



RUSTIC | URBAN | ITALIAN

# PRIVATE DINNING ROOM MENU

FALL 2016

**617.476.5606**

606 CONGRESS ST.  
BOSTON, MA 02210

**R**  
RENAISSANCE®  
BOSTON WATERFRONT HOTEL

## PRIVATE DINING ROOMS

### LORENZO DINING ROOM

Capacity:  
Seated: 28 Guests  
Reception: 35 Guests

Food & Beverage Minimums:  
Breakfast: \$400  
Lunch: \$500  
Dinner: \$1,000

### LEONARDO DINING ROOM

Capacity:  
Seated: 14 Guests  
Reception: 20 Guests

Food & Beverage Minimums:  
Breakfast: \$300  
Lunch: \$400  
Dinner: \$800

### MICHELANGELO DINING ROOM

Capacity:  
Seated: 8 Guests  
Reception: 15 Guests

Food & Beverage Minimums:  
Breakfast: \$200  
Lunch: \$250  
Dinner: \$500



## SAPORE BUYOUTS

### THE SAPORE PATIO

Capacity:  
Seated: 20 Guests  
Reception: 35 Guests

Food & Beverage Minimums:  
Breakfast: \$500  
Lunch: \$600  
Dinner: \$1,200

\*Subject to location change based on  
Weather cancellation policy.  
\*All Furniture to be moved by hotel only  
and movement to be determined 48 hours  
prior to start of function.

### FULL RESTAURANT BUY-OUT

Capacity:  
Seated: 90 Guests  
Reception: 165 Guests

Food & Beverage Minimums:  
Breakfast: Not Available  
Lunch: \$2,700  
Dinner:  
Sunday – Thursday: \$5,400  
Friday – Saturday: \$8,000

\*Restaurant buy-outs require a reservation a  
minimum of 60 days prior to date.  
A deposit of 25% of the F&B minimum is  
required at date of reservation.  
\*Cancellation policy applies

## CONTINENTAL BUFFET \$16

Choice of Juice | La Colombe Regular | Decaffeinated Coffee |  
New England Teas | Appropriate Accoutrements

Seasonal Fruit | Organic Harvested Oatmeal |  
Assortment of Dry Cereal | Assorted Yogurt Milk |  
House Made Cranberry Granola .

Freshly Baked Pastries | Muffins | Breakfast Breads |  
Zeppy's Bakery Bagels | Vermont Butter | Cream Cheese

Smoked Salmon | Brook Trout | Genoa Salami  
Appropriate Accoutrements

## SAPORE BUFFET \$25

Choice of Juice | La Colombe Regular | Decaffeinated Coffee |  
New England Teas | Appropriate Accoutrements

Seasonal Fruit | Organic Harvested Oatmeal |  
Assortment of Dry Cereal | Assorted Yogurt Milk |  
House Made Cranberry Granola .

Freshly Baked Pastries | Muffins | Breakfast Breads |  
Zeppy's Bakery Bagels | Vermont Butter | Cream Cheese

Smoked Salmon | Brook Trout | Genoa Salami  
Appropriate Accoutrements

Cage Free Scrambled Eggs | Pork Sausage | Smoked Bacon  
Brioche French Toast | Vermont Maple Syrup  
Rustic Breakfast Potatoes

## PLATED BREAKFAST \$30

### PRE-SET UPON ARRIVAL

Assorted Breakfast Pastries & Muffins  
Freshly Squeezed Orange Juice

### CHOICE OF:

2 Starter Courses  
3 Main Courses

Choice of Juice | La Colombe Regular | Decaffeinated  
Coffee | New England Teas | Appropriate Accoutrements

# BREAKFAST MENU PACKAGES

## PLATED MENU SELECTIONS

### STARTERS:

Organic Yogurt Parfait | Seasonal Fruit | Cranberry Granola  
Maine Organic Oatmeal | Dried Cranberries |  
Sugar In the Raw

Maple Pepper Cured Smoked Salmon | Zeppy's Bagel  
Appropriate Accoutrements | Cream Cheese

### MAIN COURSE SELECTIONS:

TWO EGGS ANY STYLE \*

rustic home fries | choice of toast | choice of breakfast meat

EGG'S BENEDICT\*

vermont bread co. English muffin | farm egg | canadian  
bacon | hollandaise sauce | rustic home fries

SAPORE CORNED BEEF HASH \*

onion | marble potato | organic farm egg | hollandaise sauce |  
choice of toast

BUTTERMILK PANCAKES

whipped vermont butter | sugarmans maple

NEW ENGLAND OMELET

moody's smoked ham | onion | vermont cheddar  
rustic home fries | choice of toast

BRIOCHE FRENCH TOAST

Wild berry conserva | whipped butter |  
Sugarman vermont maple syrup

# PLATED LUNCH MENU PACKAGES

## THE CONGRESS ST.

\$23

### PRE-SET UPON ARRIVAL

Hand Crafted Focaccia Bread | First Pressed Olive Oil

### CHOICE OF:

4 Lunch Entrée Selections

Citrus Infused Iced Tea | Bottled Water Service  
La Colombe Regular | Decaffeinated Coffee |  
New England Teas | Appropriate Accoutrements

## THE SEAPORT BLVD.

\$30

### PRE-SET UPON ARRIVAL

Hand Crafted Focaccia Bread | First Pressed Olive Oil

Antipasti Display Featuring Moody's Salumi  
Farmstead Cheese | Preserves | House Pickles

### CHOICE OF:

2 Family Style Selections

4 Lunch Entrée Selections

2 Chefs Seasonally Inspired Plated Dessert

Citrus Infused Iced Tea | Bottled Water Service  
La Colombe Regular | Decaffeinated Coffee |  
New England Teas | Appropriate Accoutrements

# PLATED MENU SELECTIONS

### FAMILY STYLE STARTERS:

#### CEASAR SALAD

heirloom romaine | olive oil croutons | parmesan | white anchovy

#### ROASTED SQUASH SALAD

watercress | marcona almonds | pear | whipped ricotta  
cider vinaigrette

#### BUTTERNUT SQUASH SOUP

caraway crema

#### SAPÓRE MEATBALLS

sunday gravy | grilled focaccia bread | parmesan

#### SPICY PORK

Moody's cured meats | sunchoke spread |  
calabrian peppers | speck americano

#### MARGHERITA PIZZA

heirloom tomato | mozzarella | basil

### MAIN COURSE SELECTIONS:

#### PASTA BOLOGNESE

veal & pork | rustic gemelli pasta | parmesan | herbs

#### LOBSTER CARBONARA \*

slab bacon | farm egg | scallion | garganelli pasta

#### WILD MUSHROOM PANINI

roasted garlic spread | soresina provolone | sun-dried tomato  
relish | arugula

#### THE GRILLED CHEESE

crucuolo cheese | mozzarella | herb ricotta | marinated tomato | basil

#### THE ITALIAN STALLION PANINI

moody's cured salumi | prosciutto | mozzarella | calabrese pepper  
caponata | balsamic | basil

#### THE RESERVE BURGER\*

dry aged grind | crucuolo cheese | pancetta | mayonnaise | lettuce |  
tomato | hand cut fries

## THE FISH PIER STATION \$25

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### SELECTION OF SHELLFISH

Raw Bar of Local Oysters & Littleneck Clams\*  
Prosecco Mignonette | Calabrian Chile Cocktail Sauce  
Lemons | Hot Sauces | Crackers

Chefs Inspired Seasonal Seafood Crudo\*

Sapóre Fritto Misto  
Point Judith Calamari | Clams | Cod | Calbrese Peppers  
Lemon | Herbs | Remoulade Sauce

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## SALUMI & CHEESE \$23

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### MOODY'S DELICATESEN

Chefs Selection of Artisan Salumi from Moody's Delicatessen  
House Pickles | Marinated Olives | Mustards | Conserves  
Grilled Bread | Lavash

Farmstead Cheese's from the following local Creameries:  
Vermont Butter and Creamery | Jasper Hill Farms |  
Boggy Meadow Farms | Cabot Creamery

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## EXTRUDED PASTA \$18

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### RUSTIC GARGANELLI \*

native Lobster | House Bacon | Scallion | Farm Egg |  
pecorino Romano

### BUCATINI PASTA

house Meatballs | Sunday "Gravy" Red Sauce | Parmesan

### GNOCCHI SARDI

roasted white pumpkin, swiss chard, pumpkin seed pesto  
brown butter—sage vinaigrette

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# RECEPTION MENU OFFERINGS

## SMALL PLATES

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SAPÓRE MEATBALLS sunday gravy   grilled focaccia bread   parmesan	7
LOBSTER ARANCINI spicy romesco sauce   parmesan   herbs	8
DAY BOAT SCALLOPS mascarpone polenta   pork belly   wild mushrooms	11
FRITTO MISTO pointe judith calamari   clams   cod   calbrese peppers   Lemon   herbs   remoulade	8
CHICKEN THIGH "SALTIMBOCCA" olive oil whipped potatoes   spinach   prosciutto   wild mushroom sauce   crispy sage	9
LOBSTER ROLL truffle butter poached lobster   lemon aioli   pickled onions   brioche roll	11
HANGAR STEAK & FRIES * charred hangar steak   hand cut truffle fries   mushroom steak sauce	10

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# PLATED DINNER MENU PACKAGES

## THE D STREET

\$60

### PRE-SET UPON ARRIVAL

Hand Crafted Focaccia Bread | First Pressed Olive Oil

### CHOICE OF:

Chefs Seasonally Inspired Amuse Bouche

2 Family Style Starters

3 Dinner Entrée Selections

1 Chefs Seasonally Inspired Plated Dessert

La Colombe Regular | Decaffeinated Coffee |  
New England Teas | Appropriate Accoutrements

## SAPÓRE SIGNATURE

\$75

### PRE-SET UPON ARRIVAL

Hand Crafted Focaccia Bread | First Pressed Olive Oil

Antipasti Display Featuring Moody's Salumi |  
Farmstead Cheese | Preserves | House Pickles

### CHOICE OF:

2 Family Style Starters

Chefs Seasonally Inspired Amuse Bouche

4 Dinner Entrée Selections

2 Chefs Seasonally Inspired Plated Dessert

La Colombe Regular | Decaffeinated Coffee |  
New England Teas | Appropriate Accoutrements

## PLATED MENU SELECTIONS

### FAMILY STYLE STARTERS:

#### CEASAR SALAD

heirloom romaine | olive oil croutons | parmesan | white anchovy

#### ROASTED SQUASH SALAD

watercress | marcona almonds | pear | whipped ricotta  
cider vinaigrette

#### BUTTERNUT SQUASH SOUP

caraway crema

#### SAPÓRE MEATBALLS

sunday gravy | grilled focaccia bread | parmesan

#### SPICY PORK

Moody's cured meats | sunchoke spread |  
calabrian peppers | speck americano

#### MARGHERITA PIZZA

heirloom tomato | mozzarella | basil

### MAIN COURSE SELECTIONS:

#### PASTA BOLOGNESE

veal & pork | rustic gemelli pasta | parmesan | herbs

#### LOBSTER CARBONARA \*

slab bacon | farm egg | scallion | garganelli pasta

#### BAY OF FUNDY SALMON

braised root vegetables | savoy cabbage | jonah crab

#### MAINE COAST HALIBUT

"cioppino" broth | baby fennel | little neck clams |  
fingerling potatoes

#### CHICKEN SALTIMBOCCA

olive oil whipped potatoes | spinach | prosciutto |  
wild mushroom sauce | crispy sage

#### PRIME DELMONICO STEAK \*

crispy potatoes | pearl onions | broccoli rabe |  
mustard seed—Italian salsa verde

#### PUMPKIN RAVIOLI

swiss chard | pumpkin seed pesto | root vegetables | parmesan

# FAMILY STYLE OFFERINGS

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## **FAMILY STYLE STARTERS:**

CEASAR SALAD

EVA'S GREEN GARDEN SALAD

GRILLED ASPARAGUS SALAD

MINISTRONE SOUP

FRITTO MISTO

## **HEARTH FIRED PIZZAS:**

SPICY PORK

MARGHERITA

WILD MUSHROOM

SAUSAGE & BROCCOLI RABE

## **HAND CRAFTED PASTAS:**

PASTA BOLOGNESE

LOBSTER CARBONARA

RUSTIC GEMELLI

WILD MUSHROOM GNOCCHI

## **SEASONAL PROTIEEN OFFERINGS:**

SPIT ROASTED CITRUS BRINED CHICKEN

CHAR CRUSTED STRIP LOIN OF BEEF

BERKSHIRE FARMS PORCHETTA

BAROLO BRAISED BEEF SHORT RIBS

SALT CRUSTED HALIBUT

SPIT ROASTED LONG ISLAND DUCK

## **SEASONAL PROTIEEN OFFERINGS:**

CREAMY MASCARPONE POLENTA

ROMAN STYLE FRIED CAULIFLOWER

ROASTED MARKET SELECTED VEGETABLES

HAND CUT TRUFFLE FRIES

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# SAPÓRE FAMILY STYLE DINNER PACKAGES

(FOOD THAT KEEPS ON COMING!)

## **THE CLOSE FAMILY**

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**\$80**

### **PRE-SET UPON ARRIVAL**

Hand Crafted Focaccia Bread | First Pressed Olive Oil

### **CHOICE OF:**

2 Family Style Starters

2 Hearth Fired Pizzas

2 Hand Crafted Pastas

2 Protein Selections

2 Side Dishes

Chefs Family Style Plated Dessert Boards

La Colombe Regular | Decaffeinated Coffee |

New England Teas | Appropriate Accoutrements

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## **THE EXTENDED FAMILY**

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**\$95**

### **PRE-SET UPON ARRIVAL**

Hand Crafted Focaccia Bread | First Pressed Olive Oil

Family Style Caesar Salad & Chefs Seasonal Pizza

Antipasti Display Featuring Moody's Salumi

Farmstead Cheese | Preserves | House Pickles

### **CHOICE OF:**

3 Family Style Starters

3 Hearth Fired Pizzas

2 Hand Crafted Pastas

3 Protein Selections

3 Side Dishes

Chefs Family Style Plated Dessert Boards

La Colombe Regular | Decaffeinated Coffee |

New England Teas | Appropriate Accoutrements

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# SAPÓRE GROUP BEVERAGE PACKAGES

## THE BEGINNER BAR

\$22

CHOICE OF:

1 White Wine or 1 Sparkling Wine Selection  
1 Red Wine Selection  
Variety of Beer Selections

## THE NOVICE BAR

\$29

CHOICE OF:

1 White Wine & 1 Sparkling Wine Selection  
2 Red Wine Selections  
Variety of Beer Selections

## THE ADVANCED BAR

\$36

CHOICE OF:

1 White Wine & 1 Sparkling Wine Selection  
2 Red Wine Selections  
1 Hand Crafted Cocktail  
Variety of Beer Selections

## THE EXPERT BAR

\$41

CHOICE OF:

2 White Wines & 1 Sparkling Wine Selections  
2 Red Wine Selections  
2 Hand Crafted Cocktails  
Variety of Beer Selections

## BEVERAGE OFFERINGS

### SPARKLING WINE

Gruet | **Bruet Rose** | New Mexico  
Zardetto | **Prosecco** | Brut | Veneto

### WHITE WINE

Tiefenbrunner | **Pinot Grigio** | Trentino—Alto Adige | 2013  
Au Bon Climat | **Chardonnay** | Santa Barbara | CA  
Planeta | **Rosé** | Sicilia | 2015  
Centonze | **Grillo** | Sicilia | 2012

### RED WINE

Valle Dell'Acate | **Il Frappato** | Scilia  
Borgo Scopeto | **Chianti Classico** | Tuscany  
Lange | **Pinot Noir** | Willamette Valley | OR  
Justin | **Cabernet Sauvignon** | Paso Robles | CA

### CRAFTED COCKTAILS

#### Barrel Aged Old Fashioned

rye whiskey | demerara | peychauds | regans orange bitters | aged 30 days

#### Buffalo Negra

buffalo trace | aged balsamic | ginger ale | Basil

#### Aqueduct

ketel one vodka | apricot liquor | combier | lime

#### The Classic Negroni

plymouth gin | carpano antica | campari | orange

### BAR PRICING SERVICE TIMES ARE AS FOLLOWS:

90 MINUTES—RECEPTION

2 HOURS—DINNER

+\$12 FOR EACH ADDITIONAL 30 MINUTES OF SERVICE

4 HOUR MAXIMUM BAR SERVICE



# SAPÓRE PRIVATE DINING ROOM INFO

## **Private Dining Room Menu Packages**

To ensure the safety of all our guests and to comply with local health regulations, neither patrons or their guests shall be allowed to bring food or beverage into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your Restaurant Event Planner at least two weeks before your event so that our entire staff may prepare to accommodate your needs.

\*These items contain raw ingredients and are prepared to order.

\*\*Massachusetts Food code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of foodborne illness.

## **Function Guarantees**

To best serve you and your guests, a final confirmation of attendance or “guarantee” is required by 12PM, three business days prior to your event. This count may not be reduced within this time period; however, we will be prepared to serve more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests as indicated on the Restaurant Event Order.

## **Pricing**

Our Culinary Team uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless guaranteed in the signed Sales Agreement or confirmed by a signed Banquet Event Order.

## **Service Charges**

A 18% Service Charge is added to Food & Beverage prices and is given in its entirety to Wait staff and Bartenders. Food & Beverage prices are subject to a 7% state sales tax. Food & Beverage prices are, in most instances, per person and are subject to change. No fee other than the 18% service charge is a tip, gratuity or service charge for any employee.



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