

Rochambeau

— EVENTS —



ROCHAMBEAUBOS



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EVENTS@ROCHAMBEAUBOSTON.COM

Rochambeau



MAIN DINING ROOM (UPSTAIRS)



MAIN DINING ROOM (DOWNSTAIRS)

Located in the heart of Back Bay, our Parisian-inspired venue takes on iconic French brasserie style dishes with a modern twist on urban cuisine. Our renowned chefs can transport you to the bustling bakeries of Paris, the captivating cobblestone cafés of St. Germain, or to an urban Parisian Bistro where we are perfectly calibrated for a good time, whether it be morning, noon or night.

Rochambeau will inspire it's guests to feel captivated by our custom design of various aesthetics and stunning modern charm of French influenced decor. Here at Rochambeau, every visit will feel like a trip to the City of Lights, and will have you spellbound by your stay.

Come embrace your "joie de vivre", where our ambiance is always flourishing and guarantees a memorable time.

HOST YOUR NEXT EVENT AT

Rochambeau



*R*ochambeau offers an exceptional layout containing two levels, two bars, two dining rooms, café, outdoor patio and a multi-functional private dining room that offers magnificent views overlooking Boylston street. Whether you are booking a corporate

event, wedding, cocktail reception or anything in between, Rochambeau is the ideal location to host! Our event manager will work with you to create your ideal event and ensure a memorable experience for your guests.

Rochambeau

PRIVATE DINING ROOM

LEFT BANK



BORDEAUX ROOM



Rochambeau's private dining room or Bordeaux Suite, offers an exclusive look into the meaning of private dining in Boston. The Bordeaux Suite overlooks Boylston street, with floor to ceiling windows and dual sided access to the space. It's elegant décor allows for a blank slate for each event, so that meetings, bridal showers, weddings, receptions & more! The space can also be divided into two sections with secure, sound proof privacy.

We also reserve space in our beautiful cafe and bar area, please contact us for more information: events@rochambeauboston.com

CAPACITY for Bordeaux Room:
70 Seated / 100 Cocktail

CAPACITY for Left or Right Bank:
50 seated / 50 Cocktail

Rochambeau

ROSÉ TABLE



The Rosé Table is a semi-private table tucked away in a more formal corner in our main dining room where more privacy can be held between guests. This beautiful space located upstairs can accommodate up to 12 guests at one long table and is perfect for smaller celebratory events, business meetings, family gatherings and much more. Groups of 12 or fewer are able to order from the a la carte menu or pre select a limited offering.

CAPACITY for Rosé Table:
12 Seated / 12 Cocktail



ROCHAMBEAU EVENT MENU

BRUNCH

3 COURSE

\$45 per person

TABLE SHARES

SEASONAL FRUIT, ASSORTED PASTRIES & YOGURT PARFAIT

MAIN

POACHED EGGS BENEDICT

fingerling potatoes

BRIOCHE FRENCH TOAST

nutella cream, banana,
feuilletine, aged rum anglaise

GRILLED CHICKEN PAILLARD

greens, parmesan, house vinaigrette

CROQUE MONSIEUR

petite salad,
fingerling potatoes

DESSERT

CHOCOLATE TORTE

almond, raspberry,
salted caramel ice cream

includes coffee & tea

BRUNCH

3 COURSE

\$55 per person

TABLE SHARES

SEASONAL FRUIT, ASSORTED PASTRIES & YOGURT PARFAIT

MAIN

POACHED EGGS BENEDICT

fingerling potatoes

SALMON PROVENCAL

haricot verts, confit tomato,
olives, lemon beurre blanc

CLASSIC BOLOGNESE

beef, veal & sweet sausage
ragu, casarecce, parmesan, pecorino

HALF CHICKEN

beluga lentils, smoked bacon,
crispy hen egg

DESSERT

CHOCOLATE TORTE

almond, raspberry,
salted caramel ice cream

includes coffee & tea

ROCHAMBEAU EVENT MENU

BRUNCH BUFFET

*15 person minimum

\$55

per person

TABLE SHARES

SEASONAL SLICED FRUIT

YOGURT PARFAITS

ASSORTED PASTRIES

MAIN

EGGS

scrambled eggs, fine herbs

DUCK CONFIT HASH

harissa hollandaise, poached eggs

BRIOCHE FRENCH TOAST

vermont maple syrup, butter

ROASTED POTATOES

SEASONAL VEGETABLES

from the wood grill

APPLEWOOD SMOKED BACON

CAESAR SALAD

crouton, creamy parmesan dressing

SALMON PROVENÇAL

haricot verts, confit tomato, olives,
lemon beurre blanc

includes coffee & tea

MENU AND PRICES SUBJECT TO CHANGE

ROCHAMBEAU EVENT MENU

DINNER / RECEPTION

DISPLAY FAMILY STYLE

serves 6 ppl

CHARCUTIÈRE [\$35]
assorted cured meats,
pickled vegetables,
dijon mustard, fig

RAW BAR PLATTER [\$20]
priced by the person:
oysters [2 pcs], shrimp
[3 pcs], crudo [4 pcs]
add on: crab [\$5],
lobster [MKT]

FRENCH CHEESE [\$30]
nuts, dried fruit

FLATBREADS

[\$9 each]

MARGHERITA
mozzarella, tomato, basil

SMOKED SALMON
dill, horseradish cream,
tobiko

FENNEL SAUSAGE
fresh mozzarella,
piquillo peppers

FORAGED MUSHROOMS
gruyere, fine herbs

RECEPTION

VEGETABLE

[\$5 each, minimum 1 dz]

SEASONAL ARANCINI

GOUGERES

DEVILED EGGS

capers, roasted pepper

WOOD GRILLED CAULIFLOWER

gribiche

LEEK & POTATO VELOUTÉ

celery leaf gremolata

SEAFOOD

[\$7 each, minimum 1 dz]

LOBSTER FRITTERS

chervil aioli

SHRIMP & LOBSTER CORN DOGS

saffron aioli

TUNA TARTARE

cucumber

CLASSIC SHRIMP COCKTAIL

spicy cocktail sauce

LUMP CRAB CAKE

mustard

MEAT

[\$6 each, minimum 1 dz]

PETITE FRENCHIE BURGER

brie, pork belly

CRISPY CHICKEN

black pepper tangerine honey

BACON WRAPPED BRUSSEL SPROUTS

apple sweet chili glaze

CROQUE MONSIEUR

MENU AND PRICES SUBJECT TO CHANGE

ROCHAMBEAU EVENT MENU

DINNER / RECEPTION

LE FENOUIL

3 COURSE
\$65 per person

FIRST COURSE

FOR THE TABLE

FRENCH ONION DIP

gaufrette potato

GREENS SALAD

greens, urfa pepper, dijon
vinaigrette

ALSATIAN FLATBREAD

stracchino, cured ham,
preserved lemon, arugula

SECOND COURSE

HALF CHICKEN

beluga lentils, smoked bacon,
crispy hen egg

SPINACH MASCARPONE RAVIOLI

sautéed artichokes, parmesan
veloute, arugula gremolata

CASSOULET

duck confit, pork belly, garlic
sausage, butter beans

DESSERT

CHOCOLATE TORTE

MENU AND PRICES SUBJECT TO CHANGE

ROCHAMBEAU EVENT MENU

DINNER / RECEPTION

PERSIL

4 COURSE
\$75 per person

FIRST COURSE

FOR THE TABLE

AVOCADO MOUSSE
crudité

STEAK TARTARE
black truffle parmesan aioli,
cured egg yolk, parmesan, mache

FRENCH ONION DIP
gaufrette potato

SECOND COURSE

CAESAR SALAD
crouton, creamy parmesan
dressing

THIRD COURSE

CHOICE OF

HONEY ROASTED DUCK BREAST
red wine shallot puree,
autumn fruits and vegetables,
verjus

ROASTED COD
clams, chorizo,
fingerling potato

CLASSIC BOLOGNESE
beef, veal, and sweet sausage
ragù, casarecce, parmesan,
pecorino

SEASONAL GRILLED VEGETARIAN DISH

DESSERT

CHOCOLATE TORTE

MENU AND PRICES SUBJECT TO CHANGE

ROCHAMBEAU EVENT MENU

DINNER / RECEPTION

LE ROMARIN

4 COURSE
\$85 per person

FIRST COURSE

FOR THE TABLE

AVOCADO MOUSSE
crudité

BURRATA
marinated beets,
orange pistachio gremolata,
cabernet vinaigrette

PARISIAN GNOCCHI
brown butter roasted
squashes, sage, pumpkin
seed oil, banyuls

SECOND COURSE

CHOICE OF

CAESAR SALAD
crouton, creamy parmesan
dressing

FRENCH ONION SOUP
oxtail, gruyere, crouton

THIRD COURSE

CHOICE OF

STEAK FRITES
12oz NY sirloin, pommes
frites, sauce béarnaise,
garlic butter

ROASTED COD
clams, chorizo,
fingerling potato

HONEY ROASTED DUCK BREAST
red wine shallot puree, autumn
fruits and vegetables, verjus

GRILLED BERKSHIRE PORK LOIN
buckwheat spatzle, choucroute
garnie, parsnip purée, apple
cider jus

SEASONAL GRILLED VEGETARIAN DISH

DESSERT

CHOCOLATE TORTE

MENU AND PRICES SUBJECT TO CHANGE

ROCHAMBEAU EVENT MENU

PASTA STATION

\$35

per person

ROMAINE & KALE CAESAR

crouton, creamy parmesan dressing

SPINACH MASCARPONE RAVIOLI

sautéed artichokes, parmesan veloute, arugula gremolata

CLASSIC BOLOGNESE

beef, veal & sweet sausage

RECEPTION ENHANCEMENTS SALAD STATION

MARINATED BEETS

pistachio gremolata, citrus, cabernet vinaigrette
[\$5]

SEASONAL GREENS

[\$4]

POTATO VEGETABLE STATION

ROASTED FINGERLING POTATOES [\$5]

POMME POTATOES [\$6]

RICE PILAF [\$4]

AU GRATIN POTATO [\$5]

BRUSSEL SPROUTS [\$6]

CREAMED SPINACH [\$5]

HARICOT VERTS [\$5]

HEIRLOOM CARROTS [\$5]

BUFFET STATIONS

SALT BAKED SEASONAL FISH

(striped bass or red snapper)
tarragon moussline, sauce verte,
brussel sprouts with bacon
[\$35 pp]

GRILLED NY SIRLOIN

sauce au poivre, sauce
bearnaise, pommes frites
[\$35 pp]

GRILLED PORK LOIN

sauce choron, apple cider jus,
roasted fingerlings
[\$30 pp]

BEEF TENDERLOIN

horseradish crème fraîche, sauce
bordelaise, pomme puree
[\$MKT]

MENU AND PRICES SUBJECT TO CHANGE

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ROCHAMBEAU EVENT MENU

WINE

LIGHT WHITE

- 2019 Guy Allion, Les Mazelles, Sauvignon Blanc [45]
- 2020 Sauvignon Blanc, Adele Rouze Quincy, Loire Valley FR [70]
- 2020 Sauvignon blanc, Pouilly Fume Regis Minet, Loire Valley FR [80]

FULL WHITE

- 2019 Singing Tree, Chardonnay Russian River Valley [60]
- 2019 Domaine de l'Enclos, Chablis [68]
- 2018 Tyler Santa Barbara, Chardonnay CA [95]
- 2019 Christian Moreau, Chablis AC Burgundy FR [95]

LIGHT RED

- 2020 Laroque, Cité de Carcassonne Pinot Noir [50]
- 2020 Holloran Vineyards, Stafford Hill Pinot Noir Willamette Valley [60]
- 2019 Domaine François Raquillet, Mercurey Vieilles Vignes Rouge [95]
- 2018 Lemelson "Theas Vineyard" Pinot Noir, Willamette Valley OR [70]

FULL RED

- 2019 Comtesse De Malet Roquefort, Bordeaux [50]
- 2018 Château Roland la Garde, Blaye Côtes de Bordeaux [65]
- 2020 Château Saint-André Corbin, Saint-Georges-Saint-Émilion [70]
- 2019 Dancing Crow, Cabernet Sauvignon St Helena, CA [95]
- 2018 Chateau Picque Caillou Pessac-Leognan Bordeaux FR [110]

ROSÉ

- 2020 Bieler Sabine Rosé [40]
- 2021 Peyrassol, Côtes de Provence Cuvée des Commandeurs Rosé [64]

SPARKLING ROSÉ

- NV Domaine J. Laurens, Crémant de Limoux La Rosé N° 7 [56]
- NV Marc Hebrat Brut Rosé NV [99]

SPARKLING

- NV Laurens Crémant de Limoux "Le Moulin" [50]
- NV J.J. Vincent et Fils, Crémant de Bourgogne Brut Méthode Traditionnelle [68]
- NV Champagne Pol Roger NV [160]

MENU AND PRICES SUBJECT TO CHANGE

ROCHAMBEAU EVENT MENU

SPIRITS

CLASSIQUE PACKAGE

WELL SPIRITS

\$14 PER BEVERAGE
Includes Mixed Drinks Only

ÉLEVÉ PACKAGE

PREMIUM SPIRITS

\$19 PER BEVERAGE
Includes Mixed Drinks and Cocktails

LUXE PACKAGE

TOP SHELF SPIRITS

\$35 PER DRINK
Includes Mixed Drinks and Cocktails

BEER

Kronenbourg Blanc, [9]
Jacks Abby Post Shift [11]
Night Shift Santilli [12]
Carona Extra [7]
Saison Dupont [16]
Bud Light [8]
Heineken NA [7]

MENU AND PRICES SUBJECT TO CHANGE

MERCI

events@rochambeauboston.com

ACCOMMODATIONS

- **PARKING GARAGE**
Nearby
- **COAT CHECK**
- **LINENS**
Included
- **AV ASSISTANCE**
Partnership with Elixir AV
- **VOTIVES**
- **CUSTOM MENU CURATION**