



INTERCONTINENTAL.
BOSTON

Creating Your Perfect Wedding

Redefining the Boston Waterfront, InterContinental Boston is the most luxurious venue in New England to celebrate your wedding. Cherish the moment in a contemporary setting with breathtaking views of Boston's waterfront. Your dreams will come true with limitless amenities and a dedicated team that embraces your dream as its own. You can relax, have fun, and celebrate your very special day of bliss and romance. Pledge your love in a setting of unsurpassed style. Follow the path to creating unforgettable memories with an experience of a lifetime.

Complimentary Amenities

- Dedicated Personal Wedding Event Coordinator*
- Private Menu Tasting for Four*
- Personalized Printed Dinner Menus*
- Ladies' and Men's Room Amenities*
- Custom Floor Length Table Linens and Overlays with Napkins*
- Eight Votive Candles for Dining Tables*
- Silver-Framed Table Numbers*
- Oversized Hardwood Dance Floor*
- Custom Designed Wedding Cake By Cakes to Remember*
- White Glove Service (Upon Request)*
- Deluxe Bridal Suite for Two Nights*
- Upgrade for Parents' Guest Room*
- Private Room for Bridal Party Photographs with Complimentary Hors d'oeuvres*
- Private Hair & Makeup Room*
- Complimentary Parking for Newlyweds & Parents*

Incentives

- InterContinental's "Honeymoons On Us" Program for 2009*
- (Valued up to \$2,000.00)*
- Preferred Guest Room Rates*
- Preferred Parking Rate*
- Floor-to-Ceiling Windows Highlighting Boston's Spectacular Waterfront*
- Upgraded Linen Options*
- On Premise Kosher Kitchen*
- Shared Vendor Contacts*
- Book 4 Bridal Party Spa Treatments and Receive One Complimentary for the Bride*
- Customized Welcome Gift Baskets*

Services

- One Wait Person for Every Ten Guests*
- Additional Wine Carts to Facilitate Cocktail Reception*
- Customized Menu Planning*
- Boutique Style Culinary Presentation & Service*

Please Contact Your Catering Manager for Details

WEDDING PROMOTION

ONE GREAT EXPERIENCE DESERVES ANOTHER



Let any InterContinental® Hotel or Resort in North America host your wedding and receive a gift from us. Simply book your reception by December 30, 2009 at any InterContinental Hotels & Resorts property in the U.S., Canada or Mexico to receive a prepaid gift card redeemable at InterContinental Hotels & Resorts worldwide. Apply the card towards food & beverage, hotel or spa services or room expenses. Consider it a honeymoon on us.

- \$15,000 or more spent earns a \$500 card.
- \$22,500 or more spent earns a \$1000 card.
- \$30,000 or more spent earns a \$2,000 card.

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INTERCONTINENTAL.
HOTELS & RESORTS

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Terms and Conditions: Expenditures do not include taxes, gratuity or purchases from outside vendors. Available for weddings booked after January 1, 2009 through December 30, 2009 at participating hotels in the U.S., Canada and Mexico. Must be Priority Club Rewards member to take advantage of this promotion. Members receive an American Express® prepaid lodging card, which can be used at any InterContinental hotel or resort worldwide. American Express terms and conditions on card and card carrier apply. Mention promotion at time of booking. Not valid for previously booked or consumed weddings. Subject to certain restrictions, blackout dates and based on availability. Please allow 2-3 weeks for receipt of card after reception contract is signed. If reception is cancelled, card will be cancelled.

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HORS D'OEUVRES



COLD HORS D'OEUVRES

(Minimum of 25 Pieces Per Item)

MEAT

Roasted Sirloin and Great Hill Blue Cheese Croustade	\$4.75 per piece
Blue Corn Blini with Kobe Beef and Cherry Jam	\$5.50 per piece

POULTRY AND FOWL

Roasted Duck and Candied Pear on Blinis	\$5.50 per piece
Foie Gras on Toasted Brioche, Figs, and Balsamic Chutney	\$5.50 per piece
Smoked Chicken, Cream Cheese, and Spinach Roulade	\$4.50 per piece

SEAFOOD

Smoked Salmon Roulade	\$4.75 per piece
Tuna, Salmon or Shrimp on a Crispy Wonton, Wasabi Mayonnaise and Micro Greens	\$5.25 per piece
Plantain Chips with Popcorn Shrimp Salad	\$4.75 per piece
Seared Tuna with Wasabi Cream	\$5.00 per piece
Cucumber Cup with Oriental Tuna Tartar	\$5.25 per piece
Chilled Jumbo Shrimp with Traditional Cocktail Sauce	\$5.50 per piece
Blinis with Smoked Salmon and Crème Fraiche	\$5.00 per piece
Wakame Salad on Toast with Wasabi Ginger Mayonnaise and Salmon Roe	\$4.75 per piece

VEGETARIAN

Antipasto Skewer	\$4.50 per piece
Asparagus Roll Up, Sun Dried Tomato Sauce	\$4.50 per piece
Assorted Bruschetta to Include Pesto, Tomato with Basil and Olive Oil	\$4.50 per piece
Endive, Boursin, Apple and Walnut	\$4.50 per piece
Cucumber Cup with Tomato Confit	\$4.25 per piece
Vegetable Gazpacho	\$4.25 per piece
Eggplant Tapenade with Goat Cheese	\$4.50 per piece

HORS D'OEUVRES



HOT HORS D'OEUVRES

(Minimum of 25 Pieces Per Item)

MEAT

Grilled Baby Lamb Chops with Mint Pesto	\$6.00 per piece
Andouille Sausage en Croute	\$4.50 per piece
Mini Beef Wellington	\$4.75 per piece
Cuban Spring Roll	\$4.50 per piece
Philly Cheesesteak en Croute	\$4.50 per piece
Braised Lamb Shank with Olive Oil White Bean Hash	\$5.00 per piece
Mini Lamb Wellington with Garlic Aioli Dipping Sauce	\$5.25 per piece
Spicy Peanut Lamb Kefta with Malaysian Sauce	\$5.00 per piece
Mini Veal Oscar, Béarnaise Sauce	\$5.00 per piece
Mini BBQ Spare Ribs on the Bone	\$4.50 per piece
Mini Reuben Rolls with Spicy Mustard Sauce	\$4.75 per piece
Beef Brochette with Malaysian Sauce	\$4.50 per piece
Malaysian Beef Satay	\$5.00 per piece
Truffle and Prosciutto Potato Croquette	\$4.00 per piece
Fiesta Black Bean Chorizo Spring Roll	\$4.25 per piece

POULTRY AND FOWL

Peking Duck Spring Roll	\$4.75 per piece
Moroccan Spiced Duck with Beet Cous Cous	\$4.75 per piece
Duck Confit Spanakoita with Honey Truffle Yogurt Dip	\$4.50 per piece
Foie Gras Risotto Lollipop	\$5.50 per piece
Seared Foie Gras Apple Sandwich with Onion Chutney	\$5.50 per piece
Chicken Brochette with Garlic, Coconut Milk and Ginger	\$4.50 per piece
Chicken Croquette	\$4.75 per piece
Chicken Satay with Spicy Peanut Sauce	\$4.50 per piece
Chicken Marakesh Honey Yogurt Dip	\$4.50 per piece
Spicy Chicken Wontons	\$4.50 per piece
Chicken Tikka Tandoori	\$4.75 per piece

HORS D'OEUVRES



HOT HORS D'OEUVRES

(Minimum of 25 Pieces Per Item)

SEAFOOD

Scallops Wrapped in Bacon	\$4.50 per piece
Grilled Lobster and Goat Cheese Quesadilla with Jalapeno Relish	\$6.00 per piece
Shrimp Satay with Avocado Sauce	\$4.75 per piece
Panang Shrimps	\$5.00 per piece
Stir Fried Crabmeat with Ginger and Vanilla Beans	\$5.00 per piece
Mini Crab Cakes with Mustard Sauce	\$6.00 per piece
Cocktail Shrimp Spring Roll with Sweet Chile Sauce	\$5.00 per piece
Coconut Coated Shrimp with Caribbean Dipping Sauce	\$5.00 per piece
Cod Fish and Potato Croquette	\$4.75 per piece
Crab and Corn Cakes with Spicy Mustard Sauce	\$4.75 per piece
Crab Rangoon with Sweet Chile Sauce	\$5.00 per piece
Grilled Sea Scallop, Fresh Pesto Sauce	\$5.00 per piece
Seafood Rillettes Risotto	\$5.25 per piece
Smoked Salmon Rillettes on Brioche Toast	\$4.75 per piece

VEGETARIAN

Crispy Goat Cheese and Artichokes	\$4.25 per piece
Feta and Sun Dried Tomato Roll	\$4.25 per piece
Macaroni and Cheese in a Wonton Cup with Truffle Oil	\$5.00 per piece
Artichoke and Olive Mini Tart	\$4.25 per piece
Blue Cheese and Apricots in Phyllo Brick	\$4.25 per piece
Butternut Squash and Ginger Cocktail	\$4.50 per piece
Aged Balsamic, Fig, and Goat Cheese on Flat Bread	\$4.25 per piece
Blue Cheese and Truffle Bouche	\$4.50 per piece
Brie with Dried Fruit and Pecan in Phyllo Brick	\$4.75 per piece
Brie with Raspberry and Almonds in Phyllo	\$4.25 per piece
Brie with Fig Jam en Croute	\$4.25 per piece
Mushroom Polenta with Blue Cheese	\$4.25 per piece
Spinach and Feta in Phyllo	\$4.25 per piece
Spinach and Brie Wontons	\$4.25 per piece
Asian Spring Rolls with Plum Ginger Sauce	\$4.25 per piece
Wild Mushroom Tart	\$4.25 per piece
Black Truffle Potato Fritter	\$4.75 per piece
Mini Vegetable Samosa	\$4.50 per piece
Indonesian Fried Eggplant	\$4.25 per piece
Mini Aloo Fritters	\$4.25 per piece
Parmesan Cheese Bread Stick with Manchego Fava Bean Dip	\$4.25 per piece
Profiterole Cambozola with Crème de Cassis Roasted Pear	\$4.50 per piece
Mini Pissaladiere	\$4.25 per piece
Assorted Mini Pizza	\$4.25 per piece
Vermont Goat Cheese Peach Chutney Lollipop with Macadamia Nut Crust Served with Maple Syrup	\$4.75 per piece

RECEPTION DISPLAYS



Fresh Vegetable Display

Seasonal Assorted Vegetables with a Ranch, Onion, and Roasted Pepper Dips

\$10.00 per person

Grilled Vegetable Display

Assorted Squash and Peppers, Portobello Mushrooms, Asparagus, Tomatoes, and Seasonal Vegetables
With Pesto and Shredded Parmesan Cheese

Focaccia and Assorted Breads

\$12.00 per person

Warm Baked Brie en Croute

Served with a Warm Walnut Crust

Accompanied by Sliced Baguette and Crystallized Grape Clusters

\$12.00 per person

Imported and Domestic Cheese Display

Brie, Port Salut, Bel Pease, Sharp Cheddar Cheese, Smoked Gouda, and Marinated Fresh Mozzarella
Served with Grape Clusters, French Baguettes, and Crackers

\$14.00 per person



SPECIALTY STATIONS

(Reception Station Prices Based on a One Hour Reception)

New England Raw Bar on Ice

Served with Lemon Wedges, Tabasco Sauce, Cocktail Sauce, and Horseradish

Please Select your Choice of the Following:

Colossal Shrimp, \$5.75 per piece

Bluepoint Oysters on the Half Shell, \$4.50 per piece

Littleneck Clams on the Half Shell, \$4.50 per piece

Lobster Cocktail Claws, \$7.00 per person

Snow Crab Claws, Market Price

Maine Lobster Tail, Market Price

Shuckers are Available for Presentation at \$150.00 Each

Custom Ice Carvings are Available at an Additional Charge

Italian Bruschetta Station

Warm Focaccia and Bruschetta Breads

Served with the Following:

Ricotta and Swiss Cheese

Sautéed Mushrooms with Rosemary and Herbs

Goat Cheese, Roasted Peppers

Spiced Broccoli and Prosciutto

Shrimp and Portobello Mushroom

Sweet Red Pepper and Arugula Salad with Flavored Oils

\$14.00 per person

Smoked Salmon Station

Trio of Salmon: Apple Wood Smoked, Citrus Flavored Gravlax and Pastrami Seasoned

Served with Classical Garnishes to Include: Capers, Chopped Egg, Sour Cream, Diced Red Onion,

Tomatoes, Lemon Wedges, Toast Points, and Blinis

\$15.00 per person



SPECIALTY STATIONS

(Reception Station Prices Based on a One Hour Reception)

French Station

Elegantly Displayed Selections of Terrines and Pates
Traditional Accompaniments to Include:
Salmon Tartare Canapés (Two Per Person)
Baked Brie with Sliced Pears, Dried Apples, and Baguettes
Selected Cheeses with Dried Fruit and Nuts
Baguettes, Brioche, and Continental Crackers
\$18.00 per person

Dim Sum in Bamboo Steamers (Four Per Person)

Steamed Shu Mai, Hargow Chinese and Chicken Gioza, Dumplings and Pot Stickers
Ying Yang Dipping Sauce and Green Onions
\$18.00 per person

Mediterranean Station

Fried Calamari with Marinara Sauce, Spanikopita (Two Per Person)
Hummus, Baba Ghanoush, Eggplant Steak with Chevre Cheese
Sesame Lavash and Greek Olives
\$20.00 per person

Antipasto Station

Marinated Fresh Mozzarella, Asiago and Sharp Provolone Cheeses
Thinly Sliced Prosciutto, Salami and Spicy Pepperoni
Grilled Zucchini, Yellow Squash, Portobello Mushrooms, Asparagus and Sweet Roasted Bell Peppers
Pesto, Tapenade and Mission Olives
Served with Focaccia Bread and Bread Sticks
\$22.00 per person

Tapas Station

Hummus and Baba Ghanoush with Cucumber Medallions
Olives and Peppers
Marinated Portobello Mushrooms Drizzled with Red and Yellow Pepper Oils
Grilled Peppers and Onions with Goat Cheese Medallion on Crostini
Grilled and Chilled Calamari and Artichoke Salad
Eggplant and Feta Napoleons Topped with Ratatouille
Couscous with Lemon Zest, Watercress and Toasted Pine Nuts
Prosciutto Wrapped Asparagus
Salami and Cured Serrano Ham and Stuffed Spicy Pork Roulades
Stuffed Grape Leaves
Marinated Artichoke in Sherry Vinaigrette
Olive Bread
\$24.00 per person

SPECIALTY STATIONS



(Reception Station Prices Based on a One Hour Reception)

Uniformed Chef Required at \$150.00 Each

Italian Mushroom Station

Mediterranean Style Assortment of Seasonal Mushrooms Sautéed with Olive Oil

Prepared with Garlic, Basil, Pesto, Roasted Pine Nuts, Parsley, and Pecorino Cheese

\$18.00 per person

Asian Mushroom Station

Asian Style of Assortment of Seasonal Mushrooms Sautéed with Sesame Oil

Prepared with Garlic, Ginger, Lemongrass, Soy Sauce, and Green Onion

Served Over Wonton Cups

\$18.00 per person

Crab Cake Station

Lump Crabmeat Moistened with Chef's Signature Blend of Herbs (Three Pieces per Person)

Seared to Order and Served with Roasted Pepper Aioli, Lemon and Lime Wedges

\$20.00 per person

Shrimp Sauté Station

Jumbo Shrimp Sautéed (Three Pieces per Person)

With Garlic, Tomatoes, Shallots, Fine Herbs, White Wine, Hot Peppers, Olive Oil, and Cilantro

\$22.00 per person

SPECIALTY STATIONS



(Reception Station Prices Based on a One Hour Reception)

Uniformed Chef Required at \$150.00 Each

Pasta Station

Choice of Two Pastas: Cheese Stuffed Spinach Tortellini, Penne, Orecchiette or Ravioli
Choice of Two Sauces: Alfredo Sauce, Bolognese Sauce, Lemon, Caper, and Onion Sauce,
Marinara Olive Sauce, Pesto Sauce or Sun-Dried Tomato Sauce
Accompanied with Plum Tomatoes, Basil Chiffonade, Caramelized Onions, Roasted Garlic Oil,
Toasted Pine Nuts, Mushrooms, Mixed Peppers, Sliced Olives, and Fine Herbs
Asiago and Romano Cheeses
\$20.00 per person

Far East Station

Indonesian Stir Fried Noodles with Peanut Sauce and Curry
Choice of Chicken or Shrimp Stir Fried with Coconut Milk, Curry Lemon Grass, and Indonesian Rice
Assorted Satay with Peanut Sauce
Egg Rolls with Sweet Chili Sauce
Beef Szechwan Style
Sweet and Sour Chicken with Pineapple
Vietnamese Rolls Served Chilled with a Spicy Peanut Sauce
Flavored Wonton Crisps
\$24.00 per person

SPECIALTY STATIONS



(Reception Station Prices Based on a One Hour Reception)

Sushi Chef Required at \$250 Each

Sushi Station

House Combo

Pieces Maguuro (Tuna)

Pieces Shiromi (White Fish)

Pieces Ebi (Shrimp)

Pieces Teakka Maki (Tuna Roll)

Pieces Kappa Maki (Cucumber Roll)

\$33.00 per person based on 6 Pieces Per Person

Choice Combo

Pieces Maguro (Tuna)

Pieces Hamachi (Yellowtail)

Pieces Sake (Salmon)

Pieces Tekka Maki (Tuna Roll)

Pieces California Maki (Crabstick, Avocado, Cucumber with Flying Fish Roe Oustide)

\$39.00 per person based on 6 Pieces Per Person

Premier Combo

Pieces Maguro (Tuna),

Pieces Sake (Salmon)

Pieces Hamachi (Yellowtail)

Pieces Toro (Fatty Tuna)

Pieces California Maki (Crabstick, Avocado, Cucumber with Flying Fish Roe Oustide)

Pieces Spicy Tuna Maki (Tuna and Cucumber with a Spicy Mayonnaise)

Pieces Caterpillar Maki (Eel, Avocado, Cucumber with Flying Fish Roe Covered with Avocado)

\$45.00 per person based on 6 Pieces Per Person

SPECIALTY STATIONS



CARVING STATIONS

(Reception Station Prices Based on a One Hour Reception)

Uniformed Chef Required at \$150.00 Each

Chicken en Croute

Mushroom Duxelle and Truffle Mousse with Perigord Sauce

\$18.00 per person

Peking Duck Station

Roasted Peking Duck with Moo Shoo Pancakes

Scallion Brushes and Hoisin Sauce

\$20.00 per person

Roasted Sirloin

Whipped Potato Mouseline,

Au Jus and Horseradish Sauce

Sourdough Rolls

\$20.00 per person

Tenderloin Station

Whole Carved Tenderloin of Beef

Horseradish Cream Sauce

Morel Sauce and Demi-Glace

Focaccia Rolls

\$23.00 per person

Marinated Rack of Lamb

Pesto Crust, Served with Au Jus and Green Tomato Chutney

\$24.00 per person

PLATED DINNER



All Dinner Prices are Based on Three Courses to Include One Soup or Salad, Entrée, Dessert, Assorted Breads and Rolls, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of International Teas.

STARTERS

Soups

Cream of Broccoli, Ricotta Quenelle
Roasted Tomato & Basil Soup, Baby Greens, and Honey Ginger Carrots Julienne
Creamy Pumpkin Soup
Potato Bisque with Celery Root and Truffle Essence
Artichoke Infused with Black Truffle, Toasted Brioche
Porcini and Chanterelles, Rosemary Focaccia Crouton
Crab Bisque with Fried Shallots and Roasted Corn
Lobster Bisque with Wild Mushroom Flan
New England Clam Chowder
Crab Coconut Corn Chowder
Smoked Salmon Cauliflower Cream with Sweet Potato Crisp
Lobster and Sweet Potato Stew, Orange and Rosemary Butter Sauce
Green and White Asparagus Soup with Lobster Salpicon

~OR~

Salads

Arugula, Fennel and Orange with Cumin Dressing

Mesclun Greens, Julienne of Fresh Vegetables with Lemongrass Vinaigrette

Baby Greens, Blue Cheese, and Spiced Caramelized Pecans with Raspberry Vinaigrette

Baby Spinach, Watercress, and Green Oak Leaf, Cucumbers, and Julienne of Red and Yellow Peppers with Mustard Chive Dressing

Bibb and Red Oak, Stilton, Poached Pear, Toasted Pecans, Sun-Dried Cherries, and Blueberries with Port Wine Vinaigrette

Field Greens Served in Feuille de Brique Basket, Feta Cheese, Cucumber, Sweet Bell Pepper, Cherry Tomatoes, Kalamata Olives, Extra Virgin Olive Oil, and Oregano

Endive, Grapefruit, Roquefort, and Candied Walnuts with Aged Balsamic Vinaigrette

Arugula, Radicchio, Endive, Frisee, Fresh Raspberries, Blueberries, Shaved Parmesan with Port Wine Vinaigrette

Traditional Caesar Salad with Parmesan Crisps

PLATED DINNER



ENTRÉES

Poultry and Fowl

Seared Chicken with Goat Cheese, Olive, and Red Spring Peas in a Marsala Sauce
\$78.00 per person

Seared Chicken with Tarragon Mousse, Porcini Mushrooms, and Garlic Rosemary Confit
with French Mustard Sauce
\$78.00 per person

Grilled Chicken with Forbidden Rice and Tarragon Emulsion
\$78.00 per person

Roasted Chicken with Vegetable Confetti Mousse, Basil, and Arugula with Sun-Dried Tomato Cream
\$78.00 per person

Seared Chicken with Pine Nuts, Spinach, Pomme Mousseline, Baby Carrots, and Maple Syrup Glaze
\$78.00 per person

Roasted Duck, Wild Mushroom Ragout, and Creamy Scalloped Potatoes
\$82.00 per person

Grilled Duck Magret, Mango Chutney, Roasted Poached Pear in Phyllo Dough, and Potato Au Gratin
\$82.00 per person

Trio of Duck (Breast, Confit, Foie Gras), Celery Puree Lentils, English Peas with Cherry Sauce
\$82.00 per person

Roasted Cornish Hen and Duck Confit, Potato Cake, and Porcini Ragout
\$80.00 per person

Grilled Cornish Hen, Sweet Potato Risotto with Saffron Sauce
\$80.00 per person

PLATED DINNER



ENTRÉES

Seafood

Brown Sugar Crusted Salmon, Grilled Asparagus, and Parsley Potatoes with Sesame Oil Soy Sauce
\$80.00 per person

Red Snapper, Butternut Squash Puree, Pearl Vegetables, and Tropical Fruit Salsa
\$82.00 per person

Filet of Sole Roulade with Shrimp and Creamy Bok Choy Fondue
\$82.00 per person

Pecorino Herb Crusted Grouper, Chateau Purple Potato, and Baby Vegetables with Orange Butter Sauce
\$82.00 per person

Grilled Atlantic Swordfish, Sun-Dried Tomato Risotto with Champagne Sauce
\$82.00 per person

Seared Sea Bass, Rosemary Bean Tomato Salsa with Orange Beurre Blanc
\$86.00 per person

Seared Atlantic Halibut, Julienne of Fennel, Heirloom Tomatoes, and Scallions with Saffron Essence
\$84.00 per person

Pan Roasted Mediterranean Sea Bass, Asparagus Tips, Morel Mushrooms, and Pil Pil Sauce
\$86.00 per person

Brochette of Scallop and Lobster Tail, Cocoa Bean Puree, Bacon Braised Spinach with Black Truffle Sauce
\$88.00 per person

Jumbo Shrimp, Blue Crab and Smoked Salmon Cake, Grilled Portobello Cap, and Red Sweet Pepper Coulis
\$88.00 per person

Braised Lobster, Szechwan Eggplant with Hoisin Sauce
Market Price

Lobster and Foie Gras, Green and White Asparagus with Cardamom Accents
Market Price

PLATED DINNER



ENTRÉES

Meat

Roasted Pork Tenderloin with Dried Fruit Crust and Thyme Essence
\$84.00 per person

Roasted Pork Loin, Figs and Honey Roasted Apple
\$84.00 per person

New York Strip Steak, Stilton Walnut Butter and Potato Herb Biscuit
\$90.00 per person

Braised Short Ribs and Foie Gras, Potato Rosti, Julienne Snow Peas, Celeriac Mousseline with Burgundy Sauce
\$92.00 per person

Shiitake and Sun-Dried Tomato Crusted Beef Tenderloin with Tomato Cabernet Sauce
\$94.00 per person

Seared Beef Tenderloin Crusted with Black Peppercorn and Brandy, Potato Dauphinois
\$94.00 per person

Roasted Beef Tenderloin, Potato Au Gratin, Wild Mushroom Stuffed Cabbage with Thyme Jus
\$94.00 per person

Tournedos of Beef Tenderloin, Basil and Ricotta Mousse, Roasted Potato Rosette with Chanterelle Sauce
\$96.00 per person

Seared Beef Tenderloin, Roquefort, Herbs de Provence, Roasted Sweet Potatoes with Cabernet Sauce
\$96.00 per person

Grilled Lamb Chops, Oven Dried Oregano Tomatoes, and Roasted Rosemary Blue Cheese New Potatoes
\$96.00 per person

Mustard and Herb Crusted Rack of Lamb and Lyonnaise Potatoes
\$98.00 per person

Grilled Veal Chop, Basil, Mozzarella and Tomato Stew with Pinot Grigio Sauce
\$98.00 per person

PLATED DINNER



ENTRÉES

Duets

Salmon and Shrimp Brochette and Grilled Capon with Tarragon Mousse, Roasted Spanish Onion, Pumpkin, and Forbidden Rice Risotto

\$88.00 per person

Grilled Chicken with Spinach, Sun-Dried Tomatoes and Roasted Pine Nuts, Pinot Noir Sauce and Porcini Crusted Tuna with Pesto Sauce

\$88.00 per person

Seared Chicken with Spinach, Goat Cheese and Roasted Pine Nuts and Lobster Ravioli, Celeriac Julienne with Red Onion Beet Sauce

\$92.00 per person

Filet Mignon, Mushroom Duxelle and Pesto Crust with Pinot Noir Sauce and Grilled Salmon with Chardonnay Sauce

\$96.00 per person

Beef Tournedos' with Chicken Wellington, Demi Glace

\$98.00 per person

Halibut Brochette, Swiss Chard and Beef Tenderloin Gorgonzola Crusted Cupola and Fried Potato Bouchon

\$100.00 per person

Sliced Roast Tenderloin of Beef, Cabernet Sauce and Sautéed Jumbo Shrimp Scampi

\$104.00 per person

Roasted Rack of Lamb with Parsley Crust and Braised Lamb Shank, Black Olive and Sun-Dried Tomato Stuffed Artichoke with Natural Rosemary Jus

\$106.00 per person

Grilled Filet Mignon and Half Maine Lobster, Potato Dauphines, Asparagus with Morel Sauce and Citrus Beurre Blanc

\$108.00 per person



PLATED DINNER

DINNER ENHANCEMENTS

Salads

Grilled Pesto Portobello Mushroom, Mango Scampi and Avocado Salad
Add \$10.00 per person

Caramelized Chicken, Roasted Almond Pine Nut Mesclun Salad with Asian Vinaigrette
Add \$10.00 per person

Warm Quail, Micro Watercress, Salad and Red Pepper Confit
Add \$12.00 per person

Peking Duck and Arugula Salad with Asian Vinaigrette
Add \$14.00 per person

Lobster, Sun Dried Tapenade Salad on Olive Brioche Toast, Basil and Garlic Dressing
Add \$16.00 per person

Vegetarian Appetizers

Portobello Carpaccio, Roasted Pine Nuts, Anise Mesclun, Olive Oil and Fresh Chive
Add \$10.00 per person

Jumbo Green and White Asparagus, Grated Parmesan Cheese, and Kalamata Olive Au Jus
Add \$10.00 per person

Asparagus Timbale, Cheese Fondue and Herbed Oil
Add \$12.00 per person

Goat Cheese, Mango and Fig Chutney en Phyllo, Mixed Greens with Port Wine Dressing
Add \$12.00 per person

Poultry and Fowl

Seared Breast of Duck and Herbed Gnocchi, English Pea Velouté, Fava Beans, and Morel Mushrooms with White Truffle Oil
Add \$14.00 per person

Seared Foie Gras, Peach Compote and Oyster Mushroom Armagnac Sauce
Add \$16.00 per person

PLATED DINNER



DINNER ENHANCEMENTS

Appetizers

Seafood

Grilled Scallops, Sweet Pea Puree, Butternut Squash Brunoise, Shiitake, Shallot and Tomato Beurre Blanc
Add \$14.00 per person

Scallop and Smoked Salmon Cakes, Mixed Greens and Remoulade
Add \$14.00 per person

Seared Scallop and Morel, Green Asparagus Sauce, and White Asparagus Hollandaise
Add \$14.00 per person

Diver Sea Scallop Carpaccio, Salmon Roe, Lime Marinade, Celery Rémoulade and Hazelnut Oil
Add \$14.00 per person

Salmon Gravlox Napoleon with Fleurs d'Orange Vinaigrette
Add \$14.00 per person

Crab Cakes, Potato Chips, Kalamata Olive Compote with Saffron Squash Vinaigrette
Add \$15.00 per person

Lobster and Wild Mushroom Ragout, Parmesan Cheese Tuiles, and Watercress Coulis
Add \$16.00 per person

Steamed Lobster, Porcini Ravioli, and Spinach with Citronelle Sauce
Add \$16.00 per person

Asian Ahi Tuna Tartare, Cucumber Salad, Crispy Lotus Chips, and Wasabi Mayonnaise
Add \$16.00 per person

Meat

Prosciutto and Ricotta Rolls, Mixed Greens, Shallot and Green Pea Dressing
Add \$14.00 per person

Beef Carpaccio, Brunoise of Vegetables, Rosemary Sage Oil, and Mascarpone Quenelle
Add \$14.00 per person

Braised Lamb Shank with Olive Oil White Bean Hash
Add \$15.00 per person



PLATED DINNER

DESSERT

Sautéed Berries

with Candied Olives and Lavender Ice Cream

Flourless Chocolate Cake

with Fresh Raspberries and Olive Oil Ice Cream

Roasted Pear in a Honey Phyllo Crust

with Caramel Sauce and Vanilla Ice Cream

Mascarpone and Raspberry Mousse

with Almond Genoese

Pineapple Carpaccio

with Passion Fruit Coulis and Caramel Ice Cream

Mango Carpaccio Citron Vert Sauce

and Coconut Ice Cream

Chocolate Trilogy

with White and Dark Chocolate Mousse and Chocolate Shortcake

Fresh Berries and Crème Fraiche Ice Cream

in a Tuille Basket

Apple Tart Tartan

with Ginger Ice Cream

Trio of Sorbets

with Fresh Berries and Tuille Cookie

Banana Mascarpone Strudel

with Coconut Ice Cream

Lemon Meringue Tart

with Raspberry Coulis

Chocolate Caramel Mousse Pyramid

with Crunchy Praline

BEVERAGE SERVICE



HOSTED BAR

Service Charge and Applicable Sales Tax will be Added to the Following Prices

Premium Brands	\$8.50	Cordial Service	\$12.00
Deluxe Brands	\$9.50	Imported Beers	\$6.25
Martinis	\$13.00	Domestic Beers	\$6.25
House Wines (per bottle)	\$38.00	Mineral Waters	\$4.50
House Sparkling Wine (per bottle)	\$58.00	Soft Drinks	\$4.50

One (1) Bartender Recommended per 75 Guests

Bartender fees are \$150.00 per Bartender up to Five Hours

Premium Brands

Tanqueray Gin	Johnnie Walker Red Label Scotch
Seagram's 7 Crown Whiskey	Maker's Mark Kentucky Bourbon
Bacardi Superior Rum	Svedka Vodka
Sauza Tequila	

Deluxe Brands

Bombay Sapphire Gin	Johnnie Walker Black Label Scotch
Canadian Club Whiskey	Jim Beam Whiskey
Bacardi Select Rum	Belvedere or Grey Goose Vodka
Patron Silver Tequila	

Cordials

Kahlua	Bailey's Irish Cream
Frangelico	Drambuie
Cointreau	Amaretto di Saronno
Sambuca Romana	Grand Marnier
B & B	Tia Maria

House Wine

Stone Cellars Culinary Collection, California
Chardonnay, Cabernet Sauvignon, and Merlot

Imported and Domestic Beer

Amstel Light, Corona, Heineken, and Samuel Adams Boston Lager

Soft Drinks

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

Still and Sparkling Waters

BEVERAGE SERVICE



InterContinental City Cocktail Bar

Rumbullion
The Barclay Appletini
The Top of the Mark
Perfectly Peach Tequini
Miami Mystique
Midwest Cosmopolitan
\$14.00 per drink

InterContinental Boston
The Barclay
InterContinental Mark Hopkins San Francisco
InterContinental Buckhead, Atlanta
InterContinental Miami
InterContinental Chicago

RumBa Mojito Bar

Mojitos Made to Order with Freshly Muddled Mint, Lime Juice, and Bacardi Flavors
To Include Mint, Big Apple, Limon, Orange, Vanilla, and Raspberry
\$14.00 per drink

Le Kir Royale

Le Kir Royales Made to Order with Nicolas Feuillatte Brut Champagne
With Flavors to Include
Crème de Cassis, Currant
Crème de Mure, Blackberry
Crème de Framboise, Raspberry
Crème de Peche, Peach
\$16.00 per drink

Cappuccino and Espresso Bar

Made to Order with Cinnamon and Cocoa
\$8.00 per person
(Uniformed Chef Required at \$150 Each)

BEVERAGE SERVICE



All beverages must be purchased from the hotel.

CATERING WINE LIST

Champagne and Sparkling Wine

Piper Sonoma Brut Sonoma	\$58.00 per bottle
Moet & Chandon White Star NV	\$82.00 per bottle
Veuve Clicquot Ponsardin Brut NV	\$105.00 per bottle
Perrier Jouet Grand Brut NC	\$125.00 per bottle

Rose

Jean-Luc Colombo "Cote Bleue" Syrah/Mouvedre 2005, Provence	\$48.00 per bottle
Domaine Saint Andrieu, Cotes de Provence Rose, 1996	\$58.00 per bottle
Nicolas Feuillatte "Premier Cru" Rose NV	\$82.00 per bottle

French White

Des Domaines Fabre Cuvee Henri Fabre Bordelaise Elegance, Provence	\$48.00 per bottle
Domaine Fournier Sancerre 2004, Loire	\$50.00 per bottle
Trimbach Riesling, 2005	\$58.00 per bottle

American White

Stone Cellars Chardonnay, Culinary Collection, California 2004	\$38.00 per bottle
Chateau Ste. Michelle Riesling, Washington 2005	\$42.00 per bottle
Hess Monterey Chardonnay, Napa Valley 2006	\$42.00 per bottle
Geyser Peak Sauvignon Blanc, Alexander Valley 2005	\$44.00 per bottle
Zaca Mesa Viogner, Santa Ynez Valley 2006	\$51.00 per bottle
Sonoma Cutrer Chardonnay, Russian River Valley, California 2004	\$56.00 per bottle

International White

Brancott Sauvignon Blanc 2004, Marlborough New Zealand	\$42.00 per bottle
Maso Canali Pinot Grigio, Trentino Italy 2005	\$44.00 per bottle

BEVERAGE SERVICE



All beverages must be purchased from the hotel.

CATERING WINE LIST

French Red

Maison Louis Latour Valmoissine Pinot Noir, Provence 2004	\$45.00 per bottle
Henri Fabre Domaines & Chateaux Cuvee Grand Assemblage (Bandol) Provence	\$46.00 per bottle

American Red

Stone Cellars Cabernet Sauvignon, Culinary Collection, California 2005	\$38.00 per bottle
Stone Cellars Merlot, Culinary Collection, California	\$38.00 per bottle
Blackstone Merlot, California 2002	\$42.00 per bottle
Rancho Zabaco, Zinfandel, Sonoma County 2004	\$43.00 per bottle
Menage a Trois, Red Blend 2006	\$44.00 per bottle
Maison Louis Latour Valmoissine Pinot Noir, Provence 2004	\$45.00 per bottle
Beaulieu Vineyard Cabernet Sauvignon, Napa Valley 2003	\$56.00 per bottle
Foiles a Deux Cabernet Sauvignon 2003, Napa Valley	\$66.00 per bottle
Franciscan Merlot, Napa Valley 2003	\$68.00 per bottle

International Red

Little Boomey Shiraz, Australia 2004	\$42.00 per bottle
Marcesis do Frescobaldi Castiglioni, Chinati Reserva, Italy 2004	\$76.00 per bottle

Dessert

Quady Essensia Muscat, Madera, California	\$59.00 per bottle
Cyprus de Climens, Barsac, Bordeaux, 2003 (500ml)	\$74.00 per bottle

BEVERAGE SERVICE



HOURLY HOSTED BAR PACKAGES

Bartenders Required at \$150 Each

Premium Brands

One Hour	\$22.00 per person
Two Hours	\$34.00 per person
Three Hours	\$40.00 per person
Four Hours	\$46.00 per person
Five Hours	\$52.00 per person

This Premium Package Includes Your Choice of the Following:

Premium Liquors: Tanqueray Gin, Johnnie Walker Red Scotch, Seagram's 7 Crown Whiskey, Svedka Vodka, Bacardi Superior Rum, Maker's Mark Bourbon and Souza Gold Tequila

Imported & Domestic Beers: Amstel Light, Corona, Heineken, and Sam Adams

House Wines: Stone Cellars Chardonnay, Stone Cellars Cabernet Sauvignon, and Stone Cellars Merlot

Non Alcoholic Beverages: Fiji Mineral Water, Coca-Cola Soft Drinks, and Juices.

Deluxe Brands

One Hour	\$25.00 per person
Two Hours	\$40.00 per person
Three Hours	\$47.00 per person
Four Hours	\$54.00 per person
Five Hours	\$61.00 per person

This Deluxe Package Includes Your Choice of the Following:

Deluxe Liquors: Bombay Sapphire Gin, Johnnie Walker Black Scotch, Canadian Club Whiskey, Grey Goose or Belvedere Vodka, Bacardi Select Rum, Jim Beam and Patron Silver Tequila

Imported & Domestic Beers: Amstel Light, Corona, Heineken, and Sam Adams

House Wines: Stone Cellars Chardonnay, Stone Cellars Cabernet Sauvignon, and Stone Cellars Merlot

Non Alcoholic Beverages: Fiji Mineral Water, Coca-Cola Soft Drinks, and Juices.

Bar service will not exceed five (5) hours.

There are to be no substitutions or additions.

Special requests will be based on consumption only.

PLATED



BREAKFAST

All Main Course Breakfast Selections Include a Choice of Starter and Entrée, Freshly Squeezed Orange Juice, Breakfast Pastry Assortment with Butter and Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of International Teas.

Starters

Fresh Grapefruit Half
Seasonal Fruit Compote
Seasonal Melon Slices
Fruit Smoothie
Assorted Granola Bars
Yogurt Parfait

Entrées

Roasted Vegetable Frittata with Breakfast Potatoes, Sausage Links or Crisp Smoked Bacon
\$30.00 per person

Parmesan Italian Egg White Omelet with Grilled Zucchini and Mushrooms
\$28.00 per person

Chorizo Breakfast Polenta Topped with Cheese, Scrambled Eggs and Asparagus with Oven Roasted Tomatoes
\$29.00 per person

Fruit Filled Breakfast Crepes, Glazed Citrus Supreme with Honeyed Pecans and Canadian Bacon
\$30.00 per person

Amaretto French Toast with Maple Syrup, Grilled Peaches, Currant and Orange Chutney with Sausage Links or Crisp Smoked Bacon
\$32.00 per person

French Toast with Rum Banana Sauce and Choice of Turkey Sausage or Crisp Smoked Bacon
\$30.00 per person

Blini Pancake Topped with Smoked Salmon Hash and a Poached Egg
\$32.00 per person

Napoleon Scrambled Eggs and Salmon with Sautéed Spinach, Broiled Tomato and Potato Pancakes
\$32.00 per person

Traditional Eggs Benedict or Smoked Salmon and Spinach Eggs Benedict
Hash Brown Potatoes and Hollandaise Sauce
\$32.00 per person

Rosti Potatoes Topped with Scrambled or Poached Eggs and Smoked Salmon
\$32.00 per person

PLATED



BREAKFAST

All Main Course Breakfast Selections Include a Choice of Starter and Entrée, Freshly Squeezed Orange Juice, Breakfast Pastry Assortment with Butter and Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of International Teas.

Scrambled Eggs with Asparagus and Crisp Smoked Bacon, Smoked Virginia Ham and Breakfast Potatoes
\$28.00 per person

Short Ribs and Scrambled Eggs on Rosti Potato Cake with Béarnaise Sauce
\$32.00 per person

Petit Sirloin with Scrambled Eggs and Asparagus with Choron Sauce
\$36.00 per person

CONTINENTAL BREAKFAST



Minimum of 20 Guests. For Groups of Less than 20 Please Add \$5.00 Per Person

Continental Breakfast

Chilled Fresh Orange, Grapefruit, and Cranberry Juice

Sliced Fresh Fruit and Berries

Individually Flavored Yogurts with Granola

Assorted Bagels with Original and Chive Cream Cheese

Breakfast Pastries, Danish, Muffins, Croissants, and Breakfast Breads with Sweet Butter, Honey, and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of International Teas

\$28.00 per person

InterContinental Breakfast

Chilled Fresh Orange, Grapefruit, and Cranberry Juice

Sliced Fresh Fruit and Berries with Assorted Individual Yogurts

Assortment of Cold Cereals with Whole Milk, 2% Milk and Skim Milk

Scrambled Eggs with Herbs

Assorted Bagels with Original and Chive Cream Cheese

Breakfast Pastries, Danish, Muffins, Croissants and Breakfast Breads with Sweet Butter, Honey and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of International Teas

\$32.00 per person

BREAKFAST



BUFFET

Minimum of 20 Guests. For Groups of Less than 20 Please Add \$5.00 Per Person

New England Breakfast

Chilled Fresh Orange, Grapefruit, and Cranberry Juice

Sliced Fresh Fruit and Berries

Individually Flavored Yogurts with Granola

Warm Mini Blueberry Pancake Muffins with Vermont Maple Syrup

Scrambled Eggs

Chicken Apple Sausage Breakfast Casserole

Pork Sausage

Crisp Smoked Bacon

Breakfast Pastries, Danish, Muffins, Croissants and Breakfast Breads

Sweet Butter, Honey and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of International Teas

\$38.00 per person

European Breakfast

Chilled Fresh Orange, Grapefruit, and Cranberry Juice

Sliced Fresh Fruit and Berries

Muesli with Berries

Individually Flavored Yogurts

Assorted Cold Meats

Assorted Sliced International Cheeses

Hard Boiled Eggs

Sliced Smoked Salmon with Diced Tomatoes, Bermuda Onions, Capers and Chopped Egg

Breakfast Pastries, Pain au Chocolate and Croissants

Sweet Butter, Honey, and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of International Teas

\$36.00 per person

BREAKFAST



BUFFET

Minimum of 20 Guests. For Groups of Less than 20 Please Add \$5.00 Per Person

Fort Point Breakfast

Chilled Fresh Orange, Grapefruit, and Cranberry Juice

Sliced Fresh Fruit and Berries

Assorted Dry or Cold Cereals with Whole Milk, 2% Milk and Skim Milk

Home Fried Potatoes

Farm Fresh Scrambled Eggs with Herbs

Grand Marnier French Toast with Warm Maple Syrup

Eggs Benedict, Lean Canadian Bacon and Hollandaise Sauce

Crisp Smoked Bacon, Smoked Virginia Ham, Sausage Links

Assorted Muffins, Croissants, Homemade Fruit and Nut Breads

Sweet Butter, Honey and Fruit Preserves

Assorted Bagels with Original and Chive Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of International Teas

\$40.00 per person

Atlantic Avenue Breakfast

Chilled Fresh Orange, Grapefruit, and Cranberry Juice

Sliced Fresh Fruit and Seasonal Berries

Assorted Fruit Yogurt with Granola

Assorted Bagels with Original and Chive Cream Cheese

Farm Fresh Scrambled Eggs with Herbs and Chives

Sliced Smoked Salmon with Diced Tomatoes, Bermuda Onions, Capers and Chopped Egg

Smoked Bacon and Sausage Links

Hash Brown Potatoes

Breakfast Pastries, Danish, Muffins, Croissants and Breakfast Breads with Sweet Butter, Honey, and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of International Teas

\$35.00 per person

BREAKFAST BUFFET ENHANCEMENTS



The Following Items May Be Ordered to Enhance Any of Our Continental or Breakfast Buffets.

All Stations Require an Attendant at \$150.00 Each

Variety of Breakfast Wraps

Choice of Two

Scrambled Egg, Chicken Apple Sausage, and Sharp Cheddar Cheese

Scrambled Egg, Onions, Peppers, Tomatoes, Mushrooms, and Pepper Jack Cheese

Scrambled Egg, Chorizo, Tomato, and Mozzarella Cheese

\$10.00 per person

Assorted Breakfast Sandwiches

Scrambled Egg, Ham, and Cheese on a Brioche

Scrambled Egg, Spinach, and Cheese on Whole Wheat Bread

Orange Marmalade and Cream Cheese on Cranberry Nut Bread

\$12.00 per person

Belgian Waffle Station

Belgian Waffles with Maple Syrup and Berry Compote

Whipped Cream, Candied Nuts and Cinnamon Apple Compote

Banana Syrup, Chocolate Sauce

\$14.00 per person

Eggs Benedict Station

Traditional and Spinach

\$14.00 per person

Crab Cake and Lobster

\$16.00 per person

Eggs Your Way

Scrambled, Poached, Sunny Side Up, Designer Omelets

Assorted Cheeses: Cheddar, Swiss, Mozzarella

Fillings to Include: Smoked Salmon, Asparagus, Grilled Vegetables,

Grated Cheeses, Ham, Onions, Red and Green Peppers, Mushrooms, Chopped Bacon,

Tomatoes and Sautéed Spinach

\$16.00 per person

BREAKFAST BUFFET ENHANCEMENTS



The Following Items May Be Ordered to Enhance Any of Our Continental or Breakfast Buffets.

Fresh Sliced Exotic Fruits with Berries, Raisins, Honey Vanilla Yogurt and Nut Bread

\$10.00 per person

Assorted Scones with Marmalades

\$8.00 per person

Assorted Cold Cereals with Whole, 2% and Skim Milk

\$6.00 per person

Fruit, Yogurt and Granola Parfaits

\$8.00 per person

Smoked Salmon Platter with Bermuda Onions, Tomatoes, Assorted Bagels and Cream Cheese

\$13.00 per person

Cold Hard Boiled Eggs

\$4.00 per person

Hot Oatmeal with Brown Sugar and Raisins

\$6.00 per person

Cheese Blintzes with Fruit Sauce

\$8.00 per person

Home Fried Potatoes

\$4.00 per person

Buttermilk Biscuits with Sausage Patties and Sharp Cheddar Cheese

\$10.00 per person

Ham, Spinach and Mushroom Quiche

\$10.00 per person

Assorted Breakfast Meats Crisp Smoked Bacon, Turkey Sausage and Pork Sausage

\$6.00 per person

Scrambled Eggs with Vermont Cheddar Cheese

\$8.00 per person

Challah Bread French Toast with Warm Vermont Maple Syrup

\$10.00 per person