



ZURITO


**PRIVATE DINING
+ EVENTS**

KAIKO!

Thank you for considering Zurito for your special event. Whether you're hosting a corporate dinner, milestone birthday, rehearsal dinner, client reception or holiday gathering, Zurito offers warm Basque hospitality in one of Boston's most charming neighborhoods.

Located in the heart of Beacon Hill, Zurito blends the energy of a bustling pintxo bar with the intimacy of a neighborhood gathering place—creating memorable experiences centered around exceptional food, wine and genuine hospitality.

We look forward to the opportunity to host you.

info@zuritoboston.com | 857.305.3177



LARGE PARTY

For parties of 8-16 guests, we offer a prix fixe menu of pintxos & tapas. Guests enjoy multiple courses served family-style, encouraging sharing and conversation.

This is a great option for corporate outings, rehearsal dinners, milestone occasions or just a fun night out with friends enjoying Basque cuisine.

We offer a \$75pp menu with beverages charged upon consumption. All large parties are subject to a food and beverage minimum excluding tax, gratuity and a 3.5% admin fee.

Any parties over 16 guests require a full venue buyout of the space or a partial buyout, accommodating up to 25 guests.



LARGE PARTY MENU OFFERINGS



PINTXOS

(CHOICE OF THREE)

- PIMIENTOS RELLENOS DE BACALAO salt cod stuffed piquillo pepper
- GILDAS "the OG" Cantabrian anchovies, guindilla pepper, manzanilla olive
- CONSERVA ATUN tuna conserva, celery mermelada
- TOSTA MATRIMONIO white & black anchovies, egg butter, parsley
- SOBRASSADA CON MIEL spicy spreadable sausage, tomato honey, baguette
- CAÑA DE CABRE goat cheese, baguette, tomato honey, marcona almonds
- PAN CON TOMATE garlic rubbed bread, tomato, olive oil, sea salt

JAMÓN Y QUESO

(CHOICE OF TWO)

- JAMÓN SERRANO 20 month cured, SP
- CHORIZO IBÉRICO spicy sausage, SP
- IDIAZÁBAL sheep's milk, Basque, SP
- MANCHEGO AÑEJO 12 month sheep's milk, La Mancha, SP

RACIONES

(CHOICE OF FOUR)

- PATATAS BRAVAS fried potatoes, spicy tomato sauce, alioli
- TORTILLA ESPAGNOLA potato & onion omelette, alioli, chives
- RISOTTO NERO orzo, squid ink, celery root, goat cheese risotto
- MAIZ ASADO grilled corn, romesco verde, shishitos, pine nuts
- HAMBURGESA DONOSTIA* grass fed mini burgers, jamón & tomato jam, onion, alioli
- PULPO PLANTXA griddled octopus, fingerling potato, pimenton de la vera
- GAMBAS PLANTXA griddled shrimp, pimenton chili oil, garlic, sil gochu

ESPECIALES

(PRICED PER PLATE)

- BOQUERONES Cantabrian white anchovies, vermouth, Don Bocarte, SP +21 (5 pieces/order with chips)
- TOSTA ERIZOS DE MAR* sea urchin toast, garlic butter, pickled mustard seed +12 (recommend 1/person)
- PALETA DE BELLOTA, CINCO JOTAS acorn fed, Iberian pork shoulder +24
- CROISSANT DE IBÉRICO mini croissant, jamón Ibérico +12 (recommend 1/person)
- TXULETON* 32 oz. bone-in Ribeye, french fries, kimchi +125

* These items maybe raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if any person in your party has a food allergy. Our meals are served family style. Not all foods can come out at the same time.

Chef: Jamie Bissonnette
Sous Chef: David Chiaradio
Sous Chef: Ed Churchill

PINTXO PARTY

Transport your guests to the Old Town of San Sebastian with a Pintxo Party! Our menu features bite-sized bar snacks that lend themselves to nonstop bites, socializing, and conversation. Your party will include pintxo displays along the bar top, as well as pintxos and bites passed by our team.

Duration for Pintxo Parties is a minimum of two hours.



ZURITO

PINTXO PARTY '26



PINTXOS

(CHOICE OF FOUR)

PIMIENTOS RELLENOS DE BACALAO salt cod stuffed piquillo pepper

GILDAS "the OG" Cantabrian anchovies, guindilla pepper, manzanilla olive

CONSERVA ATUN tuna conserva, celery mermelada

TOSTA MATRIMONIO white & black anchovies, egg butter, parsley

SOBRASSADA CON MIEL spicy spreadable sausage, tomato honey, baguette

CAÑA DE CABRE goat cheese, baguette, tomato honey, marcona almonds

PULPO PLANTXA griddled octopus, fingerling potato, pimenton de la vera

CROISSANT DE IBÉRICO mini croissant, jamón Ibérico

PAN CON TOMATE garlic rubbed bread, tomato, olive oil, sea salt



JAMÓN Y QUESO

(CHOICE OF THREE)

JAMÓN SERRANO 20 month cured, SP

PALETA DE BELLOTA, CINCO JOTAS acorn fed, Iberian pork shoulder

COPPA BELLOTA, FERMÍN acorn fed pork collar, SP

CHORIZO IBÉRICO spicy sausage, SP

IDIAZÁBAL sheep's milk, Basque, SP

MANCHEGO AÑEJO 12 month sheep's milk, La Mancha, SP

STATIONARY RACIONES

(CHOICE OF FOUR)

PATATAS BRAVAS fried potatoes, spicy tomato sauce, alioli

PIMIENTOS FRITOS shishito peppers, maldon salt, arbequina olive oil

MAÍZ ASADO grilled corn, romesco verde, jimmy nardellos, pine nuts

HAMBURGESA DONOSTIA* grass fed mini burgers, jamón & tomato jam, onion, alioli P

GAMBAS PLANTXA griddled shrimp, pimenton chili oil, garlic, sil gochu

TXULETON* 32 oz. bone-in Ribeye, french fries, kimchi



* These items maybe raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if any person in your party has a food allergy. Our meals are served family style. Not all foods can come out at the same time.

Chef: Jamie Bissonnette
Chef de Cuisine: Ed Churchill
Sous Chef: Zack Watkins
Sous Chef: David Chiaradio

FULL RESTAURANT BUYOUT

Parties of over 25 people constitute a full buyout of the venue. Included will be our bar and bar area high tops, as well as our dining room with traditional tables.

We can design your event focused on a cocktail hour and buffet, seated dinner, or combination of the two.

All full buyouts will receive a complimentary one hour consultation with our Director of Wine, Nader Asgari-Tari to review the wine offerings for your event. We are able to pull from our deep cellar of over 800 selections or special order to your preference.



PATIO PARTY

April through October, we are able to host Patio Parties of up to 28 guests in two hour increments. A selection of passed pintxos, beverage offerings, and the opportunity for a live fire paella cooked onsite by one of our chefs. All patio parties are weather dependent. When booking, you will have the option to choose two dates in the event of inclement weather.



NEED TO KNOW

BOOKING CONFIRMATION AND DEPOSIT

All bookings remain tentative until a deposit is received. Deposits are requested to hold and confirm the date of your event. Deposit payment confirms your acceptance of the conditions of agreement. If the deposit is not received within one week of making the tentative booking, we have the right to re-allocate the space to another potential party.

FINAL NUMBERS & MENU

To assist us in making your event run smoothly, all menu choices and an approximation of numbers are required at least 7 days prior to the function date. Guaranteed numbers will be required 5 days before the function date and charges will apply on the final number quoted or the head count, whichever ends up being greater on the day. Should the numbers increase, we will endeavor to accommodate you, however a full payment of additional costs must be made on the night.

FINAL PAYMENTS & MINIMUM SPENDS

Final payments are required on the day of the function. We accept MasterCard, Visa and American Express and Cash. If the final payment is not received or minimum spend not met on the day of the function, we reserve the right to deduct the balance from the credit card information on file.

CANCELLATIONS

All cancellations must be made in writing. If cancellation occurs within 7 days of the function date, the deposit will be forfeited.

DIETARY REQUIREMENTS

If you or your guests have special dietary requirements, please inform us well in advance. We cannot guarantee that we can cater for all dietary requirements. We request your finalized food order be submitted at least one week prior to the event.

FREQUENTLY ASKED QUESTIONS

Do we have to commit to a set menu?

Yes, in order to provide a smooth & seamless service for our larger parties, we require commitment to a prix fixe menu that will be served family style. We will ensure you have plenty of food for everyone to share.

What is a food & beverage minimum?

Food & beverage minimums are required for private dining. All food & drinks ordered count towards the minimum. If the minimum is not met, the balance will be charged as a room fee.

How are beverage purchases handled for events?

We are more than happy to create custom wine selections, pairings, welcome cocktails, featured cocktails & toasts. A consultation with our Director of Wine can be arranged once the deposit is secured.

Can I come for a site visit to check out the space?

Absolutely! Just let us know what day & time works best for you.

What's a pintxo?

A pintxo is a small bar bite, usually 1-2 bites per piece. They are perfect for grazing, mingling, and experiencing many different flavors of the Basque in one sitting.

Can I bring decorations?

Yes, decorations are allowed; however, please note no glitter or confetti is permitted. Please also keep in mind there will need to be room for the many pintxos & tapas to land on the table over the course of the meal.

What is the gratuity, tax and admin fee for events?

An automatic Gratuity of 20% is included for all events and large party groups. An additional gratuity percentage may either be predetermined or added to the final bill the day of the event. If additional gratuity is not predetermined, a credit card must be presented for payment on day of event. All food & beverage items are subject to a 7% MA Sales Tax and a 3.5% administrative fee. A valid MA Sales and Use Tax Exempt Certificate is required for tax exemption.

How long will I have the event space?

You will have 2 hours to enjoy the space. You may be billed for additional staff hours if your event does not adhere to the agreed upon timeline.

Do you offer parking?

We do not offer parking in our event packages. We recommend utilizing public transportation, ride share services. If you are commuting in with your own vehicle we recommend the Boston Common garage located one block from the venue.



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