



*Congratulations*

**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 **V V**

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 Shitake &  
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 **V V**

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

**V** vegetarian options

**V** vegan options

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



# plated dinner menu

## continued

### 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 **G***

#### 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*

### **G** 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 **V**
- 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

**V** *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 **V**
- 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 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

**V** vegetarian options

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

MARCO  
AGUILAR

Table 12

JOHN  
HAWLEY

Table 10

# 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

**V** vegetarian options

**G** made without gluten options

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### Poultry

Grape & Almond Chicken Salad

### Vegetarian **V**

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 **G**

Sesame-Crusted Chicken,  
Plum Sauce

Hoisin-Glazed Duck &  
Scallion Pancake

### Vegetarian **V**

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



# 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

One Hour	\$18.00 per guest
Two Hours	\$22.00 per guest
Three Hours	\$25.00 per guest
Four Hours	\$29.00 per guest
Five Hours	\$32.00 per guest

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

One Hour	\$21.00 per guest
Two Hours	\$25.00 per guest
Three Hours	\$28.00 per guest
Four Hours	\$32.00 per guest
Five Hours	\$37.00 per guest

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

One Hour:	\$13.00 per guest
Two Hours:	\$17.00 per guest
Three Hours:	\$21.00 per guest
Four Hours:	\$24.00 per guest
Five Hours:	\$27.00 per guest

Imported & Domestic Beer

Selection of 2 House White & 2 House Red Wines

Imported Beer

Sodas, Sparkling Water, Juices

## Soft Drink Bar

(attendant required)

One Hour:	\$5.00 per guest
Two Hours:	\$8.00 per guest
Three Hours:	\$10.00 per guest
Four Hours:	\$13.00 per guest
Five Hours:	\$15.00 per guest

Coke, Diet Coke, Sprite, Ginger Ale, San Pellegrino Sparkling Water

Dasani Water, Cranberry Juice & Orange Juice

## "Bubbles" Bar

One Hour:	\$21.00 per guest
Two Hours:	\$25.00 per guest
Three Hours:	\$28.00 per guest
Four Hours:	\$32.00 per guest
Five Hours:	\$37.00 per guest

Mimosa  
Orange Juice

Kir Royale  
Cassis Syrup, Lemon

Champagne Cocktail  
Sugar Cube, Angostura Bitters, Lemon Twist

Elderflower Fizz  
St Germaine Liqueur

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: 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: 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 entrée or \$25++ per vendor for a sandwich buffet.

**Q: What is the standard practice/timing for open bar?**

**A:** Please see beverage section for bar packages and prices. All prices are per person, per hour. Guests 21 and under are charged at 50% of the prices listed. We typically close for last call 30 minutes prior to the end of the event, as per MIT requirements. Bars can only remain open for a total of 5 hours.

**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, a member of the Institute Events Team will be in touch with instructions on how to submit the event registration form. The 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.