



2018 EVENT KIT

CLERYS

113 DARTMOUTH ST | BOSTON, MA

**EVENTS MANAGER: KAYTI LABELLE
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COMFY SPACES IN THE HEART OF THE BACK BAY

CLERY'S IS ONE OF BOSTON'S BEST NEIGHBORHOOD BARS! A BISTRO, BAR, RESTAURANT AND FUNCTION FACILITY, IT IS ONE THE MOST DYNAMIC VENUES IN THE BACK BAY. MEETING FRIENDS FOR A QUICK BITE, STEPPING OUT FOR A QUICK DRINK OR NEEDING A PLACE TO HOST YOUR NEXT LARGE FUNCTION - CLERY'S IS YOUR ONE STOP DESTINATION IN THE HISTORIC SOUTH END, LOCATED ON THE CORNER OF COLUMBUS AND DARTMOUTH.

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perfect for weekend gatherings

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1 STATIONARY

Small = 20-25 people Large = 40-50 people One Size = 30-35 people

(V) = Vegetarian

*= Gluten Free

**=Gluten Free Optional

Southern Style Chicken Tenders \$75/sm, \$125/lg

Double battered tenders with choice of Sam Adams BBQ or whole grain honey mustard sauces

Chicken or Steak Satay \$100/sm, \$150/lg

Marinated skewers on la plancha with teriyaki and scallion

Chicken Wings \$75/sm, \$125/lg

Voted best in Boston 2 years straight. Choice of Buffalo, Sam Adams BBQ, Wayne Gretzky, Roasted Garlic Parmesan, or Grilled Cajun Caramel

Chicken or Steak Quesadilla \$75/sm, \$125/lg or \$100/sm, \$150/lg

Served with caramelized onions and bell peppers, pico de gallo, and cheddar cheese

Veggie Quesadilla (V) \$60/sm, \$110/lg

Fire roasted squash, zucchini, caramelized onions, bell peppers, pico de gallo, and cheese

Mango Buffalo Bites \$75/sm, \$125/lg

Bite size chicken tenders in mango infused buffalo sauce

Sausage Roll \$75/sm, \$125/lg

Italian sausages with caramelized bells peppers, onions, and mozzarella rolled up in puff pastry. Served with marinara sauce

Pigs in a Blanket \$75/sm, \$125/lg

Natural beef hot dogs wrapped in puff pastry, served with spicy ketchup and dijon mustard

Steak Crostini \$100/sm, \$150/lg

Rare sliced hanger steak, IPA glazed onions, Berkshire blue cheese, and thyme

Philly Spring Rolls \$100/sm, \$150/lg

Griddled shaved steak with caramelized onions and American Wiz cheese sauce

Crab Cakes \$100/sm, \$175/lg

Lump crab griddled with Ritz crackers and butter, served with remoulade and fresh lemon

Bacon Wrapped Scallops* \$125/sm, \$200/lg

Jumbo Maine scallops wrapped in smoked bacon

Oysters on the Half Shell* 50 for \$175 100 for \$300

Shrimp Cocktail* \$100/sm, \$175/lg

Caprese* (V) \$60/sm, \$110/lg

Vine ripe tomato, fresh mozzarella, basil, and balsamic vinegar reduction

Tartlets

Bacon Tart w/ cheddar and caramelized onions \$75/sm, \$125/lg

Spinach and Feta (V) \$75/sm, \$125/lg

Vidalia Onion w/gorgonzola and thyme \$75/sm, \$125/lg

Sliders

Cheeseburger with homemade pickles and special sauce \$100/sm, \$150/lg

Spicy chicken cutlet w/ lettuce, tomato and herb aioli \$100/sm, \$150/lg

Flatbreads (any combination of 8 for \$100) Serves 20-25 people

Buffalo- buffalo chicken, blue cheese, Monterey jack-cheddar, carrots, and celery

Margherita (V)- marinara, mozzarella, oregano, and basil

Back Yard- grilled BBQ chicken, gorgonzola, tomatillo salsa, and scallion

North Ender- roasted tomatoes, herb infused ricotta, mozzarella, EVOO

BLT- bacon ranch, bacon, mozzarella, cherry tomato, baby arugula

Sausage and Peppers- hot Italian sausage, marinara, roasted peppers, caramelized onions, and mozzarella

Shrimp Scampi- shrimp, garlic butter sauce, mozzarella, cherry tomato

1 STATIONARY & BUFFET

Small = 20-25 people Large = 40-50 people One Size = 30-35 people

Handmade Guacamole \$125

Served with endless supply of house fried tortilla chips

Cheese & Fruit Display (V) \$75/sm, \$125/lg

A mix of fruit and cheese

Vegetable Crudité (V)* \$75

Seasonal raw veggies served with a house dip

Hummus (V) \$60/sm, \$85/lg

Garlicky chickpea puree with EVOO and homemade pita chips

Chips and Salsa \$50/sm, \$85/lg

Pico de gallo and tomatillo salsa with house fried tortilla chips

Dessert Platters

Fresh Baked Cookie Platter 50 pcs / \$100

Brownie Platter 50 pcs / \$100

Apple Crisp w/ Homemade Whipped Cream \$125

Donut Wall with customizable chalkboard sign

36 donuts - \$150

48 donuts - \$175

*Please inquire for flavors

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Each item is priced per half or full pan. A full pan contains approximately 20 individual portions of each item.

Buffet Menu

Salads

Caesar Salad (V)	\$75
House Garden Salad (V)*	\$75

Pasta (priced per 1/2 or full pan - each pan serves about 20 people)

Macaroni and Cheese (V)	\$75 / \$125
Arabiata or Vodka Sauce (V)	\$75 / \$125
Pesto and Roasted Red Peppers (V)	\$75 / \$125
Baked Ziti (V)	\$75 / \$125
Broccoli Alfredo (V)	\$75 / \$125

Entrees

Chicken Parm	\$150
Steak Tips with onions, peppers, mushrooms	\$200
Scampi Style Jumbo Shrimp	\$175
Chicken Marsala	\$150
Baked Haddock with baked ritz, old bay	\$160
Grilled Salmon with Béarnaise Sauce	\$160
Prime Rib (serves 12-15)	\$400

Sides (priced per 1/2 or full pan - each pan serves about 25 people)

Garlic Mashed Potatoes (V)	\$40 / \$60
Rice Pilaf (V)	\$40 / \$60
Mixed Vegetables (V)*	\$50 / \$70
Grilled Asparagus (V)*	\$50 / \$70
Beer Glazed Carrots (V)	\$40 / \$60
Roasted Red Potatoes (V)	\$40 / \$60
Green Beans with Garlic Butter (V)*	\$50 / \$70

INTERESTED IN LUNCH OPTIONS? ASK YOUR EVENTS MANAGER!

2 BRUNCH FUNCTIONS

Each order serves about 15-20 people as a portion of their meal

Breakfast Entrees

Scrambled Eggs*	\$75
Scrambled Eggs with Cheese*	\$90
Classic French Toast	\$75
Vegetable Frittata*	\$90

Breakfast Sides

Bacon*	\$75
Sausage*	\$60
Ham*	\$75
Home Fries	\$50

Brunch Add-On's

Fruit Display (large)	\$50
Yogurt & Granola (large)	\$70
Asst. Bagels & Cream Cheese	\$80

*Breakfast pastries & muffin options available upon request.

Coffee & Tea Station - \$4 per person

Juice Station - \$7 per person

(Choice of Orange, Grapefruit, Cranberry, Apple, Pineapple)

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Donut Wall

with customizable chalkboard sign

36 donuts - \$150

48 donuts - \$175

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3 FEES & MINIMUMS

In lieu of charging a room rental fee, we require a minimum purchase of food and beverage to book our venue. Minimums vary from day to day and are subject to change seasonally. The minimum does not reflect 7% tax, 4% administration fee, or gratuity. All beverages including beer, wine and liquor are based on consumption. Events are contracted for a 3 hour time span, for additional hours \$500/hour will be added to the minimum. All menu prices are subject to change. Events with less than 40 expected guests will have a cocktail server and events with over 40 will be staffed with a bartender.

Bistro (semi-private/private): Up to 60 guests

Sunday - Tuesday - ***

Wednesday \$1600

Thursday \$3000

Friday \$2000

Saturday \$1800

The Cellar (private): 60 - 150 guests

Sunday - Tuesday ***

Wednesday - Saturday \$1500

*** no minimum to reserve, please inquire for more details as some restrictions may apply.

Brunch/Lunch

Host your next lunch or brunch gathering with us in semi or private space!

Large parties and BUYOUT

Looking for something a bit smaller? We also accept large parties in our dining room and can offer a partial area buyout.

Looking for something a bit larger? We are always happy and willing to discuss the possibilities of full and partial buyouts.

*prices available upon request

CLERY'S

113 Dartmouth St | Boston, MA | 617-272-9874

PARKING INFORMATION & PUBLIC TRANSPORTATION

The Dartmouth St garage is located directly across the street at 126 Dartmouth St. We are 1 block from Copley Plaza, next to the train station and on the border of the Back Bay and South End neighborhoods. The closest T stop is the Orange Line (Back Bay).

Looking for something different?

The Glynn Hospitality Group owns 9 bars and restaurants throughout Boston, with indoor and outdoor spaces. Accommodating up to 650 guests, we're sure to have a space and venue that fits your needs!



THE
Glynn
HOSPITALITY GROUP