

HILTON GARDEN INN CATERING MENU



Dear Guest,

From that very important meeting to a special occasion, we here at the Hilton Garden Inn Boston/Marlborough are aware how important they are to you. We are experts in knowing how to create and execute each one, making them memorable and rewarding.

Here you will find a variety of culinary choices, complemented by our knowledgeable and attentive hospitality professionals who are committed to creating a successful event for you and your guests. We will be here from beginning to end! Should you have any questions or just want some direction, please do not hesitate to call us anytime.

Thank you for making us part of your next event. Welcome to the Hilton Garden Inn Boston/Marlborough. We have been waiting for you.

THE HILTON GARDEN INN TEAM



BREAKFAST

Listed prices are per person

CONTINENTAL BREAKFAST \$10.00

Fresh-baked assorted scones, danish, pastries, and croissants complemented with butter, honey, and fruit preserves

Chilled premium juice (orange, apple, and cranberry)

Fresh-brewed New England coffee (regular and/or decaffeinated) and premium herbal teas

HEALTHY START \$12.00

Fresh-sliced seasonal fruit (melon, banana, grapes, and pineapple)

Greek and low-fat yogurts with natural granola

Oatmeal with healthy topping station

Chilled premium juice (orange, apple, and cranberry)

Fresh-brewed New England coffee (regular and/or decaffeinated) and premium herbal teas

THE GARDEN BUFFET \$15.00

Scrambled eggs

Apple-smoked bacon and hearty sausage

Seasoned breakfast potatoes with peppers and onions

Chilled premium juice (orange, apple, and cranberry)

Fresh-brewed New England coffee (regular and/or decaffeinated) and premium herbal teas

Fresh seasonal fruit (melon, banana, grapes, and pineapple)

Greek and low-fat yogurts with natural granola

Fresh-baked assortment of scones, danish, pastries, croissants, and bagels with cream cheese, butter, honey, and fruit preserves

BREAKFAST ENHANCEMENTS

Listed prices are per person

Assorted cereals with whole and low-fat milk \$3.00

Cinnamon swirl french toast \$2.00

Fluffy buttermilk pancakes \$2.00

Fresh-sliced seasonal fruit platter \$3.00

Individual assorted flavored yogurts \$2.00

Made to order omelet station \$4.00

All prices are subject to a 14% service charge, 7% taxable events charge, rental set-up fee, and 7% MA state tax. Pricing as of July, 2016.



BREAKS

Listed prices are per person

MORNING BREAK \$8.00

Fresh-sliced seasonal fruit
(melon, berries, grapes, and pineapple)
Chilled premium juice
(orange, grapefruit, and cranberry)
Fresh-brewed New England coffee (regular and/or decaffeinated)
and premium herbal teas
Hot chocolate and bottled water

MID-MORNING REFRESH..... \$6.00

Refresh your morning break

AFTERNOON BREAK..... \$10.00

Fresh-baked cookies and brownies
Milk; whole and low-fat
Fresh-sliced seasonal fruit
(melon, berries, grapes, and pineapple)
Assorted soft drinks and bottled water

COOKIE JAR..... \$8.50

Chef's choice of fresh-baked cookies and brownies
Milk; whole and low-fat
Assorted soft drinks and bottled water

ALL-DAY BEVERAGE STATION..... \$7.00

Fresh-brewed New England coffee (regular and/or decaffeinated)
Assorted soft drinks and bottled water continuously refreshed
throughout your meeting

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SUPERFOOD SNACK BAR \$12.00

Assorted nutrition bars
 (granola, protein, and energy)
 Fresh-sliced seasonal fruit
 (melon, berries, kiwi, and pineapple)
 Garden-fresh vegetables and pita chips served with hummus and assorted dips
 Fruit-infused iced water and brewed iced tea

TAKE ME OUT TO THE BALLPARK \$10.00

Baked soft pretzels with mustard
 Warm roasted peanuts
 Individual cracker jacks, popcorn, and potato chips
 Pigs in a blanket
 Soft drinks, bottled water, and iced tea

SAY CHEESE \$12.00

Assorted domestic cheese board
 Vermont sharp cheddar, baby Swiss, pepper Jack, and provolone
 Biscuits, crackers, and grapes
 Soft drinks and bottled water

GOURMET CHEESE BOARD \$15.00

Smoked gouda, blue cheese, dill havarti, and brie
 Nut assortment, dried fruits, preserves, and baguettes

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LUNCH BUFFETS

Listed prices are per person. Minimum 25 people for all buffets.

THE BROADWAY DELI BUFFET \$25.00

- Basket of fresh rolls and bread
- Chef's choice housemade soup
- Platters of deli meats and cheeses
(turkey, ham, roast beef, corned beef, American, Swiss, and cheddar cheese)
- Lettuce, sliced tomato, and dill pickle chips
- Roasted veggie wraps with hummus
- Mixed green salad
- Red bliss potato or pasta salad
- Chef's choice dessert
- Assorted soft drinks and bottled water

BACKYARD BARBECUE \$28.00

- BBQ chicken, kielbasa, and pulled pork
- Baked beans or corn on the cob
- Potato salad or cole slaw
- Garden salad
- Petite apple crisp
- Lemonade, sweet tea, soft drinks, and bottled water

SOUTH OF THE BORDER..... \$27.00

- Fajitas with sliced marinated chicken breast, tender marinated sliced beef, roasted onions and bell peppers, hot flour tortillas, Mexican rice with cilantro, and black beans
- Mexicali salad, tortilla chips, and guacamole
- Onions, diced tomatoes, Monterey Jack cheese, sour cream, chunky picante sauce, and jalapeño peppers
- Churros with cinnamon and powdered sugar
- Soft drinks and bottled water

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THE CAPE COD BUFFET \$30.00

- New England baked scrod encrusted with buttery cracker crumbs and lemon
- New England clam chowder
- Chicken piccata
- Roasted potatoes
- Mixed green salad
- Choice of corn on the cob or roasted vegetables
- Rolls and butter
- Petite lemon meringue
- Soft drinks and bottled water

LA CUCINA FAMIGLIA..... \$30.00

- Chicken saltimbocca
- Tri-colored tortellini alfredo
- Penne with tomato basil sauce
- Sausage and peppers with fresh rolls
- Minestrone soup
- Caesar salad
- Garlic bread
- Tiramisu
- Soft drinks and bottled water

PHO-NOMENAL..... \$30.00

- Asian salad with ginger sesame dressing
- Chicken and beef pho
- Jasmine fried rice
- Lemon grass chicken
- Fried banana
- Soft drinks and water

ASK US TO CREATE A MENU FOR YOU

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BOXED LUNCHES

ALL BOXED LUNCHES INCLUDE:\$22.00 PER PERSON

Three sandwich selections: turkey and swiss, ham and cheese, roast beef and cheddar, pastrami and provolone, grilled vegetable, egg salad, or bacon, lettuce, and tomato

Choice of sandwich bread: ciabatta, tortilla wrap, white, wheat, whole grain, rye

Chef's choice of whole fruit (1 per box)

Assorted potato chips (1 bag per box)

Assorted bottled soft drinks and water

LUNCH ENTRÉES

Listed prices are per person

ALL LUNCH ENTRÉES INCLUDE:

Choice of chef's soup or garden/caesar salad

Fresh-baked rolls and butter

Assorted cakes and pastries

Fresh-brewed New England coffee (regular and/or decaffeinated) and premium herbal teas, and assorted soft drinks

PASTA PRIMAVERA..... \$20.00

Fettuccine tossed with chef's local vegetables finished with wine and butter sauce

EGGPLANT PARMESAN \$20.00

Sliced eggplant lightly battered and fried, served over angel hair pasta

CHICKEN CAESAR SALAD \$20.00

Grilled sliced breast of chicken on top of romaine lettuce wedge with croutons, Caesar dressing, and Asiago cheese

CHICKEN PICCATA \$22.00

Sautéed boneless breast of chicken with lemon caper beurre blanc sauce

CHICKEN MARSALA..... \$22.00

Lightly battered, sautéed, and served with a marsala mushroom sauce

ROAST BREAST OF TURKEY \$22.00

Slow-roasted turkey with sage stuffing served with whipped potatoes, pan gravy, and traditional cranberry sauce

LONDON BROIL..... \$26.00

Grilled London broil steak with roasted garlic demi-glace

TENDERLOIN TIPS..... \$27.00

Marinated, grilled and served with a housemade sauce

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PLATED DINNER ENTRÉES

Listed prices are per person

ALL DINNER ENTRÉES INCLUDE:

Choice of chef's soup or garden/caesar salad

Chef's selection of vegetable and starch

Fresh-brewed coffee and decaffeinated coffee

Assorted herbal teas and soft drinks

Choice of one dessert: chocolate layer cake, carrot cake, New York cheesecake, and Boston cream pie

CHICKEN SALTIMBOCCA..... \$28.00

Chicken breast with sliced prosciutto ham and provolone cheese braised in white wine

CHICKEN PICCATA..... \$28.00

Sautéed boneless breast of chicken with lemon caper beurre blanc sauce

CHICKEN MARSALA..... \$28.00

Lightly battered, sautéed, and served with mushrooms and shallots in a marsala wine sauce

CHICKEN PARMESAN..... \$30.00

Boneless breast of chicken with parmesan cheese and tomato basil sauce

EGGPLANT PARMESAN..... \$28.00

A tower of sliced eggplant lightly battered and fried, served over angel hair pasta

NEW ENGLAND BAKED SCROD..... \$28.00

New England baked scrod encrusted with buttery cracker crumbs and lemon

ATLANTIC SEARED SALMON..... \$30.00

North Atlantic salmon marinated and pan-seared with choice of creamy lemon dill or lemon white wine gastrique

GRILLED SWORDFISH..... \$35.00

Fresh-broiled swordfish steaks with mango salsa

ROAST PRIME RIB..... \$37.00

The classic cut roasted and served in its natural juices

FILET MIGNON..... \$40.00

Tender 8oz filet mignon grilled to perfection with choice of gorgonzola cream sauce or red wine gastrique

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DINNER BUFFETS

Listed prices are per person. Minimum 25 people for all buffets.

THE CAPE COD BUFFET \$33.00

- New England baked scrod encrusted with buttery cracker crumbs and lemon
- New England clam chowder
- Chicken piccata
- Roasted potatoes
- Mixed green salad
- Choice of corn on the cob or roasted vegetables
- Rolls and butter
- Petite lemon meringue
- Soft drinks and bottled water

LA CUCINA FAMIGLIA..... \$33.00

- Chicken saltimbocca
- Tri-colored tortellini alfredo
- Penne with tomato basil sauce
- Sausage and peppers with fresh rolls
- Minestrone soup
- Caesar salad
- Garlic bread
- Tiramisu
- Soft drinks and bottled water

PHO-NOMENAL..... \$33.00

- Asian salad with ginger sesame dressing
- Chicken and beef pho
- Jasmine fried rice
- Lemon grass chicken
- Fried banana
- Soft drinks and water

ASIAN STIR FRY \$35.00

- Egg drop soup
- Grilled veggie stir fry
- Chicken and beef stir fry
- Jasmine fried rice
- Fried ice cream
- Asian dumplings

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COLD APPETIZERS

Per 50 pieces or priced as marked

FINGER SANDWICHES \$75.00

Turkey, ham, and vegetarian sandwich bites on assorted breads

ASSORTED FRUIT SKEWERS..... \$85.00

Fresh-cut strawberry, watermelon, cantaloupe, and honeydew

ANTIPASTO SKEWERS..... \$100.00

Fresh mozzarella, sun dried tomatoes, kalamata olives, and artichokes marinated in delicious olive oil and fresh basil

PROSCIUTTO WRAPPED ASPARAGUS..... \$110.00

Lightly seasoned grilled asparagus wrapped in fresh prosciutto

SMOKED SALMON CANAPES..... \$110.00

Smoked salmon with sliced cucumber and dill cream cheese

TUNA TARTARE \$120.00

Fresh Hawaiian tuna tartare with green apple and wasabi mousse

GULF SHRIMP COCKTAIL \$150.00

Served with cocktail sauce

TOMATO BRUSCHETTA \$4.00 PER PERSON

Toasted crostini topped with a blend of fresh tomato, basil, olive oil, and garlic, garnished with shaved parmesan cheese

CUCUMBER BITES \$7.00 PER PERSON

Cucumber, grape tomato served with herb cream cheese

GARDEN VEGETABLE CRUDITE..... \$7.00 PER PERSON

Array of fresh tri-color cauliflower bouquets, broccoli florets, carrots and celery sticks, cucumber spears, cherry tomatoes, and sweet bell peppers, served with herb dip

INTERNATIONAL CHEESE PLATTER \$12.00 PER PERSON

Assortment of gourmet imported and domestic cheeses served with dried fruit, assorted crackers, and nuts

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HOT HORS D'OEUVRES

Per 50 pieces or priced as marked

ASIAN CHILI LAMB POP	MARKET PRICE
Baby lamb chops crusted with Asian sweet chili	
SEARED SEA SCALLOPS	MARKET PRICE
Seared scallops with dijon mustard and pancetta	
TERIYAKI MEATBALLS	\$80.00
Bite-size angus beef meatballs in a sweet and salty teriyaki glaze	
ASSORTED QUICHE	\$85.00
Assorted mini quiche served plain, with bacon and cheese, or vegetables	
STUFFED JALAPEÑOS	\$85.00
Breaded jalapeño stuffed with a cream cheese filling	
VIETNAMESE EGG ROLLS	\$85.00
Pork and shrimp	
CHICKEN OR VEGETABLE QUESADILLAS	\$90.00
Mini chicken or vegetable quesadillas served with cheese, salsa, and sour cream	
BLVD FLATBREADS	\$95.00
An assortment of flatbreads served by the slice	
BUFFALO CHICKEN ROLLS	\$95.00
Buffalo chicken, vegetables, and blue cheese in an egg roll wrap	
SPANAKOPITA	\$95.00
Mini spanakopita with sautéed spinach and ricotta cheese wrapped in phyllo dough	
ASPARAGUS AND ASIAGO CHEESE	\$105.00
Asparagus wrapped in phyllo dough with asiago cheese	
CHICKEN SESAME	\$105.00
Chicken medallions lightly breaded and encrusted with sesame seeds served with sesame soy sauce	
BITE-SIZE CHEESESTEAK	\$110.00
Phyllo-wrapped steak, peppers, onions, and cheese with a chipotle dip	
CHICKEN SATAY WITH PEANUT CHILI SAUCE	\$110.00
Marinated grilled chicken paired with spicy peanut sauce	
COCONUT CHICKEN MEDALLIONS	\$110.00
Chicken medallions encrusted with toasted coconut served with spiced orange-coconut marmalade	
BLVD WINGS	\$125.00
Our specialty, sweet and salty bone-in chicken wings	
MARYLAND CRAB CAKES	\$125.00
Mini crab cake served with spicy aioli sauce	
BEEF EN CROÛTE	\$135.00
Specially marinated filet mignon cubed and wrapped in pastry dough	
SCALLOPS AND BACON	\$135.00
Sea scallops wrapped in bacon	
BLVD BUFFALO SHRIMP	\$150.00
Spicy breaded black tiger shrimp with our house buffalo sauce	
FILET MIGNON CROSTINI	\$150.00
Filet mignon encrusted in pepper and cooked to perfection with medallions of French bread and horseradish cream sauce	

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CARVING STATIONS

\$50 culinary fee per station. All carved items served with butter and rolls, au jus, and horseradish sauce. Prices are per 25 people.

WHOLE ROAST TURKEY	\$150.00
SMOKED VIRGINIA HAM	\$175.00
ROASTED PRIME RIB OF BEEF	\$250.00
PEPPERED TENDERLOIN OF BEEF.....	\$300.00

PASTA STATION

\$13 per person, \$50 culinary fee per station.

All pasta items served with shredded Parmesan cheese, garlic bread, and crushed chilies.

Penne Pasta and cheese-filled tortellini

Parmesan Alfredo sauce, pesto, and tomato-basil sauce

Tomatoes, mushrooms, spinach, peppers, olives, artichokes, broccoli and onion.

Add on: grilled chicken, Italian sausage or gulf shrimp - Add \$3 per person

BLVD LOBSTER MAC & CHEESE STATION

\$18 per person, \$50 culinary fee per station.

Our signature dish created by our trained chefs. We will cook to order macaroni and our house cheese sauce with fresh lobster. Served hot and ready to eat in minutes.

ASIAN STATION

\$15 per person, \$50 culinary fee per station.

Stir fry fried rice with choice of chicken, beef or shrimp

White sauce and brown sauce

MASHED POTATO BAR

\$12 per person, \$50 culinary fee per station.

Mashed red bliss potatoes served in martini glasses with your choice of toppings and gravy.

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HOSTED AND CASH BARS

Bar Fee - \$75 per bartender. We suggest one bartender per 75 guests.
All Massachusetts liquor laws are enforced.

BY THE BOTTLE

House wine	\$27.00
Premium wine	\$38.00
House champagne.....	\$30.00
Premium champagne.....	\$45.00

BY THE GLASS

House wine	\$7.00
Premium wine	\$12.00
Mixed drinks.....	\$10.00 to \$12.00

DOMESTIC BOTTLED BEER

\$7.00 per bottle

- Bud Light
- Budweiser
- Coors Banquet
- Coors Light
- Michelob Ultra
- Miller Light
- O'Doul's Non-Alcoholic

IMPORTED AND MICRO BREWS

\$9.00 per bottle

- Birra Moretti
- Corona
- Guinness
- Heineken
- Locally Brewed IPAs
- Sam Adams Seasonal
- Sapporo Premium
- Stella Artois

CALL BRANDS

- Absolut Vodka
- Bacardi Rum
- Baileys Irish Cream
- Dewar's Scotch
- Jack Daniels Whiskey
- Jim Beam Bourbon
- Jose Cuervo Tequila
- Kahlúa
- Tanqueray Gin

PREMIUM BRANDS

- Bacardi Rum
- Bombay Sapphire Gin
- Bulleit Bourbon
- Captain Morgan Rum
- Crown Royal Canadian Whiskey
- Glenlivet Scotch Whisky
- Grey Goose Vodka
- Hennessy Cognac
- Johnnie Walker Black Label Scotch Whisky
- Patron Tequila

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AUDIO AND VIDEO EQUIPMENT RENTALS

Equipment is priced per item, per day

LCD PROJECTOR..... \$265.00

LCD SUPPORT PACKAGE \$100.00

Includes 10' screen, power strip, VGA cord, and AV table.
Client supplies their own LCD projector.

10' SCREEN..... \$100.00

WIRELESS HANDHELD MICROPHONE \$100.00

WIRELESS LAVALIERE MICROPHONE \$100.00

WIRED PODIUM MICROPHONE \$75.00

POLYCOM SPEAKERPHONE..... \$100.00

Includes polycom speakerphone and phone line, phone
calls at an additional fee

CORDS \$10.00

Extension cords, power strips, HDMI, or VGA cords

FLIP CHART \$35.00

Includes flip chart pad, easel, and 2 markers

POST-IT FLIP CHART \$50.00

Includes post-it flip chart pad, easel, and colored markers

WHITE BOARD..... \$35.00

White board (3' x 4') with easel, 2 dry erase markers and
eraser

EASEL..... \$15.00

4-CHANNEL MIXER \$50.00

12-CHANNEL MIXER \$100.00

AV TECH LABOR

Four hour minimum

Prices are listed per hour

7AM to 5PM \$85.00

5AM to midnight \$115.00

Holidays and after midnight \$170.00

Set or strike labor \$85.00

WIRELESS INTERNET

ACCESS COMPLIMENTARY

STAGE CALL FOR PRICING

PODIUM \$50.00

DEDICATED 50 MBPS

WIRELESS INTERNET \$150.00

(Additional delivery charges may apply)

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GENERAL INFORMATION AND SERVICES

Location

Conveniently and centrally located in the Massachusetts Route 495 technology belt, the Hilton Garden Inn Boston/Marlborough is just 15 minutes from downtown Worcester and 30 minutes from Boston city center.

Accommodations

There's much to enjoy at our hotel in Marlborough. The BLVD Kitchen & Bar offers fantastic meals all day and the patio with firepit is a great area for cocktails and conversation. Whether visiting Boston for business or pleasure, our comfortable guest rooms offer you technology and convenience to ensure your stay is productive and relaxing.

Amenities include:

- Complimentary high-speed internet
- Refrigerator, microwave, and coffeemaker
- TV
- Work desk

Guaranteed guest attendance

It is requested that the Catering Sales Office be notified of the exact number of guests attending a function at least three (3) business days prior to the function date with the number of guests attending. This will be considered a guarantee for which you will be charged. Once given, this guarantee may not be reduced and charges will be made accordingly. We will provide seating for an additional 3% above the guaranteed number of guests. The hotel cannot be responsible for service greater than the guaranteed number of guests. If no guarantee is received at the required time, your Catering Sales Manager will assume the "Expected Count" to be your guarantee.

Audiovisual equipment

State-of-the-art audiovisual equipment and lighting can be arranged through our Catering Sales Manager. Current tax and service charges apply. A complete line of modern audiovisual aids is available through the hotel.

Shipping

Any packages sent to the hotel must be previously approved by the Hotel. Shipments should be addressed to the attention of your Catering Sales Manager and include company name, date(s) of program, Event Manager, and number of boxes. Shipments should arrive no earlier than three (3) business days prior to the event.

Security

The Hilton Garden Inn will not assume any responsibility for damages or loss to any merchandise or articles left or sent into the Hotel prior to, during, or following your banquet or meeting. Arrangements may be made in advance for security of exhibits, merchandise or articles set up for display prior to or during the planned event.

Show, stage, music, and entertainment

Your Catering Sales Manager will be pleased to assist with the arrangements for these services or we can refer you to recommended vendors.

Decorations

Hotel will not permit the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, tape, sticky tack, or any other substance unless the event office gives approval. Decorations or displays brought into the Hotel must be approved prior to arrival. Items may not be attached with nails, staples, tape, or any other substance in order to prevent damage to the fine fixtures and furnishings. No open flame inside ballroom.

Electrical fees

Should your event require additional electrical power, fees will apply according to the amount of additional power required.

Non-smoking ordinance (state of MA)

All workplaces, restaurants, hotels, and bars in Massachusetts are 100% smoke-free as of July 5, 2004 and enforces an ordinance that prohibits by law smoking in public places. Smoking, therefore, is not allowed anywhere inside the Hotel (Ballroom, Guestrooms, Lobby, Restaurant, and Lounge).

Property damage

As a patron, you are responsible for any damages done to the premises or any part of the Hotel during the period of time your invited guests, employees, independent contractors, or other agents either under your control or that, of any independent contractor hired by you, are on property. A certificate of insurance is required for any outside vendor hired by you.

Station fees

Stations fees may be added to the final bill. These fees, any other fees, or charges are retained by the Hotel and may not be a tip, gratuity, or service charge for any employee and are not the property of the employees providing service to you.

Bar fee

\$75 per bartender plus service charges, administrative fees, and state tax are applicable. We suggest one bartender for every 50 guests. Bartender fees do not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event.

24-hour change policy

The hotel and staff will attempt to accommodate any last minute changes that your event requires. Any significant changes to meeting room setup, audiovisual, menu, or head-count revisions within 24 hours of your event will incur a minimum \$150 fee to offset labor and schedule changes.

Alcoholic beverages

All beverage functions are arranged through the Sales and Events Office. We have a complete selection of beverages to complement your functions. As a licensee, the Hilton Garden Inn Boston/Marlborough is responsible to abide by regulations enforced by the Massachusetts Beverage Commission. THEREFORE, IT IS THE HOTEL'S POLICY THAT LIQUOR OR WINE CANNOT BE BROUGHT INTO THE HOTEL FROM OUTSIDE SOURCES. If alcoholic beverages are to be served on hotel premises (or elsewhere under the hotel's alcoholic beverage license), the hotel's alcoholic beverage license requires the hotel to:

- Have the beverages be dispensed by hotel employed server and bartenders
- Request proper identification (photo ID) from any person of questionable age and refuse alcoholic beverage service if the person is either under age or if identification cannot be produced
- Refuse to serve alcohol to anyone who, in the hotel's judgment, appears intoxicated
- Report any and all underage drinking to local authorities
- Refrain from discounted or complimentary beverage distribution