



BATTERY WHARF HOTEL

BOSTON WATERFRONT

Banquet Menus





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Breakfast Buffets

Includes Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas, Freshly Squeezed Orange, Grapefruit, Cranberry and Apple Juices

Fresh Start.....\$34.00 per person

Seasonal Fruit, Melon and Berries with Honey Yogurt Dip
Battery Wharf Yogurt Parfait, Layers of House Made Granola, Greek Yogurt, Berries
Assorted Breakfast Pastries, Sweet Butter, Fruit Preserves

Healthy Heart Healthy Start.....\$42.00 per person

Fresh Fruit Salad, Honey Dipping Sauce,
Battery Wharf Yogurt Parfait, Layers of House Made Granola, Greek Yogurt, Berries
Whole Grain Muffins, Sunrise Bread
Assorted Cereals, Skim Milk
Steel Cut Oatmeal, Brown Sugar and Golden Raisins

Battery Wharf Breakfast.....\$48.00 per person

Seasonal Fruit, Melon and Berries
Steel Cut Oatmeal, Brown Sugar and Golden Raisins
Assorted Breakfast Pastries, Breads, Bagels, Sweet Butter, Fruit Preserves, Plain Cream Cheese
Scrambled Eggs
Applewood Smoked Bacon or Turkey Bacon
Country Pork Sausage or Oven Roasted Ham
Breakfast Potatoes with Fresh Chives and Caramelized Onions

Breakfast Action Stations

* Culinary Attendant Fee of \$150.00

Belgian Waffles /French Crepes.....\$16.00 per person

Toasted Pecans, Maple Syrup, Nutella, Bananas
Whipped Cream, Chocolate and Caramel Sauces
Macerated Berries, Strawberry Coulis, Sweet Butter

Omelet and Egg Station.....\$19.00 per person

Whole Country Fresh Eggs, Egg Beaters, Egg Whites
Vermont Ham, Cheddar Cheese, Goat Cheese
Spinach, Scallions, Mushrooms, Onions, Bell Peppers, Tomatoes, Asparagus

If the final guarantee is below 15, a minimum guarantee fee of \$250.00 per day will be charged. Menu prices (based on a one-hour period) are subject to 6.5% taxable administration fee; 15% non-taxable service gratuity and 7% Massachusetts state and local tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.



Breakfast Enhancements

From the Pantry

Whole Fruit.....	\$3.00 per person
Assorted Cereals with Skim and 2% Milk.....	\$5.00 per person
Assorted Breakfast Breads and Muffins	\$6.00 per person
Assorted Bagels, Plain Cream Cheese	\$6.00 per person
Fruit and Greek Yogurt Parfait	\$6.00 per person
Fresh Fruit Smoothies	\$8.00 per person
Hard Boiled Eggs	\$9.00 per ½ dozen
Sliced Seasonal Fruit Display	\$9.00 per person
Smoked Salmon, Bagels, Traditional Garnishes	\$12.00 per person

From the Stove

Steel Cut Oatmeal, Brown Sugar, Golden Raisins	\$6.00 per person
Country Pork Sausage or Vermont Ham	\$6.00 per person
Waffles, Blueberries, Vermont Maple Syrup	\$6.00 per person
Farm Fresh Scrambled Eggs, Cheddar Cheese, Chives	\$6.00 per person
Traditional Brioche French Toast, Toasted Pecans	\$7.00 per person
Egg White and Vegetable Frittata	\$8.00 per person
Eggs Benedict English Muffin, Poached Eggs, Vermont Ham, Hollandaise	\$12.00 per person
Eggs Florentine English Muffin, Poached Eggs, Spinach, Hollandaise.....	\$12.00 per person
Add: Smoked Salmon	\$2.00 per person

Breakfast Sandwiches \$12.00 per person

Scrambled Eggs, Ham, Cheddar Cheese on Flaky Butter Croissant or Tomato, Wheat, or White Wrap

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Coffee Breaks

Minimum of 10 Guests

Chips and Dips \$20.00 per person

Tri-Color Tortilla Chips, Cape Cod Chips
Guacamole, Roasted Tomato Salsa, Black Bean Salsa
Chive Onion Dip, Warm Queso Blanco Dip

Energy Boost \$ 18.00 per person

Seasonal Fruit Salad, KIND Bars, House Made Granola with Greek Yogurt
Assorted Juice Shooters

Show Time \$20.00 per person

Freshly Popped Popcorn, Melted Butter, Sea Salt, Assorted Seasonings
Chocolate Covered Pretzels and Raisins
Jumbo pretzels, Mustard, Honey Roasted Nuts

North End \$22.00 per person

Assorted Mini Pastries
Italian Cookies, Cannoli, Mini Éclairs

Retro Candy Bar \$16.00 per person

Swedish Fish, Lemonheads, Jelly Belly, Milk Duds, M&M's, Hot Tamales

Coffee Break Enhancements

Additional Beverage Offerings

Made to Order Specialty Espresso Drinks (requires attendant)..... \$12.00 per person

Fresh Fruit Juices to Include Orange, Grapefruit, Cranberry, Apple Cider..... \$28.00 per pitcher

Saratoga Mineral Waters \$6.00 each

Soft Drinks \$6.00 each

Nantucket Nectars \$6.00 each

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Caffeine à La Carte

Freshly Brewed Regular and Decaffeinated Coffee	\$90.00 per gallon
Selection of Herbal Teas	\$85.00 per gallon
Iced Coffee, Chilled Lemonade, Iced Tea	\$32.00 per pitcher

Additional Break Offerings

Assortment of Whole Fresh Fruit	\$4.00 each
Assorted Candy Bars	\$5.00 each
KIND Bars, Granola Bars	\$5.00 each
Tri-Colored Tortilla Chips, Salsa, Guacamole	\$9.00 per person
Sliced Seasonal Fruit	\$10.00 per person
Display of Garden Fresh Crudité, Buttermilk Ranch, Hummus Dip	\$12.00 per person
Cheese Display, Dried Fruit, Sliced Baguette, Crackers	\$16.00 per person
Assorted Freshly Baked Breakfast Pastries Danish, Muffins, Croissants	\$45.00 per dozen
Selection of Freshly Baked Cookies	\$74.00 per dozen
Rich Chocolate Brownies.....	\$74.00 per dozen

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Lunch Buffets

North End Lunch Buffet \$65.00 per person

Includes Freshly Brewed Regular, Decaffeinated Coffee, a Selection of Herbal Teas
Assorted Italian Breads, Garlic Infused Olive Oil and Sweet Cream Butter

Soup

Minestrone soup

Salad

Caprese Salad, Buffalo Mozzarella, Beefsteak Tomatoes, Basil Olive Oil, Balsamic Vinaigrette
Caesar Salad, Baby Romaine Baby Kale, Creamy Caesar Dressing, Shaved Parmesan

Hot Entrees

Tuscan Chicken, Tomatoes, Scallions, Basil, Light Lemon Cream Sauce
Veal and Beef Meatballs, Pomodoro Sauce
Pasta Primavera, Roasted Tomatoes Artichokes, Zucchini, Squash, Olives, White Wine Garlic Sauce
Eggplant Parmesan, Garlic Pomodoro Sauce

Desserts

Mini Tiramisu, Traditional Cannoli, North End Italian Cookies

New England Lunch Buffet \$68.00 per person

Includes Freshly Brewed Regular, Decaffeinated Coffee and a Selection of Herbal Teas,
Basket of Freshly Baked Rolls and Sweet Cream Butter

Soup

New England Clam Chowder, Bacon, Oyster Crackers

Salads

Beets and Roasted Pears, Great Hill Blue Cheese, Apple Cider Vinaigrette
Kale and Quinoa Salad, Toasted Almond, Rum Soaked Raisins, Shaved Parmesan, Raspberry Vinaigrette

Hot Entrees

Loaded Seasonal Vegetable Risotto
Herb Crusted Cod, Blistered Tomatoes, Lemon Cream Sauce
Roasted Sliced Sirloin, Caramelized Onion, Port Wine Demi
Chef's Seasonal Vegetables
Braised Golden Potatoes, Herb Butter

Desserts

Chef's Selection of Cakes

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The Deli Buffet \$55.00 per person
 Includes Freshly Brewed Regular, Decaffeinated Coffee, a Selection of Herbal Teas

Soups (Select One)

Slow Roasted Tomato Soup
 Boston Clam Chowder, Oyster Crackers
 Italian Wedding Soup

Salads (Select One)

Tomato Feta Salad, Citrus Olives, Tomatoes, Cucumbers, Feta Cheese, Lemon Oregano Dressing
 Fingerling Potato Salad, Dill, Chive Aioli
 Romaine Salad, Focaccia Croutons, Parmesan Cheese, Roasted Garlic Dressing
 Tortellini Salad, Tomatoes, Olives, Red Onion, Parmesan Cheese, Red Wine Vinaigrette

Sandwiches and Wraps (Select Three)

Carved Roast Beef, Caramelized Onions, Provolone, Horseradish Mayonnaise
 Turkey BLT Wrap, Sliced Roasted Turkey Breast, Cranberry Aioli, Bacon, Tomato, Leaf Lettuce
 Chicken and Walnut Salad, Celery, Crushed Walnuts, Bibb Lettuce, Tomato, Mayonnaise, Grapes
 Tuna Salad, Bibb Lettuce, Tomatoes
 Italian Cold Cut, Salami, Ham, Provolone, Spicy Aioli, Bibb Lettuce, Banana Peppers, Tomatoes
 Ham and Swiss Cheese, Spicy Mustard, Bulkie Roll
 Grilled Vegetable Sandwich, Red Peppers, Grilled Zucchini, Squash, Asparagus, Arugula, Balsamic Vinaigrette
Add: Lobster Roll..... \$8.00 per person

Desserts

North End Italian Cookies, Mini Brownies, Pecan Tarts

Boxed Lunch \$42.00 per person

Tortellini Salad, Tomatoes, Olives, Red Onion, Parmesan Cheese, Red Wine Vinaigrette
 Choice of Three Sandwiches (Listed above)
 Cape Cod Potato Chips
 Chocolate Chip Cookie
 York Peppermint Patty

Lunch Enhancements

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas \$7.00 per person
 Mineral Waters \$6.00 each
 Soft Drinks \$6.00 each
 Nantucket Nectars \$6.00 each
 Coconut Water..... \$7.00 each

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Reception Hors d'Oeuvres

Chilled Options

\$6.50 Each

Tomato Mozzarella Bruschetta, Basil, Aged Balsamic
Pistachio Crusted Goat Cheese and Watermelon Skewer

\$7.25 Each

Tenderloin Toast Point, Caramelized Onion, Garlic Aioli
Wild Mushroom and Truffle Mascarpone Tart
Smoked Salmon, Sweet Potato Crisp, Dill Aioli
Chilled Asparagus Wrapped Prosciutto

\$8.00 Each

Lobster Toast Point, Avocado Aioli
Ahi Tuna, Spicy Aioli, Seaweed Salad
Shrimp Cocktail, Cocktail Sauce

Hot Options

\$6.50 Each

Spanakopita
Vegetarian Spring Rolls, Sweet Chili Sauce

\$7.25 Each

Chicken Dumpling, Plum Sauce
Sesame Beef Skewer, Garlic Ginger Soy Sauce

\$8.00 Each

Classic Bacon Wrapped Scallops
Mini Beef Wellington, Veal Jus
Coconut Crusted Shrimp, Sweet Chili Sauce
Lobster Arancini, Lemon Saffron Aioli
Mini Lump Crab Cake, Citrus Aioli
Tenderloin Sliders, Bacon Onion Jam, Port Wine Demi

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Reception Stations

Starters

Crisp Seasonal Vegetable Crudité \$15.00 per person
Assorted Seasonal Vegetables, Variety of Dipping Sauces

Domestic Cheese Platter \$22.00 per person
Vermont Cheddar Cheese, Buttermilk Blue Cheese, Fresh Goat Cheese, Fontina, Gruyere
Dried Fruit, Fig Jam, Baguette

Antipasto Platter \$22.00 per person
Assorted Cured and Spiced Meats, Marinated Olives, Italian Cheeses, Marinated Baby Artichokes
Marinated Mushrooms, Grilled Asparagus, Grilled Eggplant, Grilled Focaccia

Pasta \$28.00 per person
Served with Soft Italian Breadsticks, Rosemary Flatbread, Herbed Focaccia, Shaved Parmesan

Three Cheese Ravioli, Meat Ravioli, Spinach Ravioli (Select One)
Penne Pasta, Orecchiette (Select One)
Pomodoro Sauce, Basil Pesto, Classic Alfredo (Select Two)

Toppings: Cherry Tomatoes, Green Peas, Kalamata Olives, Sautéed Spinach

Grilled Chicken, Sautéed Shrimp +\$3.00 per person

From the Wharf

New England Seafood Selections Displayed on Crushed Ice

Accompaniments: Lemon Wedges, Cocktail Sauce, Grated Horseradish, Tabasco Sauce

Cherry Stone Clams on the Half Shell \$8.00 per piece

Freshly Shucked Oysters, Shallot Mignonette \$8.00 per piece

Citrus Poached Shrimp Cocktail \$8.00 per piece

Northern Maine Lobster market price

Fried Clams or Calamari \$32.00 per person

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Small Plate Tasting Reception

Select Three (3) or More Options

Chilled Options

- Classic Caesar Salad, Herb Brioche Croutons, Shaved Parmesan \$10.00 per person
- Caprese Salad, Fresh Mozzarella, Tomatoes, Balsamic Reduction, Torn Basil \$10.00 per person
- Tomato and Feta Salad, Cucumber, Watermelon, Kalamata Olives, Red Wine Vinaigrette..... \$10.00 per person
- Charred Brussels Sprouts, Caramelized Onions, Bacon Lardons,
Sherry Whole Grain Mustard Dressing \$10.00 per person
- Roasted Root Vegetable, Heirloom Carrots, Parsnips, Purple Potatoes
Sweet Potatoes, Lemon Truffle Vinaigrette \$10.00 per person

Hot Options

Served with Petite Brioche Rolls and Sweet Cream Butter

- Salmon Filet, Citrus Pine Nut Crust, Jasmine Rice, Lemon Buerre Blanc \$18.00 per person
- Sweet Potato Crusted Cod, White Wine Rainbow Swiss Chard \$ 18.00 per person
- Bronzed Shrimp, Sundried Tomato, Parmesan Orzo, Garlic Lemon Buerre Blanc \$20.00 per person
- Charred Nantucket Scallops, Parsnip Puree, Shaved Fennel Slaw, Red Pepper Emulsion \$21.00 per person
- Miso Glazed Salmon, Julienne Vegetables, Charred Lemon \$18.00 per person
- Pan Seared Tuscan Chicken Breast, Roasted Fingerling Potato, Rainbow Carrots \$17.00 per person
- Braised Beef Short Rib, Creamy Mascarpone Polenta, Crispy Shallot,
Truffle Tomato, Natural Jus \$23.00 per person
- New York Strip Loin, Whip Garlic Mash, Caramelized Onions, Cabernet Jus \$28.00 per person
- Roasted Herb Beef Tenderloin, Whipped Horseradish Potatoes,
Tomato Onion Jam, Rosemary Demi \$32.00 per person
- Vegetable Purse, Carrot Puree \$16.00 per person

Sweet Additions

- Boston Crème Pie, Mini Cheesecakes, Chocolate Cakes, Fruit Tarts \$20.00 per person
- OR**
- Éclairs, Fruit Tarts, Ricotta Cannoli, Chocolate Espresso Torte \$22.00 per person

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Plated Dinner

Select One Soup, Salad, or Appetizer, Entrée and One Dessert
Includes Freshly Brewed Regular, Decaffeinated Coffee, a Selection of Herbal Teas,
Freshly Baked Rolls and Sweet Cream Butter

Soups

New England Clam Chowder, Bacon, Oyster Crackers
Apple Fennel Soup, Asiago Cheese Crisp
Minestrone
Italian Wedding Soup

Salads

Classic Caesar, Romaine Lettuce, Parmesan Cheese, Brioche Croutons, White Anchovy, Roasted Garlic Dressing
Boston Bibb, Roasted Red Peppers, Sautéed Wild Mushrooms, Balsamic Vinaigrette
Arugula and Heirloom Tomato Salad, Torn Basil, Baby Bocconcini, Honey Balsamic Vinaigrette
Mesclun Greens, Roasted Beets, Cranberries, Goat Cheese, Candied Pecans, Maple Vinaigrette

Appetizers

Tomato, Buffalo Mozzarella, Toasted Focaccia, Olive Pesto, Balsamic Reduction
Arancini, Risotto, Mozzarella, Pomodoro, Shaved Parmesan
Lobster Ravioli, Blistered Tomatoes, Shaved Parmesan, Sherry Cream Sauce
Jumbo Lump Crab Cake, Sautéed Spinach, Celeriac Herb Salad, Citrus Beurre Blanc (additional \$5.00 per person)

Plated Dinner Entrees

Poultry

Pan Seared Tuscan Chicken, Blistered Tomatoes, Scallions, Fresh Basil, Piccata Sauce..... \$85.00 per person

Herb Roasted Chicken Breast, Black Olives, Artichokes, Sun Dried Tomatoes,
Garlic Roasted Broccolini, Lemon Herb Braised Potatoes \$85.00 per person

Statler Chicken, Sweet Potato Jalapeno Mash, Roasted Brussels Sprouts,
Apple Bourbon Glaze..... \$85.00 per person

Beef

Braised Beef Short Rib, Creamy Polenta, Rainbow Heirloom Baby Carrots,
Braised Swiss Chard, Natural Braising Jus \$90.00 per person

Roasted New York Strip Loin, Grilled Asparagus, Crushed Red Bliss Potatoes,
Red Wine Shallot Jus \$96.00 per person
Add: Lump Crab Cake / Baked Stuffed Shrimp +\$8.00 per person

Filet Mignon, Gorgonzola Whipped Potatoes, Grilled Cluster Mushrooms,
Haricot Vert, Au Poirvre..... \$98.00 per person

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Plated Dinner (Cont.)

Seafood

Grilled Salmon Filet, Miso Glazed, Seasonal Risotto, Julienne Vegetables \$95.00 per person

Red Pepper Parmesan Panko Crusted Atlantic Swordfish, Roasted Tomato Mascarpone Risotto,
Grilled Asparagus, Lemon Cream Sauce \$90.00 per person

Crab Crusted Cod, Rainbow Chard, Braised Potatoes, Saffron Cream Sauce \$90.00 per person

Duet

Petit Filet and Crab Stuffed Shrimp, Roasted Potatoes, Seasonal Vegetable, Beurre Blanc,
Herb Demi Glaze \$125.00 per person

Petit Filet and Poached Lobster Tail, Seasonal Vegetable, Truffle Mashed Potato,
Port Wine Demi \$140.00 per person

Allspice Cider Braised Short Rib and Garlic Lobster Tail, Chef's Risotto, Seasonal Vegetable,
Natural Jus \$120.00 per person

Desserts

Chocolate Salted Caramel Mousse Cake

Chocolate Pecan Tart, Vanilla Bean Ice Cream, Spiced Caramel Sauce

Boston Cream Pie, Extra Rich Chocolate Sauce, Berries

Fruit Tart

Apple Blossom, Vanilla Ice Cream

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Dinner Buffets

J. W. Revere Dinner Buffet \$130.00 per person

Includes Freshly Brewed Regular, Decaffeinated Coffee, a Selection of Herbal Teas
Freshly Baked Rolls and Sweet Cream Butter

Soup

North End Minestrone, Focaccia Bread

Salads

Grilled Jumbo Asparagus, Berkshire Blue Cheese, Arugula, Cider Vinaigrette
Vine-Ripened Tomato, Mozzarella, Fried Crouton, Aged Balsamic, Basil Oil
Classic Caesar Salad, Parmesan Croutons, Caesar Dressing

Entrées

Thyme Roasted Chicken Breast, Pearl Onions, Forest Mushrooms, Pan Jus
Pan Seared Atlantic Salmon, Sautéed Garlic Broccoli Rabe, Saffron Buerre Blanc
Grilled Beef Medallions, Roasted Garlic, Portobello Mushrooms, Plum Tomatoes, Caramelized Shallot Jus
Pasta Primavera, Penne, Zucchini, Summer Squash, Asparagus, Mushrooms, White Wine Garlic Sauce

Accompaniments

Roasted Tomato and Mascarpone Risotto
Potatoes au Gratin
Market Seasonal Vegetables

Desserts

Chocolate Torte Cake
Carrot Cake Cheesecake
Boston Cream Pies

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Dinner Buffets

New England Dinner Buffet \$150.00 per person

Includes Freshly Brewed Regular, Decaffeinated Coffee, a Selection of Herbal Teas,
Freshly Baked Rolls and Sweet Cream Butter

Soup

New England Clam Chowder, Oyster Crackers

Salads

Arugula and Spinach Salad, Oven-Dried Tomatoes, Balsamic Vinaigrette
Vine-Ripened Tomatoes, Buffalo Mozzarella, Basil, Toasted Pine Nuts, Pesto
House Made Cornbread, Honey Butter

Presented on Crushed Ice

Freshly Shucked Oysters, Shallot Mignonette (two pieces per person)
Chilled Jumbo Shrimp (four pieces per person)
Lemon and Lime Wedges, Cocktail Sauce

From the Grill

Grilled Beef Tenderloin, Thyme Jus
Citrus and Chive Crusted Cod, Shaved Fennel, Blistered Tomatoes, Buerre Blanc.
Roasted Herb Marinated Statler Chicken, Roasted Garlic Jus
Roasted Vegetable Stuffed Bell Pepper, Quinoa, Asparagus, Artichokes, Mushrooms, Ginger Carrot Puree

Hot Dishes

Braised Yukon Potatoes, Thyme Butter
Corn on the Cob, Parsley Butter

Desserts

Lemon Tart
Chocolate Mousse Cake
Boston Cream Pies

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Hosted Beverage Service

Packages Include Imported, Domestic and Non-Alcoholic Beer, House White and Red Wines, Mineral Waters and Soft Drinks

Deluxe Brand Liquors \$9.00 per drink

Stolichnaya Vodka, Tanqueray, Bacardi Rum, Seagrams VO, Dewars White Label, Canadian Club Whiskey, Sauza Tequila, Old Grand Dad Bourbon

Premium Brand Liquors \$10.00 per drink

Tito's Vodka, Bombay Gin, Myers Rum, Chivas Regal Scotch, Jack Daniels Whiskey, Cuervo Gold Tequila, Kahlua

Battery Wharf Signature Selection \$12.50 per drink

Glenlivet, Crown Royal, Tanqueray, Grey Goose Vodka, Gosling Gold, Gosling Black Seal, Patron Silver Tequila, Makers Mark, Bailey's

House Wines \$45.00 per bottle

House Champagne \$50.00 per bottle

Imported Beer \$7.00 each

Domestic Beer \$7.00 each

Soft Drinks \$6.00 each

Sparkling Mineral Waters and Assorted Juices \$6.00 each

Martinis \$14.00 each

Cordials \$15.00 each

Sambucca, Amaretto, Frangelico, B&B, Grand Marnier, Drambuie, Hennessy V.S., Poire Williams

Hosted Hourly Service

Priced Per Person

	Deluxe	Premium	Signature
One Hour	\$25.00	\$28.00	\$30.00
Two Hour	\$34.00	\$38.00	\$42.00
Three Hour	\$43.00	\$48.00	\$54.00
Four Hour	\$48.00	\$53.00	\$60.00



Cash Bar

All Cash Bar Pricing is Inclusive of Tax and Gratuity.

Deluxe Brand Liquors \$11.00 per drink
Stolichnaya Vodka, Tanqueray, Bacardi Rum, Seagrams VO, Dewars White Label,
Sauza Tequila, Old Grand Dad Bourbon

Premium Brand Liquors \$12.00 per drink
Tito's, Bombay Gin, Myers Rum, Chivas Regal Scotch, Jack Daniels,
Canadian Club, Cuervo Gold Tequila, Kahlua

Battery Wharf Signature Selection \$15.00 per drink
Glenlivet, Crown Royal, Tanqueray, Grey Goose Vodka, Gosling Gold,
Gosling Black Seal, Patron Silver Tequila, Makers Mark, Bailey's

House Wines \$11.00 per glass

House Champagne \$12.00 per glass

Imported Beer \$9.00 each

Domestic Beer \$9.00 each

Soft Drinks \$7.00 each

Sparkling Mineral Waters and Assorted Juices \$7.00 each

Cordials \$15.00 each
Sambucca, Amaretto, Frangelico, B&B, Grand Marnier, Drambuie,
Hennessy V.S., Poire Williams

*Bartenders \$150 Each (suggested one bartender per 75 guests)
Hosted Beverage service and hourly reception prices are subject to a 15% non-taxable service gratuity,
6% taxable administrative fee and 7% Massachusetts state and local sales tax.*

Specialty Beverage Options

Organic Vodka Bar

Sustain the Day While Enjoying Our Organic Vodkas in Signature Cocktails Such as Cucumber Mojitos or Pomegranate Martinis. Seasonal Flavors.

Hosted Selections \$9.75 per drink
Cash Bar Selections \$12.00 per drink

Scotch Tasting

Premium: Talisker 10, Glenlivet 15, Highland Park 12, Knob Creek Macallan 12

Hosted Selections..... \$12.25 per drink
Cash Bar Selections \$15.00 per drink

Signature: Glenmorangie, Glenfiddich 18, Jameson 18, Laguvulin 16 Single Malt, Oban 14

Hosted Selections \$18.00 per drink
Cash Bar Selections \$21.50 per drink

Boston Brewery

When in Boston, Celebrate Our Local Breweries Featuring:

Ipswich, Samuel Adams, Harpoon, Peak, and Sankaty

Hosted Selections..... \$7.00 per drink
Cash Bar Selections \$9.00 per drink

*Bartenders \$150 Each (suggested one bartender per 75 guests)
Hosted Beverage service and hourly reception prices are subject to a 15% non-taxable service gratuity,
6% taxable administrative fee and 7% Massachusetts state and local sales tax.*



Banquet Wine List

Champagne and Sparkling Wine

Il Faggetto, Prosecco	\$50 .00 per bottle
Roederer Estate, Champagne	\$60.00 per bottle
Moet & Chandon Brut Imperial, Champagne	\$90 .00 per bottle
Dom Perignon, Champagne	\$288 .00 per bottle

White Wine

Zonin Veneto, Italia, Pinot Grigio	\$45.00 per bottle
Douglas Hill, Chardonnay	\$45.00 per bottle
Las Valles, Viura, Chardonnay	\$48.00 per bottle
Hayes Ranch, Chardonnay	\$48.00 per bottle
Domaine Schlumberger, Alsace, Pinot Blanc, Organic	\$49.00 per bottle
Starborough, Marlborough, New Zealand, Sauvignon Blanc	\$49.00 per bottle
Cloudline, Oregon, North California, Pinot Grigio	\$50.00 per bottle
Voltre Sante, Francis Ford Coppola, Chardonnay	\$50.00 per bottle
Chateau Clos de Vulicheres, Chablis, Chardonnay	\$55.00 per bottle
Sonoma Cutrer, Russian River, Chardonnay	\$60.00 per bottle
Guy Saget, Sancerre, Sauvignon Blanc	\$68.00 per bottle
Auvigue Pouilly Fuisse, Chardonnay	\$75.00 per bottle
Franciscan Cuvee Sauvage Unfiltered, Napa, Chardonnay	\$96.00 per bottle

Red Wine

Douglas Hill, Merlot	\$45.00 per bottle
Mac Murray Ranch, Sonoma Coast, Pinot Noir	\$47.00 per bottle
Las Valles, Spain, Tempranillo Blend	\$48.00 per bottle
Hayes Ranch, Cabernet Sauvignon	\$48.00 per bottle
McWilliams, Australia, Shiraz	\$49.00 per bottle
Delas Freres, Cotes-du-Rhone, Syrah-Grenache	\$50.00 per bottle
BV Signet Collection Central Coast, California, Merlot	\$50.00 per bottle
Bodega Elena, Mendoza, Mabec.....	\$52.00 per bottle
Joseph Drouhin Santenay Burgundy "Vero," Pinot Noir	\$55.00 per bottle
Wente Estate, Reliz Creek, Livermore Valley, Pinot Noir	\$56.00 per bottle
San Telmo, Mendoza, Malbec	\$57.00 per bottle
Da Vinci Chianti Classico, San Giovese	\$59.00 per bottle
Sterling, Vineyard Napa, Merlot	\$62.00 per bottle
Mazzoni Toscana Rosso, Tuscany, Sangiovese	\$64.00 per bottle
Charles Krug, Napa, Cabernet Sauvignon	\$72.00 per bottle
Louis M Martin, Napa, Cabernet Sauvignon	\$75.00 per bottle
Chateau Haut Beausejour, Merlot	\$80.00 per bottle

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