

-- THE --
BILTMORE
BAR & GRILLE

PRIVATE EVENT
MENU



Nikki DiGuilio
Event Coordinator
781-433-9028
ndiguilio@goodnuhospitality.com

To experience a private event at The Biltmore with family, friends, or co-workers means that you get to enjoy the greatest times of life all in one unforgettable day! We can work with you to create a custom menu inspired by the Biltmore's signature starters, entrees, sides, and desserts.

There is something very special and unique within the legendary walls of The Biltmore. From the original stamped tin ceilings to the rich wood paneling, you are a part of history as you walk the century old wood flooring to your semi private Biltmore party room. You can almost envision the grand parties through the decades celebrating life and love of food and good times. This neighborhood tradition continues today with these perfect spaces available for your event.



There is no better time than right now to reserve your special date with us. Making great memories with those closest or hosting a celebration for someone special are life's real pleasures. Whether you are looking to book a graduation party, a holiday gathering, or a corporate function, our sensational cuisine and semi-private dining space will make for a memorable event.

Easy, Affordable, Enjoyable. We look forward to being part of your special time!

Off-Site Catering also Available!

The Biltmore Bar & Grille
1205 Chestnut Street. Newton Upper Falls, MA 02464
thebiltmoregrill.com

Pricing, Fees & Additional Information

At the Biltmore we do not have rental charges in order to reserve any of our space's. Pricing is based on a food & beverage minimum which is determined by a multitude of factors. Please inquire with our Event Coordinator regarding what the minimum would be for your event.

A 7% tax, 20% gratuity and 5% admin fee are added to the final bill. Minimums are based on net sales. Taxes, gratuity and administration fees are not included in the minimum.

The Biltmore does not require a deposit and we typically do not pre-charge anything. A final bill will be presented at the end of your event (this is subject to change based on the specific details of your personalized event). We do require a contract in order to confirm your hold.

A final head count and finalized menu is required two weeks prior to your event.

Contact Information

Nikki DiGuilio
Event Coordinator
1215 Chestnut Street. Newton, MA 02464
ndiguilio@goodnuhospitality.com
781-433-9028



Event Space

Semi Private Back Dining Room

Seated: up to 30 guests

Cocktail Reception: Up to 40 Guests



Full Dining Room

Seated: up to 60 guests

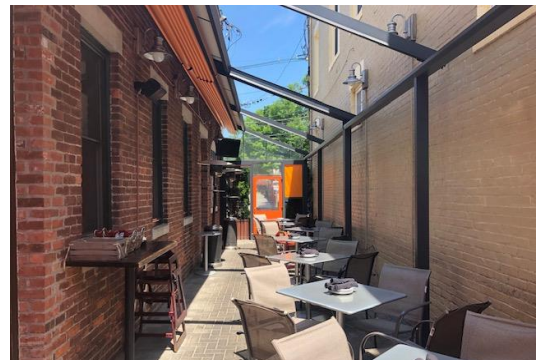
Cocktail Reception: Up to 70 Guests



Outdoor Patio (Seasonal)

Seated: up to 25 guests

Cocktail Reception: Up to 40 Guests



Full Venue Buyout

Inquire Within



Event Menus

Brunch Menu

Brunch Buffet Options (priced per person)

Smoked Salmon Platter \$12pp

capers, red onion, marble rye, cream cheese

Mixed Green Salad \$3pp

Caesar Salad \$3.50pp

Pastry \$5pp

chef's selection of house made breakfast pastries

Bagels & Cream Cheese \$5pp

everything and plain bagels

Scrambled Eggs \$2pp

French Toast \$2pp

syrup & butter

Bacon, Sausage, or Ham \$3pp

Home Fries \$2pp

Sliders (priced per piece)

Hamburger Sliders \$3

Cheeseburger Sliders \$4

BBQ Brisket Sliders \$4

Sandwich Platters (priced per person)

Assorted Deli Sandwiches \$6pp

ham, turkey, roast beef with lettuce, tomato, onions & mayo

Assorted Tea Sandwiches \$4pp

cucumber, chicken salad

Wrap Selection \$5pp

blt, california & egg salad

A La Carte (Priced per piece)

Chicken Teriyaki Skewers \$4

Teriyaki Beef Skewers \$5

Bruschetta Crostini \$3

Mac Fritters \$2.50

homemade mac & cheese, sriracha aioli

Deviled Eggs \$1.50

topped with bacon bits

Cold Platters

approx. 25 portions each

Crudité \$50

raw vegetables served with your choice of hummus or ranch

Fruit Platter \$50

chefs' selection of seasonal fruit

Cheese Platter \$75

chef's selection of artisan cheeses and accompaniments, with crostini

Sour Cream & Onion Dip \$50

crudité, house chips

Hot Platters

approx. 25 portions

Popcorn Chicken \$55

served with bistro sauce

Brisket Nachos \$65

pico de gallo, sour cream, guacamole

Chicken Wings \$80

your choice of sauce (bbq or buffalo), served with bleu cheese dressing or ranch

Hog Wings \$70

crispy, fried pork shanks, tossed in homemade Korean barbecue sauce, served sesame seeds and scallions

French Fries Platter \$45

assortment of regular, shoestring, waffle and tater totes, served with ketchup, bbq sauce, ranch dressing, honey mustard & spicy aioli

Dinner Menu

Appetizers (priced per piece)

Chicken Teriyaki Skewers \$4

Teriyaki Beef Skewers \$5

Bruschetta Crostini \$3

Mac Fritters \$2.50

homemade mac & cheese, sriracha aioli

Deviled Eggs \$1.50

topped with bacon bits

Hamburger Sliders \$3

Cheeseburger Sliders \$4

BBQ Brisket Sliders \$4

Stationary Apps

Hot

approx. 25 portions

Popcorn Chicken \$55

served with bistro sauce

Brisket Nachos \$65

pico de gallo, sour cream, guacamole

Chicken Wings \$80

your choice of sauce (bbq or buffalo), served with bleu cheese dressing or ranch

Hog Wings \$70

crispy, fried pork shanks, tossed in homemade Korean barbecue sauce, served sesame seeds and scallions

French Fries Platter \$45

assortment of regular, shoestring, waffle and tater tots, served with ketchup, bbq sauce, ranch dressing, honey mustard & spicy aioli

Cold

approx. 25 portions

Fruit Platter \$50

chefs' selection of seasonal fruit

Cheese Platter \$75

chef's selection of three cheeses and accompaniments, with crostini

Cured Meat Plate \$85

chef's selection of three cured meats, mustard, pickled vegetables, with crostini

Crudit  \$50

raw vegetables served with your choice of hummus and/or ranch

Pico and Guacamole \$45

with house made tortilla chips

Sour Cream & Onion Dip \$50

crudit , house chips

Flatbreads

approx. 8 pieces

Margherita \$12each

Pepperoni \$12each

Chicken Bacon Ranch \$13each

Continues on next page.....



Dinner Continued

Buffet (priced per guest)

Salads

Caesar \$3.50pp

grated pecorino, crostini croutons

Mixed Greens \$3pp

cucumber, tomato, carrot, red onion, house dressing

Apple & Arugula \$4pp

apples, bleu cheese, smoked pecan, mustard vinaigrette

Pasta (priced per person)

Mac and Cheese \$6pp

Bolognese \$9pp

rigatoni, shaved pecorino, parsley, nutmeg

Primavera \$7pp

garganelli, seasonal vegetables, white wine, herbs

Meat & Fish (priced per person)

Marinated Grilled Chicken Breast \$8pp

Marinated & Grilled Steak Tips \$12pp

Salmon Filet \$9pp

Vegetarian (priced per person)

Eggplant Parmesan \$10pp

fried eggplant, cavatelli, marinara, mozzarella and pecorino romano

Cauliflower Steak \$5pp

Middle Eastern spices, quinoa salad

Sides (priced per person)

Yukon Gold Mashed Potatoes \$3pp

Herb Roasted Potatoes \$3pp

Sautéed Season Vegetables \$4pp

Mushroom or Bacon Risotto \$4pp

Desserts

Chefs Selection of Assorted Cookies \$4pp

Chefs Selection of Assorted Brownies \$4pp

Peanut Butter Chocolate Mousse \$6pp

chocolate pot de creme, peanut butter mousse, pretzel and peanut butter bark

Chocolate Fountain \$60 (25 servings)

pretzels, graham cracker, seasonal fruit, marshmallow

A \$25 cake cutting fee will be applied to all cakes that are brought in from outside vendors

Beverages

All drinks are charged by consumption

Customized Menu

Anything that is offered on our standard brunch, lunch and dinner menus can also be used for an event!

We are more than happy to put together a combination of our brunch and dinner menus in order to fit your needs!



Prix Fixe Menus

Simple
\$35 each

First Course

Soup of the Day

Garden Salad

Second Course

all options served with roasted potatoes and seasonal vegetables

Blackened Chicken Breast

Baked Cod

Cauliflower Steak

middle eastern spices, quinoa salad

Third Course

Fried Fluffernutter

Chocolate Peanut Butter Mousse

Modest
\$55 each

First Course

Tomato Bisque

Mediterranean Salad

feta, olives, tomatoes, cucers

Second Course

Steak Tips

served with seasonal vegetable & shoe string fries

Blackened Chicken Breast

served with broccoli, rice pilaf

Mushroom Risotto

mixed mushrooms,, truffle & kale

Third Course

Fried Fluffernutter

Chocolate Peanut Butter Mousse

Catering Menu

Appetizers

platters – approx. 25 people

Mac Fritters \$65

Chicken Wings \$80

choice of sauce: buffal or bbq

Popcorn Chicken \$55

Hummus \$50

pita bread, fresh vegetables

Guacamole \$45

pico de gallo, corn torilla chips

Sour Cream & Onion Dip \$50

crudité, house chips

Pizza

8 pieces each

Chicken Bacon Ranch \$13each

roast chicken, bacon, ranch, mozzarella, red onion

Pepperoni \$12each

Margherita \$12each

mozzarella, marina, sliced tomato, basil

Salad

For approx. 25 people

Caesar Salad \$60

parmesan, croutons, creamy dressing, anchovies

Mediterranean Salad \$60

mixed greens, crisp romaine, imported olives, tomatoes, feta, red onion, cucumbers, chick peas, greek dressing

Garden Salad \$50

cucumber, tomato, carrot, red onion, house dressing

Pasta

for approx. 25-30 people

Mac and Cheese \$225

Bolognese \$230

rigatoni, shaved pecorino, parsley, nutmeg

Primavera \$225

garganelli, seasonal vegetables, white wine, herbs

Eggplant Parmesan \$230

fried eggplant, cavatelli, marinara, mozzarella and pecorino romano

Sandwich Platters

priced per person

Assorted Deli Sandwiches \$6pp

turkey, ham, roast beef with lettuce, tomato, onions and mayo

Assorted Tea Sandwiches \$4pp

cucumber, chicken salad

Wrap Selection \$5pp

blt, california, egg salad

Sides

For approx. 25 people

French Fries \$30

Waffle Fries \$50

Seasonal Veggies \$100

Dessert

priced per person

Chefs Selection of Assorted Cookies \$4pp

Chefs Selection of Assorted Brownies \$4pp

\$500 minimum for any delivery orders.

Plates and Serving Utensil fees starting at \$30