

hotel aka.
BOSTON COMMON

the BOSWORTH
restaurant + bar



CATERING & PRIVATE EVENTS

MEETING + EVENT SPACES

MEETING ROOMS

Boasting 1,700 square feet of versatile meeting space, Hotel AKA Boston Common is ideal for hosting productive meetings, executive presentations, social gatherings, and team celebrations. Our meeting spaces offer the latest audio visual equipment, high-speed internet, comfortable seating, and windows that bring in natural light.



THE BOSWORTH RESTAURANT + BAR

Our restaurant venue blends a warm, refined atmosphere with a versatile layout for gatherings of up to 165 guests. From semi-private settings to full buyouts, enjoy chef-curated menus tailored for seated dinners or reception-style events. Ideal for reunions, engagement parties, welcome dinners, intimate wedding receptions, corporate events, and more.

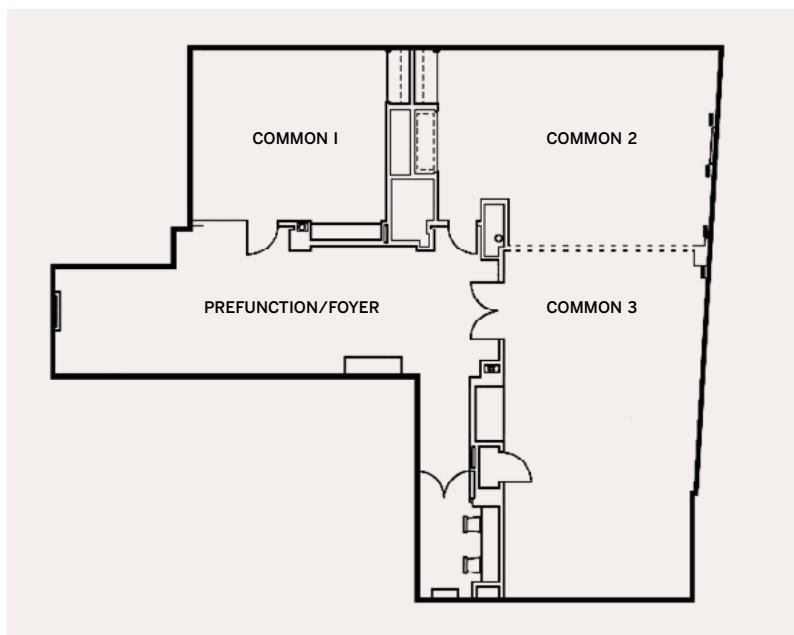


A.BAR

The hotel bar and lounge space can be made available for exclusive gatherings, offering a refined, intimate setting for private events of up to 20 guests. Ideal for pre-dinner receptions, post-meeting cocktail hours, and curated cocktail experiences, the space delivers a stylish, eclectic atmosphere paired with attentive service and tailored food and beverage offerings, creating a memorable backdrop for elevated, small-scale events.



MEETING & SOCIAL EVENT SPACES



ROOM	DIMENSIONS	SQ FT	CEILING	CLASS ROOM	THEATER	RECEPTION	BANQUET	CONFERENCE	H-SQ. U-SHAPE
Common 1	21 x 20	420	9'6"	15	40	35	30	10	18
Common 2	29 x 20	580	9'6"	24	60	58	48	14	36
Common 3	20 x 37	740	9'6"	30	80	74	60	20	42
Common 2 & 3	—	1320	9'6"	55	140	130	110	32	66
Prefunction/Foyer	21 x 17	360	9'6"	—	—	50	—	—	—
a.bar	—	—	—	—	—	15-20	—	—	—
The Bosworth Full Buyout	—	—	—	—	—	165	70	—	—
The Bosworth Semi Private	—	—	—	—	—	35	20	—	—

MENU

Hotel AKA Boston Common offers a distinctive setting for your next event. Curated by our talented culinary team, the catering menu highlights seasonal ingredients and thoughtful flavors. Whether hosting a meeting, intimate gathering or a larger celebration, a variety of options can be tailored to suit each occasion. With attentive service and a detail-driven events team, every experience is designed to feel seamless and well considered.



BREAKFAST

BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BEVERAGES

BREAKFAST BUFFET

Requires a minimum of 15 guests or a \$250 set-up applies. Includes La Columbe regular and decaffeinated coffee, assorted Tazo teas, orange juice, and cranberry juice. 1.5 hours of continuous service.



CONTINENTAL

48 per guest

Seasonal Fruit & Berries
Greek-Yogurt Parfaits
Assorted Pastries, Bagels & Muffins

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BOSTON COMMON BREAKFAST

59 per guest

Seasonal Fruit & Berries
Greek-Yogurt Parfaits
Assorted Pastries, Bagels & Muffins

Eggs – choose one:

- Farm Fresh Scrambled Eggs
- Baked Shakshuka with Feta, Smoked Paprika
- Breakfast Bun with Cheddar, Bacon, Scrambled Egg, Secret Sauce

Hearty – choose one:

- Breakfast Potatoes with Mushrooms
- Cinnamon Bread French Toast
- Mini Pancakes with Strawberry Compote

Bacon – choose one:

- Applewood Smoked Bacon
- Turkey Bacon

Sausage – choose one:

- Pork Sausage
- Chicken Sausage

BREAKFAST ENHANCEMENTS

Priced per guest

Farm Fresh Scrambled Eggs · 10
Mushrooms, Baby Spinach

Proteins · 9 – choose one:
Applewood Smoked Bacon, Pork Sausage,
Turkey Sausage, Chicken Sausage, Ham

Cinnamon Bread French Toast · 16
Strawberry Compote

Greek Yogurt Parfait · 13
Housemade Granola, Berries, Honey

Bosworth Benedict · 20
English Muffin, Canadian Bacon, Hollandaise

Smoked Salmon & Everything Bagel · 21
Cream Cheese, Capers, Shallots, Dill Dressing

Baked Shakshuka · 9
Harissa, Cubanelle Peppers, Smoked
Paprika, Tomatoes, Feta

Pancakes · 17
Berries, Whipped Cream

Smashed Avocado Toast · 19
Feta Cheese, Cherry Tomato, Sourdough

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All pricing is subject to change without notice and 7% tax, 12% administrative fee and 18% gratuity.

BREAKFAST



BREAKS



LUNCH



DINNER



RECEPTION



BEVERAGES

BREAKS

Requires a minimum of 15 guests or a \$250 set up applies. 1.5 hours of continuous service.



SIGNATURE BREAK BARS

Sweet & Savory · 10

Mixed Nuts, Pretzels, M&M's, Dried Fruit, Coconut

Parfaits · 10

Yogurt, Fruit Preserves, Granola, Dried Fruit, Coconut

Fruit Market · 8

Seasonal Fruit Kabobs with Yogurt Dips

Mediterranean Market · 8

Garden Vegetables, Marinated Olives, Hummus, Ranch

Power Hour · 14

Mixed Nuts, Dried Fruit, Chia Seed & Chocolate Truffles, Cheeses, Assorted Cold-Pressed Juices

Sweet Treats · 8

Cinnamon & Sugar, Chocolate, and Maple Glazed Doughnuts with Whole, Skim, and Oat Milk

Beverages

Priced per guest

La Colombe Regular And Decaffeinated Coffee, Assorted Tazo Teas

All-Day Service · 40

Half-Day Service · 28

À La Carte Beverages

Red Bull · 8

Assorted Vitamin Waters · 7

Assorted La Croix Sparkling Water · 7

Voss Still & Sparkling Water · 8

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BREAKFAST



BREAKS



LUNCH



DINNER



RECEPTION



BEVERAGES



LUNCH

BREAKFAST

| BREAKS

| LUNCH

| DINNER

| RECEPTION

| BEVERAGES

LUNCH BUFFET

Requires a minimum of 15 guests or a \$250 set-up applies. Includes La Columbe regular and decaffeinated coffee & assorted Tazo teas. 1.5 hours of continuous service.

BOSTON COMMON LUNCH

75 per guest

Soup — choose one:

- Tomato Basil Soup
- Chicken Vegetable
- New England Clam Chowder

Salad — choose one:

- Mixed Greens with Champagne Vinaigrette
- Fattoush with Carrot, Cucumber, Tomato, Mint, Parsley, Sumac
- Tomato & Mozzarella with Basil, Balsamic
- Asian Noodle with Sesame Seeds, Soy, Bell Pepper, Scallion

Entrée — choose two:

- Slow Cooked Short Rib with Tarragon Jus
- Boneless Chicken Breast with Lemon-Caper Sauce
- Grilled Salmon with Cherry Tomato Cream Sauce
- Smoked Pork Belly with Caper Jus, Squash Purée
- Baked Halibut Harra with Chili, Red Pepper, Cilantro
- Baked Eggplant Moussaka with Tomato, Mozzarella, Herbs

Side — choose two:

- Fingerling Potatoes
- Mediterranean Mashed Potato
- Spanish Rice
- Roasted Seasonal Vegetables

Dessert — choose two:

- Chocolate Whoopie Pies
- Mini Boston Cream Pies
- Assorted Mini Cheesecakes

SANDWICH BOARDS

70 per guest

Sandwiches & Wraps – choose three:

- Turkey Bacon Wrap with Romaine, Harissa Aioli
- Chicken Shawarma Sandwich with Garlic Aioli
- Roast Beef Sandwich with Provolone, Caramelized Onion, Horseradish Aioli
- Chicken Caesar Wrap with Romaine, Parmesan, Focaccia Croutons
- Caprese Panini with Mozzarella, Tomato, Arugula, Pesto

Included:

- Mixed Greens with Champagne Vinaigrette
- Herbed Quinoa & Kale Salad with Citrus Vinaigrette
- Kettle Potato Chips
- Whole Apples
- Fresh Baked Brownies & Cookies

SOUP & SALAD

65 per guest

served with bread & butter

- Tomato Basil Soup
- New England Clam Chowder
- Mixed Greens with Champagne Vinaigrette
- Truffle Caesar Salad with Croutons, Parmesan
- Ancient Grains with Quinoa, Chickpeas, Avocado Labneh

Salad Proteins: Grilled Chicken | Roasted Cod

Included:

- Seasonal Fruit & Berries
- Mini Cheesecakes
- Fruit Tart

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BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BEVERAGES

A high-angle, close-up photograph of a dining table. In the center is a white plate with a roasted chicken leg and thigh, garnished with fresh herbs. To the left of the chicken are steamed broccoli florets and sautéed mushrooms. A glass of white wine is partially filled and stands to the right of the plate. In the foreground, a silver fork and knife with textured handles rest on a dark grey napkin. In the background, a wooden cutting board holds a small white bowl and a black tray containing several golden-brown bread rolls. The word "DINNER" is overlaid in large, white, serif capital letters across the center of the plate.

DINNER

BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BEVERAGES



Minimum of 15 guests; a \$250 set-up fee applies for smaller groups. Final guest count due two (2) weeks in advance. Place cards or a seating chart required.

PLATED DINNER

110 per guest

Includes Bread & Butter

STARTER – choose one:

New England Clam Chowder

Smoked Bacon, Potatoes

Tomato & Burrata Salad

Basil, Black Olive Tapenade, Herb Oil

Truffle Caesar Salad

Croutons, Parmesan

Beetroot & Watercress Salad

Roasted Corn, Goat Cheese, Blood Orange Dressing

ENTRÉE – choose three:

Stuffed Chicken Breast

Leeks, Kale, Creamed Cheese, Mushroom, Carrot Purée, Jus

Grilled Filet Mignon

Polenta, Brown Butter Beans, Green Pepper Jus, Herb Crumbs

Pan Seared Seabass

Rainbow Potatoes, Green Bean Purée, Tahini Yogurt, Walnut, Shallot, Chili

Slow Cooked Braised Short Rib

Cauliflower Purée, Roasted Carrot, Peas, Mushroom, Garlic Jus

Iskander

Roasted Beef, Labneh, Cumin-Tomato Sauce, Mixed Greens

Roasted Cauliflower Steak

Braised Pepper Sauce, White Bean Puree, Parmesan

DESSERT – choose one:

Chocolate Trilogy

Berries, Whipped Cream

Seasonal Cheesecake

Berries

Boston Cream Pie

Crème Anglaise, Fresh Mint

Fruit Tart

Berries

BUFFET DINNER

Includes bread and butter.

Salad – choose one:

- Truffle Caesar with Croutons, Parmesan Croutons, Caesar Dressing
- Burrata with Arugula, Olives, Cherry Tomato, Balsamic Glaze
- Beetroot & Watercress with Roasted Corn, Goat Cheese, Blood Orange Dressing

Entrée – choose two:

- Slow Cooked Short Rib with Tarragon Jus
- Boneless Chicken Breast with Lemon-Caper Sauce
- Grilled Salmon with Cherry Tomato Cream Sauce
- Smoked Pork Belly with Caper Jus, Squash Purée
- Baked Halibut Harra with Chili, Red Pepper, Cilantro
- Baked Eggplant Moussaka with Tomato, Mozzarella
- Potato Gnocchi with Roasted Tomato Sauce, Basil or Four-Cheese Sauce

Side – choose one:

- Fingerling Potatoes
- Mediterranean Mashed Potato
- Kasba Rice Carrot, Tomato, Bell Pepper
- Honey-Garlic Brussel Sprouts
- Ancient Grains
- Roasted Heirloom Carrots

Dessert – choose two:

- Assorted Miniature Pastries
- Fresh Fruit Tarts
- Mini Boston Cream Pies
- Muhalabia

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BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BEVERAGES



RECEPTION

BREAKFAST

| BREAKS

| LUNCH

| DINNER

| RECEPTION

| BEVERAGES

RECEPTION

Priced per piece. 15 guest minimum. Must be ordered for the full guaranteed guest count of the group.



PASSED HORS D'OEUVRES

Spicy Tuna & Crispy Rice · 10

Sambal, Scallions, Sesame

Beetroot Mille-Feuille · 8

Goat Cheese, Lemon Zest, Orange

Petit Crudité · 9

Hummus, Celery, Carrot, Cucumber, Sumac

Bruschetta · 8

Basil, Black Olives, Balsamic

Mini Lobster Roll · 16

Beurre Fondue, Lemon, Chives

Mini Cheese Ball Pretzel · 9

Bacon, Cranberry, Nuts, Honey

Tuna Poke Wrap · 12

Avocado, Edamame, Sriracha

Mayo, Yuzu Dressing

Muhammara Tart · 10

Walnut, Red Chili, Pomegranate

Molasses, Cilantro

Mushroom Croquettes · 10

Halloumi, Thyme, Mozzarella, Harissa Aioli

Short Rib & Focaccia · 10

Truffle, Caramelized Onion

Crab Cake Croquettes · 10

Dill, Lemon, Crème Fraîche, Chives

Sesame Chicken Skewers · 9

Spiced Glaze, Scallions

STATIONED HORS D'OEUVRES

Cheese & Charcuterie Board · 35

Dried Fruits, Roasted Nuts, Jams

Mediterranean Mezza · 25

Hummus, Garlic Labneh, Marinated Feta, Braised Eggplant, Zatar Bread

Flatbreads · 34

· Margherita with Pesto, Burrata

· Truffle & Caramelized Onion with Bacon Jam

· Pepperoni & Mozzarella with Pecorino Romano, Parmesan

Mini Sliders · 52

· Barbecue Short Rib with Pickles, Arugula, Aioli

· Chicken Shawarma with Garlic Aioli, Pickles, Pomegranate Molasses

· Smash Burger with Bacon

Jam, Onion, Harissa Aioli

· Falafel Slider with Hummus, Tahini, Pickles, Mint

Oyster Bar · 6

Freshly Shucked Local Oysters,

Lemon, Mignonette

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BREAKFAST



BREAKS



LUNCH



DINNER



RECEPTION



BEVERAGES



BEVERAGE

BREAKFAST



BREAKS



LUNCH



DINNER



RECEPTION



BEVERAGES

HOSTED BAR

Preselected bar packages are priced per guest, inclusive of all beverages served during the event. A \$150 service charge, which includes a dedicated bartender (1 per 60 guests).



Signature Select Bar Package

Includes Beer, Wine & Liquor

Vodka · Grey Goose
Gin · Hendrick's
Rum · Privateer Rum
Tequila · Don Julio Blanco
Bourbon · Maker's Mark
Whiskey · Angel's Envy
Scotch · The Macallan 12 Year

Premium Bar Package

36 First Hour | 18 Each Additional Hour
Includes Beer, Wine & Liquor

Vodka · Tito's Handmade Vodka
Gin · Bombay Sapphire
Rum · Bacardi
Tequila · Teremana Blanco
Scotch · Johnnie Walker Black Label

Beer & Wine Package

44 first hour | 24 Each Additional Hour
Selection of Domestic & Imported Beers, Red & White Wines

Deluxe Bar Package

38 First Hour | 18 Each Additional Hour
Includes Beer, Wine and Liquor

Vodka · New Amsterdam
Gin · New Amsterdam
Rum · Sailor Jerry Spiced
Tequila · Corazon Blanco
Bourbon · Jim Beam
Scotch · Johnnie Walker Red Label

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BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BEVERAGES

CONSUMPTION BAR

*Beverages are charged based on actual consumption, with the host billed only for drinks served.
A \$150 service charge, which includes a dedicated bartender (1 per 60 guests).*



Signature Select

Vodka · Grey Goose
Gin · Hendrick's
Rum · Privateer Rum
Tequila · Don Julio Blanco
Bourbon · Maker's Mark
Whiskey · Angel's Envy
Scotch · The Macallan 12 Year

Premium

Vodka · Tito's Handmade Vodka
Gin · Bombay Sapphire
Rum · Bacardi
Tequila · Teremana Blanco
Scotch · Johnnie Walker Black Label

Deluxe

Vodka · New Amsterdam
Gin · New Amsterdam
Rum · Sailor Jerry Spiced
Tequila · Corazon Blanco
Bourbon · Jim Beam
Scotch · Johnnie Walker Red Label

Wine

House · 18 | Premium · 22

Beer

Domestic · 9 | Craft Imported · 11

Cocktails

Deluxe · 16 | Premium · 18 | Signature Select · 21

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BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BEVERAGES

TAILOR-MADE SERVICES

The Bosworth & Hotel AKA Boston Common offer an unforgettable setting for any occasion, with every detail thoughtfully considered. To make your event feel even more personal, we offer custom touches such as:

- Personalized menus
- Place cards
- Curated goodie bag



PREFERRED VENDORS

FLORALS



Winston's Flowers

www.winstonflowers.com

jdidonato@winstonflowers.com

Flouer

www.myflouer.com

EVENT PRODUCTION & LIGHTING



DesignLight

www.designlightco.com

Contagious Events

www.contagiousevents.net



LIVE MUSIC & DJ

Van Pelt Entertainment

www.vanpeltentertainment.com

TRANSPORTATION



Above All

www.abovealltrans.com

BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTION | BEVERAGES