

SUMMER SHACK

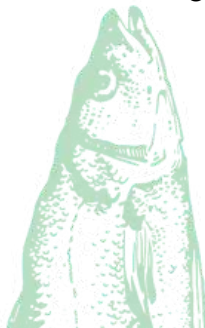


CAMBRIDGE

149 Alewife Brook Parkway
Cambridge, MA, 02140
617 520 9500

BOSTON

50 Dalton Street
Boston, MA, 02115
617 867 9955



@jwsummershack

HOST YOUR NEXT EVENT WITH US!



Summer Shack has private and semi-private event spaces available for special events and functions. Our spaces can accommodate small to large parties, ranging from groups of 10-375 guests. We provide an ideal venue for corporate clambakes, cocktail parties, rehearsal dinners, or any other occasion.

Additionally, Summer Shack makes it as easy as possible with full event planning services! Our seasoned staff members will work with you to ensure everything from the food to the atmosphere is perfect for your event. We guarantee that your event will be an unforgettable experience for all!

For inquiries about private events, contact Karen Schredni at karen@lyonsgroup.com

LOCATIONS & SPACES

BOSTON

Full Venue Occupancy: 180



THE COVE

Groups of 10 to 24 people

This cove is the perfect semiprivate event space, tucked in the back of the dining room, and enclosed on 3 sides.

THE EXTENDED COVE

Groups of 24 to 48 people

Want to utilize this space with a larger group? No problem! We can extend the space into the main dining room for up to 48 guests.

THE SHACK BANNER BANQUET TABLE

Groups of 8 to 14 people

Set under our famous Summer Shack mural, and beside our 2,000 piece raw bar, this banquet table is the perfect place for your next dinner!

THE FULL LEFT DINING ROOM

Groups of 48 to 100 people

Take over the full left side of the dining room, which includes both the cove and banquet table seating! Set for a seated dinner, or reception style with cocktail tables, this space is perfect for any occasion!



THE BAR

Groups of 10 to 40 people

Our bar area is a great place for an after-work happy hour, cocktail reception, or just a fun gathering with friends and family! Be sure to check out our bar app packages when you utilize this space!

*Please note, we do book groups in the full bar space, except during full venue buyouts



Want to take a look around?
Scan here to take a virtual tour!



LOCATIONS & SPACES

CAMBRIDGE

Full Venue Occupancy: 375



THE GALLEY ROOM

Groups of 20 to 125 people

The galley room is a fully private event space, perfect for cocktail receptions, birthday parties, rehearsal dinners, corporate events, & events of all kinds! The space can be tailored to any vision!

THE UPPER DECK

Groups of 15 to 80 people

The upper deck is a semi-private space on the raised back area of our dining room. It overlooks the rest of the restaurant and is bathed in sunlight from windows that span the full space. It is perfect for seated dinners, as well as cocktail receptions.

The space may be used in full for larger groups, or in part by smaller groups.



THE BAR

Groups of 10 to 40 people

Our bar area is a great place for an after-work happy hour, cocktail reception, or just a fun gathering with friends and family! Be sure to check out our bar app packages when you utilize this space!

*Please note, we do not book groups in the full bar space, except during full venue buyouts

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APPS & PLATTERS



HOT PASSED APPS

items priced per peice
minimum 48 each selection

Sweet Corn Fritter with Maple Syrup	3.00
Angus Slider with Special Sauce	4.00
Crispy Potato Chive Croquette	3.00
Vegetarian Stuffed Mushroom	4.00
Scallop Wrapped in Bacon	mkt
Lobster Cheddar Melt	mkt
Grilled Shrimp & Chorizo Skewer	4.00
Mini Crab Cake	5.00
Mini Corn Dog with Mustard Sauce	3.00
Grilled Thai Chicken Satay	4.00
Coconut Shrimp	4.00
Sesame Teriyaki Beef Satay	4.00
Lobster Potstickers	4.00

RAW BAR

items priced per piece

Oysters on the Half Shell	3.25
Cape Cod Cherrystone Clams	2.50
Wellfleet Littleneck Clams	2.50
Cocktail Shrimp	3.25
Cherrystone Clam Ceviche	3.00
Oyster & Tuna Sashimi	5.00

PLATTERS

priced by the person, minimum 20 people

Crudite with Dip (chef's choice)	3.50
Crudite with Fresh Crab Dip	5.00
New England Cheese & Fruit Tray	6.50
Pico de Gallo with Tortilla Chips	2.00
Caramelized Onion Dip & Potato Chips	2.00

COLD PASSED APPS

items priced per peice
minimum 48 each selection

Roasted Red Pepper Bruschetta	3.00
Grilled Seasonal Vegetable Bruschetta	3.00
Mini Lobster Roll	mkt
Mini Lobster, Crab, & Shrimp Roll	mkt
Tropical Fruit Salsa on a Plantain Chip	4.00
Mini Shrimp Roll	6.00
Cucumber Round with Crab	5.00
Caprese Skewer	3.00
Yellowfin Tuna Tartar on Lavash Crisp	4.00
Sirloin Crostini	4.00

with Caramelized Onions & Truffle Aioli



PRIX FIXE MENUS

THE SKIPPER'S MENU 38 per person

FIRST COURSE

choice of

Creamy Clam Chowder

Mixed Green Salad with Vinaigrette

ENTREE COURSE

choice of

Angus Burger with French Fries

"Shack Style" Fish Tacos

Fish & Chips

Fried or Grilled Gulf Shrimp with French Fries

Crab Cake (1) with Sweet Potato Fries

Tenderloin Steak Tips with Garlic Butter

Seasonal Vegetable Platter

DESSERT COURSE

Chef's Seasonal Dessert



THE CAPTAIN'S MENU 50 per person

FIRST COURSE

choice of

Creamy Clam Chowder

Mixed Green Salad with Vinaigrette

ENTREE COURSE

choice of

Daily Grilled Fish Special

Crab Cakes

with remoulade, coleslaw, & sweet potato fries

Steamed 1lb Lobster

with drawn butter & corn on the cob

Fried Fresh Gulf Shrimp

with remoulade, coleslaw, & french fries

NY Strip Steak

with blue cheese butter, onion strings, green beans, & truffle fries

Grilled Shrimp & Tenderloin Steak Surf & Turf
with garlic butter, grilled onions, & french fries

Seasonal Grilled Vegetable Platter

DESSERT COURSE

Chef's Seasonal Dessert



LOBSTER DINNERS



STEAMED LOBSTER DINNER market price, per person

FIRST COURSE

choice of

Creamy Clam Chowder

Mixed Green Salad with Vinaigrette

ENTREE COURSE

choice of

Steamed 1lb Lobster
served with drawn butter, lemon,
& corn on the cob

Tenderloin Steak Tips
with garlic butter, greens, & french fries

Seasonal Vegetable Platter

DESSERT COURSE

Chef's Seasonal Dessert

CLAMBAKE DINNER market price, per person

FIRST COURSE

choice of

Creamy Clam Chowder

Mixed Green Salad with Vinaigrette

ENTREE COURSE

choice of

Traditional New England Clambake
1lb steamed lobster, clams, mussels, egg,
chorizo, potato, & corn on the cob

Tenderloin Steak Tips
with garlic butter, greens, & french fries

Seasonal Vegetable Platter

DESSERT COURSE

Chef's Seasonal Dessert



BEVERAGE OPTIONS

Offerings include a wide selection of domestic, imported, & craft bottled and draft beers, wines by the glass, specialty and seasonal cocktails, & a variety of well to top shelf premium liquors

OPEN BAR

A group tab is started at the beginning of the event. Beverages are added based on consumption. The open bar total is added to the final bill and closed out upon the conclusion of the event. The host can set predetermined limits on permissible beverages and spending caps.

DRINK TICKETS

Guests are given drink tickets that are valid for beer, wine, and well or premium liquors depending on the host's choice. As your guest orders a drink, they use the drink ticket as payment. All drinks are added to the overall bill at standard menu price.

CASH BAR

Guests start their own personal tabs and are responsible for their own payments.

