

PLATED BREAKFAST

PLEASE SELECT A WAKE-UP CALL AND A FEATURE

47

All Breakfast Service Includes:

Individualized Breakfast Pastries, Breakfast Juices, Breakfast Potatoes, and your Choice of Chicken & Apple Sausage, Bacon or Maple Glazed Ham.

H.C. Valentine Coffees & Lot35 Teas

WAKE-UP CALL (INDIVIDUAL PRE-SET)

Cubed Market Fruits and Mint Salad

Mixed Berry Yogurt Parfait with Granola

Quinoa Berry Yogurt Parfait with Oats and Honey Clusters (GF)

FEATURE

Scrambled Eggs with Fresh Chives (GF, NF)

Egg White Scramble with Artichokes, Mushrooms, Tomatoes, Cheddar Cheese and Scallions (GF, NF)

Eggs Benedict with Grilled Asparagus (NF)

Brioche French Toast with Vermont Maple Syrup, Mixed Berries and Vanilla Whipped Cream (NF)

GF = Gluten Free, DF = Dairy Free, NF = Nut Free

All items are priced per person unless otherwise specified. All prices are in U.S. dollars and subject to change.

Prices are subject to 15% Gratuity, 12.5% Administrative Fee and 7% Massachusetts Meals Tax.

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Fairmont Copley Plaza is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.

Effective October 2020

BREAKFAST BENTOS

All Breakfast includes H.C. Valentine Coffees & Lot35 Teas

To-Go CONTINENTAL 38

Bottled Orange Juice
Choice of Pastry, Served with Butter, Preserves
Locally Made Granola Bar (GF)
Yogurt (GF, NF)
Fruit Salad (GF, NF, DF)

HEALTHY LIFESTYLE 42

Assorted Sliced Seasonal Fruit and Berries (GF, NF, DF)
Low Fat Muffins with Jam
Cranberry Pomegranate Smoothie (GF, NF)
Greek Yogurt Parfait, Organic Granola, Mixed Berries
Individualized Irish Steel Cut Oatmeal with Dried Cranberries, Golden Raisins and Pecans (DF, GF)

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MORNING ENHANCEMENTS

ADD TO YOUR MORNING

Individual Yogurts (GF, NF)	7
Greek Yogurt Parfaits with Mixed Berries and Granola	9
Sliced Seasonal Fruits and Berries (GF, NF, DF)	9
Fruit Skewers, Honey Yogurt Sauce (GF, NF)	9
Smoothie of the Day (GF, NF)	9
Mean Green Juice: Kale, Granny Smith Apples, Cucumber, Ginger and Spinach (GF, NF, DF)	8
Irish Oatmeal with Brown Sugar, Walnuts, Cinnamon, Honey and Mixed Berries (GF)	8

BLOODY MARY "SHOULD BE EVERYDAY"

7 Virgin / 14

Bloody Mary Mix, Horseradish, Olives, Celery, Tabasco, Lemon, Lime, Worcestershire, Pickle Spears, and Cucumber Slices
Add Jumbo Gulf Shrimp at 5 each

MIMOSA WAKE-UP

7 Virgin / 14 Mimosa

Orange Juice, Cranberry Juice, Mixed Berries, Cassis, and Peach Puree

DRINKS

H.C. Valentine Coffees & Lot35 Teas	9
Espresso	ADD 1
Cold-Brewed Coffee	7
H.C. Valentine Coffee (Per Gallon)	98
H.C. Valentine Decaffeinated Coffee (Per Gallon)	98
Lot 35 Teas & Hot Water (Per Gallon)	98
Soft Drinks	6
Still and Mineral Waters	6
Vitamin Water	6
Fruit Infused Water	6
Nantucket Nectars	7

BOSTON DRIVERS

Boston Drivers don't stop, nor should you!

Includes the following:

New England Coffees & Lot 35 Teas

Espresso

Spring and Mineral Waters

Nantucket Nectars

Soft Drinks

HALF-DAY (1-4 HOURS)

25

FULL-DAY (5-9 HOURS)

50

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REVITALIZE & REFRESH BREAKS

Domestic and Imported Cheeses Served with Crackers, Sliced Toasted Breads, Dried Fruits, Grapes and Fig Jam	20
Grab and Go Individual Hummus with Pretzels (DF, NF)	5
Individual Craft Trail Mix	9
Sliced Seasonal Fresh Fruit and Berries with Honey Yogurt Sauce (GF, NF)	9
Assorted Gourmet Cookies (Triple Chocolate, Pecan Butterscotch, Macadamia White Chocolate)	7
Seasonal Whole Fresh Fruit	7
Individually Wrapped Locally Made Granola Bars (GF)	6
Individual Bags of Potato Chips (GF), Pretzels, Popcorn (GF)	5

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PLATED LUNCH

PLEASE SELECT ONE APPETIZER, ENTRÉE AND DESSERT

All Luncheon Service Includes:

Bakery Rolls and Sweet Butter

H.C. Valentine Coffees & Lot35 Teas

APPETIZER

Clam Chowder (GF, NF) or Butternut Squash Soup (GF, DF)

Baby Gem Salad Pannagratto, Fennel, Heirloom Carrots, White Peach Vinaigrette (GF, DF)

Shaved Brussels Sprouts and Baby Kale, Dried Cranberries, Candied Walnuts, Crumbled Gorgonzola, Creamy Grainy Mustard and Apple Vinegar Dressing (GF)

Baby Iceberg Wedge, Crumbled Gorgonzola, Bacon Bits, Scallions, Heirloom Cherry Tomatoes, Balsamic Vinaigrette (GF, NF)

Heirloom Tomato, Americano Prosciutto, Burrata, Strawberry, micro basil, Pine Nuts, Focaccia Crisp, Balsamic Vinaigrette

ENTREE

SEAFOOD

65

Citrus Marinated Roasted Salmon, Fennel Couscous, Carrot Puree, Oven Roasted Cauliflower, Chimichurri (NF, DF)

Mirin Soy Seared Halibut, Ponzu emulsion, Mango Salsa, Steamed Jasmin Rice (GF, DF, NF)

Sautéed Scallops, Soft Whipped Truffle Polenta, Asparagus, Saffron Beurre Blanc, Micro Basil, Roasted Plum Tomatoes, Parmesan Crisp (GF, NF)

POULTRY

62

Grilled Honey Citrus Chicken, Asparagus, Peas and Spinach Risotto, Tomato, Olive, Capers and Basil Salsa, Roasted Baby Carrots (GF, NF)

Traditional Cobb Salad with Grilled Chicken, Blue Cheese Dressing (GF, NF)

BEEF

69

Grilled Garlic and Thyme New York Club Steak, Sweet Corn Succotash, Collard Greens, Red Wine Jus (GF, DF, NF)

Lemon, Herb and Parmesan Orzo Risotto, Balsamic and Herb Crusted Beef Tenderloin, Frisee Salad with Lemon Vinaigrette, Balsamic Glaze (NF)

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VEGETARIAN

59

Penne Pasta with Zucchini, Cherry Tomato, Yellow Roasted Pepper and Vermont Goat Cheese with Parsley Almond Pesto and Micro Basil

Sautéed Ancient Grains, Roasted Butternut Squash, Sautéed Kale, Roasted Brussel Sprouts, Blistered Cherry Tomatoes, Micro Arugula, Chimichurri (DF, NF)

DESSERT

Individual Boston Cream Pie

Lemon Cheesecake with Macaroon Crust (GF)

Cappucino Hazelnut Dome

Sea Salt Caramel Tart (NF)

Crème Brulee Tart (NF)

GRAB & GO DELI

GRAB AND GO DELI

40

Bottled Sodas or Juice

Choice of One Sandwich

Caprese Sandwich on Ciabatta, Bocconcini, Heirloom Tomatoes, Pesto Aioli

California Vegetable Wrap, Bean Sprouts, Edemame Cream Cheese, Semi Dried Tomatoes, Baby Spinach

Turkey Club Sandwich, Smoked Turkey Breast, Crispy Bacon, Bibb Lettuce, Tomato, Confit Garlic Aioli

Coronation Chicken Sandwich, Madras Chicken Salad, Grapes, Marcona Almonds, Greens, Multigrain Bread

Peppered Beef on Sourdough, Horseradish Cream, Red Onion Jam, Arugula Swiss cheese

Choice of One Salad

Heirloom Grain Salad, Goats Cheese, Pecans, Watermelon Radish, Dried Blueberries, Mint Dressing

Baby Gem Salad, Crispy Pancetta, Croutons, and House made Ranch

Quinoa Salad, Shredded Red Cabbage, Water Chestnuts Carrots, Cilantro, Lemongrass Vinaigrette

Shaved Crudité Salad, Lacinato Kale, Cranberries Almonds, Champagne Dressing

Choice of One Soup

Roasted Corn Veloute

Mushroom Soup with Spiced Hazelnuts

Roasted Tomato Bisque, Organic Basil

Clam and Lobster Chowder

Selection of Gourmet Cookies

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RECEPTION

COLD HORS D'OEUVRES

Gluten-Free Boursin & Mushroom Tart (GF)	7
Mint & Pea Shooter, Preserved Lemon Oil (GF, DF)	7
Oyster Gazpacho Shooters (GF, DF)	7
Poached Shrimp Saffron Cocktail Sauce, Preserved Lemon, Dill (GF, DF)	7
Togarashi Tuna Avocado Pudding, Taro Crisp, Radish (GF, DF)	7
Oyster on the Half Shell, Whistle Pig Rye Drizzle (GF, DF)	7
Vadouvain Chicken Salad, Beet Tartlet, Almond (DF)	7
Confit Duck Rillettes, Pickled Cherries, Melba toast (DF)	7
Peppered Beef Carpaccio, Red Onion Jam, Brie, Crostini	7

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PLATED DINNER

PLEASE SELECT ONE APPETIZER, ENTRÉE AND DESSERT

Includes:

Daily Market Vegetables, Starch, Bakery Rolls and Sweet Butter

H.C. Valentine Coffees & Lot35 Teas

THREE COURSE MEAL

APPETIZER

Please Select One Soup or Salad:

SOUP

Little Clam and Maine Lobster Chowder, Croissant Croutons, Calabrian Chili Oil

Roasted Tomato Bisque, Organic Basil Oil, Brioche Crumble

Honey Roasted Butternut Squash Veloute, Candied Walnuts, Crispy Pancetta, Crème Fraiche, Chives

Spinach and Yukon Gold Soup, Pistachio Gremolata

Roasted Corn Soup, Lemon Pistou, Pumpkin Seeds, Cracked Coriander

Sunchoke and Vanilla Soup, Golden Shallots, Thyme supplemental charge \$5

Jonah Crab Bisque, Trout Roe, Fermented Garlic and Yoghurt Cream supplemental charge \$10

Truffled Morel Mushroom Soup, Roasted Anjou Pears, Spiced Hazelnut supplemental charge \$10

SALAD

Artisanal Green Salad, Shaved Heirloom Carrots, Fennel, Pannagratto, Meyer Lemon Cream

Baby Gem Caesar, Confit Garlic Caesar, Croissant Croutons, Tempura Buqerones

Hill Farm Summer Squash Salad, Chickpea Pesto, Agrodolce Pine Nuts, Straciatella

Organic Willie Greens, Shaved White Asparagus, Strawberries, Pickled Shallots, Toasted Amaranth, Champagne Vinaigrette

Heirloom Tomato and Buratta Salad, Honey Bacon, Noble Balsamic Caviar, Tomato Jam, Basil, Charred Bread

Stone Fruit and Buratta Salad, Summer Beets, Blood Orange Gastrique, Pignolas, Mache

Herb Crusted Spring Salmon Salad, Fromage Blanc, Citrus, Pomegranate, Petit Greens supplemental charge \$10

Poached Lobster Salad, Heirloom Tomatoes, Charred Stanstead Corn, Bloody Mary Dressing, Nasturtiums supplemental charge \$15

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MAIN COURSE

Please Select One:

Searched Atlantic Salmon (6oz), Edamame Puree, Roasted Foraged And Farmed Mushrooms, Crisp Fingerlings	\$85
Honey Smoked New England Halibut (6oz), Sunchoke Puree, Braised Collards, Pickled Tomatoes, Sauce Vierge	\$95
Georges Banks Halibut (6oz), Corn Pudding, Confit Leeks, Persian Cucumbers, Mustard Crisp, Pea Vines	\$100
Searched New England Scallops, Cauliflower and Fregola Risotto, Cured Pork Belly, Asparagus Tips, English Peas, Vanilla Beurre Blanc	\$110
Burgundy Organic Chicken Breast (8oz), Fennel Pollen Fingerling Potatoes, Roasted Fennel, Braised Shallots, Beurre Rouge	\$80
Crispy Confit Duck Leg, Beluga Lentils, Roasted Kale, Macerated Mission Figs, Pastis Jus	\$95
Black Angus New York Strip (10oz), Horseradish Pomme Puree, Buttered Rapini, Sauce Au Poivre	\$110
Green Peppercorn Crusted Short Rib of Beef (10oz), Snap Peas, Parsnip Puree, Grilled Peaches, and Madeira Jus	\$125
Smoked Tenderloin of Beef (10oz), Chanterelles, Celeriac Puree, French Beans, Agrodolce Tomatoes, and Brown Butter Jus	\$150
Tomato And Goat's Cheese Gateau, Hempseed Crepe, Tomato Jam, Popcorn Shoots	\$75
Chanterelle and English Pea Campanelle, Torn Mint, Chardonnay Butter	\$75
Charred Cauliflower Steak, Smoked Cauliflower Puree, Cherry Tomatoes, Patty Pans	\$75
Pan Roasted Gnocchi, Beets, Charred Chevre, Grilled Ramps, Romano, Arugula	\$80

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DESSERT

Please Select One:

Brown Butter Crème Brulee, Shortbread, Farm Berries	supplemental charge \$5
Peach Tarte Tatin, Whistle Pig Mascarpone, Almond Streusel	supplemental charge \$5
Rooftop Honey Panna Cotta, Honeycomb, Lavender, Earl Gray Biscotti	supplemental charge \$5
For The Table- New England Cheese, Fig Jam, Spiced Nuts, Poppy Seed Lavash	supplemental charge \$5
Individual Boston Cream Pie	
Lemon Cheesecake with Macaroon Crust (GF)	
Cappuccino Hazelnut Dome	
Sea Salt Caramel Tart	
Crème Brulee Tart	
Mini Dessert Trio (Milk Chocolate Honey Dome, Raspberry Macaroon Cheesecake, Passion Meringue Tart)	

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BEVERAGE

OPEN BAR

LUXURY 18
Belvedere Vodka, Botanist Islay Dry Gin, Bacardi Silver Rum, Bacardi Gran Reserva 10yr Rum, Casamigos Anejo Tequila, Woodford Reserve Bourbon, Knob Creek Rye Whiskey, Macallan Double Cask 12yr Scotch, Noilly Prat Vermouth

SUPER PREMIUM 15
Tito's Handmade Vodka, Plymouth Gin, Bacardi Silver Rum, Bacardi 8yr Rum, Casamigos Silver Tequila, Maker's Mark Bourbon, Templeton Rye Whiskey, Chivas Regal Scotch, Noilly Prat Vermouth

PREMIUM 12
Finlandia Vodka, Beefeater Gin, Bacardi Silver Rum, Sauza Hornitos Plata (Silver) Tequila, Jim Beam Rye Whiskey, Jack Daniels Bourbon, The Famous Grouse Scotch, Noilly Prat Vermouth

AFTER DINNER 14
Baileys, Sambuca, Kahlua, Amaretto, Frangelico, Cointreau, St. Germain, Grand Marnier, Hennessy V.S, Campari

BEER, WINE AND NON-ALCOHOLIC
Domestic, Imported and Seasonal Craft Beers 8
Sparkling Wine – Charles de Fère Cuvée Jean Louis 55

Pebble Lane Wines 53
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Rose
Soft Drinks, Sparkling Mineral Waters and Assorted Juices 6

BARTENDER FEE –HOSTED BAR 175
We recommend (1) bartender for every (75) Guests

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PAY YOUR WAY

Please note that these prices include 7% MA State tax, 9.5% Administrative Fee and 15% gratuity

LUXURY	22
Belvedere Vodka, Botanist Islay Dry Gin, Bacardi Silver Rum, Bacardi Gran Reserva 10yr Rum, Casamigos Anejo Tequila, Woodford Reserve Bourbon, Knob Creek Rye Whiskey, Macallan Double Cask 12yr Scotch, Noilly Prat Vermouth	
SUPER PREMIUM	19
Tito's Handmade Vodka, Plymouth Gin, Bacardi Silver Rum, Bacardi 8yr Rum, Casamigos Silver Tequila, Maker's Mark Bourbon, Templeton Rye Whiskey, Chivas Regal Scotch, Noilly Prat Vermouth	
PREMIUM	16
Finlandia Vodka, Beefeater Gin, Bacardi Silver Rum, Sauza Hornitos Plata (Silver) Tequila, Jim Beam Rye Whiskey, Jack Daniel's Whiskey, The Famous Grouse Scotch, Noilly Prat Vermouth	
AFTER DINNER	19
Baileys, Sambuca, Kahlua, Amaretto, Frangelico, Cointreau, St. Germain, Grand Marnier, Hennessy V.S, Campari	
BEER, WINE AND NON-ALCOHOLIC	
Domestic, Imported and Seasonal Craft Beers	12
Sparkling Wine - Charles de Fère Cuvée Jean Louis	18
Pebble Lane Wines	17
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Rose	
Soft Drinks, Sparkling Mineral Waters and Assorted Juices	8
<u>BARTENDER FEE –PAY YOUR WAY BAR</u>	175
We recommend (1) bartender for every (75) Guests	

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WINES

PREMIUM

Pebble Lane Wines – Monterey County, California Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Rose	53
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SIGNATURE

Castle Rock – Napa Valley, California Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Rose	55
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WHITE

Hahn, Estate Serie Chardonnay – Arroyo Seco, California	55
Chalk Hill Chardonnay – Russian River, California	60
Grigich Hills Chardonnay – Napa Valley, California	80
Tenuta Sant’Anna Pinot Grigio, Veneto, Italy	53
Alois Lageder Pinot Grigio – Porer, Trentino-Alto Adige, Italy	70
BEX Wines Riesling – Mosel, Germany	53
Mason Cellars Sauvignon Blanc – Napa Valley, California	60
Black Cottage – Marlborough, New Zealand	65
Cade Sauvignon Blanc – Napa Valley, California	75
M. Chapoutier Grenache Blanc, Clairette – Cote du Rhone, Belleruche Blanc, France	55
Miner Viognier – California	55
Domaine Regis Minet Pouilly-Fume – Vielle Vignes, Pouilly Fume, Loire, France	80

ROSE

Bieler Père & Fils, Coteaux d’Aix-en-Provence, Cote du Rhone Villages, France	55
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RED

Allegrini, Valpolicella Classico, Corvina, Rondinella, Molinara - Veneto, Italy	60
Vinum Cellars, V Series Pinot Noir – Monterey, California	55
Kendall-Jackson, Outland Ridge Pinot Noir – Anderson Valley, California	70
Kate Arnold Pinot Noir – Willamette Valley, Oregon	75
Delas Freres Grenache, Syrah – Cotes du Ventoux, Rhone Valley, France	55
Goldschmidt Vineyards Red Blend – Alexander Valley, California	60
Cain Concept Red Blend – Napa Valley, California	110
Louis Martini Cabernet Sauvignon – Sonoma Coast, California	60
Iron + Sand Cabernet Sauvignon – Paso Robles, California	70
Pine Ridge Cabernet Sauvignon – Napa Valley, California	100
Swanson Vineyards Merlot - Napa Valley, California	80
Bodega Catena Zapata Malbec – Mendoza, Argentina	55

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BUBBLES

Charles de Fère Cuvée Jean Louis Sparkling Wine - Blanc de Blancs, France	55
Domaine Chandon, Brut Rose – California	65
Gambino Prosecco – Veneto, Italy	55
Ayala, Brut Majeur Champagne – Ay, France	100
Veuve Cliquot Yellow Label Champagne – Reims, France	125
Moët & Chandon, Brut, Cuvée Dom Pérignon Champagne – Epernay, France	475

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ADDITIONAL INFORMATION

LINENS

Fairmont Copley Plaza Hotel offers complimentary white floor-length linens and napkins as well as champagne floor-length linens. Specialty linens may be coordinated through your Catering or Conference Services Manager.

COAT CHECK

Coat check is available for private functions at an additional fee. There will be one attendant per 100 guests.

FLORAL ARRANGEMENTS

Your Catering Sales or Conference Services Manager will be happy to coordinate floral centerpieces or table decorations through our florist. The cost will vary dependent upon actual selection and design.

CANDLES

For all functions at Fairmont Copley Plaza, the Boston Fire Department (BFD) will only allow the use of LED lighting and/or votive tea lights.

Tea light candles with glass holder are provided by Fairmont Copley Plaza for your cocktail reception and dinner. Fairmont Copley Plaza will be responsible for adhering to the regulations provided by the Boston Fire Department.

ENTERTAINMENT

Your Catering Sales or Conference Services Manager can recommend entertainers to suit any occasion. Fees vary according to the individual musicians and duration of hire. You are free to directly contract entertainment services through the agency of your choice. In doing so it is your responsibility to inquire and inform the Hotel of special electrical requirements for your band or performers. Electrical fees may be applicable for special power requirements.

PARKING

Self-Parking is available for private functions at \$32 per car. Overnight self-parking is also available at \$40 per car. Parking rates are subject to change. Please ask your Catering Sales or Conference Services Manager for details.

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