



40 Dalton Street | Boston, MA 02115 | www.hilton.com

CONTINENTAL BREAKFASTS

THE HILTON BACK BAY CONTINENTAL


Freshly Squeezed Orange & Grapefruit Juice, Cranberry Juice
Sliced Melon and Pineapple topped with Concord Grapes, Pears and Apples
Freshly Baked Croissants, Danish and Muffins
Served with Fruit Preserves, Marmalade and Sweet Creamery Butter
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
\$20.00 per person

THE BOSTON BAGELRY

Freshly Squeezed Orange & Grapefruit Juice, Cranberry Juice
Sliced Melon and Pineapple topped with Concord Grapes, Pears and Apples
with Honey Yogurt Dip
Zeppy's Bagels; Plain, Cinnamon Raisin, Sesame, Blueberry and Whole Wheat Served with Flavored,
Plain and Low Fat Cream Cheeses
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
\$20.00 per person

HEALTHY CONTINENTAL BREAKFAST

Freshly Squeezed Orange & Grapefruit Juice, Cranberry Juice
Freshly Baked Bran and Fat Free Blueberry Muffins with Fruit Preserves
Apple Yogurt and Granola Parfaits
Assorted Individual Low-Fat Yogurts
Whole Seasonal Fruits
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
\$20.00 per person

 Denotes that all ingredients were produced locally in New England

 Denotes Vegan Dish

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FULL HOT BREAKFAST BUFFETS

Minimum of twenty-five guests; for groups of ten to twenty-four guests, please add \$5.00 per person.
Service time for Food Buffets is one and one half hours.

SOUTH END BREAKFAST BUFFET

Freshly Squeezed Orange and Grapefruit Juices, Cranberry Juice
Sliced Melon and Pineapple topped with Concord Grapes, Whole Pears and Apples
Creamy Oatmeal
Served with Raisins, Cranberries and Brown Sugar
Scrambled Eggs with Freshly Snipped Chives
CHOICE OF ONE MEAT
Thick Cut Smoked Bacon, Chicken Apple Sausage or Cured Pork Loin
Rosemary Roasted Yukon Gold Potatoes
Zeppy's Bagels with Plain Low Fat Cream Cheese
Assorted Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
\$29.00 per person

BROOKLINE BREAKFAST BUFFET

Freshly Squeezed Orange and Grapefruit Juice
Assorted Mini Breakfast Muffins and Fruit Filled Danish Pastries
Eggs Florentine
CHOICE OF ONE
Buttermilk Pancakes
Cinnamon Raisin French Toast
Malted Belgian Waffles with Whipped Cream and Apple Compote
All served with Pure Maple Syrup and Vermont Sweet Butter
CHOICE OF ONE
Red Bliss Potatoes, O'Brien Potatoes, German Potatoes or Hash Browns
CHOICE OF ONE
Link Sausage, Grilled Virginia Ham, Canadian Bacon or Applewood Smoked Bacon
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
\$27.00 per person

BEACON HILL BREAKFAST BUFFET

Freshly Squeezed Orange and Grapefruit Juice
Assorted Muffins
Sliced Melon and Pineapple topped with Concord Grapes, Whole Pears and Apples
CHOICE OF ONE
Breakfast Sandwich or Breakfast Burrito
CHOICE OF ONE
Red Bliss Potatoes, O'Brien Potatoes, German Potatoes, Hash Browns
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas
\$26.00 per person



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BREAKFAST BUFFET ENHANCEMENTS

INDIVIDUAL BOXED CEREALS

Served with Whole, Low Fat,
Non-Fat or Soy Milk
\$4.50 per person

Add Fresh Berries for \$3.00 additional per person

HOT OATMEAL OR CREAM OF WHEAT

Served with Raisins, Cranberries, Sliced Almonds
and Brown Sugar
\$6.00 per person

APPLE PARFAIT WITH LOW FAT OR SOY YOGURT AND GRANOLA

\$6.00 per person

HOMEMADE GRANOLA

with Dried Cranberries, Dried Cherries
and Banana Chips with Yogurt
\$4.75 per person

BACK BAY SMOOTHIES

Freshly Blended for your Guests
Wild Berry or Mango Tango
\$5.50 per person

SMOKED SALMON AND MINI BAGELS

With Cream Cheese, Capers, and Bermuda Onions
\$7.00 per person

BREAKFAST BURRITO

Scrambled Eggs, Diced Ham, Roasted Bell Peppers,
Sweet Onions, Shredded Monterey Jack Cheese
in a Tomato Tortilla Santa Fe Salsa
\$7.00 per person

BREAKFAST SANDWICH

Choice of Bagel, Flakey Croissant, or English
Muffin Filled with Scrambled Eggs,
Snipped Chives, Cheese and Ham
\$7.00 per person

WAFFLES, PANCAKES OR FRENCH TOAST

Vermont Butter, Maple Syrup and Apple Berry
Compote
\$6.00 per person

ASSORTMENT OF 'ZEPPY'S' BAGELS

Served with Fruit Preserves, Sweet Butter
Plain and Flavored Cream Cheeses
\$48.00 per dozen

OMELET ACTION STATION

Made with Your Guest's Choice of the Following:
Fresh Grated Cheddar Cheese, Mushrooms, Vine
Ripened Tomatoes,
Chopped Bacon, Green Onions, Bay Shrimp,
Market Roasted Peppers,
Black Forest Ham, Cheddar and Goat Cheeses
\$8.50 per person
[One Chef per 50 Guests Required]

BELGIAN WAFFLE STATION

Served with Raspberries, Blueberries,
Strawberries,
Concord Cinnamon Apple Compote
Fresh Whipped Cream and Warm Maple Syrup
\$7.50 per person
[One Chef per 50 Guests Required]

EGGS BENEDICT

Toasted English Muffin with
Grilled Cured Pork Loin
Hollandaise Sauce
\$8.00 per person

EGGS FLORENTINE

Bed of Fresh Spinach Mornay Sauce
\$8.00 per person

CINNAMON RAISIN FRENCH TOAST

Powdered Sugar and Seasonal Berries with
Warm Pure Maple Syrup
Concord Apple Cinnamon Compote
\$7.00 per person

BREAKFAST POLENTA CORN CAKES

Vermont Syrup and Cinnamon Apple Compote
\$7.00 per person



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COFFEE AND REFRESHMENTS

Freshly Brewed “Back Bay Roast” Coffee,
Decaffeinated Coffee and an Assortment
of Herbal, Caffeinated and
Decaffeinated Teas
\$5.00 per person, per 30 minute break or
\$65.00 per gallon

Starbucks Coffee and Decaffeinated Coffee
\$6.75 per person, per 30 minute break or
\$85.00 per gallon

Assorted Regular and Diet Soft Drinks
Featuring
Coke Products \$3.75 each
Nantucket Nectars \$4.00 each

Assorted Spring and Mineral Waters
Featuring
Poland Springs Still, Flavored Sparkling,
Pellegrino and Panna Imported Water
\$4.00 each

Energy Drinks, Vitamin Water and
Herbal Refreshers
Featuring Nutrisoda® Radiant, Immune,
Focus, Energize and Calm
\$4.75 each

Orange Juice, Grapefruit Juice,
Cranberry Juice, Apple Juice, Lemonade,
Fresh Brewed Mango and
Regular Iced Tea
\$64.00 per gallon

THEME BREAKS

Minimum of Ten Guests

‘FENWAY PARK’

Soft Pretzels Salted and Seeded with Grain Mustard
Warm Shelled Peanuts and Popcorn
Red Sox Ice-Cream Bars
Root Beer Sodas and Water
\$18.00 per person

NORTH END COFFEE BREAK

Italian Cookies
Mini Cannolies Chocolate Hazelnut Lemon Ricotta
Chocolate and Almond Biscotti
Italian Ice Lemon and Watermelon
Flavored Soda Waters
Coffee
\$18.00 per person



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THEME BREAKS (continued)

NEW ENGLAND SEASONS 


Apple Cinnamon Cobbler with Cranberries
Sweet Pumpkin Bread
Three Local Farm House Cheeses with Stone Wheat Crackers
Fresh Chilled or Hot Apple Cider and Nantucket Nectars
\$19.00 per person

HEALTH NUT

Fruit Cups and Whole Bananas
All Natural Frozen Fruit & Juice Bars
Assorted Granola Bars
Platter of Dried Fruits and Roasted Nuts
Assorted Regular and Diet Soft Drinks Featuring Coke, Nantucket Nectars
Assorted Waters Featuring Poland Springs Still Water and
Sparkling Fruit Flavored Waters
\$17.00 per person

NOT SO HEALTH NUT

Individual Bags of Gourmet Popcorn
Whole Roasted Peanuts
Ben & Jerry Ice Cream Bars
Assorted Regular and Diet Soft Drinks Featuring Coke and Diet Coke, Sprite,
and Nantucket Nectars
\$17.00 per person

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THEME BREAKS (continued)

ON THE BORDER

Blue and White Corn Tortilla Chips
with Guacamole and Tomato Salsa
Mini Smoked Chicken and Black Bean Cilantro Quesadillas
Virgin Margaritas
Poland Spring Still and Sparkling Flavored Waters
Assorted Regular and Diet Soft Drinks Featuring Coke and Diet Coke, Sprite,
and Nantucket Nectars
\$17.00 per person

PERFORMANCE BREAK

Energy Drinks and Herbal Refreshers
Assorted Granola Bars
Assorted Power Bars
Craisin Trail Mix
Fresh Whole Seasonal Fruits
Spring and Sparkling Waters
\$17.00 per person



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AFTERNOON SNACKS

FRESHLY BAKED 'DAVID'S' COOKIES
Chocolate Chip, White Chocolate Macadamia
Nut, Oatmeal Raisin, Sugar, Peanut Butter
Chunk and Cranberry White Chocolate
\$48.00 per dozen

BROWNIES AND BLONDIES
Chocolate Chip Brownies and
Butterscotch Chip Blondies
\$48.00 per dozen

CHOCOLATE DIPPED STRAWBERRIES
Assorted Hand-Crafted Petit Fours
\$48.00 per dozen

'NORTH END' CANNOLIES 
Chocolate Hazelnut and Lemon Zest Ricotta
\$55.00 per dozen

100 CALORIE 'SNACK PACKS'
Oreo Cookie Wafers, Chips Ahoy Wafers
Gold Fish Pretzels, Kashi Bars
\$9.00 per person

DRIED FRUITS AND ROASTED NUTS
Dried Apricots, Dates, Pineapple, Apples and
Cranberries, Roasted Almonds,
Cashews and Peanuts
\$6.50 per person


CHIPS - DIPS & NUTS
Kettle Potato Chips, Pretzel Sticks and
Waldorf Nut Mix
Onion and Bleu Cheese Dips
\$9.00 per person
Minimum order of 24

TRADITIONAL SOFT PRETZELS
Served with Grain Mustard
\$4.50 each
Minimum order of 12

**ASSORTED GRANOLA, POWER BARS AND
CRAISIN TRAIL MIX**
\$3.75 each

FROZEN FRUIT AND JUICE BARS
Lemon, Cherry and Watermelon All Natural
\$5.00 each

'BEN & JERRY'  AND 'HAAGEN DAZ'
BARS AND CONES
Assorted Flavors
\$6.50 each

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PLATED LUNCHES


Three-course minimum
Please select one from each course


All Plated Lunches Served with Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

STARTERS

SOUPS

Boston Clam Chowder 

Vegan Vegetarian Soup 
Tomato Bisque or Sweet Potato

Chef's Soup of the Season 
Split Pea and Ham or Potato Leek or Beef Barley

SALADS

BACK BAY CAESAR

A Classic Caesar of Crisp Romaine Hearts, Oven Dried Tomatoes
House-made Croutons and Freshly Shaved Parmigiano Reggiano
Traditional Caesar Dressing

MIXED FIELD GREENS SALAD

Mixed Greens Tossed with Caramelized Walnuts and Belgium Endive, Great Hill Blue
Cheese
Cranberry Vinaigrette, Butternut Squash

BABY SPINACH AND ARUGULA

Grape Tomatoes Garlic Croutons Maple Balsamic Vinaigrette


ENTREES

PAN SEARED ATLANTIC SALMON

Pommery Mustard Sauce Brown Rice Leeks and Carrots
\$38.00

HERB CRUSTED COD LOIN

Lemon Pepper Sauce Roasted Garlic Mashed Potatoes Snipped Green Beans
\$38.00

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PLATED LUNCHES (continued)

SHRIMP AND SCALLOP
with Pappardelle Pasta in Lemon Basil Cream sauce
\$38.00

SAUTEED BREAST OF CHICKEN
Sage Demiglace Pumpkin Ravioli and Sugar Peas
\$37.00

HERB CRUSTED BREAST OF CHICKEN
Sweet Potato Mash and Broccoli Rabe
\$37.00

SEARED FLANK STEAK PAIRED WITH GINGER GARLIC SHRIMP
Steamed Jasmine Rice and Vegetable Stir Fry
\$40.00

SOY MAPLE GLAZED PORK LOIN
Sweet Potato Mash Caramelized Leeks and Apples
\$40.00

ROASTED BUTTERNUT SQUASH RAVIOLI
Lemon Zested Beurre Blanc Fried Sage Leaves
\$37.00

DESSERTS


HOME MADE APPLE CINNAMON CRUMBLE 
with Vanilla Crème Anglaise

BOSTON CREAM BOMBE
Sponge Cake Layered with Vanilla Cream Topped with Chocolate Ganache

CHOCOLATE PECAN TORTE
with Chantilly Cream

CHOCOLATE YULE LOG

NEW YORK CHEESE CAKE
with Sweet Cranberry Sauce

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LUNCH BUFFETS


Minimum of Ten Guests

MASS AVENUE EXPRESS SANDWICH BOARD

(Choice of One Soup)

Soup of the Season 

Split Pea and Ham, Potato Leek or Beef Barley

Vegan Vegetarian Soup 

Tomato Bisque or Sweet Potato

Spinach Arugula Salad with Champagne Vinaigrette 

Marinated Red and Yellow Beets

Red Bliss Potato Salad

Tossed with Sweet and Savory Mustard

Smoked Turkey Wrap

Tomato Tortilla with Tomato Pesto Aioli

Avocado Vine Ripe Tomatoes and Crisp Romaine Leaves

Peppered Roast Beef

Sliced Pickles Tomatoes and Radish Sprouts

On a Brioche Bun Spread with Horseradish and Boursin Cheese

Honey Soy Glazed Chicken Breast


On a Baguette Topped with Sweet Pineapple Chutney and Water Cress

Grilled Eggplant Tomato and Mozzarella

with Tomato Pesto and Fresh Basil on Focaccia Bread

Lemon Bars and Chocolate Raspberry Bars

\$44.00 per person

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LUNCH BUFFETS (continued)

NEWBURY STREET BUFFET

(Choice of One Soup)

SOUP OF THE SEASON 

Split Pea and Ham or Potato Leek or Beef Barley

VEGETARIAN VEGAN SOUP 

Tomato Bisque or Sweet Potato

WINTER GREENS WITH WHITE WINE POACHED PEARS

Pistachios Blue Cheese and Maple Balsamic Dressing

ROASTED BEET AND ARUGULA SALAD

Goat Cheese Crumbles Aged Balsamic Reduction

HERB-CRUSTED CHICKEN BREAST

Port Wine Reduction Garnished with Thyme Butter

FIVE-CHEESE SPINACH TORTELLINI

House Roasted Basil Scented Tomato Sauce Aged Parmesan

ROASTED POTATO MEDLEY


Sweet Potato Red Bliss and Peruvian

VEGETABLES

Steamed Broccoli and Cauliflower Florrettes, Roasted Bell Peppers

CHEF'S SELECTION OF SAMPLER DESSERTS

\$44.00 per person

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LUNCH BUFFETS (continued)

BUNKER HILL BUFFET

(Choice of One Soup)

BOSTON CLAM CHOWDER 

SOUP OF THE SEASON 

Split Pea and Ham, Potato Leek or Beef Barley

BOSTON BIBB LETTUCE

Shoestring Beets and Carrots Celery Root Cranberry Vinaigrette

WINTER GREENS, RED AND YELLOW GRAPE TOMATOES

Roasted Carrots Parsnips Champagne Vinaigrette

GRILLED MEDALLIONS OF BEEF TENDERLOIN

Fried Sage Leaf Red Wine Reduction

SEARED CHICKEN BREAST


Stuffed with Cranberry Cornbread Stuffing

BASIL MASHED YUKON POTATOES AND LEEKS

BUTTERNUT SQUASH AND GREEN BEANS

ASSORTMENT OF PASTRY SHOP DESSERTS

\$46.00 per person

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LUNCH BUFFETS (continued)

SOUTH OF THE BORDER BUFFET

TORTILLA SOUP WITH CHICKEN AND AVOCADO

TORTILLA CHIPS

Guacamole and Pico De Gallo

CEVICHE SHRIMP AND SCALLOP

Shooters on Ice

CHICKEN VERA CRUZ

Anaheim Chili Sauce

SHREDDED BEEF ENCHILADA

Con Queso

SPANISH RICE

VEGETARIAN CHILI

JALAPENO CORNBREAD

STRAWBERRY TRES LECHE

“Three Milk Cake”

APPLE FRITTERS

Caramel Sauce

\$46.00 per person



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EXECUTIVE LUNCH BOXES

All Executive Lunch Boxes include one Soft Drink or Bottled Water, and Our Chef's selection of a Seasonal Side Salad, Whole Fruit, Cape Cod Chips and Pastry Shop Dessert (Choice of Three Sandwich Types)

ASIAN FLANK STEAK SANDWICH WITH CABBAGE HERB SLAW

Flank Steak Marinated in Soy, Sesame and Chilies, Grilled and Sliced Thin, Topped with Ginger, Mint Slaw Fresh Coriander Slaw on a Soft Panini Roll
\$30.00 per person

BLACK FOREST HAM AND IMPORTED SWISS CHEESE SANDWICH


Served on a French Baguette with Grain Mustard Mayonnaise Napa Cabbage Slaw, Beefsteak Tomatoes, and Dill Pickles
\$28.00 per person

SMOKED TURKEY BREAST SANDWICH

Served on an Italian Ciabatta Bun with Crisp Romaine Hearts, Roma Tomatoes, Sweet Corn Relish, Daikon Sprouts and French Mustard Mayonnaise
\$28.00 per person

SWEET POTATO APPLE WRAP

Fried Sweet Potato and Caramelized Apples Julienne Vegetable Slaw, Radish Sprouts, Cranberry Sauce
\$27.00 per person

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SMALL WORKING LUNCHES


The following menu is for groups of 20 guests or less. \$75.00 Labor Fee applies

Please select one from each course

STARTERS

SOUP OF THE SEASON 
Split Pea and Ham,
Potato Leek or Beef Barley

BABY SPINACH AND
SHOESTRING CARROTS
with Roasted
Butternut Squash
Lemon Honey Dressing

WINTER GREENS 
Grape Tomatoes and Red
Radish with Balsamic
Vinaigrette

ENTREES

CHICKEN BREAST FILLED WITH ARTICHOKE FETA AND TOMATO PESTO
with Arugula and Toasted Pecans Tossed in White Balsamic Vinaigrette

PUMPKIN SAGE RAVIOLI
Tossed in Walnut Cream Sauce with Field Greens

GRILLED BEEF TRI TIP
with Pineapple Watercress Salad Roasted Carrots


DESSERTS

WARM BREAD PUDDING
Cranberries and
White Chocolate

BOSTON CREAM BOMBE
Sponge Cake Layered with
Vanilla Cream
Topped with Chocolate
Ganache

APPLE COBBLER 
with Vanilla Cream

\$37.00 per person

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RECEPTIONS

Minimum of 20 pieces per item

COLD HORS D'OEUVRES

BRIE CROSTINI WITH MUSCAT GRAPE

SOUTH COAST GOAT CHEESE ON BRIOCHE WITH CRANBERRY CHUTNEY 

PEPPERED BEEF TENDERLOIN ON FLATBREAD
Basil and Pine Nut Relish

WILD MUSHROOM WITH ROASTED GARLIC FLAT BREAD

CREAMY GORGONZOLA AND POACHED PEAR
On Herbed Crostini

CHILI SHRIMP ON ENGLISH CUCUMBER ROUND 

\$4.50 per piece

5 SPICE DUCK BREAST WITH NAPA CABBAGE
Chili Sauce

SEARED AHI TUNA ON SOBA NOODLES
Soy Vinaigrette

SEARED CORIANDER CRUSTED AHI TUNA
Rice Cake and Ginger Mayonnaise

LOBSTER MEDALLION ON YUKON GOLD POTATO
WITH CAVIAR FOAM

\$5.00 per piece

HOT HORS D'OEUVRES

FRIED DRAGON SHRIMP POTSTICKER
Thai Coconut and Basil Curry Dip

GRILLED PORTOBELLO AND GOAT CHEESE PUFF
Fire Roasted Red Pepper Sauce

MARINATED BEEF SATE
Ginger Garlic Dipping Sauce

PANANG SHRIMP AND VEGETABLE SPRING ROLL
Miso and Ginger Dipping Sauce
Sweet Potato Fritter with Maple Glaze

SPANAKOPITA
Creamy Feta and Oregano Dip

SESAME CRUSTED CHICKEN SATE
Peanut Chili Dipping Sauce

MINI "FORTY DALTON" CRABCAKES 
Sauce Choron

WILD MUSHROOM TART

MINI CHICKEN WELLINGTON

VEGETARIAN THAI SPRING ROLL
Plum Sauce

\$4.50 per piece


CRAB RANGOON CRISPY WONTON
Sweet Chili Sauce

MOROCCAN SPICED LAMB CHOPS
Rosemary Jus

MINI BEEF WELLINGTON

DEEP SEA SCALLOPS WRAPPED IN BACON

\$5.00 per piece

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RECEPTION ENHANCEMENTS

RECEPTION ENHANCEMENTS PACKAGE #1

DISPLAY OF IMPORTED AND DOMESTIC CHEESES

Garnished with Dried Fruits and Nuts
Assorted Crackers and Sliced Baguettes
Three ounces per person

BABY VEGETABLE CRUDITE

Creamy Garlic, Gorgonzola Cheese, Red Onion Soubise
Three ounces per person

\$15 per person

RECEPTION ENHANCEMENTS PACKAGE #2


'NORTH END' ANTIPASTO

Thinly Sliced Smoked and Cured Meats
Northern Italian Sweet Coppa, Prosciutto, Wine Dried Cured Salami,
Soppressata and Parmigiano Cured Salami
Gourmet Olives, House Roasted Roma Tomatoes
Roasted Cippollinis Oak Aged White Balsamico
Rosemary Marinated Artichokes, Shaved Pecorino-Romano
Asiago, Mozzarella Bocconcini and Italian Fontina

SIDE OF SMOKED SALMON

Served with Diced Bermuda Onions, Capers, Creamed Horseradish,
Lemon Wedges and Whipped Cream Cheese
Light and Dark Rye Rounds

\$24 per person

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SPECIALTY STATIONS

Minimum of thirty-five Guests

Uniformed Chef required for some stations [one per seventy-five guests] to prepare for your guests

JAPANESE STATIONS

Display of Assorted Sushi Rolls
Spicy Tuna, California, Grilled Salmon Avocado,
Vegetable Maki Roll
Ponzu Sauce, Pickled Ginger and Wasabi
Five pieces per person

Miso Soup with Ginger and Shrimp Wontons

Grilled Ahi Tuna with Soba Noodles and Green
Onions
Tossed in a Soy and Sesame Vinaigrette with
Green Onions
Marinated Seared Duck Breast on Napa Cabbage
\$26.00 per person

NORTH END PASTAS

Marinated and Grilled Vegetables

CHOICE OF ONE

Penne, Farfalle, Three Cheese Tortellini
Based on four ounces per person

CHOICE OF ONE

House Made Marinara, Pesto or Alfredo Sauces
Freshly Grated Parmesan Cheese

Italian Bread Basket with Garlic Bread and
Grissini
\$25.00 per person

CHINATOWN STIR FRY

Served from Bamboo Steamer Baskets:
Pot Stickers, Siu Mai and Spring Rolls
Five pieces per person

Sweet Sour Lemon Chicken

Szechuan Style Beef Bok Choy

Fried or Steamed Rice

Fortune Cookies
\$26.00 per person


LONG WHARF

BOSTON SEAFOOD CHOWDER 

ON ICE, A RAW BAR FEATURING 

Cold Water Oysters and Cherrystone Clams on
the Half Shell, Jumbo Prawns, Crab Claws and
Green Lip Mussels
Based on seven pieces total per person

Lemon Wedges, Spicy Cocktail Sauce and
Remoulade Sauce
Sliced Baguette
\$29.00 per person

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SPECIALTY STATIONS (continued)

BERKSHIRES FARMSTAND EXPERIENCE 

ASSORTED HANDCRAFTED CHEESES FROM
MASSACHUSETTS AND BEYOND
Blues from New England,
Aged Cheddars from Vermont
Hard Salamis and Local Sliced Meats, Assorted
Mustards
Ciabatta Bread and Mini Baguettes
Poached Pears, Dried Fruits and Candied Pecans

\$26.00 per person

SOUTH BY SOUTHWEST

Blue and White Tortilla Chips with Assorted
Salsas and Guacamole

SPANISH STYLE PAELLA


Shrimp, Mussels, Clams, Chicken, Serrano Ham
and Andouille Sausage with Manchego Cheese in
Saffron Rice

**BUILD YOUR OWN MINI TACOS
TRADITIONALLY SEASONED BEEF AND
CHICKEN**

Diced Tomatoes and Sweet Onions, Shredded
Leaf Lettuce, Shredded Cheddar Cheese, Sour
Cream, Jalapeños, Salsa,
Soft Flour Tortillas and Corn Taco Shells
Five ounces per person and
One of each of the above per person

CHOCOLATE DIPPED CHURROS

\$26.00 per person

 Denotes that all ingredients were produced locally in New England

 Denotes Vegan Dish

Prices do not include 14.5% Gratuity, 8.5% taxable Administrative Charge and Applicable Sales Tax

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CHEF ACTION STATIONS

Uniformed Carver required per 100 guests at \$150.00


TRADITIONAL ROASTED TURKEY BREAST
Served with Cranberry Relish, Basil Mayonnaise
and Thyme Jus
Serves forty at three ounces per person
\$250.00

HERB CRUSTED ROAST LOIN OF PORK
Natural Jus, Whole Grain Mustard
Carved and Served on Seeded Silver Dollar Rolls
Serves forty at three ounces per person
\$275.00

CHARGRILLED TENDERLOIN OF BEEF
Parsley, Sage, Rosemary and Thyme,
Zinfandel Garlic Jus
Grain Mustard and Horseradish on the side
Carved and Served onto Silver Dollar Rolls
Serves thirty at three ounces per person
\$325.00

WHOLE ROASTED NEW YORK STRIP LOIN
Garden Herb and Cabernet Jus
Creamed Horseradish, Dijon Mustard and
Mayonnaise
Hilton Signature Mini Baguettes
Serves 40 at three ounces per person
\$375.00

HONEY GLAZED BAKED HAM
Hot and Sweet Mustard, Pommery Mustard Sauce
Serves fifty at three ounces per person
\$300.00

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RECEPTION DESSERT STATIONS

CHOCOLATE MADNESS

Bitter Sweet Chocolate Dipped Strawberries
Chocolate Covered Baked Macarons
Chocolate Dipped Sugar Cookies
Chocolate Canollies Dipped and Filled
Chocolate Chip Brownies Chocolate Dipped
Biscotti
\$15.00 per person

FRESH FRUIT STAND

Fruit Wedges, Berry Shooters, Dips
Pineapple, Watermelon, Cantaloupe, Honeydew,
Strawberries, Grapes, Apples, Oranges, Pears,
Bananas, Seasonal Berries

Assorted Sauces; Yogurt, Honey, Caramel,
Chocolate,
Cottage Cheese, Berry
\$14.00 per person

CREPE STATION


HOT HOME MADE CREPES filled with
Sweet Apple Compote and Vanilla Ice Cream
Strawberries, Brown Sugar and Chantilly Cream
Banana Chocolate Sundae Oreo Cookie Ice
Cream
\$18.00 per person

VIENNESE CAKE STATION

Three Layer Chocolate Fudge Cake
Strawberry Chantilly Cream Tart
Cappuccino Cake
Black Forest Cake
Apple Cranberry Strudel
\$15.00 per person

SUNDAE BAR ROOTBEER FLOATS

Vanilla Chocolate Coffee Ice Creams and Seasonal Sorbet
Toppings Walnuts, Chocolate Chips, Marachinno Cherries, Oreo Cookie Crumbs
Chocolate Caramel and Berry Sauces
Ice Cream Attendant required \$150 fee Minimum 30 Guests
\$16.00 per person

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PLATED DINNERS (three-course minimum)

The cost of the plated dinner is determined by the entrée cost, plus any additional per person charges.
All plated dinners served with Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

STARTERS


SOUPS

LOBSTER BISQUE 

Scented with Aged Brandy
\$3.00 per person additional

BOSTON SEAFOOD CHOWDER 

Soup of the Season 
Split Pea and Ham, or Potato Leek or Beef Barley

Vegetarian Vegan Soup 
Tomato Bisque or Sweet Potato

SALADS

CLASSIC CAESAR

Classic Caesar of Crisp Romaine Hearts, Enhanced with House Roasted Tomato
House-made Croutons and Freshly Shaved Parmigiano Reggiano

ARUGULA LEAVES WITH CANDIED WALNUTS 

Champagne Poached Pears, Goat Cheese
Tossed with Cranberry Vinaigrette

BABY SPINACH, FRIED SHALLOTS & GRILLED MARINATED SHRIMP
Citrus Vinaigrette


THE ULTIMATE SALAD

Micro Field Greens, Belgian Endive, Teardrop Tomatoes, Pistachios, Blue Cheese
Champagne Vinaigrette

APPETIZERS – COLD

MAINE LOBSTER COCKTAIL 

Grilled Spring Onions and Daikon Sprouts Saffron Aioli and Port Wine Syrup
\$14.00 per person

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PLATED DINNERS (continued)

GRILLED SASHIMI GRADE AHI TUNA
Crispy Hay Stack Wakame – Seaweed Salad
\$12.00 per person

CARPACCIO OF RED AND GOLD BEETS 
Baby Mache Lettuce with Poached Pear, Toasted Pine Nuts, Goat Cheese
Citrus Vinaigrette
\$10.00 per person

CARPACCIO OF SMOKED DUCK BREAST
Belgian Endive & Apple Salad
\$14.00 per person

APPETIZERS – HOT
FORTY DALTON CRABCAKES 
Roasted Corn, Pepper and Cilantro Relish, Avocado Aioli
\$12.00 per person

JERUSALEM ARTICHOKE AND SWEET PEA RISOTTO
Freshly Shaved Parmigiano Reggiano and White Truffle Oil
\$10.00 per person

ALMOND CRUSTED BAKED BRIE
Micro Greens, Red Wine Poached Pears and Candied Walnuts Tossed in an Aged Balsamic
Vinaigrette, Drizzled with Cranberry Coulis
\$12.00 per person


ENTREES

SEAFOOD

GRILLED DEEP SEA PRAWNS and DAY BOAT SCALLOPS
with Pappardelle Pasta Steamed Asparagus Oven Roasted Tomatoes
Lemon Oil
\$54.00

STEAMED FILET OF SALMON

Scented with Lemon Oil and Red Bell Pepper Sauce
Herb Tossed New Potatoes and Grilled Leeks
\$56.00

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PLATED DINNERS (continued)

HERB CRUSTED COD LOIN 

Roasted Garlic Corn Sauce Truffle Potatoes Baby Bok Choy
and Black Olive Tapenade
\$56.00

FILET OF BOSTON SCROD 

Lemon Chive Butter Sauce with Crispy Leeks
Saffron Orzo Pilaf
Butter Braised Spinach
\$56.00

GRILLED ATLANTIC SALMON 

Confit of Hot-House Tomatoes and Dill Beurre Blanc
Parsley New Potatoes Grilled Asparagus
\$56.00

NEW ENGLAND LOBSTER DINNER 

Steamed Whole Lobster Drawn Butter Red Potatoes, Corn on the Cobb
\$70.00

POULTRY

HERB CRUSTED CHICKEN


Garden Herb Sauce Red Onion Marmalade, Sage Mousseline Potatoes
Roasted Winter Carrots
\$55.00

PROVENÇAL SLOW-ROASTED CHICKEN

House Roasted Tomatoes, Elephant Garlic, Button Mushrooms and Pine Nuts
Fingerling Potatoes Snipped Green Beans and Parsnips
\$55.00

STUFFED BREAST OF CHICKEN

Stuffed with Manchego Cheese, Spinach and Mushrooms On a Gratin of Olives, Artichokes and
Capers Red Wine Sauce Dauphinoise Potatoes
\$53.00

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PLATED DINNERS (continued)

MEATS

SEARED MEDALLIONS OF PORK

Hot and Sweet Mustard Sauce Herb Roasted Sweet Potatoes
Sautéed Leafy Greens with Pumpkin Seeds and Candied Ginger
\$65.00

THYME AND DIJON MUSTARD CRUSTED RACK OF LAMB

Shiraz Reduction Potato Leek Gratin Mélange of Seasonal Vegetables
\$66.00

GRILLED FILET MIGNON AND BUTTERNUT SQUASH RAVIOLI

Pinot Noir Jus Chef's Fresh Vegetables
\$69.00

RED WINE BRAISED BEEF SHOULDER


With Horseradish Mashed Potatoes Root Veggies
Hay Stack Onions Roasted Garlic Spiked Whipped Potatoes
\$62.00

MUSTARD CRUSTED BEEF TENDERLOIN

Cognac-Caramelized Shallot Sauce Saffron Steamed Potatoes
Lemon Scented Zucchini
\$69.00

DESSERTS


HOME MADE APPLE CINNAMON CRUMBLE 
with Vanilla Crème Anglaise

BOSTON CREAM BOMBE 
Sponge Cake Layered with Vanilla Cream
Topped with Chocolate Ganache

CHOCOLATE PECAN TORTE
with Chantilly Cream

CARROT CAKE
Sweet Cranberry Coulis

NEW YORK CHEESE CAKE
with Sweet Cranberry Sauce

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PLATED DINNERS (continued)

TRADITIONAL TIRAMISU

Belgioso Mascarpone on Chocolate Cake Tia Maria,
Brandy and Espresso Soaked Lady Fingers
Whipped Cream with White and Dark Chocolate Shavings

CHOCOLATE MOUSSE

Chocolate Cake with Belgian Chocolate and Cognac, Meringue,
Chocolate Ganache and Chocolate Shavings



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DINNER BUFFETS

*Thirty five guest minimum unless noted. For Groups of less than thirty five, please add \$10.00 per person
Service time for Food Buffets is one and one half hours*

All Dinner Buffets served with Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

CHARLES RIVER BUFFET

(Choice of One Soup)

BOSTON SEAFOOD CHOWDER 

SOUP OF THE SEASON 

Split Pea and Ham, Potato Leek or Beef Barley

VEGETARIAN VEGAN SOUP 

Tomato Bisque or Sweet Potato

ROASTED ASPARAGUS AND BUTTERNUT SQUASH

RED ONION CONFIT, ROASTED PANCETTA, RED WINE VINAIGRETTE

ORGANIC FIELD GREENS

Pear Tomatoes and Orange Cranberry Vinaigrette

FRESH BUFFALO MOZZARELLA, VINE RIPENED RED AND YELLOW TOMATOES, OPAL BASIL
Extra Virgin Olive Oil

BABY VEGETABLE RATATOUILLE

PAN SEARED SALMON 

Lemon Oil

ROASTED CHICKEN BREAST

Golden Apples and Calvados Sauce

THREE CHEESE TORTELLINI

Artichoke Hearts and Parmesan Cream Sauce


GOAT CHEESE SCALLOPED POTATOES

Roasted Parsnips Carrots and Butternut Squash

CHEF'S SEASONAL DESSERT DISPLAY

Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

\$75.00 PER PERSON

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DINNER BUFFETS (continued)

SUNSET IN THE BERKSHIRES BUFFET

(Choice of One Soup)

SOUP OF THE SEASON 

Split Pea and Ham, Potato Leek or Beef Barley

HOUSE ROASTED TOMATO BISQUE

THE ULTIMATE SALAD

Micro Field Greens, Teardrop Tomatoes, Walnut Crusted Vermont Goat Cheese,
Balsamic Herb Vinaigrette

SAFFRON SCENTED PASTA SALAD
with Rock Shrimp and Asparagus Spears

SEARED FILET OF ATLANTIC SALMON 
Lemon Chive Cream Sauce

GRILLED CHICKEN MEDALLIONS
with Pancetta, Roasted Shallots and a Pinot Noir Jus

SEARED TENDERLOIN OF BEEF
Wild Mushroom Ragout and Fried Sage Leaf
Cabernet Sauvignon Reduction


WILD RICE PILAF

LEEKs, CARROTS AND GREEN BEANS

CHOCOLATE PECAN TORTE
Pumpkin Butterscotch Pudding Vanilla Cream

CRANBERRY CHEESE CAKE

\$78.00 per person

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STREETS OF BOSTON DINNER BUFFETS

Our Streets of Boston Menu exemplifies the diverse neighborhoods and the ethnic food preparations found in our City and throughout the area

*Minimum of Four Stations is required. Minimum of seventy-five guests
Prices are based on one and one half hours of food service*

North End

CAESAR SALAD

Crisp Hearts of Romaine
Tossed with Caesar Dressing, Rustic Herb
Croutons and Aged Parmesan

THE GOURMET PIZZERIA

CHOICE OF TWO

Wild Mushroom, Caramelized Garlic,
Rosemary and Cambazola Cheese
Northern Italian Coppa and Prosciutto,
Asiago and Fontina Cheese
Goat Cheese, House Roasted Tomatoes,
Romesco Sauce,
Olive Tapenade and Basil

PASTA

DUNGENESS CRAB RAVIOLI
with Tangy Tomato & Cracked Black
Pepper Sauce

SPINACH TORTELLINI

Red Chili Pepper Flake Pasta in
Roasted Garlic, Lemon
Italian Parsley Cream

SOURDOUGH GARLIC BREAD

Chinatown

STEAMED DIM SUM

Shiu Mai, Assorted Dumplings,
BBQ Pork Buns
Pork and Vegetarian Potstickers
Presented in a Steaming Basket with a
Variety of Dipping Sauces
Three pieces per person


PEKING DUCK

Mu Shu Crepe, Hoisin Sauce, Water
Chestnuts and Bamboo Shoots

DRUNKEN DANCING PRAWNS

Marinated in Sake and Rice Wine,
Flamed in Brandy
Served with Ginger-Soy Sauce
Three pieces per person

JASMINE STEAMED RICE or CHICKEN FRIED RICE

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STREETS OF BOSTON DINNER BUFFETS (continued)

Fisherman’s Warf

SHRIMP MARTINIS “SHAKEN BUT NOT STIRRED”
Spiced with a Choice of Iced Vodka, Cocktail Sauce, Tabasco and Lemon

FORTY DALTON CRABCAKES
Three Pepper Remoulade

GIANT GULF SHRIMP AND OYSTER BAR
Fresh Cold Water Oysters
Served with Lemon Wedges, Cocktail Sauce and Champagne Cilantro Mignonette
Four pieces per person

Hacienda

SHREDDED BEEF ENCHILADAS
WITH MOLE SAUCE

GRILLED, MARINATED CHICKEN
AND STEAK FAJITAS

Soft Flour Tortillas Green Onions,
Diced Tomatoes, Sour Cream,
Pico De Gallo, Guacamole and
Shredded Green Leaf Lettuce

SPANISH RICE

TOMATOES RED BEANS AND
RED ONIONS

Taste of Japan

SUSHI AND SASHIMI BAR
to Include Maguro [Tuna], Hamachi [Yellowtail], Sake [Salmon], Tekka Maki California Rolls
Accompanied with Pickled Ginger, Wasabi and Soy Sauce
Two pieces per person

SALMON TERIYAKI
Pan Fried Green Peppers, Dark Soy, Mirin and Sake

GYUNIKU AMI-YAKI
(GRILLED BEEF TENDERLOIN)
Sesame Dipping Sauce and Japanese Mustard

CHILLED SOBA NOODLES
Bonito Soy Dipping Sauce, Ginger, Green Onions, Wasabi and Toasted Nori

Cambridge Square

VARIETY OF HANDMADE TRUFFLES
White and Chocolate Dipped
Strawberries and Hand Crafted Petit Fours
Five pieces per person

WARM BITTERSWEET CHOCOLATE
FONDUE FOR DIPPING
Fresh Chunks of Seasonal Fruits and Berries

Freshly Brewed Specialty Roast Coffee, Decaffeinated Coffee and an Assortment of Teas

\$98.00 per person

Price Reflects Four selected stations

Please Note: This Menu may not be modified



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"AFTER THE PARTY" LATE NIGHT SNACKS

"After the Party Package #1"

FLATBREAD PIZZAS

Pepperoni and Sausage

Artichoke and Olive and Goat Cheese

Three Cheese

BUFFALLO OR BBQ WINGS

Ranch Dip and Veggie Sticks

CHICKEN BLACK BEAN AND JACK CHEESE QUESADILLA

Salsa and Sour Cream

\$25 per person

"After the Party Package #2"

MINI BURGERS "SLIDERS"

Topped with Bacon, Cheddar and Mushrooms

HERO COLD SANDWICHES

Italian Cold Cuts with Chopped Pickles and Onions

Roast Beef with Boursin Cheese Spread

Tomato Mozzarella with Basil Pesto

VERMONT CHEDDAR CHEESE FRIES

Scallions, Sour Cream, Truffle Oil Ketchup

\$25 per person



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BEVERAGE SERVICES

All beverages must be purchased from the hotel

HOSTED BAR
COMPANY PAYS

Service Charge and Applicable Sales Tax will be added to the Following Prices

Platinum Brands	\$7.75, per oz.	Imported Beers	\$6.75, each
Gold Brands	\$6.75, per oz.	Domestic Beers	\$6.00, each
Hilton Selection Wines	\$6.50, per glass	Non-Alcoholic Beers	
Cava Sparkling Wine	\$6.75, per glass	Mineral Waters	
Cordials	\$8.00, per oz.	Soft Drinks	

NO HOST BAR
GUESTS PAY ON OWN

Applicable Sales Tax Included in Prices Below

Platinum Brands	\$8.75, per oz.	Imported Beers	\$7.75, each
Gold Brands	\$7.75, per oz.	Domestic Beers	\$7.00, each
Hilton Selection Wines	\$7.50, per glass	Non-Alcoholic Beers	
Cava Sparkling Wine	\$7.75, per glass	Mineral Waters	
Cordials	\$9.00, per oz.	Soft Drinks	

One Bartender for each one hundred guests
 Bartender Fee is \$150.00 per bartender for the first five hours
 Each hour or fraction thereof following the first five will be charged at \$50.00, per hour. Overtime fees cannot be waived.
 Initial charge of \$150.00 per bartender *can* be waived for each Hosted bar that exceeds \$1000.00 in sales; Non-Host Bar Bartender fees can not be waived regardless of fees.
 Beverage Station Attendant Fee is \$35.00per hour, or fraction thereof, and cannot be waived.

HOSTED BAR
 PER PERSON, PER HOUR
 \$17.00 One Hour
 \$28.00 Two Hours
 \$37.00 Three Hours

This package includes: Gold Brands, Imported Beers, Domestic and Non-Alcoholic Beers, Hilton Selection Wines, Assorted Mineral Waters, Soft Drinks and Juices

Platinum Brands are available at an additional \$3.00 per hour when added to the above



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BEVERAGE SERVICES (continued)

HILTON PLATINUM BRAND LIQUOR

Ketel One Vodka	Tanqueray
Johnnie Walker Red Scotch	Makers Mark Bourbon
Canadian Club Reserve	Bacardi Superior Rum
Gentleman Jack	Sauza Conmemrotivo Tequila

HILTON GOLD BRAND LIQUOR

Skyy Vodka	Seagrams Gin
Cutty Sark Scotch	Jim Beam Mark Bourbon
Canadian Club Whiskey	Bacardi Light Rum
Jack Daniels	Sauza Gold

HILTON WINES

Featuring Canyon Road Cellars

Canyon Road Chardonnay	Canyon Road White Zinfandel
Canyon Road Cabernet Sauvignon	Canyon Road Merlot

CORDIALS

Bailey's Irish Cream	Kahlua
Grand Marnier	Amaretto
Drambuie	

IMPORTED BEER

Heineken, Heineken Light, Corona and Samuel Adams Boston Lager

DOMESTIC BEER


Budweiser, Coors Light and Miller Light

SPRING AND MINERAL WATERS

Poland Springs Still Water
Poland Springs Sparkling
Pelligrino Sparkling and Pana Still Spring Water

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale

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WINE LIST

The wines on this list have been selected by the Hilton Back Bay to showcase the dynamic wineries that are available from exceptional areas around the globe. They have been chosen for their consistency and ability to pair well with the cuisine offered by our culinary team on the previous pages. Some of the names may be unfamiliar to you because we seek out the most dedicated of the smaller producers as well as the established larger wineries, both of whom strive for superior quality, year after year.


Should you not see a wine on the list that you desire, please inquire and we will be happy to check availability and pricing for you.

WHITE WINE

Beringer Stone Cellars Chardonnay	\$36.00
Canyon Road Chardonnay	\$36.00
Columbia Crest "Two Vines" Chardonnay	\$44.00
Parducci Wine Cellars Chardonnay	\$46.00
Kendall Jackson Chardonnay	\$52.00
Brancott Vineyards Reserve Gisborne Chardonnay	\$72.00
Mer Soliel Chardonnay	\$84.00
Stag's Leap Chardonnay	\$86.00
Canyon Road Sauvignon Blanc	\$36.00
Parducci Wine Cellars Sauvignon Blanc	\$46.00
Brancott Sauvignon Blanc	\$49.00
Nobilo Sauvignon Blanc	\$50.00
St. Supery Vineyards Sauvignon Blanc	\$57.00
Sycamore Lane Pinot Grigio	\$36.00
Jacobs Creek Pinot Grigio	\$46.00
Danzante Pinot Grigio	\$47.00
Kim Crawford Pinot Grigio	\$65.00

WHITE WINES OF INTEREST

Beringer White Zinfandel	\$36.00
Canyon Road White Zinfandel	\$36.00
Chateau St. Michelle Reisling	\$45.00
Schloss Vollrads QBA Reisling	\$65.00
Beringer Alluvium Blanc White Meritage	\$67.00
Bruno Verdi Reisling	\$70.00
Tokai Aszu 5 Puttonyos Tokai	\$74.00

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WINE LIST (continued)

RED WINE

Beringer Stone Cellars Cabernet Sauvignon	\$34.00
Canyon Road Cabernet Sauvignon	\$36.00
Parducci Wine Cellars Cabernet Sauvignon	\$46.00
BV Signet Cabernet Sauvignon	\$47.00
Benziner Cabernet Sauvignon	\$57.00
Chateau Souverain Cabernet Sauvignon	\$71.00
Diamond Claret California Cabernet Sauvignon	\$77.00
Freemark Abbey Cabernet Sauvignon	\$92.00
Girard Napa Cabernet Sauvignon	\$104.00

Canyon Road Merlot	\$36.00
Parducci Wine Cellars Merlot	\$46.00
Beringer Founders Merlot	\$48.00
Cellar 8 Merlot	\$49.00
Kenwood Reserve Massara Vineyards Merlot	\$56.00
Markham Reserve Merlot	\$61.00
Estancia Merlot	\$75.00
Markham Merlot	\$88.00
Burgess Vineyards Napa Merlot	\$88.00

A By Acacia Pinot Noir	\$46.00
Parducci Wine Cellars Pinot Noir	\$46.00
Echelon Pinot Noir	\$56.00
Edna Valley Pinot Noir	\$57.00
Chalone Estates Pinot Noir	\$73.00


Little Boomey Shiraz	\$36.00
Parducci Wine Cellars Shiraz	\$46.00
Fetzer Valley Oaks Shiraz	\$56.00
Sirah Marquis Phillips 05 Shiraz	\$62.00

Chateau Greysac Bordeaux	\$85.00
Chateau Larose-Tritauson Hate Medoc Bordeaux	\$85.00
Chateau Simard St. Emillion Bordeaux	\$94.00
Chateau Les Fortes de Latour Paulliac Bordeaux	\$101.00

Murphy-Goode :Liar's Dice" Zinfandel	\$54.00
St. Francis Old Vines Sonoma Zinfandel	\$68.00

RED WINES OF INTEREST

Banfi Cum Laude Chianti	\$86.00
Louis Jadot Chevrey Chambertin	\$93.00

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CATERING AND EVENTS INFORMATION

GENERAL INFORMATION

These menus are guidelines designed to assist you in selecting a menu for your event. Our Culinary Team will be delighted to prepare customized proposals upon request.

All prices quoted are subject to a taxable 14.5% gratuity, 8.5% taxable administrative fee and applicable MA sales tax. Prices are subject to change.

No food or beverage may be brought into the Hotel without special written permission from the Hotel.

MENU SELECTION

To assure that your menu selections can be made available, please submit them at least four weeks in advance of your scheduled event. Custom menus should be discussed directly with your Catering or Event Services Manager.

Should you decide to provide your guests with more than one entrée selection for a plated meal; the higher entrée price will be applicable for each selection. Additionally, an exact entrée count must be provided to the Hotel when the guarantee is given. Place cards are required to designate entrée selections to the Banquet team.

MEAL GUARANTEES

Your final attendance must be specified by 10:00am EST, three (3) business days prior to your event. Monday and Tuesday guarantees are due by 12 noon the Thursday prior to your event. An additional increase in a meal guarantee within 36 hours of the event will be subject to availability and may be subject to an additional per person charge. Please consult your Manager for specific details.

This number is considered a guarantee, not subject to reduction. Upon request, we will set and prepare for attendance up to 5% above your guarantee. This oversight option does not apply to box lunches. Final charges will be based on actual attendance or the guaranteed number, whichever is greater. Guarantees may not fall below 80% of the expected number of attendees. After the 72 hour period, guarantees may be increased, but please note, the additional 5% oversight will not be provided. If a guarantee is not provided to the Hotel on the date it is due, the original expected number on the contract will become the guarantee.

For private events when the guarantee is less than 20 guests, the Hotel will charge a labor fee of \$75.00.

FOOD, BEVERAGE AND WINE

Due to license restriction, all food and beverage must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises. The Hilton Back Bay is required to abide by the regulations of the Massachusetts State Liquor Commission and as such, it is the policy of the Hotel that no alcoholic beverages may be brought onto the premises. Your catering/Event Services Manager will be happy to provide you with a list of fine wines from our cellar to compliment your meal selections.



Denotes that all ingredients were produced locally in New England



Denotes Vegan Dish

Prices do not include 14.5% Gratuity, 8.5% taxable Administrative Charge and Applicable Sales Tax

12/07/2009



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CATERING AND EVENTS INFORMATION (continued)

FUNCTION ROOMS

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 5% over the guaranteed number of attendees. A significant change in the final number of guests attending may result in our moving your event to alternate space better suited to the size of your function. Any changes to room setups requested within 24 hours of the start of the function will incur a minimum \$125.00 reset fee. The actual fee will be assessed at the time the request is received.

SHIPPING AND STORAGE

Due to limited storage, packages should not arrive more than one week prior to your arrival. When shipping packages to the Hotel, the following information must appear on each box:

Hilton Boston Back Bay

HOLD FOR: Group name, Meeting Planner, Arrival Date

40 Dalton Street

Boston, MA 02115

Attention: Catering/Event Services Manager

Please consult your Catering/Event Services Manager for applicable shipping and receiving charges.

There is a handling fee of \$3.00 per box, per move for boxes up to 25lbs. Boxes over the 25lbs are charged at \$5.00 per box, per move. Pallets are charged at \$100.00 per pallet. Charges will be added to the Master Account of the booking organization.

AUDIO/VISUAL EQUIPMENT AND TELECOMMUNICATIONS

Our on-site audio/visual is available to assist you with all of your technical requirements. They provide an extensive range of audio and visual services, including equipment, technical assistance, sound & lighting systems, video production, and multi-image production & programming. A 19% service charge is added to all audio/visual services.

Our Audio/Visual Manager will also assist with your communication needs: house phones, speakerphones, ISDN lines and more.

SMOKING LAWS

Massachusetts law states that all public buildings are to be smoke free. Hilton Boston Back Bay is a 100% smoke free environment.

BUSINESS CENTER


Located on the Lobby Level in our Coffee Shop, you will find access to computers with printing capabilities and complimentary access to the internet.

SECURITY

The Hotel is not responsible for the damage or loss of any articles left in the Hotel prior to, during, or following your event.

DECORATIONS, MUSIC AND ENTERTAINMENT

The ambiance of your function may be enhanced by flowers, décor, specialty linen and entertainment which may be ordered through your Catering or event Services Manager. Ice sculptures of almost any design can be provided for decoration at an additional charge; please consult your Catering or Event Services Manager. The Hotel does not permit the use of open flame, smoke, fog machines or confetti throughout the property.

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CATERING AND EVENTS INFORMATION (continued)

SIGNS AND DISPLAYS

Pre-approved signage is permitted in registration areas and in private function areas only. All signage placed in public areas of the Hotel must be of professional quality. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceilings.

ADDITIONAL SERVICE AND LABOR FEES

WAITPERSONS – Wait staff are scheduled for a three hour period for breakfast and lunch, a five hour period for receptions and dinner; including setup and breakdown. Any overtime will be \$35.00 per waitperson per hour or fraction thereof.

Waitpersons to pass tray Hors d'oeuvres are available at \$30 per waitperson per hour.

Overtime and Labor Fees cannot be waived. Labor fees are subject to 5% tax.


MINIMUM ATTENDANCE – For all meal functions where guarantees are required, a \$75.00 labor fee will apply to any meal functions of less than 20 people.

CHEFS AND CARVERS – are required for some menu items and stations. They are charged at \$150.00 each for a maximum of three hours.

BARTENDERS – A \$150.00 bartender fee will be assessed on each bar should sales of each bar not reach the minimum of \$500.00. Bartenders are scheduled for a five (5) hour shift. Any additional hours will be charged at \$50.00 per hour per bartender. Bartender fees for No-Host or Cash Bars are not waived.

BANQUET CHECKS

The function sponsor or authorized representative agrees that by signing the banquet check for services rendered at the conclusion of the function, there is no dispute over such services and charges and the sponsor is solely responsible for the payment of the total amount due.

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