

 HOLIDAY DELIGHTS 

HYATT REGENCY BOSTON 2011 PACKAGES

ONE AVE DE LAFAYETTE BOSTON, MASSACHUSETTES. 02111. 617.422.5424 REGENCYBOSTON.HYATT.COM



HOLIDAY INCLUSIONS



INCLUDED IN EVERY PACKAGE:

(4) COMPLIMENTARY VALET PASSES
REDUCED GUEST ROOM RATES
UPGRADED RECEPTION LINEN
HOLIDAY INSPIRED CENTERPIECES
HYATT GOLD PASSPORT POINTS FOR MEETING PLANNER

\$5,000 MINIMUM FOOD AND BEVERAGE, PICK ONE ENHANCEMENT:

HOLIDAY INSPIRED COFFEE AND HOT CHOCOLATE STATION FOR 50
(4) A/V UPLIGHTS TO ACCENT YOUR RECEPTION SPACE

\$10,000 MINIMUM FOOD AND BEVERAGE, PICK TWO ENHANCEMENT:

HOLIDAY INSPIRED COFFEE AND HOT CHOCOLATE STATION FOR 75
(6) A/V UPLIGHTS TO ACCENT YOUR RECEPTION SPACE
CHAMPAGNE TOAST FOR ALL GUESTS
COMPLIMENTARY ACTION STATION ATTENDANT OR COAT CHECK ATTENDANT



HOLIDAY INCLUSIONS CONTINUED



\$10,000 MINIMUM CONTINUED

(1) COMPLIMENTARY GUEST ROOM FOR THE EVENING OF THE EVENT

CHOICE OF (1) SIGNATURE HOLIDAY COCKTAIL ON YOUR HOST BAR*

A RAFFLE PRIZE FOR YOUR EVENT- EVENT PLANNERS CHOICE OF ONE OF THE FOLLOWING:

(1) NIGHT STAY AT THE HYATT BOSTON

DINNER FOR TWO IN OUR AVENUE ONE RESTAURANT

BRUNCH FOR TWO AT AVENUE ONE ON NEW YEARS DAY

\$20,000 MINIMUM FOOD AND BEVERAGE, PICK THREE ENHANCEMENTS:

HOLIDAY INSPIRED COFFEE AND HOT CHOCOLATE STATION FOR 100

(6) A/V UPLIGHTS TO ACCENT YOUR RECEPTION SPACE

CHAMPAGNE TOAST FOR ALL GUESTS

COMPLIMENTARY ACTION STATION ATTENDANT OR COAT CHECK ATTENDANT

(1) COMPLIMENTARY GUEST ROOM FOR THE EVENING OF THE EVENT

CHOICE OF (2) SIGNATURE HOLIDAY COCKTAILS ON YOUR HOST BAR*

FONDUE STATION FOR 100

ROASTED CHESTNUT STATION FOR 100

A RAFFLE PRIZE FOR YOUR EVENT- EVENT PLANNERS CHOICE OF ONE OF THE FOLLOWING:

(2) NIGHT STAY AT THE HYATT BOSTON

DINNER FOR FOUR IN OUR AVENUE ONE RESTAURANT

BRUNCH FOR FOUR AT AVENUE ONE ON NEW YEARS DAY



RECEPTION PACKAGE



CHEESE DISPLAY, CRUDITES DISPLAY, CHOICE OF 4 HORS D'OEUVRES \$39 PER GUEST

COLD HORS D'OEUVRES

BEEF TARTARE TACO WITH BLUEBERRY GIN JAM AND MIMOLETTE CHEESE
BEEF AND BLUE, HAZELNUT DUST
SMOKED SALMON AND PUMPERNICKEL MILLE FEUILLE WITH BASIL CRESS
MUSHROOM SALAD ON CROSTINI, CRUMBLLED CHERVE WITH SAGE OIL
ROASTED BEETS AND HERBED BOURSIN ON BAGUETTE
SWEET POTATO AND LIME ESPUMA WITH CHILI AND CILANTRO
GOAT CHEESE TARTARE ON SOUR DOUGH CROUTONS WITH THAI ASPARAGUS
MAPLE CHICKEN, PUMPKIN SPICE TOAST WITH MUSHROOM SALAD
BERKSHIRE BLUE CREAM WITH FIG JAM ON SOUR DOUGH CRISP

HOT HORS D'OEUVRES

SEA SCALLOPS AND COBB SMOKED BACON, CORN CREAM
SLIDER OF PEPPERED SHORT RIB, MASH POTATO AIOLI ON BRIOCHE
ALMOND CRUSTED CHICKEN STRIPS, PEMENTO PEPPER CREAM
ARTICHOKE SPINACH DIP WITH SAM'S STOUT AND CRISPY VEGETABLES
POTATO KNISH, CHAMPAGNE MUSTARD DIP
SWEET POTATO SHRIMP, SWEET CHILI CREAM
LOBSTER MAC AND CHEESE, CRISPY CRUMBLES AND GRAFTON CHEDDAR
WONTON SHRIMP, SWEET AND SOUR
QUICHE LORRAINE SKEWERS, CRAB SALAD

Minimum of 25 guests- menu is for 1 ½ - 2 hours. Hors d'oeuvres based on 3 pieces per person.



PLATED DINNER
\$59.00 PER GUEST



APPETIZER- CHOICE OF ONE

ROASTED BUTTERNUT SQUASH SOUP, BARTLETT PEAR COMPOTE, GINGER OIL AND SPICE CREAM

BOSTON BIBB, DRIED BLUEBERRIES, SMOKED VERMONT CHEDDAR, ROASTED APPLE CHIPS, CLEMENTINE VINAIGRETTE

ENTRÉE- CHOICE OF ONE

CHEVRE AND CRANBERRY STUFFED CHICHEN, SMOKED BACON WRAPPED, ONION JUS POTATO PARSNIP CAKE,
BRAISED SWISS CHARD

GRILLED 8 OUNCE SIRLOIN STEAK, HORSERADISH ESSENCE, CRISPY ONION AND POTATO CORN HASH

ROASTED SALMON, MUSHROOM RAGOUT, SAGE THYME REDUCTION, SAFFRON MANCHEGO RISOTTO

DESSERT- CHOICE OF ONE

PLATTERS OF MINI PASTRIES

APPLE CHEESE GALETTE

Minimum of 25 guests, Reception package can be added for an additional \$25 per person





BUFFET DINNERS



\$69.00 PER GUEST

STARTERS

ROASTED BUTTERNUT SQUASH SOUP, BARTLETT PEAR
COMPOTE, GINGER OIL AND SPICED CREAM

BOSTON BIBB, DRIED BLUEBERRIES, SMOKED VERMONT
CHEDDAR, ROASTED APPLE CHIPS, CLEMENTINE VINAIGRETTE

MASHED POTATO BAR

BUTTERMILK, YOUKON GOLD, SWEET POTATO MASHES

TOPPINGS:

CARAMELIZED ONIONS, SAUTEED MUSHROOMS, CRUMBLLED
BLUE, PEPPERED BACON BITS, SHREDDED CHEDDAR AND
GREEN ONIONS

CHEF'S SELECTION OF FARM FRESH NEW ENGLAND
VEGETABLES

ASSORTMENT OF BREADS AND ROLLS

CARVING STATION

HONEY GLAZED SMOKED PORK WITH APPLE CIDER REDUCTION

SAGE RAOSTED TURKEY BREAST, ROAST VEGETABLE GRAVY

MESQUITE GRILLED SIRLOIN BEEF, MUSHROOM AND ONION
RAGOUT

CELEBRATION OF SWEETS

WHITE AND DARK CHOCOLATE FONDUE WITH FRESH FRUIT,
MARSHMALLOWS, POUND CAKES AND ITALIAN BISCOTTI

HOLIDAY YULE LOG AND EGGNOG

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,
HOT TEA

Minimum of 50 guests, Reception package can be added for an additional \$25 per person





BEVERAGES



HYATT'S SELECT SIGNATURE WINES BY MICHAEL MONDAVI

CANVAS CHARDONNAY, CALIFORNIA	\$41.00
CANVAS PINOT GRIGIO, CALIFORNIA	\$42.00
CANVAS MERLOT, CALIFORNIA	\$41.00
CANVAS CABERNET SAUVIGNON, CALIFORNIA	\$41.00
UPGRADED WINTER WINE SELECTION	TBD





BEVERAGES



HOST SPONSORED BAR (PER PERSON)

THE PACKAGES ARE PRICED PER PERSON, AND ARE CHARGED BASED ON THE GUARANTEE OR ACTUAL ATTENDANCE, IF HIGHER.

BRAND	CALL	PREMIUM
FIRST HOUR	\$20.00	\$21.00
SECOND HOUR	\$11.00	\$12.00
EACH ADDITIONAL HOUR	\$9.00	\$10.00

HOST SPONSORED BAR (PER DRINK)

FULL BAR SETUPS INCLUDED IN THE PACKAGE AND CHARGES ARE BASED ON THE ACTUAL NUMBER OF DRINKS CONSUMED.

SIGNATURE COCKTAILS	\$9.50
PREMIUM COCKTAILS	\$10.50
DOMESTIC BEER	\$7.00
PREMIUM & IMPORT BEER	\$8.00
SELECT WINE	\$9.00
MINERAL WATER	\$5.00
JUICES	\$5.00
CORDIALS	\$11.00
CHAMPAGNE (BY THE GLASS)	\$10.00





ADDITIONAL INFORMATION



SERVICE CHARGE AND TAX

A SERVICE CHARGE OF 15% WILL BE ADDED TO ALL FOOD AND BEVERAGE COSTS AND WILL BE DISTRIBUTED TO WAIT STAFF EMPLOYEES AND TO SERVICE BARTENDERS WORKING YOUR FUNCTION. IN ADDITION, AN ADMINISTRATIVE FEE OF 7% WILL BE ADDED TO THE FINAL BILL. THE ADMINISTRATIVE FEE IS RETAINED BY HYATT AND DOES NOT REPRESENT A TIP, GRATUITY OR SERVICE CHARGE FOR WAIT STAFF EMPLOYEES AND SERVICE BARTENDERS. ANY STATION ATTENDANT FEE, CARVING FEE, LABOR CHARGE OR ANY OTHER ATTENDANT FEE INCURRED AS PART OF YOUR PRIVATE FUNCTION DOES NOT REPRESENT A TIP, GRATUITY OR SERVICE CHARGE FOR WAIT STAFF EMPLOYEES AND SERVICE BARTENDERS. 7% SALES TAX WILL BE ADDED TO THE FINAL BILL.

PARKING

\$14 SELF PARKING WEEKLY AFTER 5:00P.M.AND ON SATURDAYS, SUNDAYS AND HOLIDAYS UP TO 12 HOURS
SELF PARKING IS AT A RATE OF \$32 PER CAR OVERNIGHT
WE ARE ALSO PLEASED TO OFFER VALET PARKING FOR \$43 PER CAR OVERNIGHT

COAT CHECK

WHEN WEATHER CONDITIONS DICTATE, A HOSTED COAT CHECK CAN BE MADE AVAILABLE TO YOUR GUESTS. \$175 PER ATTENDANT, 1 PER 100 GUESTS

DEPOSIT AND PAYMENT PROCEDURES

UPON CONFIRMATION, AN INITIAL DEPOSIT OF 20% OF THE ESTIMATED MINIMUM TOTAL IS DUE UPON CONTRACT SIGNING. YOUR FINAL GUARANTEED NUMBER OF GUESTS AND THE FINAL BALANCE WILL BE DUE TEN (10) BUSINESS DAYS PRIOR TO YOUR EVENT. ALL DEPOSITS ARE NON-REFUNDABLE.