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!

M E N U S

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.

H O U R S

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

P A R K I N G

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.

![Alcove Image](image1)

**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.

![Clarendon Section Image](image2)

**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 – Summer 2018 available July 1 through September 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 entree is always available as a 4th entree.

**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.**

<table>
<thead>
<tr>
<th>$68++ per person – Select 3</th>
<th>$75++ per person – Select 3</th>
<th>$80++ per person – Select 3</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Steamed Clams &amp; Mussels</strong></td>
<td>Baked Haddock with Breadcrumbs</td>
<td>Grilled Snappy Lobster</td>
</tr>
<tr>
<td>white wine, garlic &amp; chili butter, grilled focaccia, fine herbs</td>
<td>lemon-dill aioli, garden vegetable ratatouille, rice pilaf</td>
<td>sweetcorn succotash, herb roasted fingerlings, drawn butter</td>
</tr>
<tr>
<td>Honey-Chipotle Glazed Cornish Rock Hen</td>
<td>Oven-Roasted Organic Chicken</td>
<td>Roasted Heritage Pork Chop</td>
</tr>
<tr>
<td>sweetcorn, tomato &amp; israeli cous cous salad, herb aioli</td>
<td>confit leg, sweet corn, wilted spinach, potato &amp; chive puree, roasted jus</td>
<td>apricot aleppo chili jam, bacon-braised mustard greens</td>
</tr>
<tr>
<td>Fresh Spaghetti &amp; Heirloom Tomatoes</td>
<td>Pasta A La Chitarra</td>
<td>Summer Tomato Tart with Basil</td>
</tr>
<tr>
<td>snipped basil, extra virgin olive oil, shaved grana padano</td>
<td>grilled local sweet corn, zucchini &amp; summer squash, heirloom tomatoes, idiazabal, snipped basil</td>
<td>melted leeks, local cheddar</td>
</tr>
<tr>
<td>Top Sirloin of Brandt Beef*</td>
<td>Brandt Farm Sirloin Steak*</td>
<td>Spice-Rubbed Filet of Beef*</td>
</tr>
<tr>
<td>baby watercress, shaved radish &amp; red onion, marinated mushrooms, horseradish vinaigrette</td>
<td>red wine cremini mushrooms, sour cream &amp; chive smashed potatoes, blistered green beans</td>
<td>great hill blue duchess potatoes, asparagus, charred cipollini, roasted blackberries</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 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)

*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)

- Brandt Farm 8oz Bavette Steak Frites*
- Local Silver Hake* stuffed with crabmeat, sautéed spinach, smoked tomato
- Brandt Farm 8oz Bavette Steak Frites* grilled asparagus, grilled baguette, red wine butter

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### 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)

- 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  five-spice shortbread cookie
- Sliver of Dark Chocolate Cake  vanilla sauce, candied cashews
- House Made Sorbet  seasonal flavors

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### 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

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Vegetarian options are always available. We are happy to accommodate dietary restrictions or special meal requests. Menu items and pricing are subject to change.
**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, five-spice shortbread cookie *(gluten free without cookie)*
- Silver 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 crimini, 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)*
- Silver 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 dorie’s 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
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 90's barbecue 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

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COCKTAIL RECEPTION MENU

PASSED HORS D’OEUVRES
(Prized 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’osta $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 nduja butter and vella dry jack crumbs $48
Grilled J onah 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 J umbo 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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