



# THE CHARLES HOTEL

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*holiday*  
**MENUS**  
2026

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# *package* DETAILS

## FOOD AND BEVERAGE INCLUSIONS

- Selection of five passed hors d'oeuvres
- One reception display
- Dinner stations
- Dessert table
- Coffee station
- Passed cocktail upon arrival

## AMENITIES

- Dedicated event specialist
- Preferred room rates for your guests
- Discounted valet parking for attendees

*\$160 per guest*

GROUPS OF 30 GUESTS OR GREATER  
17% GRATUITY, 8.5% TAXABLE ADMINISTRATIVE FEE AND SALES TAX APPLIES



# *passed* HORS D'OEUVRES



## SELECT FIVE

### *chilled selections*

- Cranberry Crisp, Blue Cheese Mousse, Candied Pecans
- Grilled Shrimp and Pineapple Skewer, Chipotle Honey Glaze
- Roasted Pear, Prosciutto, and Raspberry Skewer
- Roasted Tenderloin, Deviled Egg Spread, & Cornishon, on a Garlic Crostini
- Smoked Duck, Cranberry and Pear Chutney, Pumpkin Bread
- Grilled Chicken and Cranberry Salad, Cucumber Cup
- Roasted Carrot and Ginger Hummus, Blue Tortilla Chip

### *hot elections*

- Cranberry, Brie, and Walnut in Phyllo
- Butternut Squash Arancini
- Grilled Spice Rubbed Shrimp, Honey Lime Aioli
- Crab Cakes, Remoulade
- Mini Beef Wellington
- Vegan Caponata Phyllo Star
- Ginger Chicken Meatball Skewer, Cranberry Aioli

# *reception* DISPLAYS

## SELECT ONE

### *gourmet cheese display*

New England and Imported Cheeses with Fresh Berries and Dried Fruits, Baked Bri En Croute with Toasted Almonds and Raspberries, Parmesan Carving, Served with Cranberry Nut Bread, Crackers, Sliced Baquettes, Lavosh

### *new england raw bar*

Island Creek Oysters, Wellfleet Littleneck Clams and Poached Shrimp served over crushed ice with House Made Cocktail Sauce, Minuet, Lemons and Limes, Horseradish and Tobasco

### *tuscany feast*

Italian Style Meats and Cheeses, Parmesan Carving, Marinated Olives, Tapenade, Roasted Red Peppers, Artichoke Hummus, Grilled Mushroom Salad, Bruschetta, Garden Tomatoes with Marinated Buffalo Mozzarella, Grilled Calamari Salad, Sliced Ciabatta and Focaccia Breads, Infused Olive Oil

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# dinner STATIONS



## PASTA STATION

*served with warm garlic bread*

### *select one*

Potato Gnocchi, Sage Butter, Spinach, Caramelized Onions,  
Roasted Red Peppers, Shaved Parmesan

Spinach and Ricotta Ravioli, Wild Mushroom Cream,  
Sundried Tomatoes, Fresh Herbs, Shaved Parmesan

Sweet English Pea Ravioli, EVOO, Arugula, Roasted Butter-  
nut Squash, Toasted Pecans, Fresh Herbs, Chevre

Tri-Color Tortellini, Tomato Basil Sauce, Wild Mushrooms,  
Toasted Pinenuts, Shaved Parmesan

Butternut Squash and Pumpkin Ravioli, White Wine Butter,  
Baby Spinach, Roasted Red Peppers, Toasted Walnuts, Blue  
Cheese

## CARVING STATION

*\$150 chef fee, per 100 guests*

### *select one*

Maple Glazed Ham, Pineapple and Current Gastric, Whipped  
Sweet Potatoes

Roasted Breast of Turkey, Pan Gravy Traditional Stuffing,  
Cranberry Chutney

Spice Rubbed Pork Loin, Pineapple Salsa, Roasted Red Skin  
Potatoes

Lightly Peppered Sirloin, Roasted Garlic Demi, Yukon Gold  
Mashed Potatoes

## SEAFOOD STATION

Lobster Bisque, Dill Creme Fraiche

Pan Seared Salmon, Cranberry Gastric

White and Wild Rice Medley, Broccolini

Steamed Mussels in a White Wine, Onion, and Garlic Cream

Grilled Ciabatta

## SALAD AND BREAD STATION

Selection of Artisanal Breads

Poached Asparagus, Roasted Red Peppers, Lemon Chive Aioli

Baby Spinach, Mandarin Oranges, Pomegranate Seeds, Spicy  
Pecans, Chevre, Pecan Vinaigrette

Grilled Eggplant, Roasted Tomatoes, Marinated Mozzarella  
Balsamic Reduction

# *sweet* FINALE

## COFFEE STATION

Freshly Brewed Coffee and Selection of Teas  
presented with Cinnamon Sticks, Shaved Chocolate,  
Chantilly Cream and Orange Zest

Flavored Syrups: Almond, Hazelnut and Vanilla

## DESSERT TABLE

*select six*

Gingerbread Cheesecake

Pumpkin Creme Brulee

Chocolate Bread Pudding with Caramelized Banana Sauce and  
Vanilla Ice Cream

Linzer Torte

Holiday Fruit Cake

Seasonal Fruit Tart with Shortbread Crust and Vanilla Bean

Gingerbread Trifle

Chocolate Eclairs

Festive Sugar Cookies and Gingerbread Men



# *jolly good* SPIRITS

SELECT ONE - TO BE PASSED UPON ARRIVAL

*winter wonderland*

Vodka, white creme de cacao, and cream, shaken to frothy perfection with a dusting of nutmeg

*cranberry mule*

Vodka, fresh cranberry juice, lime, and ginger beer, served over ice with a sprig of rosemary

*spiced apple toddy*

Warm apple cider, bourbon, cinnamon, and a hint of clove, garnished with an apple slice

*peppermint bark martini*

Vanilla vodka, white chocolate liqueur, and peppermint schnapps, rimmed with crushed candy canes

*holiday negroni*

Gin, sweet vermouth, and campari infused with cinnamon and orange peel for a seasonal twist

*poinsettia*

Rum, lemon juice, grenadine, cranberry juice

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# the BAR



BAR FEE OF \$150.00 PER 75 GUESTS

*select liquors* \$14 per drink

VODKA: New Amsterdam

SCOTCH: Dewar's White Label

GIN: Bombay

RYE: Old Overholt

RUM: Bacardi

BOURBON: Four Roses

TEQUILA: Camarena Silver

*premium liquors* \$15 per drink

VODKA: Tito's

SCOTCH: Dewar's 12 yr

GIN: Tanqueray

RYE: Rittenhouse

RUM: Mount Gay

BOURBON: Jack Daniel's

TEQUILA: Camarena Reposado

*luxury liquors* \$16 per guest

VODKA: Grey Goose

SCOTCH: Glenlivet 12 yr

GIN: Bombay Sapphire

RYE: Bulleit

RUM: Myers's

BOURBON: Jack Daniel's

TEQUILA: Camarena Reposado

*cordials* \$18 per drink

AMARETTO

BAILEYS IRISH CREAM

GRAND MARNIER

KAHLUA

B&B

SAMBUCA

*martinis* \$18 per drink

SELECT \$18 per drink

PREMIUM \$20 per drink

LUXURY \$22 per drink

*cognacs* \$17 per drink

COURVOISIER VSOP

REMY MARTIN VSOP

*domestic and imported beer*

Bud Light

Amstel Light

Smuttynose Finest Kind IPA

Stella Artois

Fiddlehead IPA

Athletic Brewery Run Wild IPA Non-Alcoholic

Downeast Cider

## WINES BY THE BOTTLE

### *sparkling wines and champagne*

Bollicini Prosecco, Brut, Italy *(select)	\$44.00
Maison Willm, Brut Blanc de Blanc, Alsace *(premium)	\$48.00
Mumm, California, Brut Prestige *(luxury)	\$54.00
Mumm, California, Brut Rosé *(luxury)	\$54.00
Gloria Ferrer, Blanc de Blancs, Carneros	\$64.00
Nicolas Feuillatte, Brut, Champagne, France	\$126.00

### *white wines*

Ca'Stele, Pinot Grigio, Latisana, Friuli *(select)	\$44.00
William Hill, Chardonnay, California *(select)	\$44.00
La Crema, Chardonnay, Monterey *(premium)	\$48.00
Fournier Pere & Fils, Sauvignon Blanc, France *(premium)	\$48.00
Matanzas Creek, Sauvignon Blanc, Napa *(luxury)	\$54.00
Joseph Drouhin Mâcon-Villages, Chardonnay, Burgundy, France *(luxury)	\$54.00
Red Tail Ridge, Dry Riesling, Finger Lakes NY *(luxury)	\$54.00
Sonoma-Cutrer, Chardonnay, Monterey	\$58.00
Patz and Hall, Chardonnay, Sonoma Coast	\$74.00

### *rose wine*

Château de Campuget, Costières-de-Nîmes Rosé, Rhone, France *(premium)	\$48.00
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### *red wines*

Astica, Malbec, Argentina *(select)	\$44.00
Shadow Ridge, Cabernet Sauvignon, California *(select)	\$44.00
William Hill, Cabernet Sauvignon, Central Coast *(premium)	\$48.00
Mac Murray, Pinot Noir, Central Coast *(premium)	\$48.00
Ernesto Catena "Tahuan", Malbec, Mendoza, Argentina *(premium)	\$48.00
Erath Vineyards "Resplendent", Pinot Noir, Oregon *(luxury)	\$54.00
Clos de los Siete, Malbec / Cab / Merlot, Argentina *(luxury)	\$54.00
Alexander Valley Vineyards, Cabernet Sauvignon, *(luxury)	\$56.00
Allegrini, "Palazzo della Torre", Veneto, Italy	\$58.00
Talbott Vineyards, "Kali-Hart" Pinot Noir, Monterey	\$58.00
Markham Vineyards, "Six Stack, Merlot, North Coast *(luxury)	\$54.00
Trefethen, "Eschol" Red Blend, North Coast	\$68.00
Justin Vineyards, Cabernet Sauvignon, Paso Robles	\$76.00





## *rooms &* SUITES

### LUXURY ACCOMMODATIONS

The epitome of comfort and luxury, our guestrooms and suites are ideal for ensuring an elevated experience for your guests. Preferred rates and room blocks are available.

### *details and amenities*

- Residential-style suites with expansive gathering areas
- Refined guest rooms with king or double beds
- Connecting rooms available for added flexibility
- Italian Frette linens and plush goose-down comforters
- Plush bathrobes, hair wrap, and slippers
- Crown Alchemist bath products
- Buttercup blow-dryer by Drybar
- Nespresso coffee machine
- Mini refrigerator
- On-site spa



# *additional* INFORMATION

## *tailored menus and packages*

Menus and packages may be tailored to meet each group's style, taste and traditions.

## *linen, china, and decor*

The Charles Hotel provides complimentary table linens and napkins, as well as traditional china. Additional decorations are the responsibility of the host and/or event coordinator to store, place and remove at the conclusion of the event. The Charles Hotel staff will be happy to place these items on your behalf; arrangements will need to be made with your Catering Manager in advance.

## *hotel parking*

Valet and Self-Parking are available for all private events at reduced rates of \$30 for valet and \$20 for self-parking the night of the wedding. Rates do not include parking for guests staying overnight.

## *audio visual*

The Charles Hotel employs the services of Encore Audio Visual. Arrangements for equipment can be made through your Catering Manager. Services include but are not limited to slide show presentations, iPhone and microphone connections and up-lighting

## *additional labor cost*

If menu items require a chef, carver, or station attendant, a fee of \$150.00 will be charged.

A fire detail is required by the City of Cambridge for any open flame, for a minimum of 4 hours. There are additional fees for Sundays, holidays and parties continuing after midnight. Please check with your Catering Manager for pricing.

## *pricing, taxes and service fees*

Food and beverage pricing is subject to change. A 17% gratuity and 8.5% taxable administrative fee is applied to all food and beverage charges. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for wait staff employees. A 22% taxable administrative fee is applied to all room rentals and audio-visual services. A 7% sales tax is applied to all charges as outlined by the Commonwealth of Massachusetts.

