



# MASSBIOHUB

Host your next upcoming event at the MassBioHub, **MassBio's state-of-the-art conference & business center**, located in the heart of Kendall Square, Cambridge MA.

The MassBioHub boasts **seven versatile rooms** that can be configured to accommodate any type of event & party size.

Exclusively available to MassBio members, you'll receive **below-market rates** & a dedicated events team to help you execute a seamless event.

**Inquire today.**



[massbio.org/hub/](https://massbio.org/hub/)  
[hub@massbio.org](mailto:hub@massbio.org)

# In-Person Meetings

## Half Day Package

**\$156/person** | Events up to 3 hours

*Includes:*

- Hub standard catering — breakfast or lunch, snack break, & select beverages. Includes chafing dishes & high-quality disposable paper products
- Basic technology package (see page 7 for descriptions & additional upgrades)
  - Add zoom video conferencing | **\$300**
  - Add a dedicated AV technician | **\$1,200**
  - Add power setup at tables | **\$300**
- Room rental — includes the number of rooms required to fit your total headcount
  - Add an additional room for breakout sessions or meals | **\$1,800**
- Various room configuration options
- Unlimited access to The Commonwealth (Café) beverages & snacks
- Access to available event enhancements (see page 8 for a list of enhancements)

## Full Day Package

**\$198/person** | Events 3 hours or more

*Includes:*

- Hub standard catering – breakfast, AM snack break, lunch, PM snack break, & select beverages. Includes chafing dishes & high-quality disposable paper products
- Basic technology package (see page 7 for descriptions and additional upgrades)
  - Add Zoom video conferencing | **\$600**
  - Add a dedicated AV technician | **\$2,400**
  - Add power setup at tables | **\$300**
- Room rental — includes the number of rooms required to fit your total headcount
  - Add an additional room for breakout sessions or meals | **\$3,000**
- Various room configuration options
- Unlimited access to the Commonwealth Café beverages & snacks
- Access to available event enhancements (see page 8 for list of enhancements)

## VIP Board Meeting Package

**\$222/person**

*Includes:*

- Hub standard catering – breakfast, AM snack break, lunch, PM snack break, & select beverages. Includes chafing dishes & high-quality disposable paper products

- Room rental — includes the number of rooms required to fit your total headcount
- Bottle of water, pad of paper, & pen at each place setting
- Bowls of mints
- Dedicated AV technician
- Personalized name tent cards for each attendee (an attendee list must be provided at least 7 business days in advance)
- Various room configuration options
- Access to available event enhancements (see page 8 for a list of enhancements)

## Reception Package

**\$120/person** | 2 hour minimum

*Includes:*

- Open bar & one TIPS-certified bartender (Beer, Wine, Assorted Sodas, Still & Sparkling Waters)
  - Add an additional bartender to your reception | **\$125/hour** (Additional staffing & fees may be required for groups over 50)
- Choice of three food stations & five hors d'oeuvres. Includes chafing dishes & high-quality disposable paper products
- High-top tables and stools
- Room rental — includes the number of rooms required to fit your total headcount
- Access to available event enhancements (see page 8 for a list of enhancements)
- Add additional time to your reception for events over 2 hours | **\$200/hour**

## Summer Reception Package

**\$120/person** | 2 hour minimum

*Includes:*

- Open bar & one TIPS-certified bartender
  - Add an additional bartender to your reception | **\$125/hour** (Additional staffing & fees may be required for groups over 50)
  - Choose two selections from each Beer, Wine, & Seltzer options
    - Beer: Samuel Adams Seasonal (Summer Ale, Pool Party, Cherry Wheat, Porch Rocker), Blue Moon Summer Ale, Corona
    - Wine: Sauvignon Blanc, Rose, Prosecco, Sangria
    - Seltzer: High Noon, White Claw, Truly
- Food Stations & Hors D'oeuvres:
  - Salsa & Guacamole w/ Tortilla Chips
  - Cilantro Garlic/Herb Dip w/ Veggie Chips
  - Roasted Carrot Hummus w/ Naan Bread Dippers
  - Caprese Bites
  - Vietnamese Spring Rolls
  - Cocktail Franks in Blankets

- Chicken Tenders (Choose 1) – Breaded w/ Honey Mustard, BBQ w/ Ranch, Buffalo w/ Blue Cheese
- High-top tables and stools
- Room rental — includes the number of rooms required to fit your total headcount
- Access to available event enhancements (see page 8 for a list of enhancements)
- Add additional time to your reception for events over 2 hours | **\$200/hour**
- ‘Fun in the Sun’ playlist as background music
- Summer décor, including new uplighting and sunflower theme tabletop enrichments
- Add Cornhole, Giant Jenga, or Indoor Golf Chipping | **\$75/hour**
- Add Candy or Ice Cream Social | **\$5/person**

## Full Facility Buyout

**\$210/person, starting at \$30,000** | For events with 125+ people

*Includes:*

- Exclusive use of the entire MassBioHub Conference and Business Center
- Hub standard catering — breakfast, AM snack break, lunch, PM snack break, & select beverages. Includes chafing dishes & high-quality disposable paper products
- Basic technology package (see page 7 for descriptions & additional upgrades)
- Unlimited access to The Commonwealth (Café) beverages & snacks
- Full service dedicated AV technician
  - Hybrid capabilities | **additional fee**
- Various room configuration options
- Access to available event enhancements (see page 8 for a list of enhancements)

## Holiday Party Package

**\$110/person** | 2 hour

*Includes:*

- Private Room Rental Fee
- Preselected Open Bar & Dedicated Bartender
- Appetizers, Heavy Hors d’oeuvres, Dessert, & Coffee
- Holiday Décor & Cheerful Party Playlist

*Complimentary Add-Ons:*

- Toy Drive
- Caroline Karaoke
- Gingerbread House Decorating
- Ornament Crafting
- Making Spirits Bright Ice Breakers
- Minute to Win It Winter Edition
- Holiday Trivia
- Festive BINGO

# Space Rentals

## Half Day Room

**\$1,800** | Events up to 3 hours

*Includes:*

- Basic technology package (see page 7 for descriptions & additional upgrades)
  - Add Zoom video conferencing | **\$300**
  - Add a dedicated AV technician | **\$1,200**
  - Add power setup at tables | **\$300**
- Room rental — includes the number of rooms required to fit your total headcount
- Various room configuration options
- Unlimited access to The Commonwealth (Café) beverages & snacks
- Access to available event enhancements (see page 8 for a list of enhancements)

## Full Day Room

**\$3,000** | Events 3 hours or more

*Includes:*

- Basic technology package (see page 7 for descriptions & additional upgrades)
  - Add Zoom video conferencing | **\$600**
  - Add a dedicated AV technician | **\$2,400**
  - Add power setup at tables | **\$300**
- Room rental — includes the number of rooms required to fit your total headcount
- Various room configuration options
- Unlimited access to The Commonwealth (Café) beverages & snacks
- Access to available event enhancements (see page 8 for a list of enhancements)

# Space Rentals *Continued*

## Hub Hot Desking

**Special Offer: Book 10 in 2024 & Get 2 Free**

To book Hub Hot Desking, please visit this [link](#)

<p><b>\$35/day   Work Seat</b> One of ten seats available in the open area of The Commonwealth (Café)</p>	<p><b>\$75/day   Huddle Room</b> Three huddle rooms available (100 sq ft   accommodates up to 5 people)</p> <ul style="list-style-type: none"><li>• Waltham Room — includes large TV monitor with audio &amp; HDMI/digital connections</li><li>• Lexington Room — includes large TV monitor with audio, HDMI/digital connections, &amp; a glass white board</li><li>• Watertown Room — includes a circle table &amp; chairs</li></ul>
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**Both Work Seat & Huddle Room includes:**

- Full-day 8-hour reservation (Monday- Thursday 8:30 AM - 4:30 PM & select Fridays)
- Unlimited access to The Commonwealth (Café) amenities
  - Bevi machine (still, sparkling, flavored, & plain water)
  - Coffee/latte/hot-chocolate machine
  - Bottled still & sparkling water, as well as assorted canned sodas
  - Lean Box (fresh meals smart-refrigerator kiosk)
  - Snacks (granola bars & snack mixes)
- Complimentary high-speed WIFI
- Printer access
- Private phone booth

# Virtual & Hybrid Meetings

## Hybrid Conference Package

Starting at \$10,200

Includes:

### Hybrid Experience

- Speaker and/or panel delivers a presentation to an online audience
- Audience can engage & interact via virtual chat or Q&A
- Room rental — includes the number of rooms required to fit your total headcount
- Various room configuration options
- Unlimited access to the Commonwealth Café beverages & snacks
  - Add Hub standard catering — breakfast, AM & PM snack break, & lunch. Includes chafing dishes & high-quality disposable paper products | **\$170/person**
- Access to available event enhancements (see page 8 for a list of enhancements)

### Production Services & Technology

- High quality, secure video conferencing
  - Add streaming platform (YouTube, Facebook, Twitch, etc.) | **\$1,200**
- Dedicated A/V technician & tech crew onsite to help with day-of coordination
- Multiple cameras for maximum visibility
- Virtual breakout room options available
- Q&A facilitation
- Run-through with all panelists/speakers prior to event date
  - Custom virtual event platform available | **additional fee**

## Virtual Webinar

Starting at \$4,800

Includes:

- High quality, secure video conferencing
  - Add streaming platform (YouTube, Facebook, Twitch, etc.) | **\$1,000**
- Dedicated director & stream operator
- Multiple cameras for maximum visibility
- A/V check prior to event launch
- Q&A facilitation
- Run-through with all panelists/speakers prior to event date
  - Custom virtual event platform available | **additional fee**

# Technology Packages

All our meeting venues come fully equipped with user-controlled technology, amenities, & complimentary high-speed Wi-Fi. Additionally, we offer optional upgrades such as enhanced video conferencing capabilities and dedicated tech support, available at an extra charge.

## Basic Technology Package

*Includes:*

### **Built-in AV**

- HDMI/digital connection to room displays
- Direct connect to wall or use Clickshare device
- Screen (drop down or wall mounted) & projector

### **Audio**

- One wireless lapel microphone & one wireless handheld microphone per space

### **Other**

- Wireless presenter remote (slide advancer)
- Ability to display your company's branding on the 4<sup>th</sup> & 5<sup>th</sup> display screens
- One Hub team member available for technology support prior to the start of the event
- Basic in-room office supplies
- USB hub that allows direct computer connection on multiple devices

## Technology Upgrades **additional fees**

### **Audio & Video Conferencing** | Half Day \$300 | Full Day \$600

- High quality, secure video conferencing via Zoom (link provided by MassBioHub)
- Audio conferencing, ceiling microphones for exceptional audio quality
- Multiple cameras throughout the room with presenter tracking capabilities
- Hub staff to assist with basic Zoom meetings set up

### **AV Technician** | Half Day \$1,200 | Full Day \$2,400

- Dedicated contracted 3rd party audio-visual technician to assist with event set up, meeting assistance for Zoom, audio needs, handling microphones, & any other tech issues that may arise during the event

### **Power Setup to Tables** | \$300

- Power connected to each table for laptop & other device usage for the duration of the event
- 3 power outlets & dual USB charger on the tabletop surface of each table



# Event Enhancements

*Includes:*

- Flip chart & markers
- Easel
- Mobile white board with markers & an eraser
- Mobile podium
- Ability to display your company's branding on the 4<sup>th</sup> & 5<sup>th</sup> display screens
- Stools for panel
- Blue tooth speaker to play music (controlled by event host)
- Check in/registration table
- Additional Microphones

## Event Add-Ons

*Additional fees:*

- Additional time for set-up (beyond the 30 minutes allotted) | **\$75/half hour**
- Parking validation | **\$520 (pack of 10)**
  - 3 – 24 hours of parking in the Tech Square Garage (located at 800 Technology Square, Cambridge, MA 02139)
  - **Directions:** place a sticker on the receipt received from the machine when a guest enters the garage. Scan the sticker at the machine as a guest exits the garage to validate parking
- Table linens
- Beer & wine service
- Food server
- Catering- A La Carte
- Tabletop floral arrangements
- Headshot photographer
- Event photographer
- Event videographer
- Livestream services
- Professional event recording
- Room flip (room configuration during an event)
- Express mail/shipping
- Confidence monitor
- Excessive cleanup or damage to facility or equipment (food/drink on carpet)
- 3<sup>rd</sup> party furniture rental

## Standard Breakfast

All standard breakfast options are served buffet style, including a fresh fruit platter, brewed hot coffee and decaffeinated coffee, and still and sparkling water bottles.

### Select 1 option:

#### ❖ Continental Breakfast

Assorted mini muffins, scones, danish, cinnamon rolls, teacake slices, small bagels w/ cream cheese, butter, preserves

#### ❖ Smoked Salmon Breakfast

Thinly sliced smoked Norwegian salmon, cream cheese, scallion cream cheese, tomatoes, red onion, cucumber, capers, & small bagels

#### ❖ Scrambled Eggs Package

Scrambled eggs w/ cheese & small bagel w/ cream cheese, butter, preserves

#### ❖ Quiche Package

Choice of 2 quiches: broccoli feta, spinach mushroom, garden medley, three cheese, lorraine & small bagels w/ cream cheese, butter, preserves

#### ❖ Breakfast Sandwich Package

Egg & cheese w/ the choice of bacon, turkey bacon, sausage, ham, or no meat

#### \*Side Add-ons (additional cost)

- Bacon or turkey bacon
- Sausage
- Roasted breakfast potatoes

#### Summer Breakfast Package

- Parfait Bar (Bowls of Vanilla Yogurt, Granola, Fresh Berries, Shredded Coconut)
- Oatmeal Bar Made w/ Oat Milk & Maple Syrup (with sides of Toasted Almonds, Golden Raisins, Banana Chips, Sliced Apricots)
- Fruit Salad
- Pumpkin Power Bars (with Oats, Flax Seeds, Pumpkin Seeds, Dried Cranberry)
- Regular & Decaf Coffee, Bottles of Assorted Juices & Waters

## Standard AM Snack Break

All standard AM snack breaks are served with individually packaged snacks and still and sparkling water with the option to add complimentary brewed hot coffee and decaffeinated coffee.

### An assortment of bars included:

- 88 Acres Granola Bar - Apple Ginger
- 88 Acres Granola Bar - Chocolate Sea Salt
- 88 Acres Granola Bar - Triple Berry
- Nature Valley Granola Bar - Crunchy Oat & Honey
- Nature Valley Granola Bar - Chewy Chocolate Chunk

#### Summer AM Break Package

- Watermelon slices
- Make-your-own trail mix bar
- Individual snack bags (smart food, baked lays, & pretzels)
- Infused water

\*GF = Gluten-Free, \*V = Vegan, \*VE = Vegetarian

Before placing your order, please inform our Hub staff if any person in your party has a food allergy, as menu options may be subject to change.

## Standard Cold Lunch

All cold standard lunch options are served buffet style, including a dessert tray (assorted brownies, bars, cookies), brewed hot coffee and decaffeinated coffee, and still and sparkling water bottles (Coke brand canned sodas available upon request).

**Select 1 package:**

### Summer Lunch Package

- Chilled Gazpacho
- Strawberry Spinach Salad
- BBQ Chicken
- Hamburgers & Hot Dogs' (w/ chips, coleslaw, & potato salad – Veggie Burgers Optional)
- Strawberry Frosted Bars
- Lemonade

#### Lunch Package #1

- Choose 1 salad
- Choose 2 protein
- Choose 1 pasta/grain

#### Lunch Package #2

- Choose 1 salad
- Choose 4 traditional sandwich
- Choose 1 pasta/grain

#### Lunch Package #3

- Choose 1 salad
- Choose 4 specialty sandwich
- Choose 1 pasta/grain

<p><b>Salad</b></p> <ul style="list-style-type: none"> <li>• Garden w/ dijon vinaigrette on the side *GF *V</li> <li>• Caesar w/ caesar dressing on the side</li> <li>• Greek w/ creamy feta on the side *GF</li> <li>• Mesclun w/ balsamic vinaigrette on the side *GF</li> <li>• Market chop w/ parmesan peppercorn on the side *GF</li> <li>• Kale Spa tossed w/ lemon vinaigrette *GF *V</li> </ul>	<p><b>Protein</b></p> <ul style="list-style-type: none"> <li>• Chicken   citrus herb marinated, grilled, thinly sliced *GF</li> <li>• Flank Steak   rosemary seasoned, grilled, thinly sliced *GF</li> <li>• Salmon   grilled 4-oz filets w/ mango tomatillo salsa on the *GF</li> <li>• Falafels   house-made *GF *V</li> </ul>	<p><b>Pasta/Grain</b></p> <ul style="list-style-type: none"> <li>• Greek orzo</li> <li>• Pasta leonardo</li> <li>• Sesame pasta *V</li> <li>• Quinoa tabbouleh *GF *V</li> <li>• Wild rice salad *GF *V</li> </ul>
<p><b>Traditional Sandwiches</b></p> <ul style="list-style-type: none"> <li>• Chicken salad</li> <li>• Grilled chicken breast</li> <li>• Black forest ham &amp; cheese</li> <li>• Roast beef</li> <li>• Tuna salad</li> <li>• Turkey breast</li> <li>• Tomato *VE</li> <li>• Grilled vegetables &amp; provolone *VE</li> <li>• Grilled chicken caesar wrap</li> <li>• Grilled vegetables &amp; hummus wrap *V</li> </ul>	<p><b>Specialty Sandwiches</b></p> <ul style="list-style-type: none"> <li>• Italian (capicola, mortadella, pepperoni, salami, provolone, banana peppers, tomato, vinaigrette)</li> <li>• Beast (roast beef, blue cheese spread, tomato, baby arugula, caramelized onions)</li> <li>• Buffalo chicken wrap (w/ blue cheese, celery, carrots, tomato, lettuce, buffalo mayonnaise)</li> <li>• Chicken cobb wrap (w/ avocado, bacon, tomato, lettuce, blue cheese, mayonnaise)</li> <li>• California Turkey wrap (w/ avocado, white cheddar, lettuce, tomato, mayonnaise, whole wheat wrap)</li> <li>• Blackened salmon wrap (w/ mango tomatillo sauce, avocado cream, cabbage, cilantro, lettuce, tomato)</li> <li>• House-made falafel wrap (w/ hummus, cucumber tomato salad, lettuce) *V</li> </ul>	

\*Individual boxed lunch option is available upon request and includes Cape Cod chips, a cookie, a bottled still or sparkling water or Coke brand canned soda with your choice of sandwiches, wraps, or salads

\*GF = Gluten-Free, \*V = Vegan, \*VE = Vegetarian

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## Standard Hot Lunch

All hot standard lunch options are served buffet style in chaffer pans, include a dessert tray (assorted brownies, bars, cookies), brewed hot coffee and decaffeinated coffee, and still and sparkling water bottles (Coke brand canned sodas available upon request).

### Select 1 package:

#### American Lunch Package

- Garden salad w/ dijon vinaigrette on the side
- BBQ chicken breast | grilled & sliced w/ bbq sauce on the side
- Herb grilled steak tips
- Grilled vegetables | zucchini, summer squash, mushrooms, peppers, onions
- Mac & cheese w/ buttery panko crumb toppings

#### Asian Lunch Package

- Kale spa salad tossed with lemon vinaigrette dressing
- Teriyaki honey glazed chicken breasts | grilled & sliced w/ honey mustard on the side
- Deconstructed teriyaki beef kebobs w/ shiitake mushrooms, peppers, onions
- Steamed broccoli w/ lemon butter
- Vegetable fried rice

#### Mediterranean Lunch Package

- Greek salad w/ creamy feta dressing
- Deconstructed shish kebobs | grilled chicken, peppers, onions, tomatoes, mushrooms
- Pan-seared salmon filets w/ lemon horseradish aioli
- Sides platter of tomato cucumber salad, tzatziki, gyro bread
- Roasted red potatoes w/ rosemary & garlic

#### Mexican Lunch Package

- Corn & avocado salad
- Beef tacos w/ sour cream, cheese, guacamole, lettuce, tomato, salsa, corn taco shells
- Chicken tacos w/ sour cream, cheese, guacamole, lettuce, tomato, salsa, corn taco shells
- Tofu fajitas | grilled tofu, peppers, onions, zucchini (w/ sour cream, shredded cheese, lettuce, tomato, salsa, guacamole, soft flour tortillas)
- Steamed vegetable medley w/ fresh herbs
- Mexican seasoned rice

#### Italian Lunch Package

- Mesclun salad w/ balsamic vinaigrette on the side
- Chicken piccata w/ lemon, capers, white wine reduction
- Meatballs w/ house-made marinara
- Eggplant parmesan
- Buttered linguine
- Zucchini & summer squash w/ Roma tomatoes

\*GF = Gluten-Free, \*V = Vegan, \*VE = Vegetarian

Before placing your order, please inform our Hub staff if any person in your party has a food allergy, as menu options may be subject to change.

## Standard PM Snack Break

All standard PM snack breaks are served with individually packaged snacks and still and sparkling water bottles with the option to add complimentary brewed hot coffee and decaffeinated coffee.

### Select up to 3 options:

- Right Stuff trail mix (raisins, banana chips, yogurt raisins, dried pineapple, dried papaya, dried apricots) *\*GF*
- True Berry trail mix (raisins, dried papaya, cranberries, cherries, blueberries, golden raisins) *\*GF \*V*
- Honey BBQ trail mix (mini pretzels, garlic sesame sticks, BBQ corn sticks, cheddar whales, honey mustard pretzels, sesame, breadsticks, pepitas)
- Energy trail mix (dry roast peanuts, milk chocolate gems, raisins, peanut butter chips, dried pineapple)
- Yogurt covered pretzels
- Assorted chips (Cape Cod, Sun Chips, Doritos, Baked Lays)

### Summer PM Break Package

- *Crudite Platter (w/ Parmesan Peppercorn Dip)*
- *Soft Bavarian Pretzel Sticks (w/ Mustard Dipping Sauce)*
- *Blueberry Whoopie Pies*
- *Strawberry Whoopie Pies*

## Standard Reception Package

All hot reception options are served buffet style in chaffer pans, and cold options are served on platters and in bowls buffet style. Open bar service staffed by a bartender includes wine, beer, soft drinks, sparkling and still water, lemons, limes, and ice. A variety of at least three beers, at least one rose, white, and red wine option, Coke, Diet Coke, Ginger Ale, Club Soda, and bottled water will be available.

### Select 3 stationary platters & 5 hors d'oeuvres:

Stationary Platters	Hors d'oeuvres
<ul style="list-style-type: none"> <li>• Tuscan white bean &amp; artichoke dip w/ toasted crostini</li> <li>• Salsa &amp; guacamole w/ tortilla chips</li> <li>• Lemon hummus w/ soft pita triangles</li> <li>• Buffalo chicken dip w/ house-made wonton chips</li> <li>• Bacon &amp; scallion dip w/ house-made potato chips</li> <li>• Crudité w/ parmesan peppercorn dip</li> <li>• Cheese w/ sesame lavash crackers</li> <li>• Fresh fruit   sliced &amp; garnished with berries</li> <li>• Tuscan vegetable platter w/ white bean &amp; artichoke dip &amp; focaccia bread dippers</li> <li>• Charcuterie   meats, cheeses, olives, cornichons, whole grain mustard, sesame lavash crackers</li> <li>• Mezze   marinated feta, grilled cumin spiced zucchini, lemon brined olives, mini falafels, trio of dips (red pepper &amp; feta, hummus, lemon tahini) w/ pita chips &amp; pita bread on the side</li> <li>• Power veggies   golden beets, red beets, broccoli, avocado, chickpeas, butternut squash</li> </ul>	<ul style="list-style-type: none"> <li>• Caprese bites   fresh mozzarella, cherry tomato, fresh basil w/ pesto dipping sauce</li> <li>• Vietnamese spring rolls   vegetables wrapped in rice paper w/ sweet chili dipping sauce</li> <li>• Tortellini skewers w/ artichoke heart &amp; roasted red pepper</li> <li>• Vegetable, chicken, or shrimp dumplings w/ ginger soy dipping sauce</li> <li>• Vegetable or chicken quesadillas w/ fresh salsa</li> <li>• Chicken or beef satay bites   grilled w/ peanut dipping sauce</li> <li>• Fried chicken brochette bites   breaded w/ hot pepper jelly dipping sauce</li> <li>• Salmon satay bites w/ sweet thai dipping sauce</li> <li>• Shrimp platter (cocktail, grilled, tandoori)</li> <li>• Coconut shrimp w/ mango dipping sauce</li> <li>• Vegetable spring rolls</li> <li>• Spinach &amp; feta triangles</li> <li>• Brie &amp; raspberry filo</li> <li>• Yukon gold or sweet potato pancakes</li> <li>• Teriyaki cocktail meatballs</li> <li>• Mini beef wellington bites</li> <li>• Scallops wrapped in bacon</li> </ul>

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## Summer Reception Package

**\$120/person** | 2 hour minimum

Includes:

- Open bar & one TIPS-certified bartender
  - Add an additional bartender to your reception | **\$125/hour** (Additional staffing & fees may be required for groups over 50)
  - Choose two selections from each Beer, Wine, & Seltzer options
    - Beer: Samuel Adams Seasonal (Summer Ale, Pool Party, Cherry Wheat, Porch Rocker), Blue Moon Summer Ale, Corona
    - Wine: Sauvignon Blanc, Rose, Prosecco, Sangria
    - Seltzer: High Noon, White Claw, Truly
- Food Stations & Hors D'oeuvres:
  - Salsa & Guacamole w/ Tortilla Chips
  - Cilantro Garlic/Herb Dip w/ Veggie Chips
  - Roasted Carrot Hummus w/ Naan Bread Dippers
  - Caprese Bites
  - Vietnamese Spring Rolls
  - Cocktail Franks in Blankets
  - Chicken Tenders (Choose 1) – Breaded w/ Honey Mustard, BBQ w/ Ranch, Buffalo w/ Blue Cheese
- High-top tables and stools
- Room rental — includes the number of rooms required to fit your total headcount
- Access to available event enhancements (see page 8 for a list of enhancements)
- Add additional time to your reception for events over 2 hours | **\$200/hour**
- 'Fun in the Sun' playlist as background music
- Summer décor, including new uplighting and sunflower theme tabletop enrichments
- Add Cornhole, Giant Jenga, or Indoor Golf Chipping | **\$75/hour**
- Add Candy or Ice Cream Social | **\$5/person**

## A La Carte Menu

A La Carte menu options are available for Half Day & Full Day Room Rentals AND as supplements for Standard meal catering at an additional cost.

- Full size bagel with choice of cream cheese, peanut butter, preserves on the side (gluten-free available upon request)
- Large teacake slice | choice of blueberry, lemon, orange, chocolate chip, sour cream
- Yogurt parfaits | includes fresh berries & house-made granola (nut-free)
- 88 Acres Granola Bar - Apple Ginger
- 88 Acres Granola Bar – Chocolate Sea Salt
- 88 Acres Granola Bar – Triple Berry
- Nature Valley Granola Bar – Crunchy Oat & Honey
- Nature Valley Granola Bar – Chewy Chocolate Chunk
- Right Stuff trail mix (raisins, banana chips, yogurt raisins, dried pineapple, dried papaya, dried apricots) *\*GF*
- True Berry trail mix (raisins, dried papaya, cranberries, cherries, blueberries, golden raisins) *\*GF \*V*
- Honey BBQ trail mix (mini pretzels, garlic sesame sticks, BBQ corn sticks, cheddar whales, honey mustard pretzels, sesame, breadsticks, pepitas)
- Energy trail mix (dry roast peanuts, milk chocolate gems, raisins, peanut butter chips, dried pineapple)
- Yogurt covered pretzels
- Assorted chips (Cape Cod, Sun Chips, Doritos, Baked Lays)
- Still or sparkling water
- Regular & decaf coffee
- Coke brand soda cans

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If you are booking any of the packages listed below, please pick your meals from the **standard packages**

- **Half Day Package** | Breakfast **OR** Lunch, Snack Break
- **Full Day Package** | Breakfast, AM Snack Break, Lunch, PM Snack Break
- **Full Facility Buyout** | Breakfast, AM Snack Break, Lunch, PM Snack Break
- **VIP Board Member Package** | Breakfast, AM Snack Break, Lunch, PM Snack Break

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