



**WESTIN®**  
HOTELS & RESORTS

# BANQUET MENU

THE WESTIN BOSTON SEAPORT DISTRICT HOTEL

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Stay focused and energized during your meeting with these nutritious and energizing foods.  
Dishes designed to stimulate your brain and fuel your productivity.

**The Westin Boston Seaport District**

425 Summer Street | Boston, Massachusetts | 02210 | USA

1.617.532.4600

[marriott.com/bosow](https://marriott.com/bosow)

## Meet Our Team

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SANTOSH SARDESAI

General Manager

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617.532.4685



GREG CLARK

Area Director Of Sales & Marketing

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617.532.4850



CHRIS KANAPLE

Executive Chef

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617-532-4600



DAVE FAZO

Director Of Catering & Conventions

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617.532.4872



VERONICA EARLY

Assistant Director Of Events

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617-532-4873

# Welcome

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Ideally located in the Seaport District along the Waterfront

Located less than three miles from Boston Logan Airport, The Westin Boston Seaport District is ideally located in the vibrant Seaport District, steps from downtown attractions. Explore the city or enjoy an evening of relaxation at our hotel two blocks from the Boston waterfront. From the Seaport District, stroll or take a water taxi to attractions such as the Tea Party Ships and Museum, Boston Children's Museum, or New England Aquarium. Start your day with breakfast at Starbucks and elevate your workout in our WestinWORKOUT® Fitness Studio featuring eight Peloton bikes with 22-inch touchscreens and over 4,000 classes. Gather in 95,000 square feet of expansive yet intimate venue space, directly connected to the Boston Convention and Exhibition Center.

KEY AMENITIES: FITNESS  
CENTER POOL PET FRIENDLY  
MEETING EVENT SPACE

425 SUMMER STREET

Boston, MA 02210





## Breakfast

Priced per Person

### Breakfast Table

Based on 90 minutes of continuous service.

Minimum 25 guests for all hot breakfast tables | Under 25 person fee of \$175 applies

\$5 per person menu increase for gluten free bakery basket substitution

Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illness.

Prices are exclusive of 17% service charge, 13% taxable administrative fee and 7% state sales tax. The gratuity is distributed to banquet employees. No other fees or charges are tips, gratuities or service charges for employees.

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## Continental

Chilled orange, grapefruit and cranberry juice *v/gf/df*

Sliced seasonal fresh fruit and berries *v/gf/df*

Freshly baked breakfast pastries, danish, muffins and croissants

Assorted Chobani Greek yogurt *gf*

Home style granola *v*

Freshly brewed starbucks® regular and decaffeinated coffee

Selection of Tazo® traditional and herbal teas

Clover honey, lemon, sugar three ways, cream, whole, non-fat, almond and oat milks

\$48.00

## Sunny Side Up

Chilled orange, grapefruit and cranberry juice *v/gf/df*

Sliced seasonal fresh fruit and berries *v/gf/df*

Freshly baked breakfast pastries, danish, muffins and croissants

Assorted Chobani Greek yogurt *gf*

Cage free scrambled eggs *gf/df*

Hardwood smoked bacon *gf/df*

Yukon gold potatoes with herbs and melted leeks *v/gf/df*

Freshly brewed starbucks® regular and decaffeinated coffee

Selection of Tazo® traditional and herbal teas

Clover honey, lemon, sugar three ways, cream, whole, non-fat, almond and oat milks

\$52.00

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## New England Farmer's Market

Chilled orange, grapefruit and cranberry juice *v/gf/df*  
Cranberry apple parfait, house granola, greek yogurt, local honey  
Sliced seasonal fresh fruit and berries *v/gf/df*  
Seasonal scones, apricot preserves  
Assorted MA local bagels, served with cream cheese and Vermont culture butter  
Cage free scrambled eggs with cabot cheddar and green onion *gf*  
Thick sliced maple peppered bacon *gf/df*  
North country smoked maple sausage links *gf/df*  
Farm house sweet potato hash with seasonal vegetables *v/gf/df*  
Freshly brewed Starbucks® regular and decaffeinated coffee  
Selection of Tazo® traditional and herbal teas  
Clover honey, lemon, sugar three ways, cream, whole, non-fat, almond and oat milks  
\$57.00

## Healthy Start

Best of season fresh fruit salad with honey lime dressing *v/gf/df*  
Maine harvested steel cut oatmeal with golden raisins, dried cranberries, brown sugar, toasted almonds *v/df*  
Aidell's chicken apple sausage *gf/df*  
Savory selection of quiche to include:  
Smoked bacon, leek, Vermont cheddar  
Roasted tomato, spinach, gruyere cheese  
Freshly Baked breakfast pastries, danish, muffins and croissants  
Freshly brewed Starbucks® regular and decaffeinated coffee  
Selection of Tazo® traditional and herbal teas  
Clover honey, lemon, sugar three ways, cream, whole, non-fat, almond and oat milks  
\$57.00

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## Hands Only Menu

Assortment of artisan cold brewed and nitro cold brewed coffee

Chilled overnight oat parfait with apple butter cinnamon and raisins

Chia seed pudding with banana puree and nutella *gf*

Sliced seasonal fresh fruit and berries *v/gf/df*

Fruit infused yogurt sauce *gf*

Warm croissant selections (choose 1 of the following):

*Cage free fried egg, smoked ham, and vermont cheddar on a croissant*

*Tofu, Tomato, Avocado Mayo and Cheddar Cheese on a English muffin*

Freshly brewed Starbucks® regular and decaffeinated coffee

Selection of Tazo® traditional and herbal teas

Clover honey, lemon, sugar three ways, cream, whole, non-fat, almond and oat milks

\$54.00

## Enhancements

### Stations

\*Chef attendant required | Fee of \$200 per every 150 guests

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#### Realm Smoothie Station\*

Vegan, gluten free, plant based protein smoothies made to order

Sample flavors: bold cacao, maqui super fruit, blue pineapple, mango sunrise *v/gf/df*

\$17.00

#### Omelet Station\*

Cure 81 ham, applewood bacon, shredded chicken,

Cabot cheddar, crumbled goat cheese,

Onions, peppers, mushrooms, tomatoes

\$21.00

#### Poached Egg and Avocado Toast Station\*

Cage free poached eggs to order

Avocado, roasted tomatoes, feta cheese, everything bagel seasoning

\$22.00

#### Individual Items | Priced per person

- Peeled hard boiled eggs *gf/df* \$7.00
- Selection of cold cereal | whole, 2%, skim milk, plant based milk \$9.00
- Honey whipped Greek yogurt, Homestyle granola, Seasonal Berries \$9.00
- Seasonal fresh cut fruit \$10.00
- Best of season fruit salad with honey lime dressing *v/gf/df* \$9.00
- Overnight oats with dragon fruit, greek yogurt and chia seeds \$13.00
- Maine harvested steel cut oatmeal with seasonal accoutrements *v/gf* \$10.00
- Open faced pastrami smoked salmon mini bagels, cream cheese, capers, tomato, red onion, dill \$13.00

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## Breakfast Sandwiches

- PORTUGUESE SWEET MUFFIN | Sausage, cage free egg, Havarti cheese, chipotle aioli \$12.00
- ARTISAN WHEAT ENGLISH MUFFIN | Free range egg white, tomato, herb cheese spread \$12.00
- COUNTRY BISCUIT | Country fried chicken, cage free egg, pepper jack cheese, onion gravy \$12.00
- CROISSANT | Maple pepper bacon, cage free egg, caramelized onion brie spread \$12.00

## Available to be Ordered by The Dozen

- FILLED MINI MUFFINS | Chocolate Chip, Corn, Apple Cinnamon \$65.00
- HOUSE MADE HAND PIES | Apple, strawberry filled \$65.00
- FRESHLY BAKED GOODS | Basket of freshly baked pastries, muffins and croissants \$65.00
- SEASONAL SCONES | Blueberry, Maple oatmeal, Pumpkin \$72.00
- MINI FILLED BEIGNETS | Mixed berry, chocolate hazelnut, caramel \$72.00
- BAGELS | Selection of MA local bagels with butter and cream cheese \$76.00
- GLUTEN FREE ALTERNATIVE | Assortment of gluten free muffins and breakfast breads \$80.00

## Plated Breakfast

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## STARTER | Select One

### SLICED SEASONAL FRUIT AND BERRIES

Local honey drizzle, fresh mint *v/gf/df*

### YOGURT PARFAIT

Honey whipped Greek yogurt, granola, seasonal berries

### OVERNIGHT OATS

Banana puree, Nutella, banana chips

## ENTRÉE | Select One

All plated breakfasts include:

Assorted breakfast bagels, Vermont butter, honey, fruit preserves

Offered and poured tableside | Freshly squeezed orange juice

Available upon request | Cranberry juice and apple juice \$2 upcharge

Offered tableside | Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® traditional and herbal teas, clover honey, lemon, sugar three ways, cream, whole, non-fat, almond and oat milks

Choice of one starter and one entrée

### TRADITIONAL

Cage free scrambled eggs, hard wood smoked bacon, home fried potatoes, herb tomato *gf/df* \$46.00

### EAT WELL

Egg white frittata, black trumpet mushrooms, creamed leeks, swiss chard, parmesan, hash browned potatoes, herbed tomato *gf* \$49.00

### SWEET

Brioche apple streusel French toast, mascarpone filling, caramelized apple topping, bourbon maple syrup \$46.00

### STEAK AND EGGS

Char seasoned skirt steak, cage free scrambled egg, market vegetable, crispy kennebec potatoes with onions and peppers **gf/df** \$51.00

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# AM & PM Breaks

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Based on 30 minutes of continuous service



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### Healthy + Distinctive

House-made vanilla chia-seed pudding *v/gf/df*

Cabot Greek Yogurt

Acai Puree

Toppings to Include: Golden Raisins, Dried Cranberries,  
Prunes, Walnuts, Roasted Cashews, Skin on Raw Almonds,  
Granola and Sunflower Seeds

Freshly brewed Starbucks® regular and decaffeinated  
coffee

Selection of Tazo® traditional and herbal teas

Clover honey, lemon, sugar three ways, cream, whole,  
non-fat, almond and oat milks

\$31.00

### Focus + Concentrate

Date Nut Energy Balls with Toasted Coconut

Smoked Salmon Bagel Station with an Assortment of Mini  
Bagels, Whipped Dill Cream Cheese, Sliced Tomatoes,  
Cucumbers, Capers, Red Onion and Sliced Lemon

All-Natural Carrot Ginger and Turmeric Juice

Freshly brewed Starbucks® regular and decaffeinated  
coffee

Selection of Tazo® traditional and herbal teas

Clover honey, lemon, sugar three ways, cream, whole,  
non-fat, almond and oat milks

\$31.00

### Renew

Mediterranean Skewers with Tomato, Olive, Cucumber,  
Feta Cheese, Oregano Vinaigrette

Whipped Feta and Roasted Vegetable Plate with  
Pistachio and Mint

Walnut and Honey Baklava Bites

Freshly brewed Starbucks® regular and decaffeinated  
coffee

Selection of Tazo® traditional and herbal teas

Clover honey, lemon, sugar three ways, cream, whole,  
non-fat, almond and oat milks

\$31.00

### Connect + Collaborate

Country Style Cranberry Baked Oatmeal Cookies

Best of Season Vegetable Crudit  with Cauliflower  
Hummus and Apple Butter

Banana Bread Pudding with Cr me Anglaise

Freshly brewed Starbucks® regular and decaffeinated  
coffee

Selection of Tazo® traditional and herbal teas

Clover honey, lemon, sugar three ways, cream, whole,  
non-fat, almond and oat milks

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Energize

Chocolate Covered Espresso Beans

Wasabi House Made Snack Mix

Chilled Oatmeal Parfait with Strawberry, Almonds and

Dark Chocolate

Freshly brewed Starbucks® regular and decaffeinated  
coffee

Selection of Tazo® traditional and herbal teas

Clover honey, lemon, sugar three ways, cream, whole,  
non-fat, almond and oat milks

\$31.00

## Afternoon Breaks

Chips + Dip

Tri Colored Tortilla Chips, Sea Salt Naan Dippers, Kettle  
Chips,

Cucumber, Baby Carrots, Celery

Pico De Gallo, Guacamole, Green Goddess Dip, Roasted  
Pepper Hummus and Spicy Queso Dip

Freshly brewed Starbucks® regular and decaffeinated  
coffee

Selection of Tazo® traditional and herbal teas

Clover honey, lemon, sugar three ways, cream, whole,  
non-fat, almond and oat milks

\$31.00

Milk + Cookie Bar

Coffee Milk, Almond Vanilla Milk, Cereal Milk

Raspberry Filled Shortbread Cookies

Jumbo S'mores and Red Velvet Cookies

Chocolate Dipped Rice Krispy Bites

Freshly brewed Starbucks® regular and decaffeinated  
coffee

Selection of Tazo® traditional and herbal teas

Clover honey, lemon, sugar three ways, cream, whole,  
non-fat, almond and oat milks

\$31.00

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### Energize + Motivate

Peanut Butter and Jelly Cookie Sandwiches  
Avocado Egg Salad Toast with Crumbled Smoked Bacon  
on Wheat English Muffin  
Hummus Trio: Beet Hummus, Green Goddess Hummus and  
Harissa Hummus with Gluten Friendly Everything  
Seasoned Flatbread Crisps and Toasted Naan Bread  
Freshly brewed Starbucks® regular and decaffeinated  
coffee  
Selection of Tazo® traditional and herbal teas  
Clover honey, lemon, sugar three ways, cream, whole,  
non-fat, almond and oat milks  
\$31.00

### Savory + Spicy

Warm Street Corn Style Dip with Tri Colored Tortilla Chips  
Individual House Mix Trail Mix  
Jalapeno Cheddar Popcorn  
Freshly brewed Starbucks® regular and decaffeinated  
coffee  
Selection of Tazo® traditional and herbal teas  
Clover honey, lemon, sugar three ways, cream, whole,  
non-fat, almond and oat milks  
\$31

### Inspire + Activate

Sweet and Spicy Yakitori Style Chicken Skewers with  
Scallion  
Strawberry Basil and Herb Cheese Finger Sandwich on  
Sourdough  
House made Nutella S'mores  
Freshly brewed Starbucks® regular and decaffeinated  
coffee  
Selection of Tazo® traditional and herbal teas  
Clover honey, lemon, sugar three ways, cream, whole,  
non-fat, almond and oat milks  
\$31.00

### Sweet + Salty

Warm Bavarian Style Everything Seasoned Pretzels with  
Spiced Cheese Dip  
Baked M+M Chocolate Chip Cookies  
Brownie "Cup Cakes" with Honey Roasted Peanuts  
Freshly brewed Starbucks® regular and decaffeinated  
coffee  
Selection of Tazo® traditional and herbal teas  
Clover honey, lemon, sugar three ways, cream, whole,  
non-fat, almond and oat milks  
\$31.00

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# Coffee Breaks

Just Brewed

**Up to 60 Minutes of Continuous Service**

Up to 60 minutes of continuous service  
Freshly brewed Starbucks® regular and decaffeinated coffee  
Selection of Tazo® traditional and herbal teas  
Clover honey, lemon, sugar three ways, cream, whole, non-fat, almond and oat milks  
\$16.00

All Day Oasis

**Up to 8 Hours of Continuous Service**

Freshly brewed Starbucks® regular and decaffeinated coffee  
Selection of Tazo® traditional and herbal teas  
Clover honey, lemon, sugar three ways, cream, whole, non-fat, almond and oat milks  
Assorted Pepsi® soft drinks  
\$65.00

# Enhancements

**Individual Items Available | Priced per Person**

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- Assorted dried fruits and nuts \$11.00
- Seasonal cut fresh fruit and berries \$13.00
- Wicked Twisted pretzels | Harpoon cheese
- sauce \$8.00

#### **Individual Items Available | Priced on Consumption**

- Individually wrapped bars | Nature Valley granola bars,
- Nutri-Grain bars, Luna bars, power bars \$7.00
- Seasonal whole fresh fruit \$7.00
- Individual bags of chips and pretzels | Cape Cod chips,
- Rold Gold pretzels, Smartfood \$7.00

#### **Available to be Ordered by the Dozen**

- Miniature dessert squares \$65.00
- Homemade brownies and blondie bars \$65.00
- BAKER'S RACK | Chocolate chunk, oatmeal raisin, white chocolate macadamia cookies \$65.00
- FRESHLY BAKED GOODS | Basket of freshly baked pastries, muffins and croissants \$65.00
- BAGELS | Selection of MA local bagels with butter and cream cheese \$76.00
- MINIATURE CUPCAKES | Assortment of freshly baked flavors \$76.00
- GLUTEN FREE ALTERNATIVE | Assortment of gluten free muffins and breakfast breads \$80.00
- Individual ice cream bars \$8.00

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# Lunch

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Priced per person.



## Lunch Table

All lunch buffets are priced per person based on 90 minutes of continuous service

All lunch buffets include freshly brewed Starbucks® regular and decaf coffee, and selection of Tazo® traditional and herbal teas

Lunch selections are offered by specific day-of-week.

Selections not consistent with day-of-week are subject to an exclusive \$7 per person additional charge

Minimum requirement of 25 guests for all lunch tables | Fee of \$175 for less than 25 person minimum

*Vegan menu available upon request*

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**MONDAY | The North End****CAESAR SALAD | Romaine and**

kale blend, herb roasted

tomatoes, everything bagel

croutons, grated parmesan,

lemon zest, Caesar dressing

**TOMATO MOZZARELLA SALAD |**

Red onion, fresh basil, oregano,

olive oil, white balsamic *gf***MARINATED VEGETABLE SALAD |**

Fresh herbs, oregano vinaigrette

*v/gf/df***GRILLED SWORDFISH SICILIANA |**

Provençal tomatoes, green olives,

capers, raisins, pine nuts *gf/df***PAN SEARED CHICKEN BREAST |**Mushrooms, herbs, marsala *gf***PIPETTE PASTA | Basil, tomato,**

mascarpone sauce

Stewed broccoli rabe, fennel,

carrots, tomato *v/gf/df*

Mushroom and Lentil Ragout over

Polenta *v/gf*

Mini cannolis, tiramisu, eclairs

**\$74.00****TUESDAY | Boston Bodega****MIXED GREEN SALAD | Jicama,**

segmented orange, corn nuts,

chipotle ranch dressing *gf***BLACK BEAN AND ROASTED**

CORN SALAD | Red onion,

roasted peppers, cilantro lime

vinaigrette *v/gf/df***MIXED CABBAGE AND SHAVED**

RADISH SLAW | Jalapenos,

carrots, bell peppers, pickle

dressing *gf/df*Warm flour tortillas *v/df*

Cilantro and lime marinated

grilled chicken *gf/df*

Beef barbacoa, green onions,

cilantro *gf/df*

Avocado crema, pico de gallo,

cotija cheese

Refried beans, saffron rice *gf*

Adobo Tempeh with Fajita

Peppers **v/gf**

Tres leches

**\$74.00****WEDNESDAY | Boston Public****Market**Garden vegetable soup *gf/df***ORGANIC BABY GREENS |**

Seasonal market vegetables,

vermont creamery chevre, citrus

vinaigrette *gf***WILD RICE SALAD | Segmented**

orange, hearts of palm, sweet

onion dressing *v/gf/df***NORTH ATLANTIC SALMON |**

Shaved brussel sprouts, maple

chili glaze *gf/df***MARINATED STEAK TIPS |**

Charred corn relish, piquillo

pepper vinaigrette *gf/df*

Roasted broccolini, garlic, chilies,

vinegar *v/gf/df*Creamy basil pesto polenta *gf*

Sweet Potato Casserole with

Black Beans, Kale and Quinoa

*v/gf*

Four berry crumble and apple

crumble bars

**\$74.00**

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THURSDAY | The Seaport  
Selection

Traditional New England clam  
chowder

CRISPY LEAF AND FRISSE

SALAD | Pecans, cranberries,  
great hill blue cheese, cider  
vinaigrette *gf*

RED BLISS POTATO SALAD |

Green onions, celery, creamy  
whole grain dressing *gf/df*

ROASTED ALL-NATURAL

CHICKEN BREAST | Roasted  
apples, maple pepper glaze *gf/df*

OVEN ROASTED NEW ENGLAND

HADDOCK | Citrus gremolata,  
buerre blanc

Native lobster mac N cheese

Peak selection of seasonal  
vegetables *v/gf/df*

Classic Boston style baked beans  
*gf/df*

Apple Cider Maple Glazed Tofu  
*v/gf*

Boston cream pie, assorted  
whoopie pies

\$74.00

FRIDAY | Taste of the  
Mediterranean

Chef's Seasonally Inspired Soup  
Hummus with sumac,  
muhammara dip, grilled naan *df*

ROMAINE SALAD | Cucumber,  
feta, red onion, lemon dill  
vinaigrette *gf*

FRESH MOZZARELLA AND

HEIRLOOM TOMATO SALAD |  
Arugula, torn sourdough, aged  
balsamic, sun dried tomato  
dressing

GEMELLI PASTA | Italian sausage,  
broccoli rabe, vine ripened  
tomato, roasted garlic *df*

CHICKEN SHAWARMA | Lemon,  
tomato, coriander *gf/df*

MEDITERRANEAN WHITE FISH |  
Rustic tomato-olive vinaigrette  
*gf/df*

Roasted Eggplant and Mushroom

Florentine *v/gf*

Crushed fingerling potato, sweet  
peppers, fennel, rosemary *v/gf/df*

Seasonal Vegetable

Seasonal petite desserts \$74.00

SATURDAY | Panini Pressed

Tomato Bisque

ARUGULA AND FRISSE SALAD |

Smoked gouda cheese, candied  
pecans, blistered heirloom  
tomatoes, white balsamic *gf*

BASIL PESTO BEAN SALAD |

Garbanzo beans, tomatoes,  
parmesan *gf*

RED BLISS POTATO SALAD |

Roasted red onion, carrots,  
tarragon *gf/df*

**Warm Griddled Sandwiches:**

MCKENZIE ROASTED TURKEY |

Basil pesto, roasted tomatoes,  
muenster cheese, sourdough

ROAST BEEF | Dill pickles,

arugula, herbed boursin cheese  
spread, Havarti cheese, challah

ROASTED VEGETABLE

SANDWICH | Roasted red pepper,

baby spinach, roasted red onion,  
vegan cheddar, GF multigrain

bread **v/gf**

Cape Cod potato chips *gf/df*

Seasonal sweets \$74.00

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## SUNDAY | Chinatown

Miso Soup

### CRUNCHY ASIAN SALAD | Napa

cabbage, snow peas, carrot,  
fresno peppers, cilantro, mint,  
boiled peanuts, crispy noodles,  
candied ginger vinaigrette *gf/df*

### Vegetable Rice Noodle Salad

*vg/gf*

### Sesame Cucumber Seaweed

Salad *vg/gf*

### MISO GLAZE SALMON | Japanese

eggplant, mirin, ginger *gf/df*

### Lemon grass sesame chicken

Fuji signature fried rice *v/gf/df*

### Vegetable dumplings

Stir fried baby bok choy *vg/gf*

### Sweet n Sour Tempeh with

Broccoli and Toasted Sesame

Seeds *v/gf*

Meyer lemon tart *v*

Chocolate mud pie, coffee crème

anglaise *v*

74

## ANY DAY | Fan Pier Picnic

Butternut Squash Velouté

### FIELD GREENS SALAD | Cherry

tomatoes, garbanzo beans,  
shredded carrots, shaved radish,  
champagne vinaigrette

### ANCIENT GRAIN SALAD | Baby

arugula, dried cranberries,  
toasted almonds, goat cheese,  
red wine vinaigrette

### MCKENZIE TURKEY BREAST |

Beef steak tomato, smoked

bacon, alfalfa sprouts, tarragon

mayonnaise, ciabatta baguette

### ALL-NATURAL ROAST BEEF |

Havarti cheese, shaved red

onion, sliced pickles, bibb lettuce,

tomato, horseradish mayonnaise,

french baguette

### ROASTED VEGETABLE | Seasonal

vegetable, roasted garlic and

herb white bean spread, baby

spinach, red wine vinegar, olive

oil, focaccia

Cape Cod chips, terra chips

Mini pastries and tarts \$74.00

## Vegan & Gluten Friendly

### Dessert Option

Priced per dozen \$126 each

- Tiramisu
- Raspberry blueberry bar
- Caramel chocolate
- Lime mango

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## Plated Lunch

Priced per Person

Your choices for lunch are:

OPTION ONE | Three course hot lunch to include bread rolls, salad, entrée and dessert

OPTION TWO | Two course lunch to include bread rolls, your choice of entrée salad or sandwich entree and dessert

Additional entree choices available for a per person charge.



### **SALAD | Select One**

*Three Course Offering*

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#### SEAPORT CAESAR SALAD

Romaine, kale, roasted tomatoes,  
grated parmesan, everything  
bagel croutons, creamy caesar  
dressing

#### ARUGULA AND FRISSE

SALAD gf

Crumbled goat cheese, dried  
cherries, red quinoa, pepitas,  
cider vinaigrette

#### MIXED GREENS SALAD v/gf/df

Garbanzo beans, shaved radish,  
cucumber, heirloom tomatoes,  
balsamic vinaigrette

### HOT ENTREES | Select One

*Three Course Offering*

#### BRAISED JAPANESE

EGGPLANT v/gf/df

Cauliflower puree, toasted  
quinoa, roasted  
vegetables \$59.00

#### CAGE FREE HERB

MARINATED BREAST OF

CHICKEN gf/df

Tri-colored quinoa, kale, butternut  
squash, charred lemon  
jus \$63.00

#### NORTHERN ATLANTIC

SALMON gf

Jumbo asparagus, pureed purple  
potato, citrus, parsley \$70.00

#### GRILLED TOP SIRLOIN gf

Truffle mushroom risotto,  
broccolini, pickled red onion,  
cabernet demi-glace \$79.00

### ENTREE SALADS | Select One

*Select One Entrée Salad or Sandwich Entree | Two Course Offering*

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### CHICKEN CHOP SALAD gf

Hearts of romaine, roasted corn,  
heirloom tomato, green apple,  
almonds, goat cheese, herb  
vinaigrette \$59.00

### TUNA NIÇOISE SALAD

Fingerling potatoes, kalamata  
olives, heirloom tomatoes, green  
beans, hard cooked egg, lemon  
thyme dressing \$59.00

## SANDWICH ENTREE | Select One

*Select One Entrée Salad or Sandwich Entree | Two Course Offering*

### MCKENZIE ROASTED TURKEY AND BRIE SANDWICH

Hydro bibb lettuce, vine ripened  
tomatoes, focaccia bread \$70.00

### CURE 81 HAM AND SWISS CHEESE SANDWICH

Pickles, dijon mustard, crisp  
greens, pumpernickel roll \$70.00

### OLD NEIGHBORHOOD ROAST BEEF

Horseradish giardiniera spread,  
Havarti cheese, Boston bibb  
lettuce, vine ripened tomato, soft  
French roll \$70.00

## DESSERT | Select One

*Available with Two and Three Course Lunch Offerings*

Gluten free option available \$10 per person upcharge

### FLOURLESS OPERA CAKE

Coffee buttercream, ganache,  
espresso cake

### TIRAMISU

Coffee liquor lady fingers,  
mascarpone mouse, coco powder

### RED VELVET CAKE

Vanilla syrup, cream cheese  
frosting

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#### EQUATOR STRIP

Raspberry passion fruit coulis,  
coconut biscuit, passion fruit  
glaze

#### PETITE CHEESECAKE

Lemon curd, fresh blueberry,  
crunchy streusel, vanilla  
blueberry sauce

## Grab 'N Go

All grab 'N go lunches include one salad, snack and dessert selection along with your choice of three sandwich selections.  
All lunches include selection of Pepsi® products, appropriate condiments and cutlery served in A 'to go' vessel.

### **SALAD | Select One**

#### TRI COLORED QUINOA SALAD

Broccoli, peppers, cucumber,  
garbanzo beans, carrots, oregano  
vinaigrette *v/gf/df*

#### FARRO AND KALE SALAD

Crumbled feta cheese, toasted  
almonds, golden raisins, white  
balsamic vinaigrette

#### THREE BEAN SALAD

Green beans, garbanzo beans,  
red kidney beans, peppers,  
tomato, celery and herb  
vinaigrette *v/gf/df*

### **SANDWICH SELECTION | Select Three**

*Quantities of Each Sandwich Selection to Equal Guarantee*

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**CHICKEN SALAD SANDWICH**

Green apple, cranberry, tarragon,  
croissant

\$70.00

**MCKENZIE ROASTED TURKEY  
AND BRIE SANDWICH**

Hydro bibb lettuce, vine ripened  
tomatoes, focaccia bread

\$70.00

**CURE 81 HAM AND SWISS  
CHEESE SANDWICH**

Pickles, dijon mustard, crisp  
greens, pumpernickel roll

\$70.00

**OLD NEIGHBORHOOD ROAST  
BEEF**

Horseradish giardiniera spread,  
havarti cheese, boston bibb  
lettuce, vine ripened tomato, soft  
French roll

\$70.00

**ITALIAN SANDWICH**

Salami, mortadella, cure 81 ham,  
provolone cheese, cherry  
peppers, shredded lettuce,  
tomatoes, red wine vinaigrette,  
herb focaccia

\$70.00

**CHICKEN CHOP SALAD**

Hearts of romaine, roasted corn,  
heirloom tomato, green apple,  
almonds, goat cheese, herb  
vinaigrette

Note: This is a salad selection,  
not a sandwich.

\$70.00

**ROASTED VEGETABLE  
SANDWICH**

Peppers, squash, kale, carrots,  
broccoli, herbed cheese spread,  
sourdough roll

\$70.00

**GLUTEN FREE VEGAN WRAP**

Roasted mushrooms, seasonal  
greens, white bean spread, vegan  
cheddar, gluten free  
tortilla **v/gf/df**

**70**

**SNACK | Select One**

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- Whole seasonal fruit v/gf/df
- Cape Cod kettle chips v/gf/df
- Sun Chips
- Natures Harvest granola bar df

#### **DESSERT | Select One**

- Chocolate Fudge Nut Brownie
- Freshly Baked Jumbo Cookie
- Candy Bar

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# Reception

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## Hors d'Oeuvres

Priced per Piece

*Minimum order of 25 pieces per selection*

## Reception Tables

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## From the Land

- Open Faced Smoked Bacon Mini "BLT" Bite \$10.00
- BRAISED BEEF SHORT RIB PANINI | Cave-aged fontina cheese, crisped pullman-style brioche \$10.00
- STEAK and CHEESE SPRING ROLL | Chipotle cheese dip \$10.00
- MINI BEEF WELLINGTON | Mushroom duxelles, French-style puff pastry \$10.00
- Chicken Pot Pie \$9.00
- Peach BBQ Brisket Wrapped in Pork Belly \$9.00
- Honey sriracha chicken meatball \$9.00
- Chicken and cheese cornucopia \$9.00
- LAMB GYRO | Lightly marinated roasted lamb, petite pita bread, tzatziki sauce \$10.00

## From the Garden

### Vegetarian Friendly

- Red wine poached pear, gorgonzola, pastry shell \$10.00
- Kale Caesar Cup \$9.00
- FIG AND GOAT CHEESE FOCACCIA | Sweet figs in balsamic vinegar, goat cheese, chive, focaccia round \$10.00
- CORN AND EDAMAME QUESADILLA | Edamame beans, corn, jack cheese, roasted red bell and poblano peppers, crisp tortilla \$9.00

## From the Sea

- Lobster Salad Presented in a Profiterole \$10.00
- SMOKED SALMON ON RYE TOAST | Cornichon and dill cream \$10.00
- CHILLED SPICY SHRIMP COCKTAIL | Avocado dip \$9.00
- Shrimp 'Casino' With Crispy Bacon \$10.00
- LOBSTER COBBLER | Béchamel sauce, carrots, peas, shallots, buttered bread crumbs, savory handmade cup \$10.00

## From the Garden

### Vegan & Gluten Friendly

- Cauliflower tempura, sweet chili glaze \$11.00
- Harvard beets on cucumber \$11.00
- Fig, brie, strawberry skewers \$11.00
- Sweet potato stuffed brussel sprout \$11.00
- Fig jam on mini polenta round \$11.00
- Dried pea cake with potato and mint \$11.00
- Zaatar spiced mini falafel cake \$11.00

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Priced per Person

*Based on 90 minutes of continuous service*

#### New England Cheese Display

Chef's seasonal selection of four artisanal cheeses

Seasonal accoutrements

Crusted bread, crackers

**\$28.00**

#### Local Charcuterie Board

Selection of smoked and cured meats

Whole grain mustard, cornichons

French baguettes

**\$28.00**

#### Tuscan Table Display

Coppa, soppressata, mortadella

Dolce gorgonzola, asiago

Marinated olives, fried peppers, grilled marinated

artichokes, focaccia, ciabatta, bread sticks

**\$28.00**

#### Mediterranean Mezze Display

Roasted garlic hummus, whipped feta, baba ghanoush,

Pickled vegetables, cheese stuffed peppers, marinated

olives, crisp pita chips, naan bread, grilled fantini bread

**\$26.00**

#### The Vegetable Table

Garden fresh raw vegetable display

Green goddess, ranch, roasted pepper hummus dips

**\$22.00**

#### Pomodoro Pasta Bar

MINI PENNE PASTA | Sundried tomato, baby kale, roasted  
garlic, olive oil, parmesan

LILLY'S GEMILI PASTA | Lamb bolognese, asiago

PORCINI MUSHROOM PILLOWS | Sage, white truffle  
cream

**\$32.00**

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### Poke Party

Ponzu Marinated Yellowfish Tuna, Sesame Chicken  
Tempura, Bamboo Rice, Carrot. Edamame, Purple  
Cabbage, Japanese Cucumber, Wakame, Crispy Wontons  
\$30.00

### Hanover Street Cafe

Cannoli, Cream Puffs, Napoleons, Tiramisu, Assorted  
Biscotti, Italian Cookies  
\$26.00

### Slider Bar

ANGUS BURGER | Cheddar cheese, "special" sauce,  
caramelized onion jam  
CHICKEN CAPRESE SLIDER | Tomato, mozzarella, pesto  
mayonnaise  
VEGETARIAN SLIDER | Arugula, poblano relish  
\$32.00

### Sundae Parlor

Vanilla & Chocolate Ice Cream  
Butterscotch, Hot Fudge  
Crushed Oreos, Chocolate Chips, M&M's, Sprinkles,  
Cherries, Candied Nuts, Whipped Cream  
\$25.00

## Chef Crafted Carving Stations

Chef Attendant Required | Fee of \$200 per every 150 guests

### Fresh Raw Bar

Minimum 75 attendees

Shucked in the room

Island creek oysters, clams, crab claws, poached shrimp

Homemade cocktail sauce

\$ \$48.00

### Sushi Table

Minimum 75 attendees, \$500 chef fee per 100 guests

Variety of uramaki rolls

Nigiri

Wasabi, soy sauce, pickled ginger

\$ \$48.00

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### Vegan Tostada

Black bean puree, pico de gallo, avocado,

Vegan cheese, salsa verde *v/gf/df*

\$15.00

### Basil Pesto Artisan Grilled Cheese

Tomato bisque shooter

\$17.00

### Char Crusted Beef Ribeye gf

Buttery whipped potatoes, rosemary béarnaise sauce

[Feeds 25 guests]

\$40.00 per person

### Black Pepper and Mustard Glazed Pork Loin gf/df

Apple Whiskey Jus, Jalepeno Cornbread

[Feeds 25 guests]

\$684.00

### Citrus Brined Turkey Breast gf

White sweet potato purée, season vegetable, warm  
cranberry sauce

[Feeds 30 guests]

\$682.00

### Peppered Beef Tenderloin gf/df

Rosemary scented potatoes, whole grain mustard jus

[Feeds 20 guests]

\$945.00

### Roasted Line Caught Salmon gf/df

Warm couscous salad, mandarin-fennel salad

[Feeds 20 guests] \$735.00

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# Dinner

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## Plated Dinner

Priced per Person

Plated Dinners feature a three course meal including bread rolls with butter, your choice of starter, entrée and dessert with freshly brewed Starbucks® regular and decaffeinated coffee, Selection of Tazo® traditional and herbal teas

Choice of Entrée Policies:

OPTION ONE | Higher priced entrée prevails with counts provided 72 business hours prior to event date

OPTION TWO | Higher priced entrée prevails plus \$25++ per person upcharge for choice of entrée on-site

### SALAD | Select One

#### FIELD GREEN SALAD

Petite greens, segmented citrus, radish, candied pecans, brie spread, balsamic vinaigrette *gf*

#### ROASTED BEET SALAD

Frisse, chopped pistachio, goat cheese puree, champagne vinaigrette *gf*

#### WESTIN WEDGE SALAD

Iceberg, blistered heirloom tomatoes, radish, lardons of black peppered bacon, crumbled blue cheese, creamy chive dressing *gf*

### Beef Entrée Options

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#### CENTER CUT FILET OF BEEF

Roasted garlic whipped potatoes, baby vegetables, port wine jus *gf* MP

#### SEARED TOP SIRLOIN

Ragout of wild mushrooms, cipollini onion confit, truffle risotto, black truffle jus *gf* \$105.00

#### BRAISED BEEF SHORT RIBS

Herb goat cheese polenta, baby carrots, broccolini, demi jus *gf* \$110.00

#### Free- Range Chicken Entrée Options

##### HERB-MARINATED BREAST OF CHICKEN

Herbed farro risotto, young vegetables, preserved lemon jus \$90.00

##### ROASTED BREAST OF CHICKEN

Mashed heirloom carrot, roasted seasonal vegetables, black garlic demi *gf* \$90.00

##### PAN-SEARED BREAST OF CHICKEN

Seasonal vegetable and potato hash, sage-brown butter vinaigrette *gf* \$90.00

#### Sustainably-Sourced Fish Entrée Options

##### LINE CAUGHT SALMON

Smoked bacon-shallot ragout, barley, roasted young vegetables \$95.00

##### DAY BOAT SWORDFISH

Cauliflower puree, brussels sprouts, wild rice, sweet mustard glaze *gf* \$95.00

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## GEORGE'S BANK COD

Rustic tomato-olive vinaigrette, crushed fingerling potato,  
olive oil, herbs, chiles *df* \$95.00

## Surf and Turf Entree Options

### BAKED STUFFED HALF LOBSTER, PETITE CHARRED FILET

Caramelized shallot and red wine demi, black truffle  
parmesan risotto, jumbo asparagus- Market Price

## Vegan + Gluten Friendly Entrée Options

### CHARRED CAULIFLOWER STEAK

Chickpea ragout, braised cabbage, pepper relish \$80.00

### BRAISED JAPANESE EGGPLANT

Cauliflower puree, toasted quinoa, roasted  
vegetables \$80.00

### STUFFED ACORN SQUASH

Northern beans, kale, tomato, roasted garlic, porcini  
mushroom puree \$80.00

## DESSERT | Select One

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#### CHOCOLATE ESPRESSO TART

Shortbread cookie dough, coffee cake, espresso cream, chocolate ganache

#### BLUEBERRY CRUMB CUTIE PIE WITH WHIPPED LEMON CHEESECAKE

Mini blueberry crumble pie, lemon scented whipped cheesecake, blueberry puree

#### INDIVIDUAL BOSTON CREAM PIE

Light buttery layer cake, creamy vanilla custard, rich chocolate icing

#### LEMON MERINGUE TART

Shortbread cookie dough, lemon curd, Italian meringue

#### GLUTEN FRIENDLY CHOCOLATE MARQUISE CAKE

Gluten friendly chocolate cake, chocolate mousse, chocolate glaze, chocolate crumble

#### GLUTEN FRIENDLY RED BERRY MASCARPONE MOUSSE

Gluten friendly Vanilla cake, raspberry and mascarpone mousse, vanilla Chantilly

## Dinner Buffet

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## Harbor View

Butternut Squash Bisque

Sea Salt Dinner Rolls, Sweet Cream Butter

FIELD GREEN SALAD | Green apple, toasted almonds, feta cheese, cider vinaigrette *gf*

FARRO AND KALE SALAD | Toasted almonds, golden raisins, crumbled feta cheese, white balsamic vinaigrette

RED BLISS POTATO SALAD | Roasted red onion, carrots and tarragon *v/gf*

Free range breast of chicken, herb jus *gf*

Northern Atlantic salmon, lemon butter sauce *gf*

Marinated tenderloin tips, honey brown butter *gf*

Chef's selection of seasonal vegetables *v/gf*

Sea salt and herb roasted marbled potatoes *v/gf*

Chef's selection of sweet bites

\$118.00

## Cape Codder Clam Bake

New England Clam Chowder, Oyster crackers

MIXED GREENS SALAD | Dried cranberries, crumbled goat cheese, toasted almonds, red wine vinaigrette

RUSTIC RED BLISS POTATO SALAD | Smoked bacon, green onion, dill

ORECCHIETTE PASTA SALAD | Spinach, tomato, red onion, parmesan, peppercorn dressing

Steamed little neck clams

Poached Prince Edward island mussels

1.5b steamed whole Maine lobster (1 per person)

Grilled barbecue chicken breast

Baked mac N' cheese, seasoned panko breadcrumbs

Boston baked beans with double smoked bacon

Sweet corn on the cobb

Warm brioche bread pudding, caramel, raisins, vanilla

Boston cream pie

Strawberry shortcake

**Market Price**

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## North End

Vegan Fire Roasted Vegetable Soup

Warm Dinner Rolls, Sweet Cream Butter

Mixed Greens Salad, Dried Cranberries, Crumbled Goat

Cheese, Toasted Almonds, Red Wine Vinaigrette

Orecchiette Pasta Salad, Spinach, Tomato, Red Onion,

Parmesan Peppercorn Dressing

Tomato and Cucumber Salad, Red Onion, Basil and White

Balsamic Vinaigrette

Grilled Breast of Chicken, Basil Pesto Cream

Steak Tips au Poivre

Vegetarian Lasagna Roll Ups, Herb Tomato Sauce

Broccolini and Roasted Butternut Squash

Herb Roasted Potatoes

Chefs Selection of Assorted Desserts

**\$103.00**

## Back Bay

Vegan Black Bean Soup

Warm Dinner Rolls, Sweet Cream Butter

Romaine and Radicchio Salad, Roasted Apple, Dried

Cherries, Pistachios, Feta Cheese, Cider Vinaigrette

Red Quinoa and Roasted Squash Salad, Spinach,

Cauliflower, Maple Vinaigrette

Pan Seared Chicken, Herb jus

Baked Haddock, Parsley and Herbs

Butternut Squash Ravioli, Maple Cream

Green Beans with Roasted Fennel and Tomato

Wild Mushroom Risotto

Chefs Selection of Assorted Desserts

**\$103.00**

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## Seaport District

Warm Dinner Rolls, Sweet Cream Butter

Corn Chowder

Boston Greens, Mixed Greens, Frisée, Harvard Beets,

Vermont Goat Cheese, Balsamic Vinaigrette

Healthy Grain, Farro, Baby Spinach, Fire Roasted Peppers,

Dried Cranberries, Citrus Dressing

Cape Cod Chopped Salad, Baby Arugula, Granny Smith

Apples, Smoked Bacon, Toasted Walnuts, Bayley Blue

Cheese, Herb Vinaigrette

Cranberry Jus, Corn Succotash

Broiled New England Cod, Lemon Butter Sauce

Yankee Pot Roast, Au Jus

Seasonal Vegetables

Herb Roasted New England Potatoes

Vermont Maple & Cider Donuts, North End Cannoli,

Cranberry Apple Crumble

\$103.00

## Vegan & Gluten Friendly Dessert Option

Priced per dozen \$126.00

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# Beverages

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The hotel will set up complete arrangements including bartender(s), mixers and glasses.  
our choice of Premium Liquor & Wine or Preferred Liquor & Wine



Your choice of Premium Liquor & Wine or Preferred Liquor & Wine

House Wine & all Beer offerings come standard with each tier

Host and Cash Bartenders | Staffed 1 per 100 guests

## **Host bartender fee**

\$200 per bartender

## **Cash bartender fees**

\$500 per bartender for the first 3 hours

\$80 per hour thereafter

## Host Bar

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#### Premium Tier

Ketel One Vodka

Tito's Vodka

Bacardi Light Silver Rum

Captain Morgan

Johnny Walker Black Label

Scotch

Woodford Reserve Bourbon

Hendrick's Gin

Courvoisier VSOP Cognac

Patron Silver Tequila

Fleur de Mer Rose

Kim Crawford Sauvignon Blanc

#### Preferred Tier

Absolut Vodka

Tito's Vodka

Bacardi Rum

Captain Morgan

Dewar's White Label Scotch

Makers Mark Whiskey

Tanqueray Gin

Hennessy VS Cognac

Sauza Gold Tequila

La Marca Prosecco

Bollini Pinot Grigio

#### Beer Options

##### DOMESTIC

Budweiser | Bud Light | Miller Lite |

Coors Light | Samuel Adams

##### IMPORTS

Stella Artois | Heineken | Corona

##### LOCAL CRAFT SEASONAL

Please ask for our current  
varieties

##### HARD SELTZER

Available Seasonally | Please ask  
for our current varieties

#### \*Seasonal Offering

Prices are exclusive of 17% service charge, 13% taxable administrative fee and 7% state sales tax. The gratuity is distributed to banquet employees. No other fees or charges are tips, gratuities or service charges for employees.

Pricing is per person, unless otherwise noted.

All pricing is subject to change without notice.

## On Consumption

### *Priced per drink*

- Premium liquor \$16.00
- Premium wine \$15.00
- Preferred liquor \$14.00
- Preferred wine \$13.00
- Imported beer \$12.00
- Domestic beer \$11.00
- Local craft beer \$12.00
- Hard seltzer\* \$11.00
- House wine \$13.00
- Soft drinks \$7.00
- Bottled water \$7.00
- Cordials \$15.00

## Package Options

### *Priced per person, per hour*

#### *Minimum 50 guests*

- Premium:
- First hour \$27.00
- Second hour \$17.00
- Additional hour \$15.00
- Preferred:
- First hour \$24.00
- Second hour \$16.00
- Additional hour \$14.00
- Beer and Wine Only:
- First Hour \$22.00
- Second Hour \$16.00
- Additional Hour \$13.00

## Cash Bar

### Priced per beverage

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- Premium Liquor \$20.00
- Premium Wine \$20.00
- Preferred Liquor \$18.00
- Preferred Wine \$18.00
- Imported Beer \$15.00
- Domestic Beer \$13.00
- Local Craft Beer \$15.00
- Hard Seltzer\* \$15.00
- House Wine \$16.00
- Soft Drinks \$9.00
- Bottled Water \$9.00
- Cordials \$20.00

## Wine List

Priced per bottle

One case minimum purchase required

### Sparkling Wines and Champagnes

- La Marca Prosecco \$61.00
- Domaine Ste Michelle \$49.00
- Moet and Chandon \$165.00

### White Varietals

- Riesling, Chateau Ste.  
Michelle \$57.00
- Riesling, Dr. Loosen Blue Slate  
Kabinett \$65.00
- Rose, Fleur de Mer Cotes de  
Provence \$69.00
- Rose, Chandon \$84.00

### Pinot Grigio

- Maso Canali \$69.00
- Bollini \$61.00

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### Sauvignon Blanc

- Kim Crawford \$61.00
- Justin \$74.00

### Chardonnay

- Kendall Jackson \$61.00
- Cakebread Cellars \$110.00

### Red Varietals

- Malbec, Gascon \$61.00
- Red Blend, 19 Crimes \$61.00
- Red Blend, The Prisoner \$100.00

### Pinot Noir

- Meiomi \$69.00
- Cherry Pie \$79.00

### Merlot

- Robert Mondavi \$66.00

### Cabernet Sauvignon

- Louis Martini \$61.00
- Justin \$94.00

## Specialty Bar

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

Priced per Person

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#### Bourbon Bar

Kentucky Mule

Manhattan

Bourbon Side Car

Classic Old Fashioned

\$22.00

#### Bubbles Bar

Prosecco

Juices to include:

Orange, orange mango,

pomegranate, grapefruit

Fruit garnish to include:

Raspberries, strawberries,

blueberries, mint

\$22.00

#### Bloody Mary Bar

Tito's Vodka

Regular and spicy bloody mary

mix

Toppings to include:

Crispy bacon, marinated

asparagus, citrus wedges, olives,

pepperoncini, jumbo shrimp

Salted rim three ways

\$22.00

#### Martini Bar

Cosmopolitan\*

Espresso

Cucumber

Seasonal\*\*

\$22.00

\*Traditional Cosmopolitan | dehydrated hibiscus, *served April – September*

\*Winter White Cosmopolitan | sugared cranberries, *served October - March*

\*\*\*Seasonal:

Spring | Lemon Drop, dehydrated lemon, sugar rim

Summer | Paloma, dehydrated grapefruit

Autumn | Ginger Pear Bourbon

Winter | Eggnog, cinnamon rim

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# General Information

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**ATTENDEE GUARANTEE** | In order to ensure that your catered meal will be a success, please provide your event manager the number of guests attending at least three (3) business days in advance of the function. Once provided, this guarantee is not subject to reduction should less attend. If no guarantee is received, the expected count becomes the guarantee.

**AUDIOVISUAL EQUIPMENT** | Encore Global is our in-house audiovisual provider. They handle all rigging, truss and dedicated power requirements. An Encore Global sales manager will be assigned to discuss equipment best suited to your needs.

**BARTENDER FEES** | Staffed 1 Per 100 Guests; Host Bartender Fee \$200 Per Bartender | Cash bartender fee \$250 per bartender for the first 3 hours, additional \$60 per hour thereafter

**BILLING** | Payment shall be made in advance unless direct billing or another method of payment has been approved by the hotel.

**BRANDING** | Alliance Print Group is our exclusive branding provider. Please reach out to your event manager for more information. [www.allianceprint.com](http://www.allianceprint.com)

**DESTINATION AND EVENT MANAGEMENT** | CSI DMC is our in-house destination management company. Please reach out to your event manager for more information.

**DIETARY RESTRICTIONS** | If you have any concerns regarding food allergies, please contact your event manager.

**DIETARY RESTRICTIONS KEY** | (v – vegetarian) (vg - Vegan) (gf - Gluten Friendly) (df- Dairy Free)

**MANAGEMENT OF THE EVENT** | Our hotel Event Managers and Banquet Managers will be in charge of managing your timelines, service of food, set up of events and oversee hotel service staff. The Event Managers and Banquet Managers will work closely with your lead caterer to ensure proper set up and service.

**ROOM SET-UP CHARGES** | A room re-set fee for the change in room setup within 72 hours of event date may apply. Room setup charges are subject to 7% state tax and 25% taxable administrative fee.

**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. Security details may be required for production load in and/or out where use of elevators is required.

**SHIPPING AND RECEIVING** | FedEx is our in-house shipping, receiving and printing provider. Please reach out to your event manager for more information.

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**TAXES AND FEES** | Please add 17% service charge, 13% taxable administrative fee and 7% state sales tax to all food and beverage prices. Please add 25% 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. Fees are subject to change at any time without notice.

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THE WESTIN BOSTON SEAPORT DISTRICT

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