



ELEVATED EVENTS, CURATED EXPERIENCES

Better Sorts Social Club is a cocktail bar and lounge that evokes a familiar warmth, where conversations can unfold over flavorful drinks and gourmet bites that pay homage to New England's culinary spirit. We can appreciate that when planning a meal with colleagues and consorts you might be in need of a space that sets the scene for your group to properly connect. Better Sorts is available for events of all sizes, from intimate cocktail parties and fun social gatherings to grander multi-course dinners and milestone celebrations.

HOST YOUR EVENT AT BETTER SORTS

Our team will work with you to create a personalized dining experience, with custom menus available to fit your guests needs. Offering Cocktail Hour and Dinner. Want to add a little flair? Ask about our Fondue Parties!

PRIVATE

Look no further than the intimate, ambient Gardner Room. Tucked away from the main bar and lounge, you and your guests can comfortably ensconce yourselves around our elegant table in this stylishly relaxed private hangout.

For larger events, Better Sorts is available for full buyouts.

SEMI-PRIVATE

Our social style creates the perfect atmosphere for hosting a semi-private gathering. With multiple areas to fit your group's size, the hardest part might be choosing between Chef's delicious menu items.

Looking for a unique experience?
Ask about our custom large-format group cocktail options!

COMMUNAL TABLE

10 Seated

AMENITIES

Bespoke Beverage Options
Custom Chef Menus
HD TVs (2) in Gardner Room
Live Music (additional cost)

Personalized Cocktail Creation
Audiovisual Capabilities
House Music System
Board Games

BETTER SORTS BUYOUT

65 Seated
165 Standing

GARDNER ROOM

8 Seated
15 Standing

NOOK

16 Seated
25 Standing

LOUNGE

40 Seated
60 Standing

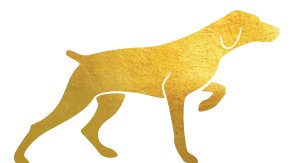
START PLANNING TODAY

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Call: **617.772.5834**

Visit: BetterSortsBoston.com/Private-Events



COLLECTIVE GATHERINGS

TWO SNACKS & ONE DISPLAY \$32 PERSON

FOUR SNACKS & TWO DISPLAYS \$40 PERSON

SIX SNACKS & TWO DISPLAYS \$48 PERSON

SNACKS

OLIVE & NUTS LEMON, FENNEL, OLIVES, SMOKED PEANUTS, CHEDDAR CRACKERS

BURRATA CAPICOLA, ROASTED TOMATOES, COUNTRY BREAD

DEVILED EGGS JUMBO LUMP CRAB, CHICKEN SKIN, PICKLED MUSTARD

TUNA CRUDO PICKLED THAI CHILI, CRISPY SHALLOT, WHITE SOY PONZU

SEAFOOD COCKTAIL SMOKED TABASCO COCKTAIL SAUCE + \$3PP

PETIT LOBSTER ROLL MEYER LEMON AIOLI, TOASTED BRIOCHE + \$4PP

FIG TART CARAMELIZED ONION, BLUE CHEESE

STUFFED MUSHROOM QUINOA, HUMMUS

BUFFALO CHICKEN MEATBALLS BUFFALO CHICKEN STUFFED CROQUETS

LAMB MEATBALLS RAS EL HANOUT, CUCUMBER YOGURT

CHICKEN LOLLIPOP SZECHUAN PEPPERCORN, MINT CILANTRO PONZU

PETIT TACO SHORT RIB, SALSA VERDE, PICKLED ONION, COTIJA

SCALLOPS & BACON SWEET CHILI

DISPLAYS

FARMERS MARKET CRUDITÉ GREEN GODDESS

SALT & VINEGAR CHIPS WITH DIP SEASONAL HUMMUS OR SMOKED SALMON DIP

CHARCUTERIE BRESAOLA, PROSCIUTTO, SALAMI, MIXED OLIVES, N.E CHEESE

MEDITERRANEAN GRILLED SEASONAL VEGETABLES MARINATED ARTICHOKE HEARTS

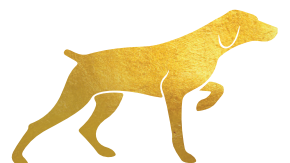
BETTER SORTS SLIDERS IRISH CHEDDAR, BACON, DIJON AIOLI

THREE CHEESE FONDUE ROASTED VEGETABLES, ASSORTED BREADS

CRAB CAKE SLIDERS RED CABBAGE SLAW, WHOLE GRAIN MUSTARD

SWEETS SELECTION OF MINI DESSERTS AND PETIT CAKES

PLEASE NOTE ADDITIONAL ITEMS SUBJECT TO PRICE PER PERSON UPCHARGE.



SOCIAL SUPPER

PLATED THREE COURSE DINNER \$56 PER PERSON

STARTERS SELECT ONE

CLAM CHOWDER DOUBLE SMOKED BACON, LOCAL CLAMS, CREAM

MIXED GREENS FIELD GREENS, SLICED CUCUMBER, SHREDDED CARROTS, BALSAMIC

CAESAR SALAD ROMAINE, MARCONA ALMONDS, DRIED CRANBERRIES, LEMON DRESSING

MAINS SELECT THREE

BETTER SORTS BURGER DIJON AIOLI CAVE AGED CHEDDAR DOUBLE SMOKED BACON BRIOCHE

PAPPARDELLE WILD MUSHROOM BOLOGNESE, PARMESAN

GRILLED SALMON JASMINE RICE, HARICOT-VERT, MANGO PAPAYA BUTTER

STATLER CHICKEN BUTTERED SWEET POTATOES, WILTED SPINACH, FIG PORT REDUCTION

SWEETS SELECT TWO

PETIT FOURS ASSORTED FLAVORS

CHOCOLATE CAKE MACERATED BERRIES, SALTED WHIPPED CREAM

BOSTON CREAM PIE HOUSE MADE CHOCOLATE GRENACHE

ENHANCEMENTS ADDITIONAL \$8 PER PERSON

DEVILED EGGS JUMBO LUMP CRAB, SMOKED OLD BAY

BURRATA CAPICOLA, ROASTED TOMATOES, COUNTRY BREAD

PORTABELLA FRIES MALT VINEGAR AIOLI

PANCETTA WRAPPED SCALLOPS FENNEL, GOLDEN RAISINS, CAPONATA, LEMON BROWN BUTT

SOCIAL SUPPER SELECT

PLATED FOUR COURSE DINNER \$72 PER PERSON

SNACKS SELECT TWO

DEVILED EGGS JUMBO LUMP CRAB, SMOKED OLD BAY

BURRATA CAPICOLA, ROASTED TOMATOES, COUNTRY BREAD

PORTABELLA FRIES MALT VINEGAR AIOLI

PANCETTA WRAPPED SCALLOPS FENNEL, GOLDEN RAISINS, CAPONATA, LEMON BROWN BUTTER

PETIT LOBSTER ROLL MEYER LEMON AIOLI, TOASTED BRIOCHE + \$4PP

STARTERS SELECT ONE

CLAM CHOWDER DOUBLE SMOKED BACON, LOCAL CLAMS, CREAM

MIXED GREENS FIELD GREENS, SLICED CUCUMBER, SHREDDED CARROTS, BALSAMIC

CAESAR SALAD ROMAINE, MARCONA ALMONDS, DRIED CRANBERRIES, LEMON DRESSING

MAINS SELECT THREE

PAPPARDELLE WILD MUSHROOM BOLOGNESE, PARMESAN

GRILLED SALMON JASMINE RICE, HARICOT-VERT, MANGO PAPAYA BUTTER

BLOCK ISLAND SWORDFISH MASCARPONE POLENTA, BROCCOLI RABE

PAN SEARED SCALLOPS BUTTERNUT SQUASH PUREE, GOLDEN RAISINS, LEMON BROWN BUTTER

STATLER CHICKEN BUTTERED SWEET POTATOES, WILTED SPINACH, FIG PORT REDUCTION

CHARBROILED SKIRT STEAK YUKON MASH, ASPARAGUS, PEPPERCORN DEMI-GLACE

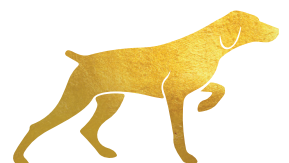
BONE-IN SHORT RIB YUKON WHIPPED POTATOES, CRISPY BRUSSELS, PISTACHIO GREMOLATA

SWEETS SELECT TWO

PETIT FOURS ASSORTED FLAVORS

CHOCOLATE CAKE MACERATED BERRIES, SALTED WHIPPED CREAM

BOSTON CREAM PIE HOUSE MADE CHOCOLATE GRENACHE



GROUP COCKTAILS

A FUN, SHAREABLE COCKTAIL EXPERIENCE TAILORED TO YOUR GROUP SIZE. 16 PER PERSON

LARGE FORMAT COCKTAILS SELECT ONE

SOCIETY FORDS GIN, LUXARDO MARASCHINO, GRAPEFRUIT

BIJOU EDINBURGH GIN, GREEN CHARTREUSE, VYA SWEET VERMOUTH, ANGOSTURA ORANGE BITTERS

MR. BALI HAI BACARDI SUPERIOR, PLANTATION ORIGINAL DARK RUM, KAHLUA, PINEAPPLE, LEMON

BESPOKE ALLOW OUR TALENTED TEAM TO CREATE A CUSTOM DRINK FOR YOUR GROUP

CONSUMPTION BAR

FINAL BILL WILL BE REFLECTIVE OF ACTUAL CONSUMPTION. PRICES BELOW ARE PER DRINK, UNLESS OTHERWISE NOTED.

DOMESTIC AND IMPORTED BEER \$8

CHOICE BRAND COCKTAILS \$12

SMIRNOFF VODKA, BEEFEATER GIN, BACARDI RUM, JACK DANIELS WHISKEY, EVAN WILLIAMS BOURBON

FAMOUS GROUSE SCOTCH, EL JIMADOR TEQUILA

TOP SHELF BRAND COCKTAILS \$13

KETEL ONE VODKA, PLYMOUTH GIN, BANKS RUM, JACK DANIELS SINGLE BARREL WHISKEY

MAKER'S MARK BOURBON, JOHNNIE WALKER BLACK SCOTCH, ESPOLON TEQUILA

HOUSE BOTTLE OF RED OR WHITE WINE \$42 (PRICE PER BOTTLE)

PACKAGE BAR

PRICED PER PERSON BASED ON OVERALL TIME OFFERED.

CHOICE

CHOICE BRAND COCKTAILS, HOUSE RED AND WHITE WINES, NON ALCOHOLIC BEVERAGES

ONE HOUR \$25

TWO HOURS \$35

THREE HOURS \$43

FOUR HOURS \$51

FIVE HOURS \$60

TOP SHELF

TOP SHELF BRAND COCKTAILS, HOUSE RED AND WHITE WINES, NON-ALCOHOLIC BEVERAGES

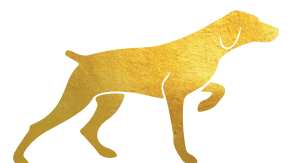
ONE HOUR \$30

TWO HOURS \$40

THREE HOURS \$48

FOUR HOURS \$55

FIVE HOURS \$64





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