



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

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

Breakfast

Breakfast Buffet

maximum 2 hour service
minimum of 25 guests required

Huntington breakfast buffet \$43

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, soft drinks, Tazo ® teas

farm table breakfast buffet \$46

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, soft drinks, Tazo ® teas

European breakfast buffet \$42

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, soft drinks, Tazo ® teas

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

breakfast buffets continued

Tremont breakfast buffet \$39

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, soft drinks, Tazo ® teas

***minimum of 75% of the breakfast buffet guarantee required
minimum of 25 guests required***

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, soft drinks

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 \$35

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, soft drinks, 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 each

bottled fruit juices and iced teas \$5 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 blue 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, devils 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

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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 blue 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

acadian red fish, 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 | \$13

local artisan cheese display, four local cheeses, French bread, crackers, seasonal accoutrements | \$18

charcuterie display, smoked and cured pork and beef, pickled vegetables, whole grain mustard, French baguette | \$19

bruschetta, tomato basil, garlic mushroom and pesto, roasted pepper olive and feta, toasted baguette | \$14

Mediterranean display, roasted garlic hummus, white bean and rosemary, tzatziki, grilled pita | \$14

tapas, garbanzo bean salad, marinated olives, tortilla espagnole, chorizo, manchego cheese | \$14

pasta | \$18 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

barbecue 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 | \$74
whipped Yukon gold potatoes, seasonal vegetable, jus

pan seared breast of chicken | \$74
ancient grains, kale, roasted vegetables, lemon oil

braised leg and thigh chicken | \$74
creamy white beans, roasted broccoli, natural jus

roasted chicken breast | \$74
cracked Hominy "risotto", seasonal vegetables

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

club cut sirloin | \$83
white beans, whole grain mustard, roasted mushrooms, seasonal vegetables

filet mignon | \$87
roasted cauliflower, haricot verts, lemon, fingerling potato, herb butter

braised short ribs | \$80
white sweet potato, broccolini, anise demi

seafood (all fish is responsibly harvested and sustainable)

Atlantic blue cod | \$77
sea salt potatoes, seasonal vegetables, lemon and parsley

Atlantic salmon | \$79
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 | \$69
roasted vegetables, wild mushrooms, basil cream

wild mushroom and brown rice cakes | \$69
roasted cauliflower, root vegetables, sea salt potatoes

chick pea fritters | \$69
pesto vegetables, warm tomato salad

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 blue 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, barbecue 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 | \$18

second hour | \$12

additional hours | \$8

top shelf

Absolut Vodka, Kettle One 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

Century Cellars Chardonnay, Pinot Noir, Cabernet Sauvignon, Beaulieu Vineyard, Sonoma, CA. Meridian Pinot Grigio, Meridian 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 | \$20

second hour | \$14

additional hours | \$10

luxury

Grey Goose Vodka, Titos Vodka, Bacardi Superior Light Rum, Mount Gay Eclipse Rum, Bombay Sapphire Dry Gin, Johnnie Walker Black Label Scotch, Knob Creek Kentucky Bourbon, Crown Royal Canadian Whisky, Jack Daniel's Tennessee Whiskey, Patron Silver Tequila, Remy Martin Cognac VSOP

Clos du Bois Chardonnay, Pighin Pinot Grigio, Mark West Pinot Noir, Avalon Cabernet Sauvignon

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 | \$22

second hour | \$16

additional hours | \$12

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 | \$10 Martinis | \$12

Stone Cellars Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Beringer Vineyards, Napa, CA | \$10

Budweiser, Bud Light, O'Doul's N/A | \$7

Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer | \$8

soft drinks, mineral water | \$5

bottled fruit juices and iced teas | \$5

top shelf

Absolut Vodka, Kettle One 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 | \$11 Martinis | \$13

Century Cellars Chardonnay, Pinot Noir, Cabernet Sauvignon, Beaulieu Vineyard, Sonoma, CA. Meridian Pinot Grigio, Meridian Vineyards, Napa, CA. | \$11

Budweiser, Bud Light, O'Doul's | \$7

Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer | \$8

soft drinks, mineral water | \$5

bottled fruit juices and iced teas | \$5

luxury

Grey Goose Vodka, Tito's Vodka, Bacardi Superior Light Rum, Mount Gay Eclipse Rum, Bombay Sapphire Dry Gin, Johnnie Walker Black Label Scotch, Knob Creek Kentucky Bourbon, Crown Royal Canadian Whisky, Jack Daniel's Tennessee Whiskey, Patron Silver Tequila, Remy Martin Cognac VSOP | \$12 Martinis | \$14

Clos du Bois Chardonnay, Pighin Pinot Grigio, Mark West Pinot Noir, Avalon Cabernet Sauvignon | \$12

Budweiser, Bud Light, O'Doul's | \$7

Sam Adams Lager, Stella Artois, Local Seasonal Craft Beer | \$8

soft drinks, mineral water | \$5

bottled fruit juices and iced teas | \$5

Beverage

Cash Bar

five hours maximum service

bartender fee | \$125

one bartender required for every 100 guests

mixed drinks

Premium brands | \$11

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 | \$12

Absolut Vodka, Kettle One 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 | \$10

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

top shelf | \$11

Century Cellars Chardonnay, Pinot Noir, Cabernet Sauvignon, Beaulieu Vineyard, Sonoma, CA. Meridian Pinot Grigio, Meridian Vineyards, Napa, 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 | \$5

bottled fruit juices and iced teas | \$5

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.

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Beverage

Wines

sparkling wine

Freixenet Cava, **Blanc de Blancs, Brut**, Spain | \$39
Freixenet Cava, **Rose**, Spain | \$41
Mumm Napa, **Brut**, "Prestige", Napa Valley, CA | \$49
Mionetto Organic, **Prosecco**, Treviso, Italy | \$58
Moet & Chandon Imperial, **Brut**, Epernay, France | \$101

white

light to medium intensity

Stone Cellars, **Pinot Grigio**, Beringer Vineyards, Napa, CA | \$37
Chateau Ste. Michelle, **Riesling**, Columbia Valley, WA | \$38
Beringer, **White Zinfandel**, California | \$39
Meridian, **Pinot Grigio**, Napa, CA | \$41
Pighin, **Pinot Grigio**, Friuli Grave, Friuli-Venezia Giulia, Italy | \$51
Provenance Vineyards, **Sauvignon Blanc**, CA | \$66

medium to full intensity white wines

Stone Cellars **Chardonnay** Beringer Vineyards, Napa, CA | \$37
Century Cellars **Chardonnay** Beaulieu Vineyard, Sonoma, CA | \$38
Estancia "Pinnacles Ranches", **Chardonnay**, Monterey County, CA | \$43
Sonoma Cutrer, **Chardonnay**, "Russian River Ranches", Sonoma, CA | \$56
Chateau Ste. Michelle "Canoe Ridge Estate", **Chardonnay**, WA | \$66

red

light to medium intensity

Stone Cellars, **Merlot**, Beringer Vineyards, Napa, CA | \$37
Century Cellars, **Merlot**, Beaulieu Vineyard, Sonoma, CA | \$38
Ravenswood, **Zinfandel**, "Old Vine", Acampo, CA | \$39
Mark West, **Pinot Noir**, Appellation Coast, CA | \$43
Greg Norman Estates, **Shiraz**, Australia | \$41
L de Lyeth, **Cabernet Sauvignon**, Sonoma County, CA | \$46
Columbia Crest, **Merlot**, "Grand Estates", Columbia Valley, WA | \$56
Decoy By Duckhorn, **Merlot**, Sonoma County, CA | \$61

medium to full intensity

Stone Cellars, **Cabernet Sauvignon**, Beringer Vineyards, Napa, CA | \$37
Estancia, **Cabernet Sauvignon**, Paso Robles | \$46
Century Cellars, **Cabernet Sauvignon**, Beaulieu Vineyard, Sonoma, CA | \$38
Aquinas, **Cabernet Sauvignon**, Napa Valley, CA | \$56
Sterling, **Cabernet Sauvignon**, Napa Valley, CA | \$66
Ferrari-Carano, **Cabernet Sauvignon**, Sonoma County, CA | \$71

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

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.