



# Boston Marriott Copley Place



# General Information

## General Information

### **security**

the hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the event. Arrangements may be made in advance for security of exhibits, merchandise, or articles set-up for display.

### **billing**

payment shall be made in advance unless credit has been established to the satisfaction of the hotel.

### **room set-up charges**

there will be a \$125 set-up charge for the use of any private function space for meals served to groups of less than twenty (20) guests. room set-up charges are subject to 7% state and local tax and taxable 24% administrative fee.

### **dietary restrictions**

if you have any concerns regarding food allergies, please contact your event manager.

### **guarantee**

in order to ensure your catered meal is a success, please provide your event manager at least 5 business days in advance of the function the number of guests attending. once provided, this guarantee is not subject to reduction should less attend. for parties of more than 100 guests, we will provide seating and food for 2% above the guaranteed number. if no guarantee is received, the **expected** count becomes the guarantee.

### **service charge, administrative fee and state tax**

please add a 15% service charge, 10% taxable administrative fee and 7% state sales tax to all food & beverage prices. please add 24% taxable administrative fee and 7% state and local tax to all room set-up fees.

unless a fee is specifically denoted as a "service charge", it is not a tip, gratuity or service charge for any employee. examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations. these fees are retained by the hotel.

### **audio visual equipment**

PSAV is our in-house AV provider. your event manager will be glad to discuss equipment best suited to your needs. please add 24% administrative fee and 6.25% sales tax to all visual prices.

**personalized** printed menus | \$2.50 and up

### **complimentary features**

votive candles (2 each per table)  
cash wine menus  
stainless steel-top buffets

# Breakfast

## Breakfast Buffet

***maximum 2 hour service***  
***minimum of 25 guests required***

**Huntington breakfast buffet \$45**

seasonal cut fruit and berries  
individual fruit yogurts  
flaky filled croissants, morning baked muffins, artisanal breads  
homemade fruit preserves, whipped maple butter  
steel cut Irish oatmeal, dried fruit, brown sugar, walnuts  
cage free scrambled eggs  
red bliss potatoes and roasted pepper hash  
natural choice bacon, chicken apple sausage  
fruit juices, Starbucks ® regular and decaf coffee, Tazo ® teas

**farm table breakfast buffet \$48**

seasonal cut fruit and berries  
individual fruit yogurts  
flaky filled croissants, morning baked muffins, artisanal breads  
homemade fruit preserves, whipped maple butter  
steel cut Irish oatmeal, dried fruit, brown sugar, walnuts  
brioche french toast, Vermont maple syrup  
cage free scrambled eggs  
Yukon gold potatoes, parsley and leeks  
North country smoked bacon, smokehouse sausage  
fruit juices, Starbucks ® regular and decaf coffee, Tazo ® teas

**European breakfast buffet \$44**

seasonal cut fruit and berries  
pastries, muffins, English muffins, artisanal bread  
Nutella, jams, preserves, butter  
muesli  
hard boiled eggs  
individual Greek yogurts  
sliced tomato and cucumber  
Chef's selection of soft artisan cheese and charcuterie  
fruit juices, Starbucks ® regular and decaf coffee, Tazo ® teas

***maximum 2 hour service  
minimum of 10 guests required***

**breakfast buffets continued**

**Tremont breakfast buffet \$41**

seasonal cut fruit and berries  
individual fruit yogurts  
flaky filled croissants, artisanal breads  
homemade fruit preserves, maple whipped butter  
cage free scrambled eggs  
natural choice bacon  
fruit juices, Starbucks ® regular and decaf coffee, Tazo ® teas

***minimum of 25 guests required  
minimum of 75% of the breakfast buffet guarantee required  
enhancements below must be ordered with one of our breakfast  
buffets or continental breakfast breaks***

**breakfast buffet enhancements**

**omelette station \$13**

cage free whole eggs, egg whites, egg beaters  
shredded cheddar, smoked mozzarella, gouda  
ham, bacon, chicken sausage  
spinach, tomatoes, mushrooms, onions, peppers

**pancake station \$12**

buttermilk pancakes  
blueberries, chocolate chips, Vermont maple syrup

**waffle station \$12**

traditional waffle  
seasonal berries, sliced bananas, whipped butter, Vermont maple syrup

# Breakfast

## Plated Breakfast

***minimum of 25 guests required***

includes:

family style Danish, croissants, butter & preserves

**or**

individual sliced fruit and berry plate

orange juice

Starbucks ® regular and decaf coffee, Tazo ® teas

**classic American \$35**

cage free scrambled eggs, all natural bacon, Yukon gold potatoes with parsley and leeks, roasted tomato

**wild mushroom, charred brussel sprouts and caramelized onion quiche \$38**

broccolini, country sausage

**crunchy challah French Toast \$38**

Vermont maple syrup, whipped butter, seasonal berries

# Breaks

## Morning a la Carte Coffee Breaks and Enhancements

### ***morning coffee breaks (maximum 2 hour service)***

#### **continental craving \$37**

seasonal cut fruit and berries

individual fruit yogurts

filled and rolled croissants, muffins, artisanal breads

house fruit preserves, whipped Vermont maple butter

fruit juices, Starbucks ® regular and decaf coffee, Tazo ® teas

#### **continental enhancements (per person)**

muesli featuring rolled oats, dried cranberries, toasted almonds \$5

steel cut Irish oatmeal, brown sugar, dried fruit, walnuts \$5

assorted bagels and house flavored cream cheeses \$5

mason jar parfait bar (build your own) Greek yogurt, house granola, seasonal berries, dried fruits, unfiltered honey \$7

Kind, Kashi and Bare Naked energy bars \$6

ham, egg and cheese on soft roll breakfast sandwich \$8

wild mushrooms, charred Brussel sprouts and smoked mozzarella quiche \$8

# Breaks

## Coffee Breaks and Enhancements

### beverages

Starbucks® regular and decaf coffee, Tazo® Teas \$12

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas, bottled water \$14

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas, fruit juices \$15

### Copley squared \$29

Choose any 3 enhancements below plus

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas, bottled water

### *sweet* (per person)

Chef's seasonal selection of whole fruit \$4

Chef's seasonal selection of cut fruit and berries \$7

warm chocolate chip cookies \$6

Boston Coffee Cake Company® coffee cake \$7

pumpkin, sunflower seed & dark chocolate chip bread \$7

toasted walnut banana bread \$6

Billionaire bars \$7

chocolate dipped strawberries \$7

bakery fresh cupcakes \$8

### *savory* (per person)

afternoon mason jar parfait bar (build your own) Greek yogurt, sun baked blueberries, dried cranberries, dark chocolate chips,

M+M's, shaved coconut, almonds \$9

Kind, Kashi and Bare Naked energy bars \$6

sliced apples and peanut butter \$7

warm soft pretzel bites, Sam Adams cheese sauce \$7

hummus and grilled pita \$7

vegetable crudité, chipotle ranch dip \$7

### *salty* (per person)

Cape Cod, Pop Chips, Terra Chips, Sun Chips \$5

mixed nuts, dried fruit, M+M's, mini pretzels, snack mix \$8

house crafted popcorn \$8

Russian style deviled eggs, crème fraiche, caviar \$8

mini Fenway franks \$8

housemade potato chips, vegetable dip \$7

artisan cured meat board, housemade pickles, spreads \$14 \*(excluded in the \$29 "Copley squared" offer)\*

### beverages by the gallon \$104 per gallon

Starbucks® regular and decaf coffee

Tazo® regular and decaf teas

### available on a consumption basis (minimum of 50 guests required)

soft drinks, still and sparkling water \$5.50 each

bottled fruit juices and iced teas \$5.50 each

Naked® juices \$8 each

Redbull®, regular and sugar free \$7 each

# Lunch

## Hot Plated Lunches (3 courses)

### ***25 person minimum required***

#### **hot entrees include:**

##### **choice of soup:**

New England clam chowder, kale and white beans, roasted cauliflower

or

##### **choice of salad:**

mesclun mix greens, dried cranberries, goat cheese, toasted almonds, champagne vinaigrette

baby wedge salad, blistered tomatoes, crumbled blue cheese, smoked bacon, creamy dill dressing

spinach and arugula, golden beets, fennel, shaved red onion, lemon vinaigrette

##### **choice of dessert\* and Starbucks® regular and decaf coffee, soft drinks, Tazo® teas:**

(included in plated entree price)

\*chocolate pot de crème tart dark chocolate custard, black cocoa shell, whipped cream

triple chocolate tower white, dark and milk chocolate mousse, devil's food cake, ganache, berry sauce

Earl grey tea and lemon infused cheesecake almond sable crumbs, whipped cream, berry sauce

brown butter pear tart brown butter pastry cream, pears, puff pastry, cinnamon cream, caramel rice pudding

vanilla bean rice pudding, fresh berries, sugar wafer, whipped cream

#### **entrees**

wild mushroom risotto parmesan, greens, truffle | \$51

herb roasted chicken fingerling potato, wild mushrooms, greens | \$54

pan seared chicken kale, quinoa, fingerling potato, squash | \$54

Atlantic cod farro and brown rice pilaf, seasonal vegetables | \$57

pan seared Atlantic salmon brown rice pilaf, spinach and leeks, baby carrots | \$59

club cut sirloin bleu cheese cracked hominy risotto, broccolini | \$61

# Lunch

## Cold Plated Lunches (3 courses)

### ***25 person minimum required***

#### **cold plated salad luncheons**

**includes: today's soup, chef's selection of dessert\*, Starbucks® regular and decaf coffee, soft drinks and Tazo® teas**

classic grilled chicken caesar salad | \$50  
chopped romaine, shaved parmesan, croutons, caesar dressing

ahi tuna nicoise | \$56  
fingerling potato, haricot verts, hard-boiled egg, kalamata olives, cherry tomatoes, lemon thyme vinaigrette

#### **\*lunch desserts:**

chocolate pot de crème tart dark chocolate custard, black cocoa shell, whipped cream

triple chocolate tower white, dark and milk chocolate mousse, devil's food cake, ganache, berry sauce

Earl grey tea and lemon infused cheesecake almond sable crumbs, whipped cream, berry sauce

brown butter pear tart brown butter pastry cream, pears, puff pastry, cinnamon cream, caramel rice

pudding vanilla bean rice pudding, fresh berries, sugar wafer, whipped cream

#### **cold plated sandwich luncheons**

**includes: today's soup, house made chips, chef's selection of dessert\*, Starbucks® regular and decaf coffee, soft drinks and Tazo® teas**

all natural roasted turkey | \$48

butter lettuce, tomato, tarragon mayo, avocado, bacon, sprouts

shaved roast beef | \$50

arugula, red onion, pickles, Cabot cheddar, horseradish mayo

white bean hummus wrap | \$46

rosemary, grilled vegetables, baby spinach, wheat tortilla

New Englander lobster roll | \$59

Maine lobster, brioche bun

# Lunch

## Cold Lunch Buffets

### ***minimum of 10 guests required***

#### **wrap buffet | \$58**

mixed greens salad, sun dried blueberries, crumbled blue cheese, candied pecans, balsamic vinaigrette

orzo pasta salad

baby spinach, golden raisins, toasted almonds, red wine vinaigrette

pesto potato salad, basil, parmesan, pine nuts

buffalo chicken Caesar wrap, parmesan, Caesar dressing, spinach tortilla

turkey "BLT" wrap, all natural turkey breast, smoked bacon, lettuce, tomato, flour tortilla

white bean hummus wrap, rosemary, marinated roasted vegetables, baby spinach, wheat tortilla

Cape Cod potato chips

pastry chef's selection of assorted pastries

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

#### **deli buffet | \$58**

arugula and frisee salad, goat cheese, smoked bacon, blistered tomatoes, white balsamic vinaigrette

orecchiette pasta salad, green peas, smoked ham, parmesan peppercorn dressing

mustard potato salad, dill, hardboiled egg, red onion

McKenzie® all natural roasted turkey, Boston Brisket ham®, all natural roast beef

Cabot® cheddar, Swiss cheese, Havarti

bibb lettuce, tomato, shaved red onion, sliced cherry peppers, pickles, Dijon mustard, mayonnaise

challah buns, multigrain, country bread

Cape Cod potato chips

pastry Chef's selection of desserts

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

# Lunch

## Hot Lunch Buffets

***minimum of 10 guests required***

***add \$10 per person surcharge for less than 25 guests***

**taste of New England buffet | \$62**

New England clam chowder, oyster crackers

arugula and frisee salad, beets, toasted almonds, goat cheese, white balsamic vinaigrette

Caesar style potato salad, smoked bacon, celery, red onion, parmesan, creamy garlic dressing

baked lobster mac 'n cheese, fresh Maine lobster, herbed butter panko crumbs

Vermont maple glazed chicken, black pepper, shallots and chilies

broiled Atlantic cod, lemon and parsley

sea salt roasted potatoes

garlic pesto green beans

Boston cream pie

whoopie pies

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

**North End buffet | \$62**

Italian sausage soup, kale, white bean, root vegetables

Caesar salad, white anchovies, parmesan, butter croutons, Caesar dressing

tomato and buffalo mozzarella salad, basil, red onion, white balsamic, extra virgin olive oil

orecchiette antipasti salad, salami, olives, fried mini peppers, fresh mozzarella

roasted chicken, lemon and basil

Atlantic swordfish, onion, olives, capers, and tomatoes

broccoli rabe with white beans, roasted garlic, chilies, and herbs

Limoncello® tiramisu, mini cannoli, espresso panna cotta

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

# Lunch

## Hot Lunch Buffets

***minimum of 10 guests required***

***add \$10 per person surcharge for less than 25 guests***

**Chinatown buffet | \$62**

hot and sour tofu soup, shitake mushrooms, cabbage, chilies

udon noodle salad, vegetables, bean sprouts, toasted sesame seeds, peanut dressing

spicy cucumber salad, sesame, pickled chilies, cilantro

fried rice, vegetable, egg, bean sprouts

steamed vegetables, broccoli, water chestnuts, bok choy, carrots

beef and broccoli, oyster mushroom sauce

orange chicken, black and white sesame

fortune cookies

pastry Chef's selection of desserts

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

**Back Bay Buffet | \$62**

smoked bluefish chowder, oyster crackers

Boston butter lettuce salad, radicchio, romaine, marinated cucumber, blistered tomato, macerated onion, parmesan dressing

lemon and leek potato salad, Yukon potatoes, citrus, herbs

seasonal roasted vegetables, tarragon, unfiltered honey

mashed sweet potato, sea salt, cultured butter

roasted beef tips, cremini mushroom, caramelized onions, port wine

Atlantic swordfish, citrus, herbs

pastry Chef's selection of desserts

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

# Reception

## Hors d'Oeuvres

### ***maximum 2 hours of service***

#### **cold** | \$ 7 per piece

brie toast, sour cherry jam

mini "BLT" bites

sesame ginger chicken salad, cucumber

rare tenderloin crostini, bleu cheese, caramelized onion

scallop and avocado ceviche spoons

chilled spicy grilled shrimp, citrus aioli

seared tuna, seaweed salad, wasabi

#### **hot** | \$6.50 per piece

butternut squash arancini

edamame quesadilla

truffle potato croquette

kale vegetable dumpling

lobster & lemon spring roll

casino shrimp

thai scallop and ginger tart

Asian short rib pot pie

beef and arugula meatball

andouille sausage en croute

lamb gyro

pork carnita empanada

# Reception

## Buffet Displays

***maximum of 2 hours of service***  
***minimum of 25 guests required***

*buffet displays per person*

seasonal individual vegetable crudités, smokey spicy chipotle ranch dip | \$16

local artisan cheese display, four local cheeses, French bread, crackers, seasonal accoutrements | \$19

charcuterie display, smoked and cured pork and beef, pickled vegetables, whole grain mustard, French baguette | \$20

bruschetta, tomato basil, garlic mushroom and pesto, roasted pepper olive and feta, toasted baguette | \$15

Mediterranean display, roasted garlic hummus, white bean and rosemary, tzatziki, grilled pita | \$15

tapas, garbanzo bean salad, marinated olives, tortilla espagnole, chorizo, manchego cheese | \$15

**pasta** | \$22 per person (includes all 3 selections below)

spinach and ricotta ravioli, basil pesto

orecchiette, andouille sausage, spicy tomato

mini penne, asparagus, sundried tomato, parmesan, olive oil

***minimum of 50 guests required***

**seafood raw bar** | \$40 per person

two types of New England oysters

top neck clams

poached jumbo shrimp

stone crab claws

traditional cocktail sauce, lemon, mignonette, horseradish, house made hot sauce, Tabasco sauce

# Reception

## Interactive Small Plates Stations

***maximum of 2 hours of service***

***minimum of 50 guests required***

*per person*

*plates are composed to order at each station by attendants*

truffle grilled cheese, roasted tomato bisque | \$14

wild mushroom and brown rice cake, pepper sauce, corn and black bean salsa | \$15

ginger soy glazed tofu, soba noodle salad | \$16

seared salmon, spinach and leeks grits, pickled radish | \$18

street food style fish tacos, salsa verde, cabbage, shaved radish, pickled Fresno chilies, pico de gallo, cojita cheese | \$18

pan roasted scallop, beet pickled shallots, celery root puree | \$18

seared rare ahi tuna, black quinoa salad, avocado puree, chipotle sauce | \$20

barbeque roasted chicken sliders, radicchio slaw, soft roll, sea salt and herb potato chips | \$16

Brandt Farms® hanger steak, white sweet potato, crispy onions | \$18

all natural roasted sirloin, blue cheese hominy, pickled red onions | \$19

petite filet mignon, lobster risotto, béarnaise sauce | \$24

slow roasted pork belly, caramelized cauliflower puree, pickled radicchio | \$18

herb crusted pork loin, sweet potato, whole grain maple mustard | \$17

roast breast of turkey, tart apple dressing, cranberry jus | \$16

braised lamb, warm naan, tzatziki, mint | \$19

# Dinner

## **3 courses**

### **includes choice of soup or salad**

New England clam chowder

roasted cauliflower and black truffle

fire roasted tomato bisque

potato and leek

## **salads**

### **all year salads**

Boston butterhead Lettuce, mandarin orange, spiced walnuts, jicama, feta cheese, crème fraiche vinaigrette

arugula and frisee, golden raisins, toasted pine nuts, smoked bacon, crumbled goat cheese, red wine vinaigrette

mesclun greens, blistered tomatoes, shaved radish, chick peas, carrots, dill dressing

### **Fall-Winter salads**

baby Iceberg, crumbled gorgonzola, north country smoked bacon, herb roasted tomatoes, buttermilk ranch dressing

arugula, golden beets, shaved fennel, toasted almonds, goat cheese, citrus vinaigrette

kale, quinoa, golden raisins, roasted cauliflower, toasted almonds, shaved parmesan, champagne vinaigrette

### **Spring-Summer salads**

mixed greens, asparagus, grilled corn, roasted mushrooms, feta cheese, white balsamic vinaigrette

seasonal berries, ricotta cheese, mache lettuce, toasted almonds, olive oil, sea salt

spinach, black berries, crumbled blue cheese, candied pecans, pomegranate balsamic vinaigrette

# Dinner

## Plated Dinner Entrées

### **poultry** (all poultry is hormone and GMO free from Springer Farms®)

herb marinated chicken | \$75  
whipped Yukon gold potatoes, seasonal vegetable, jus

pan seared breast of chicken | \$75  
ancient grains, kale, roasted vegetables, lemon oil

braised leg and thigh chicken | \$75  
creamy white beans, roasted broccoli, natural jus

roasted chicken breast | \$75  
cracked Hominy "risotto", seasonal vegetables

### **beef** (all beef is hormone free, all natural antibiotics from Brandt Farms®)

club cut sirloin | \$85  
white beans, whole grain mustard, roasted mushrooms, seasonal vegetables

filet mignon | \$89  
roasted cauliflower, haricot verts, lemon, fingerling potato, herb butter

braised short ribs | \$82  
white sweet potato, broccolini, anise demi

### **seafood** (all fish is responsibly harvested and sustainable)

Atlantic cod | \$78  
sea salt potatoes, seasonal vegetables, lemon and parsley

Atlantic salmon | \$80  
Peruvian potato and roasted vegetable hash

seasonal fish catch (chef's selection of the best local catch at the time of your event) barley  
"risotto," seasonal vegetables

### **vegetarian**

spinach and ricotta ravioli | \$70  
roasted vegetables, wild mushrooms, basil cream

wild mushroom and brown rice cakes | \$70  
roasted cauliflower, root vegetables, sea salt potatoes

chick pea fritters | \$70  
pesto vegetables, warm tomato salad

# Dinner Desserts

*included with dinner*

triple chocolate tower  
white, dark and milk chocolate mousse, devil's food cake, ganache, berry sauce

maple sweet potato tart  
buttery brown sugared sweet potatoes, cornflake and pecan crust, cranberry reduction

salted banana caramel chocolate mousse  
sea salted caramelized bananas, 63% chocolate mousse

carrot cake  
crème fraiche cream, pineapple caramel

Greek yogurt torte  
citrus pound cake, vanilla Greek yogurt Bavarian cream, blood orange glaze

limoncello cheesecake  
brown butter almond crunch, sour cherry cream

***maximum of 50 guests required***

***minimum of 75% of the event guarantee required***

## **Viennese Dessert Buffet | \$22 per person**

*13 when substituting for plated dinner dessert*

double chocolate éclairs

fresh fruit tartlets

chocolate dipped strawberries

birthday cake shooters

cheesecake lollipops

flourless chocolate cake bites

French macaroons

Buttermilk panna cotta

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

# Dinner

## Dinner Buffets

***maximum 2 hours of service***

***minimum of 50 guests required***

**the Back Bay | \$86**

smoked bluefish chowder, oyster crackers, dinner rolls and butter

Boston butter lettuce salad, radicchio, romaine, marinated cucumber, blistered tomato, macerated onion, Parmesan dressing

lemon and leek potato salad, yukon potatoes, citrus, herbs

ancient grain salad, dried cranberries, feta, kale

seasonal roasted vegetables, tarragon, unfiltered honey

mashed sweet potato, sea salt, cultured butter

herb marinated chicken, maple black pepper glaze

roasted beef tips, cremini mushroom, caramelized onions, port wine

Atlantic swordfish, citrus, herbs

pastry Chef's selection of desserts

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

# Dinner

## Dinner Buffets

***maximum 2 hours of service***

***minimum of 50 guests required***

**Bostonian Dinner Buffet | \$84**

New England clam chowder, oyster crackers, dinner rolls and butter

arugula and frisee salad, beets, toasted almonds, goat cheese, white balsamic vinaigrette

Caesar style potato salad, smoked bacon, celery, red onion, parmesan, creamy garlic dressing

rigatoni Caesar salad, romaine, red onion, parmesan, lemon

roasted beef brisket, caramelized onions, wild mushrooms

Vermont maple glazed chicken, black pepper, shallots, chilies

broiled Atlantic cod, lemon and parsley

sea salt roasted potatoes

garlic pesto green beans

Boston cream pie, whoopie pies

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

# Dinner

## Dinner Buffets

***maximum 2 hours of service***  
***minimum of 50 guests required***

**New England Clambake | \$100**

fisherman's stew, jalapeño cornbread

mixed greens salad, tomatoes, cucumber, onion, carrots, croutons, red wine vinaigrette

country style potato salad, crisp bacon, scallions, red onion, hardboiled egg

orzo pasta salad, arugula, parmesan, roasted peppers, olives

1 ¼ pound steamed Maine lobster (1 per person)

steamed littlenecks, garlic, white wine, butter

fresh gemelli pasta, garlic, parsley, lemon

roasted chicken breast, barbeque rub, Sweet Baby Ray's BBQ®

corn on the cob

sea salt roasted potatoes

strawberry shortcake, peach cobbler

Starbucks® regular and decaf coffee, soft drinks, Tazo® teas

# Beverage

## Open Bar Beverage Packages five hours maximum service

### **premium brands**

Smirnoff Vodka, Beefeater Dry Gin, Canadian Club Whisky, Dewar's White Label Scotch, Cruzan Aged Light Rum, Jim Beam Kentucky Bourbon, Jose Cuervo Especial Tequila Gold

Stone Cellars Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Beringer Vineyards, Napa, CA

Budweiser, Bud Light, Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer, O'Doul's

soft drinks, bottled water, bottled fruit juices and iced teas

first hour | \$19

second hour | \$13

additional hours | \$10

### **top shelf**

Absolut Vodka, Tanqueray Dry Gin, Johnnie Walker Red Label Scotch, Captain Morgan's Spiced Rum, Bacardi Superior Light Rum, Maker's Mark Kentucky Bourbon, Jack Daniel's Tennessee Whiskey, Seagram's VO Canadian Whisky, 1800 Silver Tequila, Courvoisier Cognac VS

Clos du Bois Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Sonoma, CA

Budweiser, Bud Light, Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer, O'Doul's

soft drinks, bottled water bottled fruit juices and iced teas

first hour | \$21

second hour | \$15

additional hours | \$11

# Beverage

## Hosted Bar Packages five hours maximum service

### premium brands

Smirnoff Vodka, Beefeater Dry Gin, Canadian Club Whisky, Dewar's White Label Scotch, Cruzan Aged Light Rum, Jim Beam Kentucky Bourbon, Jose Cuervo Especial Tequila Gold | \$11      Martinis | \$13

Stone Cellars Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Beringer Vineyards, Napa, CA | \$11

Budweiser, Bud Light, O'Doul's N/A | \$8

Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer | \$9

soft drinks, mineral water | \$5.50

bottled fruit juices and iced teas | \$5.50

### top shelf

Absolut Vodka, Tanqueray Dry Gin, Johnnie Walker Red Label Scotch, Captain Morgan's Spiced Rum, Bacardi Superior Light Rum, Maker's Mark Kentucky Bourbon, Jack Daniel's Tennessee Whiskey, Seagram's VO Canadian Whisky, 1800 Silver Tequila, Courvoisier Cognac VS | \$12      Martinis | \$14

Clos du Bois Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Sonoma, CA | \$12

Budweiser, Bud Light, O'Doul's | \$8

Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer | \$9

soft drinks, mineral water | \$5.50

bottled fruit juices and iced teas | \$5.50

# Beverage

## Cash Bar

five hours maximum service

### **bartender fee | \$150**

*one bartender required for every 100 guests*

### **mixed drinks**

Premium brands | \$12

Smirnoff Vodka, Beefeater Dry Gin, Canadian Club Whisky, Dewar's White Label Scotch, Cruzan Aged Light Rum, Jim Beam Kentucky Bourbon, Jose Cuervo Especial Tequila Gold

Top shelf brands | \$13

Absolut Vodka, Tanqueray Dry Gin, Johnnie Walker Red Label Scotch, Captain Morgan's Spiced Rum, Bacardi Superior Light Rum, Maker's Mark Kentucky Bourbon, Jack Daniel's Tennessee Whiskey, Seagram's VO Canadian Whisky, 1800 Silver Tequila, Courvoisier Cognac VS

### **wine**

premium | \$12

Stone Cellars Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Beringer Vineyards, Napa

top shelf | \$13

Clos du Bois Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Sonoma, CA

### **beer**

premium | \$8

Budweiser, Bud Light, O'Doul's N/A

crafted | \$9

Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer

### **martinis & manhattans**

add \$4 up charge

*on the rocks*

add \$2 charge

soft drinks, mineral waters | \$6

bottled fruit juices and iced teas | \$6

### **INCLUDED FEES ON CASH BARS:**

Cash bar prices include **7% state sales tax**, **15% service charge**, which is distributed in its entirety to wait staff and bartenders and a **taxable 10% administrative fee**, which is not a tip, gratuity or service charge for any employee.

Unless a fee is specifically denoted as a "service charge", it is not a tip, gratuity or service charge for any employee. Examples of fees that are not a tip, gratuity or service charge include, but are not limited to, any administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations. These fees are retained by the hotel.

# Beverage

## Wines

### sparkling wine

Freixenet Cava, **Blanc de Blancs, Brut**, Spain | \$45  
Mionetto Organic, **Prosecco**, Treviso, Italy | \$58  
Mumm Napa, **Brut**, "Prestige", Napa Valley, CA | \$75

### white

#### light to medium intensity

Stone Cellars, **Pinot Grigio**, Beringer Vineyards, Napa, CA | \$40  
Chateau Ste. Michelle, **Riesling**, Columbia Valley, WA | \$42  
Meridian, **Pinot Grigio**, Napa, CA | \$44  
Clos du Bois, **Pinot Grigio**, Sonoma, CA | \$52  
Pighin, **Pinot Grigio**, Friuli Grave, Friuli-Venezia Giulia, Italy | \$55

#### medium to full intensity white wines

Stone Cellars Chardonnay Beringer Vineyards, Napa, CA | \$40  
Century Cellars **Chardonnay** Beaulieu Vineyard, Sonoma, CA | \$44  
Estancia "Pinnacles Ranches", **Chardonnay**, Monterey County, CA | \$48  
Clos du Bois, **Chardonnay**, Sonoma, CA | \$52  
Sonoma Cutrer, **Chardonnay**, "Russian River Ranches", Sonoma, CA | \$60

### red

#### light to medium intensity

Stone Cellars, **Merlot**, Beringer Vineyards, Napa, CA | \$40  
Century Cellars, **Merlot**, Beaulieu Vineyard, Sonoma, CA | \$44  
Mark West, **Pinot Noir**, Appellation Coast, CA | \$48  
Clos du Bois, **Pinot Noir**, Sonoma, CA | \$52  
Clos du Bois, **Merlot**, Sonoma, CA | \$52  
Columbia Crest, **Merlot**, "Grand Estates", Columbia Valley, WA | \$56  
Decoy By Duckhorn, **Merlot**, Sonoma County, CA | \$68

#### medium to full intensity

Stone Cellars, **Cabernet Sauvignon**, Beringer Vineyards, Napa, CA | \$40  
Century Cellars, **Cabernet Sauvignon**, Beaulieu Vineyard, Sonoma, CA | \$44  
L de Lyeth, **Cabernet Sauvignon**, Sonoma County, CA | \$46  
Clos du Bois, **Cabernet Sauvignon**, Sonoma, CA | \$52  
Estancia, **Cabernet Sauvignon**, Paso Robles | \$54  
Ferrari-Carano, **Cabernet Sauvignon**, Sonoma County, CA | \$76

# Packages

## All Day Meeting Packages

*minimum of 10 guests required*

*maximum of 25 guests required*

### **package 1 | \$70**

includes Starbucks ® regular and decaf coffee, soft drinks, Tazo ® teas on each break

#### **morning**

- seasonal cut fruit and berries
- assorted individual yogurts
- filled and rolled croissants and assorted muffins
- homemade fruit preserves, whipped maple butter
- fruit juices

#### **mid morning**

- Kind bars, Kashi energy bars
- house made banana nut bread

#### **afternoon**

- freshly baked warm chocolate chip cookies
- Cape Cod , Pop Chips, Terra Chips, Sun Chips

### **package 2 | \$119**

includes Starbucks ® regular and decaf coffee, soft drinks, Tazo ® teas on each break

#### **morning**

- seasonal cut fruit and berries
- assorted individual yogurts
- filled and rolled croissants and assorted muffins
- homemade fruit preserves, whipped maple butter
- fruit juices

#### **mid morning**

- sliced apples & peanut butter
- Boston Coffee Cake Company coffee cake

#### **lunch**

- mixed greens salad, sun dried blueberries, crumbled bleu cheese, candied pecans, balsamic vinaigrette
- orzo pasta salad
- baby spinach, golden raisins, toasted almonds, red wine vinaigrette
- pesto potato salad, basil, parmesan, pine nuts
- Buffalo chicken Caesar wrap, parmesan, Caesar dressing, spinach tortilla
- turkey "BLT" wrap, all natural turkey breast, smoked bacon, lettuce, tomato, flour tortilla
- pastry chef's selection of assorted pastries

#### **afternoon**

- mixed nuts
- Billionaire bars

Boston Marriott Copley Place 110 Huntington Avenue · Boston, Massachusetts 02116 USA | 1-617-236-5800 -  
- Refer to General Information page for additional fees.

# Audio Visual by PSAV

## popular packages

### **meeting room projector package** \$700

AV cable lot  
LCD projector  
projection stand  
tripod screen

### **projection support package** \$195

AV cable lot  
projection stand  
tripod screen

### **podium microphone package- house sound** \$280

podium microphone  
meeting room house sound  
4-channel mixer

### **wireless microphone package** \$400

wireless handheld or lavalier microphone  
meeting room house sound  
4-channel mixer

### **post-It flip chart package** \$95

flip chart easel  
post-it flip chart pad  
markers

## **popular components**

laptop computer \$240

powered speaker \$120

wired microphone \$70

wireless microphone \$210

4-channel mixer \$75

12-channel mixer \$155

40" LCD monitor \$435

55" LCD monitor \$725

## **standard labor rates**

setup/strike \$90 an hour

event operation \$105 an hour

ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation.

all PSAV solutions may be subject to our property's standard service fee. above prices do not reflect labor charges, which may apply.

all rates are subject to applicable sales tax.

for more information, contact PSAV representative, Theresa Dupont (617) 587-5164 or visit us on the Web at:  
[psav.com/MarriottBostonCopleyPlace](http://psav.com/MarriottBostonCopleyPlace)

## **patching audio equipment into the house sound system is prohibited unless done by a PSAV technician**

all prices listed are per room per day. Any equipment or technician canceled within 24 hours of a function's start time will be billed at full price.