

Events

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

rev. 9.22

BREAKFAST BUFFETS

THE LENOX CONTINENTAL \$34 per person

display of sliced seasonal fruits & berries
individual yogurts greek, plain & flavored
freshly baked scones & cinnamon pecan rolls
assorted bagels whipped butter, cream cheese & fruit preserves
freshly squeezed orange juice & grapefruit juice
freshly brewed lavazza coffee, decaffeinated coffee & assorted tazo teas

THE SMART START \$38 per person

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

THE BOYLSTON STREET BREAKFAST \$44 per person

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

EUROPEAN BREAKFAST \$40 per person

display of sliced seasonal fruits & berries
freshly baked croissants & assorted danishes fruit preserves &
whipped butter
individual quiche lorraine
display of sliced iberico ham & manchego cheese
freshly squeezed orange juice & grapefruit juice
freshly brewed lavazza coffee, decaffeinated coffee & assorted tazo teas

HUEVOS RANCHEROS \$38 per person

warm corn & flour tortillas
fluffy scrambled eggs cilantro
pico de gallo
shredded jack cheese
tomato-chili sauce
refried beans & southwestern rice
guacamole
crispy breakfast potatoes chorizo
freshly squeezed orange juice & grapefruit juice
freshly brewed lavazza 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 rosemary & thyme

freshly squeezed orange juice & grapefruit juice

freshly brewed lavazza 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

choice of three:

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

assorted bottled juices & water

freshly brewed lavazza coffee, decaffeinated coffee & assorted tazo teas

THE BACK BAY BRUNCH \$52 per person

cinnamon buns & scones whipped butter & fruit preserves

assorted bagels whipped butter, cream cheese & fruit preserves

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

display of sliced seasonal fruits & berries

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

berkshire crispy apple smoked bacon & breakfast sausage

crispy maine potato hash

mozzarella & garden fresh tomato salad nut free basil pesto

croissant french toast whipped butter & warm vermont maple syrup

freshly squeezed orange juice & grapefruit juice

freshly brewed lavazza 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 honey, yogurt & berries \$10

steel cut oats 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 whipped butter, cream cheese & fruit preserves \$8

berkshire crispy apple smoked bacon \$6

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

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

clif, kind & granola bars \$8

individual cold cereals 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 lavazza 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 \$60 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 lavazza coffee, decaffeinated coffee & assorted tazo teas

MID-MORNING REFRESH

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

SPECIALTY BREAKS

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

HEALTH NUT \$20 per person
assorted naked smoothies
clif, kind & granola bars
fresh fruit skewers & berries yogurt dipping sauce
freshly brewed lavazza 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 lavazza 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.

NEW ENGLAND PICNIC \$20 per person

individual veggie & hummus cups

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

local cheese board & berries crackers & sliced breads

freshly brewed lavazza 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 and peanut butter & jelly sandwiches

warm chocolate chip cookies

fudgy caramel brownies

rice crispy treats

individually packaged fruit snacks

fruit juice boxes

freshly brewed lavazza 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 lavazza 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!

PLATED LUNCHEONS

\$58 per person

For groups of 25 guests or more we ask that individual entrée selections are pre-ordered.

APPETIZER select one

new england clam chowder

roasted tomato bisque

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

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

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

roasted brussels sprouts 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 whipped potatoes, roasted vidalia onions, carrot chips & chicken jus

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

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

braised beef short rib 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 raspberry sauce

carrot cake cream cheese frosting, spiced walnuts & salted caramel

dulce de leche sandwich cookie powdered sugar

fresh fruit salad whipped cream & mint

lindt chocolate mousse 65% cacao, poached strawberries

LUNCH BUFFETS

TASTE OF NEW ENGLAND \$58 per person

new england clam chowdah

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

maine potato salad smoked cheddar & grilled corn

braised beef short rib gnocchi, baby vegetables & braising jus

wild mushroom ravioli fresh sage, toasted pistachio & pecorino romano

roasted red skin potatoes rosemary & olive oil

sautéed baby carrots & haricot verts

warm apple crisp 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

MEDITERRANEAN BUILD A BOWL BUFFET \$58 per person

warm pita & naan bread

baby spinach & arugula

white rice

curry lentils

garlic hummus

tzatziki

proteins lemon grilled chicken, edamame falafels, grilled flank steak

toppings diced marinated tomatoes, cucumbers, grilled onions, feta, mediterranean olives

mini baklava

LITTLE ITALY \$56 per person

warm garlic bread sticks

roasted tomato basil soup

fresh mozzarella & garden fresh tomato salad nut free basil pesto

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

house made rigatoni bolognese sauce

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

sautéed haricot verts

traditional cannolis assorted flavors

LUNCH BUFFETS

SOUTH OF THE BORDER \$58 per person

tortilla soup

black bean & corn salad 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 chimichurri sauce

cilantro chicken enchiladas melted jack cheese & tomatillo salsa

southwestern rice & slow cooked black beans

cinnamon sugar churros nutella whipped cream

ENHANCEMENTS additional \$12 each per person

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

sliced filet mignon sliders dijon horseradish sauce and peppery arugula

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 horseradish aioli, charred onions & arugula on demi baguette
- grilled chicken blt wrap smoked bacon, boston bibb lettuce, garlic mayo & thick cut tomato
- hummus veggie wrap sliced peppers, cucumbers, carrots, avocado, tomatoes & mixed greens, plain hummus & tzatziki drizzle
- chef's chicken salad cranberries & alfalfa in rosemary pita pocket
- simple salad baby lettuce, shaved fennel, roasted cherry tomatoes, lenox hotel rooftop honey vinaigrette

assortment of individually bagged kettle potato chips

freshly baked chocolate chip cookies

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 balsamic glaze (GF)

jumbo shrimp cocktail (GF)

chilled cucumber cups creme fraîche, pickled onion,
regiis ova caviar (GF)

tuna ceviche cones sesame & scallion

roasted mushroom toasts whipped goat cheese, fried capers

seared ahi tuna on rice wakame and soy ginger aioli (GF)

chilled shrimp taco crispy tortilla with pico de gallo & guacamole

roasted tomato crostini herbed goat cheese, arugula pesto &
fried basil

brie, fig, prosciutto crostini topped with peppery arugula

seared beef tenderloin mini sandwich horseradish mustard

HOT SELECTIONS

grilled chimichurri shrimp on sugarcane skewer (GF)

truffled mac & cheese bites tabasco aioli

fried artichokes lemon & dill (V)

soft pretzels ipa cheddar dipping sauce

goat cheese & potato fritters garlic chive yogurt sauce

pastry wrapped smoked chicken, cheddar & mushroom bites

braised short rib grilled cheese gorgonzola & truffle aioli

steak & cheese spring rolls served with spicy ketchup

twice baked baby potatoes smoked bacon, aged cheddar, chipotle (GF)

lobster bisque served in shooter (GF)

mini jonah crab cakes old bay aioli

scallops wrapped in apple smoked bacon (GF)

GF - Gluten-Free V - Vegan

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

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

MEDITERRANEAN VEGETABLE GRAZING BOARD \$18 per person

grilled vegetables, stuffed grape leaves, marinated olives, greek feta, tabbouleh, marinated tomato & cucumber salad, tzatziki

DUMPLINGS FOR DAYS \$22 per person

assortment of chicken, pork & shrimp dumplings - steamed & fried served with napa cabbage slaw & teriyaki, sweet chili & sweet soy dipping sauces

BRUSCHETTA BAR \$22 per person

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

GRILLED FLATBREAD \$20 per person

beef tenderloin with gorgonzola
classic margherita
garlicky ricotta with spinach & poached figs
roasted shrimp and chorizo with manchego

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.

SLIDER STATION \$24 per person

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

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

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!

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

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

choose one appetizer

- simple salad baby lettuce, shaved fennel, roasted cherry tomatoes, lenox hotel rooftop honey vinaigrette
- greek salad romaine lettuce, cucumbers, tomatoes, feta cheese, kalamata olives & house vinaigrette
- roasted brussels sprouts pancetta & balsamic vinaigrette
- kale caesar salad 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 pork tenderloin medallions whipped sweet potatoes, bacon compote (GF)
- braised beef short rib gnocchi, baby vegetables & braising jus
- steak frites shoestring french fries & house steak sauce
- chicken picatta fusilli pasta, capers & grilled asparagus
- wild mushroom ravioli fresh sage, toasted pistachio & pecorino romano
- grilled shrimp skewers roasted corn salsa & coconut curry sauce (GF)

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

GF - Gluten-Free

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

PLATED DINNERS

\$75 per person

For groups of 25 guests or more we ask that individual entrée selections are pre-ordered.

APPETIZER select one

new england clam chowder

roasted tomato bisque

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

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

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

roasted brussels sprouts pancetta & balsamic vinaigrette

ENTRÉES select one

additional entrée choices, add \$5 per person

new york sirloin 12oz whipped potatoes, caramelized shallots, grilled asparagus, red wine demi-glace

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

pan roasted faroe islands salmon long & short grain wild rice, zucchini ribbons, spring garlic pesto

chatham cod grilled corn chowder sauce, roasted fingerling potatoes, baby carrots

grilled petite filet mignon & butter-poached lobster tail potato gratin, lemony green beans, saffron demi-glace

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

grilled pork tenderloin whipped sweet potatoes, shaved brussel sprouts, maple jus

braised beef short rib parmesan polenta, baby vegetables & braising jus

seared filet mignon roasted baby zucchini, roasted baby potatoes, port wine reduction

DESSERTS select one

meyer lemon meringue cake raspberry sauce

carrot cake cream cheese frosting, spiced walnuts & salted caramel

dulce de leche sandwich cookie powdered sugar

fresh fruit salad whipped cream & mint

lindt chocolate mousse 65% cacao, poached strawberries

For events less than (10) guests, an additional labor fee of \$150 will apply. Please advise catering of any food allergies prior to event.

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

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

SIDES select two

roasted red bliss potatoes olive oil & rosemary

herb parmesan gratinee potatoes

seasonal vegetable risotto

whipped yukon mashed potatoes

sautéed baby carrots

grilled asparagus

ENTRÉE OPTIONS select two

vegetarian options available upon request

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

sliced beef sirloin green peppercorn sauce

grilled faroe islands salmon spring garlic pesto

chicken picatta sautéed chicken breasts in a caper picatta sauce

chatham cod grilled corn chowder sauce

bolognese beef & spicy 'nduja sausage, slow cooked tomatoes, cavatelli

DESSERT OPTIONS select two

meyer lemon meringue cake raspberry sauce

sticky toffee pudding vanilla whipped cream & salted caramel

assorted cookies & macaroons

classic red velvet cake cream cheese frosting & fresh berries

BAR SERVICES

OPTION ONE

All bar services require 1 bartender per 75 guests at \$150 per bartender.

Choose between house brand cocktails or premium cocktails.

Charged per drink – cash or by consumption

house brand cocktails \$11

bacardi & captain morgan, amsterdam & jim beam
tito's handmade vodka | cazadores tequila | dewar's

premium cocktails \$13

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 beers \$8

samuel adams lager | harpoon ipa | budweiser | bud light

craft beers \$10

night shift whirlpool pale ale | mighty squirrel cloud candy ipa
allagash white | downeast cider | cisco seasonal

non-alcoholic \$4

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 \$16 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

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

70" 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

ZOOM PACKAGE

only offered for groups of 25 people or less

includes all equipment of tabletop microphones, HD camera, large flatscreen television, laptop computer, necessary cabling, professional labor of setup, testing, and on-site support during your event

\$750/day

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.

PARKING OPTIONS

VALET

The Lenox Hotel
617.536.5300
Entrance at 61 Exeter Street

day/event rate \$35

0 – 10 hours, out by 2am*

dining rate \$35

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

overnight rate \$65 per night

until 5pm the day of checkout**

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

*** oversized vehicles are accepted for overnight parking by the lenox hotel valet for an additional per night, subject to availability, \$120 per vehicle*

SELF-PARK

Copley Place parking garage
Entrance at 100 Huntington Avenue clearance 6'9"
617.262.6600

0 – 1 hours \$12

1 – 1.5 hours \$20

1.5 – 2 hours \$25

2 – 5 hours \$38

5 – 10 hours \$40

10 – 24 hours \$42

Prudential Center parking garage
Entrance at 85 Exeter Street clearance 6'0"
617.236.3060

0 – 1 hour \$13

1 – 1.5 hours \$22

1.5 – 2 hours \$32

2 – 24 hours \$44