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          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)

<table>
<thead>
<tr>
<th>Baby Arugula Salad</th>
<th>Vermont Chevre Fritter, Balsamic Vinaigrette</th>
</tr>
</thead>
<tbody>
<tr>
<td>Romaine Hearts with Grilled Rosemary Focaccia</td>
<td>Smoked Caesar Dressing, Crispy Prosciutto, White Anchovies</td>
</tr>
<tr>
<td>Greek Salad</td>
<td>Feta, Red Wine Vinaigrette</td>
</tr>
<tr>
<td>Raw Curly Kale Salad</td>
<td>Star Anise Pickled Pear, Halloumi Croutons, Honey Roasted Sunflower Seeds, Aged Balsamic</td>
</tr>
<tr>
<td>Lobster Sweet Potato Bisque</td>
<td>Sage Pistou</td>
</tr>
<tr>
<td>Mushroom Bisque</td>
<td>Amontillado Sherry, Cave Aged-Gruyere Toast</td>
</tr>
</tbody>
</table>

ADD A SALAD COURSE  
Additional $5++ per Guest

<table>
<thead>
<tr>
<th>Arugula Salad</th>
<th>Shaved parmesan, Lemon-olive oil</th>
</tr>
</thead>
<tbody>
<tr>
<td>Romaine Hearts with Grilled Rosemary Focaccia</td>
<td>Smoked Caesar Dressing, Crispy Prosciutto, White Anchovies</td>
</tr>
<tr>
<td>Greek Salad</td>
<td>Feta, Red Wine Vinaigrette</td>
</tr>
</tbody>
</table>

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>$68++ per person – Pick 3</th>
<th>$75++ per person – Pick 3</th>
<th>$80++ per person – Pick 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meyer Lemon and Black Pepper Roasted Organic Chicken</td>
<td>Cornish Game Hen Rosemary, Lemon &amp; Garlic Roasted, Mashed Bliss Potatoes, Greens</td>
<td></td>
</tr>
<tr>
<td>Roast Atlantic Salmon</td>
<td>Filet Mignon of All Natural Beef Onion-Mushroom Jam, Sour Cream Mashed Potatoes, Watercress Salad, French Onion Bouillon</td>
<td></td>
</tr>
<tr>
<td>Top Sirloin of Brandt Beef Chimichurri Aioli, House Cut French Fries, Watercress Salad</td>
<td>Bacon Brined Berkshire Pork Loin Bourbon Glazed Roast Chestnuts, Braised Belgium Endive, Sage &amp; Sweet Potato Puree</td>
<td></td>
</tr>
<tr>
<td>Handmade Arugula Ravioli Sugar Snap Peas, Baby Tomatoes, Idiazabal, Crimini Mushroom Pesto</td>
<td>Native Flounder Milanese Citrus Aioli, Pickled Vegetables, Roasted Baby Tomatoes</td>
<td></td>
</tr>
<tr>
<td>Grilled Corned Duck Breast Caraway Scented Celery Root Puree, Pan Roasted Brussels Sprouts, Bread &amp; Butter Fennel, Pickled Mustard Seeds</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brandt Farm Sirloin Steak Onion-Mushroom Jam, Sour Cream Mashed Potatoes, Watercress Salad, French Onion Bouillon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Char-Grilled Lamb Loin Chops Fingerling Potatoes, Asparagus, Red Wine Butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grilled Atlantic Swordfish Beluga Lentils, Warm Frisée Salad with House Smoked Bacon, Fig Balsamic, Fire Roasted Baby Tomatoes</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

DESSERT  
(Please select three of the options listed below)

<table>
<thead>
<tr>
<th>Cookie Jar</th>
<th>Three Cookies (selection varies)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla Crème Brulée</td>
<td>Benne Seed Wafer</td>
</tr>
<tr>
<td>Single Cheese Plate</td>
<td>Smoked Almonds, House Chutney, Crostini (cheese selections vary regularly)</td>
</tr>
<tr>
<td>Banana Cream Pie</td>
<td>Brûléed Bananas, Fosters Sauce</td>
</tr>
<tr>
<td>Tres Leches Cake</td>
<td>Blood Orange, Brown Butter Chantilly, Pistachio Brittle</td>
</tr>
<tr>
<td>Ice Cream Sundae</td>
<td>Chocolate Sauce, Whipped Cream</td>
</tr>
<tr>
<td>Sliver of Dark Chocolate Cake</td>
<td>Milk Chocolate Cream, Hazelnut Praline</td>
</tr>
</tbody>
</table>
Vegetarian options are always available. We are happy to accommodate dietary restrictions or special meal requests. Menu items and pricing 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)
- 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**
- Meyer Lemon and Black Pepper Roasted Organic Chicken  
  Garlicky White Bean Puree, Spinach in Smoked Tomato Butter
- Local Silver Hake  
  Stuffed with Crabmeat Sautééd Spinach, Smoked Tomato
- Brandt Farm 8oz Bavette Steak Frites  
  Grilled Asparagus, Grilled Baguette, Red Wine Butter

**DESSERT**
(see below)

**DESSERTS**
(Please select **three** of the options listed below)
- Cookie Jar  
  Three Cookies (selection varies)
- Vanilla Crème Brulée  
  Benne Seed Wafer
- Single Cheese Plate  
  Smoked Almonds, House Chutney, Crostini (cheese selections varies regularly)
- Banana Cream Pie  
  Brûléed Bananas, Fosters Sauce
- Tres Leches  
  Blood Orange, Brown Butter Chantilly, Pistachio Brittle
- Ice Cream Sundae  
  Chocolate Sauce, Whipped Cream
- Silver of Dark Chocolate Cake  
  Milk Chocolate Cream, Hazelnut Praline

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**
(Please select three of the options listed below)
Cookie Jar  Three Cookies (selection varies)
Vanilla Crème Brulée  Benne Seed Wafer
Single Cheese Plate  Smoked Almonds, House Chutney, Crostini (cheese selections vary regularly)
Banana Cream Pie  Brûléed Bananas, Fosters Sauce
Tres Leches  Blood Orange, Brown Butter Chantilly, Pistachio Brittle
Ice Cream Sundae  Chocolate Sauce, Whipped Cream
Sliver of Dark Chocolate Cake  Milk Chocolate Cream, Hazelnut Praline

**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**
(Please select three of the options listed below)
Cookie Jar  Three Cookies (selection varies)
Vanilla Crème Brulée  Benne Seed Wafer
Single Cheese Plate  Smoked Almonds, House Chutney, Crostini (cheese selections vary regularly)
Banana Cream Pie  Brûléed Bananas, Fosters Sauce
Tres Leches  Blood Orange, Brown Butter Chantilly, Pistachio Brittle
Ice Cream Sundae  Chocolate Sauce, Whipped Cream
Sliver of Dark Chocolate Cake  Milk Chocolate Cream, Hazelnut Praline

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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, Cole Slaw
Smoked Loin of Berkshire Pork  House BBQ Sauce, Bread & Butter Pickles, Cole Slaw

SIDE DISHES
$9 (select 2) / additional sides $3
Broccoli with Hot & Sweet Peppers, Olive Oil, Slivered Garlic
Green Beans with Medjool Dates & 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, Cole Slaw, 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
Chef’s Selection of Mini Desserts
$12 per person

Vegetarian options are always available.
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PASSED HORS D’OEUVRES
(Price per dozen pieces)
Classic Margherita Grilled Flatbread $13.50
Tuscan Salami & Ricotta Flatbread, Oven-Roasted Cherry Tomatoes, Confit Garlic, Fontina Val D’Aosta $14
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 or Cucumber $30
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 and 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
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
Assorted Cheese, Fruits, Smoked Almonds, Toasted Breads
$12 per Guest

CHARCUTERIE BOARD
Assortment of Cured & Smoked Meats, Patés & Mousse with Accoutrements
$10 per Guest

DELUXE CHEESE & CHARCUTERIE BOARD
Assorted Cheese, Cured & Smoked Meats, Patés & Mousse, Fruits, Smoked Almonds, Toasted Breads, Accoutrements
$14 per Guest

NEW ENGLAND RAW BAR TOWER
8 Jumbo Shrimp, 8 Oysters, 8 Clams
$88 per tower

CHIPS & DIPS DISPLAY
White Bean Hummus, Guacamole, House Salsa, Pita Crisps, Tortilla Chips, Vegetable Sticks
$12 per Guest

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

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