



Nine Zero Hotel

Catering Menu

“Cooking is meant to be as much fun as it is hard work.”

– Peter Hagerty

NINE ZERO.
A KIMPTON® HOTEL

90 Tremont Street | Boston, MA 02108

p 617-772-5805 – f 617-772-5880

www.ninezero.com

Nine Zero Hotel

Beverage

BEVERAGE SERVICE

All bar service requires one bar setup fee per 100 guests at \$150

HOSTED BAR CONSUMPTION OPTION

- Beer selection \$7
- House wine by the bottle \$42
- “The Bosworth” brand cocktails \$10
- “The Bosworth” brand martini \$13
- “The Tremont” brand cocktails \$12
- “The Tremont” brand martinis \$15
- Soft Drinks, Juices, Water \$5.5

BAR PACKAGES

Priced per guest based on attendance count

All Bars include Assorted Beers, House Wines, Soft Drinks and Juices

THE BOSWORTH PACKAGE BAR

Absolut Vodka

Tanqueray Gin

Flor de Cana Rum

Jack Daniels Whiskey

Wild Turkey Bourbon

Famous Grouse Scotch

Espolon Blanco Tequila

17 per guest for the first hour

10 per guest for each additional hour

THE TREMONT BAR

Grey Goose Vodka

Bombay Sapphire Gin

Flor de Caña Rum

Jack Daniels Whiskey

Maker’s Mark Bourbon

Johnnie Walker Black Scotch

Cuervo 1800 Tequila

20 per guest for the first hour

12 per guest for each additional hour

COCKTAIL ENHANCEMENTS \$13 each

WELLNESS COCKTAILS

Agave Margarita

Tequila and fresh lime juice on the rocks, garnished with a lime

Reviver Vodka, citrus berry tea and apple juice, shaken, splash of grapefruit juice on ice

Fresh Fruit White Sangria White wine, fizz and fresh macerated fruits, served on the rocks

CLASSIC COCKTAILS

Tommy’s Margarita Tequila, Lime Juice and Agave Nectar, shaken served on ice with salt rim

Negroni the traditional with sweet vermouth, gin and campari, served on the rocks with an orange twist

Sweet Manhattan a classic with sweet vermouth, served in a chilled cocktail glass with a cherry

CRAFT COCKTAILS FROM HIGHBALL LOUNGE

**highball cocktails require highball bartenders at an additional fee*

La Perla Tequila, Manzanilla sherry, Mathilde Pear Liqueur
Stirred with ice and strained into a glass with a lemon twist

Tea-Ball Grey Goose vodka, Earl Grey Soda

#DuckieRosé Blend of aromatized wine & a special friend



SPIKE IT STATIONS

LEMONADE STAND

Refreshing flavored lemonades and thirst quenching infused iced teas \$10 per guest

Spike it with bourbon, gin and St. Germaine \$8 per shot

HOT APPLE CIDER BAR

Spruce up the standard apple cider with whipped cream, dried apple rings, cinnamon sticks, and mulling spice bags \$10 per guest

Spike it with rum or whisky \$10 per shot

COLOR MY BUBBLES

Enhance your bubbly with assorted juices, purees, fruit garnishes and herbs \$10.00 per guest

** Champagne priced per bottle on consumption

Spike it with St. Germain, Chambord and Casis \$6 each

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% tax.

Please advise catering of any food allergies prior to event.