



HOTEL
PROVIDENCE

MEETINGS

at HOTEL PROVIDENCE

139 MATHEWSON STREET
PROVIDENCE, RHODE ISLAND
WWW.HOTELPROVIDENCE.COM
401.861.8000 | 800.861.8990



TABLE OF CONTENTS

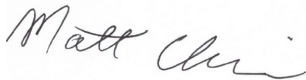
Welcome to Rhode Island's premier boutique hotel!

Hotel Providence is the only Four Diamond luxury boutique hotel in Providence.

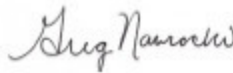
We are passionate individuals who are proud to stand out from the crowd. Our personality comes through in all we offer our guests: European flair, New England charm, and a touch of quirkiness. Our spaces are filled with historic character, and our team is passionate about offering personalized service. Our culture reflects our love of the arts, and is at the heart of everything we do.

We have planned for your every comfort, with amenities such as complimentary internet, valet parking, a full service restaurant and bar, fitness studio, and classically designed guest rooms.

Welcome to Hotel Providence. Founded on Passion.



MATT CHAUVIN
General Manager



GREG NAWROCKI
Director of Sales & Marketing



KATE HEEMSOTH
Catering Sales Manager



EMILY ARCHER
Food & Beverage Manager



STEPHEN LIMA
Executive Chef

MEETING PACKAGES	PAGE 3
BREAKFAST	PAGE 4-5
BREAKS	PAGE 6
LUNCH	PAGE 7-8
RECEPTION	PAGE 9-10
DINNER	PAGE 11-12
BAR	PAGE 13
POLICIES	PAGE 14
FLOOR PLANS	PAGE 15
AUDIO VISUAL	PAGE 16

MEETING PACKAGES

All meeting packages include wireless internet and access to our property amenities.

THE ATWELLS PACKAGE | \$39

- Simple Continental Breakfast
- The Crunch Morning Break
- The Healthy Afternoon Break

THE WESTMINSTER PACKAGE | \$69

- Executive Continental Breakfast
- Power Hour Morning Break
- Westminster Street Deli Lunch
- The Afternoon Crunch Break

THE DORRANCE PACKAGE | \$99

- Deluxe Continental Breakfast
- The Healthy Morning Break
- Italian Festival Lunch Buffet
- Siesta Afternoon Break
- Cocktail Reception with two passed hors d'oeuvres & cheese display

THE WEYBOSSET PACKAGE | \$149

- Executive Continental Breakfast
- The Jump Start Morning Break
- That's a Wrap! Lunch Buffet
- School Days Afternoon Break
- Cocktail Reception with two passed hors d'oeuvres & cheese display
- Dinner buffet with two entree selections

Packages are available for customization,
which may result in price changes based on substitutions.

CONTINENTAL BREAKFASTS

GRAB & GO

(Packaged To-Go)

- Danish
- Whole Fruit
- Granola Bar
- Bottled Water

BREAD BASKET

- Fresh Baked Banana Bread
- Assorted Scones & Biscuits
- Fresh Whipped Honey Butter
- Assorted Jams
- Chilled Fruit Juice Assortment
- Freshly Brewed Coffee & Tea

SIMPLE CONTINENTAL

- Sliced Seasonal Fruit & Berries
- Assorted Yogurts & Granola
- Assorted Danish, Muffins, & Croissants
- Chilled Fruit Juice Assortment
- Freshly Brewed Coffee & Tea

EXECUTIVE CONTINENTAL

- Sliced Seasonal Fruit & Berries
- Assorted Yogurts & Granola
- Assorted Danish, Muffins, & Croissants
- Assorted Bagels & Cream Cheese
- Chilled Fruit Juice Assortment
- Freshly Brewed Coffee & Tea

DELUXE CONTINENTAL

- Sliced Seasonal Fruit & Berries
- Assorted Yogurts & Granola
- Assorted Danish, Muffins, & Croissants
- Assorted Bagels & Cream Cheese
- Smoked Salmon, with Red Onion, Cucumbers, Capers, & Tomatoes
- Chilled Fruit Juice Assortment
- Freshly Brewed Coffee & Tea

ENHANCEMENTS

- Scrambled Eggs
- Applewood Smoked Bacon
- Turkey Bacon
- Traditional Breakfast Sausage
- Turkey Sausage
- Vegan Sausage
- Home Fries
- Cinnamon French Toast
- Buttermilk Pancakes
- Honey Cured Ham
- Warm Oatmeal with Brown Sugar
- House Made Chorizo Hash
- KNEAD Donuts

HOT BREAKFASTS

HOT BREAKFAST BUFFET

- Sliced Seasonal Fruit & Berries
- Assorted Yogurts & Granola
- Assorted Croissants, Danish, & Muffins
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon
- Breakfast Sausage
- Home Fries
- Belgian Waffles OR French Toast
- Chilled Fruit Juice Assortment
- Freshly Brewed Coffee & Tea

BRUNCH BUFFET

- Sliced Seasonal Fruit & Berries
- Assorted Croissants, Danish, & Muffins
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon
- Breakfast Sausage
- Home Fries
- Belgian Waffles OR French Toast
- Dinner Rolls & Butter
- Mixed Greens Salad
- Seasonal Vegetable Medley
- New England Style Cod
- Grilled Chicken with Lemon, Garlic, & Rosemary
- Chilled Fruit Juice Assortment
- Freshly Brewed Coffee & Tea

BUFFET ENHANCEMENTS

BAGEL-WICH

Fried Egg, Bacon, & American Cheese

WEST SIDE OMELET WRAP

Scrambled Eggs, Bell Peppers, Onions, Ham, & Cheddar Cheese in a Flour Tortilla

QUICHE

Spinach, Roasted Tomato, & Mozzarella

TOFU SCRAMBLE

Extra Soft Tofu, Spinach, Tomato, Onion, and Roasted Bell Peppers

OMELET STATION*

Chef Attended, with Eggs, Egg Whites, and Assorted Accouterments

CARVED HONEY GLAZED HAM*

Chef Attended, with Dijon Mustard and Cranberry Chutney

SMOKED SALMON DISPLAY

Served with Sliced Bagels, Cream Cheese, Capers, Red Onions, Chives, and Arugula

*\$100 Chef Attendant Fee Applies

BREAKS

All Breaks include Freshly Brewed Coffee & Tea

CRUNCH BREAK

- Pretzels, Trail Mix, Salted Nuts
- Whole Fruit
- Granola Bars
- Assorted Soft Drinks

HEALTHY BREAK

- Whole Fruit
- Vegetable Crudite, with Onion Dip
- Salted Mixed Nuts
- Bottled Water

SIESTA

- Corn Chips & House Made Kettle Chips
- Fresh Pico de Gallo
- Fire Roasted Tomato Salsa
- Chipotle Aioli
- Fresh Guacamole
- Assorted Soft Drinks

FROST BITE

- Ice Cream Sandwiches
- Individual Italian Ice
- Frozen Fruit Pops
- Assorted Soft Drinks

MILK & COOKIES

- Assorted Fresh Baked Cookies
- Fresh Baked Brownies
- Assorted Dessert Bars
- Whole Milk, Chocolate Milk, Coffee
Milk, Soy Milk served in Miniature
Milk Bottles

JUMP START

- Fresh Fruit Kabobs
- Yogurt Dipping Sauce
- Granola Bars
- Assorted Juices

POWER HOUR

- Whole Fruit
- Granola Bars
- Trail Mix
- Powerade & Assorted Soft Drinks

SCHOOL DAYS

- Assorted Candy Bars
- Freshly Baked Cookies & Brownies
- Assorted Soft Drinks

CHOCOLATE CRAVINGS

- Oreo Cookies
- Chocolate Dipped Pretzels
- Chocolate Dipped Strawberries
- Chocolate Cupcakes
- Hot Chocolate Bar with Mini
Marshmallows, Whipped Cream, Toffee
& Chocolate Chips, Toasted Coconut

AFTERNOON TEA

- Deviled Eggs
 - Cucumber & Dill Sandwiches
 - Tuna Salad Sandwiches
 - Assorted Scones & Jams
 - Fresh Espresso (add \$3)
- 25 person maximum

ALL DAY BEVERAGE SERVICE AVAILABLE

Freshly Brewed Coffee & Tea, Water

Freshly Brewed Coffee & Tea, Bottled Water, Assorted Soft Drinks

— PLATED LUNCH SELECTIONS —

All plated lunch selections include a choice of soup OR salad, one entree, two sides, one dessert.
Coffee and Tea service is included.

SOUP SELECTIONS

Tuscan Minestrone
Tomato Basil
New England Clam Chowder
Sweet Potato Clam Chowder

SALAD SELECTIONS

Mixed Greens Salad
Classic Caesar Salad
Arugula Salad
Caprese Salad

ENTREE SELECTIONS

Mushroom Filled Ravioli
Grilled Chicken Breast
marinated with lemon, garlic, and rosemary
Hoisin Glazed Salmon
Herb Crusted Codfish
Bacon Wrapped Stuffed Pork Loin
Flat Iron Sirloin
with roasted garlic and caramelized onion butter
Braised Beef Short Ribs
Filet Mignon
served with a red wine sauce

SIDES

Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Seasonal Vegetable Medley
Roasted Carrots
Green Beans with Butter & Herbs

DESSERT SELECTIONS

Classic Tiramisu
NY Style Cheesecake
Classic Chocolate Cake
Panna Cotta
Seasonal Dessert

BUFFET LUNCH SELECTIONS

All buffet lunch selections include assorted sodas, coffee, and tea.

THE WESTMINSTER STREET DELI

- Artisan Breads & Rolls
- Mixed Greens Salad
- Assorted Meats: Genoa Salami, Smoked Turkey, Roast Beef, Ham
- Tomato, Lettuce, and Assorted Cheeses
- Mayonnaise, Dijon Mustard
- Chips, Cookies, & Brownies

THE PANINI PRESS

(maximum of 25 guests)

CHOICE OF TWO SALADS

- Mixed Greens Salad
- Pasta Salad
- Caprese Salad
- Classic Caesar Salad

CHOICE OF THREE PANINIS

- Steak & Cheese
- Grilled Chicken, Provolone, & Pesto
- Grilled Eggplant, Mozzarella, & Tomato
- Grilled Vegetable
- Tuna Salad, Sundried Tomato, & Caper
- Chips, Cookies, & Brownies

PICNIC IN THE PARK

- Freshly Baked Cornbread
- Mixed Greens Salad
- Potato Salad OR Coleslaw
- Corn on the Cob

CHOICE OF TWO ENTREES

- Waldorf Chicken Salad
- Tuna Salad
- Vegetable Stir-fry
- Roasted Leg of Lamb Pita Sandwich
- Buttermilk Fried Chicken
- Strawberry Poundcake

THAT'S A WRAP

CHOICE OF TWO SALADS

- Mixed Greens Salad
- Pasta Salad
- Potato Salad
- Coleslaw

CHOICE OF THREE WRAPS

- Smoked Turkey & Provolone
- Roast Beef, Cheddar, & Arugula
- Honey Ham & Swiss
- Tuna Salad
- Grilled Vegetable
- Chips, Cookies, & Brownies

(Available as a boxed lunch to go with whole fruit in lieu of salad & a bottled water | \$25)

ITALIAN FESTIVAL

- Fresh Baked Garlic Bread
- Classic Caesar Salad
- Assorted Grilled Pizzas
- Pasta Bolognese
- Sundried Tomato Ravioli
- Seasonal Vegetable Medley
- Chicken Parmesan
- Classic Tiramisu

WATER FIRE

- Kale Salad
- Pasta Salad
- Farro Risotto
- Green Bean Casserole
- Rosemary Roasted Fingerling Potatoes
- Herb Crusted Cod
- Chicken Saltimbocca
- Bacon Wrapped Stuffed Pork Loin
- Assorted Cupcakes

RECEPTION

PASSED HORS D'OEUVRES - HOT SELECTIONS

Priced per 50 Pieces

LAND

- Chicken Satay
- Chicken Teriyaki
- Coconut Chicken Skewers
- Chicken & Waffle Skewers
- Miniature Beef Wellingtons
- Bacon Wrapped Short Ribs
- Tomato Jalapeno Beef Tips

SEA

- Bacon Wrapped Scallops
- Miniature Crab Cakes
- Lobster Pot Pie Tartlets
- New England Clam Chowder & Clam Cake Shooter

VEGETARIAN

- Vegetable Spring Rolls
- Spanakopita
- Crispy Cauliflower Bites
- Sundried Tomato Ravioli
- Seasonal Arancini
- Spinach & Mushroom Risotto
- Miniature Grilled Cheese & Tomato Bisque Shooter

PASSED HORS D'OEUVRES - CHILLED SELECTIONS

Priced per 50 Pieces

LAND

- Chorizo Ricotta Crostini
- Beef Tartare Canape

SEA

- Shrimp Cocktail
- Shrimp & Crab Salad Crostini
- Bay Scallop Ceviche Shooter
- Salmon Tartare Crostini
- Ahi Tuna Tartar on Wonton
- Marinated Salmon Canape

VEGETARIAN

- Antipasto Skewers
- Tomato, Mozzarella, & Basil Crostini
- Gazpacho Shooter
- Cheese & Herb Tartare Crostini
- House-made Hummus on Pita
- Fresh Fruit Skewers

RECEPTION STATIONS

IMPORTED & DOMESTIC CHEESES

Selection of cheeses, served with fresh seasonal berries, assorted crackers, & sliced french bread

SLICED SEASONAL FRUIT

Fresh fruit and berries, served with a selection of yogurt dipping sauces

BRUSCHETTA BAR

A selection of crostinis, served with balsamic marinated tomatoes, hummus, garlic, basil, marinated mushrooms, roasted corn, avocado, and roasted red peppers

SMOKED SALMON

Served with lightly dressed baby arugula, shaved red onion, creme fraiche, and artisan breads

PASTA STATION

Assorted pasta noodles with choice of two sauces: red sauce, pesto, alfredo, and pink vodka served with parmigiano reggiano

MACARONI & CHEESE BAR

Baked macaroni & cheese served with diced tomato, bacon, broccoli, and grilled chicken (add lobster +\$Mkt)

COMFORT FOOD

Pulled pork & cheeseburger sliders, french fries, assorted flat bread pizzas, mini grilled cheese & tomato bisque shooters

RAW BAR

Priced per 25 Pieces

SHRIMP	LITTLENECKS
OYSTERS	CRAB CLAWS

DESSERT STATION

Flourless chocolate cake, tiramisu, creme brulee, lemon tart, and assorted cupcakes

SEASONAL VEGETABLE CRUDITE

Seasonal selection of fresh vegetables, served with blue cheese & sweet onion dips

MARINATED GRILLED VEGETABLES

Assortment of grilled vegetables, with a balsamic glaze, assorted olives, and french bread

MEDITERRANEAN ANTIPASTO

Assortment of Italian specialties including prosciutto wrapped asparagus, caprese skewers, and Mediterranean olives

SALAD STATION

Mixed greens, with tomatoes, cucumbers, shaved red onions, carrots, bacon crisps, croutons, parmesan cheese, & assorted dressings

MASHED POTATO BAR

Yukon gold mashed potatoes served with cheddar cheese, bacon, chives, sour cream, caramelized onions, and other trimmings

NEW ENGLAND SEAFOOD

House-made clam cakes & chowder, lobster salad sliders, sea scallops with a tomato jam, and shrimp cocktail

CARVING STATIONS

(50 person minimum + \$100 chef attendant fee)

All stations come with assorted crusty rolls

HONEY HAM

with dijon mustard & cranberry chutney

ROASTED TURKEY

with a cranberry-orange relish

& whole grain mustard

SIRLOIN

with a port wine jus & horseradish cream

PRIME RIB

with a roasted garlic au jus

— PLATED DINNER SELECTIONS —

All plated dinner selections include warm dinner rolls, a choice of soup OR salad, one entree, two sides, and one dessert. Coffee and Tea service is included.

SOUP SELECTIONS

Tuscan Minestrone
New England Clam Chowder
Sweet Potato Clam Chowder
Tomato Basil

SALAD SELECTIONS

Mixed Greens Salad
Classic Caesar Salad
Arugula Salad
Caprese Salad

ENTREE SELECTIONS

Mushroom Filled Ravioli
Grilled Statler Chicken Breast
marinated with lemon, garlic, and rosemary
Ricotta & Spinach Stuffed Chicken Breast
with a marsala cream sauce
Pan Roasted Jumbo Sea Scallops
Grilled Atlantic Salmon
Herb Crusted Codfish
Braised Beef Short Ribs
Flat Iron Sirloin
with roasted garlic and caramelized onion butter
Veal Chop
Filet Mignon
served with a red wine sauce
Rack of Lamb
Prime Rib
with a roasted garlic au jus

SIDES

Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Seasonal Vegetable Medley
Roasted Carrots
Green Beans with Butter & Herbs

DESSERT SELECTIONS

Classic Tiramisu
NY Style Cheesecake
Classic Chocolate Cake
Panna Cotta
Seasonal Dessert

— BUFFET DINNER SELECTIONS —

All buffet dinner selections include warm dinner rolls, and coffee and tea service.

Choice of 2 Entrees

Choice of 3 Entrees

Choice of 4 Entrees

SOUP & SALAD SELECTIONS

(CHOOSE TWO)

Tuscan Minestrone
New England Clam Chowder
Sweet Potato Clam Chowder
Tomato Basil
Mixed Greens Salad
Classic Caesar Salad
Arugula Salad
Caprese Salad

SIDE SELECTIONS

(CHOOSE TWO)

Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Seasonal Vegetable Medley
Roasted Carrots
Green Beans with Butter & Herbs

ENTREE SELECTIONS

Grilled Chicken Breast

Sauteed in a white wine sauce, with
artichokes, spinach, and sundried tomatoes

Ricotta & Spinach Stuffed Chicken Breast

Grilled Atlantic Salmon

With a hoisin glaze

Herb Crusted Codfish

With a saffron sauce

Pan Roasted Jumbo Scallops

Mushroom Filled Ravioli

With truffle sauce

Bacon Wrapped Stuffed Pork Loin

Braised Beef Shoulder

Chef Carved Prime Rib

(\$100 Chef Attendant Fee applies)

DESSERT SELECTIONS

(CHOOSE ONE)

Classic Tiramisu

NY Style Cheesecake

Classic Chocolate Cake

Panna Cotta

Seasonal Dessert

BEVERAGE OPTIONS

CASH BAR PRICING

SOFT DRINKS | \$2

BEER

Narragansett Lager | \$5

Coors Light | \$5

Corona | \$6

Heineken | \$6

Dogfish Head IPA | \$6

WINE

Frontera | \$7 glass / \$28 bottle

- Cabernet
- Merlot
- Chardonnay
- Pinot Grigio
- Sauvignon Blanc

Ruffino Pinot Grigio | \$9 glass / \$36 bottle

Bonterra Chardonnay | \$9 glass / \$36 bottle

Cartlidge & Browne Cabernet | \$9 glass / \$36 bottle

Estancia Merlot | \$10 glass / \$40 bottle

Bottle service for wine is available for seated events, and is subject to bottle pricing + \$3.00 per bottle.

MIXED DRINKS | \$10

- Tito's
- Jack Daniel's
- Hornitos
- Tanqueray
- Captain Morgan

MARTINIS | \$12

HOSTED BAR (PACKAGE PRICE)

Soft Drinks

\$4 for duration

Beer & Wine

\$16 for the first hour

\$6 for each additional hour

Beer, Wine, & Liquor

\$23 for the first hour

\$9 for each additional hour

HOSTED BAR (ON CONSUMPTION)

Host is charged on a per-drink basis, offering a

complete selection of

beer, wine, liquor, and

non-alcoholic beverages.

A pre-arranged deposit

must be paid in advance

and a credit card will be

kept on file for all

charges accrued.

CATERING POLICIES

FOOD & BEVERAGE SERVICE

Hotel Providence is responsible for the quality and freshness of the food served to our guests. Due to health regulations, all food served at the hotel must be prepared by our culinary staff. No outside caterers are permitted. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages is regulated by the state. As a licensee, this hotel is responsible for the administration of those regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

TAXES & FACILITY FEES

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 8% on food and beverage, and 7% on all other items) in effect on the date(s) of the event, and are subject to change without notice. Prior to the application of taxes, an administrative fee of 22% will be charged on all fees and related services. The administrative fee is not a tip, gratuity, or service charge, and will be retained by the hotel. Please note the administrative fee is subject to all applicable taxes.

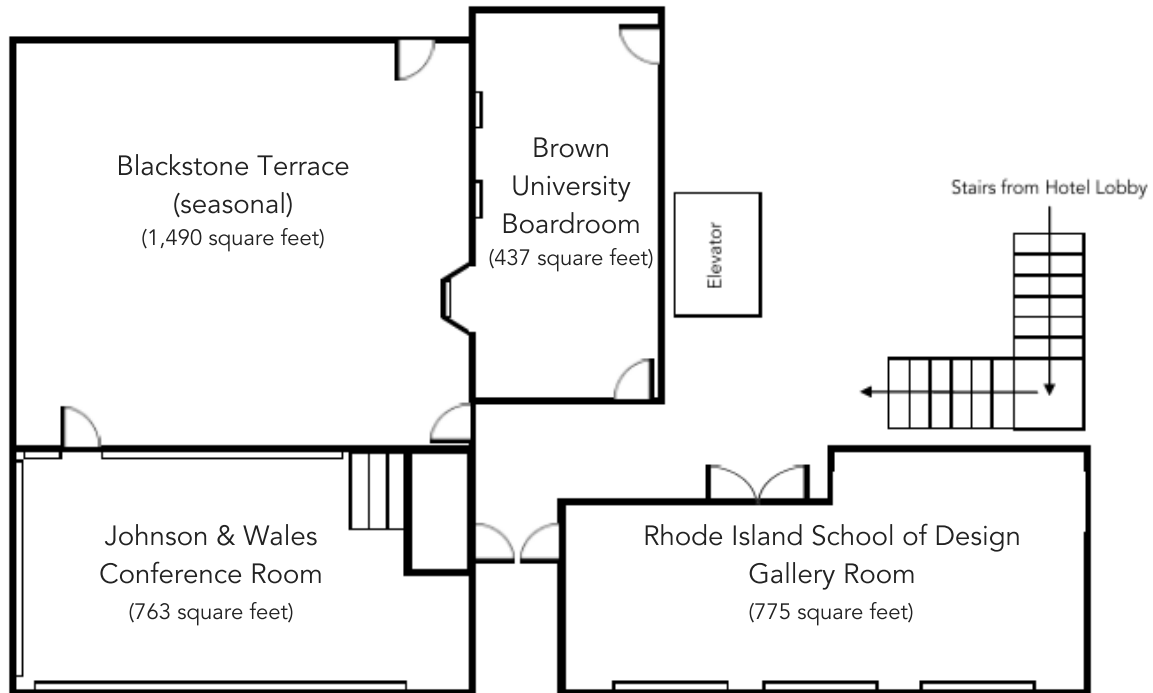
GUARANTEES

A guaranteed attendance figure is required for all functions seven (7) business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. Meal choices for plated events are also due at this time.

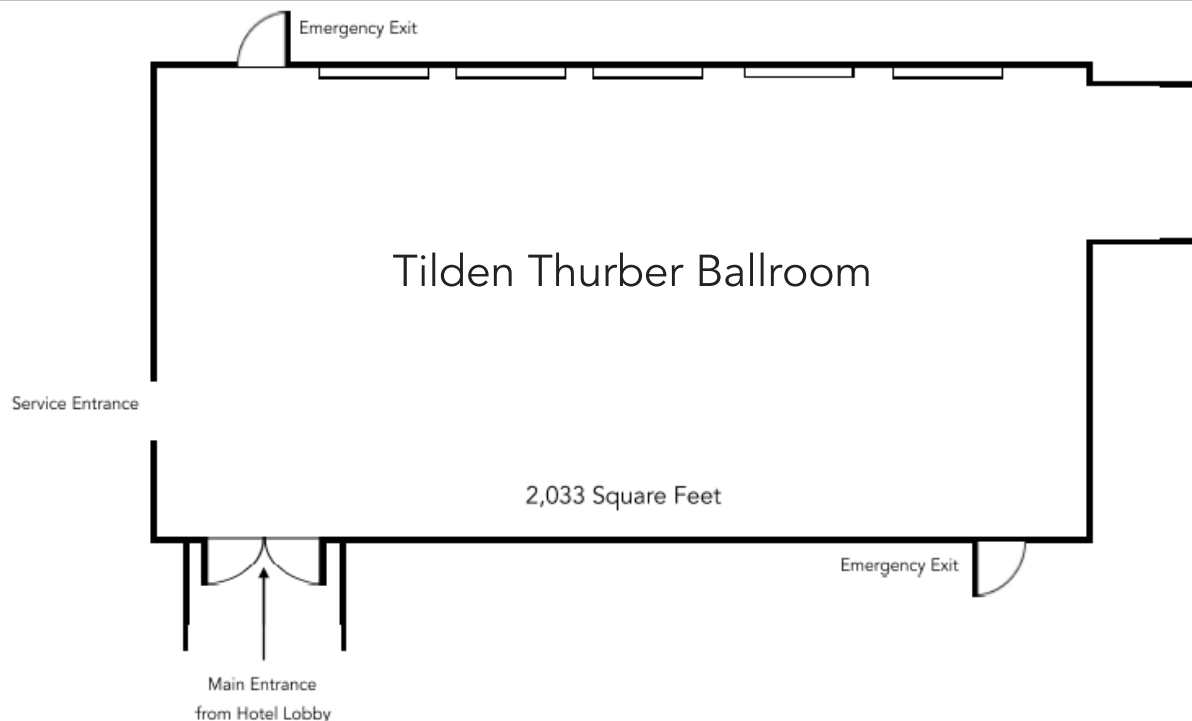
TAX EXEMPTION

If your company/organization is exempt from paying sales tax in the state of Rhode Island, a copy of the exemption certificate must be provided at the time of the signing of your agreement. The exemption will apply only to sales made directly to entity and paid for with an entity credit card or entity check. Cash, personal checks, or personal credit cards are not accepted as payments for tax exempt events. Please note that a federal tax exempt form is not accepted. The organization must be tax exempt specifically in the State of Rhode Island.

MEETING SPACES



Room	Classroom	Theater	Cocktail	Conference	Hollow Square	U-Shape	Half-Rounds	Rounds
Brown	N/A	N/A	N/A	14	N/A	N/A	N/A	N/A
RISD	36	80	60	32	26	26	36	40
JWU	30	65	60	32	26	26	30	40
Blackstone	N/A	80	150	N/A	N/A	N/A	N/A	100



Classroom	Theater	Cocktail	Conference	Hollow	U-Shape	Half-Rounds	Rounds
100	200	250	42	42	55	90	150

AUDIO VISUAL

LCD Projector

\$150

Projector Package

(Screen, Projection Table,
Extension Cord, Power Strip)

\$75

Speaker & Microphone

\$150

Wireless Microphone

\$60

Conference Phone

\$50

Post-It Flip Chart with Markers

\$25

Additional audio visual items are available
through our A/V partner, Advanced Production & Design