

Boston, Chicago, San Francisco, & Washington, D.C.
2026/2027



Holiday Menu

convene

Holiday Reception Packages

Boston, Chicago, San Francisco,
& Washington, D.C.

Silver	Gold	Platinum
2 hours \$109 pp 30p minimum (+\$25pp per additional hour)	3 hours \$129 pp 30p minimum (+\$35pp per additional hour)	3 hours \$159 pp 30p minimum (+\$25pp per additional hour)
Premium Open Bar	Premium Open Bar	Premium Open Bar
One Specialty Holiday Cocktail	One Specialty Holiday Cocktail	One Specialty Holiday Cocktail
Two Hours of Four Passed Hors D'oeuvres	Three Hours of Five Passed Hors D'oeuvres	Three Hours of Six Passed Hors D'oeuvres
Two Hours of Two Boards	Three Hours of Three Boards	Three Hours of Three Boards
	30 Minutes Passed Sweets	One Live Action Station** 30 Minutes Passed Sweets

Premium Open Bar Inclusions

Selection of 5 Local Beers, 5
Premium Wines - 2 Reds, 2 Whites,
1 Rosé, Top Shelf Spirits

Assorted Sodas, Still &
Sparkling Water

Speciality Holiday Cocktails

- Mistletoe Mule**
Spicy ginger meets sweet winter berries
- Poinsettia Paloma**
Bright blood orange & winter citrus
- St. Nick's Stone Fruit**
Bubbly blench of peach & tart cherry
- Rosemary Reindeer**
Aromatic, lychee-forward martini

East/West Region

All Holiday Menu Offerings are available from
November 1, 2026 - January 31, 2027

** In-House Provided Stations Only

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your Convene Event Production Manager of any allergies

Holiday Non-Alcoholic Reception Packages

Boston, Chicago, San Francisco,
& Washington, D.C.

Silver

2 hours | \$89 pp | 50p minimum
(+\$15pp per additional hour)

Non-Alcoholic Open Bar

One Specialty Holiday Mocktail*

Two Hours of Four Passed
Hors D'oeuvres

Two Hours of Two Boards

Gold

3 hours | \$109 pp | 50p minimum
(+\$25pp per additional hour)

Non-Alcoholic Open Bar

One Specialty Holiday Mocktail*

Three Hours of Five Passed
Hors D'oeuvres

Three Hours of Three Boards

30 Minutes Passed Sweets

Platinum

3 hours | \$129 pp | 50p minimum
(+\$15pp per additional hour)

Non-Alcoholic Open Bar

One Specialty Holiday Mocktail*

Three Hours of Six Passed
Hors D'oeuvres

Three Hours of Three Boards

One Live Action Station**

30 Minutes Passed Sweets

Non-Alcoholic Open Bar Inclusions

Selection of NA Beers, NA Wines &
NA Spirits

Assorted Sodas, Still & Sparkling
Water

East/West Region

**All Holiday Menu Offerings are available from
November 1, 2026 - January 31, 2027**

*Speak with your Event Production Manager for choices

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Reception Offerings

Boston, Chicago, San
Francisco, & Washington, D.C.

Passed Hors D'Oeuvres

Vegetarian

Red Onion Jam Tartlet, Goat
Cheese, Thyme (V)

Baked Brie Phyllo Tartlets,
Cranberry Compote (V)

Caramelized Pear & Blue
Cheese Hot Honey Tart (V)

Parmesan Gougeres (V)

Nordic Deviled Eggs, Beets, Dill,
Tarragon (V)

Pescatarian

Crab Dip Bites (GF)

Lobster Cannoli

Shrimp Cocktail (DF, GF)

Hamachi Crudo, Orange Leche
de Tigre, Pomegranate (DF, GF)

Caviar & Waffles

Vegan

Black Truffle Koji "Foie Gras"
Mousse Crostini, Brandied
Cherries (VG)

Mushroom al Pastor Taco (GF,
VG)

Miso Polenta & Fig Bites (GF, VG)

Roasted Carrot Tartare, Avocado
Mousse, Sesame Cone (VG)

Meat/ Poultry

White Cheddar Gougeres with
Apple Filling, Prosciutto & Sage

Bacon Wrapped Goat Cheese
Stuffed Dates (GF)

Seared Duck Breast, Scallion
Pancake, Yuzu & Jalapeño Jam

Swedish Meatballs, Lingonberry
Jam (DF)

Sweets

Seasonal Fruit Creme Puffs (V)

Dark Chocolate Mousse Cups (V)

Fruit Tart (V)

Pumpkin Tartlets (V)

Holiday Boards

Classic Fondue (V)

Classic Swiss Fondue | Assortment of Blanched,
Raw & Pickled Vegetables, Crostini, Breads

Ceviche Board (GF)

Sea Bass, Jalapeño & Mango (GF, DF)
Tuna, Cucumber & Ponzu (GF, DF)
Hearts of Palm, Bell Pepper & Avocado (VG, GF)

Chips & Dips Board

Vegan French Onion Dip, Buffalo Chicken Dip,
Pepita Guacamole, Spinach & Artichoke Dip,
Kettle Chips, Tortilla Chips, Plantain Chips

Bao Board

Sesame Duck, Crispy Garlic Chicken, Sweet &
Sour Pork, Pickled Vegetable Bao

Rugelach & Donut Board (V)

Assorted Jam Filled Donuts | Cinnamon,
Chocolate & Assorted Fruit Flavored Rugelach

Buche de Noel Board (V)

Chocolate, Vanilla & Raspberry Yule Logs

Holiday Chocolate Board (V)

Peppermint Bark, Cranberry White Chocolate
Bark, Chocolate Chip Cookies, Chocolate
Pretzels, Chocolate Truffles

Live Action Food Stations

Boston, Chicago, San Francisco,
Washington, D.C.

One In-House Station Included in Platinum Package

In-House Station Include: Carving, Pasta (Parmigiano Wheel not included), Paella, Holiday Sides & BYO Cookies

Carving Station** + \$40 pp

minimum of 30 people | Chef Attendant Required

Served with Dinner Rolls

Choice of 2:

- Glazed Honey Ham (GF)
- Sage Roasted Turkey with Cranberry Sauce (GF)
- Prime Rib with Bordelaise (GF)
- Leg of Lamb with Port Wine Reduction (GF)
- Miso Glazed Salmon
- Gochujang Glazed Butternut Squash (VG)

Pasta Station + \$30 pp

minimum of 30 people | Chef Attendant Required

Served with Dinner Rolls

Choice of 2:

- Baked Ziti with Marinara Sauce, Basil, Cherry Tomatoes, Burrata Cheese (V)
- Ricotta Stuffed Shells with Creamy Fontina Sauce (V)
- Creamy Tuscan Chicken Linguine, Cream Sauce, Sun Dried Tomatoes, Spinach, Parmesan Cheese
- Chickpea Penne, Herbed Shiitake Mushrooms, Oil Cured Tomatoes, Spinach, Marinara Sauce (VG, GF)

Add Parmigiano Wheel +\$45pp

Add Truffle Garnish +\$MP

Paella Station + \$20 pp

Choice of 2:

- **Carne:** Chorizo, Chicken, Smoked Duck Breast (DF, GF)
- **Mariscos:** Lobster, Shrimp, Mussels (DF, GF)
- **Verduras:** Winter Squash, Artichoke Hearts, Wild Mushrooms (VG, GF)

Mobile Oyster Shucker** + \$40 pp

minimum of 50 people

Roving Mobile Oyster Shucker with Accompaniments

Live Sushi Station** + \$40 pp

Chef Attendant Required

Sushi Chef's Cutting Nigri & Rolling Maki Live

Seafood Tower (DF) + \$30 pp

Poached Jumbo Shrimp, Lobster, Snow Crab Legs & Oysters | Cocktail Sauce, Spicy Mayo, Mignonette, Saltines

Option: Add Caviar & Blini +\$10pp

Holiday Sides Station + \$15 pp

Rosemary Mashed Potatoes, Apple & Sage Stuffing, Green Bean Casserole, Maple Spiced Roasted Sweet Potatoes, Roasted Garlic & Lemon Roasted Brussel Sprouts

Build Your Own Holiday Cookies (V) + \$12 pp

Gingerbread Cookies, Sugar Cookies & White Chocolate Chip Cookies | Royal Icing, Assorted Candies

*Chef Attendant Additional \$250++

** F&B minimum cannot be used toward this

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Holiday Beverage Enhancements

Boston, Chicago, San Francisco, & Washington, D.C.

Speciality Holiday Cocktail + \$10 pp

- Mistletoe Mule
- Poinsettia Paloma
- St. Nick’s Stone Fruit
- Rosemary Reindeer

Speak with your Event Producton Manager for more options

Holiday Libation Station + \$25 pp

Eggnog, Dark Hot Chocolate, Hot Spiced Apple Cider | Mini Marshmallows, Crushed Candy Canes, Cinnamon Sticks, Assorted Liquors

Bubble Bar + \$25 pp

Brut, Rose & Choice of Champagne Cocktail

Sweet Treats

Can Be Served During Reception or as a Departing Treat

Seasonal Chef’s Choice Chocolate Bark + \$10 pp

Chef Made Flavored Popcorn + \$10 pp

Custom Branded Cupcakes* + M/P

Chef’s Choice Festive Cake Pops + \$10 pp

Prosecco Toast + \$15 pp

Garnished with Cranberries

Spiced Apple Cider Toast + \$5 pp

Spiked Spiced Apple Cider Toast + \$8 pp

Spiced Citrus Punch Toast + \$5 pp

Spiked Spiced Citrus Punch Toast + \$8 pp

Mulled Wine Toast + \$5 pp

Food & Drink Holiday Enhancements Pairing

\$5pp per Selection

Holiday Cookies

Accompanied with Mexican Hot Chocolate

Mini Mince Pies

Accompanied with Spiced Hot Apple Cider

Figgy Pudding Bites

Accompanied with NA Sparking Cranberry Shrub

Potato Pancakes, Apple Compote, Chive Sour Cream

Accompanied with Pomegranate Spritz

Whipped Brie Crostini, Spiced Cranberry Jam

Accompanied with Ginger Lime Fizz