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

**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, you can choose to close yourself off from the hustle and bustle around you or keep amongst the lively scene.

![The Goddard Room](image1.jpg)

**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.

![The Franklin Room](image2.jpg)
**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.

![Alcove Interior](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 54 seated guests, or 70 for a reception.

![Clarendon Section](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 90 guests, or is ideal for reception events up to 200.

![Second Floor Lounge](image3)
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 $60 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/Late-Night: Every Day 2:30 pm–5 pm / Fri and Sat 11 pm–Midnight
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 I
$60.00++ per Guest

STARTERS
(Please select two of the options below)
Porcini Mushroom Pierogies  Crème Fraiche, Vidalia Onion Soubise
Crisped Point Judith Calamari  Banana Peppers, Old Fashioned Tartar Sauce
New England Clam Chowder  Classic Style
Romaine Hearts, Roasted Peppers and Portobello Carpaccio  Eggless Caesar Dressing, Kalamata Croutons
Arugula Salad  Shaved parmesan, Lemon-olive oil

MAIN COURSE
Roasted Free Range Organic Chicken  Garlic-Rosemary Brined, with Gratin of Smoked Ham, Gruyere and Yukon Potatoes, Oyster Mushrooms
Local Silver Hake Stuffed with Crabmeat  Sautéed Spinach, Smoked Tomato
Grilled Prime 8oz Brandt Farm Skirt Steak  Mashed Potatoes, Mediterranean Vegetables with Feta, Onion-Mushroom Jam

DESSERT
(see below)

DINNER MENU II
$70.00++ per Guest

STARTERS
(Please select two of the options below)
Wild White Shrimp Cocktail  Atomic Horseradish
Lobster Bisque  Hint of Sherry
Jumbo Lump and Maine Crab Cake  Old Fashioned Tartar Sauce
Greek Salad  Feta, Red Wine Vinaigrette

MAIN COURSE
Grilled Berkshire Pork Rib Eye  Creamed Spinach, Ben’s Locally Foraged Mushrooms, Crispy ‘Pork and Beans’
Brandt Farm Sirloin Steak  Onion-Mushroom Jam, Sour Cream Mashed Potatoes
Grilled Fish of the Day  Crabmeat, Sautéed Spinach, Brown Butter

DESSERT
(see below)

DINNER MENU III
$80.00++ per Guest

STARTERS
(Please select two of the options below)
Crab Cocktail “Louis”  Avocado, Atomic Horseradish
Roasted Blue Hubbard Squash Bisque  Hard Cider, Smoked Duck Confit, Pumpkin Spiced Crème Fraiche
Tuna ‘Poke’ with Macadamia Nut  Charred Pineapple, Sesame Crisp
Steak Tartare ‘Diane’  Pickled Mushrooms, Toasted Potato Bread

SALAD
Baby Arugula Salad  Vermont Chevre Fritter, Balsamic Vinaigrette

MAIN COURSE
Filet Mignon of All Natural Beef  Onion-Mushroom Jam, Sour Cream Mashed Potatoes
Grilled Atlantic Swordfish  Warm Salad of Mahogany Clams, House-Made Chorizo and Fire Roasted Peppers
Cornish Game Hen Roasted Under a Brick  Truffle Lacquer, Mashed Bliss Potatoes, Greens

DESSERT
(see below)

DESSERTS
(Please select three of the options listed below)
Chocolate Cake Bread Pudding  Salted Caramel Chunk Ice Cream, Valrhona Cocoa Sauce, Butterscotch, Chocolate Crostini
Banana Cream Pie  Brûléed Bananas
Ice Cream Sundae  Chocolate Sauce, Whipped Cream
Heirloom Apple Turnovers  Cinnamon Gelato, Honey Caramel, Brown Sugar Streusel
Crème Brûlée  Cookie Garnish
Chocolate Coconut Pot de Crème  Almond Florentine, Whipped Cream, Candied Fresh Coconut
Sliver of Dark Chocolate Cake

Menu Items 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, Eggless 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
- House Smoked Salmon, All or Nothing Bagel, Dill Cream Cheese
- Grilled 10oz Chicken Caesar Salad, Eggless 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)
- Grilled Skirt Steak, Garlic Fries, Chipotle Ketchup
- 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 below)

LUNCH MENU III
$55.00++ per Guest

STARTERS
(Please select two of the options below)
- Roasted Blue Hubbard Squash Bisque, Hard Cider, Smoked Duck Confit, Pumpkin Spiced Crème Fraiche
- 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
- Roasted Free Range Organic Chicken, Garlic-Rosemary Brined, with Gratin of Smoked Ham, Gruyere and Yukon Potatoes, Oyster Mushrooms
- Local Silver Hake Stuffed with Crabmeat, Sautéed Spinach, Smoked Tomato
- Grilled Skirt Steak Salad, Vine Ripe Tomatoes, Feta, Kalamata Olives

DESSERT
(see below)

DESSERTS
(Select three of the options listed below)
- Chocolate Cake Bread Pudding, Salted Caramel Chunk Ice Cream, Valrhona Cocoa Sauce, Butterscotch, Chocolate Crostini
- Banana Cream Pie, Brûléed Bananas
- Ice Cream Sundae, Chocolate Sauce, Whipped Cream
- Heirloom Apple Turnovers, Cinnamon Gelato, Honey Caramel, Brown Sugar Streusel
- Crème Brûlée, Cookie Garnish
- Chocolate Coconut Pot de Crème, Almond Florentine, Whipped Cream, Candied Fresh Coconut
- Sliver of Dark Chocolate Cake

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

DESSERT
(see below)

BRUNCH MENU II
$45.00++ per Guest

STARTERS
Homemade Granola  Greek Yogurt, Fresh Fruit
Crab & Avocado Salad  Ruby Red Grapefruit, Smoked Paprika Dressing

MAIN COURSE
(Please select three of the options listed below)
Chicken Fried Steak  Sausage Gravy, Buttermilk Biscuit
House Smoked Chicken Cobb Salad  Buttermilk Chive Dressing
Post Burger  All Natural, Vermont Cheddar
House Smoked Salmon  All or Nothing Bagel, Dill Cream Cheese

DESSERT
(see below)

DESSERTS
(Please select three of the options listed below)
Chocolate Cake Bread Pudding  Salted Caramel Chunk Ice Cream, Valrhona Cocoa Sauce, Butterscotch, Chocolate Crostini
Banana Cream Pie  Brûléed Bananas
Ice Cream Sundae  Chocolate Sauce, Whipped Cream
Heirloom Apple Turnovers  Cinnamon Gelato, Honey Caramel, Brown Sugar Streusel
Crème Brulée  Cookie Garnish
Chocolate Coconut Pot de Crème  Almond Florentine, Whipped Cream, Candied Fresh Coconut
Sliver of Dark Chocolate Cake

Menu Items Subject to Change.
DINNER BUFFET STATIONS

Priced per person

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
Macomber Turnips
Medley of Rice Pilaf
Broccolini with Fire Roasted Peppers
and
Crimini Mushrooms
$9

PASTA
Farfalle with Chicken, Mushrooms and Peas,
Garlic-Parmesan Cream
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
Homemade Baked Beans
$21

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

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

Menu Items 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
Buffalo Drumettes, Great Hill Bleu ~ $27
Steak Sliders, Onions, Peppers, Horseradish Cream ~ $36
I.P.A. Battered White Shrimp, Honey-Mustard ~ $36
House Smoked Salmon Canapes, Dill Cream Cheese ~ $33
Tuna Tartare, Sesame Crisp ~ $36
Fried Calamari Rolls, Old Fashioned Tartar Sauce ~ $30
Smoked Cod Fritters with Pimenton Aioli ~ $27
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, Fresh Fruits, Toasted Breads
$12 Per Guest

NEW ENGLAND RAW BAR TOWER
Jumbo Shrimp, Oysters, Clams
$72 (24 pieces total)

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

Menu Items Subject to Change.