



Boston Marriott Burlington



Boston Marriott Burlington - One Mall Road Burlington, MA 01803 - 781-229-6565 phone 781-270-4144 fax

breakfast

Continental Breakfasts

Continental | \$21 Per Person

- Market Style Sliced Fresh Fruits of the Season
- Variety of Fresh Baked Muffins, Breakfast Pastries, and Deli Style Bagels
- Plain and Vegetable Cream Cheese, Butter, and Preserves
- Bottled Water, Orange, Grapefruit, Tomato, and Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, and Milk

Executive Continental | \$23 Per Person

- Market Style Sliced Fresh Fruits of the Season
- Variety of Fresh Baked Muffins, Breakfast Pastries, and Deli Style Bagels
- Plain and Vegetable Cream Cheese, Butter, and Preserves
- Assorted Breakfast Cereals with 2% Milk, Skim Milk, and Bananas
- Bottled Water, Orange, Grapefruit, Tomato, and Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, and Milk

Deluxe Continental | \$27 Per Person

- Market Style Sliced Fresh Fruits of the Season
- Variety of Fresh Baked Muffins, Breakfast Pastries, and Deli Style Bagels
- Plain and Vegetable Cream Cheese, Butter, and Preserves
- Hot Oatmeal with Brown Sugar and Raisins
- Individual Assorted Yogurts
- Assorted Breakfast Cereals with 2% Milk, Skim Milk, and Bananas
- Bottled Water, Orange, Grapefruit, Tomato, and Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, and Milk

All Breakfast Buffets are Designed for a One Hour Time Period. For Groups of Less than 25 Guests, a \$5 Per Person Differential will Apply.

Breakfast Enhancements

-Omelet Station | \$9 Per Person

Made to Order, Accompanied by Mushrooms, Onions, Peppers, Tomatoes, Ham, Salsa, and Shredded Cheddar

-Belgian Waffle | \$8 Per Person

Served with Strawberry and Blueberry Sauces, Warm Syrup, and Whipped Cream

-Cinnamon Swirl French Toast | \$6 Per Person

Thick Sliced Texas Toast with Warm Syrup and Confectioner's Sugar

-Smoked Salmon | \$9 Per Person

Served with Sliced Tomatoes, Bermuda Onions, Egg Whites, Egg Yolks, Capers, and Lemon

-Scrambled Eggs | \$4 Per Person

-Breakfast Burrito | \$6 Per Person

Eggs, Diced Tomatoes, Jalapenos, Sweet Peppers, Onions, Potatoes, and Jack Cheese Wrapped in a Tortilla, Served with Salsa and Sour Cream

breakfast

Breakfast Buffets

Burlington at Daybreak | \$29 Per Person

- Market Style Sliced Fresh Fruits of the Season
- Variety of Fresh Baked Muffins, Breakfast Pastries, and Deli Style Bagels
- Plain and Vegetable Cream Cheese, Butter, and Preserves
- Assorted Breakfast Cereals with 2% Milk, Skim Milk, and Bananas
- Fluffy Scrambled Eggs with Cheddar and Snipped Chives
- Smoked Bacon and Country Sausage Links
- Oven Roasted Breakfast Potatoes with Sweet Peppers and Onions
- Bottled Water, Orange, Grapefruit, Tomato, and Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

A Healthy Start | \$30 Per Person

- Market Style Sliced Fresh Fruits of the Season
- Low Fat Blueberry, Apple, and Spice Muffins, 7 Grain Sliced Bread, and Honey Wheat English Muffins
- Strawberry Banana Fruit Smoothies
- Hot Oatmeal with Brown Sugar, Sun Dried Cranberries, and Raisins
- Individual Low Fat and Non Fat Yogurts
- Assorted Breakfast Cereals with 2% Milk, Skim Milk, and Bananas
- Scrambled Egg Whites with Spinach, Tomato, and Mushroom
- Turkey Bacon and Turkey Sausage
- Bottled Water, Orange, Grapefruit, Tomato, and Cranberry juice
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

All Breakfast Buffets are Designed for a One Hour Time Period. For

Groups of Less than 25 Guests, a \$5 Per Person Differential will Apply.

Breakfast Enhancements

-Omelet Station | \$9 Per Person

Made to Order, Accompanied by Mushrooms, Onions, Peppers, Tomatoes, Ham, Salsa, and Shredded Cheddar

One Station Attendant Per 50 Guests | \$150

-Belgian Waffle | \$8 Per Person

Served with Strawberry and Blueberry Sauces, Warm Syrup, and Whipped Cream

-Cinnamon Swirl French Toast | \$6 Per Person

Thick Sliced Texas Toast with Warm Syrup and Confectioner's Sugar

-Smoked Salmon | \$9 Per Person

Served with Sliced Tomatoes, Bermuda Onions, Egg Whites, Egg Yolks, Capers, and Lemon

-Scrambled Eggs | \$4 Per Person

-Breakfast Burrito | \$6 Per Person

Eggs, Diced Tomatoes, Jalapenos, Sweet Peppers, Onions, Potatoes, and Jack Cheese Wrapped in a Tortilla, Served with Salsa and Sour Cream

-Cheese Binte | \$4 Per Person

Served with Strawberry Sauce

-Make Your Own Granola Parfait Bar | \$6 Per Person

Plain and Vanilla Yogurt, Strawberry and Blueberry Sauces, House Made Granola, Milk Chocolate Chips, Toasted Almonds, M&M's, Fresh Seasonal Berries, Assorted Sun Dried Fruits

breakfast

Plated Breakfasts

-All American | \$21 Per Person

Fluffy Scrambled Eggs, Breakfast Potatoes, Smoked Bacon or Country Sausage

-Cinnamon Swirl French Toast | \$21 Per Person

Served with Seasonal Berries, Warm Syrup, Smoked Bacon or Country Sausage

-Vegetable Frittata | \$22 Per Person

Spinach, Tomato, Mushroom, and Feta, Served with Breakfast Potatoes and Grilled Tomato

-Western Frittata | \$22 Per Person

Ham, Peppers, and Cheese, Served with Breakfast Potatoes and Grilled Tomato

-Steak & Eggs | \$25 Per Person

Grilled Sirloin Cooked Medium with Fluffy Scrambled Eggs, Roasted Mushrooms, and Potato Hash

Breakfast Entrees are Priced Per Person and Accompanied by Chilled Orange Juice, a Basket of Muffins and Breakfast Pastries, a Berry Parfait, Choice of a Fruit Martini or Granola, and Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas.

breaks

Afternoon Breaks

Ice Cream Sundae Bar | \$21 Per Person

- Create Your Own Sundae:
 - Chocolate and Vanilla Ice Cream
 - Whipped Cream
 - Hot Fudge, Butterscotch, and Strawberry Sauces
 - Oreo Pieces
 - Chocolate Sprinkles
 - M&M's
 - Reeses Cup Pieces
 - Butterfinger Pieces
 - Walnuts
 - Maraschino Cherries
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

Candy Land | \$18 Per Person

- A Variety of Wrapped Candies:
 - Hershey's Chocolate
 - Kit Kat
 - Snickers
 - Milky Way
 - Root Beer Barrels
 - York Minis
 - Necco Wafers
 - Mary Jane's
 - Tootsie Rolls
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

Ballpark | \$22 Per Person

- Cracker Jacks
- Warm Roasted Peanuts
- Warm Jumbo Soft Pretzels with Mustard
- Ice Cream Bars
- Nutty Buddies
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

Carnival | \$27 Per Person (50 Person Minimum)

- Popcorn
- Cotton Candy
- Apple Slices and Caramel Shooter
- Fried Oreos
- Cheesy Fries with Bacon and Scallions
- Mini Coney Island Franks

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- Mini Corn Dogs
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water
- One Station Attendant Per 50 Guests | \$150

breaks

Afternoon Breaks

Make Your Own Trail Mix | \$20 Per Person (50 Person Minimum)

- Banana Chips
- Raisins
- Sun Dried Cranberries
- Sun Dried Pineapple
- Sun Dried Papaya
- Peanuts, Walnuts
- Almonds
- Sunflower Seeds
- Pumpkin Seeds
- M&M's
- Mini Chocolate Chips
- Mini Marshmallows
- Mini Peanut Butter Chips
- Yogurt Raisins
- Chocolate Cranberries
- Granola
- Cheerios
- Pretzels
- Popcorn
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

Healthy Energizer | \$19 Per Person

- Fruit Martinis
- Build Your Own Parfait:
 - Low Fat Vanilla Yogurt
 - Plain Greek Yogurt
 - House Made Granola
 - Assorted Sun Dried Fruits
 - Toasted Coconut
 - Toasted Almonds
 - Dark Chocolate Chips
- Peanut Butter and Apple Slice Shooters
- Oatmeal Raisin Cookies
- Boutique Sodas, Bottled Water, Orange, Grapefruit, Tomato, and Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

Milk & Cookies | \$18 Per Person

- An Assortment of Cookies:
 - Chocolate Chip
 - Peanut Butter
 - Oatmeal Raisin
 - Cranberry White Chocolate Chip

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- Double Chocolate Chunk
- Cartons of Milk
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

breaks

All Day Break Package - Gold

Gold Package | \$40 Per Person

Continental

- Market Style Sliced Fresh Fruits of the Season
- Variety of Fresh Baked Muffins, Breakfast Pastries, and Deli Style Bagels
- Plain and Vegetable Cream Cheese, Butter, and Preserves
- Bottled Water, Orange, Grapefruit, Tomato, and Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

Mid-Morning

- Assorted Seasonal Whole Fruit
- Energizing Mid-Morning Snacks
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

Afternoon

- Chef's Selection of Sweet and Savory Snacks
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

breaks

All Day Break Package - Platinum

Platinum Package | \$44 Per Person

Executive Continental

- Market Style Sliced Fresh Fruits of the Season
- Variety of Fresh Baked Muffins, Breakfast Pastries, and Deli Style Bagels
- Plain and Vegetable Cream Cheese, Butter, and Preserves
- Assorted Breakfast Cereals with 2% Milk, Skim Milk, and Bananas
- Bottled Water, Orange, Grapefruit, Tomato, and Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

Mid-Morning

- Market Style Sliced Fresh Fruit of the Season
- Energizing Mid-Morning Snacks
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

Afternoon

- Chef's Selection of Sweet and Savory Snacks
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

breaks

All Day Break Package - Elite

Elite Package | \$48 Per Person

Deluxe Continental

- Market Style Sliced Fresh Fruits of the Season
 - Variety of Fresh Baked Muffins, Breakfast Pastries, and Deli Style Bagels
 - Plain and Vegetable Cream Cheese, Butter, and Preserves
 - Hot Oatmeal with Brown Sugar and Raisins
 - Individual Assorted Yogurts
 - Assorted Breakfast Cereals with 2% Milk, Skim Milk, and Bananas
 - Toasted English Muffin with Country Ham, Egg, and Cheese
 - Bottled Water, Orange, Grapefruit, Tomato, and Cranberry Juice
 - Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Mid-Morning

- Assorted Seasonal Whole Fruit
- Energizing Mid-Morning Snacks
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

Afternoon

- Chef's Selection of Sweet and Savory Snacks
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

Lunch

Executive Lunch Buffets Monday - Friday

Executive Lunch Buffets | \$38 Per Person

Monday

- Tomato Soup
- Tossed Garden Greens with Tomato, Cucumber, Red Cabbage, and Carrots
- Assorted Rolls and Butter
- Grilled Cheese Sandwich Station Includes:
 - Classic Mozzarella, Prosciutto, and Basil
- Lemon and Rosemary Rosted Chicken
- Quinoa, Black Beans, Corn, and Cilantro Pilaf
- Seasonal Vegetables
- Chef's Selection of Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

Tuesday

- Soup of the Day
- Artisan Greens with Roasted Granny Smith Apple, Local Goat Cheese, Applewood Smoked Bacon, and Honey Dijon Dressing
- Assorted Rolls and Butter
- Portobello Mushroom Sliders with Roasted Tomato, Wilted Spinach, and Gruyere
- Marinated Skirt Steak with Tomato Basil Chutney and Crispy Onion Straws
- Black Pepper Sea Salt and Olive Oil Roasted New Potatoes
- Seasonal Vegetables
- Chef's Selection of Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

Wednesday

- Minestrone Soup
- Caesar Salad
- Marinated Green Bean and Tomato Salad
- Assorted Rolls and Butter
- Eggplant Parmesan
- Baked Chicken Saltimbocca
- Potato Gnocci, Sauce Pomodoro, and Imported Parmesan
- Rosted Italian Vegetables
- Chef's Selection of Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

Thursday

- Tortilla Soup
- Taco Salad Bar: Crispy Fried Tortilla Bowl, Seasoned Taco Meat, Iceberg Lettuce, Avocados, Tomatoes, Black Beans, Toasted Corn, Red Onions, Jack Cheese, Sour Cream, and Zinfandel Cilantro Vinaigrette

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- Assorted Rolls and Butter
- Chicken Fajitas with Sizzled Peppers and Onions, Served with Flour Tortillas, Guacamole, Salsa, and Sour Cream
- Cheese, Chili, and Sweet Pepper Quesadillas
- Tex Mex Rice
- Seasonal Vegetables
- Chef's Selection of Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

Friday

- Hot and Sour Soup
- Lo mein Noodles and Vegetable Salad
- Assorted Rolls and Butter
- Peking Ravioli and Vegetable Spring Rolls
- Miso Glazed Salmon with Bok Choy
- Stir Fry Vegetables
- Steamed Jasmine Rice
- Chef's Selection of Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

All Lunch Buffets are Designed for a One Hour Period. For Groups of Less than 25 Guests, a \$5 Per Person Differential will Apply.

Lunch

Lunch Buffets

Lunch Buffets | \$45 Per Person

Boston Common

- Tomato Soup
- Chopped Vegetable Salad with Buttermilk Ranch
- Assorted Rolls and Butter
- Roasted Vegetable, Sun Dried Tomato and Cous Cous Salad
- Grilled Cheese Sandwich
 - Classic Mozzarella, Prosciutto, and Basil
- Lemon and Rosemary Roasted Chicken
- Baked Georges Bank Cod with Lemon and Herb Buttered Panko Topping
- Herb Roasted Creamer Potatoes
- Seasonal Vegetables
- Chef's Selection of Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

Little Italy

- Minestrone
- Caesar Salad
- Marinated Green Bean and Tomato Salad
- Assorted Rolls and Butter
- Tiny Grinder: Salami, Mortadella, Provolone, Chopped Pickles, Tomatoes, Red Pepper Relish and EVOO on a Crusty Baguette
- Eggplant Parmesan
- Baked Chicken Saltimbocca
- Potato Gnocchi, Sauce Pomodoro and Imported Parmesan
- Seasonal Vegetables
- Chef's Selection of Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

Comfort Zone

- New England Clam Chowder
- Tossed Garden Greens
- Assorted Rolls and Butter
- Steamed Broccoli, Cauliflower Salad with Blistered Cherry Tomatoes, and Balsamic Vinaigrette
- Crispy Honey Drizzled Fried Chicken
- Marinated Skirt Steak with Tomato Basil Chutney and Crispy Onion Straws
- Macaroni and Cheese
- Mashed Potatoes
- Seasonal Vegetables
- Chef's Selection of Desserts
- Freshly brewed Coffee, Decaffeinated Coffee, and Specialty Teas

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All Lunch Buffets are Designed for a One Hour Period. For Groups of Less than 25 Guests, a \$5 Per Person Differential will Apply.

Lunch

Deli Lunch Buffet

Deli Lunch Buffet | \$36 Per Person

- Soup of the Day
- Tossed Greens with Assorted Toppings and Choice of Dressings
- Market Style Grilled Vegetables
- Roasted Redskin Potato Salad
- Make Your Own Sandwich:
 - Deli Meats: Roast Beef, Oven Roasted Turkey, Tavern Ham, and Sopresatta Salami
 - Cheeses: Sliced Cheddar, Swiss, and Provolone
 - Tuna Salad
 - Lettuce, Sliced Tomato, Pink Onion, and Dill Pickle with Mayonaise, and Dijon Mustard
 - Assorted Breads: Sliced White and Wheat, Kaiser Rolls, Lo Carb Spinach Wraps, and Gluten Free Bread upon Request
- Miss Vicky's Sea Salt Potato Chips
- Che's Selection of Sweet Treats
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

All Lunch Buffets are Designed for a One Hour Period. For Groups of Less than 25 Guests, a \$5 Per Person Differential will Apply.

Lunch

Cold Lunch Buffet

Cold Lunch Buffet Your Way | \$40 Per Person

- Chicken Noodle Soup
- Tri Colored Pasta Salad
- Assorted Rolls and Butter

Market Salad Station

Served with Assorted Salad Dressings

Select Two

- Mixed Field Greens
- Romaine
- Baby Spinach
- Iceberg

Select Two

- Shredded Cheddar
- Goat Cheese
- Feta Cheese
- Crumbled Blue Cheese
- Cherry Mozzarella

Select Three

- Grilled Chicken
- Sliced Sirloin
- Grilled Shrimp
- Poached Salmon
- Tuna Salad
- Chicken Salad
- Grilled Portobello

Select Five

- Diced Tomatoes
- Chopped Egg
- Cucumbers
- Sweet Red and Green Peppers
- Shredded Carrots
- Chick Peas
- Grilled Marinated Mushrooms
- Artichoke Hearts
- Mixed Country Olives

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- Freeze Dried Corn
- Chopped Red Onion
- Crumbled Bacon
- Sun Dried Cranberries
- Crunchy Croutons
- Candied Walnuts

- Market Style Sliced Fresh Fruit
- Chef's Selection of Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

All Lunch Buffets are Designed for a One Hour Period. For Groups of Less than 25 Guests, a \$5 Per Person Differential will Apply.

Lunch

Hot and Cold Sandwich Buffet

Hot and Cold Sandwich Buffet | \$39 Per Person

-Soup of the Day

Select One

- Tossed Garden Greens with Choice of Dressings
- Traditional Caesar Salad

Select One

- Marinated Green Bean and Tomato Salad
- Potato Salad
- Quinoa and Vegetable Salad
- Pasta Salad

- Selection of Chef's Sweet Treats
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
- Assorted Soft Drinks and Bottled Water

All Lunch Buffets are Designed for a One Hour Period. For Groups of Less than 25 Guests, a \$5 Per Person Differential will Apply.

Select Three

- Sliced Roast Beef and Baby Swiss Crusty Baguette
with Chipotle Mayonnaise, Spinach, Mushroom, Scallion, and Bacon Hash
- Maple BBQ Pulled Pork Slider
with Apple Cider Slaw and Vermont Cheddar
- Pastrami, Sweet Pepper, and Onion Melt
with Provolone on Marble Rye
- Prosciutto, Sopresatta, and Mozzarella
with Roasted Peppers and Olive Relish on Baguette
- Classic Grilled Ham, Cheddar, and Sliced Tomato on Sourdough
- Roasted Turkey Sandwich
with Smoked Bacon on a Wheat Wrap with Crisp Iceberg, Tomato,
and Cranberry Mayonnaise
- Low Fat Roasted Portabella Mushroom
with Grilled Eggplant, Zucchini, and Yellow Squash on Romaine Hearts,
and Hummus Spread on a Whole Wheat Kaiser
- Grilled Chicken
with Chili Mayo on Arugula with Cilantro, Tomato, Mango Salsa, and Monterey
Jack
- Chicken and Grilled Eggplant Parmesan
on Ciabatta with Melted Mozzarella

Lunch

Plated Lunch

Three Course Plated Lunch:
Soup or Salad, Entree, and Dessert
Select One Salad

- Chef's Soup of the Day
- Tossed Artisan Greens, Cucumbers, Cherry Tomatoes, Shredded Cabage, and Julienne Carrots with Red Wine Vinaigrette
- Classic Caesar Salad, Hearts of Romaine, Parmesan Cheese, Croutons, and Creamy Caesar Dressing
- Spinach and Strawberry Salad, Baby Spinach, and Radicchio with Sliced Strawberries, Toasted Almonds, Crumbled Feta Cheese, and Balsamic Vinaigrette

Select One Entree

- Maple Chili Marinated Breast of Chicken | \$34
on Roasted Sweet Potato and Sugar Snap Peas with a Double Chicken and Apple Cider Jus | \$21 Per Person
- Braised Boneless Short Rib of Beef | \$33
in a Rich Veal Stock with Yukon Gold Mashed Potatoes, Steamed Asparagus, and Tomato Concasse
- Panko and Herb Crusted Cod | \$37
on Parsley Boiled New Potatoes with Green Beans and Stewed Tomatoes
- Miso and Honey Glazed Salmon | \$37
with Jasmine Rice, Steamed Carrots, and Bok Choy
- New York Strip Steak | \$39
over Roasted Creamer Potatoes with Broccolini, Merlot Sauce, and Crispy Onion Straws
- Grilled Vegetable Tower Eggplant | \$31
on Polenta Cake with Tomato Fennel Fondue, Portobello Mushrooms, Native Squashes, Arugula Salad, and Sweet Peppers

In the Event of a Split Menu, the Higher Price Prevails.

Select One Dessert

- Opera Chocolate Cake with Espresso Anglaise
- Flourless Chocolate Cake with Raspberry Sauce
- Turtle Cheesecake with Caramel and Chocolate Sauces
- Pecan Bourbon Tart with Creme Anglaise
- New York Style Cheesecake with Raspberry Jam and Berries
- Mixed Berry Crumble Tart with Berry Coulis Whipped Cream and Berry Garnish

Dinner

Plated Dinners

In the Event of a Split Menu, the Higher Price Prevails.

Select One Salad

- Tossed Artisan Greens, Cucumbers, Cherry Tomatoes, Shredded Cabbage, and Julienne Carrots with Red Wine Vinaigrette
- Classic Caesar Salad: Hearts of Romaine, Parmesan Cheese, Croutons, and Creamy Caesar Dressing
- Spinach and Strawberry Salad, Baby Spinach, and Radicchio with Sliced Strawberries, Toasted Almonds, Crumbled Feta Cheese, and Balsamic Vinaigrette
- Chopped Salad: Romaine, Iceberg, Radicchio, Cherry Tomatoes, Cucumbers, Chick Peas, Green Onions, Freeze Dried Corn, Grated Jack Cheese, and Peppercorn Cream
- Baby Iceberg Wedge, Apple Smoked Bacon, Sliced Red Onion, Blistered Red Pepper, Blue Cheese, Chives, and Buttermilk Ranch Dressing

Select One Dessert

- Opera Chocolate Cake with Espresso Anglaise
- Flourless Chocolate Cake with Raspberry Sauce
- Turtle Cheesecake with Caramel and Chocolate Sauces
- Pecan Bourbon Tart with Creme Anglaise
- New York Style Cheesecake with Raspberry Jam and Berries
- Mixed Berry Crumble Tart with Berry Coulis Whipped Cream and Berry Garnish

Select One Entree

- Maple Chili Marinated Breast of Chicken | \$42
on Roasted Sweet Potato and Sugar Snap Peas with a Double Chicken and Apple Cider Jus
- Chicken Piccata | \$43
Seasoned and Sautéed with White Wine and Lemon Caper Cream on Roasted Potatoes and Asparagus
- Braised Boneless Short Rib of Beef | \$40
in a Rich Veal Stock with Yukon Gold Mashed Potatoes, Steamed Asparagus and Tomato Concasse
- Panko and Herb Crusted Cod | \$46
on Parsley Boiled New Potatoes with Green Beans and Stewed Tomatoes
- Miso and Honey Glazed Salmon | \$44
with Jasmine Rice, Steamed Carrots, and Bok Choy
- Lobster and Crab Cakes | \$64
with Pink Onion Tartar, Gratin Potatoes, and Roasted Seasonal Vegetables
- New York Strip Steak | \$59

over Roasted Creamer Potatoes with Broccolini, Merlot Sauce, and Crispy
Onion Straws

-Grilled Center Cut Filet Mignon | \$62
with Green Onion and Horseradish Mashed Potatoes, Baby Carrots, Green
Beans, and Sauce Madeira

-Grilled Vegetable Tower Eggplant | \$40
on Polenta Cake with Tomato Fennel Fondue, Portobello Mushroom,
Native Squashes, Arugula Salad, and Sweet Peppers

-Petite Filet and Jonah Crab Cake | \$59
with Merlot Sauce and Pink Onion Tartar with Basil Mashed Potatoes,
Asparagus, and Blistered Red Peppers

-Sliced Tenderloin and Baked Crab Stuffed Shrimp | \$59
with Crimini Mushroom Madeira

Dinner

South of the Border

South of the Border | \$48 Per Person

- Mixed Greens, Cucumbers, Tomatoes, and Carrots with Red Wine Vinaigrette
- Assorted Rolls and Butter
- Tex Mex Quinoa, Bean, Tomato, Cilantro, and Toasted Corn Salad
- Chicken Tortilla Soup with Scallions, Cheddar Cheese, and Sour Cream
- Chorizo and Queso Stuffed Chicken with Cilantro Cream
- Char Grilled Barbeque Flank Steak with Roasted Peppers and Tomato Demi-Glace
- Chipotle and Cheddar Mashed Potatoes
- Sweet Corn Sautéed with Roasted Tomatoes and Bell Peppers, Garlic, Onion and Cilantro
- Chefs Selection of Mini Treats

All Dinner Buffets are Designed for a One Hour Period. For Groups of Less than 25 Guests, a \$5 Per Person Differential will Apply.

Dinner

Back Bay

Back Bay | \$48 Per Person

- New England Clam Chowder
- Assorted Rolls and Butter
- Chopped Salad: Iceberg, Romaine, and Radicchio with Cucumbers, Cherry Tomatoes, Chick Peas, Ripe Olives, and Shaved Red Onions with Buttermilk Ranch Dressing
- Potato Salad with Scallions and Old Bay
- Fennel Roasted Cod on Stewed Leeks and Tomatoes
- Seasoned and Sautéed Chicken with Crimini Mushroom Marsala
- Parsley Boiled Red Bliss Potatoes
- Asparagus and Roasted Sweet Peppers
- Chef's Selection of Mini Treats

All Dinner Buffets are Designed for a One Hour Period. For Groups of Less than 25 Guests, a \$5 Differential will Apply.

Dinner

North End

North End | \$48 Per Person

- Country Style Minestrone Soup
- Ciabatta Rolls and Cheesy Garlic Bread
- Caesar Salad with Imported Parmesan and Crunchy Croutons
- Tortellini Salad Antipasto
- Braised Boneless Beef Short Ribs with Gremolata
- Grilled Salmon on Tomato Fondue
- Risotto Milanese
- Roasted Italian Style Vegetables
- Chefs Selection of Mini treats

All Dinner Buffets are Designed for a One Hour Period. For Groups of Less than 25 Guests, a \$5 Differential will Apply.

Dinner

Chinatown

Chinatown | \$48 Per Person

- Hot and Sour Soup
- Assorted Rolls and Butter
- Chopped Romaine and Iceberg with Scallions, Lychee, Bamboo Shoots, and Mandarin Orange with Cilantro Ginger Vinaigrette
- Peking Ravioli with Sweet Soy Dipping Sauce
- Vegetable Spring Rolls with Sweet and Sour Sauce
- General Gao's Chicken
- Beef, Green Peppers and Black Bean Sauce
- Steamed Jasmine Rice
- Stir Fried Vegetables and Lo Mein
- Chefs Selection of Mini Treats

All Dinner Buffets are Designed for a One Hour Period. For Groups of Less than 25 Guests, a \$5 Differential will Apply.

Dinner

The Streets of Boston

Streets of Boston | \$65 Per Person
Select 3 Streets, Plus Newbury Street

Atlantic Avenue

- New England Clam Chowder
- George's Bank Panko & Shallot Crusted Cod on Lemon Butter Sauce
- Cornmeal Crusted Fried Calamari and Sweet Peppers with Pink Onion Tartar Sauce
- Aroostook County Buttermilk Smashed Potatoes with Cheddar and Green Onions

Kneeland Street

- Peking Ravioli with Ginger Soy
- Vegetable Spring Rolls with Sweet & Sour Sauce
- Chicken with Vegetable Lo Mein
- Wok Fried and Served in Takeout Boxes with Chop Sticks
- Steamed Jasmine and Yang Chow Fried Rice

Hanover Street

- Ciabatta Rolls & Cheesy Garlic Bread
- Cheese Tortellini with Roasted Tomatoes and Basil Pesto Cream Sauce
- Penne Bolognese with Imported Parmesan
- Steamed Broccoli with Blistered Cherry Tomatoes

Beacon Street

- Sliced Silver Dollar Rolls
- Sage Roast Breast of Turkey
- Whole Cranberry Sauce, Honey Mustard, and Mango
- Crack Pepper and Sea Salt Slow Roasted Sirloin Strip
- Horseradish Sour Cream, Dijon Mustard, and Lemon Crème Fraiche
- Herb Roasted Redskin Potatoes

Newbury Street

- Fruit Martinis
- Mousse Shooters
- Chocolate Dipped Strawberries

Boston Marriott Burlington - One Mall Road Burlington, MA 01803 - 781-229-6565 phone 781-270-4144 fax

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- Selection of Mini Treats
- Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

Stations are Designed for a Two Hour Period. For Groups of Less than 25 Guests, a \$5 Per Person Differential will Apply.

Reception

Hot Hors D'oeuvres

Choose in Increments of 25 at \$400 Per 100 Pieces

- Cashew Chicken Spring Rolls with Scallions and Ginger Soy Sauce
- Buffalo Chicken Tartlet with Blue Cheese Dip
- Edamame Dumpling with Honey Miso
- Spiced Chicken with Kefta Tzatziki Sauce
- Risotto Arancini Ala Pomodoro
- Petite Crab Cakes with Old Bay Tartar
- Cranberry, Walnut, and Brie Rhylo Roll with Raspberry Drizzle
- Sweet Potato and Coconut Chicken Fingers with Cinnamon Apple Sauce
- Scallops Wrapped In Bacon with Vermont Maple Sambal Glaze
- Brazilian Churrasco Chipotle Steak with Honey Barbeque Aioli
- Tortilla Crisp with Roasted Eggplant, Tomato, Pine Nut, and Feta
- Crab Rangoon with Chinese Mustard
- Miniature Beef Wellington with Creamy Horseradish Sauce
- Shrimp Tempura with Sweet Chili Dipping Sauce
- Beef Short Rib Empanada with Cilantro Sour Cream
- Lobster Cobbler with Buttered Crumb Topping
- Spanakopita with Cucumber Dill Sour Cream Sauce
- Cheese Quesadillas with Tomato Salsa

Reception

Cold Hors D'oeuvres

Choose in Increments of 25 at \$400 Per 100 pieces

- Shooter of Gulf Shrimp on Iceberg with Chive and Horseradish Cocktail Sauce
- Cherry Tomato, Fresh Basil, and Mozzarella Skewer with Aged Balsamic and EVOO
- Blackened Beef Tenderloin with Wonton Crisp Wasabi Aioli and Cucumber Salad
- Prosciutto Watermelon Skewer with Aged Balsamic and EVOO
- Bruschetta Crostini with Tomato, Basil, Parmesan, and EVOO
- Individual Crudit  Shooter with Crisp Vegetables in Ranch Dressing
- Gulf Shrimp Cocktail with Lemon Wedges and Cocktail Sauce

Reception Displays

Artisan and Local Cheese Display | \$9 Per Person

- Great Hill Blue Cheese (Marion MA)
- Grafton Natural Cheddar (Windham VT)
- Boggy Meadow Baby Swiss (Walpole NH)
- Pineland Farms Monterey Jack (New Gloucester ME)
- Accompanied by Crusty Sliced Baguettes, Crunchy Flatbread, Grainy Crackers, Marinated Olives, Red and Green Grapes, and Salted Nuts

Antipasto Misto Display | \$10 Per Person

- Prosciutto,
- Dry Cured Salami
- Aged Provolone
- Macerated Mozzarella
- Marinated and Fire Roasted Mushrooms
- Grilled Sweet Peppers
- Mixed Olives
- Pesto Marinated Artichokes
- Cherry Tomatoes
- Basil
- Bread Sticks, Flatbread, and Sliced Ciabatta

Middle Eastern Mezze | \$8 Per Person

- Egyptian Hummus
- Tabbouleh
- Tapenade
- Babaganoush
- Marinated Olives and Feta
- Pita, Flatbread, and Sliced baguette

Reception Stations

Sage Roasted Turkey Breast | \$285 Each

- Served with Cranberry Sauce
- Serves Approximately 40 Guests

Maple and Spice Baked Ham | \$315 Each

- Honey Mustard Sugar Cured Ham
- Served with Sun Dried Cranberry Butter and Biscuits
- Serves Approximately 35 Guests

Peppercorn Crusted Sirloin | \$435 Each

- Served with Horseradish Cream
- Serves Approximately 25 Guests

Slow Roasted Tenderloin of Beef | Market Price

- Served with Béarnaise Sauce
- Serves Approximately 20 Guests

Pasta Station | \$18 Per Person

- Selection of 3 Composed Pastas Served with Warm Ciabatta Rolls and Cheesy Garlic Bread, Red Pepper Flakes, Olive Oil, Creamery Butter, and Imported Parmesan
 - Gemilli Bolognese
 - Penne with Shrimp, Scallions, and Vodka Cream Sauce
 - Farfalle with Chicken, Broccoli, and Basil Pesto Cream
 - Rigatoni with Sausages, Sweet Peppers, and Marinara
 - Tortellini with Peppers, Tomatoes, Mushrooms, and Rosy Alfredo
 - Rotini with Broccoli, Tomatoes, Mushrooms, Scallions, Pesto, and Olive Oil

Raw Bar Station | \$22 Per Person

- Jonah Crab Claws, Chilled Gulf Shrimp Oysters and Clams on the Half Shell
- Served with Traditional Condiments Including Mignonette, Cocktail Sauce, Horseradish, Lemon, and Tabasco Sauce

Stations are Designed for a Limited Number of Guests

Multiple Quantities Should be Ordered to Ensure Items are Not Depleted

All Stations are Served with Silver Dollar Rolls and a Variety of Condiments

Beverage

Wine and Champagne

White Wines and Champagne

- Freixenet Blanc de Blancs, San Sadurni d' Anoya | \$45 Each
- Mumm Napa "Brut Prestige" Sparkling Wine, Napa Valley | \$58 Each
- Brancott Estate Sauvignon Blanc, Marlborough | \$48 Each
- Stone Cellars by Beringer Pinot Grigio, California | \$32 Each
- Pighin Pinot Grigio, Grave del Friuli | \$47 Each
- Century Cellars by BV, Chardonnay, California | \$32 Each
- Stone Cellars by Beringer Chardonnay, California | \$32 Each
- Clos Du Bois Chardonnay, North Coast | \$38 Each
- Chateau Ste. Michelle Riesling, Columbia Valley | \$36 Each
- Beringer Vineyards White Zinfandel, California | \$29 Each
- Estancia Chardonnay, Monterey County, California | \$38

Red Wines

- Mark West Pinot Noir, California | \$48 Each
- Stone Cellars by Beringer Merlot, California | \$32 Each
- Century Cellars by BV, Merlot, California | \$32 Each
- Clos du Bois Merlot, North Coast | \$48 Each
- Stone Cellars by Beringer Cabernet Sauvignon, California | \$28 Each
- Century Cellars by BV, Cabernet Sauvignon, California | \$32 Each
- Estancia Cabernet Sauvignon, Paso Robles | \$62 Each
- Aquinas Cabernet Sauvignon, Napa County | \$64 Each
- La Crema Pinot Noir, Sonoma Coast | \$52
- L de Lyeth Cabernet Sauvignon, Sonoma County | \$38

Beverage

Beverage Arrangements

Beverage Arrangements

- We Recommend One Bartender Per 100 Guests
- Administrative Bar Setup Fee \$100 Per Bar up to 4 Hours
- Our Hotel Advocates Social Responsibility and the Safe Service of Alcohol
- Food is Required to be Provided for all Events Where Alcohol is Served
- We Reserve the Right to Limit the Service of Alcohol to a 5 Hour Maximum Per Event

Cash Bar

- Cash Bar Charges Include a 14% Service Charge and 6.25% MA Tax and .75% Local Tax
 - Premium Brands | \$7.50 Each
 - Top Shelf Brands | \$8.50 Each
 - Luxury Brands | \$9.50 Each
 - Domestic Beer | \$7.00 Each
 - Imported Beer | \$7.50 Each
 - Crafted Beer | \$8.00 Each
 - Wine By the Glass | \$8.50 Each
 - Soft Drinks, Juice, and Bottled Water | \$4.00 Each
 - Cordials | \$9.00 Each

Host Bar

- Host Bar Charges Reflect the Actual Number of Drinks Consumed Plus Tax and Service Charge
 - Premium Brands | \$7.00 Each
 - Top Shelf Brands | \$9.00 Each
 - Luxury Brands | \$9.00 Each
 - Domestic Beer | \$6.50 Each
 - Imported Beer | \$7.00 Each
 - Crafted Beer | \$7.50 Each
 - Wine by the Glass | \$8.00 Each
 - Soft Drinks, Juice, and Bottled Water | \$4.00 each
 - Cordials | \$8.00 Each

Package Bar

- Package Bar Charges are Based on an Hourly Rate Per Person Plus Tax and Service Charge
 - Premium Brands First Hour | \$17.00 Per Person
 - Premium Brands Each Additional Hour | \$6.00 Per Person
 - Top Shelf Brands First Hour | \$19.00 Per Person
 - Top Shelf Brands Each Additional Hour | \$6.00 Per Person
 - Luxury Brands | \$22.00 Per Person
 - Luxury Brands Each Additional Hour | \$7.00 Per Person

Beverage

Beverage Arrangement Options

All Bars Feature

- Bud
 - Bud Light
 - O'Doul's
 - Michelob Ultra
 - Amstel Light
 - Heineken
 - Sam Adams
 - Harpoon IPA
 - Stone Cellars Merlot
 - Cabernet Sauvignon
 - Chardonnay
- Cordials

- Bailey's Irish Cream
- Amaretto Disaronno
- Kahlua

Premium Bars Feature

- Smirnoff Vodka
- Beefeater Dry Gin
- Canadian Club Whisky
- Dewar's White Label Scotch
- Cruzan Aged Light Rum
- Jim Beam Kentucky Bourbon
- Jose Cuervo Especial Gold Tequila
- Korbel Brandy

Top Shelf Bars Feature

- Absolut Vodka
- Absolut Citron Vodka
- Tanqueray Dry Gin
- Johnnie Walker Red Label Scotch
- Captain Morgan's Spiced Rum
- Bacardi superior Light Rum
- Maker's Mark Kentucky Bourbon
- Jack Daniel's Tennessee Whiskey
- Segram's VO Canadian Whisky
- 1800 Silver Tequila
- Courvoisier VS Cognac

Luxury Bars Feature

- Grey Goose Vodka
- Grey Goose Le Citron Vodka
- Bacardi Superior Light Rum
- Mount Gay Eclipse Rum

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- Bombay Sapphire Dry Gin
- Johnnie Walker Black Label Scotch
- Knob Creek Kentucky Bourbon
- Crown Royal Canadian Whisky
- Patron Silver Tequila
- Remy Martin Cognac VSOP

Energize

Performance Foods

Keep Your Attendees Energized with These Performance Foods.

Breakfast

- Steak and Eggs (Carbohydrate Conscious) | \$24 Per Person
6 oz. Grilled Sirloin with Fluffy Scrambled Eggs and Wild Mushroom Hash
- Vegetable Frittata (Low Fat and Low Cholesterol) | \$23 Per Person
Open Faced Italian Egg White Omelet with Sautéed Mushrooms, Spinach, Grilled Tomatoes, and Breakfast Potatoes

Lunch

- Pan Seared Halibut (Low Cholesterol) | \$38 Per Person
Drizzled with Lemon Tarragon Vinaigrette then Topped with Asparagus and Jumbo Lump Crab, Accompanied by Brown Rice and Barley Pilaf
- Swordfish and Shrimp Concasse (Carbohydrate Conscious) | \$36 Per Person
Grilled Swordfish Sits Atop Roasted Fennel in a Pernod Laced Tomato Fondue with Sautéed Shrimp
- Miso Glazed Salmon (Low Fat) | \$35 Per Person
Seared Salmon in a Light Flavorful Lemongrass Broth with Jasmine Steamed Rice and Bok Choy

Dinner

- Pan Seared Halibut (Low Cholesterol) | \$45 Per Person
Drizzled with Lemon Tarragon Vinaigrette then Topped with Asparagus and Jumbo Lump Crab, Accompanied by Brown Rice and Barley Pilaf
- Swordfish and Shrimp Concasse (Carbohydrate Conscious) | \$42 Per Person
Grilled Swordfish Sits Atop Roasted Fennel in a Pernod Laced Tomato Fondue with Sautéed Shrimp
- Miso Glazed Salmon (Low Fat) | \$42 Per Person
Seared Salmon in a Light Flavorful Lemongrass Broth with Steamed Rice and Bok Choy
- Grilled Rib Eye (Carbohydrate Conscious) | \$49 Per Person
Seasoned Marinated Grilled Steak Accompanied by Roasted Pancetta, Sweet Potatoes, and Hash Stir-Fry of Julienne Root Vegetables

Receptions

- Interactive Salad Station (Carbohydrate Conscious, Low Fat, and Low Cholesterol) | \$19 Per Person
Hearth Baked Rolls and Creamery Butter
Attendant Tossed Salad Station Featuring:
 - Broken Hearts of Romaine and Petite Greens, Yellow and Red Grape

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Tomatoes, Sliced Pink Onions, Cucumbers, and Pepper Smoked Bacon
-Marinated Grilled Artichokes, Grilled Button Mushrooms, Feta and
Imported Parmesan Cheese, Homemade Croutons, Candied Walnuts,
Roasted Pumpkin Seeds, Sea Salt, and Cracked Black Pepper

Hors D'ouvres | \$4.00 Each

- Chilled Shrimp Cocktail Accompanied by Cocktail Sauce and Lemon Wedges
(Low Fat)
- Fresh Mozzarella, Tomato and Basil Skewer with Virgin Olive Oil and Aged
Balsamic Vinegar (Carbohydrate Conscious)
- Watermelon and Tomato Skewers with Evoo, Sea Salt and Aged Sherry
Vinegar (Low Cholesterol)

Technology

Audio Visual

Projectors and Video Equipment

- LCD 3400 | 375
- LCD 4500 | 550
- LCD 6000 | 1,050
- VGA Extension Cable | 35
- VGA Switcher | 80
- DA Image Splitter for Dual Projection | 80
- 42" Plasma Screen with Stand | 315
- DVD Player | 110
- Camcorder with Tripod | 165

Screens

- 6' Tripod | 60
- 8' Tripod | 70
- 10' Cradle | 110
- 7.5' x 10' Fast Fold with Dress Kit | 130
- 9' x 12' Fast Fold with Dress Kit | 280
- Add Screen Accessory Package | 40

Audio Equipment

- Table Top Microphone | 55
- Wired Microphone | 55
- Wireless Handheld Microphone | 190
- Wireless Lavalier Microphone | 190
- House Sound Patch | 60
- Computer Audio Patch | 55
- 4 Channel Mixer | 60
- 8 Channel Mixer | 110
- 12 Channel Mixer | 160
- 16 Channel Mixer | 200
- CD Player | 70
- iPod Hookup | 60
- High Quality Sound | 365
- Two Powered Speakers with Stands, 8 Channel Mixer, and All Necessary Cables (Recommended for Events with Music and Dynamic Sound)

Requirements:

- Labor
- Technician Rate Per Hour Minimum 5 Hours
- Monday - Friday 7am – 5pm | 85
- Monday - Friday after 5pm | 125
- Weekends and Holidays | 125

Technology

Services and Equipment

Equipment A La Carte

- Podium with Light and Power | 30
- Acrylic Podium | 55
- Flipchart with Markers and Tape | 45
- Post-It Pad | 25
- Laser Pointer | 45
- Wireless Mouse | 55
- Projection Cart | 25
- Whiteboard with Markers | 45
- Power Strip | 12
- Extension Cord | 12
- Easel | 22
- Black Pipe and Drape (Priced Per Foot) | 15
- Custom Colors and Pricing Available

Engineering Services

- Available at \$40 Per Hour 8am - 4pm, Monday - Friday
- Nights and Weekends at \$55 Per Hour. 48 Hour Notice
- Fire Detail: Burlington Fire Department Available Upon Request at \$75 Per Hour with a 4 Hour Minimum
- Engineering Services Priced Per Day
- 120/208 Volt up to 60 amp Sub Panel | 275
- 120/208 Volt up to 100 amp
- 3 Phase Disconnect with Cams | 325
- Multi Box Power Cord
- 120 Volt up to 20 amps | 25
- Power Strip and Extension Cord
- 120 Volt up to 15 amps | 25

Special Configurations:

- Priced Per Day, Requires Sub Panel
- 110v-30 amp | 65
- 110v-40 amp | 85
- 110v-50 amp | 110
- 220v-20 amp | 65
- 220v-30 amp | 85
- 220v-40 amp | 105
- 220v-50 amp | 135

Connectivity

- HSIA Daily Rate for Wireless Connection Connectivity | 13.95
- HSIA Daily Rate for 1st Wired Connection | 275
- HSIA Additional Wired Connections | 55
- HSIA Generic Group Code | 255
- Multiport Hub Switch | 80

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- Polycom Speakerphone with DID | 160
- Phone Interface into House Sound | 160
- Lighting
- Par 64 Lighting Instrument | 35
- Par 64 LED Lighting Instrument | 80
- Leko Spotlight | 160
- Custom Logo Insert | 150
- Generic Logo Insert | 75
- Custom Up Lighting Starting at | 300
- Combination of Par 64 Lights and Par 64 LED Lights

General Information

General Information

Food and Beverage Guarantees:

- The final number of guests to be in attendance for all banquet functions must be given 3 business days prior to the event. Once given, this number is then not subject to reduction
- The hotel will be prepared to serve 3% above the guaranteed number specified, but will not be held responsible for service greater than the guaranteed number of guests provided
- If the guarantee is not provided within this timeframe, the hotel will utilize the latest expected number as the minimum number of guests guaranteed and billed

Event Technology Administrative Fee:

- A set up fee of 20% of the audio visual total, plus 6.25% Massachusetts tax will be added to your bill
- This set up fee is retained by the Hotel and is not a tip, gratuity, or service charge for any employee and it is not the property of the employees providing service to you

Administrative Fee:

- An administrative fee of 10% of the total food and beverage revenue, plus 6.25% Massachusetts, and .75% local tax will be added to the final bill.
- The administrative fee, and any other fees or charges are retained by the Hotel and are not a tip, gratuity, or service charge for any employee and they are not the property of the employees providing service to you

Service Charge:

- A service charge of 14% of the total food and beverage revenue will be added to the final bill which will be provided to wait staff employees, service employees, and/or service bartenders
- No other fees or charges, other than the service charge above shall be considered a tip, gratuity, or service charge for any employee

Station Fee:

- Station fees and administrative bar set up fees for extra bartenders, plus 6.25% Massachusetts, and .75% local tax may be added to the final bill
- These fees and any other fees or charges are retained by the Hotel and are not a tip, gratuity, or service charge for any employee and are not the property

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of the employees providing service to you

Ballroom Minimums:

- Our revenue minimums are exclusive of tax and gratuity.
- The sales manager will advise you of your minimum requirements based on your chosen function date and time of your event

Payment:

- All advance deposits are non-refundable and may be made in the form of a personal check, credit card, cash, money order, or a cashiers check
- All final payments must be made in the form of cash, cashiers check, money order, or credit card 72 hours prior to function

Food & Beverage Service:

- All food served at the Boston Marriott Burlington must be prepared by our culinary staff unless prior approval has been granted by your event manager
- No food provided by the Boston Marriott Burlington may not be taken from the premises after it has been prepared and served