

Event Packages

Cambria Boston Downtown



Winter/Spring 2020

6 West Broadway
South Boston, MA02127
cambriaevents@cambriaboston.com

CAMBRIA[®]
Boston Downtown

Our Spaces

Our Menus & Packages

Our Audio-Visual Packages

Our Spaces

Our Main Function Space is the Kennedy Room. Located on the second floor of the building, the room features floor to ceiling windows overlooking the bustling city. The space was designed to accommodate many different events & special configurations. Event guests will enter the Kennedy Room through Cummings Lounge. Cummings Lounge is ideal for a small, semi-private breakout, a reception before entering the main event, or for meal stations & buffets.

The hotel is equipped with three suites which have been designed to function as meeting spaces for breakouts, one-on-one meetings, and focus groups, as well as be used as executive sleeping rooms for top guests or clients. Located on the third floor, easily accessible from the second floor Kennedy Room, the Alcott Room is equipped with a conference table for 12, a wet bar & two televisions. The thirteenth floor has two suites, Thoreau Room and Emerson Room. Both of these suites have been outfitted with living room-style furniture, two televisions, a wet bar & a breakfast bar with stools.

In addition to our interior event spaces, our Food and Beverage locations are the perfect places to host dinners, cocktail receptions & other events.

Our Menus & Meeting Packages

It is with great pleasure that we present the Cambria Boston's Catering Menu Collection.

From international fare to regional American cuisine, we practice the culinary arts with a passion. Our Food and Beverage team is never satisfied with the ordinary, but rather constantly strives to ensure both the food and presentation is extraordinary, and the service is exemplary.

Whether it is a destination dish or a local favourite, the diverse selections prepared by our knowledgeable chefs provide a fresh and flavourful experience for all guests. We pride ourselves on the quality of our culinary offerings by using only the finest local ingredients, fresh fish and seafood, and top-grade quality meats, with an emphasis on fresh, natural produce, locally sourced whenever possible.

The following menus are just a sample of what we offer, and we would be delighted to customize a proposal based on your specific guest requests and palate desires – no matter the scale or theme of your event. The Cambria Boston's Catering Menu Collection is specifically crafted to provide your guests with a memorable experience as well as to supply you, the meeting planner, with straight-forward pricing. We look forward to working with you to make your next event truly unforgettable.

Tony Dochev, Director of Food and Beverage

David Daniels, Executive Chef

Kelly McManama, Manager of Catering and Event Services

Full Day Meeting Packages

BASIC MEETING PACKAGE

75.00/person

- Breakfast
 - Handmade Pastries
 - Seasonal Fruit, Yogurt, Oats, Granola
 - Fruit Juices, Coffee & Tea
- Lunch
 - Seasonal Salads
 - Protein Salad, Chicken or Salmon
 - Sandwich Selections
 - Dessert
- Local Refreshments & AM or PM Break

STANDARD MEETING PACKAGE

85.00/person

- Continental Breakfast + One Hot Entree
 - Hot Egg Dish with Protein
 - Local Pastries & Bread
 - Seasonal Fruit, Yogurt, Oats, Granola
 - Fruit Juices, Coffee & Tea
- Lunch + One Hot Entree
 - Hot Entree with Side
 - Seasonal Salads
 - Protein Salad - Chicken or Salmon
 - Sandwich Selections
 - Dessert
- Local Refreshments & AM and PM Break

PREMIUM MEETING PACKAGE

95.00/person

- Breakfast
 - 2 Hot Egg Dishes
 - Breakfast Protein
 - Sweet Hot Breakfast Dish
 - Breakfast Potatoes & Veggies
 - Pastries & Bread
 - Seasonal Fruit, Yogurt, Oats, Granola
 - Fruit Juices, Coffee & Tea
- Lunch
 - Seasonal Salads
 - Protein Salad - Chicken or Salmon
 - Sandwich Selections
 - Hot Protein
 - Hot Side Selections
 - Dessert
- Local Refreshments & AM and PM Break

Breakfast

PLATED

priced per person

Served with Freshly Squeezed Orange & Grapefruit Juice, Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas, Individual Fruit & Bakery Basket

CLASSIC TWO EGG BREAKFAST 28
 Scrambled eggs, Home Fried Potatoes ,Turkey Bacon

AVOCADO BENEDICT 30
 Poached Eggs, Canadian Bacon, English Muffin, Grilled Tomato, Asparagus, Hollandaise Sauce

Torched Stone Bowl 30
 Furikake Fried Rice Smoked Ponzu, Fried egg

Egg White Scrambled 28
 Tofu, Spinach, Tomato Salsa, Aged Cheddar, Mushrooms. Breakfast Potatoes

Short Rib Egg Sando 28
 Aged Gruyere, Pickled Fresno, Crispy Kale Fruit Preserves & Sweet Butter

BREAKFAST A LA CARTE

priced per order

FRUIT & GREEK YOGURT PARFAIT 10
 clover honey, "everything" wheat germ

GIANT MUFFIN 7
 Griddled Blueberry or Morning Glory, whipped honey butter, maldon salt, crystal sugar

SIGNATURE GRANOLA 8
 organic oats, marcona almonds, coconut sugar, almond milk

EVERYTHING BAGEL TOWER 17
 smoked salmon, tomato, cucumber, capers, red onion, dill, soft cream cheese

HONEY-GLAZED BLACKBIRD DOUGHNUT 6

AVOCADO TOAST 14
 spiced yogurt, radishes, smashed avocado, on Iggy's 7-Grain
 add an egg 2.50 add smoked salmon 5.50

ORGANIC OATMEAL 12
 berries, almond milk, walnut brittle, vanilla foam

COLD PRESSED JUICES 12

A 3% taxable administration fee, 7% Massachusetts Meal Tax and a 18% service charge will be added to all final Food and Beverage bills.

Breakfast

BREAKFAST TO GO

30/person

Seasonal Fruits

Breakfast Pastry**

Granola Bar

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas Served To-Go

CHOICE OF Orange Juice or Bottled Water

**SUBSTITUTE WITH THE FOLLOWING

Short Rib Egg Sando + 10/person

Lunch

STHRN LUNCH

55/person

LOUISIANA CRAWDAD GUMBO
andouille sausage, okra, tomato

CHIPS & DIP
crispy chicken rinds, dried onion-sour cream dip

STHERN COBB
romaine leaves, bacon, cheddar, egg, cornbread croutons, green goddess dressing

CHICKEN N'WAFFLES
southern fried chicken over cheddar-chive waffle, fresno pepper maple syrup

MAC N CHEESE
Farmhouse Buttermilk Biscuits

SOUTHERN PIES

BOSTON COMMON

42/person

SHAVED VEGETABLE SALAD
Shaved vegetables, Boston bibb, lemon vinaigrette

TURKEY CLUB PANINI
turkey, thick cut bacon, avocado, cheddar, Warm Iggy's country bread, sea salt butter

DRY-AGED BURGER
brisket, blended camembrie, charred onions, 500 island dressing

BUDDHA LUNCH BOWL
Grilled Chicken, crispy brown rice, pickled carrot, forest mushrooms, sprouts, spinach & kale, sriracha smoked tomato vinaigrette, salt cured yolk

GELATO
Raspberry

Lunch

BOXED LUNCH

48/person

Each Boxed Lunch will include one Sandwich, one Salad, one Snack, one Piece of Fruit, one Dessert and one Assorted Pepsi Soda or Bottled Water

SANDWICH CHOICE

ROAST TURKEY

Cranberry Horseradish, Mimolette Cheese, Cranberry Mayonnaise, Cranberry Walnut Bread

TOMATO BASIL MOZZARELLA

Slow Oven-Dried Tomatoes, Basil Pesto, Fresh Mozzarella, Arugula, Ciabatta

GRILLED CHICKEN

Roasted Garlic Aioli, Arugula, Goat Cheese, Roasted Red Peppers, Focaccia Roll

SALAD CHOICE

Pasta Salad

Roasted Vegetable Salad

Potato Salad

Greek Salad

FRUIT CHOICE

Orange

Banana

Red Apple

SNACK CHOICE

Potato Chips

Terra Chips

Granola

Pretzels

DESSERT CHOICE

Freshly Baked Cookie

Lemon Bar

Breaks

Maximum service time of 30 minutes applies

Breaks include Assorted Soft Drinks, Mineral Waters, Freshly Brewed, Regular and Decaffeinated Coffee and a Selection of International Teas.

CHIPS AND DIPS Chicken Skins, Sour Cream Onion Dip	16/person
DONUT SHOP BREAK Assorted Warm Miniature Donuts Assorted Sauces and Toppings	20/person
SEASONAL FRUIT DISPLAY Sliced Fresh Fruits of the Season Served with Yogurt Dipping Sauce	15/ person

A LA CARTE BREAKS

Assorted Whole Fruits	3 each
Seasonal Fresh Fruits and Berries	9/guest
Freshly Baked Breakfast Pastries, Muffins	48/dozen
Assorted Bagels Served with Cream Cheese	48/dozen
Smoked Salmon	14/guest
Roasted Vegetable, Local Cheese, Sun-Dried Tomato Pesto	23/guest
Freshly Baked Cookies	38/dozen
Mixed Nuts by the Pound	40/pound
Chewy, Nature Valley, Kashi, Kind Bars, Power Bars	6 each
House Made Popcorn	12/guest

Beverages

COFFEE & TEA

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas	70/gallon
Freshly Brewed Iced Tea	70/gallon
Freshly Brewed Iced Green Tea	70/gallon

JUICES

Freshly Squeezed Orange Juice, Grapefruit Juice, Chilled Apple Juice, Tomato Juice or Cranberry Juice	55/gallon
Lemonade	45/quart
Individually Bottled Juices	7 each

SOFT DRINKS & WATER

Assorted Soft Drinks	6 each
Assorted Still & Sparkling Water	6 each

INFUSED WATERS

Orange and Basil	15/gallon
Lemon and Lime	
Cucumber and Mint	

SPECIALTY BEVERAGES

Energy Drink, Regular or Sugar-Free	9 each
Coconut Water	9 each
Virgin Margaritas	12/guest
Seasonal Local Craft Beers	9 each
Ginger Beer	7 each

Dinner

PLATED DINNER

Served with Country Bread, Sweet Butter, Coffee and a Selection of Teas

THREE COURSE DINNER

65/person

FIRST COURSE

choice of
SHAVED VEGETABLE SALAD
Shaved Vegetables, Boston Bibb, Lemon Vinaigrette

CHOWDER
New England Style, Surf Clams, Maine potatoes, Hobbs bacon

SECOND COURSE

choice of
RIGATONI BOLOGNESE
Aged Parmesan, Meat Ragu, San Marzano Tomatoes

DRY-AGED BURGER
Prime Brisket Blend, Cambria, Charred Onions, 500 Island Dressing

AHI TUNA FLATBREAD
Sashimi, Tomato Fondue, Arugula Leaves, Anchovy Mayo

THIRD COURSE

choice of
FOUR LAYER FUDGE CAKE
Sour Cream Ganache

SEASONAL PIE
Vanilla Ice Cream

Dinner

PLATED DINNER

Served with Country Bread, Sweet Butter, Coffee and a Selection of Teas

FOUR COURSE DINNER

80/person

FIRST COURSE

choice of
CAULIFLOWER TWO WAYS
Charred & Shaved
TORCHED BURRATA TOAST
Bacon Tomato Jam, Calabrian Chili Oil

SECOND COURSE

ICEBERG WEDGE
Lardon, Teardrop Tomatoes, Red Onion, Truffle Ranch Dressing
* Can be served vegetarian

THIRD COURSE

choice of
TRUFFLE RIGATONI
Cheeses, Gruyere, Fontina, Chèvre

END CUT
Prime Rib Steak, Hand-Cut Fries, Horseradish Butter

CHICKEN N' WAFFLE
Southern Fried Chicken Thigh & Breast over Corn & Bacon Waffle, Fresno
Pepper Maple Syrup, Louisiana Honey Hot Pepper Sauce

TORCHED SCOTTISH SALMON
Twice-Fried Rice, Pickled Carrots & Cucumber, Soy Ginger

* Vegetarian options available

FOURTH COURSE

choice of
FOUR LAYER FUDGE CAKE
Sour Cream Ganache

SEASONAL PIE
Vanilla Ice Cream

Hor D'Oeuvres & Receptions

Maximum service time of 1½ hours applies

Reception Stations require a minimum of 25 guests

An attendant is required for every 40 guests at \$150/attendant

CARVING STATIONS

An attendant is required at \$150 each for every 50 guests

All Carving Items come with Proper Accoutrements, Miniature Rolls, Choice of Béarnaise, Red Wine or Dijon Mustard Sauce

BEEF SIRLOIN Serves 20	325
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CEDAR PLANK HORSERADISH CRUSTED FAROE ISLAND SALMON Serves 20	280
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SMALL PLATES

priced per plate

COLD TINS Charcuterie of the Sea	12
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ROASTED RED PIQUILLO PEPPERS Country Bread	
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HOT SHORT RIB TACOS	8
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PIMENTO CHEESE Avocado, Charcoal Roasted Shishito	
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STATIONARY SNACKS

priced per piece

EXOTIC POPCORN aged pecorino, duck fat butter, hot sauce	9
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FRIES TASTING truffle togarashi, malted; 3 sauces	9
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FOIE POPSICLES pistachio crunch , Georgia peach jam	9
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TINS Charcuterie of the Sea, Sardines, Mussels, tuna belly	12
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Hor D'Oeuvres & Receptions

Maximum service time of 1½ hours applies

Reception Stations require a minimum of 25 guests

An attendant is required for every 40 guests at \$150/attendant

PASSED

Priced per piece

MEAT

WAGYU POT STICKERS 3
scallion chimichurri, soy miso butter

STEAK TACO 4
pimento cheese, avocado, charred tomato

FOIE POPSICLES 6
pistachio crunch , Georgia peach jam

MINI BUFFALO WINGS 4
Berkshire blue, celery powder

VEAL AND BONE MARROW MEATBALLS 3
robiola due latte, bordelaise gravy

SEAFOOD

IPSWICH FRIED CLAMS 9
Fresno tartar, lemon

TUNA TARTAR 7
soy ginger, coconut rice, XO mayo

TUNA NICOISE TOAST 6
tuna belly, olives ,tomato, cured yolk

VEGETARIAN

AVOCADO TOAST 6

EXOTIC POPCORN 6
aged pecorino, duck fat butter, hot sauce

TORCHED BURRATA TOAST 6
bacon tomato jam, Calabrian chili oil

Hor D'Oeuvres & Receptions

Maximum service time of 1½ hours applies

Reception Stations require a minimum of 25 guests

An attendant is required for every 40 guests at \$150/attendant

STATIONS

priced per person

CRUDITÉS	8
Garden Fresh Vegetables Served with Blue Cheese, Ranch and Onion Dip	
6 WEST CHEESE BOARD	12
Chef's Selection of Imported and Domestic Cheeses Garnished with Fresh Fruit and Dried Fruits Served with Artisan Bread and Seasoned Crackers	
SEAFOOD RAW BAR	40
Boiled Jumbo Shrimp, Crab Claws, Oyster on the Half Shell Served with Lemon, Tabasco, Saltines, Cocktail Sauce and	
MEDITERRANEAN PLATTER	12
Five layers, Humus, Tzatziki, Falafel, Crispy Garbanzo, Warm Pita	
TINS, CHARCUTERIE OF THE SEA	14
Sardines, Mussels, Tuna Belly	
LOCAL CHEESES	16
Jam, Potstickers Almonds, Warm Baguette	
GUAC & CHIPS	9
Fork Smashed Avocado, Pico de Gallo, Corn Chips	
AHI TUNA FLATBREAD	11
Sashimi, Tomato Fondue, Arugula Leaves, Anchovy Mayo	

Bar Collection

Minimum service time of 1 hour applies

PREMIUM BRANDS

Dewar's White Label Scotch
Seagram's 7 Whiskey
Jim Beam Bourbon
Svedka Vodka
Beefeater Gin
Mount Gay Eclipse Silver Rum
Sauza Gold Tequila

2 Hours	28/guest
3 Hours	38/guest
4 Hours	48/guest
Every Hour Thereafter	10/guest

DELUXE BRANDS

Johnnie Walker Red Label Scotch
Crown Royal Whiskey
Jack Daniels Black Bourbon
Captain Morgan Spiced Rum
Ketel One Vodka
Tanqueray Gin
Bacardi Rum
Jose Cuervo Especial Tequila

2 Hours	34/guest
3 Hours	44/guest
4 Hours	54/guest
Every Hour Thereafter	10/guest

Bar Collection

Minimum service time of 1 hour applies

CORDIALS

12

Remy Martin VSOP
Coúvoisier VSOP
Bailey's Original
B & B
Drambuie
Grand Marnier
Amaretto
Sambuca

BEER

PREMIUM BRANDS

6 each

Michelob Ultra
Miller Lite
Budweiser
Bud Light

IMPORTED BEERS

8 each

Heineken
Stella Artois
Corona Extra
Amstel Light

Bar Collection

Minimum service time of 1 hour applies

WINE

BUBBLES

La Marca Prosecco, Veneto	65
Perrier Jouet Grand Brut	85
Taittinger, "La Francaise", Brut	95

CRISP WHITES

Craggy Range, Sauvignon Blanc, New Zealand	70
Montes Estate 'Classic Series', Sauvignon Blanc	60
Torres Pazo Das Bruxas, Albarino, Spain	65
Alexana, Riesling, Willamette, Oregon	70
Banfi San Angelo, Pinot Grigio, Toscana	60

FULL BODY WHITES

Shannon Ridge "High Elevation", Chardonnay	60
Joseph Phelps, Chardonnay, Sonoma Coast	70
Stag's Leap "Karia", Chardonnay, Napa Valley	95

ROSÉ

Kim Crawford, Rosé, New Zealand	65
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RED FRUIT & EARTH

Albert Bichot "Secret de Famille", Pinot Noir, Burgundy	70
Mohua Wines, Pinot Noir, New Zealand	80
Brancaia, Tre, Sangiovese, Tuscany	70

FULL BODY REDS & BLENDS

Primus "The Blend", Colchagua Valley, Chile	80
Felina, Malbec, Argentina	60
Est. 75 "The Sum", Shiraz, California	65
Toad Hallow Vineyards, Merlot, California	65
Joseph Catt 2016 Cabernet Sauvignon Napa CA	80

PRICING & GUARANTEES

All pricing is subject to prevailing sales tax and service charge. Food and beverages are subject to change without notice. Pricing can be guaranteed up to three months if requested and confirmed in writing.

A 12% taxable administration fee, 6.25% Massachusetts Meal Tax, and a 16% service charge will be added to all final Food and Beverage bills.

Though the Guaranteed Guest Count will not affect the Minimum Banquet Food & Beverage Revenue figure noted in the contract, the final attendance for your function must be received in writing by the Conference Services Manager NO LATER THAN 12:00 PM, three (3) working days before the date of the function. Guarantees for events on weekends or holidays should be submitted four (4) days prior. This will be the number for whom the Hotel will prepare food for the function. The Hotel cannot be responsible for service, accommodations or guaranteeing the same menu items for more than 3% over your guaranteed number of people. If a guarantee is not given to the Cambria Hotel by the specified time and date, the original estimated attendance would be considered the final guarantee. Group will be charged for the guaranteed number or the actual number of attendees, whichever is greater, but in no event, less than the Banquet Food and Beverage Revenue set forth above. Your final menu selections must be made no later than thirty (30) days before your arrival.

A Fire Marshal Permit Fee of \$400 is required for all events exceeding 200 guests.

LABOR FEES

For all meal functions fewer than 21 guests, a \$250 Service Fee will be charged per event. All Labor charges will be added to the Banquet Event Order and where applicable subject to a 6.25% sales tax.

ATTENDANT FEE

- Bartender fee at \$200 each (1 bartender per 60 guests per event)
- Station Chefs and Attendants charged at \$200 each (1 Attendant per 50 guests per event)
- Sushi Chef charged at \$400 each (1 Chef per 40 guests per event)
- Sommelier charged at \$500 each per event
- Coat check at \$200 per attendant for a maximum of 4 hours

FOOD AND BEVERAGE & SMOKE-FREE POLICY

The sale and service of all alcoholic beverages are regulated by the Massachusetts State Division of Alcoholic Beverages & Tobacco. Cambria Hotel, Boston is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages may be brought into the group events at any time. For similar liability reasons, no food or beverages may be brought into the hotel for any catered function.

The Cambria Hotel maintains a smoke-free environment, including all guest rooms, restaurants, lounges, event rooms, and public space. Smoking is allowed outside in special designated areas

ROOM FEES

Room fees and charges are designated to rentable private and semi-private spaces. The cost of the room rental is based on the size of the group, the time of year, day of the week and nature of the event. Room fees are subject to change.

Our Audio-Visual Packages

A LA CARTE PRICES

AUDIO COMPONENTS

Wired Microphone	55
Wireless UHF (Lavalier & Handheld)	150
4 Channel Stereo Mixer	45
6 Channel Stereo Mixer	75
8 Channel Stereo Mixer	100
14 Channel Stereo Mixer	150
24-32 Channel Stereo Mixer	email for details
CD Player	85.00
Digital Audio Recorder	email for details
Portable Powered Speakers	email for details

VIDEO & DATA COMPONENTS

HD LCD Projector	200
HD LCD Projector	email for details

MONITORS

HD 40" Flat Panel Display	email for details
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CAMERAS

HDV 1080i Video Camcorder (camcorder tripod included)	email for details
Broadcast Quality Camera (Includes camera, CCU, tripod, studio kit, cabling)	email for details

MISCELLANEOUS SPEAKER SUPPORT

Flipchart w/Pad and Markers	55
White Board w/ Markers	45
Laser Pointer	25
Speaker Timer	email for details
Conference Phone	email for details
Podium	65
Staging	email for details

LABOR

Event Set-Up/Dismantle (per hour)	
Straight Time	55
Overtime	75
Holiday	85
Event Operation/Rigging - call for details	

Terms & Conditions

It is required that Cambria Event & AV Team set-up, operate and strike all equipment unless requirements dictate otherwise. All equipment prices listed are per day. Equipment and labor pricing listed does not include an applicable service charge of 18% and sales tax. Labor will be charged for set-up, operation and teardown of all video projection, multi-image, sound reinforcement, theatrical stage lighting, screens and drapery equipment listed herein. All equipment and labor cancellations occurring less than 48 hours prior to scheduled function shall be billed to customer at published rates