MARRIOTT LONG WHARF CATERING

"WHERE THE HARBOR COMES TO LIFE"

MARRIOTT
BOSTON
LONG WHARF

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OUR CATERING PHILOSOPHY

Events come to life by the harbor. With 20,099 square feet of flexible event space, 19 meeting rooms and a team of service professionals, events at the Boston Marriott Long Wharf are sure to be remembered. Our success is rooted in three core values; innovation, craft and imagination. These values drive our commitment to providing guests with extraordinary experiences, paired with locally inspired dishes crafted by our award-winning culinary team. Our menus are designed to immerse guests in the local culture by ensuring the highest level of freshness and flavor, featuring sustainable sourced "dock to table" seafood in 48 hours or less. Our craftsmanship and attention to detail are hallmarks of how we operate. We take care of every detail, seamlessly uniting intuitive service and innovative settings to cultivate tailored experiences inspired by people who are passionate about what they do.

MARRIOTT
BOSTON
LONG WHARF

BREAKFAST BUFFET

#BRUNCH

$65 per person

local seasonal fruit display • steel cut oatmeal and greek yogurt bar, cinnamon dried apples, blueberries, maple sugar, almonds • danishes, croissants, muffins • artisanal breads, house fruit preserves, cinnamon whipped butter • cage-free scrambled eggs • all-natural bacon • country style turkey sausage • skillet sweet potato hash • chocolate chip pancakes • ham and cheddar breakfast stromboli, cage free eggs, boston smokehouse ham, shelburne cheddar • grazing platter with assorted cured meats and cheeses, dried fruit and nuts, assorted crackers and spreads • cold-smoked salmon, pickled red onion, lemon, marble rye • assorted italian pastries • assorted fruit juices • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

WHARF WAKE UP

$47 per person

strawberries, watermelon, cantaloupe • danishes, croissants, muffins • artisanal breads, house fruit preserves, cinnamon whipped butter • local cheddar scrambled eggs • all-natural bacon • marble potato hash, charred sweet peppers • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon • assorted fruit juices

BOSTONIAN BREAKFAST

$50 per person

mint infused seasonal fruit display • house made fruit-on-the-bottom yogurts • danishes, croissants, muffins • artisanal breads, house fruit preserves, cinnamon whipped butter • maple strawberry french toast • vegetable frittata with asiago cheese • classic home fried potatoes • triple smoked bacon • heritage sausage patty • morning mind tonics • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon • assorted fruit juices

RISE & SHINE

$52 per person

mini fruit and berry cups • flax cranberry nut and fat free orange mango muffins • superfood quinoa bowl, red quinoa, sunnyside country hen egg, marinated grape tomatoes, sliced avocado, maple balsamic, micro chives • all-natural bacon • baby swiss tart • classic home fried potatoes • natalie's individual juices • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

Buffets are designed for groups of 25 or more guests. For groups under 12 guests, please add $15 per person; for groups over 13 guests, add $10 per person. For any concerns regarding food allergies, please contact your event manager. Additional fees apply.

BREAKFAST STATION

BUFFET ENHANCEMENT

OMELET STATION
$17 per person
cage-free eggs, egg whites, egg beaters • shelburne cheddar, vermont goat cheese, soft brie cheese • boston smokehouse ham, all-natural bacon, country style turkey sausage • broccoli, spinach, heirloom cherry tomatoes, mushrooms, onions, sweet peppers

PANCAKE AND WAFFLE STATION
$14 per person
grain and chocolate chip flapjacks • belgian waffles • sliced bananas, berries, whipped cinnamon butter, whipped coconut cream, vermont maple syrup

BREAKFAST STATION

AVOCADO TOAST STATION
$12 per person
twelve grain and sourdough breads, smashed avocado • roasted beet hummus • hard-boiled eggs, vermont goat cheese, heirloom cherry tomatoes, chopped all-natural bacon, toasted pepitas

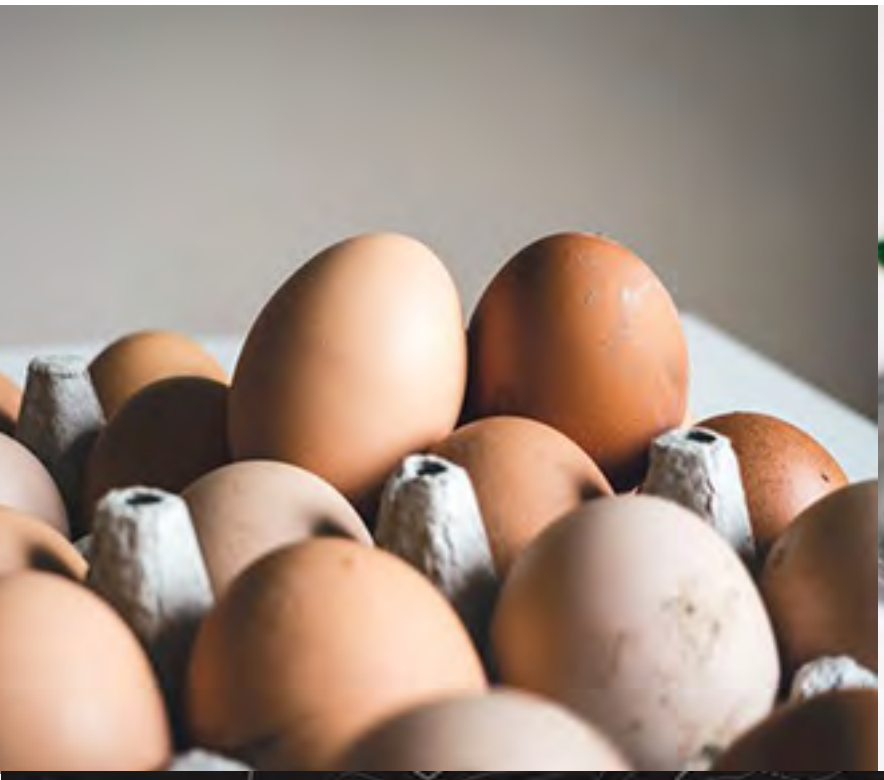
CHARCUTERIE AND CHEESE STATION
$18 per person
selection of new england charcuterie, boggy meadow swiss, shelburne cheddar, cucumber, vine ripe tomato

SMOOTHIE BOWL STATION
$12 per person
tropical açai smoothie bowl • coconut banana smoothie bowl • maple roasted almonds, sliced banana, coconut, hemp protein powder, wharf granola, raspberries, blueberries, fresh mint, charlton honey

CONTINENTAL CRAVING
$38 per person
local seasonal fruit display • individual granola parfaits with greek yogurt, blueberries, raspberries • danishes, croissants, muffins, artisanal breads • house fruit preserves, whipped cinnamon butter • assorted fruit juices • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

BAGEL BAR
$30 per person
individual granola parfaits with greek yogurt, blueberries, raspberries • plain, asiago, and french toast bagels • smoked salmon cream cheese, honey walnut cream cheese, plain cream cheese • whipped cinnamon butter • strawberries, watermelon, cantaloupe • assorted fruit juices • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses



BREAKFAST ENHANCEMENT
To be added to a full buffet breakfast menu.

HOT BREAKFAST CEREAL
maple sugar, cinnamon dried apples, toasted almonds, flax seed
$6 per person

INDIVIDUAL PB AND BANANA OVERNIGHT OATS
peanut butter, banana, coconut milk, ground flax, vermont maple syrup
$7 each

FRESH BERRY CUPS
vanilla mint yogurt, strawberries, blueberries, raspberries, charlton honey
$8 each

EGG WHITE FRITTATA
caramelized onion, baby kale, whipped feta cheese
$7 each

FORAGER EGG SANDWICH
marinated wild mushrooms, sautéed baby spinach, cage free scrambled eggs, swiss cheese, porcini aioli, toasted potato roll
$10 each

BREAKFAST BURRITO
cage-free scramble, chorizo, spinach, pico de gallo, cojita cheese
$10 each

HEALTHY BREAKFAST QUINOA QUESADILLA
whole wheat tortilla, scrambled egg whites, spinach, quinoa, salsa verde, shelburne cheddar
$9 each

PLATED BREAKFAST
includes orange juice • freshly brewed regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon • danishes, croissants, butter and house preserves

COUNTRY STYLE
french style scrambled eggs over toasted baguette, boston smokehouse ham, crispy cheddar hash brown
$40 per person

STRAWBERRY CHEESECAKE STUFFED FRENCH TOAST
whipped creamery butter, vermont maple syrup
$38 per person

CAULIFLOWER BREAKFAST HASH WITH EGGS
roasted cauliflower, marble potatoes, heirloom tomato, poached cage-free eggs, mornay sauce
$36 per person

SUPERFOOD QUINOA BOWL
red quinoa, sunnyside country hen egg, heirloom tomatoes, sliced avocado, maple balsamic, micro chives
$40 per person

TAKE A BREAK

FULL DAY BREAK PACKAGE

FOUNDATION
$66 per person

MORNING
assorted fruit juices • grilled pineapple fruit salad, honey vanilla bean yogurt • assorted seasonal scones, house made preserves, whipped cinnamon butter • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

MID-MORNING
mini pancakes stacks with lemon glazed strawberries • 88 acres granola bars • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon • regular and diet pepsi soft drinks • still and sparkling mineral waters

AFTERNOON
house-made warm potato chips with greek yogurt blue cheese dip • vegetable crudités, chive crème fraiche • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon • regular and diet pepsi soft drinks • still and sparkling mineral waters

MOTIVATION
$66 per person

MORNING
freshly baked croissants, fat free orange mango muffins • house-made fruit-on-the-bottom yogurts • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon • assorted fruit juices

MID-MORNING
coffee banana smoothie • boston coffee cake company coffee cake • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon • regular and diet pepsi soft drinks • still and sparkling mineral waters

AFTERNOON
house-made chocolate cranberry granola bites • apple fritters, maple caramel • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon • regular and diet pepsi soft drinks • still and sparkling mineral waters

BREAK ENHANCEMENT
To be added to any break package *or* a la carte

MARKET STYLE WHOLE FRUIT
chef's selection of whole seasonal fruit
$5 each

ENERGY BARS
kind • kashi • bare naked
$6 each

ASSORTED COOKIES AND BROWNIES
freshly baked cookies and brownies
$7 each

SWEET TOOTH
individual s'mores tartlet and mini key lime pie • assorted cookies and chocolate chunk brownies • assorted french macarons
$25 per person

REVIVE
carrot apple juice shots • very berry smoothie • cinnamon apple energy bites • 88 acres bars
$25 per person

COFFEE AND DOUGHNUT BREAK
assorted glazed, cake doughnuts • regular and decaffeinated coffee • flavored syrups and rock candy
$27 per person

SMOOTHIE STATION
chocolate, soymilk, cocoa nibs, fresh strawberries • carrot coconut milk, banana, clove, vanilla
$18 per person

CONCESSION STAND
house-made tortilla chips, queso, smoked tomato jalapeño salsa • pepperoni pizza bites • white cheddar popcorn • assorted candy • draft beer *($9 upgrade)*
$21 per person

DARK CHOCOLATE PROTEIN POWER BALLS
dark chocolate, 88 acres pumpkin butter, charlton honey, hemp protein powder, chia seeds
$12 per person

ENERGIZE
"wake me up" coffee smoothie • coffee milk shooter with double chocolate chip cookie • individual tiramisu • coffee cake cupcakes • espresso mocha macaron • cold brew coffee
$24 per person

**upgrade to Starbucks for additional $4 per person*
***upgrade to Starbucks for additional $15 per gallon*

GRAZING
*Choose **two** of the following items, $21 per person*
*Choose **three** of the following items, $26 per person*

INDIVIDUAL CRUDITES
edamame hummus, grilled pita

TACOS AL PASTOR
slow smoked roasted pork belly, cilantro, lime

FALAFEL
English cucumber, tzatziki

SLICED TURKEY BAGUETTE
brie, apple, orange marmalade

GRILLED CHEESE AND TOMATO SOUP
shelburne cheddar, toasted sourdough, heirloom tomato basil soup

HOUSE CRAFTED POPCORN
BBQ spiced, smoked sea salt, truffle parmesan

TRAIL MIX
mixed nuts, dried fruit, M&M's, mini pretzels, goldfish, chex mix, wasabi peas

CHOCOLATE COVERED BACON & STRAWBERRIES

CAKE POPS

ASSORTED WHOOPIE PIES

MINI S'MORES TARTS

BEVERAGES (PRICED PER 2 HOURS OF SERVICE)
$16 per person
regular and decaffeinated coffee* • assorted teas (black, green, and herbals) with honey and lemon • regular and diet pepsi soft drinks • still and sparkling mineral waters

COFFEE & TEA (PRICED PER 2 HOURS OF SERVICE)
$8 per person
regular and decaffeinated coffee* • assorted teas (black, green, and herbals) with honey and lemon

COFFEE & TEA (ALL-DAY SERVICE)
$32 per person – maximum 8 hours of service
regular and decaffeinated coffee* • assorted teas (black, green, and herbals) with honey and lemon

COFFEE BY THE GALLON
$99 per gallon
regular and decaffeinated**

BOTTLED BEVERAGES
$6 each
assorted regular and diet pepsi soft drinks • still and sparkling mineral waters

LUNCH BUFFET

BEANTOWN BBQ
$64 per person
corn and chorizo chowder • tossed field green salad, red onion, cheddar cheese, roasted corn, hard boiled eggs, tortilla strips, ranch'que dressing • watermelon and feta salad, mint, charlton honey • house-smoked BBQ brisket • smoked honey BBQ glazed chicken thighs • sofrito rice • bourbon and white cheddar mac 'n cheese • southern collard greens • sweet and tangy jalapeño coleslaw • cheddar corn bread • mini apple cobblers • fruit tartlets • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

NEW ENGLAND MARKET LUNCH
$76 per person
new england clam chowder • corned beef and cabbage soup, Irish soda bread muffins • warm bakery bread • harvest salad, baby kale, sliced seasonal apples, pickled cranberries, maple mustard vinaigrette • heirloom asparagus salad, arugula, cherry tomatoes, toasted pistachios, creamy rhubarb dressing • new england lobster roll • fried new england clams • hand-cut shoe string fries • grilled linguica, caramelized onion • root mash • assorted whoopie pies • boston cream pie cupcakes • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

NORTH END
$66 per person
chicken escarole soup, warm focaccia • caesar salad, toasted brioche, black garlic caesar dressing, shaved pecorino • antipasto salad, artisan greens, roasted peppers, artichokes, olives, genoa salami, bocconcini, creamy balsamic vinaigrette • chicken meatball marsala, parmesan polenta, roasted mushrooms • saffron seafood risotto • rigatoni, sweet sausage, roasted eggplant • heirloom bean and grilled vegetable ragout • cannoli with pistachio brittle • tiramisu • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

FUSION TACO BAR
$62 per person
mexican hot pot soup, chicken, hominy, tomatillos, tomato • asian mixed green salad, sliced cucumber, shredded carrot, bean sprouts, carrot ginger dressing • ramen broccoli salad, shredded broccoli, julienne carrot, roasted peanut, ginger soy dressing • korean BBQ beef • thai grilled chicken, peanut sauce • gochujang fried tofu • mexican fried rice, green chilies, black beans, cilantro, diced tomato • spicy green beans • southwestern egg rolls • taco toppings, cojita cheese, sliced lime, pickled vegetable • quick chi • avocado lime crema • flour tortillas, lettuce wraps • chef's selection of dessert • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

LUNCH BUFFET

STATE STREET DELI

$62 per person

smoked wild mushroom bisque • roasted carrot and arugula salad, pomegranate, shaved fennel, candied walnuts, dijon vinaigrette • orzo and radicchio salad, marinated roasted peppers, fresh mozzarella, toasted pine nuts, baby kale, creamy herb vinaigrette • rosemary brined sliced turkey • roasted top round of beef • marble jack cheese, local baby swiss, aged provolone • sweet gem lettuce, sliced heirloom tomato, shaved red onion, house-made bread and butter pickles, olive tapenade, roasted sweet pepper pesto, herb mayonnaise, whole grain mustard • challah buns, multigrain bread, country sliced bread • house-made warm potato chips • chef's selection of dessert • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

THE GREENWAY

$66 per person

mixed vegetable and farro soup • hearth baked rolls • baby spinach • mixed greens • chopped romaine • roasted corn and edamame slaw • sliced mushrooms, hard boiled eggs, nicoise olives, cherry tomatoes, cucumbers, chopped all-natural bacon, coconut bacon, marinated garbanzo beans, red quinoa tabbouleh, whole grain crouton, shredded cheddar, crumbled blue cheese, feta cheese, lemon tahini dressing, balsamic vinaigrette, caesar dressing • moroccan spiced skirt steak • honey lime cilantro chicken • seared atlantic salmon • chef's selection of seasonal desserts • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

CHEF CRAFTED SANDWICHES

$64 per person

chef's crafted soup • ancient grain and kale salad, red quinoa, millet, roasted corn, tomatoes, feta cheese, heirloom tomato dressing • roasted cauliflower salad, spiced chickpeas, slivered red onion, mixed field greens, lemon tahini dressing • springer mountain farms chicken salad, greek yogurt and lemon mayo, celery, pickles, golden raisin, candied sunflower seeds, crusty baguette • steak and blue, slow roasted beef, pickled red onion, roasted sweet peppers, blue cheese, arugula, stone ground mustard, ciabatta • new orleans muffaletta, capicola, salami, aged provolone cheese, giardiniera olive salad, dijon aioli • kale melt, miso braised kale, crimini mushrooms, caramelized onion, swiss, crusty baguette • house-crafted chips • chef's seasonal dessert • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

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LUNCH

PLATED LUNCHEON
includes choice of one soup *or* salad
choice of one dessert
fresh baked bread service
regular and decaffeinated coffee
assorted teas with honey and lemon

SOUP
(Choose One)
portuguese kale and chorizo soup
new england clam chowder (contains pork)
chef's seasonal soup

SALAD
(Choose One)
mixed field grees, honey roasted beets, shaved apples, pecan granola, citrus honey vinaigrette

chopped romaine, hard-boiled egg, parmesan cheese, rye croutons, caesar dressing

arugula and quinoa, heirloom tomatoes, watermelon radish, carrot hummus, lemon tahini dressing

ENTRÉE
(Choose One)

BALSAMIC GLAZED SIRLOIN ROLLS
$64 per person
sliced sirloin, sweet peppers, zucchini, marinated portobello mushrooms, rosemary balsamic glaze, tomato parmesan couscous

VEGETARIAN SWEET POTATO QUINOA BOWL
$58 per person
quinoa, baby arugula, turmeric sweet potatoes, poached egg, pistachio lemon herb vinaigrette

CITRUS BRINED CHICKEN
$62 per person
free range chicken breast, aged parmesan farro risotto, orange fennel slaw

SESAME SALMON RICE BOWL
$64 per person
seared salmon, brown rice, cucumber, avocado, sprouts, nori, soy wasabi vinaigrette

LUNCH

COLD PLATED LUNCH
includes seasonal dessert
regular and decaffeinated coffee
assorted teas with honey and lemon

CALIFORNIA SPICY CRAB STUFFED AVOCADO
$52 per person
jonah crab, english cucumber, spicy aioli, furikake, sesame soy drizzle

SHRIMP AND KALE SALAD
$50 per person
moroccan spiced shrimp, tuscan kale, kelp, smashed avocado, cucumber, toasted peanut, south river miso dressing

ROMAINE STEAK SALAD
$52 per person
lime marinated skirt steak, chopped romaine, sweet onion, cilantro, shaved parmesan, house caesar dressing

GRILLED CHICKEN AND CURRIED CAULIFLOWER SALAD
$50 per person
belgian endive, spanish black olives, marinated golden raisins, chickpeas, toasted pine nuts

PORTOBELLO BAHN MI SANDWICH
$50 per person
pickled vegetables, cilantro aioli, crusty baguette

DESSERT

GINGER PEAR GALETTE
salted caramel

SALTED PECAN TART
bittersweet chocolate, cinnamon crème

SALTED CARAMEL & CHOCOLATE MOUSSE TRIO
dark chocolate mousse, salted caramel toffee cream

STRAWBERRY SHORTCAKE
vanilla sugar, shaved dark chocolate

CHOCOLATE CARDAMOM TORTE
dark chocolate ganache

GLUTEN FREE CARROT CAKE
cinnamon sugar, candied walnuts

PLATED DINNER
includes choice of one soup *or* salad
choice of one dessert
fresh baked bread service
regular and decaffeinated coffee
assorted teas with honey and lemon

SOUP
new england clam chowder (contains pork)
ceamy parsnip soup, bosc pear, walnuts
saffron and mussel bisque
fava bean escarole soup
smoked wild mushroom bisque, herb croutons

SALAD

ARTISAN GREEN SALAD
baby greens, strawberries, spiced pecans, crumbled goat cheese, maple vinaigrette

SPINACH SALAD
organic baby spinach, shaved red cabbage, carrot ribbons, toasted pumpkin seeds, bacon lardons, red wine vinaigrette

ARUGULA AND APPLE SALAD
granny smith apples, pistachio nuts, crumbled roquefort, candied lemon vinaigrette

CAESAR
chopped romaine salad, hard boiled egg, parmesan cheese, rye croutons, caesar dressing

MARINATED BEET SALAD
marinated detroit reds, baby kale, whipped vermont goat cheese, golden beet carpaccio, champagne vinaigrette

APPETIZER

KING CRAB AND LOBSTER BUCCATINI
additional $19 per person
roasted beets, spinach, champagne buerre blanc

HALIBUT AND SOBA SALAD
additional $18 per person
chilled buckwheat noodles, sesame, seared halibut, scallion

SLOW COOKED MOROCCAN LAMB RIB
additional $16 per person
wild mushroom corn pudding, crispy shallots

SEARED DUCK BREAST
additional $17 per person
chanterelle mushroom confit, foie butter, pickled cherries

EGGPLANT BRACIOLE
additional $15 per person
smoked eggplant, Italian salsa verde, cured olive oil

PLATED DINNER

ENTRÉE

GRILLED FILET MIGNON
$94 per person
celery root puree, seasonal squash, caramelized wild mushrooms, bordelaise sauce

BRAISED BEEF SHORT RIBS
$85 per person
roasted wild mushrooms, caramelized onion, baby zucchini, orange scented smashed potatoes

PRIME BEEF SHOULDER POT ROAST
$80 per person
maine potato confit, demi-glace, heirloom root vegetable

SEA SALT BRINED CHICKEN BREAST
$80 per person
wilted spinach, millet lemon risotto, smoked tomato coulis

GRILLED NATIVE SWORDFISH
$88 per person
toasted wheat berry pilaf, chef's seasonal vegetable, romesco sauce, preserved lemon gremolata

PAN SEARED ATLANTIC SALMON
$82 per person
herb truffle spätzle, charred brussels sprouts, mustard emulsion

PAN ROASTED SEASONAL BASS
$85 per person
red quinoa salad, charred kale, sofrito vinaigrette

BUTTERNUT SQUASH CARBONARA (V)
$75 per person
coconut bacon, crispy sage, shaved almonds

TURKISH STUFFED EGGPLANT
$75 per person
cauliflower couscous, sweet bell pepper, caramelized leeks, maras pepper, haloumi cheese

Highest priced entreé prevails for all guests.

DESSERT

GINGER PEAR GALETTE
salted caramel

SALTED PECAN TART
bittersweet chocolate, cinnamon crème

SALTED CARAMEL & CHOCOLATE MOUSSE TRIO
dark chocolate mousse, salted caramel toffee cream

STRAWBERRY SHORTCAKE
vanilla sugar, shaved dark chocolate

CHOCOLATE CARDAMOM TORTE
dark chocolate ganache

GLUTEN FREE CARROT CAKE
cinnamon sugar, candied walnuts

DINNER BUFFET

LOCAL
$125 per person
assorted dinner rolls, house made corn bread • new england clam chowder (contains pork) • mixed field green salad, honey roasted beets, shaved apples, pecan granola, citrus honey vinaigrette • watermelon and feta salad, mint, charlton honey • 1¼ pound maine lobster, drawn butter • maine mussel and little neck clams • butter poached red bliss potatoes • bourbon brown sugar BBQ chicken and kielbasa skewers • milk and honey corn on the cob • apple cranberry coleslaw • assorted ice cream sandwiches • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

SAVOR
$93 per person
assorted dinner rolls • smoked haddock chowder, oyster crackers • farmers field green salad, pickled red onion, marinated strawberries, slivered almonds, pressed ricotta, balsamic reduction • arugula and wild rice salad, roasted sweet potato, lemon vinaigrette • smoked heritage pork chops, caramelized apples, brandy demi-glace • cola marinated beef tips, caramelized wild mushrooms and onions • south coast farms roasted carrots and fennel • confit marble potatoes, caramelized leeks and parsley • chef's selection of seasonal desserts • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

Buffets are designed for groups of 50 or more guests. For groups under 50 guests, please add $12 per person. For any food allergy concerns, please contact your event manager. Additional fees apply.

ESSENCE
$99 per person
assorted dinner rolls • maine lobster bisque • farmers market salad, organic baby greens, snow peas, julienne yellow squash, golden beets, creamy herb vinaigrette • arugula salad, shaved fennel, orange segments, watermelon radish, tarragon vinaigrette • grilled honey garlic butter salmon • carved smoked beef tenderloin, wild mushroom ragout • fresh rigatoni, roasted eggplant, tomato, basil, whipped ricotta • country harvest wild rice pilaf • roasted seasonal vegetable • chef's selection of seasonal dessert • regular and decaffeinated coffee • assorted teas (black, green, and herbals) with honey and lemon

FLAVOR
$130 per person
assorted dinner rolls • wild mushroom bisque, white truffle oil • green bean and potato salad, mission figs, iberico ham, lemon, sherry vinaigrette • pear and duck confit salad, seasonal pears, house mixed greens, pecans, aged blue cheese, dijon vinaigrette • seared salmon, wilted brussels sprouts leaves, romesco • burgundy braised chicken, pearl onions, oyster mushrooms, cognac • seasonal vegetable risotto • honey roasted baby vegetables • carved slow roasted bison ribeye, chipotle aioli • mussels and linguini, sweet carrot bisque, caramelized fennel, micro tarragon • chef's selection of seasonal dessert • regular and decaffeinated coffee • assorted teas (black, green, and herbals), honey and lemon

HORS D'OEUVRE

FRIED CHICKEN AND WAFFLE
$7 each
scallion buckwheat waffle, buttermilk chicken oyster, vermont maple syrup

CHORIZO EGGROLL
spicy chorizo, black bean, jack cheese
$7 each

BEEF TATAKI
$7 each
crispy wonton, ponzu gel

MARINATED SCALLOPS IN BACON
$8 each
maine sea scallops, all-natural bacon

MINI CRAB CAKES
$8 each
smokey onion remoulade

CAJUN SHRIMP GUACAMOLE BITES
$7 each
grilled cajun shrimp, smashed avocado, sweet potato crisps

PAELLA ARANCINI
calamari, shrimp, chorizo, saffron rice, parmesan cheese
$7 each

AHI TUNA TACO
$8 each
avocado, cilantro jalapeño, confit tomato

"EVERYTHING" MACAROON
$7 each
smoked salmon, whipped cream cheese, chive

SMOKED PORK PLANTAIN TART
smoked pork shoulder, fresh green plantain
$7 each

BRAISED SHORT RIB PIEROGI
$7 each
worcestershire sour cream

ROASTED CARROT TARTLET
$6 each
ricotta, almond

HEARTS OF PALM "CRAB CAKE" (V)
$6 each
old bay mayonnaise

TITO'S OYSTERS
$8 each
american sturgeon caviar, shallots, crème fraiche

COUNTRY PATE TOAST
$7 each
toasted crostini, marinated grapes

BEET TARTARE CUPS (V)
$6 each
orange, balsamic reduction, belgian endive

RECEPTION

STATIONARY DISPLAY

SEASONAL MARKET CRUDITÉ
$16 per person
roasted beet hummus, chive crème fraiche

ARTISAN CHEESE DISPLAY
$20 per person
new england local cheeses, charlton honey, house made preserves, crackers, toasted crostini

CHEESE AND CHARCUTERIE GRAZING PLATTER
$27 per person
assorted cured meats and cheeses, dried fruit and nuts, prosciutto wrapped pears, assorted crackers and spreads

RACLETTE CHEESE BRUSCHETTA BAR
$26 per person
raclette cheese, capicola, prosciutto di parma, confit tomato, marinated artichoke, olive tapenade, parmesan, mozzarella, artisanal breads

FUSION TACO STAND
$28 per person
korean BBQ beef • thai grilled chicken, peanut sauce • gochujang fried tofu • soft tortillas, cilantro lime crema, peanut sauce, guacamole

CACIO E PEPE PASTA STATION
$28 per person
fresh angel hair pasta prepared in a cheese wheel • fresh rigatoni, slow cooked wild boar bolognese, mozzarella cheese

PIZZA ON THE GRILL
$24 per person

SPICY ITALIAN SAUSAGE
mozzarella, capicola, crimini mushrooms, italian olives, stewed tomatoes

GRILLED GRAPE AND ARUGULA
french brie, marinated grape, baby arugula

DUCK CONFIT AND WILD MUSHROOM
fontina cheese, maitake mushrooms, scallion

ISLAND CREEK OYSTER RAW BAR
$40 per person
shucked-to-order* oysters and clams • crab claws • shrimp cocktail • tequila cocktail sauce, mignonette, horseradish, lemon
**one shucker ($175 each) required per 50 guests*

SEARED AHI TUNA LOIN
$21 per person
tomato, red onion, caper relish • lime vinaigrette

MODERN AMERICAN SMALL PLATE

BRAISED SHORT RIB
$17 per person
roasted carrot puree, herb fennel salad

SPICY GRILLED OCTOPUS
$16 per person
fingerling potato, chorizo, artichoke, piquillo pepper coulis

CHEF'S CRUDO
$15 per person
grapefruit, garlic chips, jalapeño ponzu

SEARED SEA SCALLOPS
$18 per person
wild mushroom corn relish, truffle butter sauce

CRISPY PORK BELLY
$16 per person
miso dashi, carrot puree, daikon slaw

GRASS FED MEATBALL
$15 per person
fire roasted tomato sauce, pressed ricotta, micro basil

THAI STYLE SHRIMP SLIDER
$16 per person
fermented tomato, napa cabbage slaw

CAULIFLOWER FRITTERS
$15 per person
fresh micro herbs, mint tzatziki

CARVING STATION

SLOW COOKED HERB CRUSTED STRIP LION
$575
20 servings
house made black pepper gelato

BASIL CRUSTED LEG OF LAMB
$550
20 servings
basil pine nut crust, lemon vinaigrette

ORANGE BRINED ROASTED TURKEY BREAST
$500
35 servings
five herb gravy, cranberry chutney

BOURBON GLAZED HERITAGE BONE-IN HAM
$500
30 servings
sweet potato hash, whole grain mustard

SLOW ROASTED BISON RIBEYE
$650
25 servings
chipotle aioli

DESSERT ACTION STATION

LN_2 GELATO BAR
$26 per person – Maximum of 150 guests
tahitian vanilla bean gelato • burnt salted caramel gelato • butterscotch, chocolate fudge, sprinkles, fresh strawberries, crushed oreos, smashed peanut

MARRIOTT LONG WHARF CATERING

"WHERE THE HARBOR COMES TO LIFE"

MARRIOTT
BOSTON
LONG WHARF

LUXURY SPIRITS
Grey Goose Vodka
Bombay Sapphire Gin
Jack Daniels
Bacardi Superior Rum
Johnnie Walker Black
Knob Creek Bourbon
Crown Royal
Patron Silver
Hennessy Privilege VSOP

TOP SHELF SPIRITS
Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan
Jack Daniels
Don Julio Blanco
Maker's Mark
Tito's Vodka
Dewar's White Label Scotch
Canadian Club
Courvoisier VS

DOMESTIC BEVERAGES
O'Douls
Bud Light
Budweiser
Truly Hard Seltzer

REGIONAL & CRAFT BEER
Sam Adams Boston Lager
Sam Adams Seasonal Lager
Stella Artois

FULL OPEN BAR

LUXURY SPIRITS
$23 per person, per hour (first hour)
$16 per person, per hour (additional hours)

TOP SHELF SPIRITS
$20 per person, per hour (first hour)
$14 per person, per hour (additional hours)

BEER, WINE & SODA
$16 per person, per hour (first hour)
$11 per person, per hour (additional hours)

DRINK TICKET

BEER & WINE ONLY
$12 per ticket

BEER, WINE & LUXURY SPIRITS
$14 per ticket

BEER, WINE & TOP SHELF SPIRITS
$13 per ticket

HOST & CASH BAR*

BEVERAGE	HOST (TOP SHELF)	HOST (LUXURY)
MIXED DRINK	$12	$14
ON THE ROCKS	$15	$17
MARTINI	$16	$18
DOMESTIC BEER	$9	$9
SPECIALTY BEER	$10	$10
WINE	$13	$13
SOFT DRINK / WATER	$6	$6
CORDIAL	$13	$13

Wine service with dinner priced by consumption per bottle or a flat rate of ***$13 per guest for one pour*** (exclusive of tax & service charge).

***Prices above are per drink; beer per bottle; wine per glass.** Cordials are available upon request.

DRINK

WINE LIST *Price/Bottle*

CHARDONNAY

Magnolia Grove Chateau St. Jean, Chardonnay
California *$47*

J. Lohr Estates "Riverstone", Chardonnay
Arroyo Seco, Monterey, California *$70*

PINOT GRIGIO

Magnolia Grove Chateau St. John, Pinot Grigio
California *$47*

CasaSmith "ViNO", Pinot Grigio
Ancient Lakes, Washington *$62*

OTHER WHITES

Magnolia Grove Chateau St. Jean, Rose
California *$47*

Sea Pearl, Sauvignon Blanc
Marlborough, New Zealand *$59*

Chateau Ste. Michelle, Riesling
Columbia Valley, Washington *$55*

Dashwood, Sauvignon Blanc
Marlborough, New Zealand *$70*

SPARKLING

Domaine Ste. Michelle, Brut
Columbia Valley, Washington *$49*

Segura Viudas, Brut, Cava, "Aria"
Catolina, Spain *$57*

Mumm Napa, Brut "Prestige, Chefs de Caves"
Napa Valley, California *$85*

Price/Bottle

MERLOT

Magnolia Grove Chateau St. Jean, Merlot
California *$47*

Canoe Ridge Vineyard, Merlot, "The Expedition"
Horse Heaven Hills, Washington *$79*

CABERNET

Magnolia Grove Chateau St. Jean, Cabernet
California *$47*

Avalon, Cabernet Sauvignon
California *$55*

PINOT NOIR

Erath, Pinot Noir
Oregon *$59*

RED COAT PROGRAM
The Marriott Banquet Staff is delighted to provide you with friendly and attentive service. Key team members are outfitted with Red Coats and always accessible to respond to any changes, needs and emergencies that may arise once your event begins.

BANQUET MENUS
To ensure the safety of all our guests and to comply with local health regulations, neither patrons or their guests shall be allowed to bring food or beverage into the hotel or take them out of the hotel. We are at your service to design a custom menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your Event Manager at least three weeks before your event so that our entire staff may prepare to accommodate your needs.

PRICING
Our Culinary Team uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless guaranteed in the signed Sales Agreement or confirmed by a signed Banquet Event Order.

FUNCTION GUARANTEES
To best serve you and your guests, a final confirmation of attendance or "guarantee" is required by 12:00 p.m., three business days prior to your event. This count may not be reduced within this time period; however, we will be prepared to serve more than the guarantee, upon request. If no final guarantee is received, the hotel will charge for the expected number of guests as indicated on the Banquet Event Order.

ADDITIONAL CHARGES
All prices are subject to 7% sales tax with the exception of Audio Visual charges, which are subject to a 6.25% state sales tax. Food and Beverage prices are subject to a 17% service charge, which is distributed in its entirety to wait staff and bartenders. Food and Beverage prices are subject to a taxable 8% Administrative Fee; Audio Visual charges are subject to a taxable 25% Administrative Fee; and room rental fees are subject to a taxable 24% Administrative Fee, which is not a tip, gratuity or service charge for any employee. 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, and administrative fee, set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations. These fees are retained by the hotel.

FUNCTION ROOMS
Much of the success of your event depends on the atmosphere of your surroundings at the Boston Marriott Long Wharf. We understand this importance and we will work with you to achieve the overall experience you desire. The attendance you anticipate and the set-up your event requires are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our schedule of room rental fees is based on your group's program. Revisions in factors such as group counts, times, dates, meal functions or set-up may necessitate a revision of the rental fee.

SECURITY
The Boston Marriott Long Wharf does not assume responsibility for the damage or loss of any merchandise brought into the hotel. Therefore, you may consider arranging for security personnel. Please consult with your Event Manager for the cost of this service.

VALET PARKING
Please note our hotel is Valet Parking only. Self Parking is also available with multiple garages in walking distance from the hotel.

COMMUNICATIONS
Telephone and High Speed Internet Services may be arranged through PSAV / Event Technology Services.

PSAV / EVENT TECHNOLOGY SERVICES

Every event is unique, which is why we pride ourselves on delivering customized solutions to suit all of your audiovisual needs. PSAV experts partner with you to determine your specific event goals and objectives, and then strive to exceed those expectations by delivering a one-of-a-kind experience that combines creativity and technology. PSAV offers a wide array of planning, design and production services to create awe-inspiring events of any size. Equipped with a deeper understanding of the hospitality industry, our team of experts aligns seamlessly as part of the extraordinary Boston Marriott Long Wharf experience. Our world-class service ensures peace of mind in knowing that we are personally invested in making your event a success.

SPECIAL SERVICES

Our Staff is pleased to assist you with any vendor arrangements and will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us as all signs, displays or decorations and their set-up are subject to prior approval of the hotel in accordance with local fire codes and to prevent damage to the hotel. Exterior directional signage is not permitted.

PAYMENT POLICY

Unless credit has been established with the Boston Marriott Long Wharf, or a credit card authorization form has been completed, payment must be received three business days before your function, based on the guaranteed number of guests. Your Sales Manager will be happy to provide you with further details on establishing credit or issuing a credit card authorization form.

CANCELLATION

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the hotel in preparation for your event.

TAX EXEMPT

Tax Exempt organizations must present a current copy of the ST-2 and ST-5 certificates issued by the Massachusetts Department of Revenue. These certificates must be presented 7 days before the event in order to be exempt from paying taxes related to the event.

DAMAGES

The patron assumes full responsibility for any damages to the hotel property caused by the patron, their guests or their agents.

SHIPPING AND RECEIVING

Packages may be delivered to the hotel no earlier than three days prior to your event. Identification is needed at the security checkpoint before the loading dock area. All boxes must be labeled with the following:

Boston Marriott Long Wharf
296 State Street
Boston, MA 02109
C/O: Name of Event Manager or On-Site Contact
Event Name, Meeting Room, Date, Box 1 of ##

The loading dock and freight elevator areas can accomodate trucks carrying up to a 36ft trailer. The height restriction for the loading dock is 13ft. (Freight elevator doorway is 4 feet wide, 7 feet 6 inches high)

Box receiving and storage pricing is as follows (based on weight per box):

1–20 lbs	$5.00 per Box
21–50 lbs	$10.00 per Box
51+ lbs	$30.00 per Box
Case or Trunk	$30.00 per Case/Trunk
Pallets	$85.00 per Pallet