Nineteen Hundred

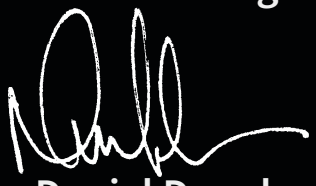
OUR GUIDE TO ALL THINGS LENOX, BOSTON, & BEYOND.

Vol 8
Fall 2024

Welcome to The Lenox! We are truly thrilled that you chose to stay with us while here in Boston.

I have long said that, while you, our guest, may not remember exactly what we did for you while you were with us, we are confident that you will long remember how we made you feel when you were here – looked after and safe! To that end, if there is anything we can do to make your stay more comfortable and enjoyable, we are here to help.

Warmest Regards,



Daniel Donahue
President

It's What's Inside That Counts

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Your Stay

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 cafés in the area and you'll find them serving up MEM Tea, and Share Coffee is carried in high-end cafés from Western MA to NYC and beyond, plus our lobby!

Food + Drink

With three on-site dining options , 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 & Sun: 7am - 3pm

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

Sweeney's on Boylston

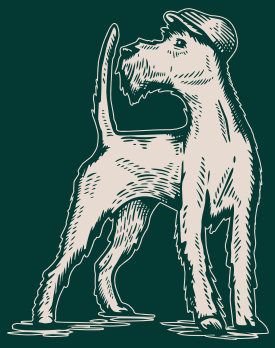
Welcome to Sweeney's. We're known for a lively good time and authentic Irish classics served up alongside Lenox favorites. Whenever you amble through our doors, you'll find us spirited as ever - so sit and stay a while!

Daily, 11AM - 2AM

The Irving

Our intimate lobby cocktail bar, The Irving cultivates a sense of intrigue and ambiance, harkening back to the heydey of our turn-of-the-century opening. Step inside, and our love for creating well-crafted cocktails becomes instantly apparent.

Sun-Fri, 4PM - 2AM
Sat, 2PM - 2AM



SWEENEY'S

ON BOYLSTON

THE

IRVING

AT THE LENOX

Fall Reading List

Lisa Burns, Marketing & Branding

Husbands & Lovers – Beatriz Williams

In 1951 as Egypt begins protesting British occupation, Hannah, a Hungarian WWII refugee, finds herself caught up in an impossible situation. Fast forward to 2022 New England where Mallory learns it is imperative she find a kidney donor for her son. I found myself so intrigued to see how things would all come together at the end.

God of the Woods – Liz Moore

Part mystery, thriller and historical fiction, this novel about a missing child whose disappearance sends equal shockwaves through three very different worlds—an opulent Adirondack summer estate, the rustic teen summer camp that operates in its shadow, and the blue-collar community that serves them both. Couldn't put this one down...

All The Colors of the Dark – Liz Moore

An epic story, about love, and friendship that starts in 1975 and spans decades. Patch and Saint, two childhood friends who become involved in a decades-long journey after Patch saves a girl from abduction. Beautifully written and one of my favorite books ever!

The Time Keepers – Alyson Richman

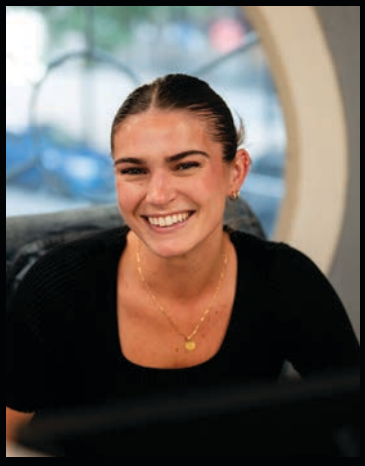
In a small Long Island town, two women from disparate backgrounds are profoundly transformed when they discover a runaway boy displaced by war. Their newfound friendship, along with their encounters with a mysterious Vietnam vet who runs a watch repair shop, helps them heal from their own troubled pasts.

The Love Elixir of Augusta Stern – Lynda Cohen Loigman

This historical novel set in the 1920s that centers on Augusta Stern, a young woman living in a Jewish community in NYC. As she grapples with her role in society and the constraints placed upon her, Augusta discovers a magical elixir that promises to change her life.

Meet Our Team

Just a few of the faces you might see around our building, and some who work behind the scenes!



Katie Hellmann
Catering Sales Manager
3 months

Daniel Kenney
Executive Chef
4 months

Oscar Espinosa
Banquets
6 years

Cory Witt
Director of Outlets
8 months

Cody Madore
Reservations Manager
17 years

Abigail Galombik
Guest Consultant
4 months

Explore Boston

Fall Farmers Markets

Ceci O'Marah, Marketing Manager

As the crisp air of autumn settles in, Boston's farmers markets come alive with vibrant colors, seasonal flavors, and the undeniable charm of fall!

Whether you're a local looking to embrace the harvest season or a visitor seeking an authentic New England experience, the city's farmers markets offer a delightful blend of fresh produce, artisanal goods, and community spirit. Here's a guide to some of the best fall farmers markets in Boston, MA.

Copley Square Farmers Market

Situated in the heart of Back Bay, the Copley Square farmers market is one of the largest and most popular in the city. Open on Tuesdays and Fridays, this market is a bustling hub of activity, especially in the fall. Vendors offer everything from organic produce and artisan breads to homemade jams and fall flowers. The market is a great place to stock up on ingredients for a cozy fall meal or to simply enjoy the vibrant atmosphere just steps away from The Lenox Hotel!

Boston Public Market

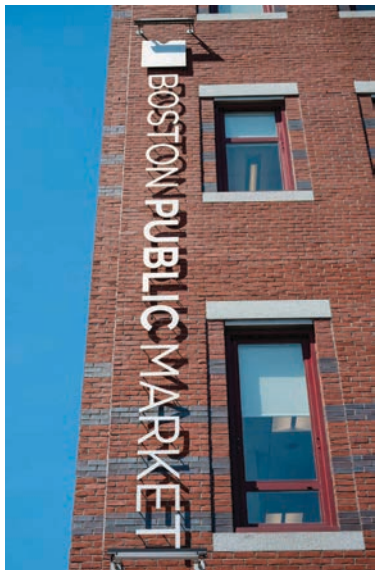
Located indoors at 100 Hanover Street, Boston Public Market is a year-round treasure trove of local goods. However, fall is an especially magical time to visit. The market features a wide array of seasonal produce, from crisp apples and pumpkins to hearty root vegetables. You'll also find fresh-baked breads, locally made cheeses, and other autumn-inspired treats. Don't miss out on the various events and fun workshops held here, often themed around the fall harvest… and pro-tip, pick up a fresh cider doughnut and a cup of locally-pressed apple cider to truly savor the season!

SOWA Open Market

Located in the South End, SOWA is not just a farmers market but a celebration of local art, food, and culture. Open on Sundays through the end of October, this market is a must-visit for those who appreciate a mix of fresh produce, food trucks, and handmade crafts. In the fall, the market features an array of seasonal fruits, vegetables, and unique food items. The atmosphere is lively, making it a perfect spot to spend a Sunday afternoon with family and friends.

Harvard University Farmers Market

This market is a hidden gem that runs through the fall on Tuesdays.



It features a curated selection of vendors offering organic produce, fresh herbs, and locally crafted products. The fall season is highlighted by an impressive selection of apples, gourds, and autumnal flowers. The intimate setting makes it easy to chat with vendors and learn more about their products. This farmers market also is a great segway to a walk of the campus, or exploring more of Cambridge.

THE
IRVING
AT THE LENOX
SWEENEYS
ON BOYLSTON

Sweeney's & The Irving

Daniel Donahue, President

So, what's changing? Ultimately, we're going back to our roots. Based in The Lenox, our service will be as warm & welcoming as you've come to expect. We've long prided ourselves on guest service as the core of who we are, and that will remain unchanged in our outlets. While the names & branding are changing, with Solas becoming Sweeney's on Boylston and City Bar becoming The Irving, it's more than a name change. It's a continued growth of The Lenox's singular focus of heartfelt hospitality throughout our building.

The Irving is truly reaching into our heritage. The name itself is pulled from the very history of our company. In 1940, Irving Saunders purchased the Broadway Hotel, kicking off the first of what would become a long legacy of hospitality in the Saunders family. Throughout the branding, you'll see subtle nods to the heyday of train travel, stemming from when The Lenox abutted the Boston Albany Railroad immediately behind the hotel, as well as art deco ties from the early days of The Lenox. Crafted cocktails make for a perfect pairing alongside shareable plates.

Who exactly is Sweeney? Represented by a playful caricature of an Irish terrier, Sweeney represents the deep Boston-Ireland connection embedded in our shared history. Born in Ireland but having emigrated to Boston, Sweeney loves his Irish homeland, but has embraced his new Boston home. At Sweeney's, our culinary heritage focuses on a true Irish experience with authentic Gaelic classics made new alongside longtime Lenox favorites.

The best part? The people you've come to love and know are staying the same, but we've been revitalized. Our new Executive Chef, Daniel Kenney, brings decades of New England experience through our doors. A graduate of the renowned culinary arts program at Johnson & Wales University, Chef Dan brings a true passion for local products that resonates with The Lenox independent & local spirit.

We are simply so excited to have you settle in at the bar or take a seat and enjoy a meal with us as we embark on a culinary adventure together. And if this wasn't exciting enough, stay tuned for some big changes happening at City Table this winter!

Whipped Maple Butternut Squash

Daniel Kennedy , Executive Chef

Thanksgiving invites us to gather around the table with loved ones, celebrating the simple yet profound joys of family, gratitude, and the mouth watering assortment of dishes made with love. Butternut squash with hints of maple is a wonderful side dish to accompany your Thanksgiving feast, or can even be the main event. The natural sweetness and creamy texture compliments the savory turkey or ham that often takes the spotlight. This recipe will turn heads and leave family and friends coming back for more this holiday season!

Ingredients

- 10 pounds butternut squash, peeled, de-seeded & chopped (approx. 5 small squash)
- 2 cloves of garlic, peeled & diced
- 2 shallots, peeled & diced
- 1 macintosh apple, peeled, cored, & chopped
- 3/4 pound unsalted butter
- 2 vanilla beans
- 2 tablespoons brown sugar
- 1 tablespoon sea salt
- 1 tablespoon ground cinnamon
- 1 small bunch fresh thyme
- 1/2 cup pure maple syrup

Method

- In a heavy-bottomed stock pot, sauté the shallots, apple, and garlic with half of the butter
- When tender, add the diced butternut squash and cover with water
- Add half of the salt and the sprigs of fresh thyme
- Bring to a simmer and continue simmering until the squash is fork tender
- Drain the squash into a collander, leaving the squash to sit in the collander to dry
- Remove the thyme sticks
- Return the squash to the stock pot over low heat
- Add the remaining ingredients (butter, sugar, salt, seeds from the vanilla beans, maple syrup, cinnamon)
- Whip together using a whisk
- Taste for seasoning and adjust to personal taste

Sweater Weather Cocktail

Cory Witt, Director of Outlets

Bold spirits & baking spices are a match made in heaven in this cozy weather cocktail! Sweater Weather is a seasonal, refreshing cocktail that feels like a hug in a glass. A higher-proof whiskey, close to 100 proof, will add a level of complexity that pairs nicely with the baking spices so the spirit does not get lost. Break this recipe out over the holidays to impress all your guests!

Ingredients

- 1/4 oz maple syrup
- 1/4 oz cinnamon syrup
- 1/4 oz white creme de cacao
- 1/2 oz fresh lime juice
- 1 oz fresh grapefruit juice
- 2 oz cask-strength rye whiskey, about 100 proof

Cinnamon Syrup Ingredients

- 1 cup granulated sugar
- 1 cup water
- 3 cinnamon sticks

Method

- Make the cinnamon syrup by bringing all cinnamon syrup ingredients to a simmer in a small pot, stirring to completely dissolve the sugar. Once dissolved, remove from heat and leave the cinnamon sticks to steep for at least 30 minutes.
- Combine all cocktail ingredients in a shaker tin alongside ice and shake
- Double strain into a chilled couple glass
- Garnish with shaved nutmeg and expressed grapefruit peel
- Sip & enjoy, ideally in front of a crackling fire wearing your coziest sweater!

Partner Spotlight

Q's Nuts

Yunona Uritsky, VIP Coordinator

As with many good stories, the history of Q's Nuts starts with a love story, this one between Beth & Brian (a.k.a Q) Quinn, a pair of high school sweethearts. Q, who was working in a custom motorcycle shop, started roasting nuts at events and outdoor markets out of a mobile nut roaster. A side business and hobby more than anything at this point, when the motorcycle shop Q was working at shut down, Beth & Q decided to turn their side hustle into their full-time work. They soon became known for their incredibly delicious and wholesome snacks and haven't stopped growing since, now with two retail locations and found in specialty shops throughout the country, including our very own Mercantile.

Hand-roasted in small batches, Q's Nuts focuses on wholesome ingredients, extremely locally sourced whenever possible with many of their spices coming from Christina's Spice in Cambridge and their chocolate coming from Taza in Somerville, both barely a two mile walk from their kitchen.

Unlike many roasters, Q's savory nuts are slow roasted instead of deep fried to bring out the very best flavor as well as preserve the wholesomeness of their nuts. Q's sweet nuts, meanwhile, are hand-roasted at a higher temperature and a bit faster in one of two German-built nut roasters, spinning inside a rotating copper bowl which transforms the simple ingredients of raw nuts, organic sugar, and fresh flavors into perfectly-candied snacks.

Whether it's sweet or savory, Q's Nuts has you covered with a wholesome & delicious snack! You can pick some up right in our lobby or our online Mercantile, but they're certainly worth a visit if you're headed to the Boston Public Market, or if you're exploring Somerville & Cambridge, check out their main location where they are always roasting up fresh batches of nuts, as well as serving up other local treats (including ice cream!).

Partner Spotlight

MEM Tea Imports

Lisa Burns, Marketing & Branding

Based just across the Charles River in Cambridge, MEM Tea has been sourcing whole leaf teas for nearly 30 years. To this day, MEM focuses on importing the most delicious teas possible while coming up with delightful and harmonious blends. Served in large, convenient, pyramid tea bags, all of our lobby teas are whole leaf teas, letting the full range of the tea's flavor to come forth, while also being convenient to brew! In contrast to typical teabags, which are filled with tea "dust" and broken pieces of tea leaves, whole leaf teas have more nuanced & deeper flavors and may require a little more time to steep.

The origin story of MEM Tea is a touching one. in 1999 fine loose tea was scarce, yet a small, but passsionate group was begining to grow around the world.

At that same time, there was movement and growth among chefs and restaraunts sourcing ingredients... thus MEM Tea was bborn anf began sourcing, importing, and distributing tea to the food service and hospitality industry. MEM's mission is to spread knowledge about teas with "integrity" and distribute tea's as natures gift to man.

Autumnal Happenings

Marcus Canada , Night Audit

Fall is a perfect time to find your new favorite coffe shop, catch the leaves changing, and indulge in the fairs and festivities throughout the area. Being native to Botson, I have gathered some insider tips and tricks plus some of my favorite fall experinces over the years that I am excited to share!

Beacon Hill Guided Walking Tour

Learn about the rich history of Beacon Hill and Charles Street while wakling the scenic cobblestone roads, taking in picturesque Boston brownstones.

SoWa Vintage Market

The first Friday of every month along with every Sunday following that. Featuring a variety of eclectic vintage goods, including apparel and art!

Haunted Happenings in Salem

Throughout all of October, including parades and various restaurants such as Turners and Au Gratin (when it re-opens). Salem is the face of Halloween-towns across the country and is a fun and festive visit this time of year.

Boston Ballet

This years Fall Experience featuring The Seasons' Canon followed by preformances of The Nutcracker all the way into December. the Boston Ballet is always a breathtaking and wonderful activity witj freinds or family!

Larz Anderson Car Museum

Putting on great car shows every other Sunday morning, this is a fun spot to bring kids or go enjoy on your own!

Underground Donut Tour

Boston is more than just the birthplace of Dunkin Donuts! This amazing Donut tour is super fun and great way to try out a selection of Artisan Donuts in the area.

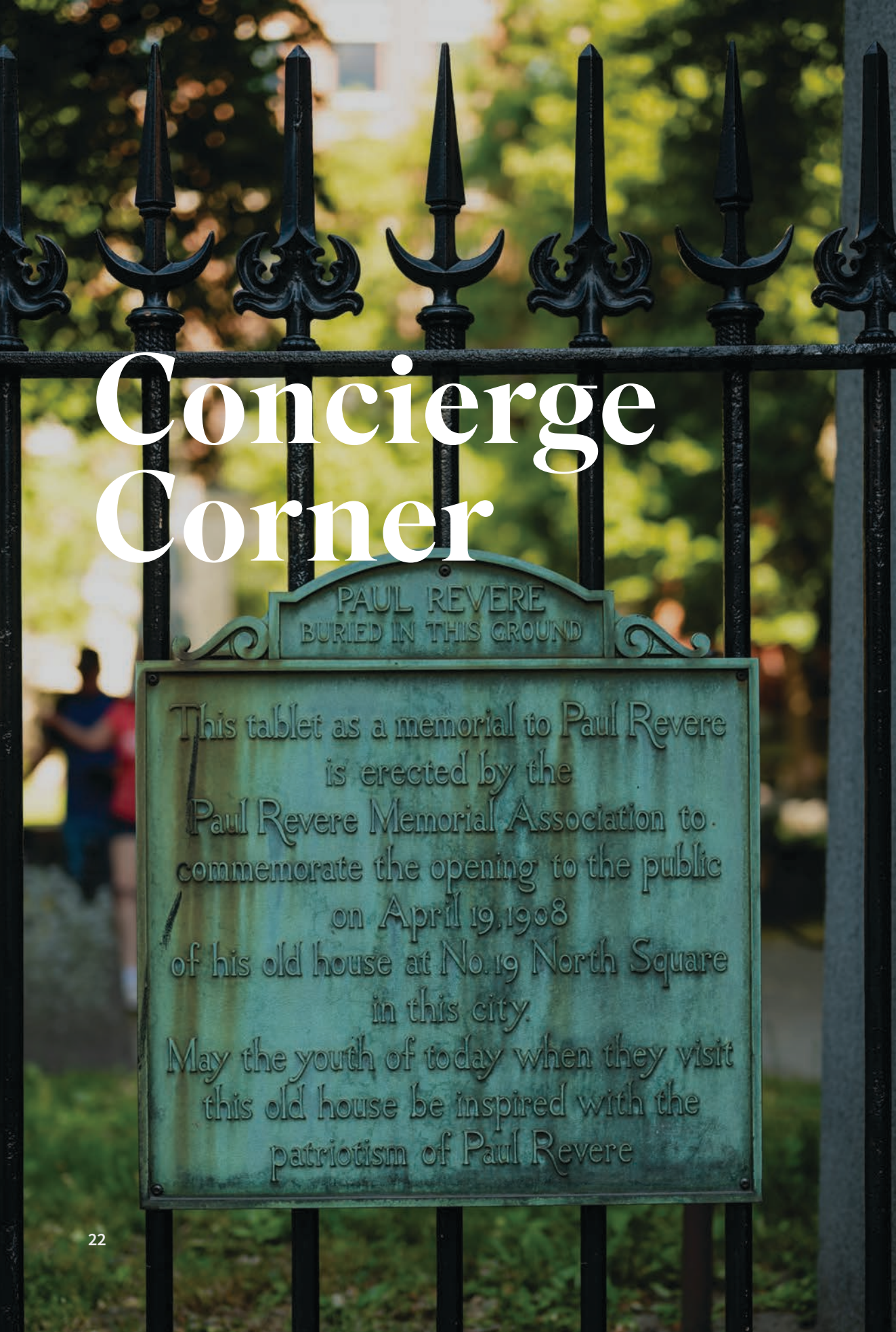
Boston Lights down at the Franklin Park Zoo

A 10/10 experince! The zoo will be lined with lanterns mimicing 'A Night at the Museum' vibe offering a unique and fun family experience.

Sip of Joy

Over in the South End, this is still by far the best coffee shop in the area, and it's not very well known! P.S. if youre in the South End, grab a coffee and walk around SoWa to look at all of the art gallerys and small shops!

Concierge Corner



Ghosts and Gravestones

Beverly Doughty, Concierge

If you're a history buff with a penchant for the eerie and supernatural, the Ghosts and Gravestones Tour is an unforgettable experience that blends chilling ghost stories with rich history! This nighttime adventure offers a unique perspective on the city's past, unearthing the tales of murder, mystery, and ghostly encounters that lurk in the shadows of its cobblestone streets.

Once the sun sets and the city's historic sites take on a spookier atmosphere, you'll board the "Trolley of the Doomed," where costumed guides, known as "Grave Diggers", welcome you aboard with a sinister sense of humor. These guides are the heart of the tour, weaving together historical facts and local legends with theatrical flair, creating a spine-tingling experience that's as entertaining as it is informative. As you roll through Boston's most haunted sites, you'll hear tales of the city's grislier side. Your guide will recount the tragic history of events like the Boston Strangler murders and provide details about the infamous Great Fire of 1872, which ravaged much of downtown. The dark legacy of Salem's Witch Trials also plays a prominent role in Boston's haunted lore, and you may even hear stories about residents who weren't so lucky in their encounters with accused witches.

The trolley stops at various haunted landmarks throughout the city, where you'll have the chance to step off and explore, visiting sites like:

Copp's Hill Burying Ground

One of Boston's oldest cemeteries, where figures from the American Revolution and notable Puritans were laid to rest. It's also home to some of the most chilling ghost stories in the city. Legend has it that restless spirits roam the grounds, especially around the grave of Cotton Mather, a Puritan minister infamous for his involvement in the Salem witch trials.

Granary Burying Ground

Another ancient burial site, home to the graves of founding fathers such as Paul Revere and John Hancock. The tour reveals stories of paranormal sightings and mysterious occurrences that visitors have experienced here over the years.

Ghost Stories with a Historical Twist

The Ghosts and Gravestones Tour strikes a perfect balance between spooky and educational. While you're likely to get goosebumps from tales of restless spirits and unsolved murders, you'll also walk away with a newfound appreciation for Boston's historical significance. The city's past comes to life through the legends, whether it's the untimely deaths of famous Revolutionary figures or the unsettling fates of lesser-known locals.

Perfect for All Ages – But Beware!

While the tour is family-friendly, it does feature some themes that may not be suitable for very young children or those easily spooked. It's an immersive experience that invites participants to ponder the thin veil between the past and present! If you enjoy ghost stories, history, or simply exploring Boston, this is a can't-miss activity.

Tips for The Adventure:

1. Book in advance: This tour is quite popular!
2. Dress warmly: Boston weather can be unpredictable
3. Arrive early: Get a good seat
4. Have a spooktacular time!