

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!

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 5-11 pm / Sun 5 pm-10 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.

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.



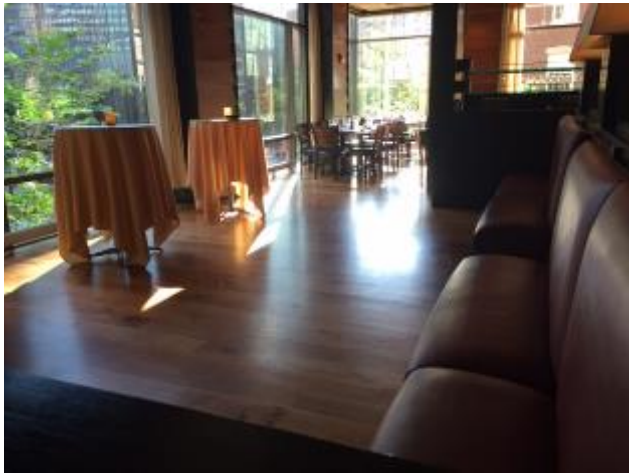
OPEN KITCHEN SECTION

The Open Kitchen section is a semi private area that can seat 90 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 2018 AVAILABLE APRIL 1 THROUGH JUNE 30, 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** 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 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
Spatchcock Cornish Hen <i>honey-balsamic glaze, green beans, cous cous, charred lemon</i>	Oven-Roasted Organic Chicken <i>confit leg, sunchoke purée, sautéed spinach, jus</i>	Grilled Pekin Duck Breast <i>black forbidden rice, parsnip purée, strawberry salsa, pickled spring onion</i>
Top Sirloin of Brandt Beef <i>baby watercress, shaved radish, red onion, marinated mushrooms, horseradish vinaigrette</i>	Brandt Farm Sirloin Steak <i>smashed bliss potatoes, asparagus, charred cipollini, roasted blackberries</i>	Roasted Leg of Lamb <i>garlic & herb sunchoke, asparagus, carrot purée, pickled mustard seeds</i>
Roasted Atlantic Salmon <i>sautéed mushrooms, asparagus, pickled spring onion, rhubarb gastrique</i>	Herb-Basted Filet of Sole <i>black lentils, asparagus, lemon beurre blanc</i>	Seared Rare Tuna <i>castelvetrano olive aioli, marinated green beans, cherry tomatoes, roasted fingerling potatoes</i>
Spring Vegetable Linguine <i>peas, asparagus, basil pesto, grana padano, toasted bread crumbs</i>	Herbed Chickpea Fritters <i>lemon & dill aioli, spring vegetable farro salad with feta</i>	Pan-Fried Potato Gnocchi <i>sweet peas, sautéed mushrooms, parmesan cream, crisp sourdough</i>

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** 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

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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)
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)*

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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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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

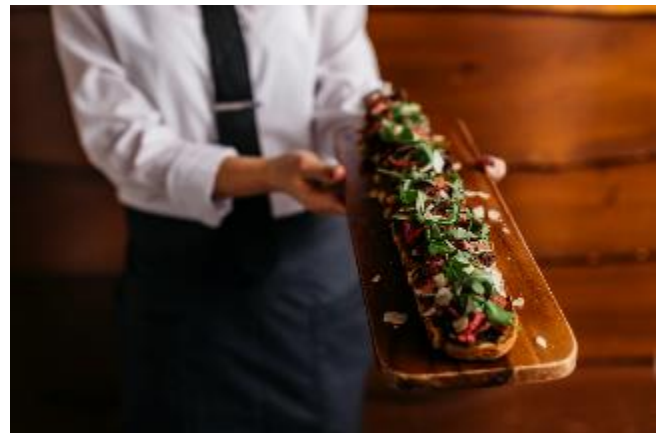
\$12 per Guest

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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