



Private Event Menus

*Massachusetts Department of Public Health advises against eating raw or undercooked foods. Thorough cooking reduces the risk of illness. All menu pricing excludes 18% gratuity, 4% administrative fee and 7% MA state tax



Welcome to Woodward, a modern-day tavern located at Ames, Morgans Hotel Group's first hotel in Boston. Centrally located at the crossroads of Faneuil Hall, Government Center and the Financial District, Woodward is a cutting-edge, chef driven destination offering an exciting food and beverage program that is uniquely Boston.

Chef Mark Goldberg, a Boston native, showcases regional ingredients in a menu concept that encourages a fun social atmosphere. Woodward serves breakfast, lunch, dinner and a late night menu, 7 days a week as well as weekend brunch. All menu items at Woodward are designed for sharing and come to the table as they are prepared. One of the distinctive culinary offerings at Woodward can be found in its pickling program. In keeping with Chef Goldberg's commitment to fresh, regional ingredients, he pickles the best produce available by season to enable guests to enjoy the bounty and flavor of the harvest long after the season has past.

Woodward's lively bar features an impressive array of imaginative cocktails, wines, beers and spirits from around the globe as well as around the corner. Among the highlights of the bar is Woodward Ale, carefully and expertly developed by Uzay Tumer, Director of Food and Beverage with Smuttynose Brewing Company in New Hampshire. This new recipe was barreled for the first time, and only available at Woodward. In the character of a modern-day tavern, Woodward Ale is served by the glass and the growler!

By hosting your special event at Woodward, you will not only be giving your guests the best in food, drink and atmosphere, but also a unique social experience, that only Woodward can offer. Woodward has many interesting spaces and set ups to offer, depending on your party's needs. Each floor features a main bar as well as a dining area, with finishes inspired by old meets new and with subtle, unexpected details. Upstairs, the lounge area complete with working fireplace is also an ideal spot for informal get-togethers. Windsor chairs scattered throughout the restaurant compliment the wood paneled walls and add to the sophistication of this dining experience. Event menus are all designed to share. From there, the Events Manager can work with you on all the details, from growlers of Woodward Ale on every table, to custom party linens and beyond.



Bar Service

Premium Open Bar

Top shelf liquor and standard mixers
selected red, white and sparkling wines, domestic beers , featuring Woodward ale
and imported beers, fruit juices, soft drinks and Voss mineral waters

Wines can be selected from our wine list at a per bottle charge

\$35.00 per person for first hour

\$15.00 per person each additional hour

*Add a specialty cocktail to your bar service additional \$5.00 per person

Full Open Bar

House liquor and standard mixers
selected red, white and sparkling wines, domestic beers , featuring Woodward ale
and imported beers, fruit juices, soft drinks and Voss mineral waters

wines can be selected from our wine list at a per bottle charge

\$27.00 per person for first hour

\$14.00 per person each additional hour

*Add a specialty cocktail to your bar service additional \$5.00 per person

Limited Open Bar

Selected red, white and sparkling wines, domestic beers , featuring Woodward ale
and imported beers, fruit juices, soft drinks and Voss mineral waters

\$20.00 per person for first hour

\$10.00 each additional hour

*Add a specialty cocktail to your bar service additional \$5.00 per person



SPARKLING			
NV	Cava Brut, Segura Viudas "Aria"	Penedes, Spain	\$30
NV	Prosecco Brut, Canella	Veneto, Italy	\$41
NV	Domaine Chandon Brut	Napa, California	\$54
NV	Roederer Estate Rose	Mendocino, California	\$74
CHAMPAGNE, NON VINTAGE BRUT			
NV	Veuve Clicquot Yellow Label	Reims, France	\$90
NV	Ruinart, Blanc de Blancs	Reims, France	\$140
NON VINTAGE ROSE			
NV	Paul Bara Rose	Epernay, France	\$110
NV	Gosset Grand Rose	Epernay, France	\$140
NV	Delamotte Brut Rose	Epernay, France	\$160
VINTAGE			
1999	Laurent-Perrier Brut	Reims, France	\$110
1999	Delamotte, Blanc de Blancs	Epernay, France	\$150
GRAND CRU			
2000	Dom Perignon Brut	Epernay, France	\$250
1998	Gosset Grand Celebris Brut	Ay, France	\$300
2000	Louis Roederer, Cristal	Reims, France	\$375
MV	Krug, Grand Cuvee	Reims, France	\$395
1998	Pol Roger Cuvee, Sir Winston Churchill	Epernay, France	\$375
1998	Tattinger, Comtes de Champagne, Blanc de Blancs	Reims, France	\$400
1997	Salon, Blanc de Blancs	Epernay, France	\$650
GRAND CRU ROSE			
1998	Billecart Rose Salmon Cuvee Elizabeth	Epernay, France	\$350
2003	Tattinger, Comtes de Champagne, Rose	Reims, France	\$500
1998	Veuve Clicquot La Grande Dame Rose	Reims, France	\$650
2002	Louis Roederer, Cristal Rose	Reims, France	\$1,000
LARGE FORMAT			
NV	Duval-Leroy Cuvee Paris Brut, 1.5 L	Epernay, France	\$175
1997	Bollinger La Grand Annee, 1.5 L	Ay, France	\$575
1990	Veuve Clicquot La Grande Dame, 1.5 L	Reims, France	\$890
2000	Perrier Jouet, La Fleur de Champagne, 3.0L	Epernay, France	\$1,100
RED			
2008	Shiraz, Penfolds, "Koonuga Hill"	Victoria, Australia	\$33
2006	Petite Sirah, Trinitas Cellars "Old Vine"	Lodi, California	\$56
2007	Zinfandel, Turley "Duarte Vineyard"	Contra Costa County, California	\$86
2007	Zinfandel, Rafanelli	Sonoma, California	\$94
2006	Cabernet Sauvignon, Pine Ridge	Napa, California	\$129
2006	Cabernet Sauvignon, Darioush	Napa, California	\$172
2007	Malbec, Finca Decero "Remolinos Vineyard"		\$49
2005	Merlot, Michel Schlumberger	Dry Creek Valley, California	\$64
2001	Barbaresco, Piazza "Riserva"	Piedmont, Italy	\$85
2007	Pinot Noir, Argyle	Willamette Valley, Oregon	\$65
2006	Pinot Noir, Archery Summit "Premiere Cuvee"	Dundee Hills, Oregon	\$110
WHITES			
2007	Pinot Gris, Adelsheim	Willamette Valley, Oregon	\$44
2007	Sauvignon Blanc, Provenance	Napa, California	\$52
2008	Fume Blanc, Grgich Hills	Napa, California	\$55
2008	Sauvignon Blanc, Cloudy Bay	Marlborough, New Zealand	\$64
2007	Chardonnay, Merryvale Starmont	Napa, California	\$51
2007	Reisling, Eroica	Columbia Valley, Washington	\$64
2008	Chenin Blanc/Viognier Blend, Pine Ridge	Clarksburg, California	\$39
2007	Chardonnay, Chalk Hill	Sonoma, California	\$74
2008	Chardonnay, Cakebread Cellars	Napa, California	\$88
2007	Puligny Montrachet, Olivier Lafaive	Burgundy, France	\$132
2007	Chablis, Fevre, Montmains 1er Cru	Burgundy, France	\$119
2007	Pinot Blanc, Trimbach	Alsace, France	\$49

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Hors d'Oeuvres

Selection of 5: \$20.00 per guest per hour

Selection of 8: \$30.00 per guest per hour

Passed, Hot

Mini crab cakes with preserved lemon aioli

Fish n' chips – salt cod and potato croquette

Squash arancini with spicy tomato coulis

Crispy oysters, roasted garlic aioli

Field mushrooms, taleggio and sweet garlic bruschetta

Chowder shooters

Glazed pork belly with apple compote on a cheddar biscuit

Figs and gorgonzola with prosciutto

Braised chicken with gorgonzola and roasted tomato

Duck confit flatbread with local goat cheese and dried cranberries

Butternut squash flatbread with bleu cheese and caramelized apples

Passed, Cold

Potato chip with house smoked salmon and crème fraiche

Chilled local lobster & citrus aioli, brioche

Ripe melon and speck with balsamic and sea salt

Sugar beets and soft goat cheese, arugula and citrus

Open faced steak sandwich, horseradish cream and crispy shallot

Seared tuna with preserved lemon and fennel

Chilled crab with melon gazpacho

Poached pear with lemon whipped ricotta

Stationary Displays (15 person minimum, prices are per person)

Imported and domestic cheeses with fresh fruit, crackers and bread \$16

Antipasto of chilled salads, marinated vegetables, sliced meats and hard cheeses \$18

New England raw bar with oysters and littleneck clams market

Shrimp and crab cocktail market



Dinner

\$69.00 per person

Choose 2 of the following

Caesar with romaine, brioche croutons and shaved parmesan
Organic mixed greens with cucumber, tomato, radish and pumpkin seeds
Mushroom toast with taleggio cheese and roast garlic
Steamed mussels in pickled garlic, lemon and white wine
New England clam chowder

Choose 2 of the following

Crisp flounder with local green beans, brown butter and lemon
Roasted chicken with sautéed greens and cranberry herb jus
Short rib pot roast with caramelized butternut squash and crispy onions
Seared Atlantic salmon with roasted beets, watercress and citrus vinaigrette
Fall squash risotto with shaved pear, frissé and spiced pecans

Choose 2 sides for the table

Potato puree	Mushroom risotto
Roasted vegetables	Steamed vegetables

Dessert

Platters of cookies, brownies and chocolate dipped fruit

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Dinner

\$89.00 per person

Choose 3 of the following

Caesar with romaine, brioche croutons and shaved parmesan
Organic mixed greens with cucumber, tomato, radish and pumpkin seeds
Grilled Mediterranean vegetables with garbanzo beans and ricotta salata
Mushroom toast with taleggio cheese and roasted garlic
Steamed mussels, pickled garlic, lemon and white wine
Sautéed rock shrimp with olives, garlic and tomatoes
New England clam chowder

Choose 3 of the following

Grilled shrimp with local green beans, olives, tomatoes and feta
Seared scallops with beluga lentils, applewood smoked bacon and root vegetables
Crisp flounder with local green beans, brown butter and lemon
Roasted chicken with sautéed greens and cranberry herb jus
Short rib pot roast with caramelized butternut squash and crispy onions
Seared Atlantic salmon with roasted beets, watercress and citrus vinaigrette
Fall squash risotto with shaved pear, frissé and spiced pecans
Grilled hangar steak with whole grain mustard butter

Choose 2 sides for the table

Potato puree	Mushroom risotto
Roasted vegetables	Steamed vegetables
Grilled asparagus	

Dessert

Mini Pastries including: Éclairs, Fruit Tarts and Crème Puffs



Dinner

\$99.00 per person

Choose 1 of the following (additional selection \$10.00 per person)

New England Oysters on the ½ Shell
Shrimp and Crab Cocktail

Choose 3 of the following (additional selection \$5.00 per person)

Caesar with romaine, brioche croutons and shaved parmesan
Organic mixed greens with cucumber, tomato, carrot, radish and sunflower seeds
Grilled Mediterranean vegetables with garbanzo beans and ricotta salata
Mushroom toast with taleggio cheese and roasted garlic
Steamed mussels, roasted garlic, lemon and white wine
Sautéed rock shrimp with olives, garlic and tomatoes

Choose 3 of the following (additional selection \$10.00 per person)

Grilled shrimp with local green beans, olives, tomatoes and feta
Seared scallops with beluga lentils, applewood smoked bacon and root vegetables
Crisp flounder with local green beans, brown butter and lemon
Roasted chicken with sautéed greens and cranberry herb jus
Short rib pot roast with caramelized butternut squash and crispy onions
Seared Atlantic salmon with roasted beets, watercress and citrus vinaigrette
Fall squash risotto with shaved pear, frissé and spiced pecans
Grilled hangar steak with whole grain mustard butter
Seared tuna with celeryroot, fennel puree, roasted quince and pomegranate
Roasted monkfish with lobster and sweet potato hash

Choose 2 sides for the table (additional selection \$5.00 per person)

Potato puree	Mushroom risotto
Roasted vegetables	Steamed vegetables
Grilled asparagus	

Dessert

Grand dessert display



Lunch

\$35.00 per person

Salads

Choose 1 of the following (additional selection \$5.00 per person)

Caesar with romaine, brioche croutons and shaved parmesan
Organic mixed greens with cucumber, tomato, radish and sunflower seeds

Sandwiches

Choose 2 of the following

Grilled chicken with swiss cheese and avocado on brioche
Roasted turkey with cheddar cheese on whole grain
Maple ham with swiss cheese and herb focaccia
Roasted vegetable with hummus and lavash
Grilled hamburger with cheddar cheese and roasted tomato jam

Sides

Choose 1 of the following (additional selection \$5.00 per person)

Tortellini and pesto	Mixed fruit
House-made b-b-q chips	Potato salad

Dessert

Warm cookies and brownies



Lunch

\$45.00 per person

Salads

Choose 1 of the following (additional selection \$5.00 per person)

- Caesar with romaine, brioche croutons and shaved parmesan
- Mixed greens with cucumber, tomato, radish and sunflower seeds
- Grilled Mediterranean vegetables with garbanzo beans and ricotta salata
- Grilled shrimp with local green beans, olives, tomatoes and feta (\$5.00 additional)
- Sliced steak with baby arugula, local bleu cheese and crispy shallots* (\$5.00 additional)

Sandwiches

Choose 3 of the following (additional selection \$7.00 per person)

- Grilled chicken with swiss cheese and avocado on brioche
- Roasted turkey with cheddar cheese on whole grain
- Maple ham with swiss on herb focaccia
- Roasted vegetable with hummus and lavash
- Grilled hamburger with cheddar cheese and roasted tomato jam
- Lobster salad with shaved fennel and citrus aioli
- Lamb sausage with roasted red peppers and feta on ciabatta

Sides

Choose 2 of the following (additional selection \$5.00 per person)

- | | |
|------------------------|--------------|
| Tortellini and pesto | Mixed fruit |
| House-made b-b-q chips | Potato salad |

Dessert

Warm cookies and brownies



Lunch

\$50 per person

Appetizers

Choose 1 of the following (additional selection \$5.00 per person)

Duck confit flatbread with local goat cheese and dried cranberries
Butternut squash flatbread with bleu cheese and caramelized apples
New England clam chowder
Daily soup

Salads

Choose 2 of the following (additional selection \$5.00 per person)

Caesar with romaine, brioche croutons and shaved parmesan
Organic mixed greens with cucumber, tomato, radish and pumpkin seeds
Grilled Mediterranean vegetables with garbanzo beans and ricotta salata
Grilled shrimp with local green beans, olives, tomatoes and feta (\$5.00 additional)
Sliced steak with baby arugula, local bleu cheese and crispy shallots* (\$5.00 additional)

Entrees

Choose 1 of the following (additional selection \$10.00 per person)

Crisp flounder with local green beans, brown butter and lemon
Roasted chicken with sautéed greens and cranberry herb jus
Short rib pot roast with caramelized butternut squash and crispy onions
Seared Atlantic salmon with roasted beets, watercress and citrus vinaigrette

Dessert

Cookies and brownies



Continental Breakfast

\$20.00 per person (Minimum 10 guests)

Freshly squeezed orange juice
grapefruit juice, cranberry juice

~

Morning pastries

to include blueberry and corn muffins, plain and chocolate croissants, butter, jams and preserves

~

Assorted sliced melons

Fresh berries

~

Assorted yogurts

House-made granola

~

La Colombe premium blend coffee

La Colombe brewed decaffeinated coffee

A selection of Zhená's Gypsy organic black & herbal teas



American Breakfast

\$28.00 per person (Minimum 10 guests)

Freshly squeezed orange juice
grapefruit juice, cranberry juice

~

Morning pastries

to include blueberry and corn muffins, plain and chocolate croissants, butter, jams and preserves

~

Assorted sliced melons

Fresh berries

~

Assorted yogurts

House-made granola

~

Scrambled eggs, applewood smoked bacon,

chicken apple sausage, breakfast sausage, home-style potatoes

~

La Colombe premium blend coffee

La Colombe brewed decaffeinated coffee

A selection of Zhená's Gypsy organic black & herbal teas



Brunch

\$35.00 per person

La Colombe premium blend coffee, a selection of Zhená's Gypsy Organic teas
chilled fresh squeezed orange juice, grapefruit and cranberry juices
selection of breakfast breads and fresh fruit plates

Choose 2 of the following for the table

Duck confit and sweet potato hash with eggs
Crab and asparagus hash with eggs
Mushroom and truffle hash with eggs
Roasted vegetable hash with eggs
Chorizo and roasted pepper hash with eggs
Scrambled eggs with fresh chives

Brioche french toast stuffed with strawberry, rhubarb and ricotta
Sourdough blueberry pancakes
Grilled cheese with gruyere, comte, bacon and tomato

Choose 2 of the following for the table

Grilled shrimp with local green beans, olives, tomatoes and feta
Grilled Mediterranean vegetables with garbanzo beans and ricotta salata
Lobster salad with saved fennel and citrus aioli
Crisp flounder with local green beans, brown butter and lemon
Roasted chicken with natural herb jus
Grilled hangar steak with whole grain mustard butter*



Meeting Breaks

Beverage Service – \$7.00 per person

Assorted soft drinks, Voss mineral waters, La Colombe hot coffees and a selection of Zhená's Gypsy organic teas

Light Snack – \$12.00 per person

Beverage service, an assortment of tea cookies with grapes and strawberries

Healthy Break – \$15.00 per person

Beverage service, whole fruit, assorted roasted nuts with grapes and strawberries

Chocolate Break – \$18.00 per person

Beverage service, hot chocolate, chocolate dipped fruit and chocolate brownies

Cheesy Break – \$17.00 per person

Beverage service, assorted domestic and imported cheese with grapes and strawberries



Additional Information

Food & Beverage

All food and beverage must be provided by Woodward, with the exception of specialty cakes.

The Events Manager and Executive Chef will be happy to work with you on special requests. The Events Department must be notified of the exact number of attendees for your event by noon, four days prior to the event. This number is considered a guarantee, and is not subject to reduction. Billing will be based on this number or the actual number of guests served at the event, whichever is greater.

Your food and beverage minimum includes purchases from the catering menus, wine list, and bar sales. Food and beverage minimums do not include function room rental, service charge, sales tax, AV rentals, special event rentals, labor fees or parking charges.

Service Charges

A mandatory 22% service charge and applicable 7% Massachusetts sales tax will be added to all food and beverage orders.

Payment Policy

A non-refundable deposit is required to confirm your event with Woodward. For your convenience, deposits may be made by credit card. Any balance is due at the end of the event.

Valet Parking

Valet parking is available at Ames. You may choose to host valet parking for your event. Self parking by guest cannot be charged to your master bill for the event.



Preferred Vendor List

Florist:

Winston Flowers	www.winstonflowers.com	617.541.1100
Stapleton	www.stapleton-floral.com	617.269.7271
Ilex Designs	www.ilexflowers.com	617.422.0300

Event Specialists:

Party By Design	www.partybydesign.com	781.535.6350
Peterson Party Center	www.ppcinc.com	781.729.4000
Hopple Popple	www.hopplepopple.com	617.964.6550

Audio-Visual:

Gemini	www.GeminiAudioVisual.com	617.547.3253
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Specialty Cakes :

Sweet	www.sweetcupcakes.com	617.247.2253
Sweet Creations	www.sweetcreationsdesserts.com	781.246.0836