



2017 EVENTS KIT

BROWNSTONE

111 DARTMOUTH ST | BOSTON, MA

**EVENTS MANAGER: KAYTI LABELLE
KLABELLE@IRISHCONNECTION.COM
617-449-7127**



COMFY SPACES IN THE HEART OF THE BACK BAY

JUST LIKE THE ARCHITECTURE ASSOCIATED WITH THE SURROUNDING NEIGHBORHOODS; BROWNSTONE IS A CLASSIC, STYLISH BUT CASUALLY ELEGANT BAR & RESTAURANT. FROM YOUNG PROFESSIONALS SIPPING CRAFT BEERS TO COUPLES ENJOYING CHEF KELLY SNOGLES INVENTIVE FARE, BROWNSTONE IS A QUANT LITTLE RETREAT THAT TRANSITIONS INTO A HAPPENING LATE NIGHT HOT SPOT.

BROWNSTONE

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1 STATIONARY

(V) = Vegetarian

*= Gluten Free

Small orders serve about 15-25 people, and large serve about 25-40

Herb Crusted Goat Cheese (V) \$110

Spreadable log of VT chevre rolled in fine herbs and sea salt. Served with fresh seasonal berries and crackers

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

A mix of fruit and cheese accompanied by a variety of crackers

Vegetable Crudité (V)* \$75

Seasonal raw veggies served with a house dressing

Hummus (V) \$75

Garlicky chickpea puree with homemade flatbread chips

FCCFT \$80/sm, \$150/lg

Fried chicken and crunchy french toast sticks, Served with blueberry compote and VT maple syrup

Caprese (V)* \$75

Vine ripe tomato and mozzarella with basil, EVOO, and balsamic vinegar reduction

All orders serve about 20-25 people as a portion of their meal

Buffet Menu

Salads

<i>Caesar Salad (V)</i>	\$75
<i>House Garden Salad (V)*</i>	\$75

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

<i>Macaroni and Cheese (V)</i>	\$75 / \$125
<i>Cavatapi Pasta with Pesto and Roasted Red Peppers (V)</i>	\$75 / \$125
<i>Baked Ziti with marinara, mozzarella, parmesan cheese</i>	\$75/\$125

Entrees

<i>Chicken Carbonara</i>	\$150
<i>Steak Tips with onions, peppers, mushrooms</i>	\$200
<i>Scampi Style Jumbo Shrimp</i>	\$175
<i>Chicken Marsala</i>	\$150
<i>Baked Haddock with baked ritz, old bay, cippolini onions</i>	\$160
<i>CGrilled Salmon with Bearnaise Sauce</i>	\$160

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

<i>Garlic Mashed Potatoes (V)</i>	\$30 / \$50
<i>Rice Pilaf (V)</i>	\$30 / \$50
<i>Steamed Mixed Vegetables (V)*</i>	\$40 / \$60
<i>Grilled Asparagus (V)*</i>	\$40 / \$60
<i>Beer Glazed Carrots (V)</i>	\$40 / \$60
<i>Potato Wedges (V)</i>	\$30 / \$50
<i>Green Beans with Garlic Butter</i>	\$40 / \$60

1 STATIONARY & BUFFET

(V) = Vegetarian

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The following can be ordered per piece with a minimum order of 20 pieces.

Southern Style Chicken Tenders \$2.50 each

Double battered tenders with choice of beer mustard, BBQ, strawberry habanero or buffalo sauces

Chicken or Steak Satay \$3.00 / \$4.00

Marinated skewers on la plancha with teriyaki and scallion

Sausage Roll \$3.00 each

Italian sausages with caramelized bell peppers, onions and mozzarella rolled in puff pastry and served with marinara

Dogs in a Snuggie \$2.50 each

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

Steak Crostini \$3.00 each

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

Crab Cakes \$4.00 each

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

Bacon Wrapped Scallops* \$5.00 each

Jumbo Maine scallops wrapped in smoked bacon

Shrimp Cocktail* 4.00 each

Poached jumbo shrimp served chilled

Tartlets

Roasted Vegetable (V) \$3.00 each

Roasted Mushroom (V) \$3.00 each

Spinach and Feta (V) \$3.00 each

Duck Tartlet with duck confit, brie and pears \$4.00 each

Sliders

Cheeseburger \$4.00 each

Fried Chicken w/ herb aioli \$3.00 each

BBQ Pulled Pork w/ onion straws and aioli \$3.00 each

Flatbreads (any combination of 6 for \$80)

Gianni - fig jam, Bartlett pears, VT goat cheese, baby arugula, truffle oil, sea salt

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

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

Back Yard - grilled BBQ chicken, gorgonzola, cheddar and scallion

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

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

Cuban - BBQ pulled pork, bacon, cheddar, homemade pickles, beer mustard

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

Dessert Platters & Coffee Service

Serves 45-50 people

Cookie Platter \$100

Apple Crisp \$125 per pan

Coffee Service \$4 per person

Donut Wall

with customizable chalkboard sign

36 donuts - \$150

48 donuts - \$175

**Please inquire for flavors*



2 FEES & MINIMUMS

In lieu of charging a room rental fee, we require a minimum purchase of food and beverage to book our venue. This minimum varies from day to day and is also subject to change. The minimum does not reflect 7% tax, 4% administration fee, or gratuity. All beverages, including beer, wine and liquor are based on consumption and 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.

Semi Private Side Room - Up to 40 guests

Sunday - Wednesday: \$1,000

Thursday - Saturday: \$1,500

Full venue buyout - Up to 100 guests

Sunday - Tuesday: \$2,000

Wednesday: \$4,000

Thursday - Saturday: \$6,000

Weekday brunch functions available.

We have options for stationary/buffet.

Ask your events manager for pricing.

Lunch/Dinner large reservations available.

We have options for stationary/buffet/pre fixe

Ask your events manager for pricing.

Looking for something a bit smaller?

We also accept large parties in our dining room and can offer a partial area reservation.

*price available upon request

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THE FINE PRINT

In lieu of charging a room rental fee, we require a minimum purchase of food and beverage to book our venue. This minimum varies from day to day and is also subject to change. These minimums do not reflect the 7% tax, 3% administration fee, or the gratuity.

All beverages, including beer, wine and liquor are based on consumption.

All menu prices are subject to change based on availability of ingredients.

To request a quote for a minimum, please contact the Events Manager Kayti Labelle at klabelle@irishconnection.com.



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 10 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!