

# PRIVATE DINING



## ROOMS & SPACES

### THE COLONY TRUST ROOM | 12-22 PERSON SEATED

THIS GLASS-ENCLOSED ROOM BOASTS MARBLE-LINED WALLS REMINISCENT OF AN OPULENT PAST. OPTIONAL PRIVACY SHADES CREATE AN IDEAL SPACE FOR A BOARD MEETING OR A DINNER PRESENTATION. ALTERNATELY, LEAVE THE SHADES UP TO LET YOUR GUESTS TAKE IN OUR RESTAURANT'S LAVISH AMBIANCE WHILE MAINTAINING THE ROOM'S PRIVACY. THIS WORKS PERFECTLY FOR SMALL GATHERINGS, CELEBRATIONS, AND BUSINESS DINNERS.



### THE SAFE DEPOSIT "BOX" | 6-8 PERSON SEATED

### THE CHAIRMAN'S TABLE | 6-8 PERSON SEATED

THE "SAFETY DEPOSIT" TABLE IS NESTLED WITHIN A WALL OF SAFE DEPOSIT BOXES, CREATING AN INTIMATE AND SECURE SETTING FOR YOUR BUSINESS OR CELEBRATORY NIGHT OUT. ALTERNATIVELY, YOU MAY DESIRE A MORE PROMINENT SETTING. FROM OUR CHAIRMAN'S TABLE, YOU CAN SOAK IN THE VIBRANT AND SOPHISTICATED DESIGN OF THE ENTIRE RESTAURANT. WE'VE DESIGNED BOTH SPACES TO BE THE MOST SOUGHT-AFTER SPOTS IN THE MAIN DINING ROOM.



### MAIN DINING ROOM BUYOUT | 73-170 SEATED, 101-250 PERSON COCKTAIL FULL RESTAURANT BUYOUT | 180-250 SEATED, 251-330 PERSON COCKTAIL

THE ENTIRE RESTAURANT OR MAIN DINING ROOM CAN BE YOURS FOR AN UNFORGETTABLE CELEBRATION, CUSTOM-TAILORED TO YOUR NEEDS. THE SLEEK DESIGN, HIGHLIGHTED WITH ORIGINAL VINTAGE ELEMENTS, CREATES A MEMORABLE AND CLASSIC BACKDROP FOR ANY OCCASION WHETHER IT BE A WEDDING RECEPTION OR CORPORATE EVENT.

## ROOMS & SPACES

### THE WINE VAULT | 8-18 PERSON SEATED | 10-30 PERSON COCKTAIL RECEPTION

GUESTS ENTER THIS SPACE THROUGH THE ORIGINAL STEEL VAULT DOOR AND ARE TRANSPORTED INTO HISTORIC 19TH CENTURY BOSTON. ONCE USED FOR KEEPING GOLD UNDER LOCK-AND-KEY, THIS FORMER BANK VAULT HAS BEEN TRANSFORMED INTO A SEMI-PRIVATE EVENT SPACE FEATURING A GLASS-ENCLOSED, FLOOR-TO-CEILING WINE WALL. MODERN DESIGN ELEMENTS, ACCENTED WITH PRESERVED ORIGINAL TILE, MAKE IT ONE OF OUR MOST COVETED SPOTS FOR SMALLER GROUPS. THE WINE VAULT IS THE PRIME LOCATION FOR A PRE-THEATER COCKTAIL RECEPTION OR A CELEBRATORY DINNER WITH FRIENDS OR COLLEAGUES.



### THE BARREL VAULT | 20-60 PERSON SEATED | 31-75 PERSON COCKTAIL RECEPTION

WITH ITS SIGNATURE BARREL-VAULTED, COPPER CEILING AND PRIVATE BAR, THIS SPACE WILL BRING A SOPHISTICATED ATMOSPHERE TO ANY EVENT. IT IS ONE OF THE MOST VISUALLY IMPRESSIVE AND VERSATILE AREAS OF THE RESTAURANT, ESPECIALLY FOR THOSE SEEKING A PRIVATE COCKTAIL HOUR FOLLOWED BY A SEATED DINNER. GUESTS WILL BE TREATED TO AN EXTRAORDINARY EXPERIENCE IN A ONE-OF-A-KIND SPACE THEY WILL NOT SOON FORGET.



### THE FULL VAULT | 61-80 PERSON SEATED | 76-110 PERSON COCKTAIL RECEPTION

THE WINE VAULT AND THE BARREL VAULT COMBINE TO REVEAL OUR MOST LUXURIOUS PRIVATE EVENT SPACE. IMPRESS YOUR GUESTS BY CUSTOMIZING THE PERFECT HOLIDAY CELEBRATION, REHEARSAL DINNER, OR CLIENT RECEPTION.

STATE OF THE ART A/V CAPABILITIES ARE AVAILABLE IN ALL PRIVATE DINING ROOMS



## PASSED & STATIONARY

### HORS D'OEUVRES

#### FRESH RAW BAR

LOCAL OYSTERS: \$4 PER PIECE

SHRIMP COCKTAIL: \$5 PER PIECE

*SERVED WITH TRADITIONAL ACCOMPANIMENTS*

#### CHEESE BOARD

CHEF'S CURATED SELECTION OF CHEESES  
FROM OUR FRIENDS AT FORMAGGIO  
SOUTH END | \$6 PER PERSON

TRUFFLED STEAK TARTARE | \$6  
CORNICHON, GRILLED CROSTINI

EGGPLANT ROLLATINI | \$6  
SUNDAY GRAVY, MOZZARELLA

BEER BATTERED ONION RINGS | \$4  
CHIPOTLE AIOLI

MAC & CHEESE SPOONS | \$4  
MORNAY SAUCE, BACON

STEAK KABOB | \$6  
CHOPS HOUSE SAUCE, TOMATO, ONION

OXTAIL CROQUETTES | \$6  
BRAISED OXTAIL, RED PEPPER MOSTARDA

CRISPY FRIED CALAMARI | \$4  
LEMON AIOLI

PRIME BEEF TARTARE | \$6  
GAUFRETTE, CORNICHON

WAGYU DUMPLINGS | \$8  
MICRO CILANTRO | SESAME OIL

#### CHARCUTERIE BOARD

CHEF'S SELECTION OF CURED &  
SMOKED MEATS | \$8 PER PERSON

TUNA TARTARE | \$6  
CUCUMBER, WANTON CRISPS

PARMESAN GOUGERES | \$3  
CHEESE PUFFS

STEAK & CHEESE EGG ROLLS | \$6  
SHAVED RIBEYE, GRUYERE, ONION

MINI BEEF MEATBALLS | \$4  
PRIME BEEF, JUS

SEASONAL VEGETARIAN CROSTINI | \$4  
CHEF'S FRESHEST CHOICE VEGETABLES

MUSHROOM & TALLEGIO | \$5  
CROSTINI, FRESH HERBS

MINI PRIME BEEF SLIDERS | \$6  
LETTUCE, TOMATO, AIOLI

FRIED BRUSSELS SPROUTS | \$3  
LEMON AIOLI

LOBSTER BLT'S | \$9  
POTATO BUN, TOMATO, BACON

ALL HORS D'OEUVRES ARE PRICED PER PIECE UNLESS OTHERWISE LISTED.  
\*\*SUBSTITUTIONS FOR ALLERGIES OR AVERSIONS CAN BE MADE UPON REQUEST. MENUS ARE  
SUBJECT TO CHANGE BASED ON SEASONALITY & AVAILABILITY

# BISTRO MENU

\$89 PER PERSON



Signature Popovers with Whipped Butter | Served Family Style

## FIRST COURSE

### ICEBERG WEDGE

Blue Cheese, Cherry Tomato, Bacon Lardons

### CAESAR SALAD

Romaine, Crispy Kale, Parmesan Tuile

### FRENCH ONION SOUP

Spanish Onions, Comté, Beef Broth

## MAINCOURSE

### 8 OZ. GRILLED HANGER STEAK

Arugula Salad, Generous Frites

### 8 OZ. FILET MIGNON STEAK

Arugula Salad, Generous Frites

*A Flight of our Boston Chops House, Bearnaise, & Peppercorn Sauces will be served family style with Frites*

### HERB ROASTED CHICKEN

Wild Mushroom Risotto, Spinach, Parmesan, Chicken Jus

### HOUSEMADE PAPPARDELLE BOLOGNAISE

Veal, Beef, Pancetta, Creamy Tomato Sauce, Herbs

## DESSERT COURSE

Classic Creme Brûlée | Vanilla Bean

Sticky Toffee Pudding | Butterscotch Sauce, Fig Crumb, Rum Raisin

Custom Cake\* | Served with Ice Cream

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# PRIME MENU

\$109 PER PERSON



Signature Popovers with Whipped Butter | Served Family Style

## FIRST COURSE

### ICEBERG WEDGE

Blue Cheese, Chery Tomato, Bacon Lardons

### CAESAR SALAD

Romaine, Crispy Kale, Parmesan Tuile

### FRENCH ONION SOUP

Spanish Onions, Comté, Beef Broth

### CRAB CAKE

Ramp Remoulade | Micro Greens Salad

## MAIN COURSE

### HERB ROASTED CHICKEN

Mushroom Risotto, Sautéed Spinach, Red Wine Jus, Parmesan

### HOUSEMADE PAPPARDELLE BOLOGNAISE

Veal, Beef, Pancetta, Creamy Tomato Sauce, Herbs

### HERB MARINATED CHILEAN SEA BASS

Miso Jus, Bok Choy, Sambal Salad

### 8 OZ. FILET MIGNON

Asparagus, Wild Mushrooms, Goat Cheese Potato Croquettes & Béarnaise

### 8 OZ. GRILLED WAGYU BAVETTE

Arugula Salad, Generous Frites

*A Flight of our Boston Chops House, Bearnaise, & Peppercorn Sauces will be served family style with Frites*

## SIDES

(Please Select Two, Served Family Style)

SPICY BROCCOLI | GRILLED ASPARAGUS | MASHED POTATOES

AU GRATIN POTATOES | PORK BELLY MAC N' CHEESE

## DESSERT (Please Select Two)

BUTTERCAKE Apple Compote| Caramel Sauce| Vanilla Ice Cream

CREAM CLASSIC CREME BRÛLÉE | Vanilla Bean

STICKY TOFFEE PUDDING | Butterscotch Sauce, Fig Crumb, Rum Raisin

CUSTOM CAKE\* | Served with Ice Cream

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# GRAND STEAKHOUSE MENU

\$139 PER PERSON



## FIRST COURSE

### RAW BAR PLATEAU

Daily Oysters, Jumbo Shrimp Cocktail

### SIGNATURE POPOVERS

Whipped Butter

## MAIN COURSE

### GRILLED WAGYU BAVETTE

Arugula Salad, Generous Frites, Flight of our Boston Chops House, Bearnaise, & Peppercorn Sauces

### HERB ROASTED CHICKEN

Mushroom Risotto, Spinach, Red Wine Jus, Parmesan

### HOUSEMADE PAPPARDELLE BOLOGNAISE

Veal, Beef, Pancetta, Creamy Tomato Sauce, Herbs

### HERB MARINATED CHILEAN SEA BASS

Miso Jus, Bok Choy, Sambal Salad

### 8 OZ. PRIME FILET MIGNON

14 OZ. PRIME RIBEYE

14 OZ. PRIME NY STRIP

All Steaks Served with Asparagus, Wild Mushrooms, Goat Cheese Potato Croquettes & Choice of Sauce

## SECONDCOURSE

### ICEBERG WEDGE

Blue Cheese, Cherry Tomato, Bacon Lardons

### CAESAR SALAD

Romaine, Crispy Kale, Parmesan Tuile

### OXTAIL CROQUETTES

Red Pepper Mostarda

### CRAB CAKE

Ramp Remoulade, Micro Greens Salad

## SIDES

Select Three, Served Family Style

### SPICY BROCCOLI

### GRILLED ASPARAGUS

### MASHED POTATOES

### AU GRATIN POTATOES

### PORK BELLY MAC N' CHEESE

### ONION RING TOWER

### SAUTÉED SPINACH WITH GARLIC & SHALLOTS

## DESSERT COURSE

### BUTTERCAKE Apple Compote| Caramel

Sauce| Vanilla Ice Cream

### CLASSIC CREME BRÛLÉE

Vanilla Bean

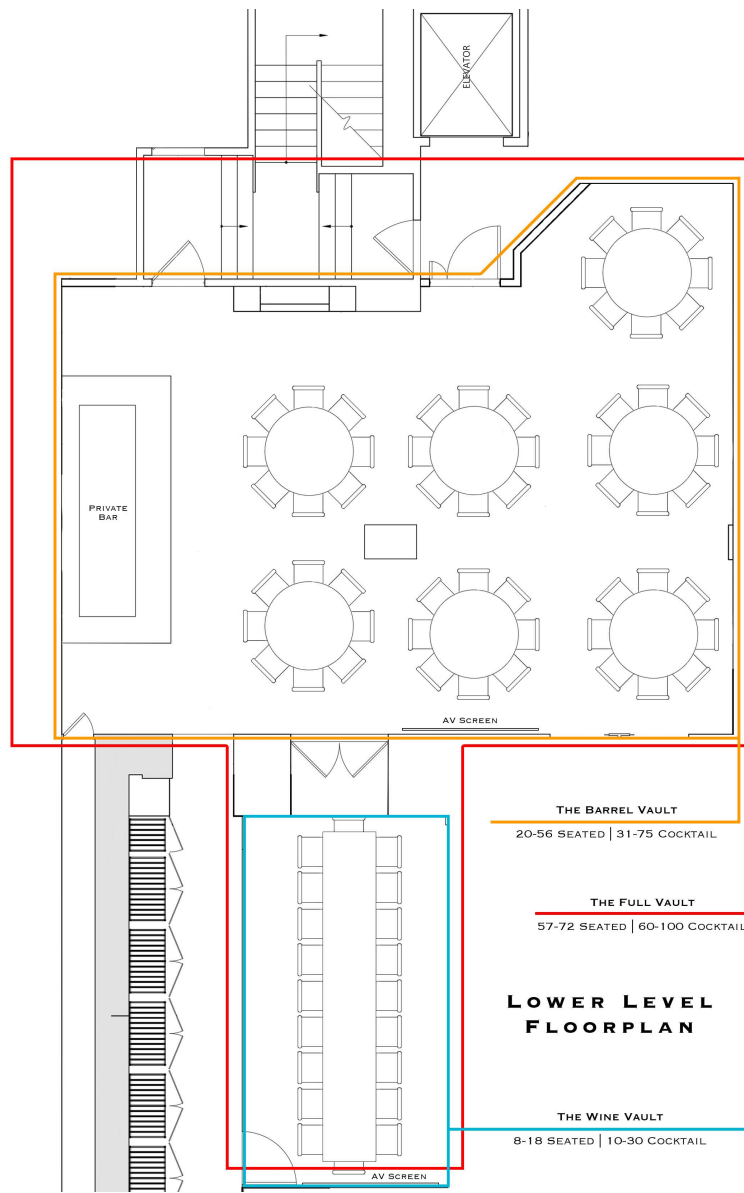
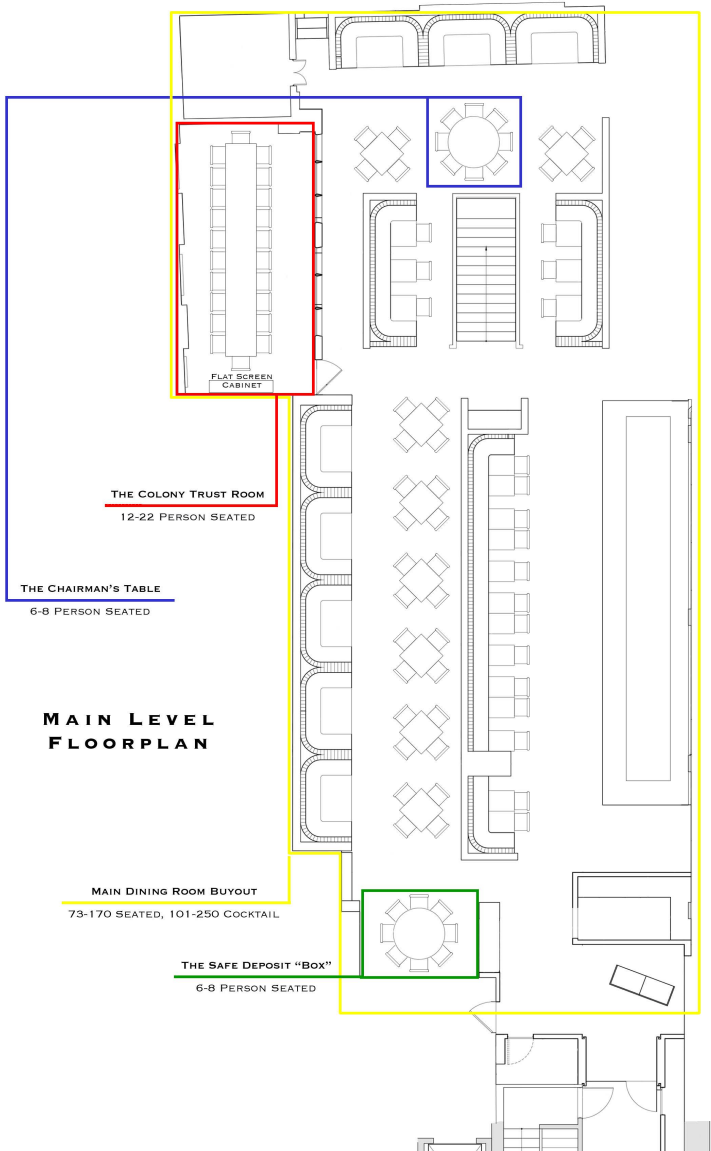
### STICKY TOFFEE PUDDING

Butterscotch Sauce, Fig Crumb, Rum Raisin

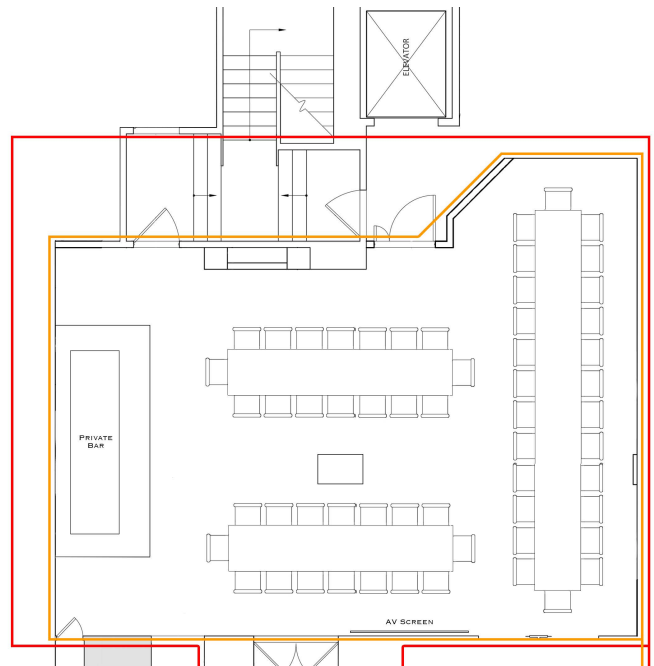
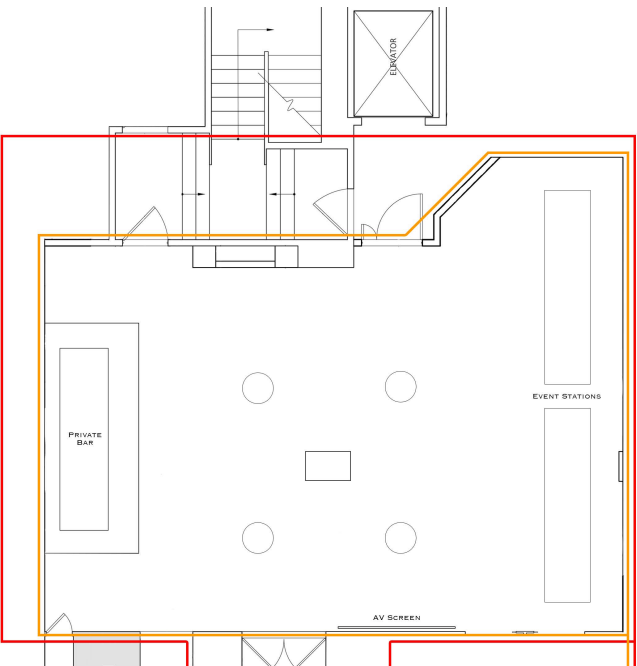
### \*CUSTOM CAKE

Served with Ice Cream

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**ALTERNATIVE BARREL VAULT SETUPS**







## LOCK IN THE DETAILS

### DINNER

3 COURSE BISTRO MENU | \$89

3 COURSE PRIME STEAKHOUSE MENU | \$109

4 COURSE GRAND STEAKHOUSE MENU | \$139

#### ADD WINE PAIRINGS

3 COURSE, \$45 PER PERSON

4 COURSE, \$60 PER PERSON

### ADDITIONAL SERVICES

- ~ADD A DESSERT STATION TO YOUR RECEPTION
- ~ENHANCE YOUR CELEBRATION WITH A CUSTOM CAKE
- ~HANDS ON PLANNING. YOU WILL WORK CLOSELY WITH OUR EVENT STAFF TO ENSURE NO DETAIL IS OVERLOOKED.
- ~TO ADD SOME FLAIR TO THE LOOK OF YOUR EVENT, WE CAN HELP COORDINATE FLORAL & OTHER DECOR DELIVERIES
- ~PERSONALIZED MENUS WITH YOUR COMPANY LOGO OR A GREETING OF YOUR CHOICE.
- ~AV IS AVAILABLE IN ALL OF OUR PRIVATE DINING ROOMS.
- ~PARKING:

DISCOUNTED VALIDATED PARKING IS AVAILABLE AT THE LAFAYETTE GARAGE, 1 AVE DE LAFAYETTE. LESS THAN A 5 MINUTE WALK.