

FOUR SEASONS
HOTEL
ONE DALTON STREET, BOSTON

CATERING MENU

THE ONE DALTON *COLLECTION*

Explore culinary excellence through a curated journey of Boston's finest flavors and seasonal inspiration.

PLATED BREAKFAST

PRICED $75 PP

Choice of Entrée at Time of Seating, additional $25

Our banquet menu proudly features cage-free eggs, reflecting our ongoing commitment to responsible sourcing and exceptional quality. Our culinary team ensures every dish is crafted with fresh, ethically produced ingredients.

STARTER

SELECT ONE

Yogurt Parfait
Greek Yogurt, Berries, House-Made Granola, Mango Gelée, Micro Flowers
**Vegan Available*

Açai Bowl
Açai, House-Made Granola, Berries, Banana, Kiwi, Coconut Chips, Cocoa Nibs

Muesli
Overnight Rolled Oats, Stone Fruit, Golden Raisins, Orange Supremes, Sunflower Seeds, Toasted Almonds

Avocado Toast
Haas Avocado, Fresh Baked Multigrain, Confit Cherry Tomato, Chèvre, Za'atar, Crispy Radish, Lemon Oil, Herbs
**Gluten-Free Available*

Fresh Fruit Platter
Melon, Stone Fruit, Berries, Lime, Pineapple, Dragon Fruit, Mint

ENTRÉE

SELECT ONE

Huevos Rancheros
Scrambled or Poached Hen Eggs, Crispy Corn Tortilla, Salsa Roja, Ranchero Beans, Avocado, Queso Fresco, Pickled Onions, Cilantro

Crème Brûlée Stuffed French Toast
Brioche, Torched Pastry Cream, Passion Fruit Gelée, Banana, Berries, Mint

One Dalton Shakshuka
Poached Hen Eggs, Five Spice Tomato Sauce, Grilled Pita, Scallion, Smoked Olive Oil, Feta

Golden Dollar Waffles
Berries, Orange Scented Devonshire, Maple Syrup, Powdered Sugar

Lump Crab Benedict
Brown Butter Seared Crab Cake, Poached Hen Eggs, English Muffin, Herb Hollandaise, Arugula and Tomato Salad

Baked Quiche
Spinach, Artichoke, Feta, Red Pepper, Arugula and Frisée Salad, Heirloom Tomato

Healthy Choice Breakfast
Egg White Frittata, Asparagus, Sun-Dried Tomato, Scallion, Kale, Labneh

Your Style Hen Eggs
**Vegan Available*

Meat Selection, Potato Pavé, Herb Roasted Tomato

Meat Selections: Applewood Smoked Thick Cut Bacon, Turkey Bacon, Chicken Apple Sausage, Pork Sausage, Vegan Sausage



BREAKFAST BUFFETS

ALL BUFFET PRICES BASED ON 90 MINUTES OF SERVICE | ADDITIONAL $15 PP FOR GROUPS FEWER THAN 20 GUESTS

Includes: Orange, Grapefruit, Cranberry Juices, Freshly Brewed Coffee and Herbal Tea

ONE DALTON BREAKFAST

$70 PP

Seasonal Sliced Fruit and Berries

Assorted Pastries
Danish, Croissant, Muffins
Jam Selection, Vermont Butter

Assorted Breads

Buttermilk Pancakes
Mixed Berry Compote

Honey Greek Yogurt
Fresh Berries, Seasonal Fruit, Mint

Power Granola

Scrambled Cage-Free Eggs

Mini Potato Pavé with Chives

Choice of One:
Chicken Sausage, Pork Sausage, Smoked Bacon, Turkey Bacon, Canadian Bacon

Choice of Two: +12pp

CONTINENTAL

$59 PP

Seasonal Sliced Fruit and Berries

Assorted Pastries
Danish, Croissant, Muffin
Jam Selection, Vermont Butter

Assorted Bagels and Cream Cheese

Honey Greek Yogurt
Fresh Berries, Seasonal Fruit, Mint

Power Granola

Muesli
Stone Fruit, Golden Raisins,
Orange Supremes, Pepitas, Toasted Almonds



BREAKFAST BUFFETS

ALL BUFFET PRICES BASED ON 90 MINUTES OF SERVICE | ADDITIONAL $15 PP FOR GROUPS FEWER THAN 20 GUESTS

Includes: Orange, Grapefruit, Cranberry Juices, Freshly Brewed Coffee and Herbal Tea



WELLNESS AND ELEGANT

$67 PP

Mini Avocado Toast
Multigrain, Heirloom Tomato, Chèvre, Radish, Lemon Oil, Sorrel

Berry Super Smoothie

House-Made Green Machine Juice

Chia Seed Pudding
Coconut Chips, Caramelized Banana, Dried Mango, Blackberries

Greek Yogart Parfait
Seasonal Berry, Power Granola
**Vegan Yogurt Available*

Fruit Salad Cups
Citrus Segments, Fresh Mint

Egg White Frittata
Asparagus, Sun-Dried Tomato, Feta, Scallion

VIP BREAKFAST

$78 PP (MAX 35 PEOPLE)

All items are individually presented

Seasonal Smoothie Shooters

House-Squeezed Orange Juice OR House-Made Green Machine Juice

Assorted Pastries
Danish, Croissant, Muffins Chef's Jam, Vermont Butter

Individual Sliced Fruit and Berries

Yogurt Parfait
Mango Puree, Berries, Power Granola

Açai Bowl
Coconut Chips, Brûléed Banana, Raspberries, Chia Seed, Cacao Nibs

Smoked Salmon and Avocado Toast
Grilled Rye, Caper Dill Crème Fraîche, Lemon

Short Rib Game Hash
Lamb Sausage, Potato, Onion, Green Pepper, Scrambled Eggs, Baby Kale, Horseradish Hollandaise

Mini Mushroom Toast
Fried Eggs, Truffled Cheddar

SPECIALTY STATIONS

ALL STATIONS REQUIRE CHEF ATTENDANTS | 35PPL PER 1 ATTENDANT

Items must be ordered in conjunction with breakfast menus or three stations minimum

OMELET STATION
$38

Hen Eggs, Egg Whites, Cruelty-Free Eggs

Cheddar, Feta, Goat, Swiss, Ciliegine Mozzarella

Smoked Bacon, Chicken Apple Sausage, Chorizo, Smoked Salmon, Lump Crab

Asparagus, Spinach, Tomato, Onion, Green Pepper, Jalapeno, Chives

CREPE STATION
$33

Lemon Curd

Fresh Berries

Pastry Cream

Nutella

Banana

Chantilly

Chocolate Sauce

SMOKED SALMON STATION
$37

Smoked Salmon

Assorted Bagels

Plain Cream Cheese, Honey Walnut Cream Cheese, Harissa Cream Cheese, Boursin

Red Onions, Tomato, Capers, Cucumbers, Hard-Boiled Eggs, House-Made Pickles, Watermelon Radish

Lemon Wedges

WAFFLES OR PANCAKE
$29

Chantilly

Chocolate chips

Dutch Honey

Fresh Berries

Blueberry Mint Jam

Lemon Curd

Warm Maple Syrup

SMOOTHIE STATION
$32

Banana

Frozen Fruit
Mixed berries, Pineapple, Mango, Peach

Baby Kale

Spinach

Avocado

Peanut Butter, Almond butter

Rolled Oats

Chia Seeds

Protein Powder

Greek Yogurt

Honey

Coconut Milk, Almond Milk, Oat Milk, 2% Milk, Orange Juice

À LA CARTE BREAKFAST

PRICED PER GUEST | ITEMS MUST BE ORDERED IN CONJUNCTION WITH BREAKFAST MENUS

Minimum of 85% attendance guarantee required



HOT

Steel Cut Oatmeal V $14
Cinnamon, Brown Sugar, Dried Blueberries

Breakfast Burrito $18
Scrambled Eggs, Sautéed Onion, Peppers, Cheddar Cheese

Breakfast Sandwich $18
Ham, Egg, American Cheese, English Muffin

Mini Frittata GF $18
Whole Eggs, Mushrooms, Gruyère Cheese

Baked French Toast $16

Crème Chantilly Buttermilk Pancakes $18
Maple syrup

COLD

Greek Yogurt Parfait $15
Seasonal Fruit Compote, House-Made Granola

Coconut-Almond Muesli $16
Dark Chocolate Chips, Bananas

Açai Berry Parfait $16
Shredded Coconut, Strawberry, Banana, Hemp Seeds

House-Made Cider Donuts $8 each

Orange "Creamsicle" Smoothies GF $13
Banana, Vanilla Yogurt, Orange Juice

Whole Assorted Seasonal Fruit GF, V $8

Sliced Fruit & Assorted Berries GF, V $18

Coconut-Cashew Energy Bites GF, V $8
Dates, Coconut, Vanilla Bean, Almond Butter

Melon Skewers GF, V $8
Sweetened Coconut Yogurt

Bakery Basket $22
Croissants, Muffins, Seasonal Fruit Danish

Gluten-Free Blueberry Muffins
$9 each

MORNING BREAKS

ENERGY BREAK
$35

Strawberry Basil Lemonade

Assorted RX energy bars

Granola Power Ball
Oats, Peanut Butter, Chia Seed

Juice Shooter
Blueberry and Carrot

COFFEE AND DOUGHNUTS
$34

Mini Iced Lattes
Assorted Flavored Syrups

Doughnut Selection
Includes *Boston Cream Pie*

Raspberry Filled Doughnut with Lemon Sugar Powder

Warm Vanilla Beignets

BUILD YOUR OWN TROPICAL TRAIL MIX BREAK
$35

Almonds, Chocolate Espresso Beans, Banana Chips, Coconut Chips, Dried Mango, White Chocolate, Macadamia Nuts, Dried Pineapple, Yogurt Dipped Pretzels

WELLNESS BREAK
$32

Composed Smoothies:

Banana, Dates, Cardamom, Cashews, Whole Milk

Mango, Raspberry, Orange Juice

Green Machine, Kale, Green Apple, Cucumber, Celery



BOSTON BARISTA
$36

Attendant Required $250 for 20 minutes of service

**Minimum of 30 Guests Required*

Cappuccino, Espresso, Lattes and Specialty Coffees made to order with:
Dairy, Oat and Nut Milk, Flavored Syrups, Shaved Valrhona Chocolate, Whipped Cream

Speculoos Cookies, Cinnamon Coffee Cake, Whole Fresh Fruit

AFTERNOON BREAKS

CHIPS AND DIPS
$32

CHOICE OF THREE

House Made Potato Chips
French Onion Dip

Pita Chips
Roasted Garlic Hummus

Tortilla Chips
Salsa, Guacamole

Mini Crudité Cups
Green Goddess Dip

BACK BAY TEA PARTY
$45

Vanilla Bean Scones
Jam, Lemon Curd

Sandwich Selection to Include:

Smoked Salmon Pinwheel
Cucumber Labneh Pain de Mie
Curried Chicken Croissant

Dessert Selection to Include:

Mango Passion Profiterole,
Tarte aux Fraises

+Upgrade Maine Lobster Roll $15 per person

**Includes J'enwey tea selection and accompaniments*

MEDITERRANEAN DIPS
$38

Baba Ghanoush

Sun Dried Tomato Hummus

Roasted Walnut Muhammara
Pita Chips, Vegetable Crudité

FENWAY PARK
$40

Mini Beef Franks
Ketchup, Mustard, Relish

Warm Soft Pretzels
Dijon Mustard, Warm Cheese Fondue

Popcorn
Butter, Truffle Parm, Black Pepper

Cracker Jacks

Chocolate Whoopie Pies

EXTREME CHOCOLATE
$40

Illanka Choclate Gateau
Lava Rocher, White Chocolate Trifle

Chocolate Mousse Torte
Chantilly Cream, Mocha Crunch

S'more Parfait
Honey Graham, Meringue

Cocoa Nib Sables

HAPPY HOUR "TASTE AND TOAST"
$66

Cisco Brewers Shark Tracker Light Lager

Abadía De San Campio Albariño

Spanish Supreme Crunch Mix

Parmesan Fries
Truffle Aioli

Pretzels and Cheese Dip

Mini Ahi Tuna Tacos

BEVERAGES ON CONSUMPTION



PER ITEM

Soft Drinks $10

Bottled Iced Tea $12

Bottled Juices $14

Small Mineral and Spring Water $11

Fresh Juices $16

Freshly Brewed Umbria Coffee
$105 per gallon

Freshly Brewed Umbria Decaffeinated Coffee
$105 per gallon

Selection of Herbal Teas $105 per gallon

PLATED LUNCH

THREE COURSE $105
CHOICE OF ENTRÉE AT TIME OF SEATING AVAILABLE FOR $30 PER GUEST
ADDITIONAL STARTER $12 PER GUEST | ADDITIONAL ENTRÉE $25 PER GUEST | ADDITIONAL DESSERT $10 PER GUEST

All Lunches accompanied with: Artisan Bread and Vermont Butter, Tableside Hot Coffee and Tea

STARTERS

SELECT ONE

Fire Roasted Tomato Soup
Micro Basil, Aged Balsamic, Garlic Crostini

Creamy Wild Mushroom Soup
White Truffle Oil, Parmesan Focaccia

New England Clam Chowder
Potato, Crispy Pancetta, Chili Oil

Arugula and Frisée
Citrus Segments, Candied Walnuts, Truffled Cheddar, Lemon Vinaigrette

Fresh Burrata
Baby Beets, Charred Stone Fruits, Honeycomb, Balsamic Pearl, Confit Tomato, Lemon Oil

Fattoush Salad
Baby Romaine, Bell Pepper, Pickled Shallots, Tomatoes, Crispy Pita, Cucumber, Olives, Feta, Mint Sumac Dressing

Harvest Lettuce
Pickled Carrots, Radish, Cherry Tomatoes, Baby Artichoke, Basil Lemon Vinaigrette

Quinoa and Baby Kale
Chickpeas, Dried Cranberries, Goat Cheese, Sugar Snap Peas, Champagne Vinaigrette

MAIN

SELECT ONE

Herb Statler Chicken
Asparagus Risotto, Charred Broccolini, Crispy Fennel Salad

Chicken Piccata
Broccoli and Sugar Snap Pea Orzo, Lemon Caper Sauce

Lentil and Chickpea Stew
Roasted Cauliflower Trio, Tempura Tofu, Grilled Mini Naan

Striped Bass Filet
Arugula and Tomato Ragout, Herbed Roasted Peewee Potato, Caper Tomato Relish

Seared Scottish Salmon
Lemongrass Braised Bok Choy, Tamari Glazed Trumpet Mushrooms,Yuzu Beurre Blanc, Forbidden Black Rice

Grilled Chimichurri Flatiron
Horseradish Pommes Purée, Charred Broccolini, Red Wine Demi

DESSERTS

SELECT ONE

Monte Carlo
Hazelnut Dacquoise, Manjari Mousse, Croquant

Dulce Crème Brûlée
Berries, Toasted Almond Wafer

Coconut Panna Cotta
Mandarin, Yuzu Gel, Ginger Crunch

Gala Apple Crisp
Brown Butter Frangipane, Vanilla Bean Ice Cream

Lemon Tiramisu
Lady Fingers, Lemon Curd, Raspberries

Chocolate Éclair
Illanka Crémeux, Whipped Ganache, Oreo

Vanilla Cheesecake
Strawberry Salad, Lime Namelaka, Biscoff

LUNCH BUFFETS

ALL LUNCH BUFFETS ARE BASED ON 120 MINUTES OF SERVICE | ADDITIONAL $25 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES.

Coffee and Tea included

NEW ENGLAND

$115

New England Clam Chowder
Crispy Pancetta, Oyster Crackers

Wild Arugula and Frisée
Cherry Tomato, Cucumber, Feta, Watermelon, White Balsamic Vinaigrette

Baby Iceberg Wedge
Pickled Red Onion, Crumbled Blue Cheese, Candied Walnuts, Chives, Ranch Dressing

Creamy Red Bliss Potato Salad
Celery, Smoked Bacon, Dill, Whole Grain Mustard, Egg, Scallion

Herb Grilled Hanger Steak
Roasted Wild Mushrooms, Confit Pearl Onion, Beef Jus

Batter Crusted Cod
Seasoned Fries, Caper and Cornichon Aioli

Lemon Garlic Grilled Chicken
Charred Green Beans, Citrus Rosemary Chicken Jus

Add Mini Lobster Rolls +$13pp

Chefs Selection of Desserts



THE HANOVER STREET

$120

Tuscan Sausage Soup
Cannellini Bean, Baby Kale, Tomato, Orzo

Caprese Salad
Heirloom Tomato, Fresh Basil, Ciliegine, Balsamic Pearl

Radicchio and Endive Salad
Frisée, Blue Cheese, Dried Cranberry, Candied Pecan, Pink Peppercorn Vinaigrette

Grilled Seasonal Vegetables
Marinated Olives, Baby Artichoke, Grilled Focaccia

House-Made Beef Meatballs
Shaved Pecorino, Marinara Sauce

Chicken Piccata
Crispy Caper, Lemon Butter Sauce, Reggiano

Wild Mushroom Ravioli
Sun-Dried Tomato, Basil Cream Sauce

Chef's Selection of Desserts

LUNCH BUFFETS

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Coffee and Tea included

THE CUSTOM

$105

SELECT TWO SALADS AND
THREE SANDWICHES

Baby Iceberg Wedge
Pickled Red Onion, Crumbled Blue Cheese, Candied Walnuts, Chives, Ranch Dressing

Wild Arugula and Frisée
Cherry Tomato, Cucumber, Feta, Watermelon, White Balsamic Vinaigrette

Classic Caesar
Romaine, Cherry Tomato, Parmesan, Anchovy, Herb Croutons, Cracked Peppercorn Dressing

Pasta Salad
Orecchiette, Ciliegine Mozzarella, Cherry Tomato, Charred Broccoli, Arugula, Champagne Vinaigrette

Our chef crafts his own house-made pickles and has created a light, refreshing lunch option designed to keep guests energized.

Reuben
Marbled Rye, Sauerkraut, Swiss, Caramelized Onions, Thousand Island Dressing

One Dalton Turkey Club
Multigrain, Bacon, Smoked Turkey, Tomato, Havarti Dill, Avocado, Sun-Dried Tomato Aioli

Chicken Caesar Wrap
Grilled Chicken, Gem Lettuce, Parmesan Dressing, Tomato Wrap

Italian Sub
Mortadella, Salami, Prosciutto, Provolone, Romaine, Tomato, Hot Pepper Aioli

Parisian Ham
Smoked Gouda, Pineapple Relish, Stone Ground Mustard Aioli, Boston Bibb Lettuce, Sourdough

Burrata
Heirloom Tomatoes, Fresh Basil Pesto, Arugula, Balsamic Aioli, Ciabatta

Seasonal Grilled Vegetables
Artisan Greens, Garlic Hummus, Tomatoes, Pomegranate Molasses, Tomato Wrap

House-Made Potato Chips

Chefs' Pickles

Chefs' Selection of Desserts



LUNCH BUFFETS

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Coffee and Tea included

FIESTA MEXICANA

$95

Fire Roasted Tomato and Tortilla Soup
Lime, Cilantro Sour Cream

Charred Corn and Red Pepper Salad
Cotija, Avocado Cilantro Vinaigrette

Build Your Own Taco
Orange Guajillo Pulled Chicken,
Grilled Adobo Flank Steak,
Key Lime and Cilantro Grilled Shrimp

Corn and Flour Tortilla, Lime, Queso Fresco,
Salsa Verde, Salsa Taquera, Sour Cream,
Pico de Gallo, Guacamole,
Cilantro and Red Onion

Chefs Selection of Desserts

MEDITERRANEAN "SAND AND SPICE"

$115

Red Lentil Soup
Crispy Pita, Lemon

Fattoush Salad
Romaine, Bell Pepper, Radish, Tomato,
Cucumber, Mint,
Feta, Pomegranate, Radish, Sumac Dressing

House-Made Garlic Hummus

Baba Ghanoush
Grilled Pita Bread

Dolma
Pomegranate Seeds

Syrian Falafel
Yogurt Tahini Dip, House-Made Pickles

Saffron Basmati Rice
Golden Raisins, Toasted Almond

Turmeric Chicken Tawook
Garlic Dip, Grilled Pita

Lamb Kofta
Red Onion and Parsley,
Spicy Tomato Pepper Sauce

DESSERTS

Rose Water Rice Pudding
Fresh Berry, Pistachio

Walnut Baklava



BRUNCH

We proudly support local vendors, featuring yogurt sourced from Vermont and bagels baked fresh off Cape Cod by a French bakery.

$140 PER PERSON

Minimum 25 ppl – or additional $25 per person
Service Time of 120 minutes. Menu includes freshly brewed coffee, herbal teas, orange and cranberry juices

Seasonal Fruit and Berries

Fresh Baked Breakfast Pastries
Mini Croissants, Danish,
Butter and Seasonal Jam

Yogurt Parfait
Passionfruit Purée, Almond, Berries,
House-Made Granola

Overnight Oats
Coconut Chips, Caramelized Bananas, Raspberries

Cage-Free Scrambled Eggs

Baby Greens Salad

Potato Pavé

CHOICE OF TWO

Smoked Bacon, Pork Sausage,
Chicken Apple Sausage, Turkey Bacon,
or Grilled Canadian Bacon

Golden Dollar Waffles
Warm Maple Syrup, Fresh Berries,
Powdered Sugar

Smoked Salmon Platter
Assorted Bagels and Cream Cheese,
Capers, Hard-Boiled Eggs, Tomato,
Red Onion, Dill, Lemon

Local Cheese Platter
Bleu, Cheddar, Goat, Grilled Focaccia,
Honeycomb, Dried Fruits

Omelet Station

Whole Eggs, Egg Whites, Cruelty-Free Eggs

Cheddar, Feta, Goat, Swiss

Pork Bacon, Chicken Apple Sausage,
Chorizo, Lump Crab

Asparagus, Spinach, Tomato, Onion,
Bell Peppers, Jalapeño, Chives

Seafood Display

Shrimp Cocktail
Lumb Crab Salad, Cocktail Sauce,
Mignonette, Lemons

Desserts

Mini Beignets

Bread Pudding

Assorted Mini Cookies

Prime Rib Carving Station
Add On: +$25 per person

Rolls, Horseradish Cream, Red Wine Jus

Requires one chef attendant per 50 guests,
$250 each

Seafood Upgrade: +MP
Local Oysters, Maine Lobster



COLD

GUARANTEED 1 PIECE PER PERSON; PRICES ARE BASED OFF OF ONE HOUR OF SERVICE

Minimum of 20 guests

VEGETARIAN

Burrata Watermelon Cup $10
Smoked Sea Salt, Fresh Mint, Balsamic Pearls

Medjool Dates $12
Goat Cheese, Crumbled Walnut, Apricot Glaze

Eggplant Caponata Vol-au-Vent $11
Smoked Burrata, Aged Balsamic

House-Smoked Ricotta Crostini $11
Caramelized Mission Fig, Honeycomb, Crumbled Pistachio

BEEF

Wagyu Tataki $13
Wakame, Crispy Wonton, Pickled Ginger, Kewpie

Wagyu Beef Tartare $14
Sesame Cone, Horseradish Cream, Crispy Parmesan

Beef Bresaola Fagottini $11
Truffled Goat Cheese and Chives

Prosciutto Wrapped Melon $10
Tondo Balsamic

POULTRY

Curried Chicken $10
Endive, Cashews, Mango Chutney

Chicken Liver Mousse $12
Cherry Gel, Grilled Crostini, Chervil

Smoked Duck Breast $13
Green Apple, Orange Segments

Foie Gras Profiterole $14
Foie Gras Ganache, Seasonal Compote

SEAFOOD

Shrimp Cocktail Shooters $14
Micro Radish, Lemon

Smoked Salmon $13
Caviar, Arepa Blini, Crème Fraîche, Chive

Crispy Tempura Avocado and Cucumber Roll $12
Ahi Tuna, Pickled Ginger, Scallions

Togarashi Yellowfin Tostadas $13
Avocado, Cilantro, Crispy Wontons

Grilled and Chilled Prawn $14
Jalapeño Cilantro Aioli

Mini Maine Lobster Roll $15
Brioche, Pickled Root Vegetable, Mustard Seed



HOT

GUARANTEED 1 PIECE PER PERSON; PRICES ARE BASED OFF OF ONE HOUR OF SERVICE

Minimum of 20 guests

VEGETARIAN

Vegan Teriyaki 'Meatballs' $12
Sesame, Crispy Scallion

Crispy Tempura Cauliflower $10
BBQ Ponzu

Grilled Artichoke and Goat Cheese Beignet $12
Smoked Tomato Gastrique

Mushroom Risotto Arancini $12
Truffled Parmesan Fondue

BEEF

Boeuf en Croûte $13
Whole-Grain Dijon mustard

Beef Polpette $11
Sweet and Spicy Apricot Glaze

Mediterranean Lamb Sausage $11
Tzatziki Sauce

Crispy Pork Belly $13
Black Pepper Relish, Pickled Carrot

Lamb Lollipop $14
Mint Chimichurri, Za'atar Dusted

Braised Short Rib $12
Horseradish Crème, Port Wine Jus

POULTRY

Peking Duck Potsticker $12
Ginger Scallion, Sweet Soy

Patatas Bravas $12
Confit Duck Legs, Cherry Gastrique

Foie Gras Profiterole $14
Foie Gras Ganache, Seasonal Compote

Chicken Croquettes $10
Smoked Gouda Fondue, Micro Tarragon

SEAFOOD

Bacon and Scallop Brochette $12
Saffron Banana Cream

Mini Maine Lobster Roll $15
Truffle Butter Buerre Blanc

Butter-Seared Mini Crab Cake $13
Cajun Remoulade

Crispy Coconut Shrimp $12
Mango Cilantro Salsa

Lobster Beignet $14
Chipotle Mango Aioli, Chervil



STATIONARY DISPLAYS

ALL STATION DISPLAYS ARE BASED ON 120 MINUTES OF SERVICE

RAW BAR

$65

**Chef Attendant Optional*
**Pricing Based on a maximum of 2 hour Duration*

Poached Colossal Shrimp,
MA Local Oysters, Crab Salad Shooters

ACCOMPANIMENTS:

Cocktail Sauce
Champagne Mignonette, Lemon, Horseradish, Hot Sauce

Cracked Maine Lobster, Crab Claws,
Seared Sea Scallops
**Enhancements Available: MP*

POKÉ BOWLS

$60

**Chef Attendant Optional*

Ahi Tuna, Alaskan Salmon, Miso Shrimp

ACCOMPANIMENTS:

Jasmine Rice, Brown Rice, Greens, Tofu

Avocado, Shiitake Mushroom, Edamame, Cucumber

Carrot, Shaved Watermelon Radish,
Red Cabbage, Scallion

Sesame Seeds, Nori, Wakame, Furikake,Tamari Soy Sauce, Sambal Oelek, Chipotle Aioli, Unagi

MINIATURE BRIOCHE BUN DISPLAY

$45

**Gluten Free Available*

SELECT THREE

Gochujang Fried Chicken
Slaw, White BBQ sauce

Pulled Pork
Bourbon Barbeque Sauce, Fennel Slaw

Balsamic Glazed King Portobello
Arugula, Tomato, Red Pepper Pesto

Falafel Slider
Hummus, Tomato, Pickle, Tahini Sauce

Wagyu Beef
Truffle Cheddar, Pickled Jalapeños, Bacon Jam, Secret Sauce

Reuben
Corned Beef, Sauerkraut, Swiss, Thousand Island

Beer Battered Cod
Slaw, Pickles, Old Bay Aioli

Seashore Fries

Truffle Parmesan Fries +$6

BURRATA STATION

$38

**Chef Attendant Optional*

Confit Tomatoes

Arugula and Frisée Lettuce

Basil Pesto
**nut-free*

Balsamic Pearls

Seasonal Fruit

Aubergine Caponata

Pancetta Squash Ratatouille

Carnival Baby Beets

Grilled Focaccia and Grissini

Lemon Oil

STATIONARY DISPLAYS

ALL STATION DISPLAYS ARE BASED ON 120 MINUTES OF SERVICE



TOUR OF BOSTON

$56

SELECT THREE

Italian Sausage Roll
Cheese Fondue, Peppers, Crispy Onions

Fenway Franks
Puff Pastry, Secret Grain Mustard, Ketchup

Clam Chowder En Croûte

Fish and Chips
Slaw, Tartare, Malt Vinegar Aioli

Fried Calamari,
Arrabbiata, Lemon, Pepperoncini

FLATBREAD STATION

$36

**Gluten Free Available*

SELECT THREE

Margherita
Heirloom Tomato, Mozzarella, Micro Basil

Pepperoni
Pomodoro, Mozzarella, Parmesan, Basil

Blanco
Truffled Béchamel, Wild Mushrooms, Pickled Onion, Arugula

Bee Sting
Fennel Sausage, Pepperoni, Cherry Tomato, Banana Peppers, Hot Honey

BBQ Chicken
Grilled Chicken, Pickled Jalapeños, Cheddar, Red Onion

Vegan
Butternut Squash Purée, Zucchini, Mushrooms, Cherry Tomatoes, Vegan Mozzarella, Basil

STATIONARY DISPLAYS

ALL STATION DISPLAYS ARE BASED ON 120 MINUTES OF SERVICE

SUSHI DISPLAY

$79

**Chef Attendant Optional*

SELECT SIX

Spicy Tuna
Crispy Tempura Flakes

Tempura Shrimp
Avocado, Spicy Aioli

Wagyu Beef
Asparagus, Jalapeño

Hamachi
Cucumber, Carrot, Eel Sauce

Crab Roll
Avocado Kewpie, Ponzu

Avocado Roll
Cucumber, Carrot

Torched Salmon
Avocado, Jalapeño, Tobiko

Octopus
Cucumber, Pickled Onions

Accompaniments
Tamari Soy, Wasabi, Pickled Ginger

UPGRADES AVAILABLE

Caviar Display +MP, Ice Sculpture
**48 hours' notice needed*



STATIONARY DISPLAYS

ALL STATION DISPLAYS ARE BASED ON 120 MINUTES OF SERVICE



MEZZE DISPLAY

$48

House Made Garlic Hummus

Muhammara Dip

Vegetable Crudité

Marinated Olives

Grilled Artichokes

Peppadew Peppers

Za'atar Marinated Feta

Assorted Crackers and Grilled Breads

CHEESE AND CHARCUTERIE

$54

Assorted New England Cheeses and Imported Meats

Moses Sleeper Brie, Blue Cheese, Cabot Clothbound Cheddar

Speck, Finocchiona Salami, Capicola, Soppressata

Crackers and Toasted Breads

Artichoke Dip

Citrus Spiced Olives

Fig Jam

Honeycomb

WELLNESS DISPLAY

$34

SELECT THREE

Fresh Crudite
Carrots, Celery, Cucumber, Bell Pepper, Radish, Romanesco, Asparagus

Assorted Dips (SELECT ONE)
Beet Hummus Succotash Caviar, Green Goddess Cabbage, Labneh and Za'atar

Falafel Slider
Hummus, Tomato, Pickle, Tahini Sauce

Chicken Lettuce Wrap
Miso, Water Chestnuts, Sesame Glaze, Chickpeas

Crispy Tofu Lettuce Wrap
Sweet Chili, Chickpea, Black Bean Salsa, Crispy Wonton

STATIONARY DISPLAYS

ALL STATION DISPLAYS ARE BASED ON 120 MINUTES OF SERVICE

GRAZING BOARD

$32

Board Including Italian Meat and Cheese Selection $84

Marinated Olives

Pasta Salad

Grilled Artichokes

Peppadew Peppers

Honeycomb

Marinated Ciliegine

Dips
French Onion, Ricotta Spinach Pesto

Fresh Vegetable Crudité

Assorted Crackers and Grilled Breads

ITALIAN CHEESE SELECTION

SELECT THREE

Aged Provolone

Italian Burrata

Fontina

Taleggio

Truffle Pecorino

Cacio De Roman Cheese

ITALIAN CHARCUTERIE SELECTION

SELECT THREE

Speck

Prosciutto

Ibérico Chorizo

Fennel Finocchiona Salami

Mortadella

Truffle Salami



ACTION STATIONS

ACTION STATIONS ARE BASED ON MAXIMUM 120 MINUTES OF SERVICE - $250 CHEF ATTENDANT FEE REQUIRED

Each station requires 1 chef attendant per every 50 guests

STREET TACO STATION

$49

SELECT THREE

Orange Guajillo Chicken

Cilantro Garlic Shrimp

Chimichurri Mahi

Pork Carnitas

Adobo Short Rib

ACCOMPANIMENTS:

Flour Tortilla, Guacamole, Pico de Gallo, Queso Fresco, Salsa Verde

Charred Street Corn, Pickled Jalapeño, Lime

PASTA AND RISOTTO STATION

$52

SELECT THREE

Rigatoni Bolognese

Wild Mushroom Ravioli, Alfredo Sauce

Saffron and Pea Risotto

Potato Gnocchi, Basil Pesto

Beef Oxtail Ravioli, Brown-Butter Sage

Cavatappi with Vodka Sauce

SELECT THREE

Lemon Chicken

Basil Pesto Shrimp

Seared Scallops

Braised Short Rib

Beef Polpette

ACCOMPANIMENTS:

Herb Focaccia, Parmesan, Basil Pesto

BAO BUN STATION

$38

SELECT THREE

Orange Smoked Duck
Hoisin, Scallion

Pork Belly
Black Pepper Relish, Pickled Carrots

Portobello Mushrooms
Miso Tamari Glaze, Sesame, Pickled Ginger

Braised Short Ribs
Korean BBQ, Radish, Kimchi Slaw

Citrus Miso Salmon
Mixed Cabbage Slaw, Persian Cucumber, Kewpie

ACTION STATIONS

ACTION STATIONS ARE BASED ON MAXIMUM 120 MINUTES OF SERVICE - $250 CHEF ATTENDANT FEE REQUIRED

Each station requires 1 chef attendant per every 50 guests

CUSTOM RAMEN BOWL

$49

SELECT THREE

Char Sui Pork

Kalbi Beef

Shrimp

Sweet Chili Tofu

Confit Duck

Orange Cilantro Chicken

ACCOMPANIMENTS:

Crispy Eggplant, Mung Bean Sprouts, Cabbage, Scallion

Egg, Jalapeño, Thai Basil, Cilantro, Lime, Tamari Soy Sauce, Sambal Oelek, Sriracha, Sweet Chili Sauce

Born and raised in Syria, our chef brings authentic Mediterranean flavors to life with his "Sand and Spice" menu, featuring fragrant spices, fresh herbs, and house-made specialties from falafel to rose water desserts.

MEDITERRANEAN STATION

$52

SELECT THREE

Lebanese Chicken Shawarma

Chicken Shish Tawook

Turkish Lamb Kabob

Beef Schwarma

Syrian House Made Falafel

SELECT THREE

Fattoush Salad

Muhammara

Tabouleh

Hummus

Baba Ghanoush

ACCOMPANIMENTS:

Mixed Pickles, Lebanese Garlic Sauce, Lettuce, Yogurt Tahini Sauce

Tomato Salsa, Pita, Sumac, Pomegranate Molasses, French Fries



ACTION STATIONS

ACTION STATIONS ARE BASED ON MAXIMUM 120 MINUTES OF SERVICE - $250 CHEF ATTENDANT FEE REQUIRED

Each station requires 1 chef attendant per every 50 guests

CHEF'S CARVING STATION

Each selection accompanied with one side and one vegetable

Herb Crusted NY Strip Loin $76
Bordelaise Sauce

Porcini Spiced Tenderloin of Beef $85
Wild Mushroom Jus

Mint Glazed Lamb Rack $80
Mint Chimichurri

Garlic Herb Roasted Prime Rib $82
Cream Peppercorn Jus

Lemon Rosemary Whole Free Range Chicken $59
Rosemary Chicken Jus

Miso Glazed Alaskan Salmon $62
Yuzu Beurre Blan



CHEF'S SIDES

SELECT ONE

Buttermilk Whipped Potato

Sweet Potato Purée

Smoked Gouda Macaroni and Cheese

Herb Roasted Fingerling Potato

Creamy Parmesan Polenta

CHEF'S VEGETABLES

SELECT ONE

Grilled Asparagus, Crispy Shallot

Thyme Roasted Heirloom Baby Carrot

Rosemary Maple Brussels Sprouts

Curry Dusted Carnival Cauliflower

Sauteed Green Beans, Caramelized Onions

DINNER BUFFETS

$200 PER PERSON

DINNER BUFFETS ARE BASED ON: A MINIMUM OF 120 MINUTES OF SERVICE. SERVICE EXCEEDING 120 MINUTES WILL INCUR ADDITIONAL LABOR FEES

Additional $25 per guest to apply to all parties under 20

SELECT ONE

New England Clam Chowder
Oyster crackers

Lobster Bisque
Lemon Crème Fraiche Croutons

Italian Wedding Soup
Fennel Meatball, Baby Kale, Orzo, San Marzano Tomato

Spiced Pear and Butternut Squash Soup
Crispy Sage Crouton, Spicy Pepitas

Truffled Mushroom Bisque
Parmesan Mushroom Crostini

SELECT TWO

Carnival Quinoa
Honey Roasted Squash, Blueberries, Sunflower Seeds, Baby Kale, Pink Peppercorn Dressing

Sweet Gem Caesar
Herbed Croutons, Pecorino, Lemon Zest, Garlic Dressing

Heirloom Tomato Caprese Salad
Mozzarella, Basil Pesto, Balsamic Reduction, Crispy Lavash

Roasted Root Vegetable Salad
Smoked Dates, Candied Walnuts, Feta,Mustard Seed Dressing

Baby Beets and Arugula Salad
Citrus Supremes, Chevre, Pomegranate Seeds, Pickled Red Onion, Lemon Basil Vinaigrette

Iceberg Wedge
Heirloom Tomato, Cucumber, Danish Blue, Bacon, Green Goddess Dressing



DINNER BUFFETS

DINNER BUFFETS ARE BASED ON A MINIMUM OF 120 MINUTES OF SERVICE
SERVICE EXCEEDING 120 MINUTES WILL INCUR ADDITIONAL LABOR FEES

Additional $25 per guest to apply to all parties under 20



SELECT THREE

Herb Crusted Pan Seared Cod
Lemon Beurre Blanc

Grilled Alaskan Salmon
Tomato Caper Salsa

Butter Seared Scallops
Yuzu Sauce
Add Caviar (+10)

New England Seafood Cioppino
Mussels, Clams, Shrimp, Scallops

Za'atar Grilled Hanger Steak
Mint Chimichurri

Garlic Rosemary NY Steak
Red Wine Sauce

Spice Rubbed Flank Steak
Thyme Jus

Beef Tenderloin
Bordelaise Sauce

Lemon Herb Grilled Chicken Thigh
Gremolata

Chicken Shawarma
Garlic, Pomegranate Molasses

Chicken Piccata
Crispy Capers, Citrus Sauce

Eggplant and Squash Ratatouille
San Marzano Tomato

Curried Legume Stew
Roasted Cauliflower, Crispy Tofu

Conchiglie
Crispy Eggplant, Charred Broccoli,
Baby Mozzarella, Basil Marinara

DINNER BUFFETS

DINNER BUFFETS ARE BASED ON A MINIMUM OF 120 MINUTES OF SERVICE
SERVICE EXCEEDING 120 MINUTES WILL INCUR ADDITIONAL LABOR FEES

Additional $25 per guest to apply to all parties under 20

SELECT TWO

Lemon Charred Broccolini

Five-Spiced Carrots
Brown Butter, Crispy Sage

Duck Fat Fingerling Potato
Tarragon Cream

Black Truffled Mac and Cheese
Garlic Breadcrumbs

Horseradish Pommes Purée

Crispy Brussel Sprouts
Chef's Glazed Sauce

Cauliflower Gratin
Smoked Fontina

Sauteed Haricot Vert
Shallot Confit, Aged Balsamic

Asparagus
Lemon Buerre Blanc

SELECT THREE

Citron Tiramisù
Ladyfinger, Limoncello, Chantilly

White Chocolate Bread Pudding
Aged Rum Sauce

Coffee Crémeux
Brownie, Mocha Crunch

Carrot Cake
Brown Butter Cream Cheese Frosting

Red Berry Éclair
Strawberry Mousse, Raspberry Fondant

Black Velvet Gateau
Truffle Filling, Chocolate Glaze

Tropical Entremet
Passionfruit Gel

Dulce Crème Caramel
Vanilla Whipped Cream, Sablé

Miso Banana Tart
Caramel, Almond Rocher



PLATED DINNERS

THREE COURSE CHICKEN/DUCK $150
THREE COURSE FISH $155
THREE COURSE BEEF $160
CHOICE OF ENTRÉE AT TIME OF SEATING AVAILABLE FOR $30 PER GUEST
FOURTH COURSE AVAILABLE AT $40 PER GUEST

Accompanied with: Artisan Breads and Vermont Butter and Tableside Coffee and Tea Service

Our dinner menu is a true love letter to Boston, with menus that celebrate the city's rich culinary heritage and sense of place, featuring locally inspired flavors and thoughtfully crafted dishes that tell a story with every bite.

STARTERS

SELECT ONE

New England Clam Chowder
Crispy Pancetta, Thyme Crème Fraiche, Crostini, Scallion Oil

Creamy Tomato Soup
Pecorino Croutons, Crispy Basil

Wild Porcini Mushroom Soup
Truffled Parmesan Fondue

Tomato Gazpacho
Feta Crumble, Mint Oil, Crispy Vegetable

Baby Iceberg
Confit Tomato, Tempura Onion, Blue Cheese, Ranch Dressing

Baby Gem Caesar
Heirloom Tomato, Shaved Parmesan, Herb Crouton, Caesar Dressing

Harvest Greens
Cucumber, Grilled Artichoke, Tomato, Radish, Pickled Carrots, Pink Peppercorn Vinaigrette



Boston Lettuce
Lime Avocado Mousse, Pickled Cucumber, Watermelon Radish, Cherry Tomato, Feta, Harissa Vinaigrette

Burrata Salad
Arugula, Frisée, Roasted Baby Beets, Heirloom Tomato Confit, Herb Crouton, Basil Pesto

APPETIZERS

OPTIONAL FOURTH COURSE

Brown Butter Seared Crabcake
Sweet Corn Salsa, Cajun Remoulade, Crispy Pancetta

Sun-Dried Tomato Gnocchi
Snap Peas, Romanesco, Ciliegine, Toasted Pine Nuts

Aguachile Hamachi Crudo
Pickled Serrano, Citrus Supremes, Crispy Fennel, Radish

Maine Lobster Ravioli
Saffron Cream, Wilted Spinach, Brown Butter Crumb

PLATED DINNERS

ENTRÉES

SELECT ONE

Miso Glazed Chilean Sea Bass
Forbidden Black Rice, Bok Choy, Shiitake Mushrooms, Lemongrass Broth Scallions

Seared Ora King Salmon
White Bean Cassoulet, Asparagus, Saffron Charred Fennel Lemon Beurre Blanc

Dayboat Cod
Parsnip Purée, Heirloom Baby Carrots, Lemon Caper Salsa, Crispy Watercress

Herb Crusted Lamb Rack
Potato Fondant, Haricot Vert, Eggplant Moussaka, Mint Jus

Tangerine Glazed Duck Breast
Cabbage, Legume Stew, Charred Squash, Orange Duck Jus

Dry Aged NY Strip
Dauphinoise Potato, Haricot Verts, Cippolini Onion Jus

Braised Short Rib
Maple Bourbon Brussels Sprouts, Confit Garlic Pommes Puree Rosemary Jus

Filet Mignon
Horseradish Pomme Purée, Baby Carrot, Confit Tomato, Bordelaise Sauce

Roasted Chicken Breast
Lemon Artichoke Risotto, Arugula and Frisée Salad, Thyme Chicken Jus

Citrus Glazed Chicken
Gorgonzola Polenta, Rainbow Cauliflower, Spicy Tomato Ragu Crispy Shallot

MAKE IT A DUAL ENTRÉE (MP)

- Maine Lobster
- Colossal Shrimp
- Scallops
- New England Crab Cake

+ Add Caviar at MKT Price

DESSERT

SELECT ONE

Monte Carlo
Hazelnut Dacquoise, Manjari Mousse, Croquant

Dulce Crème Brûlée
Berries, Toasted Almond Wafer

Boston Cream Pie
Diplomat Crème, Chantilly

Coconut Panna Cotta
Mandarin, Yuzu Gel, Ginger Crunch

Gala Apple Crisp
Brown Butter Frangipane, Vanilla Bean Ice Cream

Lemon Tiramisu
Lady Fingers, Lemon Curd, Raspberry

Tiramisu
Espresso Mousse, Bittersweet Chocolate

Chocolate Éclair
Illanka Crémeux, Whipped Ganache, Oreo

Vanilla Cheesecake
Strawberry Salad, Lime Namelaka, Biscoff

ACTION/DISPLAY STATIONS



ICE CREAM STATION

$49

CHOICE OF TWO ICE CREAM FLAVORS

Vanilla Bean

Chocolate

Salted Caramel

Mint Chip

Raspberry Sorbet

ACCOMPANIMENTS:

Cookie Dough, Mini MandM's, Brownie Bites, Dulcey Croquants, Rainbow Sprinkles

Chocolate Covered Espresso Beans, Oreos, NY Cheesecake, Milk Chocolate Bark

Bittersweet Chocolate Sauce, Dulce de Leche, Strawberry Sauce

+$7 Made to Order Waffle Cones Requires station attendant

PETITE DESSERT RECEPTION

$45

SELECT FOUR

New York Cheesecake

Palet d'Or

Citron Tart

Peanut Butter Chocolate Pave

Boston Cream Pie

Strawberry Flambeed Banana Tart

Raspberry Custard Meringue

Salted Caramel Éclair

Mocha Tiramisù

ACTION/DISPLAY STATIONS



All of our desserts showcase French imported Valrhona chocolate, with every sweet creation artfully crafted by our talented pastry team.

BOSTON'S BEST

$38

SELECT THREE

Italian Cannoli
Sweet Ricotta, Chocolate Chip

Boston Cream Pie
Vanilla Chantilly

North End Tiramisu
Espresso Cream

Apple Crisp
Caramel Crémeux

Whoopie Pies

Chocolate Chip cookies

EXTREME CHOCOLATE

$45

SELECT FOUR

Illanka Choclate Gateau
Lava Rocher, White Chocolate Trifle

Chocolate Mousse Torte
Chantilly Cream, Mocha Crunch

S'more Parfait
Honey Graham, Meringue

Milk Chocolate Candy Bar
Dulcey Croquant

Cocoa Nib Sables

CANNOLI EXPERIENCE

$55

Servers will circulate with trays featuring crisp traditional and chocolate cannoli shells, filled to order and finished with the following selections:

Fillings

Traditional citron ricotta, Mocha ricotta

Toppings

Chocolate chips, Pistachio, Chocolate croquants, Oreo crumbles, Toffee pieces

BAR PACKAGES

BARTENDERS ARE CHARGED AT $250 EACH 2-HOUR MINIMUM, $75/HOUR THEREAFTER

One bartender per 50 guests is required

CLARENDON PACKAGE

OPEN BAR, PER GUEST

First Hour $40 Each Additional Hour $19

SPIRIT SELECTION

Reyka Vodka

Tanquery Gin

Diplomatico Plana

Jim Beam White Label

Cazadores Blanco

Rittenhouse Rye

Del Maguey Vida Mezcal

Glenfiddich 12 Year

WINE

Zardetto Prosecco DOC Brut
Veneto, Italy

Hayes Ranch Sauvginon Blanc
Central Coast, CA

Hayes Ranch Chardonnay
Central Coast, CA

Hayes Ranch Merlot
Central Coast, CA

Hayes Ranch Cabernet Sauvignon
Central Coast, CA

DOMESTIC & IMPORTED BEER

Budweiser, Bud Light

Coors Light

Cisco Whale's Tale Pale Ale

Athletic Brewing Company NA

Golden Upside Dawn

Stella Artois

Heineken

Corona Extra



CLARENDON CONSUMPTION BAR

Spirits $17 per drink

Cordials $18 per drink

Cognac $20 per drink

Wines & Sparkling $85 per bottle

Imported and Domestic Beer $10

Soft Drinks $10

BAR PACKAGES

BARTENDERS ARE CHARGED AT $250 EACH 2-HOUR MINIMUM, $75/HOUR THEREAFTER

One bartender per 50 guests is required

BEACON PACKAGE

OPEN BAR, PER GUEST

First Hour $45 Each Additional Hour $22

SPIRIT SELECTION

Ketel One Vodka

Hendricks Gin

Diplomatico Reserve

Maker's Mark

Patron Silver

Michter's Rye

Los Siete De Mysterio Mezcal

Johnnie Walker Black

WINE

Zardetto Prosecco DOC Brut
Veneto, Italy

Laurent Perrier Brut
Champagne, France

Wente Sauvignon Blanc Louis Mel
Central Coast, CA

Wente Central Coast Chardonnay
Central Coast, CA

Angel's Ink Pinot Noir
Central Coast, CA

Ravel and Stitch Cabernet Sauvignon
Central Coast, CA

DOMESTIC & IMPORTED BEER

Budweiser, Bud Light

Coors Light

Cisco Whale's Tale Pale Ale

Athletic Brewing Company NA

Golden Upside Dawn

Stella Artois

Heineken

Corona Extra

BEACON CONSUMPTION BAR

Spirits $19 per drink

Cordials $20 per drink

Cognac $22 per drink

Wines & Sparkling $85 per bottle

Champagne $130 per bottle

Domestic and Imported Beer $10

Soft Drinks $10



BAR PACKAGES

BARTENDERS ARE CHARGED AT $250 EACH 2-HOUR MINIMUM, $75/HOUR THEREAFTER

One bartender per 50 guests is required

DALTON PACKAGE

OPEN BAR, PER GUEST

First Hour $48 Each Additional Hour $24

SPIRIT SELECTION

Belvedere Vodka

Roku Gin

Zacapa

Michter's Bourbon

Patron Silver

Michter's Rye

Los Siete De Mysterio Mezcal

Johnnie Walker Black

WINE
Select Wines By The Bottle

DOMESTIC & IMPORTED BEER

Budweiser, Bud Light

Coors Light

Cisco Whale's Tale Pale Ale

Athletic Brewing Company NA

Golden Upside Dawn

Stella Artois

Heineken

Corona Extra

DALTON CONSUMPTION BAR

Spirits $21 per drink

Cordials $22 per drink

Cognac $24 per drink

Wines priced by the bottle

Domestic and Imported Beer $10

Soft Drinks $10



WINE

CHAMPAGNE AND SPARKLING

Billecart- Salmon, Brut Réserve $145
Champagne, France

Collet, Brut $120
Aÿ France

Veuve Clicquot Yellow Label, Brut $155
Champagne, France

Möet & Chandon, Rosé Imperial $200
Champagne, France

Ca' del Bosco, Franciacorta, Cuvee Prestige $95
Lombardia, Italy

Laurent Perrier Brut $130
Champagne, France

ROSÉ

Domaine OTT by OTT $98
Côtes De Provence, France

Minuty Prestige, Rosé $105
Provence, France

WHITE WINE

Zenato, Pinot Grigio $85
Venezie, Italy

Domaine Roc de L'AbbayeSancerre $98
Loire Valley, France

Terras Gauda Abadia de San Campio $74
Albariño, Spain

Domaine Vocoret e Fils, Chablis 1er cru, Vaillon $150
Burgundy, France

Far Niente, Chardonnay $115
Napa Valley, California

Shafer, Red Shoulder Ranch, Chardonnay $162
Napa Valley, California

RED WINE

Belle Glos 'Clark & Telephone', Pinot Noir $140
Santa Maria Valley, California

Hilt Vinyard Radian, Pinot Noir, Sta. Rita Hills $225
Central Coast, California

Clos Cantenac, Petit Cantenac, Saint-Émilion $150
Grand Cru, Bordeaux, France

Prunotto, Barolo $180
Piedmont, Italy

Shafer, TD-9, Red Blend $170
Napa Valley, California

Duckhorn Vineyards, Cabernet Sauvignon $150
Napa Valley, California

Silver Oak, Cabernet Sauvignon $285
Alexander Valley, California

BAR ENHANCEMENTS

SIGNATURE COCKTAILS

$22 PER DRINK

Dalton Reserve
Roku Gin, Campari, Carpano Antica Formula

Verde Verde
Cazadores Blanco, Roasted Poblano, Agave, Lime, Milk Clarification

Old Timer
Hennessy VS, Cointreau, Lemon



SIGNATURE DRAFT SELECTION

FEATURING A BARTENDER-OPERATED KEGERATOR AND CLASSIC BEER GLASSWARE, THIS ENHANCEMENT OFFERS A REFINED DRAFT BEER EXPERIENCE. ONE BEER SELECTION MAY BE CHOSEN PER EVENT

EACH KEG YIELDS APPROXIMATELY 41 GLASSES.

Guinness Stout $480

Maine Lunch IPA $550

Stella Artois $480

Cisco Whales Tale Pale Ale $480

Sam Adams Boston Lager $480



GENERAL INFORMATION



FOOD AND BEVERAGE

An event manager is pleased to provide you with a detailed menu proposal specifically created according to your taste and budget. Custom designed menus are also available to suit any dietary preference, theme or cuisine. For the safety and well-being of our guests, no food or alcohol from the outside is permitted to be brought into the Hotel by guests. The Hotel also prohibits the removal of food from the premises. Our meeting space is smoke free for your comfort and culinary enjoyment. All alcohol must be purchased through the Hotel and remain on property.

CONSUMER ADVISORY

All items are cooked to order and may be raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

EVENT DETAILS

As an added service and convenience, many of the additional event services listed within can be posted to your master account. All banquet event order details must be finalized at least three weeks prior to the event.

GUARANTEES

In order for us to properly prepare for your event, please specify a final guest count by 11:00 AM, three business days prior to the start of the program. If a guarantee is not specified, the estimate will become the guarantee. We will charge for the guarantee or the actual number, whichever is greater. Guarantees must be at a minimum 85% of expected attendance.

DEPOSITS AND CANCELLATIONS

All deposits will be credited toward the total cost of your event(s). Your event manager can provide you with information regarding our cancellation policy outlined in the sales agreement.

LOCAL TAXES

All food and beverage is subject to a 8.5% administrative fee and a 17.5% service charge. All charges are subject to a % sales tax.

LABOR AND SERVICE FEES

A $250 charge is applicable for groups of 20 or less people for all coffee breaks. For events requiring a bartender, attendant or chef attendant, a charge of $250 per service person is required for the first two hours, and $75 per hour thereafter including 30 minute intervals. For every 50 guests, 1 bartender, station attendant, or chef attendant is required. Pricing is based on one to two hour meal periods (please see specific menu or ask your event manager). For longer service times, additional labor and menus fees will apply.



GENERAL INFORMATION



SIGNAGE

Signage may be displayed directly outside of your meeting rooms only. The Hotel reserves the right to remove signage from common areas that is not prepared in a professional manner. No signage is permitted in the Lobby, Lobby Rotunda, Event Space Lobby, or Elevator Foyers. In the event that you buy out one of the event floors, signage would be permitted anywhere on those floors.

PARKING

Parking at the Hotel is limited to valet only. Guests staying overnight will be charged at prevailing rates for overnight valet parking.

VENDORS

Outside Vendors' set-up dates and times must be arranged with your event manager. All Vendors must complete and sign our Vendor Code of Conduct Form, include a copy of their Proof of Liability Insurance, and submit a production or load in/out schedule for approval. All necessary forms can be obtained from your event manager.

EVENT TECHNOLOGY

Encore Global is our exclusive on-site event technology partner. Having an expert support team gives you and your presenters the confidence to deliver your message with style and professionalism. Encore Global on-site event technology consultants can advise you on the best way to communicate with your audience. No matter the size or scope of the meeting or event, Encore Global is dedicated to ensuring presentation success – from intimate seminars to elaborate staging productions. Please note that if you decide to use a different technology provider, additional charges will apply.

GENERAL INFORMATION

SPECIALTY SERVICES

Your event manager can assist with upgraded linens, chairs, specialty lighting or design, menu cards, place cards, florals, favors, entertainment or any other special details.

SHIPPING

If materials or supplies for your event are being shipped to the Hotel, please label all shipped materials to the attention of your event manager. Please also include on the label the name and date of the event and "Hold for Arrival of (Name of the person designated to receive the items)." Please notify your event manager of the tracking numbers and delivery date. Packages must arrive no more than 3 business days in advance of the start date of the upcoming program. Due to limited storage, please advise us of any large shipments so that proper arrangements can be made. Charges may apply.

BILLING

Each function is to be prepaid 14 working days in advance unless a credit application has been approved by our Finance Department.

LOSS OR DAMAGE

The Hotel cannot assume any responsibility for the damage or loss of any merchandise or articles unless prior security arrangements have been made.



FOUR SEASONS
HOTEL
ONE DALTON STREET, BOSTON

CONTACT

TO START PLANNING, PLEASE CONTACT A CATERING SPECIALIST:

Tel. 1 (617) 530-1857

Four Seasons Hotel One Dalton Street, Boston

1 Dalton Street, Boston, Massachusetts 02115, U.S.A.

@fsbostondalton

fourseasons.com/onedalton