



The **Professionals** you need
The **Setting** of Your **Dreams**

THE HOTEL PROVIDENCE IS THE PLACE FOR EVENTS

Rhode Island's Premier Boutique Hotel

Let us assist you in making your next meeting or event a success!



HOTEL
PROVIDENCE

139 Mathewson St. | Providence 02903 | 401.861.8000 | hotelprovidence.com
311 Westminster St. | Providence 02903 | 401.521.3333 | aspirerestaurant.com

The Hotel Providence

Complete Meeting Day Package

Package One

32

- Simple Continental Breakfast or Healthy Start
- Choice of Mid Morning Break
- Afternoon Break
- Wireless Internet Access
- Event Coordination Assistant
- Access to our Property Amenities

Package Two

59

- Executive Continental Breakfast
- Choice of Mid Morning Break
- The Panini Press Lunch or Westminster Street Deli
- Choice of Afternoon Break
- Wireless Internet Access
- Event Coordination Assistant
- Access to our Property Amenities

Package Three

69

- Westminster Street Continental Breakfast
- Choice of Mid Morning Break
- The Federal Hill or the Chinatown Lunch Buffet
- Choice of Afternoon Break
- Cocktail Reception to Include Two Passed Hors d' oeuvre and Imported Cheese and Fruit Display
- Wireless Internet Access
- Event Coordination Assistant
- Access to our Property Amenities

Prices are Per Person.

These prices are valid for the 2011 season. We reserve the right to change the prices at any time.



The Hotel Providence and Aspire Continental Breakfast Packages

Simple Continental 16

Chilled Fruit Juices
Freshly Brewed Arabica Coffee and Decaffeinated Coffee
Selection of Tazo Tea
Sliced Seasonal Fruit & Berries
Fresh Baked Croissants, Danish and Muffins
Butter and Dickerson's Preserves

The Executive Continental 19

Chilled Fruit Juices
Freshly Brewed Arabica Coffee and Decaffeinated Coffee
Selection of Tazo Tea
Fresh Baked Croissants, Danish and Muffins
Butter and Dickerson's Preserves
Organic Yogurts and Granola
Sliced Bagels with Cream Cheese
Sliced Seasonal Fruit and Berries

The Westminster Street 22

Chilled Fruit Juices
Freshly Brewed Arabica Coffee and Decaffeinated Coffee
Selection of Tazo Tea
Sliced Seasonal Fruit and Berries
Assorted Bagels and Cream Cheese
Smoked Salmon with Shaved Red Onion, Cucumber, Capers, Tomato
Fresh Baked Croissants, Danish and Muffins
Butter and Dickerson's Preserves

The Healthy Start 18

Chilled Fruit Juice
Freshly Brewed Arabica Coffee and Decaffeinated Coffee
Selection of Tazo Tea
Sliced Seasonal Fruit and Berries
Assorted Yogurts and Granola
Energy Smoothie
Assorted Organic Yogurt and Granola
Oat Bran Muffin

Continental Breakfast Enhancements 7

Country Scrambled with Ham and Scallions
Egg Frittata of the Day
Apple Wood Smoked Bacon and Breakfast Sausage Links
Yukon Gold and Sweet Potato Home Fries
Buttermilk Pancakes with Warm Vermont Maple Syrup
Cinnamon French Toast with Warm Vermont Maple Syrup
Honey Cured Ham Steak
Warm Oatmeal with Brown Sugar and Berries
Vanilla Yogurt Granola and Berry Parfait

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The Hotel Providence Breakfast Buffet

| | |
|--|----|
| Chilled Fruit Juice | 28 |
| Freshly Brewed Arabica Coffee and Decaffeinated Coffee | |
| Selection of Tazo Tea | |
| Sliced Seasonal Fruit and Berries | |
| Assorted Organic Yogurt | |
| Fresh Baked Croissants, Danish and Muffins | |
| Butter and Dickerson's Preserves | |
| Egg Frittata of the Day | |
| Cinnamon French Toast with Warm Vermont Maple Syrup | |
| Yukon Gold and Sweet Potato Home Fries | |
| Apple Wood Smoked Bacon Breakfast Sausage Link | |

Enhance Your Breakfast Buffet

| | |
|---|---|
| Chef Attended Omelet Station* | 9 |
| Eggs, Egg Whites, Egg Beaters | |
| Chefs Assortment of Vegetables, Meats and Cheeses | |

| | |
|---|---|
| Chef Attended Carved Honey Glazed Ham* | 9 |
| Imported Dijon Mustard and Cranberry Chutney | |
| Warm Crusty Rolls | |

| | |
|--|----|
| Duck Trap Smoked Salmon Display | 11 |
| Sliced Bagels, Cream Cheese, Capers, Red Onion, Chives, Baby Arugula | |

| | |
|--|----|
| European Meat & Cheese Display | 14 |
| Assortment of Cured Meats, Imported Cheeses, Breads & Crackers | |

*\$95 Service Charge for Chef

Complete Plated Breakfast

| | |
|--|----|
| The Westminster Plated | 25 |
| A Glass of Fresh Squeezed Orange Juice | |
| House Made Blueberry Muffin with Butter | |
| Cinnamon French Toast with Warm Vermont Maple Syrup | |
| Breakfast Sausage Links | |
| Yukon Gold and Sweet Potato Home Fries | |
| Freshly Brewed Arabica Coffee and Decaffeinated Coffee | |
| Selection of Tazo Tea | |

The University Brunch

| | |
|---|----|
| Chilled Fruit Juice | 32 |
| Freshly Brewed Arabica Coffee and Decaffeinated Coffee | |
| Selection of Tazo Tea | |
| Egg Frittata of the Day | |
| Buttermilk Pancakes with Warm Vermont Maple Syrup | |
| Apple Wood Smoked Bacon Breakfast Sausage Links | |
| Yukon Gold and Sweet Potato Home Fries | |
| Roasted Atlantic Salmon Filet with a Lemon Caper Butter Sauce | |
| Roasted Chicken Breast on a Bed of Braised Greens, Natural Chicken Jus | |
| Mixed Greens, Balsamic Vinaigrette, Cucumber, Cherry Tomato, Shaved Red Onion | |
| Chefs Seasonal Vegetable and Potato | |
| Selection of Tazo Tea | |

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Morning and Afternoon Breaks

| | | | |
|--|----|--|----|
| Mid Morning Break | 7 | Chocolate Indulgence | 13 |
| Assorted Coca Cola Soft Drinks | | Assorted Fresh Baked Cookies | |
| Freshly Brewed Arabica Coffee and Decaffeinated | | Chocolate Fudge Brownies | |
| Selection of Tazo Tea | | Chocolate Dipped Strawberries and Apricots | |
| | | Assorted Coca Cola Soft Drinks and Bottled Water | |
| | | Freshly Brewed Arabica Coffee and Decaffeinated Coffee | |
| | | Selection of Tazo Tea | |
| Morning Crunch | 10 | Afternoon Crunch | 9 |
| Pretzels, Trail Mix, Peanuts | | Cape Cod Potato Chips, Pretzels, Fritos | |
| Whole Fruit, Kashi and Granola Bars | | Doritos, Smart Food Popcorn | |
| Assorted Coca Cola Soft Drinks and Bottled Water | | Assorted Coca Cola Soft Drinks and Bottled Water | |
| Freshly Brewed Arabica Coffee and Decaffeinated Coffee | | Freshly Brewed Arabica Coffee and Decaffeinated Coffee | |
| Selection of Tazo Tea | | Selection of Tazo tea | |
| The Fenway Park | 11 | Motivation | 12 |
| Warm Salted Jumbo Pretzels with Mustard | | Ben & Jerry's Ice cream Bars | |
| Cracker Jacks | | Bags of Sweedish Fish and Sour Patch Kids | |
| Assorted Coca Cola Soft Drinks | | Assorted Coca Cola Soft Drinks and Bottled Water | |
| and Bottled Water | | Red Bull Energy Drink | |
| | | Freshly Brewed Arabica Coffee and Decaffeinated Coffee | |
| | | Selection of Tazo Tea | |
| Milk n' Cookies | 10 | Healthy Break (Veggies) | 11 |
| Assorted Fresh Baked Cookies | | Vegetable Crudite with Balsamic Onion Dip | |
| Assorted Coca Cola Soft Drinks and Bottled Water | | and Blue Cheese Dip | |
| Freshly Brewed Arabica Coffee and Decaffeinated Coffee | | Carrot Orange Juice Blend and Bottled Water | |
| Selection of Tazo tea | | Freshly Brewed Arabica Coffee and Decaffeinated Coffee | |
| Cold Milk | | Selection of Tazo Tea | |
| Healthy Break (Fruit) | 11 | | |
| Whole Fruit, Kashi and Granola Bars | | | |
| Assorted Fruit Juices and Bottled Water | | | |
| Freshly Brewed Arabica Coffee and Decaffeinated | | | |
| Coffee, Selection of Tazo tea | | | |

Additional Break Enhancements

| | |
|--|---|
| Assorted Roasted Nuts | 3 |
| Sliced Fruit & Berries | 7 |
| Long Stem Chocolate Covered Strawberries (2) | 5 |
| Ben & Jerry's Ice Cream Bars | 4 |
| Cape Cod Chips, Smart Food Popcorn | 2 |
| Assorted Cookies & Brownies | 6 |
| Red Bull Energy Drink | 5 |
| Vegetable Crudite | 6 |

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Plated Lunch Entrees

All Lunch Entrees Include Choice of Soup or Salad,
Entrée with Chef's Potato and Vegetable,
Warm Crusty Rolls and Butter,
Dessert, Freshly Brewed Arabica Coffee and
Decaffeinated Coffee and Selection of Tazo Tea

Soups

New England Clam Chowder
Tuscan Minestrone
Manhattan Clam Chowder
Cream of Wild Mushroom Soup
Chefs Seasonal Soup Selection

Salads

Mixed Greens, Balsamic Vinaigrette, Cucumber, Cherry Tomato, Red Onion
Aspire Caesar Salad with Brioche Croutons and Parmigiano Reggiano Cheese
Baby Spinach with Crispy Bacon, Goat Cheese, Warm Bacon and Shallot Vinaigrette

Choice of Entrée

| | |
|---|-----|
| Grilled Statler Chicken Breast | 28 |
| Marinated with Lemon, Garlic and Rosemary Natural Chicken Jus | |
| Grilled Filet Mignon | 39 |
| Roasted Shallot Red Wine Sauce | |
| Slow Roasted Atlantic Salmon | 30 |
| Lemon, Caper Beurre Blanc | |
| Glazed Pork Loin | 30 |
| Bourbon Cherry Sauce | |
| Herb Crusted New Bedford Style Codfish | 30 |
| Tomato, Chorizo, Olives Thyme | |
| New England Style Codfish | 30 |
| Buttered Herb Crumbs and Lemon Beurre Blanc | |
| Braised Beef Short Ribs | 32 |
| Topped with Gremolata and Natural Pan Sauce | |
| Porcini Mushroom Filled Ravioli | 25 |
| Roasted Tomato Herb Broth | |
| Chefs Seasonal Fish Selection | mkt |
| New England Style Clambake | mkt |

Choice of Dessert

Tiramisu
New York Style Cheesecake
Key Lime Pie
Madagascar Vanilla Creme Brulee
Flourless Chocolate Torte
Seasonal Fruit Tart
Warm Chocolate Bread Pudding

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Lighter Lunches

Two Course Lunch Entree, Warm Crusty Rolls and Butter,
Dessert, Freshly Brewed Arabica Coffee and Decaffeinated Coffee
Selection of Tazo Tea

| | |
|--|----|
| Lemon and Rosemary Grilled Chicken Caesar | 25 |
| Aspire Caesar Salad with Brioche Croutons and Parmigiano Reggiano Cheese Chocolate Molton Cake | |
| Grilled Atlantic Salmon and Greens | 27 |
| Baby Mixed Greens, Balsamic Vinaigrette and Threaded Cucumber Chocolate Torte | |
| Red Wine Marinated Steak Salad | 29 |
| Grilled Marinated Steak Baby Spinach with Crispy Bacon, Bleu Cheese, Warm Bacon and Shallot Vinaigrette Key Lime Pie | |

Box Lunches To Go

| | |
|--|----|
| Please Choose Two Wrap Selections | 25 |
| Smoked Turkey Breast, Provolone, Romaine Lettuce Roast Beef, Cheddar, Arugula Tuna Salad with Bibb Lettuce Chicken Caesar Honey Ham with Swiss and Arugula | |
| Included | |
| Fresh Baked Chocolate Chip Cookies Cape Cod Chips Whole Fruit Bottled Water | |

Lunch Buffets

(Minimum 20 Guests)

All Lunch Buffets Include: Assorted Coca Cola Soft Drinks,
Freshly Brewed Arabica Coffee and Decaffeinated Coffee
Selection of Tazo Tea

The Federal Hill 34

Aspire Caesar
Caprese Salad
Chicken Marsala with Mushroom Ragout
Grilled Italian Sausage with Sweet Peppers and Caramelized Onions
Venda Cheese Ravioli with Red Sauce, Parmigiano Reggiano
Fresh Basil House Baked Foccaccia
Grated Cheese and Red Pepper Flakes
Tiramisu Platter

The Westminster Street Deli 29

Artisan Breads and Rolls
Mixed Green Salad
Whole Grain Mustard Potato Salad
Display of Sliced Genoa Salami, Smoked Turkey Breast, Roast Beef, Honey Ham
Sliced Tomato, Bibb Lettuce, Provolone and Cheddar Cheese
Mayonnaise and Dijon Mustard
Pickle Spears and Cape Cod Potato Chips
Assorted Cookies and Brownies

The Chinatown 36

Vegetable Spring Rolls and Nim Chow
Green Salad with a Sesame Ginger Dressing
Orange Chicken and Green Beans
Sesame Beef
Vegetable Lo Mein
Mandarin Orange Cream Puffs

The Panini Press 31

(Choose Two Salads and Three Panini)
Mixed Greens, Oranges, Pecans and Cranberries with Orange Vinaigrette
Seasonal Pasta Salad
Caprese Salad
Aspire Caesar
Capicola, Mortadella, Salami, Red Pepper Panini
Steak and Cheese Panini
Grilled Chicken, Provolone and Pesto Panini
Grilled Eggplant, Mozzarella, Tomato Panini
Grilled Vegetable Panini
Italian Tuna Salad, Sun-Dried Tomato & Capper Panini
Tiramisu Platter

All Wrapped Up 31

(Choose Two Salads and Three Wraps)
Mixed Greens, Oranges, Pecans and Cranberries with Orange Vinaigrette
Seasonal Pasta Salad
Whole Grain Mustard Potato Salad
Coleslaw
Smoked Turkey Breast, Provolone
Roast Beef, Cheddar, Arugula
Honey Ham with Swiss
Tuna Salad
Grilled Vegetable Wrap
Mayonnaise and Dijon Mustard
Pickle Spears and Cape Cod Potato Chips
Assorted Cookies and Brownies

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Passed Hors d' oeuvres

Your Choice of 4 Hot or Chilled From Menu A (\$17) or Menu B (\$22)
6 Pieces Per Person Per Hour.
Each Additional Hour for Menu A (\$10) or Menu B (\$14)

Menu A

Hot

Vegetable Spring Rolls with Ginger Soy Sauce
Chicken Satay with Spicy Peanut Sauce
Feta Cheese and Spinach Phyllo Triangles
Shrimp and Chicken Pot Stickers with Ponzu Sauce
Sesame Chicken Skewers with Scallion Dipping Sauce
Wild Mushrooms Wrapped in Phyllo
Zucchini and Corn Fritters
Mini Clamcakes with Clam Chowder Shooter

Chilled

Tuna Tartar with Miso Flakes on a Wonton Crisp
Gazpacho Shooter
Beef and Beet Carpaccio
Antipasto Skewer
Roast Beef and Herb Cream Cheese Toast Points
Tomato, Fresh Mozzarella and Basil Crostini

Menu B

Hot

Shrimp Potstickers, Yuzu Wasabi Dipping Sauce
Crab Rangoon
Scallops Wrapped in Smoked Bacon
Crab Cakes with Herb Aioli
Marinated Beef Tips with Avocado
Mini Beef Wellington
Lobster "Cappuccino" with White Truffle Froth
Unagi Glazed Shrimp
Angus Beef Skewers Wrapped in Prosciutto and Gorgonzola

Chilled

California Sushi Roll
Shrimp Cocktail Skewers with Cocktail Sauce
Spicy Sushi Tuna Roll
Smoked Salmon and Cream Cheese Pinwheels
Shrimp and Crab Salad in Endive Leaf
Brie Brulee on Crostini
Chilled Oyster on Half Shell
Littleneck on Half Shell
Maine Crab Claws (mkt)
Maine Lobster (mkt)

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Reception Displays

Vegetable Crudité 9
Seasonal Selection of Fresh Vegetables
Great Hill Blue Cheese and Sweet Onion Balsamic Dip

Marinated Grilled Vegetable Display 12
Assortment of Grilled Vegetables with Balsamic Glaze
Roasted Peppers and Mediterranean Assorted Olives
French Bread and Pita Chips

Duck Trap Smoked Salmon 11
Lightly Dressed Baby Arugula
Shaved Red Onion & Capers
Crème Fraiche and Lemon
Cocktail Pumpnickel Bread

Domestic Cheese 10
Regional Selection of Cheese
Seasonal Fruit and Berries
Sliced French Bread and Artisan Raisin Nut Bread
Salted Nuts

Artisan Selection of Imported Cheese 14
Imported and Regional Cheese
Seasonal Fruit and Berries
Sliced French Bread and Artisan Raisin Nut Bread
Salted Nuts

Sliced Seasonal Fruit Platter and Berries 8

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Reception Stations

(Minimum 20 Guests)

| | | | |
|---|----|--|----|
| Slow Roasted Peppered Prime Rib of Beef* Rosemary and Red Wine Jus, Crusty Rolls and Horseradish cream | 15 | Build Your Own Salad Station Mixed Greens, Grape Tomatoes, Cucumber, Shaved Red Onion, Carrots, Crisp Bacon, Croutons Balsamic, Bleu Cheese Dressing | 9 |
| Roasted Turkey Breast* Cranberry-Orange Relish, Whole Grain Mustard, Crusty Rolls | 12 | Mashed Potato Martini Bar Yukon Gold Mashed Potato and Sweet Potato, Mushrooms, Bacon, Scallions, Roasted Corn Relish, Broccoli Aged Cheddar, Crumbled Bleu Cheese, Sour Cream | 12 |
| Sirloin of Beef* Port Wine Caramelized Onion Jus, Crusty Rolls, Horseradish Cream | 16 | "Jamie's" Grand Sushi Bar* Chef inspired Rolls, Nigiri and Maki Seaweed Salad Pickled Ginger, Soy and Wasabi (Minimum 50 Guests) | 20 |
| Rosemary Rubbed Leg of Lamb* Rosemary Jus, Crusty Rolls | 13 | New England Clam Chowder | 7 |
| Honey Glazed Bone-In Ham* Crusty Rolls, Dijon Mustard, Cranberry Mayonnaise | 10 | Chef's Mini Pastry Station Assortment of Seasonally Selected Mini Pasties Served with Freshly Brewed Arabica Coffee and Decaffeinated Coffee Selection of Tazo tea | 12 |
| Pasta Station Penne, Orecchiette, Cheese Tortellini Pink Vodka Sauce, Pesto Alfredo Sauce, Classic Red Sauce Parmigiano Reggiano, Red Pepper Flakes, Fresh Basil | 12 | | |

Prices are Per Person.

*Require 1 Chef Per 75 guests
at \$95 per items selected

Reception Station Enhancements

| | |
|--|---|
| Glazed Baby Carrots Vegetable Medley Grilled Asparagus with Parmigiano Reggiano and Lemon Rice Pilaf Rosemary Roasted Yukon Gold Potatoes "Jays" Silky Potato Puree Roasted Seasonal Vegetables Sautéed Green Beans and Almonds Thanksgiving Inspired Stuffing | 6 |
|--|---|

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Plated Dinner Selections

All Entrees Include Choice of Soup and Salad, Entrée with Chef's Choice of Potato and Vegetable,
Warm Crusty Rolls and Sweet Butter, Dessert,
Freshly Brewed Arabica Coffee and Decaffeinated Coffee and Selection of Tazo Teas

Soups (choose one)

New England Clam Chowder
Tuscan Minestrone
Manhattan Style Clam Chowder
Cream of Wild Mushroom Soup
Chefs Seasonal Soup Selection

Salads (choose one)

Mixed Greens, Balsamic Vinaigrette, Cucumber, Cherry Tomato, Shaved Red Onion
Aspire Caesar Salad with Brioche Croutons and Shaved Parmigiano Reggiano Cheese
Baby Spinach with Crispy Bacon, Goat Cheese, Shallot Vinaigrette
Boston Bibb and Endive with Great Hill Blue Cheese and Toasted Pecans
Mixed Greens, Orange Segments, Dried Cranberries, Goat Cheese, and Toasted Pecans, Citrus Vinaigrette

Entrée (choose two)

| | |
|---|-----|
| Pan Roasted Chicken Breast Natural Chicken Jus or Champagne Cream Sauce | 48 |
| Slow Roasted Atlantic Salmon Lemon, and Caper Beurre Blanc | 48 |
| Glazed Pork Loin Bourbon Pan Sauce | 48 |
| New Bedford Style Codfish Herb Crusted, Tomato, Chorizo, Olives, Thyme | 48 |
| Classic New England Style Codfish Buttered Herb Crumbs | 48 |
| Braised Beef Short Ribs Topped with Gremolata | 53 |
| Porcini Filled Ravioli Roasted Tomato Herb Broth | 43 |
| Chefs Seasonal Fish Selection | 53 |
| Grilled Center Cut Filet Mignon Wild Mushroom Ragout | 63 |
| Petite Filet Mignon and Half of Lobster Champagne Black Truffle Beurre Blanc | Mkt |
| Rack of Domestic Lamb Rosemary Au Jus | 58 |
| Stuffed Veal Chop Grilled Prosciutto and Pear, Sambuca Cream | 63 |
| Seasonal Exotic Mushroom Risotto | 43 |
| Aspire Signature Stuffed Two and Half Pound Maine Lobster | Mkt |

Dessert (choose one)

Crème Brulee with Berries
Warm Chocolate Bread Pudding
Long Stem Chocolate Covered Strawberries on each table
White & Dark Chocolate Mousse
Lemon Tart and Pear-Lavender Sauce
Flourless Chocolate Torte

Add An Appetizer Enhancement to Your Dinner

| | |
|--|----|
| Crab Napoleon | 12 |
| Lump Crab Meat with Chives, Marinated Artichokes & Yukon Potato chips, Roasted Pepper Couli | |
| Mozzarella wrapped in Prosciutto | 11 |
| Red and Yellow Tomatoes | |
| Marinated Grilled Shrimp Skewer | 11 |
| Mango Salsa | |
| Maine Lobster Bisque | 7 |
| Tarragon Crème Fraiche | |
| Stuffed Portobello Mushroom | 8 |
| Spinach, Tomato, Parmigiano Reggiano, Pine Nuts Balsamic Glaze | |

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Hotel Providence and Aspire Dinner Buffets

Includes Crusty Rolls and Sweet Butter and Freshly Brewed Arabica Coffee and Decaffeinated Coffee and Selection of Tazo tea
(Minimum 20 guests)

Soup and Salad Selections (Choose Two)

Aspire Caesar Salad
Bocconcini Mozzarella with Vine Ripe Tomatoes and Basil
Mixed Green Salad with Cucumbers, Grape Tomatoes, Carrots, Red Onions
New England Clam Chowder
Tuscan Minestrone
Baby Spinach & Gorgonzola Salad with Walnuts and Sherry Vinaigrette
Frisee Salad with Roasted Beets and Goat Cheese with Toasted Almond Vinaigrette
Chicken, Orzo and Escarole Soup

Buffet Entrée Selections

Baked Stuffed Chicken Breasts with Mushroom Brioche Stuffing and Madeira Sauce
Braised Beef Short Ribs with Red Wine Demi Glaze
Slow Roasted Atlantic Salmon with Lemon Beurre Blanc
Butternut Squash Ravioli with Sage and Brown Butter Sauce
Grilled Steak with Wild Mushroom Ragout (Coulotte)
Italian Sausage with Broccoli Rabe, Red Peppers, Caramelized Onions
Pan Seared Chicken Breast with Sun-Dried Tomato Butter Sauce
Herb Crusted New Bedford Style Codfish (Tomato, Chorizo, Olives Thyme)
Classic New England Style (Buttered Herb Crumbs) Codfish
Sliced Roasted Pork Loin with Rosemary Sauce

Dinner Buffet Sides

Vegetable (Choose One)

Glazed Baby Carrots
Sautéed Seasonal Vegetables
Roasted Seasonal Vegetables
Sautéed Green Beans and Almonds
Braised Escarole with Pancetta
Grilled Asparagus

Desserts (Choose One)

Chef's Selection of Seasonal Desserts
Warm Chocolate Bread Pudding
White and Dark Chocolate Mousse
Lemon Tart with Pear-Lavender Sauce
Flourless Chocolate Torte with Fresh Whip Cream and Seasonal Berries

Starch (Choose One)

Wild Rice Pilaf
Rosemary Roasted Yukon Gold Potatoes
"Jays" Silky Potato Puree
Yukon Gold Potato Gratin
Parmesan and Spinach Risotto

Two Entrées...\$49
Three Entrées ...\$59
Four Entrées...\$69

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Beverage Packages

For The Tilden Thurber Ballroom or Aspire Restaurant

We Offer These Distinctive Options and Can Customize Your Requests

Hosted Bar By The Drink

Offers a complete selection of beers, wine, liquor and non-alcoholic beverages and is charged on actual consumption.

or

Guest Cash Bar

Your guests and participants are responsible for their own beverages.



Cocktails

Call \$8 – Premium \$9 – Super \$10

Imported Beer

\$6.50

Domestic Beer

\$6

Sodas

\$3

Enhance your Bar Package with the Following Selections

Cordial Cart

\$9 per drink

Serving the Finest Liqueurs and Cognacs Including:

Drambuie, Amaretto, Grand Marnier, Kahlua, Sambuca, Schnapps, Courvoisier, Remy Martin and Bailey's Irish Cream

Martini Bar

\$10 per drink

An Assortment of Exciting Martini's Including:

Orangtini, Lemoncello, Green Apple, Cosmopolitan, White Chocolate "Confetti", Key Lime Pie and the Classic Bond Martini "Shaken, not Stirred"

A customary 22% service charge and 8% sales tax is added to all food and beverage.

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Wine Selection

To Be Served at Dinner

HOUSE SPARKLING

101 Canella Prosecco - Italy Split 8

HOUSE WHITES

102 Penfolds "Rawsons Retreat"
Chardonnay - Australia 30
103 Chateau Ste Michelle Riesling - Columbia Valley 34
104 Tilia Chardonnay - Mendoza 34
105 Bivio Pinot Grigio - Italy 30
106 Pacific Rim Chenin Blanc - Central Coast 30
107 Sakonnet Vidal Blanc - Rhode Island 30
108 Oyster Bay Sauvignon Blanc - New Zealand 34
109 Mahua Sauvignon Blanc, New Zealand 34

HOUSE BLUSH

110 Montevina White Zinfandel - California 26
111 Chateau Grand Cassagne Rose - France 34

HOUSE REDS

112 Folie a Deux "Menage a Trois" Red - Napa 30
113 Perrin Cotes du Rhone Reserve - France 30
114 Lockwood Merlot - Monterey 30
115 Zonin Chianti - Tuscany 30
116 Robert Mondavi
"Private Selection" Pinot Noir - California 30
117 Los Cardos Malbec - Argentina 30
118 Strong Arms Shiraz - Australia 30
119 Cline Zinfandel - Sonoma 30
120 Main Street Cabernet Sauvignon - Napa 30
121 Avalon Cabernet Sauvignon - Napa 38
122 Chelsea Reserve Merlot - Chile 38

CHAMPAGNES AND SPARKLING WINES

201 Domaine Chandon 60
202 Schramsberg 90
203 Moet Chandon 115
204 Moet Chandon 1.5L 220
205 Moet Nectar 125
206 Laurent-Perrier, Brut 130
207 Veuve Clicquo 110
208 Dom Perignon 250

WHITES

Pinot Grigio / Sauvignon Blanc / Interesting Whites

301 Bottega Vinaia Pinot Grigio - Italy 45
302 Marco Felluga Pinot Grigio - Italy 45
303 Kuentz - Bas Pinot Blanc - Alsace 35
304 Dry Creek Fume Blanc - Sonoma 35
305 Seaglass Sauvignon Blanc - California 30
306 St. Suprey Sauvignon Blanc - Napa 45
307 Pascal Jolivet, Sancerre - Loire 60
308 Caymus Conundrum - Napa 60
309 Feudi di San Gregorio Falanghina - Italy 55

Chardonnay

401 Sakonnet - Rhode Island 29
402 Hess Chardonnay - Monterey 34
403 Trefethen Estate - Napa 60
404 Mer Soleil - Santa Lucia Highlands 80
405 Far Niente - Napa 100

REDS

Pinot Noir & Beaujolais

501 Kris Pinot Nero - Italy 30
502 Joseph Faively "Bourgogne Rouge" - Burgundy 44
503 Adelsheim Pinot Noir-
Willamette Valley - California 60

Merlot, Cabernet Sauvignon & Zinfandels

601 Terra de Oro Zindandel - Amador County 40
602 Clos du Bois Cabernet Sauvignon - Sonoma 44
603 Folie a Deux Cabernet Sauvignon - Napa 42
604 Seghesio Zinfandel - Sonoma 52
605 Green and Red Zinfandel,
chiles Canyon Vineyard - Napa 45
606 Clos du Val Cabernet Sauvignon - Napa 65
607 Steltzner Merlot - Napa 65
608 Chateau Montelena Cabernet Sauvignon - Napa 85
609 Trefethen Estate Cabernet Sauvignon - Napa 90
610 Stag's Leap "Artemis" Cabernet Sauvignon - Napa 100
611 Caymus Special Select Cabernet Sauvignon - Napa 250
612 Opus One - Napa 250

Shiraz, Temperrillo & Malbecs

701 Penfolds "Koonunga Hill" Shiraz - Australia 30
702 Dona Paula Reserve Malbec - Argentina 36
703 Muga Reserva - Rioja 44
704 Bodega Colome Malbec - Argentina 44
705 Hundred Tree Shiraz - Australia 52
706 Rivarey Tempranillo - Spain 24
707 Graffigna Malbec - Argentina 30
708 Wyndham Shiraz - Australia 32
709 Condesa de Leganza Crianza Temperrillo - Spain 32

Italian Reds & Blends

801 Coltibuono Chianti Classico "RS" - Italy 35
802 Guigal Chateaneuf du Pape - France 95
803 Monsanto Chianti "Riserva" - Italy 60
804 Zenato Ripassa Valpolicella - Italy 55
805 Chateau Bel Air - Saint Estephe - France 68
806 Hess Mountain Cuvee- Cab/Syrah/Malbec - Napa 70
807 Monte Antico Sangiovese - Italy 32

Terms and Conditions

Minimums

The Hotel allows a 10% reduction from your contracted number of expected guests.

Deposit

Twenty-five percent of the estimated cost of your event is due at contract signing for the first deposit to confirm your date. Scheduled deposits can be set up with your Catering Sales Manager. Fifty percent is due ninety days in advance. The remaining balance is due three business days prior to your function. Acceptable methods of payment are Credit Cards, Cashiers Check, Certified Check or Cash.

Guarantee

Your final guarantee must be received no later than 12:00 noon, three business days prior to your function. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for service to more than five percent over the provided guarantee.

Service Charge/ Sales Tax

All food and beverage items are subject to a 22% taxable service charge. All enhancement Food and Beverage items are subject to an 8% sales tax. All Non-Food items are subject to a 7% sales tax.

Valet Parking

There will be a Valet Parking charge of \$12 per person. Valet Parking is available at either the Main Entrance of the Hotel or Aspire Restaurant.

Bar Service

All guests in attendance who are drinking alcoholic beverages will be required to have a valid Identification regardless of age. Our bartenders have the right to require proof of age if the guest appears less than thirty years of age.

The Hotel Providence and Aspire requests that there is no food or beverages brought into the hotel. At this time we prohibit the removal of food and beverages from the function by the client or any of the client's guests.

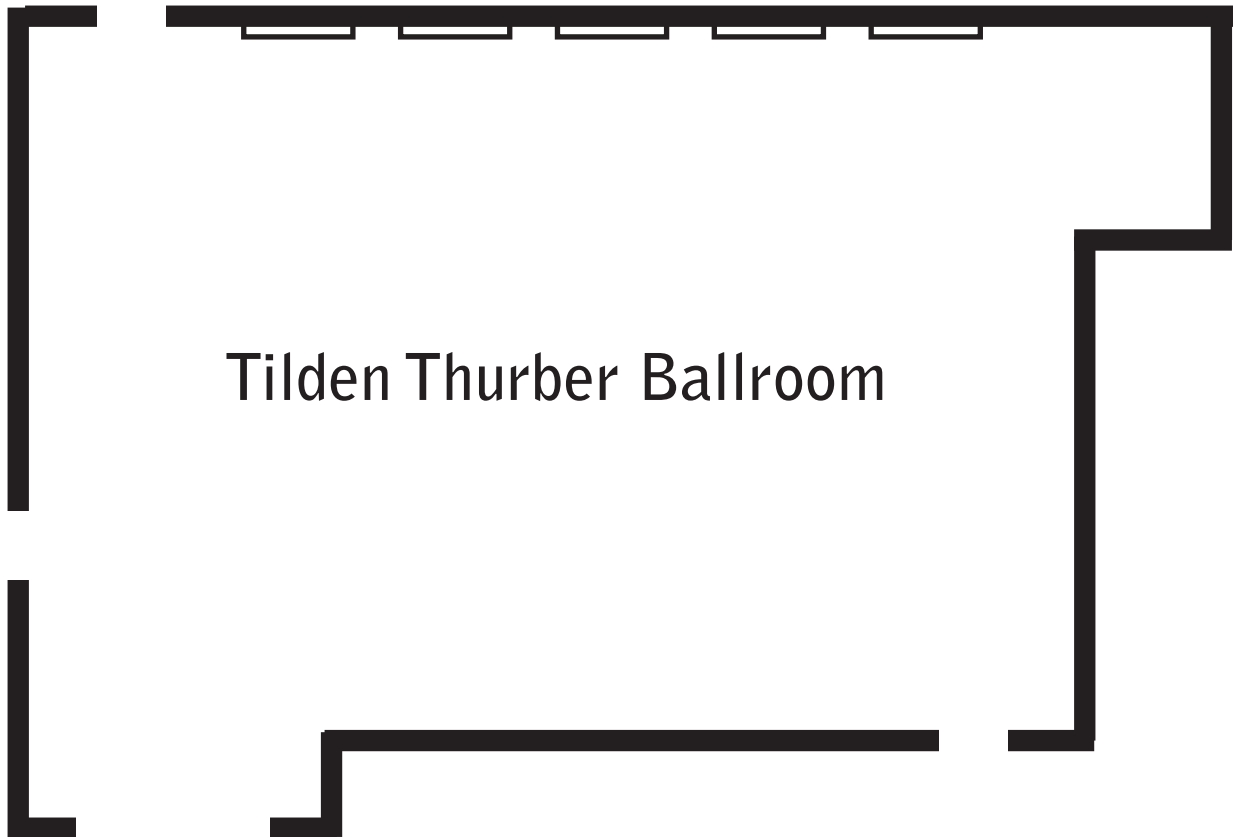
Outside Vendors

The Hotel will be provided with the phone number and contact person for all outside vendors involved in the event or function.



HOTEL PROVIDENCE

139 Mathewson Street Providence, RI 02903
401.861.8000 www.thehotelprovidence.com



Tilden Thurber Ballroom

Enter through
the Hotel
Lobby

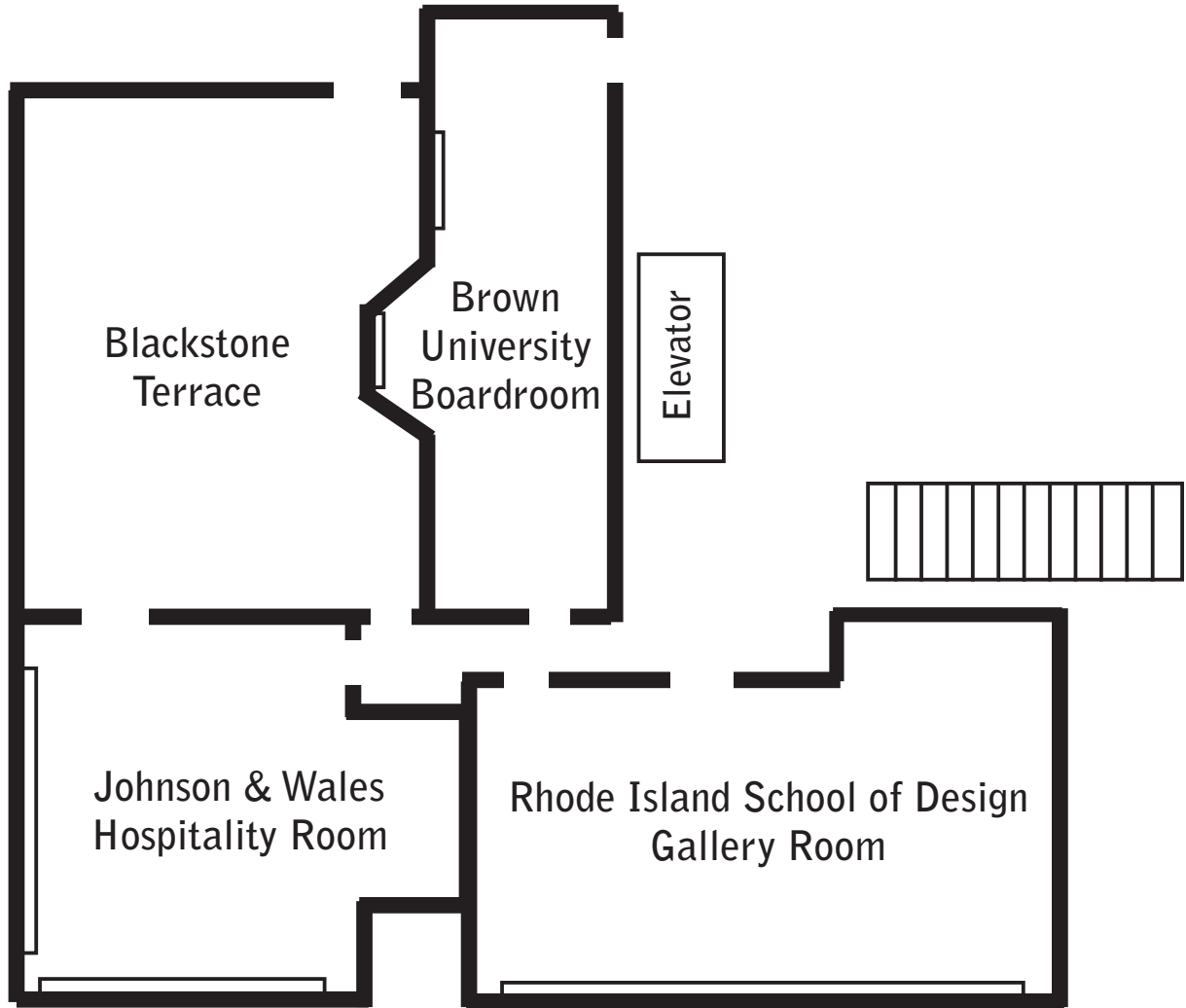
| Meeting Rooms | Classroom | Theater | Cocktail | Conference | Hollow Square | U-Shape | Half Rounds | Rounds |
|-------------------------|-----------|---------|----------|------------|---------------|---------|-------------|--------|
| Tilden Thurber Ballroom | 100 | 170 | 200 | n/a | 42 | 55 | 90 | 150 |

Tilden Thurber Ballroom: 30x60 (2,033 sq. ft.)



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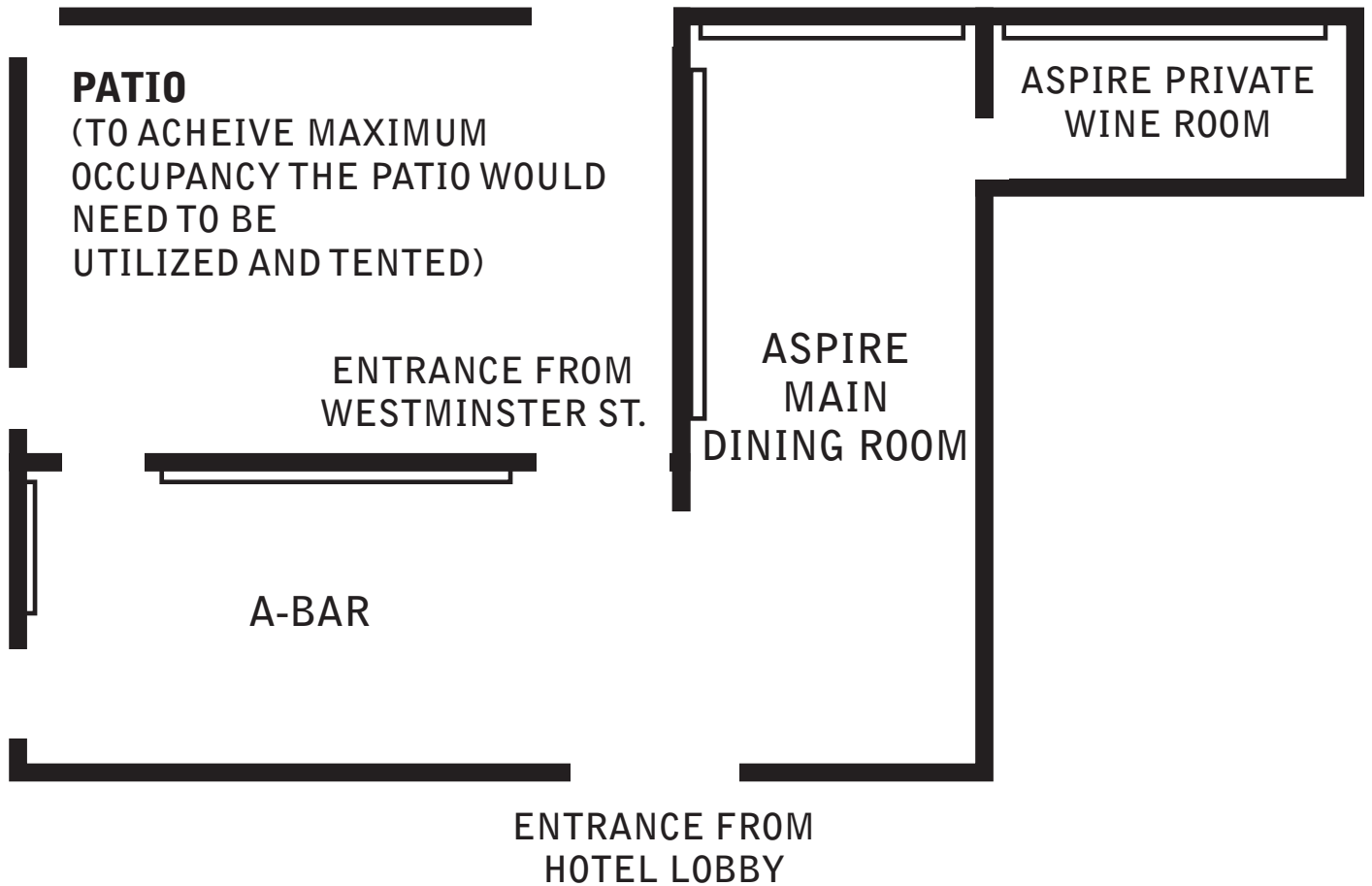
| Meeting Rooms | Classroom | Theater | Cocktail | Conference | Hollow Square | U-Shape | Half Rounds | Rounds |
|--|-----------|---------|----------|------------|---------------|---------|-------------|--------|
| Brown University Boardroom | n/a | n/a | n/a | 14 | n/a | n/a | n/a | n/a |
| Rhode Island School Of Design Gallery Room | 36 | 80 | 60 | 32 | 26 | 26 | 36 | 40 |
| J&W Hospitality Room | 30 | 65 | 60 | 32 | 26 | 26 | 30 | 40 |
| Blackstone Terrace | n/a | 80 | 150 | n/a | n/a | n/a | n/a | 100 |

Rhode Island School of Design: 20 x 40 (775 sq. ft.) Johnson & Wales: 20 x 38 (763 sq. ft.)
Brown Boardroom: 13 x 29 (437 sq. ft.) Blackstone Terrace: 38 x 40 (1,490 sq. ft.)



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| Meeting Rooms | Classroom | Theater | Cocktail | Conference | Hollow Square | U-Shape | Half Rounds | Rounds |
|---|-----------|---------|----------|------------|---------------|---------|-------------|--------|
| Aspire Restaurant (Plated function: 250 max) | n/a | n/a | 275 | n/a | n/a | n/a | n/a | n/a |