



MANDARIN ORIENTAL  
BOSTON

# CULINARY EXPERIENCE

AT MANDARIN ORIENTAL, BOSTON



# CULINARY EXPERTISE



## EXECUTIVE CHEF ROBERT ANGELO

Born and raised in the Boston area, Executive Chef Robert Angelo's aspiration for a culinary career began early on in life, inspired by his Italian grandparents and their love for quality ingredients, recipes passed through generations and time-honored technique and tradition. After graduating from the New England Culinary Institute, Angelo sought opportunities to further develop his own culinary style, traveling globally to learn the gastronomic culture and genres from regions around the world.

With a wealth of experience at luxury properties both internationally and around New England, Angelo's culinary technique has been further influenced by the diverse audiences and guests of Mandarin Oriental, Boston. Angelo's knowledge of global and regionally-inspired flavors are fused to create creative and tailored cuisine for a myriad of events – weddings and celebrations, social galas, corporate events and guest dining programs.

In his Executive Chef role, Angelo focuses the culinary team on delivering innovative menus and five-star dining experiences to guests of Mandarin Oriental, Boston, while maintaining allegiance to New England-sourced produce and organic ingredients, responsible procurement and sustainable operations, a true commitment of the brand and Boston property.

Chef Robert Angelo continues to be inspired by guests, colleagues and hospitality innovation, grateful for the opportunity to create deliver best-in-class, luxury events and culinary offerings at the acclaimed Mandarin Oriental, Boston.



# BUFFET BREAKFAST

ALL BREAKFAST BUFFETS ARE BASED ON 120 MINUTES OF SERVICE. INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND SELECT TEAS. CHOICE OF TWO JUICES: ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY, APPLE.



## CONTINENTAL

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

## AMERICAN

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

### Choice of

Cage Free Plain Scrambled or  
Scrambled Eggs with Boursin Cheese

### Choice of Two

Applewood Smoked Bacon  
Pork Sausage  
Chicken Sausage  
Turkey Bacon

## WELLNESS

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

## GRAB & GO

Bakery Basket, Bagels and Muffins  
Assorted Jams, Butter, Cream Cheese  
Fresh Fruit & Mixed Berries Cup  
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

## BUFFET BREAKFAST

BREAKFAST STATIONS

PLATED BREAKFAST

BRUNCH

BREAKFAST  
ENHANCEMENTS

BREAKS

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



# BREAKFAST STATIONS

ALL BREAKFAST STATIONS ARE BASED ON 120 MINUTES OF SERVICE.



## OMELET

*Additional Fee for Dedicated Chef for Two Hours*

Cage Free Farm Fresh Eggs, Egg Whites

Onion, Peppers, Mushroom, Spinach, Tomato, Asparagus,  
Ham, Bacon, Swiss Cheese, Cheddar Cheese, Scallions,  
Sausage, Mozzarella

## PANCAKE OR WAFFLE

*Additional Fee for Dedicated Chef for Two Hours*

Buttermilk Pancakes or Waffles

Made to Order

Fresh Berries, Chocolate Chips, Seasonal Fruit Compote,  
Whipped Cream

Dark Chocolate, Caramel, Crème Anglaise Sauces

Candied Pecans, Vermont Butter

## EGGS BENEDICT

*Choice of Two*

Smoked Canadian Bacon

Lobster Hash

Crab Cake

Short Rib Hash

Smoked Salmon

*Choice of*

English Muffin

Multigrain Toast

Chive Hollandaise

## SMOKED SALMON

Assorted Bagels - Plain, Sesame, Everything,  
Cinnamon Raisin

Sliced Tomato, Sliced Red Onion,  
Capers, Cucumber

Plain & Herb Cream Cheese

## SMOOTHIE

*Additional Fee for Dedicated Chef for Two Hours*

Greek Yogurt, Berries, Banana, Pineapple

Spinach, Chocolate, Peanut Butter, Coconut, Flax Seed,  
Protein Powder

Whole Milk, Almond Milk, Apple Juice

## HONG KONG

Chicken Congee (Rice Porridge)

Pork Bao (Steamed Pork Bun)

Siu Mai (Pork Dumpling)

Har Gao (Shrimp Dumpling)

Youtiao (Savory Donut)

Soy Sauce, Chili Sauce

BUFFET BREAKFAST

**BREAKFAST STATIONS**

PLATED BREAKFAST

BRUNCH

BREAKFAST  
ENHANCEMENTS

BREAKS





# PLATED BREAKFAST

INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED, SELECT TEAS.  
CHOICE OF TWO JUICES: ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY, APPLE.



Bakery Basket, Danish, Muffins

## STARTERS

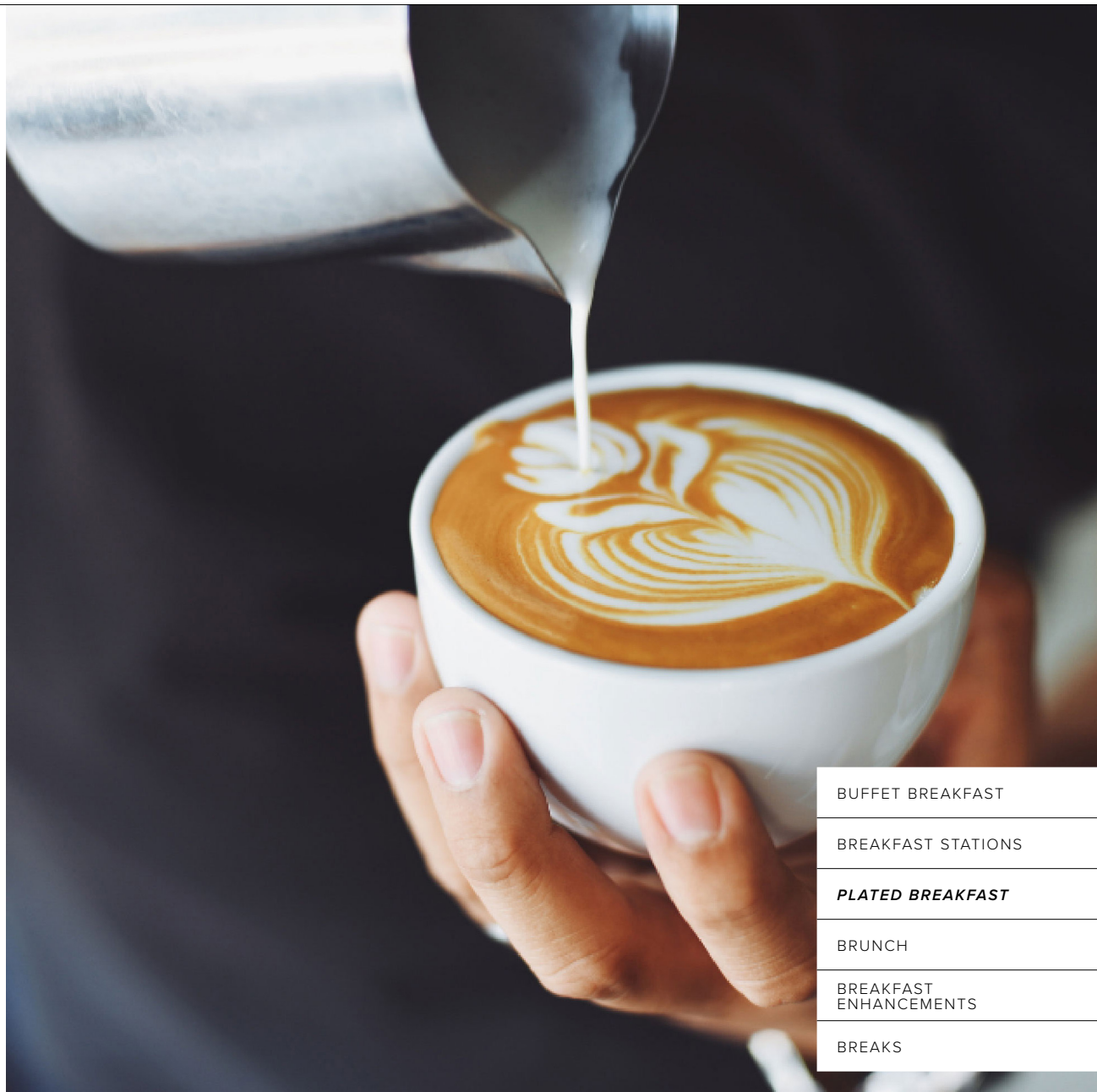
### Choice of One

Greek Yogurt Parfait, Honey Oat Granola, Fresh Berries  
Seasonal Fruit  
Chia Seed & Coconut Pudding, Fresh Berries,  
Toasted Almonds  
Smoothie Bowl, Blended Fruit & Greek Yogurt  
Topped with Berries, Toasted Coconut, Cacao Nibs

## ENTRÉES

### Choice of One

Cage Free Scrambled Eggs,  
Crispy Bacon or Chicken Sausage,  
Breakfast Potatoes, Roasted Cherry Tomatoes  
Spinach & Mushroom Quiche,  
Vermont Cheddar Mornay Sauce,  
Roasted Cherry Tomatoes, Baby Field Greens  
Brioche French Toast, Pure Vermont Maple Syrup,  
Vanilla Whipped Butter, Fresh Berries  
Eggs Benedict, Chive Hollandaise,  
Breakfast Potatoes



BUFFET BREAKFAST

BREAKFAST STATIONS

**PLATED BREAKFAST**

BRUNCH

BREAKFAST  
ENHANCEMENTS

BREAKS

CATERING AT MANDARIN ORIENTAL, BOSTON

# BRUNCH

BRUNCH BUFFET IS BASED ON 120 MINUTES OF SERVICE. INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND SELECT TEAS. CHOICE OF TWO JUICES: ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY, APPLE.



## BRUNCH

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

Sliced Seasonal Fruit & Berries

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

Roasted Breakfast Potatoes, Sautéed Peppers & Onions

Chicken Sausage, Applewood Smoked Bacon

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

Seasonal Vegetables, Shallot Butter

Grilled Tenderloin of Beef, Red Wine Onion Jam, Jus

Mimosa and Bloody Mary Bar Available Upon Request.

*Additional Fee for One Hour + Bartender Fee*



BUFFET BREAKFAST

BREAKFAST STATIONS

PLATED BREAKFAST

**BRUNCH**

BREAKFAST  
ENHANCEMENTS

BREAKS



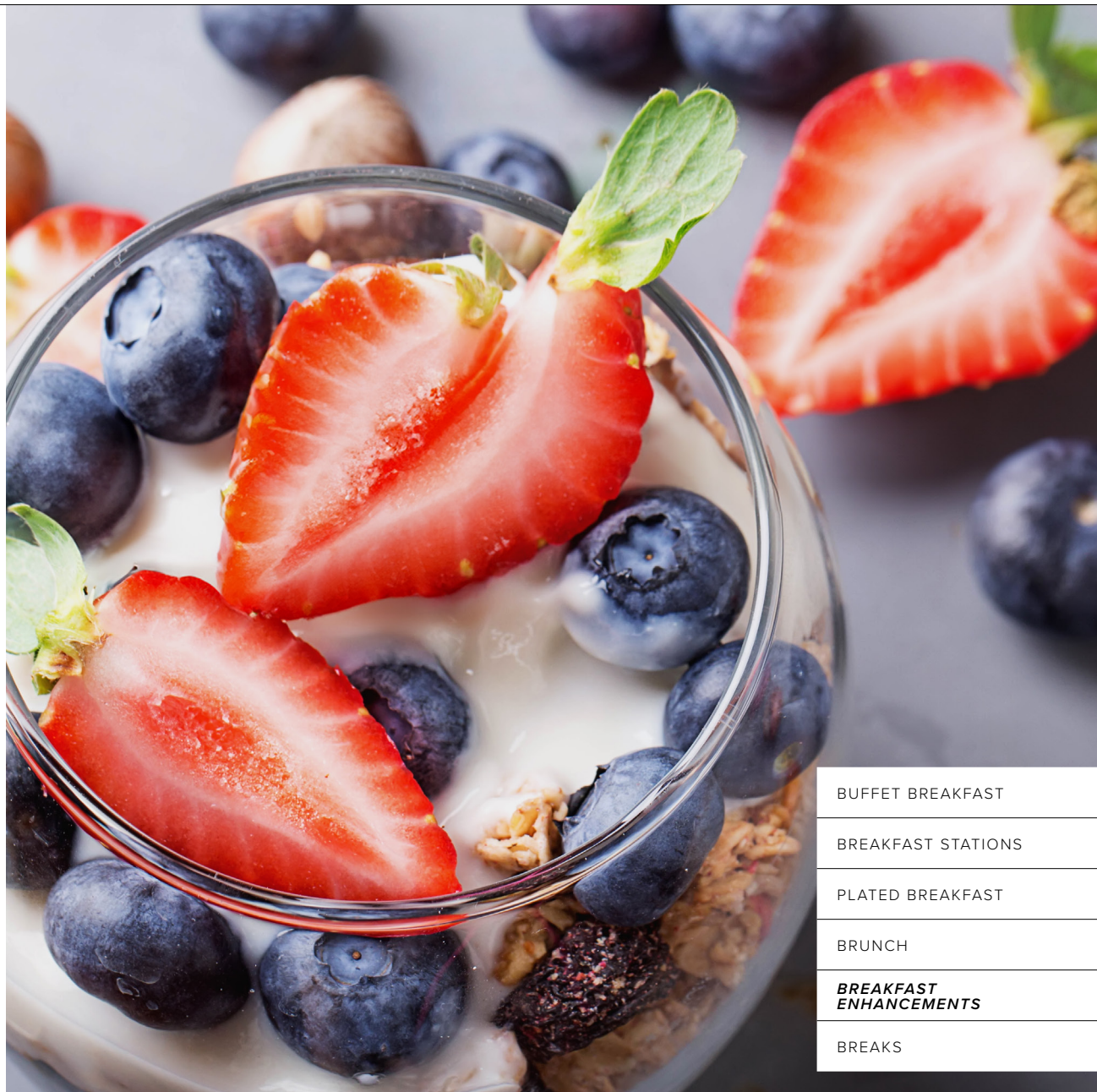
# BREAKFAST

## ENHANCEMENTS



Assorted Greek Yogurts  
Whole Fresh Fruit  
Sliced Fruit & Berries  
Parfait of Seasonal Berries, Honey Oat Granola,  
Greek Yogurt  
10 Minute Boiled & Chilled Cage Free Eggs  
Steel Cut Oatmeal, Golden Raisins,  
Cinnamon, Brown Sugar  
Chef's Selection of Individual Frittata  
Chef's Selection of Seasonal Quiche  
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  
Cage Free Scrambled Egg, Spinach,  
Low-Fat Mozzarella, Whole Wheat Wrap  
Applewood Smoked Bacon  
Pork Sausage  
Chicken Sausage  
Turkey Bacon  
Breakfast Potatoes  
House Made Shredded Cheddar Scallion  
Hash Browns  
Scrambled Eggs  
Bakery Basket  
Miniature Egg Frittatas  
Chia Seed & Coconut Pudding, Fresh Berries,  
Toasted Almonds  
Avocado Toast, Grilled Whole Wheat Bread,  
Lime, Sea Salt

CATERING AT MANDARIN ORIENTAL, BOSTON



BUFFET BREAKFAST

BREAKFAST STATIONS

PLATED BREAKFAST

BRUNCH

**BREAKFAST  
ENHANCEMENTS**

BREAKS

# BREAKS

ALL BREAKS ARE BASED ON 90 MINUTES OF SERVICE.



## COFFEE & TEA PACKAGE

Freshly Brewed Regular and Decaffeinated Coffee,  
Select Teas, Cappuccinos, Lattes, with Whole, Almond,  
Soy Milk, and Cream

*Optional Station Attendant - Additional Fee*

*Half Day (4 Hour) Package - Additional Fee*

*Full Day (8 Hour) Package - Additional Fee*

Assorted Spring and Mineral Waters

Pure Green Fresh Juices

Freshly Squeezed Carrot or Orange Juice

Coconut Water

Lemonade

Assorted Bottled Iced Teas and Juices

Assorted Regular and Diet Soft Drinks

Spindrift Sparkling Water with Real Fruit Juice

Parfait of Seasonal Berries, Honey Oat Granola, Greek Yogurt

Whole Fresh Fruit

Sliced Fruit & Berries

Fresh Fruit Skewers

Chef's Seasonal Mixed Savory and Sweet Nuts

Assorted Energy and Granola Bars

Popcorn Trio - Caramel, Truffle Parmesan, Buffalo Ranch

Soft Pretzels - Honey Mustard, Whole Grain Mustard,  
Cheese Sauce

MO Cookies and Brownies

Seasonal Vegetable Crudites with Roasted Pepper  
Hummus and Ranch

Ice Cream Cart - Individual Ice Cream Bars

Eco Snack - Whole Toasted Almonds, Dried Apricots, Pecans,  
Yogurt Covered Pretzels, Dried Cranberries, Banana Chips,  
M&M's, Dried Mango, Dark Chocolate Chips, Peanuts

## CHOCOLATE INDULGENCE

Valrhona Dark Chocolate Milk Shake

Triple Chocolate Mousse Crunch Bars

Caramel Chocolate & Coconut Dipped Madeleines

White Chocolate Peppermint Brownies

## CHIPS & DIP

House Made Potato Chips

Truffle Parmesan, BBQ, Sea Salt

Dips

Lemon Aioli, Garlic & Herb, Hummus

## NORTH END

Cannoli

Pistachio, Chocolate

Sfogliatella

Sweet Whipped Ricotta Cream,

Flakey Pastry

Biscotti

Dark & White Chocolate

Tiramisu

BUFFET BREAKFAST

BREAKFAST STATIONS

PLATED BREAKFAST

BRUNCH

BREAKFAST  
ENHANCEMENTS

**BREAKS**





# LUNCH BUFFETS



ALL LUNCH BUFFETS ARE BASED ON 120 MINUTES OF SERVICE. ADDITIONAL FEE 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.

## DELICATESSEN LUNCHEON

Chef's Selection of Seasonal Soup

French Fries, Onion Rings

### Select Three

Antipasto Pasta Salad - Salami, Capicola, Olives, Mozzarella Cheese, Red Wine Vinaigrette

Toasted Israeli Couscous Salad - Grilled Vegetables, Artichokes, Garlic & Herb Roasted Tomatoes

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

Arugula - Cherry Tomatoes, Shaved Manchego Cheese, Lemon Vinaigrette

### Select Three

Thin Sliced Roasted Beef - Caramelized Peppers & Onions, BBQ Aioli, Pepperjack Cheese, Kaiser Roll

Thin Sliced Roasted Beef - Horseradish Mayo, Arugula, Shallot Jam, Brioche Roll

Chicken Caesar Wrap - Grilled Chicken, Gem Lettuce, Parmesan Dressing, Spinach Wrap

Grilled Buffalo Chicken Salad - Blue Cheese Aioli, Celery Slaw, Toasted Brioche Roll

Thin Sliced Roasted Turkey Breast - Applewood Smoked Bacon, Lettuce, Tomato, Avocado Aioli, Multigrain Bread

Buffalo Mozzarella - Vine Ripe Tomatoes, Fresh Basil Pesto, Arugula, Sundried Tomato Wrap

Grilled Vegetables - Baby Spinach, Boursin Cheese Aioli, Seeded Bun

### Add On

Additional Choice of Sandwich - *Additional per Guest*

House Made Fried Pickles - *Additional per Guest*

House Made Potato Chips - BBQ Spiced or Truffle Parmesan - *Additional per Guest*

Chef's Selection of Dessert

Freshly Brewed Regular and Decaffeinated Coffee, Select Teas



LUNCH BUFFETS

GRAB & GO LUNCH

THREE-COURSE  
PLATED LUNCH

# LUNCH BUFFETS



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## NEW ENGLAND

Warm Parker House Rolls  
New England Clam Chowder,  
Oyster Crackers  
Boston Bibb Lettuce -  
Vermont Chèvre, Crispy Shallots,  
Balsamic Vinaigrette  
Baby Spinach & Frisée -  
Shaved Apples, Crumbled Blue Cheese,  
Candied Walnuts, Cider Vinaigrette  
Potato Salad - Applewood Smoked  
Bacon, Tarragon Buttermilk Dressing  
Grilled Flank Steak -  
Sam Adams BBQ Glaze,  
Seasonal Vegetables  
Fish & Chips - Local Cod, Beer Battered,  
Twice Fried Potatoes, Tartar Sauce  
Classic Lobster Roll, Butter Toasted Bun

Chef's Selection of Dessert

Freshly Brewed Regular and  
Decaffeinated Coffee, Select Teas

## NORTH END

Cream-less Roasted Tomato & Basil Soup  
Heirloom Tomato, Burrata Cheese,  
White Balsamic Salad  
Endive & Frisée, Shaved Apples,  
Gorgonzola, Walnut Vinaigrette  
Artisan Greens, Shaved Fennel,  
Basil Citrus Dressing  
Ricotta Beef Meatballs, Rigatoni,  
Pomodoro Sauce  
Chicken Milanese, Parmesan,  
Baby Tomatoes, Balsamic  
Toasted Gnocchi, Hazelnuts,  
Butternut Sage Cream

Chef's Selection of Dessert

Freshly Brewed Regular and  
Decaffeinated Coffee, Select Teas

## FIELD AND HARVEST

Fresh Baked Rolls, Focaccia Crostini  
Chef's Selection of Seasonal Soup  
Sweet Gem, Mixed Artisan Lettuce,  
Baby Arugula  
Multigrain Salad  
Quinoa, Farro, Barley

Baby Heirloom Cherry Tomatoes,  
English Cucumbers, Red Onion,  
Watermelon Radishes, Haricot Vert,  
Carrots, Chickpeas, Shaved Red Cabbage,  
Broccoli Florets, Croutons, Feta Cheese,  
Crumbled Goat Cheese, Dried Cranberries,  
Candied Pecans

### Choice of Three

White Balsamic Vinaigrette,  
Buttermilk Ranch, Citrus Vinaigrette,  
Blue Cheese, Caesar, Red Wine Vinaigrette

### Choice of Two

Garlic & Herb Roasted Chicken Breast  
Grilled Beef Tenderloin  
Grilled Salmon  
Grilled Jumbo Shrimp

Chef's Selection of Dessert

Freshly Brewed Regular and Decaffeinated  
Coffee, Select Teas



## LUNCH BUFFETS

GRAB & GO LUNCH

THREE-COURSE  
PLATED LUNCH



# LUNCH BUFFETS

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## LATIN STREET FOOD

Elote Salad  
Grilled Corn, Limi, Cotija Cheese  
  
Tomato Avocado Salad  
Gem Lettuce, Creamy Cilantro Dressing  
  
Birria Braised Beef  
Slow Cooked Beef, Quesadilla Cheese,  
Warm Tortillas  
  
Chicharrones  
Crispy Fried Pork Belly, Sweet Plantain  
  
Chicken Pastor  
Roasted Chicken Thighs, Grilled  
Pineapple Salsa  
  
Arroz Con Frioles  
Seasoned Rice & Beans  
  
Warm Tortilla Chips

Chef's Selection of Dessert  
Freshly Brewed Regular and  
Decaffeinated Coffee, Select Teas

## ASIAN FUSION

Sesame Caesar Salad  
Togarashi Wontons  
  
Mandarin Salad  
Bibb Lettuce, Mandarin Oranges,  
Fried Shallot, Crumbled Feta,  
Mirin Vinaigrette  
  
Spicy Tuna Poke Bowl  
Pickled Cucumber, Avocado  
  
Chili Lemongrass Noodles  
Peanuts, Cilantro, Sprouts  
  
Orange Chicken  
Ginger, Scallion, Baby Bell Pepper  
  
Korean BBQ Braised Shortrib  
Baby Bok Choy  
  
Furikakae Rice  
Jasmine & Forbidden Rice

Chef's Selection of Dessert  
Freshly Brewed Regular and  
Decaffeinated Coffee, Select Teas

## GOURMET BISTRO

Chef's Selection of Seasonal Soup  
  
Shaved Brussels Sprout Salad -  
Mixed Greens, Shaved Apples,  
Toasted Walnuts, Crumbled Goat Cheese,  
Cider Vinaigrette  
  
Baby Kale Caesar -  
Chopped Tuscan Kale,  
Garlic & Herb Croutons,  
Parmesan Dressing  
  
Roasted Marble Potatoes,  
Caramelized Leeks  
  
Grilled Pesto Chicken -  
Garlic Roasted Tomatoes,  
Mozzarella Cheese  
  
Steak Frites -  
Grilled Beef Tenderloin,  
Bearnaise, Pommes Frites  
  
Salmon Meuniere -  
Brown Butter, Lemon Capers, Hazelnuts

Chef's Selection of Dessert  
Freshly Brewed Regular and  
Decaffeinated Coffee, Select Teas



LUNCH BUFFETS

GRAB & GO LUNCH

THREE-COURSE  
PLATED LUNCH

# GRAB & GO LUNCH



INCLUDES COOKIE, WHOLE FRUIT, BAG OF CHIPS, BOTTLE OF WATER.

## Choice of Two

Thin Sliced Roasted Beef -  
Caramelized Peppers & Onions, BBQ Aioli,  
Pepperjack Cheese, Kaiser Roll

Thin Sliced Roast Beef -  
Horseradish Mayo, Arugula,  
Shallot Jam, Brioche Roll

Chicken Caesar Wrap -  
Grilled Chicken, Gem Lettuce,  
Parmesan Dressing, Spinach Wrap

Grilled Buffalo Chicken Salad -  
Blue Cheese Aioli, Celery Slaw,  
Toasted Brioche Roll

Thin Sliced Roasted Turkey Breast -  
Applewood Smoked Bacon, Lettuce, Tomato,  
Avocado Aioli, Multigrain Bread

Buffalo Mozzarella -  
Vine Ripe Tomatoes, Fresh Basil Pesto,  
Arugula, Sundried Tomato Wrap

Grilled Vegetables -  
Baby Spinach, Boursin Cheese Aioli, Seeded Bun

Additional Choice of Sandwich -  
*Additional Cost Per Guest*

CATERING AT MANDARIN ORIENTAL, BOSTON



LUNCH BUFFETS

**GRAB & GO LUNCH**

THREE-COURSE  
PLATED LUNCH



# THREE-COURSE PLATED LUNCH



ADDITIONAL FEES PER PERSON FOR CHOICE OF 2 OR 3 ENTRÉES WITH ADVANCE ENTRÉE COUNT OR AT TIME OF SEATING.

## STARTERS

### Choice of One

Cauliflower Bisque, Sultanas,  
Fried Capers

Roasted Butternut Bisque,  
Toasted Pumpkin Seeds, Crème Fraiche

Artisan Greens Bouquet,  
Cucumber Ribbon, Baby Tomatoes,  
White Balsamic Vinaigrette

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

Mixed Greens, Crumbled Vermont  
Chèvre, Crispy Bacon Bits,  
Toasted Walnuts, Sherry Vinaigrette

Boston Bibb Lettuce,  
Crispy Shallots, Vermont Cherve,  
Aged Balsamic Vinegar

## ENTRÉES

### Choice of One

Roasted Free Range Chicken Breast -  
Herb Smashed Potatoes,  
Shaved Asparagus Salad, Jus

Crispy Chicken Milanese -  
Parmesan & Pea Risotto, Garlic Cured  
Tomato, Balsamic Reduction

Grilled Flank Steak -  
Korean BBQ Glaze, Wasabi Whipped  
Potato, Baby Bok Choy

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

Multigrain Bowl -  
Choice of Grilled  
Chicken or Grilled Salmon  
Garden Herb Pesto, Crisp Vegetables,  
Lemon Herb Yogurt

Quinoa Bowl -  
Choice of Grilled  
Chicken or Grilled Salmon  
Corn Salad, Marinated Tomatoes,  
Cilantro Avocado Dressing

Brown Rice Bowl -  
Choice of Grilled  
Chicken or Grilled Salmon  
Teriyaki Glaze, Ginger Soy Slaw,  
Pickled Cucumber

## DESSERTS

### Choice of One

Tiramisu -  
Espresso, Whipped  
Mascarpone Cream

Strawberry Tres Leches -  
Sweet Vanilla Cream Cake,  
Strawberry Coulis

Carrot Cake -  
Triple Cream Cheese Frosting

Coconut Caramel Madeleines -  
Dipped in Chocolate Caramel,  
Toasted Coconut

Freshly Brewed Regular and  
Decaffeinated Coffee, Select Teas



LUNCH BUFFETS

GRAB & GO LUNCH

**THREE-COURSE  
PLATED LUNCH**

# RECEPTION



Price per Piece

## COLD

Fresh Mozzarella, Cherry Tomato, Olive,  
Basil Aioli

Brioche Toast, Whipped Goat Cheese,  
Dried Cranberries, Toasted Walnuts

Jumbo Shrimp, Horseradish Cocktail Sauce

Mini Lobster Roll

Spicy Tuna Tartar, Forbidden Rice Cake

Tuna Taco, Wasabi Aioli, Taco Shell

Prosciutto Wrapped Burrata Cheese,  
Caramelized Pear/Peach \*Fruit Seasonal

Crispy Tomato Polenta, Pesto Goat Cheese

Beet Falafel, Cilantro Spiced Yogurt

## HOT

Wild Mushroom Arancini, Lemon Basil Crème Fraiche

Tiny Twice Baked Potato, Cheddar, Sour Cream

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

Chicken Quesadilla Spring Roll, Sour Cream, Pico De Gallo

Buffalo Chicken Spring Roll

Herb Crusted Baby Lamb Chop, Rosemary Jus

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



## RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE  
PLATED DINNER

DESSERT STATIONS



# 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.



### CHEF'S SELECTION OF ARTISAN CHEESES

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

### ANTIPASTO

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

### CHARCUTERIE BOARD

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

### FARMER'S BOARD

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

*Optional Chef Attendant - Additional Fee*

#### Choice of Four

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

### RAW BAR

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

### DOUZO SUSHI

*Station Attendant if Needed - Additional Fee*

*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

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

### DIM SUM & POTSTICKER

#### Choice of Three

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



RECEPTION

**RECEPTION DISPLAYS**

ACTION STATIONS

DINNER BUFFET

THREE-COURSE  
PLATED DINNER

DESSERT STATIONS

# 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.



## FLAT BREAD PIZZA SHOP

Crispy Fried Mozzarella, Basil Marinara

### Choice of Two

Buffalo Chicken

Bacon Chicken Ranch

Pepperoni

Margarita

Spinach, Olive & Feta

## SLIDER BAR

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 -  
*Additional Cost per Guest*

Truffle Parmesan Fries -  
*Additional Cost per Guest*

## COMFORT FOOD

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

Warm Flour Tortillas

### Choice of Two

Chipotle Lime Shrimp

Adobo Grilled Chicken Breast

Birria Shredded Beef

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

## BUILD YOUR OWN POKE BOWL

Sushi Rice

### Choice of Two

Togarashi Cooked Shrimp

Raw Sashimi Grade Tuna

Raw Sashimi Grade Salmon

Accompanied with:  
Pickled Cucumber, Kimchi,  
Avocado, Pickled Ginger, Wasabi Slaw,  
Shredded Carrot, Nori & Sesame,  
Spicy Mayo, Tamari Soy



RECEPTION

**RECEPTION DISPLAYS**

ACTION STATIONS

DINNER BUFFET

THREE-COURSE  
PLATED DINNER

DESSERT STATIONS



# ACTION STATIONS



ACTION STATIONS ARE BASED ON 120 MINUTES OF SERVICE. STATION ATTENDANT REQUIRED AT ADDITIONAL FEE.

## MEZZE TABLE

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

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*

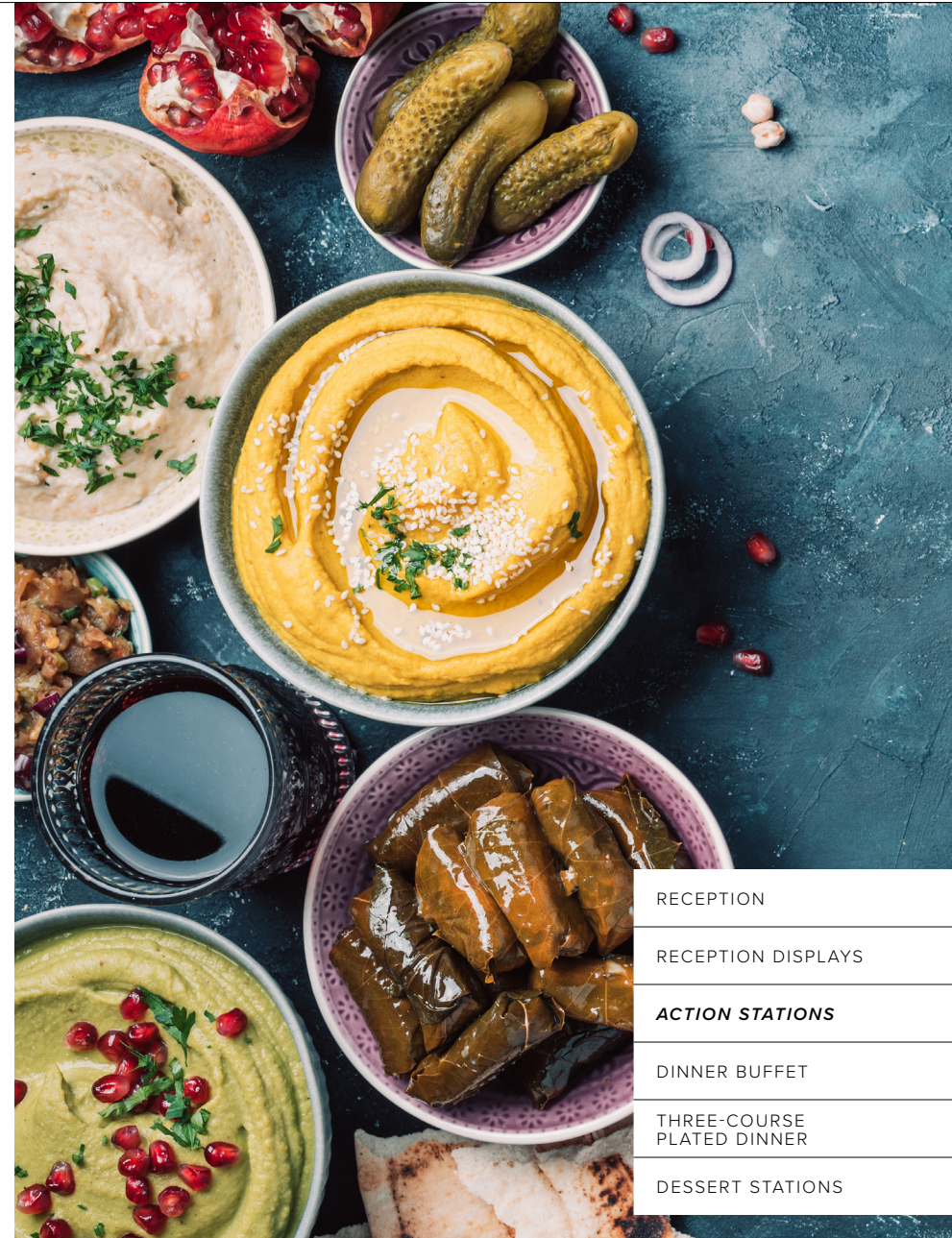
Butternut Squash, Mascarpone, Toasted Pumpkins Seeds  
Foraged Mushrooms, Crème Fraiche, Truffles, Parmesan  
Short Rib, Manchego Cheese, Crispy Shallots  
Lobster, Saffron, Roasted Tomatoes

## CHEF'S CARVING CORNER

*One Station Attendant Required per 25 Guests*

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

CATERING AT MANDARIN ORIENTAL, BOSTON



RECEPTION

RECEPTION DISPLAYS

**ACTION STATIONS**

DINNER BUFFET

THREE-COURSE  
PLATED DINNER

DESSERT STATIONS

# DINNER

## BUFFET

DINNER BUFFETS ARE BASED ON 120 MINUTES OF SERVICE. ADDITIONAL FEE 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.



### STARTERS

#### Choice of Three

Crab Chowder, Herb Croutons  
Cauliflower Bisque, Sultanas  
Cream-less Butternut Bisque,  
Toasted Pumpkin Seeds  
Artisan Greens Bouquet, Cucumber  
Ribbon, Baby Tomatoes, Shaved  
Manchego Cheese, White Balsamic  
Vinaigrette  
Sweet Gem Lettuce, Parmesan Dressing,  
Focaccia Croutons, Shaved Parmesan  
Roasted Baby Beet, Artisan Greens,  
Goat Cheese, Candied Pecans,  
Aged Balsamic  
Shaved Brussel Sprout Salad, Mixed  
Greens, Shaved Apples, Toasted Walnuts,  
Crumbled Goat Cheese, Cider Vinaigrette  
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

### ENTREES

#### Choice of Three

Chicken Piccata, Sautéed Broccoli Rabe,  
Lemon Caper Butter  
Rotisserie Chicken Breast, Pearl Onions,  
Caramelized Peppers, Jus  
Grilled Chicken Breast, Wild Mushroom &  
Leeks, Mustard Jus  
Braised Short Ribs, Baby Carrots, Peas,  
Red Wine Jus  
Grilled Beef Tenderloin, Crispy Onions,  
Truffle Bearnaise  
Roasted Beef Tenderloin, Creamed  
Spinach, Porcini Mushroom Jus  
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  
Garlic & Herb Marble Potatoes,  
Caramelized Shallots  
Roasted Baby Squash & Zucchini  
Grilled Asparagus  
Fried Brussel Sprouts, Parmesan Cheese  
Haricot Vert, Shallot Butter  
Baby Carrots, Honey Butter  
  
Chef's Selection of Dessert  
Freshly Brewed Regular and  
Decaffeinated Coffee, Select Teas



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

**DINNER BUFFET**

THREE-COURSE  
PLATED DINNER

DESSERT STATIONS



# THREE-COURSE PLATED DINNER



ADDITIONAL FEES PER PERSON FOR CHOICE OF 2 OR 3 ENTRÉES WITH ADVANCE ENTRÉE COUNT OR AT TIME OF SEATING.

## STARTERS

### Choice of One

Crab Chowder, Old Bay Crostini

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

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

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



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

**THREE-COURSE  
PLATED DINNER**

DESSERT STATIONS

# THREE-COURSE PLATED DINNER



ADDITIONAL FEES PER PERSON FOR CHOICE OF 2 OR 3 ENTRÉES WITH ADVANCE ENTRÉE COUNT OR AT TIME OF SEATING.

## ENTRÉES

### Choice of One

*Choice of Two Entrées with Advance Entrée Count at an Additional Fee per Person*  
*Choice of Three Entrées with Advance Entrée Count at an Additional Fee per Person*

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

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

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

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 - Additional Cost

Pan Roasted Prime Sirloin, Colossal Shrimp - Garlic And Herb Butter, Grilled Asparagus, Saffron Whipped Potato, Red Wine Jus - Additional Cost

Pan Seared Chilean Sea Bass - Lobster Risotto, Champagne & Caviar Beurre Blanc - Additional Cost

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

Pan Seared Salmon - Creamed Brussel Sprouts, King Oyster Mushroom, Cipollini Onion, Red Wine Jus

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

Roasted Zucchini - Ratatouille Vegetables, Quinoa Pilaf, Heirloom Tomato Reduction

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

Freshly Brewed Regular and Decaffeinated Coffee, Select Teas



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

**THREE-COURSE  
PLATED DINNER**

DESSERT STATIONS



# DESSERT STATIONS



ALL DESSERT STATIONS ARE BASED ON 90 MINUTES OF SERVICE.

## COFFEE & DOUGHNUTS

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

Valrhona Dark Chocolate Milkshake

Triple Chocolate Mousse Crunch Bars

Caramel Chocolate & Coconut Dipped Madeleines

White Chocolate Peppermint Brownies

## NORTH END

Cannoli

Pistachio, Chocolate

Sfogliatella

Sweet Whipped Ricotta Cream, Flakey Pastry

Biscotti

Dark and White Chocolate

Tiramisu

## BUILD YOUR OWN DESSERT BUFFET

### Choice of Five

Chocolate Mousse Cake

Lemon Raspberry Bars

Fresh Fruit Tarts

Chef's Selection of French Macaroons

Chef's Selection of Brownies & Blondies

Chef's Selection of Cupcakes

Boston Cream Pie

Chocolate Whoopie Pie, Buttercream Frosting

Crème Brûlée Tarts

Strawberry Shortcake Parfaits

Individual Tiramisu

Chocolate Flourless Cake

Mini Carrot Cake

Apple Crisp Tarts

Cannolis - Chocolate Chip & Pistachio

Mini Milkshakes, Chocolate & Vanilla

Chef's Selection of Assorted Cookies & Milk

Mini Lemon Meringue Pie

Smores' Tarts

Chocolate Covered Strawberries

Mini Key Lime Pie

Strawberry Tres Leches

Raspberry White Chocolate Cake

Chocolate Mousse Crunch Bar

Assorted Beignets - Chocolate, Jelly, Sugar Dusted

Mini Cheesecakes



RECEPTION

RECEPTION DISPLAYS

ACTION STATIONS

DINNER BUFFET

THREE-COURSE  
PLATED DINNER

DESSERT STATIONS

# BAR PACKAGES



BAR PACKAGES INCLUDE MINERAL AND SPRING WATER, SOFT DRINKS, FRUIT JUICES, AND GARNISH. BARTENDERS ARE CHARGED AT AN ADDITIONAL FEE. ONE BARTENDER PER 75 GUESTS IS REQUIRED.

## GOLD BAR PACKAGE

Choice of  
2 Signature Cocktails Priced per Person

1 HOUR  
2 HOUR  
3 HOUR  
4 HOUR  
5 HOUR

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

## PLATINUM BAR PACKAGE

Choice of  
2 Signature Cocktails Priced per Person

1 HOUR  
2 HOUR  
3 HOUR  
4 HOUR  
5 HOUR

Bourbon - Woodford Reserve  
Gin - Hendricks  
Rum - Smith & Cross  
Scotch - Chivas Regal  
Tequila - Patron Silver  
Vodka - Belvedere

## HOUSE WINE SELECTIONS

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

Storypoint, Chardonnay, Sonoma, California

Storypoint, Cabernet Sauvignon, California

LaMarca Prosecco

*Please see separate wine menu provided by your catering manager for additional selections*

## 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

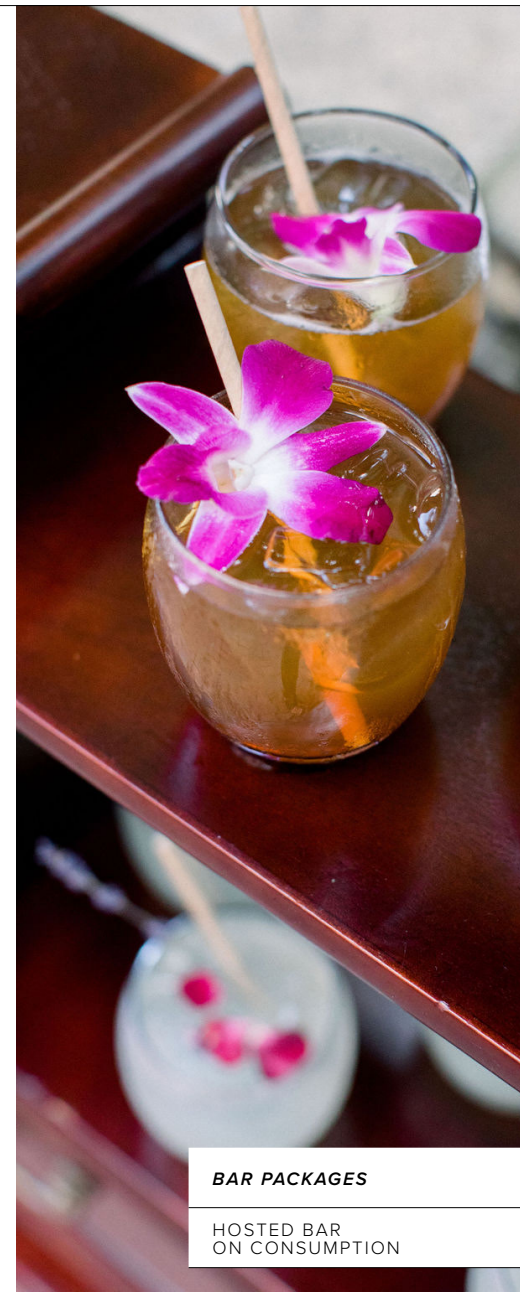
Samuel Adams - Boston Ale, Massachusetts, USA

Grey Lady - Nantucket, Massachusetts, USA

Castle Island Brewing - Norwood, 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.



### BAR PACKAGES

HOSTED BAR  
ON CONSUMPTION



# HOSTED BAR

## ON CONSUMPTION



BARTENDERS ARE CHARGED AT AN ADDITIONAL FEE. ONE BARTENDER PER 75 GUESTS IS REQUIRED.

### GOLD BAR PACKAGE

Priced per drink

Bourbon - Straight Bulleit Bourbon

Gin - Tanqueray, London Dry

Rum - Bacardi Superior

Scotch - Dewar's 12 Year

Tequila - Casamigos Blanco

Vodka - Tito's

Martinis, Manhattans, Signature Cocktails Priced per Drink

### PLATINUM BAR PACKAGE

Priced per drink

Bourbon - Woodford Reserve

Gin - Hendricks

Rum - Smith & Cross

Scotch - Chivas Regal

Tequila - Patron Silver

Vodka - Belvedere

Martinis, Manhattans, Signature Cocktails Priced per Drink

### HOUSE WINE SELECTIONS

Storypoint, Chardonnay, Sonoma, California

Storypoint, Cabernet Sauvignon, California

LaMarca Prosecco

*Please see separate wine menu provided by your catering manager for additional selections*

### BEER SELECTIONS

Domestic

Imported and Craft

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

Castle Island Brewing - Norwood, Massachusetts, USA

Mineral Water, Soft Drinks, and Assorted Juices

#### Beverage Policies

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# GENERAL INFO



## 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 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 17.5% service charge and an administrative fee of 8% (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 per box will apply for the handling and delivery of more than 10 boxes.

## PARKING

A valet parking charge of per vehicle is offered for all private event guests, and a valet parking charge per vehicle, per night, is offered for all overnight guests.

## 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.

