Thank you for your interest in the Samberg Conference Center for your Wedding Reception.

To aid you with your wedding planning, we have designed packages that you may choose from, or we can create a custom package and menu upon request. Ask your catering manager for any additional options or suggestions to make your reception reflect you. Our professionally trained and seasoned culinary team is equipped to handle any special needs or requests.

Let’s get started!
plated dinner menu

three courses $68 per person
four courses $78 per person
served with artisanal breads, Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea selections
minimum 25 guests

Soups/Salads
Classic Lobster Bisque
Sunripe Tomato & Opal Basil Soup
Green Curry Coconut Soup
Marinated Haricot Verts, Aged Goat Cheese, Toasted Marcona Almonds, Microgreens, Basil Vinaigrette
Red and Green Baby Romaine, Rye Croutons, Marinated Heirloom Tomatoes, Burrata Cheese, Basil Vinaigrette
Butter Lettuce, Oranges, Roquefort Cheese, Olives, Walnuts, Balsamic Vinaigrette
Arugula, Pear, Pecorino, Pink Peppercorns, Hazelnut Agave Vinaigrette

Intermediate Course
Fennel-Crusted Scallop, Forbidden Rice, Grilled Pineapple, Mustard Coconut Sauce
Port-Braised Quail, Saffron & Red Wine Poached Pears, Wild Arugula
Shrimp Salad on Glass Noodles, Papaya, Shisho and Mango
Porcini Risotto, Crisp Shiitake & Pickled Oyster Mushrooms
Blood Orange Sorbet

Entrée Selections
Herb-Roasted Organic Chicken Breast, Red Bliss Potato Cake, Lemon Grilled Bok Choy, Truffle Jus
Citrus-Brined Organic Poussin, Wild Rice, Sweet Corn Risotto, Blistered Tomatoes, Lemon Nage
Miso-Glazed King Salmon, Fried Rice, Grilled Baby Peppers, & Sesame Green Beans
Miso-Broiled Black Cod, Chili Orange Noodles, Sesame-Miso Vinaigrette
Roasted Filet Mignon, Pan-Seared Foie Gras, Potato Gratin, Sautéed Spinach, Roasted Mushrooms and Shallot-Red Wine Reduction
Braised Short Rib, Horseradish Mash, Grilled Asparagus, Burgundy Reduction

Duet Entrée Selections
$6 additional per person
Prime Filet Mignon & Pan-Seared Colossal Scallops, Yukon Gold Mashed Potatoes, Grilled Baby Vegetables, Burgundy Reduction
Garlic Thyme-Crusted Filet Mignon, Citrus-Brined Chicken Breast, Fingerling Potatoes, Vegetable Succotash, Thyme Jus
Pan-Seared Chicken, Grilled Jumbo Shrimp, Asparagus, Tricolor Carrots, Forbidden Rice Cake, Lemon Nage

Vegetarian/Vegan Entrées
Roasted Portobello, Sweet Potato, Tricolor Cauliflower, Grilled Baby Vegetables, Smoked Tomato Fondue
Tricolor Cauliflower and Butternut Squash “Steak”, Coconut Yellow Lentils & Parsley Puree
Baked Wild Mushroom Herb Polenta, Cassoulet of Heirloom Beans, Crispy Kale
Black Garbanzo and Quinoa Spinach Falafel, Zatar Roasted Baby Vegetables, Yellow Pepper Harissa

Food and beverage prices do not include staffing, china, glassware, linens.
Dessert

Strawberry and Cream Cake
Homemade Strawberry Compote, Vanilla Cake, Vanilla Cream, Whipped Cream

Chocolate Fudge Cake
Dark Chocolate Mousse, Hazelnut Crisp Center

Lemon Meringue Cake
Vanilla Cake, Lemon Curd, Lemon Mousse, Toasted Meringue

Flourless Dark Chocolate Cake
Orange Essence, Cocoa

Raspberry Lemonade Cake
Vanilla Cake, Lemon Curd, Raspberry Mousse, Raspberry Glaze

Enhancement Options

Dessert Table
Assorted Mini French Pastries, Petit Fours, Chocolate Strawberries, Assorted Mini Cookies, Brownie Bites, Cheesecake Bites
$12.00 addition per person

Assorted Mousses in Mini Jason Jars
Salted Caramel, Chocolate, Pecans
Passion Fruit, Raspberry
White Chocolate Pomegranate
$12.00 addition per person

Mini Pies in Mini Mason Jars
Strawberry Rhubarb
Coconut Cream
Lemon Meringue
French Silk
$12.00 addition per person

Cake Cutting Fee
$1.50 per person

made without gluten options

Due to our open kitchens that handle gluten for the preparation of other menu items, we cannot guarantee that items “made without gluten” ingredients are “gluten-free,” as defined by FDA. While we make every effort to avoid gluten cross-contact, there is always the potential for cross-contact with other gluten containing food items. We encourage guests to speak to the Chef or Manager regarding any allergen questions.

Food and beverage prices do not include staffing, china, glassware, linens.
dinner buffet · 1

$37.00 per person
Served with Freshly Brewed Regular and Decaffeinated Coffee | Tazo Tea Selections
Minimum 25 Guests

Soups/Salads
Select two of the following:
Classic Lobster Bisque
Chef’s Seasonal Soup
Roasted Pumpkin Soup ¹
Vine-Ripened Tomato Salad, Pickled Onion, Yuzu Basil Vinaigrette
Napa Cabbage, Crushed Peanuts, Crispy Wonton Strips, Ginger-Lemongrass Dressing
Jicama & Orange Salad, Watercress, Jalapeno Dressing.
Garden Salad – Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette
Baby Spinach Salad – Goat Cheese, Almonds, Dried Cranberry, Lemon Vinaigrette

Entrée Selections
Select two of the following:
Roasted Chicken Breast, Roasted Root Vegetables, Rosemary Jus
Citrus-Cured Salmon, Sautéed Swiss Chard
Whole Grain Mustard-Crusted Pork Loin, Braised Escarole, Roasted Apples
Smoked Beef Brisket, Grilled Baby Vegetables, Homemade BBQ Sauce
Sweet Potato, Kale & Quinoa Cake, Smoked Tomato Fondue
Chickpea Tofu, Braised Lentils, Crispy Spinach

Sides
Select two of the following:
Haricots Vets, Toasted Almonds
Jeweled Basmati Rice
Rosemary Seasonal Vegetables
Cheddar Potato Gratin
Grilled Eggplant with Feta & Mint
Roasted Sweet Potatoes

Desserts
Select one of the following:
Seasonal Fruit Cobbler, Crème Anglaise
New York Cheesecake, Blueberry Compote
Chai Glazed Poached Pears, Caramel Sauce

¹ vegetarian options
Food and beverage prices do not include staffing, china, glassware, linens.
dinner buffet · 2

$45.00 per person

Served with Freshly Brewed Regular and Decaffeinated Coffee | Tazo Tea Selections

Minimum 25 Guests

Soups/Salads
Select two of the following:
- Classic Lobster Bisque
- Chef’s Seasonal Soup
- Roasted Pumpkin Soup
- Vine-Ripened Tomato Salad, Pickled Onion, Yuzu Basil Vinaigrette
- Napa Cabbage, Crushed Peanuts, Crispy Wonton Strips, Ginger-Lemongrass Dressing
- Jicama & Orange Salad, Watercress, Jalapeño Dressing
- Garden Salad – Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette
- Baby Spinach Salad – Goat Cheese, Almonds, Dried Cranberry, Lemon Vinaigrette

Entrée Selections
Select three of the following:
- Roasted Chicken Breast, Roasted Root Vegetables, Rosemary Jus
- Hickory-Smoked Chicken Breast, Sweet Corn & Green Peas Succotash
- Citrus-Cured Salmon, Sautéed Swiss Chard
- Sofrito Marinated Cod, Sautéed Spinach, Grilled Lemon
- Whole Grain Mustard-Crusted Pork Loin, Braised Escarole, Roasted Apples
- Smoked Beef Brisket, Grilled Baby Vegetables, Homemade BBQ Sauce
- Chipotle-Glazed Sirloin of Beef, Chimichurri
- Sweet Potato, Kale & Quinoa Cake, Smoked Tomato Fondue
- Chickpea Tofu, Braised Lentils, Crispy Spinach

Sides
Select two of the following:
- Roasted Root Vegetables, Truffle Oil
- Saffron Vegetable Paella
- Stir Fried Vegetables, White Soy Sauce
- Mascarpone Herb Polenta
- Roasted Plum Tomato, Balsamic Glaze
- Roasted New Potatoes, Sea Salt

Desserts
Select one of the following:
- Seasonal Fruit Cobbler, Crème Anglaise
- New York Cheesecake, Blueberry Compote
- Chai-Glazed Poached Pears, Caramel Sauce

vegetarian options
Food and beverage prices do not include staffing, china, glassware, linens.
hors d’oeuvres

Choice of 4 Passed for Cocktail Hour | $16 per person
Choice of 6 Passed for Cocktail Hour | $24 per person
Choice of 8 Passed for Cocktail Hour | $32 per person

Chilled Selection
Seafood
Smoked Salmon, Lemon Herb Blini, Dill Crème Fraiche, Caviar
Smoked Salmon, Persian Cucumber, Caviar
Seared Tuna, Fennel Dust, Saffron Potato, Black Olive Tapenade
Shrimp Cocktail, Lime Cocktail Sauce

Meat
Beef Carpaccio on Crostini, Fried Capers, Dill Dijon Aioli
Flat Iron Steak, Chimichurri Sauce on Plantain Chip
Herb Marinated Lamb Kabob, Yogurt Dipping Sauce
Pepper-Crusted Beef Tenderloin, Brioche Crostini, Tomato Horseradish Marmalade

Poultry
Grape & Almond Chicken Salad

Vegetarian
Miso-Glazed Portobello Mushroom Lettuce Cup, Sticky Rice
Crispy Plantain, Spicy Avocado Mousse
Cucumber and Honeydew Gazpacho
Watermelon Cube, French Feta, Tarragon-Balsamic Syrup
Heirloom Tomato Bruschetta, Fresh Ricotta, Basil Puree

Hot Selection
Seafood
Thai Glazed Diver Scallop Satay Chipotle Glazed Sweet Shrimp, Mini Tortilla Cups, Corn and Red Peppers
Jumbo Lump Crab Cakes, Lemon Remoulade
Bacon-Wrapped Scallop, Caramelized Onion Jam
Lobster Arancini, Meyer Lemon Aioli

Meat
Chorizo & Manchego Arepas, Sauce Vert
Smoked BBQ Pulled Pork, Chipotle Aioli, Cheddar Biscuit, Miniature Beef Wellington
Chinese Steamed Bun, Szechuan Beef, Pickled Lotus Root
Pomegranate Currant-Glazed Short Rib, Wasabi Spätzle

Poultry
Chicken Dumpling, Apricot, Soy, Pistachio
Ruffle Chicken Croquettes, Roasted Garlic Aioli
Mini Buffalo Chicken Slider, Creamy Bleu Cheese, Brioche
Chicken Spring Roll, Orange Mint Sauce
Sesame-Crusted Chicken, Plum Sauce
Hoisin-Glazed Duck & Scallion Pancake

Vegetarian
Falafel with Lemon Tahini
Mini White Bean and Spinach Burger with Spicy Harissa
Tempura Vegetables with Ponzu Dipping Sauce
Roasted Tomato Soup with Miniature Grilled Cheese Sandwiches
Carrot Ginger Cappuccino

vegetarian options
made without gluten options

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late night snacks

$8 per person

Butler Passed
Sweet Potato Fries
French Fries, Herb Aioli
Mini Cheeseburger Sliders
Tangy Ketchup, Tiny Pickles, Cabot Cheddar Cheese
Pork or Vegetable Wontons
Flat Bread Pizza Bites
Choice of BBQ Pizza, Roasted Vegetables, or Chicken Pesto
Mini Chocolate Chip Cookies and Milk

kids menu

$25 per person

Chicken Fingers with Mac & Cheese or Grilled Vegetables
Grilled Chicken Breast, Rice & Broccoli
Penne Pasta, Marinara Sauce
beverage selections

**Premium Bar**

<table>
<thead>
<tr>
<th>Duration</th>
<th>Cost per Guest</th>
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<tbody>
<tr>
<td>One Hour</td>
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<td>Four Hours</td>
<td>$29.00</td>
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<tr>
<td>Five Hours</td>
<td>$32.00</td>
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</tbody>
</table>

Absolut, Johnny Walker Red, Tanqueray, Bacardi, Jim Beam
Imported & Domestic Beer
Selection of 2 Premium White & 2 Premium Red Wines & 1 Sparkling Wine
Sodas, Sparkling Water, Juices

**Platinum Bar**

<table>
<thead>
<tr>
<th>Duration</th>
<th>Cost per Guest</th>
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</thead>
<tbody>
<tr>
<td>One Hour</td>
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<td>$32.00</td>
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<tr>
<td>Five Hours</td>
<td>$37.00</td>
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</tbody>
</table>

Ketel One, Johnny Walker Black, Bombay Sapphire, Crown Royal
10 Cane Rum, Marker’s Mark
Imported & Domestic Beer
Selection of 2 ‘Platinum’ White & 2 ‘Platinum’ Red Wines, & 1 Sparkling Wine
Sodas, Sparkling Water, Juices

**Beer & Wine Bar**

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<th>Duration</th>
<th>Cost per Guest</th>
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<td>Four Hours</td>
<td>$24.00</td>
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<tr>
<td>Five Hours</td>
<td>$27.00</td>
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</tbody>
</table>

Imported & Domestic Beer
Selection of 2 House White & 2 House Red Wines
Imported Beer
Sodas, Sparkling Water, Juices

**Soft Drink Bar**

(Attendant required)

<table>
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<th>Duration</th>
<th>Cost per Guest</th>
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<tr>
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<tr>
<td>Five Hours</td>
<td>$15.00</td>
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</table>

Coke, Diet Coke, Sprite, Ginger Ale, San Pellegrino Sparkling Water
Dasani Water, Cranberry Juice & Orange Juice

**“Bubbles” Bar**

<table>
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<tbody>
<tr>
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<td>$37.00</td>
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</tbody>
</table>

Mimosa
Orange Juice
Kir Royale
Cassis Syrup, Lemon
Champagne Cocktail
Sugar Cube, Angostura Bitters, Lemon Twist
Elderflower Fizz
St Germaine Liquor
Poinsettia
Cranberry Juice

*Five hour max bar time. Bar service to end 30 minutes prior to event end time.*
frequently asked questions

Q: How many entrees can we choose for our guests?
A: Between a chicken, fish or beef options, you may select 2 but the sides served would be the same for each entree. We always include a vegetarian choice, so a total of 3 for your guests to select from. The other two courses must be the same for all guests. Final counts are due 72 hours prior to the event, including number of entrees ordered. Please let us know if a guest has dietary needs and we can always accommodate special plates.

Q: How much venue time are we allotted?
A: The standard wedding package is a total of 5 hours (excluding ceremony). Start time is flexible based on availability, but the event must conclude by no later than 1:00 AM.

Q: Do you offer special vendor meals?
A: Vendor meals are available at $35++ per vendor for a plated salad and chef’s choice of entree or $25++ per vendor for a sandwich buffet.

Q: Do you have food and beverage minimums or facility/site fee?
A: We charge a facility fee based on the rooms used and time of use. In addition to these fees there is a food and beverage minimum ($3500 for weekend events). This minimum is exclusive of tax, staffing, equipment, china and linen rentals.

Q: Do you offer children’s meals?
A: Children’s meals are available at $25 per child. Children’s meals are designed for guest below the age of 12. Children 3 and under will be complimentary.

Q: Are flame candles allowed in the venue?
A: For use of flame candles, a Fire Detail is required. These rates are determined by the City of Cambridge Fire Department and the charges will be added to your event invoice. We’d be more than happy to arrange this service for you. Please speak directly with the sales manager assigned to your wedding.

Q: Are menu tastings included with our package?
A: We offer a private menu tasting complimentary for up to 4 attendees. You can add additional attendees at $50 per guest. Your Catering Manager will schedule this with you and our culinary team.
frequently asked questions continued

Q: What vendors do we need to hire for our wedding? What is not included at your venue?
A: Florist, photographer, entertainment, transportation and invitations/place cards, wedding cake are not included. We are happy to send you a recommended vendor list if you would like some guidance from us when choosing your vendors!

Q: When do you need our final head count?
A: A final number of guests in attendance is required by 12pm, 3 business days prior to the wedding. If no final guarantee is given, the expected attendance will be considered the guarantee.

Q: What do you require for payment?
A: We require the full amount of the room rental and food and beverage minimum at time of the contract as initial deposit. All advance deposits are non-refundable. Final payments must be received no later than 3 business days before the wedding by credit card, cashier’s check or money order.

Q: What are parking options/pricing?
A: The Conference Center does not have dedicated parking. We can make arrangements (weekends only) with the Sloan garage, $35 per slot plus $85 per hour for a parking attendant. Parking is also available at the Kendall Green Garage in Kendall Square: self-parking is $40 per day and valet is $45 per day.

Q: Do we have to register our event?
A: Yes, MIT requires that you register your event through ATLAS. MIT Police Department will then determine if a police officer will be required to be present at your event, they will bill you directly for these charges. Generally, an officer is required for events over 85 guests where alcohol is served.

Q: Do we need to purchase event insurance?
A: Yes, we require that you purchase event insurance for your event. Your insurance provider will be able to assist you with this.