



NINE ZERO  
HOTEL

## 2009 Private Dining Breakfast Menus

Nine Zero Hotel - K.O. Prime Restaurant + Bar - 90 Tremont Street - Boston, MA 02108 - 617-772-5800  
[www.ninezero.com](http://www.ninezero.com)

# SIGNATURE MEETING

Customize a meeting package that is perfect for you...



- Bowl of Fresh Apples centerpiece
- Yoga Mats wall art
- Yoga Brick centerpieces
- Bottled SmartWater at each setting
- Hand Massagers at each setting
- Nature Valley Granola Bars at each setting

\$15 per person



- Toy Boat and Car centerpieces
- Globe centerpieces
- World Maps wall art
- Maps of Boston at each setting
- Miniature Magnifying Glasses at each setting
- Paint your own Postcards with paint kits at each setting

\$15 per person



- Old fashion Gumball Machine centerpieces
- Magic 8 Ball centerpieces
- Hula Hoops and Twister Mat wall art
- Colorful Propeller Hat at each setting
- Pez Candy Dispenser at each setting
- Amusing Groucho Glasses at each setting

\$15 per person



- Zen Garden Centerpieces
- Plant Décor in the Room
- Bamboo Vase centerpieces
- Earth Stress Balls at each setting
- Organic Chocolate Bars at each setting
- Meeting agenda on Recycled Paper at each setting

\$15 per person

## Private Dining Breakfast Menu

### Good Morning

Fresh Juices:  
Orange, Grapefruit & Cranberry

Breakfast Breads & Bagels  
Jams & Cream Cheese

Variety of Sweet Melon & Fresh Fruit

Karma Coffee & Specialty Teas

\$18 Per Guest

### Power Morning

Fresh Juices:  
Orange, Grapefruit & Cranberry

Breakfast Breads & Bagels  
Jams & Cream Cheese

Variety of Sweet Melon & Fresh Fruit

Vegetable Frittata with Vermont Cheddar

Applewood Smoked Bacon

Breakfast Sausage

Karma Coffee & Specialty Teas

\$25 Per Guest

**\*\*Minimum of 15 Guests \*\***

### Creative Morning

Fresh Juices:  
Orange, Grapefruit & Cranberry

Scones, Muffins & Buttery Croissants  
Sweet Butter & Preserves

Variety of Sweet Melon & Fresh Fruit

Individual Organic Yogurts

Karma Coffee & Specialty Teas

\$21 Per Guest

### Morning Extras

Brioche French Toast, Caramelized Bananas with Warm Maple Syrup \$7 Per Guest

Buttermilk Pancakes, Fresh Berries & Fruit with Warm Maple Syrup \$6 Per Guest

Applewood Smoked Bacon or Sausage \$6 Per Guest

Scrambled Eggs with Fresh Herbs \$5 Per Guest

Red Bliss Breakfast Potatoes \$4 Per Guest

Warm Breakfast Croissant, Scrambled Eggs, Ham & Cheddar \$6 Each

Warm Breakfast Wrap, Spinach, Scrambled Eggs & Cheddar \$5 Each

Vegetable Frittata with Vermont Cheddar \$6 Per Guest

Warm Irish Oatmeal with Golden Raisins & Molasses \$4 Per Guest

### Lox & Bagels

Sliced Smoked Salmon, Shaved Red Onion & Capers  
Assorted Bagels & Cream Cheese \$10 Per Guest

## Time to Take a Break

### A La Carte

Seasonal Fruit Skewers  
\$4 Each

Chocolate Dipped Strawberries  
\$3 Each

Variety of Sweet Melon & Fresh Fruit  
\$4 Per Guest

Individual Organic Yogurts  
\$3 Each

Variety of Freshly Baked Muffins  
\$3 Each

Assorted Bagels & Cream Cheese  
\$4 Each

Buttery Croissants  
Sweet Butter & Preserves  
\$4 Each

Whole Fresh Fruit  
\$2 Each

Assorted Granola Bars  
\$2 Each

Warm Jumbo Pretzels with  
Whole Grain Mustard  
\$3 Each

Chocolate Rum Brownie with Walnuts  
\$2 Each

Sugar-Dusted Lemon Squares  
\$2 Each

Assorted Cookies:  
Chocolate Chip & Oatmeal Raisin  
\$2 Each

Chocolate Dipped Florentines  
\$2 Each

Biscotti  
\$2 Each

Tortilla Chips & Fresh Salsa  
\$4 Per Guest

Mixed Nuts  
\$3 Per Guest

### Break I

Pita Chips & Hummus Dip  
Fresh Vegetable Crudité with  
Blue Cheese Dip  
Variety of Sweet Melon & Fresh Fruit  
Karma Coffee & Specialty Teas  
\$16 Per Guest

### Break II

Chocolate Dipped Florentines  
Biscotti  
Sugar-Dusted Lemon Squares  
Chocolate Rum Brownie with Walnuts  
Karma Coffee & Specialty Teas  
\$12 Per Guest

### Break III

Imported Specialty & Domestic Cheeses with  
Dried Fruits & Nuts  
Sliced Breads & Crackers  
Variety of Sweet Melon & Fresh Fruit  
Karma Coffee & Specialty Teas  
\$16 Per Guest

### Beverages

Individual Still & Sparkling Bottled Water	\$4.50 Each
Assorted Soft Drinks	\$4.50 Each
Large Still & Sparkling Bottled Water	\$10 Each
House-Made Smoothies	\$20 Per Pitcher
Karma Coffee & Specialty Teas	\$4 Per Guest
Hot, Mulled Apple Cider	\$3 Per Guest
Hot Chocolate	\$3 Per Guest

## Private Dining Brunch Menu

### Brunch I

Variety of Sweet Melon & Fresh Fruit  
Individual Organic Yogurts  
Arugula Salad

Buttermilk Pancakes, Fresh Berries & Fruit with  
Warm Maple Syrup

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

Assorted Open Faced Sandwiches:  
Open-Face Grilled Beef  
Caramelized Onion Marmalade on Sour Dough Bread &  
Open-Face Black Forest Ham & Brie  
Whole Grain Mustard on French Baguette

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

\$50 Per Guest

\*\*Minimum of 15 Guests \*\*

### Brunch II

Variety of Sweet Melon & Fresh Fruit  
Individual Organic Yogurts  
Warm Irish Oatmeal with Berries, Brown Sugar  
Market Green Salad, Cabernet Vinaigrette, Herbs

#### Lox & Bagels

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

Brioche French Toast, Caramelized Bananas with  
Warm Maple Syrup

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

Assorted Open Faced Sandwiches:  
Open-Face Grilled Beef  
Caramelized Onion Marmalade on Sour Dough Bread &  
Open-Face Black Forest Ham & Brie  
Whole Grain Mustard on French Baguette

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

\$55 Per Guest

\*\*Minimum of 15 Guests\*\*