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

two courses $63 per guest  
three courses $68 per guest  
four courses $78 per guest

Served with Artisanal Breads, Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea selections

Minimum 25 Guests

SOUPS/SALADS

Maine Lobster and Cream of Fennel Soup

Wild Mushroom with White Truffle Crème

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

Muscovy Duck Breast, Wild Rice, Sweet Corn Risotto, Blistered Tomatoes, Lemon Nage

Fennel Pollen Dusted Westeross Salmon Fillet, 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 ENTÉRÉE 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, Maine Lobster Tail ($10.00 addition per person), Fingerling Potatoes, Vegetable Succotash, Thyme Jus

Pan-Seared Chicken, Grilled Jumbo Shrimp, Asparagus, Tricolor Carrots, Bamboo Rice Cake, Lemon Nage

VEGETARIAN/VEGAN ENTÉRÉES 🌽️ 🍵

Roasted Portobello, Sweet Potato, Tricolour Cauliflower, Grilled Baby Vegetables, Smoked Tomato Fondue

Tricolour 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

vegetarian options · 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

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

ENHANCEMENT OPTIONS
$12.00 addition per guest

Dessert Table
Assorted Mini French Pastries
Petit Fours
Chocolate Strawberries
Brownie Bites
Cheesecake Bites

Assorted Mousses in Mini Mason Jars
Salted Caramel, Chocolate, Pecans
Passion Fruit, Raspberry
White Chocolate Pomegranate

Mini Pies in Mini Mason Jars
Strawberry Rhubarb
Coconut Cream
Lemon Meringue
French Silk

Kanes Local Donut Wall
Select three of the following:
Boston Cream Pie
Coconut
Cinnamon
Chocolate Glazed
Maine Blueberry
Cookies and Cream
Strawberry Frosted
Butter Crunch

Cupcake Station
Select three of the following:
Red Velvet
Peanut Butter and Jelly
Cookie Dough
Triple Chocolate
Key Lime and Vanilla Almond

North End Italian Station
Chef’s Inspired Mini Eclairs, Cannoli’s Tiramisu and Ricotta Pie

Cake Cutting Fee
$2.00 per guest

made without gluten options · Food and beverage prices do not include staffing, china, glassware, linens.
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dinner buffet · 1

$48.00 per guest

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, 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

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

$55.00 per guest

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, 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

vegetarian options · Food and beverage prices do not include staffing, china, glassware, linens.
dinner buffet · 3

$68.00 per guest

Served with Warm Soft Brioche Rolls, Cranberry Walnut Bread, Freshly Brewed Regular and Decaffeinated Coffee | Tazo Tea Selections

Minimum 25 Guests

SOUPS/SALADS
Select two of the following:
- Boston Butter Lettuce, Shaved Apple, Dried Cranberries Pumpkin Seeds and Maple Vinaigrette
- Baby Spinach, and Radicchio Salad, Grilled Mushrooms, Pancetta, Local Great Hill Blue Cheese, and Balsamic Basil Dressing
- Filed Greens, with Berkshire Chevre, Dried Fruits, Candied Pecans and Honey Vinaigrette
- Golden Beet and Granny Smith Apple Salad, Wheat Berries and Orange Mint Vinaigrette
- Wild Mushroom Soup, White Truffle Creme
- New England Clam Chowder, Old Bay Oyster Crackers
- Butternut Squash Veloute, Pumpkin Seed Oil

ENTRÉE SELECTIONS
Select three of the following:
- Grilled Citrus Atlantic Salmon, Fennel Pollen, Charred Corn and Fava Bean Succotash
- Roasted All Natural Free Range Chicken, Apples, Cranberry Thyme Jus
- Gulf of Maine Atlantic Cod, Butter Herb Panko Crumb, & Preserved Lemon Beurre Blanc
- Lobster Tail Thermidor, with Champagne and Tarragon
- Quinoa Stuffed Bell Peppers, Sautéed Spinach and Smoky Tomato Basil Puree
- Herb Roasted Beef Tenderloin, with Chianti Reduction Watercress Salad and Horseradish Cream
- Lentil Stuffed Potabella Mushroom, Zucchini Pearls, Bell Pepper Coulis

SIDES
Select two of the following:
- Roasted Harvest Baby Vegetables with Dill
- Wild Rice and Cranberry Polenta Cakes
- Tri Color Rosemary and Garlic Roasted Marble Potatoes
- Sweet Potato and Maple Croquettes
- Haircot Vets with Toasted Almonds
- Buttermilk Garlic Whipped Potato

DESSERTS
Select one of the following:
- Crème Brûlée, Maple, Apple and Cranberry
- Strawberry Rhubarb Cobbler, Vanilla Bean Ice Cream
- Golden Raisin Bread Pudding, Caramel Whisky Sauce
- Mini Cheesecakes, Blueberry, Cherry and Pumpkin

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 guest

**Choice of 6 Passed for Cocktail Hour**  
$24 per guest

**Choice of 8 Passed for Cocktail Hour**  
$32 per guest

#### CHILLED SELECTION

**Seafood**
- Smoked Salmon, Lemon Herb Blini, Dill Crème Fraîche, 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
- Truffle Chicken Salad
- Miso-Glazed Portobello Mushroom Lettuce Cup, Sticky Rice
- Crispy Plantain, Spicy Avocado Mousse
- Cucumber and Honeydew Gazpacho
- Watermelon Cabe, 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

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1. Vegetarian options  
2. Made without gluten options

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late night snacks

BUTLER PASSED
$15 per guest

Select three of the following:
- Arancini Bites (Select One),
- Wild Mushroom, Lemon Mozzarella or Lobster
- Crystal Cave Cheddar Cheese Bite,
  Tomato Jam, and Cornichon
- Maple Glazed Bacon Wrapped Scallop Skewers
- Macadamia Crusted French Brie Cheese, Apricot Chutney
- Mini Tacos

kids menu

$25 per guest

- Chicken Fingers with Mac & Cheese or Grilled Vegetables
- Grilled Chicken Breast, Rice & Broccoli
- Penne Pasta, Marinara Sauce
- Choice of Salad, Caesar or Garden Salad with Ranch
- Mozzarella Sticks with Marinara Sauce
- Baked Local Fish with French Fries and Green Beans
- French Bread Pizza, Pepperoni or Cheese
- Chicken Parmesan with Penne Pasta and Asparagus
beverage selections

**PREMIUM BAR**

<table>
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<tr>
<th>Duration</th>
<th>Price per guest</th>
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<tr>
<td>One Hour</td>
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<tr>
<td>Five Hours</td>
<td>$32.00</td>
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</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

**BEER & WINE BAR**

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price per guest</th>
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<tr>
<td>Five Hours</td>
<td>$27.00</td>
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</table>

Imported & Domestic Beer

Selection of 2 House White & 2 House Red Wines

Sodas, Sparkling Water, Juices

**PLATINUM BAR**

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$21.00</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

**“BUBBLES” BAR**

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price per guest</th>
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</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$21.00</td>
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<td>Two Hours</td>
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<td>Four Hours</td>
<td>$32.00</td>
</tr>
<tr>
<td>Five Hours</td>
<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

**DINNER WINES**

<table>
<thead>
<tr>
<th>Type</th>
<th>Price per guest</th>
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<tbody>
<tr>
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<tr>
<td>House Wines</td>
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**SOFT DRINK BAR**

(attendant required)

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<td>$13.00</td>
</tr>
<tr>
<td>Five Hours</td>
<td>$15.00</td>
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</tbody>
</table>

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

Dasani Water, Cranberry Juice & Orange Juice

**PASSSED COCKTAILS**

$12.00 per guest

Choice of Signature / Welcome / After Dinner Passed Cocktails

*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: You may choose between the chicken, fish or beef options, and we will coordinate with the culinary team on the two best side options. 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 7 days 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 entree 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.
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, 7 business days before. 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.