

BAR BOULUD

BOSTON



PRIVATE DINING



Joining our award-winning sister restaurants in London and New York, Bar Boulud is a French-inspired bistro and wine bar from internationally acclaimed chef Daniel Boulud. Bar Boulud features classic brasserie fare, seasonal New England inspired dishes, signature charcuterie from renowned Parisian charcutier Gilles Vérot and an impressive wine cellar.

Our Chef de Cuisine would be delighted to design a customized seasonal menu for your personal, private or business event. Upon request, our sommelier would also be pleased to expertly pair an assortment of wines from our award-winning wine cellar with your chosen menu selections.

PRIVATE EVENT CONTACT

Paige Collins
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THE RHÔNE ROOM



Breakfast, lunch and dinner events are available in our Rhône Room. This private dining space can be separated from the restaurant by use of a contemporary sliding barn door. The room features a beautiful mural of the Domaine de Belliviere Vineyard and floor-to-ceiling windows that overlook Boylston Street, which can be opened for al fresco-inspired dining.

FEATURES:

FLOOR-TO-CEILING WINDOWS
AUDIO-VISUAL CAPABILITIES

CAPACITY:

40 GUESTS FOR STANDING RECEPTION
25 GUESTS FOR SEATED DINNER AT SEPARATE TABLES
20 GUESTS FOR SEATED DINNER AT FEASTING TABLE



THE CHEF'S TABLE

Overlooking the kitchen, The Chef's Table provides guests with a private, interactive culinary experience for up to 8 people. The Chef will personally lead your group through a seven-course tasting menu describing the inspiration and ingredients behind each seasonal dish.

A special gift to enjoy at home from our Pastry Chef will complete your dining experience.

Additional menu options are available upon request.

FEATURES:

OVERLOOKS THE KITCHEN
AUDIO-VISUAL CAPABILITIES

CAPACITY:

8 SEATED GUESTS





THE HIGH TABLE



Ideal for reception-style events, the High Table, located in front of our impressive wine cellar, can be utilized for a variety of occasions. From a seated dinner to a cocktail reception, the High Table is the perfect space for your after-work gathering.

CAPACITY:

10 SEATED GUESTS

40 STANDING RECEPTION

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RESTAURANT BUY-OUT

A restaurant buy-out will create an event to remember. Bar Boulud's warm and inviting décor is reminiscent of an authentic French wine cellar and our attentive colleagues and creative culinary team will ensure your event is executed flawlessly. Passed appetizers, carving stations and food displays for breakfast, lunch or dinner events are all available.



CAPACITY:

LOUNGE:	50 SEATED
	125 RECEPTION
DINING ROOM:	175 RECEPTION
FULL BUY-OUT:	300 RECEPTION



RECEPTION

...PASSED CANAPÉS...

30 minutes:	Select four:	\$13.00 per person
	Select six:	\$15.00 per person
60 minutes:	Select four:	\$22.00 per person, per hour
	Select six:	\$25.00 per person, per hour

- | | |
|-------------------|-------------------------------|
| • Shrimp Cocktail | • Camembert Onion Tarte |
| • Beef Tartare | • Seasonal Arancini |
| • Falafel | • Smoked Salmon Mille-Feuille |
| • Lamb Meatballs | • Fig & Prosciutto |
| • Crab Cake | • Beef Slider |
- \$1.00 pp supplement* *\$1.00 pp supplement*

...STATIONARY CANAPÉS...

BASED ON 10 GUESTS

CRUDITÉ DE MARCHÉ

assorted seasonal vegetables, French onion dip
\$50 EACH

CHILLED SEAFOOD PLATTER

chef's seasonal selection: oysters, clams, crab, shrimp
\$125 EACH • \$30 ADD WHOLE LOBSTER

DÉGUSTATION DE CHARCUTERIE

chef selection of pâtés, terrines and sliced meats
\$125 EACH

ARTISANAL CHEESE

chef selection of assorted cheese and dried fruits
\$85 EACH

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PRIX-FIXE OPTIONS

...2-COURSE BREAKFAST/BRUNCH...

Set menu:	\$25 per person
2 choices per course:	\$35 per person
3 choices per course:	\$45 per person

...3-COURSE LUNCH...

Set menu:	\$30 per person
2 choices per course:	\$40 per person
3 choices per course:	\$50 per person

...3-COURSE DINNER...

Set menu:	\$60 per person
2 choices per course:	\$70 per person
3 choices per course:	\$80 per person

EVENT OPTIONS

...THE RHÔNE ROOM...

\$500 food & beverage minimum
for breakfast, brunch or lunch events
\$1,500 food & beverage minimum for dinner events

...THE CHEF'S TABLE...

various menu options available
\$150 room fee

...THE HIGH TABLE...

\$500 food & beverage minimum for lunch events
\$750 food & beverage minimum for dinner events

Food & beverage minimums are flexible and subject to change based on time of year and day of the week. Minimums do not include tax, gratuity or additional service charges.



BRUNCH MENU EXAMPLE

EACH BRUNCH PACKAGE INCLUDES A
CLASSIC ASSORTMENT OF VIENNOISERIE WITH FRESHLY BREWED DRIP COFFEE & TEA
SERVED FAMILY STYLE

...MAIN COURSE...

PAIN PERDU

BRIOCHE FRENCH TOAST, CARAMEL APPLES
BRANDIED RAISINS, CHANTILLY CREAM

LOBSTER SCRAMBLE

FRENCH-STYLE SCRAMBLED EGGS, FINE HERBS
POACHED LOBSTER, BRIOCHE TOAST

CLASSIC EGGS BENEDICT

HOUSE-MADE PARISIAN HAM
SPINACH, HOLLANDAISE

...DESSERT...

GÂTEAU BASQUE

TRADITIONAL BASQUE CUSTARD CAKE
BRANDIED CHERRIES, VANILLA ANGLAISE

TIRAMISU COUPE

MASCARPONE MOUSSE, TOASTED ALMOND GELATO, BISCOTTI

SORBET TRIO

COCONUT • MANGO • RASPBERRY



DINNER MENU EXAMPLE

•••APPETIZER•••

CLASSIC FRENCH ONION SOUP

VIDALIA ONION, MELTED GRUYÈRE
SOURDOUGH CROUTON

GRILLED OCTOPUS

ONION SOUBISE, BROCCOLI RABE,
ALMONDS, PICHOLINE OLIVE, SAUCE VIERGE

MAPLEBROOK BURRATA

HEIRLOOM CHERRY TOMATOES, ARUGULA, PEACHES
HAZELNUT, AGED BALSAMIC

•••MAIN COURSE•••

DAY BOAT SCALLOPS

CORN SUCCOTASH, FAVA BEANS
BACON, LEMON JUS

NY STRIP STEAK

POMME PURÉE, WILD MUSHROOMS, NATURAL JUS

GREEN CIRCLE CHICKEN BREAST

ENGLISH PEAS, PEARL ONIONS, CARROTS
BACON LARDON, MUSCADET JUS

•••DESSERT•••

TIRAMISU COUPE

MASCARPONE MOUSSE, TOASTED ALMOND GELATO, BISCOTTI

VANILLA CRÈME BRULEE

VERBENA SCENTED PEACHES, CITRON SUGAR, SALTED SHORTBREAD

MOUSSE MANJARI

CHOCOLATE BISCUIT, MELTING CARAMEL CENTER
LATTE ICE CREAM