



Hilton
Boston Logan Airport

2011 FALL BANQUET MENUS
(September, October, November)

BREAKFAST

CONTINENTAL BREAKFASTS

(No Minimum Persons Required)

All Continental Breakfasts are Served with Chilled Orange and Cranberry Juices
Freshly-Brewed French Roast Regular, and Decaffeinated Coffee
Assorted Herbal Bigelow Teas

Fruits and Grains

Assorted Bagels, Breakfast Breads and Muffins
Sliced Fresh Seasonal Fruits
Seasonal Fruit Jams and Compotes
Sweet Butter and Assorted Cream Cheeses

Bravo

Assorted Local Stonyfield Farms Organic Yogurts including Plain, Vanilla, Blueberry
and Non-Fat Organic Yogurt with Homemade Granola and Dried Fruits
Assorted Individual Dry Cereals
Skim and Whole Milk
Seasonal Berries and Whole Fruit

The Contender

(Minimum of 10 Persons Required)
Sliced Fresh Seasonal Fruit and Berries
Assorted Stonyfield Farms Yogurts
Freshly-Baked Bagels with Sweet Butter and Assorted Cream Cheeses
Homemade Granola with Dried Fruits, Whole Bananas, and Low Fat Milk
Chilled Hard Boiled Eggs

Prices do not include 15% Gratuity, 8% Administration Fee and 7% State Tax

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BREAKFAST BUFFET

(Minimum of 10 Persons Required)

All Breakfast Buffets are served with Chilled Orange and Cranberry Juices
Freshly-Brewed French Roast Regular, and Decaffeinated Coffee
Assorted Herbal Bigelow Teas

The Everlasting Classic

Scrambled Eggs
Crisp Smoked Bacon and Savory Breakfast Sausage
Herbed Breakfast Potatoes
Assorted Muffins and Bagels
Selection of Toasting Breads
Seasonal Fruit Jams and Compotes, Sweet Butter and
Assorted Cream Cheeses

“The Tasty” Egg Sandwich

Choose Two of the Following (50+ Attendees, Choose Three) -

- English Muffin, Fried Egg, Canadian Bacon and Vermont Cheddar Cheese
- Croissant, Crisp Smoked Bacon, Scrambled Eggs and Gourmet Swiss Cheese
- Whole Wheat Tortilla, Fried Egg, Crisp Chorizo, Locally-Grown Tomato Slices and Cilantro
- Smoked Salmon Breakfast Wrap

Fresh Seasonal Sliced Fruit
Crunchy Hash Browns

On the Sweet Side

Your Choice of One of the Following –

- Pancakes
- Waffles
- Cinnamon French Toast

With Presentation of Strawberries, Blueberries, Blackberries, Chocolate Chips,
Powdered Sugar, Whipped Cream, Butter, Maple Syrup and Honey
Crisp Smoked Bacon or Country Sausage
Shirred Eggs with Tarragon Sauce

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PLATED BREAKFAST

(No Minimum Persons Required)

All Plated Breakfasts are served with Chilled Orange and Cranberry Juices

Freshly-Brewed French Roast Regular, and Decaffeinated Coffee

Assorted Herbal Bigelow Teas

Huevos Rancheros

Scrambled eggs

Black Beans with Pico de Gallo and a Dollop of Sour Cream on Texas Toast

Sliced Newly-Picked Avocado

Basket of Corn Bread

Eggs Benedict

Poached Egg, Hollandaise and one of the following on English Muffin

- Classic Canadian Bacon
- Crab (please add additional \$5.00 to the price listed below)
- Lobster (please add additional \$5.00 to the price listed below)
- Florentine (Spinach)

Herbed Breakfast Potatoes

Steamed Garden-Fresh Asparagus

Heavenly Crêpes

Cream Cheese Filled Crêpes

Crisp Smoked Bacon

Seasonal Fruit Compote

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A LA CARTE BREAKFAST ENHANCEMENTS

Waffles with Whipped Butter and Warm Vermont Maple Syrup
Cinnamon French Toast with Whipped Butter and Warm Maple Syrup
Pancakes with Whipped Butter and Warm Vermont Maple Syrup
Crunchy Hash Browns
Herbed Breakfast Potatoes
Fresh Seasonal Sliced Fruit
Fresh Seasonal Whole Fruit
Smoked Bacon
Breakfast Sausage
Canadian Bacon
Steel-Cut Hot Oat Cereal with Dried Cherries, Apricots, Brown Sugar
European Meats and Cheeses Display
Fresh Fruit Smoothies
Individual Assortment of Stonyfield Farms Yogurts
Assorted Muffins including Blueberry, Corn, and Cranberry accompanied with Seasonal Fruit Jams and Compotes and Sweet Butter
Assorted Moist Scones including Blueberry, Currant, Cranberry and Cheddar accompanied with Seasonal Fruit Jams and Compotes and Whipped Cream
Assorted Breakfast Breads including Banana, Blueberry, Zucchini and Pumpkin with Seasonal Fruit Jams and Compotes and Sweet Butter
Assorted Bagels accompanied with Assorted Cream Cheeses
Assorted Dry Cereals
Smoked Salmon Display
Freshly-Brewed French Roast Regular and Decaffeinated Coffee, and Assorted Herbal Bigelow Teas
Assorted Pitchers of Juices
Vitamin Water, Honest Teas and Fuze Beverages
Monster Energy Drinks

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LUNCH

EXPRESS LUNCH (SEE SEPARATE MENU)

(Maximum of 10 Persons Required)

Variety of Appetizing Sandwiches and Salads to Choose From
Selection of Soft Drinks
Order from Menu upon Arrival

ON THE COOL SIDE LUNCH BUFFETS

(Minimum of 11 Persons Required)

The Harvest

With Mixed Greens (Ranch and Balsamic Dressings on the Side), Potato Salad,
Sliced Watermelon, Assorted Cookies and Brownies

Choose 2 of the Following (30+ Attendees, Please Choose 3)

- Smoked Turkey, Lettuce, Tomato and Baby Swiss on Multi-Grain
- Grilled Chicken, Chimichurri and Jicama on a Ciabatta Roll
- Roast Beef, Sliced Tomato, Boursin Cheese, Shaved Red Onion on Kaiser
- Honey Baked Ham and Brie, Honey Mustard, Lettuce and Tomato on Pumpnickel
- Tuna with Watercress, Sweet Pickles on Whole Wheat
- Pita Pocket with Shaved Carrots, Hummus, Spinach, Sprouts, Cucumbers

Wrap It Up

With White Bean Salad, Caesar Salad, Individual Bags of Chips, Assorted
Cookies and Brownies

Choose 2 of the Following (30+ Attendees, Please Choose 3)

- Curried Shrimp with Shredded Lettuce on Spinach Wrap
- Caprese with Prosciutto, Fresh Mozzarella, Tomato on White Flour Wrap
- Spinach and Vegetable – Spinach, Carrots, Onions, Portabella Mushroom with Goat Cheese on a Red Pepper Tomato Wrap
- Smoked Turkey, Avocado, Tomato, Monterey Jack Cheese, and Chipotle Spread on a White Flour Wrap
- Chicken Salad, Grapes and Watercress on a Whole Wheat Wrap

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Sandwich Melt

With Seasonal Garden Fresh Vegetable Rottini Salad, Greek Salad, Individual Bags of Chips, Assorted Cookies and Brownies

Choose 2 of the Following (30+ Attendees, Please Choose 3)

- Classic Reuben – Corned Beef, Swiss, Sauerkraut, Thousand Island Dressing on Rye Bread
- Hot Italian – Salami, Mortadella, Capicola with Provolone with Pepper Spread on Freshly-Baked Italian Roll
- Tuna Melt – Tuna and Muenster Cheese Toasted on an English Muffin
- Cheesesteak – Shaved Steak, Sautéed Onions, Sautéed Peppers and American Cheese on Freshly-Baked Italian Roll
- Portabella Panini – Grilled Portabella on Foccacia with Pesto, Tomato and Fresh Mozzarella

Soup and Salad Bar

Chef's Choice of Two Seasonal Homemade Soups (One Cream, One Broth)
Mixed Greens, Leaf Greens, Tomatoes, Cucumbers, Chick Peas, Broccoli, Carrots, Onions, Mushrooms, Olives, Cauliflower, Peppers, Croutons, Cheddar Cheese, Feta Cheese, Chopped Eggs, Watercress, Parmesan Cheese, and Assortment of Dressings including Ranch, Balsamic Vinaigrette and Caesar.

Mixed Fresh Pasta Salad

Assorted Rolls with Sweet Butter

Sliced Fresh Watermelon

Add Grilled Chicken, Flank Steak, or Grilled Shrimp to the Salad Bar for additional fee

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ON THE WARM SIDE LUNCH BUFFETS

(Minimum of 20 Persons Required)

Italian Pizzeria

Variety of Pizzas including - Pepperoni, Cheese, Supreme and Vegetable
Penne Pasta with Marinara Sauce
Spinach Salad with Dried Cranberries, Feta Cheese, Slivered Almonds and
Basil-Shallot Vinaigrette
Assorted Individually Packaged Ice Cream Bars

Simply Seasonal (Entrée Variety and Accompaniments Prepared Seasonally)

Frisée Salad with shaved Parmesan Cheese and Mushrooms with Lemon and
Extra Virgin Olive Oil
Butternut Squash Roasted with Sea Salt and Finished with Tarragon Butter
Choice of Buttered Green Beans or Honey-Glazed Baby Carrots
Oven-Roasted Red Bliss Potatoes OR Sweet Potato Medallions

Please Choose Two Entrees (50+ Attendees, Please Choose Three) -

Chicken/Pork –

Herb-Roasted Pork Loin with Cider Reduction
Lemon-Olive Baked Chicken Breast
Grilled Breast of Chicken with Forest Mushroom Ragu

Beef –

Sliced Sirloin of Beef with Crumbled Bleu Cheese
Herb and Pepper-Crusted Roast Beef with
Caramelized Onion Compote

Fish –

Seared Atlantic Salmon with Roasted Fennel
Roast Scrod Filet with a Cracker Crust

Choice of one of the following (additional \$4.00 for 2 choices) –
Tiramisu, Assorted Dessert Bars, Apple Crisp, Pear Crisp or Assorted Mini Pastries

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China Town

Variety of Chinese Dishes including
Vegetable Lo Mein, Beef with Broccoli, Chicken Moogoo Gai Pan
Egg Rolls, Chinese Broccoli, Boneless Spare Ribs
Fried Rice and White Rice
Fortune Cookies

Light Fare

Mixed Greens with Ranch and Balsamic Dressing
Cous Cous and Freshly-Roasted Vegetable
Roasted Turkey Breast with Fresh Herbs,
Pan-Seared Local New England Flounder with Lemon
Roasted Root Vegetables
Mini Fruit Tarts

PLATED LUNCHESES

Individually Crafted by our Executive Chef to Meet Your Specific Event Needs



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A LA CARTE LUNCH ENHANCEMENTS

New England Clam Chowder

Tomato Basil Bisque

Minestrone Soup

Italian Wedding Soup

Butternut Squash Bisque

Assorted Soft Drinks including Diet Coke, Coke, and Sprite

Poland Springs Bottled Water

Freshly-Brewed French Roast Regular and Decaffeinated Coffee, and Assorted Herbal Bigelow Teas

Vitamin Water, Honest Teas and Fuze Beverages

Monster Energy Drinks

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BREAKS

ANYTIME BREAKS

(Minimum of 10 Persons Required)

Cookie Monster

Assortment of Cookies including Oreos, Chocolate Chip, White Chocolate
Macadamia, Oatmeal Raisin and Peanut Butter
Iced Milk Shots

The Bar Bar

Assorted Mars Candy Bars, Power Bars, Granola Bars and Health Bars
Selection of Vitamin Water, Soft Drinks and Bottled Water

Super Foods Break

Assorted Individual Yogurts
Variety of Vegetable and Fruit Juice Shots
Skewers of Fruit
Bowl of Fresh Cherries, Bowl of Almonds
Assorted Power Bars
Regular and Sugar Free Red Bull

The Big Dipper

Individual Bags of Tortilla Chips, Mini-Pretzels, Potato Chips and Terra Chips
Variety of Dips including Guacamole, Sour Cream, Salsa, Honey Mustard,
French Onion Dip and Ranch Dip.

The Parfait

Assorted Local Stonyfield Farms Organic Yogurts including Plain, Vanilla, Blueberry
and Non-Fat Organic Yogurt
Housemade Granolas, Fresh Berries, Dried Fruit and Nuts
Flavored Still and Sparkling Waters

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ANYTIME BREAKS

(Minimum of 15 Persons Required)

Eastern Dip

Warm Naan Bread, Fresh Cut Vegetables, Pita Chips, Homemade Hummus, Black Olive Tapenade, Sun Dried Tomato Tapenade and Spinach Dip

Trail Mix

Presentation of Sliced Almonds, Sunflower Seeds, Granola, Raisins, Dried Cranberries, Dried Pineapple, Dried Apricots, Shredded Coconut, Yogurt Covered Raisins, M&Ms, Banana Chips, Peanuts
Smoothie Station including Pre-Made Seasonal Fruit Smoothies

Ice Cream Truck

Assorted Individual Novelty Ice Cream Bars

Hot Chocolate Royale

Variety of Hot Chocolate Powders Crafted from Local Chocolatier, Aroa, Including: Classic, Midnight, White, Fiery and Spiced
With Assorted Accompaniments including Peppermint Flavoring, Whipped Cream, Marshmallows, Irish Cream Flavoring, Hazelnut Flavoring, Shaved Chocolate
Wafer Cookies and Peppermint Sticks

English Countryside

Scones and Shortbreads
Served with Devonshire Cream, Local Artisan Jams and Preserves, Apple Butter, Marmalade, Assorted Bigelow Teas and Iced Teas

Italian Café

Specialty Coffee Drinks including Espresso, Cappuccinos and Lattes
With Variety of Biscotti, Cannolis, Panettone, Nougat and Flavored Syrups

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A LA CARTE BREAK ENHANCEMENTS

Assorted Soft Drinks including Diet Coke, Coke, and Sprite

Poland Springs Bottled Water

Assortment of Cookies including Chocolate Chip, White Chocolate Macadamia,
Oatmeal Raisin and Peanut Butter

Assorted Brownies and Blondies

Freshly-Brewed French Roast Regular and Decaffeinated Coffee, and Assorted Herbal
Bigelow Teas

Fresh Fruit Smoothies

Individual Assortment of Stonyfield Farms Yogurts

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RECEPTION

RECEPTION PASSED OR DISPLAYED HORS D'OEUVRES AND CANAPÉS

Items are Priced Per Piece
(Minimum of 25 Pieces per Item)

COLD CANAPÉS

Marinated Dried Apricot Topped with Brie Cheese and Candied Walnuts
Prosciutto with Garlic Cheese on Crostini Bread Stick
Smoked Salmon on Crisp Potato Chips with Lemon Dill Cream
Mango and Lobster Stack on Crisp Pita Chips
Seared Sweet Scallop with Creamed Spinach on Toasted Rye
Sliced Fresh Lobster on Bibb Lettuce with Dill Crème Fraîche
Poached Shrimp Shots with Traditional Cocktail Sauce
Smoked Chicken on Toasted Wheat with Mango Marmalade
Vegetable Ratatouille and Pinenut Pesto on Crispy Baguettes
Plum Tomato Bruschetta with Olive Oil and Basil
Seared Beef Tenderloin Bites with Horseradish

HOT HORS D'OEUVRES

Goat Cheese, Artichoke and Olive Tart
Miniature Beef Wellington with Truffle Port Sauce
Southwest Chicken Spring Roll with Cumin Black Bean Dip
Tandoori Chicken Skewer with Cucumber Mint Yogurt
Chicken and Cashew Spring Rolls with Sweet Plum Sauce
Mini Lump Crab Cakes with Pepper Aioli
Bacon-Wrapped Scallops in Maple Syrup
Tempura Fried Shrimp Satay with Soy Ginger Sauce
Cozy Shrimp with Sweet Chili Mango Dip
Spinach and Feta Triangles with Sun-Dried Tomato Paste

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RECEPTION TAPAS

Items are Priced Per Piece

Maryland Crabcake

With Avocado Relish and Chipotle Aioli

Seared Jumbo Sea Scallop

With Honey Drizzle and Corn Polenta

Mini Grilled Cheese

With Sliced Tomato

Fresh Vietnamese Summer Rolls

Mini Lobster Rolls*

Grilled Sweet Roll with Bibb Lettuce

Reuben Sliders

Corned Beef with Swiss Cheese and Thousand Island Dressing

Cheeseburger Sliders

Miniature Hamburgers on a roll with cheddar cheese

*An additional charge applies

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RECEPTION DISPLAYS

Items are Priced per Person
(Minimum of 15 Persons Required)

FRESH GARDEN VEGETABLE CRUDITÉ

Selection of Seasonal Vegetables
Creamy Peppercorn and Ranch Dips

LOCAL ARTISAN CHEESE DISPLAY

An Assortment of New England
Artisan Cheeses to include Great Hill Bleu
Cheese, New England Aged Gouda,
Massachusetts Chevre and
New England Cheddar
Served with Fresh Breads and Crackers
Seasonal Fruit Garnish

MEDITERRANEAN ANTIPASTO

Sliced Italian Meats and Cheeses
Marinated Artichoke Hearts
Roasted Tomatoes and Peppers
Grilled and Marinated Vegetables
Roasted Garlic
Focaccia Bread and Garlic Toast

BRUSCHETTA

Toppings to Include:
Classic Tomato, Basil,
Kalamata Olives, Caper
Mushrooms, Garlic,
Eggplant and Goat Cheese
Sliced Baguette

SUSHI

Assorted Sushi to Include: Tuna, Salmon,
Smoked Eel, California Rolls and Spicy
Tuna Rolls Served with Ginger, Wasabi
and Soy Sauce

BAKED BRIE EN CROUTE

Imported French Brie, Covered with
Flaky Puff Pastry Baked to
a Golden Brown
Served with Fruit Preserves and Assorted
Fine Crackers
Per person per 25

CHILLED JUMBO GULF SHRIMP

Cocktail Sauce, Lemon Caper
Rémoulade

FRESH OYSTER ON THE HALF SHELL

Cocktail Sauce and Mignonette Sauce

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RECEPTION STATIONS

One Chef Attendant Required per 50 Guests
(Minimum of 20 Persons Required)

ITALIAN PASTA STATION

Penne Pasta with Marinara
Cheese Tortellini with Cheese Sauce
Prepared to Order, Selections Include:
Steamed Broccoli, Sautéed Mushrooms,
Onions, Diced Ham, Peas, Parmesan
Cheese, Basil, Garlic, Diced Chicken,
Baby Shrimp, Spinach and Tomatoes
Warm Garlic Herb Bread

ASIAN STATION

Fried Rice, Lo Mein Noodles, Beef,
Chicken, Baby Shrimp, Bok Choy, Onion,
Snow Pea, Water Chestnuts, Carrots,
Straw Mushrooms, Baby Corn and
Bamboo Shoots

FIESTA STATION

Flour and Corn Tortillas, Spanish Rice,
Black Beans, Refried Beans, Shrimp,
Flank Steak, Grilled Chicken, Onions,
Peppers, Sour Cream, Guacamole,
Shredded Cheese, Lettuce, Pico de
Gallo, Jalapeños, Cilantro and Salsa
Caliente

ROASTED BEEF TENDERLOIN

With Bearnaise Sauce
Recommended for 15 Guests

WHOLE HONEY HAM

With Whole Grain Mustard
And Honey Sauce
Recommended for 20 Guests

OVEN-ROASTED WHOLE TURKEY

Cranberry Sage Sauce
Honey Wheat Rolls
Recommended for 20 Guests

HERB-CRUSTED PORK LOIN

With Sage Apple Compote
Recommended for 20 Guests

ROAST BEEF WITH AU JUS

Whole Grain Mustard Sauce and
Horseradish Cream
Brioche Rolls
Recommended for 30 Guests

ROASTED SIRLOIN

Cabernet Reduction Sauce
Recommended for 20 Guests

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DINNER

FALL BUFFET DINNER

(Minimum of 20 Persons Required)

SIMPLY SEASONAL DINNER BUFFET

Dinner is served with Freshly-Brewed French Roast Regular and Decaffeinated Coffee, and Assorted Herbal Bigelow Teas

Entrée Variety and Accompaniments Prepared Seasonally

Frisée Salad with Shaved Parmesan Cheese and Mushrooms with Lemon and Extra Virgin Olive Oil

Butternut Squash Roasted with Sea Salt and Finished with Tarragon Butter

Choice of Buttered Green Beans or Honey Glazed Baby Carrots

Oven Roasted Red Bliss Potatoes OR Sweet Potato Medallions

Please Choose Two Entrees (50+ Attendees, Please Choose Three) -

Chicken/Pork –

Herb-Roasted Pork Loin with Cider Reduction

Lemon-Olive Baked Chicken Breast

Grilled Breast of Chicken with Forest Mushroom Ragù

Beef –

Sliced Sirloin of Beef with Crumbled Bleu Cheese

Herb and Pepper Crusted Roast Beef with

Caramelized Onion Compote

Fish –

Seared Atlantic Salmon with Roasted Fennel

Roast Scrod Filet with a Cracker Crust

Choice of one of the following (additional \$4.00 for 2 choices) –

Tiramisu, Assorted Dessert Bars, Apple Crisp, Pear Crisp or Assorted Mini Pastries

*Additional Buffet Options Individually Crafted by our Executive Chef to Meet Your Specific Event Needs are Available

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PLATED FALL DINNERS

Plated Dinners are Served with Freshly-Brewed French Roast Regular and Decaffeinated Coffee, and Assorted Herbal Bigelow Teas

No Minimum Number of Persons Required for One Entrée Option

Minimum of 20 Persons Required for Two Entrée Options

ENTRÉE OPTIONS

PRICES REFLECT ENTRÉE COURSE ONLY

ADDITIONAL SALAD, APPETIZER AND/OR DESSERT OPTIONS LISTED ON NEXT PAGE

CHICKEN

Roasted Breast of Chicken with Forest Mushrooms

Chicken Dijonnaise with Caramelized Onions

Smoked Statler Breast of Chicken with Cranberry Relish

BEEF

Sliced Herb-Crusted Sirloin of Beef with Horseradish Mashed Potatoes and Local Green Beans

Roasted Pork Loin with Butternut Squash Risotto, Wilted Spinach and Apple Sage Compote

Grilled Filet of Beef with Forest Mushrooms, Gorgonzola Polenta and Garlic Roasted Broccoli

FISH

Slow-Roasted Filet of Atlantic Salmon with Butternut Squash Risotto, Wilted Baby Spinach and Roasted Fennel Cream Sauce

Pan-Seared Local Sole Filet with Vegetable Israeli Cous Cous and Roasted Fennel

Oven-Roasted Halibut with Forest Mushrooms, Tarragon Butter and Potatoes Gratin

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INCLUDE A SALAD WITH YOUR ENTRÉE

Frisée Greens with Shaved Fennel and Forest Mushrooms Tossed in Lemon Juice and Extra Virgin Olive Oil

Petite Wedge of Iceberg Lettuce with Bleu Cheese, Crisp Bacon Bits and Juicy Tomatoes

Bitter Greens with Candied New England Walnuts, Gorgonzola and Spiced Pear

ENHANCE YOUR ENTRÉE WITH AN APPETIZER

Seared Sea Scallop with Butternut Risotto

Forest Mushroom Ragout with Herb Polenta and Marscapone

Grilled Sausage and Wilted Garlic Spinach

DESSERT COLLECTION

New York Cheesecake with Sweet Roasted Pumpkin and Raisin Compote

Chocolate Soufflé

Napoleon Puff Pastry

Bread Pudding

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AFTER HOURS

Minimum of 10 Persons Required

CHOCOLATE FONDUE FOUNTAIN

Silky Milk Chocolate Flowing From a Towering Fountain
Fresh Cubed Seasonal Melons and Strawberries
Marshmallows, Pretzel Rods and Fluffy Pound Cake

**Plus fountain rental fee*

FRENCH CRÊPE STATION

Tender Egg Crêpes with Choice of Fillings to Include:
Strawberry Compote and Whipped Cream
Seasonal Berries with Sambuca
Bananas with Rum
Cherries with Frangelico

**One Chef Attendant Required per 50 Guests*

LA DOLCE VITA STATION

Biscotti and Almond Cookies
Cannolis and Italian Napoleon
Whipped Cream and Chocolate Dipped Spoons
Rock Candy Sugar Sticks
Espresso and Cappuccino (Gourmet Self Serve)

** Chef Attendant Fee applies*

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GENERAL INFORMATION

EVENT PLANNING

Details of your event including menus, decorations, entertainment and beverage service must be confirmed with your Catering Manager a minimum of ten business days prior to your event.

DEPOSITS

We may request that you pay a deposit of 25% of the estimated dollar value of the event when you book an event.

GUARANTEES

In arranging for private events, a guaranteed number of guests attending is required for all catered meal functions. Final guarantees must be provided to the Hilton hotel by 12 noon, three (3) business days prior to the date of the function. For events being held on a Monday or Tuesday, the guarantee must be confirmed by 12 noon the previous Friday. For per person meals, the hotel will be prepared to serve three percent above the guarantee.

DECORATIONS

Arrangements for floral centerpieces, special props and displays may be made through your Catering Manager. All decorations and displays are subject to the approval of the Hilton Hotel and the Massport Fire Department. The hotel will not permit the affixing of anything to the walls or ceiling of function rooms unless approved by the Catering Manager.

SHIPMENT AND LABELING OF BOXES

Storage

All items will be provided up to three days of complimentary storage prior to the event and two days of complimentary storage after the event. Additional days of storage charges are \$5.00 per day per Package; \$25.00 per day per pallet.

Receiving Rates

Item	Weight	Price
Package	up to 5 lbs	\$5.00
	5+ to 10 lbs	\$10.00
	10+ to 25 lbs	\$15.00
	25+ to 50 lbs	\$25.00
	Over 50 lbs	\$35.00
Pallet	Any Weight	\$100.00

Shipping Items to the Hilton Boston Logan

All items must be labeled in the following manner:

Hold For Arrival (date item will be received by on-site contact at hotel)

Group, Company or Meeting Name

Attention: (name of on-site contact to receive item at hotel)

Hotel address: Hilton Boston Logan Airport

One Hotel Drive

East Boston, MA 02128

617-568-6700

Please notify the Hilton Boston Logan Catering Manager assigned to your event of any items being shipped and the delivery date. The Hotel will be pleased to assist in shipping material from the Hotel once your function is completed. Please note that any expenses will be at the customer's expense.



Hilton

Boston Logan Airport

(PSAV) AUDIO VISUAL AND ELECTRICAL

Our in house audio visual company will be able to provide for all of your audio visual needs. Your Catering Manager will provide you with pricing. Special electrical requirements may be provided by our Engineering Department and will be coordinated with your Catering Manager.

COAT CHECK

The Hilton Hotel will provide coat racks inside your function room. These will be unattended and the Hilton Hotel assumes no liability for any lost articles. Please inquire with your Catering Manager regarding attended coat check areas during your function.

LIQUOR REGULATIONS

Per the Hilton Hotel's licensing agreement with the Massachusetts State Liquor Commission, no patron or guest will be permitted to enter or depart the premises with alcoholic beverages.

All alcohol must be purchased from the hotel.

GRATUITY, ADMINISTRATIVE FEE AND STATE SALES TAX

All food and beverage prices are subject to a 15% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Tax.

OTHER

The Hotel assumes no responsibility for loss or damage to items left in function rooms prior to, during or following an event.