

EST.  1926

INN ON BOLTWOOD

AMHERST, MA

graduation celebration menus

30 Boltwood Ave
Amherst, Ma 01002
413-256-8200
innonboltwood.com

brunch buffet

*brunch buffets include fresh orange, grapefruit, cranberry & apple juices, freshly brewed regular & decaffeinated coffee and a selection of assorted teas. our brunch buffet requires a minimum of 15 guests – under 15 guests will incur a **\$50.00** service charge.*

breakfast items

choose three

muffins & scones with fruit preserves, whipped butter, cream cheese
freshly prepared scrambled eggs (or egg whites)
applewood smoked bacon **or** breakfast sausage links
seasonal fruit display
cinnamon swirl coffee cake

salad

choose one

baby field greens, garden vegetables & balsamic vinaigrette
classic caesar salad, garlic croutons & parmesan
arugula, radicchio, & endive salad, blue cheese, candied walnuts, lemon vinaigrette

entrées

choose two

eggs benedict, ham, soft poached eggs, hollandaise
brioche french toast served with fresh berries & warm maple syrup
fresh seasonal berry pancakes served with warm maple syrup & sweet butter
italian sausage, spinach, tomato, feta cheese frittata
roasted sirloin steak, horseradish sauce
roast chicken, whole grain mustard beurre blanc
pan seared atlantic salmon, lime miso vinaigrette
orecchiette pasta, roasted tomatoes, peas, basil, pecorino-romano
cider glazed ham

starch accompaniment

choose one

herb roasted root vegetables
butter braised fingerling potatoes
roasted garlic potato purée
seasonal long grain wild rice

seasonal vegetable accompaniment

choose one

roast asparagus spears **or** haricot verts

sweet endings

choose two

new york cheesecake, seasonal fruit
buttermilk panna cotta, spiced apricot
blondies & brownies
chocolate rum raisin cake, caramel, whipped cream
lemon & magic bars
warm gingerbread, sweet crème fraîche

\$36.00 pp

final counts to be provided 72 hr. in advance of scheduled event

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Menu items are subject to seasonality & market availability.

plated luncheon

*all plated lunches include rolls & whipped butter, soft drinks & bottled water,
freshly brewed regular & decaffeinated coffee and assorted teas.*

salad

choose one

classic caesar salad, garlic croutons, parmesan
baby field greens, pistachios, feta cheese, dried cranberries, sherry vinaigrette
arugula, radicchio & endive salad, blue cheese, candied walnuts, lemon vinaigrette

entrées

choose two

roasted chicken breast, champagne beurre blanc
grilled sirloin steak, chimichurri
red wine braised short ribs
lemon thyme chicken breast, roasted garlic jus
miso glazed cod, baby bok choy, shiitake mushrooms
wild mushroom risotto, crispy shallots, goat cheese
tagliatelle & shrimp, basil, oregano, chili flake
rosemary roasted pork loin, whole grain mustard
pan seared salmon, fennel saffron relish
vegetarian baked stuffed shells, marinara, spinach

entrées include chef's choice of one seasonal starch and one vegetable

dessert

choose one

new york style cheesecake, seasonal fruit	chocolate rum raisin cake, caramel, whipped cream
buttermilk panna cotta, spiced apricot	seasonal fruit crisp, whipped cream
berry streusel bars, lemon meringue bars	house made cookies & brownies

\$27.00 pp

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à la carte hors d'oeuvres

*all hors d'oeuvres priced at \$3.50 per person except those designated with ***
*** hors d'oeuvres are \$4.50 per person*

cold hors d'oeuvres

spicy tuna tartar on cucumber chip
avocado, cucumber, pickled daikon sushi roll
deviled eggs topped with cilantro, pickled shallot
endive spears, goat cheese, fig, & walnut
asparagus wrapped in prosciutto
heirloom tomato & basil bruschetta
poached salmon rillettes on a bagel chip with herb cream cheese
chicken liver mousse & quince jam on crostini
miniature new england lobster salad in a filo cup
pork belly blt

hot hors d'oeuvres

mascarpone & fig beggar's purse
mushroom arancini, fontina cheese
herb marinated grilled chicken skewers, wildflower honey glaze & pesto aioli
mini crab cake, chili aioli
twice baked fingerling potato, shaved parmesan
sausage stuffed crimini mushroom
ratatouille tart
mushroom caps filled with brie
breaded cheese ravioli with spicy tomato sauce
meatballs with mango chutney glaze
grilled baby lamb chops with mustard rosemary glaze***
tenderloin, blue cheese sauce, crumbled bacon crostini***
grilled saffron shrimp skewer***
scallop with bacon vinaigrette***
duck confit fritter, orange aioli***

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reception displays

all displays are stationary and priced per guest.

bruschetta

artichoke spread, tomato-basil salad, tuscan white bean puree & tapenade
served with grilled rustic country bread

\$6.00 pp

artisanal cheese

assortment of cow, sheep & goat's milk, european & american cheeses
with seasonal fresh fruit & vineyard grapes
served with tuscan breads & assorted crackers

\$9.00 pp

grilled & marinated vegetables

sweet & sour mushrooms, marinated artichoke hearts, marinated mixed olives,
balsamic marinated cippolini onions, grilled green onions, fire roasted chili peppers,
grilled eggplant, zucchini & sweet peppers
served with bread sticks & baguette

\$6.00 pp

vegetable raw bar

baby carrots, celery, cucumber, jicama, cauliflower, cherry tomatoes,
broccoli, radishes, red & green peppers,
cucumber wasabi, sour cream onion dip,
house made hummus & pita chips

\$5.00 pp

charcuterie display

assortment of prosciutto, mortadella, salami, speck, marinated peppers, artichokes,
roasted mushrooms, grilled vegetables, pecorino cheese & fresh mozzarella
served with artisan breads, lavash & basil pesto

\$12.00 pp

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reception displays

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dill & limoncello cured salmon

capers, red onions, olives, citrus gremolata
garnished with chopped eggs, tomatoes, scallions, toast points

\$8.00 pp

sushi bar

(25 guest minimum)

assorted hand rolled traditionals such as california rolls, tuna rolls, salmon and/or crab rolls and other Asian delights such as seaweed salad, ahi poke, and calamari salad

\$15.00 pp

slider station

served with french fries

barbeque pork, coleslaw

braised short rib, caramelized onions

grilled chicken, avocado, chipotle mayo

\$8.00 pp

grilled cheese bar

served with french fries

green apple and brie

sliced tomato and gruyere

applewood smoked bacon and sharp cheddar

\$5 pp

gourmet popcorn station

assorted freshly popped warm popcorn

covered in butter, caramel, cheddar and white cheddar toppings

\$3 pp

chips & dip display

warm spinach & artichoke fondue, sliced baguette & rosemary focaccia **\$3.00 pp**

charred tomato salsa, guacamole & tri-colored corn tortilla chips **\$3.00 pp**

baba ganoush, hummus & toasted pita chips **\$3.00 pp**

four onion sour cream dip served with garlic potato chips **\$3.00 pp**

baked maryland crab & corn dip served with toasted pita points **\$4.00 pp**

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THE ROBERT FROST THREE COURSE PLATED DINNER

all plated dinners are served with artisan bread & whipped butter, regular & decaffeinated coffee and tea service.

salad or soup

choose one

field greens, cucumber, cherry tomatoes, red onion, sherry vinaigrette

classic caesar salad, garlic croutons, parmesan

baby field greens, pistachios, feta cheese, dried cranberries, sherry vinaigrette

arugula, radicchio & endive salad, blue cheese, candied walnuts, lemon vinaigrette

artisanal lettuces, roasted pear, marcona almonds, cranberry, goat cheese, sherry vinaigrette

new england clam chowder, bacon, potato, oyster crackers

roasted chicken, tuscan kale, white bean soup

tomato-coriander soup, croutons

yukon gold potato & leek soup, crispy shallots

entrées

choose three

braised short ribs, roasted fingerling potatoes, glazed baby carrots, chimichurri

grilled rib eye steak, potato purée, tuscan kale, roasted garlic

pork loin, bacon-apple compote, potato gratin, collard greens

orriechetti, rock shrimp, roasted tomatoes, peas, basil, pecorino-romano

miso glazed cod, long grain wild rice, bok choy, scallions, shiitake mushrooms

roasted chicken breast, whole grain mustard beurre blanc, cauliflower risotto, green beans

baked rigatoni, smoked tomato, ricotta cheese

vegetarian options available on page 9

dessert

choose one

new york style cheesecake, seasonal fruit

pound cake, seasonal fruit compote

warm gingerbread, sweet crème fraîche

chocolate rum raisin cake, caramel, whipped cream

buttermilk panna cotta, spiced apricot

cran-apple fruit crisp, whipped cream

\$40.00 pp

Entrée choice- final counts to be provided 72 hr. in advance of scheduled event

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THE EMILY DICKINSON FOUR COURSE PLATED DINNER

all plated dinners are served with artisan bread & whipped butter, regular & decaffeinated coffee and tea service.

appetizer or soup

choose one

butternut squash ravioli, baby leeks & parmesan
warm asparagus, san danielle prosciutto & hollandaise
new england clam chowder, bacon, potato, oyster crackers
roasted chicken, tuscan kale, white bean soup
tomato-coriander soup, croutons
yukon gold potato & leek soup, crispy shallots

salad

choose one

field greens, cucumber, cherry tomatoes, red onion, sherry vinaigrette
classic caesar salad, garlic croutons, parmesan
baby field greens, pistachios, feta cheese, dried cranberries, sherry vinaigrette
arugula, radicchio & endive salad, blue cheese, candied walnuts, lemon vinaigrette
artisanal lettuces, roasted pear, marcona almonds, cranberry, goat cheese, sherry vinaigrette

entrées

choose three

braised short ribs, roasted fingerling potatoes, glazed baby carrots, chimichurri
grilled rib eye steak, potato purée, tuscan kale, roasted garlic
pork loin, bacon-apple compote, potato gratin, collard greens
orriechetti & rock shrimp, roasted tomatoes, peas, basil, pecorino-romano
miso glazed cod, long grain wild rice, bok choy, scallions, shiitake mushrooms
roasted chicken breast, whole grain mustard beurre blanc, cauliflower risotto, green beans

vegetarian options on page 9

dessert

choose one

new york style cheesecake, seasonal fruit	pound cake, seasonal fruit compote
warm gingerbread, sweet crème fraîche	chocolate rum raisin cake, caramel, whipped cream
buttermilk panna cotta, spiced apricot	cran-apple fruit crisp, whipped cream

\$45.00 pp

Entrée choice and dessert final counts to be provided 72 hr. in advance of scheduled event

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vegan, vegetarian, & gluten free options

please contact your sales manager with any specific dietary requests you may have.

V: vegan
GF: gluten free

soups

miso carrot ginger (GF/V)
roast vegetable bisque (GF/V)
white bean & tuscan kale (GF/V)
creamy cauliflower (GF)
tomato-coriander (GF/V)

entrées

fennel, mushroom, barley risotto (V)
moroccan couscous, currants, almonds, seasonal vegetables (V)
orecchiette pasta, roasted tomatoes, peas, basil, parmesan on side (VEG- can be made vegan upon request)
stuffed roasted pepper, israeli couscous, mushrooms, kale, arugula pistou (V)
vegetable wellington, stuffed with goat cheese garlic, basil pomodoro sauce
butternut squash ravioli, baby leeks, parmesan

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mediterranean buffet

*all dinner buffets include rolls & whipped butter, freshly brewed regular & decaffeinated coffee and assorted teas.
specialty buffets require a minimum of 25 guests – under 25 guests will incur a **\$50.00** service charge.*

salad

choose two

chopped salad, olives, feta cheese, red onion, garbanzo beans, cucumber dressing
classic caesar salad, garlic croutons, parmesan
orzo salad, olives, sun-dried tomatoes, feta cheese, red wine vinaigrette

entrées

choose two

roasted leg of lamb with tzatziki sauce
yogurt marinated roasted pork loin
penne pasta, kalamata olives, roasted red peppers
grilled swordfish steak with red pepper pesto
chicken tagine, chickpeas, carrots, tomato

accompaniments

choose two

couscous with toasted almonds, lemon, parsley
saffron rice pilaf
beans & greens
tabouleh

sweet endings

choose two

baklava
yogurt mousse & pomegranate in filo cups
fig tart with orange custard

\$38.00 per person

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all american buffet

*all dinner buffets include rolls & whipped butter, freshly brewed regular & decaffeinated coffee and assorted teas.
specialty buffets require a minimum of 25 guests – under 25 guests will incur a **\$50.00** service charge.*

soups & salads

choose two

new england clam chowder, bacon, potato, oyster crackers
tomato soup, mini grilled cheese
chopped salad, olives, feta cheese, red onion, garbanzo beans, cucumber dressing
classic caesar salad, garlic croutons, parmesan

entrées

choose two

red wine braised short rib with carrots, turnips
buttermilk-marinated chicken with tomatillo jam
pan seared salmon, sautéed spinach, lemon
slow cooked bbq pork shoulder, slider rolls, coleslaw

accompaniments

choose two

creamy mac & cheese
butter braised fingerling potatoes
yukon gold potato purée
new england baked beans
green beans
maple glazed carrots
collard greens with smoked ham hock

sweet endings

choose two

warm apple pie
pecan pie with fresh whipped cream
chocolate banana mousse with shortbread
seasonal dessert available on pages 34-37

\$38.00 per person

final counts to be provided 72 hr. in advance of scheduled event

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backyard barbeque buffet

*all dinner buffets include rolls & whipped butter, freshly brewed regular & decaffeinated coffee and assorted teas. specialty buffets require a minimum of 25 guests – under 25 guests will incur a **\$50.00** service charge.*

includes

four onion sour cream dip served &
homemade garlic potato chips
caesar salad with creamy caesar
dressing & garlic croutons

carrots, celery & housemade buttermilk
ranch dip
deviled eggs

entrées

choose three

all beef hot dogs
bratwurst
barbequed chicken

st. louis style spare ribs
1/3lb angus burgers
vegetarian burgers

accompaniments

choose two

mustard potato salad
macaroni salad
corn on the cob

housemade macaroni & cheese
boston baked beans
creamy cole slaw

sweet endings

choose two

strawberry shortcake
dark chocolate brownies
warm apple pie

chocolate chip & peanut butter cookies
cheesecake with seasonal fruit
cran apple fruit crisp
with whipped cream

\$32 per person

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tiered package bars

each bar requires one bartender per 75 guests at \$75.00 per bartender

call

trinity oaks red, white & sparkling wine

smirnoff • spring 44 • bacardi silver
cuervo gold • j&b • cutty sark • seagram's 7
jim beam • malibu korbelt • triple sec
amaretto • bailey's • kahlua • sambuca
assorted liqueurs & mixers

heineken • amstel light • corona
budweiser • bud light • michelob ultra

full bar, pricing per guest

first hour **\$14.00 pp**
second hour **\$12 .00 pp**
third hour **\$10.00 pp**
each additional hour **\$7.00 pp**

premium

trinity oaks red, white & sparkling wine

ketel one • stolichnaya • belvedere
boodles • tanqueray • captain morgan's
gosling's black seal • corralejo blanco
milargo reposado • johnny walker red
seagram's VO • glenmorangie 10 yr.
dewars • jameson • makers mark
hennessy VS • triple sec • cointreau
grand marnier • frangelico • chambord
tia maria • assorted liquors & mixers

heineken • amstel light • corona
sam adams • sam adams light • kaliber

full bar, pricing per guest

first hour **\$16.00 pp**
second hour **\$14.00 pp**
third hour **\$10.00 pp**
each additional hour **\$7.00 pp**

super-premium

edna valley red & white wine • la marca prosecco

chopin • hangar one • grey goose • hendricks • bombay saphire • captain morgan's • myers
avion silver • don julio anejo • johnny walker black • crown royal • glenfiddich 12 yr. bushmills
10 yr. • 1972 ridgemont reserve • remy martin vsop triple sec • grand marnier cointreau •
frangelico • chambord • tia maria • assorted liquors & mixers

heineken • amstel light • corona • kaliber • baxter stowaway ipa (ME)
newburyport pale ale (MA) • newburyport plum island belgian white (MA)
smuttynose robust porter (NH) • peak organic seasonal (ME)
the shed rugged mountain ale (VT)

full bar, pricing per guest

first hour **\$20.00 pp** second hour **\$17.00 pp**
third hour **\$12.00 pp** each additional hour **\$8.00 pp**

call beer, wine & soda only, pricing per guest

first hour **\$11.00** | second hour **\$9.00** | third hour **\$7.00** | each additional hour **\$5.00**

premium beer, wine, & soda only, pricing per guest

first hour **\$14.00** | second hour **\$12.00** | third hour **\$10.00** | each additional hour **\$7.00**

wine service

The cost for wine service with dinner is \$12/\$16 per guest with a cash bar or 1 hour package bar, or an additional \$7/\$9 per guest on top of a bar package including at least 2 hours.

You would choose, in advance, one red wine and one white wine from our house wine selections to offer your guests. Red wine options include Trinity Oaks Cabernet Sauvignon and Trinity Oaks Pinot Noir. White wine options include Trinity Oaks Chardonnay and Trinity Oaks Pinot Grigio. Our wait staff would provide tableside wine service continuously from the start of dinner through the dessert course.

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hosted & cash bar menu

All hosted bars are billed based on consumption | each bar requires one bartender per 75 guests at \$75.00 per bartender.

hosted consumption bar

- call cocktails **\$5.00**
- premium cocktails **\$7.00**
- super premium cocktails **\$9.00**
- wine by the glass **\$6.50**
- premium wine by the glass **\$7.50**
- domestic beer **\$4.50**
- imported beer **\$5.50**
- premium domestic/imported beer **\$6.00**
- cordials **\$7.50**
- premium cordials **\$9.50**
- bottled water | sodas | juices **\$2.50**
- call martinis **\$10.00**
- premium martinis **\$12.00**
- super premium martinis **\$14.00**

cash bar

- call cocktails **\$5.50**
- premium cocktails **\$7.50**
- super premium cocktails **\$9.50**
- wine by the glass **\$7.00**
- premium wine by the glass **\$8.00**
- domestic beer **\$5.00**
- imported beer **\$6.00**
- premium domestic/imported beer **\$6.50**
- cordials **\$8.00**
- premium cordials **\$10.00**
- bottled water | sodas | juices **\$2.75**
- call martinis **\$10.50**
- premium martinis **\$12.50**
- super premium martinis **\$14.50**

ALCOHOLIC BEVERAGE POLICY

The Inn on Boltwood, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Massachusetts Alcoholic Beverage Control's policies, procedures and statutes. The Inn will strictly enforce all Massachusetts beverage laws. The management of The Inn on Boltwood and its beverage employees reserve the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated. In addition, any disturbances, underage drinking or consumption on non-Inn purchased alcohol can result in immediate event termination. The Inn on Boltwood is the only licensed authority to sell and distribute alcohol on the premises. Alcohol is not permitted to be brought on property and alcohol purchased from The Inn on Boltwood may not be removed from the premises.

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Guidelines, Terms & Conditions for the Inn on Boltwood

“Peak” vs. “Off-Peak”: Saturdays are considered to be “Peak” time for events. All other time is considered to be “Off-Peak”

The following pricing applies to 2019 Graduation events. Promotion excludes existing bookings and signed event contracts. Please inquire about separate rates for weddings.

FUNCTION ROOM:	Room Rental Fee		Food & Beverage Minimum	
	Peak	Off-Peak	Peak	Off-Peak
Dickinson Ballroom	\$550	\$250	\$6,500	\$4,400
Emily Ballroom	\$300	\$150	\$1,500	\$1,000
Samuel Fowler Ballroom	\$250	\$100	\$1,200	\$800
Webster Ballroom	\$200	\$100	\$900	\$500
Rooftop Terrace	\$300	\$150	\$1,200	\$1,000
Amherst Boardroom	\$100	\$100	\$400	\$200

Room Set Up: Room rental fees include tables, chairs, linen, china, glassware and silverware. You have the choice of white or ivory floor length linen tablecloths, and over 20 color linen napkin options.

Food & Beverage Minimums: Each function room has a designated food and beverage minimum. This is the minimum catering revenue required for any event booked in that room. The minimum includes food charges and hosted bar charges. The minimum does not include room service, restaurant usage not sponsored as part of your event services, cash bar charges, meeting room rental fees, taxes, labor charges, or any other miscellaneous charges incurred. In the event the minimum set forth above is not realized, the client shall owe the Inn the difference between the amount actually spent (exclusive of appropriate taxes, gratuities and fees) and the minimum set forth.

Bartender Fee: Should you request alcohol service in the event space, a \$75.00 per bartender fee applies for both hosted and cash bars, and one bartender is required per every 75 guests. If your event has less than 18 people, cocktail service may be provided in place of a full bar. One cocktail server will be provided, and a \$50.00 cocktail service fee applies.

Administrative Fees & Taxes: All prices, fees, and room rentals, unless otherwise noted, are subject to a 17% service charge and a 5% administrative fee. The 5% administrative fee does not represent tip or service charge for wait staff employees, service employees, or service bartenders. All charges are subject to a 7% tax.

Audio Visual Equipment Rental: Room rental fees do not include the use of any audio visual equipment. Guests will supply any equipment needed, or will rent such equipment from the Inn. Please inquire with your Event Coordinator for pricing.

Guarantees: To help us make your event a truly memorable experience, we ask your cooperation in confirming all your details and menu choices in addition to the total number of guests anticipated, 30 days prior to your event. Your expected guarantee is due 3 business days prior to your scheduled event by noon. This number is your guarantee and may not be lowered. Final charges will be based on your guarantee or the actual attendance, whichever is greater.

Parking: Guests who have reserved overnight rooms at the Inn will be provided complimentary parking in designated Inn spaces. Based on the size and time of your event, the Inn can assist in securing additional self-parking through prior arrangements made with Amherst College. Please consult with your Events Coordinator when detailing your event.

Music Guests will provide own music for the event, if needed. Music provided at the Inn on Boltwood's outdoor venues is subject to Town and property guidelines. Music for events on the Rooftop Terrace must end by 10:00 PM and music for events in the Garden Tent needs to end by 11:00pm.

Display/Decorations: We politely ask that there be no confetti, rice, bird seed, or any similar materials thrown at the Inn. The Inn asks that nothing be affixed to walls, doors, light fixtures, ceilings or any furniture within any of the function spaces or tent, without prior approval. We also ask that there be no candles, as our fire code prohibits them. The Inn on Boltwood reserves the right to bill for any repairs made resulting from damage incurred during your event.

Alcoholic Beverage Policy: The Inn on Boltwood, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Massachusetts Alcoholic Beverage Control's policies, procedures and statues. The Inn will strictly enforce all Massachusetts beverage laws. The management of the Inn on Boltwood and its beverage employees reserve the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated. In addition, any disturbances, underage drinking or consumption of non-Inn purchased alcohol can result in immediate termination of your event. The Inn on Boltwood is the only licensed authority to sell and distribute alcohol on the premises. Alcohol is not permitted to be brought on property, and alcohol purchased from The Inn on Boltwood may not be removed from the premises. Bar will not exceed five hours of service. No shots or shooters allowed. No more than two drinks at a time will be served to any guests. Bar will shut down, without "Last Call" announcement, 30 to 45 minutes prior to the end of your reception. The Inn on Boltwood's liquor license requires that The Inn on Boltwood employees or bartenders only dispense beverages. All guests who appear under 30 years of age are subject to presenting identification upon request.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of any of these items, written information is available upon request. Before placing your final order, please inform your Events Coordinator if a person in your party has a food allergy. **Any food prepared by The Inn on Boltwood may not be taken off the premises due to insurance and health code regulations. In addition, no food or beverages prepared by external sources are to be brought into The Inn on Boltwood.**

Smoke Free Policy: The Inn on Boltwood is entirely smoke free and has a designated area outside of the hotel for guests who wish to smoke. If a guest should smoke inside of a guest room, a **\$250.00** cleaning fee will apply to the individual's credit card.

The Inn on Boltwood
30 Boltwood Ave
Amherst, MA 01002
413-256-8200
www.innonboltwood.com