

Events



61 Exeter Street at Boylston | Boston, MA 02116 | lenoxhotel.com | 617.536.5300



@lenoxhotel

BREAKFAST BUFFETS

THE LENOX CONTINENTAL \$34 per person

whole fresh fruit red & green apples, clementines, pears, plums
individual yogurts greek, plain & flavored
freshly baked scones & cinnamon pecan rolls
assorted bagels whipped butter, cream cheese & fruited preserves
freshly squeezed orange juice & grapefruit juice
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

THE SMART START \$38 per person

fresh fruit skewers
clif, kind & granola bars
steel cut oats with honey, brown sugar & berries
individual chobani greek yogurts & house made granola
assortment of naked smoothies
freshly squeezed orange juice & grapefruit juice
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

THE BOYLSTON STREET BREAKFAST \$40 per person

cinnamon & sugar donut holes
assorted bagels whipped butter, cream cheese & fruited preserves
display of sliced seasonal fruits & berries
mini muffin tin quiches egg, spinach, mushroom & cheddar cheese
in flaky crust
berkshire crispy apple smoked bacon
crispy breakfast potatoes with rosemary & thyme
freshly squeezed orange juice & grapefruit juice
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

EUROPEAN CONTINENTAL \$40 per person

display of sliced seasonal fruits & berries
freshly baked croissants & scones with fruited preserves & whipped butter
hard boiled eggs peeled & chilled
display of sliced cured meats with swiss, cheddar & provolone cheeses
freshly squeezed orange juice & grapefruit juice
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

HUEVOS RANCHEROS \$38 per person

warm corn & flour tortillas
fluffy scrambled eggs with cilantro
pico de gallo
shredded jack cheese
tomato-chili sauce
refried beans & southwestern rice
guacamole
crispy breakfast potatoes with chorizo
freshly squeezed orange juice & grapefruit juice
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

BREAKFAST BUFFETS

BREAKFAST SANDWICHES \$40 per person

fresh fruit skewers

assortment of breakfast sandwiches:

sandwiches are all labeled & served with ketchup & hot sauce on the side

- farm fresh fried egg with vermont cheddar cheese with sliced sausage or crispy bacon served on english muffin or bagels
- fluffy scrambled eggs with swiss cheese & sliced ham on croissant
- fluffy scrambled eggs with vermont cheddar cheese, sliced tomato & avocado on english muffin

crispy breakfast potatoes with rosemary & thyme

freshly squeezed orange juice & grapefruit juice

freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

WE HATE TO SEE YOU LEAVE! \$36 per person

grab & go breakfast, to go only

whole fresh fruit red & green apples, clementines, pears, plums

assorted bottled juices & water

freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

choice of three:

- assorted bagels with cream cheese & whipped butter
- assorted pastries & sliced breads with sweet honey butter & fruited preserves
- croissants & scones with whipped butter & fruited preserves
- assorted granola & energy bars
- individual yogurts

THE BACK BAY BRUNCH \$50 per person

cinnamon & sugar donut holes

assorted bagels with whipped butter, cream cheese & fruited preserves

salmon lox with hard cooked egg crumble, capers, sliced tomato, onion & cucumber

display of sliced seasonal fruits & berries

cast iron skillet scramble eggs with red peppers, mushrooms, red onion & tomatoes

berkshire crispy apple smoked bacon & breakfast sausage

crispy maine potato hash

mozzarella & garden fresh tomato salad with nut free basil pesto

croissant french toast with whipped butter & warm vermont maple syrup

freshly squeezed orange juice & grapefruit juice

freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

BREAKFAST BUFFETS

A LA CARTE BREAKFAST ITEMS priced per person

individual stonyfield yogurts or chobani greek yogurts \$5

cinnamon & sugar donut holes \$5

mini muffin tin quiches egg, spinach, mushroom & cheddar cheese in flaky crust \$8

house made granola with honey, yogurt & berries \$10

steel cut oats with honey, brown sugar & berries \$7

whole fresh fruit red & green apples, clementines, pears, plums \$6

display of sliced seasonal fruits, pears & berries \$8

fresh fruit skewers \$8

freshly baked scones & cinnamon pecan rolls \$8

hard boiled eggs peeled & chilled \$6

roasted vegetable frittata \$8

assorted bagels with whipped butter, cream cheese & fruited preserves \$8

berkshire crispy apple smoked bacon \$6

salmon lox with hard cooked egg crumble, capers, sliced tomato, onion & cucumber \$14

croissant french toast with whipped butter & warm vermont maple syrup \$10

clif, kind & granola bars \$8

individual cold cereals with milk, soy milk & almond milk \$6

maple bourbon bacon on a skewer \$8

freshly squeezed orange juice & grapefruit juice \$5

assorted soft drinks & bottled waters \$5 per bottle

freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas \$6

alcoholic brunch beverages classic bloody marys, mimosas, bellinis & coffee-based cocktails \$12 per drink

TAKE A BREAK

All breaks are based on a minimum of 10 guests & must be ordered based on the full guarantee.

ALL DAY REFRESHMENT PACKAGE \$65 per person
does not include bottled soft drinks/waters on consumption

MORNING SNACK

fresh fruit skewers and berries
freshly baked croissants & cinnamon pecan rolls
individual greek & plain yogurts
freshly squeezed orange juice & grapefruit juice
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

MID-MORNING REFRESH

clif, kind & granola bars
freshly squeezed orange juice & grapefruit juice
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

MID-AFTERNOON SNACK

out-of-the-oven chocolate chip cookies & caramel brownies
assortment of individually bagged potato chips & pretzels
lightly salted mixed nuts
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

SPECIALTY BREAKS

SWEET TOOTH \$18 per person
assorted flavored mini scones
cast iron skillet warm mini cinnamon buns with vanilla icing
cinnamon & sugar donut holes
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

HEALTH NUT \$20 per person
assorted naked smoothies
clif, kind & granola bars
fresh fruit skewers & berries with yogurt dipping sauce
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

TRAIL MIX FOR DAYS \$18 per person
make your own trail mix with ingredients to include:

- regular & peanut m&ms, yogurt covered raisins, dark chocolate chips, banana chips, dried cranberries, raisins & shredded dried coconut
- wasabi peas, house made granola, mixed nuts & pumpkin seeds

freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas

TEA TIME \$20 per person
finger & tea sandwiches to include:

- smoked salmon with dill cream cheese on rye toast
- chef's chicken salad finger rolls
- open faced tomato & gorgonzola with balsamic glaze

mini scones with butter & jam
biscotti & sugar cookies
assorted tazo teas with honey, lemon & cinnamon

SPECIALTY BREAKS

All breaks are based on a minimum of 10 guests & must be ordered based on the full guarantee.

FENWAY PAHK \$22 per person

freshly popped warm buttered popcorn served from old fashioned machine
warm pretzels served with ipa cheddar dipping sauce
house made potato chips with chipotle aioli
individual boxes of cracker jacks
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas
add a variety of local craft beers to kick up this break! (additional cost)

NEW ENGLAND PICNIC \$20 per person

individual veggie & hummus cups
whole fresh fruit red & green apples, clementines, pears, plums
local cheese board & berries with crackers & sliced breads
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo teas
add our favorite red & white wines to pair with these local cheeses!
(additional cost)

AFTER SCHOOL SNACK \$20 per person

mini peanut butter & fluff & peanut butter & jelly sandwiches
warm chocolate chip cookies
fudgy caramel brownies
rice crispy treats
individually packaged fruit snacks
fruit juice boxes
freshly brewed rao's coffee, decaffeinated coffee & assorted tazo tea

I SCREAM, YOU SCREAM \$20 per person



includes server to scoop ice cream, minimum of 20 guests for this specialty break!
ben & jerry's ice cream sundae station! pick your 6 favorite ben & jerry's flavors
toppings to include: hot fudge, whipped cream, m&ms, reese's pieces,
rainbow sprinkles & crushed oreos

BUT FIRST, COFFEE! \$10 per person

gourmet coffee station
array of seasonal torani syrups to enhance your hot tea or coffee
freshly ground cinnamon, nutmeg & mocha
house ground rao's iced & hot coffee
assorted flavorful tazo teas

YOU DONUT WANT TO MISS THIS! \$14 per person

minimum of 20 guests for this specialty break!
union square donut wall! flavors include: vanilla bean, cinnamon sugar,
sea salted bourbon caramel, belgian dark chocolate & 1 seasonal flavor



PLATED LUNCHEONS

\$55 per person

Preselected for groups of 25 or more people.

APPETIZER select one

new england clam chowder

roasted tomato bisque

house made mozzarella & garden fresh tomato salad with nut free basil pesto, olive oil & balsamic vinegar reduction

simple salad with baby lettuce, shaved fennel, roasted cherry tomatoes, lenox hotel rooftop honey vinaigrette

greek salad with romaine lettuce, cucumbers, tomatoes, feta, kalamata olives & house vinaigrette

roasted brussels sprouts with pancetta & balsamic vinaigrette

ENTRÉES select one

additional entrée choices, add \$5 per person

wild mushroom ravioli fresh sage, toasted pistachio & pecorino romano

city table chopped salad romaine, smoked bacon, feta cheese, olives, grilled corn, grape tomatoes, hard cooked egg, chilled & sliced chicken breast

steak frites grilled marinated skirt steak, hand cut fries, lenox steak sauce

roasted chicken with whipped potatoes, roasted vidalia onions, carrot chips & chicken jus

pan roasted faroe islands salmon with sautéed spring vegetables, baby potatoes & saffron butter

vegetable risotto spring asparagus, english peas, roasted carrots, herbs & parmesan

chicken picatta chicken breast in a picatta sauce with fusilli, capers & grilled asparagus

braised beef short rib with goat cheese polenta, baby vegetables & braising jus

house made veggie burger local cheddar, tomatoes, bibb lettuce, spicy mayo, toasted potato roll

DESSERTS select one

meyer lemon meringue cake with raspberry sauce

sticky toffee pudding with vanilla whipped cream & salted caramel

assorted cookies & macaroons

fresh fruit salad with whipped cream & mint

classic red velvet cake with cream cheese frosting & fresh berries

LUNCH BUFFETS

TASTE OF NEW ENGLAND \$58 per person

new england clam chowdah

simple salad with baby lettuce, shaved fennel, roasted cherry tomatoes, lenox hotel rooftop honey vinaigrette

maine potato salad with smoked cheddar & grilled corn

braised beef short rib with gnocchi, baby vegetables & braising jus

mini lobster rolls fresh lobster meat lightly tossed & served in warm buttered bun

wild mushroom ravioli fresh sage, toasted pistachio & pecorino romano

roasted red skin potatoes with rosemary & olive oil

sautéed baby carrots & haricot vert

warm apple crisp with fresh whipped cream

KALE YA! \$58 per person

make your own salad station for groups of 20 or more only!

greens kale, arugula, mesclun greens & baby spinach

meat/protein grilled chicken, steak & shrimp (all served cold)

mix-ins diced cucumber, tomato, broccoli, edamame, grilled corn, shaved carrots, bacon, toasted pumpkin seeds, crispy croutons, kalamata olives

cheese shredded vermont cheddar, crumbled bleu cheese, goat cheese & fresh mozzarella

dressings ranch, balsamic vinaigrette, italian, cilantro-lime vinaigrette, green goddess and oil & vinegar

LOW & SLOW BACKYARD BBQ \$56 per person

warm cornbread with whipped honey butter

watermelon, cucumber, feta & mint salad

potato salad with hard boiled egg & bacon

classic coleslaw

creamy skillet mac & cheese

slow roasted bbq pulled pork with sandwich rolls on the side

bbq chicken breasts with smokey bbq sauce

accompaniments pickles, pepper jack cheese, hot sauce

strawberry & whipped cream stuffed angel food cake

LITTLE ITALY \$56 per person

warm garlic bread sticks

roasted tomato basil soup

fresh mozzarella & garden fresh tomato salad with nut free basil pesto

kale caesar salad with spicy caesar dressing on the side & parmesan crisps

house made rigatoni with bolognese sauce

chicken marsala tender boneless chicken sautéed in a marsala wine sauce with sliced mushrooms

sautéed haricot vert

traditional cannolis assorted flavors

individually plated tiramisu

LUNCH BUFFETS

SOUTH OF THE BORDER \$58 per person

tortilla soup

black bean & corn salad with chipotle vinaigrette

deconstructed salad mixed greens, sharp cheddar, diced tomatoes, crispy corn chips, sour cream, guacamole & salsa with cilantro lime vinaigrette

grilled marinated flank steak with chimichurri sauce

cilantro chicken enchiladas with melted jack cheese & tomatillo salsa

southwestern rice & slow cooked black beans

individually plated key lime pie

ENHANCEMENTS additional \$10 each per person

lobster rolls lightly tossed with mayo & lime served on warm buttered bun

sliced filet mignon caprese sliders with basil pesto aioli

grilled cheese sandwiches & roasted tomato soup

THE LENOX DELI SHOP \$58 per person

assortment of pre-made sandwiches individually wrapped in wax paper

- **chilled ny sirloin** with horseradish aioli, charred onions & arugula on demi baguette
- **grilled chicken blt** smoked bacon, boston bibb lettuce, garlic mayo & thick cut tomato on brioche
- **muffaletta** italian meats & cheese with roasted red peppers & tangy olive spread served on house made ciabatta
- **grilled tomato, goat cheese & thyme** on toasted baguette
- **chef's chicken salad** with cranberries & alfalfa in rosemary pita pocket

chilled grilled corn & black bean salad

simple salad with baby lettuce, shaved fennel, roasted cherry tomatoes, lenox hotel rooftop honey vinaigrette

assortment of individually bagged kettle potato chips & pretzels

freshly baked chocolate chip cookies & chocolatey caramel brownies
fresh fruit skewers available as a substitute to potato chips or cookies

this buffet can be catered to-go upon request

PASSED HORS D'OEUVRES

Maximum of 90 minutes continuous service time & a minimum of 20 people.

Select 5 for \$30 per person

Each additional piece available for \$6 each per person

COLD SELECTIONS

feta & watermelon skewer with balsamic glaze

jumbo shrimp cocktail

crispy potato pancake with smoked bluefish, crème fraiche & american caviar

tuna ceviche cones with sesame & scallion

pesto chicken salad on crisp wonton chips

cilantro crab salad on crispy tortilla chip

poached pear, bleu cheese & walnut

chilled shrimp taco in crispy tortilla with pico de gallo & guacamole

caramelized onion, sun-dried tomato & goat cheese spread on toast point

seared beef tenderloin mini sandwich with horseradish mustard

HOT SELECTIONS

grilled chimichurri shrimp on sugarcane skewer

peking duck spring roll with hoisin sauce

crisp arancini with artichoke & spicy tomato sauce

soft pretzels with ipa cheddar dipping sauce

fried cotuit oysters with caper tartar sauce

goat cheese & potato fritters with garlic chive yogurt sauce

pastry wrapped smoked chicken, cheddar & mushroom bites

braised short rib grilled cheese with gorgonzola & truffle aioli

steak & cheese spring rolls served with spicy ketchup

veggie samosa with mint yogurt dipping sauce

lobster bisque served in shooter

mini jonah crab cakes with old bay aioli

scallops wrapped in apple smoked bacon

STATIONARY DISPLAYS

Maximum of 90 minutes continuous service time & a minimum of 20 people.

LOCAL CHARCUTERIE & CHEESE BOARD \$20 per person

shaved prosciutto, mortadella & other sliced cured meats, chef's selection of local cheeses to include: vermont cheddar, goat cheese, havarti & gouda, served with fresh berries, assorted crackers, preserves, lenox rooftop honey & house made breads

EAT YOUR VEGGIES crudité display \$18 per person

baby zucchini, carrots, cherry tomatoes, broccoli, red bell peppers & sugar snap peas, served with green goddess dressing, garlic hummus & buttermilk ranch

YOU'VE GOT KALE assorted salad station \$20 per person

choose 3 of the following salads to be served pre-tossed in bowls with dinner rolls & dressings on the side

simple salad with baby lettuce, shaved fennel, roasted cherry tomatoes, lenox hotel rooftop honey vinaigrette

greek salad with romaine lettuce, cucumbers, tomatoes, feta cheese, kalamata olives & house vinaigrette

kale caesar salad with ciabatta croutons, shaved parmesan & caesar dressing

fresh mozzarella & garden fresh tomato salad with nut free basil pesto

country salad with local lettuces, pancetta, chopped egg, spring onion vinaigrette

BREADWINNERS \$22 per person

bruschetta display

assortment of freshly grilled breads, pita & naan, toppings to include: garlic & rosemary hummus, roasted red peppers, tapenade, eggplant caponata, whipped red pepper & feta cheese, classic tomato bruschetta & baby mozzarella salad

THIS IS HOW WE ROLL \$25 per person

sushi station

chef's assortment of sushi prepared with fresh, locally caught fish available to include: maki, nigiri & california rolls, served with sesame somen noodles & seaweed salad

SOUTHERN COMFORT \$24 per person

warm buttery biscuits with honey butter, skillet buttermilk fried chicken drumsticks with black pepper gravy, collard greens, southern skillet mac & cheese

SMASHED POTATO BAR \$18 per person

served in a stemless martini glass & guests to choose their own toppings

whipped yukon potatoes or whipped sweet potatoes, toppings to include: shredded cheese, bacon bits, guacamole, sour cream, chives, salsa, caramelized onions & sweet cream butter

STATIONARY DISPLAYS

Maximum of 90 minutes continuous service time & a minimum of 20 people.

BREAKFAST FOR DINNER \$24 per person

freshly prepared belgium waffles, toppings to include: maple syrup, chocolate candies whipped cream, mini black pepper fried chicken breast, buttermilk gravy, crispy breakfast potatoes with chorizo, maple bourbon bacon on a skewer

SLIDER STATION \$24 per person

choose two, all sliders served with tater tots or french fries

- **kobe beef slider** with cheddar cheese, caramelized onions & touch of bbq sauce
- **mini maine crab cake** with chipotle aioli, tomato & bacon on sesame bun
- **bbq pulled pork sliders** with coleslaw & pickles
- **fried chicken** with lettuce, tomato & herb aioli on biscuit
- **veggie burger** with goat cheese & sun dried tomato spread with onion, lettuce & tomato

NEW ENGLAND RAW BAR \$30 per person

island creek oysters on the ½ shell, jumbo shrimp, local jonah crab claws, chef's mignonette, fiery cocktail sauce & fresh lemon

DESSERT STATIONS

I SCREAM YOU SCREAM \$20 per person

minimum of 20 guests

choice of 6 favorite ben & jerry's ice cream flavors for sundae station
toppings include: whipped cream, hot fudge, m&ms, reese's pieces, rainbow sprinkles & crushed oreos



THE DESSERT TABLE \$22 per person

freshly baked chocolate chip cookies, fudgy salted caramel pretzel brownies, mini cannolis, chocolate dipped fruits & watermelon bowl fruit salad

GOURMET CUPCAKE DISPLAY \$16 per person

minimum of 20 guests

customized cupcakes, beautifully displayed for your guests

YOU DONUT WANT TO MISS THIS! \$14 per person

minimum of 20 guests

union square donuts wall! flavors include: vanilla bean, cinnamon sugar, sea salted bourbon caramel, belgian dark chocolate & 1 seasonal flavor



ACTION STATIONS

Maximum of 90 minutes continuous service time & a minimum of 20 people.
1 Chef required for every 50 guests at \$150 each.

LITTLE ITALY PASTA STATION \$30 per person
served with fresh garlic bread & traditional caesar salad

choose three pastas penne, bowtie, cavatappi corkscrew, gnocchi, wild mushroom ravioli, tri-color tortellini

choose three sauces fresh tomato basil, nut free pesto (seasonal), classic marinara meat sauce, roasted garlic & evoo, cracked pepper cream sauce

toppings & mix-ins shaved parmesan, sundried tomatoes, caramelized onions, mushrooms & freshly cracked pepper

THE TACO HUT \$28 per person
chef to prepare tacos to order for guests

choose your tortilla corn, flour or bowl

choose your protein pulled chicken, skirt steak, pulled pork, or grilled veggies

choose your toppings shaved lettuce, black beans, pinto beans, guacamole, pico de gallo, rice, jalapenos, shredded cheese, hot sauce

CARVING STATION \$38 per person
served with mixed garden salad & assorted artisanal breads & butter

choose one

- slow cooked prime rib with horseradish & chive cream sauce
- herb roasted beef tenderloin with red wine demi-glace
- honey brined turkey breast with pan gravy
- steamship of pork with maple dijon

SMALL PLATES STATION \$38 per person
accompanied by chef's selection of artisanal breads & whipped butter

choose one appetizer

- simple salad with baby lettuce, shaved fennel, roasted cherry tomatoes, lenox hotel rooftop honey vinaigrette
- greek salad with romaine lettuce, cucumbers, tomatoes, feta cheese, kalamata olives & house vinaigrette
- roasted brussels sprouts with pancetta & balsamic vinaigrette
- kale caesar salad with spicy caesar dressing on the side and parmesan crisps

choose two entrées
small servings of each entrée plated by our chef for your guests

- grilled lamb lollipops with fennel pollen & aged balsamic, vegetable risotto
- braised beef short rib with gnocchi, baby vegetables & braising jus
- steak frites served with shoestring french fries & house steak sauce
- chicken picatta with fusilli pasta, capers & grilled asparagus
- wild mushroom ravioli fresh sage, toasted pistachio & pecorino romano
- grilled shrimp with mini herb risotto cake, baby carrots & cognac pan sauce

WINGS YOUR WAY \$22 per person

your choice of boneless or bone-in chicken wings tossed in your choice of: buffalo, bbq, teriyaki, sweet chili or honey mustard, served with chopped carrots, celery, bleu cheese & ranch dressing

PLATED DINNERS

\$75 per person

Preselected for groups of 25 or more people.

APPETIZER select one

new england clam chowder

roasted tomato bisque

house made mozzarella & garden fresh tomato salad with nut free basil pesto, olive oil & balsamic vinegar reduction

simple salad with baby lettuce, shaved fennel, roasted cherry tomatoes, lenox hotel rooftop honey vinaigrette

greek salad with romaine lettuce, cucumbers, tomatoes, feta, kalamata olives & house vinaigrette

roasted brussels sprouts with pancetta & balsamic vinaigrette

ENTRÉES select one

additional entrée choices, add \$5 per person

wild mushroom ravioli fresh sage, toasted pistachio & pecorino romano

new york sirloin with whipped potatoes, grilled asparagus, crispy onion strings & red wine demi-glace additional \$5 per person for this entrée

roasted chicken with whipped truffle potatoes, wild mushrooms & lemon demi-glace

pan roasted faroe islands salmon with garlic spring pesto, brown rice & zucchini ribbons

vegetable risotto spring asparagus, english peas, roasted carrots, herbs & parmesan

chicken picatta chicken breast in a picatta sauce with fusilli, capers & grilled asparagus

pan roasted sea bass with fingerling potatoes, sautéed spinach, caper beurre blanc

braised beef short rib with gnocchi, baby vegetables & braising jus

house made veggie burger local cheddar, tomatoes, bibb lettuce, spicy mayo, toasted potato roll

DESSERTS select one

meyer lemon meringue cake with raspberry sauce

sticky toffee pudding with vanilla whipped cream & salted caramel

assorted cookies & macarons

fresh fruit salad with whipped cream & mint

classic red velvet cake with cream cheese frosting & fresh berries

THE LENOX LION DINNER BUFFET

\$75 per person

SOUP OPTIONS select one

lobster bisque

roasted tomato soup

new england clam chowder

SALAD OPTIONS select one

homemade mozzarella & garden fresh tomato salad nut free basil pesto, olive oil, balsamic vinegar reduction

simple salad with baby lettuce, shaved fennel, roasted cherry tomatoes, lenox hotel rooftop honey vinaigrette

traditional greek salad with cucumbers, tomatoes, feta cheese, kalamata olives & house vinaigrette

SIDES select two

roasted red bliss potatoes with olive oil & rosemary

herb parmesan gratinee potatoes

seasonal vegetable risotto

whipped yukon mashed potatoes

sautéed baby carrots

roasted garden vegetables

ENTRÉE OPTIONS select two

vegetarian options available upon request

seared beef tenderloin red wine sauce *add \$4 per person*

flat iron steak with wild mushroom demi-glace

grilled faroe islands salmon with spring garlic pesto

chicken picatta sautéed chicken breasts in a caper picatta sauce

chatham cod grilled corn chowder sauce

shrimp fra diavolo with penne pasta

DESSERT OPTIONS select two

meyer lemon meringue cake with raspberry sauce

sticky toffee pudding with vanilla whipped cream & salted caramel

assorted cookies & macaroons

classic red velvet cake with cream cheese frosting & fresh berries

BAR SERVICES

OPTION ONE

All bar services require 1 bartender per 75 guests at \$150 per bartender.
Charged per drink – cash or by consumption

house brand cocktails \$11

bully boy: vodka, boston rum, gin & american straight whiskey
cazadores tequila | dewar's

premium cocktails \$12

ketel one | bombay sapphire | bacardi | jack daniels | crown royal
makers mark | johnnie walker black | patron silver | hennessey vsop

cordials \$10

amaretto di saronno | bailey's | sambuca romana | grand marnier | kahlua

house wines \$11

sauvignon blanc | chardonnay | pinot noir | cabernet sauvignon
bottle list available upon request

domestic & imported beers \$8

lord hobo angelica | bantam cider (american)
harpoon ipa | allagash white | sam adam's lager
wormtown be hoppy | budweiser | bud light

non-alcoholic \$4

fruit juices | soft drinks | mineral water



OPTION TWO

Packaged, flat fee bars

All bar services require 1 bartender per 75 guests at \$150 per bartender.
Package bars are priced per person, exclusive of tax & gratuity.

house beer & wine only

first hour \$22
each additional hour \$12

house liquor, beer & wine

first hour \$24
each additional hour \$14

premium liquor, beer & wine

first hour \$30
each additional hour \$16

wine list available upon request

THE LENOX HOTEL SPECIALTY BARS

signature add-ons for your standard lenox bar

straight up martini bar \$14 per drink

all martinis served with appropriate fresh fruit, garnish & rimmed glasses
ketel one assorted flavored vodkas, bombay sapphire gin & bacardi
classic vodka & gin martinis, cosmopolitans, espresso, lemon drop,
pomegranate & chocolate

brunch beverages \$12 per drink

bartender to prepare your favorite morning beverages
classic bloody marys, mimosas, bellinis & coffee drinks available upon request

naughty hot chocolate bar \$12 per drink

seasonal

homemade hot chocolate, mixers to include: vanilla & marshmallow vodka,
baileys, kahlua & peppermint schnapps, toppings to include: whipped cream,
marshmallows & chocolate candies

AUDIO VISUAL INFORMATION

AUDIO/VISUAL PROJECTORS

3000 lumens lcd projector package \$500
includes screen, projector, necessary cords

projection screen only \$100
client to provide their own projector

60" plasma screen tv \$500

AUDIO EQUIPMENT

full audio & video recording available

podium with microphone \$150

wireless handheld microphone \$150

wireless lavalier microphone \$150
clip on with pack

powered speakers with skirted stand \$150

laptop \$200

bose speaker \$200

polycom conference telephone \$200

connection to 4 channel mixer \$100

ACCESSORIES

wireless mouse/presentation device \$50

easel with self adhesive pad, & assorted markers \$55

white board with dry-erase markers \$55

multiple outlet power strip/extension cords \$25

powered computer speakers \$50

LABOR FOR AV TECHNICIAN

provided by kvl audio visual services

operator \$85/hour

5 hour minimum

Please speak with your conference services manager should you need additional equipment or services at 617.421.4905

PARKING OPTIONS

VALET

The Lenox Hotel

617.536.5300

Entrance at 61 Exeter Street

day/event rate \$29

0 – 10 hours, out by 2am*

dining rate \$29

0 – 3 hours with validation from one of: city table, city bar, or solas*

overnight rate \$53 per night

until 5pm the day of checkout**

** oversized vehicles are accepted for day parking by the lenox hotel valet, subject to availability, \$46 per vehicle*

*** oversized vehicles are accepted for overnight parking by the lenox hotel valet for an additional per night, subject to availability, \$70 per vehicle*

SELF-PARK

Copley Place parking garage

Entrance at 100 Huntington Avenue clearance 6'9"

617.262.6600

0 – 1 hours \$10

1 – 2 hours \$19

2 – 3 hours \$30

3 – 10 hours \$33

10 – 20 hours \$36

20 – 24 hours \$37

Prudential Center parking garage

Entrance at 85 Exeter Street clearance 6'0"

617.236.3060

0 – 1 hour \$10

1 – 1½ hours \$20

1½ – 2 hours \$30

2 – 10 hours \$38

10 – 24 hours \$40