

EST. 1926

INN ON BOLTWOOD

AMHERST, MA



Inn on Boltwood

Banquet Menus



Our Executive Chef has created an extensive variety of menus from which you may choose. Each menu item has been created and tested in our kitchen and is founded upon the use of the freshest, local ingredients available to us. Each plate is given the greatest attention to detail, and we are confident that our final presentation will exceed your expectations. Our menu concepts are inspired by the local and seasonal farm produce that Western Massachusetts and its agricultural communities are famous for. We look forward to working with you to plan your next event.



Eric Carle Continental Breakfast Buffet- \$20 per person

assorted breakfast pastries

fruit preserves, whipped butter

hard boiled eggs

seasonal fruit display

assorted Greek yogurts with house made granola

choice of two juices: cranberry, grapefruit, apple, orange

regular and decaffeinated coffee

assorted teas

Hot Breakfast Buffet - \$28 per person

scrambled eggs

breakfast potatoes

choice of 1 meat: ham, bacon or sausage

bagels, muffins, croissants

fruit preserves, whipped butter, cream cheese

assorted Greek yogurts with house made granola

seasonal fruit display

choice of two juices: cranberry, grapefruit, apple, orange

regular and decaffeinated coffee

assorted teas

minimum of 20 guests required



Brunch Buffet - \$49 per person

regular and decaffeinated coffee and assorted tea
choice of two juices: cranberry, grapefruit, apple, orange

bagels, muffins, croissants
whipped butter, cream cheese, fruit preserves

seasonal fruit display

choice of: scrambled eggs, pancakes or French toast

choice of breakfast meat: ham, sausage or bacon

Salad (choose 1):

\$4 per person per additional choice

baby greens, garden vegetables, balsamic vinaigrette (gf)
caesar salad with garlic croutons and shaved parmesan
cheese tortellini, cucumber, tomato, basil, red wine vinaigrette

Entrees (choice of 2):

\$8 per person per additional choice

grilled salmon with apple butter and grilled apple chutney (gf)
pork tenderloin with cranberry bourbon compote (gf)
New England baked cod with buttery cracker crumbs, fresh herbs and lemon
roasted chicken breast with roasted garlic au jus (gf)
grilled flank steak with chimichurri sauce (gf)
shrimp penne al la vodka with pancetta and basil (substitute lobster for market price)

Sides (choose 2):

see page 14

Dessert (choose 1):

\$4 per person per additional choice

New York cheesecake with seasonal fruit
flourless chocolate torte with berry compote (gf)
strawberry shortcake
assorted cookies and brownies

minimum of 25 guests required

Breakfast and Brunch Enhancements

vegetarian cheese quiche - \$6 per person

meat lover's quiche - \$6 per person

hard boiled eggs - \$3 per person

parfait with yogurt and seasonal fruit - \$6 per person

smoked salmon with capers, red onions, sliced tomatoes, plain and everything bagels - \$13 per person

avocado toast, sourdough, feta, arugula, pickled onions - \$7 per person

choice of breakfast meat: ham, sausage or bacon - \$4 per person

short rib hash - \$8 per person

crème brûlée french toast with whipped mascarpone- \$8 per person

buttermilk pancakes with seasonal berries, maple syrup and whipped butter - \$7 per person

boltwood breakfast sandwiches:

eggs

cheese

choice of one breakfast meat

croissant

\$6 per person

breakfast taco bar:

eggs

cheese

choice of one breakfast meat

pico de gallo, sour cream, guacamole

black beans, onions

\$10 per person



Guidelines, Terms, and Conditions for Inn on Boltwood

Room Set Up: Room rental fees include tables, chairs, linen, china, glassware, and silverware. You have the choice of white, black or ivory floor length linen tablecloths. We offer over 20 color linen napkin options to select from.

Food and Beverage Minimums: Each function room has a designated food and beverage minimum. This is the minimum catering revenue required for any event booked in that room. The minimum includes food charges and hosted bar charges. The minimum does not include room service, restaurant usage not sponsored as part of your event services, cash bar charges, meeting room rental fees, taxes, labor charges, or any other miscellaneous charges incurred. In the event the minimum set forth above is not realized, the client shall owe the Inn the difference between the amount spent (exclusive of appropriate taxes, gratuities, and fees) and the minimum set forth.

Bartender Fee: Should you request alcohol service in the event space, a \$75 per bartender fee applies for both hosted and cash bars, and one bartender is required per every 75 guests. Events under 25 people will be charged a \$50 cocktail server fee. There will be a \$350 minimum bar revenue required per event.

Administrative Fees and Taxes: Prices, fees, and room rentals, unless otherwise noted, are subject to a 17% taxable service charge and a 5% taxable administrative fee. The 5% administrative fee does not represent tip or service charge for wait staff employees, service employees, or service bartenders. All charges are subject to a 7% tax.

Audio Visual Equipment Rental: Room rental fees do not include the use of any audio-visual equipment. Guests will supply any equipment needed or will rent such equipment from the Inn at the prices on page 27.

Guarantees: To help us make your event a truly memorable experience, we ask your cooperation in confirming all your details and menu choices in addition to the total number of guests anticipated, 30 days prior to your event. Your expected guarantee is due 5 business days prior to your scheduled event by noon. This number is your guarantee and may not be lowered. Final charges will be based on your guarantee or the actual attendance, whichever is greater. For events with a plated meal menu, per person entree choices, along with guest allergy details are due 5 business days prior to event date.

Parking: Guests who have reserved overnight rooms at the Inn will be provided complimentary parking in designated Inn spaces. Based on the size and time of your event, the Inn can assist in securing additional self-parking through prior arrangements made with Amherst College. Please consult with your Events Coordinator when detailing your event.

Music: Guests will provide own music for the event, if needed. Music provided at the Inn on Boltwood's outdoor venues is subject to Town and property guidelines. Music for events on the Rooftop Terrace must end by 10:00 PM and music for events in the Garden Tent needs to end by 11:00 PM. Music for events in the Ballroom must end by 12:00 AM.

Coat Check: Coat racks are provided complimentary to you and your guests.

Display/Decorations: We politely ask that there be no confetti, rice, bird seed, or any similar materials thrown at the Inn. The Inn asks that nothing be affixed to walls, doors, light fixtures, ceilings, or any furniture within any of the function spaces or tent, without prior approval. We also ask that there be no candles, as our fire code prohibits them. The Inn on Boltwood reserves the right to bill for any repairs made resulting from damage incurred during your event.

Alcoholic Beverage Policy: The Inn on Boltwood, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Massachusetts Alcoholic Beverage Control's policies, procedures, and statutes. The Inn will strictly enforce all Massachusetts beverage laws. The management of the Inn on Boltwood and its beverage employees reserve the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated. In addition, any disturbances, underage drinking, or consumption of non-Inn purchased alcohol can result in immediate termination of your event. The Inn on Boltwood is the only licensed authority to sell and distribute alcohol on the premises. Alcohol is not permitted to be brought on property, and alcohol purchased from The Inn on Boltwood may not be removed from the premises. Bar may close 15 minutes prior to dinner service to facilitate seating of guests. Bar will not exceed five hours of service. No shots or shooters allowed. No more than two drinks at a time will be served to any guests. Bar will shut down, without "Last Call" announcement, 30 to 45 minutes prior to the end of your reception. The Inn on Boltwood's liquor license requires that The Inn on Boltwood employees or bartenders only dispense beverages. All guests who appear under 30 years of age are subject to presenting identification upon request.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of any of these items, written information is available upon request. Before placing your final order, please inform your Events Coordinator if a person in your party has a food allergy. Any food prepared by The Inn on Boltwood may not be taken off the premises due to insurance and health code regulations. In addition, no food or beverages prepared by external sources are to be brought into The Inn on Boltwood.

Dining for Children: For guests under the age of twelve, The Inn on Boltwood offers a separate children's menu. Please inquire with your Events Manager for special pricing for providing your selected menu to guests under the age of twelve.

Menu Pricing: Menus are subject to seasonality and market availability. Prices are subject to change without notice. Menus are fully customizable. To ensure availability of specific food items, we ask that final menus be selected with your catering manager at least 30 days prior to your function date. Inn on Boltwood reserves the right to increase pricing of specific menu items based on the market value and at the time of purchase if needed.

Smoke Free Policy: The Inn on Boltwood is entirely smoke free and has a designated area outside of the hotel for guests who wish to smoke. If a guest should smoke inside of a guest room, a \$250 cleaning fee will apply to the individual's credit card.