



Event Menu

OMNI BOSTON HOTEL AT THE SEAPORT
EVENTS MENU



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gf Gluten-Friendly
df Dairy-Free
v Vegetarian
vg Vegan

All prices are subject to 17% service charge, 13% taxable administrative fee and 7% state sales tax. The service charge is distributed to banquet employees. The administrative fee does not represent a tip, gratuity or service charge for any employees. All pricing is subject to change.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.



BREAKFAST BUFFETS

All breakfast buffet pricing is per person, based on 90 minutes of service, unless noted otherwise. Basic enhancement requires minimum guarantee of 85% of total attendance for each.

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BASIC BEGINNINGS

BREAKFAST

Seasonal fresh fruit

Seaport bakery basket | Chocolate and butter croissants, cinnamon and fruit-filled danish, assorted muffins, gluten-friendly breakfast breads

Sweet cream butter, Al's Backwoods Berrie Co. preserves and marmalades

Chobani Greek yogurts | assorted *gf*

BEVERAGES

Juices | Orange and grapefruit

Freshly brewed regular and decaffeinated Stance Coffee and Numi tea selection

Skim milk, almond milk, half & half, sustainable honey, lemon

43 per person

THE STANDARD

Seasonal fresh fruits

Seaport bakery basket | Chocolate and butter croissants, cinnamon and fruit-filled Danish, assorted muffins, gluten-friendly breakfast breads

Sweet cream butter, A's Backwoods Berrie Co. preserves and marmalades

Scrambled eggs | Scallions *gf*

Thick-cut applewood-smoked bacon and pork sausage *df gf*

Smashed fingerling potatoes | Caramelized onions, "breakfast powder" and parsley *df gf vg*

BEVERAGES

Juices | Orange and grapefruit

Freshly brewed regular and decaffeinated Stance Coffee and Numi tea selection

Skim milk, almond milk, half & half, sustainable honey, lemon

51 per person



BREAKFAST BUFFET ENHANCEMENTS

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EGGS | CHOOSE ONE

Scrambled | Goat cheese and scallions *gf v*

Scrambled | Roasted mushrooms, crispy pork belly, marinated tomatoes, kale *gf*

Scrambled | Bell peppers, onions, tomatoes, Black Forest ham and cheddar *gf*

Scrambled migas-style | Corn tortillas, jalapeños, caramelized onions, pepper jack, chipotle salsa *gf v*

Scrambled | Spicy Italian sausage, burrata, caramelized peppers, onions and tomatoes *gf*

Baked shakshouka | Harissa, Cubanelle peppers, smoked paprika, tomatoes, labneh *gf v*

8 per person

ARTISAN MEATS | CHOOSE TWO

Thick-cut applewood-smoked bacon *df gf*

Pork banger sausage *df gf*

Turkey bacon *df gf*

Spicy North End Calabrian sausage *df gf*

Fleur de lis ham *df gf*

8 per person

BREAKFAST POTATOES | CHOOSE ONE

Smashed fingerlings | Caramelized onions, “breakfast powder” and parsley *df gf vg*

Homestyle | Onions, peppers, pimentón de la vera and parsley *df gf vg*

Baked | Cheddar, applewood-smoked bacon, onion, sour cream ranch *df gf*

7 per person

BUILD-YOUR-OWN BUTTERMILK BISCUIT | CHOOSE ONE

Applewood-smoked slab bacon | Vermont cheddar with brown egg

Shaved ham | Pepper jack with brown egg

Blueberry & maple patty | Provolone with brown egg
13 per person

SEAPORT SPECIALTIES

New York bagels and smoked salmon | Cream cheese, onions, capers, tomatoes, sprouts | 18 per person

Fruit crème brûlée | Assorted fruit, vanilla ricotta curd, pumpkin seed brittle *v* | 12 per person

Spicy sausage & caramelized onion pudding | Gruyère, Velveeta, goat cheese, brioche, cream | 10 per person

Lobstah croque monsieur | Béchamel, Comté, Gouda, fried brown egg, maple syrup | 20 per person

Baked lemon ricotta pancake | Honey and goat cheese *v* | 14 per person

Coconut yogurt parfait | Macerated strawberries, pumpkin seed brittle, honeycomb *df gf vg* | 10 per person

Superfood Smoothies by Realm | Maqui Superfruit, Mango Sunrise, Berry Banana *df gf vg* | 10 per person

Chobani Greek yogurt *gf* | 6 per person

Hazelnut granola *v* | 8 per person

High-fiber cereals | Goji berries, mulberries | 7 per person

Irish steel-cut oats and quinoa | Almond milk, dried fruit, brown sugar, maple syrup *df gf vg* | 12 per person

Crunchy French toast | Vanilla, cinnamon, peanut butter maple syrup *v* | 11 per person



PLATED

All plated breakfast selections include freshly squeezed orange juice, Boulangerie’s pastry assortment with creamery butter and fruit preserves, freshly brewed regular and decaffeinated Stance coffee and Numi tea selection.

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I WANT MY OWN ENTRÉES

Ham & egg French toast | Gruyère cheese, maple syrup, candied quinoa

40 per person

Baked eggs | Foraged mushrooms, goat cheese, confit tomatoes, lobster cream *gf*

40 per person

Maple-braised applewood-smoked bacon & cheesy grits | Red chili butter cream, poached egg *gf*

42 per person

Lobstah toast | Smashed avocado, fried brown egg, butter-poached lobster, espelette

50 per person

Huevos rancheros | Black beans, queso, dried chorizo, corn tortillas, spicy red chili broth

46 per person



SNACKS

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BAKERY

Muffins, croissants and scones | 62 per dozen

Pecan sticky buns | 65 per dozen

Assorted jumbo cookies | Chocolate chip, white chocolate and macadamia, oatmeal raisin, M&M's, peanut butter | 62 per dozen

Assorted brownies | Triple-fudge, milk chocolate, s'mores, blondies, lemon bars | 62 per dozen

Assorted Whoopie Pies | Salted caramel, red velvet, German chocolate, carrot cake | 65 per dozen

Whole fruits | 68 per dozen

LITE BITES

Individual bags | Potato chips, pretzels, popcorn and corn chips | 6 each

Individual bags | Mixed nuts, trail mix | 7 each

Candy bars | Snickers, M&M's, Milky Way, Reese's Peanut Butter Cup, Butterfinger, Twix and Hershey's | 6 each

88 Acres bars *gf* | 7 each

Bobo's oat bars *gf vg* | 7 each

Chobani Greek yogurt *gf* | 6 each

Sliced fruit *vg* | 10 per person

Hummus | Veggie sticks *v* | 10 per person

AMG Snacks Energy Bites | Strawberry Vanilla, Peanut Butter Chocolate Chip, Chocolate Coconut *df gf* | 7 each

MORNING BREAK

Chia pudding cups | Almond milk, marinated strawberries, balsamic *df gf vg* | 12 per person

Overnight oats parfait | Hazelnut milk, yogurt, roasted banana | 12 per person

Gluten-friendly banana yogurt bread | Almond butter *gf* | 11 per person

Baked pretzel | Brie, Black Forest ham, honey mustard | 12 per person

Superfood Smoothies by Realm | Maqui Superfruit, Mango Sunrise, Berry Banana *df gf vg* | 10 per person

PROTEIN BOX CHOOSE ONE

Sliced apples, peanut butter, almonds, graham crackers *df vg*

Cucumber, carrots, bell peppers, hummus and pita chips *df vg*

Pineapple, strawberries, blueberries, potted cheese, almonds and honey *gf v*

Turkey, avocado, string cheese, grapes, corn nuts *gf*

Hard-boiled egg, cherry tomatoes, Castelvetrano olives, pesto mozzarella and Genoa salami *gf*

18 per person

COMBO BREAK

Seasonal tea brands

Realm Smoothies | Banana berry, mango sunrise, maqui fruit | choose one *gf vg*

Overnight oats parfait

27 per person

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BREAKS

| OMNI BOSTON HOTEL AT THE SEAPORT



THEMED

All themed break pricing is per person, based on 60 minutes of service, unless noted otherwise. For groups fewer than 25 people please add 5 per person. All themed breaks require a minimum guarantee of 85% of total attendance for each.

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THE FENWAY

Hot ESP pretzels | Mustard cheese
Individual bags | Popcorn and Cracker Jack
Ball Park franks *df*
Roasted peanuts *df vg*
28 per person

CHIPS & SALSA

Stone-ground corn tortilla chips *gf*
Chipotle, habanero and green chili salsa *df gf vg*
Queso *gf*
Coconut water
27 per person

MEDITERRANEAN

Assorted flatbreads and lavash
Hummus, babaganoush and garlic labneh
Assorted pickles *v*
20 per person

POPCORN, POPCORN, POPCORN

Freshly popped popcorn with assorted flavoring
Butter, white cheddar, ranch and nacho
18 per person | attendant required

BUILD-YOUR-OWN FREEDOM TRAIL MIX

Bloody Mary roasted peanuts
Wasabi peas
Cashews
Fruit chips
M&M's
Craisins
28 per person

ENHANCEMENTS

Gummy bears
Sour worms
Twix
Salt water taffy
Chocolate-covered espresso beans
12 additional per person



BREAKS

| OMNI BOSTON HOTEL AT THE SEAPORT

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BUFFETS

All lunch buffet pricing is per person based on 90 minutes of service, unless noted otherwise.

All buffets include freshly brewed regular and decaffeinated Stance coffee and Numi tea selection. A minimum guarantee of 25 people is required. For groups fewer than 25 people a modified menu will apply. Lunch selections are offered by specific day of the week. Selections not consistent with day of week are subject to an additional charge of 10 per person

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BUFFETS OF THE DAY MONDAY | MEDITERRANEAN

TUESDAY | TACO TUESDAY

WEDNESDAY | THE NORTH END

THURSDAY | BACKYARD
BARBECUE

FRIDAY | BUILD YOUR
SANDWICH BAR

SATURDAY | TEX MEX

SUNDAY | SOUP AND SALAD

MEDITERRANEAN | MONDAY

COLD

Greek salad *gf v*

Rock shrimp tabouleh *df*

Farmer's greens fattoush *df vg*

HOT

Roasted king salmon | Fennel, olives,
tomatoes, chickpeas *df gf*

Grilled chicken taouk | Yogurt, vadouvan, masala,
garlic, lemon *gf*

Chickpea Delhi simmer | Vadouvan,
local tofu, coconut milk *gf vg*

Persian rice | Brown butter, currants, almonds *gf v*

SWEETS

Baked halloumi | Pistachios, figs, sweet syrup *gf*

Preserved lemon olive oil cake

68 per person



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TACO TUESDAY | TUESDAY ENSALADAS

Hearts of little gem | Cilantro & lime dressing, fried tortillas, Cotija cheese, candied pepitas *gf v*

Smoky lime shrimp salad | Tomatoes, jicama, red onions, quinoa, corn, chili *df gf*

Chayote & carrot chopped salad | Honey, cava vinaigrette, chipotle *df gf vg*

TACOS

Beef picadillo | Potatoes, green chili rajias, chipotle *df gf*

Chicken tinga | Fire-roasted tomatoes, pasilla chili, Mexican oregano, Shiner Bock *df gf*

Smoked portobello mushroom | Peppers, onions, cilantro *df gf vg*

Spanish rice | Peas, carrots, poblanos *df gf vg*

ACCOMPANIMENTS

Sour cream, shaved lettuce, tomatoes, salsa, crispy taco shells, warm flour tortillas

SWEETS

Churros and salted caramel queso

Mexican chocolate tres leches cake | Cinnamon Chantilly, Biscoff cookie crumble

68 per person

THE NORTH END | WEDNESDAY

ANTIPASTI

Pesto pasta salad | Olives, artichokes, pine nuts *v*

Marinated roasted peppers, tomatoes, ciliegine, basil, balsamic, extra virgin olive oil *gf v*

Radicchio, endive, escarole, crispy prosciutto, sherry vinegar *df gf*

HOT ENTRÉES

Chicken Vesuvio | Potatoes, peppers, onions, peas, lemon *df gf*

Roasted cod | Lobster arrabbiata sauce *gf*

Baked rigatoni | Yellow bell pepper sauce, roasted mushrooms, leeks, tomato confit, goat cheese *v*

Braised broccoli rabe | Lemon, chili, extra virgin olive oil *df gf vg*

SWEETS

Vanilla panna cotta *gf*

Italian polenta cake *gf*

68 per person



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BACKYARD BARBECUE | THURSDAY COLD

Campfire coleslaw *df gf v*

Red spud salad *gf*

Cucumbers, onions, tomatoes, little gem *df gf vg*

HOT

Pulled pork shoulder | Georgia mustard, King's Hawaiian rolls

Barbecue chicken | Devil's spit *gf*

Grilled salmon | Smoked red chilis *df gf*

ACCOMPANIMENTS

Smoked cauliflower, barbecue-spiced Brussels sprouts *df gf vg*

Pickles, onions, jalapeños

SWEETS

Sweet potato and pecan pie

Sour cream cornbread | Honey

68 per person

BUILD YOUR SANDWICH BAR | FRIDAY

For premade sandwiches add 10 per person. Ask catering contact for restrictions

SALADS

Chinese chicken salad | Napa cabbage, peppers, sprouts, cilantro, crispy wontons *df*

Iceberg | Onions, tomatoes, hard-boiled egg, crumbled blue cheese, buttermilk ranch *gf v*

Grandma's macaroni salad | Cheddar, peas, pepperdews *v*

ARTISAN DELI MEATS

Oven-roasted smoked turkey *df gf*

Rare Italian roast beef *df gf*

Fleur de lis ham *df gf*

Grilled chicken salad *df gf*

Tuna salad *gf*

ACCOMPANIMENTS

Cheese | Vermont white cheddar, Gruyère, pepper jack

Cocorico Bakery rolls

Spreads | Spicy brown mustard, mayonnaise, Thousand Island dressing

Old and new pickles

SWEETS

Assorted cookies

Cracker Jack butterscotch pudding

68 per person

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LUNCH

| OMNI BOSTON HOTEL AT THE SEAPORT



BUFFETS

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TEX-MEX | SATURDAY

COLD

Sweet potato & black bean salad | Quinoa, charred peppers, cilantro, pickled onions *df gf vg*

Street corn salad | Queso, chili, cilantro *gf v*

Southwest Caesar salad | Jack cheese, corn nuts, espelette *gf*

HOT

Green chili-braised chicken thighs | Modelo Negra, charred green tomatoes, chipotle *df gf*

Red chili-rubbed brisket | Caramelized onions, Shiner Bock *df gf*

Gambas ala plancha | Tomatoes, hominy, dried chorizo, cilantro *df gf*

Queso fundido | White corn, portobello, green chili rajjas *gf v*

ACCOMPANIMENTS

Garlic & cilantro rice *df gf vg*

Stone-ground corn tortilla chips and salsa *df vg*

SWEETS

Chocolate pecan pie

Coconut tres leche

68 per person

SOUP & SALAD | SUNDAY

ASIAN-INSPIRED SALADS

Soba noodle *df vg*

Kimchi cucumber & cabbage *df gf v*

Watercress & little gem | Wasabi honey mustard dressing *df gf vg*

UDON NOODLE SOUP

Spicy beef *df*

Curried chicken *gf*

ACCOMPANIMENTS

Beans sprouts, carrots, bok choy, daikon, mushrooms, sesame seeds, togarashi, fried shallots, chili crisp *df gf vg*

SWEETS

Coconut tapioca *gf v*

Taro cake with yuzu milk

68 per person

LUNCH

| OMNI BOSTON HOTEL AT THE SEAPORT

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PLATED

Plated lunch selections include choice of starter, entrée and dessert and freshly brewed regular and decaffeinated Stance Coffee and Numi tea selection, along with the Boulangerie's freshly baked breads, rolls with creamery butter.

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STARTERS | CHOOSE ONE

SOUP

Preserved lemon & tomato | Ricotta pesto, extra virgin olive oil *gf v*

Lobster & morel chowder | Chive crème fraîche *gf*

Chicken & orzo | Root vegetables, Sicilian oregano *df*

SALADS

Hearts of little gem | Breakfast radish, candied quinoa, arugula, garlic dressing *df gf vg*

Salt-baked beets | Blue vein goat cheese, toasted pistachios, honeycomb, cider vinegar *gf v*

Baby iceberg | Cucumbers, bell peppers, feta, tomatoes, red onions, sherry vinegar *gf v*

Baby kale & shaved Brussels sprouts | Candied nuts, pickled onions, white balsamic *df gf vg*

GRAND FINALE CHOOSE ONE

Chocolate & salted caramel tart

Orange & fennel pot de crème

Peanut butter pie

Blue vein goat cheesecake

Pineapple upside-down bread pudding

MAIN ATTRACTIONS CHOOSE ONE

FROM THE SEA

Roasted local halibut | Spicy tomato & fennel broth, dried chorizo, Ipswich clams, creamy polenta | 62 per person

Fennel-dusted Atlantic salmon | Artichokes, baby onions, fennel, yellow carrots, peanut potatoes, pistou *df gf* | 61 per person

FROM THE FARM

Herb-marinated airline chicken | White bean & garlic purée, caramelized cauliflower, romanesco, vincotto *gf* | 60 per person

Slow-roasted porchetta | Sweet potatoes, Brussels sprouts, roasted shallots, sweet peas, balsamic fig jus *gf* | 60 per person

FROM THE FIELD

72-hour short rib | Kabocha and brown sugar purée, peas, carrots, mushrooms, applewood-smoked bacon, black garlic jus *gf* | 64 per person

FROM THE GARDEN

Four-cheese sacchetti | Fava beans, English peas, trumpet mushrooms, beurre fondu *v* | 60 per person

Organic grains bowl | Barbecue local tofu, sprouts, carrots, cilantro, mint, Thai basil *df gf vg* | 60 per person

LUNCH

| OMNI BOSTON HOTEL AT THE SEAPORT

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RECEPTION

Our small bites are handcrafted daily and served butler-style with the highest integrity and quality. Small bites require a minimum order of 25 pieces per selection.

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SMALL BITES

COLD

Vietnamese spring rolls | Peanut sauce *df gf vg* | 8 per piece

Ricotta crostini | Honey, pistachios, figs *v* | 8 per piece

Crab Louie lettuce wrap | Lemon, pickled onions *gf* | 9 per piece

Lobster & green papaya spring roll | Thai chili, peanuts *df gf* | 9 per piece

Lump crab cannoli | Fried shallots, pistachios | 9 per piece

Chilled local oyster | Apple kombu, uni and yuzu kosho *df gf* | 9 per piece

Spicy tuna and crispy rice | Sambal, scallions, sesame | 9 per piece

Lebanese beet pickles | Whipped feta, pastrami spice *gf* | 8 per piece

Crispy sugar snaps | Sesame, chili, fried shallots *df vg* | 8 per piece

Chilled cauliflower | Whipped eggplant, everything bagel seasoning *df gf vg* | 8 per piece

New England lobster roll | Bibb lettuce, celery salt | 15 per piece

Petite crudités | Hummus, olive oil, radishes, fleur de sel *df gf vg* | 9 per piece

HOT

French toast grilled cheese | Maple drizzle *v* | 8 per piece

Mozzarella toast | Pesto, tomato confit *v* | 8 per piece

Angry chicken sticks | Toasted chili crisp *df gf* | 9 per piece

Local crab cakes | Louie aioli, petite greens | 9 per piece

North End spicy paisano | Provolone, ricotta, Sunday gravy | 11 per piece

Pancetta-wrapped scallop | Roasted pineapple salsa *gf* | 9 per piece

Pork carnitas taquitos | Crema, salsa *gf* | 9 per piece

Hot chicken sliders | Pickles, comeback sauce | 11 per piece

Crispy falafel cracker | Charred pepper hummus, pickled shallots *gf vg* | 8 per piece

Crunchy polenta bite | Calabrian chile aioli *v* | 8 per piece

Stuffed mushrooms | Impossible tomato sugo, Violife mozzarella *df gf vg* | 8 per piece

French toast and caviar | Crème fraîche, chives | 9 per piece

Coffee-rubbed NY strip | Cocorico baguette, yuzu marmalade, applewood-smoked bacon jam *df* | 9 per piece

Crispy & quinoa chicken meatball | Sesame, house hoisin, scallions *df gf* | 9 per piece



STATIONS

All reception pricing is based on 90 minutes of service, unless noted otherwise. A minimum guarantee of 85% of total attendance is required for each enhancement. All small plate stations require a chef attendant at 175 per attendant. The attendant fee does not represent a tip, gratuity or service charge for any associates.

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SMALL PLATES

BURRATA BAR

Assorted toppings, toasted bread

20 per person

72-HOUR BRAISED SHORT RIB

Creamy polenta, crispy onions, red wine jus *df gf*

24 per person

TUSCAN PORCHETTA

Rosemary potatoes, fig gremolata *df gf*

23 per person

BEEF STRIPLOIN

Mushroom confit, black garlic salt *df gf*

26 per person

SLOW-ROASTED CIDER-BRINED TURKEY

Sweet potato & quinoa relish, gingered cranberry jus *df gf*

23 per person

LOBSTER BOIL

Potatoes, corn, drawn butter *gf*

28 per person

BIRRIA TACOS

Chili-braised brisket and heritage pork, Cotija cheese, cabbage slaw, crema, salsa verde *gf*

24 per person

CHICKEN CONFIT

Pommes purée, roasted root vegetables, truffle jus *gf*

24 per person

RECEPTION

| OMNI BOSTON HOTEL AT THE SEAPORT

POTATOES & CAVIAR

Crispy potatoes, cream, chives, caviar *gf*

19 per person

POKE BOWL

Sushi rice, tuna, crab, salmon, pickled vegetables, green onions, spicy mayo, pickled ginger, soy *df gf*

42 per person

enhanced attendant required at 225

ASSORTED HAND ROLLS

Ebi, hamachi, crab, tuna, cucumber, daikon sprouts, pickled ginger, soy *df gf*

65 per person

enhanced attendant required at 225

HEIRLOOM SALAD BOWL

Artisan petite greens, heirloom vegetables, candied quinoa, goat cheese, riesling vinegar *gf v*

20 per person

GREEN GODDESS SALAD BOWL

Applewood-smoked bacon, hard-boiled egg, avocado, cucumbers, tomatoes *gf*

21 per person

SEAFOOD PAELLA

Bomba rice, clams, mussels, lobster, shrimp & calamari, saffron garlic aioli *gf*

26 per person

MOJO-BRAISED PORK BELLY

Mofongo, cilantro chutney, tortillas *df gf*

24 per person

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RECEPTION ENHANCEMENTS

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DISPLAYED CHEESE & CHARCUTERIE

Local cheese, cured meats, dried fruits, roasted nuts, jams

32 per person

VEGETABLE MEDLEY

Raw, pickled, marinated and roasted vegetables, spreads, dips *gf v*

18 per person

EPIC SEAFOOD ARRANGEMENT

Local New England oysters, clams and shrimp, cucumber and gin cocktail sauce, horseradish, whole-grain mustard sauce, strawberry mignonette *df gf*

5 pieces per person | 65 per person | Product is sourced regionally and based on availability from daily boats

PASTA STATION FRESH PASTA | CHOOSE TWO

Four-cheese sacchetti with spinach & garlic cream

Radiatore with spicy vodka sauce *vg*

Lumache with marinara & sweet basil

Casarecce with sausage & broccoli rabe

30 per person | two attendants required

Custom-shaped pasta available | add 1200
Requires 6 week lead time

OLD SCHOOL FAVORITES TACO BAR

Chipotle ground beef, green chili chicken, borracho beans, sour cream, shaved lettuce, tomatoes, salsa, crispy corn tortilla shells, flour tortillas

26 per person

SPICY MEATBALLS & CREAMY POLENTA

Spicy North End paisano mix, cheesy polenta

25 per person

LOBSTER RAVIOLI

Mascarpone, lemon, sweet corn & lobster bisque, petite greens, truffle

28 per person

CAESAR SALAD

Hearts of little gem, arugula, Parmigiano-Reggiano, garlic croutons

21 per person

POUTINE

Build-your-own tater tots | Velveeta ranch, Georgia mustard-braised pork, maple-braised brisket

26 per person



DISPLAYS

All reception pricing is based on 90 minutes of service, unless noted otherwise. A minimum guarantee of 85% of total attendance is required for each enhancement.

All gelato stations require a minimum guarantee of 75. All gelato stations require a chef attendant at 175 per attendant. The attendant fee does not represent a tip, gratuity or service charge for any associates.

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DESSERTS

GELATO CART

Chef's selection of gelato and ice cream

Various sundae shoppe toppings

25 per person | attendant required

ENHANCEMENTS

Cookies | Chocolate chip, white chocolate & macadamia, oatmeal raisin, M&M's, peanut butter | 6 per person

Brownies and fudge | 8 per person

Seasonal cobbler | 9 per person

Novelty ice cream bars | 9 per person

MINI SWEETS | CHOOSE THREE

Buttermilk panna cotta | Marinated figs, white balsamic, basil *gf*

Chocolate polenta cake | Cashew, caramel, pistachio *gf*

Assorted mini cheesecakes

Peanut butter pie | Salted caramel & Oreo crust

Apple crumble | Oats, brown sugar, cinnamon

Strawberry shortcake | Ricotta, mascarpone, almonds

Boston cream pie

32 per person

RECEPTION

| OMNI BOSTON HOTEL AT THE SEAPORT

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BUFFET

All dinner buffet pricing is per person based on 90 minutes of service, unless noted otherwise. Buffets include freshly brewed regular and decaffeinated Stance Coffee and Numi tea selection. A minimum guarantee of 25 people is required. For groups fewer than 25 people please add 5 per person.

All prices are subject to 17% service charge, 13% taxable administrative fee and 7% state sales tax. The service charge is distributed to banquet employees. The administrative fee does not represent a tip, gratuity or service charge for any employees.

All pricing is subject to change.

COLD | CHOOSE TWO

ORIENTAL CHICKEN SALAD

Cilantro & ginger dressing *df*

LITTLE GEMS

Arugula, king mushrooms, Parmigiano-Reggiano, pesto oil *gf v*

GREEK SALAD

Tomatoes, cucumbers, bell peppers, feta *gf v*

LOCAL FIELD GREENS

Candied pecans, local vegetables, goat cheese, sherry vinegar *gf v*

TOASTED FARRO SALAD

Roasted roots, riesling vinaigrette *df vg*

HEARTS OF ROMAINE

Creamy parmesan cheese dressing, toasted garlic breadcrumbs *v*

MEDITERRANEAN COUSCOUS

Dried fruits, fennel, preserved lemon *df vg*

ICEBERG WEDGE

Applewood-smoked bacon, blue cheese, red onions, tomatoes, ranch dressing *gf*

HOT | CHOOSE THREE

LOCAL HALIBUT

Yellow curry, lime, cilantro, chili *df gf*

ROASTED COD

Artichokes, fennel, tomatoes, olives, lemon *df gf*

BRAISED ATLANTIC SALMON

Farro, mushrooms, baby onions, rock shrimp, bordelaise

ROASTED CHICKEN

Peas, carrots, potatoes, onions, lemon *gf*

BRAISED CHICKEN

Tomatoes, chorizo, saffron, yogurt *gf*

FIVE-SPICE CHICKEN

Szechuan greens, bell peppers, long beans, chili crisp *df gf*

72-HOUR SHORT RIB

Roasted sunchokes, Brussels sprouts, romanesco, carrots, natural jus *gf*

SLICED BEEF STRIP LOIN

Truffled roots, creamy polenta, roasted garlic jus *gf*

SEARED BEEF TENDERLOIN

Roasted king mushrooms, garlic, parsley, red wine jus *df gf*

STUFFED BUTTERNUT SQUASH

Impossible eggplant sugo, Violife mozzarella, pine nut streusel *df gf vg*

ROASTED CAULIFLOWER STEAK

Street corn succotash, pickled okra, bravas steak sauce *df gf vg*

DINNER

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BUFFET

All dinner buffet pricing is per person based on 90 minutes of service, unless noted otherwise. Buffets include freshly brewed regular and decaffeinated Stance Coffee and Numi tea selection. A minimum guarantee of 25 people is required. For groups fewer than 25 people, add 5 per person.

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VEGGIES & STUFF CHOOSE TWO

Buttermilk & applewood-smoked bacon
scalloped potatoes *gf*

Cider-glazed parsnips & carrots *df gf vg*

Roasted celeriac | Pecan butter, thyme *gf v*

Roasted mushrooms | Black garlic, thyme *df gf vg*

French green beans | Brown butter, almonds,
toasted fennel *gf v*

Kabocha squash | Brown sugar,
butter, candied pecans *gf v*

Roasted peewee potatoes | Rosemary,
sea salt *df gf vg*

MINI SWEETS CHOOSE TWO

Buttermilk panna cotta | Marinated figs,
white balsamic, basil *gf*

Chocolate polenta cake | Cashew caramel,
pistachio *gf*

Assorted mini cheesecakes

Peanut butter pie | Salted caramel, Oreo crust

Apple crumble | Oats, brown sugar, cinnamon

Strawberry shortcake | Ricotta, mascarpone,
almonds

Boston cream pie

104 per person



PLATED

Plated dinner selections include choice of starter, entrée and dessert and freshly brewed regular and decaffeinated Stance Coffee and Numi tea selection, along with the Boulangerie's fresh baked breads, rolls and creamery butter.

All prices are subject to 17% service charge, 13% taxable administrative fee and 7% state sales tax. The service charge is distributed to banquet employees. The administrative fee does not represent a tip, gratuity or service charge for any employees. All pricing is subject to change.

STARTERS | CHOOSE ONE

CRAB LOUIE

Tomato & cognac Chantilly, lemon, petite greens *gf*

CHEESE & CHARCUTERIE

Artisanal selections, sesame crackers, whole-grain mustard, quince jam

BABY ICEBERG WEDGE

Blue vein goat cheese, tomatoes, red onions, candied bacon *gf*

HEARTS OF LITTLE GEM

Heirloom vegetables, local cheese, sherry vinaigrette *gf*

LOBSTER COUSCOUS

Figs, currants, preserved lemon oil, beet greens *df*

LOCAL BURRATA

Roasted peppers, extra virgin olive oil, arugula blossoms, aged balsamic *gf v*

GRAND FINALE CHOOSE ONE

Pineapple upside-down bread pudding

Orange panna cotta

Chocolate truffle cake

Whoopie pie trifle

Blue vein goat cheesecake

MAIN ATTRACTIONS CHOOSE ONE

FROM THE SEA

Roasted Sea Bass | White bean & fennel purée, lobster bordelaise *gf* | 95 per person

Butter-roasted Atlantic salmon | Barigoule of vegetables, tomato confit, shelled peas *gf* | 93 per person

FROM THE FARM

Duck two ways | Sous vide breast and confit leg, cracked bulgur wheat, dried fruits, spicy ginger jus *df* | 89 per person

Stuffed chicken | Melted leeks, kale, Boursin, squash confit, truffled brown chicken jus *gf* | 85 per person

FROM THE FIELD

New York striploin | Roasted king mushrooms, cipollini, haricots vert, cheesy polenta, aged Worcestershire sauce | 97 per person

Roasted beef tenderloin | Roasted sunchoke, toasted farro salad, black garlic jus *df* | 99 per person

FROM THE GARDEN

Rigatoni | Eggplant Bolognese, Calabro ricotta *v* | 85 per person

Assorted vegetable simmer | Sweet yellow curry, peanuts, Thai chili, cilantro *df gf v* | 85 per person

DINNER

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NON-ALCOHOLIC BEVERAGES

Coffee and tea pricing is per person, based on 60 minutes of service, unless otherwise noted. All-day beverage service pricing is based on up to eight hours of service, unless otherwise noted. Half-day beverage service pricing is based on up to four hours of service, unless otherwise noted. Add any three beverage enhancements to all-day beverage service for an additional 15 per person.

All prices are subject to 17% service charge, 13% taxable administrative fee and 7% state sales tax. The service charge is distributed to banquet employees. The administrative fee does not represent a tip, gratuity or service charge for any employees. All pricing is subject to change.

BEVERAGES

- Assorted soft drinks | 7 per can
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 7 per bottle
- Assorted cold-pressed fruit juices | 12 per bottle
- Naked fruit juice & smoothies | 8 per bottle
- Lemonade | 7 per bottle | 65 per gallon
- Enroot cold brew tea | 8 per bottle
- Classic black iced tea | 7 per bottle | 65 per gallon
- Assorted Kohana canned coffee drinks | 8 per can
- Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 7 per bottle
- Red Bull | Energy Drink or Sugarfree | 8 per bottle
- Pure Life water | 7 per bottle
- S.Pellegrino sparkling mineral water | 7 per bottle
- S.Pellegrino Essenza flavored sparkling mineral water | 7 per can
- Acqua Panna natural spring water | 8 per bottle
- Everybody boxed water | 8 per box
- Vitaminwater | 8 per bottle
- Coconut water | 8 per bottle
- Infused water | Choose one | Strawberry and fennel, lychee and basil, cucumber and lemon | 54 per gallon

COFFEE & TEA SERVICE

- Stance regular and decaffeinated coffee, assorted Numi hot teas
- Skim milk, almond milk, half & half, sustainable honey, lemon
- 15 per person

BEVERAGE PACKAGE

- Stance regular and decaffeinated coffee, assorted Numi hot teas
- Skim milk, almond milk, half & half, sustainable honey, lemon
- Assorted soft drinks, bottled still water, sparkling water
- Full Day (8 hours) | 68 per person
- Half-day (4 hours) | 38 per person



BAR MIXOLOGY

All bars require an attendant at 175. The bar fee does not represent a tip, gratuity or service charge for any associates. All cash bars must meet a minimum revenue of 500 per hour, per bar.

All prices are subject to 17% service charge, 13% taxable administrative fee and 7% state sales tax. The service charge is distributed to banquet employees. The administrative fee does not represent a tip, gratuity or service charge for any employees. All pricing is subject to change.

BRANDS

CRAFT

Vodka | Tito's Handmade
Gin | The Botanist
Rum | Sailor Jerry
Bourbon | Maker's Mark
Scotch | Monkey Shoulder
Tequila | Patrón Silver
Cognac | Hennessy VSOP
Whiskey | Knob Creek Rye

PREMIUM

Vodka | Absolut
Gin | Beefeater
Rum | Bacardi
Bourbon | Old Forester
Scotch | Johnnie Walker Red Label
Tequila | Milagro Silver
Cognac | Hennessy VS
Whiskey | Gentleman Jack

CALL

Vodka | Svedka
Gin | Seagram's
Rum | Castillo
Bourbon | Jim Beam
Scotch | J&B
Tequila | Sauza Blanco
Cognac | Hennessy VS
Whiskey | Seagram's 7

BEERS

DOMESTIC | CHOOSE TWO

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT & CRAFT | CHOOSE FOUR

Heineken, Corona, Dos Equis, Blue Moon
Belgian White, Samuel Adams Seasonal,
Samuel Adams Wicked Easy Lager and Harpoon IPA

HOST BAR

Craft brands | 16 per drink
Premium brands | 14 per drink
Call brands | 12 per drink
Domestic beer | 9 per drink
Imported & craft beer | 10 per drink
House wine | 12 per glass
Cordials | 15 per drink
Soft drinks | 7 per drink

CASH BAR

Craft brands | 18 per drink
Premium brands | 16 per drink
Call brands | 14 per drink
Domestic beer | 10 per drink
Imported & craft beer | 11 per drink
House wine | 13 per glass
Cordials | 17 per drink
Soft drinks | 8 per drink

BEVERAGES

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BAR MIXOLOGY

Add to any bar a choice of one Barmalade inspired cocktail using craft, premium or call brands add 2 per person to package price or add 4 per drink. Omni Signature mocktails, add to any bar a choice of one Barmalade inspired mocktail add 1 per person to package price or 2 per drink.

All prices are subject to 17% service charge, 13% taxable administrative fee and 7% state sales tax. The service charge is distributed to banquet employees. The administrative fee does not represent a tip, gratuity or service charge for any employees. All pricing is subject to change.

HOSTED PACKAGES CRAFT

First hour | 27 per person
Second hour | 20 per person
Additional hours | 16 per person

PREMIUM

First hour | 25 per person
Second hour | 18 per person
Additional hours | 14 per person

CALL

First hour | 23 per person
Second hour | 16 per person
Additional hours | 12 per person

BEER | WINE

First hour | 21 per person
Second hour | 14 per person
Additional hours | 10 per person

OMNI'S WOODFORD RESERVE BARTENDER ELEVATED EXPERIENCE

Choice of Old Fashioned or Manhattan crafted by our bourbon mixologist

Fully appointed rolling bar

QR code menu leading to YouTube video of how to make the cocktail at home

Setup fee | 295
Cocktail on consumption | 22 per drink
One hour package | 33 additional per person
Additional hours | 18 additional per person

BEVERAGES

| OMNI BOSTON HOTEL AT THE SEAPORT

OMNI SIGNATURE COCKTAILS

GRAPEFRUIT PALOMA

Rum, vodka or tequila | Grapefruit-elderflower Barmalade, pineapple juice, Omni Sour

BLOOD ORANGE WHISKEY SOUR

Whiskey | Blood orange-guava Barmalade, Omni Sour

SPICY MANGO SMASH

Vodka, rum or gin | Mango-habanero Barmalade, pineapple juice and Omni Sour

APPLE & PEAR CRUSH

Vodka or gin | Apple-pear Barmalade, orange liqueur, Omni Sour

OMNI SIGNATURE MOCKTAILS

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice, lime

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour, Angostura bitters

MARTINI ENHANCEMENTS

Choice of twist, dirty, espresso

Vodka | Tito's | 21 per drink

Vodka | Ketel One | 22 per drink

Vodka | Grey Goose 24 per drink

Gin | Hendrick's | 20 per drink

Gin | The Botanist | 22 per drink

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WINE

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

All prices are subject to 17% service charge, 13% taxable administrative fee and 7% state sales tax. The service charge is distributed to banquet employees. The administrative fee does not represent a tip, gratuity or service charge for any employees.

All pricing is subject to change.

SPARKLING

Campo Viejo | Rioja, Spain |
cava brut | 50 per bottle

Ruffino | Veneto, Italy, NV | prosecco | 54 per bottle

Chandon | California, NV | rosé | 62 per bottle

Veuve Clicquot | France | champagne
brut | 130 per bottle

WHITE & BLUSH

Decoy by Duckhorn | Sonoma County, California |
rosé | 70 per bottle

Hayes Ranch | California | rosé | 60 per bottle

Whispering Angel | Côtes de Provence, France |
rosé | 62 per bottle

Tablas Creek Patelin de Tablas | Paso Robles,
California | rosé | 78 per bottle

Decoy by Duckhorn | Sonoma County, California |
sauvignon blanc | 70 per bottle

Bulletin Place | Australia | sauvignon
blanc | 50 per bottle

Bulletin Place | Australia |
chardonnay | 50 per bottle

Hayes Ranch | California |
chardonnay | 60 per bottle

Decoy by Duckhorn | Sonoma County, California |
chardonnay | 70 per bottle

RED

Decoy by Duckhorn | Sonoma County, California |
pinot noir | 70 per bottle

Meiomi | California | pinot noir | 58 per bottle

Hayes Ranch | California | merlot | 60 per bottle

Bulletin Place | Australia | merlot | 50 per bottle

Decoy by Duckhorn | Sonoma County, California |
merlot | 70 per bottle

Bulletin Place | Australia | cabernet
sauvignon | 50 per bottle

Hayes Ranch | California | cabernet
sauvignon | 60 per bottle

Decoy by Duckhorn | Sonoma County, California |
cabernet sauvignon | 70 per bottle

Daou | Paso Robles, California | cabernet
sauvignon | 74 per bottle

Tablas Creek Patelin de Tablas | Paso Robles,
California | blend | 78 per bottle

J. Lohr Pure Paso | Paso Robles, California | blend |
74 per bottle



DETAILS

Thank you for selecting Omni Boston Hotel at the Seaport for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle. Our experiences and professional conference and catering services team is available to assist you in all of your planning arrangements.

GUARANTEE POLICY

Your final guarantees and counts for all events are required by 12 pm five business days prior to the scheduled function. This number will be considered a final guarantee, not subject to reduction. If no guarantee is provided, the original estimate of your expected attendance will be used for billing. Guarantee increases within two business days will be subject to additional surcharges and/or fees.

We will be prepared to serve 3% over the final guaranteed number. All charges will be based on the greater of the final guarantee or the actual number of persons served.

Events added within three business days will be subject to special menu selections and pricing. Cancellations within 72 business hours will result in the full expense of your event being charged.

FUNCTION SPACE & OVERSET

Function rooms will be set according to your instructions as outlined in the Banquet Event Order (BEO). Function rooms are assigned according to the anticipated number of people. The hotel reserves the right to reassign function rooms based on fluctuations in the number of attendees. If significant changes are made to the room setup details within 48 hours of the event start time, reset fees will be assessed. Fees will vary based on room set complexity but will carry a minimum of 150 per room.

Equipment needed that is above and beyond the hotel's capacity to provide may be rented at an additional fee. Client setup times are subject to room availability. Please arrange your arrival time with your conference and catering services manager.

Encore is the hotel's on-site supplier for all audiovisual and event technology needs, with exclusivity in providing services for internet, electrical power (access and distribution), rigging and all trussing, both hanging and floor-mounted. For programs utilizing a third-party provider for audiovisual equipment, please refer to the Audiovisual Service Standards which outlines insurance requirements and behavior standards and expectations. A copy is available from your convention services or catering manager.



DETAILS

FOOD & BEVERAGE

All food items must be prepared and served in Omni Boston Hotel at the Seaport. No outside food and beverage is allowed in any banquet space without written consent from the hotel. Any outside food and beverage items may be confiscated as it relates to food safety or liquor license restrictions. Approved items will be subject to additional fees or service charges assessed by the hotel. All food and beverage served by the hotel must be consumed at the event and may not be taken out of the event space.

Breakfast and lunch service is designed to be serviced within 90 minutes. Package breaks are not to exceed 60 minutes of service. Evening events such as dinners and receptions will be available for up to one and one-half hours of service. Events that require longer service times will be prorated for each additional 30 minutes of service. Standard buffets require a minimum guarantee of 25 guests. For groups less than 25 people an additional 5 per person will be added. Reception stations and enchantments must be guaranteed for a minimum of 85% of your expected attendance.

Due to health regulations and quality concerns, items from buffets may not be served at a later time and cannot be served for more than two hours total. All menus are subject to revision based on ingredient availability or seasonality. Our catering and culinary experts are specialists in creating customized solutions for your event. Contracted discounts will not apply to any items that are created outside of the published menus.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

PRICING, TAXES & FEES

All food and beverage prices are subject to 17% service charge, 13% taxable administrative fee and 7% sales tax. All room rental prices are subject to 25% taxable administrative fee and 7% sales tax.

The service charge is distributed in its entirety as a commission to banquet service associates. No other fee or charge, including administration fee, is a tip or commission for any employee. All prices, taxes and fees are subject to change at any time and will have an immediate effect.

If claiming tax exemption on food and services, a valid ST2 and ST5 form, as issued by the Massachusetts Department of Revenue, must be provided to your event manager at least one week prior to your event. All event checks will run with tax included. Taxes will be adjusted in a lump-sum credit, provided the valid ST2 and ST5 forms have been submitted and approved. In the state of Massachusetts, exemption of guest room occupancy tax is only applicable to federal agencies and federal employees. Proof of federal orders must be provided to receive the exemption.

DIETARY RESTRICTIONS & SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all plated meal functions due at the time of your guarantee. If no dietary requests are specified, the hotel reserves the right to provide special meals no greater than 3% of the guarantee. Kosher and Halal meals may be ordered through your catering and convention services manager. These are sourced through hotel's exclusive provider and are subject to a surcharge of 50 per person per event.



DETAILS

DECORATIONS, SIGNAGE & EQUIPMENT

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Setup and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if hotel associates are requested to move said items. Prior to your arrival, decorations and equipment brought into the hotel must be approved by your event manager. All decorations must be removed immediately following your event unless prior arrangements have been made. Any use of open flame in conjunction with decor or floral arrangements is not permitted. All candles must be enclosed in glass by at least one inch.

The following items are not permitted for use in event spaces on hotel property: fog machines, smoke machines, sparklers, rice, birdseed, loose glitter and confetti. It is expected that our facility will be left as found; this includes the disposal of props, signage, plastic, trash, etc. Any events left with significant clean-up needs above and beyond what is expected will incur an appropriate fee. As a patron, you are responsible for any damage to any part of the hotel during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the property.

In an effort to maintain a pleasurable atmosphere for all of our guests, group or event signage is not permitted in the hotel lobby. We have friendly guest services associates ready to guide your attendees to their event locations. Event welcome and registration desks are also not permitted in the hotel lobby.

Your event manager can assist you with effective placement of your event signage within your contracted meeting space. All signage must be professionally printed. The hotel has partnered with FedEx to be the exclusive provider for the production of all signage, banners and cling wraps. Only signage approved by the hotel and provided through FedEx are permitted to be displayed within designated and preauthorized areas of the hotel. Without recourse, the hotel reserves the right to remove any signage deemed inappropriate, unprofessional in appearance or placed in an unapproved location.

Prior approval is required to affix materials to walls, floor, columns, windows or ceilings of any function room. In the event this is done without written authorization from the hotel, the signage will be immediately removed and the client will assume financial responsibility for any damage caused to any surface or structure as a result of the unauthorized display.





DETAILS

SHIPPING & STORAGE

If it is necessary for you to ship materials to Omni Boston Hotel at the Seaport, it is important that you observe the following instructions to ensure proper handling of your meeting materials. Each item should be clearly marked with the following:

Guest Name

c/o FedEx Office at Omni Boston Hotel at the Seaport

450 Summer Street
Boston, MA 02210

Meeting/Conference/Group/Event Name

Box __ of __

Packages will not be accepted by the hotel if received more than 72 hours prior to the function date. The hotel has an exclusive agreement with FedEx to operate our loading dock, including shipping, receiving and storage of all packages, boxes and crates. Packages or materials of excessive weight or value must be approved for receipt by the hotel prior to shipping. All inbound and outbound packages will incur handling charges. Please refer to the shipping instruction document or consult with your event manager for details on the process and current fee schedule.

Fees associated with packages are for storage and delivery only. No labor assistance is provided for unpacking or set-up and construction of any shipped materials.

Freight elevator specifications are as follows:

Inside dimension: 6' 9" wide, 9' deep, 10' tall with dog house in rear at 12' tall

Weight capacity for freight elevator: 6,000 lbs

Elevator door dimensions: 6' 9" wide and 10' high

Loading dock entrance dimensions: 5' 1" wide and 7' 6" high

Corridor lighting: 8'

Max truck length: 53 feet to access dock lift

MISCELLANEOUS

Omni Boston Hotel at the Seaport does not assume liability for any materials or equipment that are damaged or lost when left at our facilities prior to, during or after a function. Items found by hotel associates will be turned in immediately to loss prevention (security) to be retrieved by the original owner.



DETAILS

LIQUOR POLICIES

In an effort to make your event memorable, as well as safe, we are providing this information to you for the protection and well-being of all our guests. In compliance with state liquor commission and local law enforcement agencies, the following hotel policies have been developed and will be enforced.

PURSUANT TO THE GUIDELINES OF OUR LIQUOR LICENSE

Omni Boston Hotel at the Seaport must provide all liquor served and consumed in our function facilities or restaurants.

Guests may not bring their own alcohol onto the hotel premises.

Hosted and cash bars are limited to a maximum of five hours. Bar service may be closed at certain times during functions to meet these criteria. If beverage services are to be moved from one location to another, banquet bars will reopen 15 minutes after the group is seated. Details will be provided within the banquet event order.

The legal drinking age in Massachusetts is 21 years of age. Per the hotel's responsible beverage policy, all guests who appear to be under the age of 30 must have their identification checked. Proof of age requires a valid picture ID that meets state and local requirements.

Under no circumstances may an adult provide alcohol for an underage person.

We will not serve anyone who appears intoxicated or serve anyone to this point.

No guest may purchase any alcohol for anyone who has been determined to be without proper identification, intoxicated or at risk in any way. The decision of our staff and management pertaining to the above will be final.

We will limit the quantity of multiple liquor drinks served per person.

We do not allow shots of any kind at any of the hotel's bars.

Open bottles are not allowed to be removed from the premises.

Violations of any of the above policies may result in the discontinuation of alcohol service to any individual, group or the entire function.

Our staff is professionally TIPS trained and certified in all situations of alcohol service. Please allow them to provide safe beverage services to you and your guests.



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BOSTON
AT THE SEAPORT

CONTACT INFORMATION