



NINE ZERO
HOTEL

2012 Private Dining Menus

Nine Zero Hotel – KO Prime Restaurant & Bar – 90 Tremont Street – Boston, MA 02108 -
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www.ninezero.com

KIMPTON® hotels & restaurants

Private Dining Breakfast Menu

Good Morning

Fresh Juices:
Orange, Grapefruit & Cranberry

Muffins & Bagels
Jams & Flavored Cream Cheeses

Variety of Sliced Fresh Fruit

Karma Coffee & Specialty Teas

\$22 Per Guest

Power Morning

Fresh Juices:
Orange, Grapefruit & Cranberry

Danish & Bagels
Jams & Cream Cheese Duet

Variety of Sliced Fresh Fruit

Vegetable Frittata with Vermont Cheddar

Applewood Smoked Bacon

Maple Sausage

Karma Coffee & Specialty Teas

\$32 Per Guest

****Minimum of 10 Guests ****

Creative Morning

Fresh Juices:
Orange, Grapefruit & Cranberry

Scones & Buttery Croissants
Jams & Sweet Butter

Variety of Sliced Fresh Fruit

Organic Yogurts

Karma Coffee & Specialty Teas

\$24 Per Guest

Add Morning Extras to Enhance Above Packages

Brioche French Toast, Caramelized Bananas with Warm Maple Syrup \$8 Per Guest

Buttermilk Pancakes, Fresh Berries & Fruit with Warm Maple Syrup \$7 Per Guest

Scrambled Eggs with Fresh Herbs \$6 Per Guest

Applewood Smoked Bacon or Maple Sausage \$7 Per Guest

Scrambled Eggs with Grilled Skirt Steak \$8 Per Guest

Red Bliss Breakfast Potatoes \$4 Per Guest

Warm Breakfast Croissants, Scrambled Eggs, Ham & Cheddar \$8 Each

Warm Breakfast Wraps, Spinach, Scrambled Eggs & Cheddar* \$7 Each
*Maximum of 40 guests

Vegetable Frittata with Vermont Cheddar \$7 Per Guest

Warm Irish Oatmeal with Golden Raisins & Brown Sugar \$6 Per Guest

Fresh Fruit or Granola with Honey Yogurt Dip \$7 Per Guest

Smoked Salmon & Bagels

Sliced Smoked Salmon, Shaved Red Onion & Capers
Assorted Bagels & Cream Cheese Duet \$12 Per Guest

All prices are subject to a 15% gratuity, 6% administrative fee and a 7% Massachusetts state tax.

Time to Take a Break

A La Carte

Seasonal Fruit Skewers
\$4 Each

Chocolate Dipped Strawberries
\$3 Each

Variety of Sliced Fresh Fruit
\$6 Per Guest

Organic Yogurts
\$3 Each

Fresh Berries & House Made Whipped Cream
\$8 Per Guest

Variety of Freshly Baked Muffins
\$3 Each

Assorted Bagels & Cream Cheese Duet
\$4 Each

Buttery Croissants
Jams & Sweet Butter
\$4 Each

Whole Fresh Fruit
\$2 Each

Beverages

Bottled Still & Sparkling Water

Assorted Soft Drinks

IZZE Sparkling Juices

Large Bottled Still & Sparkling Water

House Made Smoothies

Raspberry Lemonade or Iced Tea

Hot Chocolate

Hot, Mulled Apple Cider

All Day Karma Coffee & Specialty Teas

Karma Coffee & Specialty Teas

Assorted Granola Bars
\$4 Each

Warm Jumbo Pretzels with
Whole Grain Mustard
\$3 Each

Chocolate Rum Brownie with Walnuts
\$4 Each

Sugar-Dusted Lemon Squares
\$3 Each

Assorted Cookies:
Chocolate Chip & Oatmeal Raisin
\$3 Each

Chocolate Dipped Florentines
\$3 Each

Biscotti
\$3 Each

Tortilla Chips & Fresh Salsa
\$6 Per Guest

Mixed Nuts
\$5 Per Guest

\$4.50 Each

\$4.50 Each

\$5.50 Each

\$12 Each

\$20 Per Pitcher

\$15 Per Pitcher

\$4 Per Guest

\$4 Per Guest

\$15 Per Guest

\$5 Per Guest

Break I

Pita Chips & Hummus Dip
Fresh Vegetable Crudités
Blue Cheese Dip
Crème Fraîche with Black Olive Tapenade
Variety of Sliced Fresh Fruit
Karma Coffee & Specialty Teas
\$18 Per Guest

Break II

Chocolate Dipped Florentines
Biscotti
Sugar-Dusted Lemon Squares
Chocolate Rum Brownie with Walnuts
Karma Coffee & Specialty Teas
\$14 Per Guest

Break III

Imported Specialty & Domestic Cheeses
with Seasonal Dried Fruits, Honey & Nuts
Sliced Breads & Crackers
Seasonal Fruit Skewers
Karma Coffee & Specialty Teas
\$17 Per Guest

Break IV

Honey Yogurt Dip with Granola
Fresh Berries & House Made Whipped Cream
Assorted Energy Bars
House Made Smoothies
\$16 Per Guest

KO Prime Break

Charcuterie Board
Mini Burgers with Secret Sauce
Short Rib Mac & Cheese
Raspberry Lemonade & Iced Tea
\$25 Per Guest

All prices are subject to a 15% gratuity, a 6% taxable administrative fee and a 7% Massachusetts state tax.

Private Dining Brunch Menu

Brunch I

Variety of Sliced Fresh Fruit
Organic Yogurts
Market Green Salad, Fresh Herbs, Cabernet Vinaigrette

Buttermilk Pancakes, Fresh Berries & Fruit with
Warm Maple Syrup

Scrambled Eggs with Fresh Herbs
Red Bliss Breakfast Potatoes
Applewood Smoked Bacon
Maple Sausage

Assorted Open Face Sandwiches:
Open-Face Broiled Roast Beef Sandwich
Provolone, Horseradish Mayonnaise on Hoagie Roll
Open-Face Black Forest Ham & Brie
Whole Grain Mustard on French Baguette

Fresh Juices:
Orange, Grapefruit & Cranberry
Karma Coffee & Specialty Teas

\$50 Per Guest

Brunch II

Variety of Sliced Fresh Fruit
Organic Yogurts
Warm Irish Oatmeal with Golden Raisins & Brown Sugar
Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette

Sliced Smoked Salmon
Shaved Red Onion & Capers
Assorted Bagels & Cream Cheese Duet

Brioche French Toast, Caramelized Bananas with
Warm Maple Syrup

Vegetable Frittata with Vermont Cheddar
Red Bliss Breakfast Potatoes
Applewood Smoked Bacon
Maple Sausage

Assorted Open Face Sandwiches:
Open-Face Broiled Roast Beef Sandwich
Provolone, Horseradish Mayonnaise on Hoagie Roll
Open-Face Black Forest Ham & Brie
Whole Grain Mustard on French Baguette

Fresh Juices:
Orange, Grapefruit & Cranberry
Karma Coffee & Specialty Teas

\$60 Per Guest

****Minimum of 10 Guests for all Brunch Buffets****

All prices are subject to a 15% gratuity, a 6% taxable administrative fee and a 7% Massachusetts state tax.