



NINE ZERO
HOTEL

2012 Private Dining Menus

Nine Zero Hotel – KO Prime Restaurant & Bar – 90 Tremont Street – Boston, MA 02108 -
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www.ninezero.com

KIMPTON® hotels & restaurants

Private Dining Breakfast Menu

Good Morning

Fresh Juices:

Orange, Grapefruit & Cranberry

Muffins & Bagels

Sweet Butter, Jams & Cream Cheese Duet

Variety of Sliced Fresh Fruit

Karma Coffee & Specialty Teas

\$22 Per Guest

Power Morning

Fresh Juices:

Orange, Grapefruit & Cranberry

Danish & Bagels

Sweet Butter, Jams & Cream Cheese Duet

Variety of Sliced Fresh Fruit

Vegetable Frittata with Vermont Cheddar

Applewood Smoked Bacon

Maple Sausage

Karma Coffee & Specialty Teas

\$32 Per Guest

****Minimum of 10 Guests ****

Creative Morning

Fresh Juices:

Orange, Grapefruit & Cranberry

Scones & Buttery Croissants

Jams & Sweet Butter

Variety of Sliced Fresh Fruit

Organic Yogurts

Karma Coffee & Specialty Teas

\$24 Per Guest

Add Morning Extras to Enhance Above Packages

Brioche French Toast, Caramelized Bananas with Warm Maple Syrup \$8 Per Guest

Buttermilk Pancakes, Fresh Berries & Fruit with Warm Maple Syrup \$7 Per Guest

Scrambled Eggs with Fresh Herbs \$6 Per Guest

Applewood Smoked Bacon or Maple Sausage \$7 Per Guest

Scrambled Eggs with Grilled Skirt Steak \$8 Per Guest

Red Bliss Breakfast Potatoes \$4 Per Guest

Warm Breakfast Croissants, Scrambled Eggs, Ham & Cheddar \$8 Each

Warm Breakfast Wraps, Spinach, Scrambled Eggs & Cheddar* \$7 Each
*Maximum of 40 guests

Vegetable Frittata with Vermont Cheddar \$7 Per Guest

Warm Irish Oatmeal with Golden Raisins & Brown Sugar \$6 Per Guest

Fresh Fruit or Granola with Honey Yogurt Dip \$7 Per Guest

Smoked Salmon & Bagels

Sliced Smoked Salmon, Shaved Red Onion & Capers

Assorted Bagels & Cream Cheese Duet \$12 Per Guest

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

Time to Take a Break

A La Carte

Seasonal Fruit Skewers
\$4 Each

Chocolate Dipped Strawberries
\$3 Each

Variety of Sliced Fresh Fruit
\$6 Per Guest

Organic Yogurts
\$3 Each

Fresh Berries & House Made Whipped Cream
\$8 Per Guest

Variety of Freshly Baked Muffins
\$3 Each

Assorted Bagels & Cream Cheese Duet
\$4 Each

Buttery Croissants
Jams & Sweet Butter
\$4 Each

Whole Fresh Fruit
\$2 Each

Beverages

Bottled Still & Sparkling Water

Assorted Soft Drinks

IZZE Sparkling Juices

Large Bottled Still & Sparkling Water

House Made Smoothies

Raspberry Lemonade or Iced Tea

Hot Chocolate

Hot, Mulled Apple Cider

All Day Karma Coffee & Specialty Teas

Karma Coffee & Specialty Teas

Assorted Granola Bars
\$4 Each

Warm Jumbo Pretzels with
Whole Grain Mustard
\$3 Each

Chocolate Rum Brownie with Walnuts
\$4 Each

Sugar-Dusted Lemon Squares
\$3 Each

Assorted Cookies:
Chocolate Chip & Oatmeal Raisin
\$3 Each

Chocolate Dipped Florentines
\$3 Each

Biscotti
\$3 Each

Tortilla Chips & Fresh Salsa
\$6 Per Guest

Mixed Nuts
\$5 Per Guest

\$4.50 Each

\$4.50 Each

\$5.50 Each

\$12 Each

\$20 Per Pitcher

\$15 Per Pitcher

\$4 Per Guest

\$4 Per Guest

\$15 Per Guest

\$5 Per Guest

Break I

Pita Chips & Hummus Dip
Fresh Vegetable Crudités
Blue Cheese Dip
Crème Fraîche with Black Olive Tapenade
Variety of Sliced Fresh Fruit
Karma Coffee & Specialty Teas
\$18 Per Guest

Break II

Chocolate Dipped Florentines
Biscotti
Sugar-Dusted Lemon Squares
Chocolate Rum Brownie with Walnuts
Karma Coffee & Specialty Teas
\$14 Per Guest

Break III

Imported Specialty & Domestic Cheeses
with Seasonal Dried Fruits, Honey & Nuts
Sliced Breads & Crackers
Seasonal Fruit Skewers
Karma Coffee & Specialty Teas
\$17 Per Guest

Break IV

Granola with Honey Yogurt Dip
Fresh Berries & House Made Whipped Cream
Assorted Energy Bars
House Made Smoothies
\$16 Per Guest

KO Prime Break

Charcuterie Board
Mini Burgers with Secret Sauce
Short Rib Mac & Cheese
Raspberry Lemonade & Iced Tea
\$25 Per Guest

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

Private Dining Brunch Menu

Brunch I

Variety of Sliced Fresh Fruit
Organic Yogurts
Market Green Salad, Fresh Herbs, Cabernet Vinaigrette

Buttermilk Pancakes, Fresh Berries & Fruit with
Warm Maple Syrup

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

Assorted Open Face Sandwiches:
Open-Face Broiled Roast Beef Sandwich
Provolone, Horseradish Mayonnaise on Hoagie Roll
Open-Face Black Forest Ham & Brie
Whole Grain Mustard on French Baguette

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

\$50 Per Guest

Brunch II

Variety of Sliced Fresh Fruit
Organic Yogurts
Warm Irish Oatmeal with Golden Raisins & Brown Sugar
Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette

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

Brioche French Toast, Caramelized Bananas with
Warm Maple Syrup

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

Assorted Open Face Sandwiches:
Open-Face Broiled Roast Beef Sandwich
Provolone, Horseradish Mayonnaise on Hoagie Roll
Open-Face Black Forest Ham & Brie
Whole Grain Mustard on French Baguette

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

\$60 Per Guest

****Minimum of 10 Guests for all Brunch Buffets****

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

Private Dining Three Course Plated Lunch

Appetizers — Select One

Chef's Seasonal Soup

Market Green Salad, Fresh Herbs, Cabernet Vinaigrette

Caesar Salad, Grilled Croutons, Parmesan

Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette

Beet Salad, Pistachios, Goat Cheese, Caramelized Shallot Vinaigrette

Entrees — Select Two

Spicy Dry Rubbed Salmon, Harissa Sauce
Baby Carrots, Rosemary Russet Potatoes \$45 Per Guest

Chicken Milanese \$40 Per Guest
Lemon, Capers & Spaetzle

Steak Frites, Onion Marmalade \$47 Per Guest

Baked Penne \$38 Per Guest
Homemade Ricotta

Petit Filet 6 Oz. \$50 Per Guest
Cippolini Onions, Pommies Puree

Maryland Crab Cakes \$48 Per Guest
Spicy Remoulade, Haricot Verts, Quinoa

Desserts — Select One

Classic Cheesecake with Seasonal Fruit & Berry Coulis

Carrot Cake, Cream Cheese Coulis

Warm Toffee Cake with Bananas, Toffee Sauce, House Made Whipped Cream

****All Menu Selections Include Rolls & Sweet Butter & Coffee Service****

****If You Would Like a Choice of More Than One Entree, the Price of the Higher Entree Will Apply****

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

Private Dining Lunch Buffet

Deli

Greek Pasta Salad, Roasted Vegetables, Feta

Caesar Salad, Grilled Croutons, Parmesan

Mortadella Salami

Sliced Smoked Turkey

Broiled Roast Beef

Fresh Lettuce Leaves, Sliced Tomato & Cheeses

Dijon Mustard

Herbed Mayonnaise

Deli Pickles

Country White Bread, Multigrain Bread, Olive Oil Focaccia, Ciabatta

Assorted Individual Chips

Sugar-Dusted Lemon Squares

Chocolate Rum Brownies with Walnuts

Karma Coffee & Specialty Teas

\$42 Per Guest

Spectacular

Market Green Salad, Fresh Herbs, Cabernet Vinaigrette

Curried Chicken Salad

Red Bliss Potato Salad

Open-Face Day Boat Lobster Salad Sandwich

Tarragon Aioli on Brioche

Open-Face Black Forest Ham & Brie Sandwich

Whole Grain Mustard on Baguette

Open-Face Vine Ripe Tomato & Mozzarella Sandwich

Fresh Pesto on Ciabatta

Assorted Individual Chips

Assorted Petit Fours

Variety of Sweet Melon & Fresh Fruit

Karma Coffee & Specialty Teas

\$52 Per Guest

Inspirational

Market Green Salad, Fresh Herbs, Cabernet Vinaigrette

Greek Pasta Salad, Roasted Vegetables, Feta

Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette

Marinated Grilled Seasonal Vegetables

Open-Face Broiled Roast Beef Sandwich

Provolone, Horseradish Mayonnaise on Hoagie Roll

Open-Face Smoked Turkey Sandwich

Caesar Dressing, Roma Tomatoes, Shaved Parmesan on Ciabatta

Assorted Individual Chips

Chocolate Dipped Florentines

Chocolate Chip & Oatmeal Raisin Cookies

Karma Coffee & Specialty Teas

\$48 Per Guest

Fantastic

Black Bean & Couscous Salad, Corn, Lime

Caesar Salad, Grilled Croutons, Parmesan

Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette

Marinated Grilled Seasonal Vegetables

Open-Face Broiled Roast Beef Sandwich

Provolone, Horseradish Mayonnaise on Hoagie Roll

Open-Face Chicken Salad Sandwich

Grapes, Walnuts on Baguette

Open-Face Vine Ripe Tomato & Mozzarella Sandwich

Fresh Pesto on Ciabatta

Assorted Individual Chips

Selection of Profiteroles & Biscotti

Karma Coffee & Specialty Teas

\$52 Per Guest

****Minimum of 10 Guests for all Lunch Buffets****

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

Private Dining Lunch Buffet Cont'd...

Brilliant

Rolls & Sweet Butter

Market Green Salad, Fresh Herbs, Cabernet Vinaigrette

Caesar Salad, Grilled Croutons, Parmesan

Greek Pasta Salad, Roasted Vegetables, Feta

Spicy Dry Rubbed Salmon, Harissa Sauce
Baby Carrots, Rosemary Russet Potatoes

Herbed Grilled Chicken
Wild Mushrooms, Spaetzle

Roasted Seasonal Vegetables

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

\$58 Per Guest

Presidential

Rolls & Sweet Butter

Caesar Salad, Grilled Croutons, Parmesan

Black Bean & Couscous Salad, Corn, Lime

Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette

Sliced Hanger Steak, Red Wine Reduction
Pommes Puree, Wild Mushrooms

Spicy Dry Rubbed Salmon, Harissa Sauce
Baby Carrots, Rosemary Russet Potatoes

Baked Penne
House Made Ricotta

Chocolate Cheesecake Triangles
Biscotti

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

\$65 Per Guest

A La Carte Vegetarian Options

Grilled Vegetable Wraps with Hummus
\$9 Per Guest

Open-Face Grilled Vegetable Sandwich
Swiss Cheese on Ciabatta
\$8 Per Guest

Open-Face Grilled Portabello Sandwich
Olive Tapenade on Flatbread
\$8 Per Guest

****Minimum of 10 Guests for all Lunch Buffets****

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

Private Dining Reception Menu

Mediterranean

Marinated Grilled Vegetables
Feta Cheese, Kalamata Olives
White Bean Spread & Hummus Dip
House Made Pita Chips
Tomato & Cucumber Salad
\$18 Per Guest

Waterfront Bar

Seasonal Chilled Oysters \$5
Littleneck Clams on the Half Shell \$5
Chilled, Poached Shrimp \$5
Black Peppercorn Mignonette
Lemon Wedges
Classic Cocktail Sauce & Tabasco
Priced Per Piece

Smoked Salmon Display

Sliced Smoked Salmon
Capers, Shaved Red Onions
Chive Crème Fraîche
Brioche Points
\$12 Per Guest

Assiette de Charcuterie

House Made Pâtés & Cured Meats
Baguette, Mustards, Salts
\$18 per person

Cheese Board

Imported Specialty & Domestic Cheeses
with Seasonal Dried Fruit, Honey & Nuts
Sliced Breads & Crackers
\$15 Per Guest

Antipasti

Assorted Imported Sliced Meats
Genoa Salami & Prosciutto
Marinated Olives, Artichoke Hearts
Panzanella Salad
\$16 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

Crudités

Fresh Vegetable Crudités
Blue Cheese Dip
Crème Fraîche with Black Olive Tapenade
\$11 Per Guest

Tenderloin of Beef Carving Station

Attendant Required
Grilled Tenderloin of Beef
Rosemary Russet Potatoes
Horseradish Crème Fraîche
Sour Dough Rolls & Butter
Serves 20 @ \$400
* \$125 Per Attendant *

Oven Roasted Turkey Carving Station

Attendant Required
Butter-Basted Roasted Turkey Breast
Pommes Puree
Seasonal Fruit Chutney
Sour Dough Rolls & Butter
Serves 20 @ \$250
* \$125 Per Attendant *

Roasted Lamb Carving Station

Attendant Required
Roasted Boneless Leg of Lamb
Warm Israeli Couscous with Feta, Black Olive
Tapenade
Mint Yogurt
Sliced Olive Oil Focaccia & Butter
Serves 20 @ \$350
* \$125 Per Attendant *

Pasta Station

No Attendant Required
Mushroom Marsala
Four-Cheese Ravioli in a Garlic Butter Sauce
Caesar Salad, Grilled Croutons, Parmesan
\$18 Per Guest
Add Grilled Chicken \$4 Per Guest

All above stations must be ordered for the full number of guests

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

Private Dining reception menu cont...

Passed Hors D'oeuvres (Priced Per Piece):

Chilled

Lobster & Corn Salad on Brioche Crostini	\$5
Smoked Salmon, Chive Crème Fraîche	\$4
Asparagus Wrapped with Prosciutto	\$4
East Coast Oyster, Peppercorn Mignonette	\$4
Foie Gras Crostini, Fresh Fruit Jam	\$5
Beef Carpaccio, Olive Tapenade on Flatbread	\$5
Crispy Ahi Tuna Spring Rolls with Spicy Spinach	\$4
Baked Brie, Fresh Fruit Jam on Toasted Baguette	\$4
Beef Tartare with Roasted Jalapeño Aioli	\$5
Pâté de Campagne with Whole Grain Mustard on Baguette	\$5
Shrimp Ceviche on Tostones	\$5

Warm

Truffled, Twice-Baked Potatoes	\$4
Wild Mushroom & Herbs on Grilled Rye	\$4
Baby Lamb Chops, Apple Chutney	\$8
Mini Burgers with Secret Sauce on Brioche	\$5
Brioche Grilled Cheese Bites, Tomato Soup Dip	\$5
Pork Meatballs, Marinara & Shaved Parmesan	\$5
Seared Scallop Wrapped in Bacon	\$5
Crab Cakes, Spicy Remoulade	\$5
Beef Satay, Teriyaki Glaze	\$4
Vegetable Spring Rolls, Chili Sauce	\$4
Feta Cheese & Spinach Phyllo	\$4
Chicken Satay, Curried Apple Sauce	\$4

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

Private Dining three course plated dinner

dinner buffet

Appetizers — Additional Course Suggestion

Chef's Seasonal Soup	\$9
Chef's Seasonal Risotto	\$10
Beef Tartare, Roasted Jalapeno Aioli, Corn Tortillas	\$13
Shrimp Cocktail, Ceviche Style with Plantains, Avocado, Jalapenos	\$14
Maryland Style Crab Cake on Arugula with Spicy Remoulade	\$14

Salads — Select One

Market Green Salad, Fresh Herbs, Cabernet Vinaigrette
Caesar Salad, Grilled Croutons, Parmesan
Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette
Roasted Beet Salad, Pistachios, Goat Cheese, Caramelized Shallot Vinaigrette

Entrees — Select Two

Roasted Duck Breast *	\$74
Quinoa, Dried Cranberries	
Dry Rub Salmon, Harissa Sauce	\$73
Baby Carrots, Rosemary Russet Potatoes	
8 Oz. Filet Mignon, Chimichurri *	\$79
Pommes Puree, Creamed Spinach	
Flat Iron Steak	\$75
Haricot Verts, Roasted Russet Potatoes	
Grilled New York Strip, Red Wine Reduction	\$78
Cippolini Onions, Pommes Puree	
Herbed Grilled Statler Chicken Breast	\$69
Wild Mushrooms, Spaetzle	
Fresh Fish of the Day	\$74
Baked Penne	
House Made Ricotta	\$65

Desserts — Select One

Warm Toffee Cake with Bananas, Toffee Sauce, House Made Whipped Cream
Chocolate Bread Pudding with Pistachios
Carrot Cake with Cream Cheese Coulis
Vanilla Panna Cotta with Seasonal Fruit

Rolls & Sweet Butter

Market Green Salad, Fresh Herbs, Cabernet Vinaigrette

Arugula Salad, Fiddlehead Tomme, Passion Fruit Vinaigrette

Caesar Salad, Grilled Croutons, Parmesan

Chef's 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 Penne
House Made Ricotta

Selection of Profiteroles
Toasted Carrot Cake Squares
Chocolate Cheesecake Triangles
Variety of Fresh Sliced Fruit

Karma Coffee & Specialty Teas

*Buffet Entrée Choices Exclude Filet Mignon & Duck Breast

**If You Would Like a Choice of More Than One Entree,
the Price of the Higher Entree Will Apply**

**All Menu Selections Include
Rolls & Sweet Butter & Coffee Service**

All prices are subject to a 15% gratuity, a 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	\$7 Each
House Red & White Wine	\$40 Per Bottle
Still & Sparkling Bottled Water	\$4.50 Each
Assorted Soft Drinks	\$4.50 Each
IZZE Sparkling Juices	\$5.50 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
Budweiser
Bud Light
\$7 Each

House Wines

Sparkling	\$42 Per Bottle
Domaine St. Michelle	
White	\$40 Per Bottle
Cavit Pinot Grigio	
La Terre Chardonnay	
Red	\$40 Per Bottle
La Terre Cabernet	
La Terre Merlot	

Top Shelf Consumption Bar

Top Shelf Cocktails	\$11 Each
Top Shelf Martinis	\$15 Each
Domestic & Imported Beer	\$7 Each
House Red & White Wine	\$40 Per Bottle
Still & Sparkling Bottled Water	\$4.50 Each
Assorted Soft Drinks	\$4.50 Each
IZZE Sparkling Juices	\$5.50 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
Hennessy
Kahlua
Sambucca
\$12 Each

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

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