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# POSTO

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## PRIVATE DINING & CATERING

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Posto is an elegantly appointed venue with subtle contemporary and rustic sophistication. The restaurant is warm and welcoming with soft earth tones on the walls, polished organic floors and is decorated with local art from the surrounding community. In the evening Posto glows with the warmth of candle lights and flickers with the fire from our wood burning oven. In the sunlight, Posto is a bright and cheerful space that can be beautifully appointed at your planners discretion. During seasonable weather all the glass front doors can be open which creates a fantastic open air effect which will be sure to leave a lasting impression on your guests for time to come.

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## LOCATION

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187 ELM ST  
SOMERVILLE, MA 02144  
617.625.0600  
[events@postoboston.com](mailto:events@postoboston.com)



Modern Italian Cuisine  
Private + Semi Private Dining Options  
Custom Menu Cards  
Flexible & Customizable Floorplan  
Full Private Bar  
Professional Service Staff  
Coat Room Attendant  
Accessible to Bus and Red Line T Station

Great For Any Type Of Event!

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# VENUES

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## MAIN DINING ROOM

Posto's main dining room can be combined with the Galleria space upon request for a full buyout of Posto for the day or evening. Posto can accommodate up to 80 guests for a seated dinner, buffet, meeting or other event of your choosing. It can also accommodate up to 125 guests for a cocktail style event. Please note additional rentals of plateware or furniture may be necessary for a full restaurant buyout.



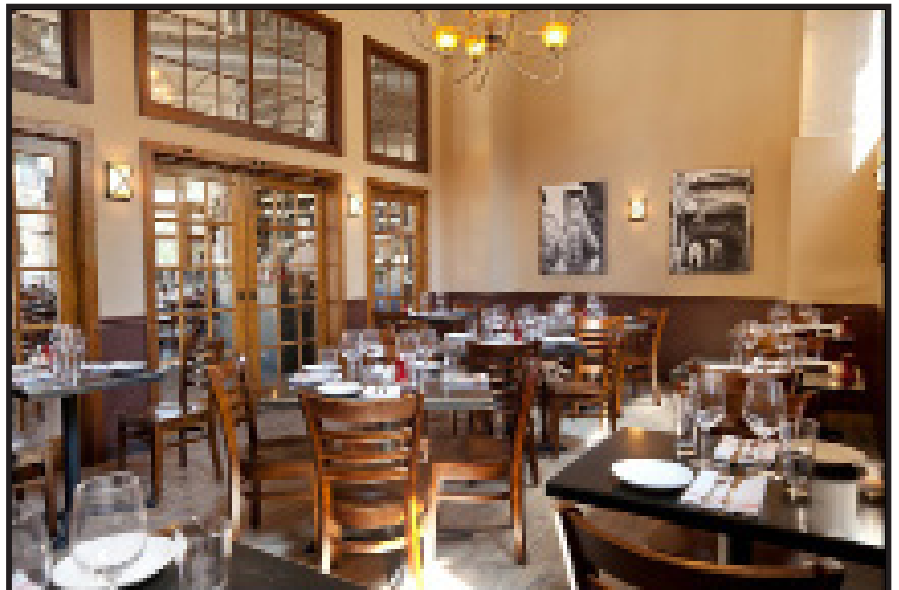
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## GALLERIA

Posto's private dining room.

The Galleria can accommodate up to 28 people for a seated dinner or up to 35 people for a cocktail reception with antipasti and passed hors d'oeuvres.



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# EVENT MINIMUMS

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Event minimums are for food and beverage and vary by space and type of event, as well as day of the week. The minimum does not include tax, gratuities, rental charges or administrative fees. We look forward to working with you to find out which day/option will best suit the needs of your event. Please contact our event coordinator at: [events@postoboston.com](mailto:events@postoboston.com).

## **The Galleria - Dinner**

Sunday-Wednesday evenings: \$1,200\*

Thursday Evenings: \$2,000\*

Friday & Saturday evenings: \$2,000 plus \$500 Room Fee

\*Reduced rates are available on request and will require an earlier start time of 4:00 and an end time of 6:30. Please inquire with event manager on pricing for earlier events

\*Rates are subject to seasonal change

## **Posto Main Dining Room - Lunch & Brunch**

Monday-Saturday Lunch: \$ 2,000

Sunday Brunch: \$2,500

## **Full Restaurant Buy Out - Dinner**

Sunday-Wednesday evenings: \$8,000\*\*

Thursday-Saturday evenings: \$12,000\*\*

\*\*These amounts are subject to change without notice

## **Posto's Mobile Wood Fired Catering Oven**

30 Person Minimum \$1,500 Food & Beverage Minimum

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# EVENT INFORMATION

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## **RESERVING A PRIVATE DINING ROOM**

To formally reserve the Galleria at Posto, we do require for a signed contract along with a \$200 deposit. For a full restaurant buyout, a \$1,000 deposit is required along with a signed contract. Please note that full restaurant buyouts may include additional rentals of plateware and furniture. Please speak with your event coordinator for pricing of rentals.

The menu and all other details of your event will be finalized 7 days prior to your event. If the menu is not confirmed 7 days previous, a menu may be selected for you.

The guaranteed guest count is required 5 days before your event. This number cannot be decreased but may be added to, in the days leading to your event.

## **CANCELLATION POLICIES**

In the event of a cancellation 14 days prior to your event, all deposits may be refunded or applied to a another event within one year of the original date. Cancellation of a private event within 14 days of the event will be charged the amount of the deposit and the deposit may not be applied to a different date. If the event is cancelled within 5 days of the event, 100% of the countersigned event sheet which includes total food will be charged to the credit card on file.

## **YOUR FINAL BILL**

Once the food + beverage minimum has been met there will be three additional charges to your final bill. The first is a 2% administration fee. The second is the Current Massachusetts State Meals Tax 7% will be added to all food and beverage charges. The third is a service charge that will be distributed amongst the staff assigned to your event. You will be able to select the gratuity given to your service staff.

## **MENU PLANNING**

Due to the seasonality of ingredients and our commitment to supporting local businesses + farms, menu items may be modified without notice. We are happy to accommodate all dietary needs + restrictions, and will always do our best to accommodate the needs of your guests. If possible our event team asks that you provide as much information you can prior to the event regarding allergies and dietary restrictions.

## **TABLE ARRANGMENTS**

Table arrangements vary based on the size of your party. Please ask your event planner what options may be available for your group. White linen tableclothes may be added to tables for an additional \$25 charge.

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SAMPLE PACKAGES

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All parties include our Rosemary Sea Salt Bread and Marinated Olives for the table.

**Seated Package 1**

Set appetizer, set entrée and set dessert .....\$55

**Seated Package 2**

Set appetizer, choice of two entrées and/or pastas, and set dessert .....\$60

**Seated Package 3**

Choice of two items from the appetizer menu, choice of three entrées and/or pastas, and set dessert .....\$65

**Seated Package 4**

Passed hors d'oeuvres, set salad, set pasta, choice of two entrées and set dessert.....\$85



**Pizza Buffet (For parties of 20 or less)**

1- Salad, assorted pizzas (choice of 5 from main menu) and set dessert.....\$35

2- Salad, assorted pizzas (choice of 5 from main menu), pasta and set dessert.....\$45



**Neapolitan Buffet:**

Choose two items from appetizers, one pasta, assorted pizzas (choice of 5 from main menu, one entrée and set dessert .....\$95



# SAMPLE MENU



## WINTER 2020

### STATIONED HORS D'OEUVRES

#### **Cheese & Charcuterie Board**

domestic + imported artisanal cheese, new england charcuterie, toasted bread + house made crackers,  
seasonal accompaniments

**\$9 per person**

#### **Antipasti Display**

marinated olives, tusan bean dip, chick pea salad, pickled seasonal vegetables

**\$7 per person**

#### **Bruschetta Display**

*select three*

**Roasted Beet** local beet, VT goat cheese, vincotto

**White Bean Puree** roasted peppers, white bean puree, oregano, parmesan

**Gorgonzola** seasonal fruit, walnut, local honey

**Tomato & Goat Cheese** basil, onion, vincotto

**\$8 per person**

### PASSED HORS D'OEUVRES

*select three*

**\$15 per person for 45 minutes of passing**

**Maine Crab Cakes** basil aioli

**Tuna Crudo** sea salt cracker | citrus aioli

**Grilled Shrimp Speidini** tomato agrodolce

**Grilled Chicken Spiedini** lemon | rosemary glaze

**Beef Carpaccio Crostini** parmesan | aioli | arugula

**Portobello Mushroom Crostini** aged balsamic vinegar | Pecorino Toscano

**Bruschetta** roasted peppers | white bean purée | oregano | parmesan

**Gorgonzola Bruschetta** seasonal fruit | walnut | local honey

**Tomato & Goat Cheese Bruschetta** basil | onion | vincotto

**Bruschetta** local beet salad | VT goat cheese | vincotto

**Crispy Lemon Arancini** mozzarella | basil | pomodoro

**Crispy Mushroom Arancini** truffle aioli

**Parmesan Toasts** asparagus | lemon aioli

**Nonna's Meatballs** parmesan | pomodoro

## APPETIZERS

**Caesar** white anchovy | parmesan croutons

**Mixed Greens** sliced almonds | parmesan | tomatoes | radish | honey balsamic

**Arugula** endive | gorgonzola picante | honey & thyme vinaigrette

**Winter Salad** bibb lettuce || cranberries | candied walnuts | feta | honey thyme vinaigrette

**Beets** chioggia beets | goat cheese | vincotto | olive oil croutons

**Maple Brook Farms Burrata** vine ripe cherry tomatoes | vincotto | prosciutto | allepo pepper

**Soft Marscapone Polenta** wild mushroom | marsala

**Shrimp Risotto** basil | citrus | VT butter

## PASTA

**Tortellini** jonah crab | butternut squash | cranberries | parmesan crema | parsley

**Spaghetti** carbonara || pancetta || bacon || onions || farm fresh egg\*

**Gnocchi** braised beef short ribs | red wine sauce | parmesan crema

**Rigatoni** ragu bolognese | veal | beef | pork | parmesan

**Pappardelle** marsala || organic mushrooms || butternut squash | hazelnuts || parmesan | fried sage

## ENTREES

**Swordfish** brussels sprouts | butternut squash | potato & pancetta chowder

**Salmon** braised tuscan beans | local foraged mushrooms | roma tomato | roasted garlic

**Steak** grilled rib-eye tender | salt roasted potatoes | roasted heirloom carrots | mushroom barolo

**Chicken** garlicky smashed potatoes | roasted asparagus | lemon caper sauce

## DOLCI

**Panna Cotta** seasonal offering

**Cannoli Clasico**

**Posto Tiramisu** chocolate | marscapone | espresso

**Seasonal Fruit Crostada\*\*** vanilla gelato

\*\*Seasonal fruit may include apples | blueberries | peaches | rhubarb and strawberries

## • • • • • POSTO BEVERAGE PROGRAM

Posto features an extensive wine program featuring wines from all over primarily focusing on those indigenous to Italy. We will be happy to assist you in choosing the perfect wines to complement your event.

RED & WHITE WINES RANGE FROM \$40 - \$165 PER BOTTLE

Our wine selections change daily so please inquire about our current wine list.