

Rochambeau

— EVENTS —



ROCHAMBEAUBOS



900 BOYLSTON STREET, BOSTON MA 02115 | 617.247.0400 | ROCHAMBEAUBOSTON.COM

EVENTS@ROCHAMBEAUBOSTON.COM

Rochambeau



MAIN DINING ROOM (UPSTAIRS) CAPACITY:



MAIN DINING ROOM (DOWNSTAIRS) CAPACITY:

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 planner will work with you to create your ideal event and ensure a memorable experience for your guests.

Rochambeau

PRIVATE DINING ROOM

LEFT BANK



RIGHT BANK



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:
85 Seated / 120 Cocktail

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

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.

Rochambeau

ACCOMMODATIONS

- **PARKING GARAGE**
Nearby
- **LINENS**
Included
- **VOTIVES**
- **COAT CHECK**
- **MENU DESIGN**
- **NAME TAG DESIGN**
- **AV ASSISTANCE**
Partnership with Elixir AV
- **VALET**
Not Included

ROCHAMBEAU EVENT MENU

PLATED BRUNCH MENU

3 COURSE

\$44

TO SHARE — ASSORTED HOUSE-MADE PASTRY BASKET, YOGURT PARFAIT

BRUNCH

choice of 3

POACHED EGGS BENEDICT

potato

GRILLED CHICKEN PAILLARD

greens, sauce verte, parmesan

BRIOCHE FRENCH TOAST

vermont maple syrup, butter

CROQUE MONSIEUR

petite salad, pommes frites

DESSERT

choice of 1

CRÈME BRULÉE

CHOCOLATE MOUSSE

APPLE CROSTADA gluten free

3 COURSE

\$44

TO SHARE — GLAZED CINNAMON SKILLET BREAD

choice of

YOGURT PARFAIT

or

BIBB SALAD radish, crispy shallot, fine herbs, Dijon vinaigrette

BRUNCH

choice of 3

BAVETTE

fingerling potatoes,
petite salad

NORDIC BLU SALMON

braised red cabbage,
red wine jus

AVOCADO TOAST

poached egg, radish

POACHED EGGS BENEDICT

ROTISSERIE CHICKEN

pommes aligot

CHEFS QUICHE

petite salad

DESSERT

choice of 1

CRÈME BRULÉE

CHOCOLATE MOUSSE

APPLE CROSTADA gluten free

ROCHAMBEAU EVENT MENU

BUFFET

*15 person minimum

\$49

SEASONAL SLICED FRUIT
YOGURT PARFAIS
ASSORTED HOUSE-MADE PASTRIES

EGGS

scrambled eggs, fine herbs

VEGETABLES

wood-fired carrots, fermented chili, sorrel
crème, puffed quinoa

CHEF'S HASH

roisserie chicken, sweet potato, poached eggs,
harissa hollandaise

BRIOCHE FRENCH TOAST

vermont maple syrup, butter

ROASTED FINGERLING POTATOES

SEASONAL VEGETABLES

from the wood grill

APPLEWOOD SMOKED BACON

BITTER GREENS SALAD

dried cranberries, goat cheese,
citrus vinaigrette

ROTISSERIE CHICKEN

or

NORDIC BLU SALMON

ASSORTED MACAROONS & PASTRIES

BUFFET

*15 person minimum

\$85

SHRIMP & CORN CHOWDER

ROMAINE & BRUSSELS SPROUTS

parmesan cheese, croutons, traditional
dressing

BIBB LETTUCE

choice of 2

ROTISSERIE CHICKEN

winter vegetable hash, rosemary jus

NORDIC BLU SALMON

braised red cabbage, red wine jus

BEEF BOURGUIGNONNE

parsnip, carrot, peas

GRILLED SWORDFISH PROVENCAL

HARICOT VERTS

ASSORTED PASTRIES

CHOCOLATE MOUSSE

ROCHAMBEAU EVENT MENU

LUNCH MENU OPTIONS

3 COURSE

\$39

APPETIZERS

choice of 2

TOMATO BISQUE

white bean

BIBB SALAD

radishes, crispy shallots, fine herbs, dijon vinaigrette

WOOD GRILLED CARROTS

sorrel, chili, quinoa

ENTRÉE

choice of 2

ROTISSERIE CHICKEN

pommes aligot

SALAD NICOISE

olive oil poached tuna, egg, haricot verts, potato, pickled onion

ROCHAMBURGER

raclette, bordelaise mushrooms, applewood smoked bacon

DESSERT

choice of 1

CRÈME BRULÉE

APPLE CROSTADA

gluten free

CHOCOLATE MOUSSE

3 COURSE

\$39

APPETIZERS

choice of 2

BIBB SALAD

radish, crispy shallot, fine herbs, Dijon vinaigrette

SHRIMP COCKTAIL

cocktail sauce

TENDERLOIN STEAK TARTARE

truffle cured egg yolk, caviar ranch

LOBSTER BISQUE

cognac, crème fraîche

ENTRÉE

choice of 5

COBB SALAD

wood grilled chicken, comte, egg, potato, garlic, sausage, citrus vinaigrette

PESTO CAVATELLI

egg, parmesan

CHERMOULA SEARED COD

piperade, tabais beans

NY STRIP

pommes aligot

DESSERT

choice of 1

CRÈME BRULÉE

APPLE CROSTADA

gluten free

CHOCOLATE MOUSSE

ROCHAMBEAU EVENT MENU

DINNER

3 COURSE

\$75

APPETIZERS

choice of 2

SHRIMP COCKTAIL
cocktail sauce

LOBSTER BISQUE
cognac, crème fraîche

SALADE LYONNAISE
frisée, lardon, poached egg

TENDERLOIN STEAK TARTARE
truffle cured egg yolk,
caviar ranch

OYSTERS À LA BOURGUIGNONNE
garlic butter

WOOD GRILLED CARROTS
sorrel, chili, quinoa

ENTRÉE

choice of 3

SHORT RIB BOURGUIGNONNE
parsnip, carrot

COQ AU VIN
rye knefla

PESTO CAVATELLI
egg, parmesan

NY STRIP
pommes aligot

NORDIC BLU SALMON
lentils, bacon, red wine

ROTISSERIE CHICKEN
pommes aligot

CHERMOULA SEARED COD
piperade, tabais beans

DESSERT

choice of 1

CRÈME BRULÉE

APPLE CROSTADA
gluten free

CHOCOLATE MOUSSE

3 COURSE

\$85

APPETIZERS

choice of 2

SHRIMP COCKTAIL
cocktail sauce

LOBSTER BISQUE
cognac, crème fraîche

BIBB SALAD
radish, crispy shallot,
fine herbs, Dijon vinaigrette

WOOD GRILLED CARROTS
sorrel, chili, quinoa

WOOD-FIRED MEATBALLS
tomato, basil

OYSTERS À LA BOURGUIGNONNE
garlic butter

TENDERLOIN STEAK TARTARE
truffle cured egg yolk,
caviar ranch

ENTRÉE

choice of 5

SHORT RIB BOURGUIGNONNE
parsnip, carrot

COQ AU VIN
rye knefla

PESTO CAVATELLI
egg, parmesan

NY STRIP
pommes aligot

NORDIC BLU SALMON
lentils, bacon, red wine
beet jus

CHERMOULA SEARED COD
piperade, tabais beans

DESSERT

choice of 1

CRÈME BRULÉE

APPLE CROSTADA
gluten free

CHOCOLATE MOUSSE

ROCHAMBEAU BANQUET MENU

PASSED HORS D'OEUVRES

minimum order by the dozen

ASPARAGUS & JAMON [4]

HEIRLOOM TOMATO

ash brush, baguette [4]

LOBSTER FRITTER

chervil aioli [6]

PRESSED MELON

bleu [3]

PETIT ROCHAMBURGER [4]

GRILLED SHRIMP COCKTAIL [5]

SALMON TARTARE

yuzu, cilantro, gaufrette potatoes [5]

CRISPY RED WINE CHICKEN

mushroom caramel [5]

SCALLOP

parsnip, lardon [5]

LAMB

harissa, olive dust [5]

WOOD GRILLED CAULIFLOWER

dill, yogurt [3]

DEVEILED EGGS [3]

GOUGERES [3]

PROFITEROLE

bleu cheese, pear, walnut [4]

STATIONARY ITEMS

RAW BAR PLATTER [20]

priced by the person: oysters [2], shrimp [3],
crudo [4] supplemental: crab [5], lobster [MKT]

CHARCUTERIE

chef selection of meats & accoutrements [14]

ARTISAN CHEESE & FRUIT [13]

VEGETABLE CRUDITÉ

woodfired, pickled & raw,
smoked ranch dressing [11]

FLATBREADS

[9] each

roasted tomato, torn mozzarella
pastrami salmon
wood-grilled vegetables
duck confit, pear

DESSERT STATION

Personal consultation with Executive Pastry Chef who will create your ideal pastry station

ROCHAMBEAU BANQUET MENU

CHEF ATTENDANT \$125

CREPE STATION

\$14 per person

BANANA
STRAWBERRIES
CARAMELIZED APPLE
HAZELNUT CHOCOATE SPREAD

MOCHA MOUSSE
TOASTED ALMONDS
CARAMEL SAUCE

CARVING STATIONS

ROASTED GREEN CIRCLE TURKEY
herb aioli, brussels sprouts,
cranberry-orange chutney, jus

CITRUS LEG OF LAMB
tzatziki, grilled flatbread, tomato
provençal

STEAK FRITES
peppercorn crusted sirloin, pommes
frites, horseradish aioli,
béarnaise sauce

ROAST BEEF TENDERLOIN
horseradish chimichurri,
béarnaise sauce,

PASTA STATION

\$22 per person

RIGATONI BOLOGNESE
ricotta, basil

CAESAR SALAD
romaine & brussels sprouts,
parmesan cheese, croutons,
traditional dressing,
garlic bread

LOBSTER CAVATELLI
egg, parmesan

RECEPTION ENHANCEMENTS SALAD STATION

ROMAINE & BRUSSELS SPROUTS
parmesan cheese, croutons, traditional
dressing [5]

BEET SALAD
watercress, goat cheese, hazelnuts [5]

BIBB LETTUCE
crispy shallots, radish, mustard
vinaigrette [4]

BITTER GREENS
cranberry, pecan, lemon vinaigrette [4]

POTATO VEGETABLE STATION

ROASTED FINGERLING POTATOES [5]
ALIGOT POTATOES [6]
RICE PILAF [4]

SWEET POTATO AND FENNEL [4]
AU GRATIN POTATO [5]
HEIRLOOM CARROTS [5]

ASPARAGUS [6]
CREAMED SPINACH [4]
HARICOT VERTS [5]

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events@rochambeauboston.com

