

CATERING MENU

HILTON GARDEN INN BOSTON MARLBOROUGH

BREAKFAST BUFFET

All pricing is per person. Minimum 25 persons, unless otherwise noted.

GARDEN FULL BREAKFAST 25

- Scrambled Eggs
- Apple-Smoked Bacon and Hearty Sausage
- Seasoned Breakfast Potatoes with Peppers and Onions
- Seasonal Tropical Sliced Fruit
- Greek Yogurt Parfaits with Natural Granola
- Fresh-Baked Muffins, Scones, Pastries
- Croissants, Assorted Breads, Bagels
- Cream Cheese, Butter, Honey, and Fruit Preserves
- Chilled Florida Orange Juice and Apple Juice

CONTINENTAL BREAKFAST* 17

- Freshly Baked Muffins, Scones, Pastries
- Croissants, Assorted Breads, Bagels
- Ripened Whole Fruits
- Cream Cheese, Butter, Honey, and Fruit Preserves
- Chilled Florida Orange Juice and Apple Juice

*Available under 25 persons

HEALTHY START* 23

- Fresh-Sliced Tropical Fruits & Berries
- Ripened Whole Fruits
- Greek Yogurt Parfaits with Natural Granola
- Steel Cut Oatmeal with Healthy Toppings
- Chia Seed Pudding with Harvest Berries
- Fresh Baked Croissants and Multigrain Bread
- Honey, Fruit Preserves, Butter
- Chilled Florida Orange Juice and Apple Juice

*Available under 25 persons

BREAKFAST ON THE MOVE 23

- Breakfast Sandwiches made from Fried Whole Eggs, Vermont Cheddar Cheese, with and without Bacon or Sausage
- Breakfast Burritos made with Scrambled Eggs, Vermont Cheddar Cheese, Spinach, Tomato, with and without Bacon or Sausage
- Ripened Whole Fruits
- Freshly Baked Muffins, Scones, Pastries
- Greek Yogurt Parfait Cups with Granola
- Chilled Florida Orange and Apple Juice

Available as Boxed To-Go (Add \$3)

BREAKFAST ENHANCEMENTS

Enhance your continental or breakfast buffet with any of our following enhancements. Not available à la carte.

FROM THE GRILL

- Farm Fresh Scrambled Eggs 2
- Spinach, Tomato & Cheddar Scramble 3
- Buttermilk Pancakes 2.5
- Brioche French Toast 2.75
- Steel Cut Oatmeal w/toppings 2
- Country Style Breakfast Potatoes 2
- Applewood Smoked Bacon 2
- Breakfast Sausage Links 1.5
- Turkey Bacon 2
- Plant Based Sausage 2.5

FROM THE GARDEN:

- Roasted Breakfast Vegetables (Broccoli, Brussels, Carrot Spears, Cauliflower) 3
- Sliced Tropical Fruits (Cantaloupe, Pineapple, Honeydew) 3
- Super Fruits (Mango, Kiwi, Blueberries, Grapefruit) 4
- Rainbow Fruit Arrangement (Blackberries, Grapes, Blueberries, Kiwi, Pineapple, Mango, Strawberries, and Raspberries) 5

ALL DAY COFFEE & TEA 6

- Bottomless New England Coffee (TM) (Regular and Decaffeinated)
- Assorted Herbal & Black Teas

Refreshed Throughout Your Meeting

COFFEE BY THE URN 60

approx 25 cups. Please select Regular or Decaf

ALL DAY BEVERAGE SERVICE 9

- Bottomless New England Coffee (TM) (Regular and Decaffeinated)
- Assorted Herbal & Black Teas
- Unlimited Coca Cola Soft Drinks, Seltzers and Bottled Water

Refreshed Throughout Your Meeting

All food buffet and beverage are subject to a 15% service charge, 10% taxable events charge and a 7% Massachusetts sales tax, which are all subject to change. Plated meals are subject to a 20% service charge. The service charge is fully distributed to the wait staff and bartenders who provide banquet services. All other fees or charges, including event charges, set up fees, bartender or food station fees, are retained by the Company and are not tips, gratuities or service charges.

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LUNCH BUFFET

All pricing is per person. Minimum 25 persons, unless otherwise noted.

GOURMET SANDWICH BOARD* 35

Variety of Chef Created Sandwiches

- Smoked Turkey Bacon Avocado on Wheatberry Bread
- Grilled Basil Pesto Chicken, Prosciutto, Mozzarella, Lettuce on Spinach Wrap
- Italian Sub with Ham, Genoa Salami and Prosciutto on Fresh Baked Roll
- Avocado, Tomato, Cucumber, Chickpeas, Sprouts, Red-Wine Vinaigrette on Tomato Wrap

Accompaniments

- Caprese Cucumber Tomato Mozzarella Salad with Basil Balsamic Vinaigrette Dressing
- House Made Kettle Style Potato Chips
- Chef's Choice Dessert

*Available under 25 persons. Boxed To-Go (Add \$3)

DELICATESSEN BUFFET* 33

Create Your Own Sandwich

- Wide Variety of Breads and Butter Brioche Rolls
- Carved Deli Meats - Smoked Turkey Breast, Rotisserie Chicken, Cured Ham
- Assorted Cheeses - Vermont Cheddar, Aged Swiss, Provolone
- Vegetable and Toppings Bar

Accompaniments

- Garden Salad with Creamy Buttermilk Ranch Dressing
- House Made Kettle Style Potato Chips
- Chef's Choice Dessert

*Available under 25 persons.

ITALIAN RUSTICA 37

Main

- Tuscan Bolognese Ragout with Pappardelle Noodles in a Thick Bolognese Sauce
- Roasted Vegetable Primavera with Garlic White-Wine Sauce and Penne

Accompaniments

- Garden Fresh Minestrone Soup Highlighted with Zucchini, Spinach, Navy Beans, and Basil
- Garden Salad with Italian Dressing
- Garlic Bread Sticks
- Espresso Infused Tiramisu Cake

FAJITA BAR BUFFET 39

Create Your Own Fajita Bar

- House Marinated Steak Strips
- Chopped Blackened Chicken Breast
- Sautéed Peppers and Onions
- Chunky Guacamole & All of Your Favorite Fixings

Accompaniments

- Seasoned Black Beans
- Cilantro Infused Brown Rice
- Fresh Chopped Mexicali Salad with Cilantro Lime Vinaigrette
- House Made Tortilla Chips with Chunky Picante Salsa
- Cinnamon-Sugar Churros with Melted Chocolate

Add Garlic-Infused Grilled Shrimp (Add \$4)

GARDEN VARIETY* 32

Create Your Own Salad

- Spring Mix Healthy Greens
- Garden Fresh Vegetables - Tomato, Cucumber, Red Onion, Carrot, Green Pepper, Sprouts
- Grilled Marinated Chicken Strips
- Hard boiled Eggs
- Toppings Bar - Shredded Cheddar, Blue Cheese Crumbles, Croutons, Housemade Dressings

Accompaniments

- Creamy Chicken and Wild Rice Soup
- Red Bliss Potato Salad Infused with Dill and Mustard Seed
- Fresh Baked Rolls with Butter
- Chef's Choice Dessert

*Available under 25 Persons

Additional Protein Options Available (Additional Charge)

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LUNCH BUFFET

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BACKYARD BBQ

42

Create your own BBQ Sandwich

- Tennessee BBQ Shredded Chicken
- Slow Roasted Pulled Pork
- Sautéed BBQ Shiitake Mushrooms
- Brioche Buns with Toppings Station

Accompaniments

- Chicken Tortilla Soup
- Garden Salad with Creamy Buttermilk Ranch
- Red Bliss Potato Salad Infused with Dill and Mustard Seed
- Chef's Choice Dessert

EXECUTIVE LUNCH

48

Main

- Red-Wine Steak Tips with Sautéed Peppers & Onions
- New England Baked Scrod with Buttery Cracker Crust
- Split Pea & Butternut Squash Soup

Accompaniments

- Roasted Seasoned Vegetable Medley with Brussel Sprouts, Broccoli, Cauliflower, and Asparagus
- Wild Rice with Quinoa Pilaf
- Fresh Baked Crusty Rolls with Butter
- Chef's Choice of Dessert

BREAKS

All pricing is per person. Minimum 15 persons, unless otherwise noted.

SNACK TIME

12

Fresh out of the oven chewy chocolate chunk cookies, moist walnut fudge brownies, and assorted bags of kettle cooked potato chips

CHARCUTERIE BOARD

22

A wide Selection of Cured Meats, Genoa Salami, Sopressata, and Prosciutto; Exotic Cheeses, Smoked Gouda, Vermont Cheddar, and Brie; Olives, Baguettes, Dried Fruits, Salted Nuts, and Spreads.

MEDITERRANEAN MEZZE BOARD

20

Olive Bar with Selection of Kalamata, Castelvetrano and Picholine Olives, Grilled Artichoke, Roasted Red Peppers, Vine Ripe Tomatoes, and Cucumbers; Pita Chips with Garlic Red Pepper Hummus and Tzatziki dip

LET THEM EAT CAKE

16

An Assortment of Bite-Size Cake Pops, Cheesecakes, Brownies, and Blondies, Chocolate and Vanilla Mousse parfaits

ORGANIC RAINBOW

22

A Colorful Array of Super Fruits and Super Vegetables Arranged in the Color Prism of a Rainbow. Blackberries, Purple Cauliflower, Blueberries, Broccoli, Kiwi, Pineapple, Carrot Sticks, Strawberries, and Cherry Tomatoes; Served with Garlic Red Pepper Hummus and Pita Chips; with Minty Lemon Lime Infused Water Station

HIKING ON THE TRAIL

16

A collection of your favorite nuts, dried fruit, and chocolates to create a trail mix blend. Protein and Granola Bars

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DINNER BUFFET

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LA CUCINA CLASSICI

42

Entrees

- Grilled Chicken Pesto Linguine with Roasted Pine Nuts & Fresh Basil
- Tuscan Bolognese Ragout with Pappardelle Noodles in a Thick Bolognese Sauce
- Grandma's Stuffed Manicotti with Ricotta Cheese, Topped with Marinara and Mozzarella

Accompaniments

- Italian Wedding Soup with Sausage Meatballs
- Garden Salad with Italian Dressing
- Fresh Baked Crusty Rolls with Butter
- Espresso Infused Tiramisu Cake

SICILIAN TOUR

46

Entrees

- Pan Seared Chicken Piccata Infused with Lemon and Capers
- Classic Garlic Butter Shrimp Scampi
- Linguine in Buttery Garlic White-Wine Sauce

Accompaniments

- Portobello Mushroom Risotto
- Roasted Green Vegetables - Broccoli, Brussels, Asparagus
- Garden Fresh Minestrone Soup Highlighted with Zucchini, Spinach, and Navy Beans
- Fresh Baked Crusty Rolls with Butter
- Chef's Choice of Dessert

SMOKEHOUSE BBQ

46

Entrees

- Grilled Chicken Breast with a Sweet-Tangy Tennessee BBQ glaze
- Slow-Roasted Texas Dry- Rubbed Pulled Pork
- Creamy Four-Cheese Baked Macaroni

Accompaniments

- Steak and Black Bean Chili
- Smokey Parmesan Corn on the Cob
- Creamy Broccoli Slaw Salad
- Homemade Green Chili Cornbread
- Chef's Choice Dessert

Add Smoked Dry Rub Brisket (Add \$3)

NEW ENGLAND BUFFET

52

Entrees

- Lemon Infused Baked Scrod with Buttery Cracker Crust
- Cranberry Chicken Saltimbocca with Seared Prosciutto
- Vegetarian Option

Accompaniments

- New England Style Clam Chowder with Oyster Crackers
- Roasted Fingerling Potatoes
- Cape Cod Chopped Salad with Arugula, Toasted Walnuts, Apple Sliced, and Blue Cheese Crumbles
- Fresh Baked Crusty Rolls with Butter
- Chef's Choice Dessert

LAND & SEA

55

Entrees

- Slow-Cooked Red-Wine Marinated Angus Steak Tips with Sautéed Peppers & Onions
- Honey Garlic Glazed Salmon Steak
- Roasted Vegetable Primavera with Garlic White-Wine Sauce and Penne

Accompaniments

- Roasted Seasoned Vegetable Medley with Brussel Sprouts, Broccoli, Cauliflower, and Asparagus
- Garlic Parmesan Quinoa Couscous
- Tuscan Kale and Squash Minestrone Soup
- Fresh Baked Crusty Rolls with Butter
- Chef's Choice of Dessert

ALL DAY BEVERAGE SERVICE

9

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PLATED DINNER

All pricing is per plate. Gratuity for plated dinner at 20%.

ALL DINNER ENTRÉES INCLUDE:

Choice of Chef's Soup or Garden Salad
Chef's Selection of Vegetable & Starch (*unless otherwise noted*)
Chef's Choice Dessert

CHICKEN SALTIMBOCCA	40
Chicken Breast with Sliced Prosciutto Ham and Provolone Cheese Braised in White Wine	
CHICKEN PICATTA	40
Sautéed Boneless Breast of Chicken with Lemon Caper Beurre Blanc Sauce	
CHICKEN MARSALA	40
Lightly Battered, Sautéed, and Served with Mushrooms and Shallots in a Marsala Wine Sauce	
CHICKEN PARMESAN	42
Lightly Battered, Fried with Mozzarella Cheese and Marinara Sauce over Penne	
STATLER ROAST CHICKEN	45
Pan Seared Chicken Breast and Drumette Served over Mushroom Risotto	
NEW ENGLAND BAKED SCROD	46
New England Baked Scrod Encrusted with Buttery Cracker Crumbs and Lemon	
GRILLED SWORDFISH	50
Grilled Swordfish Steaks, served with Mango Salsa	
ATLANTIC SALMON	50
Atlantic Salmon Marinated and Pan-Seared with Lemon White Wine Gastrique	
ROAST PRIME RIB	53
The Classic Cut Roasted and Served in Au Jus over Red Skinned Mashed Potato	
FILET MIGNON	58
Tender Grilled 8oz Filet Mignon with Red Wine Gastrique and Baked Potato	
EGGPLANT PARMESAN	40
Sliced Eggplant Lightly Battered and Fried, Mozzarella & Parmesan, Served over Penne	
PAPPARDELLE RAGOUT	38
Tuscan Style Ragout with Pappardelle Noodles in a Thick Bolognese Sauce	
PASTA PRIMAVERA	38
Sautéed Fresh Vegetables with a Garlic-Olive-Oil Infused Sauce over Pappardelle	

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COLD APPETIZERS

All pricing is per piece. Minimum 50 pieces, unless otherwise noted.

*Not available Passed. Served Stationed.

CHARCUTERIE BOARD*	275
A Wide Selection of Cured Meats, Genoa Salami, Sopressata, and Prosciutto; Exotic Cheeses, Smoked Gouda, Vermont Cheddar, and Brie; Olives, Baguettes, Dried Fruits, Salted Nuts, and Spreads. Serves 25-35 persons.	
PREMIUM SUSHI ROLLS*	6
Assortment of Dragon, Volcano, Shrimp Tempura, California Rolls with Chopsticks	
GARDEN VEGETABLE CRUDITÉ	2.5
Assortment of Garden Fresh Cauliflower Bouquets, Broccoli Florets, Carrot Sticks, Cucumber Spears, Sweet Bell Pepper Sticks, and Cherry Tomatoes Served with Parmesan Ranch Dipping Sauce	
CAPRESE SALAD SKEWERS	2.75
Bite Size Tomatoes, Buffalo Mozzarella and Fresh Basil Drizzled Over with a Balsamic Demi-Glaze on an Easy to Eat Skewer	
SMOKED SALMON CROSTINI	3.25
Smoked Salmon with Sliced Cucumber and Dill Cream Cheese Spread on a French Baguette Crostini	
SHRIMP COCKTAIL*	3
Lightly Seasoned Lemon Pepper Gulf Shrimp with Zesty Chili Cocktail Sauce	
TOMATO BRUSCHETTA	2.75
Toasted Crostini Topped with a Blend of Fresh Tomato, Basil, Olive Oil, and Garlic, Garnished with Shaved Parmesan Cheese	
CUCUMBER BITES	2.75
Cucumber, Grape Tomato Served with Herb Cream Cheese	
TOMATO PESTO CREAM CHEESE CROSTINI	2.75
French Baguette Crostini Topped with freshly diced Tomatoes, and Fresh Basil over a Pesto Infused Cream Cheese Spread	
BUFFALO CAULIFLOWER BITES*	2.75
Lightly Breaded and Crispy Cauliflower Bites Tossed in Our Signature BLVD Buffalo Sauce, Accompanied with Creamy Ranch Dipping Sauce	
PROSCIUTTO WRAPPED ASPARAGUS	3
Lightly Seasoned Grilled Asparagus Wrapped in Fresh Prosciutto	

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HOT APPETIZERS

All pricing is per piece. Minimum 50 pieces, unless otherwise noted.

*Not available Passed. Served Stationed.

BLVD FLATBREADS*	3.25
Assortment of Our BLVD Flatbreads, Served by the Slice	
TERYAKI MEATBALLS	2.75
Angus beef meatball medallions with a sweet and salty teriyaki glaze	
HONEY GLAZED LENTILBALLS	3.5
Housemade Lentil 'Meatless'balls, made to taste like your Italian Grandma's meatballs. Glazed with Honey to a bit of sweetness.	
CHICKEN SESAME SKEWERS	3.25
Lightly Breaded Chicken Tenderloin and Encrusted with Sesame Seeds and Parmesan, Accompanied with Sesame Soy Sauce	
SPANAKOPITA	2.75
Sautéed Spinach infused with Garlic and Onion with Feta and Ricotta Cheeses, Wrapped in a Baked Phyllo Dough	
BBQ BONELESS CHICKEN MEDALLIONS	2.75
Lightly Breaded Chicken Medallions in our BLVD BBQ Sauce	
CHICKEN & VEGETABLE QUESADILLAS*	2.75
Mini Chicken or Vegetable Quesadillas Served with Cheese, Salsa, and Sour cream	
MINI EMPANADAS	3.25
Cuban Style Bite-Size Angus Beef Filled Pastries, Accompanied with Avocado Cream Dip	
VIETNAMESE EGG ROLLS	3.25
Seasoned Pork & Shrimp with Shredded Cabbage and Carrot Filled Egg Rolls, Accompanied with Teriyaki Soy Sauce	
RISOTTO BALLS	3.25
Arborio Rice, Three Cheese Blend, Garlic and Herbs, Breaded and Fried until Golden Brown, Served with Marinara and a Dusting of Grated Cheese	
BRAISED SHORT RIB CORNBREAD	3.5
Smoked Beef Short Ribs slow cooked until it falls from the bone and served on moist cornbread garnished with fresh thyme	
SCALLOPS WRAPPED IN BACON	3.5
Seared Lemon Garlic Butter Scallops, Wrapped in Bacon	

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CHEF INSPIRED STATIONS

\$150 Culinary Fee Per Station.

ROAST TURKEY CARVING STATION

250

Whole Turkey, Seasoned and Roasted to Perfection. Accompanied with Peppered Brown Gravy, Dinner Rolls, and Butter. Serves 25-30.

SPIRAL SMOKED HAM

350

Honey Glazed and Hickory Smoked Ham. Served with Pineapple Infused Brown Gravy, Dinner Rolls, and Butter. Serves 25-30.

ROASTED PRIME RIB OF BEEF

400

Infused with Salt, Pepper, Garlic and Italian Spices. Accompanied with Aus Ju, Dinner Rolls, and Butter. Serves 25-30

PEPPERED TENDERLOIN STEAK

550

Pepper and Garlic Crusted NY Strip Tenderloin Steak, Served Medium to Med Well. Accompanied with Aus Ju, Dinner Rolls, and Butter. Serves 15-25

PASTA CREATION STATION

25 per person

Create your own Pasta Dish. Served with Shredded Parmesan Cheese, Garlic Bread, and Crushed Chilies.

Pastas: Penne, Bowtie, Tortellini

Sauces: Parmesan Alfredo, Garlic Basil Pesto, Marinara

Proteins: Grilled Chicken, Italian Sausage, Sauteed Shrimp

Vegetables: Tomatoes, Mushrooms, Spinach, Peppers, Onion, Olive, Broccoli

POTATO BAR

22 per person

Create your own Homestyle Mashed or Baked Potatoes. Served with Rustic Crostini Bread & Brown Gravy

Red Bliss Mashed Potato or Idaho Baked Potato

Toppings: Shredded Cheddar, Sour Cream, Whipped Butter, Chives, Steamed Broccoli, Sauteed Onions, Sauteed Mushroom

Proteins: Applewood Smoked Bacon, Shredded Chili Steak, Lentil Chili

CREPE STATION

24 per person

Create a sweet or savory french crepe. Served with Cranberry-Walnut Crostini

French-Style Thin Crepe Wraps

Sweet Fillings: Sweet Ricotta, Nutella, Diced Berries, Banana, Apple-Cinnamon

Savory Fillings: Polish Keilbasa, Smoked Salmon, Sauteed Mushrooms, Smoked Ham, Shredded Cheeses

Toppings: Whipped Cream, Chocolate Syrup, Powdered Sugar

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AUDIO, VISUAL, & EQUIPMENT RENTALS

VISUAL

LED PROJECTOR PACKAGE 350

3000 Lumens LED projector, 10' Screen, Cables, A/V Cart w/Power, Presenter Remote

HDTV PACKAGE 350

70" LED HDTV, Cables, A/V Cart w/Power, Presenter Remote

SCREEN SUPPORT PACKAGE 150

10' Screen, Cables, A/V Cart w/Power, Presenter Remote (*projector not included*)

CLASSROOM WHITEBOARD 100

8' X 4' with Dry Erase Markers

STANDARD WHITEBOARD 50

3' X 4' with Dry Erase Markers

FLIP CHART 35

3' X 4' with Markers

POST-IT FLIP CHART 50

3' X 4' Post-It Style with Markers

LINENS

TABLE CLOTHS - BASIC 18

Black or White; each

TABLE CLOTHS - COLORED 25

All Colors Available; each

NAPKINS - BLACK COMP

Black only; complimentary

NAPKINS 3.5

All Colors Available; each

AUDIO

POLYCOM SPEAKERPHONE 150

Speakerphone with 8 Wireless Mics, Unlimited local & 800 calls

WIRELESS MICROPHONE 100

Handheld or Lavalier

ZOOM CONFERENCE SPEAKER 150

Bluetooth Speaker and Mic

CORDS 10

A/V Cables, Adapters, Power Cords, Power Strips; each

OTHER

UPGRADED WIFI 200

80 Mbps Dedicated Wifi

PODIUM 75

CHARGING TOWER 35

Connect up to 12 devices to power up

POWER AT TABLES 25

Two outlets and 2 USB ports; per table

DANCE FLOOR 200

Up to 20' x 20'

SOFT SEATING RECEPTION 350

Ask our Sales Team about the best setup to host your reception

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