



The Wyndham Boston Beacon Hill strives to be on the Cutting Edge of Taste, Presentation and Nutrition

Let us provide 4 Diamond Service while you enjoy our culinary delights and picturesque view of Boston and The Charles River

Our Culinary Team Lead by Executive Chef Peter D'Antonio will create a Memorable Experience for all of your Catered Affairs.





Continental Breakfasts

All Continental Breakfasts Include:

Fresh Orange Juice, Ruby Red Grapefruit Juice, Starbucks Coffee and Tazo Teas.

Wyndham Boston Continental \$26

Seasonal Fresh Fruit and Berries

Organic Greek Yogurt, House Made Granola,

House Made Muffins, Freshly Baked Breakfast Pastries

Bagels with Butter, Cream Cheese, Marmalade and Jams

Blossom Street Healthy Continental \$30

Seasonal Fruit and Berries

Assorted Tea Breads with Honey Butter,

House Made Muesli

Cinnamon Infused Steel Cut Oatmeal with Honey,

Golden Raisins and Brown Sugar

Egg White and House Roasted Turkey Mini Frittatas with Scallions and Tomatoes

Executive Continental \$31

Seasonal Fresh Fruit and Berries, Strawberry Banana Yogurt Smoothie, Hard Boiled Eggs

Cured Meats and Aged Cheese with Crusty Fresh Breads

Smoked Salmon Toasted Bagels with Cream Cheese

Plain and Chocolate Filled Croissants

All prices are subject to a 15% Service Charge, 8% Administration Fee and 7% Sales Tax

5 Blossom Street, Boston, MA 02114 | 617.742.7630 | www.wyndhambeaconhill.com



Plated Breakfast

All Plated Breakfasts Include:

Basket of Freshly Baked Danish and Pastries, Seasonal Fresh Fruit and Berries, Fresh Squeezed Orange Juice and Ruby Red Grapefruit Juice, Starbucks Coffee and Tazo Tea. Minimum of 15 guests. Prices are Per Person

River Side \$30

Farm Fresh Scrambled Eggs with Chives,
choice of Apple Wood Smoked Bacon or Breakfast Sausage,
Yukon Gold Potatoes with Sautéed Peppers and Onions

Skyline Quiche \$34

Caramelized Onions, Apple Wood Smoked Bacon and Goat Cheese Quiché
Roasted Red Bliss Potatoes

French Connection \$32

Croissant French Toast, Maple Syrup and Sweet Butter
Apple Wood Smoked Bacon and Yukon Gold Potatoes

North End Benedict \$36

Soft Poached Egg, Shaved Prosciutto, Focaccia Bread and Tomato Hollandaise

Crab Cake Benedict \$39

Fresh lump crab cakes with Meyer Lemon Hollandaise sauce,
Medley of Yukon and Red Bliss Home Fries



Breakfast Buffets

Minimum of 25 people. Prices are Per Person. 90 Minutes of Service. \$200 surcharge if minimum not met

All Buffets Include:

Fresh Baked Pastries, Sliced Seasonal Fresh Fruit and Berries,
Fresh Squeezed Orange Juice, Ruby Red Grapefruit Juice,
Starbucks Coffee, and Tazo Tea.

The Bostonian \$34

Fluffy Scrambled Eggs with Scallions
Crisp Applewood Smoked Bacon Grilled Sugar Cured Ham
Roasted Red Bliss Potatoes with Onions and Peppers

Head of the Charles Breakfast \$36

Fluffy Scrambled Eggs & Western Scrambled Eggs
Warm Spinach and Tomato Quiche
Brioche French Toast
Apple Wood Smoked Bacon
Breakfast Potatoes

The Beacon Hill \$45

Yogurts Parfaits with Berries and Granola
Fluffy Scrambled Eggs with Onions and Peppers
Crab Cake Eggs Benedict with Meyer Lemon Hollandaise
Granola Crusted Brioche French Toast
Apple Wood Smoked Bacon or Country Sausage Links
Breakfast Potatoes

Make your Buffet Extra Special!

Omelet Station \$13

Includes Ham, Apple Wood Smoked Bacon,
Cheddar Cheese, Broccoli, Mushrooms, and
Tomatoes – Culinary Attendant Required

Smoked Salmon Display \$14

Served with Pumpnickel Crostini, Diced
Egg, Onion, Tomatoes and Capers



Breakfast Buffet Enhancements

All Prices are per person unless noted otherwise.

- Granola and Berry Parfait \$5
- Individual Assorted Fruit Yogurts \$5
- Assorted Seasonal Whole Fruit Per Piece \$3
- Assorted Cold Cereals with Milk \$5
- Assorted Tea Breads \$7
- Assorted Seasonal Scones with Honey Butter \$60 per dozen
- Assortment of Fresh Fruit Smoothies to include Strawberry and Banana, and Seasonal Berry Medley \$6
- Strawberry Cream Cheese Stuffed French Toast \$7
- Cinnamon Laced Steel Cut Oats with Turbinado Sugar and Assorted Dried Fruit Mix \$7
- Griddled Egg, Applewood Bacon and Cheddar on English Muffin \$7
- Blueberry Pancakes with Country Maple Syrup \$7
- Grilled Maple Cured Ham \$7
- Chicken, Apple and Sage breakfast Sausage \$6

Breakfast Refresh

- Assortment of Fresh Breakfast Pastries \$60 Per Dozen
- Assorted Scones with Honey Butter \$60 Per Dozen
- Assorted Bagels with Cream Cheese \$60 Per Dozen
- Assorted House Baked Muffins \$60 Per Dozen
- Warm Cinnamon Buns \$60 Per Dozen

Additional Enhancements

(Charged on Consumption)

- Starbucks Coffee \$85 Per Gallon
- Assorted Fresh Juices- \$55 Per Gallon
- Fresh Lemonade or Fruit Punch \$50 Per Gallon
- Infused Spring Water \$55 Per Gallon
Choice of Citrus, Cucumber & Mint, or Berry
- Assorted Pepsi Soft Drinks \$6
- Still and Sparkling Bottled Saratoga Waters \$6
- Sweet Leaf Iced Teas \$6
- Homemade Lemonade \$6
- Hot Chocolate with Mini Marshmallows \$5
- Starbucks Frappuccino \$6
- Nantucket Nectars \$6
- San Pellegrino Water \$6
- Regular and Sugar Free Red Bull \$6
- Sobe Life Water \$6
- Vitamin Waters \$6
- Bottled Spindrift Sparkling Beverages \$6



A la Carte Snacks

minimum 15 people

Charged Per Person

Tortilla Chips with Salsa, Signature Guacamole \$7

Fresh Popped Popcorn \$6

Warm Salted Nuts \$6

Tortilla Chips with Artichoke Dip \$7

Pita Chips with Red Pepper Hummus \$7

Assorted Haagen Daz Ice Cream Bars \$6

Nutri-Grain Bars \$5

Kashi Bars \$5

Assorted Candy Bars \$5

House Made Trail Mix \$5

Charged Per Dozen

Fresh Baked Assorted Cookies \$62

Brownies and Blondies \$62

Soft Pretzels Assorted Mustards \$60

Chocolate Dipped Strawberries \$38

Mini Cannoli with Chocolate Chips \$39

Seasonal Whole Fruit \$36

Pick –Me-Up's

30 Minutes of Continuous Service

All Packages include Starbucks Coffee, Bottled Water and Assorted Tazo Teas

Movie Theater \$17

Trio of:

Chili Spiced, Parmesan and Garlic Popcorn,

White Chocolate Peanut Butter Popcorn, Assorted Candy Bars

Energizer \$20

Chef's House Made Smoothies, Nutri-Grain and Kashi Bars

Assorted Yogurts, Red Bull Energy Drinks, Assorted Dried Fruits

Sweet & Salty Break \$19

Chocolate Chip Cookies, Decadent Brownies, Warm Mixed Nuts

Deep River Potato Chips, House Made Snack Mix

New England Farm House Cheeses \$19

Assortment of Local New England Cheeses to include Cabot,

Boggy Meadows and Vermont Creamery, Served with

Assortment of Crackers and Grilled Baguettes



Themed Breaks

All Packages include Starbucks Coffee, Bottled Water and Assorted Tazo Teas
30 Minutes of Continuous Service

Lemonade Stand \$21

Lemon Shortbread, Lemon Pound Cake with Strawberries, Lemon Meringue Tarts, Strawberry Lemonade, Lemonade and Arnold Palmer

The Fenway \$18

Cracker Jacks, Peanuts, Tortilla Chips and Salsa Warm Pretzels, Melted Cheddar Cheese and Whole Grain Mustard

Death by Chocolate \$19

Chocolate Chip Cookies, Chocolate Dipped Strawberries, Chocolate Mousse Cones, Chocolate Pretzels, Chocolate Truffle Shooters

Cookie Jar \$18

Chocolate Chip, Peanut Butter, White Chocolate Chip Macadamia and Oatmeal Raisin, Individual Milks

Ice Cream Man \$19

Ice Cream Bars, Fruit Bars, Ice Cream Sandwiches, and Hagan Diaz Bars

Healthy Break \$19

Kashi Bars and Granola Bars, Assorted Dried Fruits, Pineapple and Strawberry Kabobs, Bottled Fruit Smoothies

The Middle Eastern \$18

Lemon and Roasted Pepper Hummus, Mixed Olive Tapenade, Tabbouleh, Olive Oil Crostini, Dipping Vegetables

Build Your Own Shortcake \$16

House Baked Biscuits, Pound Cake, Honey Cornbread, Strawberry Compote, Minted Mixed Berries, Chantilly Cream

Super Foods Energizer \$18

Edamame with Sea Salt, Red Grapes, Baby Kale and Blueberry Smoothies, Quinoa Salad Shooters with Mint, Berries, and Lime Honey Vinaigrette

Coffee Stop \$17

Assorted fresh Doughnuts glazed with Chef's signature toppings to include maple glaze, white chocolate, and cinnamon caramel

Hanover Street \$19

Assorted Sweets to include White and Dark Chocolate Dipped Biscotti, House Made Mini Cannoli, and Assorted Italian Cookies

La Siesta \$16

Crispy Tortilla Chips, Signature Guacamole, Salsa Rosa, Chipotle and Cheddar Queso Dip



Plated Lunch

Choice of Starter, Entrée and Dessert, Served with Fresh Rolls, Tazo Tea, Starbucks Coffee
Each Menu Requires a Minimum of 15 Guests

Starter Options

Young Greens

Baby Spinach, Plum Tomatoes, Seasonal Greens,
Sun Dried Cranberries, Vermont Goat Cheese
Orange Blossom Vanilla Vinaigrette

New England Clam Chowder

House Made Award Winning

Caesar Salad

Crisp Romaine Hearts with Garlic Croutons,
Parmesan Cheese and Caesar Dressing

Tomato Basil Bisque

Roasted Tomato and Fresh Basil

Dessert Options

Mousse Trilogy

White, Milk and Dark Chocolate Mousse

Signature Fresh Blueberry Crostada Chantilly Cream

Key Lime Tart

Vanilla scented, Graham Cracker, Lime curd

Warm Decadent Lava Cake

Chocolate Brownie Dark Chocolate Lava Filling
Fresh Whipped Cream



Plated Lunch

Choice of Starter, Entrée and Dessert, Served with Fresh Rolls, Tazo Teas, Starbucks Coffee

Each Menu Requires a Minimum of 15 Guests. Prices are Per Person

Entrée Options

Lemon Garlic Chicken \$40

Seared Chicken Breast, Lemon Caper Emulsion, Roasted fingerling Potatoes and Chef Selected Vegetables

Sesame Crusted Salmon \$46

Jasmine Rice and Citrus Soy Butter Sauce and Chefs Vegetables

Tagine Braised Short Ribs \$46

Beef Short Ribs with Dried Fruit Couscous and Chefs Vegetables.

Kettle Chip and Parsley Crusted Scrod \$41

Atlantic Caught Scrod, Roasted Garlic Potatoes, Chefs Vegetables



Plated Lunch

Choice of Starter, Entrée and Dessert, Served with Fresh Rolls, Tazo Teas, Starbucks Coffee
Each Menu Requires a Minimum of 15 Guests

Entrée Options

Chicken Forestier \$40

Seared Chicken Breast, Wild Mushroom Cognac Demi Glace, Pomme Puree and Chef Selected Vegetables

Mediterranean Salmon \$46

Tomato and Olive Tapenade, Parmesan Potato Pave, Chefs Vegetables

Lentil Ragout Stuffed Portobello \$38

Mushroom stuffed with Braised vegetable Lentils, Tomato Fennel Broth

Gnocchi Romano \$43

Pasta dumplings with roasted garlic and Truffle cream, seared Statler Chicken, Broccoli Rabe



Plated Sandwich Entrées

Includes Soup, Dessert and Starbucks Coffee

Prices are Per Person and require a minimum of 10 Sandwiches per order

Turkey Croissant \$37

House Roasted Turkey Butter Lettuce, Swiss Cheese, Tomato and Cranberry Aioli, House Chips

Tenderloin Ciabatta \$42

Slow Roasted Tenderloin with Gouda Cheese, Burgundy Onion Marmalade and Whole Grain Mustard Aioli, House Chips

Turkey Croissant \$37

House Roasted Turkey Butter Lettuce, Swiss Cheese, Tomato and Cranberry Aioli, House Chips

Chilled Muffuletta \$38

Focaccia Bread with Kalamata Olive Relish, Genoa Salami, Provolone Cheese, Mortadella, Ham, with Sundried Tomato Aioli and House Chips.





Gourmet Box Lunch

All Box Lunches include,

Tomato Mozzarella Salad or Grain Mustard Potato Salad, Whole Fruit, Kettle Chips and House Made Cookie and Assorted Soda's and Bottled Waters

Chicken Salad French Roll \$36

Minimum of 10 Sandwiches per order
Chicken Salad with Dried Cranberries,
Green Apples and Walnuts,
Tarragon Dressing

Tenderloin Ciabatta \$42

Minimum of 10 Sandwiches per order
Tenderloin with Gouda Cheese,
Burgundy Onion Marmalade and
Whole Grain Mustard Mayo on Iggy's
Ciabatta Roll

Vegetable Wrap \$34

Minimum of 10 Sandwiches per order
Balsamic Grilled Vegetables, Spring Mix,
Red Pepper Hummus, Spinach Tortilla
Wrap

Turkey Croissant \$36

Minimum of 10 Sandwiches per order
House Roasted Turkey with Butter Lettuce,
Swiss Cheese, Tomato, Cranberry Mayo on
Iggy's Croissant

Prices are Per Person



Plated Salad Entrée

Includes Soup and Dessert, Fresh Rolls, and Starbucks Coffee and Tazo Teas

Prices are Per person and Each Menu Requires a Minimum of 15 Guests

Mandarin Chicken Salad \$37

Iceberg Lettuce, Shredded Chicken, Scallions, Tomatoes, Mandarin Oranges and Fried Asian Noodles, Pickled Ginger Dressing

Shrimp Cobb Salad \$48

Champagne Poached Shrimp, Smoked Bacon, Bleu Cheese, Red Onion, Tomato, Avocados, Eggs, Crispy Romaine, House Ginger Lime Dressing

Mojo Beef Salad \$42

Thinly Sliced Mojo Marinated Carne Asada with Grilled Peppers and Onions, topped with Queso Fresca over Young Greens Finished with Chimichurri

Chicken Caesar \$36

Grilled Chicken Breast with Hearts of Romaine, Pesto Croutons, Pecorino Romano Cheese and Creamy Caesar Dressing



Lunch Buffets

Minimum of 25 people is required for 90 minutes of service. \$200 surcharge will apply if the minimum not met

All Buffets Include Starbucks Coffee, Tazo Teas, and Warm Dinner Rolls

State Street Deli

Mint and Feta Quinoa Salad
Sour Cream Potato Salad
Seasonal Mixed Greens with Ranch and
Balsamic Dressing

House Soup or Chowder

Assorted Hearth Breads and Rolls
House Roasted Turkey
House Roasted Top Round of Beef
Honey Cured Ham
Grilled Citrus Herb Chicken Breast
Thinly Sliced Aged Prosciutto
Mustard, Pesto Aioli and Sundried Tomato
Aioli,
Sliced Cheddar, Provolone and Swiss
Cheesecake Brownies and Cookies

\$47 Per Person

Southwestern Fare

Roasted Corn and Pepper Salad
Avocado and Cucumber Salad
Mixed Greens, Tomatoes, Carrots and Tortilla
Crisps with Southwestern Ranch Dressing

Beef & Chicken Fajitas
served with

Pico de Gallo, Guacamole, Sour Cream,
Cheese, Lettuce and Tomatoes, Tomato
Salsa,
Warm Flour Tortillas

Spanish Rice with Frijoles
Cilantro Grilled Vegetables

Cinnamon Dusted Churros

\$47 Per Person



Lunch Buffets

Minimum of 25 people is required for 90 minutes of service. \$200 surcharge will apply if the minimum not met

All Buffets Include Starbucks Coffee, Tazo Teas, and Warm Dinner Rolls

Americas Back Yard

Chive and Bacon Potato Salad
Orchard Cole Slaw
Chef's Classic Macaroni Salad
Baby Greens with Ranch and Honey
Balsamic Dressing

Grilled Maine Grass Fed Sliders
Citrus Grilled Chicken Breast
Fire Roasted Mustard Maple Salmon

Sliced Watermelon

House Made Apple Crisp
and Brownies

\$47 Per Person

Healthy Salad Board Trio

Assorted Greens including
Arugula, Baby Spinach and Mixed Greens
Assorted House Made Dressings

Quinoa with Roasted Vegetable Confetti

Medley of Roasted Vegetable Salad
Fresh Mozzarella and Vine Ripe Tomato

Garlic Herb Grilled Salmon
Basil and Citrus Grilled Chicken
Balsamic Glazed Flank Steak

Sliced Seasonal Fruit Presentation

Assorted Miniature Cookies

\$52 Per Person



Lunch Buffet

Minimum of 25 people is required for 90 minutes of service. \$200 surcharge will apply if the minimum not met

All Buffets Include Starbucks Coffee, Tazo Teas, and Warm Dinner Rolls

Little Italy

Classic Caesar Salad with Focaccia
Croutons and Creamy Dressing

Insalata Caprese with Olive Oil and
Balsamic Reduction

Toasted Farro Salad with Artichokes and
Fire Roasted Peppers

Grilled Chicken over Penne Pasta In
Parmesan Pesto Cream

Polenta with Cracked olives and
Pepperonata

Spinach, Tomato and Parmesan Stuffed
Pork Bracirole, San Marzano Sauce

Sicilian Eggplant Caponata

Garlic Bread

Italian Pastry Cakes and Canoli

\$46 Per Person

South Beach

Tomato and Avocado Salad with Lemon
and Garlic

Hearts of Palm Salad with Cilantro ,
Peppers and Red Onion

Spicy Shrimp and Mango Salad with
Cilantro and Lime

Bacon Wrapped Mojo Pork Loin
Chimichurri Sauce

Achiote Marinated Slow Braised Chicken
with Sweet Plantains

Adobo Rice with Black Beans

Tres Leches Cake

Mini Key Lime Pies

\$51 Per Person



Lunch Buffet

Minimum of 25 People for 90 minutes of service. \$200 Surcharge will apply if minimum is not met

Includes Garden Salad, Potato or Pasta Salad, House Made Chips, Dill Pickles, Chef's Selected Desserts, Starbucks Coffee, Tazo Tea, Assorted Soft Drinks and Bottled Water

The Sandwich Board \$43

Assorted Pre Made Sandwiches – choose 3 from the following...

Chicken Salad / Chicken Salad Waldorf

Choice of Traditional Chicken Salad or with Dried Cranberries, Green Apples, Walnuts, Tarragon on French Roll

Roast Beef on Naan

Herb Roast Beef with Gouda Cheese, Burgundy Onion Marmalade and Horseradish Russian Dressing on Grilled Naan

Veggie Portobello Wrap

Balsamic Grilled Vegetables, Spring Mix, Red Pepper Hummus, Spinach Tortilla Wrap

Roast Turkey Croissant

House Roasted Turkey with Butter Lettuce, Swiss Cheese, Tomato, Cranberry Mayo on Iggy's Croissant

Mediterranean Pockets

Crispy Falafel, Shredded Lettuce, Lemon Tahini, Sliced Cucumbers on Pita

Ham and Swiss

Baked Virginia Ham, Swiss cheese, Baby Spinach, Vine Ripe Tomato, whole grain mustard aioli

Chicken Mozzarella

Grilled marinated chicken, Arugula, Fresh Mozzarella, Roma Tomato, Red Pepper and Basil Aioli

Middle Eastern Tuna

Harissa Scented Tuna, Capers, Diced Tomato, Olive Spread, Bermuda Onion, Bibb Lettuce on Crusty Baguette



Customize Your Own Buffet

Minimum of 25 people for 90 Minutes of service. \$200 surcharge for minimum not met
Each Buffet will include Starbucks Coffee, Tazo Teas, and Warm Dinner Rolls

Starters

(choose two)

- Hearts of Palm Salad, with Peppers, Tomatoes, Cucumbers , Lemon Chive Vinaigrette
- Award Winning Clam Chowder
- Caribbean Chicken Soup with Vegetables & Rice
- Roasted Beet Salad, Red and Golden Beets, Candied Pecans, Goat Cheese, Champagne Vinaigrette
- Arugula and Watercress Salad, with Sautéed Mushrooms, Pickled Onions Blue Cheese and Balsamic Vinaigrette
- Classic Caesar Salad
- Mixed Green Salad with Garden Vegetables
- Farmers Salad, Celery, Cranberries, Bacon and Farmers Cheese with Ranch Dressing

Entrees

Choice of 1 entrée \$45
Choice of 2 entrees \$49
Choice of 3 entrees \$53

- Lemon Herbed Chicken, Tomato and Olive Relish
- Herb Crusted Salmon, Artichoke and Tomato Butter Sauce
- Kettle Chip Crusted Cod, Triple Grain Mustard Sauce
- Grilled Chicken Breast, Shitake and Cipollini Onions, Natural Jus
- Stout Braised Short Ribs
- Harissa Rubbed Flank Steak, Chick Pea and Tomato Broth
- Pasta Primavera, Tomato Vodka Sauce
- Grill Marinated Chicken Breast, Thyme Shallot Jus
- Soy Ginger and Chive Seared Catch of the Day, Soy Ginger Nage

Sides

(choose two)

- Gorgonzola Mashed Potatoes
- Onion and Garlic Roasted Fingerling Potatoes
- Ginger Infused Jasmin Rice
- Red Bliss Smashed Potatoes
- Garden Vegetable Spiked Basmati Rice
- Pesto Roasted Red Bliss Potatoes
- Saffron and Herb Spiked Pearl Couscous
- Balsamic Infused Mediterranean Vegetables
- Roasted Garlic Green Beans with Sofrito
- Butter Poached Seasonal Vegetables
- Eggplant Caponata

Desserts (Chose two)

Seasonal Cheesecake, Tiramisu, Chocolate Pecan Pie, Cookies and Brownies, or Seasonal Fruit with Chantilly Cream



Cold Hors D'Oeuvres

Cold Hors D'Oeuvres \$5 Per Item

- Tomato, Olive, Artichoke and Mozzarella Brochettes
- Belgium Endive with Roquefort Cheese and Candied Pecans
- Smoked Salmon and Cream Cheese on Pumpnickel
- Pesto Shrimp on Toasted Sourdough
- Ancho Sugar Cured Beef Tenderloin on Toasted Crostini
- Mango Chili Shrimp Shooters
- Tenderloin Wrapped Asparagus with Herbed Cream Cheese
- Antipasto Skewers, Mozzarella, Artichoke, and Tomato
- Thai Summer Roll with Seaweed Salad and Orange Ginger
- Grilled Tequila Lime Shrimp with Cilantro Aioli
- Wild Mushroom Medley with Boursin on Crostini
- Herb Polenta Coins with Mediterranean Pepparonata
- Iced Jumbo Prawns, Horseradish Cocktail
- Smoked Salmon Pinwheel, Dill Cream
- Seared Ahi Tuna, Mango Salsa, Sriracha Aioli on Crispy Wonton
- Curried Chicken with Bibb and Currants on Polenta Cake

ORDERING RECOMMENDATIONS:

2-4 pieces per person, 30-60 minutes before dinner, cocktail hour

5-6 pieces per person, 1.5-2 hour event, preceding dinner time

8-10 pieces per person, 2-4 hours event, heavy hors d'oeuvres

12-15 pieces per person 4+ hour event, dinner replacement

Hot Hors D' Oeuvres

Hot Hors D' Oeuvres \$5.5 Per Item

- Vegetarian Spring Rolls with Sweet Thai Chili Sauce
- Chicken Dijon in Puff Pastry
- Braised Short Rib Crostini, Scallion and Tomato Concasse
- Vegetable Potsticker Plum sauce
- Spanakopita with Spinach and Feta Cheese
- Seared Crab Cakes with Red Pepper Remoulade
- Goat Cheese Stuffed Artichoke Hearts with Lemon Aioli
- Chili lime Chicken Kabobs
- Korean Chicken Satay's with Sauce
- Casino Stuffed Shrimp wrapped in Apple Wood Bacon
- Churrasco Steak Skewers with Chimichurri Sauce
- Crispy Rice Tempura Shrimp with Soy Caramel Glaze.
- Mini Beef Wellingtons, Mushroom Duxelle
- Maple Glazed Scallops Encrusted with Bacon
- Crispy Asparagus Filo with Asiago Cheese
- Chicken and Lemongrass Pot Stickers, Soy Ginger Glaze
- Mini Arancini Risotto Fritters, Mozzarella, Basil Plum Tomato Sauce
- Indian Vegetable Pakora Fritters, Tamarind Mint Sauce





Vegetarian, Vegan and Gluten Free

Hot Hors D' Oeuvres for a One-Hour Gathering
Selected Items are based on 50 Pieces Per Order



Gluten Free Hot Hors D' Oeuvres \$6

- Antipasto Skewers, Mozzarella, Artichoke, and Tomato
- Chili Lime Chicken Skewers
- Churrasco Steak Skewers with Ancho Lime
- Bacon Wrapped Shrimp



Vegan Hot Hors D' Oeuvres \$6

- Vegetable Potsticker Plum Sauce
- Vegetable Samosas with Raita Dipping Sauce
- Vegetable Spring Rolls with Mango Thai chili



Vegetarian Hot Hors D' Oeuvres \$6

- Feta Cheese & Sundried Tomato in Philo
- Breaded Artichoke Hearts
- Crispy Asiago Asparagus
- Wild Mushroom Phyllo Crisps
- Edamame Dumpling with Thai Chili Sauce

We recognize and respect our guests who "eat alternative. We are able to cater to guests with specific diet-dependent conditions such as diabetes, heart disease and gluten free, as well as unique dietary preferences including, macrobiotic, raw and vegan diets.

All prices are subject to a 15% Service Charge, 8% Administration Fee and 7% Sales Tax



Reception Packages

Reception Package Based on Minimum of One Hour of Service
Prices are Per person

Beacon Hill Reception \$42

Choice of 4 hors d'oeuvres and 2 displays

State House Reception \$44

Choice of 5 hors d'oeuvres and 2 displays

Displays

- International Cheese Display, Assorted Crackers and Baguettes
 - Fresh Seasonal Fruit Presentation
 - Garden Crudité Display with Herb Dipping Sauce
 - Roasted Vegetable Display with Balsamic Reduction and Basil Essence
- Hummus Trio – Display of Roasted Pepper, Garlic, and Lemon Hummus with Toasted Pita Chips
 - Toasted Bruschetta Station with White Bean Hummus, Vegetable Caviar, and Olive Tapenade

Hors D'oeuvres

- Mini Franks in Puff Pastry
- Wild Mushroom Phyllo
- Vegetable Sui Mei - Dim Sum
 - Deep Dish Mini Pizza
 - Spanokopita
- Mini Polenta Cake Herb Tomato
- Vegetable Pot Sticker, Soy Glaze
- Goat Cheese Artichoke Fritter
- Crispy Asparagus Asiago in Phyllo
- Traditional Indian Samosa with Raita
 - Chicken Satay Peanut Sauce
 - Mini Beef Wellingtons
- Tomato, Basil, Mozzarella Crostini
 - Mini Arancini Risotto Fritters
 - Chicken Dijon in Puff Pastry
- Tomato, Basil, Mozzarella Crostini
- Portobello On Crostini, Herbed Cheese
- Vegetable Spring Rolls, Soy Sauce



Inspiring Presentations

Combine One of these Presentations to a Reception Package or Purchase for a Minimum of 25 people
Prices are Per Person



New England Cheese Display \$18

New England Farmhouse Cheese with Crusty Breads, Crackers and Mixed Berries.

Mediterranean Display \$19

Hummus Trio, Baba Ghanoush, Mixed Olives, Flatbreads, Grilled Vegetables.

Antipasto Alla Casa \$19

Assortment of Cured Italian Meats, Various Cheeses, Olives, Pepperoncini, Mushrooms, Artichoke Hearts, and Pickled Vegetables in Extra Virgin Olive Oil

Japanese Sushi \$28

Assorted Sushi Maki, Futomaki and Sashimi (4 Piece per person) Wasabi, Pickled Ginger, Emperor's Soy Sauce

Smoked Salmon Presentation \$17

Cold Smoked Atlantic Salmon with Capers, Sieved Eggs, Red Onions Cream Cheese and Pumpernickel Toasts

Champagne Poached Shrimp Cocktail \$21

Horseradish Cocktail Sauce and Lemon (3 Pieces per person)

Baked Brie \$13

Warm Brie en Croute, Raspberry Glaze
Served with Grapes, Crackers and Crusty Baguettes

Fresh Fruit Presentation \$12

Seasonal Sliced Fruits and Seasonal Berries

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Chef's Carving Stations

Uniformed Chef/Attendant Required for Action Station at \$150 each
Each Station is designated for 90 minutes



Peppercorn Crusted Pork Loin \$300

Pan Jus, Whole Grain Mustard and Split Soft Rolls
Serves 20 Guests

Pastrami Rubbed Sirloin \$465

Cider Cabbage Slaw, chipotle Aioli
Serves 30 Guests

Lavender Honey and Dijon Mustard Glazed Ham \$425

Buttermilk Biscuits, Whole Grain Mustard and Maple Aioli
Serves 40 Guests

Roast Prime Rib of Beef \$600

Horseradish Cream, Whole Grain Mustard, and Petit Rolls
Serves 40 Guests

Sage Roasted Turkey \$300

Jack Daniels Gravy, Cranberry Sauce and Petit Rolls
Serves 25 Guests

Adobo Rubbed Pork loins \$315

Wrapped in Bacon and Served with Chimichurri Sauce
Serves 20 Guests

Slow Roasted Tenderloin of Beef \$490

Sauce Raifort, House Béarnaise, Mini rolls
Serves 20 Guests



Signature Stations

Uniformed Chef/Attendant Required for Action Station at \$150 each
Prices are Per Person and Each Station is designated for 90 minutes

Risotto Station \$22

Choose Two:

Roasted Butternut Squash Risotto with Sage and Parmesan
Shrimp and Pancetta Risotto with Scallions & Cherry Tomato Confit
Wild Mushroom Risotto with Truffle Butter and Thyme Essence
Seared Chicken Medallion Risotto, Bounty Seasonal Vegetables

Asian Stir-fry \$33

Gingered Beef and Broccoli, Hoisin Glaze
Sweet Thai Chili Garlic Chicken, Bok Choy, Snow Peas, Carrot
Vegetable Fried Rice Topped with Bean Sprouts and Scallion

Taste Of Italy Station \$22

Choose Two:

Wild Mushroom Ravioli with Truffle Roasted Garlic Cream
Rigatoni Pasta with Italian Sausage, San Marzano Tomato, Ricotta
Penne Amatriciana with Pancetta, Red chili flakes, Pecorino Cheese
Tortellini with Sun Dried Tomato and Basil Parmesan Cream

Potato-Tini Station \$18

Boursin Whipped Yukon Golds, Cinnamon Spiked Sweet Potato, Peruvian Purple smashed potatoes; served with Cognac Mushrooms, Grilled Asparagus, Blue Cheese Crumbles, Bacon, Cheddar, Sour Cream and Butter

Quesadilla Action Station \$ 29

Shredded Chicken, Cheddar Cheese, Cilantro Infused Peppers & Onions
Cuban Pulled Pork with Ques Fresco and Scallion
Accompanied with Salsa, Sour Cream, and our Signature Guacamole



Dessert Action Stations

Uniformed Chef/Attendant Required for Action Station at \$150 each. Prices are Per Person and for a Minimum of 25 Guests with 90 Minutes of Service.

Bananas Foster Station \$14

Flambé of bananas with Jamaican Rum, Brown Cinnamon and Sugar

Haagen Dazs Vanilla Ice Cream

Chocolate Fondue Station \$17

Dark Chocolate Fondue Station,
Strawberries, Pineapple, Marshmallows, Pretzel Sticks

Smores Station \$14

Torched Marshmallows, Chocolate Ganache, Graham Crackers in Martini Glasses

Crepes \$15

Banana Caramel Sauce

Black Cherry Brandy Sauce

Haagen-Dazs Vanilla Ice Cream





Plated Dinners

**Choice of Starter, Entrée, Starch, Seasonal Vegetable and Dessert,
Served with Fresh Rolls, Tazo Teas, Starbucks Coffee**

Prices are Per Person and Each Menu Requires a Minimum of 15 Guests

Choice of Starter

Baby Spinach Salad

Baby Spinach, Frizzled Onions, Shitake Mushrooms, Goat Cheese, Balsamic Vinaigrette

Caesar Salad

Crisp Romaine Hearts, Pesto Croutons, Parmesan Cheese, Creamy Caesar Dressing

Boston Salad

Boston Lettuce, Dried Cranberries, Candied Pecans, Sliced Strawberries, Crumbled Roquefort Cheese, Orange Honey Blossom Vinaigrette

Choice of Starch

- Garden Vegetable Spiked Basmati Rice
- Gorgonzola Mashed Potatoes
- Roasted Fingerling Potatoes
- Ginger Infused Jasmine Rice
- Herb Couscous Risotto
- Red Bliss Smashed Potatoes
- Seasonal Vegetable Risotto Cake
- Pesto Roasted Red Bliss Potatoes
- Chive Scalloped Potatoes
- Confetti Rice Pilaf
- Wild Rice Medley
- Twice Baked Lobster Stuffed Potato (add \$4)



Plated Dinners Continued

Choice of Entrée

- **Lemon Caper Chicken \$62**
Chardonnay, lemon and caper reduction with Herb Mèlange
- **Ginger Scallion and Soy Seared Salmon \$67**
North Atlantic Salmon Filet, Soy Citrus Nage
- **Cider Marinated Statler Chicken \$62**
Seared Statler Chicken Breast, Onion Jus
- **Filet Mignon \$75**
Grilled Beef Tenderloin, Dried Fig and Blood Orange Demi
- **Kettle Chip Crusted Scrod \$65**
Parsley and Kettle Chip Crusted New England Scrod
- **Grilled NY Strip Steak \$68**
Tender Sirloin Steak, Mushroom and Onion Compote, Shallot Demi Glace
- **Chicken Pancetta \$62**
Seared Statler Chicken Breast, Wrapped with Pancetta and Sage, Stuffed with Fontina Cheese, Marsala Jus
- **Filet and Maine Lobster Tail – Market Price**
Grilled Tenderloin of Beef and Maine Lobster Tail, Sauce Choron
- **Tenderloin and Shrimp \$84**
Grilled Tenderloin of Beef and Lemon Garlic Shrimp with Vanilla Bean Beurre Rouge

Choice of Dessert

White Chocolate Raspberry Cheesecake

Macerated Berries

Chocolate Espresso

Chocolate Pate Sucree, Espresso Crème, Chocolate Glaze, Coffee Genoise Cake

Lemon Meringue

Lemon Curd, Italian Meringue

Boston Cream Pie

Yellow Sponge Cake, Pastry Cream and Chocolate Ganache



Additional Courses Priced Separately

Or substitute your first course with one of these for half price
Prices Below are Per Person

Panko Crusted Crab Cake \$22

Jumbo Lump Crab Cake Cucumber and Onion Slaw, Lemon Rémoulade

Tomato & Bocconcini \$16

Split roasted Cherry Tomatoes, Mozzarella Cheese, Fresh Basil, Micro Greens Cracked Black Pepper and EVOO

Diver Scallop and Bacon Risotto \$23

Bacon Crusted Scallops, Saffron Risotto

Watermelon and Shrimp Ceviche \$19

Shrimp, Watermelon, Red Onions, Avocado and Jalapeno

Intermezzo Sorbet \$8

Choice of Raspberry, Lemon or Champagne

Lobster Bisque \$10

Champagne Brie Soup \$11





Dinner Buffets

Minimum of 25 people required for 90 minutes of service. \$200 surcharge will apply if the minimum not met

All Buffets Include Starbucks Coffee, Tazo Teas, and Warm Dinner Rolls

Blossom Dinner \$75

Signature Award Winning Clam Chowder

Salad of Baby Greens, Roasted Pears,
Candied Pecans, Farm House Blue Cheese,
Champagne Vinaigrette

Saffron Scented Pearl Cous Cous Salad with
Rocket, Dried Cranberries, and Gorgonzola

Herb Grilled Salmon with Charred Baby
Tomato, Peppers, and Olive

Seared Chicken with Artichoke and
Asparagus Beurre Noisette

Sliced Sirloin of Beef, Peppercorn and Herb
Crust, Shallot and Port Demi Glace

Herb Roasted Baby Potatoes

Chef's Selection of Seasonal vegetables

Assorted French and Italian Mini Pastries

North End \$70

Italian Wedding Soup with Mini Meatballs

Caesar Salad, Garlic Croutons, Parmesan
Cheese

Fresh Mozzarella, Basil and Tomatoes with Fig
Balsamic Reduction and Virgin Olive Oil

Antipasto with Tuscan Grilled Vegetables and
Cured Italian Meats

Chicken Marsala Sautéed Wild Mushrooms,
Marsala Sauce

Roasted Cod, Tomato Fennel Broth

Gemelli Pasta, Creamy Gorgonzola Sauce with
Shrimp and Asparagus

Tiramisu with Espresso Soaked Lady Fingers

Nonnie's Chocolate Dipped Macaroons



Dinner Buffets

Minimum of 25 people required and a \$200 surcharge will apply if the minimum not met

All Buffets Include Starbucks Coffee, Tazo Teas, and Warm Dinner Rolls

The Beacon Hill \$69

New England Clam Chowder

Boston Lettuce with Dried Cranberries, Candied Pecans, Strawberries, Goat Cheese, Orange Honey Blossom Vinaigrette.

Butternut Squash Ravioli with sage cream sauce.

Hormone Free Roasted Turkey with Corn Bread and Sun-Dried Cranberry Stuffing.

Boston Baked scrod topped with Buttered Crumbs,

Roasted Chicken with Cranberry Orange, Basil Chutney

Rosemary Roasted Potatoes.

Fresh Seasonal Vegetables

Warm Rolls and Butter

Starbucks Espresso Brownies, Assorted Cookies and Boston Cream Pie

The Pacific Rim \$74

Miso Soup

Soybean Sprout Salad, Toasted Sesame Seeds, Scallions and Lemongrass Vinaigrette

Japanese Cucumber Salad, Julienne Carrots, Red Onions and Sweet Rice Vinegar

Chicken Lo-Mein, Scallions, Ginger and Vegetables

Spicy Beef and Broccoli

Sweet and Sour Fried Tofu

Vegetable Fried Rice

Braised Baby Bok Choy, Sesame Essence

Mini Fruit Tarts and Lemon Bars

Enhancement: Crispy Shrimp with Sweet Chili Aioli and Rocket (add \$4 per person)



Dinner Buffets

Minimum of 25 people required and a \$200 surcharge will apply if the minimum not met

All Buffets Include Starbucks Coffee, Tazo Teas, and Warm Dinner Rolls

Memphis in May \$79

Yukon Potato Salad with Bacon and Chives

Hominy Chow-Chow, Pickled Vegetables

Crisp Greens, Cucumbers, Tomatoes, Red Cabbage
and Shredded Carrots, Cabernet Vinaigrette

BBQ Drenched St. Louis Style Ribs

OR

Slow Smoked Beef Brisket, Apple Bourbon BBQ Sauce

Chicken And Waffles, Cornmeal Crusted
Chicken Baked Waffle Spicy Honey Glaze
Spicy Baked Southern Catfish, Baked Beans

Homestyle Collard Greens

Hoppin John Black Eyed Peas and Rice

Warm Peach Crisp

Banana Bread Pudding with Myers Rum Caramel
Cream Sauce

Tex Mex \$75

Grilled Corn and Black Bean Salad

Santa Fe Mixed Greens, Tomatoes, Carrots and
Tortilla Crisps
Chipotle and Cilantro Vinaigrette

Pan Seared Pecan crusted chicken, Citrus Herb
Sauce

Cowboy Steak with Southwestern Chili Rub,
Tobacco Onions, Texas Brown Gravy

Spicy Baja Shrimp with tomato, Pepper, onion,
Beer Braise

Spanish Rice with Frijoles

Cilantro Grilled Vegetables

Cinnamon Dusted Churros

Margarita Cake



Customize Your Own Buffet

Minimum of 25 people for 90 Minutes of service. \$200 surcharge for minimum not met

Each Buffet will include Starbucks Coffee, Tazo Teas, and Warm Dinner Rolls

Starters

(choose two)

- Award Winning Clam Chowder
- Tomato Basil Bisque
- Mixed Green Salad, Garden Vegetables, House Made Dressing
- Classic Caesar Salad
- Baby Spinach, Dried Cranberries, Goat Cheese, Pecans, Ranch Dressing
- Boston Bibb, Balsamic Roasted Onions, Blue Cheese, Champagne Dressing
- Avocado and Cucumber Salad, Cilantro Lime Vinaigrette
- Chopped Salad, Tomatoes, Cucumbers, Bacon, Blue Cheese, Citrus Vinaigrette

Entrees

Choice of 1 entrée \$55

Choice of 2 entrees \$59

Choice of 3 entrees \$63

- Dill Herb Crusted Salmon, Lemon Butter Sauce
- Cider Brined Seared Chicken, Melted Onion Jus
- Adobe Roasted Catch of the day, Lemon Capers and Tomato
- Coffee Marinated Flank Steak, Red Pepper Coulis
- Grilled Berber Spiced Chicken, Lemon Olive Relish
- Tandoori Spiced Chicken with Cucumber Mint Raita
- New England Cracker Crusted Cod, Corn Succotash
- Maple Glazed Pork Loin, Sautéed Granny Smith Apples & Calvados Demi- Glace
- Sliced Garlic Spiced Sirloin, Pepper, Onion and Peppercorn Reduction
- Lemon and Herb Basted Chicken and Beef Kabobs
- Aromatic Spice Rubbed Salmon, Harissa Infused Broth
- Roasted Tomato, Spinach, Feta and Quinoa Strudel, Tomato Fennel Broth

Sides

(choose two)

- Gorgonzola Mashed Potatoes
- Onion and Garlic Roasted Fingerling Potatoes
- Ginger Infused Jasmin Rice
- Red Bliss Smashed Potatoes
- Garden Vegetable Spiked Basmati Rice
- Pesto Roasted Red Bliss Potatoes
- Saffron and Herb Spiked Pearl Couscous
- Balsamic Infused Mediterranean Vegetables
- Roasted Garlic Green Beans with Sofrito
- Butter Poached Seasonal Vegetables
- Eggplant Caponata

Desserts (Choose two)

Carrot Cake, Flourless Chocolate Decadent Cake, Assorted Mini Cheesecake, Mini Cannoli's, Boston Cream Pie, Chocolate and Vanilla Cupcakes, Warm Seasonal Crisp, Sliced Fruit and Whipped Cream

White Wines & Champagne

Sparkling Wines & Champagne

William Wycliff, Brut, California, NV
La Marca Prosecco, Treviso

Bottle

\$44
\$65

Chardonnay

Flat Rock, California
Trinity Oaks, California
Line 39, California
Edna Valley, San Luis Obispo County
Kendall-Jackson, California
Cline Estate, Sonoma Coast

\$40
\$44
\$50
\$58
\$60
\$78

Pinot Grigio

Flat Rock, California
Trinity Oak, California
Banfi "Le Rime", Tuscany, Italy

\$40
\$44
\$56

Sauvignon Blanc

Makara, New Zealand
Edna Valley, San Luis Obispo County
Joel Gott, California

\$54
\$58
\$62

Riesling

50' Riesling, Germany

\$70



Red Wines

Merlot

Flat Rock, California	\$40
Trinity Oak Merlot, California	\$44
Bogle Merlot, California	\$47
Little Black Dress, California	\$52

Cabernet

Flat Rock, California	\$40
Trinity Oaks, California	\$44
Five Rivers, California	\$50
William Hill, Central Coast, California	\$61
Kendall-Jackson, California	\$67
Joel Gott '815', California	\$82

Malbec

Alamos, Mendoza, Argentina	\$49
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Meritage

Lock and Key, Bordeaux Style Red Blend	\$58
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Pinot Noir

Parker Station, Central Coast, California	\$65
Cherry Tart, Sonoma Coast	\$82

Red Blend

Troublemaker, Paso Robles, California	\$85
50% Syrah, 17% Zinfandel, 15% Grenache, 10% Mourvedre, 8% Petit Sirah	





Open Bar Packages

Non-Alcoholic Bar

One Hour \$8
Each Additional Hour \$6

Beer, Wine & Soda Bar

One Hour \$18
Each Additional Hour \$9

Preferred

One Hour \$22
Two Hours \$33
Three Hours \$44
Four Hours \$55

Premium Bar

One Hour \$25
Two Hours \$40
Three hours \$55
Four Hours \$69

Ultra Premium Bar

One Hour \$27
Two Hours \$42
Three hours \$58
Four Hours \$70

Preferred

New Amsterdam
Bombay Original Gin
Cruzan Rum
Dewar's White Label
Jack Daniels Whiskey
Sauza Gold Tequila
E&J Brandy
Budweiser, Bud Light, Sam Adams,
Harpoon IPA
Flat Rock Chardonnay, Pinot
Grigio, Cabernet, and Merlot

Premium

Stolichnaya Vodka,
Tanqueray Gin,
Bacardi Superior Rum
Johnnie Walker Red
Jameson Whiskey
Jose Cuervo Silver Tequila
Courvoisier VS,
Budweiser, Bud Light,
Harpoon IPA
Heineken,
Trinity Oak Chardonnay,
Pinot Grigio and
Cabernet, Merlot

Ultra

Grey Goose Vodka,
Bombay Sapphire Gin,
Appleton Reserve Rum,
Maker's Mark Bourbon,
Crown Royal Whiskey,
Patron Silver Tequila,
Remy Martin XO,
Budweiser, Corona Extra,
Blue Moon, Harpoon IPA
Kendall Jackson
Chardonnay, Cabernet,
Parker Station Pinot Noir,
Banfi Pinot Grigio

All Bars Include:

Imported and Domestic Beers,
O'Doul's, Soft Drinks, Juice, Water

Bartender

One Bartender per 100 Guests is required
\$150 for Host Bar for up to Four Hours, Per Bar
\$75.00 Each Additional Hour, Per Bar
\$150 for Cash Bar for up to Four Hours, Per Bar



Bars & Spirits

Hosted Bar

Preferred Brands	\$10
Preferred Wines by the Glass	\$9
Premium Brands	\$11
Premium Wines by the Glass	\$10
Ultra Premium Brands	\$12
Ultra Premium Wines by the Glass	\$12
Martinis and Cosmopolitans	\$13
Imported/Craft Beer	\$8
Domestic Beer	\$7
Soft Drinks	\$6
Fruit Juice	\$6
Bottle Water	\$6

Cash Bar

Preferred Brands	\$11
Preferred Wines by the Glass	\$10
Premium Brands	\$12
Premium Wines by the Glass	\$11
Ultra Premium Brands	\$13
Ultra Premium Wines by the Glass	\$13
Imported /Craft Beer	\$9
Martinis and Cosmopolitans	\$14
Domestic Beer	\$8
Soft Drinks	\$6
Fruit Juice	\$6
Bottle Water	\$6

Specialty Beverage Station Add-Ons

(Bartender Fee Required for each station at \$150)

Mimosa Bar

Served with your choice of Fresh Orange, Blood Orange, Grapefruit, and Pineapple Juices

- **Wycliff Brut Champagne**—\$14 per person, first hour
- **Maschio Prosecco**—\$16 per person, first hour

** Each additional hour - \$10 per person

Bloody Mary Bar

Our Bloody Mary Mix with your choice of horseradish, tabasco, lemon, lime, celery, dill pickle, cucumber, pepperoncini, blue cheese stuffed olives, and fresh ground pepper.

- **New Amsterdam Vodka**—\$12 per person, first hour
- **Stolichnaya Vodka**—\$13 per person, first hour
- **Titos Vodka**—\$14 per person, first hour
- **Grey Goose**—\$15 per person, first hour

** Each additional hour - \$10 per person

Add shrimp cocktail for an additional \$3

Margarita Bar

Orange Liqueur, Lime Juice and Simple Syrup with your choice of cranberry, raspberry, mango, coconut and spicy flavors

- **Sauza Gold Tequila**—\$14 per person, first hour
- **Jose Cuervo Silver Tequila**—\$15 per person, first hour
- **Patron Silver Tequila**—\$16 per person, first hour

** Each additional hour - \$10 per person



General Information

All Food and Beverage items must be purchased exclusively by the Wyndham Boston Beacon Hill and consumed in the designated Meeting areas. It is not permitted to bring outside food or Beverage on Hotel property. The Wyndham Boston Beacon Hill prohibits the removal of food and beverage from our premises or functions.

The Wyndham Boston Beacon Hill is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on Hotel property, The Hotel will require appropriate ID for anyone who appears to be under the age of 21.

Meeting and Event Arrangements

Wyndham Boston Beacon Hill provides linen for all functions. Should you wish to order specialty linens, please ask your Catering or Conference Manager for a list of Linen Options and Pricing.

Your Catering/Conference Service Manager can assist you in arranging appropriate Entertainment, Photography Services, Audiovisual Support, Buffet and Table Centerpieces, Ice Carvings and Complete Theme Décor Packages to Compliment Your Event.

Guarantees

Your guaranteed guest count is due by 12:00 noon, (3) business days prior to your event's date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary.

Wyndham Boston Beacon Hill will prepare Four Percent (4%) above your Food Guarantee for Functions up to 250 Guests and Three Percent (3%) for Functions Over 250 Guests. Wyndham Boston Beacon Hill is Not Responsible for any meals exceeding the Three / Four Percent (3/4%) overage, however we will accommodate such occurrences to the best of our ability. Wyndham Boston Beacon Hill Catering reserves the right to change Menu items as necessary to accommodate the additional number of guests.

Service Charges

All Food and Beverage prices are Subject to a 15% Service Charge 9 % Administration Fee and 7% Sales Tax. (Note: Service Charge Is Taxable)

If additional servers and staff members are required for an event, a \$50.00 per hour, per server of staff member will apply.

If there's a Room Set-up Change, once the room has already been set on the day of the event , there will be a charge for meeting/breakout rooms, the charge is \$275.00, for ballroom sections the charge is \$525.00.

Buffet Stations

Food preparation for Banquet Buffets is based on (1) serving per person. The minimum number of people required for a buffet is outlined in our Catering Menus. The time limit for buffets and receptions is outlined in our catering Menus. Food can be refreshed for extensions on this time limit at a cost per person.