Holiday Volume 2023/24



Nineteen Hundred





Welcome to The Lenox! We are truly thankful that you chose to stay with us during the holiday season.

As we head into the colder months, we find ourselves reminded of what makes us, us. When you stay at The Lenox, you're staying in our home. With most of our team at The Lenox counting their tenure in decades, not years, you're a part of our family when you're here. From our annual Room in Your Heart toy drive to the transformation of our lobby into a cozy holiday escape, we hope your days with us will be filled with magic & joy.

Warmest Regards,

Daniel Donahue

It's what's inside that counts

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You're finally here! Now what?

You've taken care of getting here, now let us take care of you.

Fine Print

The little details matter, so we've got you covered.

Fitness Center

Down in our lower lobby and open 24/7, our fitness center features Peletons, free-weights, treadmills, and more, so there's no excuse to skip your daily workout, although we won't tell your trainer if you do.

WiFi

Complimentary and blazing fast, connect to the Lenox_Guest network and boot up your web browser.

Parking

Did you drive in? Then you already know that our incredible valets have taken care of your car. Give us a little notice before you need your vehicle so we can have it ready and waiting when you are!

Business Center

We have a small business center, perfect for a quick stop to check your emails or print your boarding passes, right down in our lobby near the entrance to City Table.

Laundry

Check with our front desk for our latest dry cleaning and wash & fold services.

Coffee & Tea

Right down in our lobby outside the elevators each morning, our coffee & tea service features locally roasted coffee from Share Coffee Roasters in Hadley, MA, and whole-leaf tea from MEM Tea in Cambridge, MA.

Where's the in-room coffee maker?

We hold ourselves to a pretty high standard, from cleanliness to service, and that applies to making your morning beverages, too. To achieve both, we've partnered with Share Coffee Roasters & MEM Tea to provide a truly cafe-level experience right in our lobby. We freshly grind & brew each batch of our Lobby Roast coffee and all of MEM's teas are whole-leaf for the best beverages around.

Take a look at nearly any of the great cafes in the area and you'll find them serving up MEM Tea, and Share Coffee is carried in high-end cafes from Western MA to NYC and beyond, plus our lobby!

Food + Drink

With three on-site dining options & 24/7 in-room dining, we've got something delightful & delicious for everyone.

Dining In

Dine out without going out!

City Table

With two-story windows and an open concept layout, City Table serves up American and international-inspired dishes, sourcing local New England ingredients. Serving breakfast & dinner daily along with brunch on the weekends, no visit would be complete without a stop at City Table!

Breakfast Mon – Fri: 7am - 11am

Brunch

Sat: 7am - 3pm Sun: 6:30am - 3pm

Dinner

Sun - Thurs: 4:30pm - 10pm Fri & Sat: 4:30pm - 11pm

Small Bites

Sat: 3:00pm - 4:30pm

Sólás Irish Pub

A quaint neighborhood pub with modern flair, Sólás takes a modern approach to classic pub dining paired with a fun and lively atmosphere. The menus at Sólás feature a rich selection of classic pub dishes with New England touches.

Daily, 11AM - 2AM

City Bar

An approachable & chic cocktail bar, City Bar boasts a wide variety of expert infusions, unique martinis, and classic cocktails. Their dinner and late night menus include a distinctive blend of exceptional American Cuisine and modern character.

Nightly, 4PM - 2AM

In-Room Dining

All menu items are available for dining up in your room from any of our outlets during operating hours. Some of our in-room favorites can be found on the next page, along with our late-night menu. Simply give the front desk a call to order!

24 hours/day

In-Room Faves

Just a small sample of some of our favorite dishes to enjoy in-room!

City Table

MARGHERITA FLATBREAD fresh mozzarella, housemade marinara, torn basil

SOFT PRETZELS bavarian style, ipa cheddar dipping sauce

BRAISED & GLAZED SHORT RIB whipped celery root, brussels sprouts, jus

REALLY GOOD SPICY BOLOGNESE slow cooked bolognese sauce with hearty blend of spicy 'nduja & beef, local cavatelli pasta, shaved manchego & pan rustico GRILLED 140Z SIRLOIN grilled sirloin, tempura onion rings, watercress salad, whipped potatoes, bordelaise sauce

CHOPPED SALAD romaine lettuce, crumbled feta, sliced green olives, grilled corn, hard cooked egg, chopped bacon, tomatoes, dijon vinaigrette

LAYERED CARROT CAKE cream cheese frosting, walnuts & salted caramel

LINDT CHOCOLATE MOUSSE 65% cacao, orange zest, salted caramel

Sólás Irish Pub

LAGER BATTERED CHICKEN TENDERS signature sólás recipe served with ginger honey mustard

LENOX CLUB SANDWICH fresh roasted turkey breast, applewood smoked bacon, sliced tomato, crisp lettuce & mayo on griddled country white GREENS & GOAT CHEESE SALAD Mixed greens, crispy goat cheese, red grapes, candied pecans, balsamic vinaigrette

QUESADILLA Grilled chicken or pulled pork, pico de gallo, guacamole & sour cream

For full menus from all of our dining outlets, scan the QR code here:



**** LATE NIGHT MENU ****

UDI'S GLUTEN FREE BREAD AVAILABLE UPON REQUEST

SALTED SOFT PRETZEL

SERVED WITH CHEDDAR IPA DIPPING SAUCE 12

SÓLÁS BURGER* 6

HALF POUND GROUND CHUCK, YOUR CHOICE OF CHEDDAR, SWISS, AMERICAN, OR BLEU CHEESE ON A GRILLED POTATO ROLL. SERVED WITH FRIES 18

CLAM CHOWDER

A NEW ENGLAND CLASSIC 12

HOUSEMADE POTATO CHIPS

THIN & CRISPY WITH SPICY DIPPING SAUCE 8

CHICKEN AVOCADO BLT 6

GRILLED CHICKEN BREAST, AVOCADO MOUSSE, SMOKED BACON, LETTUCE. TOMATO & CHIPOTLE MAYO ON PARMESAN FOCACCIA, SERVED WITH FRIES 17 RED GRAPES, CANDIED PECANS,

GRILLED CHICKEN QUESADILLA PICO DE GALLO GUACAMOLE &

SOUR CREAM 17

LAGER BATTERED CHICKEN TENDERS

SIGNATURE SÓLÁS RECIPIE SERVED WITH GINGER HONEY DIPPING SAUCE 14

BASKET OF FRIES **6**

WITH CURRY SAUCE 12 WITH CHEDDAR, SMOKED BACON & SCALLIONS 10

MAC & CHEESE

MILD SPICE RICH & CREAMY HOUSEMADE CHEESE SAUCE TOPPED WITH TOASTED KETTLE CHIP CRUMBS & SCALLIONS 17 ADD BACON 6 | PULLED PORK 9

GREENS & GOAT CHEESE SALAD @

MIXED GREENS CRISPY GOAT CHEESE. BALSAMIC VINAIGRETTE 12

DESSERTS



BUTTERSCOTCH PUDDING

VANILLA WHIPPED CREAM & GUINNESS SALTED CARAMEL SAUCE 9

CHOCOLATE CAKE

THREE LAYER CAKE WITH CARAMEL SAUCE & WHIPPED CREAM 9

GUINNESS BROWNIE

WARM CHOCOLATE BROWNIE TOPPED WITH BAILEY'S SPIKED CREAM 10

CARROT CAKE

CREAM CHEESE FROSTING. SPICED PECANS. VANILLA ICE CREAM 9

THESE ITEMS ARE SUGGESTIONS FOR GLUTEN SENSITIVE GUESTS. WE UNDERSTAND THAT SENSITIVITY TO GLUTEN CAN VARY AND IT'S IMPORTANT TO NOTE THAT SOLAS IS NOT A GLUTEN FREE ENVIRONMENT. WE USE SEPARATE FRYOLATOR FOR FRYING GLUTEN FREE ITEMS.

*These items are cooked to order and/ or may contain raw or undercooked. INGREDIENTS, CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

Ginger Bacon Stuffing

A piece of The Lenox that you can make right at home!

If we're being honest, besides leftover sandwiches the next day, the best part of Thanksgiving dinner is the stuffing. How do you make Thanksgiving stuffing even better? Add brioche. And ginger. And bacon! Here's one of our favorite ways to prepare stuffing.

Ingredients

10 thick slices of brioche, cubed with crust on 1 cup minced onion 1 cup small diced celery 3 tbsp minced ginger 10 strips bacon, sliced 2 cups chicken stock 4 tbsp unsalted butter 1 tsp allspice Zest of one lemon

Method

- Preheat oven to 400 degrees
- Spread the cubed bread in one layer on a baking sheet and bake until the outsides are nice and toasted. Set aside.
- Render the bacon in a heavy bottomed skillet over medium heat until crisp.
- Add the onion, celery, ginger and allspice and cook over medium low heat until the vegetables are soft.
- Pour in the chicken stock and scrape the brown bits off the bottom of the pan, bring to a simmer
- Add the butter to the liquid and whisk to combine
- Place the toasted bread in a large bowl and pour the bacon, onion, celery, spices, and chicken stock over top
- Add lemon zest, and season with salt and pepper to taste
- If stuffing a bird, proceed as planned.
- If cooking separately, spread in an uncovered casserole and cook for 35-45 minutes at 325°F



Mercantile Holiday Gift Guide

Looking to for some great ways to shop small, shop local, and give a unique gift to your loved ones (or yourself of course)? We've got some ideas!

For the Foodie & Chef



Lobby Roast Coffee Share Coffee Roasters



Chef Collection & Supec Curio Spices



Duxbury Sea Salt Saltery



Rooftop Honey The Lenox Hotel



Signature Teas MEM Tea

For the Dog Parent



For the Sweet Tooth



Single Origin Chocolate Goodnow Farms



S'Mores Patties Seacoast Sweets



Maple Syrup Republic of Vermont



Artisan Marshmallows Sweet Lydia's



Fudge & Caramel Sauces COOP's Creamery

For the Home



Home Fragrance Collection The Lenox Hotel



Hand-thrown Lenox Mug Tiffany Hilton Pottery





Seacoast Sweets

Lisa Burns, Director of Marketing Communications

Seacoast Sweets is a familyowned and operated smallbatch candy maker just south of us in Rhode Island. Originally founded in Newburyport, MA, Seacoast Sweets moved to Rhode Island in 2018 to expand their delicious candy making operation.

For us it's about the smiles we see when people open a box of Seacoast Sweets!

Danielle, Seacoast Sweets

And it really is a family operation at Seacoast! Run by wife & husband team, Danielle & Kevin, their three kids can

often be found helping cut ribbons for the chocolate boxes in breaks between weekend Nerf gun fights. Other family members also chip in, especially during the lead up to the busy holiday season, to ensure their delicious candies make their way from Rhode Island to your snack time!

Seacoast Sweets started as a winter hobby. For years, candy patties were made around the holidays for family & friends.
Word spread and they started getting requests to actually buy their delectable candies, so Seacoast Sweets was born

to turn that hobby into a fully fledged business.

Seacoast Sweets likes to keep it simple. All of their chocolates are handmade in small batches with quality ingredients. From the peanut butter filled patties made with Teddy's peanut butter, made in Everett, MA, to throwback

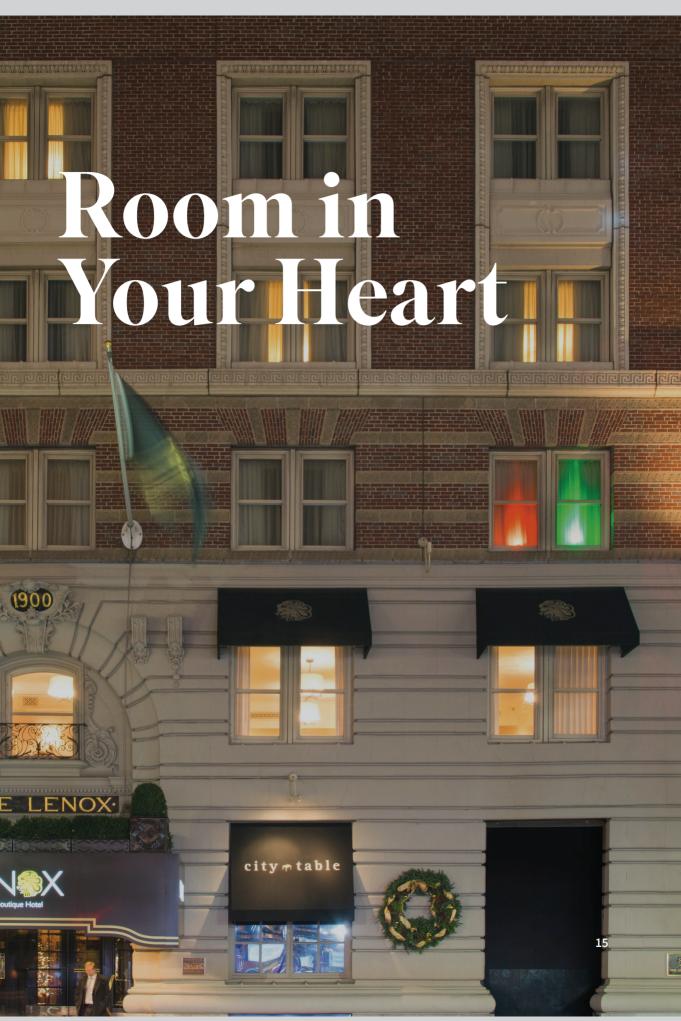




classics like peppermint patties to the more whimsical S'mores patties made with real Fluff, made in Lynn, MA, and part of our Fireside Experience package.







Room in Your Heart

Daniel Donahue, President

For the past seven years, we have set aside a room in our hotel to fill with gifts for atneed children throughout Massachusetts via the Wonderfund, a division of the Dept. of Children & Families. We hope you are able to find some room in your heart to help support such a great cause this year. We are thrilled again this year to continue that giving tradition!

Wonderfund is a private non-profit organization that works on behalf of the 53,000 children engaged with the MA Department of Children & Families. They provide comfort and dignity to children in traumatic situations and enrich childhoods that have been impacted by abuse and neglect. They know that they have the ability to help change the trajectories of children's lives by letting them know that they are

special and know that they matter.

Our toy drive has provided thousands of toys to families who otherwise would not have presents to unwrap during the holidays. Providing a few toys to these children helps bring an extra spark of magic and love to them.

If you're able to participate, our Room in Your Heart is just that - an actual room open for putting gifts for donation into. This year, it's room 302 down on the third floor and is available for gift drop-off from 11/18 - 12/14. Thank you for your consideration and generosity!







Our Favorite Toys

In the spirit of Room in Your Heart and holiday magic-making, here are some stories about our team's favorite childhood toy memories.



Growing up we were a pretty big hockey family. My two older brothers played and of course I had to do everything they did, so at a young age I ditched the figure skates for hockey skates. Winters were mainly spent in our driveway playing hockey; I was typically forced by my brothers to play goalie so they could practice their slap shot with a frozen tennis ball. In an effort to find something I could beat them at, I asked for a table top hockey for Christmas one year. Our games got pretty competitive and usually ended in fights, but hey at least it gave me a break from saving frozen tennis balls in 20-degree weather.

Shay Collins Sr. Sales Manager 16 years

I asked my Mom what my favorite toy was as a child & she told me it was our family cat, Booster. I would carry Booster around the house on my shoulders & occasionally dress him up. I had a lisp so I would chase him around the house yelling "Booothhherrrrrr!" Booster showed up on our doorstep on a freezing cold winter's night in January, starving with no tags on so we had to take him in! My mom, sister, and one of my brothers were allergic to cats so I had to BEG my family to keep him. At first, he slept by the heater in the basement and then within days, everyone fell in love with him & he was part of our family for 10 years!



Alison Majka Director of Catering 15 years



Joanna Chan Conference Services Mgr. 17 years

One of my favorite toys growing up were yo-yos! All the kids had them at school and I was obsessed. I remember getting a yo-yo with "brains", carrying it around in my pocket everywhere I went, doing all the tricks. I could do the elevator trick, walk the dog, go around the world, rock the baby... all of them. I'm pretty sure I went through 4 or 5 yo-yos during this toy phase – a glow in the dark one, a red and blue light up one, a purple clear one. What a time!



Christopher Smith Dir. of Rev. & Distribution 15 years

My favorite present was actually a gift my brother, Brian, got. Brian was lucky to receive a PS2 as a Christmas gift, but there was a problem. Our TV was too old to work with the Playstation and we needed an adapter. Or we lost power the day it arrived and couldn't play. Or our heat stopped working and we needed to leave our house. Clearly, I don't remember exactly what happened, but I remember we couldn't play with it right away. That afternoon my parents drove us over to our grandparents' house and the two of us brought along the Playstation and NHL 2001, the game that came bundled with it. Brian and I hooked it up to their TV and played together for hours, despite not really being hockey fans. I'll never forget that Christmas, not for the actual gift, but for the time we spent together.

My favorite toy growing up was my roller skates! I remember the Christmas Santa brought them for me. My mom had me in a tizzy because she had heard Santa on the radio asking for my shoe size. I was so worried he wouldn't get it right, so I left multiple shoes under the tree for his reference!

My best friend Sarah got a pair that same year, and I remember pretty much living in our skates every day after that! Luckily growing up in Ireland meant it was super rare to get snow, so we could skate whenever we wanted!



Lorna McHale Area Director of Sales 16 years



Lisa Burns Director of Marketing 36 years

Back in the early 70s (yikes!) all the rage were Crissy and Velvet dolls – and it was number one on my Christmas wish list. These dolls had the ability to "grow" their hair from a spout on the top of their head, weird, I know but oh so cool! I received my Velvet doll in 1971 and I swear she never left my side, as you can see at my brother's birthday celebration. The following year, I asked for her "friend" Mia, who had long dark hair. She didn't last very long after my babysitter poured baby oil in her "spout" to loosen some tangles! Ha! Merry Christmas!

Fireplace Rooms

One of the most unique features at The Lenox is the many rooms with wood-burning fireplaces right inside them. Back when The Lenox first opened in 1900, the fireplaces were touted as a benefit not only due to the ambiance they provided, but as dedicated in-room heating! Our other rooms were all heated by a central coal-fire system. In the 80s, many of our fireplaces were bricked over and made non-functioning, only to be rescued and restored in the mid-2010s. Join us on a visual journey to see how our fireplace rooms have evolved over the years!

1960s



19708



1980s



1990s



50005



20208





Holiday Markets

Beverly Doughty, Concierge

During the months of November and December, Boston is filled with holiday cheer, and festive winter markets begin to pop up all across the area. If you're looking for extra special gifts to give this season while getting into the holiday spirit, then make sure to check out these popular winter markets and fairs.

Snowport 100 Seaport Blvd. 11/10 - 12/31

Snowport, Boston's longest winter market, is in the heart of Seaport and is truly a winter wonderland. The market features over 100 small local businesses selling unique gifts like crafts, jewelry, and home goods, and many different spots for food and fresh hot cocoa. There's also Christmas music to sing and dance to, photo spots, and games, such as shuffleboard and curling!

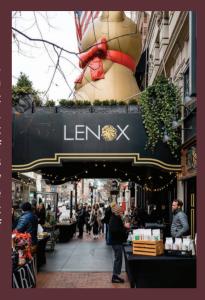
SoWa Winter Festival 550 Harrison Ave 11/24 - 12/17, weekends

The SoWa Winter Festival, located in and around SoWa Power Station, is one you can't miss, especially with its Trail of Lights! As Boston's biggest holiday market, there's plenty of artists, designers, and vendors to check out. After some holiday shopping, you can drink some delicious, mulled wine or hot cocoa, and try a variety of specialty food offerings.

Harvard Sq. Holiday Fair 1 Brattle Square 12/15 - 17, 12/21 - 23

Boston's oldest holiday market is back this year for two weekends! The Harvard Square Holiday Fair showcases a large, unique selection of vendors from New England and beyond. There's numerous gift items to choose from, such as artisan chocolates, hand-made

clothing, glass art, and much more.





Mercantile Holiday Pop-Up 710 Boylston Street 12/2

Our local partners are just that, a part of us. Weaved into the fabric of our hotel, these small businesses tie the experience at our hotel to Boston and the surrounding area, and give you as our guest a true New England experience. In celebration of those amazing partners, we are pleased to once again host our Lenox Mercantile Holiday Pop-Up event on 12/2 from 11:00am – 3:00pm right outside on Boylston Street!



Concierge Corner

Boston's Best Cocoa

Tom Nguyen, Concierge

It's that time of year when temperatures start to drop and nothing quite brings the warmth like toasty hot cocoa! Check out some of our area favorites below:

L.A. Burdick 220 Clarendon St.

A quaint spot nestled in the Back Bay, L.A. Burdick is known for having decadently rich, European-style drinking chocolate. With your choice of dark, milk, or white chocolates, there's a hot cocoa just for vou! You can also find a wide assortment of delicious. handmade chocolates and French pastries to pair with your cocoa.

Caffe Vittoria 290-296 Hanover St.

Boston's first Italian café, Caffe Vittoria, is a wonderful spot in the North End. It's the perfect place to enjoy after dinner if you're looking for a warm, scrumptious cup of cocoa, paired with great desserts. The tiramisu is a fan-favorite!

Thinking Cup 85 Newbury St.

With locations around Boston, the Thinking Cup is a great patisserie and coffee shop serving up delightful French hot chocolate. This specialty hot cocoa uses 64% Tainori Valrhona drinking chocolate, a dense, high-end alternative to regular cocoa powder. You won't be disappointed after trying their decadent cocoa!

Trident Booksellers & Café 338 Newbury St.

Inside this indie bookstore on Newbury St., you'll find not only a wide variety of books, but a cute diner with great drinks & eats. It's a fun spot to read a book & drink a cup of white or regular hot chocolate! If you're looking for a pick-me-up but also craving hot chocolate, Trident also serves a delicious Chocolatino, which is an espresso with steamed chocolate milk, topped with whipped cream and more chocolate.



The Lenox Fireside Experience Package

The last spot on our list is extra special! With Fireside Experience Package, you can snuggle up by the wood-burning fireplace in our Executive Fireplace rooms & enjoy a locally sourced hot cocoa treat. Featuring COOP's MicroCreamery hot chocolate, Sweet Lydia's handmade marshmallows, and Seacoast Sweet's S'Mores Patties, the Fireside Experience package will have you hoping for a snow day.





