



NINE ZERO  
HOTEL

## 2009 Private Dining 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 Reception Menu

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 \*\* all below stations must be ordered for  
 the full number of guests \*\*  
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## Mediterranean

Marinated Grilled Vegetables  
 Feta Cheese, Kalamata Olives  
 Pita Chips & Hummus Dip  
 \$9 Per Guest

## Cheese Board

Imported Specialty & Domestic Cheeses  
 with Seasonal Dried Fruit & Nuts  
 Sliced Breads & Crackers  
 \$9 Per Guest

## Waterfront Bar

Seasonal Chilled Oysters \$4  
 Littleneck Clams on the Half Shell \$4  
 Chilled, Poached Shrimp \$4  
 Black Peppercorn Mignonette  
 Lemon Wedges  
 Classic Cocktail Sauce & Tabasco  
 Priced Per Piece

## Antipasti

Assorted Imported Sliced Meats  
 Genoa Salami & Prosciutto  
 Marinated Olives, Artichoke Hearts  
 Panzanella Salad  
 \$10 Per Guest

## Smoked Salmon Display

Sliced Smoked Salmon  
 Capers, Chopped Red Onions  
 Chive Crème Fraîche  
 Brioche Points  
 \$10 Per Guest

## Elegant Dessert Display

Assorted Petit Fours  
 Chocolate Dipped Strawberries  
 Fresh Seasonal Fruit Skewers  
 Chocolate Cheesecake Triangles  
 Sugar-dusted Lemon Squares  
 Karma Coffee & Specialty Teas  
 \$15 Per Guest

## Crudités

Fresh Vegetable Crudités with  
 Blue Cheese Dip  
 \$7 Per Guest

## Tenderloin Of Beef Carving Station

\*Attendant Required\*  
 Grilled Tenderloin of Beef  
 Served with Potato Puree  
 Caramelized Onion Marmalade  
 Sliced French Baguette  
 Serves 20 @ \$250  
 \* \$125 Per Attendant \*

## Oven Roasted Turkey Carving Station

\*Attendant Required\*  
 Butter-Basted Roasted Turkey Breast  
 Seasonal Accoutrements  
 Rolls & Butter  
 Serves 20 @ \$200  
 \* \$125 Per Attendant \*

## Pasta Station

\*No Attendant Required\*  
 Farfalle Pasta with  
 Plum Tomato, Garlic & Basil Sauce  
 Four-Cheese Ravioli in a Garlic Butter Sauce  
 Caesar Salad, Grilled Croutons, Parmesan  
 \$12 Per Guest  
 Add Chicken \$2 Per Guest  
 Add Shrimp \$4 Per Guest

## Passed Hors D'oeuvres (Priced Per Piece):

Cold		Hot		Hot	
Lobster & Corn Salad on Brioche Crostini	\$5	Mini-Truffled, Twice-Baked Potatoes	\$4	Crab Cakes with Spicy Remoulade	\$5
Smoked Salmon, Chive Crème Fraîche	\$4	Duck Confit Crostini with Fruit Jam	\$4	Beef Satay with a Teriyaki Glaze	\$4
Asparagus Wrapped with Prosciutto	\$4	Wild Mushroom & Herbs on Grilled Rye	\$4	Vegetable Spring Rolls, Chili Sauce	\$4
East Coast Oyster, Peppercorn Mignonette	\$4	Baby Lamb Chops, Apple Chutney	\$8	Feta Cheese & Spinach Phyllo	\$4
Foie Gras Crostini with Fruit Jam	\$5	Mini Burgers Served on Brioche	\$5	Chicken Satay with Peanut Sauce	\$4
Beef Carpaccio with Olive Tapenade on Flatbread	\$5	Seared Scallop Wrapped in Bacon	\$5		
Crispy Ahi Tuna Spring Rolls with Spicy Spinach	\$4				

## Private Dining Three Course Plated Dinner

### **Appetizers — Additional Course Suggestion**

Chef's Selection of Seasonal Soup	\$8
Chef's Seasonal Risotto	\$9
Tuna Tartare with Soy-Yuzu, Wasabi	\$12
Shrimp Cocktail, Ceviche Style with Plantains, Avocado, Jalapenos	\$12
Maryland Style Crab Cake on Arugula with Spicy Remoulade	\$10

### **Salads — Select One**

Market Green Salad, Cabernet Vinaigrette, Herbs
Caesar Salad with Grilled Croutons, Parmesan
Arugula Salad, Passion Fruit Vinaigrette, Fiddlehead Tomme

### **Entrees**

Roasted Duck Breast, Warm Faro Salad, Duck Confit	\$68
Roasted Salmon with Miso Glaze	\$70
8 Oz. Filet Mignon, Chimichurri	\$76
Grilled New York Strip, Red Wine Reduction	\$75
Roasted Chicken, Wild Mushrooms, Spaetzle	\$65
Fresh Fish of the Day	\$72
Baked Rigatoni	\$60

### **Desserts — Select One**

Mint Mousse with Chocolate Sauce & Mint Syrup
Chocolate Bread Pudding with Pistachios
Carrot Cake with Cream Cheese Coulis
Chef's Seasonal Fruit Dessert

## Dinner Buffet

Rolls & Butter	
Market Green Salad, Cabernet Vinaigrette, Herbs	
Arugula Salad Passion Fruit Vinaigrette, Fiddlehead Tomme	
Caesar Salad with Grilled Croutons, Parmesan	
Chef's Selection of Seasonal Soup	
Choice of Two Entrées from Plated Dinner Menu	\$75 Per Guest
Choice of Three Entrees from Plated Dinner Menu	\$85 Per Guest
Chef's Choice of Accompaniments	
Baked Rigatoni	
Selection of Profiteroles	
Toasted Carrot Cake Squares	
Variety of Sweet Melon & Fresh Fruit	
Chocolate Cheesecake Triangles	
Karma Coffee & Specialty Teas	

**\*\*If You Would Like a Choice of More Than One Entree, the Price of the Higher Entree Will Apply\*\***  
All Menu Selections Include Rolls & Butter & Coffee Service.

*All prices are subject to a 15% gratuity, 6% taxable administrative fee and a 6.25% Massachusetts state tax.*

## Private Dining Hosted Bar Service

### Premium Consumption Bar

Premium Cocktails	\$9 Each
Premium Martinis	\$13 Each
Domestic & Imported Beer	\$6 Each
House Red & White Wine	\$40 Per Bottle
Still & Sparkling Bottled Water	\$4.50 Each
Assorted Soft Drinks	\$4.50 Each

### Premium Package Bar

\$17 Per Person for the First Hour  
\$10 Per Person for Each Additional Hour

### Premium Brands Include

Bacardi Rum  
Canadian Club  
Captain Morgan  
Johnnie Walker Red Scotch  
Ketel One Vodka  
Maker's Mark Bourbon  
Milagro Silver Tequila  
Tanqueray

### Beer Selections Include

Amstel Light, Amsterdam  
Sam Adams, Boston  
Sam Adams "Light," Boston  
\$6 Each

### House Wines

Sparkling	\$40 Per Bottle
White	\$40 Per Bottle
Red	\$40 Per Bottle

### Top Shelf Consumption Bar

Top Shelf Cocktails	\$11 Each
Top Shelf Martinis	\$15 Each
Domestic & Imported Beer	\$6 Each
House Red & White Wine	\$40 Per Bottle
Still & Sparkling Bottled Water	\$4.50 Each
Assorted Soft Drinks	\$4.50 Each

### Top Shelf Package Bar

\$20 Per Person for the First Hour  
\$12 Per Person for Each Additional Hour

### Top Shelf Brands Include

Bacardi Rum  
Bombay Sapphire  
Canadian Club  
Captain Morgan  
Grey Goose Vodka  
Johnnie Walker Red Scotch  
Ketel One Vodka  
Maker's Mark Bourbon  
Milagro Silver Tequila

### Nightcaps Include

Bailey's Irish Cream  
Grand Marnier  
Hennessy  
Kahlua  
Sambucca  
\$12 Each

**\*\*Bar Set Up Fee of \$125 Will Be Charged for All Bars\*\***

**\*\*Cash Bars Not Permitted\*\***