

EST.  1926

INN ON BOLTWOOD

AMHERST, MA

Prom Menus

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



The Inn on Boltwood is a classic New England country inn located in the heart of Amherst Town Center. The Inn can accommodate proms ranging in size from 50 to 150 people within our indoor function areas and 100 to 190 people in our elegant, tented garden. Tent prices range based on size of the event and is available April through October. Our facilities provide you and your guests a charming, intimate atmosphere situated in a traditional New England setting.

Our Executive Chef, along with his entire culinary team, has created an extensive variety of menus from which you may choose. Each menu item has been created and tested in our kitchen and is founded upon the use of the freshest, local ingredients available to us. Each plate is given the greatest attention to detail and we are confident that your final presentation will exceed your expectations. Our menu concepts reflect California/American cuisine, inspired by old world Italian influences, focused around farm to table product, and prepared with passion and pride.

The Executive Chef can customize any menu of your choice upon request. To ensure availability of specific food items, we ask that final menus be selected with your catering manager at least one month prior to your function date. The Inn on Boltwood reserves the right to increase pricing of specific menu items based on the market value at the time of purchase if needed.

Guidelines, Terms & Conditions

Rental Fees, Administrative Fees and Taxes: All prom menu prices include a room rental fee. A 17% percent service charge, a 5% administrative fee, and a 7% sales tax will be added to the final price per person. The 5% administrative fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders.

Room Set Up: Room rental fees include tables, chairs, china, glassware, silverware, votives, linen, and a 16' x 16' dance floor. You have the choice of white or ivory floor length linen tablecloths. We offer over 20 color linen napkin options to choose from. Audio visual equipment is available to rent. Please inquire with your Events Coordinator about specific rental rates.

Deposits and Final Payment: All social events at the Inn, upon confirmation, will be required to pay a deposit of 25% of your estimated amount, due upon booking. For all social events, a second deposit of 50% of the estimated amount, will be due six months prior to your scheduled date. All deposits need to be in the form of bank check or cash. Credit Cards can NOT be used for deposits or for the final payment. All advance deposits are non-refundable. Deposits will be applied toward your final balance, which is required 72 hours prior to your scheduled event date. All final payments must be in the form of bank check or cash, with a credit card on file for any unplanned incidentals you purchase the day of.

Event Times: Receptions are 5.5 hours. Proms can be held during mid-week, Friday, or Sunday nights. Select Saturday nights maybe available.

Parking: The Inn can provide additional parking for you and your guests through prior arrangements made with Amherst College. Please consult with your Catering Manager when detailing your event. Self-parking is also available in designated areas around the Inn.

Guarantees: To help us make your event a truly memorable experience, we ask your cooperation in confirming all your details and menu choices 30 days prior to your scheduled event. Your expected guest guarantee is due 72 hours prior. This number is your guarantee and may not be lowered. If a confirmation number is not received by the scheduled due date, the expected attendance will become the number of guests guaranteed. Final charges will be based on your guarantee or the actual attendance, whichever is greater. In addition to your final guest count, we require social events offering more than one entrée to submit exact numbers of each selection.

Displays / 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. The Inn on Boltwood reserves the right to bill for any repairs made resulting from damage incurred during your event.

Music: Client 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. Your Events Coordinator will work directly with you on times and appropriate decibel levels.

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 Catering Manager or Event Planner 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.

THREE COURSE PLATED DINNER PACKAGE

social hour display

choose one

artisanal and pub cheese, fruit display with breads and crackers
vegetable crudité with sour cream onion dip, pita chips and hummus
tortilla chips with salsa, guacamole, hummus and baba ganoush

soup/salad

choose one

new england clam chowder and oyster crackers
tomato-basil soup with garlic croutons
caesar salad with garlic croutons, parmesan cheese and creamy caesar dressing
local field greens with cucumber, cherry tomatoes, red onion and balsamic vinaigrette
artisanal lettuces, pistachios, cranberries, feta, lemon vinaigrette

entrée

choose three

grilled sirloin steak with horseradish sauce
rosemary roast pork loin with cranberry apple chutney
lemon rosemary chicken breast with wildflower honey jus
roasted chicken marsala with mushroom veloute
pan roasted salmon with lime miso vinaigrette
boston baked scrod with lemon seasoned bread crumbs
orecchiette pasta with shrimp, tomatoes, peas, basil, cream & romano cheese
butternut squash ravioli with baby leeks and parmesan
vegetable wellington with basil-pomodoro sauce
entrees are served with chef's choice of starch and seasonal vegetable

dessert

choose one

buttermilk chocolate cake with salted caramel	seasonal fruit crisp, whipped cream
raspberry, lemon, or chocolate mousse	pound cake, seasonal fruit compote
buttermilk panna cotta, spiced apricot	new york cheesecake, seasonal fruit

all night beverage station

assorted regular and diet soda, sparkling and still bottled water,
lemonade, iced tea, and two signature mocktails

\$60pp

DINNER BUFFET PACKAGE

social hour display

choose one

artisanal and pub cheese, fruit display with breads and crackers
vegetable crudité with sour cream onion dip, pita chips and hummus
tortilla chips with salsa, guacamole, hummus and baba ganoush

salad

choose one

caesar salad with garlic croutons, parmesan cheese and creamy caesar dressing
local field greens with cucumber, cherry tomatoes, red onion & balsamic vinaigrette
artisanal lettuces, pistachios, cranberries, feta, lemon vinaigrette

entrée

choose two

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

rosemary roast pork loin with cranberry apple chutney

lemon rosemary chicken breast with wildflower honey

jus roasted chicken marsala with mushroom veloute

pan roasted salmon with lime miso vinaigrette

boston baked scrod with lemon seasoned bread crumbs

orecchiette pasta with shrimp, tomatoes, peas, basil, cream & romano cheese

butternut squash ravioli with baby leeks and parmesan

vegetable wellington with basil-pomodoro sauce

entrees are served with chef's choice of starch and seasonal vegetable

ice cream sundae bar

chocolate, vanilla and strawberry ice cream

served with bowls and waffle cones

toppings to include peanut butter, chocolate, strawberry and caramel sauces,
shredded coconut, candied peanuts, crushed oreos, chopped heath bars, M&Ms,
maraschino cherries, sprinkles, and whipped cream

all night beverage station

assorted regular and diet soda, sparkling and still bottled water,
lemonade, iced tea, and two signature mocktails

\$65pp