

A bride and groom are standing on a balcony, holding hands and smiling. The bride is wearing a white, strapless wedding dress with a large bow on the back. The groom is wearing a dark suit and a white shirt with a dark tie. They are standing in front of a railing, and the background shows a cityscape at sunset. The lighting is warm and golden.

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 **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

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

Fennel Pollen Dusted Westerross 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 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, Maine Lobster Tail (\$10.00 additional per person), Fingerling Potatoes, Vegetable Succotash, Thyme Jus

Pan-Seared Chicken, Grilled Jumbo Shrimp, Asparagus, Tricolor Carrots, Bamboo 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



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

\$12.00 addition per guest

Dessert Table

Assorted Mini French Pastries

Petit Fours

Chocolate Strawberries

Assorted Mini Cookies

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

G *made without gluten options* · Food and beverage prices do not include staffing, china, glassware, linens.

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.



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 **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



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 **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





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, Sauteed 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 Verts with Toasted Almonds

Buttermilk Garlic Whipped Potato

DESSERTS

Select one of the following:

Crème Brulees, Maple, Apple and Cranberry

Strawberry Rhubarb Cobbler, Vanilla Bean Ice Cream

Golden Raisin Bread Pudding, Caramel Whisky Sauce

Mini Cheesecakes, Blueberry, Cherry and Pumpkin



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

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

V vegetarian options · **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.



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

| | |
|-------------|--------------------------|
| One Hour | <i>\$18.00 per guest</i> |
| Two Hours | <i>\$22.00 per guest</i> |
| Three Hours | <i>\$25.00 per guest</i> |
| Four Hours | <i>\$29.00 per guest</i> |
| Five Hours | <i>\$32.00 per guest</i> |

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 | <i>\$21.00 per guest</i> |
| Two Hours | <i>\$25.00 per guest</i> |
| Three Hours | <i>\$28.00 per guest</i> |
| Four Hours | <i>\$32.00 per guest</i> |
| Five Hours | <i>\$37.00 per guest</i> |

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: | <i>\$13.00 per guest</i> |
| Two Hours: | <i>\$17.00 per guest</i> |
| Three Hours: | <i>\$21.00 per guest</i> |
| Four Hours: | <i>\$24.00 per guest</i> |
| Five Hours: | <i>\$27.00 per guest</i> |

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: | <i>\$5.00 per guest</i> |
| Two Hours: | <i>\$8.00 per guest</i> |
| Three Hours: | <i>\$10.00 per guest</i> |
| Four Hours: | <i>\$13.00 per guest</i> |
| Five Hours: | <i>\$15.00 per guest</i> |

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

Dasani Water, Cranberry Juice &
Orange Juice

"BUBBLES" BAR

| | |
|--------------|--------------------------|
| One Hour: | <i>\$21.00 per guest</i> |
| Two Hours: | <i>\$25.00 per guest</i> |
| Three Hours: | <i>\$28.00 per guest</i> |
| Four Hours: | <i>\$32.00 per guest</i> |
| Five Hours: | <i>\$37.00 per guest</i> |

Mimosa
Orange Juice

Kir Royale
Cassis Syrup, Lemon

Champagne Cocktail
Sugar Cube, Angostura Bitters,
Lemon Twist

Elderflower Fizz
St Germaine Liqueur

Poinsettia
Cranberry Juice

DINNER WINES

Premium *\$12.00 per guest*

House Wines *\$10.00 per guest*

PASSED 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 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, 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.

