

WEDDINGS &
SOCIAL EVENTS
AT MANDARIN ORIENTAL, BOSTON

RECEPTION

ALL ITEMS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

HORS D'OEUVRES

\$10 per Piece

COLD

Fresh Mozzarella, Cherry Tomato, Olive, Basil Aioli **GF**
Brioche Toast, Whipped Goat Cheese,
Dried Cranberries, Toasted Walnuts
Jumbo Shrimp, Horseradish Cocktail Sauce **GF**
Mini Lobster Roll
Spicy Tuna Tartar, Forbidden Rice Cake
Tuna Taco, Wasabi Aioli, Taco Shell
Prosciutto Wrapped Burrata Cheese,
Caramelized Pear/Peach *Fruit Seasonal **GF**
Crispy Tomato Polenta, Pesto Goat Cheese **GF**
Beet Falafel, Cilantro Spiced Yogurt
Douzo Sushi
Avocado Vegetable Summer Roll **GF, V**
Roasted Tomato & Whipped Mozzarella Tart
Smoked Salmon, Persian Cucumber,
Caper Dill Neufchâtel Cheese **GF**

HOT

Wild Mushroom Arancini, Lemon Basil Crème Fraîche
Vegetable Spring Roll, Sweet Chili Sauce
Pan Seared Vegetable Pot Sticker, Truffle Ponzu
Herb Fried Mozzarella, Tomato Basil Jam
Crispy Cauliflower, Ginger Chili Glaze
Ham & Cheese 'Croque Monsieur'
Peking Ducking Pancake, Scallion, Hoisin Glaze
Korean BBQ Beef Skewer
Yakitori Chicken Skewer
Pan Seared Pork Gyoza, Sesame Soy
Mini Truffle Burger Slider, Melted Brie, Red Onion Jam
Crispy Chicken Quesadilla, Pico de Gallo, Sour Cream
Fried Buffalo Chicken Bite, Frank's Red Hot, Blue Cheese
Herb Crusted Baby Lamb Chop, Rosemary Jus **GF**
Mini Beef Wellington, Bearnaise Aioli
Tiny Twice Baked Potato, Bacon, Cheddar, Sour Cream
Crab Cake, Horseradish Remoulade
Lobster Beignet, Smoked Chili Aioli
Crispy Firecracker Shrimp, Kimchi Aioli
Chicken & Sage Meatball, Sam Adams Reduction
Potato & Manchego Cheese Croquette, Lemon Aioli
Lobster Quesadilla, Whipped Avocado
Quinoa & Herb Stuffed Mushroom **GF, V**
Crispy Parmesan Fried Zucchini, Lemon Saffron Aioli



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE PLATED DINNER

PASSED LATE NIGHT BITES

DESSERT STATIONS

BAR PACKAGES

HOSTED BAR ON CONSUMPTION

WINE MENU

COCKTAILS

BUFFET BREAKFAST

BRUNCH BUFFET

GENERAL INFO

RECEPTION DISPLAYS

DISPLAYS AND STATIONS ARE BASED ON 120 MINUTES OF SERVICE. SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL. ALL DISPLAYS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

CHEF'S SELECTION OF ARTISAN CHEESES \$34

Grapes, Candied Nuts,
House Made Jam, Honeycomb
Freshly Baked Breads and Crackers

ANTIPASTO \$36

Mixed Olives, Baby Artichokes,
Roasted Tomatoes, Roasted Peppers,
Grilled Eggplant, Basil Pesto
Marinated Mozzarella, Parmesan
Freshly Baked and Toasted Breads

CHARCUTERIE BOARD \$38

Chef's Selection of Fresh and
Aged Charcuterie, Grain Mustard,
Olive Tapenade, Cornichons
Freshly Baked Breads

FARMER'S BOARD \$54

Chef's Selection of Cheese &
Aged Charcuterie, Grain Mustard,
Cornichons, Grapes, Candied Nuts,
House Made Jam, Honeycomb
Freshly Baked Breads and Crackers

ASIAN STREET FOOD \$57

Optional Chef Attendant \$250

Choice of Four

Steamed Pork Buns
Stir Fried Noodles
Korean BBQ Beef Satay
Thai Street Fries **v**
Crab Rangoon Dip, Wonton Chips
Peking Duck Spring Roll
Hot Crunchy Vegetable Spring Rolls
Sweet Chili Dipping Sauce **v**
Spicy Thai Beef Salad
Cucumber, Coriander,
Sweet Gem Lettuce, Red Chili
Pan Seared Pot Stickers
(Pork or Vegetable **v**)
Chili Garlic Sauce, Spicy Mustard,
Ginger Scallion Soy
Kung Pao Chicken Stir Fry,
Steamed Rice

Chinese Roast Pork Belly
(Station Attendant Required)
Pickled Cucumber, Steamed Buns

RAW BAR \$65

Freshly Shucked Oysters **GF**
Freshly Shucked Clams **GF**
Chilled Colossal Shrimp **GF**
Cracked Maine Lobster **GF**
Shallot Red Wine Mignonette,
American Cocktail Sauce, Lemons,
Limes, Hot Sauce, Horseradish

DOUZO SUSHI \$68

Live Roller \$600 if Needed

5 Pieces per Guest

Nigiri - Tuna, Salmon, Shrimp
Maki Roll - Salmon, Spicy Tuna,
Shrimp Tempura, Spider Roll,
California Roll, Garden Roll
Soy Sauce, Wasabi, Pickled Ginger

NEW ENGLAND \$58

Classic New England Clam Chowder,
Oyster Crackers
Crab Cakes, Old Bay Aioli
Traditional Lobster Rolls
Fish & Chips, House Made Tartar Sauce

DIM SUM & POTSTICKER \$38

Choice of Three

Chicken Dim Sum
Beef Dim Sum
Pork Dim Sum
Shrimp Dim Sum
Vegetable Dim Sum **v**
Chicken Pot Sticker
Beef Pot Sticker
Pork Pot Sticker
Shrimp Pot Sticker
Vegetable Pot Sticker **v**
Chili Garlic Sauce, Spicy Mustard,
Ginger Scallion Soy



RECEPTION
RECEPTION DISPLAYS
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DINNER BUFFET
THREE-COURSE PLATED DINNER
PASSED LATE NIGHT BITES
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HOSTED BAR ON CONSUMPTION
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COCKTAILS
BUFFET BREAKFAST
BRUNCH BUFFET
GENERAL INFO

RECEPTION DISPLAYS

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FLAT BREAD PIZZA SHOP \$32

Served with Crispy Fried Mozzarella, Basil Marinara

Choice of Two

Buffalo Chicken

Bacon Chicken Ranch

Pepperoni

Margarita

Spinach, Olive & Feta

SLIDER BAR \$38

Served with Crispy French Fries

Choice of Two

Cheddar Burger, Lettuce, Tomato, Ketchup

Crab Cake, Old Bay Aioli, Crunchy Slaw

Chicken Parmesan

Miniature All Beef Hot Dogs, Ketchup, Mustard, Relish

Barbeque Pulled Pork, House Made Coleslaw

Fried Portabella, Shallot Jam, Boursin Aioli

Sausage & Peppers, Caramelized Onions

Beer Battered Onion Rings -
Add \$4 per Guest

Truffle Parmesan Fries -
Add \$4 per Guest

COMFORT FOOD \$45

Vermont Cheddar Baked Mac & Cheese

Crispy Chicken Tenders

Dipping Sauces - Buffalo, Ranch, BBQ

All Beef Franks in a Blanket

Honey Mustard

Choice of One

Crispy French Fries

Beer Battered Onion Rings

House Made Fried Pickles

House Made Chips Truffle Parmesan

TACO PARTY \$50

Warm Flour Tortillas

Chipotle Lime Shrimp

Adobo Grilled Chicken Breast

Birria Shredded Beef

Accompanied with:
Red Cabbage Slaw, Cilantro & Lime Crema, Queso Fresco, Pico de Gallo, Guacamole

SALAD STATION \$36

Choice of 2 Salads

Gem Lettuce

Vermont Chèvre, Crispy Shallots, Balsamic Vinaigrette

Artisan Greens Bouquet, Cucumber Ribbon, Baby Tomatoes, Shaved Manchego Cheese, White Balsamic Vinaigrette **GF**

Endive Salads, Mandarin Oranges, Toasted Walnuts, Crumbled Feta Cheese, Citrus Vinaigrette **GF**

Add Grilled Chicken **GF** Add \$15

Add Grilled Shrimp **GF** Add \$18

Add Grilled Salmon **GF** Add \$22



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THREE-COURSE PLATED DINNER

PASSED LATE NIGHT BITES

DESSERT STATIONS

BAR PACKAGES

HOSTED BAR ON CONSUMPTION

WINE MENU

COCKTAILS

BUFFET BREAKFAST

BRUNCH BUFFET

GENERAL INFO

ACTION STATIONS

ACTION STATIONS ARE BASED ON 120 MINUTES OF SERVICE. STATION ATTENDANT REQUIRED \$250 PER 75 GUESTS. ALL STATIONS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

MEZZE TABLE \$46

Pita Bread, Pita Chips
 Baba Ghanoush, Hummus, Tabbouleh, Fattoush, Marinated Feta and Olives
 Shawarmas, Harissa Grilled Chicken
 Cucumber, Onion, Tomato, Lettuce, Parsley, Pickled Gherkins
 Tartar Sauce, Cucumber Yogurt Sauce

ITALIAN FEAST \$54

Mini Beef & Ricotta Meatballs
 Fried Cheese Ravioli, Spicy Marinara
 Whipped Burrata, Hazelnuts, Golden Raisins, Honey, Crostini

Choice of Two

Each Choice Can be Prepared with Penne Pasta or Risotto **GF**

Butternut Squash, Mascarpone, Toasted Pumpkins Seeds
 Foraged Mushrooms, Crème Fraîche, Truffles, Parmesan
 Short Rib, Manchego Cheese, Crispy Shallots
 Lobster, Saffron, Roasted Tomatoes

CHEF'S CARVING CORNER

One Station Attendant Required per 75 Guests

Grilled Tenderloin of Beef - Vermont Cheddar Whipped Potatoes, Red Wine Jus **GF** \$48
 Roasted Prime Sirloin - Red Onion Jam, Fingerling Potatoes **GF** \$52
 Tomahawk Ribeye Chop - Roasted Peppers & Onions, Cilantro Herb Pesto **GF** \$56
 Truffle Roasted Chicken Breast - Cipollini Onions, Wild Mushrooms, Herb Jus **GF** \$33
 Free Range Turkey Breast - Brioche Stuffing, House Made Cranberry Sauce \$35
 Roasted Rack of American Lamb - Eggplant, Artichokes, Tomatoes, Herb Yogurt **GF** \$44



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GENERAL INFO

DINNER BUFFET

DINNER BUFFETS ARE BASED ON 120 MINUTES OF SERVICE. ADDITIONAL \$20 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. SERVICE BEYOND 120 MINUTES TIMEFRAME WILL INCUR ADDITIONAL LABOR FEES AND SUBJECT TO PRIOR APPROVAL.

\$190

STARTERS

Choice of Three

Crab Chowder, Herb Croutons

Cauliflower Bisque, Sultanas **GF**

Cream-less Butternut Bisque,
Toasted Pumpkin Seeds **GF, V**

Artisan Greens Bouquet,
Cucumber Ribbon, Baby Tomatoes,
Shaved Manchego Cheese,
White Balsamic Vinaigrette **GF**

Sweet Gem Lettuce, Parmesan
Dressing, Focaccia Croutons,
Shaved Parmesan

Roasted Baby Beet, Artisan Greens,
Goat Cheese, Candied Pecans,
Aged Balsamic

Shaved Brussels Sprout Salad,
Mixed Greens, Shaved Apples,
Toasted Walnuts, Crumbled Goat
Cheese, Cider Vinaigrette **GF**

Garden Kale Salad, Baby Watercress,
Red Cabbage, Carrots, Peppers,
Watermelon Radish, Petite Herbs,
Crispy Chickpeas, Carrot Ginger
Vinaigrette

Heirloom Tomatoes, Fresh Mozzarella,
Basil, Olive Oil, Balsamic, Sea Salt **GF**

ENTRÉES

Choice of Three

Chicken Piccata, Sautéed Broccoli Rabe,
Lemon Caper Butter

Rotisserie Chicken Breast, Pearl Onions,
Caramelized Peppers, Jus **GF**

Grilled Chicken Breast, Wild Mushroom
& Leeks, Mustard Jus **GF**

Braised Short Ribs, Baby Carrots, Peas,
Red Wine Jus **GF**

Grilled Beef Tenderloin, Crispy Onions,
Truffle Bearnaise

Roasted Beef Tenderloin, Creamed
Spinach, Porcini Mushroom Jus **GF**

Baked Local Cod, Toasted Brioche
Crumbs, Lemon Parsley Butter

Pan Seared Chilean Sea Bass, Baby Bok
Choy & Shitake Mushrooms, Miso Glaze

Baked Lobster Macaroni, Baby Shell
Pasta, Cheddar Mornay Sauce,
Butter Crumbs

Mushroom Ravioli, Wilted Arugula,
Garlic Cured Tomatoes,
Parmesan Cream

Gnocchi Pomodoro, Warm Ricotta,
Pesto Marinara

Rigatoni, Roasted Garlic Parmesan
Cream, Sautéed Broccoli

SIDES

Choice of Two

Vermont Cheddar Whipped Potatoes **GF**

Garlic & Herb Marble Potatoes,
Caramelized Shallots **GF, V**

Roasted Baby Squash & Zucchini **GF, V**

Grilled Asparagus **GF, V**

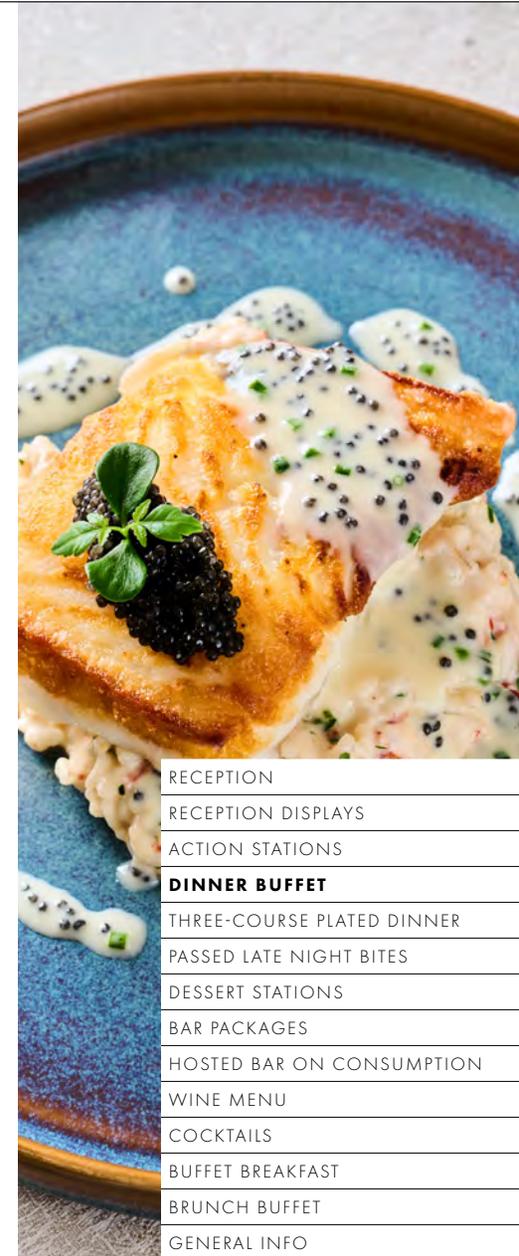
Fried Brussels Sprouts,
Parmesan Cheese

Haricot Vert, Shallot Butter **GF**

Baby Carrots, Honey Butter **GF**

Chef's Selection of Two Desserts

Freshly Brewed Fazenda
Regular and Decaffeinated Coffee,
Select TEALEAVES Teas



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DINNER BUFFET
THREE-COURSE PLATED DINNER
PASSED LATE NIGHT BITES
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HOSTED BAR ON CONSUMPTION
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BRUNCH BUFFET
GENERAL INFO

THREE-COURSE PLATED DINNER

WITH ADVANCE ENTRÉE COUNT - \$15 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$30 PER PERSON FOR CHOICE OF 3 ENTRÉES.
AT TIME OF SEATING - \$25 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$40 PER PERSON FOR CHOICE OF 3 ENTRÉES.

\$155

Bread Rolls

STARTERS

Choice of One

Crab Chowder, Old Bay Crostini

Artisan Greens Bouquet - Cucumber Ribbon, Baby Tomatoes, Whipped Goat Cheese, White Balsamic Vinaigrette **GF**

Roasted Beet - Artisan Greens, Burrata Cheese, Candied Pecans, Aged Balsamic

Heirloom Tomato Salad - Arugula & Frisée, Burrata Cheese, Garlic Herb Crostini

Grilled & Chilled Asparagus Salad - Manchego & Lemon Aioli, Crispy Poached Egg

Baby Gem Lettuce - Shaved Parmesan, Focaccia Croutons, Creamy Parmesan Dressing

Mushroom Risotto - Melted Leeks, Porcini Cream, Toasted Parmesan **GF**

Potato Gnocchi - Truffle Red Wine Butter, Sauteed Mushrooms, Goat Cheese, Smoked Bacon

Gem Lettuce & Endive Salad, Vermont Chevre, Crispy Shallots, Apple Cider Vinaigrette



CONTINUATION OF COURSES ON NEXT PAGE

CATERING AT MANDARIN ORIENTAL, BOSTON

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GENERAL INFO

THREE-COURSE PLATED DINNER

WITH ADVANCE ENTRÉE COUNT - \$15 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$30 PER PERSON FOR CHOICE OF 3 ENTRÉES.
AT TIME OF SEATING - \$25 PER PERSON FOR CHOICE OF 2 ENTRÉES. \$40 PER PERSON FOR CHOICE OF 3 ENTRÉES.

ENTRÉES

Choice of One

*Choice of Two Entrées with Advance Entrée Count at an Additional \$15 per Person
Choice of Three Entrées with Advance Entrée Count at an Additional \$30 per Person*

Seared Pesto Chicken Breast - Goat Cheese Pommes Purée, Roasted Peppers & Broccolini, Jus **GF**

Panko Crusted Chicken Breast - Spinach & Mozzarella, Tomato Coulis, Broccoli Rabe, Roasted Baby Tomatoes

Garlic & Herb Grilled Chicken Breast - Lemon & Pea Risotto, Shaved Fennel Salad, Balsamic Reduction **GF**

Marsala Braised Short Rib - Mascarpone Polenta, Sauteed Mushrooms & Greens, Roasted Cipollini Onion **GF**

Pan Seared Beef Tenderloin - Dauphinoise Potato, Haricot Vert & Baby Carrots, Cipollini Onion Jus

Roasted Prime Sirloin - Potato Broccoli Cheddar Purée, Broccolini, Crispy Onion, Bearnaise Sauce

Grilled Beef Tenderloin - Truffle Smashed Potatoes, Asparagus, Red Onion Jam, Onion Strings Bordelaise Sauce

Grilled Bone-In Rib Eye - Roasted Mushrooms, Cipollini Onion, Parmesan Whipped Potato, Bordelaise Sauce **GF** \$20

Pan Roasted Prime Sirloin, Colossal Shrimp - Garlic And Herb Butter, Grilled Asparagus, Saffron Whipped Potato, Red Wine Jus **GF** \$25

Pan Seared Chilean Sea Bass - Lobster Risotto, Champagne & Caviar Beurre Blanc **GF** \$15

Potato Crusted Cod - Lobster Butter, Asparagus & Heirloom Carrot Ragout

Pan Seared Salmon - Creamed Brussels Sprouts, King Oyster Mushroom, Cipollini Onion, Red Wine Jus **GF**

Baked Local Cod - Parsley Lemon Crumbs, Roasted Baby Vegetables, Gnocchi, Tomato Saffron Butter

VEGETARIAN OPTIONS

Crispy Herb Polenta Cake -
Roasted Seasonal Vegetables,
Red Pepper Coulis **GF, V**

Roasted Zucchini - Ratatouille
Vegetables, Quinoa Pilaf,
Heirloom Tomato Reduction **GF, V**

Truffle Campanelle Pasta -
Herb Toasted Crumbs

Maple Roasted Butternut Squash -
Sage & Butternut Squash Risotto

DESSERTS

Choice of One

Chocolate Bliss - Decadent Chocolate
Cake, Chocolate Ganache,
Whipped Cream

New York Style Cheesecake - New York
Style, Topped with Berries and Coulis

Apple Crisp Tart - Oat Streusel,
Vanilla Ice Cream, Caramel Sauce

Strawberry Tres Leches - Sweet Vanilla
Cream Cake, Strawberry Compote

Chocolate Mousse Crunch Bar -
Salted Caramel Ice Cream

Bananas Foster Tart - Vanilla Custard,
Caramelized Bananas, Whipped Cream

Family Style Petit Plate
+\$30 per Person, Select 5 from
Build Your Own Dessert Station

Freshly Brewed Fazenda
Regular and Decaffeinated Coffee,
Select TEALEAVES Teas



RECEPTION
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BRUNCH BUFFET
GENERAL INFO

PASSED LATE NIGHT BITES

ALL ITEMS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

\$12 per Piece

Meatball Slider, Mozzarella Cheese, Marinara
Truffle Grilled Cheese, Apple Butter, Sourdough
Buffalo Chicken Meatballs
Fried Chicken & Waffles Skewer, Maple Hot Honey
All Beef Franks in a Blanket, Ketchup, Dijon Mustard
Crispy Cheddar Chive Potato, Garlic & Herb Dip
Fried Mozzarella, Basil Marinara

Mini Burgers and Fries \$16 per Piece



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DESSERT STATIONS

ALL DESSERT STATIONS ARE BASED ON 90 MINUTES OF SERVICE.
ALL STATIONS MUST BE ORDERED TO 100% OF GUARANTEED HEADCOUNT.

COFFEE & DOUGHNUTS \$30

Mini Frozen Coffees (Vanilla & Caramel)

Choice of Three Flavors of Doughnuts

Sugar Dusted Jelly Donut
Boston Cream Pie
Apple Spiced
Pumpkin Spiced
Sugar Dusted Nutella
Toasted Coconut

CHOCOLATE INDULGENCE \$45

Valrhona Dark Chocolate Milkshake
Triple Chocolate Mousse Crunch Bars
Caramel Chocolate & Coconut Dipped Madeleines
White Chocolate Peppermint Brownies

NORTH END \$42

Cannoli - Pistachio, Chocolate
Sfogliatella - Sweet Whipped Ricotta Cream,
Flaky Pastry
Biscotti - Dark and White Chocolate
Tiramisu

BUILD YOUR OWN DESSERT BUFFET \$47

Choice of Five

Chocolate Mousse Cake
Lemon Raspberry Bars
Fresh Fruit Tarts
Chef's Selection of French Macaroons **GF**
Chef's Selection of Brownies & Blondies
Chef's Selection of Cupcakes
Boston Cream Pie
Chocolate Whoopie Pie, Buttercream Frosting
Crème Brulee Tarts
Strawberry Shortcake Parfaits
Individual Tiramisu
Chocolate Flourless Cake
Mini Carrot Cake
Apple Crisp Tarts
Cannolis - Chocolate Chip & Pistachio
Mini Milkshakes, Chocolate & Vanilla **GF**
Chef's Selection of Assorted Cookies & Milk
Mini Lemon Meringue Pie
Smore's Tarts
Chocolate Covered Strawberries **GF**
Mini Key Lime Pie
Strawberry Tres Leches
Raspberry White Chocolate Cake
Chocolate Mousse Crunch Bar
Assorted Beignets - Chocolate, Jelly, Sugar Dusted
Mini Cheesecakes



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DESSERT STATIONS

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CREPES & WAFFLES STATION \$45

Crepes & Bubble Waffles

Assorted Toppings

- Chocolate Whipped Cream
- Bourbon Vanilla Whipped Cream
- Espresso Kahlua Whipped Cream
- Shaved Chocolate
- Toasted Coconut
- Berries
- Chocolate Sauce
- Salted Caramel Sauce

Dedicated Chef Required 1 per 75 Guests

PASSED DESSERTS \$9 PER PIECE

- Lemon Raspberry Bars
- Chef's Selection of French Macaroons **GF**
- Chef's Selection of Brownies & Blondies
- Chocolate Whoopie Pie, Buttercream Frosting
- Mini Cannolis - Chocolate Chip & Pistachio
- Mini Lemon Meringue Pie
- Smore's Tarts
- Chocolate Covered Strawberries **GF**
- Mini Key Lime Pie
- Chocolate Mousse Crunch Bar
- Assorted Beignets - Chocolate, Jelly, Sugar Dusted
- Mini Cheesecakes
- Mini Chocolate Chip Cookie Ice Cream Sandwich
- Mango Lime Squares **GF, V**
- Chocolate Caramel Bites **GF, V**



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GENERAL INFO

BAR PACKAGES

BAR PACKAGES INCLUDE MINERAL AND SPRING WATER, SOFT DRINKS, FRUIT JUICES, AND GARNISH. BARTENDERS ARE CHARGED AT \$250 EACH. ONE BARTENDER PER 75 GUESTS IS REQUIRED.

GOLD BAR PACKAGE

Choice of Two Signature Cocktails
\$6 per Person

First Hour \$39
Each Additional Hour \$17

Bourbon - Straight Bulleit Bourbon
Gin - Tanqueray, London Dry
Rum - Bacardi Superior
Scotch - Dewar's 12 Year
Tequila - Casamigos Blanco
Vodka - Tito's
Kahlua
Baileys
Hennessy VS Cognac

PLATINUM BAR PACKAGE

Choice of Two Signature Cocktails
\$6 per Person

First Hour \$48
Each Additional Hour \$19

Bourbon - Woodford Reserve
Gin - Hendricks / Sipsmith
Rum - Smith & Cross /
Plantation 3 Star Rum
Scotch - Chivas Regal /
Johnnie Walker Black
Tequila - Patron Silver /
Don Julio Blanco
Vodka - Belvedere / Grey Goose
Kahlua
Baileys
Hennessy VS Cognac

HOUSE WINE SELECTIONS

*Available for Both Gold Bar Package
and Platinum Bar Package*

Bisol "Jeio" Prosecco Brut DOC
Carpe Diem, Chardonnay,
Anderson Valley, California
Sokol Blosser "Evolution", Pinot Noir
Willamette Valley, Oregon

BEER SELECTIONS

*Available for Both Gold Bar Package
and Platinum Bar Package*

Bud Light - Missouri, USA
Harpoon - Indian Pale Ale,
Massachusetts, USA
Paulaner - Thomas Bräu, Non-Alcoholic,
Federal Republic of Germany
Heineken - Pale Lager, Netherlands
Amstel Light - Lager, Holland
Samuel Adams - Boston Ale,
Massachusetts, USA
Grey Lady - Nantucket,
Massachusetts, USA

Beverage Policies

In accordance with the Massachusetts Liquor License, all alcoholic beverages must be dispensed by hotel employees and purchased from the hotel. Massachusetts State Law requires that persons be a minimum of 21 years of age to consume alcoholic beverages. All members of your party must be able to provide positive identification to be served. Mandarin Oriental, Boston strictly reserves the right to refuse alcohol service to anyone. It is unlawful to serve alcohol to anyone who appears to be intoxicated. Please kindly note that Mandarin Oriental, Boston strictly prohibits serving shots or permitting speed drink.



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HOSTED BAR ON CONSUMPTION

BARTENDERS ARE CHARGED AT \$250 EACH. ONE BARTENDER PER 75 GUESTS IS REQUIRED.

GOLD BAR PACKAGE

\$19 per Drink

Bourbon - Straight Bulleit Bourbon
 Gin - Tanqueray, London Dry
 Rum - Bacardi Superior
 Scotch - Dewar's 12 Year
 Tequila - Casamigos Blanco
 Vodka - Tito's
 Kahlua
 Baileys
 Hennessy VS Cognac

Martinis, Manhattans, Signature
 Cocktails \$24 per Drink

PLATINUM BAR PACKAGE

\$21 per Drink

Bourbon - Woodford Reserve
 Gin - Hendricks / Sipsmith
 Rum - Smith & Cross /
 Plantation 3 Star Rum
 Scotch - Chivas Regal /
 Johnnie Walker Black
 Tequila - Patron Silver /
 Don Julio Blanco
 Vodka - Belvedere / Grey Goose
 Kahlua
 Baileys
 Hennessy VS Cognac

Martinis, Manhattans, Signature
 Cocktails \$26 per Drink

WINE SELECTIONS

Please See Wine Menu for Selections

BEER SELECTIONS

Domestic \$10
 Imported and Craft \$12

Bud Light - Missouri, USA
 Harpoon - Indian Pale Ale,
 Massachusetts, USA
 Paulaner - Thomas Bräu, Non-Alcoholic,
 Federal Republic of Germany
 Heineken - Pale Lager, Netherlands
 Amstel Light - Lager, Holland
 Samuel Adams - Boston Ale,
 Massachusetts, USA
 Grey Lady - Nantucket, Massachusetts,
 USA

Mineral Water, Soft Drinks,
 and Assorted Juices

Beverage Policies

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WINE MENU

BARTENDERS ARE CHARGED AT \$250 EACH. ONE BARTENDER PER 75 GUESTS IS REQUIRED.

SPARKLING WINE & CHAMPAGNE

PROSECCO

Familiga Pasqua - Extra Dry, Prosecco DOC, Italy \$70

Bisol "Jeio" Prosecco - Brut DOC, Italy \$75

Nino Franco "Rustico" - Valdobbiadene, Prosecco Superiore DOCG, Italy \$90

DOMESTIC BUBBLES

Scharffenberger Cellars - Brut Rosé, Anderson Valley, CA \$115

Roederer Estate Winery - Brut, Anderson Valley, CA \$125

CHAMPAGNE

Nicolas Feuillatte - NV Brut Champagne, France \$165

GH Mumm "Grand Cordon" - Brut, Champagne, France \$175

Perrier-Jouet "Grand-Brut" - Brut, Champagne, France \$225

Louis Roederer "Collection" - Brut, Champagne, France \$175

Laurent-Perrier - Brut Cuvée Rosé, Champagne, France \$295

Louis Roederer "Cristal" - Brut, Champagne, France \$1,115

ROSÉ WINES

Commanderie de La Bargemone - Provence, France \$90

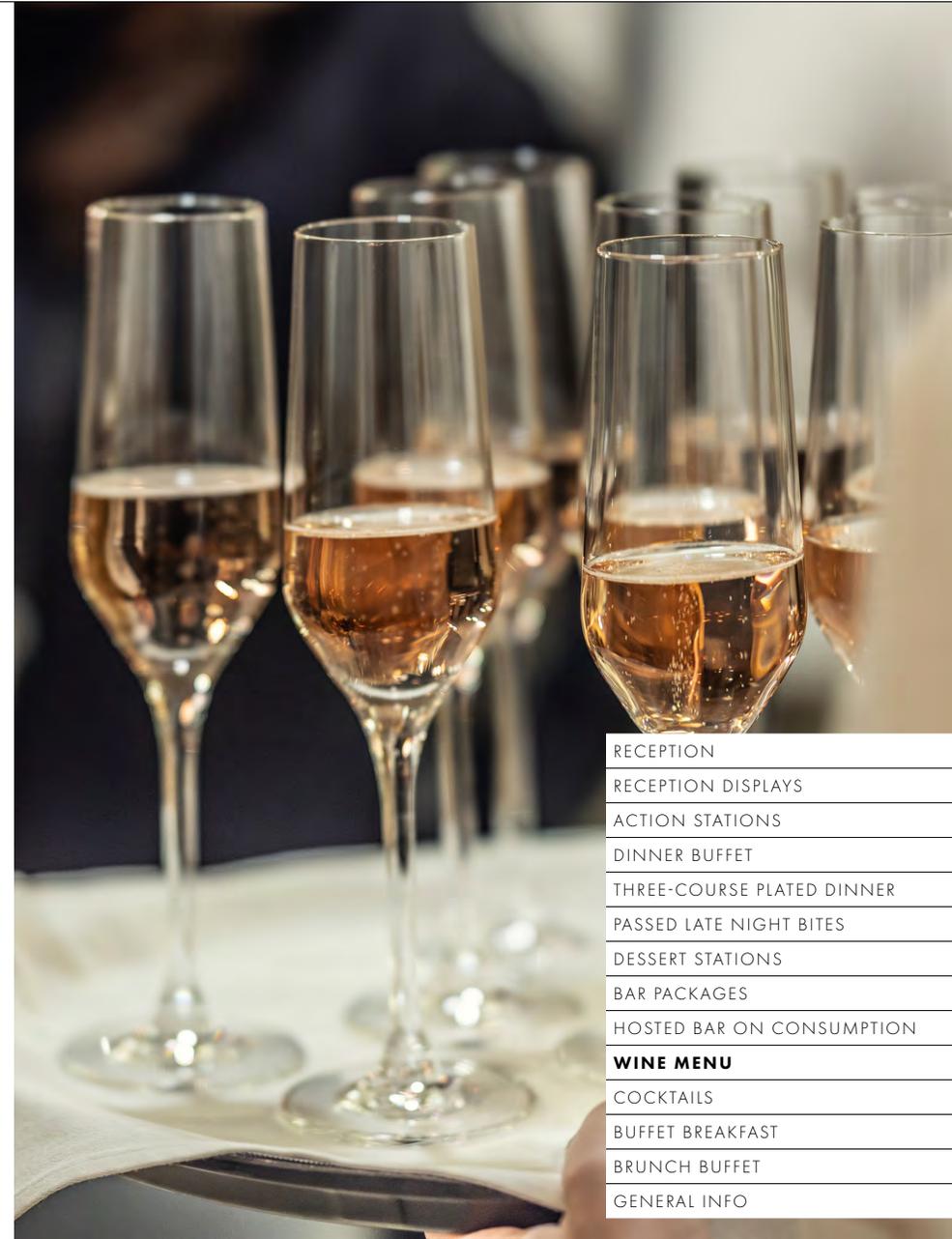
Domaines Ott "By Ott" - Rosé, Provence, France \$105

Chateau Miraval - Rosé, Provence, France \$115

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WHITE WINES

- Villa Locatelli - Pinot Grigio, Friuli, Italy \$75
- Cantina Andrian - Pinot Grigio, Alto Adige, Italy \$85
- Cantina Terlano - Pinot Grigio, Alto Adige, Italy \$90
- Whitehaven - Sauvignon Blanc, Marlborough, NZ \$95
- De Ladoucette "Les Deux Tours" - Sauvignon Blanc, Touraine, Loire Valley, France \$125
- Chateau de Sancerre - Sauvignon Blanc, Loire Valley, France \$135
- Clos du Val - Sauvignon Blanc, Napa Valley, California \$155
- Raphael Midoir "Les Chasseignes" - Sancerre, Loire Valley, France \$180
- De Ladoucette - Sauvignon Blanc, Pouilly-Fumé, Loire Valley, France \$195
- Crossbarn - Chardonnay, Sonoma Coast, California \$90
- Domaine des Deux Roche - Chardonnay, Saint-Véran, Burgundy, France \$125
- Carpe Diem - Chardonnay, Anderson Valley, California \$135
- Ramey Cellars - Chardonnay, Russian River Valley, California \$150
- Domaine Vocoret - Chardonnay, Chablis, Burgundy, France \$165
- Rombauer - Chardonnay, Napa Valley, California \$175
- Dr. Konstantin Frank - Semi-Dry Riesling, Finger Lakes, New York \$100
- Domaine Schlumberger - Riesling Grand Cru "Saering," Alsace, France \$155
- Marc Bredif - Vouvray (Chenin Blanc), Loire Valley, France \$105
- Martin Codax - Albariño, Rias Baixas, Spain \$95
- Cantina Mesa "Primo Bianco" - Vermentino, Sardinia, Italy \$75

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RED WINES

- Sokol Blosser "Evolution" - Pinot Noir, Willamette Valley, Oregon, USA \$85
Roco "Gravel Road" - Pinot Noir, Willamette Valley, Oregon, USA \$105
Francois Labet "Bourgogne" - Pinot Noir, Burgundy, France \$145
Domaine Anderson - Pinot Noir, Anderson Valley, California, USA \$185
Martin Ray - Cabernet Sauvignon, Napa Valley, California, USA \$95
Clos du Val - Cabernet Sauvignon, Napa Valley, California, USA \$175
Jordan - Cabernet Sauvignon, Alexander Valley, California, USA \$235
Stag's Leap "Artemis" - Cabernet Sauvignon, Napa Valley, California, USA \$375
Paul Hobbs - Cabernet Sauvignon, Coombsville, Napa Valley, California, USA \$395
Delas Freres - Côtes du Rhône, Rhône Valley, France \$95
Château Pégau "Cuvée Maclura" - Côtes du Rhône, France \$135
Chateau Peymouton - Saint-Émilion, Bordeaux, France \$165
Chateau de Pez - Saint-Estèphe, Bordeaux, France \$205
Domaine de Pegau - Châteauneuf-du-Pape, Southern Rhône Valley, France \$405
Donna Laura "Bramosia" - Chianti Classico Riserva, Tuscany, Italy \$105
Querciabella - Chianti Classico, Tuscany, Italy \$145
Tolaini Estate "Valdisanti" - Super Tuscan, Tuscany, Italy \$165
Il Poggione - Brunello di Montalcino, Tuscany, Italy \$235
Argiano - Brunello di Montalcino, Tuscany, Italy \$265
Renato Ratti "Marenasco" - Barolo, Piedmont, Italy \$275
Pio Cesare - Barolo, Piedmont, Italy \$325
Marques de Murrieta - Rioja Reserva, Rioja, Spain \$145
Tinto Pesquera - Ribera del Duero, Spain \$155
Felino by Paul Hobbs - Malbec, Mendoza, Argentina \$125

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COCKTAILS

BARTENDERS ARE CHARGED AT \$250 EACH. ONE BARTENDER PER 75 GUESTS IS REQUIRED.

COCKTAILS

\$22 per Drink

- Elegant Espresso - Vodka, Espresso, Irish Cream
- Commonwealth Cosmo - Vodka, Lime, Cranberry, Orange Liqueur
- Back Bay Breeze - Tequila, Lime, Orange Liqueur, Orange Twist
- Oriental Negroni - Dry Gin, Vermouth, Red Bitters
- Ginger Lemon Drop - Gin, Lemon, Honey, Fresh Mint
- The Mandarin Martini - Vodka, Orange Liqueur, Lychee Purée, Lychee Fruit

MOCKTAILS

\$16 per Drink

- Bostonian Sundown - Orange, Evian Sparkling, Grenadine
- Raspberry Infusion - Raspberry, Sparkling Cider
- Wellbeing Tea - Hibiscus Tea, Cranberry, Agave, Citric and Ginger

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BUFFET BREAKFAST

ALL BREAKFAST BUFFETS ARE BASED ON 120 MINUTES OF SERVICE. ADDITIONAL \$20 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. INCLUDES FRESHLY BREWED FAZENDA REGULAR AND DECAFFEINATED COFFEE AND SELECT TEALEAVES TEAS.

CONTINENTAL \$56

Bakery Basket, Bagels and Muffins
Assorted Jams, Butter, Cream Cheese
Sliced Seasonal Fruit & Berries **GF, V**
Build Your Own Parfait -
Plain and Flavored Greek Yogurt,
Honey Oat Granola, Fresh Berries

Choice of Two Juices

Orange, Grapefruit, Pineapple,
Cranberry, Apple

AMERICAN \$65

Bakery Basket, Bagels and Muffins
Assorted Jams, Butter, Cream Cheese
Sliced Seasonal Fruit & Berries
Breakfast Potatoes **V**

Choice of

Cage Free Plain Scrambled or
Scrambled Eggs with Boursin Cheese **GF**

Choice of Two

Applewood Smoked Bacon **GF**
Pork Sausage **GF**
Chicken Sausage **GF**
Turkey Bacon **GF**

Choice of Two Juices

Orange, Grapefruit, Pineapple,
Cranberry, Apple

WELLNESS \$68

Gluten Free Banana Nut Bread
Strawberry & Banana Baked Oatmeal
Toasted Almonds, Honey **GF, V**
Greek Yogurt Parfait
Fresh Berries, Honey Oat Granola
Açaí Smoothie
Toasted Coconut, Cacao Nibs **GF**
Spinach & Mozzarella Egg
Frittata Bites **GF**
Avocado Toast

Choice of Two Juices

Orange, Grapefruit, Pineapple,
Cranberry, Apple

QUICK START \$62

Bakery Basket, Bagels and Muffins
Assorted Jams, Butter, Cream Cheese
Fresh Fruit & Mixed Berries Cup **GF, V**
Chef's Daily Selection of Smoothies

Choice of Two

Pork or Chicken Sausage,
Cage Free Scrambled Egg,
Vermont Cheddar, English Muffin
Bacon, Cage Free Fried Egg,
Vermont Cheddar, Brioche Bun
Smoked Ham, Swiss Cheese,
Scrambled Egg, Croissant
Scrambled Eggs, Spinach,
Low Fat Mozzarella, Whole Wheat Wrap
Wellness Burrito, Cage Free Scrambled
Eggs, Peppers & Onions, Quinoa,
Sweet Potatoes, Whole Wheat Wrap

Choice of Two Juices

Orange, Grapefruit, Pineapple,
Cranberry, Apple

PLEASE SEE BREAKFAST ENHANCEMENT PAGE FOR
ADDITIONAL SELECTIONS TO BE ADDED TO ANY BREAKFAST MENU.



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BRUNCH BUFFET

BRUNCH BUFFET IS BASED ON 120 MINUTES OF SERVICE. ADDITIONAL \$20 PER GUEST TO APPLY FOR GUEST COUNT UNDER 20 GUESTS. INCLUDES FRESHLY BREWED FAZENDA REGULAR AND DECAFFEINATED COFFEE AND SELECT TEALEAVES TEAS.

BRUNCH \$105

Bakery Basket, Bagels and Muffins
Assorted Jams, Butter, Cream Cheese

Sliced Seasonal Fruit & Berries **GF**

Build Your Own Parfait - Plain and Flavored Greek Yogurt,
Honey Oat Granola, Fresh Berries, Assorted Nuts

Caesar - Gem Lettuce, Focaccia Croutons, Shaved Parmesan Cheese,
Parmesan Dressing

Cage Free Scrambled Eggs with Boursin Cheese **GF**

Roasted Breakfast Potatoes, Sautéed Peppers & Onions

Chicken Sausage, Applewood Smoked Bacon **GF**

Spinach & Ricotta Ravioli, Roasted Garlic Cream, Herb Cured Tomatoes

Seasonal Vegetables, Shallot Butter **GF**

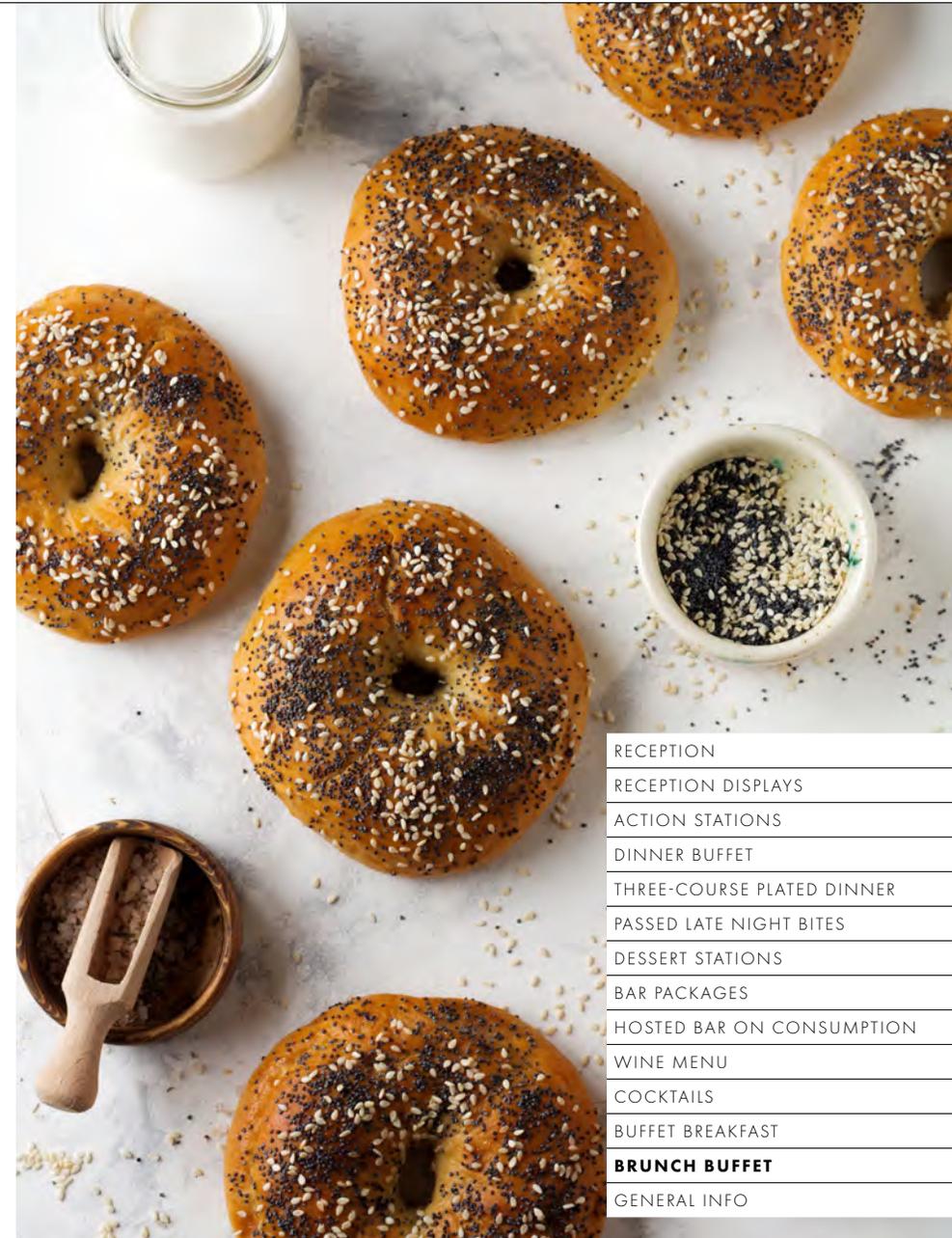
Grilled Tenderloin of Beef, Red Wine Onion Jam, Jus **GF**

Mimosa and Bloody Mary Bar Available Upon Request

\$15 Additional per Person for One Hour + \$250 Bartender Fee per 75 Guests

Choice of Two Juices

Orange, Grapefruit, Pineapple, Cranberry, Apple



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AUDIO VISUAL

KVL is the exclusive provider of onsite audio/visual rentals and event technology for the Mandarin Oriental, Boston. Should you wish to utilize an outside audio/visual provider, additional access charges will apply.

COAT CHECK

Attended coat check is available for an additional fee based on the guaranteed number of event guests, and the number of hours required. Coat check is required for groups of 50 guests or more when seasonally appropriate.

FOOD POLICIES

No outside food or beverage of any kind may be brought into the hotel by guests or exhibitors without explicit permission from your Catering Manager. Removal of food or beverage from Mandarin Oriental, Boston's function rooms will not be permitted. All items ordered must serve the minimum guaranteed number of guests. In order to protect the service and quality of your event, we cannot accept orders for items that do not meet your total guaranteed minimum.

FUNCTION ROOM SET-UP

An additional charge of \$500 will apply for any resetting of function space within 24 hours of event that differs from the final signed Banquet Event Order.

GUARANTEES

A final attendance guarantee is required by 12:00pm three business days prior to the start of your event.

The client is responsible for calling in a final guarantee, which cannot be reduced. All banquet event order details must be finalized at least three weeks prior to the event

LOCAL TAXES AND FEES

All food and beverage is subject to a 18% service charge and an administrative fee of 8.5% (which is subject to 7% sales tax) and 7% Massachusetts meals tax. This administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders and is retained by the Hotel.

LOST, STOLEN, DAMAGED PROPERTY

The Hotel is not responsible for loss or damage to any property the organization or its guests bring to the Hotel before, during, or after the use of the facilities.

PORTERAGE FEE

Box handling fees in the amount of \$5 per box will apply for the handling and delivery of more than 10 boxes.

PRICES

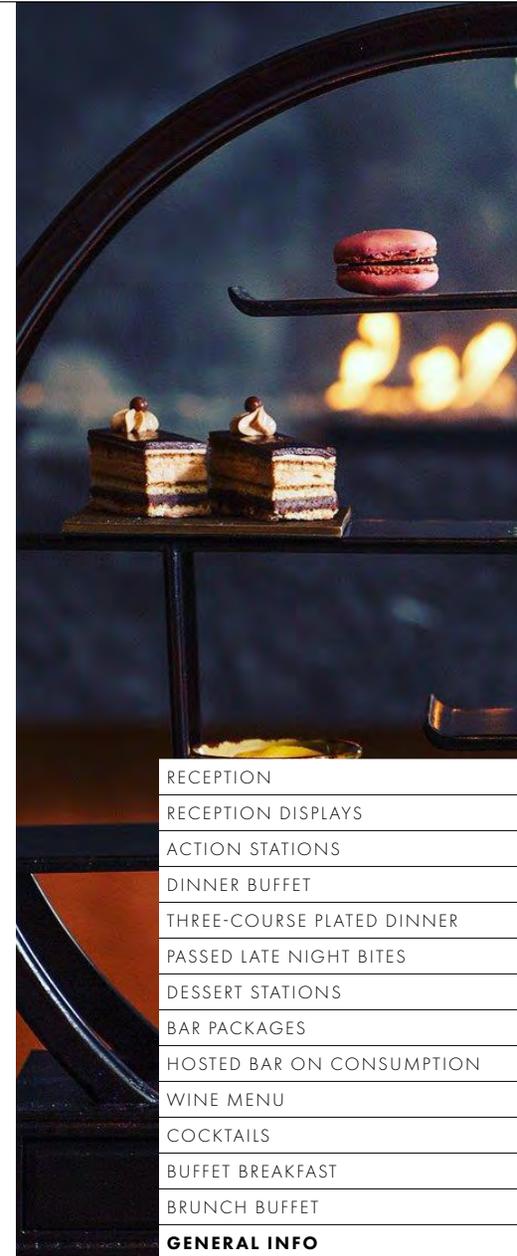
All prices are subject to change without notice. Any price fluctuation will be confirmed 90 days in advance by your Catering Manager.

RENTALS AND DECORATIONS

Mandarin Oriental, Boston is delighted to assist in coordinating an array of specialty enhancements to bring your event vision to life. The rental of chairs, linens, china, glassware, silverware, and lounge furniture must be done exclusively via your Catering Manager. For a list of our preferred local vendors that can assist with floral centerpieces, lighting design, etc., please inquire with your Catering Manager. Please kindly note that glitter and confetti are strictly prohibited within our event spaces and will be subject to a clean-up fee if used.

VENDORS

Outside Vendor setup dates and times must be arranged with and approved by your Catering Manager. All vendors are required to submit a valid certificate of insurance and sign a code of conduct.



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