

No
Newbury
BOSTON

CATERING





CATERING



**MAJOR
FOOD GROUP**

MORNING

AFTERNOON

EVENING

BAR

GUIDELINES

CONTACT

a collaboration between
THE NEWBURY BOSTON and

MAJOR FOOD GROUP

MFG brings its unique style and culinary prowess to the reimagining and curation of each food and beverage experience at The Newbury Boston. From an intimate restaurant located in New York's Little Italy, MFG has evolved into a hospitality powerhouse and one of the fastest growing hospitality companies in the United States, garnering national and international attention and accolades along the way.

MFG currently operates twenty-six restaurants, including Carbone, ZZ's Clam Bar, Dirty French, Santina, Parm, Sadelle's, The Polynesian, Don Camillo, Golda's and MAJOR GOOD/Torrisi. Most recently, MFG opened THE GRILL, THE POOL, The Pool Lounge and The Lobster Club in the Seagram Building, completing an iconic restoration of the most historic landmark restaurant space in America.

MFG seeks to transcend traditional hospitality models by offering multidimensional, immersive experiences that are deeply rooted in and inspired by relevant history and culture.

Every aspect of The Newbury Boston dining experience is meticulously designed and extensively researched with the goal of transporting guests upon arrival. MFG creates experiences that are respectful of the past, exciting for the present, and sustainable for the future. More than brick and mortar establishments, MFG's brands represent a way of life. They tell complete stories and provide guests with unforgettable experiences.



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good MORNING

Whether you choose something SAVORY *or* SWEET,
THE NEWBURY BOSTON offers a variety of *creative*
breakfast choices to start the day.

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BREAKFAST

PLATED BREAKFAST \$60

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted J'enwey Teas, Mini Pastries, Croissants, Muffins, Butter, Fruit Preserves

Choice of One Juice -

Orange, Grapefruit, Cranberry

START

Choice of One

Fresh Fruit Plate - Seasonal Fruit, Mixed Berries

Açaí Bowl - Strawberries, Almonds, Toasted Coconut

Irish Steel Cut Oatmeal - Sliced Bananas, Walnuts, Raisins

Grapefruit Brûlée - Caramelized Grapefruit, Mint

Yogurt Parfait - Nutty Bird Granola, Fresh Berries, Newbury Honey

Smoked Salmon Rosette - Honey Mustard, Rye Toast

MAIN

Choice of One

Blueberry Pancakes - Vermont Maple Syrup

Avocado Toast - Crushed Avocado, Chilies, Sourdough Bread

Vegetable Frittata - Broccoli, Onion, Roasted Mushrooms, Signature Fingerling Breakfast Potatoes

Egg White and Wild Mushroom Frittata - Cremini, Hen of the Woods, Oyster Mushrooms, Feta Cheese Crumbles, Signature Fingerling Breakfast Potatoes

Farm Fresh Scrambled Eggs - Signature Fingerling Breakfast Potatoes, Choice of One: Applewood Smoked Bacon, Chicken Sausage, Turkey Bacon

Classic Eggs Benedict - Canadian Bacon, English Muffin, Hollandaise

*Lobster Benedict - Poached Maine Lobster, Challah Bread, Hollandaise Sauce
\$12 additional*

*Lox and Bagel - Smoked Salmon, Scallion Cream Cheese
\$12 additional*

*Steak and Eggs - Strip Steak, Choice of Two Eggs Any Style
\$12 additional*

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BREAKFAST BUFFETS

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted J'enwey Teas, Assorted Pastries, Fresh Breads and Bagels, Assorted Cream Cheese, Butter, Fruit Preserves

Based on 90 minutes of service

Additional \$20 per person for fewer than 25 guests

Fresh Juice - Orange, Grapefruit, Cranberry

CATERING

CONTINENTAL \$52

Greek Yogurt Parfait - Nutty Bird Granola, Newbury Honey

Assorted Seasonal Fruit and Mixed Berries

NEWBURY \$60

Greek Yogurt Parfait - Nutty Bird Granola, Newbury Honey

Assorted Seasonal Fruit and Mixed Berries

Signature Fingerling Breakfast Potatoes

Choice of One

Farm Fresh Scrambled Eggs

Vegetable Frittata - Tomato, Spinach, Zucchini

Frittata - Sausage or Bacon, Onion, Cheddar

Choice of One

Chicken Sausage, Applewood Smoked Bacon, Turkey Bacon

COMMONWEALTH \$70

Greek Yogurt Parfait - Nutty Bird Granola, Newbury Honey

Assorted Seasonal Fruit and Mixed Berries

Signature Fingerling Breakfast Potatoes

Choice of One

Chicken Sausage, Applewood Smoked Bacon, Turkey Bacon

Choice of Three

Blueberry Pancakes - Maple Syrup

Bananas Foster French Toast - Caramelized Banana

Avocado Tartine - Avocado, Soft Poached Egg, Sourdough

Farm Fresh Scrambled Eggs

Vegetable Frittata - Tomato, Spinach, Zucchini

Frittata - Sausage or Bacon, Onion, Cheddar

Eggs Benedict - Canadian Bacon, English Muffin

Lobster Benedict - Poached Maine Lobster, Challah Bread, Hollandaise Sauce
\$12 additional



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BRUNCH BUFFETS

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Based on 90 minutes of service

Additional \$20 per person for fewer than 25 guests

Fresh Juice - Orange, Grapefruit, Cranberry

CATERING

BRUNCH MENU \$95

Greek Yogurt Parfait - Nutty Bird Granola, Newbury Honey

Assorted Seasonal Fruit and Mixed Berries

Farm Fresh Scrambled Eggs

Signature Fingerling Breakfast Potatoes

Choice of Two

Chicken Sausage, Pork Sausage, Continental Ham, Applewood Smoked Bacon, Turkey Bacon

Choice of Two

Avocado Toast - Crushed Avocado, Chilies, Sourdough Bread

Lox and Bagel - Smoked Salmon, Scallion Cream Cheese

Caesar Salad - Baby Gem Lettuce, Garlic Croutons, Anchovies, Aioli, Pecorino Cheese

Chèvre Salad - Marinated Kale, Crispy Sunchokes, Pear

Choice of Three

Blueberry Pancakes - Maple Syrup

Bananas Foster French Toast - Caramelized Banana

Vegetable Frittata - Tomato, Spinach, Zucchini

Frittata - Sausage or Bacon, Onion, Cheddar

Lobster Benedict - Poached Maine Lobster, Challah Bread, Hollandaise Sauce
\$12 additional

Ricotta Gnocchi - Calabrian Chili, Roasted Cauliflower, English Pea Beurre Monté

Rigatoni alla Norma - Eggplant, Ricotta, Cherry Tomato

Chicken Massimo - Grilled Artichoke, Balsamic Glaze

Salmon Delicata - Chartreuse and Fennel Sauce

Flat Iron Steak - Chimichurri

One additional entrée for \$15 per person

DESSERTS

Chef Choice Seasonal Desserts



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BREAKFAST ENHANCEMENTS

Ordered in conjunction with Breakfast Buffets

Additional \$15 per person for fewer than 25 guests

*Chef Attendant required for every 75 guests,
\$175 per Chef*

CATERING

OMELET STATION \$26

Chef Attended

Farm Fresh Eggs, Egg Whites

Protein - *Chicken Sausage, Continental Ham,
Applewood Smoked Bacon, Turkey Bacon*

Vegetable - *Tomato, Spinach, Onion,
Mushroom, Broccoli, Bell Pepper*

Cheese - *Cheddar, Pepper Jack,
Feta, Mozzarella*

LOX AND BAGEL STATION \$28

Assorted Zaftig's Bagels -
Plain, Everything, Sesame, Onion

Assorted Cream Cheese -
Plain, Scallion, Vegetable

Smoked Salmon, Smoked Sable,
Scottish Style Salmon

Sliced Tomatoes, Sliced Cucumber,
Capers, Dill Pickles

CAVIAR AND TROUT ROE \$75

Chef Attended

Kaviari Caviar with Blini, Toast Points,
Chives, Latkes, Pomme Richard

PANCAKE OR BELGIAN WAFFLE STATION \$24

Chef Attended

Plain, Blueberry, Chocolate Chip

Fresh Berries, Maple Syrup, Fruit Preserves,
Whipped Cream, Peanut Butter, Tempered
Butter, Powdered Sugar

OATMEAL BAR \$24

Irish Steel Cut Oats, Traditional Quaker Oats

Toppings - *Assorted Roasted Raw Nuts,
Roasted Coconut, Assorted Berries, Banana,
Caramelized Banana, Cranberries, Dark and
White Chocolate, Organic Honey*



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BREAKFAST ENHANCEMENTS *cont.*

Ordered in conjunction with Breakfast Buffets

Additional \$15 per person for fewer than 25 guests

Chef Attendant required for every 75 guests,
\$175 per Chef

CATERING

À LA CARTE BREAKFAST ADDITIONS

Green Juice - *Kale, Spinach,
Mint, Parsley*
\$12 each

Fresh Fruit Smoothie
\$12 each

Assorted Dry Cereals/Milks
\$12 each

Greek Yogurt, Granola Parfait
\$12 each

Assorted Scones
\$96 per dozen

Whole Fruit
\$96 per dozen

Muffins - *Blueberry or All-Bran*
\$96 per dozen

Bagels - *Plain, Sesame, Everything*
\$72 per dozen

Union Square Donuts
\$125 per dozen

Assorted Mini Pastries - *Croissant,
Pain au Chocolat, Cheese Danish*
\$96 per dozen

Egg Sandwiches
\$15 each

Choice of
Bacon, Egg, and Cheese

Ham, Egg, and Cheese

Egg, Cheese, and Avocado

On Choice of
English Muffin, Sourdough, Ciabatta

Breakfast Burrito
*Cheese, Avocado, Flour Tortilla, Choice of
Bacon, Chicken Apple Sausage, Turkey Bacon*
\$15 each



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À LA CARTE BEVERAGES

BASED ON CONSUMPTION

Still Water \$9

Sparkling Water \$9

Coconut Water \$10

Soft Drinks - *Coke, Diet Coke,
Sprite, Ginger Ale* \$8

Assorted Sunraysia Five Star Juices \$10

Bottled Iced Tea, Sweet/Unsweetened -
Harney & Sons \$9

Energy Drinks - *Assorted Energy
Drinks by Nooma* \$9

La Colombe Cold Brew Coffee \$9

BASED ON CONSUMPTION, PER GALLON

Freshly Brewed Coffee \$102

Decaffeinated Coffee \$102

Assorted J'enwey Teas \$102

PER PERSON

4 Hour Coffee, Tea \$35

8 Hour Coffee, Tea \$65

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RECESS 30 min

Based on 30 minutes of service

Served with Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted J'enwey Teas

CATERING

CAFFEINE & CHOCOLATE \$30

Assorted Variety of Canned Iced
La Colombe Latte and Cold Brew Mocha

Chocolate Chip Cookies

Chocolate-Dipped Biscotti

Coffee Macarons

POWER \$34

100% Fruit Smoothies -
Strawberry, Pineapple, Banana

Protein Bites - *Chia Seeds, Chocolate,
Peanut Butter, Date, Almond, Coconut*

Seasonal Fruit Kebab with
Newbury Honey Yogurt

REFRESHING \$34

Fresh Pressed Juices

Choice of Three

Green - Kale, Spinach, Mint, Parsley

*Vegetable - Celery, Avocado, Cucumber,
Carrot, Ginger*

*Fruit - Apple, Pineapple, Berries,
Mango, Papaya*

Citrus - Lemon, Lime, Orange, Grapefruit

Spicy - Ginger, Turmeric, Carrot, Honey

*Individual Vegetable Crudités -
Green Goddess Dressing, Honey Mint Yogurt*

*Assorted Nuts - Raw Almonds,
Cashews, Walnuts, Pistachios*

COMFORT \$30

Kettle Popcorn

*Candies - Sour Patch Kids,
Skittles, M&Ms, Reese's Mini*

Chocolate Chip Cookies

Ice Cream Sandwiches

REVIVE \$32

Nooma Energy Drink

Seasonal Fresh Fruit and Berries

*Dried Fruit and Nuts Mix - Cranberries,
Raisins, Apricots and Unsalted Nuts*

Chocolate Covered Espresso Beans

Yogurt Covered Raisins

Assorted Granola Bars

MEZZE BOARD \$30

Marinated Feta

Pita Bread

Red Pepper Hummus

Falafel

Cucumber Tzatziki



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RECESS 30 min

cont.

Based on 30 minutes of service
Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted J'enwey Teas

SWEET \$30

Assorted Macarons, Rainbow Cookies
Chocolate & Hazelnut Truffles
Almond and Dark Chocolate Bark

AFTERNOON TEA BREAK \$34

Savory Tea Sandwiches
Choice of Two
Cucumber - Lemon, Cucumber, Mint and Dill Cream Cheese
Egg Salad - Farm Eggs, Spicy Mustard, Chives
Smoked Salmon - Dill Cream Cheese, Capers
Avocado - Basil, Tomato
Assorted Macarons
Scones
Choice of Two
Pear Ginger, Maple Walnut, Berries, Chocolate Chip
Chocolate Covered Strawberries

À LA CARTE

Granola Bars - 88 Acres Granola Bars, Aloha Brand Granola Bars \$8 each
Fresh Baked Chocolate Chip Cookies \$85 per dozen
Donuts by Union Square \$125 per dozen
Cake Pops - Vanilla or Chocolate \$9 each
Assorted Whole Fruit \$96 per dozen
Saltie Girl Sea Salt Chips \$9 each

Q's Nuts Assorted Varieties \$9 each
Popcorn - Angie's Boom Chickapop, Organic Himalayan Salt Popcorn \$9 each
House-made Protein Bites - Chia Seeds, Chocolate, Peanut Butter, Date, Almond Coconut \$96 per dozen
88 Acres Protein Bars \$8 each
Orchard Valley Trail Mix \$9 each

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good AFTERNOON

From *sophisticated* TABLESIDE SERVICE to a *vibrant* marketplace offering, the CULINARY TEAM has created a *variety* of options to make your luncheon *perfect*.

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PLATED LUNCH

\$90 per person

Served with Artisan Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted J'enwey Teas

Pre-determined choices of 2 Entrées and 1 Vegetarian Entrée due 3 business days prior to event

Choice of Entrée at Seat - Additional \$25 per Person Limit of Two Entrée and Vegetarian Selections

APPETIZER

Choice of One

Vegetable Minestrone - Crushed Tomatoes, Potato Coins, Ditalini Pasta, Basil Pesto

Spicy Pink Lobster Chowder - Poached Maine Lobster, Fresh Oregano, New Potatoes, Calabrian Chili

Baby Romaine Caesar - Garlic Croutons, Parmesan Cheese, Anchovies

Ruby Red Shrimp Cocktail - House-made Cocktail Sauce with Fresh Horseradish

Caprese - Burrata, Basil, Heirloom Tomatoes, Mint Salsa Verde

Little Gem Salad - Shaved Radishes, Buttermilk Dill Dressing

ENTRÉE

Choice of One

CHICKEN

Roasted Herb Chicken - Roasted Seasonal Vegetables, Caramelized Onions, Whipped Potatoes, Sherry Jus

Glazed Chicken - Artichokes, Polenta, Balsamic Glaze

Chicken Piccata - Grilled Asparagus, Rice Pilaf, Caper Sauce

Fried Chicken - Buttermilk Fried Chicken, Coleslaw, Crispy Home Fries

Chicken Parmesan - Fresh Mozzarella, Garlic Broccoli Rabe, Tomato Basil

SEAFOOD

Salmon Oreganata - Grilled Salmon, Braised Heirloom Beans, Roasted Mushrooms

Roasted Halibut - Grilled Squash, Whipped Potatoes, Lemon Butter Sauce

Dover Sole Riviera - Grape and Artichoke Salad, Roasted Potatoes, Tomato and White Wine Reduction

Shrimp Scampi - Grilled Broccolini, Gemelli Pasta, Garlic Herbed Butter Sauce

Cajun Snapper - Coleslaw, Pommes Frites, Tomato Relish, Blackening Spice

MEATS

Flat Iron Steak - Wild Mushroom Risotto, Garlic Broccolini, Garlic Jus

NY Strip Steak - Creamy Truffle Fingerling, Haricot Beans, Bordelaise Sauce

Veal Milanese - Dressed Tomatoes, Arugula Salad, Whipped Potatoes, Lemon Vinaigrette Sauce

Grilled Pork Chop - Roasted Anaheim and Red Peppers, Aleppo Spices, Roasted Mushrooms with Garlic, Polenta

VEGETARIAN

Rigatoni alla Norma - Eggplant, Tomato Basil, Ricotta Salata

Gemelli ai Funghi - Trumpet Mushrooms, Tomato, Parmesan Cheese

DESSERT

Choice of One

German Chocolate Cake - Dark Chocolate Tuile, Vanilla Ice Cream

Lemon Cheesecake - Candied Lemon Peel with Graham Cracker Crust

Carrot Cake - Cream Cheese Frosting, Candied Walnuts

Fresh Fruit Tart - Seasonal Fruit, Vanilla Bean Ice Cream

Tiramisu - Layers of Mascarpone, Nutella, Espresso-soaked Lady Fingers

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LUNCH BUFFET

\$110 per person

Based on 90 minutes of service

Served with Artisan Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted J'enwey Teas

Additional \$20 per person for fewer than 25 guests

SALAD

Choice of Two

Little Gem Salad - Radish, Buttermilk Dressing

Chèvre Salad - Marinated Kale, Crispy Sunchokes, Pear

Cobb Salad - Avocado, Bacon, Tomato, Egg, Dijon

Caesar Salad - Baby Gem Lettuce, Garlic Croutons, Anchovies, Aioli, Pecorino Cheese

Pasta Salad - Vegetables, Italian Dressing

Beet Salad - Roasted Red and Golden Beets, Citrus and Pistachio, Mint Yogurt

SOUP

Choice of One

Tomato Bisque - Garlic Crouton

Clam Chowder - Littleneck Clams, Smoked Bacon

Minestrone - Vegetable Broth, Ditalini Pasta, Potato Confit

Butternut Squash - Crème Fraîche, Bacon, Toasted Pumpkin Seeds

Wild Mushroom Soup

ENTRÉE

Choice of Three

Chicken Parmesan - Italian Bread Crumb, Tomato Sauce, Parmesan Cheese

Chicken Massimo - Grilled Artichoke, Balsamic Glaze

Chicken alla Diavola - Calabrian Chili, Roasted Eggplant, Yogurt Sauce

Bass Oreganata - Braised Beans, Sofrito, Radish Salad

Cajun Snapper - Tomato Relish, Blackening Spice

Halibut Piccata - Brown Butter Sauce with Capers

Pork Chop and Peppers - Roasted Anaheim and Red Peppers

Chili Garlic Skirt Steak - Garlic Rice, Baby Bok Choy, Soy Ginger

Sesame Crusted Tuna - Ramen Noodle, Maitake Mushroom, Soy Garlic Sauce

New York Strip Steak - Red Wine Jus

Eggplant Parmesan - Layered Eggplant, Fresh Mozzarella, Basil and Spicy Rotini Pasta

Cauliflower Ravigote - Capers, Scallions, Tomato Sauce

SIDES

Choice of Two

Pommes Frites

Fingerling Potatoes

Charred Broccoli

Marinated Tomatoes

Roasted Asparagus

Lemon Couscous

Rice Pilaf

DESSERT

Choice of Two

Chocolate Chip Cookies

Lemon Bars

Chocolate Mousse

Fruit Tarts

Key Lime Pie Tarts

Cheesecake Bites

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DELI LUNCH BUFFET

\$85 per person

Based on 90 minutes of service

Served with Freshly Brewed Coffee,
Decaffeinated Coffee and J'enwey Teas

Additional \$20 per person for
fewer than 25 guests

CATERING

SOUPS

Choice of One

New England Clam Chowder -
Littleneck Clams, Smoked Bacon

Wild Mushroom Soup

Gazpacho - Chilled Tomato,
Cucumber, Jalapeño

Vegetable Minestrone - Crushed Tomatoes,
Potato Coins, Ditalini Pasta, Basil Pesto

Italian Wedding - Roasted Beef Broth,
Mini Meatballs, Swiss Chard, Orzo

SALAD

Choice of Two

Chopped Salad - Napa Cabbage,
Red Oak Lettuce, Radish, Cucumber,
Buttermilk Dressing

Kale Salad - Baby Kale, Asian Pear,
Crumbled Goat Cheese, Sunflower Seeds,
Apple Cider Vinaigrette

Arugula and Fig Salad - Almonds, Mission
Figs, Goat Cheese, Red Wine Vinaigrette

Faro Greek Salad - Dressed Feta,
Kalamata Olives, Zesty Mustard Dressing

Beet Salad - Roasted Red and Golden Beets,
Citrus and Pistachio Vinaigrette

SANDWICH

Choice of Three

Bagel - Classic Smoked Salmon, Avocado,
Cream Cheese, Tomato, Bibb and Dill

Chicken Salad - Roasted Chicken,
Multigrain Wheat Bread, Dijonnaise

French Dip - Dry Aged Beef,
Toasted Baguette, Au Jus

Club Sandwich - Stacked Roasted Turkey,
Smoked Bacon, Dijonnaise

Italian Combo - Mortadella, Ham, Coppa,
Pepperoni, Provolone, Shredded Lettuce,
Italian Dressing

Veggie Hero - Fresh Mozzarella,
Tomato Basil, Italian Dressing, Avocado

Veal Parm - Breaded Veal Cutlets,
Parmesan Cheese, Sesame Hero,
Tomato Sauce

Mediterranean Wrap - Grilled Vegetable,
Hummus, Arugula, Whole Wheat Wrap

Vegetable Panini - Grilled Squash,
Red Pepper, Spice Potato,
Pepper Jack Cheese

SIDES

Choice of Two

Saltie Girl Sea Salt - Potato Chips

Potato Salad - Mustard, Scallion, Mayo

Vegetable Crudit  with Dip

Seasonal Fresh Fruit

Pasta Salad - Italian Dressing,
Cucumber, Tomato

DESSERT

Choice of Two

Chocolate Chip Cookie

Macaron

Mixed Berry Tart

Whoopie Pie

Chocolate Mousse



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BUILD YOUR OWN BOWL

\$85 per person

Based on 90 minutes of service

Served buffet style with Artisan Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted J'enwey Teas

Additional \$20 per person for fewer than 25 guests

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BUILD YOUR OWN BOWL

Grains & Greens - Quinoa, Brown Rice, Arugula, Artisanal Green

Choice of Three

Proteins - Grilled Tofu, Blackened Chicken, Lemon Shrimp, Grilled Salmon, Flat Iron Steak

Toppings - Roasted Chickpeas, Broccoli, Peppers and Onions, Tomatoes, Sliced Mushrooms, Avocado, Radishes, Baby Beets

Cheese - Marinated Mozzarella Cheese, Parmesan Shaving, Crumble Feta Cheese

Dressings - Lemon Vinaigrette, Honey Mustard, Green Goddess, Chipotle Cilantro

Crostini - Pita Bread, Lemon Herb Crostini, Garlic Naan

Lemon Wedge and Olive Oil

SOUP

Choice of One

New England Clam Chowder - Littleneck Clams, Smoked Bacon

Gazpacho - Chilled Tomato, Cucumber, Jalapeño

Wild Mushroom Soup

Vegetable Minestrone - Crushed Tomatoes, Potato Coins, Ditalini Pasta, Basil Pesto

Italian Wedding - Roasted Beef Broth, Meatballs, Swiss Chard, Orzo

DESSERT

Choice of Two

Chocolate Chip Cookie

Macaron

Mixed Berry Tart

Whoopie Pie

Chocolate Mousse Tart



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OFF

we go

\$75 per person

Select One: Salad, Side and Dessert
Select Three: Sandwiches

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SALAD

Choice of One

Chopped Salad - Napa Cabbage, Red Oak Lettuce, Radish, Cucumber, Buttermilk Dressing

Kale Salad - Baby Kale, Asian Pear, Crumbled Goat Cheese, Sunflower Seeds, Apple Cider Vinaigrette

Arugula and Fig Salad - Almonds, Mission Figs, Goat Cheese, Red Wine Vinaigrette

SANDWICH

Choice of Three

Chicken Salad - Roasted Chicken, Multigrain Bread, Dijonnaise

Club Sandwich - Stacked Roast Turkey, Smoked Bacon, Dijonnaise

Italian Combo - Mortadella, Ham, Coppa, Pepperoni, Provolone, Shredded Lettuce, Italian Dressing

Veggie Hero - Fresh Mozzarella, Tomato Basil, Italian Dressing, Avocado

Mediterranean Wrap - Grilled Vegetable, Hummus, Arugula, Whole Wheat Wrap

Smoked Salmon - Avocado, Pickled Red Onion, Dill Cream Cheese, Multigrain Bread

SIDE

Choice of One

Saltie Girl Sea Salt Chips

Potato Salad - Mustard, Scallion, Mayo

Vegetable Crudité with Dip

Seasonal Fresh Fruit

Pasta Salad - Italian Dressing, Cucumber, Tomato

DESSERT

Choice of One

Chocolate Chip Cookie

Macaron

Mixed Berry Tart

Whoopie Pie

Chocolate Fudge Brownie



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From the first canapé to the last bite of dessert and *everything* in between, an evening at THE NEWBURY BOSTON is an UNFORGETTABLE *culinary journey*.

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CANAPÉS

*Priced per piece,
Minimum order of 2 dozen per selection*

COLD

VEGETARIAN

Avocado and Basil Toast - *Avocado Purée, Calabrian Chili Oil* \$8

Chickpea Panisse - *Royal Trumpet Mushroom, Fried Rosemary* \$8

Crudité - *Dressed Peppers, Carrots, Radish, Green Goddess Dressing* \$8

Burrata - *Heirloom Tomato, Candied Hazelnut, Salsa Verde* \$8

Tomato Bruschetta - *Basil, Crostini, Aged Balsamic* \$8

Roasted Red Pepper Hummus Tart - *Kalamata Olive* \$8

Summer Roll - *Rice Paper, Crunchy Vegetable and Mint* \$8

Roasted Baby Beet - *Goat Cheese, Tomato Jam, Savory Tart* \$8

SEAFOOD

Ruby Red Shrimp Cocktail - *House-made Cocktail Sauce, Freshly Grated Horseradish* \$9

Spicy Yellowfin Tuna Toast - *Harissa, Olive Bread, Tabasco Aioli* \$9

Oyster on the Half Shell - *Local Oyster, Horseradish Mignonette* \$9

Hamachi Sashimi - *Pineapple, Lime and Olive Oil, Cilantro* \$9

Caviar Blini - *Kaluga Caviar, Chives, Crème Fraiche* \$16

Smoked Salmon Roulade - *Dill Cream Cheese, Cucumber* \$9

Seared Ahi Tuna - *Grilled Pineapple, Ginger, Wasabi* \$9

MEAT & POULTRY

Steak Tartare - *Crispy Cottage Fry, Dijon Mustard, Tabasco* \$9

Foie Gras Toast - *Brioche, Gooseberry Jam* \$9

Prosciutto and Fruit - *Seasonal Melon, San Daniele Ham, Black Pepper, Olive Oil* \$9

Prime Rib Slider - *Caramelized Onion, Fresh Tomato, Steak Sauce* \$9

Chicken Salad - *Granny Smith Apple, Cranberries, Vol Au Vent* \$9

Antipasti Skewer - *Prosciutto, Olives, Mozzarella, Tomato* \$9

Tenderloin Carpaccio - *Crispy Sourdough, Pickled Onion, Horseradish Aioli* \$9

Smoked Duck Breast - *Scallion Pancake, Spicy Honey Agrodolce* \$9



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WARM

VEGETARIAN

Cacio e Pepe Arancini - *Black Pepper, Pecorino Cheese* \$8

Crispy Artichokes - *Glazed with Spicy Caramelized Honey* \$8

Curried Potato Samosas - *Tamarind Chutney* \$8

Mozzarella en Carrozza - *Mini Fried Mozzarella Sandwiches, Basil, Tomatoes* \$8

Pan Seared Vegetable Dumpling - *Soy Ginger* \$8

Vegetable Spring Roll - *Sweet Chili* \$8

Wild Mushroom Quesadilla - *Chipotle Sour Cream* \$8

Warm Brie Bite - *Seared Brioche, Apricot Chutney* \$8

SEAFOOD

Mini Lobster Roll - *Butter Poached Lobster, Old Bay, Pickled Tomato, Brioche Bun* \$10

Crab Cakes - *Crispy Crab Cake, Creamy Lime Remoulade* \$9

Spiced Shrimp Taco - *Avocado, Tomato Salsa, Chipotle Cream* \$9

Lobster Mac and Cheese Fritter \$9

Crispy Coconut Shrimp - *Curry Aioli* \$9

Grilled Scallop - *Mango Salsa* \$9

Semolina Crusted Halibut - *Tartar Sauce* \$9

Shrimp Tempura - *Sweet Chili Sauce* \$9

MEAT & POULTRY

Meatball - *Sweet and Sour Glazed, Cracked Black Pepper, Pecorino* \$9

Lamb Vasudevan - *Toasted Flatbread, Spiced Lamb, Lemon Yogurt* \$9

Baby Lamb Chop - *Glazed Lamb, Mint Chutney* \$9

Beef Wellington - *Beef Tenderloin, Oyster Mushroom, Puff Pastry* \$9

Homemade Pigs in Blanket - *Wagyu Beef Sausage, Spicy Brown Mustard* \$9

Truffle Filet - *Filet Mignon, Truffle Aioli* \$9

Buttermilk Chicken Sliders - *Pickle, Shredded Lettuce* \$9

Lemongrass Chicken Satay - *Spicy Peanut Sauce* \$9



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RECEPTION STATIONS

CATERING

CAVIAR STATION

One Hour \$75

Beluga Caviar, Paddlefish Caviar, Trout Roe, Egg White, Egg Yolk, Cornichons, Shallots, Chives, Crème Fraîche, Honey-Truffle Ricotta, Truffle Toast, Blinis made to order

SUSHI STATION

One Hour \$60, Two Hours \$108

Assorted Sushi and Sashimi - Salmon, Shrimp, Spicy Tuna, California, Vegetable

Assorted Nigiri - Salmon, Tuna, Hamachi, Eel

Pickled Ginger, Wasabi, Soy Sauce

SEAFOOD DISPLAY

One Hour \$50, Two Hours \$90

Shrimp Cocktail - *Homemade Cocktail Sauce*

Oysters - *Red Wine Mignonette, Lemon Squeezers, Green Tomato Mignonette*

Tuna Poke - *Seaweed, Scallion, Mirin and Furikake Spice*

Crab Salad - *Avocado, Bibb Lettuce, Louie Dressing*

ENHANCEMENTS

Market Price

Jonah Crab Claw - *Tabasco Aioli*

Lobster Salad - *Citrus Aioli, Baby Gem, Fresno*

Lobster Tails - *Aioli, Cocktail Sauce*

Jonah Crab Claw - *Tabasco Aioli*

Alaskan King Crab Legs

MEZZE

One Hour \$32, Two Hours \$58

Red Pepper Hummus

Falafel

Cucumber Tzatziki

Crudité with Green Goddess Dressing

Marinated Feta

Pita Bread

ANTIPASTI

One Hour \$38, Two Hours \$68

Assorted Breads - *Crostini, Garlic, Focaccia*

Marinated Mozzarella

Roasted Mushrooms

Fregola and Tomato Salad

Sunday Salad - *Olives, Tomato, Cucumber, Pepperoncini*

Parmesan Cheese Display

Marinated Olives

Salumi Platter - *Mortadella, Capicola, Speck*

SMALL PLATES

One Hour \$65, Two Hours \$127

Choice of Two

New Zealand Lamb Chops - *Grilled Asparagus, Mint Jelly*

Roasted Tenderloin - *Whipped Potatoes, Au Poivre*

Roasted Chicken - *Herbed Potatoes, Sherry Jus*

Seared Salmon - *Roasted Brussels Sprouts, Red Pepper Coulis*

Butternut Squash Carpaccio - *Layered Butternut Squash, Spiced Pumpkin Seeds, Crème Fraîche and Honey Agrodolce*

Cauliflower Ravigote - *Roasted Cauliflower, Caper, Slow Cooked Tomato Sauce*

Rigatoni alla Norma - *Handmade Pasta, Eggplant, Ricotta Salata and Basil*

Togarshi Crusted Tuna - *Soba Noodle, Vegetable Seaweed Salad and Jidori Egg*

CHEESE AND CHARCUTERIE

One Hour \$38, Two Hours \$68

English Cheddar, Manchego, Brie, Bay Blue

Prosciutto de Parma - *18-month, Bresaola, Sopressata Piccante*

Crackers - *Rosemary Olive*

Breadsticks

Dried Apricots

Mixed Nuts

Honey Comb

SLIDER STATION

One Hour \$35, Two Hours \$63

Served with *Pommes Frites and Dipping Sauces*

Choice of Two

Beef Slider - *American Cheese, Ketchup, Pickle*

Lobster Roll - *Old Bay, Celery Salt*

Pulled Chicken - *House-made BBQ, Chicken*

Roast Beef Slider - *Caramelized Onion, Tomato, Horseradish*

Eggplant Parmesan Slider - *Layered Eggplant, Tomato Basil Sauce, Mozzarella*

Truffle Grilled Cheese - *Sourdough, Truffle, Munster Cheese*

Fried Chicken Sliders - *Pickle, Shredded Lettuce*

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CATERING

CARVING STATION

One Hour \$45, Two Hours \$81

Choice of One

Country Rib Pork Chops

One Hour \$45, Two Hours \$81

Amish Chicken Breast

One Hour \$50, Two Hours \$90

New Zealand Lamb

One Hour \$55, Two Hours \$99

Prime Rib

One Hour \$55, Two Hours \$99

Beef Tenderloin

SUPPLEMENT

Alaskan King Crab Legs - MP

Lobster Tail - MP

SAUCES

Choice of One

Au Poivre, Black Truffle, Au Jus, Salsa Verde, Shallot Vinaigrette, Mustard Sauce

SIDES

Choice of One

Whipped Potatoes

Roasted Fingerlings

Rice Pilaf

Lemon Couscous

Fregola and Tomato Salad

Grilled Asparagus

Steamed Broccolini

FLATBREAD STATION

One Hour \$32, Two Hours \$58

Choice of Three

Margherita - *Tomato, Basil, Mozzarella*

Pepperoni - *Tomato Basil, Mozzarella, Arugula*

Beef Kafte - *Muhammara Sauce, Crumble Feta, Niçoise Olives*

Chicken Tikka - *Pepper, Grilled Onion, Cilantro, Pepper Jack*

Grilled Shrimp - *Leeks, Goat Cheese, Fontina, Chive*

Wild Mushroom - *Baby Spinach, Rosemary, Fresh Mozzarella*

Grilled Chorizo - *Jalapeño, Manchego, Charred Scallion*

Fig and Prosciutto - *Stilton, Rocket Leaves Pesto, Newbury Honey, Toasted Pine Nut*



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ITALIAN AMERICAN STATION

One Hour \$45, Two Hours \$81

Served with Garlic Bread, Parmesan, Chili Flake

Choice of One

Caesar Salad

Mozzarella and Prosciutto

Octopus and Peppers

Choice of One

Gemelli ai Funghi - Trumpet Mushrooms, Tomato, Parmesan Cheese

Rigatoni alla Vodka - Spicy Tomato Sauce, Parmesan Cheese, Chili Flake

Choice of One

Veal Marsala

Chicken Parmesan

Bass Oreganata

PASTA STATION

Chef Attended

One Hour \$45, Two Hours \$81

Served with Garlic Bread, Parmesan, Chili Flake

Choice of Three

Rigatoni Pomodoro

Rigatoni alla Vodka

Fusilli with Basil Pesto

Orecchiette Bolognese

INDIAN STATION

One Hour \$55, Two Hours \$99

Served with Mint Chutney, Yogurt Chutney and Vegetable Slaw, Garlic Naan, Laccha Paratha

Choice of Two

Tandoori Chicken Tikka - Chicken Marinated in Yogurt and Spices

Hariyali Shrimp - Shrimp Marinated with Mint, Cilantro

Tandoori Vegetable - Spice Yogurt Marinated Vegetable

Choice of Four

Butter Chicken - Chargrilled Chicken in Tomato Sauce

Alleppey Shrimp Curry - Shrimp in Coconut and Curry Leaf Sauce

Yellow Dal Tadka - Tempered Yellow Lentil

Bhindi Amchoori - Okra Tossed with Dry Mango Powder and Spices

Jeera Aloo Mutter - Cumin Scented Potato and Green Peas

Vegetable Pulao - Basmati Rice with Vegetable

CHINA TOWN STATION

One Hour \$55, Two Hours \$99

Pork Dumpling

Wild Mushroom Egg Drop Soup

Beef Salad - Chili Garlic Skirt Steak, Gem Lettuce, Sweet Pepper, Cilantro-Mint Emulsion

Sesame Chicken - Soy Garlic Sauce

Steamed Fish - Black Bean and Ginger Sauce

Vegetable Fried Rice

Lo Mein Noodles - Soy Ginger, Bean Sprouts, Cilantro

Ponzu, Pickled Ginger, Scallion, Soy Sauce

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DINNER BUFFET

\$185 per person

Based on 90 minutes service

Served with Artisan Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted J'enwey Teas

Additional \$20 per person for fewer than 25 guests

CATERING

SALAD

Choice of Two

Tricolor Salad - Peppadew Peppers, Marinated Chickpeas, Roasted Mushrooms, Radicchio, Endive, Basil

Caprese Salad - Heirloom and Demi-Sec Tomato, Basil, Parsley, Mint Salsa Verde

Chopped Salad - Napa Cabbage, Red Oak Lettuce, Radish, Cucumber, Buttermilk Dressing

Arugula and Fig Salad - Almonds, Mission Figs, Goat Cheese

Caesar Salad - Baby Gem Lettuce, Garlic Croutons, Anchovies, Aioli, Pecorino Cheese

Verte Salad - Little Gem Lettuce, Radishes, Buttermilk Dressing

STARTERS

Choice of One

Crab Cake

Grilled Oysters

Mushroom Spring Rolls

Shrimp Cocktail

Mozzarella and Prosciutto

PASTA

Choice of One

Rigatoni alla Norma - Eggplant, Ricotta, Cherry Tomato, Ricotta Salata

Gemelli ai Funghi - Trumpet Mushrooms, Tomato, Parmesan Cheese

Rigatoni Bolognese - House-made Pasta, Beef, Veal and Pork Ragù

Penne Shrimp Scampi - Lemon Butter Sauce

ENTRÉE

Choice of Two

Chicken Piccata - Grilled Asparagus, Lemon Caper and Brown Butter Sauce

Chicken Scarpariello - Herbed Fingerling Potatoes, Porcini Ragù

Honey Mustard Duck - Candied Sweet Potatoes, Spicy Honey Agrodolce

Dover Sole Meuniere - Lemon, Tomato, Whipped Potatoes, Brown Butter with Horseradish

Searred Halibut - Wild Rice, Brown Butter Sauce with Capers

Grilled Branzino - Garlic Broccolini and Salsa Verde

Balsamic Salmon - Garlic Broccoli Rabe and Balsamic Glaze

Filet Au Poivre - Roasted Wild Mushroom, Green Peppercorn Sauce

Roasted Lamb Chops - Lemon Couscous, Mint Jelly, Lemon Yogurt Sauce

Prime Rib - Sautéed Garlic Spinach, Au Jus

NY Strip Steak - Creamy Truffle Fingerling Potato, Truffle Sauce

Eggplant Parmesan - Fregola Couscous, Tomato Basil Sauce

SIDES

Choice of Two

Whipped Potatoes

Potato Gratin

Lemon Couscous

Grilled Asparagus

Garlic Spinach

Roasted Mushrooms

Grilled Zucchini

DESSERT

Choice of Three

Flourless Chocolate Cake

Chocolate and Raspberry Cake

NY Style Cheesecake

Carrot Cake

Lemon Mascarpone Cake

Stone Fruit Tart

Key Lime Pie

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PLATED DINNER

CATERING

THREE-COURSE MENU \$140

One Salad, Soup or Appetizer, Entrée and Dessert

FOUR-COURSE MENU \$160

One Salad or Soup, Chilled or Warm Appetizer, Entrée and Dessert

FIVE-COURSE MENU \$180

One Salad or Soup, Chilled or Warm Appetizer, Intermezzo, Entrée and Dessert

Pre-determined choices of 2 Entrées and 1 Vegetarian Entrée due 3 business days prior to event

Choice of Entrée at Seat - Additional \$25 per Person
Limit of Two Entrée and Vegetarian Selections

Served with Artisan Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted J'enwey Teas

SALAD

Endive Salad - Pistachio, Montgomery Cheddar Cheese, Pink Lady Apple

Crab Louie Salad - Jonah Crab, Heart of Palm, Bibb Lettuce, Louie Dressing

Caprese Salad - Seasonal Heirloom Tomatoes, Basil and Salsa Verde

Caesar Salad - Baby Gem Lettuce, Garlic Croutons, Anchovies, Pecorino Cheese, Aioli

Tricolor Salad - Endive, Pickled Peppers, Marinated Chickpeas, Roasted Mushrooms Radicchio, Basil

Kale Salad - Baby Kale, Crispy Sunchokes, Pear, Apple Cider Vinaigrette

Vert Salad - Little Gem Lettuce, Radish, Buttermilk Dill Dressing

Poached Pear - Arugula, Grape Tomato, Shaved Parmesan and Parmesan Crisp, Lemon Dressing

SOUP

Butternut Squash Soup - Sage, Spiced Pumpkin Seeds, Crispy Bacon

Caviar Vichyssoise - Chilled Potato and Leek Soup, Whipped Crème Fraîche, Additional \$60 per Person

Ibérico Ham and Beans - Cranberry Beans, Garlic Croutons

Spicy Pink Lobster Chowder - Poached Maine Lobster, Fresh Oregano, New Potatoes, Calabrian Chili

Italian Minestrone - Tomato, Celery, Carrot, Onion, Pasta, Oregano

CHILLED APPETIZER

Oyster on the Half Shell - East Coast Oysters, Fresh Wasabi Mignonette

Ruby Red Shrimp Cocktail - House-made Cocktail Sauce, Fresh Horseradish

Salmon Crudo - Lightly Cured Salmon, Marinated Fennel in Citrus Zest

Steak Tartare - Baby Gem Lettuce Cups, Anchovy, Capers, Mustard

Tuna Ravigote - Sliced Yellowfin Tuna, Soft Poached Egg, Sun Dried Tomato Vinaigrette

HOT APPETIZER

Crab Cake - Crispy Crab Cake, Mustard Remoulade

Risotto - Wild Mushroom, Parmesan Cheese, Truffle

Rigatoni alla Norma - Handmade Pasta, Eggplant, Blistered Cherry Tomato, Ricotta Salata

Cacio e Pepe Risotto - Cracked Black Pepper, Pecorino Cheese, Cheese Tuile

Butternut Squash Carpaccio - Layered Butternut Squash, Spiced Pumpkin Seeds, Crème Fraîche, Honey Glaze, Dressed Arugula

Foie Gras - Seared Foie Gras, Cipollini Onions, Chimichurri Sauce

PLATED DINNER ENHANCEMENTS

CUSTOM AMUSE BOUCHE \$8

CHEESE COURSE \$15

English Cheddar, Brie, Manchego, Bay Blue, French Bread, Crackers, Gooseberry Jam, Honeycomb, Dried Figs and Apricots

INTERMEZZO \$8

Choice of One

Seasonal Fruits with Syrup and Herbs

Cucumber Salad

Lemon Sorbet



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ENTRÉE

POULTRY

Chicken Scarpariello - *Grilled Asparagus, Herbed Fingerling Potatoes, Porcini Ragu*

Pan Seared Organic Half Chicken - *Roasted Squash, Zucchini, Potato Gratin, Sherry Jus*

Chicken Massimo - *Grilled Artichokes, Whipped Potatoes, Balsamic Vinegar Glaze*

Chicken Francese - *Lemon Couscous, Roasted Wild Mushrooms, Garlic Brown Butter*

Roasted Duck - *Candied Sweet Potatoes, Grilled Broccolini, Shallot Vinaigrette Sauce*

SEAFOOD

Salmon Primavera - *Seared Salmon, Snap Peas, Fusilli Pasta, Creamy Tomato Sauce*

Salmon Delicata - *Dilled Peas, Sorrel Salad, Fingerling Potatoes, Chartreuse, Fennel Sauce*

Branzino - *Garlic Broccolini, Mushroom Risotto, Salsa Verde*

Halibut Picatta - *Grilled Asparagus, Wild Rice, Brown Butter and Caper Sauce*

Scallops - *Grilled Shrimp and Seared Scallop, Squash Risotto, Lemon Beurre Blanc*

Dover Sole Riveria - *Grilled Artichokes, Roasted New Potatoes, Grape and Tomato Wine Reduction*

Lobster Newbury - *Poached Maine Lobster, English Peas and Pea Shoot Rice Pilaf, Creamy Cognac Sauce*
Additional \$10 per Person

New England Clam Bake - *Glazed Lobster Tail, Clams, Grilled Chorizo, Marble Potato, Corn*
Additional \$10 per Person

MEAT

Filet Florentine - *Spinach and Mushroom Salad, Potato Gratin, Spinach and Garlic Purée*

Filet Black Truffle - *Pommes Frites, Grilled Asparagus, Black Truffle Sauce*

Filet Marsala - *Wild Mushrooms, Creamy Polenta, Mushroom Jus*

Braised Short Rib - *Red Wine Braised Beef, Roasted Root Vegetable, New Potatoes*

Veal Milanese - *Rocket Leaves, Red Onion and Tomato Salad, Charred Lemon, Parmesan*

NY Strip Steak - *Montreal Spice, Haricot Beans, Whipped Potato, Au Jus*

Lamb Rack - *Balsamic Glazed, Grilled with Herbed Fingerlings, Garlic Spinach*

VEGETARIAN

Cauliflower Ravigote - *Sun Dried Tomatoes, Rice Pilaf, Salsa Verde*

Eggplant Parmesan - *Layered Eggplant, Fresh Mozzarella, Basil and Spicy Rotini Pasta*

Ricotta Gnocchi - *Roasted Mushrooms, English Peas, White Wine Sauce*

Kadai Subji - *Yellow Lentil, Green Pea Rice, Garlic Naan*

DUET MENU

\$20 Additional

Grilled Beef Tenderloin and Lobster Tail - *Potato Gratin, Grilled Asparagus, Poached Lobster, Red Wine Jus*

Montreal Spice Beef Tenderloin and Short Rib - *Parmesan Polenta, Roasted Root Vegetable, Mustard Jus*

Aged New York Strip Steak and Dover Sole - *Truffle Whip Potato, Brussels Sprouts Truffle Beurre Blanc*

Grilled Lamb Chop and Seared Duck Breast - *Glaze Sweet Potato, Grill Broccoli, Spicy Agro*

Pan Seared Scallop and Grilled Shrimp - *Saffron and Pea Risotto, Pea Green and Red Sorrel Salad, Lemon Beurre Blanc*



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DESSERT

Key Lime Pie - *Nilla Wafer Crust, Whipped Cream, Preserved Candied Limes*

Boston Cream Pie

Traditional Cheesecake - *Whipped Cream, Lemon Curd*

Chocolate Blackout Cake - *Cherry Mousse, Sugared Berries*

Flourless Chocolate Cake - *Salted Caramel, Candied Hazelnuts*

Crème Brûlée - *Vanilla Bean, Whipped Cream, Sugared Berries*

Preserved Lemon Tart - *Toasted Meringue, Crushed Almonds*

Carrot Cake - *Cream Cheese Frosting, Ice Cream*

Dark Chocolate Mousse - *Chocolate Ganache, Dark Cherries*

PLATED DINNER ENHANCEMENTS

MIGNARDISES
\$14 per person

Assorted Tarts

Chocolate Truffles

Pistachio Financier

Assorted Éclairs

Assorted Macarons

Chocolate Dipped Strawberries

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DESSERT STATIONS

Per person

PÂTISSERIE \$42

Macarons

Éclairs

Fruit Tarts

Pains Au Chocolat

Truffle Assortments

Madeleines

BAKE SHOP \$35

Cookies - Sugar, Chocolate Chip, Oatmeal, Gingersnap

Cake Pops

Cupcakes

Brownies

ICE CREAM SUNDAE \$30

Choice of Two

Chocolate

Vanilla

Coffee

Pistachio

Mint Chocolate Chip

Cake Batter

Chocolate Chip Cookie Dough

Sorbet

Garnishes - Sprinkles, Chocolate Sauce, Cherries, Peanuts, Brownie Bites, M&M's, Whipped Cream, Berry Compote

ITALIAN \$48

Gelato Cups - 4 oz. Individual Cups

Chocolate, Vanilla, Sea Salt Caramel, Stracciatella

Limoncello Mascarpone Cake

Cannoli Shells - Plain, Chocolate Covered

Cannoli Cream - Plain, Chocolate Chip, Traditional Sicilian, Traditional Chocolate

Bomboloni - Plain, Chocolate and Hazelnut

PASSED DESSERTS

Minimum Order of 2 Dozen Per Selection

PETITE PASTRIES \$9

Mini Ice Cream Cones

Fruit Tart - Vanilla Tart with Vanilla Cream Filling, Fresh Fruit

Cannoli with Chocolate

Salted Caramel Milky Way - Bittersweet Chocolate Tart Filled with Salted Caramel, Chocolate Ganache

Carrot Cake with Cream Cheese Frosting

Lemon Citrus Tart

Profiteroles - Dipped in White Chocolate, Vanilla or Chocolate Mousse

Chocolate Cheesecake Pops

Cake Pops - Vanilla or Chocolate

Chocolate Raspberry Tart

Chocolate Truffles



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LATE NIGHT BITES

*Priced per piece,
Minimum order of 2 dozen per selection*

PASSED OR STATIONARY

SAVORY

\$9 per piece

Traditional Beef Slider - *Cheddar Cheese, Lettuce, Tomato*

Prime Rib Slider - *Horseradish, Tomato, Steak Sauce*

Chicken Parm Slider - *Mozzarella, Tomato Sauce*

Mini Grilled Cheese

French Fries

Fried Mozzarella - *Tomato Sauce*

Homemade Pigs in a Blanket - *Wagyu Beef Sausage, Spicy Brown Mustard*

Hot Pretzels - *Spicy Mustard*

Buttermilk Fried Chicken Sliders - *Picked, Shredded Lettuce, Aioli*

Mini Breakfasts Burrito - *Egg, Sausage, Salsa*

SWEET

\$9 per piece

Mini Ice Cream Cones

Fruit Tart - *Vanilla Tart with Vanilla Cream Filling, Fresh Fruit*

Cannoli with Chocolate

Salted Caramel Milky Way - *Bittersweet Chocolate Tart Filled with Salted Caramel, Chocolate Ganache*

Carrot Cake with Cream Cheese Frosting

Lemon Citrus Tart

Profiteroles - *Dipped in White Chocolate, Vanilla or Chocolate Mousse*

Chocolate Cheesecake Pops

Cake Pops - *Vanilla or Chocolate*

Chocolate Raspberry Tart

Chocolate Truffles

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BAR

\$175 per bartender, Minimum of 1 bartender per 75 guests

CONSUMPTION BARS

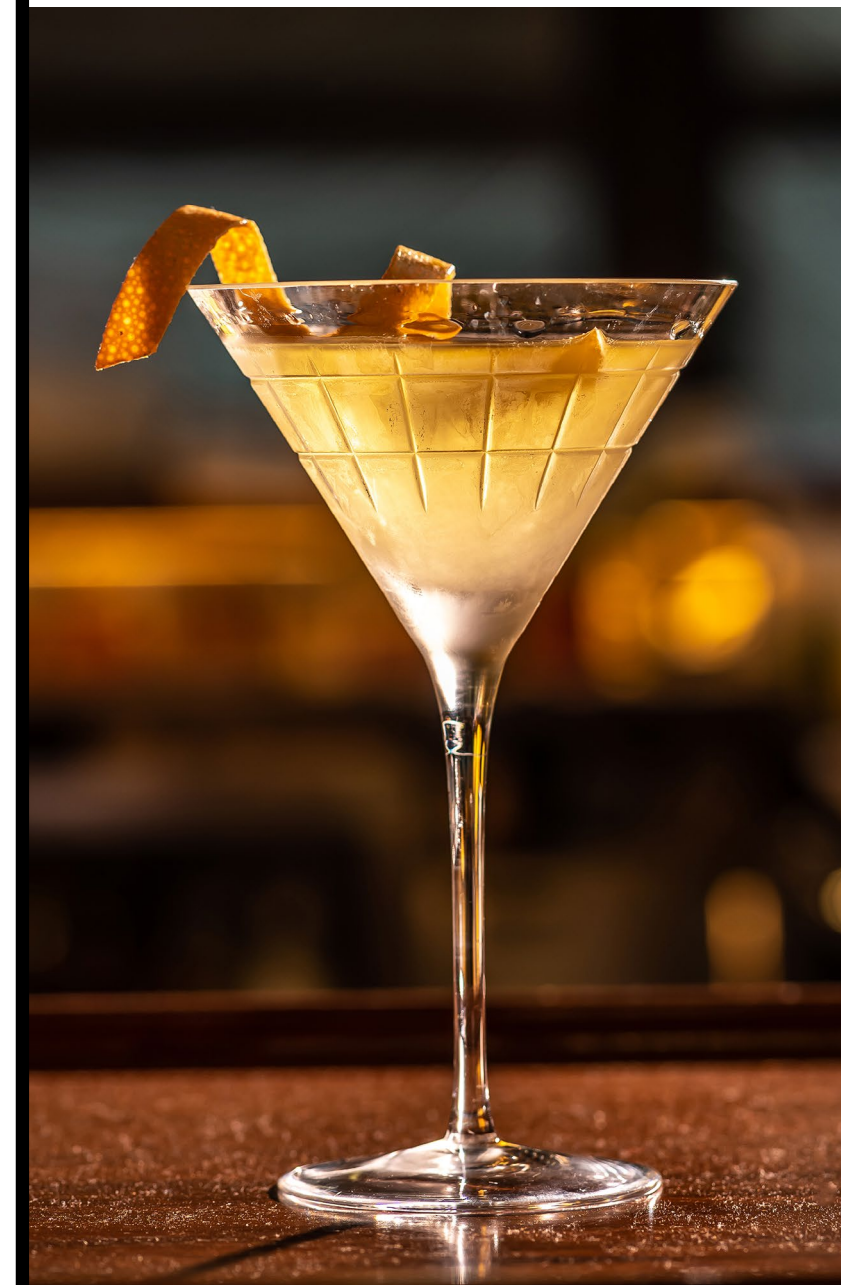
BAR LEVEL	Per Drink
Gold Spirits	\$18
Diamond Spirits	\$20
Platinum Spirits	\$23
Preferred Hotel Wines	\$18
Beer	\$9
Soft Drinks	\$8
Still/Sparkling Waters	\$9
Juices	\$9

CLASSIC COCKTAILS

- Americano - *Italian Bitter, Sweet Vermouth, Sparkling Water*
- Aperol Spritz - *Aperol, Sparkling Wine, Club Soda*
- Le Jardin - *Vodka, Cucumber, Elderflower, Hopped Soda*
- War of the Roses - *Tequila, Rosé, Italian Bitter, Strawberry, Bubbles*
- Rosa - *Blanco Tequila, Vanilla-Habanero, Citrus, Grapefruit Soda*
- Negroni - *Gin, Italian Bitter, Sweet Vermouth*
- Vesper In Reverse - *Vodka, Gin, Lillet Blanc*
- Gold Rush - *Bourbon, Lemon, Honey*
- Old Fashioned - *Bourbon, Cane Syrup, Newbury Bitters*



CATERING



GOLD SPIRITS PACKAGE

	Per Person
2 HOUR	\$50
3 HOUR	\$62
4 HOUR	\$74
5 HOUR	\$86

Choose 2 Classic Cocktails

- Absolut Vodka
- Wheatley Vodka
- Beefeater Gin
- Bacardi Superior Rum
- Espolon Blanco Tequila
- Larceny Bourbon
- Jack Daniels Whiskey
- Jameson Irish Whiskey
- Dewar's 12yr Blended Scotch

DIAMOND SPIRITS PACKAGE

	Per Person
2 HOUR	\$57
3 HOUR	\$72
4 HOUR	\$87
5 HOUR	\$102

Choose 2 Classic Cocktails

- Ketel One Vodka
- Tito's Vodka
- Hendrick's Gin
- Roku Gin
- Plantation 3 Stars Rum
- Casamigos Blanco Tequila
- Patron Reposado Tequila
- Buffalo Trace Bourbon
- Crown Royal Whiskey
- Johnnie Walker Black 12yr Blended Scotch
- Glenmorangie 10yr Single Malt Scotch
- Hennessy VS Cognac

PLATINUM SPIRITS PACKAGE

	Per Person
2 HOUR	\$64
3 HOUR	\$82
4 HOUR	\$100
5 HOUR	\$118

Choose 2 Classic Cocktails

- Grey Goose Vodka
- Belvedere Vodka
- Plymouth Gin
- Tanqueray 10 Gin
- Brugal Anejo Rum
- Don Julio Blanco Tequila
- Casamigos Reposado Tequila
- Patron Anejo Tequila
- Woodford Reserve Bourbon
- Woodford Reserve Rye
- St. George Baller Single Malt Whiskey
- Lagavulin 8yr Single Malt Scotch
- Macallan 12yr Double Oak Cask Single Malt Scotch
- Hennessy VSOP Cognac

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\$175 per bartender, Minimum of 1 bartender per 75 guests

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HOTEL PREFERRED WINES

ON ALL BARS
\$68 per bottle

Sparkling Wine, Bouvet-Ladubay,
Cremant de Loire, France

Sauvignon Blanc, Mason Cellars,
Napa Valley, California

Chardonnay, Bravium Vineyards,
Russian River Valley, California

Pinot Noir, Outlier Vineyards,
St. Helena, California

Cabernet Sauvignon, Charles and Charles,
Columbia Valley, Washington

Upgraded wines available in bar packages.

*Add preferred hotel sparkling wine
toast tableside for \$15 per person.*

*Any of the wine available at the bar can
be served tableside for an additional \$20
per person.*

*Add preferred hotel wines and a sparkling
wine toast tableside for \$30 per person.*

Wines and spirits subject to availability.

STILL & SPARKLING WATER SERVICE

Choice of Waters Offered Tableside

Evian Still Sparkling Waters Unlimited
\$12 per person

Evian Still Water 750ml
\$18 per bottle

Evian Sparkling Water 750ml
\$18 per bottle

BEER & SELTZERS

ON ALL BARS

Bud Light

Corona Extra

Stella Artois

Harpoon IPA

High Noon Pineapple

White Claw Hard Seltzer Black Cherry

Heineken 00

ZERO-PROOF COCKTAILS

\$14 each

Common Cooler - Cucumber, Elderflower,
Lemon, Hopped Soda

Bees Go Buzz - Lemon, Ginger, Honey,
Sparkling Water

Boston Clipper - Orange, Grapefruit,
Cinnamon, Grapefruit Soda

HYDRATION STATION

\$14 each

Coconut Water

Assorted Electrolyte Drinks

Still and Sparkling Water



WINE

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SPARKLING WINE & CHAMPAGNE

	Per Bottle
Prosecco - Luminore Veneto, Italy	\$72
Brut - Moët & Chandon Imperial NV, France	\$160
Brut - Domaine Carneros, 2019, California	\$100
Champagne - Laurent Perrier NV, France	\$155
Champagne - Taittinger Brut, NV, France	\$145
Champagne, Rose, Laurent, Perrier, NV, France	\$205

WHITE WINE & ROSÉ

	Per Bottle
Sauvignon Blanc - Cloudy Bay Marlborough, New Zealand	\$88
Sancerre - Domaine Thomas Les Pierriere, Loire Valley, France	\$100
Pinot Grigio - Santa Margherita Südtirol Alto Adige, Italy	\$75
Chablis - Pommier, 1er Cru Troesmes, Burgundy, France	\$120
Chardonnay - Stag's Leap "Karia" Napa Valley, California	\$90
Chardonnay - Cakebread Cellars Carneros, California	\$115
Chardonnay - Resonance Willamette Valley, Oregon	\$100
Burgundy - Bouchard Aine & Fils, 1er Cru, Beaune, France	\$275
Burgundy - Louis Jadot Chassagne-Montrachet, France	\$260
Whispering Angel Côtes de Provence, France	\$72
Garrus - Château d'Esclans Côtes de Provence, France	\$195

RED WINE

	Per Bottle
Pinot Noir - Au Bon Climat Santa Barbara Coast, California	\$100
Pinot Noir - Melville Estate Santa Rita Hills, California	\$115
Pinot Noir - Patz & Hall Sonoma Coast, California	\$100
Red Blend - Saldo, The Prisoner Napa Valley, California	\$80
Cabernet Sauvignon - Mount Vedeer Napa Valley, California	\$185
Cabernet Sauvignon - Austin Hope Paso Robles, California	\$175
Cabernet Sauvignon - Caymus Napa Valley, California	\$230
Cabernet Sauvignon - Sequoia Grove Napa Valley, California	\$100
Bordeaux - Baron de Rothschild Lafite "Legende", France	\$72
Bordeaux - Château Tour Saint Christophe, Saint-Emilion Grand Cru, France	\$160
Bordeaux - Pavelot Pernaud-Vergelesse, Belles Filles, France	\$120

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GUIDELINES

THE NEWBURY BOSTON would be delighted to assist you in CRAFTING a CELEBRATION that both INSPIRES *and* DELIGHTS YOUR GUESTS.

CONSUMER ADVISORY

All items are cooked to order and may be raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FOOD AND BEVERAGE

To ensure compliance with County Board of Health food handling regulations, food will be consumed on the Hotel premises at the contracted time. Hotel is the sole provider of all food and beverages served.

Food and beverages are not permitted to be brought into the Hotel by a guest or any client's guests or attendees. In compliance with Massachusetts Liquor Laws, The Newbury Boston is the only authorized licensee able to sell and serve liquor, beer, and wine on Hotel premises. Hotel reserves the right to refuse service to any person who appears to be intoxicated. Hotel reserves the right to inspect the identification of any person attending event in the Hotel. No one under 21 years of age will be served alcoholic beverages.

PRICING

Food and beverage pricing is subject to change and may be confirmed 90 days before your event. In the event of increased costs and commodities or menu items, the Hotel may, at its option, make reasonable substitutions in menu items. Hotel reserves the right to charge for additional services requested by client, either in writing or signed for on site, and provided.

SERVICE CHARGE AND SALES TAX

Food and beverage will be subject to the applicable 7% MA sales tax; a 17.5% gratuity which will be distributed to the wait staff, and an administrative fee. Administrative fee for 2024 will be charged at 9%. Administrative fee for 2025 and beyond will be charged at 10%. Please note this administrative fee is NOT a gratuity, and will NOT be distributed as a gratuity (or in any manner) to the employees who provided service to guests. The Hotel will retain the full amount of the administrative fee to defray its administrative costs. Please also note the administrative fee is taxable. Tax, gratuity, and administrative fees are subject to change in accordance with local and state applicable laws, union collective bargaining agreements, and Hotel policy, respectively.



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GUARANTEES

A final attendance guarantee is required by 12 noon, three (3) business days prior to client's event date. Client will need to inform the Catering or Event Services Manager of the guaranteed attendance for all food and beverage functions. In the event client does not provide a guarantee of attendance, Hotel will automatically use the anticipated number of attendees provided by client to determine the charges for which client will be fully responsible.

Hotel will not set more than 5% above client's guaranteed number, not to exceed 10 people. If no guarantee is received, the number of guests indicated on the Banquet Event Order will be the guaranteed attendance. All food item selections ordered must serve the minimum guaranteed number of guests, to protect the service and quality of the your event. The Newbury Boston cannot accept orders for items that do not meet your total guest guaranteed minimum.

EVENT FEES

Chef Attendant Fee \$175 for every 75 guests

Bartender Fee \$175 for every 75 guests

Restroom Attendant Fee \$175

Cashier Fee \$175 for every 75 guests

Event extension fee, \$750 per half hour

SECURITY

For the safety of The Newbury Boston and all guests, any vendor, client and/or guests requiring back of house (BOH) access are required to schedule, sign in, and obtain a

security badge prior to being permitted in BOH. Violators of this policy may be denied BOH access. In the event additional Security is being requested by client or The Newbury Boston, only Hotel Security may be used.

CATERING AND CONFERENCE SERVICES

All of your event details should be finalized at least twenty-one (21) days prior to arrival. If menu selections are not provided to the Hotel at least seven (7) business days prior to arrival, the Hotel will complete the food and beverage selections for the event. All banquet and catering details and charges will be set forth on a separate agreement called a banquet event order.

TECHNICAL SERVICES AND AUDIOVISUAL

The Newbury Boston Audiovisual Team of professionals works as an extension of the Hotel's operations staff to ensure a seamless and successful program for the organization's event. Should the organization choose to use an outside audiovisual company, a fee will automatically be assigned to your booking. An on-site AV representative must be present at all times. This is to ensure our Audiovisual Service Standards are upheld. A charge from load-in through load-out will be assessed for said service and billed to the Organization's Master Account.

DECORATIONS, DISPLAYS AND SIGNS

Signs, banners, and hospitality desks are not allowed in the Hotel's public areas. In regard to the client's meeting/function space, all signs must be professionally printed and their placement and posting be pre-approved

by the Events Department. Nothing shall be posted, nailed, screwed, or otherwise attached to walls, floors or other parts of the building or furniture. Distribution of gummed stickers or labels is strictly prohibited. If a client desires to hang or adhere posters, banners, flip chart paper, or other material in meeting/function rooms, sleeping rooms or public space, your Event Specialist must be notified of this request in advance, and will assist client with the request in order to avoid damage to the Hotel. Any damage to the Hotel as a result of not having prior approval will be billed to client.

PACKAGES

Any packages sent to the Hotel for your event should be sent no earlier than three (3) business days prior to the event. Each package is subject to a one-way US \$5 non-negotiable box handling fee. The first three (3) boxes are complimentary. Each package should be addressed with your name, the event name and date, as well as Attn: Banquets and the name of your Event Specialist, c/o The Newbury Boston, One Newbury Street, Boston, Massachusetts 02116. In the circumstances in which the event has subcontractors (i.e. exhibitors, vendors, etc.) arrangements for payments of such box handling fees are required to be arranged in advance.

Fees will be applied to the Master Account if not previously arranged. Client understands and agrees that any packages or materials of any kind for which shipping arrangements have not been made and/or not picked up at the Hotel within five (5) business days from the conclusion of the event will be discarded.

NON-SMOKING

Hotel is a non-smoking hotel. This includes all e-cigarettes and vapor cigarettes.

GREEN INITIATIVES

Hotel provides recycling programs that benefit our environment. A full report on our current programs is available on request.

ADVERTISING OF EVENTS

Organization/client shall not use, without Hotel's prior written consent, the names, trademarks, service marks, artwork, designs, or copyrighted materials of Hotel, or its related or subsidiary companies, in (a) any advertising, publicity, press release, client list, presentation, or promotions; (b) to express or to imply any endorsement of Hotel or Hotel's services; or (c) in any manner other than as expressly provided in these policies.

LOST, STOLEN, DAMAGED PROPERTY

Hotel is not responsible for loss or damage to any property the organization or its guests bring to the Hotel, before, during, or after the use of the facilities.

VENDORS

Outside vendor set up dates and times must be prearranged with and approved by your Catering or Event Services Manager. All vendors are required to submit a valid Certificate of Insurance and sign The Newbury Boston Vendor Guidelines. Vendors without a valid Certificate of Insurance and signed Vendor Guidelines will not be allowed on Hotel property.

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CATERING



Let's *begin* PLANNING.
Simply contact our EVENT TEAM.

tel. 617-536-5700

email Events@TheNewburyBoston.com

f **@** /thenewburyboston

The Newbury Boston

One Newbury Street, Boston, MA 02116

THENEWBURYBOSTON.COM

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