



Grill 23 Private Dining



Grill 23 & Bar, 161 Berkeley Street, Boston, MA 02116

617-542-2255 grill23.com



RESERVE YOUR MOMENT...

For more than 30 years, Grill 23 & Bar has been New England's premier steak and seafood grill, offering six distinct Private Dining Rooms, including a state-of-the-art Private Dining Suite that can accommodate up to 140 seated guests. Grill 23 & Bar is renowned for its prime, all-natural, dry-aged beef and fresh, creative seafood presentations. Its elegant decor maintains original turn-of-the-century sculpted ceilings and massive Corinthian columns.

Mahogany paneling, green marble accents, spotless brass detailing and oak floors give Grill 23 its classic, refined ambiance.

The Private Dining Rooms feature meticulous detailing, food-focused art, graceful furnishings and many have windows overlooking Stuart Street. The layout also features an exhibition kitchen overlooking the dining area.

Complimentary Wi-Fi is available throughout the restaurant. Audio visual is available in most rooms with overhead projection, drop down screens, CD/DVD and cable television.



PRIVATE DINING ROOMS

Our beautifully appointed private dining rooms can comfortably accommodate 8 to 140 guests.



The Full Suite

The Full Suite is comprised of four private rooms that open up into one grand dining suite. The Suite includes sweeping views of Back Bay's Stuart Street, a marble fireplace, views of a working wine room and space overlooking our all new exhibition kitchen.

Maximum Seated: 140 at round tables of up to 10

Reception: 150

Built in LCD Projector and Screen available for rental



Fairfield Room

This room overlooks the open kitchen and offers an elegant setting for guests with views of Berkeley Street. The room offers wood shades that close for privacy, or can remain open for a front seat to watch our Chefs at work.

Maximum Seated: 32 at round tables of up to 10

Maximum Seated at One Rectangular Table: 20

Reception: 34

Dimensions 18'x24'

Built in LCD Projector and Screen available for rental



Exeter Room

Located on the second floor, this room offers an intimate setting with a distinctive marble fireplace with brass appointments.

Maximum Seated: 26 at round tables of up to 10

Maximum Seated at One Rectangular Table: 18

Reception: 28

Dimensions 18'x20'

Built in LCD Projector and Screen available for rental



Dartmouth Room

Located on the second floor, this private room features a large beautiful window overlooking tree-lined Stuart Street.

Maximum Seated: 38 at round tables of up to 10

Maximum Seated at One Rectangular Table: 20

Reception: 40

Dimensions 20'x26'

Built in LCD Projector and Screen available for rental



Clarendon Room

This room is the largest single private room with views into one of our custom wine rooms and a large picture window overlooking Stuart Street.

Maximum Seated: 40 at round tables of up to 10

Maximum Seated at One Rectangular Table: 22

Reception: 46

Dimensions 28'x20'

Built in LCD Projector and Screen available for rental



Trading Room

Located on the second floor of the restaurant, this room offers a simple yet elegant setting for guests and a large window with views of Berkeley Street.

Maximum Seated: 18 at one long table

Reception: 20

Dimensions 10'x20'

Tripod Screen and LCD Projector available for rental



Wine Room

A private dining room located on the second floor of the restaurant, this is a working wine room where guests are surrounded by hundreds of the finest bottles that Grill 23 has to offer.

Maximum Seated: 20 at one long table

Reception: 20

Dimensions 11'x20'

Built-in Screen and tabletop LCD Projector available for rental



Alcove

The Alcove offers a large round table located on the second floor. This table is tucked out of the way offering some privacy while also allowing for the ambiance of the restaurant. It is surrounded by windows offering views of both Berkeley and Stuart streets.

Maximum Seated: 10 at one round table

Reception: n/a

Dimensions 11'x11'

PRIVATE DINING RESERVATIONS

Private dining rooms and private events are reserved based on a food and beverage minimum. There is no room rental charge for private rooms. Reservations are confirmed with the receipt of a contract, credit card authorization form, and deposit for parties of more than 20 guests.

HOURS*

Monday–Thursday 5:30pm to 10:30pm

Friday 5:30pm to 11:00pm

Saturday 5:00pm to 11:00pm

Sunday 5:30pm to 10:00pm

Bar opens daily at 4:30 pm

Lunch for private groups is available beginning at 11:30 a.m. daily.

PARKING

Valet parking is offered at the Stuart Street entrance nightly after 5:30 p.m. * Hosted valet is \$23 per car, which includes gratuity. There is some street parking and several parking lots and garages with varied fees available in the area.

* Hours and Valet Parking are temporarily altered per COVID-19 restrictions. Please inquire.



Private Dining Three Course Dinner Menu \$90 per person

Note: menu items subject to change

APPETIZERS

Select 3. To add additional items from the list below, please add \$6 to your menu price.

SHRIMP COCKTAIL *wild white shrimp*

FRENCH ONION SOUP *sweet onions, gruyère*

FRIED CALAMARI *avocado, green goddess, cherry peppers*

AMERICAN KOBE STEAK TARTARE* *salt & vinegar chips, quail egg, lamb's lettuce*

GREEN SALAD *roasted roots, brown bread croutons, molasses vinaigrette*

CAESAR SALAD* *petite romaine, white anchovy, parmesan crouton*

CHILLED LOCAL OYSTERS* *seasonal mignonette* (for parties of more than 30 guests, quantities must be preordered 3 days prior to the event)

SALAD COURSE *ADD \$8 TO MENU PRICE*

Select 1. To offer both salads from the list below, please add \$13 to your menu price.

GREEN SALAD *roasted roots, brown bread croutons, molasses vinaigrette*

CAESAR SALAD* *petite romaine, white anchovy, parmesan crouton*

ENTREES

Select 6. To add additional items from the list below, please add \$10 to your menu price. A seasonal vegetarian entrée is always available in addition to your selections.

CLASSICS

14OZ DELMONICO*

12 OZ NEW YORK SIRLOIN*

8 OZ. FILET MIGNON*

ROASTED KUROBUTA PORK CHOP*

DOUBLE CUT COLORADO LAMB

CHOPS*

ZA'ATAR CRUSTED SWORDFISH STEAK

FEATURED ENTREES

GIANNONE CHICKEN BREAST *spinach, oyster mushrooms, horseradish whipped potato, cipollini jam*

GRILLED LOCH DUART SALMON* *beluga lentils, garlic greens, beetroot gastrique*

HEIRLOOM TOMATO & BROCCOLINI GNOCCHI* *roasted pepper & charred corn salad*

SIDES FOR THE TABLE

Select 2. To add additional items from the list below, please add \$3 to your menu price.

MASHED YUKON POTATOES *sour cream, black pepper*

GRILL TOTS *truffle oil*

STEAK FRIES *parmesan, rosemary, garlic*

MAC N' CHEESE *vermont cheddar & peas*

TALEGGIO CREAMED SPINACH

pancetta brioche crumbs, parmesan

CRISPY HASH BROWNS *sea salt, chives*

ROASTED NATIVE CORN *basil butter, marinated feta*

AU POIVRE ROASTED ASPARAGUS

worcestershire, parmesan

SAUTEED MUSHROOMS

roasted garlic, herbs, lemon

BRUSSELS SPROUTS *bacon, blue cheese, walnuts*

DESSERTS

All 3 offered to guests.

To add additional items from our a la carte menu, please add \$4 to your menu price.

GRILL 23 CHOCOLATE CHIP COOKIES *vanilla bean infused milk*

CRÈME BRULÉE *coconut meringues*

HOUSE MADE SORBET *seasonal, fresh berries*

These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy.

Menu items are subject to change. All food and beverage costs are subject to 7% state sales tax, a suggested gratuity of 18% and a 5% administrative fee. The Administrative Fee does NOT represent a tip or service charge for the wait staff employees, service employees or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event.



Private Dining Three Course Dinner Menu

\$125 per person

Note: menu items subject to change

APPETIZERS

Select 3. To add additional items from the list below, please add \$6 to your menu price.

SHRIMP COCKTAIL *wild white shrimp*
FRENCH ONION SOUP *sweet onions, gruyère*
FRIED CALAMARI *avocado, green goddess, cherry peppers*
CRISPY JONAH CRAB CAKE *butternut squash agrodolce, tarragon mustard*
AMERICAN KOBE STEAK TARTARE* *salt & vinegar chips, quail egg, lamb's lettuce*

GREEN SALAD *roasted roots, brown bread croutons, molasses vinaigrette*
CAESAR SALAD* *petite romaine, white anchovy, parmesan crouton*
WEDGE SALAD* *iceberg, blue cheese, bacon, tomato, avocado whip, blue cheese red wine vinaigrette*
CHILLED LOCAL OYSTERS* *seasonal mignonette (for parties of more than 30 guests, quantities must be preordered 3 days prior to the event)*

SALAD COURSE **ADD \$8 TO MENU PRICE**

Select 1. To offer both salads from the list below, please add \$13 to your menu price.

GREEN SALAD *roasted roots, brown bread croutons, molasses vinaigrette* **CAESAR SALAD*** *petite romaine, white anchovy, parmesan crouton*

ENTREES

Select 6. To add additional items from the list below, please add \$10 to your menu price. A seasonal vegetarian entrée is always available in addition to your selections.

CLASSICS

100 DAY-AGED RIB EYE*
PRIME NEW YORK SIRLOIN*
10 OZ. FILET MIGNON*
AMERICAN KOBE CAP STEAK*
ZA'ATAR SWORDFISH STEAK
ROASTED KUROBUTA PORK CHOP*
DOUBLE CUT COLORADO LAMB
CHOPS*

FEATURED ENTREES

GIANNONE CHICKEN BREAST *spinach, oyster mushrooms, horseradish whipped potato, cipollini jam*
GRILLED LOCH DUART SALMON* *beluga lentils, garlic greens, beetroot gastrique*
SESAME CRUSTED YELLOWFIN TUNA* *jasmine rice, bok choy, soy pickled shiitake mushrooms*
HEIRLOOM TOMATO & BROCCOLINI GNOCCHI* *roasted pepper & charred corn salad*

SIDES FOR THE TABLE

Select 2. To add additional items from the list below, please add \$3 to your menu price.

MASHED YUKON POTATOES *sour cream, black pepper*
GRILL TOTS *truffle oil*
STEAK FRIES *parmesan, rosemary, garlic*
MAC N' CHEESE *vermont cheddar & peas*

TALEGGIO CREAMED SPINACH *pancetta brioche crumbs, parmesan*
CRISPY HASH BROWNS *sea salt, chives*
ROASTED NATIVE CORN *basil butter, marinated feta*

AU POIVRE ROASTED ASPARAGUS *worcestershire, parmesan*
SAUTEED MUSHROOMS *roasted garlic, herbs, lemon*
BRUSSELS SPROUTS *bacon, blue cheese, walnuts*

DESSERTS

All 3 offered to guests.

To add additional items from our a la carte menu, please add \$4 to your menu price.

GRILL 23 CHOCOLATE CHIP COOKIES *vanilla bean infused milk*
CRÈME BRULEE *coconut meringues*
HOUSE MADE SORBET *seasonal, fresh berries*

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Reception Canapes

priced per dozen pieces

Note: menu items subject to change

- Tomato, Mozzarella & Basil Spiedini \$42
- Saffron & Pea Arancini with Tomato Aioli \$48
- Goat Cheese Tartlett with Balsamic Mushrooms \$48
- Goat Cheese Tartlett with Raspberry & Honey \$48
- Puttanesca Bruschetta, Parmesan Grana and Micro Basil \$42
- Golden Beet Tartare, Horseradish Aioli & Citrus \$42
- Sausage & Cheddar Stuffed Mushrooms \$48
- Dry Aged Beef Spring Rolls with Peppers & Mushrooms \$65
- Truffled Steak Tartare on Salt & Vinegar Chips \$65
- Chicken Satay with Peanut Sauce \$42
- Wagyu Meatballs with Sweet and Sour Sauce \$65
- Mini Burgers with Pickles, Burger Sauce & Vermont Cheddar \$60
- Herb Marinated Beef Tenderloin Skewers with House Steak Sauce \$80
- Lamb Lollipop Chops with Mint Yogurt \$120
- Asian Beef Skewers with Vegetables & Sticky Soy \$65
- BBQ Duck Tacos with Hoisin & Scallions \$65
- Alsatian Onion Pie \$48
- Jumbo Poached Shrimp with French Cocktail Sauce \$65
- Garlic Shrimp with Herb Vinaigrette \$48
- Smoked Salmon Deviled Eggs with Salmon Roe \$65
- Chive Deviled Eggs with Caviar \$120
- Twice Baked Lobster Cheddar Potatoes \$80
- Mini Crab Cakes with Mustard Remoulade \$58
- Tuna Tartare Cucumber Rolls with Wasabi Tobiko \$65
- Smoked Salmon Salad with Crispy Capers on Cucumber \$52
- Cape Cod Oysters on the Half Shell with Uni & Tamari Mignonette \$66
- Cape Cod Oysters on the Half Shell with Crème Fraiche, Caviar and Chives \$120
- Bacon Wrapped Scallops with Maple Mustard \$72

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Reception Platters

Note: menu items subject to change

Assortment of Artisanal Cheeses

Seasonal Fruits, Chutney, Nuts & a Selection of Breads

\$15 per person based on a 30 minute cocktail reception

Sliced Tenderloin*

Horseradish Crema & A Selection of Breads

\$15 per person based on a 30 minute cocktail reception

Seasonal Marinated & Grilled Vegetables

Seasonal Pesto

\$9 per person based on a 30 minute cocktail reception

Mini Vegetable Tian

Seasonal Vegetables, Goat Cheese (gluten free)

\$7 per person based on a 30 minute cocktail reception

Deviled Egg Assortment

Includes: Classic Style, Chive & Caviar, Steak Tartare

\$5 per person based on a 30 minute cocktail reception

Oysters on the Half Shell*

Mignonette & Cocktail Sauce

\$42 per dozen

Chilled Jumbo Shrimp

Cocktail Sauce

\$57 per dozen

1 lb Lobster Tail

\$138 per dozen pieces (6 tails, halved)

Chilled New England Shellfish Sampler*

Jumbo Shrimp, Oysters, Littlenecks and Lobster Tails

\$115.00 each (serves 6-8) based on a 30 minute cocktail reception

Caviar

Imperial Golden Osetra (Israel) Caviar, House-Made Blini and Traditional Accompaniments

Order by the Ounce – Market Price

Add:

1oz Grey Goose \$8/glass

2oz Grey Goose \$16/glass

Duval Leroy, Brut, Vertus \$17/glass

Taittinger, Comtes de Champagne 2006, \$50/glass

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Reception Stations

Carving Boards

Following choices served with dinner rolls

Whole Roasted Salmon with calamansi vinaigrette - \$35/person

Baked Leg of Lamb with mint hollandaise - \$40/person*

Confit Cod with chermoula - \$35/person

Whole Roasted Mahi Mahi with pico de gallo, avocado - \$45/person*

Chateau of Beef with Henry Bain sauce - \$48/person*

100 Day Aged Prime Rib with Henry Bain sauce - \$50/person*

Roasted Chicken Breast in mushroom Marsala sauce - \$30/person*

Sides

Choice of 2 sides for \$15/person

Brussels Sprouts
Mashed Potatoes
Bacon Braised Greens
Wild Mushrooms

Roasted Asparagus
Creamed Spinach
Mac 'N' Cheese
Grill 23 Tots
Roasted Local Squash

Pasta Station

Choice of 2 for \$20/person

Baked Ziti with truffle cream sauce

Farfalle with walnut pesto

Rigatoni with fresh tomato, basil, mozzarella

add grilled chicken \$5/person

add shrimp \$10/person

add sausage \$7/person

Garden Salad Station

\$15/person

Romaine Lettuce, Red Oak Lettuce, Seasonal Vegetables and accompaniments with blue cheese dressing, Caesar dressing, red wine vinaigrette & sherry mustard vinaigrette

Seafood Station*

\$38.50/person, includes:

1 mini chowder cup, 1 mini lobster roll, 1 mini crab cake, 1 clam,

2 oysters on the half shell and 2 jumbo shrimp cocktail

Served with cocktail sauce and mignonette

Additional quantities may be ordered for any items.

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Dessert Reception Items

Cookie Display

\$11/person for 3 selections

select 3 from the following options:

- chocolate chip
- dark chocolate crinkle (36 hr notice)
- gingerbread round (seasonal)
- almond macaroon (gf)
- snickerdoodle
- milk chocolate hazelnut cookie
- classic sugar cookies

House Made Brownies, Blondies & Bars

\$9/person

Chef's selection, changes seasonally

Ice Cream Sundae Bar

\$15/person

Choice of 2 flavors of house made ice cream:

- coffee
- vanilla
- chocolate
- strawberry
- pineapple sherbet

Served with bowls and waffle cones

Toppings: rainbow sprinkles, chocolate sprinkles, cookie crumble, toasted coconut

Sauces: caramel, hot fudge

Mini Tart Display

\$11/person for 3 selections

- chocolate cream tart
- coconut cream tart
- fruit tart
- lemon meringue pie
- key lime pie
- seasonal flavor

Profiterole Display

\$12/person for 3 selections

coconut, chocolate custard, raspberry, coffee, vanilla custard, seasonal flavor

Confections Display

\$12/person

Chef's selection, changes seasonally

**All are available as passed mignardises, except for the ice cream sundaes.*

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