



NINE ZERO
HOTEL

2010 Private Dining Menus

Nine Zero Hotel - K.O. Prime Restaurant + Bar - 90 Tremont Street - Boston, MA 02108 - 617-772-5800
www.ninezero.com

SIGNATURE MEETING

Customize a meeting package that is perfect for you...



- Bowl of Fresh Apples centerpiece
- Yoga Mats wall art
- Yoga Brick centerpieces
- Bottled SmartWater at each setting
- Hand Massagers at each setting
- Nature Valley Granola Bars at each setting

\$15 per person



- Toy Boat and Car centerpieces
- Globe centerpieces
- World Maps wall art
- Maps of Boston at each setting
- Miniature Magnifying Glasses at each setting
- Paint your own Postcards with paint kits at each setting

\$15 per person



- Old fashion Gumball Machine centerpieces
- Magic 8 Ball centerpieces
- Hula Hoops and Twister Mat wall art
- Colorful Propeller Hat at each setting
- Pez Candy Dispenser at each setting
- Amusing Groucho Glasses at each setting

\$15 per person



- Zen Garden Centerpieces
- Plant Décor in the Room
- Bamboo Vase centerpieces
- Earth Stress Balls at each setting
- Organic Chocolate Bars at each setting
- Meeting agenda on Recycled Paper at each setting

\$15 per person

Private Dining Breakfast Menu

Good Morning

Fresh Juices:
Orange, Grapefruit & Cranberry

Breakfast Breads & Bagels
Jams & Cream Cheese

Variety of Sweet Melon & Fresh Fruit

Karma Coffee & Specialty Teas

\$21 Per Guest

Power Morning

Fresh Juices:
Orange, Grapefruit & Cranberry

Breakfast Breads & Bagels
Jams & Cream Cheese

Variety of Sweet Melon & Fresh Fruit

Vegetable Frittata with Vermont Cheddar

Applewood Smoked Bacon

Breakfast Sausage

Karma Coffee & Specialty Teas

\$30 Per Guest

****Minimum of 15 Guests ****

Creative Morning

Fresh Juices:
Orange, Grapefruit & Cranberry

Scones, Muffins & Buttery Croissants
Sweet Butter & Preserves

Variety of Sweet Melon & Fresh Fruit

Individual Organic Yogurts

Karma Coffee & Specialty Teas

\$23 Per Guest

Morning Extras

Brioche French Toast, Caramelized Bananas with Warm Maple Syrup \$7 Per Guest

Buttermilk Pancakes, Fresh Berries & Fruit with Warm Maple Syrup \$6 Per Guest

Applewood Smoked Bacon or Sausage \$6 Per Guest

Scrambled Eggs with Fresh Herbs \$5 Per Guest

Red Bliss Breakfast Potatoes \$4 Per Guest

Warm Breakfast Croissant, Scrambled Eggs, Ham & Cheddar \$6 Each

Warm Breakfast Wrap, Spinach, Scrambled Eggs & Cheddar \$5 Each

Vegetable Frittata with Vermont Cheddar \$6 Per Guest

Warm Irish Oatmeal with Golden Raisins & Molasses \$4 Per Guest

Lox & Bagels

Sliced Smoked Salmon, Shaved Red Onion & Capers
Assorted Bagels & Cream Cheese \$10 Per Guest

Time to Take a Break

A La Carte

Seasonal Fruit Skewers
\$4 Each

Chocolate Dipped Strawberries
\$3 Each

Variety of Sweet Melon & Fresh Fruit
\$4 Per Guest

Individual Organic Yogurts
\$3 Each

Variety of Freshly Baked Muffins
\$3 Each

Assorted Bagels & Cream Cheese
\$4 Each

Buttery Croissants
Sweet Butter & Preserves
\$4 Each

Whole Fresh Fruit
\$2 Each

Assorted Granola Bars
\$2 Each

Warm Jumbo Pretzels with
Whole Grain Mustard
\$3 Each

Chocolate Rum Brownie with Walnuts
\$2 Each

Sugar-Dusted Lemon Squares
\$2 Each

Assorted Cookies:
Chocolate Chip & Oatmeal Raisin
\$2 Each

Chocolate Dipped Florentines
\$2 Each

Biscotti
\$2 Each

Tortilla Chips & Fresh Salsa
\$4 Per Guest

Mixed Nuts
\$3 Per Guest

Break I

Pita Chips & Hummus Dip
Fresh Vegetable Crudité with
Blue Cheese Dip
Variety of Sweet Melon & Fresh Fruit
Karma Coffee & Specialty Teas
\$16 Per Guest

Break II

Chocolate Dipped Florentines
Biscotti
Sugar-Dusted Lemon Squares
Chocolate Rum Brownie with Walnuts
Karma Coffee & Specialty Teas
\$12 Per Guest

Break III

Imported Specialty & Domestic Cheeses with
Dried Fruits & Nuts
Sliced Breads & Crackers
Variety of Sweet Melon & Fresh Fruit
Karma Coffee & Specialty Teas
\$16 Per Guest

Beverages

Individual Still & Sparkling Bottled Water	\$4.50 Each
Assorted Soft Drinks	\$4.50 Each
Large Still & Sparkling Bottled Water	\$10 Each
House-Made Smoothies	\$20 Per Pitcher
Karma Coffee & Specialty Teas	\$5 Per Guest
All Day Karma Coffee & Specialty Teas	\$10 Per Guest
Hot, Mulled Apple Cider	\$3 Per Guest
Hot Chocolate	\$3 Per Guest

Private Dining Brunch Menu

Brunch I

Variety of Sweet Melon & Fresh Fruit
Individual Organic Yogurts
Arugula Salad

Buttermilk Pancakes, Fresh Berries & Fruit with
Warm Maple Syrup

Scrambled Eggs with Fresh Herbs
Red Bliss Breakfast Potatoes
Applewood Smoked Bacon
Breakfast Sausage

Assorted Open Faced Sandwiches:
Open-Face Grilled Beef
Caramelized Onion Marmalade on Sour Dough Bread &
Open-Face Black Forest Ham & Brie
Whole Grain Mustard on French Baguette

Fresh Juices:
Orange, Grapefruit & Cranberry
Karma Coffee & Specialty Teas

\$50 Per Guest

**Minimum of 15 Guests **

Brunch II

Variety of Sweet Melon & Fresh Fruit
Individual Organic Yogurts
Warm Irish Oatmeal with Berries, Brown Sugar
Market Green Salad, Cabernet Vinaigrette, Herbs

Lox & Bagels

Sliced Smoked Salmon
Shaved Red Onion & Capers
Assorted Bagels & Cream Cheese

Brioche French Toast, Caramelized Bananas with
Warm Maple Syrup

Vegetable Frittata with Vermont Cheddar
Red Bliss Breakfast Potatoes
Applewood Smoked Bacon
Breakfast Sausage

Assorted Open Faced Sandwiches:
Open-Face Grilled Beef
Caramelized Onion Marmalade on Sour Dough Bread &
Open-Face Black Forest Ham & Brie
Whole Grain Mustard on French Baguette

Fresh Juices:
Orange, Grapefruit & Cranberry
Karma Coffee & Specialty Teas

\$55 Per Guest

Minimum of 15 Guests

Private Dining Three Course Plated Lunch

Appetizers — Select One

Chef's Seasonal Soup

Arugula Salad

Passion Fruit Vinaigrette, Fiddlehead Tomme

Caesar Salad with Grilled Croutons, Parmesan

Market Green Salad, Cabernet Vinaigrette, Herbs

Entrees — Select Two

Roasted Salmon, Miso Glaze

Haricot Verts, Pommes Puree

Chicken Milanese

Lemon, Capers & Spaetzle

Steak Frites, Onion Marmalade

Baked Rigatoni with Homemade Ricotta

Petit Filet 6 Oz.

Cippolini Onions, Pommes Puree, L'Aligote

Desserts — Select One

Classic Cheesecake with Seasonal Fruit & Berry Coulis

Toasted Carrot Cake, Cream Cheese Coulis

Mint Mousse with Chocolate Sauce & Mint Syrup

\$42 Per Guest

All Menu Selections Include Rolls & Butter & Coffee Service.
All Entrees Served with Chefs Selection of Accompaniments

All prices are subject to a 15% gratuity, 6% taxable administrative fee and a 7% Massachusetts state tax.

Private Dining Lunch Buffet

Deli

Rolls & Butter
Farfalle Pasta Salad, Ratatouille & Plum Tomatoes
Market Green Salad, Cabernet Vinaigrette, Herbs
Sliced Black Forest Ham
Sliced Smoked Turkey
Sliced Roast Beef
Fresh Lettuce Leaves, Sliced Tomato & Cheeses
Dijon Mustard
Herbed Mayonnaise
Deli Pickles
Sliced Breads
Assorted Individual Chips
Sugar-Dusted Lemon Squares
Chocolate Rum Brownies with Walnuts
Karma Coffee & Specialty Teas
\$40 Per Guest

Spectacular

Rolls & Butter
Arugula Salad
Passion Fruit Vinaigrette, Fiddlehead Tomme
Red Bliss Potato Salad
Market Green Salad, Cabernet Vinaigrette, Herbs
Open-Face Day Boat Lobster Salad Sandwich
Tarragon Aioli on Brioche
Open-Face Grilled Beef Sandwich
Caramelized Onion Marmalade
on Sour Dough Bread
Grilled Vegetable Wraps with Hummus
Assorted Individual Chips
Assorted Petit Fours
Variety of Sweet Melon & Fresh Fruit
Karma Coffee & Specialty Teas
\$50 Per Guest

Fantastic

Rolls & Butter
Couscous Salad
Vine-Ripe Tomatoes, Feta Cheese
Caesar Salad with Grilled Croutons, Parmesan
Arugula Salad
Passion Fruit Vinaigrette, Fiddlehead Tomme
Marinated Grilled Seasonal Vegetables
Open-Face Black Forest Ham & Brie Sandwich
Whole Grain Mustard, on a French Baguette
Smoked Turkey Wrap, Romaine & Herbed Mayo
Assorted Individual Chips
Chocolate Dipped Florentines
Chocolate Chip & Oatmeal Raisin Cookies
Karma Coffee & Specialty Teas
\$45 Per Guest

Inspirational

Rolls & Butter
Caesar Salad with Grilled Croutons, Parmesan
Farfalle Pasta Salad, Ratatouille, Plum Tomatoes
Curried Chicken Salad
Marinated Grilled Seasonal Vegetables
Assorted Sandwiches:
Sliced Roast Beef, Horseradish Mayo on Baguette
Smoked Turkey Wrap, Romaine & Herbed Mayo
Grilled Vegetable Wraps with Hummus
Assorted Individual Chips
Selection of Profiteroles & Biscotti
Karma Coffee & Specialty Teas
\$50 Per Guest

All prices are subject to a 15% gratuity, 6% taxable administrative fee and a 7% Massachusetts state tax.

Private Dining Lunch Buffet Cont'd...

Brilliant

Rolls & Butter

Market Green Salad, Cabernet Vinaigrette, Herbs

Caesar Salad with Grilled Croutons, Parmesan

Farfalle Pasta Salad, Ratatouille & Plum Tomatoes

Roasted Salmon, Miso Glaze,
Haricot Verts, Pommes Puree

Grilled Chicken
Wild Mushrooms, Spaetzle

Roasted Seasonal Vegetables

Carrot Cake Squares
Sugar-Dusted Lemon Squares
Karma Coffee & Specialty Teas

\$55 Per Guest

**Minimum of 15 Guests **

Presidential

Rolls & Butter

Caesar Salad with Grilled Croutons, Parmesan

Couscous Salad
Vine-Ripe Tomatoes, Feta Cheese

Arugula Salad
Passion Fruit Vinaigrette, Fiddlehead Tomme

Sliced Hanger Steak, Potato Puree, Wild Mushrooms
Red Wine Demi-Glace

Roasted Salmon, Miso Glaze,
Haricot Verts, Pommes Puree

Baked Rigatoni
Seasonal Vegetables, House-Made Ricotta

Chocolate Cheesecake Triangles
Biscotti

Variety of Sweet Melon & Fresh Fruit
Karma Coffee & Specialty Teas

\$60 Per Guest

**Minimum of 15 Guests **

Private Dining Reception Menu

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 ** all below stations must be ordered for
 the full number of guests **
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Mediterranean

Marinated Grilled Vegetables
 Feta Cheese, Kalamata Olives
 Pita Chips & Hummus Dip
 \$10 Per Guest

Cheese Board

Imported Specialty & Domestic Cheeses
 with Seasonal Dried Fruit & Nuts
 Sliced Breads & Crackers
 \$13 Per Guest

Waterfront Bar

Seasonal Chilled Oysters \$4
 Littleneck Clams on the Half Shell \$4
 Chilled, Poached Shrimp \$4
 Black Peppercorn Mignonette
 Lemon Wedges
 Classic Cocktail Sauce & Tabasco
 Priced Per Piece

Antipasti

Assorted Imported Sliced Meats
 Genoa Salami & Prosciutto
 Marinated Olives, Artichoke Hearts
 Panzanella Salad
 \$15 Per Guest

Elegant Dessert Display

Assorted Petit Fours
 Chocolate Dipped Strawberries
 Fresh Seasonal Fruit Skewers
 Chocolate Cheesecake Triangles
 Sugar-dusted Lemon Squares
 Karma Coffee & Specialty Teas
 \$18 Per Guest

Smoked Salmon Display

Sliced Smoked Salmon
 Capers, Chopped Red Onions
 Chive Crème Fraîche
 Brioche Points
 \$10 Per Guest

Crudités

Fresh Vegetable Crudités with
 Blue Cheese Dip
 \$7 Per Guest

Tenderloin Of Beef Carving Station

Attendant Required
 Grilled Tenderloin of Beef
 Served with Potato Puree
 Caramelized Onion Marmalade
 Sliced French Baguette
 Serves 20 @ \$400
 * \$125 Per Attendant *

Oven Roasted Turkey Carving Station

Attendant Required
 Butter-Basted Roasted Turkey Breast
 Seasonal Accoutrements
 Rolls & Butter
 Serves 20 @ \$250
 * \$125 Per Attendant *

Pasta Station

No Attendant Required
 Farfalle Pasta with
 Plum Tomato, Garlic & Basil Sauce
 Four-Cheese Ravioli in a Garlic Butter Sauce
 Caesar Salad, Grilled Croutons, Parmesan
 \$18 Per Guest
 Add Chicken \$4 Per Guest
 Add Shrimp \$5 Per Guest

Passed Hors D'oeuvres (Priced Per Piece):

Cold		Hot		Hot	
Lobster & Corn Salad on Brioche Crostini	\$5	Mini-Truffled, Twice-Baked Potatoes	\$4	Crab Cakes with Spicy Remoulade	\$5
Smoked Salmon, Chive Crème Fraîche	\$4	Duck Confit Crostini with Fruit Jam	\$4	Beef Satay with a Teriyaki Glaze	\$4
Asparagus Wrapped with Prosciutto	\$4	Wild Mushroom & Herbs on Grilled Rye	\$4	Vegetable Spring Rolls, Chili Sauce	\$4
East Coast Oyster, Peppercorn Mignonette	\$4	Baby Lamb Chops, Apple Chutney	\$8	Feta Cheese & Spinach Phyllo	\$4
Foie Gras Crostini with Fruit Jam	\$5	Mini Burgers Served on Brioche	\$5	Chicken Satay with Peanut Sauce	\$4
Beef Carpaccio with Olive Tapenade on Flatbread	\$5	Seared Scallop Wrapped in Bacon	\$5		
Crispy Ahi Tuna Spring Rolls with Spicy Spinach	\$4				

Private Dining Three Course Plated Dinner

Appetizers — Additional Course Suggestion

Chef's Selection of Seasonal Soup	\$8
Chef's Seasonal Risotto	\$9
Tuna Tartare with Soy-Yuzu, Wasabi	\$12
Shrimp Cocktail, Ceviche Style with Plantains, Avocado, Jalapenos	\$12
Maryland Style Crab Cake on Arugula with Spicy Remoulade	\$10

Salads — Select One

Market Green Salad, Cabernet Vinaigrette, Herbs
Caesar Salad with Grilled Croutons, Parmesan
Arugula Salad, Passion Fruit Vinaigrette, Fiddlehead Tomme

Entrees

Roasted Duck Breast, Warm Faro Salad, Duck Confit	\$70
Roasted Salmon with Miso Glaze	\$72
8 Oz. Filet Mignon, Chimichurri	\$78
Grilled New York Strip, Red Wine Reduction	\$77
Roasted Chicken, Wild Mushrooms, Spaetzle	\$68
Fresh Fish of the Day	\$72
Baked Rigatoni	\$64

Desserts — Select One

Mint Mousse with Chocolate Sauce & Mint Syrup
Chocolate Bread Pudding with Pistachios
Carrot Cake with Cream Cheese Coulis
Chef's Seasonal Fruit Dessert

Dinner Buffet

Rolls & Butter	
Market Green Salad, Cabernet Vinaigrette, Herbs	
Arugula Salad Passion Fruit Vinaigrette, Fiddlehead Tomme	
Caesar Salad with Grilled Croutons, Parmesan	
Chef's Selection of Seasonal Soup	
Choice of Two Entrées from Plated Dinner Menu	\$85 Per Guest
Choice of Three Entrees from Plated Dinner Menu	\$95 Per Guest
Chef's Choice of Accompaniments	
Baked Rigatoni	
Selection of Profiteroles	
Toasted Carrot Cake Squares	
Variety of Sweet Melon & Fresh Fruit	
Chocolate Cheesecake Triangles	
Karma Coffee & Specialty Teas	

****If You Would Like a Choice of More Than One Entree, the Price of the Higher Entree Will Apply****
All Menu Selections Include Rolls & Butter & Coffee Service.

All prices are subject to a 15% gratuity, 6% taxable administrative fee and a 7% Massachusetts state tax.

Private Dining Hosted Bar Service

Premium Consumption Bar

Premium Cocktails	\$9 Each
Premium Martinis	\$13 Each
Domestic & Imported Beer	\$6 Each
House Red & White Wine	\$40 Per Bottle
Still & Sparkling Bottled Water	\$4.50 Each
Assorted Soft Drinks	\$4.50 Each

Premium Package Bar

\$17 Per Person for the First Hour
\$10 Per Person for Each Additional Hour

Premium Brands Include

Bacardi Rum
Canadian Club
Captain Morgan
Johnnie Walker Red Scotch
Ketel One Vodka
Maker's Mark Bourbon
Milagro Silver Tequila
Tanqueray

Beer Selections Include

Amstel Light, Amsterdam
Sam Adams, Boston
Sam Adams "Light," Boston
\$6 Each

House Wines

Sparkling	\$40 Per Bottle
White	\$40 Per Bottle
Red	\$40 Per Bottle

Top Shelf Consumption Bar

Top Shelf Cocktails	\$11 Each
Top Shelf Martinis	\$15 Each
Domestic & Imported Beer	\$6 Each
House Red & White Wine	\$40 Per Bottle
Still & Sparkling Bottled Water	\$4.50 Each
Assorted Soft Drinks	\$4.50 Each

Top Shelf Package Bar

\$20 Per Person for the First Hour
\$12 Per Person for Each Additional Hour

Top Shelf Brands Include

Bacardi Rum
Bombay Sapphire
Canadian Club
Captain Morgan
Grey Goose Vodka
Johnnie Walker Red Scotch
Ketel One Vodka
Maker's Mark Bourbon
Milagro Silver Tequila

Nightcaps Include

Bailey's Irish Cream
Grand Marnier
Hennessey
Kahlua
Sambucca
\$12 Each

****Bar Set Up Fee of \$125 Will Be Charged for All Bars****