

# ~HORS D'OEUVRE AND RECEPTION MENUS~ ~Stationary Displays~

# **Imported and Domestic Cheese**

Stilton Blue, Baby Swiss, Port Wine, Brie, Cheddar, Manchego, Aged Gouda, Chèvre, Candied Walnuts, Grapes, Dried Cranberries 10 per guest

## Mediterranean Display

Baba Ghanoush, Hummus, Tabbouleh Orzo with Feta, Cucumber, and Roasted Tomato Toasted Pita Bread, Figs Tzatziki, Stuffed Grape Leaves, Sesame Bread Sticks, Olives 14 per guest

## Vegetable Crudités

Assorted Fresh Market Vegetables, Seasonally Matched and Served with Choice of Dressing
8 per guest

#### Antipasto

Assorted Cured Meats, Fresh Mozzarella, Olives, Peppers, and Roasted Vegetables with Appropriate Accompaniments 16 per guest

# ~Action Displays~

# Pasta Station

**Choice of Two Pastas:** 

Farfalle, Cheese Tortellini, Penne, Rotini

**Choice of Two Sauces:** 

Rosemary Alfredo, Sun Dried Tomato Pesto,

Basil Pesto Cream,

Marinara, Mushroom Madeira All Pasta Served with Imported Parmesan, Cheesy Garlic Bread and Rosemary and Onion Focaccia

16 per Guest

# \*Upgrade\*

*Your choice of one selection:* Chicken, Shrimp, Bolognese, Vegetables (+4)

Chef Attendant Available for a Fee of 125

#### **Pommes Duchess Bar**

Assorted Whipped Potatoes to Include
Yukon Gold, Purple Peruvian
and Californian Sweet Potato
with an Assortment of Toppings to Include
Bacon, Sour Cream, Frisée, Fried Leeks,
Steamed Broccoli, Cheddar Cheese and Sweet Butter
Includes Attendant
15 per Guest

#### **Dueling Wok Station**

Chicken, Beef and Shrimp
with Tofu and Assorted Asian Vegetables
Fried Rice and Ginger Garlic
Assortment of Soy & Thai Sauces
18 per Guest
\*Two Chef Attendants Required at 125 per Chef



# ~Butler Passed~

Priced per piece, 25 piece minimum per selection

| Cold                                     |   | Hot  |   |
|--|---|--|---|
| Cured Lox on Black Bread, Onion Tapenade | 4 | Malay Beef Satay/Lemongrass Hoisin         | 4 |
| Thai Chicken Salad on Sliced Cucumber    | 4 | Chicken Skewer with Spicy Peanut Sauce     | 4 |
| Mozzarella Caprese                       | 4 | Scallop with Bacon & Teriyaki Sauce        | 4 |
| Roasted Eggplant, Goat Cheese            |   | •  |   |
| & Oil Cured Tomato Crustino              | 4 | Mini Cuban Sandwiches                      | 4 |
| Chilled Beef Carpaccio on Wonton         |   | Stuffed Artichokes with Goat Cheese        | 4 |
| with Pickled Peppers                     | 5 | Coconut Crusted Chicken with Curry Mustard | 4 |
| Ahi Poke Salad on Endive                 | 5 | Korean BBQ Wings                           | 4 |
|  |   | Chicken Wellington                         | 4 |
|  |   | Beef Wellington                            | 4 |
|  |   | Fried Vegetable Ravioli                    | 4 |
|  |   | Vegetarian Spring Roll Thai Dipping Sauce  | 4 |
|  |   | Pancetta Wrapped Shrimp with Balsamic      | 5 |
|  |   | Lamb Chops- Mustard Marinated with Port    |   |
|  |   | Reduction                                  | 5 |
|  |   | Fennel Dusted Scallop Kebab                | 5 |
|  |   | Garlic Rosemary Shrimp Skewer              | 5 |
|  |   | Beef Sliders with Stilton Cheese           | 5 |



## ~Seafood Raw Bar Selections~

## Sushi Display

Sashimi- Salmon, Ahi Tuna, Sea Bass, Snapper Maki- California Rolls, Spicy Tuna Roll, Salmon Roll, Vegetarian Roll Aged Soy Sauce, Wasabi, Pickled Ginger, Seaweed Salad **Market Price** 

All raw items are subject to availability. Minimum requirement of 30 guests. No substitutions.

## Items priced by the piece (40 pc minimum of each type)

Displayed on Ice with Cocktail Sauce, Lemon Slices, and Hot Sauce

| Cherrystone Clams                | 3 |
|----------------------------------|---|
| Littleneck Clams                 | 3 |
| Local Oysters                    | 4 |
| Jumbo Shrimp Cocktail            | 5 |
| Jonah Crab Claws                 | 4 |
| Green Tip Mussels                | 3 |
| Kumamoto Oyster (Seattle, Japan) | Ę |
| Ahi Poke Salad on Endive         | Į |
| Crab Louie Spoons                | Į |
| Oyster Shooters                  | Ę |
| Santa Barbara Sweet Prawns       | 6 |
| Stone Crab Claws                 | 6 |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# ~Carving Stations~

| Beef Tenderloin- Pepper Crusted with Port Wine Reduction / Serves 25    | 475 |
|---|-----|
| Brazilian Tri-Tip- Chimichurri / Serves 15                              | 125 |
| Turkey- Brined and Slow Roasted with Sage Butter, Pan Gravy / Serves 25 | 350 |
| Sirloin Strip Loin- Coffee and Szechuan Pepper Dusted / Serves 25       | 450 |
| Rib Eye- Pan Jus / Serves 25  | 450 |
| Pork Loin- Plum and Soy Glazed / Serves 30                              | 300 |
| Fleur de Lis Ham-Sweet Mustard Glazed / Serves 30                       | 375 |
| Salmon Side- Chinook Style / Serves 20                                  | 200 |
| Steamship Round of Beef- Au Jus / Serves 100                            | 725 |

Carving Stations are Served with a Variety of Mustards, Mayonnaise, and Petite Rolls

Chef Attendant Required, 125 each



# ~DESSERT ENHANCEMENTS ~

# Dolce e Caffé

Assorted Mini Italian Pastries, Eclairs, Cannoli, Tartlets, Petit Fours, and Biscotti Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas 16 per guest

## Baker's Heaven

Assorted Cakes, Tortes, Cheesecake, Mousse, Chocolate Dipped Strawberries, House Made Chocolate Bark Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas 15 per guest

#### Ice Cream Social

Chocolate, Vanilla, and Strawberry Ice Cream Strawberry and Chocolate Sauce Chocolate Chips, Nuts, Nestles Crunch, Crushed Oreos, Walnuts, Sprinkles Whipped Cream and Cherries 15 per guest

# Donut Leave Me Hanging

Assortment of Donuts Placed on our Donut Wall Served With Hot or Cold Apple Cider 7 per guest

# Twists and Turns

Hot Pretzels Placed on our Pretzel Wall Served with a Variety of Dipping Sauces 5 per guest



# ~RECEPTION MENU~

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# Stationary Hors d'oeuvres

Your choice of one selection

## Imported and Domestic Cheese

Stilton Blue, Fanny Mae Baby Swiss, Port Wine, Brie, Cheddar, Manchego, Aged Gouda, Chèvre, Candied Walnuts, Grapes, Dried Cranberries

## Vegetable Crudités

Assorted Fresh Market Vegetables, Seasonally Matched and Served with Choice of Dressing

## Mediterranean Display

Baba Ghanoush, Hummus, Tabbouleh Orzo with Feta, Cucumber, and Roasted Tomato Toasted Pita Bread, Figs Tzatziki, Stuffed Grape Leaves, Sesame Bread Sticks, Olives

# Butler Passed Hors D'oeuvres

Your choice of three selections

Malay Beef Satay/Lemongrass Hoisin Chicken Skewer/Spicy Peanut Dipping Sauce Scallop with Bacon/Teriyaki Sauce Coconut Crusted Chicken/Curry Mustard Sauce Thai Chicken Cucumber Vegetable Spring Rolls

Korean BBQ Wings Chicken Wellington Beef Wellington Mozzarella Caprese/Aged Balsamic Fried Vegetable Ravioli/Marinara

## Salad Station

Your choice of two selections

**Deconstructed Caesar Salad-** Torn Romaine, Garlic Crouton, Shaved Parmesan, Creamy Caesar Dressing, Olive Oil

**Garden Salad-**Baby Greens, English Cucumber, Shredded Carrot, Red Radish, Grape Tomato, Red Onion, Bell Pepper, Ranch and Balsamic Vinaigrette

**Mediterranean-** Crisp Romaine, Vine Ripened Tomato, Seedless Cucumber, Marinated Olives, Pepperoncini, Red Onion, Feta Cheese, Chick Peas, Greek Dressing, Olive Oil and Vinegar

**South West-** Shredded Lettuce, Red Cabbage, Shredded Carrot, Tomato Wedge, Scallion, Pepper Jack Cheese, Pickled Jalapeño, Hand Picked Cilantro, Black Beans, Corn, Chipotle Lime Vinaigrette

**Cobb-** Shredded Romaine, Applewood Smoked Bacon, Hard Boiled Egg, Vine Ripened Tomato, Bleu Cheese Crumble, Red Onion, Ranch and Balsamic Vinaigrette

Salad Station is Served with Freshly Baked Rolls and Butter

All food and beverage prices are subject to a 12% service charge, 12% taxable administration fee, 6.25% sales tax, and .75% meal tax. All prices, fees and taxes are subject to change without notice.



# Carving Station

Your choice of one selection

Brazilian Tri-Tip/Chimichurri
Sage Butter Slow Roasted Turkey/Pan Gravy
Carved Rib Eye/Au Jus
Roasted Pork Loin/Plum and Soy Glazed
Fleur de Lis Ham/Sweet Mustard Glaze
\*\*Upgrade\*\*

Pepper Crusted Beef Tenderloin (+ 10)

Carving Stations are Served with a Variety of Mustards, Mayonnaise, and Petite Rolls

# Accompaniments

Your choice of one selection

#### **Pasta Fusion Station**

Choice of Two Pastas:
Penne, Farfalle, Rigatoni, Tortellini, Orecchiette
Choice of Two Sauces:
Red Pepper Pesto Cream, Pomodoro,
Alfredo, Scampi
Choice of Two Toppings:
Chicken, Shrimp, Meat Sauce, Vegetables
Served with Red Pepper Flakes
and Parmesan Cheese

#### **Pommes Duchess Bar**

Assorted Whipped Potatoes to Include Yukon Gold, Purple Peruvian and Californian Sweet Potato with an Assortment of Toppings to Include Bacon, Sour Cream, Frisée, Fried Leeks, Steamed Broccoli, Cheddar Cheese and Sweet Butter

## **Dessert Station**

Your choice of two selections

Fresh Fruit Tart Lemon Curd Cake Apple Pie Bars Chocolate Sacher Tort Fruit Cheesecake Turtle Cheesecake Chocolate Mousse Tartlet Lemon Meringue Pie Cannoli Assorted Mini Pastries & Cookies

Dessert Station is Served with Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

## 65 per person

A minimum of 50 guests are required.

A Chef Attendant is required for the carving station at 125. Additional Chef Attendants are available at 125 each.

\* Reception menu are designed for a 2 hour reception style event\*



# ~PLATED DINNER~

## \*APPETIZERS, SOUPS AND SALADS\*

Your choice of one selection \*\*add 6 to offer appetizer or salad

Three Cheese Tortellini Fra Diavolo with Shredded Parmesan Penne Alfredo with Roasted Vegetables and Parsley Rigatoni Bolognese with Parmesan Shavings

Wild Mushroom Bisque Red Pepper Bisque Seafood Chowder Butternut Squash Bisque Kale, Sausage and White Bean Tuscan Minestrone

Boston Bibb Lettuce with Candied Walnuts, Smoked Bacon, Crumbled Goat Cheese, and Fresh Blackberries Romaine Leaves, Focaccia Crouton, Shaved Parmesan and Romano Cheese, White Anchovy, Caesar Dressing Vine Ripened Tomato, Fresh Buffalo Mozzarella, and Hand Picked Basil with Aged Balsamic & Olive Oil Garden Mixed Greens with Cucumber, Shredded Carrot, Sliced Radish, Vine Ripe Cherry Tomato Crisp Frisée and Mesclun with Candied Pecans, Dried Cranberries, Sliced Baby Fennel, and Pink Onion Crisp Romaine, Whole Kalamata Olives, Tomato Wedge, English Cucumber, Feta Crumble, Pepperoncini

Choice of Ranch, Blue Cheese, Balsamic Vinaigrette, Low Fat Italian, Blackberry Vinaigrette, Red Wine Vinaigrette, Parmesan Peppercorn, Oil & Vinegar

# \*ENTRÉES\*

# Your choice of one selection

| Grilled Chicken, Herb Marinated with Fresh Mozzarella and Baby Spinach with Pan Gravy                | 49     |
|--|--------|
| Chicken Roulade over Buttermilk Mashed with Roasted Pepper Coulis                                    | 48     |
| Chicken Wrapped in Pancetta with Sage, Porcini Mushroom Pan Jus                                      | 48     |
| Salmon, Pecan Crusted with Myer's Rum Butter, Lemon, and Watercress with Roasted Fingerling Potatoes | 50     |
| Codfish, Miso Glazed with Bok Choy and Yellow Tomato Broth over Wild Rice Pilaf                      | 49     |
| Churrasco Skirt Steak with Chimichurri Served with Red Beans and Rice                                | 48     |
| 10oz Sirloin, Manhattan Pepper Crusted with Brandy Cream over Garlic Mashed Potatoes                 | 52     |
| 10oz Filet Mignon and Scampi Jumbo Prawn with Veal Demi-Glace, Pesto Mashed Potatoes                 | market |
| Wild Mushroom Ravioli with Marsala Cream Sauce and Braised Arugula                                   | 44     |
| Roasted Acorn Squash with Sautéed Vegetable Stuffing and Roasted Root Vegetables                     | 44     |
| Vegetable Risotto with Pecorino Romano   | 44     |
| Duet of Meaux Mustard and Parmesan Crusted Chicken Breast and Pepper Seared Cowboy Cut Sirlion       |        |
| Served with Garlic Mashed Potatoes   | 56     |



# \*DESSERT\*

Your choice of one selection

Turtle Cheesecake
Tiramisu
Cannoli
Boston Cream Pie
Chocolate Sacher Torte
Apple Pie Delight Bar with Sweet Whipped Cream
Triple Chocolate Mousse Cake

All dinner selections include freshly baked rolls with butter, coffee, decaffeinated coffee, and assorted teas.

Please add 3 per person split menu fee to offer your guests a choice of two entrées. Final counts must be given 72 hours prior to event. Meal/Place Cards must be used to denote each guest's selection.



# ~ALL IN ONE DINNER MENU~

## Stationary Hors d'oeuvres

Your choice of one selection

## **Imported and Domestic Cheese**

Stilton Blue, Baby Swiss, Port Wine, Brie, Cheddar, Manchego, Aged Gouda, Chèvre, Candied Walnuts, Grapes, Dried Cranberries

## Vegetable Crudités

Assorted Fresh Market Vegetables, Seasonally Matched and Served with Choice of Dressing

## Mediterranean Display

Baba Ghanoush, Hummus, Tabbouleh Orzo with Feta, Cucumber, and Roasted Tomato Toasted Pita Bread, Figs Tzatziki, Stuffed Grape Leaves, Sesame Bread Sticks, Olives

#### Butler Passed Hors d'oeuvres

Your choice of three selections

Malay Beef Satay/Lemongrass Hoisin Chicken Skewer/Spicy Peanut Dipping Sauce Scallop with Bacon/Teriyaki Sauce Cured Lox on Black Bread/Onion Tapenade Coconut Crusted Chicken/Curry Mustard Sauce Thai Chicken Cucumber Korean BBQ Wings
Chicken Wellington
Beef Wellington
Mozzarella Caprese/Aged Balsamic
Fried Vegetable Ravioli/Marinara
Vegetarian Spring Roll/Thai Chili Sauce

## **Appetizers**

Your choice of one selection

Seafood Chowder
Red Pepper Bisque
Tuscan Minestrone (v)
Wild Mushroom Ravioli with Peppercorn Parmesan Cream Sauce and Micro Greens
Penne with Bolognese Sauce

#### Salads

Your choice of one selection

Boston Bibb Lettuce with Candied Walnuts, Smoked Bacon, Crumbled Goat Cheese, and Fresh Blackberries Romaine Leaves, Focaccia Crouton, Shaved Parmesan and Romano Cheese, White Anchovy, Caesar Dressing Garden Mixed Greens with Cucumber, Shredded Carrot, Sliced Radish, Vine Ripe Cherry Tomato Crisp Frisée and Mesclun with Candied Pecans, Dried Cranberries, Sliced Baby Fennel, and Pink Onion

Choice of Ranch, Blue Cheese, Balsamic Vinaigrette, Low Fat Italian, Blackberry Vinaigrette, Red Wine Vinaigrette, Parmesan Peppercorn

All food and beverage prices are subject to a 12% service charge, 12% taxable administration fee, 6.25% sales tax, and .75% meal tax. All prices, fees and taxes are subject to change without notice.



#### Entrées

## Your choice of one selection

| Chicken Roulade with Chorizo, Potato, and Leeks over Buttermilk Mashed with Roasted Pepper Coulis    | 65     |
|--|--------|
| Grilled Chicken, Herb Marinated with Fresh Mozzarella and Baby Spinach with Pan Gravy                | 66     |
| Chicken Wrapped in Pancetta with Sage, Porcini Mushroom Pan Jus                                      | 65     |
| Salmon, Pecan Crusted with Myer's Rum Butter, Lemon, and Watercress with Roasted Fingerling Potatoes | 70     |
| Codfish, Miso Glazed with Bok Choy and Yellow Tomato Broth over Wild Rice Pilaf                      | 69     |
| Churrasco Skirt Steak with Chimichurri Served with Red Beans and Rice                                | 68     |
| 10oz Sirloin, Manhattan Pepper Crusted with Brandy Cream over Garlic Mashed Potatoes                 | 72     |
| 10oz Filet Mignon and Scampi Jumbo Prawn with Veal Demi-Glace, Pesto Mashed Potatoes                 | market |
| Vegetable Risotto with Pecorino Romano   | 62     |
| Roasted Acorn Squash with Sautéed Vegetable Stuffing and Roasted Root Vegetables                     | 62     |
| Wild Mushroom Ravioli with Marsala Cream Sauce and Braised Arugula                                   | 62     |

#### Dessert

Your choice of one selection

Turtle Cheesecake Boston Cream Pie Triple Chocolate Mousse Cake Chocolate Sacher Torte Apple Pie

All dinner selections include freshly baked rolls with butter, coffee, decaffeinated coffee, and assorted teas.

Please add 3 per person split menu fee to offer your guests a choice of two entrées. Final counts must be given 72 hours prior to event. Meal/Place Cards must be used to denote each guest's selection.



# ~DINNER BUFFET~

#### \*SOUPS AND SALADS\*

Please choose 1 soup and 1 salad selection

Wild Mushroom Bisque Red Pepper Bisque Seafood Chowder Butternut Squash Bisque Tuscan Minestrone (v)

Boston Bibb Lettuce with Candied Walnuts, Smoked Bacon, Crumbled Goat Cheese, and Fresh Blackberries Romaine Leaves, Focaccia Crouton, Shaved Parmesan and Romano Cheese, Caesar Dressing Garden Mixed Greens with Cucumber, Shredded Carrot, Sliced Radish, Vine Ripe Cherry Tomato Crisp Frisée and Mesclun with Candied Pecans, Dried Cranberries, Sliced Baby Fennel, and Pink Onion Crisp Romaine, Whole Kalamata Olives, Tomato Wedge, English Cucumber, Feta Crumble, Pepperoncini

Choice of Ranch, Blue Cheese, Balsamic Vinaigrette, Low Fat Italian, Blackberry Vinaigrette, Red Wine Vinaigrette, Parmesan Peppercorn, Oil & Vinegar

# \*ENTRÉES\*

Please choose 2 or 3 selections

North Atlantic Codfish with Roasted Fennel
Cabernet Braised Short Ribs
Hanger Steak with Charred Onion Chimichurri
Miso Glazed Salmon
Pork Tenderloin with Apple Cider Bacon Reduction
Pazzo Chicken with Oil Cured Tomato, Portabella, and Shallots
Honey Stung Fried Chicken
Garden Vegetable Gemelli with Pesto Cream Sauce and Aged Pecorino (v)
St. Louis Style Ribs with Thai BBQ Sauce
Porcini Mushroom Ravioli in Brown Butter (v)
Vegetable Risotto (v)



# \*ACCOMPANIMENTS\* Please choose 2 selections

Garlic Yukon Mashed Potatoes Smashed Red Potato with Olive Oil, Salt & Pepper Roasted Fingerling Potato with Chive Butter Wild Rice Pilaf Fresh Asparagus Baby Spring Carrots
Haricot Verts
Roasted Root Vegetables
Sautéed Brussels Sprouts
Roasted Carrots, Honey Glazed

# \*DESSERT\* Please choose 2 selections

Fresh Fruit Tart Lemon Curd Cake Apple Pie Bars Chocolate Sacher Torte Bourbon Pecan Pie Fruit Cheese Cake
Turtle Cheese Cake
Chocolate Mousse Tartlet
Lemon Meringue Pie
Cannoli with Ricotta Chocolate Chip Filling

All selections include freshly baked rolls with butter, coffee, decaffeinated coffee, and assorted teas.

52 - two entrées 57 - three entrées

A minimum of 25 guests are required for all dinner buffets.



# **Beverages**

#### PREMIUM OPEN BAR

Unlimited Consumption of Premium Brands First Hour at 14 per Guest Each Additional Hour 7 per Guest

## **Premium Liquors**

Absolut Vodka
Stolichnaya Razberi
Bacardi Silver
Captain Morgan Spiced Rum
Tanqueray Gin
Jose Cuervo Gold
Dewar's Scotch
Jim Beam Bourbon
Jack Daniel's Whiskey
Korbel Brandy

Cordials - Kahlua, Baileys, & Amaretto

#### TOP SHELF OPEN BAR

Unlimited Consumption of Premium Brands First Hour at 17 per Guest Each Additional Hour 7.50 per Guest

#### **Top Shelf Liquors**

Grey Goose Vodka
Gosling's Black Seal Rum
Hendrick's Gin
Herradura Silver Tequila
Johnny Walker Black Scotch
Maker's Mark Bourbon
Jameson's Irish Whiskey
Corvoisier VS Brandy

Cordials - Romana Sambuca, Grand Marnier
Top Shelf Wines

#### All bars carry:

Beers – Corona, Bud Light, Heineken, Amstel Light, Sam Adams Boston Lager, & Sam Adams Seasonal House Wines

| HOST BAR                    |      | CASH BAR*                           |       |  |
|-----------------------------|------|-------------------------------------|-------|--|
| Per-Drink Basis             |      | Per-Drink Basis                     |       |  |
| Cocktails                   | 7    | Cocktails                           | 7.50  |  |
| Cocktails - Top Shelf       | 9    | Cocktails - Top Shelf               | 9.50  |  |
| Imported & Craft Beer       | 6.50 | Imported & Craft Beer               | 7     |  |
| Domestic Beer               | 6    | Domestic Beer                       | 6.50  |  |
| HouseWine                   | 7    | Wine                                | 7.50  |  |
| Cordials                    | 8    | Cordials                            | 8.50  |  |
| Martini                     | 9    | Martini                             | 9.50  |  |
| Martini – Top Shelf         | 11   | Martini - Top Shelf                 | 11.50 |  |
| Upgrade Wine                | 9    | Upgrade Wine                        | 9.50  |  |
| Soft Drinks & Bottled Water | 3.50 | Soft Drinks & Bottled Water         | 4     |  |
|                             |      | *Cash bar prices include sales tax. |       |  |

There will be a 125 bar set up fee for each of your bartenders. Prices subject to change without notice.

All food and beverage prices are subject to a 12% service charge, 12% taxable administration fee, 6.25% sales tax, and .75% meal tax. All prices, fees and taxes are subject to change without notice.



# **WINE LIST**

#### ~SPARKLING WINES & CHAMPAGNE~

| Poema Cava Brut, Spain                  | 55  |
|---|-----|
| Mumm Napa Blanc de Blancs, CA           | 68  |
| Roederer Estate - Alexander Valley, CA  | 70  |
| Moët & Chandon Impérial, France (375ml) | 70  |
| Moët & Chandon Impérial, France (750ml) | 125 |

#### ~WHITE WINES~ ~RED & BLUSH WINES~ Moscato, Barefoot Cellars, CA 32 White Zinfandel, Beringer, California 32 Riesling, Chateau Ste. Michelle, WA 38 Merlot, Frei Brothers, CA 52 Riesling, Schloss Johannisberg, Germany 60 Pinot Noir, Mirassou, CA 35 Pinot Grigio, Ecco Domani, Italy 32 Pinot Noir, Mark West, CA 40 Pinot Grigio, Maso Canali, Italy 44 Pinot Noir, Estancia, CA 48 Pinot Grigio, Santa Margherita, Italy 52 Chianti, Caposaldo, Italy 40 Sauvignon Blanc, Terranoble, Chile 32 Shiraz, Hazard Hill, Australia 40 Sauvignon Blanc, SeaGlass, CA 38 Cabernet Sauvignon, Carnivor, CA 40 Sauvignon Blanc, Whitehaven, New Zealand 44 Cabernet Sauvignon, J. Lohr "Seven Oaks", CA 52 Chardonnay, Kendall Jackson Grand Reserve, CA 44 Malbec, Massimo, Argentina 40 Chardonnay, Sonoma Cutrer "River Ranches", CA 48 Zinfandel, Artezin, CA 48 Chardonnay, Newton Vineyards Red Label 55 Rosso di Montepulciano, Dei, Italy 50

#### Please Enjoy Our Canyon Road House Wine Selections

Chardonnay, Sauvignon Blanc, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel Wycliff Champagne

#### Please Enjoy our Upgraded Top Shelf Wine Selections

Kendall Jackson Chardonnay, Mark West Pinot Noir, Frei Brothers Merlot, J. Lohr Cabernet Sauvignon, Newport Pinot Grigio, La Marca Prosecco

The DoubleTree Bedford Glen Hotel is sincerely concerned for the safety and well-being of our guests. As a licensee, the Hotel is responsible for the administration of liquor regulations which prohibit liquor from being brought into the hotel from outside sources or serving any guest who visibly appears to be under the influence of alcoholic beverages. We reserve the right to ask for Photo ID to verify legal age.

Food is required to be provided for all events where alcohol is served.

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## **General Information**

#### Guarantees

The exact number of guests to be in attendance for all banquet functions must be made 72 business hours prior to the start date of the event, otherwise expected number will serve as the guarantee. This number is not subject to reduction.

#### Tax and Service Charge

Prices quoted are subject to Massachusetts State Tax, currently 6.25%, and a .75% meal tax. A service charge of 12% and a taxable administration fee of 12% will be added to all food and beverage items served by the Banquet Department.

#### **Buffets**

Buffets are intended for groups of 25 attendees or more. Buffets for less than 25 attendees are subject to a \$150.00 Buffet Charge. The Doubletree Bedford Glen Hotel does not recommend buffets for groups with less than 25 attendees.

#### **Box Storage**

Due to limited storage space, there is a \$3.00 - \$10.00 per box charge for any boxes received more than 72 hours in advance of the scheduled event start time.

#### **Entrée Selections**

The Doubletree Bedford Glen Hotel recommends the selection of one entrée per function. Should a second entrée be necessary, there will be an additional \$3.00 per plate charge.

#### Payment in Advance

Unless credit has been established in advance with the hotel, payment in full of the entire contract price must be made 72 hours prior to the date of the function. This payment must be made in the form of cash or by certified or bank check only.

## **Audio-Visual Equipment**

The Doubletree Bedford Glen Hotel features the latest State of the Art audio visual equipment including computer video projectors, sound and lighting reinforcement as well as video teleconferencing, wireless high speed internet and analogue phone lines. Please contact your Event Manager for more details.

## **Dedicated Security**

Security personnel are available through the hotel Security Department and may be provided at the expense of the patron. All outside security personnel provided by the patron will be subject to the prior approval of the hotel and must show proof of possession of liability insurance.

## Displays, Decorations, and Personal Property

All displays and/or decorations proposed by patrons will be subject to the approval of the hotel. Any property of the patron or patron's guests brought on the premises of the hotel and left thereon, will be at the sole risk of the patron; the hotel will not be liable for any loss or damage to any such property for any reason.

## **Liquor Regulations**

The Doubletree Bedford Glen Hotel holds a license granted by the Massachusetts State Liquor Commission and is held responsible for complying with its regulations. Therefore, neither patrons, nor any patron's guests are permitted to bring alcoholic beverages into the hotel. No person under the age of 21 will be allowed to consume or purchase alcoholic beverages. The Hotel reserves the right to refuse service to any guest who visibly appears to be under the influence of alcoholic beverages.

All food and beverage prices are subject to a 12% service charge, 12% taxable administration fee, 6.25% sales tax, and .75% meal tax. All prices, fees and taxes are subject to change without notice.