
Curated Culinary
SELECTIONS
RAFFLES
BOSTON

Event MENU

RAFFLES BREAKFAST



Denotes a favorite among guests of Raffles Boston

All items are priced per person unless otherwise specified. All prices are in U.S. dollars and subject to change. For events with less than 20 attendees, a $250 fee will be applied. Prices are subject to 18% Gratuity, 8.5% Administrative Fee and 7% Massachusetts Meals Tax. Consuming raw or undercooked meats may increase risk of food borne illness. Raffles Boston is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives. Effective June 15, 2026.

BANQUET COLLECTION

Morning Light
Continental Breakfast

Pastry chef's daily selection of house-made baked goods
Iggy's bagels and artisan breads
Seasonal melon, pineapple, and berries
Assorted cream cheese, cultured butter, and fruit preserves
Maple-infused Greek yogurt parfait, house-made granola, nuts, and berries
Organic hard-boiled eggs
Chilled fresh juices, coffee, tea

Healthy Copley Square
Wellness-Focused Breakfast

Includes Morning Light, plus:

Chia seed pudding with fresh berries
Egg-white green vegetable frittata (kale, asparagus, red peppers, onion)
Spinach florentine, poached egg, champagne hollandaise
Choice of two: Slow-cooked North Country pork sausages, grilled chicken sausages, turkey bacon
Grilled asparagus, lemon zest, sea salt

The Esplanade
Classic Breakfast Buffet

Includes Morning Light, plus:

Scrambled eggs with chives
Breakfast potatoes
Choice of two: Grilled chicken sausages, applewood-smoked bacon, turkey bacon

The Raffles Trinity
Signature Luxury Brunch

Includes Morning Light, plus:

Seasonal exotic fruit and berries
Açaí bowl with berries, toasted coconut, almond butter
House-cured salmon, cucumber, tomato, red onion, capers, chive cream cheese
Avocado toast, sourdough, smoked salmon, everything spice
Scrambled eggs with chives and grilled New York strip loin
Challah French toast, caramelized banana, cinnamon caramel sauce
Maine lobster benedict, milk bread, champagne hollandaise
Choice of two: Grilled chicken sausages, applewood-smoked bacon, turkey bacon
Crispy rosemary potatoes, sea salt, rosemary oil

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LIVE STATIONS

Available As Enhancements

Dedicated chef required at $250 for 2 hours for every 50 guests

Eggs & Omelette Atelier
Made To Order
Eggs: whole egg, egg white, organic farm egg
Vegetables: peppers, mushrooms, onions, tomatoes, asparagus
Cheese: ricotta, mozzarella, cheddar, feta
Proteins: applewood-smoked bacon, smoked salmon, continental ham

Belgian Waffle & Pancake Station
Made To Order
Plain, blueberry, chocolate chip, banana pecan, sausage blueberry
Fresh berries, warm berry compote, maple syrup, vanilla whipped cream

Crêpe Station
Sweet & Savory – Made To Order
Sweet: berries, banana, apple compote, chocolate sauce, chantilly cream
Savory: smoked salmon, grilled chicken, eggs, spinach, caramelized onion
Supplement: caviar (MP)

Benedict & Hash Station
Made To Order
Base: English muffin, brioche, sourdough
Protein (pick one): smoked salmon, Canadian bacon, applewood-smoked bacon
Hash (pick one): corned beef, short rib, duck confit



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BUFFET ENHANCEMENTS

À la Carte

À la Carte items are priced per guest and must be ordered in conjunction with a Breakfast Menu. All items must be ordered for 100% of the guaranteed guest count.

Hot

Cornflake crusted French toast with maple syrup

Buttermilk pancakes with Vermont maple and berries

Irish steel-cut oatmeal with raisins, brown sugar, and milk

Candied thick-cut applewood-smoked bacon

Pork sausage

Chicken sausage

Turkey bacon

Corned beef hash frittata

Broccoli, asparagus, spinach, caramelized onion frittata

Grilled chorizo with peppers and onions

Wild mushroom and goat cheese quiche

Seasonal house-made donuts

Cold

Organic hard-boiled eggs

Swiss bircher muesli infused with orange juice and strawberries, toasted almonds

Chia seed pudding with fresh berries

Vanilla Greek yogurt and granola parfait with berries and honey

Assorted low-fat fruit yogurts

Avocado toast, multigrain bread, toasted sesame

Artisan cheese plate

Artisan meat and cheese display

Smoked Atlantic salmon with bagels, cream cheese, capers, red onion, tomato

Assorted whole fruits (by the dozen)

Assorted breakfast pastries (by the dozen)

Signature Breakfast Sandwiches Select Three

Smoked salmon, avocado, dill cream cheese, multigrain toast

Scrambled egg, thick-cut bacon, rocket leaves, sharp cheddar, croissant

Plum tomato, mozzarella, fried egg, basil pesto panini

Crispy buttermilk chicken, provolone, fried egg, spiced maple chili, waffle

Egg, sausage, peppers, and cheese, whole wheat tortilla

Avocado, goat cheese, sriracha, tomato, croissant

Event MENU



PLATED BREAKFAST

Select one appetizer and one main

Served with freshly brewed coffee, tea and fresh chilled juices

APPETIZERS

Honey-infused Greek yogurt parfait, seasonal berries, house-made date granola

Chia seed pudding, almond milk, coconut, berries, almond butter

Swiss bircher muesli, apple, raw nuts, banana bread, strawberries

Irish steel-cut oatmeal brûlée, banana, brown cane sugar

Seasonal fruit salad, coconut, mint, lime zest

House-cured salmon, capers, red onion, cocktail tomatoes, dill, sourdough toast

MAINS

Garden vegetable frittata, asparagus, broccoli, egg whites, chives, avocado

Avocado toast, house-made sourdough, pickled onion, basil, everything spice, poached egg

Scrambled eggs, boursin cheese, soft herbs, crispy rosemary potatoes, candied applewood-smoked bacon

Atlantic smoked salmon florentine, Old Bay hollandaise, mesclun greens, chardonnay dressing

House-made milk bread French toast, caramelized banana, cinnamon caramel sauce

Energy bowl: quinoa, roasted squash, wilted spinach, grilled asparagus, poached egg

PREMIUM SUPPLEMENTS *(Upgrade)*

Maine lobster benedict, champagne hollandaise, challah bread

Duck confit hash, peppers, onions, calabrian chili, choice of egg

Aged New York strip steak and eggs, choice of egg

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Event MENU



BRUNCH

Minimum 30 guests

Build Your Brunch

All selections include

Chilled fresh juices

Seasonal fresh fruit

Assorted house-made breakfast pastries (croissants, muffins, danishes)

Assorted artisan breads and bagels

Fruit preserves and cream cheese

Freshly brewed coffee, decaffeinated, and tea

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GARDEN FRESH

Select Two

Rocket leaves, shaved fennel, cherry tomatoes, parmesan, chardonnay vinaigrette

Grilled asparagus, shaved parmigiano reggiano, lemon-thyme vinaigrette

Orzo salad, oyster mushrooms, roasted tomatoes, extra virgin olive oil, lemon

Heirloom tomatoes, ciliegine mozzarella, olives, basil pesto, aged balsamic

Old Bay Caesar, sourdough croutons, parmesan

A GOOD START

Select One

New England clam chowder

Raffles lobster bisque

Lemongrass chicken and vegetable soup

Roasted tomato and basil soup

MUST-HAVE CLASSICS

Select Two

Scrambled eggs with boursin and fresh herbs

Traditional eggs Benedict, hollandaise sauce, chives

Garden vegetable frittata, broccoli, asparagus, spinach, arugula

Buttermilk pancakes, berries, aged maple syrup

Challah French toast, caramelized banana, cinnamon caramel sauce

LAND TREASURES

Select One

Peewee potatoes, caramelized onions

Patatas bravas, garlic aioli

Roasted wild mushroom polenta

Herb-medley seasonal vegetables

Rigatoni, tomato vodka sauce, basil, parmesan



Event MENU

BRUNCH

Minimum 30 guests

Build Your Brunch

FILL IT UP

Select Two

Branzino, Niçoise olives, tomatoes, lemon-caper sauce

Pan-seared cod, wilted Swiss chard, spiced tomato jam

Pan-seared salmon, buckwheat teriyaki noodles, ginger soy sauce

Seared chicken breast, shaved fennel, salsa verde

Whole roasted Cornish hen, root vegetable ragout

Chili-garlic skirt steak, honey-roasted brussels sprouts

Jonah crab cake, pickled mustard remoulade

SIDES

Select One

Applewood-smoked bacon

Pork sausages

Grilled chorizo

Chicken sausages

Pork potstickers

Corned beef hash

SOMETHING SWEET TO END

Select Three

Honey yogurt panna cotta with granola crumb

Mini buttermilk monkey bread, vanilla whip

Brown butter glazed banana bread

Mixed berry crème choux

Gluten free espresso brownies bites

Cinnamon toast mousse cake

Freshly brewed coffee, decaffeinated coffee, and selection of teas





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BUFFET LUNCH

The Bostonian Lunch

Local | Classic | New England-Inspired

Served with freshly brewed coffee, decaffeinated, tea, and iced tea

STARTERS

New England clam chowder, oyster crackers

Boston Bibb salad, pomegranate, candied pecans, shaved parmesan, EVOO

Roasted butternut squash, watercress, honey green peppercorn vinaigrette

MAINS

Lobster roll, house-made brioche, Meyer lemon aioli +18

Grilled flat iron steak, seasonal vegetables, natural jus

Seared salmon fillet, shaved fennel, lemon butter sauce

ARTISAN BREAD

House-made Parker House rolls with whipped butter

SIDES

Boston baked beans with thick-cut bacon

Roasted peewee potatoes, capers, garlic aioli

Braised seasonal greens

Corn on the cobb

SWEET ENDING

Brown butter vanilla honey crisp tart, spiced whip, oat tuile

64% Chocolate + maple mousse, maple sponge, cocoa crumble, salted caramel gelee, maple whip

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Event MENU

BUFFET LUNCH

Chinatown Market Lunch

Bold | Asian-Inspired | Street Market Flavors

Served with freshly brewed coffee, decaffeinated, tea, and iced tea

Matcha station, freshly whisked matcha iced or hot

STARTERS

Mushroom and egg drop soup

Asian chop salad, red cabbage, napa cabbage, bean sprouts, sweet chili dressing

Steak and cheese spring rolls

Steamed vegetable dumplings

MAIN

Chili garlic steak, soy ginger glaze

Sesame chicken, sweet and sour sauce

Steamed fish, black bean sauce

SIDES

Burnt garlic baby bok choy and broccolini

Vegetable lo mein noodles

Egg fried rice

SWEET ENDING

Matcha & yuzu tartlets

Coconut & pandan tres leches

Black sesame budino, vanilla whip, palm sugar caramel, sesame brittle

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BUFFET LUNCH

French Bistro Lunch

Classic | Comforting | Parisian-Inspired

Served with freshly brewed coffee, decaffeinated, tea, and iced tea

STARTERS

Lobster bisque

Salade verte, baby gem, radish, buttermilk dressing

Chèvre salad, baby kale, watercress, goat cheese, honey mustard vinaigrette

MAINS

Coq au vin, braised chicken, mushroom, carrot, red wine sauce

Garlic and herb steak, house-made French fries

Pan-seared branzino, brown butter, capers, lemon, herbs

Ratatouille, layered squash, eggplant and tomato

Whipped potatoes, thyme and garlic

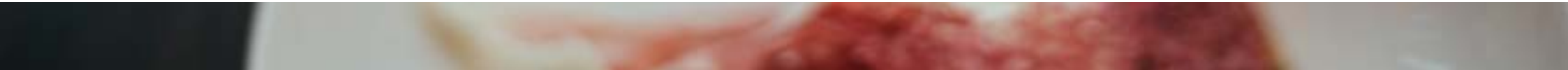
SWEET ENDING

Warm local apple tarte tatins, whipped crème fraîche

Salted caramel pots de crème, espresso cream

Citrus olive oil cake , verbena whip, brûléed segments

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Event MENU

BUFFET LUNCH

Deli Market Lunch

Casual | Fresh | Classic Deli

Served with freshly brewed coffee, decaffeinated, tea, and iced tea

SOUPS

Select One

New England clam chowder

Chicken and lemongrass soup

Roasted tomato and basil soup

Wild mushroom bisque

Organic yellow lentil curried soup

Chilled tomato gazpacho

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SALADS

Select Two

Chopped salad, artisan lettuce, celery, cucumber, haricots verts, mint buttermilk dressing

Shaved fennel, orange, strawberry, arugula, walnut, champagne vinaigrette

Corn salad, cucumber, red onion, pepper, cilantro, chili lime vinaigrette

Couscous, pomegranate, grapefruit, radish, cilantro, EVOO

Red and white quinoa, marinated vegetables, spiced goat cheese

Burrata with heirloom tomato, pesto, aged balsamic

Greek salad, cucumber, tomato, red pepper, olives, feta

SIDES

Select Two

Fruit salad

Vegetable crudités

Pasta salad

Peewee potato salad, whole mustard, scallions

Local potato chips

Popcorn

SANDWICH DISPLAY

Select Three

Smoked salmon sandwich, dill cream cheese, pickled onion, avocado, pumpernickel

Chicken salad, buttermilk tarragon dressing, Bibb lettuce, tomato, ciabatta

Chicken tikka wrap, mint yogurt, pepper and onion

Roast beef, balsamic onion jam, garlic aioli, cheddar, baguette

Classic turkey club, cheddar, bacon, lettuce, dijonnaise, sourdough

Italian combo, prosciutto, salami, mortadella, Calabrian chili aioli, provolone

Grilled vegetable panini, squash, roasted tomato, pesto, pepper jack

Mediterranean vegetable wrap, hummus, olives, alfalfa sprouts

SWEET ENDING

Salted chocolate chip cookie

Brown butter Dulcey blondie

Event MENU

BUFFET LUNCH

Greens & Grains Station

Greens and Whole Grains – Select Three

Served with freshly brewed coffee, decaffeinated, tea, and iced tea

Two dessert selection of your choosing

GREENS

Artisan mixed greens

Baby arugula

Artisan baby kale

Baby romaine

GRAINS

Red and white quinoa

Wild rice

Organic farro

CHEESES

Select Three

Shaved parmesan

Marinated ciliegine mozzarella

Crumbled goat cheese

Crumbled feta

Aged blue cheese

VEGETABLES

Select Five

Heirloom baby tomatoes

Marinated mushrooms

English cucumber

Shaved carrots

Haricots verts

Avocado

Spiced chickpeas

Pickled olives

Marinated artichoke hearts

CRUNCH

Select Two

Olive oil and lemon sourdough croutons

Crispy pita, smoked paprika

Baguette crostini

Roasted pumpkin seeds

VINAIGRETTES

Select Three

Lemon and olive oil

Raspberry mint vinaigrette

Aged balsamic

Caesar dressing

Lime and chipotle

Tarragon buttermilk

PROTEINS

Select Two

Chili-garlic skirt steak

Tandoori chicken tikka

Lemon-herb grilled shrimp

Togarashi-spiced tuna

Herb-poached salmon

Teriyaki-marinated tofu

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LUNCH

Raffles Boxed Lunch

Convenient | Elegant | Perfect for Meetings

Additional sandwich

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SANDWICHES

Select Three

Smoked salmon, avocado, cream cheese, dill, pumpernickel

Tuna salad, tomato, sharp cheddar, bibb lettuce, sourdough

Pastrami reuben, red cabbage slaw, gruyère, thousand island

Roast beef, balsamic onions, garlic aioli, cheddar

Black forest ham, smoked gouda, honey mustard

Prosciutto di parma, mozzarella, pesto, rosemary focaccia

BBQ pulled pork, coleslaw, pickles, house biscuits

Mediterranean grilled chicken, feta, roasted peppers, basil aioli

Chicken tikka wrap, mint yogurt, avocado

Roasted turkey, smoked cheddar, bacon, lettuce

Balsamic roasted portobello panini, asiago, truffle aioli

Roasted vegetable wrap, hummus, olives

INCLUDED IN EACH BOX...

One salad

One fruit

One sandwich

One snack

One dessert



Event MENU

LUNCH

Raffles Plated Luncheon

Elegant | Refined | Ideal for Formal Events

Three-Course Luncheon
Please select one appetizer, two entrées, and one dessert

Freshly brewed coffee, decaffeinated coffee, tea, iced tea

Artisan rolls and butter

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APPETIZERS

Select One

Roasted tomato and basil soup, gruyère croutons

Tomato gazpacho, marcona almonds, grilled shrimp, strawberries

New England clam chowder, oyster crackers

Organic lentil and vegetable soup

Lobster bisque (lobster ravioli +6)

Asparagus risotto, parmesan, ricotta, fresh chives

Salmon ceviche, ruby grapefruit, avocado, pickled jalapeño, mango salsa

Baby romaine Caesar, garlic croutons, parmesan

Burrata, heirloom tomatoes, pesto, aged balsamic, basil

Pickled beets, blue cheese, mustard frisée, warm bacon vinaigrette

Niçoise salad, olives, fingerling potatoes, haricots verts, tomato vinaigrette

ENTRÉES

Meat

6 oz grilled New York sirloin, charred broccolini, roasted fingerlings, red wine sauce

Braised short rib, roasted root vegetables, parmesan polenta, natural jus

Veal Milanese, arugula and tomato salad, charred lemon, parmesan

Grilled pork chop, pineapple salsa, arugula, cider vinaigrette

Slow-cooked lamb tagine, roasted cauliflower, apricot, Moroccan couscous

ENTRÉES

Poultry

Roasted herb chicken, fennel mashed potatoes, pencil asparagus, savory jus

Chicken breast, truffle polenta, haricots verts, mushroom sauce

Chicken piccata, sautéed gnocchi, baby vegetables, lemon caper sauce

Contemporary chicken parmesan, melted mozzarella, pomodoro, basil spaghetti

Bacon-wrapped mushroom stuffed chicken breast, charred brussels sprouts, maple chili glaze

Butter chicken, grilled vegetables, saffron rice, fenugreek tomato sauce

Fish

Sesame-crusted salmon, baby bok choy, sticky rice, soy ginger sauce

Pan-seared halibut, warm lentil salad, tomato vinaigrette, herb salad

Seared tuna, spiced couscous, cucumber mango salsa, chili mint yogurt

Grilled shrimp and seared scallops, squash risotto, lemon beurre blanc

Pan-seared halibut, fricassee of green and white asparagus, white asparagus sauce

Butter-poached Maine lobster tail, grilled corn, artichoke ravioli, lobster cream sauce

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LUNCH

Raffles Plated Luncheon

Elegant | Refined | Ideal for Formal Events

Three-Course Luncheon
Please select one appetizer, two entrées, and one dessert

Freshly brewed coffee, decaffeinated coffee, tea, iced tea

Artisan rolls and butter

DESSERT

Citrus pavlova, vanilla bean whip, tart coulis, brûléed segments, lemon gelee

Caramelized banana cream verrine, shortbread crumb, salted rum whip

Baked ganache tart, orange coulis, mascarpone whip, hazelnut crunch

Cinnamon crunch mousse cake, cinnamon sugar sponge, maple caramel, chai poached pears, cinnamon crumb

Spiced apple mille-feuille, spiced apple compote, maple cararmel, caramelized puff pastry, salted crumble

Tropical pavê, almond, pineapple, mango and coconut crumb

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BREAKS

Freshly Brewed Coffee (by the gallon)
Freshly Brewed Decaffeinated (by the gallon)
Hot Tea (by the gallon)
Hot Chocolate (by the gallon)

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MORNING BREAKS

Back To Nature Bar

Seasonal fresh juice shots: fruit and vegetable selections

Maple-infused Greek yogurt parfait, house-made granola

Dried fruits: cranberries, raisins, apricots

Mixed nuts: cashew, pecan, almond

Raffles Coffee Bar

Cappuccino, espresso, and latte made to order
Attendant required | Minimum guest count and service fee apply ($$)

Shaved chocolate, fresh whipped cream

Mocha and chocolate chip cookies

Chocolate-dipped biscotti

Coffee macarons

Freshly brewed coffee, iced coffee, and tea

Power Break Bar

100% fruit smoothies (select two): mixed berries; melon & pineapple; açaí banana

Protein bites (pick two): chia seed energy balls; chocolate peanut butter bites; date, almond & coconut bites

Seasonal fruit skewers

Superfood Bar

Chilled cucumber, kale, and kefir shots

Smoked salmon, avocado, multigrain bread, toasted sesame

Açaí bowl, blueberries, banana, coconut, chia seeds

Almond and dark chocolate bark

Brain food: raw almonds, cashews, walnuts, pistachios

Raw & Shake Bar

Attendant required

Greens: kale, spinach, mint, parsley

Vegetables: celery, avocado, cucumber, carrot, ginger

Fruits: apple, pineapple, berries, mango, papaya

Citrus: lemon, lime, orange, grapefruit

Add Supplements:

Ghost Whey | Pro Performance Whey | IsoPure Zero Carb

Individual vegetable crudités with green goddess or honey-mint yogurt

Event MENU

BREAKS

AFTERNOON BREAKS



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AFTERNOON BREAKS

Hi-Tea

Sandwiches and pastries change seasonally

Cucumber sandwiches on white bread, herbed cream cheese, pear tomatoes

Deviled egg salad on honey wheat, mustard, chipotle

Smoked salmon on pumpernickel, dill cream cheese, paddlefish caviar

Chocolate-covered strawberries

Lemon macarons

Seasonal scones, devonshire cream, lemon curd

Selection of premium teas

Cookie Board

Select Three

Salted chocolate chip

Oreo and tahini cream

Peanut butter and Fluff

Maple brown butter pecan

Black cocoa dulcey chip

Salted caramel brown sugar cookie

Crunch & Spread

Potato chips, crispy corn tortillas, crispy pita

Tomato salsa, guacamole, spicy hummus, chipotle cream, ranch

Raffles Donut Wall

Five flavors displayed (select three)

Assorted toppings and sauces

Boston Common Street

Caramel popcorn; salt & vinegar popcorn

Mini Fenway franks

Soft pretzels, honey mustard, whole-grain mustard, cheese sauce

Mini chocolate chip cookies

Ice cream sandwiches

Root ginger beer

Mediterranean Mezze

House-made roasted red pepper hummus

Marinated olives, feta with peppers and onions

Vegetable crudités

Baba ghanoush and dill-lemon labneh

Falafel with tzatziki

Crispy herb pita bread

The Sweet Shop

Mini donuts

Chocolate biscotti

Petite cookies

Macarons

Chocolate-dipped strawberries

Flavored milk shooters

Event MENU

BREAKS

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AFTERNOON BREAKS

Raffles Afternoon Tea Party

Seasonal menu available upon request

Chocolate Obsession

Triple chocolate ganache tartlet

Chocolate covered strawberries

Chocolate fondue; fresh fruit, marshmallows, shortbread

Chocolate confection board; bark, truffles, fudge, bonbons

64% Dark salted choux

Double chocolate chunk cookie

Hot or frozen hot chocolate with house made chocolate marshmallows

Apple Orchard

Warm apple cider cinnamon stick straws

Heirloom apple tartlets

Caramel apple éclair

Honeycrisp turnover bites

Spiced apple caramel

Warm cider doughnuts and fritters



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BEVERAGE BREAKS

Assorted sodas

Regular and diet Red Bull

Still or sparkling water

Local craft sodas

Nantucket fruit nectars and iced teas

Orange, grapefruit, and cranberry juices

Organic fruit juices and smoothies

Freshly brewed iced tea and lemonade

Freshly brewed coffee (hot or iced), tea, decaffeinated coffee

Hot chocolate with marshmallows

EARLY MORNING BREAK ENHANCEMENTS

Assorted bagels with flavored cream cheese

Dry cereal with whole, 2%, and skim milk

Sliced seasonal fruits and berries

Individual flavored yogurts

Breakfast pastries

Vanilla Greek yogurt & granola parfait with berries and honey

Chia seed pudding with fresh berries

SWEET & SAVORY SNACKS

Assorted baked cookies

Blondies and brownies

French macarons

Seasonal scones

Whole fruits

Dark chocolate-dipped strawberries

Cheesecake squares

Chocolate truffles

Petite seasonal cookies

Cake pops

Seasonal tartlets

Mini cupcakes

Individual bags of chips and pretzels

Individual trail mix

Individual flavored popcorn (caramel, cheddar, buttered)

Individual granola bars

Individual salted nuts

Domestic cheese platter with crackers and dried fruits

House-made hummus with grilled pita chips
*Add assorted vegetables

Premium salted nuts (no peanuts)

Event MENU

CANAPÉS



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MEAT

Coq au vin chicken, cremini mushroom, root vegetables, brioche toast
(Contains gluten, dairy, egg)

Chicken quesadilla, three cheeses, chipotle crema, crisp tortilla
(Contains gluten, dairy)

Tandoori chicken tikka, cultured sour cream, plantain chip
(Contains dairy)

Short rib wellington, spicy mustard, puff pastry
(Contains gluten, dairy, egg)

Beef slider, cheddar, lettuce, tomato, dijonnaise, brioche bun
(Contains gluten, dairy, egg)

Roasted beef tenderloin, pickled shallot, fried caper, tartar dressing, cottage fry
(Contains egg)

Wagyu beef tartare, mustard, shallot, sesame cone
(Contains gluten, egg, sesame)

Lamb kebab, tzatziki, warm pita
(Contains gluten, dairy)

Prosciutto & buffalo mozzarella, aged balsamic, crostini
(Contains gluten, dairy)

SEAFOOD

New England lobster salad, Old Bay mayonnaise, brioche roll
(Contains shellfish, gluten, egg)

Maine crab cake, mustard rémoulade, panko crust
(Contains shellfish, gluten, egg)

Spiced crab taco, avocado, pineapple salsa, chipotle cream, corn tortilla
(Contains shellfish)

Tempura shrimp, hoisin aioli
(Contains shellfish, gluten, egg)

Tuna tartare, avocado, togarashi, black sesame cone
(Contains fish, sesame, gluten)

Seared ahi tuna, pineapple, ginger, wasabi ponzu, sesame rice crisp
(Contains fish, sesame, soy)

Cured salmon, cornichon, mustard cream, dill toast
(Contains fish, gluten, dairy)

Local cured oyster, cucumber capellini, blood orange, shell
(Contains shellfish)

Local oyster, classic mignonette, shell
(Contains shellfish)

Paddlefish caviar, lemon, crème fraîche, blini
(Contains fish, gluten, dairy, egg)

Event MENU

CANAPÉS

VEGETARIAN

Butternut squash brûlée tartelette, Great Hill blue cheese, pumpkin seed, shortcrust
(Contains gluten, dairy, egg, nuts)

Wild mushroom arancini, truffle aioli, parmesan crisp
(Contains gluten, dairy, egg)

Corn & edamame quesadilla, chipotle sour cream, griddled tortilla
(Contains gluten, dairy, soy)

Cacio e pepe fritter, pecorino, black pepper, crisp crumb
(Contains gluten, dairy, egg)

Pistachio-crusted goat cheese, honey-chili drizzle, pistachio crumb
(Contains gluten, dairy, egg, nuts)

Milk bread toast, comté, apple compote, crisp toast
(Contains gluten, dairy, egg)

Classic bruschetta, chives, olive oil, crisp baguette
(Contains gluten)

Vegetable summer roll, chili-ginger dip, rice paper
(Contains soy)

Truffle honey ricotta, sea salt, sesame cone
(Contains gluten, dairy, sesame)

Grilled eggplant roulade, squash, tomato, olive, asparagus, crisp toast
(Contains gluten)

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Event MENU

RECEPTION STATIONS

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Chef attendants may be required for selected stations.

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TRADITIONAL STATIONS

Artisanal Cheese Display

Imported and domestic cheeses including blue, hard, soft and semi-soft varieties

Accompaniments
Poached pears, rooftop honey
Marinated olives and deviled roasted nuts
Seasonal fruit garnish and Quince cheese

Breads & Crackers
Crackers, rosemaryfocaccia, charred baguette, garlic bread

Antipasto Table

Marinated olives
Grilled red bell peppers, zucchini, portobello mushrooms, roasted pearl onions
Buffalo mozzarella with vine-ripened tomatoes
Marinated artichokes

Italian Charcuterie
Prosciutto di Parma
Salami
Bresaola
Mortadella

Cheese & Bread
Parmesan and provolone
Garlic bread, focaccia, ciabatta
Balsamic vinegar and extra virgin olive oil

Salad
Panzanella salad, cucumber, tomato, sweet onion, croutons, basil, balsamic

New England Clambake Station

Maine lobster in court bouillon (½ lobster per guest)
Old Bay cocktail shrimp with lime cocktail sauce
Wellfleet oysters, steamed mussels and littleneck clams
Clam and corn chowder with oyster crackers

Grill
Grilled skirt steak, charred scallions
Steamed red bliss potatoes, parsley, lemon and olive oil

Salad
Arugula, bacon, grilled corn and shaved parmesan

Maine Crab Cake Station

Chef attendant required

Pan-seared crab cakes
Fish cakes
Vegetable quinoa cakes

Accompaniments
Old Bay tartar sauce
Sun-dried tomato sauce
Sweet corn salsa
Red cabbage slaw
Pea tendrils

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TRADITIONAL STATIONS

Dim Sum Station
Chef attendant required

Shrimp shumai
Pork baozi
Lemongrass chicken potstickers
Tempura shrimp and vegetable tempura

Cold Dishes
Buckwheat noodles, soy ginger dressing, bean sprouts, cilantro
Beef salad, chili garlic skirt steak, gem lettuce, sweet pepper, cilantro mint

Condiments
Ponzu
Wasabi
Pickled ginger
Scallion soy sauce

Kebab Station

Tandoori chicken tikka
Pickled lamb chops
Mint-marinated shrimp
Tandoori cauliflower

Accompaniments
Mint yogurt
Tomato chutney
Garlic butter naan
Vegetable and bean sprout salad

COMFORT FOOD STATIONS

Slider Station
Attendant required (one attendant per 50 guests)

Mini beef, chicken and vegetable sliders

Toppings
American, Swiss and cheddar cheeses
Bacon
Wild mushrooms
Caramelized onions
Lettuce, tomato
Mustard, mayonnaise and ketchup

Potato Station 38

Select Three

French fries
Potato wedges
Sweet potato fries
Tater tots
Baked potatoes

Toppings
Bacon bits
Beef chili
Cheese sauce
Pico de gallo
Salsa
Guacamole
Sour cream

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COMFORT FOOD STATIONS

Mac & Cheese Station

Cheese Blend
Aged cheddar
Spicy pepperjack
Truffle Swiss

Toppings
Bacon
Wild mushrooms
Roasted tomatoes
Broccoli
Grilled peppers
Roasted spinach

Add chicken (+6)
Add shrimp (+10)
Add lobster (+12)

Flatbread Station

Select Three

Margherita, tomato, basil, mozzarella
Beef kafta, muhammara, feta, Niçoise olives
Chicken tikka, peppers, grilled onions, cilantro
Pickled shrimp, leeks, goat cheese, fontina, chives
Wild mushroom, baby spinach, rosemary, mozzarella
Grilled chorizo, black beans, peppers, manchego
Fig, prosciutto, Stilton, arugula pesto, rooftop honey, pine nuts

Taco Bar

Soft flour and crispy corn tortillas

Fillings
Chicken fajita
Seasoned ground beef
Grilled chorizo
Black beans
Shrimp

Accompaniments
Cilantro rice
Caramelized onions
Salsa verde
Mango salsa
Pico de gallo
Shredded cheese
Lettuce
Pickled jalapeños
Guacamole
Sour Cream

North End Pasta Station

Attendant required (one attendant per 50 guests)

Select Two

Lobster ravioli, saffron lobster sauce, English peas
Penne with shrimp, calamari and scallops, tomato, basil, garlic
Pappardelle, lamb bolognese, oregano, pecorino
Gnocchi, tomato, mozzarella, basil
Orzo, wild mushrooms, truffle porcini sauce

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MODERN FOOD STATIONS

Daily Market Vegetable Display

Fresh vegetables on ice display
Grilled seasonal vegetables
Balsamic roasted portobello mushrooms

Dips
Lemon garlic hummus
Avocado jalapeño buttermilk sauce
Sun-dried tomato blue cheese chutney

Salad Bowl Station

Create your own salad

Greens
Gem lettuce
Iceberg

Vegetables & Toppings
Haricots verts
Cherry tomatoes
Bean sprouts
Red cabbage
Grilled peppers and onions
Cured olives

Proteins
Chili garlic skirt steak
Barbecue chicken meatballs
Charred tofu

Cheeses
Parmesan
Ciliegine mozzarella
Blue cheese

Dressings
Lemon olive oil
Caesar
Miso sesame

Crudo Bar Station

Seafood
Atlantic salmon
Japanese hamachi
Yellowfin tuna

Vegetables
Shallots
Bird chili
Lemongrass
Green mango
Grilled pineapple
Avocado
Radish
Cucumber
Pickled ginger
Quail eggs

Condiments
Lemon, lime, yuzu
Soy sauce
Coconut kaffir dressing

Crunch
Brioche croutons
Crostini
Wondon crisps

Raw Bar MKT
Oysters
Clams
Crab claws
Shrimp cocktail
Lobster

Accompaniments
Champagne mignonette
Cocktail sauce
White cocktail sauce
Lemon

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MODERN FOOD STATIONS

Chef's Carvery Stations

Chef attendant required for all carvery stations

Berkshire pork loin, Calvados sauce, apple Vidalia compôte

Whole roasted pig, yucca with mojo, sweet plantains

Whole roasted turkey, mashed potatoes, baby carrots, cranberry chutney

Whole roasted beef tenderloin, asparagus, béarnaise, horseradish

Pepper-crusted New York sirloin, herb fingerlings, broccolini

Prime rib of beef, brussels sprouts, horseradish cream

Herb-crusted leg of lamb, sweet potato purée, mint chutney

Togarashi-spiced tuna loin, soba noodles, seaweed salad

Cedar plank-roasted salmon, broccoli rabe, jasmine rice

Garden Harvest Station

Display
Mini terracotta flower pots
Edible black olive soil
Wooden garden crates

Food
Baby carrots, radishes, mini cucumbers, heirloom tomatoes
Herb hummus, green goddess, whipped feta
Burrata "garden bed" with pesto and grilled focaccia

New England Lobster Bar MKT

Mini lobster rolls on butter brioche
Lobster bisque shooters in edible cups
Lobster grilled cheese bites
Lobster mac & cheese cups
Lobster corn fritters

Champagne & Caviar Cart MKT

Service
Champagne sabering at scheduled moments
Mini blini with caviar and crème fraîche
Smoked salmon cones
Potato crisps with trout roe

Optional
Oyster pearls
Yuzu pearls

Bao Bun Street Market

Steamed buns assembled live

Fillings
Crispy pork belly
Korean fried chicken
Miso eggplant
Hoisin duck

Toppings
Pickled vegetables
Chili crunch
Scallions
Sesame

Served in bamboo steamers

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MODERN FOOD STATIONS

Gourmet Grilled Cheese & Tomato Soup Bar

Mini grilled cheese sandwiches pressed live

Options
Truffle brie & mushroom
Short rib & Gruyère
Tomato mozzarella pesto

Served with tomato soup shooters

Mediterranean Mezze Market

Live preparation of:
Hummus swirls
Shaved lamb gyro
Falafel frying

Accompaniments
Warm pita
Pickled vegetables
Tahini & zhug sauces



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DINNER DESSERT



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DESSERT EXPERIENCE

Raffles Pâtisserie

Honey and tonka bean financier

Salted caramel and hazelnut Paris-Brest

Calvados sticky toffee pudding

Bake Shop

Mini Boston cream pie eclairs

Twice-baked raspberry almond croissant

Cinnamon apple monkey bread

Brûléed seasonal fruit crème brioche

Raffles Signature Donut Station

Three rotating seasonal flavors

Assorted Toppings and sauces

French Crêpe Station

Vanilla bean crêpe

Gianduja cream

Vanilla whip

Caramelized banana

Fresh fruit and berries

Sundae Bar

Vanilla

Chocolate

Fluff'n nutter

Seasonal sorbets

Sauces & toppings

Passed Desserts

Triple vanilla petit fours

Hazelnut espresso and orange blossom choux

Seasonal cheesecake bites

Chocolate chip cookie shooter with choice of milkshake flavor

Custom cake pop

Mini ice cream sandwiches

Churro bites with chocolate or caramel dipping sauce

Seasonal fruit tartlet

Whoopie pies

Boston cream pie

Event MENU

PLATED DINNER

Elegant | Seasonal | Refined Dining Experience

Guests select either one soup, salad, or starter, two entrées and one dessert.

Tableside coffee and tea service

Artisan rolls and butter

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SOUPS

Select One

The Raffles lobster bisque, lobster ravioli +12

New England clam chowder, oyster crackers

Seafood consommé, pearl barley, baby vegetables, lemon oil

Asparagus soup, asparagus and spinach custard

Roasted wild mushroom bisque, Gruyère crostini

Roasted tomato and basil soup, aged cheddar croutons

Roasted carrot and ginger soup, cilantro oil

Butternut squash soup, pumpkin seeds, sage, crème fraîche

Chilled watermelon gazpacho, raspberry, Marcona almonds

SALADS

Select One

Belgian endive, glazed apple, sharp cheddar, pistachio, mustard vinaigrette

Beet carpaccio, whipped feta, pumpkin seed gremolata, spiced honey agrodolce

Roasted butternut squash, arugula, cranberries, fresh goat cheese

Red wine poached pear, arugula, pomegranate, shaved parmesan, lemon olive oil vinaigrette

Watermelon salad, pickled cucumber, sheep's milk feta, black olive, basil oil

Grilled green and white asparagus, artisan greens, parmesan, truffle vinaigrette

Baby romaine Caesar, olive focaccia croutons, shaved parmesan

Arugula and shaved fennel, carrot, herb goat cheese fritter, candied pistachio, basil dressing

Heirloom tomatoes, mozzarella, marinated artichokes, basil, aged balsamic

STARTERS

Saffron risotto, lobster, green peas, fresh tarragon

Pan-seared lump crab cake, corn and pepper salad, mustard remoulade

Duck confit, crêpe, white shimeji mushrooms, tamarind port jus

Wild mushrooms, white corn polenta, porcini sauce, micro watercress

Green and white asparagus risotto, parmesan, vine-ripened tomato, basil

Roasted butternut squash risotto, English peas, mascarpone, toasted hazelnuts, brown butter

Truffle risotto, wild mushrooms, parmesan, shaved black truffle

Ricotta gnudi, chanterelles, spinach purée, olive oil

Roasted beets, curried Greek yogurt, baby kale, herb oil

Grilled shrimp and seared scallop, roasted cauliflower purée, grilled lime

Tuna tartare, mashed avocado, kaffir coconut, pineapple, crispy wonton, chili oil

Beef carpaccio, pickled mushrooms, smoked paprika, lemon cream, brioche croutons, parmesan

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ENTRÉES (FROM THE LAND)

Poultry

Coq au Vin, pancetta, cremini mushrooms, baby carrots, red wine jus

Pan-seared organic half chicken, fennel whipped potatoes, oyster mushrooms, natural jus

Herb-crusted chicken breast, garlic roasted fingerling potatoes, broccoli rabe, shallot jus

Seared chicken breast, soft polenta, crispy onions, haricot verts, mushroom jus

Spinach and goat cheese stuffed chicken, grilled asparagus, citrus jus

Cornish hen, sautéed baby vegetables, herb risotto, salsa verde

Seared duck breast, garlic broccolini, candied sweet potato, chili honey bourbon glaze

Beef

Beef tenderloin au poivre, Gruyère potato gratin, grilled asparagus, green peppercorn sauce

Grilled beef tenderloin, braised wild mushrooms, whipped potatoes, spiced red wine jus

Cabernet-braised short rib, roasted root vegetables, parmesan polenta

Grilled New York sirloin, baby carrots, carrot purée, cognac peppercorn sauce

Ossobuco, garlic rapini, ground polenta, natural jus

Grilled veal chop, smoked marble potatoes, charred scallions, morel mushroom jus

Dry-aged New York strip loin, butternut squash purée

Crispy veal schnitzel, warm potato and cucumber salad, parsley, lemon

Lamb

Roasted rack of lamb, green olive jam, roasted sweet potatoes, lamb jus

Brioche-crusted New Zealand lamb rack, toasted farro, roasted beets, apricot chutney

Roasted lamb loin, wild mushrooms, cauliflower purée, lamb jus

Braised lamb shank, baby vegetables, Yukon potato purée

Slow-cooked lamb shoulder, barley risotto, baby turnips and carrots

Event MENU

PLATED DINNER

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ENTRÉES (FROM THE SEA)

Seafood

Slow-cooked salmon, artichoke barigoule, English peas with dill and mint

Grilled branzino, mushroom risotto, olive salsa verde

Pan-seared Atlantic cod, littleneck clam ragout, smoked bacon, potato gnocchi

Pan-seared Chilean sea bass, English peas, braised fennel, Jonah crab beurre blanc

Pan-seared halibut, rock shrimp risotto, snap peas, Chardonnay butter sauce

Grilled swordfish, corn and chorizo hash, lime cilantro broth

Pan-seared scallops, fregola risotto, multi-colored cauli-flower, lemon butter sauce

New England clambake plate, lobster tail, grilled chorizo, marble potatoes, clam and corn chowder

ENTRÉES (FROM THE GARDEN)

Vegetables

Ricotta-stuffed morels, vol-au-vent, grilled asparagus, red pepper jus

Grilled eggplant roll, ratatouille, ricotta, corn polenta, tomato basil sauce

Pan-seared gnocchi, arugula pesto, squash, fresh mozzarella, pine nuts, olive oil

Artichoke ravioli, roasted tomato butter sauce

Vegetable tagine, saffron couscous, garlic pita

Mediterranean tian, sautéed baby spinach, red pepper coulis

DESSERTS

Raspberry pavlova, Ispahan jam, lychee compote

Black Forest chocolate mousse cake

Coffee semifreddo, cocoa nib nougatine

Earl Grey panna cotta, basswood honey sorbet, lavender tuile

Mango coconut cake, shiro chantilly

Vacherin banana yuzu sorbet, white chocolate chiboust, cinnamon pain de gênes

Nyangbo single origin chocolate mousse, passion fruit frozen mousse, passion fruit caramel

Event MENU

PLATED DINNER - DUET ENTRÉES

Guest select either one soup, salad or starter, two proteins, one starch, one vegetable, one sauce and one



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DUET ENTRÉES

Proteins

Mustard-rubbed beef tenderloin

Grilled sirloin of beef

Veal Milanese

Onion-crusted strip loin

Seared Muscovy duck breast

Grilled New Zealand lamb chop

Seared jumbo scallop

Maine crab cake

Slow-cooked salmon

Baked half lobster

Roasted jumbo shrimp

Starches

Wild mushroom risotto

Saffron green pea risotto cake

Parmesan herb polenta

Scallion mashed potatoes

Truffle mashed potatoes

Marble confit potatoes

Herb roasted fingerling potatoes

Parsnip purée

Butternut squash purée

Vegetables

Grilled asparagus

Haricots verts bundle

Baby heirloom carrots with dill butter

Garlic broccoli rabe

Pan-seared wild mushrooms

Roasted baby root vegetables

Thyme-roasted vine tomatoes

Sauces

Red wine jus

Au poivre jus

Truffle jus

White asparagus sauce

Porcini Madeira sauce

Chardonnay butter sauce

Chimichurri

INTERMEZZO

Chilled melon gazpacho

Lemon sorbet with Champagne

Orange and Grand Marnier sorbet

Poire Williams pear sorbet

Lemon and vodka sorbet

Event MENU

DINNER BUFFETS

Tuscan Dinner Buffet

Rustic | Italian | Seasonal

Served with freshly brewed coffee, decaffeinated, and tea

SALADS

Includes artisan rolls and butter

Caprese salad, basil, aged balsamic

Italian chicories, haricot verts, toasted pine nuts, aged blue cheese, bacon vinaigrette

Grilled octopus, pimentos, marinated olives, lemon chili dressing

Bresaola, prosciutto and salami with marinated arti-chokes, parmesan

ENTRÉES

Seared salmon, eggplant caponata, roasted red pepper sauce

Herb-marinated chicken breast, roasted cipollini onions, rosemary jus

Grilled sirloin, heirloom potatoes, peppercorn jus

Tagliatelle Bolognese, oregano, Parmigiano-Reggiano

Wild mushroom ravioli, truffle porcini sauce

SIDE

Broccolini, burnt garlic, parmesan, extra virgin olive oil

ARTISAN BREADS

Baguette, rosemary focaccia, garlic bread

DESSERTS

Ricotta & honey verrine, burnt honey caramel, pine nuts, lemon

Espresso mascarpone tartlet

Gianduja torta, hazelnut praline, chocolate crémeux

Gelato & sorbet station

Toppings/sauces

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Event MENU



DINNER BUFFETS

French Bistro Dinner Buffet

Classic | Elegant | Parisian-Inspired

Served with freshly brewed coffee, decaffeinated, and tea

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SOUP

Bouillabaisse, roasted fennel, rouille, garlic croutons

SALADS & STARTERS

Salade Niçoise, green beans, olives, tomatoes, egg, seared tuna, olive oil

Smoked salmon with blinis, crème fraîche, trout caviar

Quiche Lorraine, haricot verts, frisée, pine nuts, French dressing

Salade Américaine, potato, celery, hard-boiled egg, verjus dressing

ENTRÉES

Coq au vin, cremini mushrooms, pearl onions, pancetta, carrot

Seared salmon, fricassee of asparagus, Chardonnay butter sauce

Beef tenderloin, red wine Bordelaise, château potatoes

Traditional cassoulet, Tarbais beans, braised pork and sausage

Roasted seasonal vegetables with toasted nuts

DESSERTS

White chocolate crème brûlée, candied zest, citrus segments, cardamom crumb

Milk chocolate mousse cake, dark chocolate sponge, salted cocoa crunch, dark mirror glaze

Citrus financier, thyme whip, macerated blackberry

Brown butter tarte aux pommes, spiced apples, salted praline, tuile



Event MENU

DINNER BUFFETS

New England Feast

Coastal | Regional | Celebratory

Served with freshly brewed coffee, decaffeinated, and tea



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SHORELINE RAW BAR

Jumbo shrimp

Clams on the half shell

Freshly shucked oysters (East and West Coast selection)

Lime cocktail sauce and Cabernet mignonette

SEASONAL SALADS

Boston Bibb, marinated shrimp, olives, shaved fennel

Marble potato salad, pancetta, capers, parsley, roasted garlic aioli

Roasted brussels sprouts, parmesan, warm cornbread

COASTAL FAVORITES

New England clam chowder with oyster crackers

NEW ENGLAND CLAM BAKE

Steamed Maine lobster with drawn butter (½ lobster per person)

Littleneck clams, saffron Chardonnay broth

Barbecue-spiced half chicken, roasted red bliss potatoes

Pan-seared Maine crab cakes, red pepper sauce, Old Bay tartar

Grilled beef tenderloin, sweet baby peppers, garlic jus

SIDES

Corn on the cob, parsley butter

Grilled local chorizo

Herb-basted seasonal vegetables

DESSERTS

Boston cream pie, vanilla sponge, white chocolate mousse, dark chocolate ganache

Maple apple tart, almond cream, maple oat crumb, apple cider caramel

Maine blueberry cheesecake bites, almond sable, blueberry gelée, white chocolate whip

BEVERAGES

Freshly brewed coffee, decaffeinated coffee, tea and iced tea

Event MENU



DINNER BUFFETS

Flavors of Asia Dinner Buffet

Vibrant | Aromatic | Asian-Inspired

Served with freshly brewed coffee, decaffeinated, and tea

SOUP

Wild mushroom and egg drop soup

SALADS

Thai marinated chicken salad, green beans, onion, chili dressing

Marinated mushrooms, bamboo shoots, scallions, sesame chili dressing

Buckwheat noodles, soy ginger dressing, bean sprouts, cilantro

ENTRÉES

Thai chicken curry

Steamed fish with ginger sauce

Beef chop suey, celery, green onion, broccoli

Stir-fried tofu, snap peas, broccoli, edamame

Crispy pork gyoza, ginger soy dipping sauce

SIDES

Bamboo fried rice, bell peppers, oyster mushrooms, Thai basil

Vegetable egg noodles, scallion ginger soy sauce

DESSERTS

Black sesame panna cotta, yuzu gel, sesame brittle, candied peel

Mango sticky rice pudding, coconut flakes, fresh mango, coconut shortbread

Miso caramel tartlet, vanilla whip, caramelized sesame seeds

Black tea flan, bergamot caramel

BEVERAGES

Freshly brewed coffee, decaffeinated coffee, tea

Denotes a favorite among guests of Raffles Boston

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Event MENU

BAR PACKAGE

Price per guest for the first hour.

Price per guest for each additional hour, 5 hours maximum.

Bartenders are charged at $250 each; 1 per 50 guests required.

Enhance your open bar package with a selection of martinis and specialty cocktails for an additional $4 per guest per hour

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SPIRITS

Grey Goose Vodka

Patrón Silver Tequila

Rosaluna Mezcal

The Blind Duck Gin, GrandTen

Sipsmith Gin

Maker's Mark Bourbon

Knob Creek Rye Bourbon

Johnnie Walker Black Blended Scotch

Toki Japanese Whisky

Santa Teresa 1796 Rum

Baileys Irish Cream

Cointreau

Kahlúa

WINES

White Wine
Sauvignon Blanc – Jacques Dumont, Loire Valley (FR)
Chardonnay – Diatom Bar (CA)

Red Wine
Pinot Noir – Stoller (OR)
Cabernet Sauvignon – Brassfield (CA)

Rosé
Château la Mascaronne Côtes de Provence Rosé (FR)

Sparkling Wine
Scharffenberger Brut (US)

BEERS

Domestic
Blue Moon Wheat Ale
Samuel Adams Lager

Imported
Corona Mexican Lager
Stella Artois Belgian Blonde Lager

Local Craft (Select two)
Harpoon IPA
Landshark Lager
Athletic Brewing IPA (N/A)

INCLUDED

Juices, Sodas, Water



Event MENU

BAR PACKAGE

Based on consumption

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Knob Creek Rye Bourbon

Johnnie Walker Black Blended Scotch

Toki Japanese Whisky

Santa Teresa 1796 Rum

Baileys Irish Cream

Cointreau

Kahlúa

MARTINIS & MANHATTANS

Priced per drink

SPECIALTY COCKTAIL

Priced per drink

NON-ALCOHOLIC BEVERAGES

Priced per drink

Juices, Sodas, Water

WINES

Priced per bottle

White Wine
Sauvignon Blanc – Jacques Dumont, Loire Valley (FR)
Chardonnay – Diatom Bar (CA)

Red Wine
Pinot Noir – Stoller (OR)
Cabernet Sauvignon – Brassfield (CA)

Rosé
Château la Mascaronne Côtes de Provence Rosé (FR)

Sparkling Wine
Priced per bottle
Scharffenberger Brut (US)

BEERS

Domestic
Priced per bottle
Blue Moon Wheat Ale
Samuel Adams Lager

Imported
Priced per bottle
Corona Mexican Lager
Stella Artois Belgian Blonde Lager

Local Craft (Select two)
Priced per bottle
Harpoon IPA
Landshark Lager
Athletic Brewing IPA (N/A)

Event MENU

BEER & WINE PACKAGE

Priced per guest for the first hour.

Priced per guest for each additional hour, 5 hours maximum.

Bartenders are charged at $250 each; 1 per 50 guests required.

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Sauvignon Blanc – Jacques Dumont, Loire Valley (FR)
Chardonnay – Diatom Bar (CA)

Red Wine
Pinot Noir – Stoller (OR)
Cabernet Sauvignon – Brassfield (CA)

Rosé
Château la Mascaronne Côtes de Provence Rosé (FR)

Sparkling Wine
Scharffenberger Brut (US)

BEERS

Domestic
Blue Moon Wheat Ale
Samuel Adams Lager

Imported
Corona Mexican Lager
Stella Artois Belgian Blonde Lager

Local Craft (Select two)
Harpoon IPA
Landshark Lager
Athletic Brewing IPA (N/A)

INCLUDED

Juices, Sodas, Water



Event MENU



BEER & WINE PACKAGE

Based on consumption

Enhance your dining experience with tableside wine service during dinner when paired with an open bar package. Service is available for a maximum of two hours, beginning at the start of dinner.

Bartenders are charged at $250 each; 1 per 50 guests required.

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WINES

Priced per bottle

White Wine
Sauvignon Blanc – Jacques Dumont, Loire Valley (FR)
Chardonnay – Diatom Bar (CA)

Red Wine
Pinot Noir – Stoller (OR)
Cabernet Sauvignon – Brassfield (CA)

Rosé
Château la Mascaronne Côtes de Provence Rosé (FR)

Sparkling Wine
Scharffenberger Brut (US)

BEERS

Priced per bottle

Domestic
Blue Moon Wheat Ale
Samuel Adams Lager

Imported
Corona Mexican Lager
Stella Artois Belgian Blonde Lager

Local Craft (Select two)
Harpoon IPA
Landshark Lager
Athletic Brewing IPA (N/A)

NON-ALCOHOLIC BEVERAGES

Priced per drink

Juices, Sodas, Water



Event MENU

ADDITIONAL WINES

Based on consumption

Bartenders are charged at $250 each; 1 per 50 guests required.



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CHAMPAGNE & SPARKLING

Taittinger 'Brut Française' Champagne (FR)

Gusbourne 'Brut Reserve' English Fizz (UK)

Roederer Estate 'L'Ermitage' (CA)

Pol Roger White Label Brut Champagne (FR)

Bollinger Special Cuvée Brut Champagne (FR)

Billecart-Salmon 'Le Rosé' Brut Champagne (FR)

Dom Pérignon Brut Champagne (FR)

Louis Roederer 'Cristal' Brut Champagne (FR)

WHITE

Spottswoode Sauvignon Blanc (CA)

Domaine Lucien Crochet Single Vineyard Sancerre (FR)

Peay Estate Chadonnay Sonoma Coast (CA)

Bouchard Aîné & Fils Meursault Burgundy (FR)

Far Niente Napa Valley Chardonnay (CA)

Flowers 'Camp Meeting Ridge' Sonoma Coast (CA)

RED

Nicolas Jay Pinot Noir Willamette Valley (OR)

Kistler Pinot Noir Sonoma Coast (CA)

Composition Pinot Noir Chehalem, Willamette Valley (OR)

Domaine Faiveley 'Vieilles Vignes' Gevrey-Chambertin, Burgundy (FR)

Ceretto Barolo Piedmont (IT)

Fattoria dei Barbi Brunello di Montalcino (IT)

Château Kirwan 3ème Cru Classé Margaux, Bordeaux

Domaine du Beaucastel Châteauneuf-du-Pape (FR)

Robert Craig Cabernet Sauvignon 'La Fleur Craig', Napa Valley (CA)

Shafer 'TD-9' Red Blend, Napa Valley (CA)

Groth Cabernet Sauvignon, Napa Valley (CA)

Opus One Napa Valley (CA)

Event MENU

ADDITIONAL PACKAGE

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LOCAL BAR PACKAGE

Priced per drink

Cold River Vodka, Freeport, ME

Bully Boy Vodka, Boston, MA

GrandTen “Wire Work” Dry Gin, South Boston, MA

Putnam New England Single Malt Whiskey, Boston, MA

Putnam New England Rye Whiskey, Boston, MA

GrandTen South Boston Irish Whiskey, Boston, MA

Juices, Sodas, Water

SIGNATURE COCKTAIL & BAR STATIONS

Priced per drink

20 guests minimum required.
80% of final guaranteed guest count required.

Select one cocktail station from below:

G&T & Spritz Bar

Bloody Mary Bar

Sangria Bar

Margarita Bar

Coffee Station

NON-ALCOHOLIC BEVERAGES

Based on consumption

Freshly Brewed Coffee & Tea

Sunraysia Five Star Juice
Orange, Cranberry, Pineapple

Assorted Soft Drinks

Evian Still Water & Perrier Sparkling

Bottled Iced Tea
Black, Green, Lemonade

Coconut Water

Cold Brew Coffee

Cappuccino or Espresso

General DETAILS

FOOD

One chef per 50 guests required.

Chef attendant $250 each.

All food is presented for a maximum of 2 hours.

Priced per guest à la carte items must be ordered in conjunction with full menus.

Food and beverage functions that have less than 20 attendees will be charged a mandatory $250 fee per meal period. Please note that 100% of this mandatory fee will be retained by the Hotel and not distributed as a tip or gratuity to the Hotel staff.

When offering a choice of entrée, highest price prevails. Option to add a fourth course:

Choice of entrée at time of seating available for an additional cost.

RAFFLES
BOSTON

Plated Lunch

Add a third main choice for an additional cost per guest.

Plated Dinner

Optional Add On

Additional dessert choice (up to 2).

Table-side choice of entrée.

Children's meal

Vendor meal

Available upon request, with selections due on day of event menu selections. Chef's choice or event menu available.

All food and beverage events are subject to a mandatory administrative fee of 8.5%, which is retained entirely by the Hotel. The administrative fee is not intended to be a tip, gratuity, or service charge for the benefit of employees. All food and beverage events are also subject to a mandatory service charge of 18% that is distributed to the Hotel's banquets team and, as appropriate, other non-supervisory and non-managerial Hotel staff in the line of service. Event F&B Administrative Fees and Service Charges are subject to change without notice and, depending on the Hotel's location, may be subject to sales or other taxes. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory Event F&B Administrative Fee and Service Charge, and any applicable taxes, will be posted to your Master Account.

BEVERAGES

Bar can be hosted on consumption (by the drink), a flat per hour fee per guest. Bar includes our luxury tier of spirits, as well as beer, wine and non-alcoholic items.

Bartenders are charged at $250 each, 1 per 50 guests required.

FOOD & BEVERAGE REQUIREMENT

The enclosed menu pricing is subject to change. Final food and beverage prices will be confirmed (up to three months) in advance of your scheduled events; however, your obligation to meet your food and beverage revenue commitment set forth in the Contract will not be affected by those final prices. You must finalize menu arrangements at least 30 days before each event. We cannot guarantee menu contents and other necessary arrangements for arrangements finalized later. You must provide the Event Sales/Services Representative with the total guaranteed meal covers at least 7 business days in advance. Hotel will not sell or collect meal tickets unless we agree otherwise in writing.

General DETAILS

OTHER SERVICES & FEES

Coat Check

$250 per attendant.
2 attendants required for 50 or more guests.

Restroom Attendant Fee

$500

Additional Servers for an Event

$250 plus applicable gratuities

Security

Armed Security
$150 per hour, 4-hour minimum.

Unarmed Security
$80 per hour, 4-hour minimum.

For the safety of Raffles Boston and all guests, any vendor, client and/or guests requiring back of house (BOH) access are required to schedule, sign in, and obtain a security badge prior to being permitted in BOH. Violators of this policy may be denied BOH access. In the event additional Security is being requested by client or Raffles Boston, only Hotel Security may be used.

Cake Cutting Fee

Priced per guest

Live Flame / Candles

Cold sparklers of any kind are not permitted. The only live flame allowed at Raffles Boston are Tealight Votives, surrounded in glass that lay flat on the table. (1) One per cocktail table and (4) four per dining table are allowed and will be supplied by the Hotel.

Floral Arrangements

Your Event Sales Manager will be happy to coordinate floral centerpieces or table decorations through our florist. The cost will vary dependent upon actual selection and design.

Table Settings

Raffles Boston offers round or classroom tables, chairs, china, glassware, and flatware. Specialty linens may be coordinated through your Event Sales or Event Services Manager.

Parking & Valet

Valet parking is available for private functions at the following rates:
Hourly:
First three hours, $60 plus taxes
Each additional hour thereafter, $20 plus taxes

This rate may be extended to individual guests or charged to the host. Parking rates are subject to change. Area garages offer self-parking options. Please ask your Event Sales Manager for details.

Entertainment

Your Event Sales or Event Services Manager can recommend entertainers to suit any occasion. Fees vary according to the individual musicians and duration of hire. You are free to directly contract entertainment services through the agency of your choice. In doing so, it is your responsibility to provide certificates of insurance as necessary for these services and inquire and inform the Hotel of special electrical requirements for your band or performers. Electrical fees may be applicable for special power requirements.