“With a focus on local and seasonal items, I have crafted approachable menus for our meetings with a spin. These will not only appease traditional tastes but also those looking for some variety in style, portions and ingredients.
- Chef David Bazirgan

Hotel Marlowe
Catering Menu

Hotel Marlowe
25 Edwin H Land Boulevard
Cambridge MA 02914
617.395.2523
617.395.2532
www.hotelmarlowe.com
FULL DAY MEETING PACKAGE

HEALTHY EATING MEETING
Not applicable for groups under 10

ALONG THE ESPLANADE
• Smoked Salmon Flatbread with herbed cream cheese, capers, shaved red onion, tomatoes and micro cilantro
• Variety of melons and berries
• Mini Greek yogurt parfaits with granola and honey
• Egg white frittata with veggies
• Turkey bacon
• Mini smoothie shooters

CHOPPED SALAD BAR
• Housemade focaccia and croutons
• Assorted mixed lettuces and spicy arugula
• Green farro salad
• Sliced grilled chilled chicken
• Roasted shrimp
• Hardboiled eggs
• Roasted vegetables
• Cheddar and goat cheese
• Dried cherries
• Spiced pecans
• Light lemon vinaigrette and balsamic vinaigrette
• Assorted pot du crème

TRAIL MIX AFTERNOON BREAK
• Trail mix bar with assorted nuts, chocolate chips, dried fruits and toasted coconut

ALL-DAY BEVERAGES
• La Colombe coffee and Mighty Leaf teas
• Pitchers of mint lemonade

$98 Per Person

LIVE LIKE A LOCAL MEETING
Not applicable for groups under 10

OVER THE LONGFELLOW
• Sliced seasonal fruit
• Assorted Greek yogurts
• Assorted sliced bagels
• Herb and plain cream cheese
• Selection of mini breakfast pastries
• Chilled orange, grapefruit and cranberry juice

SURF AND TURF
• Assorted rolls and butter
• Soup of the day
• Chopped salad of baby greens cucumber, tomato, avocado, sherry vinaigrette
• Roasted salmon, lemon beurre blanc
• Hanger steak, crispy onion, red wine demi
• Potato gratin
• Honey glazed carrots
• Mini whoopie pies

WICKED LOCAL BREAK
• Cape Cod potato chips
• Fenway Park mini pigs in a blanket with mustard

ALL-DAY BEVERAGES
• La Colombe coffee and Mighty Leaf teas
• Pitchers of sweetened Boston iced tea

$103 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 8% taxable administrative fee and 7% tax. Please advise catering of any food allergies prior to event.
CONTINENTAL BREAKFASTS
$5 surcharge for groups under 10
All buffets served with La Colombe coffee and assorted Mighty Leaf teas

OVER THE LONGFELLOW
• Sliced seasonal fruit
• Assorted Greek yogurts
• Assorted sliced bagels
• Herb and plain cream cheese
• Selection of mini breakfast pastries
• Chilled orange, grapefruit and cranberry juice

$27 per person

FREEDOM TRAIL
• Oatmeal with golden raisins and maple syrup
• Sliced seasonal fruit
• Assorted sliced bagels
• Herb and plain cream cheese
• Selection of mini breakfast pastries
• Sweet butter and assorted fruit preserves
• Chilled orange, grapefruit and cranberry juice

$28 per person

BREAKFAST ENHANCEMENTS
• Greek yogurt parfaits
  granola, berries and honey
  $7 each
• Oatmeal
  Raisins and maple syrup
  $6 per person
• Buttermilk pancakes
  Vermont maple syrup, sweet butter
  $6 per person
• French toast
  Vermont maple syrup, sweet butter
  $6 per person
• Scrambled egg white wrap
  spinach and feta
  $7 each
• Egg croissant sandwich
  cheddar and honey cured ham
  $8 each
• Assorted Greek yogurts
  $5 each
• Selection of mini muffins
  $48 per dozen
• Hard boiled eggs
  $24 per dozen
• Greek yogurt parfaits
  granola, berries and honey
  $7 each
• Oatmeal
  Raisins and maple syrup
  $6 per person
• Buttermilk pancakes
  Vermont maple syrup, sweet butter
  $6 per person
• French toast
  Vermont maple syrup, sweet butter
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• Scrambled egg white wrap
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  $7 each
• Egg croissant sandwich
  cheddar and honey cured ham
  $8 each
• Assorted Greek yogurts
  $5 each
• Selection of mini muffins
  $48 per dozen
• Hard boiled eggs
  $24 per dozen

OMELET STATION
minimum of 20 guests
Eggs and egg whites made to order with your choice of: tomato, mushroom, spinach, onion and peppers, ham, bacon and cheddar cheese

$14 per person *requires $100 attendant fee

LOX AND BAGELS DISPLAY
minimum of 20 guests
Sliced smoked salmon, bagels, shaved red onions, cucumber, sliced tomato, capers and cream cheese

$15 per person

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Hotel Marlowe | Catering Menu

BREAKFAST BUFFET

Breakfast Buffets not applicable for groups under 10
$5 per person surcharge for groups under 15
All buffets served with La Colombe coffee and assorted Mighty Leaf teas

_ve_ THE HARVARD
• Farm fresh scrambled eggs
  cheese and chive garnish
• Applewood smoked bacon
• Herb roasted red bliss potatoes
• Sliced seasonal fruit
• Freshly baked croissants, scones and muffins
  sweet butter and assorted fruit preserves
• Chilled orange, grapefruit and cranberry juice

$32 per person
$28 plated option for groups under 20

_ALONG THE ESPLANADE_
• Smoked salmon flatbread with herbed cream
  cheese, capers, shaved red onion, tomatoes and
  micro cilantro
• Sliced multigrain, wheat, and rye bread
• Variety of melons and berries
• Mini Greek yogurt parfaits with granola and honey
• Egg white frittata with veggies
• Chicken Sausage
• Mini smoothie shooters

$30 per person

_ THE FINANCIAL DISTRICT_
• Assorted fresh fruit and berry cups
• Individual Greek yogurts
• Egg white, feta and spinach breakfast wrap
• Bacon, egg and cheese on an English muffin
• Breakfast burrito- scrambled eggs, pico de gallo,
  cilantro black beans and cheddar
• Chilled orange, grapefruit and cranberry juice

$28 per person

_ THE CHARLES RIVER_
• Farm fresh scrambled eggs
  cheese and chive garnish
• Brioche French toast with local fruit compote
  Vermont maple syrup and sweet butter
• Herb roasted red bliss potatoes
• Applewood smoked bacon
• Breakfast sausage patties
• Greek yogurt parfaits
  granola, berries and honey drizzle
• Sliced seasonal fruit
• Assorted sliced bagels
  plain and herb cream cheese
• Freshly baked croissants, scones and muffins
  sweet butter and assorted fruit preserves
• Chilled orange, grapefruit and cranberry juice
• Pepper mill and Tabasco

$37 per person

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MAKE YOUR OWN BREAK – MIX AND MATCH

**SWEET**
- Brownies
- Assorted mini cupcakes
- Chocolate chip cookies
- Chocolate dipped strawberries and bananas
- Chocolate covered espresso beans and biscotti
- Ice creams bars
- Assorted candy bars
- Goldfish, gummi bears, animal crackers, Swedish fish, cellophane “doggie” bags
- House-made cinnamon dusted donuts served warm with crème anglaise and berry compote - minimum of 15 people

**HEALTHY**
- Pretzels and granola bars
- Fruit skewers with honey yogurt dip
- Mini smoothie shooters
- Whole fresh fruit
- Assorted Greek yogurts
- Garden vegetable crudité with sun-dried tomato aioli and buttermilk herb dip
- Toasted pita chips with hummus
- Trail mix bar: nuts, chocolate chips, dried fruits and toasted coconut

**SALTY**
- Caramel popcorn
- Bags of Cape Cod chips
- Tortilla chips and pico de gallo
- Assorted nuts
- Mini franks in a blanket
- Warm jumbo pretzels with mustard
- Mini grilled cheese and tomato soup sip

**DRINK**
- Homemade pineapple mint lemonade
- Homemade blueberry lemonade
- Pitchers of iced tea
- Cranberry spritzers

Choice of 3 items - $18 per person
Choice of 5 items - $28 per person

*Please note items must be served during the same meal period

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**ITALIAN FEAST**
- House made garlic bread
- Bambara Caesar salad, parmesan croutons
- Sautéed chicken marsala with mushrooms
- Roasted pork loin with fig glaze
- Gemelli pasta with pesto and sun dried tomatoes
- Veggie antipasto
- Grated cheese, crushed red pepper
- Olive oil and balsamic vinegar
- Assorted cannoli

$50 per person

**SURF AND TURF**
- Assorted rolls and butter
- Soup of the day
- Chopped salad of baby greens
  - cucumber, tomato, avocado, sherry vinaigrette
- Roasted salmon, lemon beurre blanc
- Hanger steak, crispy onion, red wine demi
- Potato gratin
- Honey glazed carrots
- Mini whoopie pies

$52 per person

**ITALIAN FEAST**
- House made garlic bread
- Bambara Caesar salad, parmesan croutons
- Sautéed chicken marsala with mushrooms
- Roasted pork loin with fig glaze
- Gemelli pasta with pesto and sun dried tomatoes
- Veggie antipasto
- Grated cheese, crushed red pepper
- Olive oil and balsamic vinegar
- Assorted cannoli

$50 per person

**SURF AND TURF**
- Assorted rolls and butter
- Soup of the day
- Chopped salad of baby greens
  - cucumber, tomato, avocado, sherry vinaigrette
- Roasted salmon, lemon beurre blanc
- Hanger steak, crispy onion, red wine demi
- Potato gratin
- Honey glazed carrots
- Mini whoopie pies

$52 per person

**BAMBARA MARKET LUNCH**

**FALL / WINTER SAMPLE MENU**
- Assorted rolls and butter
- New England clam chowder
- Tahini Caesar salad with croutons
- Red wine braised beef
- Roasted bone-in chicken pieces with salsa verde
- Roasted root vegetables
- Whipped mashed potatoes
- Bambara house made profiteroles, vanilla custard

**SPRING / SUMMER SAMPLE MENU**
- Assorted rolls and butter
- Spring pea soup
- Mesclun mixed greens, goat cheese and dried apricots, lemon vinaigrette
- Seared scallops, capers and lemon beurre blanc
- Spring leg of lamb, rosemary lamb jus
- Fingerling potatoes with artichokes and herbes de Provance
- Grilled asparagus, parmesan and olive oil
- Bambara house made profiteroles, vanilla custard

$56 per person

Due to the seasonality of these menus, items and ingredients may change, please ask your hotel contact for current menu offerings

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CHILLED LUNCH BUFFETS
$10 surcharge for groups under 20
All buffets served with La Colombe coffee and assorted Mighty Leaf teas

Harvest
- Mesclun mixed greens
  shaved parmesan and balsamic vinaigrette
- Seasonal soup
- Smoked turkey wrap
  arugula, cheddar and pesto
- Roast beef on white sourdough
  baby greens, swiss and horseradish aioli
- Grilled Portobello mushroom cap on 12 grain
  Caramelized onions, goat cheese and romaine lettuce
- Green barley salad
  Roasted pepper, artichoke, parmesan and olive oil
- Assorted condiments
- Individual bags of Cape Cod potato chips
- Assorted cookies and brownies

$48 per person

Chopped Salad Bar
- Housemade focaccia and croutons
- Assorted mixed lettuces and spicy arugula
- Green farro salad
- Sliced grilled chilled chicken
- Roasted shrimp
- Hardboiled eggs
- Roasted vegetables
- Cheddar and goat cheese
- Dried cherries
- Spiced pecans
- Light lemon vinaigrette and balsamic vinaigrette
- Assorted pot du crème

$48 per person

Medi Bar
- Boston bibb salad
- grape tomatoes, cucumbers, herb vinaigrette
- Seasonal pasta salad
- Assorted mini rolls
- Freshly sliced deli meats
  Sliced salami, smoked turkey breast, honey ham, roast angus beef
- Sliced cheeses
- Sliced tomatoes and fresh lettuce leaves
- Horseradish mayo and Dijon mustard
- House-made pickles
- Marinated grilled vegetable display
- Individual bags of Cape Cod potato chips
- Vanilla and chocolate frosted cupcakes

$46 per person

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<table>
<thead>
<tr>
<th>SALAD COURSE</th>
<th>ENTRÉE</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>(select one)</td>
<td>(select one)</td>
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</tr>
<tr>
<td>• Mesclun mixed greens shaved parmesan balsamic vinaigrette</td>
<td>• Provençal vegetable tower basil oil $40 per person</td>
<td>• Strawberry shortcake whipped cream and strawberry sauce</td>
</tr>
<tr>
<td>• Arugula salad candied walnuts, goat cheese honey vinaigrette</td>
<td>• Grilled marinated breast of chicken madeira caramelized onion jus $44 per person</td>
<td>• Creamy cheesecake berries and raspberry coulis</td>
</tr>
<tr>
<td>• Boston bibb salad cherry tomatoes, sliced cucumbers herb vinaigrette</td>
<td>• Spinach and fontina stuffed chicken tarragon cream $46 per person</td>
<td>• Layered espresso torte chocolate sauce</td>
</tr>
<tr>
<td>• Bambara Caesar salad parmesan croutons</td>
<td>• Seared Atlantic halibut roasted tomato beurre blanc $52 per person</td>
<td>• Flourless chocolate cake berry garnish and crème anglaise</td>
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<td></td>
<td>• Petite filet mignon (6 oz) wild mushroom ragout $54 per person</td>
<td>• Light lemon mousse torte whipped cream and blackberry coulis</td>
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<td>• Boston cream round raspberries garnish and berry coulis</td>
</tr>
</tbody>
</table>

*The highest price prevails for all entrees
*Additional $10 for selection of four entrees
*Final menu counts due three business days prior to the event.
*Additional $10 per person for entrée selection day of the event

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Hotel Marlowe | Catering Menu

HORS D’OEUVRES
Priced per piece
Minimum order 15 pieces per selection

🧳 GARDEN

• Feta and spinach triangle in phyllo - $5
• Seasonal soup sip - $5
• Vegetable spring roll with ginger soy - $5
• Truffled mac & cheese - $5
• Brie and Pear diamond - $5
• Potato knish with mustard $5
• Seasonal falafel, tahini yogurt- $5
• Mini caprese skewer- $4
• Curried deviled eggs- $4
• Mushroom and goat cheese tart- $5
• Watermelon and Feta (seasonal only) - $5
• Spinach artichoke dip on flatbread - $4

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🧳 SEA

• Coconut shrimp with sweet mustard - $5
• Mini crab cake with spicy aioli - $5
• Sea scallop wrapped in bacon - $5
• Ceviche spoon - $5
• East coast oyster on the half shell - $5
• Jumbo shrimp “cocktail” - $5
• Tuna tartare on a crispy taro chip - $5
• Smoked salmon toast round- $5
• Lobster salad on brioche- $6

🧳 LAND

• Prosciutto and mozzarella arancini, marinara sauce- $5
• Asian chicken satay with sweet chili dip- $5
• Mediterranean lambchop lollipop - $8
• Mini beef Wellington - $5
• Meatball with a sweet chili glaze - $5
• Chicken and apple pita crisp - $4
• Sirloin crostini with horseradish aioli - $5
• Mini Sliders- $6
• Pigs in a blanket- $5
• Mini Cubanos- $5
• Waygu beef tartar with capers- $6

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RECEPTION DISPLAYS
Minimum of 12 people on all displays and stations

- **MEDITERRANEAN DISPLAY**
  - Toasted pita chips with hummus
  - Seasonal grilled vegetables
  - Marinated green olives and Kalamata olives
  $15 per person

- **BAMBARA FLATBREAD BAR**
  - Margherita, fresh mozzarella and basil
  - Caramelized onion puree, mushrooms, gruyere
  - Prosciutto, gorgonzola and arugula with honey drizzle
  $16 per person

- **FARMER’S CHEESE BOARD**
  - Selection of artisanal cheeses from farms in Vermont, New Hampshire and Massachusetts
  - Dried fruits, nuts and honey, sliced baguette and crackers
  $15 per person
  Add Fresh Seasonal Fruit at $4 per person

- **GARDEN VEGETABLE CRUDITÉS**
  - Seasonal fresh vegetables and house pickled vegetables
  - Sun-dried tomato aioli and buttermilk herb dip
  $12 per person

- **CHARCUTERIE**
  - Artisanal and house made charcuterie
  - Traditional condiments and pickles
  - Assorted cheese selection
  - Sliced baguettes
  $18 per person

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**RECEPTION STATIONS, CONTINUED**

Minimum of 12 people on all displays and stations

- **RAW BAR**
  - East coast oysters on the half - $5
  - Chilled jumbo shrimp - $5
  - Littleneck clams - $5
  - Maine crab claws - $5
  - Cocktail sauce, lemon wedges
  - Fresh horseradish
  - Champagne mignonette
  - Tabasco
  *priced per piece*

- **GARDEN GREENS**
  - Bambara Caesar salad
  - Parmesan crouton
  - Organic baby greens
  - Cherry tomatoes, sliced cucumbers
  - Candied walnuts
  - Crumbled blue cheese
  - Balsamic vinaigrette
  - Honey thyme vinaigrette
  $18 per person  *minimum of 12 people*

- **TURKEY CARVING BOARD**
  *attendant required
  - Butter basted turkey breast
  - Home-style gravy and cranberry aioli
  - Hard rolls
  $20 per person  *minimum of 12 people*

- **HOUSEMADE PASTA TABLE**
  - Fusilli-chicken confit, marsala cream and mushrooms
  - Shells-bacon carbonara, peas and parmesan
  - Roasted vegetable lasagna
  - Focaccia
  - Grated cheese and hot pepper flakes
  $24 per person

- **SUSHI**
  - Spicy tuna roll, California roll
  - Salmon nigiri, Vegetable maki
  - Sesame seaweed salad
  - Pickled ginger, wasabi and soy sauce
  $18 per person
  Price based on 4 pieces per person total
  Add a Sushi Chef at $300 each

- **SEAFOOD CAKE BAR**
  - Panko crusted lump crab cake
  - Seared Atlantic salmon cake
  - Beurre blanc
  - Celery root remoulade
  $20 per person

- **TENDERLOIN CARVING BOARD**
  - Sliced beef tenderloin
  - Horseradish mayonnaise, au jus
  - Hard rolls
  $22 per person
  *minimum of 12 people
  *attendant required*

- **VEGETABLE TABLE**
  - Polenta
  - Seasonal risotto
  - Assorted grilled vegetables
  - Basil oil, parmesan cheese
  $16 per person

- **SWEET DREAMS**
  - Assorted mini pastries and cookies
  - La Colombe coffee and assorted Mighty Leaf teas
  $14 per person

- **BLACK TIE DESSERT**
  - Assortment of mini pastries
  - Chocolate dipped strawberries
  - Fruit skewer
  - La Colombe Coffee and assorted Mighty Leaf teas
  $18 per person

*Attended stations are subject to a $100.00 fee per attendant

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### DINNER BUFFET

$10 per person surcharge for groups under 20
Includes assorted rolls and sweet butter, La Colombe coffee and Mighty Leaf tea

#### SOUP OR SALAD
(select two)

- Bambara Caesar salad
croutons
- Arugula salad
candied walnuts, goat cheese, honey vinaigrette
- Mixed greens with crumbled blue cheese
raspberries, candied pecans, champagne vinaigrette
- Boston bibb salad
cherry tomatoes, sliced cucumbers, herb vinaigrette
- Layered chop salad
- Bambara seasonal soup
- Lobster bisque
cheese crouton, chives and crème fraîche

#### ENTRÉE
(select three)

- Grilled breast of chicken
madeira caramelized onion jus
- Medallions of beef
wild mushroom ragout
- Grilled salmon
lemon beurre blanc
- Adobe marinated skirt steak
tarragon cream
- Spinach and fontina stuffed chicken
- Roasted pork loin
apricot glaze
- Pan seared haddock
lobster beurre blanc
- New England baked scrod
lemon beurre blanc

#### ON THE SIDE
(select two)

- Honey glazed carrots
- Sautéed green beans with almonds
- Sautéed asparagus, olive oil and lemon
- Roasted winter root vegetables
- Jasmine rice
- Scallion mashed potatoes
- Rosemary roasted new potatoes
- Seasonal risotto

Additional side: $6 per person

#### DESSERT

- Chef’s selection of tortes, cakes and pies

$78 per person

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**Hotel Marlowe | Catering Menu**

**PLATED DINNER**
Assorted rolls and sweet butter, La Colombe coffee and Mighty Leaf tea service

### SALAD
(select one)
- Arugula and crumbled blue cheese salad
  raspberries, candied pecans and champagne vinaigrette
- Boston bibb salad
  cherry tomatoes, sliced cucumbers and herb vinaigrette
- Bambara Caesar salad
  parmesan croutons
- Port-poached pear and mixed greens salad
  candied walnuts, gorgonzola and honey thyme vinaigrette
- Fresh mozzarella and sliced plum tomatoes
  fresh basil drizzled with olive oil

### APPETIZER OPTION
The following may be added if you prefer a four-course dinner
- Maine crab cake
  micro-greens preserved lemon and spicy mayo $8 per person
- Wild mushroom ravioli
  smoked tomato sauce and parmesan $8 per person
- Gnocchi with parmesan cream sauce
  $8 per person
- Fruit sorbet intermezzo
  $5 per person

### ENTRÉE
(choose three)
- Roasted statler chicken
  madiera caramelized onion jus $58 per person
- Grilled salmon
  lemon beurre blanc $60 per person
- Pan-seared haddock
  lobster beurre blanc $60 per person
- 12 ounce New York strip
  red wine reduction sauce $66 per person
- Grilled filet mignon
  wild mushroom ragout $68 per person
- Seared Atlantic halibut
  roasted tomato beurre blanc $69 per person
- Rack of lamb
  rosemary au jus $69 per person
- Provençal vegetable tower
  basil oil $56 per person
- House made pasta
  Seasonal Vegetables $56 per person
- Petite filet mignon & rosemary scallops
  red wine demi glace $73 per person

### DESSERTS
(select one)
- Flourless chocolate cake
  Berry garnish and crème anglaise
- Almond crusted Boston cream round
  Raspberry garnish and berry coulis
- Classic cheese cake
  Raspberries sauce
- Seasonal fruit tart
  Whipped cream and caramel
- Light lemon mousse torte
  Whipped cream on blackberry coulis

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BEVERAGES

NON-ALCOHOLIC BEVERAGES

• Assorted sodas  
  $5 each

• Red Bull  
  $7 each

• Aqua Panna and San Pellegrino Water  
  $5 each

• Hot chocolate, marshmallows and whipped cream  
  $8 per person

• Hot apple cider with cinnamon sticks  
  $8 per person

COFFEE STATIONS

La Colombe coffee and assorted Mighty Leaf teas

Break station for up to 2 hours  
$8 per person

All day station up to 8 hours  
$14 per person

SPIKE IT STATIONS

LEMONADE STAND

Refreshing flavored lemonades and thirst quenching infused iced teas  
$6 per person

Spike it with bourbon, gin and St. Germaine  $8 per shot

HOT CHOCOLATE BAR

Spruce up the standard hot chocolate station with syrups, whipped cream, cinnamon sticks and cookies for dipping  
$10 per person

Spike it with Bailey’s, Frangelico, Kahlua and Chambord  $9 per shot

COFFEE CART

Spruce up the standard coffee station with flavored syrups, whipped cream, sprinkles and biscotti  
$10 per person

Spike it with Bailey’s, Frangelico, Kahlua and Sambuca  $9 per shot

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BAR SERVICES

All bar service requires one bar setup per 100 guests at $125 each

HOSTED BAR CONSUMPTION

- Domestic beers $7
- Specialty beers $8
- House wine by the bottle $34
- Select brand cocktails $10
- Top shelf brand cocktails $12
- Martinis $14
- Soft Drinks, Juices, Water $5

BEER, WINE AND SODA PACKAGE BAR

Domestic Beers: Budweiser, Bud Light, Sam Adams and Corona
Specialty Beers: Lagunitas Day Time IPA, Stella Artois, Anchor Steam and Harpoon
Wine Selections:
CK Mondavi Merlot and Sauvignon Blanc
Trinity Oaks Cabernet Sauvignon, Chardonnay, Pinot Grigio and Pinot Noir
Sparkling: Grandial Brut

<table>
<thead>
<tr>
<th>ONE HOUR</th>
<th>TWO HOUR</th>
<th>THREE HOUR</th>
<th>FOUR HOUR</th>
<th>FIVE HOUR</th>
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</thead>
<tbody>
<tr>
<td>$18</td>
<td>$25</td>
<td>$32</td>
<td>$39</td>
<td>$43</td>
</tr>
</tbody>
</table>

CASH BAR

- Domestic beers $7
- Specialty beers $8
- House wine $9
- Select brand cocktails $10
- Top shelf brand cocktails $12
- Martinis $14
- Soft Drinks, Juices, Water $5

SELECT BRANDS PACKAGE BAR

Smirnoff Vodka, Smirnoff Citron Vodka, Bacardi Rum, El Jimador Tequila, Beefeater Gin,
Evan Williams Bourbon, Dewars Scotch, Jack Daniels Whiskey, Sailor Jerry Rum,
Rittenhouse Rye
Assorted Beer and Wine and non-alcoholic beverages

<table>
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<th>ONE HOUR</th>
<th>TWO HOUR</th>
<th>THREE HOUR</th>
<th>FOUR HOUR</th>
<th>FIVE HOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>$24</td>
<td>$31</td>
<td>$38</td>
<td>$45</td>
<td>$52</td>
</tr>
</tbody>
</table>

TOP SHELF BRANDS PACKAGE BAR

Ketel One Vodka, Ketel One Citron, Plymouth Gin, Plantation Rum, Bulleit Bourbon,
Herradura Tequila, Del Maguey Mezcal, Bowmore 12 yr, Cointreau, and Grand Marnier
Assorted Beer and Wine and non-alcoholic beverages

<table>
<thead>
<tr>
<th>ONE HOUR</th>
<th>TWO HOUR</th>
<th>THREE HOUR</th>
<th>FOUR HOUR</th>
<th>FIVE HOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>$28</td>
<td>$35</td>
<td>$42</td>
<td>$49</td>
<td>$56</td>
</tr>
</tbody>
</table>

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 8% taxable administrative fee and 7% tax. Please advise catering of any food allergies prior to event.