

Yogurts & Fruits

Individual Yogurt **4 each**

Individual Yogurt and Granola Parfait, Fresh Berries, Mandarin Orange Honey **6 each**

Seasonal Melons and Golden Pineapple **8**

Fresh Fruit Kabobs **60 per dozen**

Assorted Whole Fruit **40 per dozen**

Morning Grains and Pastries

Cinnamon Swirl French Toast, Maple Syrup **8**

Warm Skillet Cinnamon Buns **72 per dozen**

Oven Fresh Croissants **60 per dozen**

Seasonal Muffins **60 per dozen**

Assorted Danish Pastries **60 per dozen**

Assorted Sliced Seasonal Breakfast Breads **60 per dozen**

Assorted Gluten-Free Bread, Muffins and Bagels **60 per dozen**

Assorted Cereals with Whole, 2% or Skim Milk **7**

Steel Cut Irish Oatmeal, Brown Sugar and Raisins **7 / 75 per terrine**

Eggs and Such

Sliced Smoked Salmon Pickled Red Onion, Sliced Tomato and Capers **10**

Bacon, Egg and Cheese Breakfast Sandwich **6 each**

Sausage, Egg and Cheese Breakfast Sandwich **6 each**

Turkey Sausage, Egg White and Low-Fat Mozzarella Breakfast Sandwich **6 each**


Chef Attended Omelet Station **14**

Hard Boiled Eggs **48 per dozen**

Beverages

Traditional or Minted Hot Chocolate, Whipped Cream, Marshmallows **70 per gallon**

Warm Apple Cider, Cinnamon Sticks **65 per gallon**



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PLATED BREAKFAST

All plated breakfasts are based on two courses that include chilled orange juice, assorted breakfast pastries for the table, freshly brewed regular and decaffeinated coffee and a selection of fine teas.

The following menus are available until 11am.

STARTERS-CHOOSE ONE

Individual Yogurt and Granola Parfait

Or

Seasonal Fresh Fruit Cup

ENTRÉES

Farm Fresh Scrambled Eggs 34

Three eggs scrambled, breakfast potatoes, choice of bacon or sausage

Cinnamon Swirl French Toast 34

Cinnamon swirl brioche, choice of bacon or sausage, rum raisin maple syrup

Banana Walnut Pancakes 34

Warm banana nut pancakes, choice of bacon or sausage, maple syrup

BRUNCH

Brunch includes chilled orange and grapefruit juice, freshly brewed regular and decaffeinated coffee and a selection of fine teas.

Brunch is based on 90 minutes of continuous service.

Minimum of 25 guests.

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries Served with Fruit Preserve

Fresh Baked Bagels with Butter, Traditional and Low-Fat Cream Cheese

Individual Yogurt and Granola Parfait, Fresh Berries, Mandarin Orange Honey

Diced Assorted Seasonal Melons, Golden Pineapple

Sliced Smoked Salmon, Pickled Red Onion, Sliced Tomato and Capers

Chef Attended Omelet Station with Ham, Mushrooms, Tomato, Bell Peppers, Spinach, Fresh Basil, Fresh Mozzarella, Cheddar and Feta Cheese with Whole Shell Eggs, Egg Whites and Eggbeaters

Traditional Cheese Blintz, Mixed Berry Compote

Fluffy Scrambled Eggs

Applewood Smoked Bacon

Country Sausage Links

Crispy Breakfast Potatoes with Rosemary and Thyme

Individual Shrimp Cocktail

Chicken Piccata, Lemon Caper Butter Sauce

**Omelet Station requires 1 Chef per 75 guests, \$155 fee per Chef*

60

BOSTON PARK PLAZA



AM BREAKS

All AM Breaks are served with freshly brewed regular and decaffeinated coffee & a selection of fine teas.

All breaks are based on a maximum of 45 minutes of continuous service.

All package breaks must be ordered based on the full guarantee.

ORGANIC WELLNESS

Assorted Purity Organic Super Juice

Kale, Coconut Water, Apple, Spinach

Orange, Carrot, Turmeric, Mango

Organic Oatmeal Bread, Smoked Salmon, Avocado and Chive

Dark Chocolate Drizzled Walnut Clusters

Individual Organic Blueberry Orange Yogurt Parfait

20

CONSTRUCT IT

Construct your own trail mix, items to include:

Nature Valley Granola

Sundried: Apricots, Cranberries, Figs, Goji Berries and Blueberries

Whole Almonds, Salted Cashews and Honey Roasted Peanuts

Mini Pretzels, M&M's and Raisins

20

RECHARGE

Individual Low-Fat Vanilla Yogurt Parfaits, Seasonal Berries, Lavender Honey

Assorted Nutri-Grain and Granola Bars

Fresh Fruit Kabobs

Assorted Sobe Life Water

17

SUPER FOODS

Blueberry Acai Smoothies
Sea Salt Roasted Walnuts
Purple Grapes
Dark Chocolate Covered Kiwi Bites

20

COFFEE SHOP

Freshly Brewed Regular and Decaffeinated Coffee
Vanilla, Hazelnut and Mocha Syrups
Whipped Cream, Chocolate Shavings and Cinnamon Powder
Traditional Hot Chocolate, Mini Marshmallows
Regular and Chocolate Dipped Biscotti
Sliced Coffee Cake
Assorted Fine Teas
Fresh Lemon, Honey Comb and Mandarin Honey

16

ENHANCEMENTS

Pricing is per person, unless noted otherwise.

Yogurts & Fruits

Individual Yogurt **4 each**
Individual Yogurt and Granola Parfait, Fresh Berries, Mandarin Orange Honey **6 each**
Fresh Fruit Kabobs **60 per dozen**
Assorted Whole Fruit **40 per dozen**

Morning Grains and Pastries

Warm Skillet Cinnamon Buns, Vanilla Icing **72 per dozen**
Oven Fresh Croissants, Muffins and Danish Pastries Served with Fruit Preserve **60 per dozen**
Traditional or Chocolate Dipped Biscotti **60 per dozen**
Power Bars **60 per dozen**
Granola or Nutri-Grain Bars **48 per dozen**
Assorted Cliff Bars **60 per dozen**

Beverages

Freshly Brewed Regular and Decaffeinated Coffee **90 per gallon**
Vanilla, Hazelnut and Mocha Syrups with Whipped Cream, Chocolate Shavings and Cinnamon **8**
Traditional or Minted Hot Chocolate, Whipped Cream, Marshmallows **70 per gallon**
Warm Apple Cider, Cinnamon Sticks **65 per gallon**
Orange Juice, Cranberry Juice and Grapefruit Juice **60 per gallon**
Assorted NOS Energy Drinks **48 per dozen**
Assorted Soft Drinks **5 each**
Bottled Water **5 each**

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HOT LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee and a selection of fine teas.

Based on 90 minutes of continuous service.

The following menus are available between the hours of 11am-2pm.

LOCAL LUNCH

Assorted Warm Dinner Rolls and Butter

New England Clam Chowder, Oyster Crackers

Boston Bibb and Lola Rosa Salad with Shaved Watermelon Radish, Pea Tendril, Chick Peas, Citrus Vinaigrette

Petite Lobster Rolls, Toasted Split Top Buns

Cracker Crusted Georges Bank Cod, Tomato Provencal Sauce

New England Pot Roast, Fingerling Potatoes and Baby Carrots

Five Grain Wild Rice Pilaf

Snipped Green Beans, Local Heirloom Tomatoes

Boston Cream Pie Bites

MEDITERRANEAN

Vegetarian Chick Pea and Lentil Soup

Tabbouleh Salad with Tomato, Mint and Parsley

Romaine Lettuce with Cucumber, Feta, Tomato, Red Onion, Marinated Olives, and Spicy Lemon Vinaigrette

House-Made Falafel, Warm Pita, Tahini, Shredded Lettuce and Tomato

Grilled Chicken Kabobs

Grilled Beef Kabobs

Saffron Rice

Roasted Zucchini, Squash and Eggplant

Petite Fresh Fruit Tarts

52

SOUP, SALAD AND BAKED POTATO BAR

Soups (choose two)

Broccoli and Cheddar

Roasted Chicken Noodle

New England Clam Chowder

Black Bean and Chorizo

Vegetable Minestrone

Tomato Basil Soup

Shrimp and Corn Chowder

Baked Potato Bar to Include:

Baked Russet Potatoes and Sweet Potatoes. Toppings Bar: Sea Salt, Warm Chili with Beans, Chopped Bacon, Broccoli Florets, Shredded Cheddar Cheese, Sour Cream, Butter, Snipped Fresh Chives and Cinnamon Sugar

Salad Bar to Include:

Mixed Baby Greens, Romaine and Iceberg Lettuce

Roasted Chicken and Grilled Shrimp

Hard Boiled Egg, Chick Peas, Marinated Mushrooms, Cherry Tomatoes, Sliced Beets, Cucumbers, Carrots, Kalamata Olives, Broccoli, Edamame and Sunflower Seeds

Shredded Cheddar, Marinated Fresh Mozzarella, Feta and Crumbled Blue Cheese

Blue Cheese, Ranch, Caesar Dressing

Balsamic and Low-Fat Italian Vinaigrette

Chocolate Covered Cheesecake Lollipops

50

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BACK TO BASICS

Tomato Basil Soup

Assorted Warm Dinner Rolls and Butter

Iceberg Wedge Salad with Carrot, Cherry Tomato, Sliced Radish, Crisp Bacon and Blue Cheese Dressing

Rigatoni Pasta Salad with Sun Dried Tomato, Baby Spinach, Kalamata Olives and Feta Cheese, and Greek Vinaigrette

Lemon and Herb Roasted Chicken

Braised Boneless Beef Short Ribs, Pan Jus

Buttermilk Mashed Potatoes

Broccoli, Cauliflower and Baby Carrots

NY Cheesecake Squares, Strawberry Topping

54

BBQ

Warm Corn Bread and Butter

Tri-Colored Potato Salad with Hard Boiled Egg and Applewood Bacon

Creamy Buttermilk Cole Slaw

Fresh Fruit Salad

Smoked Cheddar Mac and Cheese

Grilled Asparagus

Warm Apple Cobbler, Cinnamon Whipped Cream

Choose any Two Entrées (Three for \$7 additional)

BBQ Chicken, Smoky BBQ Sauce

Grilled Black Angus Burgers accompanied with Lettuce, Sliced Tomato, Shaved Red Onion, American Cheese, Mayonnaise, Mustard and Ketchup

Fork Tender BBQ Beef Brisket

Grilled All Beef Hot Dogs accompanied with Mustard, Pickle Relish and Poppy Seed Buns

St. Louis Style Baby Back Ribs

Slow Roasted BBQ Pulled Pork

53



SOUTH OF THE BORDER

Chicken Posole Soup, Crisp Tortilla Strips

Baby Greens Salad with Charred Corn, Black Beans, Tomato, Red Onion, Avocado and Chihuahua Cheese with Cilantro Lime Vinaigrette

Build your own Chicken and Skirt Steak Fajitas with Roasted Peppers and Onions

Flour and Corn Tortillas

Shredded Cheddar Cheese, Sour Cream, Guacamole, Shredded Lettuce, and Salsa

Slow Roasted Ranchero Beans, Queso Fresco

Sweet Corn Cakes, Chipotle Aioli

Cinnamon Sugar Dusted Churros, Chocolate Dipping Sauce

52

NORTH END

Hearty Vegetable Minestrone

Warm Garlic Bread

Hearts of Romaine Caesar Salad with Shaved Red Onions, Grated Parmesan and Creamy Caesar Dressing

Tiny Tomato, Fresh Mozzarella and Broccoli Rabe Salad with Basil Pesto

Roasted Vegetable Ratatouille, Parmesan Crust

Assorted Petite Cannolis

Choose any Two Entrées (Three for \$7 additional)

Grilled Italian Sausage, Roasted Peppers and Caramelized Onions

Braised Beef Ravioli, Sweet Peas, Wild Mushroom Ragout

Chicken Parmesan, Marinara Sauce

Breaded Eggplant Parmesan, Giardiniera Vegetables

Penne Pasta, Sautéed Rock Shrimp, Fresh Basil, Roasted Tomatoes, Wilted Spinach, White Wine Sauce

54

DESSERT ENHANCEMENTS

Chocolate Covered Cheesecake Lollipops 5

Petite Red Velvet Cupcakes 5

Traditional Boston Cream Pie Bites 5

NY Cheesecake Squares, Strawberry Topping 5

Cinnamon Sugar Dusted Churros, Chocolate Dipping Sauce 5

Petite Fresh Fruit Tarts 5

Chef's Choice of any Three 12

Sliced Seasonal Fruit 7

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COLD LUNCH BUFFETS

EXECUTIVE CHILLED PLATTER

Lola Rosa and Baby Mache Salad, Watermelon Radish, Thompson Grapes, Mandarin Orange, Citrus Vinaigrette

Chilled Beef Tenderloin over a Roasted Corn, Heirloom Tomato and Black Bean Salad, Chipotle Aioli

Grilled Shrimp over a Chilled Mediterranean Couscous Salad

Pan Seared Ahi Tuna Nicoise Salad, Hard Boiled Egg, French Green Beans, Marinated Olives, Fingerling Potatoes, Bib Lettuce, Mustard Chive Vinaigrette

Wood Grilled Whole Seasonal Baby Vegetables, Herb Vinaigrette

Sweet Potato and Quinoa Salad, Sundried Cranberries

Layered Lemon Blueberry Panna Cotta

ALL WRAPPED UP

Tomato Basil Soup

Mixed Baby Greens Salad, Marinated Artichokes, Hearts of Palm, Shaved Red Onion and Balsamic Vinaigrette

Charred Corn and Black Bean Salad with Lump Crab

Individual Bags of Potato Chips and Pretzels

Kosher Dill Pickle Spears

Assorted Cookies and Brownies

Wraps (Pick Three)

Grilled Chicken Caesar Salad Wrap

Shaved Turkey BLT Wrap, Garlic Aioli

Santa Fe Chicken Wrap, Avocado, Monterey Jack Cheese, Chipotle Mayonnaise

Italian Wrap with Capicola, Prosciutto, Smoked Ham, Provolone Cheese, Mixed Greens and Italian Vinaigrette

Tuna Salad Wrap, Sliced Cucumber and Mixed Greens

Grilled Vegetable Wrap, Traditional Hummus, Baby Spinach

Asian Lettuce Wraps, Spicy Beef, Chopped Peanuts, Crispy Rice Noodles

52

SANDWICH SHOP

Chicken Noodle Soup

Baby Arugula Salad with Grilled Calamari, Roasted Peppers, Toasted Pine Nuts, Lemon Vinaigrette

Tri-Colored Tortellini Salad with Broccoli, Sun Dried Tomatoes and Shaved Parmesan

Individual Bags of Potato Chips and Pretzels

Kosher Dill Pickle Spears

Assorted Cookies and Brownies

Sandwiches (Pick Three)

Sliced Roast Beef, Vermont Cheddar, Caramelized Onions, Horseradish Aioli, Pretzel Roll

Tuna Salad, Cucumber, Brioche Bun

Smoked Turkey, Applewood Bacon, Avocado, Pea Shoots, Lemon Aioli, Pretzel Roll

Italian Cold Cut Sub, Shredded Lettuce, Tomato, Oregano, Oil, Vinegar and Hot Peppers

Warm Reuben Panini, Sauerkraut, Swiss, Thousand Island

Warm Tomato, Mozzarella and Fresh Basil Panini

New England Lobster Rolls (\$5 Additional)

52

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CHILLED PLATED LUNCH

All lunches include assorted bread basket with butter and freshly brewed regular and decaffeinated coffee and a selection of fine teas.

The following 2-course menu is available between the hours of 11am-2pm.

STARTER (CHOOSE ONE)

- New England Clam Chowder
- Tomato Basil Soup, Pesto
- Broccoli and Cheddar Cheese Soup
- Chicken Noodle Soup

ENTRÉES

Sweet Chile Glazed Jumbo Shrimp

Chilled Soba Noodle Salad, Baby Bok Choy, Edamame, Bell Peppers and a Spicy Peanut Sauce

45

Grilled Chicken Caesar Salad

Romaine Lettuce, Oven-Dried Tomatoes, Shaved Parmesan and Creamy Caesar Dressing

42

Sliced Beef Tenderloin

Boston Bibb and Lola Rosa Lettuce, Maytag Blue Cheese, Candied Pecan, Cured Tomatoes and Balsamic Vinaigrette

46

BOSTON PARK PLAZA



HOT PLATED LUNCH

Hot plated lunches are accompanied with assorted rolls and butter and freshly brewed regular and decaffeinated coffee and a selection of fine teas.

The following menu is available between the hours of 11am-2pm.

STARTERS (CHOOSE ONE)

New England Clam Chowder, Oyster Crackers

Tomato Basil Soup, Pesto

Hearty Chicken Noodle Soup

Boston Bibb and Baby Lola Rosa Salad with Shaved Watermelon Radish, Pea Tendril, Chick Peas, Citrus Vinaigrette

Vine Ripened Tomato, Fresh Mozzarella and Snipped Basil Salad, Aged Balsamic Vinaigrette

Romaine Heart Salad, Oven Dried Tomatoes, Shaved Parmesan, Shaved Red Onion, Garlic Croutons, Creamy Caesar Dressing

Steakhouse Wedge Salad, Crumbled Blue Cheese, Bacon, Cured Tomatoes, Shaved Radish, Carrot, Creamy Blue Cheese Dressing

ENTRÉES

Grilled Petite Filet Mignon

Three Cheese Au Gratin Potatoes, Grilled Asparagus, Port Wine Demi-Glace

52

Fork Tender Boneless Beef Short Ribs

Sour Cream and Chive Mashed Potatoes, Green Beans

46

Herb Roasted Salmon

Roasted Local Corn, Marble Potato and Fava Bean Succotash, Lemon Butter Sauce

46

Cracker Crusted Cod

Fingerling Potatoes, Pole Beans, Tomato Provencal Sauce

48

Pan Roasted Chicken Breast

Wild Rice Pilaf, Broccolini, Wild Mushroom Sauce

44

Pretzel Crusted Chicken Breast

Buttermilk Mashed Potatoes, Green Beans, Oven Dried Tomatoes, Dijon Demi-Glace

45

Lemon and Herb Roasted 1/2 Chicken

Garlic Spaetzle, Mustard Greens, Pan Jus

46

House-Made Cavatelli Pasta

Portobello Mushrooms, Oven-Dried Tomatoes, Wilted Spinach, Fresh Basil, Shaved Parmesan Cheese

40

Curried Seasonal Vegetables

Mustard Greens, Tempura Tofu, Jasmine Rice, Dried Apricot

40

DESSERTS

Lemon Meringue Pie, Mixed Berry Coulis 7

Individual Strawberry Rhubarb Shortcake 7

Boston Cream Pie, Whipped Cream, Chocolate Sauce 7

Espresso Gelato, Chocolate Dipped Biscotti 7

Chocolate Ganache Cake, Caramel Sauce, Flaked Sea Salt 7

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BOXED LUNCH

ALL box lunches include penne pasta salad with roasted vegetables, Cape Cod potato chips, freshly baked cookie and bottled water.

20 people and under—choose any two | Over 20 people—choose any three.

The following box lunches are available between the hours of 11am-2pm.

GRILLED CHICKEN CAESAR SALAD WRAP

Grilled Chicken Breast, Romaine Lettuce, Herbed Croutons, Kalamata Olives, Creamy Caesar Dressing

42

SHAVED TURKEY BLT WRAP, GARLIC AIOLI

Shaved Smoked Turkey, Applewood Bacon, Romaine Lettuce, Cherry Tomato, Garlic Aioli

42

SANTA FE CHICKEN WRAP

Marinated Chicken Breast, Avocado, Monterey Jack Cheese, Chipotle Mayonnaise

42

ITALIAN COLD CUT SUB

Shredded Lettuce, Tomato, Oregano, Oil, Vinegar and Hot Peppers

42

GRILLED VEGETABLE WRAP

Traditional Hummus, Baby Spinach, Mixed Greens

42

ROAST BEEF AND CHEDDAR SANDWICH

Sliced Roast Beef, Vermont Cheddar, Caramelized Onions, Horseradish Aioli, Pretzel Roll

42

TUNA SALAD SANDWICH

Tuna Salad, Sliced Cucumber, Lettuce, Sliced Tomato, Brioche Bun

42

BOSTON PARK PLAZA



PM BREAKS

All breaks are based on a maximum of 45 minutes of continuous service.
All packaged breaks must be ordered based on the full guarantee.

CAKE AND ICE CREAM

Choose any Three of the Following Flavors:

Cherry Garcia - Cherry Ice Cream with Cherries and Fudge Flakes

Peanut Butter Cup - Peanut Butter Ice Cream with Peanut Butter Cups

Chunky Monkey - Banana Ice Cream with Fudge Chunks and Walnuts

Boston Cream Pie - Boston Cream Pie Ice Cream with Yellow Cake Pieces, Fudge Flakes and Swirls of Pastry Cream

Cinnamon Bun - Caramel Ice Cream with Cinnamon Bun Dough and Cinnamon Streusel Swirl

Strawberry Shortcake Greek Frozen Yogurt - Strawberry Greek Frozen Yogurt with Shortbread Pieces

Blueberry Vanilla Graham Greek Frozen Yogurt - Blueberry and Vanilla Greek Frozen Yogurt with Graham Cracker Swirl

Assorted Mini Cupcakes

Assorted Craft Soda

20

THE BOARDWALK

Warm Funnel Cake, Powdered Sugar

Salt Water Taffy

Mini Corn Dogs, Whole-Grain Mustard

Assorted Jelly Belly Jelly Beans

Hand-Cut Fries, Malt Vinegar, Ketchup

Assorted Soft Drinks

18

SEASONAL COOL DOWN

Fresh Fruit Kabobs
Orange Cranberry Bundt Cake
Raspberry Limeade
Peach Iced Tea
Honey and Mint Green Iced Tea

19

COLD MILK WARM COOKIES

Warm Cookies, Choose any Three:
Chocolate Chip
Peanut Butter
M&M
Oatmeal Raisin
Sugar
White Chocolate Chip
Chocolate Peanut Butter
Accompanied with Individual Chocolate, Strawberry and Whole Milk
Freshly Brewed Regular and Decaffeinated Coffee and Fine Teas

16

DIP STICK


Warm Dark and White Chocolate
Pound Cake, Rice Crispy Squares, Strawberries
Pretzel Rods, Oreo Cookies and Marshmallows
Chocolate Covered Cranberries and Espresso Beans
Freshly Brewed Regular and Decaffeinated Coffee and Fine Teas

20

ON THE LIGHTER SIDE

Steamed Edamame, Flaked Sea Salt
Individual Vegetable Crudité Shots, Low Fat Ranch Dressing
Sliced Seasonal Fruit
Apple Wedges, Organic Peanut Butter, Bee Pollen
Bottled Waters

16



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FENWAY PAAAHK

Fenway Franks En Croute

Warm Pretzel Bread Sticks, Warm Cheese Dip, Whole Grain Mustard

Warm Roasted Shell-On Peanuts

Warm Butter Popcorn and Individual Cracker Jacks

Assorted Coca Cola Soft Drinks

18

CHIPS AND DIPS

House-Made Warm Blue Cheese Chips

House-Made Sea Salt Potato Chips

Crispy Pita Chips, Olive and Herb Roasted Hummus

Warm Crab Dip, Toasted French Bread, Sea Salt

Regular and Diet Barq's Root Beer

18

COFFEE SHOP

Regular and Chocolate Dipped Biscotti

Sliced Coffee Cake

Vanilla, Hazelnut and Mocha Syrups

Whipped Cream, Chocolate Shavings and Cinnamon Powder

Traditional Hot Chocolate, Mini Marshmallows

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Fine Teas

Fresh Lemon, Honey Comb and Mandarin Honey

16

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ENHANCEMENTS

Fruits

Fresh Fruit Kabobs **60 per dozen**

Assorted Whole Fruit **40 per dozen**

Sweet and Salty

Traditional and Chocolate Dipped Biscotti **60 per dozen**

Fresh Baked Brownies **60 per dozen**

Freshly Baked Blondies **60 per dozen**

Assorted Mini Cupcakes **60 per dozen**

Assorted Cape Cod Chips **4 each**

Individual Rold Gold Pretzels **4 each**

Rice Crispy Treats **4 each**

Individual Warm House-Made Popcorn **60 per dozen**

Power Bars **60 per dozen**

Granola or Nutri-Grain Bars **48 per dozen**

Assorted Cliff Bars **60 per dozen**

Beverages

Freshly Brewed Regular and Decaffeinated Coffee **90 per gallon**

Honey and Mint Iced Green Tea **70 per gallon**

Lemonade **70 per gallon**

Raspberry Limeade **70 per gallon**

Peach Iced Tea **70 per gallon**

Assorted NOS Energy Drinks **48 per dozen**

Regular and Sugar Free Red Bull **70 per dozen**

Assorted Soft Drinks **5 each**

Bottled Water **5 each**

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BOSTON PARK PLAZA



RECEPTION DISPLAYS

Based on a maximum of 90 minutes of continuous service.

Minimum of 25 guests required per display station.

All display stations must be ordered based on the full guarantee.

CHILLED RAW BAR DISPLAY

Below is based on 5 total pieces per person (2 Shrimp and 1 each of the remaining items)

Chilled Jumbo Shrimp

Local Oysters on the Half Shell

Jonah Crab Claws

Butter Poached Maine Lobster

Cocktail and Mignonette Sauce

Lemon Wedges, Petite Tabasco, Water Crackers

25

CHARCUTERIE DISPLAY

Shaved Prosciutto

Mortadella

Sopressata

Lamb Merguez

Fig Puree

House Mustard

Gerkins

Grilled French Bread

18

SLIDER STATION

Choose any three

Sliced Beef Tenderloin Sliders, Crumbled Blue Cheese, Caramelized Onions, Herb Aioli

Black Pepper Bacon and Cheddar Stuffed Sliders, House Ketchup

Crab Cake Sliders, Lemon Tartar Sauce

House-Made Meatball Slider, Smoked Provolone, Rustic Marinara

Organic Turkey Sliders, Tobacco Onions, Cranberry Aioli

Stuffed Lamb Sliders

22

FLAT BREADS

Choose any three

Buffalo Chicken, Celery and Crumbled Blue Cheese

Arugula, Shaved Fennel and Roasted Mushroom

Feta, Baby Spinach and Tomato

House-Made Meatball

Sausage, Pepperoni and Banana Pepper

Tomato, Fresh Mozzarella, and Basil

Chicken Carbonara

18

SEAFOOD PAELLA STATION

Served in a traditional paella pan, minimum 100 people

Baby Shrimp

Cape Scallops

Chorizo Sausage

Little Neck Clams

Local Mussels

Saffron Rice

19

A \$145 culinary attendant fee required per 75 guests on each Interactive Reception .

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FRENCH FRIES!

House-Made Boardwalk Fries

Sweet Potato Fries

Tater Tots

Toppings to include: Warm Cheese Sauce, Chopped Bacon, Sour Cream, Malt Vinegar, Ketchup, Jalapeno Ketchup, Garlic Aioli, Cinnamon Sugar, Truffle Oil and Shredded Parmesan Cheese

16

ASIAN STATION

Spicy Tuna Rolls

California Rolls

Pork Dim Sum

Vegetable Pot Stickers

Steamed Edamame, Sea Salt

Soy Sauce, Wasabi, Pickled Ginger, Chop Sticks

22

TAPAS

Spicy Shrimp with Garlic and Smoked Paprika

Chorizo and Kobe Beef Meatballs, Charred Tomato Broth, Farmers Cheese

Marinated Olives

Toasted Marcona Almonds

Grilled Bread

21

MEZE


Tabbouleh and Fattoush Salad

Traditional and Kalamata Olive Hummus, Warm Pita Bread

House-Made Falafel, Tahini Dipping Sauce

Celery and Carrot Sticks

17



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PASTA DISPLAY

Choose any three

Penne Pasta, Bolognese Sauce, Shaved Parmesan

Fried Cheese Ravioli, Marinara Sauce

Baked Rigatoni, Ricotta, Tomato Sauce, Fresh Basil

Short Rib Ravioli, Sweet Peas, Wild Mushroom Ragout

Tuscan Eggplant Ravioli, Roasted Red Peppers, Kalamata Olives, Vodka Sauce

Accompanied with Garlic Bread, and Grissini Sticks

20

CRUDITÉ DISPLAY

Individual Plates of:

Yellow Squash and Zucchini

Carrot and Celery Sticks

Broccoli and Cauliflower

Cherry Tomato

Ranch and Blue Cheese Dipping Sauce

16

LOCAL CHEESE BOARD

Great Hill (Marion, MA) Blue Cheese with Honey Roasted Pears and Thyme

Grafton Village (Grafton, VT) Bear Hill Alpine Cheese with Apricot Chutney

Cabot (Cabot, VT) Sharp Cheddar Cheese with Jalapeno Jelly

Smoked Almonds and Salted Mixed Nuts

Sun Dried Apricots

Grilled French Bread and Water Crackers

18

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BOSTON PARK PLAZA



DESSERT DISPLAYS

All dessert reception displays are served with freshly brewed regular and decaffeinated coffee & a selection of fine teas.

All dessert displays must be ordered based on the full guarantee.
90 minute display maximum.

SWEET TABLE (CHOOSE 5)

Chocolate Covered Strawberries
Petite Fresh Fruit Tarts
Lemon Bars
Petite Lemon Meringue Pies
Petite Nutella Chocolate Tarts
Individual Strawberry Rhubarb Shortcake
Chocolate Covered Cheesecake Lollipops
Mint Chocolate Chip Crème Brûlée
Mango Crème Brûlée
Boston Cream Pie Bites
Fresh Fruit Kabobs
Assorted Petite Cupcakes

18

21 AND OVER

Grand Marnier and Godiva-Infused Strawberries
Chocolate Cherry Truffles, Cherry Brandy
Rum-Soaked Fruit Kabobs
Chocolate Stout Marshmallows, Sea Salt Pretzels

18

CHOCOLATE DIPPING STATION

Warm Dark and White Chocolate

Long Stem Strawberries

Rice Crispy Squares

Sliced Bananas

Oreo Cookies

Marshmallows

Pretzel Rods

16

BEIGNET STATION WITH CHEF ATTENDANT*

Traditional Beignets cooked to order, accompanied with:

Warm Chocolate Dipping Sauce

Powdered Sugar

12

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BOSTON PARK PLAZA



ACTION/CARVING STATIONS

Based on a minimum of 90 minutes of continuous service.

Minimum of 50 guests is required per station.

A \$155 culinary attendant fee is required per 75 guests on each action station.

All action stations must be based on the full guarantee.

SMALL PLATES

All small plates are chef attended stations creating individual portions

Vermont Maple Syrup and Pecan Glazed Whole Chicken

Warm Bacon Cheddar Biscuits, Cranberry Aioli

22

Sweet and Sour Chicken

Tempura Chicken, Jasmine Rice, Sweet and Sour Sauce, Served in Mini Chinese Take Out Containers

18

New England Surf and Turf

Petite Grilled Filet Mignon, Butter Poached Maine Lobster, Roasted Garlic Mashed Potatoes, Baby Carrots

35

House-Smoked Beef Brisket

Sliced Beef Brisket, Chipotle BBQ Beans, Tobacco Onions, Petite Pretzel Rolls

20

Shrimp and Grits

Sautéed Jumbo Shrimp, Stone Ground Grits, Vermont Smoked Cheddar, Roasted Chile Oil

20

Garlic and Herb Roasted Beef Tenderloin

Sliced Beef Tenderloin, Roasted Baby Potatoes, Grilled Asparagus, Port Wine Demi-Glace

28

BOSTON PARK PLAZA



ACTION STATIONS

A \$155 culinary attendant fee is required per 75 guests on each action station.

MARTINI SALAD STATION

Interactive salad station where guests are invited to put their salad and toppings of choice in their own martini shaker! Once they fill up their shaker, our uniformed station attendant will be waiting to "shake it up" with their dressing of choice!

Iceberg, Spinach, Romaine and Mixed Baby Greens

Grilled Shrimp, Herb Roasted Chicken, Seared Tuna

Carrot, Cucumber, Cherry Tomato, Sliced Radish, Kalamata Olives, Grilled Portobello Mushrooms Hard Boiled Egg, Applewood Bacon

Crumbled Blue Cheese, Shaved Parmesan, Marinated Fresh Mozzarella and Shredded Cheddar Cheese

Buttermilk Ranch, Thousand Island, Blue Cheese Dressing, Balsamic and Italian Vinaigrette

24

VEGETABLE TEMPURA STATION

Assorted Vegetables Tempura Battered and Fried to Order to Include:

Zucchini, Squash, Green Beans, Sweet Potatoes and Asparagus

Served In Mini Fry Baskets

Accompanied with Sweet Chile Dipping Sauce and Calabria Pepper Aioli

20

BOSTON PARK PLAZA



PASSED HORS D'OEUVRES

HOT

- Dijon and Herb Crusted Lamb Lollipop 7
- Rice Crispy Coated Tempura Shrimp, Sweet Chile Dipping Sauce 6
- Chipotle BBQ Pork Belly, Smoked Cheddar Grits 6
- Petite Crab Cake, Lemon Tartar, Water Cracker 7
- Fig and Blue Cheese Flat Bread Bites 6
- Moroccan Spiced Beef Cigars 6
- Pretzel Crusted Chicken, Dijon Dipping Sauce 6
- Tomato Basil Soup Shot, Grilled Cheese Straw 6
- Bacon Wrapped Scallops 6
- Porcini Mushroom Arancini 6
- Petite Beef Wellington 6
- Buffalo Chicken Spring Roll, Blue Cheese Dipping Sauce 6
- Peking Duck Spring Roll, Peanut Hoisin Dipping Sauce 6

Minimum order of 50 pieces per item

Or

Choose Any Four Items for 22

Choose any Six Items for 33

Choose any Eight items for 44

(Minimum of 50 people)

COLD

- Marinated Antipasto Kabob 6
- Togarashi Spiced Yellow Fin Tuna, Seaweed Salad, Crisp Won Ton 6
- Sliced Beef Tenderloin Bruschetta, Lemon Ricotta, Truffle Oil 6
- Butter Poached Lobster Salad Tart 7
- Tandoori Chicken Tart, Lavender Honey 6
- Individual Shrimp Cocktail 7
- Fresh Fruit Kabob 6
- California Roll, Wasabi Aioli 6
- Two Tomato Bruschetta, Shaved Fontina 6
- Toasted Walnut and Gorgonzola Stuffed Toy Box Tomato 6
- Hummus-Tini, Crispy Pita, Olive Oil 6
- Caprese Spoon, Basil Pesto 6

Minimum order of 50 pieces per item


Or

Choose any Four Items for 22

Choose any Six Items for 33

Choose any Eight Items for 44

(Minimum of 50 people)



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BOSTON PARK PLAZA



DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and a selection of fine teas.

Dinner buffets based on a maximum of 90 minutes of continuous service.
The following buffets are available after 2pm.

IN-SEASON BUFFET

Tomato Basil Soup

Boston Bibb and Lola Rosa Salad with Shaved Watermelon Radish, Pea Tendril, Chick Peas,
Citrus Vinaigrette

Vine Ripened Yellow and Red Tomato, Fresh Mozzarella, Snipped Basil, Aged Balsamic
Vinegar, Grey Sea Salt

Poached Atlantic Salmon, Fava Bean Succotash, Lemon Butter Sauce

Pan Roasted Chicken Breast, Black Trumpet Mushrooms, Au Jus

Grilled Skirt Steak, Tiny Tomato and Smoked Blue Cheese Salsa

Marbled Fingerling Potatoes

Roasted Cauliflower, Lemon Glazed Carrots

Strawberry Rhubarb Short Cake

80

NEW ENGLAND CLAM BAKE

New England Clam Chowder, Oyster Crackers

Iceberg Lettuce with Carrots, Cucumbers and Tiny Tomatoes with Ranch and Spicy Italian Vinaigrette

Wedge Cut Watermelon

Buttermilk Coleslaw

Warm Steamer Clams, Drawn Butter

Steamed Mussels, White Wine, Garlic and Butter

Whole Maine Lobsters

BBQ Chicken

Steamed Baby Rainbow Potatoes, Butter, Parsley

Corn on the Cob

Boston Cream Pie

100

EAT LOCAL

(Most products are sourced within 100 miles of Boston)

Potato and Leek Soup, Crispy Rock Shrimp

Eva's Garden Seasonal Greens, Oven-Dried Tomatoes, Local Fresh Mozzarella, Balsamic Vinaigrette

Balance Rock Farms Citrus-Glazed Whole Roasted Chicken

Fried Whole Belly Clams, House-Made Tartar and Cocktail Sauce

House-Smoked Yorkshire Pork Loin, Apricot Bourbon Glaze

Au Gratin Potatoes

In-Season Local Vegetables

Warm Cranberry White Chocolate Bread Pudding, Seasonal Harpoon Anglaise

78

ITALIAN CUCINA

White Bean and Escarole Soup

Mixed Baby Greens Salad with Grilled Calamari, Toasted Pine Nuts and Roasted Red Peppers with a Spicy Oregano Vinaigrette

Shaved Prosciutto and Melon Salad, Balsamic Reduction

Veal Marsala, Wilted Spinach, Wild Mushrooms

Shrimp Fra Diavolo, Penne Pasta

Chianti Braised Short Ribs, Roasted Garlic, Pancetta

Stone Ground Polenta, Mascarpone, Fresh Rosemary

Broccoli Rapini, Lemon Gremolata

Pistachio and Dark Chocolate Panna Cotta

76

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CLASSIC STEAKHOUSE

Lobster Bisque

Traditional Wedge Salad, Crisp Bacon, Egg, Tomato, Crumbled Blue Cheese, Radish, Blue Cheese Dressing

Jumbo Shrimp Cocktail

**Chef Attended Prime Rib Carving Station, Rosemary Au Jus* A \$155 Chef Fee will apply per 100 guest*

Prime Skirt Steak, Wild Mushroom Demi-Glace

Grilled Block Island Swordfish, Lump Crab Garnish, Lemon Butter Sauce

Twice Baked Potato

Green Beans, Caramelized Shallots, Crisp Bacon

Warm Apple Cobbler, Cinnamon Whipped Cream

90

DESSERT ENHANCEMENTS

Traditional Boston Cream Pie 5

Layered Individual Tiramisu 5


Individual Strawberry Rhubarb Pound Cake 5

Chocolate Espresso Crème Brûlée 5

NY Cheesecake, Strawberry Topping 5

Petite Fresh Fruit Tarts 5

Chef's Choice of any Three 12



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BOSTON PARK PLAZA



PLATED DINNER

All dinners include choice of starter (soup or salad), assorted rolls and butter, entrée and dessert course with freshly brewed regular and decaffeinated coffee and select teas.

STARTERS

(Choose one)

New England Clam Chowder, Oyster Crackers

Tomato Basil Soup, Pesto

Hearty Chicken Noodle Soup

Boston Bibb and Baby Lola Rosa Salad with Shaved Watermelon Radish, Pea Tendril, Chick Peas, Citrus Vinaigrette

Vine Ripened Tomato, Fresh Mozzarella and Snipped Basil Salad, Aged Balsamic Vinegar

Romaine Heart Salad, Oven Dried Tomatoes, Shaved Parmesan, Shaved Red Onion, Garlic Croutons, Creamy Caesar Dressing

Steakhouse Wedge Salad, Crumbled Blue Cheese, Bacon, Cured Tomatoes, Shaved Radish, Carrot, Creamy Blue Cheese Dressing

ENHANCEMENT APPETIZERS

Jumbo Lump Crab Cake Appetizer, Shaved Fennel and Herb Salad, Lemon Tartar Sauce 12

Rigatoni Pasta, House-Made Kobe Meatballs, Fresh Mozzarella and Basil 8

Pan Seared Shrimp and Smoked Cheddar Grits, Roasted Chile Oil, Snipped Chives 10

ENTRÉES

Grilled Filet Mignon

Three Cheese Au Gratin Potatoes, Grilled Asparagus, Port Wine Demi-Glace

74

Fork Tender Boneless Beef Short Ribs

Sour Cream and Chive Mashed Potatoes, Green Beans

65

Grilled NY Strip Steak

Marbled Fingerling Potatoes, Broccolini, Crisp Pancetta

67

Herb Roasted Salmon

Roasted Local Corn, Marble Potato and Fava Bean Succotash, Lemon Butter Sauce

64

Jumbo Lump Crab Cakes

Roasted Fingerling Potatoes, Green Beans and Baby Carrots

70

Cracker Crusted Local Cod

Whipped Potato Puree, Green Beans, Tomato Provencal Sauce

66

Pan Roasted Chicken Breast

Wild Rice Pilaf, Broccolini, Wild Mushroom Sauce

62

Pretzel Crusted Chicken Breast

Buttermilk Mashed Potatoes, Green Beans, Oven Dried Tomatoes, Dijon Demi-Glace

64

Lemon and Herb Roasted 1/2 Chicken

Garlic Spaetzle, Mustard Greens, Pan Jus

65

Dijon and Herb Crusted Domestic Lamb

White Sweet Potato Puree, Baby Vegetables, Natural Reduction

75

House-Made Cavatelli Pasta

Portobello Mushrooms, Oven Dried Tomatoes, Wilted Spinach, Fresh Basil, Shaved Parmesan Cheese

56



Curried Seasonal Vegetables

Mustard Greens, Tempura Tofu, Basmati Rice

56

COMBINATION PLATES

Petite Filet and Butter Poached Lobster Tail

Roasted Garlic Potato Puree, Grilled Asparagus

92

Petite Filet Mignon and Herb Roasted Atlantic Salmon

Au Gratin Potatoes, Green Beans and Oven Dried Tomato

74

Pan Roasted Chicken Breast and Herb Seared Atlantic Salmon

Blended Wild Rice Broccolini and Baby Carrots

70

DESSERTS

(Choose One)

Chocolate Trilogy Mousse Cake, Espresso Sauce

Lemon Meringue Pie, Mixed Berry Coulis

Espresso Gelato, Chocolate Dipped Biscotti

Individual Fruit Tart, Whipped Cream, Fresh Mint

Boston Cream Pie, Whipped Cream, Chocolate Sauce



BOSTON PARK PLAZA



HOSTED BAR

All beverages must be purchased from the hotel.

Host bar prices are per drink and is based on consumption.

One bartender per 100 guests, \$155 per bartender.

APPRECIATED BRANDS (PER DRINK)

Cocktails 10

Absolut Vodka

Tanqueray Gin

Captain Morgan and Bacardi Rum

Crown Royal Whisky

Johnnie Walker Black Scotch

Maker's Mark Bourbon

Imported and Specialty Beer 8

Amstel, Harpoon IPA, Sam Adams, Stella Artois

Non-Alcoholic Beverages 5

Mineral Water, Fruit Juices & Assorted Coke Product Soft Drinks

Wine 10

William Hill Chardonnay and Cabernet

Ponte Pinot Grigio

Ballard Lane Pinot Noir

Cape Mentelle Sauvignon Blanc

Domestic Beer 7

Bud Light, Yuengling

Non-Alcoholic Beer 7

Becks

FAVORITE BRANDS (PER DRINK)

Cocktails 9

New Amsterdam Vodka

New Amsterdam Gin

Captain Morgan and Bacardi Rum

Seagram's 7 Whisky

Jim Beam Bourbon

Dewar's White Label Scotch

Wine 9

Canyon Road Cabernet Sauvignon and Pinot Noir

Canyon Road Pinot Grigio and Chardonnay

Domestic Beer 7

Bud Light, Yuengling

Non-Alcoholic Beer 7

Becks

Imported and Specialty Beer 8

Amstel, Harpoon IPA, Sam Adams, Stella Artois

Non-Alcoholic Beverages 5

Mineral Water, Fruit Juices & Assorted Coke Product Soft Drinks

SPECIALTY DRINK ENHANCEMENTS

(Choose one to enhance your cocktail selection) 11

Rosemary Whiskey Sour • Bourbon, Rosemary Simple, Fresh Lime, Fresh Lemon

Park 75 • Gin, Lemon, Pure Cane, Champagne, Pomegranate

Plaza Paloma • Tequila, Grapefruit, Lime, Soda

Nantucket Mule • Vodka, Cranberry Puree, Ginger Beer

Statler Punch • Spiced Rum, Orange Juice, Pineapple, Lemon, Simple Bitters

BOSTON PARK PLAZA



HOSTED BAR PACKAGE

All beverages must be purchased from the hotel.

Package bar prices are per person per hour, based on the guarantee.

One bartender per 100 guests, \$155 per bartender.

APPRECIATED PACKAGE BAR (PER PERSON)

Absolut Vodka

Tanqueray Gin

Captain Morgan and Bacardi Rum

Crown Royal Whisky

Johnnie Walker Black Scotch

Maker's Mark Bourbon

William Hill Chardonnay and Cabernet

Ponte Pinot Grigio

Ballard Lane Pinot Noir

Cape Mentelle Sauvignon Blanc

Imported and Domestic Beers

Mineral Water, Fruit Juices & Assorted Coke Product Soft Drinks

First hour 20

Each additional hour 12

FAVORITE PACKAGE BAR (PER PERSON)

New Amsterdam Vodka

New Amsterdam Gin

Captain Morgan and Bacardi Rum

Seagram's 7 Whisky

Jim Beam Bourbon

Dewar's White Label Scotch

Canyon Road Cabernet Sauvignon and Pinot Noir

Canyon Road Pinot Grigio and Chardonnay

Imported and Domestic Beers

Mineral Water, Fruit Juices & Assorted Coke Product Soft Drinks

First hour 18

Each additional hour 10



*One bartender required for every 100 guests ~ The Boston Park Plaza Hotel & Towers encourages safe and responsible alcohol consumption
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BOSTON PARK PLAZA



HOST BAR PACKAGE ENHANCEMENTS

Package bar enhancements can only be ordered in conjunction with a bar package.

The per person pricing has to be based on the full guarantee.

\$155 per bartender is required for the specialty beverage station.

MOJITO STATION (CHOOSE THREE)

Classic, Mango, Raspberry, Strawberry, Pomegranate, Blueberry, Passion Fruit

10 per person

CORDIALS

Kahlua, Sambuca, Bailey's, Amaretto

12 per person

CHAMPAGNE COCKTAIL STATION (CHOOSE THREE)

Poinsettia – Vodka, Cranberry Juice, Champagne

Bellini – Peach Juice, Peach Schnapps, Champagne

Kir Royale – Crème de Cassis, Champagne

French 75 – Gin, Simple Syrup, Lemon, Champagne

10 per person

CLASSIC COCKTAILS (CHOOSE THREE)

Martini, Manhattan, Tom Collins, Old Fashioned, Moscow Mule

12 per person

BREW MASTER CRAFT BEER STATION (CHOOSE FOUR)

Allagash White – Portland, ME

Cisco Brewers Whale's Tale Pale Ale – Nantucket, MA

Magic Hat #9 – South Burlington, VT

Notch Session Pils – Ipswich, MA

Sam Adams Seasonal – Boston, MA


Smuttynose India Pale Ale – Portsmouth, NH

Wachusett Blueberry – Westminster, MA

Wolaver's Oatmeal Stout – Portsmouth, NH

Bard's Gold (Gluten-Free) – Minneapolis, MN

10 per drink



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BOSTON PARK PLAZA



WINES

WHITE WINES

SPARKLING WINES & CHAMPAGNE

- Cava • Freixenet Blanc de Blanc Brut, Spain 36
- Prosecco • La Marca, Veneto, Italy 42
- Sparkling Rosé • Domaine Chandon Brut, California 48
- Champagne • Moët & Chandon 'Imperial', Epernay, France 80
- Champagne • Dom Perignon Brut, Epernay, France 275

LIGHT TO MEDIUM BODIED WHITE WINES

- Pinot Grigio • Ponte, Veneto, Italy 38
- Pinot Grigio • Maso Canali, Trentino, Italy 50
- Sauvignon Blanc • Mohua, Marlborough, New Zealand 42
- Sauvignon Blanc • Frog's Leap, Napa Valley, CA 58
- Riesling • August Kessler R, Kabinett, Germany 40

MEDIUM TO FULL BODIED WHITE WINES

- Rosé • The Seeker, Provence, France 40
- Riesling • Hugel, Alsace, France 52
- Sancerre • Domaine Fouassier, Loire, France 54
- Chardonnay • William Hill, Central Coast, CA 40
- Chardonnay • Freemark Abbey, Napa Valley, CA 52
- Chardonnay • Saintsbury, Carneros, CA 66
- Chardonnay • Newton Unfiltered, Napa Valley, CA 80

RED WINES

LIGHT TO MEDIUM BODIED RED WINES

- Pinot Noir • Ballard Lane, Central Coast 40
- Merlot • Columbia Winery, Columbia Valley, WA 42
- Rioja • LZ Crianza, Rioja, Spain 46
- Pinot Noir • MacMurray, Russian River, CA 48
- Merlot • Duckhorn Decoy, Napa Valley, CA 54
- Burgundy Domaine • Merlin Rogue, Macon, France 60
- Pinot Noir • Belle Glos 'Dairyman', Russian River, CA 92

MEDIUM TO FULL BODIED RED WINES

- Malbec • Terrazas, Mendoza, Argentina 38
- Cabernet Sauvignon • William Hill, Central Coast, CA 40
- Cabernet Sauvignon • Queens Peak, Sonoma, CA 44
- Malbec • Zuccardi Q Reserva, Mendoza, Argentina 48
- Cabernet Sauvignon • Alexander Valley Vineyards, Alexander Valley, CA 50
- Shiraz • Mitolo 'The Jester', McLaren Vale, Australia 52
- Cabernet Sauvignon • Franciscan, Napa Valley, CA 58
- Zinfandel • Mauritson, Dry Creek Valley, CA 54
- Cabernet Sauvignon • Stags Leap 'Artemis', Napa Valley, CA 95



BOSTON PARK PLAZA



CASH BAR

All beverages must be purchased from the hotel.

One bartender per 100 guests, \$155 per bartender, \$135 per cashier.

Cash bar prices are per drink and include all taxes and service charges.

APPRECIATED BAR

Cocktails 11

Wine 11

Domestic Beer 8

Imported and Specialty Beer 9

Non-Alcoholic Beverages 5

Mineral Water, Fruit Juices, Assorted Coke Product Soft Drinks

FAVORITE BAR

Cocktails 10

Wine 10

Domestic Beer 8

Imported and Specialty Beer 9

Non-Alcoholic Beverages 5

Mineral Water, Fruit Juices, Assorted Coke Product Soft Drinks

Add House-Made Bar Snack Mix 5 per person

BOSTON PARK PLAZA



CATERING AND EVENT GUIDELINES

FOOD AND BEVERAGE

Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the hotel by the customer, guests or exhibitors. Boston Park Plaza is the only licensed authority to sell and serve liquor for consumption on premise. Massachusetts State Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages and must possess a valid form of identification. Hotel reserves the right to refuse alcohol service to anyone. Please note: On Sunday, any alcoholic beverage service must begin after 11:00am.

TAX AND SERVICE FEES

There is 15% service charge, a 9% taxable administrative charge, and 7% state and local tax which will be added to all food and beverage charges. All Federal, State taxes which may be imposed or applicable to this agreement and to the services rendered by Boston Park Plaza are in addition to the prices herein agreed upon, and the patron agrees to pay for them above and beyond the published food and beverage pricing. All taxes and fees are subject to change.

ATTENDANCE GUARANTEES

Ten (10) working days prior to all food and beverage function, the hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number cannot be reduced by more than 10% at the time the hotel receives the guaranteed number of guests.

Final Guarantees are due to the Catering Department by 12:00pm Noon at least (3) business days prior to the first scheduled event date. Split meal choice menus may require an earlier guarantee date so please speak with your Catering and/or Convention Services Manager for details. Kosher Events will require a 2 week minimum for guarantees.

If the guarantee is not received by the cutoff date, the hotel will assume the "expected" number of guests noted is the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation and event staffing. Should the actual number of guests exceed the guarantee, the customer will be charged for the actual number of guests in attendance.

The hotel will provide an overset in seating for up to 3% over the guarantee. Please note food will only be prepared for the guarantee, not for the overset. The 3% overset is applicable to groups of 100 and above.

EVENT FEES

Fees will apply to events that do not hit required minimums according to meal periods. There is a \$100 additional fee for guarantees under 25 guests for any event.

One bartender is required for every 100 guests at a fee of \$155 per bartender.

A \$155 attendant/chef fee is required for any interactive station. We require 1 chef/attendant per 75 guests for any action station.

Please note: Events are staffed and food is ordered based on your guarantee. If the guarantee should change within 72 hours, additional fees may apply.

FUNCTION ROOMS

Function Rooms are assigned by the hotel according to the guaranteed minimum number of guests anticipated. Increases in room rental fees are applicable if group attendance drops below the estimated attendance from the time of the booking. The hotel reserves the right to change groups to a room more suitable based on increases or decreases in attendance, to accommodate the number of guests. Hotel will provide notification to the client should a room change need to be made.

Room re-set fees may apply if changes to the room are made on-site.

SMOKING

In accordance with Massachusetts Clean Air Act, the hotel is a smoke-free environment.

DAMAGES

Any damages to the hotel, as a result of group activity, will be subject to a repair charge. A scheduled walk-through should be arranged through Catering/Convention Services prior to move-in and after move-out to assess the condition. Damages include hotel rooms. Deep clean fees may apply should an attendee smoke in a non-smoking guestroom and/or function room.

