



EVENT

Menu

Fairmont

COPLEY PLAZA



**WELCOME TO FAIRMONT COPLEY PLAZA – A SYMBOL
OF BOSTON’S RICH HISTORY & ELEGANCE**

Whether planning an intimate reception with close friends and family members, an elaborate dinner for hundreds, or a meeting for your most important clients and partners, we will work with you to tailor every detail and create a truly memorable event.

Chef Zaid Khan presents curated menus with a local focus, working with New England purveyors to ensure guests taste the region in every bite. From hand-picking seasonal ingredients at the Copley Square Farmers Market to sourcing honey from our rooftop bee hives, we promise an authentic culinary journey that spotlights the great northeast.

For more than 100 years, delectable food, wine and exemplary service have been central to the mission of Fairmont Copley Plaza. We are pleased that you are considering our renowned event facilities and look forward to working with you to create an unforgettable experience inside our historic venue.

LET’S PLAN
YOUR DREAM

MEETING OR
EVENT



617 267 5300 | RFP-COP@FAIRMONT.COM
FAIRMONT-COPLEY-PLAZA.COM



Plated Breakfasts

PLATED BREAKFASTS

H.C. Valentine Coffees and LOT 35 Assorted Teas included.

THE VIRTUOUS CONTINENTAL

- Apple & Heirloom Kale Smoothie (GF)
- Salmon Tartine, Preserved Lemon Cream Cheese, Capers, Pickled Shallots
- Chia Seed Parfait, Greek Yogurt, Mint (GF)
- Seasonal Fruit and Berries, Spiced Copley Rooftop Honey (GF, DF)
- Low Fat Blueberry Muffins

CLASSIC COPLEY

- Freshly Squeezed Orange and Grapefruit Juice (GF, DF)
- Seasonal Berry and Basil Granola Parfait (GF)
- Scrambled Free Range Brown Eggs (GF)
- Maple Glazed Applewood Smoked Bacon (GF, DF)
- Baby Gem Breakfast Potatoes, Herb Butter, Crispy Shallots (GF)
- Assorted Scones: Cranberry-Orange, Blueberry, White Cheddar and Chive

THE FRESH START

- Freshly Squeezed Orange and Carrot Juice (GF, DF, Vegan)
- Mango Parfait, Toasted Coconut, Greek Yogurt, Basil Granola (GF)
- Roasted Wild Mushroom Hash, Poached Organic Free Range Eggs, Basil Hollandaise (GF)
- Baby Gem Breakfast Potatoes, Herb Butter, Crispy Shallots (GF)
- Roasted Vine Tomatoes (GF, DF, Vegan)
- Cinnamon Rolls and Butter Croissants

All items are priced per person unless otherwise specified. GF = Gluten Free, DF = Dairy Free, Vegan.
All prices are in U.S. dollars and subject to change. Prices are subject to 17% Gratuity, 9.5% Administrative Fee and 7% Massachusetts Meals Tax.
Consuming raw or undercooked meats may increase risk of food borne illness Fairmont Copley Plaza is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives. Effective April 1, 2021.

BUILD YOUR OWN
PLATED BREAKFAST
package

H.C. VALENTINE COFFEES, LOT 35 ASSORTED TEAS, AND CHOICE OF JUICES INCLUDED.

SELECT ONE ITEM FROM EACH CATEGORY.

PRESET STARTERS

CHERRY AND WHITE CHOCOLATE
STRATA

STEEL CUT IRISH OATMEAL,
DEMERARA SUGAR, GOLDEN RAISINS
(GF, DF, VEGAN)

AVOCADO TOAST, SOURDOUGH,
POMEGRANATE, SESAME, PEA VINES
(GF, DF, VEGAN)

ACAI & GOJI BERRY SMOOTHIE,
AMARANTH (GF)

STRAWBERRY AND GREEK YOGURT
PARFAIT, BASIL GRANOLA (GF)

EXOTIC FRUIT SKEWERS, LAVENDER
HONEY (GF, DF)

BREAKFAST BREADS

ASSORTED SCONES: CRANBERRY-
ORANGE, BLUEBERRY, WHITE
CHEDDAR AND CHIVE

CINNAMON ROLLS AND BUTTER
CROISSANTS

LOW FAT BLUEBERRY MUFFINS

ENTRÉES

HOUSE-MADE BRIOCHE FRENCH TOAST, CARAMELIZED BANANAS, BLACK PEPPER
BACON, AND STICKY COPLEY ROOFTOP HONEY

—

GRILLED LEMON AND RICOTTA POUND CAKE, BOURBON BLUEBERRIES, CITRUS
MASCARPONE

—

GLUTEN FREE PANCAKES, CINNAMON APPLE COMPÔTE, STREUSEL, ANGLAISE (GF)

—

CORNED BEEF HASH, POACHED EGGS, HOLLANDAISE, HEIRLOOM BREAKFAST
POTATOES

—

OPEN FACED OMELETTE, GRATED COTIJA, PICKLED SHALLOTS, PICO DE GALLO,
MICRO CILANTRO (GF)

—

TRADITIONAL EGGS BENEDICT, SMOKED HAM, ORGANIC FREE RANGE EGGS,
PRESERVED LEMON HOLLANDAISE

—

BOSTON BAKED BEANS AND EGGS, PARMESAN, CHIVES

—

QUINOA POWER BOWL, SEASONAL ACCOUTREMENTS, POACHED EGGS, SALSA
VERDE (GF)

Breakfast Buffets

BREAKFAST BUFFETS

H.C. Valentine Coffees, LOT 35 Assorted Teas, and choice of Juices included.

KEEP IT CLASSIC

- Seasonal Fruit and Berries (GF, DF, Vegan)
- Assorted Green Mountain Creamery Yogurts (GF)
- House-Made Basil Granola (GF, DF)
- Breakfast Pastry Kebab Board - Muffins, French Toast, Waffles, Powdered Sugar, Vanilla Maple
- Old Bay Seasoned Home Fries with Caramelized Onions, Chives, Romano (GF)
- Vermont Maple Glazed Bacon (GF, DF)
- Scrambled Organic Free Range Eggs (GF)
- Maple Pig Rock Chicken Sausages (GF, DF)

THE COPLEY ROOFTOP HONEY

- Strawberry and Yogurt Smoothies, Bee Pollen (GF)
- Cinnamon Dunkin Donut Holes, Copley Rooftop Honey, Powdered Sugar, Mint
- Berry, Grape and Grilled Market Stonefruit Bar (GF, DF, Vegan)
- Honey Bran Muffins, Cinnamon Rolls, Apple Danishes, Copley Rooftop Honey Butter
- Avocado Toast, Honey Agrodolce Tomatoes, Spiced Cashews
- Hot Smoked Honey Glazed Atlantic Salmon, Herb Crust (GF, DF)
- Poached Free Range Eggs, Honey Spiced Tomato Chutney (DF)
- Honey Glazed Berkshire Pork Belly (GF, DF)

THE DARTMOUTH CONTINENTAL

- Assorted Green Mountain Creamery Yogurts (GF)
- Seasonal Fruit and Berries (GF, DF, Vegan)
- Roasted Cherry Parfaits with Basil Granola (GF)
- Butter Croissants, Whipped Butter, Local Jams
- Blueberry Muffins, Cranberry-Orange Scones
- Pain Au Chocolate
- Carrot Bran Bars
- Hard Boiled Organic Eggs

THE HEALTH CONSCIOUS

- Fruit Smoothies: Berry and Yogurt, Apple and Kale, Acai Berry (GF)
- Coconut Chia Pudding, Vegan Lemon Curd, Macerated Berries, Amaranth (GF, DF, Vegan)
- New England Whole and Cut Fruit Display (GF, DF, Vegan)
- Build your own Greek Yogurt Bowls
 - Toppings: Seasonal Berries, Coconut, Raw Nuts, Mint and Copley Rooftop Honey (GF)*
- Bran Muffins
- Individually Baked Roasted Red Pepper and Organic Egg Whites, Basil Pesto (GF)
- Roasted Sweet Potato Hash (GF, DF, Vegan)
- Maple Pig Rock Chicken Sausages (GF, DF)

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Breakfast Stations

CHEF ATTENDED STATIONS

Stations require one (1) Culinary Attendant per 75 Guests at \$175 each.
When any Action Station is added to any Breakfast Buffet, cost is \$12 per Guest.

EGG AND OMELETTE STATION (GF)

Salsa, Swiss, Cheddar, Asparagus, Tomatoes, Spinach, Onions, Mushrooms, Peppers, Ham, Bacon and Lobster

BELGIAN WAFFLES

Custom Belgian Waffles, Mixed Berry Compote

Served with Whipped Cream, Powdered Sugar and Maple Syrup

BUILD YOUR OWN SMOOTHIE (GF)

Berries, Bananas, Spinach, Kale, Pineapple, Mango, Acai, Goji

Yogurt, Almond Milk, Soy Milk, 2%, Protein Powder, Vegan Protein Powder, Matcha, Turmeric

BUILD YOUR OWN

Breakfast Bento Box package

H.C. VALENTINE COFFEES, LOT 35 ASSORTED TEAS, AND CHOICE OF JUICES INCLUDED.

SELECT ONE ITEM FROM EACH CATEGORY.

SMOOTHIES

STRAWBERRY AND YOGURT, BEE POLLEN (GF)

TRIPLE BERRY (GF)

SPINACH, KALE AND APPLE, ALMOND MILK (GF, DF, VEGAN)

ACAI & GOJI BERRY SMOOTHIE, AMARANTH (GF)

BANANA, MANGO AND OAT (GF, DF, VEGAN)

PIÑA COLADA (GF)

PARFAITS

COCONUT CHIA PUDDING, VEGAN LEMON CURD, MACERATED BERRIES, AMARANTH (GF, DF, VEGAN)

BIRCHER MUESLI, GREEK YOGURT, MINT (GF)

MANGO AND PAPAYA, NATURAL YOGURT, BASIL GRANOLA PARFAIT (GF)

SEASONAL BERRIES, RASPBERRY COMPOTE, CHANTILLY (GF)

NEW ENGLAND APPLE AND CINNAMON, BUCKWHEAT STREUSEL, VANILLA BEAN YOGURT (GF)

BANANA BLUEBERRY, TOASTED OATS, NUTELLA, COPLEY ROOFTOP HONEY WHIPPED CREAM (GF)

SEASONAL FRUIT

SLICED TROPICAL FRUIT (GF, DF, VEGAN)

MINT MARINATED MELONS (GF, DF, VEGAN)

MIXED BERRIES (GF, DF, VEGAN)

ENTRÉES

AVOCADO TOAST (DF)

—

STEEL CUT OATMEAL (GF, DF, VEGAN)

—

INDIVIDUAL BAKED ROASTED RED PEPPER AND ORGANIC EGG WHITES, BASIL PESTO (GF)

—

CROISSANT SANDWICH, CURED BACON, FRIED EGG, VERMONT CHEDDAR

—

CROQUE MONSIEUR, SAUCE MORNAY, POACHED EGGS

—

BACON AND EGG GRILLED CHEESE, BRIOCHE

—

SMOKED SALMON BAGEL, PRESERVED LEMON CREAM CHEESE, DILL, PICKLED SHALLOTS, SPINACH

—

HOUSE-MADE BRIOCHE FRENCH TOAST, CARAMELIZED BANANAS, BLACK PEPPER BACON, AND STICKY COPLEY ROOFTOP HONEY

—

GRILLED LEMON AND RICOTTA POUND CAKE, BOURBON BLUEBERRIES, CITRUS MASCARPONE

—

CORNED BEEF HASH, POACHED EGGS, HOLLANDAISE, HEIRLOOM BREAKFAST POTATOES (GF)

—

OPEN FACED OMELETTE, GRATED COTIJA, PICKLED SHALLOTS, PICO DE GALLO, MICRO CILANTRO (GF)

—

TRADITIONAL EGGS BENEDICT, SMOKED HAM, ORGANIC FREE RANGE EGGS, PRESERVED LEMON HOLLANDAISE

—

QUINOA POWER BOWL, SEASONAL ACCOUTREMENTS, POACHED EGGS, SALSA VERDE (GF, DF)

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Morning Enhancements

HEART HEALTHY

- Avocado Toast (DF)
- Steel Cut Oatmeal (GF, DF)
Cashews, Golden Raisins, Glazed Walnuts, Copley Rooftop Honey, 2% and Skim Milk
- House-Made Granola (GF, DF, Vegan)
- Coconut and Citrus Bircher Muesli (GF, DF, Vegan)
- Chia Pudding (GF, DF, Vegan)
Vegan Lemon Curd, Macerated Berries, Amaranth
- Roasted Cherry Parfaits with Basil Granola (GF)
- New England Whole and Cut Fruit Display (GF, DF, Vegan)
- Seasonal Berries (GF, DF, Vegan)
- Assorted Green Mountain Creamery Yogurts (GF)

SWEETS

- Gluten Free Pancakes, Cinnamon Apple Compote, Streusel, Anglaise (DF)
- Lemon Ricotta French Toast, Vermont Maple, Mascarpone, Blueberries
- Hazelnut Banana Waffles, Caramelized Bananas, Nutella, Crispy Bacon, Candied Hazelnuts

BREAKFAST HANDHELDS

- Organic Egg, Honey Cured Ham, Gouda, English Muffin
- Cured Bacon, Fried Egg, Vermont Cheddar, Croissant
- Breakfast Burger, Maple Aioli, Crispy Bacon, Cheddar, Fried Egg, Arugula
- Smoked Salmon Bagel, Preserved Lemon Cream Cheese, Dill, Pickled Shallots, Spinach
- Avocado BLT, Fried Egg, Sourdough
- Croque Monsieur, Sauce Mornay, Poached Eggs
- Bacon and Egg Grilled Cheese, Brioche

BREAKFAST PROTEINS

- Maple Glazed Bacon (GF, DF)
- Maple Pig Rock Chicken Sausages (GF, DF)
- Turkey Bacon (GF, DF)
- Smoked Grilled Ham (GF, DF)
- OAK's Famous Corned Beef Hash (GF, DF)

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Morning Enhancements

ORGANIC FREE RANGE BROWN EGGS

- Scrambled Eggs (GF)
- Scrambled Egg Whites (GF)
- Poached Eggs, Shakshuka, Feta (GF)

SMOOTHIES

- Strawberry and Yogurt, Bee Pollen (GF)
- Triple Berry (GF)
- Spinach, Kale and Apple, Almond Milk (GF, DF, Vegan)
- Acai & Goji Berry Smoothie, Amaranth (GF)
- Banana, Mango and Oat (GF, DF, Vegan)
- Piña Colada (GF)

COASTAL NEW ENGLAND AND BEYOND

- Hot Smoked Atlantic Salmon, Herb Crust, Capers, Pickled Shallots, Citrus, Bagels, Cream Cheese
- King Crab Legs, Classic Cocktail, Citrus (GF, DF)
- Individual Shrimp Cocktail, Sauce Mary Rose, Meyer Lemon (GF, DF)
- Wellfleet Oysters, Champagne Mignonette, Tabasco (GF, DF)
- Striped Bass Crudo, Grapefruit Dressing, Finger Limes, Trout Caviar (GF, DF)

NANTUCKET NECTAR JUICES

- Orange (GF, DF, Vegan)
- Apple (GF, DF, Vegan)
- Cranberry (GF, DF, Vegan)

LOCAL BAGEL DISPLAY WITH ASSORTED SPREADS

- Smoked Salmon and Boursin
- Bacon and Chive
- Peppered Strawberry



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Plated Lunches

PLATED LUNCHES

Local Artisan Bread and Whipped Copley Rooftop Honey Butter, H.C. Valentine Coffees, and LOT 35 Assorted Teas included.
Three course lunch price is shown by each entrée and consists of your choice of soup or salad, entrée, and dessert.
When offering a choice of entrée, highest price prevails.

SOUPS

- New England Clam Chowder (GF), Oyster Crackers
- Heirloom Tomato and Chipotle Bisque (GF, DF), Cilantro, Cotija
- Sweet Corn Veloute (GF, DF), Puffed Wild Rice, Fried Bay Shrimp
- Cream of Beet Soup, Crème Fraiche, Candied Salmon
- Roasted Parsnip Soup (GF, DF), Spiced Cashews, Gin Soaked Raisins
- French Onion Soup (GF, DF), Caramelized Gruyere Crouton

GARDEN GROWN

- Roasted Beet Salad, Fennel, Orange, Candied Walnuts, Whipped Goats Cheese, Sherry Vinaigrette, Frisée (GF)
- Gathered Green Salad, Shaved White Asparagus, Strawberries, Pickled Shallots, Toasted Amaranth, Champagne Vinaigrette (GF, DF, Vegan)
- Copley Caesar, Chopped Organic Romaine, Copley Rooftop Honey and Garlic Croutons, Grana Padano
- Heirloom Tomato and Bocconcini Salad, Honey Bacon, Noble Balsamic Caviar, and Tomato Jam, Basil, Charred Bread
- Shaved Rhode Island Greening Apples and Watermelon Radish Salad, Dukkha, Pomegranate, Arugula, Rooftop Honey Vinaigrette (GF, DF)

Plated Lunches

HOOK

- 6oz Honey Smoked Spring Salmon, Buckwheat Tabbouleh, Haricot Verts, Harissa Dressing (GF, DF)
- 5oz Georges Banks Jumbo Scallops, Chorizo and Corn Succotash, Honey Parsley Gastrique (GF)
- 5oz Sesame Crusted Ahi Tuna, Soba Noodle Salad, Yuzu Shoyu Dressing, Snaps and Sprouts, Cilantro (GF, DF)

HENHOUSE

- 8oz Burgundy Stained Chicken Breast, Flavors of Coq Au Vin, Foraged and Farmed Mushrooms, Double Smoked Lardons, Charred Onions (GF, DF)
- 8oz Roasted Organic Chicken Breast, Herb Crushed Fingerling Potatoes, Buttered Asparagus, Caramel Jus (GF)
- 6oz Tandoori Spiced Grilled Chicken Thighs, Bok Choy, Coconut Basmati, Butter Chicken Gravy (GF)

FARMHOUSE

- 7oz Blackened Flat Iron Steak, Bistro Salad, Lemon and Horseradish Vinaigrette (GF, DF)
- 6oz Braised Short Rib of Beef, Buttermilk Whipped Potatoes, Charred Broccolini, Madeira Glaze (GF)
- 6oz Grilled Tenderloin of Beef, Roasted Roots, Miataki Mushrooms, Confit Garlic Jus (GF, DF)

GARDEN

- Meyer Lemon and Green Pea Risotto, Gremolata, Grana Padano
- Super Food Salad, Ancient Grains, Avocado, Persian Cucumbers, Mint & Dill, Sunflower and Pumpkin Seeds, Tahini Dressing (GF, DF, Vegan)

SUGARSHACK

- Individual Boston Cream Pie
- Lemon Cheesecake with Macaroon Crust
- Cappuccino Hazelnut Dome
- Sea Salt Caramel Tart
- Crème Brûlée Tart

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Lunch Buffets

LUNCH BUFFETS

Local Artisan Bread and Whipped Copley Rooftop Honey Butter, H.C. Valentine Coffees, and LOT 35 Assorted Teas included.

THE BACK BAY

- Sweet Corn Veloute, Puffed Wild Rice, Fried Bay Shrimp (GF, DF)
- Grilled Asparagus, Arugula, Charred Goats Cheese, Rooftop Honey Grainy Mustard Vinaigrette (GF)
- Organic Little Leaf Farms Greens, Shaved Crudit , Flowers, Mexican Tarragon Vinaigrette (GF, DF, Vegan)
- Crispy Wild King Salmon, Vanilla Butter Sauce (GF)
- BBQ Spiced Grilled Chicken (GF)
- Pesto and Parmesan Ravioli, Charred Cipollini Onions, Sundried Tomatoes
- Fried Fingerling Potatoes, Fennel Pollen and Toasted Cumin (GF, DF, Vegan)
- Roasted Rainbow Baby Carrots (GF, DF, Vegan)
- Hazelnut Cream Chocolate Profiteroles
- Mini Honey Almond Tarts
- Pistachio Ricotta Mini Cakes

A DAY IN DUXBURY

- New England Clam Chowder (GF), Oyster Crackers
- Shaved Rhode Island Greening Apples and Watermelon Radish Salad, Dukkha, Pomegranate, Arugula, Rooftop Honey Vinaigrette (GF, DF)
- Beet and Celeriac Slaw, Lemon, Mint, Hazelnuts (GF, DF, Vegan)
- Little Leaf Farms Artisinal Greens, Herbs Fine, Golden Shallots, Vermont Creamery Goat Cheese, Sherry Vinaigrette (GF)
- Lobster Rolls, Old Bay Aioli
- BBQ Spiced Chicken, Boston Baked Beans, Peppers (GF)
- New England Baked Cod, Saltine Crackers, Lemon Butter Sauce
- Blackened Corn on the Cob, Jalapeno Butter (GF)
- Steamed Baby Yukon Potatoes, Smoked Paprika Sour Cream (GF)
- Cr me Caramel Shots
- Boston Cream Pie

Lunch Buffets

THE NORTH END

- Focaccia, Great Olive Oil, Smoked Malden (GF, DF, Vegan)
- Tuscan Minestrone, Lacinato Kale, Beans (GF, DF, Vegan)
- Caprese Salad, Bocconcini, Heirloom Cherry Tomatoes, Organic Basil Pesto (GF)
- Radicchio and Giardiniera Salad (GF, DF, Vegan)
- Grilled Peach Panzanella, Ciabatta, Maple Balsamic Dressing, Peppered Bacon (DF)
- Farro Ratatouille, Agrodolce Tomatoes, Smoked Feta, Pinenuts
- Rigatoni Bolognese, Grana Padano, Pangrattato
- Shrimp Puttanesca, San Marzano, Crushed Serranos, Capers, Parsley
- Ricotta Ravioli, Gorgonzola Cream, Toasted Walnuts, Parmesan
- Tarragon Roasted Yukon Gold Potatoes, Confit Garlic, Citrus Gremolata (DF)
- Mini Cannolis
- Mini Tiramisu Shots

THE BALINESE

- Curried Coconut Squash Soup, Toasted Pumpkin Seeds (GF, DF)
- Red and Napa Cabbage Slaw, Sesame, Cashews (GF, DF, Vegan)
- Thai Peanut Noodle Salad (DF)
- Mizuna and Water Chestnut Salad, Fried Garlic and Shallots, Mirin Dressing (GF, DF, Vegan)
- BBQ Kalbi Beef Ribs, Toasted Sesame Seeds, Scallions (DF)
- Balinese Roasted Chicken, Lemongrass, Charred Limes (DF, GF)
- Ginger Lime Salmon, Fried Leeks (GF, DF)
- Egg Fried Rice, Szechuan Pepper, Snap Peas and Edamame
- Saut ed Bok Choy and Scallions, XO, Toasted Almonds (DF)
- Mini Honey Almond Tarts
- Pistachio Matcha Cakes

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Lunch Buffets

THE SANDWICH SHOPPE

- Choice of Soup

Cream of Tomato Soup
Maple Roasted Butternut Soup

- Shredded Baby Gem Caesar, Copley Rooftop Honey Croutons, Copley Caesar, Parmesan
- Kale Superfood, Ancient Grains, Avocado, Cucumber, Mint & Dill, Sunflower Seed, Herbed Tahini Dressing (DF, Vegan)
- Roasted Beet Salad, Fennel, Orange, Candied Walnuts, Whipped Goat Cheese, Sherry Vinaigrette, Frisée
- Assorted Cookies from New England Cookie Co.

Double Chocolate, White Chocolate and Macadamia, Granola and Golden Raisin

(Choose 3 Sandwiches for the Buffet)

- Smoked Gouda Grilled Cheese, Iggy’s Sourdough
- Coronation Chicken Sandwich, Madras Chicken Salad, Grapes, Marcona Almonds, Greens, Multigrain (DF)
- Smoked Chicken Club, Crispy Bacon, Mama Lil’s Peppers, Bibb lettuce, Saffron Aioli, Sourdough (DF)
- Smoked Salmon, Capers, Pickled Shallots, Heirloom Spinach, Preserved Lemon Cream Cheese, Rye
- Roast Beef Sandwich, Red Onion Jam, Horseradish Mayo, Arugula, Vermont Cheddar, Ciabatta
- Chicken Banh Mi, Cilantro, Hoisin, Scallions, Pickled Carrot, French Roll (DF)
- Grand Slam Salami, Hot Mustard, Fried Onions, Arugula, Goat Cheese, Confit Fennel, Baguette
- Southwest Vegetable Wrap, Grilled Mushrooms, Zucchini, Yellow Squash, Black Bean Hummus, Corn Salsa, Queso Fresco
- California Vegetable Wrap, Edamame Hummus, Avocado, Cucumbers, Beansprouts (GF, DF, Vegan)

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BUILD YOUR OWN LUNCH BENTO BOX package

LOCAL ARTISAN BREAD AND WHIPPED COPLEY ROOFTOP HONEY BUTTER, H.C. VALENTINE COFFEES, AND LOT 35 ASSORTED TEAS INCLUDED.

SELECT ONE ITEM FROM EACH CATEGORY.

SOUPS

NEW ENGLAND CLAM CHOWDER (GF), OYSTER CRACKERS

HEIRLOOM TOMATO AND CHIPOTLE BISQUE, CILANTRO, COTIJA (DF)

SWEET CORN VELOUTE, PUFFED WILD RICE, FRIED BAY SHRIMP (GF, DF)

CREAM OF BEET SOUP, CRÈME FRAICHE, CANDIED SALMON

ROASTED PARSNIP SOUP, SPICED CASHEWS, GIN SOAKED RAISINS (GF, DF, VEGAN)

FRENCH ONION SOUP, CARAMELIZED GRUYERE CROUTON

DESSERTS

ASSORTED MACAROONS

L.A BURDICK’S CHOCOLATE TRUFFLES

NEW ENGLAND COOKIE CO. ASSORTED COOKIES

BOSTON CREAM PIE

SALADS

KALE SUPERFOOD, ANCIENT GRAINS, AVOCADO, CUCUMBER, MINT & DILL, SUNFLOWER SEED, HERBED TAHINI DRESSING (GF, DF, VEGAN)

GRILLED PEACH PANZANELLA, CIABATTA, MAPLE BALSAMIC DRESSING, PEPPERED BACON (DF)

SHREDDED BABY GEM CAESAR, COPLEY ROOFTOP HONEY CROUTONS, COPLEY CAESAR, PARMESAN

LITTLE LEAF FARMS ARTISINAL GREENS, HERBS FINE, GOLDEN SHALLOTS, VERMONT CREAMERY GOAT CHEESE, SHERRY VINAIGRETTE (GF)

HEIRLOOM TOMATO AND BOCCONCINI SALAD, HONEY BACON, NOBLE BALSAMIC CAVIAR, TOMATO JAM, BASIL, CHARRED BREAD

ROASTED BEET SALAD, FENNEL, ORANGE, CANDIED WALNUTS, WHIPPED GOAT CHEESE, SHERRY VINAIGRETTE, FRISÉE (GF)

ENTRÉES

SMOKED CHICKEN CLUB, CRISPY BACON, MAMA LIL’S PEPPERS, BIBB LETTUCE, SAFFRON AIOLI, SOURDOUGH (DF)

ROAST BEEF SANDWICH, RED ONION JAM, HORSERADISH MAYO, ARUGULA, VERMONT CHEDDAR, CIABATTA

MAINE LOBSTER ROLL, OLD BAY AIOLI, FRISÉE SALAD

BBQ KALBI BEEF RIBS, STICKY RICE, TOASTED SESAME SEEDS, SCALLIONS (DF)

BBQ SPICED CHICKEN BREAST, CHARRED SHALLOTS, CREMINI JUS (GF, DF)

TANDOORI SPICED GRILLED CHICKEN THIGHS, BOK CHOY, COCONUT BASMATI

GEORGES BANKS JUMBO SCALLOPS, CHORIZO AND CORN SUCCOTASH, HONEY PARSLEY GASTRIQUE (GF)

SESAME CRUSTED AHI TUNA, SOBA NOODLE SALAD, YUZU SHOYU DRESSING, SNAPS AND SPROUTS, CILANTRO (GF, DF)

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Breaks

H.C. Valentine Coffees and LOT 35 Assorted Teas included.

NEW ENGLAND COOKIE BREAK

- Chocolate Mint
- White Chocolate Macadamia
- Peanut Butter
- Oatmeal Raisin
- Iced Milk, Double Chocolate Milk, Strawberry Vanilla Milk

TRIO OF CHURROS

- Cinnamon Churro with Dulce de Leche
- Sweet Paprika Churro with Spiced Chocolate
- Vanilla Churro with Brown Butter Anglaise

SPA BREAK

- Trio of Spa Waters – Cucumber Mint & Ginger, Blood Orange and Grapefruit, Lemongrass and Thai Basil (GF, DF, Vegan)
- Housemade Trail Mix (GF, DF, Vegan)
- Dried Ginger, Apricots, Apples and Cranberries (GF, DF, Vegan)
- Stone Ground Taza Chocolate Chunks (GF, DF, Vegan)

FRENCH CONFECTION

- Assorted Macarons
- Pâte de Fruit (GF, DF)
- Chocolate Truffle
- Strawberry Skewers and Chantilly

FUNKY CRUDITÉ AND REIMAGINED DIPS

- Heirloom Carrots, Marinated Radishes, Colorful Cauliflower, Blackened Snap Peas (GF, DF, Vegan)
- Beet Hummus (GF, DF, Vegan), Edamame and Jalapeño Dip (GF, DF, Vegan), Honey Chipotle Ranch (GF), Chermoula Baba Ganoush (GF, DF, Vegan)

TAKE ME TO CANDYLAND

- Gummies (GF, DF, Vegan)
- Sour Worms (GF, DF, Vegan)
- Assorted M&Ms (GF)
- Twizzlers (GF, DF, Vegan)
- Peanut Butter Cups (GF)
- Jones Vanilla Cream Soda & Root Beer (GF, DF, Vegan)

BALLPARK

- Hot Pretzels (DF)
- Jalepeño Grilled Cheese
- Mini Corndogs with Traditional Condiments
- Hot Buttered Popcorn
- Shell Peanuts (GF, DF, Vegan)
- Copley Rooftop Honey Lemonade (GF, DF)

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Beverage Enhancements

H.C. Valentine Coffees & LOT 35 Teas
Iced Tea (Sweetened or Unsweetened)
Everybody Water (Recyclable Boxed Water)
Ferrarelle Mineral Water
Coconut Water
Soft Drinks
Atomic Cold-Brew Coffee
Nantucket Nectar Juice
Local Kombucha
Assorted Red Bull

CONTINUOUS BEVERAGE

H.C. Valentine Coffees & LOT 35 Teas
Still and Mineral Waters
Nantucket Nectar Juices
Soft Drinks
Half-Day (1-4 hours)
Full-Day (4-8 hours)

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Reception

BITES

COLD

- Boursin and Mushroom Tart
- Mint and Pea Shooters, Buratta, Preserved Lemon
- Compressed Watermelon, Pickled Daikon, Crushed Cashews (GF, Vegan)
- Heirloom Tomato Bruschetta en Crute, Whipped Mascarpone
- Strawberry Gazpacho Shooters, Grey Goose Vodka, Organic Basil Oil (GF, Vegan)
- Vietnamese Rice Paper Roll, Lemongrass Tofu, Thai Basil, Nam Jim (GF, Vegan)
- Vadouvan Chicken Salad, Beet Tartlet, Almond (DF)
- Ham Hock Terrine, Pommery Mustard, Ciabatta
- Foie Gras Mousse, Spiced Hazelnut, Green Apple Gel, Brioche
- Confit Duck Rillettes, Pickled Cherries, Melba Toast
- Peppered Beef Carpaccio, Red Onion Jam, Brie, Crostini (DF)
- Oyster on the Half Shell, Whistle Pig Whiskey Rye (GF)
- Beet Cured Salmon, Crème Fraiche, Chives (GF)
- Poached Shrimp, Saffron Cocktail, Meyer Lemon, Dill (GF)
- Togarashi Tuna, Avocado Pudding, Taro Crisp, Radish (GF, DF)

HOT

- Vegetarian Spring Rolls, Sweet Chili Sauce (Vegan)
- Gorgonzola Arancini, Mission Fig Jam, Crispy Prosciutto
- Roasted Sunchoke Cappuccino, Porcini Dust (Vegan)
- New England Clam Chowder Shooters, Crushed Goldfish Crackers
- Maine Lobster Goujons, Dill Tartare, Old Bay Spice
- Tempura Shrimp, Wasabi Aioli, Nori
- Chicken and Waffles, Bourbon Maple, Aleppo
- Mini Chicken Pot Pies, Gravy Pipette
- Lemongrass Chicken Gyoza, Yuzu Ponzu
- Honey Lavender Glazed Berkshire Pork Belly, Apple Purée
- Smoked Meatballs, Piquillo Pepper Coulis, Pangrattato
- Wagyu Beef Sliders, Kim-Cheese, Scallions
- Beef Empanada, Chimichurri (GF, DF)
- Tandoori Beef Satay, Raita, Cilantro (GF)
- Short Rib Grilled Cheese, Smoked Gouda, Horseradish Aioli

Dinner Stations

DINNER STATIONS

Stations require one (1) Culinary Attendant per 75 Guests

CARVING STATION - CHOOSE YOUR PROTEIN (ATTENDANT REQUIRED)

- Whole Roasted California Cut Striploin, Espresso Bean BBQ Sauce, Honey Mustard, Brioche
- Whole Roasted Prime Tenderloin of Beef, Sauce Béarnaise, Confit Fingerling Potatoes (GF)
- Prime Rib of Beef, Pommery Mustard Crust, Beecher's Cheese Curd Whipped Potatoes, and Horseradish Jus

INDIVIDUAL CHOWDER STATION

- Traditional New England Clam Chowder (GF)
- Manhattan Chowder with Georges Banks Scallops (GF, DF)
- Roasted Corn and Cilantro with Jonah Crab (GF)
- Served with Goldfish Crackers, Oyster Crackers and Rosemary Sea Salt Crackers

RAW BAR

- Wellfleet Oysters, Mignonette, Cocktail, Meyer Lemon (GF, DF)
- Striped Bass Ceviche, Grapefruit Dressing, Smoked Trout Roe, Sorrel (GF, DF)
- Ahi Tuna Tartare, Ginger, Shoyu, Sesame, Cilantro, Taro Root (GF, DF)
- Atlantic Salmon Poke, Furikake, Avocado, Scallions, Pickled Serrano (GF, DF)

SEAFOOD TROUGH (SELECTION OF TWO)

- Seasonal Oysters (GF, DF)
- Snow Crab Claws (GF, DF)
- Jumbo Prawns (GF, DF)
- King Crab Legs (GF, DF)
- Served with Downeast Cider Vinaigrette, Champagne Mignonette, Gochujang Cocktail Sauce, Prepared and Fresh Horseradish, Citrus Varieties, Wakame, Tabasco (All GF, DF)

HOT SMOKED SALMON STATION (ATTENDANT REQUIRED)

- House Cured and Hot Smoked Spring Salmon (GF, DF)
- Citrus Fennel Slaw (GF, DF)
- Downeast Apple Cider Whiskey Glaze (GF, DF)
- Red Saffron Chermoula (GF, DF)
- Beurre Blanc

MASON JARCUTERIE

- New England Artisinal Cheeses
- Local and Imported Charcuterie
- Marinated Vegetables, Pickles, Spiced Nuts, Seasonal Berries
- Lavash and Grissini Sticks

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Reception Stations

DINNER STATIONS

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DIPS & CRUDITÉ MASON JAR DISPLAY

- Beet Hummus, Toasted Cumin (GF, DF, Vegan)
- Green Goddess Spread, Cracked Pepper (GF)
- Jonah Crab and Charred Corn, Old Bay Spice (GF)
- Heirloom Carrots, Cherry Tomatoes, Watermelon Radishes, Cucumber Batons (GF, DF, Vegan)

SHRIMP & SCALLOP COCKTAIL

- Perfectly Poached Shrimp (GF, DF)
- Smoked Georges Banks Scallops (GF, DF)
- Shredded Lettuce, Cocktail Sauce, Aleppo Pepper, Meyer Lemon (GF, DF)

MAC AND CHEESE STATION

- Louisiana Shrimp, Fried Onion Crumb
- Wild Mushroom and Confit Garlic, Boursin Crumb
- Mama Lil's Peppers and Smoked Cheddar Cheese Curds, Rosemary Crumb

SLIDER STATION (CHOOSE THREE)

- Wagyu Beef, Kim-Cheese, Scallion
- Spiced Lamb, Mint Aioli, Pickled Onion
- Crab Cake, New England Tartare, Boston Bibb
- Grilled Shrimp, Grainy Mustard Remoulade, Southern Slaw
- Falafel, Cilantro Tatziki, Kale

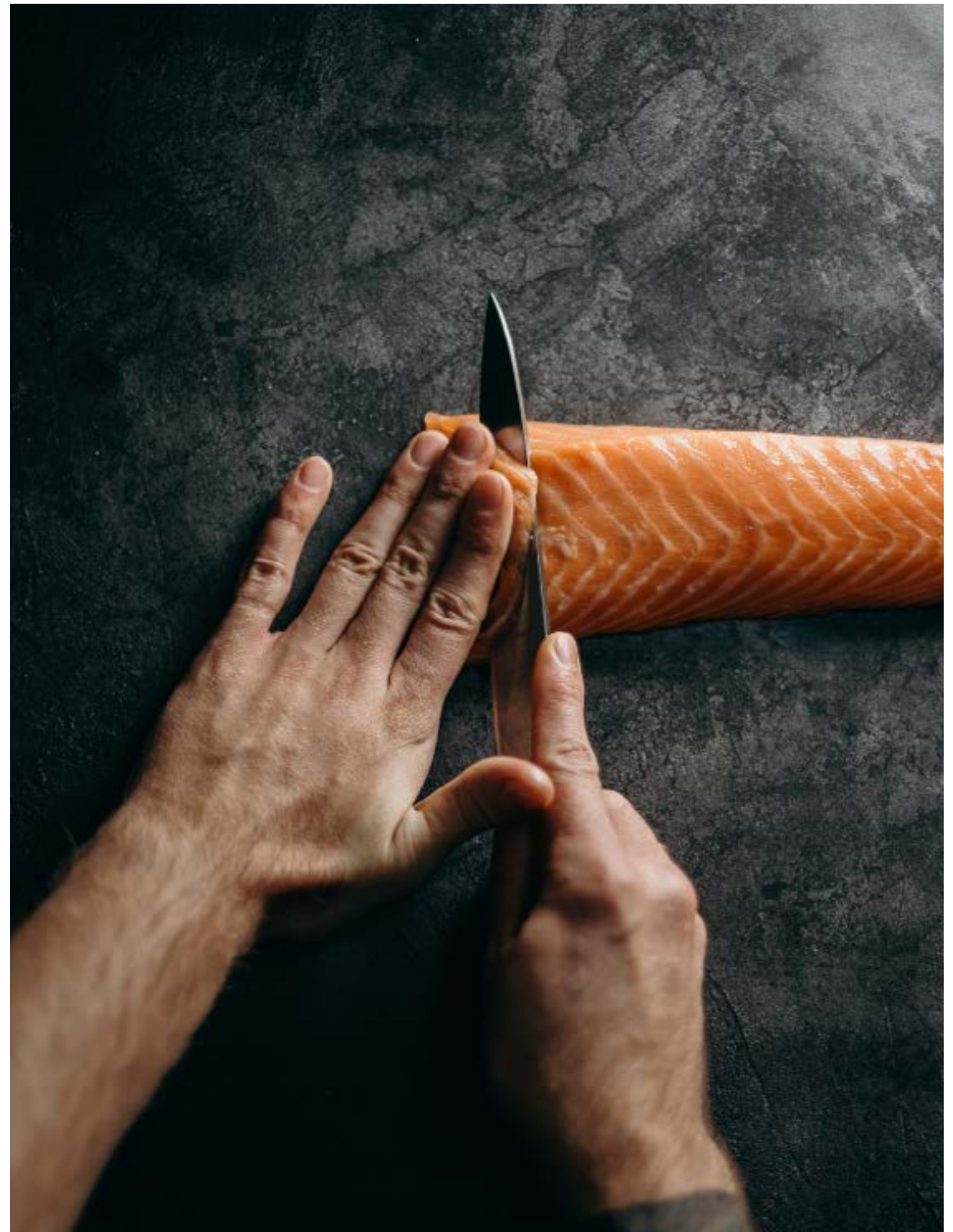
COOKIES AND BROWNIES

- Macadamia White Chocolate
- Double Chocolate Chunk
- Butterscotch Caramel
- Cookie Dough
- Cranberry and Oatmeal
- Blondie
- Served with Ice Cold Milk

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Plated Dinners

PLATED DINNERS

All plated dinners include Local Artisan Bread and Whipped Copley Rooftop Honey Butter, H.C. Valentine Coffees, and LOT 35 Assorted Teas. Three course entrée price is shown by each entrée and consists of your choice of soup, salad, or appetizer (choose one), entrée, and dessert. When offering a choice of entrée, highest price prevails.

SOUPS

- Chilled Avocado and Cucumber Soup, Mint, Peppered Buttermilk, Stone Crab (GF)
- New England Clam Chowder (GF), Oyster Crackers
- Honey Roasted Butternut Squash Veloute, Candied Walnuts, Crispy Pancetta, Crème Fraiche, Chives (GF)
- Morrel Mushroom Soup, Roasted Anjou Pears, Spiced Hazelnut (GF, DF, Vegan)
- Jonah Crab Bisque, Trout Roe, Fermented Garlic and Yogurt Cream +8
- Sunchoke and Vanilla Soup, Golden Shallots, Thyme (GF, DF, Vegan)

SALADS

- Little Leaf Farms Green Salad, Shaved Heirloom Carrots, Fennel, Pannagratto, Meyer Lemon Cream (GF)
- Copley Caesar, Chopped Organic Romaine, Rooftop Honey and Gluten Free Garlic Croutons, Grana Padano
- Roasted Heirloom Beets, Charred Vermont Goat Cheese, Pernod Glaze, Grapefruit, Berbere Hazelnuts, Popcorn Shoots (GF)
- Grilled Stone Fruit and Buratta Salad, Sherry Gastrique, Pignolas, Mache (GF)
- Strawberry and Watermelon Salad, Honey Whipped Ricotta, Spiced Pumpkin Seeds, Lavender (GF)

CHILLED APPETIZERS

- Herb Crusted Spring Salmon Terrine, Fromage Blanc, Grapefruit, Blackberry Gel, Petit Greens (GF)
- Poached Lobster, Heirloom Tomatoes, Charred Stanstead Corn, Bloody Mary Dressing, Pickled Mustard Seeds, Nasturtiums (GF)
- Beef Tartare, Cornish Hens Egg, Baby Arugula, Horseradish Snow, Ground Mustard, Salt & Vinegar Chips (GF, DF)
- Georges Banks Scallop Ceviche, Smoked Trout Roe, Blood Orange Vinaigrette, Garlic Chips, Baby Watercress (GF, DF)

WARM APPETIZERS

- Vermont Maple Glazed Pork Belly, Smoked Cauliflower Purée, Pickled Mustard Seeds, Chorizo (GF, DF)
- Berkshire Pork Croquette, Dashi Broth, Furikake, Nori, Micro Cilantro
- New England Crab Cakes, Dill Remoulade, Frisée, Baby Radishes
- Heirloom Tomato & Ricotta Tart, Flaky Puff Pastry, Whipped Citrus Ricotta, Basil, Mint, Aged Balsamic Vinegar

Plated Dinners

ENTRÉES

HOOK

- 7oz Seared Atlantic Salmon, Edamame Purée, Roasted Foraged and Farmed Mushrooms, Crisp Fingerlings (GF, DF)
- 6oz Seared New England Scallops, Cauliflower and Fregola Risotto, Cured Pork Belly, Asparagus Tips, English Peas, Vanilla Beurre Blanc
- 7oz Herb Crusted Halibut, Poached Leeks, Charred Scallions and Sweet Corn, Chowder (GF)

HENHOUSE

- 8oz Lemon Thyme Chicken Breast, Roasted Roots, Creamed Celeriac, Brown Chicken Jus (GF, DF)
- 8oz Ancho Smoked Chicken Breast, Four Cheese Polenta, Collard Greens, Chili Caramel Reduction (GF, DF)
- 7oz Crispy Duck Breast, Beluga Lentils, Roasted Kale, Macerated Mission Figs, Pastis (GF, DF)

FARMHOUSE

- 11oz Black Angus Striploin, Horseradish Pomme Purée, Buttered Rapini, Sauce Au Poivre (GF)
- 8oz Peppercorn Crusted Short Rib of Beef, Snap Peas, Parsnip Purée, Peaches, Madeira (DF)
- 7oz Roasted Beef Tenderloin, Smoked Gouda Pavé, Red Wine Roasted Shallots, Charred Carrots, Bordelaise (GF)
- 7oz Smoked Tenderloin of Beef, Chantarelles, Celeriac, French Beans, Agrodolce Tomatoes, Brown Butter Jus (GF, DF)

GARDEN

- Charred Cauliflower Steak, Smoked Cauliflower Purée, Cherry Tomatoes, Patty Pans (GF, DF, Vegan)
- Pan Roasted Gnocchi, Beets, Vermont Goat Cheese, Ramps, Romano, Arugula
- Wild Mushroom and Wheat Berry Risotto, Spiced Oats, Aged Parmesan, Aleppo Chili

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Plated Dinners

SUGARSHACK

- Local Creamery Trio of Cheeses, Cranberry Chutney, Spiced Nuts and Seasonal Berries, Fig Jam, Charred Bread & Farmhouse Crackers
- Boston Cream Pie
- Triple Chocolate Layer Cake, Raspberry Gel, Chocolate Soil
- Lemon Cheesecake with Macaroon Crust
- Cappuccino Hazelnut Dome
- Sea Salt Caramel Tart
- Crème Brûlée Tart
- Build Your Own Dessert Trio

REEF OR BEEF SUPPLEMENTS

- 3oz Halibut (GF, DF)
- 3oz Salmon (GF, DF)
- Georges Bank Scallops (2) (GF, DF)
- Grilled Jumbo Shrimp (2) (GF, DF)
- Butter Poached Lobster Tail (GF, DF)
- Petit Tenderloin (5oz) (GF, DF)
- California Cut Striploin (6 oz.) (GF, DF)
- Guinness Glazed Short Rib (5oz) (GF, DF)

Dinner Buffets

DINNER BUFFETS

All buffet dinners include Local Artisan Bread and Whipped Copley Rooftop Honey Butter, H.C. Valentine Coffees, and LOT 35 Assorted Teas.

THE NEW ENGLANDER

- New England Clam and Corn Chowder (GF), Oyster Crackers
- Little Farms Green Salad, Cherry Tomatoes, Persian Cucumbers, Golden Shallots, Green Goddess Dressing (GF, DF, Vegan)
- Kale Caesar, Brioche Croutons, Copley Caesar Dressing, Shaved Pecorino
- Arugula and Vermont Goat Cheese Salad, Toasted Pumpkin Seeds, Cranberries, House Honey Mustard Dressing (GF, DF)
- Smoked King Salmon, Fried Chorizo and Herbs, Meyer Lemon Butter Sauce (GF)
- Maine Lobster Mac ‘n’ Cheese, Cheese Curds, Ritz Cracker Crust
- Crispy Skinned Amish Chicken Breast, Vermont Maple and Chili Glaze, Pickled Peppers, Charred Lemons (GF, DF)
- Confit Marble Potatoes, Whole Roasted Garlic, Chives, Rooftop Honey Butter (GF)
- Roasted Heirloom Carrots, Pickled Shallots (GF, DF, Vegan)
- Mini Boston Cream Pies
- Strawberry Pies
- Assorted Mini Whoopie Pies

BE NICE WITH FRIED RICE

- Hot and Sour Soup, Thai Basil, Bean Sprouts (GF, DF, Vegan)
- Chicken Larb Salad, Iceberg, Daikon, Green Papaya, Chili, Prik Nam Pla (DF)
- Asian Slaw Sui Choy Cabbage, Bean Sprouts, Scallion, Cilantro, Peanuts, Soy Ginger Dressing (DF)
- Mizuna Salad, Water Chestnuts, Golden Shallots, Honey Wasabi Dressing (GF, DF)
- BBQ Lemongrass Chicken, Ginger Glaze, Charred Limes (GF, DF)
- Charsui Pork Loin, Scallions and Sesame (GF, DF)
- Miso Glazed Salmon, Togarashi, Cilantro (DF)
- Sautéed Pea Greens, Chinese Sausage, Green Garlic Oil, Smoked Shoyu (DF)
- Grilled Broccolini, XO (DF)
- Spicy Fried Rice, Eggs, Green Peas
- Sticky Rice (GF, DF, Vegan)
- Brûlée Rice Pudding
- Matcha Cake

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Dinner Buffets

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SOUTHERN CHARM

- Corn Bread, Burnt Jalapeño Butter
- Tortilla Soup, Black Beans, Limón Crema
- Charred Baby Romaine Caesar Salad, Green Caesar Salad, Chili Croutons, Parmesan
- Watermelon and Jicama Salad, Chilies, Honey Lime Dressing (GF, DF)
- Backyard Coleslaw, Chipotle Ranch, Peanuts (GF)
- Guajillo Chicken, Pinto Beans (GF, DF)
- Blackened Shrimp, Cheesy Grits, Cilantro (GF)
- Cherry BBQ Short Ribs, Crispy Garlic, Pickled Peppers, Charred Apples (GF, DF)
- Smoked Flat Iron Steak, Chimichurri, House-made Hot Sauce (GF, DF)
- Braised Collard Greens, Ham Hocks, Apple Cider (GF, DF)
- Sweet Corn Elotes, Cotija, Cilantro, Lime Crema (GF)
- Buttermilk Mashed Potatoes (GF)
- Pecan Pie
- Chocolate Filled Churros
- Salted Caramel Gelato (GF)

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Beverages

CONSUMPTION PRICING

Price based per drink

PREMIUM

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

DELUXE

- 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

LUXURY

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

BEER, WINE AND NON-ALCOHOLIC

- Domestic & Non-Alcoholic Beer
- Imported & Craft Beers
- Assorted Soft Drinks
- Assorted Juices
- Bottled Water

BARTENDER FEE - HOSTED BAR

We require one (1) bartender for every 75 guests.

Beverages

THEME PACKAGES

Price based per person for two (2) hours.

BLOODY MARY BAR

- Housemade Bloody Mary Mix
- Locally Sourced Garnishes
- Variety of Pickled Items
- Thick Cut Bacon and Beef Jerky
- Assorted Hot Sauces
- Choice of Vodka or Bourbon

BUBBLE PARTY

- Sparkling Wine and Prosecco
- Orange, Grapefruit and Cranberry Juices
- Pear, Blood Orange and Stawberry Purée
- Assorted Fresh Berries

BOSTON BEER TRAIL

- Tasting of four (4) Local Beers
- Full beers available at an additional cost.

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Wines

CONSUMPTION PRICING

Price based per bottle

PREMIUM & DELUXE

- Bivio Prosecco – Veneto, Italy
- Pebble Lane Wines – Monterey County, California
 - Chardonnay
 - Sauvignon Blanc
 - Cabernet Sauvignon
 - Pinot Noir
 - Rosé

LUXURY

- Charles de Fère Cuvée Jean Louis Sparkling Wine – Blanc de Blancs, France
- Castle Rock – Napa Valley, California
 - Chardonnay
 - Sauvignon Blanc
 - Cabernet Sauvignon
 - Pinot Noir
 - Rosé

BUBBLES

- Bivio Prosecco – Veneto, Italy
- Charles de Fère Cuvée Jean Louis
- Sparkling Wine - Blanc de Blancs, France
- Domaine Chandon, Brut Rosé – California
- Taittinger, Cuvée Prestige, Champagne – Reims, France
- Veuve Cliquot Yellow Label Champagne – Reims, France
- Moët & Chandon, Brut, Cuvée Dom Perignon Champagne – Epernay, France

ROSÉ

- Bieler Père & Fils, Coteaux d’Aix-en-Provence, Côte du Rhone Villages, France
- Flowers, Rosé of Pinot Noir – Sonoma Coast, California

WHITE

- Miner Viognier – California
- Château Ste Michelle, “Eroica”, Riesling – Columbia Valley, Washington
- Scott Family Vineyards Chardonnay – Arroyo Seco, California
- Chalk Hill Chardonnay – Russian River, California
- Grgich Hills Chardonnay – Napa Valley, California
- Mason Cellars Sauvignon Blanc – Napa Valley, California
- Peju Sauvignon Blanc – Napa Valley, California
- Craggy Range, Single Vineyard, Sauvignon Blanc – Te Muna Road Vineyard, Martinborough
- William Fevre Champs Royaux Chablis – Burgundy, France
- Domaine Cherrier Sancerre – Loire, France
- Alois Lageder, “Terra Alpina”, Pinot Grigio – Trentino-Alto Adige, Italy

Wines

RED

- Migration by Duckhorn, Pinot Noir – Sonoma, California
- Lafond, “SRH Series”, Pinot Noir – Santa Barbara, California
- Domaine Drouhin Pinot Noir – Dundee Hills, Oregon
- Ravel and Stitch Cabernet Sauvignon – Central Coast, California
- Iron + Sand Cabernet Sauvignon – Paso Robles, California
- Pine Ridge Cabernet Sauvignon – Napa Valley, California
- Markham Merlot – Napa Valley, California
- Secret Indulgence, “Chronology”, Red Blend – Sonoma Valley, California
- Guado al Tasso, “Il Bruciato”, Red Blend – Tuscany, Italia
- Nieto, “Barrel Select”, Malbec – Mendoza, Argentina

All items are priced per person unless otherwise specified. GF = Gluten Free, DF = Dairy Free, Vegan.

All prices are in U.S. dollars and subject to change. Prices are subject to 17% Gratuity, 9.5% Administrative Fee and 7% Massachusetts Meals Tax.

Consuming raw or undercooked meats may increase risk of food borne illness Fairmont Copley Plaza is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives. Effective April 1, 2021.

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ADDITIONAL INFORMATION

LINENS

Fairmont Copley Plaza offers complimentary ivory floor-length linens. Specialty linens may be coordinated through your Event Sales or Event Services Manager.

COAT CHECK

Coat check is available for private functions at an additional fee.

FLORAL ARRANGEMENTS

Your Event Sales or Event 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 in approved containers.

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

ENTERTAINMENT

Your Event Sales or Event 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 provide certificates of insurance as necessary for these services and inquire and inform the Hotel of special electrical requirements for your band or performers. Electrical fees may be applicable for special power requirements.

PARKING

Valet Parking is available for private functions at \$40 per car. This rate may be extended to individual guests or charged to the host. Parking rates are subject to change. Area garages offer self-parking options. Please ask your Event Sales or Event Services Manager for details.



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