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!

Parking

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

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 or 20 guests for a reception, 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 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. This semi-private area can be reserved for cocktail receptions, after-work gatherings or late night celebrations and can accommodate up to 45 guests for a reception. Seated lunches or dinners in the Alcove can accommodate up to 30 guests, with plenty of space for mingling and cocktails prior to being seated.

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 175.
OPEN KITCHEN SECTION
The Open Kitchen section is a semi private area that can seat 100 guests. Featuring views of our chef’s kitchen and an open floor plan, this section can be combined with the Franklin and Goddard rooms to create an even larger space.

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+.
DINNER MENU - Spring 2019 available April 1 through June 30, 2019

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
Smoked Caesar Salad  baby kale, grilled focaccia, white anchovies, prosciutto, grana padano
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  brûléed 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 broccoli, 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. FOUR OR MORE ENTREE OPTIONS WILL INCUR AN ADDITIONAL CHARGE.

<table>
<thead>
<tr>
<th>$68++ per person – Select 3</th>
<th>$75++ per person – Select 3</th>
<th>$80++ per person – Select 3</th>
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</thead>
<tbody>
<tr>
<td>Roasted Atlantic Salmon  strawberry-rhubarb gastrique, cremini mushrooms, asparagus, pickled spring onion, sunchoke puree</td>
<td>Herb Basted Filet of Sole  black lentils, asparagus, lemon buerre blanc</td>
<td>Seared-Rare Tuna Steak  caper &amp; herb vinaigrette, potato puree, english peas, sugar snap peas, pea tendrils</td>
</tr>
<tr>
<td>Seared Chicken Statler Breast  toasted cous cous, green beans, cherry tomatoes, pine nuts, dried currants, mint</td>
<td>Hudson Valley Free-Range Chicken  roasted breast, herb-stuffed thigh, shiitake mushroom, bok choy with maple, burnt ginger carrot puree, soy and garlic</td>
<td>Grilled Pekin Duck Breast  black forbidden rice, parsnip puree, strawberry salsa, pickled spring onion</td>
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<tr>
<td>Spring Vegetable Linguine  peas, asparagus, basil pesto, grana padano, toasted bread crumbs</td>
<td>Pan-Fried Potato Gnocchi  sweet peas, sautéed mushrooms, parmesan cream, crisp sourdough</td>
<td>Spring Vegetable Samosas  curried potatoes &amp; peas, grilled asparagus, braised radish, yogurt with herbs</td>
</tr>
<tr>
<td>Top Sirloin of Brandt Beef  baby watercress, shaved radish, red onion, marinated mushrooms, horseradish vinaigrette</td>
<td>Brandt Farm Sirloin Steak  duchess potatoes, asparagus, charred cipollini, roasted blackberries</td>
<td>Roasted Leg of Lamb  roast garlic chickpea puree, honey-glazed baby carrots, burnt scallion chimichurri, mint cucumber salad</td>
</tr>
</tbody>
</table>

DESSERT  (SELECT THREE)

Cookie Jar  three cookies (selection varies)
Banana Cream Pie  brûléed 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 Brûlée  five-spice shortbread cookie (gluten free without cookie)
Sliver of Dark chocolate cake  milk chocolate cream, hazelnut praline (gluten free)
House Made Sorbet  seasonal flavors (gluten free)

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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 15% 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 - Spring 2019 available April 1 through June 30, 2019

We offer 3-course lunch menu options for our private dining guests. We recommend you start by selecting 2 starters, 3 entrees and 2 desserts. A vegetarian entrée is always available as a 4th entrée.

STARTERS (SELECT TWO)
Arugula Salad pecorino cheese, orange segments, pine nuts
Baby Greens cucumber, cherry tomatoes, red wine vinaigrette
New England Clam Chowder classic style
Vintage Chicken Noodle Soup roasted bone broth, braised chicken thigh, vegetables, herbs, egg noodle
Seasonal Soup seasonal flavor
Spinach Artichoke Croquette romanescoc, arugula
Tuna Tartar* lightly pickled cucumber, smoked almonds, spicy mayo
Snappy Lobster & Chive Rangoons sweet & spicy chili sauce
Grilled Mojo Chicken Quesadilla roasted red pepper, grilled red onion, local sharp cheddar, salsa verde

OR EXPEDITED STARTERS (SELECT ONE)
(Pre-Set Appetizer)
Arugula Salad pecorino cheese, orange segments, pine nuts
Baby Greens cucumber, cherry tomatoes, red wine vinaigrette
Meze Board roasted garlic hummus, sweet n’ sour caponata, marinated olives, spring vegetables, seeded lavash
Local Cheese Board sesame crackers, homemade jam, cornichon, smoked almonds

MAIN COURSE Please select Three (3) options from the list below. A Fourth (4) option is always available as a Vegetarian option. More than Four (4) entrée options will incur an additional charge of $5 per option.

<table>
<thead>
<tr>
<th>$45 per person – Select 3</th>
<th>$10 Supplemental Charge</th>
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</thead>
<tbody>
<tr>
<td>Grilled Salmon &amp; Artisan Lettuces candied pecans, dried cranberries, white balsamic vinaigrette, shaved manchego</td>
<td>Grilled Atlantic Salmon butter poached radishes, sugar snap peas, charred cipollini, beetroot puree</td>
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<tr>
<td>Wild Shrimp Caesar Salad* baby kale, iceberg, crispy prosciutto, garlic croutons, white anchovies, grana padano</td>
<td>Bourbon-Marinated Steak Tips* grilled red bliss potatoes, greek yogurt, burnt scallion chimichurri</td>
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<tr>
<td>Classic Cobb Salad buttermilk chive dressing, warm bacon, smoked chicken, local blue cheese, egg, cherry tomatoes, pickled red onion</td>
<td>Pan-Roasted Chicken Marsala english peas, cremini mushrooms, jasime rice with lemon and thyme</td>
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<tr>
<td>Warm Vegetable &amp; Quinoa Bowl fried egg, grilled asparagus, snap peas, radish, pea tendrils, pickled shallots</td>
<td>Macaroni &amp; Cheese local cheddar, grilled asparagus, peas, shiitake mushrooms, crispy shallots</td>
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<tr>
<td>Salmon Burger cucumber &amp; yoghurt tzatziki, bibb lettuce, roasted red peppers, pickled onion, toasted brioche</td>
<td>Full Parcel Veggie-Burger sharp vermont cheddar, iceberg lettuce, sliced tomato, red onion, ketchup, mayo, dijon, b&amp;b pickles</td>
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<tr>
<td>North Shore 3-Way shaved prime rib, caramelized onion, havarti cheese, alabama white bbq, baked brioche</td>
<td>Grilled BBQ Chicken Bahn Mi pickled carrot &amp; daikon, cilantro, kewpie mayo, cucumber, jalapeno</td>
</tr>
</tbody>
</table>

DESSERT (SELECT THREE) OR EXPEDITED DESSERT (SELECT ONE)

| Banana Cream Pie bruléed bananas, fosters sauce | Cookie Jar three cookies (selection varies) |
| Single Cheese Plate smoked almonds, house chutney, crostini (cheese selection varies regularly) | Baked Meringue Cookies |
| Valrhona Hot Fudge Sundae vanilla ice cream, whipped cream (gluten free) | Fudge |
| Vanilla Crème Brûlée five-spice shortbread cookie (gluten free without cookie) | Granola Bars |
| Sliver of Dark chocolate cake milk chocolate cream, hazelnut praline (gluten free) | Lemon Bars |
| House Made Sorbet seasonal flavors (gluten free) | |

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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 Marinated Chicken Banh Mi  pickled carrot & daikon, kewpie mayo, cucumber, jalapeño, cilantro

**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  five-spice shortbread cookie (gluten free without cookie)
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
Shrimp Cocktail  atomic horseradish

**MAIN COURSE**
Grilled Top Sirloin of Brandt Beef®  celery root purée, roasted creminis, 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)
Vanilla Crème Brulée  five-spice shortbread cookie (gluten free without cookie)
Sliver of Dark Chocolate Cake  vanilla sauce, candied cashews (gluten free)
House Made Sorbet  seasonal flavors (gluten free)

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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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 doris' 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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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 10% 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.
DINNER BUFFET STATIONS
Priced per person. Buffet stations are priced based on 1.5 hours of service. Recommended for a minimum of 30 guests.

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 & Broccoli
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

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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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 18% 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.
PASSED HORS D’OEUVRES
(Preferred per dozen pieces)

Classic Margherita Brick Oven Pizza, $15
Crab & Corn Brick Oven Pizza, creamed corn, crisp bacon lardon, fresh local crab $17
Dry-Aged Pepperoni Brick Oven Pizza, spicy pepperoni, hand-pulled mozzarella $16
Mushroom and Leek Tarts, amontillado sherry, poppy seed puff pastry $33
Arancini, with truffled mushroom and fontina val d’aosta $30
Corn & Avocado Salad, crispy corn tortilla, pickle sweet corn, avocado puree, cilantro $30 (vegan and 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 Pottstickers, orange sesame sauce $36
Orange Peel Chicken Skewers, sesame and chilies $33
Baked Wellfleet Oysters, with ’nduja 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)
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
French Onion Dip, Herb Buttermilk Dressing, Pico de Gallo, Guacamole, Roasted Garlic Hummus, Salt & Vinegar Chips, Tortilla Chips, Pita Chips, Vegetable Sticks

ASSORTMENT FROM OUR PASTRY CHEF
$12 per Guest
Chef’s Selection of Mini Desserts

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All food and beverages are subject to a 5% 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 15% 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.