



# Hotel KENMORE SQUARE Commonwealth

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*Stylish Celebrations  
Forever Remembered*

*Your journey begins at Hotel Commonwealth*

## 2025 WEDDING MENUS

500 Commonwealth Avenue, Boston, MA 02215 | 617 - 532 - 5066

[www.hotelcommonwealth.com](http://www.hotelcommonwealth.com)



# Hotel KENMORE SQUARE Commonwealth

*The Details*

*Cocktail Hour*

*Dinner*

*Late Night Snacks*

*Bar & Beverages*

*Ceremony & Reception*

*Guestrooms & Suites*

*Bridal Box & Brunch*

*Gallery*

Menu prices are subject to 17% service charge, 10% taxable administrative fee and 7% Massachusetts sales tax.

(GF) Gluten-Free

(VEG) Vegetarian

(V) Vegan

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## *Curated Wedding Packages*

### *Classic Wedding*

**starting at \$265 per person**

tray-passed wine greeting  
 five hour basic bar service  
 selection of four passed hors d'oeuvres for one hour  
 three-course dinner  
 tableside wine service  
 sparkling wine toast with dinner  
 Complimentary Commonwealth Junior Suite for the night of your wedding

### *Signature Wedding*

**starting at \$295 per person**

tray-passed wine greeting  
 five hour basic bar service  
 selection of five passed hors d'oeuvres for one hour  
 artisanal cheese display for one hour  
 three-course dinner  
 tableside wine service  
 sparkling wine toast with dinner  
 choice of napkin color  
 Complimentary Executive Suite for the night of your wedding

### *Luxe Wedding*

**starting at \$355 per person**

tray-passed premium wine greeting  
 five hour premium bar service  
 selection of five passed hors d'oeuvres for one hour  
 artisanal cheese display for one hour  
 New England raw bar with live oyster shucking  
 three-course dinner  
 premium tableside wine service  
 Veuve Clicquot Champagne toast with dinner  
 late night snack of mini pretzels & mustard or grilled cheese & French fries  
 premium night cap bar for one hour  
 choice of napkin color  
 Complimentary Signature Suite for the night of your wedding

◆ Chef's favorite items

Menu prices are subject to 17% service charge, 10% taxable administrative fee and 7% Massachusetts sales tax.  
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## Wedding Package Details

### *additional details included with all Wedding Packages*

- Dedicated Catering & Events Team to be an expert guide throughout planning the details
- Private gathering space for wedding party with sparkling wine and hors d'oeuvres
- Hotel Commonwealth dining tables
- Black or White floor-length table linens and coordinating napkins
- Chiavari chairs for dinner in the color of your choice
- Premium flatware and glassware for luxury table settings
- LED votive candles for cocktail and dining tables
- Hotel Commonwealth printed dinner menus
- Framed table numbers
- Contemporary gray-toned wood dance floor
- Private wedding menu tasting for couple
- Preferred guestroom rates for family and friends and custom weblink for guestroom reservations
- Preferred event parking rates



◆ Chef's favorite items

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## *Passed Hors d'oeuvres*

*additional selections may be added for \$12 per item, per person, one hour*

### *From the Garden*

**Open-faced Fried Green Tomato** siracha aioli ♦  
**Crispy Cauliflower Taco** jalapeno crème, citrus slaw ♦  
**Street Corn Arancini** ranchera sauce  
**Goat Cheese Tartlet** roasted pear ♦  
**Eggplant Caponata** herb chèvre ♦  
**Mushroom Risotto (GF)** fried leek  
**Ricotta Crostini** fried sage, strawberries, balsamic  
**Spinach & Artichoke Tartlet** herb chèvre  
**Peperonata Bruschetta Toast**  
**Artichoke & Goat Cheese Croquette**  
**Mini Avocado Toast** with roasted heirloom tomatoes  
**Black Mission Fig (GF)** honey, sea salt, prosciutto  
**Crostini** fig, goat cheese, prosciutto

### *From the Farm*

**Braised Short Rib** onion marmalade, blue cheese, potato cake ♦  
**Mini Corn Bread Pulled Pork Slider** bourbon BBQ  
**Sausage in a Blanket** grain mustard  
**Chicken Croquettes** sesame dipping sauce  
**Mini Short Rib Tostada**  
**Duck Confit** potato cake, red onion jam  
**Braised Short Rib Mini Taco** with chipotle slaw



### *From the Sea*

**Mini Tuna Poke Tostada**  
**Crispy Fish Taco (GF)** avocado, slaw ♦  
**Seared Tuna Wonton Chip (GF)** avocado, mai ploy  
**Smoked Salmon Cucumber Cup** crème fraîche, fresh dill  
**Soy Tuna Tartare** cucumber cup  
**Scallop BLT** topped with chipotle aioli in a tear drop spoon ♦  
**Southern Fried Shrimp** with cajun cream ♦  
**Crab Cake** citrus corn salsa  
**Bijou Jewels Oyster** chili lime aioli  
**Grilled Shrimp (GF)** mini teardrop spoon, soy ginger slaw  
**Lobster Taco (GF)** cilantro lime, spicy citrus slaw, avocado

♦ Chef's favorite items

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## Stationary Displays

*pricing based on one hour*

### **Artisanal Cheese Board** ♦

selection of three locally sourced cheeses  
bread & crackers  
dried fruit, jams, chutneys, honey  
assorted charcuterie—*additional charge of \$18 per person*  
baked brie wheel —*additional charge of \$18 per person*  
**\$28 per person**

### **Antipasti**

roasted & marinated vegetables  
whipped ricotta  
tomatoes & mozzarella  
herbed olives  
artisanal breads  
**\$28 per person**

### **Chilled Local Seafood Raw Bar (GF)**

local oysters  
Chef's selection of crudo  
littleneck clams  
jumbo cocktail shrimp  
citrus cured ceviche  
mignonette & cocktail sauce  
**\$50 per person**

### **Friendly Fenway**

warm pretzels knots & baseball mustard  
mini hotdogs  
peanut caramel popcorn  
**\$28 per person**

### **'Lobstah' a la Roll**

mini lobster rolls  
house made potato chips  
**\$35 per person**

### **Charcuterie Display** ♦

assorted cured meats  
terrines  
pâté  
mustards & pickles  
artisanal breads  
**\$32 per person**

### **French Fry Bar**

roasted garlic aioli  
beef chili  
cheddar cheese  
sour cream  
chipotle aioli  
truffle parmesan aioli  
**\$24 per person**

### **Mac n' Cheese Please**

classic mac n' cheese  
mix-ins:  
bread crumbs  
bacon  
broccoli  
buffalo chicken  
lobster—*additional charge of \$22 per person*  
**\$28 per person**

### **Sicilian-Style Pizza, select three:** ♦

bacon & sausage potato, oregano  
BBQ chicken red onion, mozzarella  
buffalo chicken scallion, blue cheese  
ground sausage, roasted red pepper  
margherita sliced tomatoes, mozzarella, basil  
mushroom potato, robiola cheese  
pepperoni mozzarella, tomato  
pesto parmesan, roasted red peppers  
**\$32 per person**

### **Slider Station, select three:**

BBQ pork coleslaw  
burger slider lettuce, tomato, pickle, with  
& without cheese  
black bean chipotle slaw  
fried chicken shredded lettuce, pickle  
mushroom caramelized onion, gruyere  
short rib pickled red onion, blue cheese  
lobster traditional New England style  
—*additional charge of \$22 per person*  
**\$32 per person**

♦ Chef's favorite items

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## Interactive Stations

*pricing based on one hour  
one chef attendant per 75 guests required—additional fees apply*

### **Asian Station**

chicken dumplings  
vegetable spring rolls  
noodles  
fried rice  
-add-ins-  
assorted vegetable tempura  
chicken  
sweet chili sauce  
teriyaki sauce  
**\$32 per person**

### **optional enhancements**

chicken tempura \$18 per person  
shrimp tempura \$18 per person

### **Let's Taco Bout It**

mini chicken + black bean empanadas  
flour + corn tortillas  
grilled chicken  
shrimp  
baja-style fish  
black beans  
cilantro  
onions  
guacamole  
salsa  
cotija cheese  
sour cream  
**\$32 per person**

### **Flambé Station** ♦

shrimp  
chorizo  
potato  
corn  
**\$32 per person**

### **Tuna Poke Station** ♦

seaweed salad  
mango  
avocado  
sushi rice  
cucumbers  
spicy mayo  
**\$42 per person**

### **Pastabilities**

two pastas  
three sauces  
grilled chicken  
meatballs - *additional fee of*  
*\$8 per person*  
**\$28 per person**

### **Spud Life**

*potatoes three ways:*  
twice baked potatoes  
mashed potatoes  
potato wedges  
**toppings**  
bacon  
cheddar cheese  
broccoli  
buffalo chicken  
sour cream  
**\$28 per person**

### **Carving Station**

Australian Wagyu Tomahawk Steak  
truffle mashed potatoes  
vegetable medley  
Madeira wine demi  
horseradish cream  
roasted garlic butter  
**\$60 per person**

### **Urban BBQ**

St. Louis Dry Rub Ribs  
carved brisket  
BBQ pulled pork  
mini corn muffins  
collard greens  
blue cheese mac & cheese  
**\$42 per person**

### **Italian Nachos**

truffle potato chips  
pickled cherry peppers  
basil  
prosciutto  
parmesan cheese  
balsamic vinaigrette  
**\$28 per person**

### **Chicken + Waffles**

honey siracha  
bourbon maple  
**\$30 per person**

### **Roving Oyster Shucker** ♦

oysters shucked to order  
traditional accompaniments  
**\$36 per person**

### **Fresh Italian Sausage Cart**

Italian sausage  
sautéed peppers & onions  
traditional accompaniments  
**\$36 per person**

♦ Chef's favorite items

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## Plated Dinner

dinner service includes La Colombe Coffee, Decaffeinated Coffee, & Selection of Harney & Sons Teas  
as well as artisan breads & rolls

### **First Course**

*select one*

#### **Arugula Salad (GF)**

balsamic strawberry, ricotta, shaved parmesan,  
balsamic dressing

#### **Classic Caesar Salad**

Grana Padano, herbed crouton

#### **Mixed Green Salad (GF)**

cucumber, cherry tomato, red onion,  
toasted shaved almonds

#### **Berry Salad**

blueberries, raspberries, strawberries, goat cheese,  
candied pecans, raspberry vinaigrette

#### **Fattoush Salad**

romaine, cucumber, tomato, red onion, pita,  
olive medley, oregano vinaigrette

#### **Panzanella Salad** ♦

cucumber, tomato, red onion, mozzarella, olive oil,  
herbed crouton

#### **Heirloom Tomato Salad (GF)**

basil, mozzarella, balsamic

#### **Roasted Beet Salad (GF)**

whipped ricotta, candied pecans, pea shoots,  
Champagne vinaigrette

#### **Seared Tuna Niçoise (GF)** ♦

seared tuna frisée, greens, potato, tomato,  
haricot vert, egg, red wine vinaigrette  
*supplemental charge of \$8 per person*

#### **Chicken Tortilla Soup** ♦

crispy tortilla strips

#### **Curried Corn Chowder (GF)**

yogurt, cilantro

#### **New England Clam Chowder**

bacon, oyster croutons

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## Dinner Entrees

*select two entrées & one vegetarian entrée*

*choice of entrée upon seating for plated dinners, day of event, additional \$15 per person*

### **Lemon Rosemary Statler Chicken**

seasonal purée, tricolor carrots

### **Crab Stuffed Haddock**

sauteed spinach, caper creme

### **Prosciutto Goat Cheese Stuffed Chicken (GF)**

confetti rice, asparagus, citrus beurre blanc

### **Crispy Curry Chicken, Tiki Masala Style (GF)**

basmati rice, spring peas, broccoli, cauliflower

### **Honey Soy Glazed Shrimp (GF)**

kimchi fried rice

### **Branzino** ♦

puttanesca herb risotto

### **Sesame Soy Grilled Salmon**

kimchi fried rice

## **Elevated Entrees**

**Additional \$15 per person, per selection**

### **USDA Prime Ribeye (GF, plated dinner only)** ♦

potato purée, mushroom, fried shallot, madeira sauce

### **Grilled USDA Prime Sirloin (GF)**

broccoli rabe, truffle parmesan frites, chimichurri

### **Pan Seared Scallops (GF)**

seasonal purée, potato, leek and chorizo hash, saffron butter

### **Slow Roasted BBQ Beef Short Rib (GF)** ♦

roasted garlic potato purée, pearl onion, carrot

### **USDA Prime Filet Mignon**

potato purée, shitake mushrooms, roasted garlic truffle butter, madeira sauce

### **Ora King Salmon** ♦

butternut squash puree, crispy Brussel sprouts, cherry au jus

## **Vegetarian Entrees**

### **Stuffed Scallion Crêpe** ♦

seasonal vegetables, ricotta, béchamel sauce

### **Chef's Seasonal Risotto (GF)**

Grana Padano

### **Creamy Polenta (GF)**

mushroom ragout, chickpeas, pistou

### **Stuffed Poblano (GF)**

cilantro lime, black bean, corn rice

### **Wild Mushroom Truffle Ravioli**

pesto cream

### **Bucatini**

mushroom, parmesan cream sauce, truffle oil

### **Stuffed Acorn Squash**

pearled couscous, roasted root vegetables, fried parsnip

### **Roasted Eggplant Caponata**

smashed fingerling potatoes, pomegranate glaze

### **Eggplant Milanese** ♦

over arugula caponata

♦ Chef's favorite items

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## Dessert Displays

### **The Classic Display**

cookies  
bars  
assorted verrines  
**\$28 per person**

### **The Deluxe Display** ♦

assortment of miniature cakes  
tarts  
verrines  
confections  
**\$36 per person**

### **New England Sweets**

Boston cream cupcakes  
fluffernutter cupcakes  
rocky road fudge  
coffee cake bars  
blueberry swirl cheesecake  
**\$38 per person**

### **Pies & Tarts**

house-made & seasonal  
**\$34 per person**

### **Chocolate Display**

brownies  
chocolate tarts  
cupcakes  
mini chocolate verrines  
**\$36 per person**

### **Cannoli Cart** ♦

plain and chocolate dipped shells  
ricotta filling  
whipped cream filling  
assorted toppings  
eclairs & cream puffs, chocolate dipped  
**\$42 per person**  
***Chef attendant required***

### **S'mores Station**

house-made marshmallows  
chocolate ganache  
graham cracker  
caramel  
sprinkles  
**\$24 per person**

### **Donut Station**

donut holes  
vanilla ice cream  
strawberry compote  
chocolate ganache  
caramel  
fruit curd  
sprinkles  
whipped cream  
**\$24 per person**

## Party Favors

*treats are individually bagged & ready for your guests to enjoy later*

### **Edible Image Cookie**

must be confirmed 14 days prior to event  
**\$12 per bag**

### **French Macarons (GF)**

**\$12 per bag**

### **Jumbo Marshmallows**

**\$8 per bag**

♦ Chef's favorite items

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## Late Night Snacks

**\$28 per person**

*select one*

### **Friendly Fenway** ♦

warm pretzels knots & baseball mustard  
mini hotdogs  
peanut caramel popcorn

### **Sicilian-Style Pizza**

classic cheese  
pepperoni

### **Grilled Cheese & French Fries**

### **Chicken Tender Basket**

### **Italian Nachos** ♦

truffle potato chips  
pickled cherry peppers  
basil  
prosciutto  
parmesan cheese  
balsamic vinaigrette

*Chef attendant required, additional fees apply*

## Junior Meals

**\$38 per child**

*for guests 10 years-old & younger*

### **First Course**

*select one*

#### **Caesar Salad**

Grana Padano, herbed crouton

#### **Mixed Green Salad**

ranch dressing

#### **Seasonal Vegetables**

#### **Seasonal Fruit Plate**

### **Entrées**

*select one*

#### **Grilled Chicken Breast**

mashed potatoes, seasonal vegetable

#### **Pasta with Marinara Sauce**

#### **Macaroni & Cheese**

#### **Beef Tenderloin**

mashed potatoes, seasonal vegetable

#### **Chicken Tenders**

French fries

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## Wedding Package Bar Menus

a bar set-up fee of \$165, per 75 guests, applies

### **Classic & Signature Wedding Bar Packages**

basic brand liquor  
house wines (red, white, sparkling)  
selection of beers  
assorted sodas  
still & sparkling water

***Five Hour Bar Service is included with  
the Classic & Signature Wedding Packages***

#### **White Wine (select one)**

Astica Sauvignon Blanc  
Villa Locatelli Pinot Grigio

#### **Red Wine (select one)**

Altuganac Pinot Noir  
Excelsior Cabernet Sauvignon

#### **Sparkling Wine (select one)**

La Bella Prosecco  
Segura Vidas Brut Rosé

### **Basic Liquors**

Tito's Vodka, Lawleys Gin, Planteray Silver  
Rum, Planteray Dark Navy Rum, Captain  
Morgan Spiced Rum, Lunazul Blanco Tequila,  
Redemption Bourbon, Redemption Rye, Cutty  
Sark Scotch Whiskey, Pierre Ferrand Cognac

### **Luxe Wedding Bar Package**

premium brand liquor  
house wines (red, white, sparkling)  
selection of beers  
assorted sodas  
still & sparkling water

***Five Hour Bar Service is included with  
the Luxe Wedding Package***

#### **White Wine (select one)**

Barton Sancerre  
Sokol Pinot Gris

#### **Red Wine (select one)**

Altuganac Pinot Noir  
Excelsior Cabernet Sauvignon

#### **Sparkling Wine (select one)**

Roderer Estate NV  
Ramble Rosé

### **Premium Liquors**

Ketel One Vodka, Dry Line Gin, Planteray  
Silver Rum, Planteray Dark Navy Rum,  
Captain Morgan Spiced Rum, Casamigos  
Tequila, Bulleit Bourbon, Mitchers Rye,  
Johnnie Walker Black Label Scotch,  
Hennessy Privilege VSOP Cognac





## **Breakfast Bridal Box**

**starting at \$525**

*breakfast on the big day*

*exclusively available for delivery to the Loft Suite for up to 15 guests*

Assortment of Plain and Everything Bagels, cream cheese, butter, and preserves

Classic Sliced Fruit Platter (GF)

Breakfast Pastries

La Fermière Yogurt, seasonal flavors, fresh berries, granola

Fresh Squeezed Orange Juice

Bottled Water

La Colombe Coffee, Decaffeinated Coffee, & Selection of Harney & Sons Teas

### **Display Enhancements**

Smoked Salmon Platter \$295 per person

Hard-boiled Eggs (GF) \$120 per person

Vegetable Crudité and Hummus (GF) \$150 per person

Artisanal Cheese & Crackers \$150 per person

Trail Mix \$90 per person

### **Craving something more?**

Pre-order individual breakfast selections and have it delivered at your preferred time between 7am-11am

Advance notice of (7) business days is required

Please ask your Catering Manager for our current Room Service Menus



## **Post-Wedding Brunch**

**\$65 per person**

Classic Eggs Benedict, English muffin, Canadian bacon, poached egg, hollandaise

Brioche French Toast, Vermont maple syrup, caramelized bananas

Chef's Choice Vegetarian Frittata

Maple-cured Bacon & Breakfast Sausage

Smoked Salmon Platter, bagels, capers, cream cheese, red onion, baby greens

Home Fries red bliss potatoes, paprika, onions

Classic Sliced Fruit assorted seasonal variety

From Our Bakery, house-baked breakfast pastries, donuts

La Colombe Coffee, Decaffeinated Coffee, & Selection of Harney & Sons Teas

**enhance your morning with the following beverage selections**

### **Mimosa Bar**

freshly squeezed orange juice

+ sparkling wine = perfection

**\$14, per beverage**

### **Bloody Mary Bar**

a brunch classic

**\$14, per beverage**

◆ Chef's favorite items

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## *Ceremonies & Rehearsal Dinners*

### ***There's so much to Celebrate***

Reflecting the bold personality of our Kenmore Square locale, and infused with a modern aesthetic, new spaces sing with light and our legendary urbane charm.

Ascend from the ample and inviting private entrance to a sweep of contemporary event spaces spanning 7500 square feet and punctuated by one-of-a-kind floor-to-ceiling views encompassing both skylines and baselines.

Every space features contemporary design finishes alongside thoughtfully preserved classic touches to take weddings to state-of-the-art status and bring your celebration to elegant new heights.



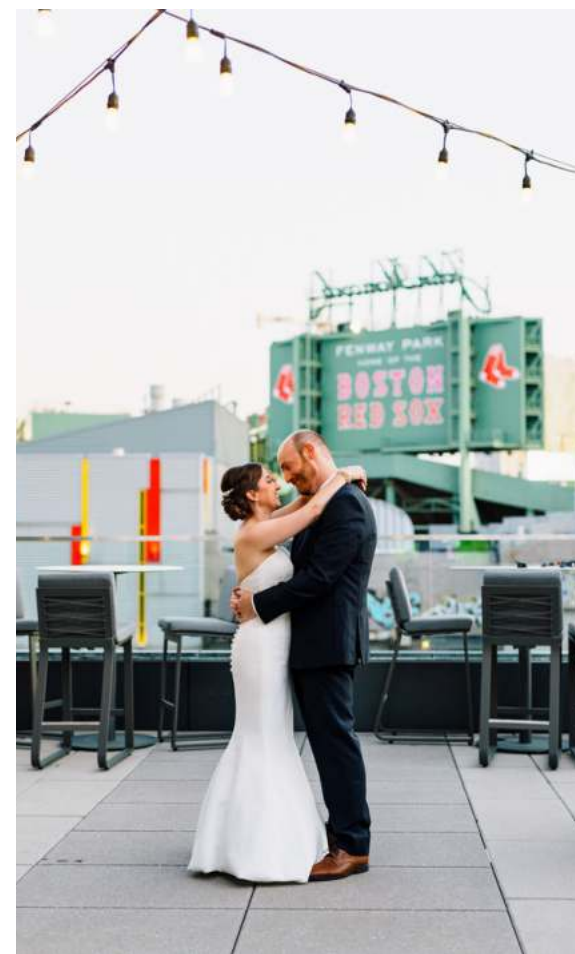


## *Receptions to Remember*

That you feel surrounded in bliss is no accident: everything at Hotel Commonwealth is designed around our ‘of service’ mentality – with gracious and attentive staff anticipating ‘the ask’, and providing near invisible service in answer.

Begin your first moments together as newlyweds in our landmark Boston hotel overlooking Boston University in historic Kenmore Square, just steps from iconic Fenway Park. Offering more than 12,500 square feet of event space for your Big Day including an outdoor terrace, you’ll find everything from spaces for bridal luncheons to rehearsal dinners, wedding receptions and more.

Boston University alumni will appreciate memorable photo opportunities at their adjacent alma mater, while others will enjoy nearby historic backdrops like Fenway Park and the scenic Charles River.



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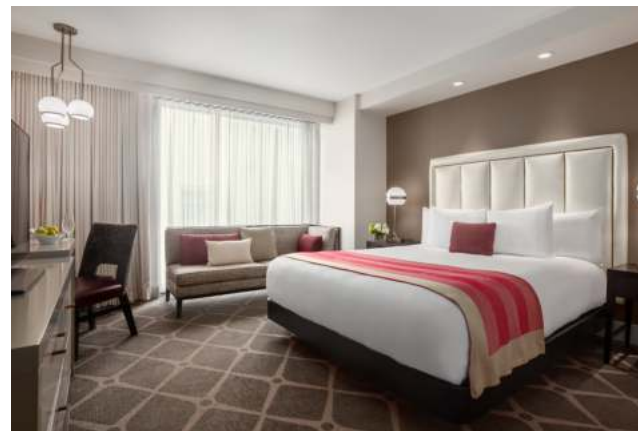
## *Guestrooms & Suites*

To say our guest rooms are generously sized only tells part of the story. Light drenched and eminently livable, each of our luxury guest rooms are designed to let you function well and sleep even better. Live large in an expansive modern living space appointed with every amenity and convenience for a productive and pleasurable stay.

Luxuriate in the comfort of knowing we've thought of "that," whatever it may be. Relax, our exceptional dining options, stylish lounge, concierge service, retail boutique and fitness center are all conveniently on-site.

Designed to grant you the repose of your dreams, our 245 guestrooms offer unparalleled comfort and carefully considered amenities in an expansive modern living space. Each of our Suites feature King-sized beds, a separate living area, and views of Kenmore Square and Fenway Park. While our Signatures Suites take things up a notch with bespoke details like floor-to-ceiling windows, balcony seating, and much more.

Hotel Commonwealth is also proud to be the only official hotel of the Boston Red Sox.



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## **Event Guidelines**

*miscellaneous details*

### **Menu Notes**

A guaranteed guest count must be received by 12 noon EST, 7 days prior to the event. Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Before placing your order please inform your hotel contact if a person in your party has food allergies.

### **Event Spaces**

Your Catering Manager will coordinate your requirements for event space set-ups, amenities, and special equipment needs.

### **Vendors**

As an amenity to our clients, Hotel Commonwealth is pleased to offer our preferred listing of vendors detailing all aspects of custom décor, photography, as well as event specialists for full event coordination.

### **Valet Parking**

Hotel can provide provides Event & Overnight parking for all vehicles.

There is a parking charge of \$75.00 per vehicle per evening with in and out privileges. Event Parking is offered at \$40.00 per parking space. This charge may be posted to the individual's account or to your Master Account.

Premium rates per car apply during Fenway Park special events and concerts. Prices are subject to change without prior notification.

