As 2012 came to an end it was time to look back and reflect on the improvements and accomplishments we have made over the course of the year. We have made numerous enhancements that have improved our ability to operate and deliver exceptional customer service. We have improved our lobbies with more efficient lighting. We also improved our safety and security systems. Additionally, we have developed our ability to function better with new computers for management and concierge. Finally, we have made Valet service more efficient with the use of technology.

As we start 2013 we continue to strive to create operational excellence and deliver the best possible service to each of you. It is our mission and goal to continuously look for ways to improve and excel in everything we do. Our Concierge Team is dedicated to being the ultimate resource for most or your professional or personal needs. The doormen will relentlessly be your warm welcome and fond farewell each and every day. The management team is 100% dedicated to supporting the entire operation and delivering the 5-Diamond standards you deserve.

On behalf of all the Ladies and Gentlemen of the North Tower Residences, I wish all the Residents and their families the best for the New Year. Please feel free to contact me directly if there is anything I can do for you or if you have any comments or suggestions.

My direct contact information:
7194 (House phone)
617-574-7194 (Direct)
barbara.capasso@ritzcarlton.com

Residence Owner’s Family and Friends discount!

Did you know that our local Ritz-Carlton hotel is extending the rate of $245 to your friends and family through March 31, 2013. This is an excellent rate that your friends and family can take advantage of. (Please note the $245 rate does not include any of the amenities that you as owners experience during your stay and is always based upon availability.) Please contact your concierge to make your reservation for you or if you have any questions.

NORTH LOW-RISE LIBRARY

Did you know the library has complimentary wireless internet?

Need a venue for a gathering? Look no further than your own front yard. The library is available for private rental. Contact the management office for details.

Stay tuned for the next all resident event will be held in the library.
Details to follow
We consistently follow our preventative maintenance program and address any and all building operational concerns as they arise. Here are some of the items we have completed in 2012:

- Systems re-training for Concierges
- Implemented all deliveries to come through the service entrance
- Implemented all non-Ritz-Carlton food deliveries to be escorted by staff
- Redesigned the Security office to enhance camera views
- Painting of all 'service' rooms on all floors from PH3 to 3
- Painted the service hallway and bathroom on the lobby level
- Construction of Bicycle Storage Room in the basement. (Limited spots are still available)
- Replaced the Actuator Valve Body on the Mid-Zone Domestic Hot Water Tank.
- Replaced the domestic hot water PRV valve (2) on level PH3.
- Repaired the hot water riser
- Rebuilt the mid-zone cold water pump pack
- Replaced a pressure switch on the Mid-Zone Hot Water Pump Pak
- Replaced the hot water recirculation pump on 27
- Replaced the pressure reducing valves servicing PH2 and PH3
- Re-lamped the lobbies and basement common areas with LED bulbs which use less energy and expected to last 5 years.
- Re-lamped the passenger elevators with warm lighting
- Power washed, scraped, and deodorized the trash chute from PH3 down to the basement.
- Epoxy coated the basement trash room floor.
- Painted the basement floor and walls
- Painted the service entrance walls
- Wallpaper repairs (where possible) of the Low-Rise common hallways.
- Paint touch-up in common hallways (3-9 completed to date)

2013 Projects in process to date

- Implement the passenger elevator security system (High-Rise)
- Repaint the Laundry Room (Low-Rise)
- Library mini-makeover (Low-Rise)

We consistently strive to maintain the building in a safe and efficient manner by upholding ourselves to the highest standards of operational professionalism.

Important reminders...

**You live in a smoke-free building**

*Be respectful of other’s right not to smoke. Obey the policy!*

Zero tolerance for violators

After 10:00 pm all guests must be escorted by the resident they are Visiting.

Quiet hours 11p-8a

Porte-cochere 10 minutes limit

Lock your unit door when you leave for the day.

(Excessive requests for unit lock-outs is causing a valuable resource in our Security Team to be wasted.)

No personal items can be left in the common areas or hallways.

Do not pour oil or coffee grinds down drains.

Only human waste and toilet paper can be flushed down the toilet bowls.

All trash must be sealed in a bag and placed in the trash chute (Be a good neighbor do not leave anything on the floor).

When you have large items to dispose of please call the Concierge for Porter assistance *

All recyclables should be rinsed before being placed into the recycle bins

Dog-walking services must use the service elevator.

Dishwashers require no more then one (1) tablespoon of detergent (1 ½ tablespoons for heavily soiled)

Laundry

Front load washers require hi-efficiency/low suds detergent. Washing machine water valves should be in off position when not in use.*

All personal items must be removed once the cycle is complete**

(Any items left over 24 hours will be removed and if unclaimed after 30 days will be donated)**

Please remember to clean the dryer lint filter after each use to maximize efficiency.**

* North High-Rise

**North Low-Rise

Guest Parking

Parking stickers are only transferrable with the unit owner’s written authorization.*
Deliveries to your unit

Scheduling a service provider to deliver large items to your home and moves:

(Monday—Saturday 8am—5pm excluding legal holidays)

All contractors, vendors, and service providers are required to have a current Certificate of Insurance (COI) on file in the management office, prior to arrival.

Please instruct the service provider to contact The Management office at 1-617-574-7113 to schedule and forward a copy of the Certificate of Insurance guidelines specified in the Condominium Documents.

Note: Contractors, vendors and service providers, without a current and compliant certificate of insurance on file, will be turned away at the security office.

All Certificates of Insurance have an expiration date. Service providers with expired Certificates of Insurance are required to resubmit.

For qualified service providers, providing a Certificate of Insurance that complies with association requirements is often a matter of a simple phone to their insurance agent requesting them to fax or scan a copy to the management office. (Fax # (617) 574-7273).

This information will ensure there are no costly delays resulting due to service provider non-compliance.

Modifications in your unit

Scheduling a service provider to perform work in your home:

(Monday—Friday 8am—5pm excluding legal holidays)

When you plan on doing any scope of work in your unit, you will need the approval of your association’s board of managers. This approval is imperative and is noted in the Rules and Regulations of the condominium documents. The range of work includes, but is not limited to; painting, wall construction, installation of flooring and wall mounted televisions.

Construction process

Prior to any unit modification or construction you must contact the Ritz-Carlton Management office; thereafter you will receive a packet that must be completed by you and your contractor. Once the management office receives the completed paperwork, it is evaluated by your condominium association board of managers as well as Millennium Place Primary Condominium Board for approval. This evaluation process can take up to three (3) weeks.

Communication

In this techno-savvy world we live in today there are many ways in which we receive communication. What is your preferred mode of communication, we want to know. Please contact the management office @617-574-7113 or via email to: michael.d.dia5@ritzcarlton.com

Donations

Needed: Gently used warm weather clothing. We will bring it to a local organization in need. Simply drop your donations at the Concierge desk. We will do the rest!

A letter from the General Manager of The Ritz-Carlton, Boston Common

Dear Residents,

Happy New Year from the Ladies and Gentlemen of The Ritz-Carlton, Boston Common!

We value the feedback we have received regarding enhanced opportunities for our Residents to experience the hotel and are pleased to introduce The Ritz-Carlton Residences VIP Access Card. This program entitles owners and residents at The Ritz-Carlton Residences in Boston to exclusive offers and the ability to charge hotel services to a Private Residence Card account. The card can be used for services such as overnight accommodations, Artisan Bistro, Avery Bar and In Room Dining.

Detailed information was recently sent out to you. If you have any questions please do not hesitate to contact your Director of Residences, Barbara Capasso.

It is a pleasure having you as a member of The Ritz-Carlton, Boston Common family and we look forward to welcoming you to the hotel in 2013.

Sincerely,
Rajesh Khubchandani
General Manager
The Residences of
The Ritz-Carlton, Boston Common
VIP Program and Hotel Services

<table>
<thead>
<tr>
<th>Experience</th>
<th>Service Provided</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artisan Bistro and Avery Bar</td>
<td>15% discount on all food purchases for Ritz-Carlton, Boston Common Residents.</td>
<td>Discount based on regular retail pricing. Discount on promotional offers (ex: Gilt) do not apply.</td>
</tr>
<tr>
<td></td>
<td>Take out dining from Artisan Bistro extended exclusively to residents. The 15% discount on all food purchases also applied.</td>
<td></td>
</tr>
<tr>
<td>Catering</td>
<td>A member of The Ritz-Carlton, Boston Common Catering team is dedicated to assist Residents with events in the hotel or in your home. The Catering Department can be reached through the hotel operator.</td>
<td>A la carte pricing based on hotel's banquet menus.</td>
</tr>
<tr>
<td>Private Chef</td>
<td>A member of The Ritz-Carlton, Boston Common culinary team can cook for residents in the homeowner’s kitchen.</td>
<td>A la carte pricing. 72 hour notice and based upon staff availability.</td>
</tr>
<tr>
<td>Wake Up calls</td>
<td>Please call The Ritz-Carlton Residences Concierge and provide time of call.</td>
<td>No charge.</td>
</tr>
<tr>
<td>House Account</td>
<td>Hotel service charges applied to private house account.</td>
<td>Based on established credit and completion of paperwork with hotel’s finance department.</td>
</tr>
</tbody>
</table>

The following services can be extended only with an established Resident VIP house account:

| In-Home Dining              | 24 hour service available and delivered in “to go” containers. Delivery fee of $5 per order is waived for deliveries to The Ritz-Carlton Residences. | Pricing based on most current menu. Gratuity of 18% applied to all orders. |
| Housekeeping                | Services tailored to individual needs. 48 hours notice required.               | A la carte pricing.                                                    |
| Laundry/Dry Cleaning Service| The Ritz-Carlton laundry bag and appropriate form to be dropped off to the lobby concierge for processing. Same day service available if dropped off before 9am. | A la carte pricing.                                                    |

The hotel recently welcomed a new member to the family with the soft-opening of the new Asprey gift shop located in the lobby just to the left of the guest elevators. Asprey was founded in 1781 by William Asprey and from its central London location, advertised “articles of exclusive design and high quality”. An early specialty was dressing cases, for which Queen Victoria awarded Asprey a Royal Warrant in 1862 and established a long relationship with British royalty. Since then, Asprey has held a Royal Warrant for every British monarch and several foreign heads of state. Asprey has developed into the finest British jeweller and luxury goods house and has become a name synonymous with refinement and luxury. Asprey also has a long and enviable history with film, creating some of the iconic pieces of the 20th Century. The most famous is the Coeur de la Mer necklace for the 1997 film, Titanic, and more recently providing the pan for the abdication signature in The King’s Speech. Asprey has United States stores in New York, Miami and Beverly Hills.
The Spa at Sports Club/LA invites residents of The Ritz-Carlton to enjoy a 15% savings on all massage and facial services during the month of January.

**Hot Chocolate Indulgence Massage:** 50 minutes
This full body treatment uses warm chocolate oil to soothe the muscles, relieve tension, improve circulation and hasten the elimination of wastes to create a total state of relaxation.

**Holiday Recovery Facial:** 50 minutes
Does your skin need a little pick-me-up after late nights, indulgent cuisine and busy travel? This facial begins with a superior exfoliation of the skin, using a gentle, hand-applied microdermabrasion cream. A mask is then applied to draw toxins and impurities from the skin. Alpha Lipoic Omega serum is then applied to the skin to increase firmness, minimize pores and improve skin tone and texture.

Contact The Spa at 617.375.8580 to schedule your appointment.

*Some restrictions may apply. Offers cannot be combined.*
**Boston Opera House**

*Shen Yun* brings to life 5,000 years of Chinese civilization through classical Chinese dance and music in an exhilarating show you will never forget. Shen Yun captures the spirit of a culture long lost. The show moves quickly through regions, dynasties, and legends. Ethnic and folk dances fill the stage with color and energy. Tremendous athleticism, thunderous battle drums, and masterful vocalists are all set to animated backdrops that transport you to another world. **February 8 to 10th, 2013.**

**Citi Emerson Colonial Theater**

The 2006 Tony® Award-winning Best Musical about Rock and Roll Hall of Famers The Four Seasons: Frankie Valli, Bob Gaudio, Tommy DeVito and Nick Massi. This is the story of how four blue-collar kids became one of the greatest successes in pop music history. They wrote their own songs, invented their own sounds and sold 175 million records worldwide—all before they were 30! *Jersey Boys*, winner of the 2006 Grammy® Award for Best Musical Show Album and most recently, the 2009 Olivier Award for Best New Musical.

*Note: This show is a Season Special and is not part of the Season Package and must be purchased separately. January 30th through March 3rd, 2013.*

**The 24th Annual Boston Wine Festival 2013**

The Boston Wine Festival, featuring winemakers from some of the world’s best wineries, is an elegant series of wine dinners and brunches held from January 11 through March 29, 2013 at the Boston Harbor Hotel at Rowes Wharf. Chef Daniel Bruce develops each dish to perfectly complement the special wine with which it was served. There are many activities throughout the month. We encourage you to visit their website at [www.bostonwinefestival.net](http://www.bostonwinefestival.net) for more information and a calendar of all the events.
Annual Culinary Events

22nd Annual Boston Wine Expo 2013

Sample more than 1,800 wines from around the world. Guests can taste, smell and savor all weekend at the Grand Tasting. Celebrity Chef demonstrations & samplings are also offered.

February 16 and 17, Seaport World Trade Center. Call 877-946-3976 or visit

Boston Celtics Basketball Schedule

Home games take place at the TD Garden, located at 100 Legends Way, Boston, MA 02114

February

Thursday Feb. 7 vs L.A. Lakers @ 8:00 PM
Sunday Feb. 10 vs Denver @ 6:00 PM
Wednesday Feb. 13 vs Chicago @ 7:30 PM

March

Friday Mar. 1 vs Golden State @ 7:30 PM
Friday Mar. 8 vs Atlanta @ 7:30 PM
Wednesday Mar. 13 vs Toronto @ 7:30 PM
Saturday Mar. 16 vs Charlotte @ 7:30 PM
Monday Mar. 18 vs Miami @ 8:00 PM
Tuesday Mar. 26 vs New York @ 7:00 PM
Friday Mar. 29 vs Atlanta @ 7:30 PM

Restaurant Week Boston 2013

Restaurant Week Boston is back for 12 days and nights. Local chefs are busy whisking up special seasonal 3-course menus at very tasty prices...

$20.13 for lunch and $33.13 for dinner.

Citywide March 17-22 & Mar 24-29.

Visit www.bostonusa.com for more information.

Boston Magazine, Belvedere vodka and the Business Improvement District (BID) have launched Mix It Up Mondays to promote dining in the downtown Boston neighborhood. The program will run every Monday evening from February 4 through March 11, 2013 with participating bars and restaurants offering special dining offers paired with Belvedere cocktails.

Artisan Bistro and Avery Bar are participating and will extend the following special offers:

Artisan Bistro

Hampshire Porkchop - bacon glazed sweetbreads, green beans, sweet potato mousseline
Mix it Up Mondays price: $25 Retail Price: $30

Avery Bar

Veal & Ricotta Meatballs - Mushroom Sherry Cream Sauce
Mix it Up Mondays price: $10 Retail Price: $13

Cocktail Offer in both Artisan Bistro and Avery Bar

Apple-Rosemary Martini - Belvedere vodka, rosemary simple syrup, Calvados, rhubarb bitters, and a splash of cider
Mix It Up Mondays price: $12 Retail Price: $16

**The Apple-Rosemary Martini has a sophisticated, earthy palate with a bright undertone of apple combining a classic pairing between the pork chop, rosemary and apple. The garnish will be a thinly sliced coin of apple and a sprig of rosemary.

Link to the promotion listing all participating restaurants and bars:

http://www.downtownboston.org/things-to-do-downtown/nightlife/listing/mix-it-up-mondays
Did you know...

Many winter vegetables are natural health foods?

Rich in Vitamin C, Vitamin K, and beta carotene they promise an immunity boost at a time in the year when they are most needed!

Chef Yeo and The Ritz-Carlton, Boston Common Culinary team pride themselves on sourcing fresh ingredients from our surrounding local purveyors and sharing the new seasonal flavors with you. Their efforts are demonstrated beautifully through the new seasonal Artisan Bistro menu.

If you enjoy toasted wheat berry, broccolini, Vermont chevre and pomegranate vinaigrette you will love the new Beet Cannelloni. Whether it is grilled squash ribbons, fennel-salsify fingerling potatoes, or roasted cauliflower risotto, the classic winter squashes and greens, along with the root vegetables, are prominent features. For all the meat lovers, you will be thrilled to find perfectly braised oxtail and shortrib, Berkshire Porkchop, and veal meatballs. Fresh from the Sea, enjoy seared Diver scallops, glazed skate wing, and Georges Bank sole.

We know you can’t enjoy it all in one night so please take your time and share the experience with friends and family over the season. Stop in for a light salad and a glass of Cakebread Chardonnay for lunch and maybe the Berkshire Porkchop with a glass of Rioja for dinner. Feel welcome to relax in The Avery Lounge and have a night cap and charcuterie or cheese plate after a long day out. Our Mixologist, Sterling, loves inspiration as she brainstorms and mixes ideas to create new seasonal cocktails. And if you don’t feel like leaving the coziness of your home, call your In Home Dining team and have them bring you some popcorn and ice cream to accompany a good movie.

We enjoy nothing more than seeing familiar faces and spending our time with our extended Ritz-Carlton family. Whether it is assisting in making your reservation at Artisan Bistro for a night out, a comfortable ambiance to relax in Avery Lounge, or simply creating dinner at home without the fuss through In Home Dining, let us take care of you.