



Nine Zero Hotel

Catering Menu

“Keep it simple and let the flavors do the talking.”

– Adam Resnick

NINE ZERO.
A KIMPTON® HOTEL

90 Tremont Street | Boston, MA 02108

p 617-772-5805 – f 617-772-5880

www.ninezero.com

☐ FULL DAY CATERING PACKAGE

HEALTHY EATING MEETING

\$15 surcharge for groups under 10

CREATIVE MORNING

- Baker's Basket, Sweet Butter & Jam
- Variety of Sliced Fresh Fruit
- Individual Greek Yogurts
- Fresh Orange, Grapefruit & Cranberry Juices
- Karma Coffee & Mighty Leaf Teas

DOWNTOWN DELI

- Caesar Salad, Brioche Croutons, Parmesan
- Red Bliss Potato Salad
- Sliced Smoked Turkey, Roast Beef
- Lettuce, Tomato, Onion
- Cheddar, Swiss & Provolone Cheeses
- Dijon Mustard, Herbed Mayonnaise
- Deli Pickles
- Multigrain Bread, Sourdough, Ciabatta
- Cape Cod Potato Chips
- Chocolate Chip & Oatmeal Raisin Cookies
- Chocolate Fudge Brownies

TRAIL MIX BAR

- Mixed Nuts, Granola, Dried Cranberries
- Chocolate Chips, Coconut, Honey
- Greek Yogurt

ALL-DAY BEVERAGES

- Karma Coffee and Mighty Leaf Teas
- Pitchers of Lemonade

112 per guest

LIVE LIKE A LOCAL MEETING

\$15 surcharge for groups under 10

BEACON HILL

- Assorted Bagels and Cream Cheese
- Sliced Smoked Salmon
- Shaved Red Onion & Capers
- Variety of Sliced Fresh Fruit
- Fresh Orange, Grapefruit & Cranberry Juices
- Karma Coffee & Mighty Leaf Teas

BOSTON HARBOR

- Baby Iceberg Salad, House Made Bacon, Blue Cheese
- New England Clam Chowder
- Roasted Seasonal Vegetables
- Pressed Italian Sandwich
- Roast Beef, Cheddar, Onion Rings, Arugula, Horseradish Mayo, Brioche
- *New England Lobster Roll (+\$10 per guest)*
- Cape Cod Potato Chips
- Mini Boston Cream Pies & Apple Crisp

HIGHBALL LOUNGE BREAK

- An assortment of bar snack from our seasonally rotating menu
- Custom Made Mocktail



ALL-DAY BEVERAGES

- Karma Coffee and Mighty Leaf Teas
- Pitchers of sweetened Boston Iced Tea

122 per guest

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% meal tax. Please advise catering of any food allergies prior to event.

☐ BREAKFAST

CREATIVE MORNING

- Baker's Basket, Sweet Butter & Jam
- Variety of Sliced Fresh Fruit
- Individual Greek Yogurts
- Fresh Orange, Grapefruit & Cranberry Juices
- Karma Coffee & Mighty Leaf Teas

Buffet: 29 per guest

Plated: 27 per guest

BEACON HILL

- Assorted Bagels and Cream Cheese
- Sliced Smoked Salmon
- Shaved Red Onion & Capers
- Variety of Sliced Fresh Fruit
- Fresh Orange, Grapefruit & Cranberry Juices
- Karma Coffee & Mighty Leaf Teas

Buffet: 32 per guest

Plated: 29 per guest

POWER MORNING

- Baker's Basket, Sweet Butter & Jam
- Variety of Sliced Fresh Fruit
- Scrambled Eggs with Fresh Herbs
- Applewood Smoked Bacon
- Red Bliss Breakfast Potatoes
- Fresh Orange, Grapefruit & Cranberry Juices
- Karma Coffee & Mighty Leaf Teas

Buffet: 36 per guest

Plated: 34 per guest

FRESH START

- 7 Grain Toast with Preserves
- Variety of Sliced Fresh Fruit
- Mixed Berry, Granola, Honey & Greek Yogurt Parfaits
- Veggie Egg White Frittata
- Turkey Sausage
- Smoothie Shooters
- Karma Coffee & Mighty Leaf Teas with Soy Milk

Buffet: 38 per guest

Plated: 36 per guest

□ A LA CARTE ENHANCEMENTS

- Veggie Egg White Frittata 7 per guest
- Fruit, Granola, Greek Yogurt Parfait 7 per guest
- Warm Irish Oatmeal, Golden Raisins
Brown Sugar 7 per guest
- Individual Greek Yogurts 4 each
- Assorted Biscotti 38 per dozen

SMOOTHIE BAR

- Mixed Berry with Orange
- Strawberry and Banana
- Honey Dew and Cantaloupe

12 per guest

SMOKED SALMON DISPLAY

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

18 per guest

BREAKFAST SANDWICH BAR

- Scrambled Eggs, Ham & Cheddar on a Croissant
- Egg Whites, Spinach & Feta Wrap
- Bacon, Egg and Cheese on a Bagel

18 per guest

□ BEVERAGES

- Saratoga Still & Sparkling Bottled Water 5.5 each
- Soft Drinks | Coke, Diet Coke, Sprite 5.5 each
- Red Bull or Sugar Free Red Bull 6.5 each
- Fresh Orange, Grapefruit or Cranberry Juice 6 per guest
- Pitchers of Lemonade or Iced Tea 15 per pitcher
- All Day Karma Coffee & Specialty Teas 15 per guest
- Karma Coffee & Specialty Teas (2 hours) 6 per guest

□ REFRESHMENT STATIONS

ICED COFFEE CART

Revitalize your guests with an iced coffee break featuring a selection of gourmet flavored syrups

9 per guest

HOT CHOCOLATE BAR

Garnish this nostalgic treat with mini marshmallows, crushed peppermint, and whipped cream

8 per guest

MULLED APPLE CIDER STATION

Enjoy local apple cider enhanced with cinnamon sticks, dried apple rings and an assortment of mulling spices

9 per guest

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

Please advise catering of any food allergies prior to event.

☐ BREAKS

MORNING REFRESH

Berry Smoothie Shooters
Granola Bars
Fresh Fruit Skewers
Vanilla Yogurt Dip
16 per guest

SNACK STATION

Caramel Popcorn
Mixed Nuts
Salted Pretzels
Seven Layer Bars
16 per guest

MAMA'S COOKIE JAR

Assorted Cookies
Including Chocolate Chip,
Oatmeal Raisin, Toffee Heath,
Peanut Butter, Ginger Molasses
14 per guest

DIP IT

House Made Root,
Pita & Tortilla Chips
Roasted Shallot Dip,
Fresh Salsa, Hummus
14 per guest

HEALTHY PICK ME UP

Imported & Domestic Cheeses
Mini Crudités with Hummus
Sliced Baguette & Crackers
16 per guest

TEA TIME

Miniature Tea Sandwiches
Assorted Biscotti
Assorted Macarons
16 per guest

CUPCAKE BONANZA

Peanut Butter, Salted Caramel,
Oreo, Carrot Cake, Red Velvet
Miniature Cupcakes
15 per guest

DUNK IT

Freshly Baked Cookies
Chocolate Fudge Brownies
Ice Cold Milk and Chocolate
Milk Shooters
14 per guest

HIGHBALL LOUNGE SNACK ATTACK

An assortment of bar snack from our seasonally
rotating menu
20 per guest



TRAIL MIX BAR

Mixed Nuts, Granola,
Dried Cranberries,
Chocolate Chips, Coconut,
Honey, Greek Yogurt
15 per guest

☐ A LA CARTE

Bowl of Whole Fresh Fruit
36 per bowl

Seasonal Fruit Skewers
5 per guest

Assorted Granola Bars
4 each

Tortilla Chips & Fresh Salsa
6 per guest

Mixed Nuts
8 per guest

Chocolate Fudge Brownies
42 per dozen

Freshly Baked Cookies
42 per dozen

Individual Greek Yogurts
4 each

Chef's Choice Power Smoothies
5 each

☐ LUNCH BUFFETS

All buffets served with Karma Coffee and assorted Mighty Leaf Teas
Minimum guarantee of 20 guests
For groups under 20 a surcharge of \$10 per guest will apply

DOWNTOWN DELI

- Caesar Salad, Brioche Croutons, Parmesan
- Red Bliss Potato Salad
- Sliced Smoked Turkey, Ham, Roast Beef
- Lettuce, Tomato, Onion
- Cheddar, Swiss & Provolone Cheeses
- Dijon Mustard, Herbed Mayonnaise
- Deli Pickles
- Country White Bread, Multigrain Bread, Sourdough, Ciabatta
- Cape Cod Potato Chips
- Chocolate Chip & Oatmeal Raisin Cookies
- Chocolate Fudge Brownies

50 per guest

LIGHT AND LOCAL

- Arugula, Fiddlehead Tomme, Crispy Onions, Shallot Vinaigrette
- Market Green Salad, Fresh Herbs, Cabernet Vinaigrette
- Roasted Seasonal Vegetables
- Pan Roasted Atlantic Salmon
- Lemon & Thyme Grilled Chicken Breast
- Herbed Quinoa Salad with Vermont Goat Cheese
- Poached Local Apples, Vanilla Bean Infused Greek Yogurt

54 per guest

BACKYARD BBQ

- Chopped Salad, Cucumber, Tomato, Onion, Italian Dressing
- Macaroni Salad
- Sweet & Savory Barbecue Chicken
- Smoked Pulled Pork Sliders
- Char-Grilled Nine Zero Burgers
- Traditional Cole Slaw
- Maple Roasted Sweet Potato
- Cape Cod Potato Chips
- Selection of Miniature Desserts

56 per guest

SOUTH OF THE BORDER

- Coconut Jasmine Rice
- Red Cabbage and Mango Slaw
- Refried Beans
- Crispy Fried Fish Filets
- Braised Chicken Thighs
- White Corn Tortillas
- Guacamole, Crème Fraiche, Cotijo Cheese
- Shredded Lettuce, Diced Tomato, Pickled Red Onion
- Pastel de Tres Leches

56 per guest

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% meal tax.
Please advise catering of any food allergies prior to event.

☐ LUNCH BUFFETS, CONTINUED

All buffets served with Karma Coffee and assorted Mighty Leaf Teas
Minimum guarantee of 20 guests
For groups under 20 a surcharge of \$10 per guest will apply

BOSTON HARBOR

- **Baby Iceberg Salad, House Made Bacon, Blue Cheese**
- **New England Clam Chowder**
- **Roasted Seasonal Vegetables**
- **Pressed Italian Sandwich**
- **Roast Beef, Cheddar, Onion Rings, Arugula, Horseradish Mayo, Brioche**
- ***New England Lobster Roll (+\$10 per guest)***
- **Cape Cod Potato Chips**
- **Mini Boston Cream Pies**

54 per guest

CREATE YOUR OWN LUNCH BUFFET

Served with Karma Coffee and assorted Mighty Leaf Teas
For groups under 20 a surcharge of 10 per guest will apply

Rolls & Sweet Butter

SALADS

Select One

Market Green Salad

Fresh Herbs, Cabernet Vinaigrette

Caesar Salad

Brioche Croutons, Parmesan

Arugula Salad

Fiddlehead Tomme, Crispy Onions, Caramelized Shallot Vinaigrette

ENTREES

Select Two

Pan Roasted Atlantic Salmon

Garlic Spinach, Rosemary Fingerling Potatoes

Roasted Statler Chicken

Sweet Potato Puree, Crispy Brussels, Pan Jus

Sliced Hanger Steak, Red Wine Reduction

Yukon Mashed Potatoes, Wild Mushrooms

Baked Penne

House Made Ricotta

DESSERT

Selection of Miniature Desserts

Variety of Sweet Melon & Fresh Fruit

62 per guest

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% meal tax.
Please advise catering of any food allergies prior to event.

PLATED 3-COURSE LUNCHES

Assorted rolls and sweet butter

Karma Coffee and Mighty Leaf Tea service included

STARTERS

Select One

- **Chef's Seasonal Soup**
- **New England Clam Chowder**
- **Market Green Salad**
Fresh Herbs, Cabernet Vinaigrette
- **Caesar Salad**
Brioche Croutons, Parmesan
- **Arugula Salad**
Fiddlehead Tomme, Crispy Onions,
Caramelized Shallot Vinaigrette

ENTRÉE

- **Pan Roasted Atlantic Salmon**
Garlic Spinach, Rosemary Fingerling Potatoes
49 per guest
- **Roasted Statler Chicken**
Sweet Potato Puree, Crispy Brussels, Pan Jus
46 per guest
- **Sliced Hanger Steak Frites**
House Cut Potatoes, Onion Marmalade
51 per guest
- **Petit Filet Mignon**
Grilled Asparagus, Yukon Mashed Potatoes
59 per guest
- **Red Quinoa**
Roasted Seasonal Vegetables
46 per guest
- **Baked Penne**
Homemade Ricotta
43 per guest

DESSERTS

Select One

- **Flourless Chocolate Torte**
- **Classic Cheesecake**
Fresh Berry Coulis
- **Boston Cream Pie**
Crème Anglaise
- **Carrot Cake**
Whipped Cinnamon Cream Cheese

****If you would like to provide an additional choice of entrée, the higher price applies to all.**

****Entrée counts are required three days in advance.**

****Entrée selection the day of the event is available at an additional 20 per guest.**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% meal tax. Please advise catering of any food allergies prior to event.

□ HORS D'OEUVRES

Priced per piece

Minimum order 12 pieces per selection

CHILLED

- **Mini Lobster Rolls** 8 each
- **Smoked Salmon, Cucumber Chive Crème Fraîche** 5 each
- **Asparagus Wrapped with Prosciutto** 5 each
- **Tuna Tartare, Crispy Wonton, Seaweed** 6 each
- **Baked Brie, Fresh Fruit Jam on Toasted Baguette** 5 each
- **Tomato & Mozzarella Caprese Skewer** 4 each
- **Jumbo Shrimp Cocktail** 6 each
- **Pickled Beet & Goat Cheese Skewer** 4 each
- **Chef Adams Oyster Shooters** 5 each

WARM

- **Truffled Arancini** 5 each
- **Salt Cod Croquettes** 6 each
- **Baby Lamb Chops, Balsamic Reduction** 8 each
- **Mini Burgers with Secret Sauce on Brioche** 6 each
- **Barbecue Pulled Pork Sliders** 6 each
- **Brioche Grilled Cheese Bites, Tomato Soup Dip** 5 each
- **Meatballs, Marinara & Shaved Parmesan** 5 each
- **Crab Cakes, Spicy Remoulade** 6 each
- **Beef Skewer, Chimichuri** 5 each
- **Feta Cheese & Spinach Phyllo** 4 each
- **Thai Chicken Satay, Peanut Sauce** 5 each
- **Goat Cheese Stuffed Dates Wrapped in Bacon** 5 each
- **Walnut & Mushroom Profiteroles** 4 each



- **An assortment of seasonal Highball passed Hors D'Oeuvres**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% meal tax. Please advise catering of any food allergies prior to event.

❑ RECEPTION DISPLAYS

ARTISAN CHEESE BOARD

Imported Specialty & Domestic Cheeses

Seasonal Dried Fruit, Honey & Nuts

Sliced Breads & Crackers

17 per guest

RAW BAR – SOLD INDIVIDUALLY

Seasonal Local Oysters, Littleneck Clams,
and Shrimp Cocktail

Served with Black Peppercorn Mignonette,

Lemon Wedges, Classic Cocktail Sauce & Tabasco

60 per dozen

MEDITERRANEAN DISPLAY

Marinated Grilled Vegetables

Feta Cheese, Kalamata Olives

White Bean Spread & Hummus Dip

House Made Pita Chips

Tomato & Cucumber Salad

18 per guest

ANTIPASTI

Imported, Genoa Salami & Prosciutto

Marinated Olives, Artichoke Hearts

Panzanella Salad

19 per guest

CRUDITÉS DISPLAY

Fresh Vegetable Crudités

Herbed Crème Fraiche

15 per guest

ELEGANT DESSERT DISPLAY

Assorted Miniature Desserts

Chocolate Dipped Strawberries

Sugar-Dusted Lemon Squares

18 per guest

❑ RECEPTION STATIONS

PASTA STATION

Farfalle, Mushroom Marsala

Four-Cheese Tortellini, Garlic Butter Sauce

Grilled chicken add 4 per guest

22 per guest *Chef Attendant Optional

TENDERLOIN OF BEEF CARVING STATION

Grilled Tenderloin of Beef

Rosemary Rosemary Fingerling Potatoes

Horseradish Crème Fraîche

Sourdough Rolls & Butter

24 per guest *Chef Attendant Required

BBQ HALF CHICKEN

Macaroni Salad

Maple Roasted Sweet Potato

Corn Bread

22 per guest *Chef Attendant Optional

PULLED PORK SLIDERS

Traditional Cole Slaw

Mini Cheddar Slices

Barbecue Sauce

Brioche Buns

22 per guest *Chef Attendant Optional

FISH TACOS

Crispy Fried Red Cabbage & Mango Slaw

Corn Tortillas

Traditional Accompaniments

26 per guest *Chef Attendant Optional

GRAIN BAR

Red Quinoa & Farro

Grilled Seasonal Vegetables

Goat Cheese Crumbles

22 per guest

HIGHBALL LOUNGE SNACK ATTACK

Choice of any three items off the
Highball Lounge menu

24 per guest

*Chef Attendant Fee: 150

Minimum guarantee of 20 guests,
All stations must be ordered for the
full number of guests

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% meal tax.
Please advise catering of any food allergies prior to event.

☐ DINNER BUFFET

All buffets served with Karma Coffee and assorted Mighty Leaf Teas
Minimum guarantee of 20 guests
For groups under 20 a surcharge of \$10 per guest will apply

STARTERS

- **Market Green Salad** Seasonal Vegetables, Cabernet Vinaigrette
- **Chef Caesar Salad** Brioche Croutons, Parmesan
- **Soup** Chef's Seasonal Choice or New England Clam Chowder

ENTREES

Select Two or Three

- **Pan Roasted Atlantic Salmon** Garlic Spinach, Rosemary Fingerling Potatoes
- **Flat Iron Steak** Haricot Verts, Roasted Fingerling Potatoes
- **Grilled New York Strip, Red Wine Reduction** Roasted Asparagus, Yukon Mashed Potatoes
- **Lamb Chop** Ragu of Roasted Tomatoes & Olives, Fingerling Potatoes
- **Roasted Statler Chicken Breast** Sweet Potato Puree, Crispy Brussels, Pan Jus
- **Fresh Fish of the Day** Chef's Choice of Accompaniments
- **Baked Penne** House Made Ricotta
- **Red Quinoa** Roasted Seasonal Vegetables

DESSERTS

- **Assorted Miniature Desserts**
- **Variety of Fresh Sliced Fruit**
- **Karma Coffee & Mighty Leaf Teas**

Two Entrees: 97 per guest

Three Entrees: 107 per guest

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% meal tax.
Please advise catering of any food allergies prior to event.

PLATED DINNER

Assorted rolls and sweet butter
Karma Coffee and Mighty Leaf
tea service included

SALAD

Select One

- **Market Green Salad**
Fresh Herbs, Cabernet Vinaigrette
- **Chefs Caesar Salad**
- **Arugula Salad**
Fiddlehead Tomme, Crispy Onions,
Shallot Vinaigrette
- **Roasted Beet Salad**
Pistachios, Goat Cheese, Citrus Thyme
Vinaigrette

APPETIZER OPTION

The following may be added if you prefer a
four-course dinner

- **Chef's Seasonal Soup**
9 per guest
- **Chef's Seasonal Risotto**
10 per guest
- **Jonah Crab Cake**
Spicy Remoulade, Seasonal Greens
15 per guest

ENTRÉE

- **Pan Roasted Atlantic Salmon**
Garlic Spinach, Rosemary Fingerling Potatoes
73 per guest
- **Filet Mignon, Chimichurri**
Roasted Fingerling, Creamed Spinach
79 per guest
- **Flat Iron Steak**
Haricot Verts, Roasted Fingerling Potatoes
75 per guest
- **Grilled New York Strip, Red Wine Reduction**
Roasted Asparagus, Yukon Mashed Potatoes
78 per guest
- **Lamb Chop**
Ragu of Roasted Tomatoes & Olives,
Fingerling Potatoes
82 per guest
- **Herbed Statler Chicken Breast**
Sweet Potato Puree, Crispy Brussels, Pan Jus
69 per guest
- **Local Fresh Fish of the Day**
Chef's Choice of Accompaniments
Market Price
- **Baked Penne**
House Made Ricotta
65 per guest
- **Red Quinoa**
Roasted Seasonal Vegetables
65 per guest

DESSERTS

Select One

- **Flourless Chocolate Torte**
- **Classic Cheesecake**
Fresh Berry Coulis
- **Boston Cream Pie**
Crème Anglaise
- **Carrot Cake**
Whipped Cinnamon Cream Cheese
- **Key Lime Tart**
Whipped Cream

****If you would like to provide an
additional choice of entrée, the
higher price applies to all.****

****Entrée counts are required three
days in advance.**

****Entrée selection the day of the
event is available at an additional 20
per guest.**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 7% taxable administrative fee and 7% meal tax.
Please advise catering of any food allergies prior to event.

☐ BEVERAGE SERVICE

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

HOSTED BAR CONSUMPTION OPTION

- Beer selection 8
- House wine by the bottle 42
- “The Bosworth” brand cocktails 11
- “The Bosworth” brand martini 14
- “The Tremont” brand cocktails 13
- “The Tremont” brand martinis 15
- Soft Drinks, Juices, Water 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

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Jack Daniels Whiskey
Evan Williams Bourbon
Famous Grouse Scotch
El Jimador Tequila
20 per guest for the first hour
10 per guest for each additional hour

THE TREMONT BAR

Ketel One Vodka
Plymouth Gin
Banks Rum
Jack Daniels Whiskey
Maker’s Mark Bourbon
Johnny Walker Black Scotch
Espolon Tequila
24 per guest for the first hour
13 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



UPGRADES

PLEASE CONSULT YOUR EVENT SPECIALIST IF YOU WISH TO INFUSE YOUR BAR WITH COCKTAILS AND IDEAS FROM HIGHBALL LOUNGE

All bar service requires one bar setup per 100 guests at 150 each

☐ 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 per guest

** Champagne priced per bottle on consumption

Spike it with St. Germaine, 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% meal tax. Please advise catering of any food allergies prior to event.