Private Dining and Events
Information

Post 390 is a warm and welcoming urban tavern featuring two floors with exhibition kitchens, three fireplaces and dramatic city views. Located at The Clarendon, it is also the site of the former Back Bay Post Office Annex. 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’ve got what you’re looking for.

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 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.
**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 22 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 90 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 $65 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 Lunch Sun-Fri 2:30 pm–5 pm
Dinner Mon–Sat 5:00–11:00 pm / Sun 5:00 pm–10:00 pm
Brunch Sunday 11:30 am–2:30 pm

PARKING
Valet service is available nightly after 5:00 pm.
Validated parking at the garage at The Clarendon after 5:00 pm.
On-street parking is also available.
DINNER MENU

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 fourth salad course can be added for $5. A vegetarian entrée is always available as a fourth entrée option.

STARTERS  (Please select two of the options below)

- Baby Arugula Salad Vermont Chevre Fritter, Balsamic Vinaigrette
- Romaine Hearts, Roasted Peppers and Portobello Salad House Caesar Dressing, Kalamata Croutons
- Greek Salad Feta, Red Wine Vinaigrette
- Salad of Market Lettuces Seasonal Berries, Duck Prosciutto, Berkshire Bleu, Smoked Almonds, Raspberry Vinaigrette
- Southern Fried Green Tomatoes with Vermont Chevre, Scorched Bell Pepper Vinaigrette, Spiced Olive Tapenade
- Lobster-Tortilla Soup Welsh Cheddar Charlotte, Lobster-Roasted Pepper Salad

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.)

<table>
<thead>
<tr>
<th>$65++ per person</th>
<th>$72++ per person</th>
<th>$78++ per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Silver Hake Stuffed with Crabmeat Sautéd Spinach, Smoked Tomato</td>
<td>Filet Mignon of All Natural Beef Onion-Mushroom Jam, Sour Cream Mashed Potatoes</td>
<td>Brandt Farm Sirloin Steak Onion-Mushroom Jam, Sour Cream Mashed Potatoes</td>
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<tr>
<td>Brandt Farm 8oz Bavette Steak Frites Grilled Asparagus, Grilled Baguette, Red Wine Butter</td>
<td>Mustard Crusted Atlantic Salmon Roasted Sunchoke &amp; Spring Parsnip Puree, Goat Butter Braised Radishes &amp; Asparagus</td>
<td>Grilled Atlantic Swordfish Stew of Mussels, Charred Octopus, White Beans &amp; Chorizo, Candied Fennel-Kalamata Salad</td>
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ADD A SALAD COURSE  Additional $5++ per Guest

- Arugula Salad Shaved parmesan, Lemon-olive oil
- Romaine Hearts, Roasted Peppers and Portobello Salad House Caesar Dressing, Kalamata Croutons
- Greek Salad Feta, Red Wine Vinaigrette

DESSERT  (Please select three of the options listed below)

- Chocolate Beet Cake Cocoa Whipped Cream, Strawberry Sauce, Beet Sauce, Chocolate Cocoa Nib Earth
- Almond Strawberry Mousse Cake Strawberry Rhubarb Macaron, Dulcey Anglaise, Local Strawberries, Rhubarb Sauce
- Vanilla Crème Brulée Brown Butter Chocolate Chip Cookie Garnish
- Single Cheese Plate Smoked Almonds, House Chutney, Crostini (cheese selections varies regularly)
- Banana Cream Pie Brûléed Bananas
- Ice Cream Sundae Chocolate Sauce, Whipped Cream
- Sliver of Dark Chocolate Cake Apricot Caramel, White and Dulcey Chocolate Bark

Vegetarian options are always available. We are happy to accommodate dietary restrictions or special meal requests. Menu items are subject to change.
LUNCH MENU I
$35.00++ per Guest

STARTERS
(Please select two of the options below)
Crisped Point Judith Calamari  Banana Peppers, Old Fashioned Tartar Sauce
Caesar Salad  House Dressing, White Anchovy
New England Clam Chowder  Classic Style

MAIN COURSE
(Please select three of the options listed below)
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 below)

LUNCH MENU II
$45.00++ per Guest

STARTERS
(Please select two of the options below)
New England Clam Chowder  Classic Style
Shrimp Cocktail  Horseradish, Cocktail Sauce
Arugula Salad  Shaved Parmesan, Lemon-Olive Oil

MAIN COURSE
(Please select three of the options listed below)
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, Sambal Aioli

DESSERT
(see beside)

LUNCH MENU III
$55.00++ per Guest

STARTERS
(Please select two of the options below)
Lobster-Tortilla Soup  Welsh Cheddar Charlotte, Lobster-Roasted Pepper Salad
Wild White Shrimp Cocktail  Atomic Horseradish
Oysters on the ½ Shell  Cocktail Sauce, Mignonette, Atomic Horseradish
Tuna ‘Poke’ with Macadamia Nut  Charred Pineapple, Sesame Crisp

MAIN COURSE
Meyer Lemon and Black Pepper Roasted Organic Chicken  Garlicky White Bean Puree, Spinach in Smoked Tomato Butter
Local Silver Hake Stuffed with Crabmeat  Sautééed Spinach, Smoked Tomato
Brandt Farm 8oz Bavette Steak Frites  Grilled Asparagus, Grilled Baguette, Red Wine Butter

DESSERTS
(Please select three of the options listed below)
Chocolate Beet Cake  Cocoa Whipped Cream, Strawberry Sauce, Beet Sauce, Chocolate Cocoa Nib Earth
Almond Strawberry Mousse Cake  Strawberry Rhubarb Macaron, Dulcey Anglaise, Local Strawberries, Rhubarb Sauce
Vanilla Crème Brûlée  Brown Butter Chocolate Chip Cookie Garnish
Single Cheese Plate  Smoked Almonds, House Chutney, Crostini (cheese selections vary regularly)
Banana Cream Pie  Brûléed Bananas
Ice Cream Sundae  Chocolate Sauce, Whipped Cream
Sliver of Dark Chocolate Cake  Apricot Caramel, White and Dulcey Chocolate Bark

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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**

Cinnamon Roll French Toast  Banana Crème Brulée
Eggs Benedict  Irish Back Bacon, Hollandaise
Grilled Chicken Breast Panini  Linguica, Sambal Aioli

**DESSERT**

(Please select three of the options listed below)
Chocolate Cake Bread Pudding  Idle Hands Barley Caramel, Chocolate Earth, Taza Ice Cream
Vanilla Crème Brulée  Brown Butter Chocolate Chip Cookie Garnish
Single Cheese Plate  Smoked Almonds, House Chutney, Crostini  (cheese selections varies regularly)
Banana Cream Pie  Brûléed Bananas
Ice Cream Sundae  Chocolate Sauce, Whipped Cream
Sliver of Dark Chocolate Cake  Parsnip Cream, Maple Candy

**BRUNCH MENU II**

$45.00++ per Guest

**STARTERS**

Homemade Granola  Greek Yogurt, Fresh Fruit
Wild White Shrimp Cocktail  Atomic Horseradish

**MAIN COURSE**

Chicken Fried Steak  Sausage Gravy, Buttermilk Biscuit
House Smoked Chicken Cobb Salad  Buttermilk Chive Dressing
Post Burger  All Natural, Vermont Cheddar

**DESSERT**

(Please select three of the options listed below)
Chocolate Beet Cake  Cocoa Whipped Cream, Strawberry Sauce, Beet Sauce, Chocolate Cocoa Nib Earth
Almond Strawberry Mousse Cake  Strawberry Rhubarb Macaron, Dulcey Anglaise, Local Strawberries, Rhubarb Sauce
Vanilla Crème Brulée  Brown Butter Chocolate Chip Cookie Garnish
Single Cheese Plate  Smoked Almonds, House Chutney, Crostini  (cheese selections varies regularly)
Banana Cream Pie  Brûléed Bananas
Ice Cream Sundae  Chocolate Sauce, Whipped Cream
Sliver of Dark Chocolate Cake  Apricot Caramel, White and Dulcey Chocolate Bark

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DINNER BUFFET STATIONS
Priced per person. Recommended for a minimum of 30 guests

CARVING STATION
Roast Prime Rib of Beef
Onion Jam, Mustard, Horseradish and Mini Rolls
Hot Smoked Atlantic Salmon Sides
Honey-Mustard, Sour Slaw, Potato Rolls
$31

SIDE DISHES
Scalloped Yukon Gold Potatoes
and Macomber Turnips
and Medley of Rice Pilaf
and Broccolini with Fire Roasted Peppers
and Criminii Mushrooms
$9

SALADS
Greek Salad with Feta, Olives
and Red Wine Vinaigrette
and Caesar Salad
$9

SLIDER STATION
Pulled BBQ’d Pork Sliders, Creamy Slaw
Grilled Lamb Slider, Hummus and Baba Ganoush
Shredded Buffalo Chicken Slider, Bleu Cheese, Celery Leaves
With House Made Sweet Potato Chips and Pickles
$20

FISH TACO STATION
Grilled Whole Sides of Mahi Mahi
Fried Fish and Fried Shrimp
Flour Tortillas
Corn Tortilla Chips, Guacamole, Limes, Hot Sauce
House Salsa, Shredded Cabbage
$21

PASTA
Farfalle with Chicken, Mushrooms and Peas,
Garlic-Parmesan Cream
and
Pennette with Grilled Shrimp, Swiss Chard
and Roasted Tomato Sauce
$14

NEW ENGLAND SEAFOOD STATION
Clam Chowder
Oysters on the Half Shell
Shrimp Cocktail
Mini Lobster Rolls
Cod Cakes with Rhode Island Tartar Sauce
$24

BBQ STATION
Carved Smoked Beef Brisket
St. Louis Ribs
Soft rolls and Cornbread
House pickles, Cole Slaw, Potato Salad
Post 390’s Barbeque and Hot Sauces
$23

CHINESE STATION
Roast Char Su Pork Loin
Chilled Asian Noodle Salad
Mandarin Pancakes
Julienne Cucumber, Scallions, Hoisin, Siracha
$18

MIDDLE EASTERN STATION
Roast Lamb Leg
Tzatziki, Hummus, Babaganoush
Feta
Olives, Pickled Peppers, Pickled Red Onion, Tomatoes
Pita bread
$23

ASSORTMENT FROM OUR PASTRY CHEF
Miniature Cupcakes, Cookies, Chocolate Sliver Cubes
$10

Vegetarian options are always available. We are happy to accommodate dietary restrictions or special meal requests. Menu items are subject to change.
COCKTAIL RECEPTION MENU

PASSED HORS D'OEUVRES

(Priced per dozen)

Kobe Beef “Pigs” in a Blanket, Deli Mustard ~ $24  
Pulled BBQ’d Pork Sliders, Creamy Slaw ~ $30  
Skewered Chicken & Pineapple with Hoisin Sauce ~ $33  
Steak Sliders, Onions, Peppers, Horseradish Cream ~ $36  
Lamb, Feta & Olive Potstickers with Red Pepper Hummus ~ $36  
Brandt Beef and Berkshire Pork Meatball, Soft Polenta and Marsala ~ $30  
I.P.A. Battered White Shrimp, Honey-Mustard ~ $36  
Tuna Tartare, Sesame Crisp ~ $36  
Smoked Cod Fritters with Pimenton Aioli ~ $27  
Petite Fish & Chips, Old Fashioned Tartar Sauce ~ $36  
Garlic-Herb Goat Cheese Crostini, Mediterranean Vegetables ~ $27  
Chinatown Vegetable Potstickers, Nuoc Cham ~ $24  
Grilled Portobello Mushroom Bruschetta, Red Onion Jam, Basil Oil ~ $27

GRILLED FLATBREADS

(12 slices each; can be passed or displayed)

Classic Margherita Grilled Flatbread ~ $13  
Goat Cheese & Kalamata Olives ~ $13.5  
Fontina Val d’Aosta, Foraged Mushrooms, Arugula, Truffle Oil ~ $14.5

CHEESE BOARD DISPLAY

Assorted Cheese, Fruits, Smoked Almonds, Toasted Breads  
$12 Per Guest

NEW ENGLAND RAW BAR TOWER

Jumbo Shrimp, Oysters, Clams  
$72 (24 pieces total)

MEDITERRANEAN DISPLAY

Hummus, Baba Ghanoush, Tabbouleh, Marinated Kalamata Olives, Tzatziki, Pita Chips  
$12 Per Guest

ASSORTMENT FROM OUR PASTRY CHEF

Miniature Cupcakes, Cookies, Chocolate Sliver Cubes  
$10 per person

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