hotelaka.

BOSTON COMMON



LOCAL FLAIR

For groups of 10 or more. Menu modifications subject to additional fees.

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BEACON HILL

Assorted Bagels and Cream Cheese Sliced Smoked Salmon

Shaved Red Onion and Capers

Variety of Sliced Fresh Fruit

Fresh Orange, Grapefruit and Cranberry Juices

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WATERFRONT

Baby Arugula Salad with Bacon Lardons, Cranberries, Crumbled Goat Cheese and Sherry Vinaigrette

Roasted Vegetables with Pesto

Baked Haddock with Herb Crumbs and Lemon Butter Sauce

Pan Seared Chicken Breast with Roasted Mushroom

Demi Shrimp and Crab

Macaroni and Cheese

Boston Cream Pie

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AFTERNOON BREAK

Cape Cod Potato Chips

Mini Cannoli

ALL-DAY BEVERAGES

La Colombe Coffee and Assorted Specialty Teas

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\$155/Person

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HEALTH CONSCIOUS

For groups of 10 or more.

Menu modifications subject to additional fees.

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FRESH START

Seven Grain Bread, Blueberry and Bran Muffins, Butter, Local Jam and Honey

Sliced Seasonal Fruits and Berries

Variety of Individual Greek Yogurts

Fresh Orange, Grapefruit and Cranberry Juice

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LUNCH

Mixed Green Salad with Carrots. Cucumbers and Tomatoes

Couscous with Cranberries. Feta and Mint

Roasted Chicken Breast with Artichoke and Olive Dressing

Pan Roasted Salmon with Lemon Butter

Roasted Seasonal Vegetables with Chimichurri

Quinoa with Tomatoes and Arugula

Assorted Petit Fours

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AFTERNOON BREAK

Organic Greek Yogurt, Granola, Chia Seeds, Nuts, Coconut, Dried Fruit and Chocolate Chips

ALL-DAY BEVERAGES

La Colombe Coffee and Assorted Specialty Teas

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\$155/Person

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CONTINENTAL

All plated and buffet breakfast served with La Colombe Coffee, Assorted Specialty Teas and Fresh Orange, Grapefruit and Cranberry Juices.

BOSTON COMMON

Assorted Breakfast Pastries
Seasonal Sliced Fruit and Berries
Variety of Individual Greek Yogurts
Chef Selection of Sliced Local Cheeses
Sliced Black Forest Ham and Salami Mini Baguettes
Butter, Local Jam and Honey

\$39/Person

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BUFFETS

All plated and buffet breakfast served with La Colombe Coffee, Assorted Specialty Teas and Fresh Orange, Grapefruit and Cranberry Juices.

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ESPLANADE

Sliced Seasonal Fruit and Berries Sliced Breads and Muffins Scrambled Eggs with Chives Breakfast Potatoes Hardwood Smoked Bacon Greek Yogurt with Honey Granola

Butter, Local Jam and Honey

\$47/Person

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GREENWAY

Sliced Seasonal Fruits and Berries
Sliced Seven Grain Bread
Blueberry and Bran Muffins
Egg White and Vegetable Frittatas
Steel Cut Oatmeal with Banana and Brown Sugar
Avocado Toast with Radish and Tomato
Butter, Local Jam and Honey

\$49/Person

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AM + PM BREAKS

Mix and Match to create the perfect morning or afternoon break for your group.

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SALTY

Pita Chips and Hummus

Blue Corn Tortilla Chips with Housemade Guacamole

Truffle Parmesan Chips with Great Hill Blue Cheese Dip

Ballpark Pretzels with Housemade Ale Mustard

Locally Inspired Deviled Eggs

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SWEET

Chocolate Croissants and Pecan Sticky Buns

Banana Walnut Bread and Coffee Cake

Warm Brownies and Cookies with Milk Shooters

Assorted Mini Cupcakes

Assorted Petit Fours

Assorted French Macarons

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HEALTHY

Greek Yogurt Parfait

Assorted Granola and KIND Bars

Sliced Fruit and Berries

Vegetable Crudité with Green Goddess Dip

Assorted Whole Fresh Fruit

Fresh Fruit Skewers with Honey Yogurt Dip

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OUENCH

Pitchers of Lemonade

Pitchers of Iced Tea

Assorted Mocktails crafted by our Lead Bartender

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Choice of 3 items—\$27/Person Choice of 5 items—\$36/Person

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BEVERAGES

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A LA CARTE BEVERAGES

Acqua Panna Still Water and Pellegrino Sparkling Bottled Water **\$5.50/bottle**

Coke, Diet Coke, Sprite

\$5.50/bottle

Red Bull or Sugar Free Red Bull

\$6.50/can

Fresh Orange, Grapefruit or Cranberry Juice

\$6/guest

Pitchers of Lemonade or Iced Tea

\$15/pitcher

La Colombe Draft Coffees

\$8/can

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LEMONADE STAND

House Infused Lemonades including Strawberry Basil, Blackberry, Rosemary, and Watermelon

Service for 2 hours—\$12/guest

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COFFEE STATIONS

La Colombe Coffee and Assorted Specialty Teas Station Service

Service for 2 hours—\$12/guest Service for 8 hours—\$24/guest

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ICED COFFEE CART

Iced Coffee Break Featuring a Selection of Gourmet Flavored Syrups and Whipped Cream

Service for 2 hours—\$15/guest

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LUNCH BUFFETS

All buffets served with La Colombe Coffee and Assorted Specialty Teas.

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DOWNTOWN CROSSING

Mixed Green Salad with Carrots, Cucumbers, Tomatoes, Balsamic and Ranch Dressing

Classic Potato Salad

Make Your Own Sandwich:

Deli Meats: Smoked Turkey, Rare Roast Beef, Honey Cured Ham

Cheeses: Aged Provolone, Vermont Cheddar, Swiss

Accompaniments: Romaine Lettuce, Sliced Vine Ripe Tomatoes, Red Onion, Dill Pickles

Assorted Breads: Country White, Seven Grain, Focaccia, Black Pepper Brioche

Individual Cape Cod Potato Chips

Assorted Petit Fours

\$59/Person

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WATERFRONT

Baby Arugula Salad with Bacon Lardons, Cranberries, Crumbled Goat Cheese and Sherry Vinaigrette

Roasted Vegetables with Pesto

Baked Haddock with Herb Crumbs and Lemon Butter Sauce

Pan Seared Chicken Breast with Roasted Mushrooms

Demi Shrimp and Crab Macaroni and Cheese

Boston Cream Pie

\$65/Person

_

RUSH HOUR

Couscous Salad with Peas, Almonds, Feta and Mint

Tomato and Mozzarella with Basil and Balsamic on a Fresh Baguette

Honey Cured Ham with Greens, Whole Grain Honey Mustard, Roasted Tomatoes on a Brioche Bun

Roasted Turkey with Onion Jam, Arugula, Cranberry Aioli on Focaccia

Freshly Baked Chocolate Chip Cookie

Individual Cape Cod Potato Chips

Boxed Lunch-To Go Only

\$59/Person

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DINNER BUFFETS

Includes Assorted Rolls and Sweet Butter, La Colombe Coffee and Assorted Specialty Teas.

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STARTERS

Market Green Salad, Seasonal Vegetables, Maple Balsamic Vinaigrette Chef's Caesar Salad, Brioche Croutons, Parmesan Chef's Choice of Seasonal Soup or New England Clam Chowder

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ENTRÉE

Choice of Two:

Pan Roasted Atlantic Salmon, Garlic Spinach, Roasted Fingerling Potatoes

Flat Iron Steak, Haricot Verts, Roasted Fingerling Potatoes Grilled New York Strip, Red Wine Reduction, Roasted

Asparagus, Yukon Mashed Potatoes

Roasted Statler Chicken Breast, Sweet Potato Purée, Crispy Brussels Sprouts, Pan Jus

Fresh Fish of the Day, Chef's Choice of Accompaniments

Baked Penne, House Made Ricotta

Red Quinoa, Roasted Seasonal Vegetables

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DESSERTS

Assorted Miniature Desserts
Variety of Sliced Fresh Fruit
La Colombe Coffee and Assorted Specialty Teas

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\$110/Person

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DISPLAYS

Minimum of 12 people.

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ARTISAN CHEESE BOARD

Selection of New England Cheese Housemade Fruit Compote, Nuts, Sliced Breads and Crackers

\$24/Person

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SEASONAL CHARCUTERIE BOARD

Prosciutto, Salami, Spicy Coppa Local Cheese, Mixed Olives, Pickled Vegetables Local Jam and Baguettes

\$34/Person

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MEDITERRANEAN DISPLAY

Grilled Vegetables, Stuffed Grape Leaves Marinated Artichoke Hearts, Hummus, Tzatziki, Tapenade, Pita Chips *Minimum of 25 guests

\$29/Person

CRUDITÉS DISPLAY

Fresh Vegetable Crudités Preserved Lemon Hummus, Garlic Herb Dip

\$20/Person

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HORS D'OEUVRES

Priced per piece. Minimum order of twelve pieces per item.

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CHILLED

Mini Lobster Rolls \$14

Goat Cheese Lollipop, Bacon Pistachio Crust \$7

Tomato Mozzarella Skewer, Balsamic Reduction \$5

Prosciutto Wrapped Asparagus, Aged Cheddar and Fig Vincotto \$6

Jumbo Shrimp with Cocktail Sauce \$9

Beef Carpaccio, Pickled Mustard Seed, Aioli, Herbs \$6

Local Oysters, Traditional Accompaniments \$5

Deviled Egg with Crispy Prosciutto and Chives \$6

Seasonal Bruschetta \$7

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WARM

Spanakopita with Olive Tapenade \$7

White Truffle and Potato Croquette with Roasted Garlic Crème Fraîche \$7

Mushroom and Goat Cheese Tartelette \$7

Jumbo Lump Crab Cake, Fennel Apple Slaw \$9

Bacon Wrapped Scallops \$9

Thai Chicken Satay, Peanut Sauce \$8

Peppered Beef Skewer, House Steak Sauce \$9

Vegetable Spring Roll, Hot Mustard, Ginger Soy \$7

Baby Lamb Chop, Red Pepper Tapenade \$11

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STATIONS

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PASTA STATION

Cheese Tortellini with Roasted Tomato Sauce Penne with Bacon and Alfredo

Seasonal Ravioli

Warm Focaccia

\$28/Person

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MEZZE STATION

Roasted Garlic Hummus, Red Quinoa Salad, Tzatziki, Herb Tapenade, Stuffed Grape Leaves

Peppadew Peppers, Assorted Vegetables, Pita Chips

\$28/Person

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TACO STATION

Carnitas and Local fish

Red Cabbage and Mango Slaw, Chipotle Aioli, Guacamole, Pickled Onions. Hot Sauce. Shredded Cheese. Flour Tortillas

\$32/Person

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FLATBREAD STATION

Margherita with Fresh Tomatoes, Mozzarella and Basil

'Nduja with Roasted Garlic, Spinach Fig and Fontina

Pesto with Artichoke Hearts, Roasted Garlic and Feta

White Pizza with Olive Oil, Mozzarella, Parmesan, Fontina Cheeses and Oregano

\$28/Person

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PAIRINGS

Mix and Match – create a unique experience for your guests with our pairing menus. Each pairing must be ordered for the total guarantee of group.

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BEERS AND BITES Passed Apps with a 2 oz pairing of beer

Tostada and Modelo Especial

Mini Lobster Roll and Brooklyn Summer Ale

Fig and Onion Tartlet and Founder's Porter

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WINE TIME Passed Apps with a 2 oz pairing of wine

Shrimp Summer Roll and Sauvignon Blanc

Ricotta Toast and Rosé

Duck Breast and Cabernet Sauvignon

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BUBBLES AND BITES Passed Apps with a 2 oz pairing of sparkling wine

Potato Rosti and Champagne

Beef Tartar and Prosecco

Fig and Onion Tartlet and Sparkling Rose

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BOURBON AND BBQ Passed Apps with a ½ oz pour of Bourbon

Pulled BBQ Sliders and Buffalo Trace

Country Pate and Basil Hayden

Ricotta Toast and Maker's Mark

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SNACKS and SCOTCH Passed Apps with a ½ oz pour of Scotch whiskey

Fig and Onion Tartlet and Sheep Dip Islay Whisky

Cured Salmon and Highland Park 12

Beef Tartar and Suntory Toki

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\$26/Person

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OPEN

All bar service requires one bar set up, per 100 guests at \$150 each.

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HOSTED CONSUMPTION BAR

Final bill will be reflective of actual consumption Prices below are per drink, unless otherwise noted

Domestic and Imported Beer \$8

House Red and White Wine Priced \$42/bottle

Select Brand Cocktails \$11

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels Whiskey, Evan Williams Bourbon, Famous Grouse Scotch Whisky, El Jimador Tequila

Top Shelf Brand Cocktails \$13

Ketel One Vodka, Plymouth Gin, Banks Rum, Jack Daniels Whiskey, Maker's Mark Bourbon, Johnny Walker Black Scotch Whisky, Milagro Tequila

Martinis \$15

Assorted Soft Drinks, Juices, Water \$5.50

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CASH BAR

Prices include taxes, fees and gratuities.

Prices below are per drink, unless otherwise noted

Select Brand Cocktails \$12

Top Shelf Brand Cocktails \$14

Martinis \$16

Domestic and Imported Beer \$16

House Red and White Wine \$44/bottle

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All bar service requires one bar set up, per 100 guests at \$150 each.

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SELECT BRANDS PACKAGE BAR

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels Whiskey, Evan Williams Bourbon, Famous Grouse Scotch, El Jimador Tequila

House Red and White Wines

Non-Alcoholic Beverages

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One Hour \$25/person
Two Hours \$35/person
Three Hours \$45/person
Four Hours \$55/person
Five Hours \$65/person

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TOP SHELF BRANDS PACKAGE BAR

Ketel One Vodka, Plymouth Gin, Banks Rum, Jack Daniels Whiskey, Maker's Mark Bourbon, Johnny Walker Black Scotch Whisky, Espolon Tequila

House Red and White Wines

Non-Alcoholic Beverages

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One Hour \$30/person
Two Hours \$40/person
Three Hours \$50/person
Four Hours \$60/person
Five Hours \$70/person

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MEETINGS AND EVENTS

HOTEL AKA BOSTON COMMON 90 TREMONT STREET· BOSTON, MA 617.772.5800

WINE LIST

Consult your sales or catering manager for a special selection of wines to compliment your event.

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VENUES

Please contact us to learn more about private dining options.

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BETTER SORTS SOCIAL CLUB

Better Sorts Social Club takes guests on an experiential journey through a menu of well-crafted, balanced and progressive cocktails. An unparalleled food and beverage experience that nods to the past with the future firmly insight.

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HOURS

Breakfast Mon – Fri, 7 am – 10 am Weekends and Holidays, 7:30 am – 10:30 am

Dinner
Tue – Sat, 5 pm – 10 pm

Bar Service Tue – Sat, 5 pm – 10:30pm

CONTACT

617.772.5834 info@bettersortsboston.com 90 Tremont Street Boston, MA 02108

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AUDIO VISUAL

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ENCORE GLOBAL

Encore Global is the leading provider of audiovisual and event technology support to hotels, associations, producers and meeting planners worldwide. With onsite offices at more than 1,400 locations worldwide and branch offices in most major meeting cities, Encore Global is committed to making every live event an unforgettable experience. Encore Global mixes bright ideas with smart technology so the messages organizers want conveyed make the greatest possible impact. Encore Global's professionals understand the importance of a successful meeting and know how minding their work can affect the minds of meeting participants.

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MEETINGS AND EVENTS

HOTEL AKA BOSTON COMMON 90 TREMONT STREET: BOSTON, MA 617.772.5800

HOTEL POLICY

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Please contact the sales and catering team for hotel policies and to secure meeting space for your next meeting or event!

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