

Frequently Asked Questions

What does catering service include?

The catering service includes standard linen in your choice of ivory or white for all tables, your choice of assorted colored napkins, china, glassware and flatware; set-up and clean-up by professionally dressed service staff.

Can I bring in my own food and/or beverage to Harborside Event Center?

Boston Culinary Group holds an exclusive catering agreement with Harborside Event Center to ensure food quality and service. Therefore no outside food and beverage, including vendors or caterers, are permitted within the facility.

When is my final guarantee (guest count) due?

The final guarantee is due 5 business days prior to your event.

What is the procedure if I change my final count after the five business days?

If the food order is cancelled in full or partially there will be a re-stocking fee based on any menu items that can not be returned. All perishable and non-restockable items will be charged at full retail price. If I need to go up in guest count after my final guarantee but before the day of the event, there may be an administrative fee added onto the cost of the additional meals, if the additional meals are able to be accommodated.

Do you offer upgraded linen?

Harborside Event Center works with several specialty linen providers and therefore is able to assist you through your Event Coordinator with upgraded packages and pricing.

Do you offer tastings?

Tastings are available upon request once your event has been contracted. This is arranged through your Event Coordinator. Three meal choices may be selected and a maximum of four guests served.

Are Harbor-Sides Items on the menu interchangeable?

Our accompaniments are recommended by our Executive Chef to compliment the selected meal, however, most side items are interchangeable, please speak with your Event Coordinator for options.

Why are items pre-set instead of served?

Items such as salads and desserts are often preset to facilitate the event timeline and reduce the amount of service time required. Clients can request either fully served or pre-set/served meals.

Can I use the kitchen facility at Harborside Event Center?

Due to health code and insurance regulations, the kitchen may only be used by Boston Culinary Group staff. Any special arrangements that may be able to be accommodated must be requested through your Event Coordinator in advance of your event.

Do you offer vegetarian or vegan options?

Harborside Event Center does offer these meals, this option must be pre-arranged through your Event Coordinator at least 5 business days before your event. Our Chef will select the vegetarian meal to complement the main meal being served.

What is an attended station?

An attended station consists of a Chef preparing pasta, carving a variety of meats, and making omelets to order in front of your guests. This option is usually used to help guests move around the event and network.

How do I decide what type of bar is best for my event and budget?

A cash bar is a bar where guests are responsible for paying for their own beverages. A \$75.00 cash bar service fee is paid by the client, as revenue is not guaranteed when a cash bar is requested. This is the most inexpensive bar option for clients.

A hosted bar is a bar where the client is responsible for all beverage charges incurred by their guests. Clients have the option to request either a hosted or premium bar based on alcohol brand preferences and budget. Clients are also able to offer this option yet limit their cost by offering their guests drink tickets. Therefore guaranteeing a maximum price on the bar.

There are many other options for bar service, please see the beverage menu and speak with your Event Coordinator for the best option to fit your budget, event, and timeline.