

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.



**Robert Frost Three or Four Course Plated Dinner - \$50 per person**

regular and decaffeinated coffee and tea

house made focaccia

**Optional Appetizer Course - add \$10 per person (choose 1):**

minestrone soup

tomato basil bisque (gf, can be made vegan)

New England clam chowder

butternut squash bisque (gf/can be made vegan)

potato leek soup (gf)

butternut squash ravioli with baby leeks and parmesan

wild mushroom risotto with crispy shallots (gf)

braised short rib with polenta cake, roasted wild mushrooms, red wine reduction

**Salad (choose 1):**

pear salad with mesclun, pistachio, dried cranberry, goat cheese, sherry vinaigrette (gf)

caprese salad with heirloom tomatoes, mozzarella, balsamic reduction (gf)

seasonal burrata salad (gf)

caesar salad, parmesan, garlic croutons

arugula, radicchio, blue cheese, candied walnuts, lemon vinaigrette (gf)

garden salad with tomato, cucumbers, onion, balsamic vinaigrette (gf/v)

beet salad with oranges, arugula, frisee, red bell pepper, gorgonzola, balsamic reduction (gf)



## **Robert Frost Three or Four Course Plated Dinner (continued)**

### **Entrees (choose 3):**

beef tips with pan gravy and wild mushrooms (gf)

red wine braised short ribs (gf)

crab stuffed sole with tarragon beurre blanc

grilled salmon with apple butter and grilled apple chutney (gf)

maple dijon pork tenderloin with cranberry bourbon compote (gf)

New England baked cod with buttery cracker crumbs, fresh herbs and lemon

butternut squash ravioli with leek sauce

saffron risotto, caramelized fennel, lemon, parmesan (gf/can be made vegan)

stuffed delicata squash with shiitake mushrooms, leeks, brown rice, charmoula sauce (gf/v)

lemon thyme chicken breast with roasted garlic jus (gf)

chicken provencal, tomato, olive, garlic, basil white wine (gf)

gouda stuffed chicken breast, bacon, smokehouse barbeque sauce (gf)

grilled ribeye with bordelaise sauce - *upcharge \$5pp* (gf)

filet mignon with port wine demi glaze - *upcharge \$5pp* (gf)

seafood risotto with scallops, shrimp, clams - *upcharge \$6pp* (gf)

lobster pie - *upcharge \$8pp*

### **Sides (choose 2):**

See page 19

### **Desserts (choose 1):**

New York cheesecake, seasonal fruit

chocolate mousse with whipped cream (gf)

carrot cake with cream cheese buttercream

seasonal fruit crisp

French apple pie

rhubarb pie

strawberry shortcake

flourless chocolate torte with berry compote (gf)

rum raisin cake

## **Emily Dickinson Dinner Buffet - \$54 per person**

regular and decaffeinated coffee and tea

house made focaccia bread

### **Salads (choose 1):**

*\$4 per person per additional choice*

pear salad with mesclun, pistachio, dried cranberry, goat cheese (gf)

caprese salad with heirloom tomatoes, mozzarella, balsamic reduction (gf)

seasonal burrata salad (gf)

caesar salad, parmesan, garlic croutons

arugula, radicchio, blue cheese, candied walnuts, lemon vinaigrette (gf)

garden salad with tomato, cucumbers, onion, balsamic vinaigrette (gf/v)

beet salad with oranges, arugula, frisee, red bell pepper, gorgonzola, balsamic reduction (gf)

### **Entrees (choose 2):**

*\$8 per person per additional choice*

beef tips with pan gravy and wild mushrooms (gf)

red wine braised short ribs (gf)

crab stuffed sole with tarragon beurre blanc (gf)

grilled salmon with apple butter and grilled apple chutney (gf)

maple dijon pork tenderloin with cranberry bourbon compote (gf)

New England baked cod with buttery cracker crumbs, fresh herbs and lemon

butternut squash ravioli with leek sauce

saffron risotto, caramelized fennel, lemon, parmesan (gf/can be made vegan)

stuffed delicata squash with shiitake mushrooms, leeks, brown rice, charmoula sauce (gf/v)

lemon thyme chicken breast with roasted garlic jus (gf)

chicken provencal, tomato, olive, garlic, basil white wine (gf)

gouda stuffed chicken breast, bacon, smokehouse barbeque sauce (gf)

grilled ribeye with bordelaise sauce - *upcharge \$5pp* (gf)

filet mignon with port wine demi glaze - *upcharge \$5pp* (gf)

seafood risotto with scallops, shrimp, clams - *upcharge \$6pp* (gf)

lobster pie - *upcharge \$8pp*

*minimum of 25 guests required*

**Emily Dickinson Dinner Buffet (continued)**

**Sides (choose 2):**

see page 19

**Desserts (choose 1):**

*\$4 per person per additional choice*

New York cheesecake with seasonal fruit  
chocolate mousse with whipped cream (gf)  
carrot cake with cream cheese buttercream

seasonal fruit crisp

French apple pie

rhubarb pie

strawberry shortcake

flourless chocolate torte with a berry compote (gf)

rum raisin cake



## Dinner Sides:

*\$3 per person per additional choice*

roasted zucchini and summer squash (gf/v)

garlic braised broccoli rabe (gf/v)

roasted root vegetables (gf/v)

honey roasted carrots (gf)

roasted haricot verts (gf/v)

ratatouille (gf/v)

roasted cauliflower and broccoli (gf/v)

potato au gratin (gf)

herb roasted fingerling potatoes (gf/v)

parmesan polenta (gf)

wild rice pilaf (v)

mashed potatoes (gf)





**Pasta Bar - \$15 per person**

served with garlic bread

**Pasta (choose 2):**

cheese tortellini, penne, cavatappi, linguine, rigatoni, spaghetti

*\*gluten free pasta available upon request*

**Sauces (choose 2):**

bolognese (gf), vodka (gf), pomodoro (gf/v), alfredo, pesto (gf),  
carbonara (gf), puttanesca (gf/v), arrabiata (gf/v)

**Meats (choose 2):**

meatballs, italian sausage, grilled shrimp, grilled chicken,  
roasted portobello mushrooms





## **Reception Displays**

### **Antipasto - \$18 per person**

Chef's selection of charcuterie meats

fresh mozzarella

marinated grilled vegetables

assorted olives

pepperoncini and stuffed cherry peppers

crackers and fresh baguette

### **Cheese Board - \$13 per person**

seasonal cheese selections

seasonal berries and grapes

assorted crackers

mixed nuts

### **Crudites - \$9 per person**

baby carrots, cauliflower, cucumbers

grape tomatoes, bell peppers, radishes

house made hummus and ranch dip

pita chips

### **Seasonal Fruit Display - \$11 per person**

seasonal sliced fruit and berries

## **Reception Displays (continued)**

### **Baked Brie en Croute - \$14 per person**

crackers and French bread  
fresh fruit, house made fruit preserves, mint pesto

### **Chips and Dip - \$7 per person**

spinach and artichoke dip  
olive tapenade  
pico de gallo and guacamole  
house made tortilla chips and grilled focaccia

### **Raw Bar - Market Price**

oysters on the half shell  
jumbo shrimp  
little neck clams  
dungeness and snow crab claws  
drawn butter, mignonette, pernod, cocktail sauce, lemons

### **Slider/Grilled Cheese Station - \$16 per person**

*served with choice of French fries or sweet potato fries*

#### **choose 3:**

barbeque pulled pork, coleslaw slider  
grilled chicken, avocado, chipotle mayo slider  
steak and cheese slider  
fig, brie, arugula grilled cheese (veg)  
tomato gruyere grilled cheese (veg)  
bacon cheddar grilled cheese  
three cheese grilled cheese (veg)  
portobello sliders (v)  
barbeque jackfruit sliders (v)

## Hors d'oeuvres Made Easy Package - \$30 per person

choose 4 hors d'oeuvres to be passed with your choice of an artisanal cheese board or vegetable crudites display

\$5 per person per additional hor d'oeuvres

*\*\*upcharge to market price*

### **Artisanal Cheese Board**

seasonal cheese selections  
seasonal berries and grapes  
assorted crackers  
mixed nuts

OR

### **Vegetable Crudites**

baby carrots, cauliflower, cucumbers  
grape tomatoes, bell peppers, radishes  
house made hummus and ranch dip  
pita chips

### **Hot:**

bacon wrapped scallops\*\*  
truffle arancini, honey aioli  
duck spring roll  
coconut shrimp  
stuffed cremini mushrooms (v)  
mini beef wellington  
risotto crab cakes\*\*  
zucchini fritters, za'atar yogurt sauce  
chorizo stuffed dates wrapped in prosciutto  
beef yakitori, ginger soy glaze  
Italian meatballs  
mini spanakopita

### **Cold:**

shrimp ceviche in filo cup  
tomato and basil bruschetta on grilled focaccia crostini  
beef tenderloin risotto cake  
lobster deviled eggs\*\*  
shrimp cocktail with horseradish and lemon  
prosciutto wrapped asparagus  
crispy potato latke, crème fraiche, black tobiko  
smoked salmon on a blini, dill cream cheese, capers  
caprese skewers, balsamic reduction  
ricotta, truffle honey, sweet drop peppers, crostini  
smoked trout with rye apple horseradish  
goat cheese stuffed mini peppers



## Bar Packages

### **Call Level**

trinity oaks cabernet sauvignon, pinot noir, chardonnay, pinot grigio, la marca prosecco, heineken, stella artois, corona, budweiser, bud light, heineken o.o, truly hard seltzers, two local craft beers, tito's, spring 44, captain morgan, bacardi silver, malibu, pueblo viejo, four roses dewar's, seagram's 7, korbel brandy, kahlua, baileys

### **Premium Level**

edna valley cabernet sauvignon, pinot noir, chardonnay, sauvignon blanc, la marca prosecco, heineken, stella artois, corona, budweiser, bud light, heineken o.o, truly hard seltzers, two local craft beers, tito's, ketel one, spring 44, tanqueray, malibu, captain morgan, bacardi silver, goslings black seal, corralejo blanco, milagro reposado, johnny walker red, glenmorangie 10 yr, jack daniels, jameson, maker's mark, hennessey vs, cointreau, disaronno, kahlua, baileys

### **Super Premium Level**

edna valley cabernet sauvignon, pinot noir, chardonnay, sauvignon blanc, la marca prosecco, heineken, stella artois, corona, budweiser, bud light, heineken o.o, truly hard seltzers, two local craft beers, tito's, grey goose, tanqueray, hendricks, bombay sapphire, captain morgan, bacardi silver, malibu, goslings black seal, glenfiddich 12 yr, jack daniels, jameson, maker's mark, bulleit rye, remy martin vsop, grand marnier, disronno, kahlua, baileys

### **Hosted Consumption Bar or Cash Bar Pricing**

each bar requires one bartender per 75 guests at \$75 per bartender

call cocktails - \$9

premium cocktails - \$11

super premium cocktails - \$14

call martinis - \$13

premium martinis - \$16

super premium cocktails - \$18

wine by the glass - \$9

premium wine by the glass - \$12

domestic beer 12oz - \$7

imported beer 12oz - \$8

craft beers 12oz - \$9

craft beers 16oz - \$13

cordials - \$9

premium cordials - \$12

Saratoga water - sodas - juices - \$4.50

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### **Tableside Wine Service**

Select one white wine and one red wine for tableside wine service provide with each course

Our house wine offerings are Trinity Oaks Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Pinot Noir

\$28 per bottle

For a more elevated experience, we offer Edna Valley Vineyards Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, and Pinot Noir

\$39 per bottle

### 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.