



EXCLUSIVE
MITZVAH
MENU



THE ROW HOTEL
AT ASSEMBLY ROW

AUTOGRAPH COLLECTION
HOTELS



All Packages Include:

Dedicated event specialist to assist with coordination

Private menu tasting for 3 guests

Preferred rate for overnight guest rooms with customized booking link

Unlimited beverage station with attendant (soft drinks, water and shirley temples)

Dance floor

Chiavari chairs

Customized linens with coordinating napkins

Mitzvah cake from Icing on the Cake



THE CLOCK WORK

Young Adults

One Young Adult Stationary Display
One Passed Hors d'oeuvre
Customizable Young Adult Buffet

\$98 Per Person

Inclusive of tax and services

Adults

Three Passed Hors d'oeuvres
Choice of One Stationary Display
Luxurious Three Course Plated Dinner to Include
Handcrafted Salad
Selection of Two Entrées plus a Vegetarian or One Duet Entrée plus a Vegetarian
Signature Custom Mitzvah Cake
Coffee and Premium Tea Service

\$135 Per Person

Inclusive of tax and services

All prices are subject to 15% Service Charge, 8% Administrative Fee and 7% Massachusetts Sales Tax, Administrative fee does not represent a tip or service charge for wait staff, service employees, or service bartenders. When placing your order, please advise us if any of your guests have food allergies so we may accommodate these specific needs. Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.



THE VIEW MASTER

Young Adults

Two Young Adult Stationary Display

Two Passed Hors d'oeuvres

Customizable Young Adult Buffet

Ice Cream Sundae Bar

\$126 Per Person

Inclusive of tax and services

Adults

One Hour Open Premium Bar

Three Passed Hors d'oeuvres

Choice of Two Stationary Displays

Wine Service with Dinner Featuring House Wines

Luxurious Three Course Plated Dinner to Include

Handcrafted Salad

Selection of Two Entrées plus a Vegetarian or One Duet Entrée plus a Vegetarian

Signature Custom Mitzvah Cake

Coffee and Premium Tea Service

\$189 Per Person

Inclusive of tax and services

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THE RADIO FLYER

Young Adults

Three Young Adult Stationary Displays

Three Passed Hors d'oeuvres

Customizable Young Adult Buffet

Ice Cream Sundae Bar

Late Night Snack

\$152 Per Person

Inclusive of tax and services

Adults

Five Hour Open Premium Bar

Six Passed Hors d'oeuvres

Choice of Two Stationary Displays

Wine Service with Dinner Featuring House Wines

Luxurious Three Course Plated Dinner to Include

Handcrafted Salad

Selection of Two Entrées plus a Vegetarian or One Duet Entrée plus a Vegetarian

Signature Custom Mitzvah Cake

Coffee and Premium Tea Service

Late Night Snack

\$242 Per Person

Inclusive of tax and services

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YOUNG ADULT MENU

STATIONARY DISPLAY

Chip Bar
Tricolor Tortilla Chips, Sour Cream, Cilantro Pico de Gallo
Cape Cod Kettle Chips, Onion Dip

Fried Mozzarella Sticks
Marinara Sauce

Crispy Boneless Chicken Bites
Honey Mustard Dip

Assorted Sushi Rolls
California & Assorted Vegetable
Soy Sauce, Pickled Ginger, Wasabi

Mini Beef Franks Wrapped in Puff Pastry
Dijon Mustard, Heinz Ketchup

BUTLERED HORS D'OEUVRES SELECTION

Mini Corn Edamame Quesadilla

Chicken Cashew Spring Roll

Buffalo Chicken Empanada

Chicken Satay, Sweet Soy Sauce

Beef Empanada

Philly Cheese Steak Spring Roll,
Sweet Chili Sauce

Short Rib Fontina Cheese Panini Bites

Butternut Squash Arancini

Mini Vegetable Samosa

MAIN BUFFET

Assorted Rolls, Whipped VT Butter

The Row Mixed Green Salad, Seasonal Accompaniments & Dressings

Tricolored Fingerling Potato Salad, Mojito Spice

Buttered Broccoli

Crispy Chicken Fingers

Mini Beef Sliders

Cheese Ravioli, Marinara Sauce

NY Style Cheese Pizza

Mexican Fish Tacos, Cilantro-Lime Sour Cream, Roasted Tomato Salsa, Iceberg Lettuce

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YOUNG ADULT ENHANCEMENTS

INTERACTIVE FOOD BAR

"Cheesy" Macaroni & Cheese

Toppings - Scallions, Peas, Mushrooms, Grilled Chicken | \$22

DESSERT

Cotton Candy Station | \$16

Candy Bar | \$16

Assorted Whoopie Pie & Doughnut Display | \$12

ADULT MENU SELECTIONS

BUTLER PASSED HORS D' OEUVRES

COLD

Silver Spoon Tuna Tartar, Shiso, Ponzu Sauce

Brie, Macerated Apricot, Brioche Crisp

Skewered Tomato, Watermelon, Maple Brook Mozzarella

Oyster Shooter, Nantucket Bloody Mary Cocktail, Pickled Celery, Old Bay

House Cured Gin & Tonic Salmon Tartare, Cucumber, Caper Berry, Blini

Cucumber & Pickled Vegetable Banh Mi, Spicy Mayo

Peppercorn Dusted Beef Carpaccio Crostini, Micro Cress, Parmesan Snow

HOT

Chicken Satay Tandoori, Mint Yogurt

Vegetable Pot Sticker, Sweet Chili Sauce

Soft Shell Crab Steamed Buns, Pickled Cucumber, Spicy Aioli

Goat Cheese, Caramelized Onion & Tomato Tartlet

White Truffle Parmesan Risotto Fritter, Romesco Sauce

Miniature Crab Cake, Old Bay Remoulade

Petite Beef Wellington, Foie Gras Aioli

Lamb Chops La Plancha, Minted Chimichurri

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ADULT STATIONARY DISPLAYS

ARTISAN CHEESE DISPLAY

New England Artisan Cheese & Accompaniments

THE MARKET

Vietnamese Spring Roll, Sweet Chili Sauce, Spicy Mustard

Sesame Chicken Skewer, Peanut Sauce

Harissa Hummus, Naan Bread

Crispy Vegetables, Cilantro Yogurt, Blue Cheese Dip

TASTE OF TUSCANY

Brick Oven Tomato Herb Focaccia

Caprese Salad, Grape Tomatoes, Baby Arugula, Balsamic Reduction, Tuscan Olive Oil

Pan Seared Chicken Breast, Artichokes Hearts, Lemon-Herb Sauce

Eggplant Rollatini

Deano's Gnocchi, Peas, Baby Spinach Cream Sauce, Roasted Portobello Mushrooms,
Spicy Charred Tomatoes, Grana Padano

MEZZE PLATTER

Marinated, Grilled & Pickled Vegetables, Baba Ganoush, Harissa-Hummus,
Cucumber Feta Dip, Tabbouleh, Preserved Lemon Jam, Grilled Pita

PASTA

Stationary Display of Handcrafted Pasta

Selection of Two:

Penne, Vodka Cream Sauce, Basil, Ricotta Salata

Butternut Squash Ravioli, Sage Brown Butter, Toasted Walnuts

Tricolored Tortellini, Cream Sauce, Prosciutto, Rubbed Sage, Red Onion

Cavatappi Pasta, Roasted Garlic, Jumbo Shrimp, Fine Herbs

Orecchiette, North End Italian Sausage, Broccoli Rabe, Chili Pepper, Olive Oil

Italian Bread, Aged Balsamic, Imported Cheese, Olive Oil

CELEBRATION OF TOMATOES

Seasonal Preparation of Backyard Tomatoes, Maple Brook Fresh Mozzarella

Tomato Soup Shooters, Petite Grilled Cheese

Marinated Tomato, Red Onion, Cucumber-Dill Salad Bruschetta

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ADULT PLATED DINNER SELECTIONS

SALADS

Selection of One:

Heirloom Tomato Salad, Genovese Basil, Aged Balsamic, Black Pepper, Pine Nut Florentine

Autograph Caesar, Spring Works Baby Romaine, Olive Tapenade, Tomato Carpaccio,
Black Pepper Croutons, Caesar Dressing

Farmers Market Salad, Baby Carrots, Roasted Beets, Shaved Fennel, Petite Tomatoes,
Shaved Cucumber, House Vinaigrette

Baby Kale and Arugula, Roasted Pears, Gorgonzola Mousse, Pickled Red Onions, Walnut Vinaigrette
Curly Kale, Tricolored Quinoa, Roasted Baby Beets, Candied Almonds, Root Vegetable Chips, Citrus Dressing

LUXURIOUS PLATED ENTREES

MEAT

Mustard Rubbed Top Sirloin, Whipped Celeriac Potato Mousseline, Harvest Vegetables,
Red Wine Reduction, Red Onion Jam

Misty Knolls Crispy Chicken, Exotic Mushroom Bread Pudding, Garlic Jus, Jumbo Asparagus

Flank Steak, Potato Pave, Onion Confit, Red Wine Jus

Slow Roasted Burgundy-Marinaded Beef Short Rib, Wine Glazed Root Vegetables, Exotic Mushroom Strudel

SEAFOOD

Fennel Glazed Atlantic Salmon, Swiss Chard, Wild Mushroom Risotto, Merlot Butter Sauce

Herb Scented Bronzino, Artichokes, Oyster Mushrooms, Creamy Polenta, Lemon-Caper Sauce

Pan Seared Haddock, Leek-Potato Hash, Smoked Red Pepper Coulis

Vadouvan Curry Dusted Cod, Golden Raisin Minted Pearl Cous Cous, Pesto

VEGETARIAN

Harvest Squash Ravioli, Wilted Greens, Butternut Puree, Sage Brown Butter Sauce

Wild Mushroom Ravioli, Charred Cipollini Onions, Roasted Oyster Mushrooms, Marsala Butter Sauce

Grain Pilaf Stuffed Portobello Mushroom, Wilted Spinach, Oven Dried Tomatoes

Wards Berry Farm Squash, Eggplant Roasted Onion Gratin, Smoked Tomato Ragout, Farmers Cheese

DUET ENTRÉE

Pair a Grilled Four Ounce Filet of Beef Tenderloin with One of the Following:

Grilled Northern Harvest Salmon, Zucchini Tart, Smoked Gouda-Potato Pierogi, Tomato Chutney

Fennel Pollen Dusted Haddock, Boursin Whipped Potatoes, Wilted Leek Vinaigrette, Red Wine

Crab Cake, Wilted Baby Spinach, Wild Mushrooms, Grain Mustard Fondue, Micro Herb Salad

Herb Mojo Chicken, Cilantro Lemon Rice, Roasted Seasonal Vegetables

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ADULT ENHANCEMENTS

LATE NIGHT BOSTON STREET FOODS | \$32

Petite Fried Clam Rolls, Coleslaw, Tartare Sauce

Cuban, Pork Loin, Shaved Country Ham, Maitland Farm Pickles, Deli Mustard

Beef Empanadas, Romesco Sauce

Jamaican Jerk Chicken Wings

Vegetable Samosas, Cilantro Chutney

SLIDER BAR | \$21

Selection of Kobe Beef, Crab Cake,
BBQ Pulled Pork Sliders, Pretzel Slider Buns,
Old Bay Remoulade, Ketchup,
Mustard, Cole Slaw, Pickle Chips

CUP CAKE BAR | \$18

Vanilla on Vanilla
Classic Red Velvet
Chocolate-Peanut Butter
Traditional Carrot Cake with Cream Cheese Icing
S'more

THE FENWAY | \$21

Hot Pretzels with Spicy Mustard
Buffalo Wings with Blue Cheese Dressing
Buttered Popcorn
Pigs in a Blanket

Pu Pu PLATTER | \$20

Vegetable Spring Rolls
Pork Potstickers
Teriyaki Chicken Wings
Fortune Cookies
Soy Sauce, Sweet Chili Sauce, Sriracha

ROW COOKIE JAR | \$18

French Macaroons
Chocolate Chip Cookies
Oatmeal Raisin
Fudge Brownies
Assorted Biscotti

GOURMET COFFEE STATION | \$20

Sugar Sticks, Whipped Cream, Fluff, Chocolate Shavings,
Biscotti, Flavored Italian Syrups,
Cinnamon, Nutmeg

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ROW BAR / BEVERAGES

PREMIUM SELECTION BAR PACKAGE

Kettle One Vodka | Captain Morgan Rum | Jose Cuervo Tequila | Tanquery Gin | Jack Daniels Bourbon
Seagrams VO Whiskey | Chivas Regal 12 Year Scotch | House Wine | Beer | Sparkling Wine
Assorted Soft Drinks | Juices | Mineral Waters

ENHANCE YOUR BEVERAGES

Supreme Liquor Selections

Grey Goose Vodka | Privateer Amber Rum (Local) | Don Fulano Bano Tequila | Hendricks Gin
Knob Creek Bourbon | Makers Mark Whiskey | Johnnie Walker Black Scotch | Wine | Beer
Sparkling Wine | Assorted Soft Drinks | Juices | Mineral Waters

\$10 Per Person

HOSTED PREMIUM BAR

Featuring Beer, Wine, Mixed Drinks & Non-Alcoholic Beverages First Hour | \$24
\$14 Per Person for Each Additional Hour

Featuring Beer, Wine & Non-Alcoholic Beverages First Hour | \$17
\$14 Per Person for Each Additional Hour

HOSTED PREMIUM BAR ON CONSUMPTION

Martini | \$13

Wine | \$9

Mixed Drink | \$11

Domestic Beer | \$7

Craft Beer | \$9

Soft Drink | \$4

PREMIUM CASH BAR

Martini | \$15.5

Wine | \$10.5

Mixed Drink | \$12.5

Domestic Beer | \$8

Craft Beer | \$10

Soft Drink | \$5

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GENERAL INFORMATION

BOOKING A MITZVAH

To Secure a Mitzvah date at The Row Hotel, a signed contract, valid credit card submission and a 25% non-refundable/non transferable payment is required to be placed on file.

PAYMENT PROCEDURES

Additional future deposits will be requested in accordance with the deposit schedule indicated on your sales agreement. Acceptable methods of payment for your final balance are credit card, cashiers check, certified check or cash. A credit card is required to remain on file for any/all additional charges that may incur during the event such as additional guests, bar tabs, etc.

MINIMUM REVENUE REQUIREMENTS

A total beverage & food revenue minimum will apply to your event. This minimum is determined based upon the specific event space. This minimum may vary based upon the day of the week, time of day and date of interest.

GRATUITIES, FEES & TAXES

Prices listed reflect pricing for a complete package inclusive of tax, gratuity, and administrative fees. All upgraded menu additions are subject to 15% gratuity, 8% taxable administration fee and a 7% state sales tax. The administration fee does not represent a tip or service charge for wait staff employees or service bartenders. Prices are subject to change. Bartender and/or Chef Fees do not represent a tip, gratuity, or service charge for waitstaff employees, service bartenders, or other service employees engaged in the event.

BANQUET MENUS

To ensure the safety of all our guests, and to comply with local health regulations, neither patrons, nor their guests, shall be allowed to bring food or beverage into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The menu selection for your event is to be submitted to your event manager at least thirty (30) days prior to your event. Final head count is due fourteen (14) days prior. Charges will be based on this minimum guarantee or this actual number; whichever is greater so that our entire staff may prepare to accommodate your needs.

VENDOR MEALS

Vendor Meals are \$50 each and includes Chef's choice of a hot plated meal along with bottled water.

PRICING

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a private menu tasting. Please consult your Event Manager for availability. Each Mitzvah Package includes a Menu Tasting for up to three guests. A maximum of three additional guests may attend for an additional fee of \$50 each.

MENU SPECIAL REQUESTS

Enhancements & Customization are available upon request, please speak with our Events Manager regarding options and pricing.

CANCELLATION

Requested deposits are non-refundable. In the event of cancellation, a penalty fee may be applicable. Please refer to your Catering Sales Agreement for cancellation policy.

BEVERAGE SERVICE

All beverage functions are arranged through our Sales & Events department. We have a complete selection of beverages to complement your functions. As a Licensee, the Hotel is responsible to abide by regulations enforced by the Massachusetts Beverage Commission. Therefore, it is the Hotel's policy that liquor and/or wine cannot be brought into the Hotel from outside sources to include favors. If alcoholic beverages are to be served on Hotel premises (or elsewhere under the Hotel's Alcoholic Beverage License), the Hotel will require that the beverages be dispensed by the Hotel servers and bartenders. The Hotel's Alcoholic Beverage License requires the Hotel to: (1) Request proper identification (photo ID) from any person of questionable age, and refuse alcoholic beverage service if the person is either underage, or if identification cannot be produced; and (2) Refuse to serve alcohol to anyone who, in the Hotel's judgment, appears intoxicated.

BAR/BARTENDERS

One bartender per 75 guests is included in your package. If you would like additional bar/bartenders they are \$125.00 each.

COAT CHECK

The Hotel can arrange for coat check services. A \$75 Attendant Fee will be assessed for all coat check services, per 75 guests.

FUNCTION ROOMS

Much of the success of your event depends on the atmosphere of your surroundings at the Hotel. We understand this importance, and we will work with you to achieve the overall experience you desire. We offer multiple function rooms to accommodate a wide range of events. The attendance you anticipate, and the set-up your event requires, are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our Schedule of Fees is based on your group's program. Revisions in factors, such as group counts, times, dates, meal functions, or set-up may necessitate a revision of such Fees.



SHIPPING & RECEIVING

Packages may be delivered to the hotel three (3) days prior to your event. Hotel will securely hold items for 12 hours following the end of the event. Please coordinate with your Event Manager to schedule a Specific Drop Off & Pick Up Date & Time. Hotel is not responsible for any lost or stolen items.

To ensure that your materials/event items are stored and delivered properly, please include the following information on ALL packages:

The Row Hotel
360 Foley Street Somerville, MA 02145
Attn: (Name of Event Manager) (Name of Group or Event)
(First Date of Event)
Number of Boxes (IE: 1 of 2, etc.)

PARKING

Hotel offers valet parking at \$50 a night per car, subject to change.

ROOM BLOCK

The Hotel is pleased to offer reduced room rates to your guests based on availability. Guestroom rates do not include taxes or breakfast. Hotel Check-in time is 3:00PM and Hotel Check Out time is 12:00Noon.

WELCOME AMENITIES

Should you choose to provide your overnight guests non personalized welcome amenities a \$3.25 per amenity bag will be charged to your master account. Alcohol is prohibited from "welcome bags" unless provided by the hotel.

DIAGRAMS

Your Event Manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements one month to two weeks at the latest, prior to your event.

SPECIAL DECORATIONS

Your Event Manager will be delighted to discuss any enhancements for your event, such as ice sculptures, centerpieces, thematic decorations, menu and invitation printing with you. These, and other related services, will be provided at a prearranged fee unless included in your package.

SPECIAL SERVICES

Your Event Manager will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us, as all signs, displays, and/or decorations, and their set-up, are subject to prior approval of the Hotel in accordance with Local Fire Codes, and to prevent damage to the Hotel. Signs may not be displayed in the lobby of the Hotel under any circumstances. Exterior directional signage will also not be permitted.

TECHNOLOGY

Your Event Manager will be delighted to assist you with your Audio Visual needs; Price lists are available upon request. Should you opt to utilize AV service provided by the Hotel's dedicated AV company, 6% Taxable Administrative Fee, 6.25% Massachusetts State Sales Tax and 20% resource fee will be added to such charges.

VENDOR

A beautifully customized cake is included in all packages from Icing on the Cake. Please set-up a tasting appointment with the vendor to select a cake. The cake is delivered the day of the event to the hotel. The cake cutting fee of \$3 per person is waived in all packages. However, cake must come from one of our licensed/insured vendor.

THE ICING ON THE CAKE 617-969-1830 WWW.TIOTC.COM, CAKE@TIOTC.NET

All personnel/vendors contracted by the client are required to follow policies and guidelines set forth at this location. This may require such vendors to provide hotel an indemnification agreement and proof of adequate insurance. See your Event Manager for details.

IMPORTANT INFORMATION DATES/TIMELINE:

- **Hotel Reservation Link(s)** For Room Blocks Become Available up to 11 months prior to event
- **Guest RSVP:** Due No Later Than (6) Weeks Prior To Event
- **Menu Tasting Selection:** Scheduled (6-8) Months Prior
- **Menu Tasting Food Selections:** Due (3) Weeks Before Scheduled Menu Tasting
- **Reception Guest Meal Counts Due to Event Manager** 14 Days Prior To Event
- **Signed Event Orders & Diagram(s)** Due At Final Detail Appointment Weeks Prior To Event
- **Final Billing Estimated Deposit** Due (2) Weeks Prior To Event
- **Event Inventory Check List & Inventory Drop Off** (3) Days Prior To Event



POLICIES, FEES AND ADDITIONAL INFORMATION CONTINUED

- The sale and service of all alcoholic beverages is regulated by the Massachusetts Department of Liquor Licenses & Control. The hotel is responsible for the administration of those regulations.
- Wines that are offered on current hotel menus are not permitted to be brought in for functions.
- All quantity decisions need to be approved by the Sales and Catering Manager prior to your function BEO being finalized. This is to ensure that the appropriate quantities are brought in for your event.
- Beer, liquor, and wine are not permitted to be brought on property, and must be purchased through the hotel.
- Persons consuming alcoholic beverages at hotel events must be 21 years old. The hotel reserves the right to terminate alcohol service at any event if minors intend to consume alcoholic beverages are in attendance.
- The hotel reserves the right to terminate alcohol service to any guest that appears to become overly intoxicated.
- No food may be brought in to the hotel for any catered function. The hotel's culinary team will be happy to customize specialty menus at your request.
- The hotel prohibits the removal of food from the hotel premises.

FOOD & BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through The Row.