



Private Dining and Events Information



Post 390 is a warm and welcoming urban tavern with a farm-to-table menu, featuring two floors with exhibition kitchens, three fireplaces and dramatic city views. Located at The Clarendon, it is central to many hotels and the Hynes convention center. Bordering both the South End and Back Bay neighborhoods, it is perfectly positioned as part of the fabric of these communities.

As with taverns of the past, this modern take is friendly and approachable. Since opening in October 2009, Post 390 is giving Bostonians the delicious food and warm hospitality they crave in a comfortable setting. At Post 390 we offer guests two private dining rooms, semi-private areas, and options for full or partial buyouts. Whether you are looking for an intimate gathering with friends and family, organizing a

business luncheon, a cocktail reception for customers, or hosting a night out watching the game on the big screen, we'll take care of you!

Post 390 Restaurant
406 Stuart Street
Boston, MA 02116
617-399-0015
post390restaurant.com

PRIVATE DINING ROOMS & EVENT SPACES

THE GODDARD ROOM

Perfect for up to 16 seated guests, this room features a sneak peek into the second story wine cellar and a unique side view into the open kitchen. With sliding glass frame doors that can be curtained, you can choose to close yourself off from the hustle and bustle around you or keep amongst the lively scene.



THE FRANKLIN ROOM

This room provides flexibility for seated dining and receptions, with a seated capacity of 42 guests. It features high ceilings, a handsome fireplace, and floor-to-ceiling windows. This space feels like it belongs in someone's home, and is fully equipped with and a state-of-the-art AV, sound and cable-ready systems. Add the adjacent area for cocktails prior to dinner, or an expanded reception format.



ALCOVE

The Alcove is located on the first floor just off the bustling Tavern bar area, and features unique “communal” tables. The communal table can be removed to open the space for larger groups. This semi-private area can be reserved for cocktail receptions, after-work gatherings or late night celebrations. Seated lunches or dinners in the Alcove can accommodate up to 25 guests, or 50 guests for reception.



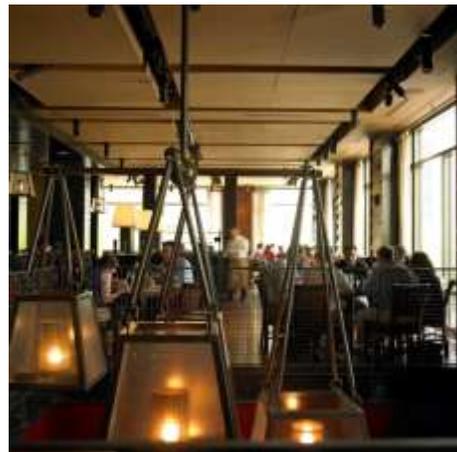
CLARENDON SECTION

The semi-private Clarendon section is located on the second floor in the Dining Room. This section features a fireplace, floor-to-ceiling windows with a sweeping view of Copley Square, and a warm, welcoming fireplace. This section can accommodate up to 50 seated guests, or 60 for a reception.



SECOND FLOOR LOUNGE

The second floor Lounge section includes the Clarendon section, the full bar as well as the booth and banquette seating. This entire section can seat 100 guests, or is ideal for reception events up to 140.



BUYOUTS AND LARGE PARTIES

We are happy to discuss the details of your event and can make the restaurant available for full or partial buyouts for larger groups of 100 to 500+.



MENUS

Post 390 serves refined American classics, and was recently picked for “Boston’s Best American Food” by *Improper Bostonian* magazine. Private Dining Menus are available beginning at \$35 per person for lunch and brunch, and \$68 per person for dinner (exclusive of beverage, gratuity, tax and administrative charge). **There is no room rental charge for the Franklin or Goddard Rooms.**

HOURS

Lunch	Mon–Fri 11:30 am–2:30 pm
Mid-Day	Sun–Fri 2:30 pm–5 pm
Dinner	Mon–Sat 5:00–11:00 pm / Sun 5:00 pm–10:00 pm
Brunch	Sunday 10:00 am–2:30 pm

PARKING

Validated parking at the garage at *The Clarendon* after 5:00 pm. On-street parking is also available.

DINNER MENU - Winter 2018 *available January 1 through March 31, 2018*

We offer 3- and 4-course dinner menu options for our private dining guests. We recommend you start by selecting 2 starters, 3 entrees and 3 desserts. A salad course can be added for \$5. A vegetarian entrée is always available as a 4th entrée.

STARTERS *select two*

Romaine Hearts with Grilled Rosemary Focaccia* smoked caesar dressing, crispy prosciutto, white anchovies
 Artisan Green Salad candied pecans, dried cranberries, white balsamic vinaigrette, local bleu cheese
 Rocket & Shaved Fennel Panzanella cherry tomatoes, basil pesto, torn mozzarella
 Baby Spinach & Blackberries whipped vermont chèvre, toasted almonds, raspberry rosemary vinaigrette
 New England Clam Chowder classic style
 Lobster & Coconut Soup lemongrass, ginger
 Roasted Tomato Bisque bruléed mozzarella crostini, basil & balsamic syrup
 Kale & White Bean Soup grana padano, crusty bread

Steak & Red Beet Tartare* scotch quail egg, truffle aioli
 Rhode Island Mushroom Ravioli smoked sheep's milk cheese, cultured chive butter, charred scallion puree
 Crisp Roasted Pork Belly silken potato puree, grilled broccolini, chili & soy vinaigrette
 Potato, Broccoli & Welsh Cheddar Croquette smoked baby carrots, fermented cabbage, herb puree
 Wild White Shrimp Cocktail classic cocktail sauce & horseradish
 Tuna Crudo* avocado, grapefruit, fried sourdough
 Fruits de Mer* 2 oysters, 2 clams, 1 shrimp cocktail
 Maine Peekytoe Crab Cake celery root remoulade, caramelized apple butter, champagne pickled shallots

ADD A SALAD COURSE *Additional \$5++ per Guest - select one*

Baby Arugula Salad lemon vinaigrette & parmesan
 Mesclun Greens cherry tomatoes & chickpeas
 Frisée Salad bacon vinaigrette & apples

MAIN COURSE *If you would like to customize your own menu you can select entrees from different columns and we will price that for you. Four or more entrée options will incur an additional charge.*

\$68++ per person – Select 3	\$75++ per person – Select 3	\$80++ per person – Select 3
Rosemary & Sage Cornish Rock Hen <i>herbed rice pilaf, string beans, mushroom velouté, crispy shallots</i>	Roasted & Confit Chicken <i>braised squash, swiss chard & tomato ragout, creamy polenta</i>	Pan-Roasted Duck Breast <i>wild rice, blood orange gastrique, crispy baby turnips</i>
Top Sirloin of Brandt Beef <i>sour cream mashed potatoes, sweet smoked carrots, caramelized onion jus</i>	Red Wine Beef Short Rib <i>pommes purée, roasted roots, braising jus, pickled shallots</i>	Center-Cut Filet Mignon <i>mushroom duxelles strudel, garlic & chili broccoli rabe, celery root purée, red wine & shallot butter</i>
Cast Iron Seared Salmon <i>apple cider glazed brussels sprouts, maple cured bacon, celery root puree</i>	Pan Fried Rainbow Trout <i>roasted fingerling potatoes, maple cured bacon, capers, dill & mustard crème fraîche</i>	Seared Swordfish Steak <i>roasted root vegetable hash, butternut purée, pomegranate seeds</i>
Maple Roasted Squash <i>black eyed peas & sautéed kale, cranberry gastrique, toasted quinoa</i>	Garlic & Herb Cauliflower Steak <i>braised kale, sautéed crimini mushrooms, brown butter, capers & herbs</i>	Roasted Vegetable Cannelloni <i>eggplant, zucchini, bell pepper, spinach, rustic tomato sauce and mozzarella</i>

DESSERT *(select three)*

Cookie Jar three cookies (*selection varies*)
 Banana Cream Pie bruléed bananas, fosters sauce
 Single Cheese Plate smoked almonds, house chutney, crostini (*cheese selection varies regularly*)
 Valrhona Hot Fudge Sundae vanilla ice cream, whipped cream (*gluten free*)
 Vanilla Crème Brulée benne seed wafer (*gluten free without wafer*)
 Sliver of Dark chocolate cake, vanilla sauce, candied cashews (*gluten free*)
 House Made Sorbet seasonal flavors (*gluten free*)

* 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.
 All food and beverages are subject to a 3% Administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The Administrative fee does NOT represent a tip or service charge for the wait staff employees, service employees, or bartenders. A suggested gratuity of 19% will be added to the check the night of the event, which may be increased or decreased by you at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event. All food and beverage charges are subject to a 7% state sales tax.

LUNCH MENU I

\$35.00++ per Guest

STARTERS

(select two)

Crisped Point Judith Calamari banana peppers,
old fashioned tartar sauce
Caesar Salad* house dressing, white anchovy
New England Clam Chowder classic style

MAIN COURSE

(select three)

Fried Fish Sandwich old fashioned tartar sauce
Post Burger* all natural, vermont cheddar
Honey Mustard Atlantic Salmon Salad*
baby spinach, smoked almonds, blood orange
enoki mushrooms, citrus vinaigrette
Grilled 10oz Chicken Caesar Salad*
house dressing, white Anchovy

Dessert

(see beside)

LUNCH MENU II

\$45.00++ per Guest

STARTERS

(select two)

New England Clam Chowder classic style
Shrimp Cocktail horseradish, cocktail sauce
Arugula Salad shaved parmesan, lemon-olive oil

MAIN COURSE

(Please two)

Brandt Farm 8oz Bavette Steak Frites* arugula salad with
pickled red onion, grilled baguette, red wine butter
Fish and Chips coleslaw, old fashioned tartar sauce
House Smoked Chicken Cobb Salad* buttermilk chive
dressing
Grilled Chicken Breast Panini linguica, aambal aioli

DESSERT

(see beside)

LUNCH MENU III

\$55.00++ per Guest

STARTERS

(select two)

Wild White Shrimp Cocktail atomic horseradish
Oysters on the ½ Shell* cocktail sauce, mignonette,
atomic horseradish
Tuna Tartare* hot mustard dressing, sweet and sour red
cabbage, 'everything' crostini

MAIN COURSE

(all three offered)

Meyer Lemon and Black Pepper Roasted Organic
Chicken garlicky white bean puree, spinach in smoked
tomato butter
Local Silver Hake* stuffed with crabmeat, sautéed spinach,
smoked tomato
Brandt Farm 8oz Bavette Steak Frites* grilled asparagus,
grilled baguette, red wine butter

DESSERTS

(select three)

Cookie Jar three cookies (selection varies)
Banana Cream Pie brûléed bananas, fosters sauce
Single Cheese Plate smoked almonds, house chutney,
crostini (selection varies)
Valrhona Hot Fudge Sundae vanilla ice cream, whipped
cream
Vanilla Crème Brulée benne seed wafer
Sliver of Dark Chocolate Cake vanilla sauce, candied
cashews
House Made Sorbet seasonal flavors

*Vegetarian options are always available. We are happy to
accommodate dietary restrictions or special meal requests.
Menu items and pricing are subject to change.*

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BRUNCH MENU I

\$35.00++ per guest

STARTERS

Homemade Granola greek yogurt, fresh fruit
Arugula Salad shaved parmesan, lemon-olive oil

MAIN COURSE

Bananas Foster Pancakes toasted pecans, butter rum caramel
Eggs Benedict shaved ham, hollandaise
Grilled Chicken Breast Panini linguica, sambal Aioli

DESSERT

(select three)

Cookie Jar three cookies *(selection varies)*
Banana Cream Pie brûléed bananas, fosters sauce
Single Cheese Plate smoked almonds, house chutney,
crostini *(selection varies regularly)*
Valrhona Hot Fudge Sundae vanilla ice cream, whipped
cream (gluten free)
Vanilla Crème Brulée benne seed wafer (gluten free
without wafer)
Sliver of Dark Chocolate Cake vanilla sauce, candied
cashews *(gluten free)*
House Made Sorbet seasonal flavors *(gluten free)*

BRUNCH MENU II

\$45.00++ per guest

STARTERS

Homemade Granola greek yogurt, fresh fruit
Wild White Shrimp Cocktail atomic horseradish

MAIN COURSE

Grilled Top Sirloin of Brandt Beef* celery root purée,
roasted criminis, local broccoli, Béarnaise
House Smoked Chicken Cobb Salad* buttermilk chive
dressing
Post Burger* all natural, vermont cheddar

DESSERT

(select three)

Cookie Jar three cookies *(selection varies)*
Banana Cream Pie brûléed bananas, fosters sauce
Single Cheese Plate smoked almonds, house chutney,
crostini *(selection varies regularly)*
Valrhona Hot Fudge Sundae vanilla ice cream, whipped
cream (gluten free)
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Sliver of Dark Chocolate Cake vanilla sauce, candied
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DINNER BUFFET STATIONS

Priced per person. Buffet stations are priced based on 1.5 hours of service. Recommended for a minimum of 30 guests.

CARVING STATION

\$32 (select 2)

Includes soft rolls

Roast Prime Rib of Beef* onion jam, mustard, horseradish

Hot Smoked Atlantic Salmon **Sides** honey-mustard, sour slaw

Herb and Garlic Roast Whole Chicken **Sides** tomato jam, lemon-rosemary aioli, house pickled vegetables

Roast Lamb Leg* grain mustard, tzatziki, pickled onion

Lemon-Pepper Brined Roast Turkey **Breast** berry chutney, tarragon aioli, coleslaw

Smoked Loin of Berkshire Pork house BBQ sauce, bread & butter pickles, coleslaw

SIDE DISHES

\$9 (select 2) / additional sides \$3

Broccoli with hot & sweet peppers, olive oil, slivered garlic

Green Beans with medjool sates & toasted walnuts

Brussel Sprouts with bacon, apple & maple vinaigrette

Grilled Asparagus with citrus gremolata

Roasted Cauliflower with raisins & caramelized shallots

Medley of Rice with herbed butter

Power Grain Pilaf with dried cranberries & pecans

Sour Cream Mashed Red Bliss Potatoes

Roasted Fingerling Potatoes with garlic & rosemary

SALADS

\$9 (select 2)

Greek Salad feta, olives and red wine vinaigrette

Caesar Salad smoked caesar dressing, crispy prosciutto, white anchovies

Baby Spinach & Kale **Salad** blue cheese, candied walnuts & raspberry vinaigrette

Arugula Salad goat cheese, pickled red onion & balsamic vinaigrette

PASTA

\$16 (select 2)

Gratin of Elbow Macaroni three cheeses & steel rail ale infused velouté

Penne fresh ricotta, chicken sausage, broccoli, marinara

Rigatoni rapini, pancetta, mushrooms, roasted bell pepper, garlic oil, parmesan

Rotini garlic roasted shrimp, calamari, spinach & white clam sauce

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DINNER BUFFET STATIONS

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TACO STATION

\$24 (all items offered)

Slow Cooked Pork Shoulder Carnitas

Mojo Chili Lime Rubbed Smoked Chicken

Grilled Whole Side of Mahi Mahi

flour and corn tortillas

guacamole, limes, hot Sauce, pico de gallo, house salsa, sour slaw

NEW ENGLAND SEAFOOD STATION*

\$32 (all items offered)

Clam Chowder (4oz serving per person)

Oysters on the Half Shell (2 per person)

Shrimp Cocktail (2 per person)

Mini Lobster Rolls (1 per person)

Cod Cakes with Rhode Island Tartar Sauce (1 per person)

BBQ STATION

\$24 (all items offered)

Slow Cooked Pulled BBQ Pork Shoulder

Carved Smoked Beef Brisket

Smoked Spice-Rubbed Chicken Wings

Gratin of Macaroni with three cheeses and steel rail ale

soft rolls and cornbread

house pickles, coleslaw, potato salad

Post 390's barbeque and hot sauces

CHINATOWN STATION

\$20 (all items offered)

Orange Sesame Chicken & Brocoli

Roast Char Su Pork Loin

Chilled Asian Noodle Salad

Mandarin Pancakes

julienne cucumber, scallions, hoisin, siracha

ASSORTMENT FROM OUR PASTRY CHEF

\$12 per person

Chef's Selection of Mini Desserts

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COCKTAIL RECEPTION MENU

PASSED HORS D'OEUVRES

(Priced per dozen pieces)

- Classic Margherita Grilled Flatbread \$15
- Sausage & Mushroom Flatbread, house-made kielbasa, crimini mushrooms, pickled peppers \$16
- Mushroom and Leek Tarts, amontillado sherry, poppy seed puff pastry \$33
- Arancini with truffled mushroom and fontina val d'aosta \$30
- White Bean-Lemon Zest Hummus, hot and sweet pepper marmalade, minced olives on crisp pita \$30
- White Bean-Lemon Zest Hummus, hot and sweet pepper marmalade, minced olives on cucumber \$30 (gluten free)
- Profiteroles, goat's milk ricotta, truffle salumi, pickled peppers \$30
- Brandt Beef and Berkshire Pork Meatball, soft polenta and marsala \$30
- Sliced Beef Tenderloin on great hill bleu cheese toast, caramelized onion, arugula* \$36
- Duck Confit and Shiitake Potstickers, orange sesame sauce \$36
- Orange Peel Chicken Skewers, sesame and chilies \$33
- Baked Wellfleet Oysters with ndjuda butter and vella dry jack crumbs \$48
- Griddled Jonah Crab Cakes, french quarter remoulade \$42
- Applewood-Smoked Arctic Char, endive spear, dill whipped chevre, house pickles \$30 (gluten free)
- Baked Escargot Tartlette, roasted garlic royale, tomato and basil \$33
- Georgia Bay Shrimp Toast, hot honey mustard \$33
- Smoked Cod Fritters with pimenton aioli \$27
- Petite Fish & Chips, old fashioned tartar sauce \$36

CHEESE BOARD

\$12 per Guest

Assorted Cheese, Fruits, Smoked Almonds, Toasted Breads

CHARCUTERIE BOARD

\$10 per Guest

Assortment of Cured & Smoked Meats, Patés & Mousse with Accoutrements



DELUXE CHEESE & CHARCUTERIE BOARD

\$14 per Guest

Assorted Cheese, Cured & Smoked Meats, Patés & Mousse, Fruits, Smoked Almonds, Toasted Breads, Accoutrements

NEW ENGLAND RAW BAR TOWER *

\$88 per tower

8 Jumbo Shrimp, 8 Oysters, 8 Clams

CHIPS & DIPS DISPLAY

\$12 per Guest

White Bean Hummus, Guacamole, House Salsa, Pita Crisps, Tortilla Chips, Vegetable Sticks

ASSORTMENT FROM OUR PASTRY CHEF

\$12 per Guest

Chef's Selection of Mini Desserts

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