

Shore LEAVE



Private Events &
Large Party Packet

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Tropical Drinks and Pacific Rim Inspired Fare

A Modern Take on Tiki

Small Group Dining

Standing Receptions

Large Group Seated Dinners

Full Space Buyouts

Additional Details

Seated Dinners up to 15



We take regular reservations for up to 15 guests for a long banquette in the dining room. It does max out at 15. We can pre-plan a menu or you can all order a la carte!

These reservation times are limited and can be made through RESY. They do require a credit card and have a 24-hour cancellation policy and a fee of \$25 per person if canceled.

A wider availability of times is available by booking through our Private Events Coordinator.



**30 Standing Guests or
24 Guests for Seated
Dinner**

We can host 24 guests in the "Cabana" area of the restaurant for a seated dinner, or up to 30 guests standing. There is a long banquette with seating for up to 24 and space for a standing cocktail reception or buffet.

This is the most private of our spaces without a full buyout of the restaurant.

30 Standing Guests or 28 Guests for Seated Dinner (at both bar seats and table)

If you are looking for more of a bar experience with standing room and are less concerned with privacy, you can reserve a U-shaped bar with an adjacent banquette. You can seat up to 13 around the bar and the banquette holds up to 15.





Groups Larger than 30 Guests

Parties larger than 30 guests require a full-buyout of the space meaning Shore Leave will close to the public for the duration of your event.

Cocktails

While our focus is on drinks that make you feel like your lounging on the beach, our team can happily make any classic your group desires or can customize a menu to you liking. Please see the attached sample page from our cocktail list, and our full beverage menu is always available online and downloadable.

Food

Our kitchen team is at the ready for a full offering of Pacific Rim fare from snacks like our Sweet Chili Peanuts, Passed Appetizers like our Roast Duck with House-made Pineapple Hoisin, all the way up to our Luau inspired Whole Suckling Pig Roast. Check out our attached sample menu for private events. Our regular dinner menu is always available and downloadable from our website.

Party Favors

We sell hats, mugs, pins and are always changing things up! We're happy to put together a take-away for your party.

Additional Details

Cakes

Our pastry chef is happy to accommodate custom cake requests.

Leis

Our team is at the ready to help set the mood for your event with custom artificial or real flower leis.

Private Events Food Menus

Cocktail Party
Choose items and piece quantity.

Smaller:

- Sweet Chili Peanuts \$1/piece**
- Salt and Vinegar Pork Rinds \$2/piece**
- Miso Caramel Corn \$1/piece**
- Lettuce Cups \$2/piece**
celery, apple, blue cheese
- Green Papaya Salad \$2/piece**
nuoc cham, herbs, peanuts
- Salmon Poke Tostada \$3/piece**
avocado, cucumber
- Filipino BBQ Ribs \$3/piece**
banana ketchup
- Dan Dan Wonton \$3/piece**
pork + black bean, mala oil, peanuts
- Crab Rangoon \$3/piece**
jonah crab, cream cheese
- Coconut Shrimp \$4/piece**
sweet chili sauce
- Veggie Spring Rolls \$2/piece**
sweet chili sauce
- Chicken Satay \$3/piece**
peanut sauce

Larger:

- Karaage Wings \$3/piece**
- Fried Clam Baos \$5/piece**
dashi pickle tartar sauce
- Pork Belly Baos \$4/piece**
pineapple hoisin, cucumber
- Katsu Sandwiches \$4/piece**
pork cutlet, cabbage, kewpie mayo
- Dungeon Burger \$3/piece**
iceberg, sweet onion, pickles, house spread
- Scallion Pancakes \$6/piece**
miso mayo, crab, mentaiko
- Roast Duck \$7/piece**
mushu pancake, hoisin, herbs

Shore Leave Luau!
Full Buyout \$75/person

Tuna Poke
shiso, macadamia, yuzu

Spam Musubi
sushi rice, nori

Scallion Pancakes
traditional sauce

Green Papaya Salad
nuoc cham, herbs, peanuts

Hawaiian Mac Salad
plate lunch style

Whole Roast Suckling Pig
Served with
Kalua Pulled Pork, Pork Rinds
pickles, house sauces, and fresh accoutrement

Passed Desserts
Hoodsie Cups!
pineapple compote, toasted coconut

Hawaiian Butter Mochi

Cocktails

RICE & BEANS - 13

Black rice horchata and red bean paste make this bourbon and rum cocktail a full meal.



AIR-CONDITIONED EDEN - 13

A chilly pineapple infused martini with Bianco and Dry Vermouths, Agricole Rhum from the foot of Mt. Pelée and a molasses based Monkey 47 Gin from the Black Forest in Germany.

WANDER HOLIDAY - 14

Travel from your bar stool with this slow sipper. Shore Leave's very own barrel of Plantation Peruvian rum is married over a big rock with tiki-inspired gin from Privateer, Amaro, and Lillet.



YO SOY MANGO - 14

This cocktail is smoky, salty, sweet, savory and full of surprises. We've taken sugar and coconut milk and made a rich soy caramel that we shake with Privateer Amber Rum, Del Maguey Mezcal and mango puree.

OUR Shore Leave Cocktail

14



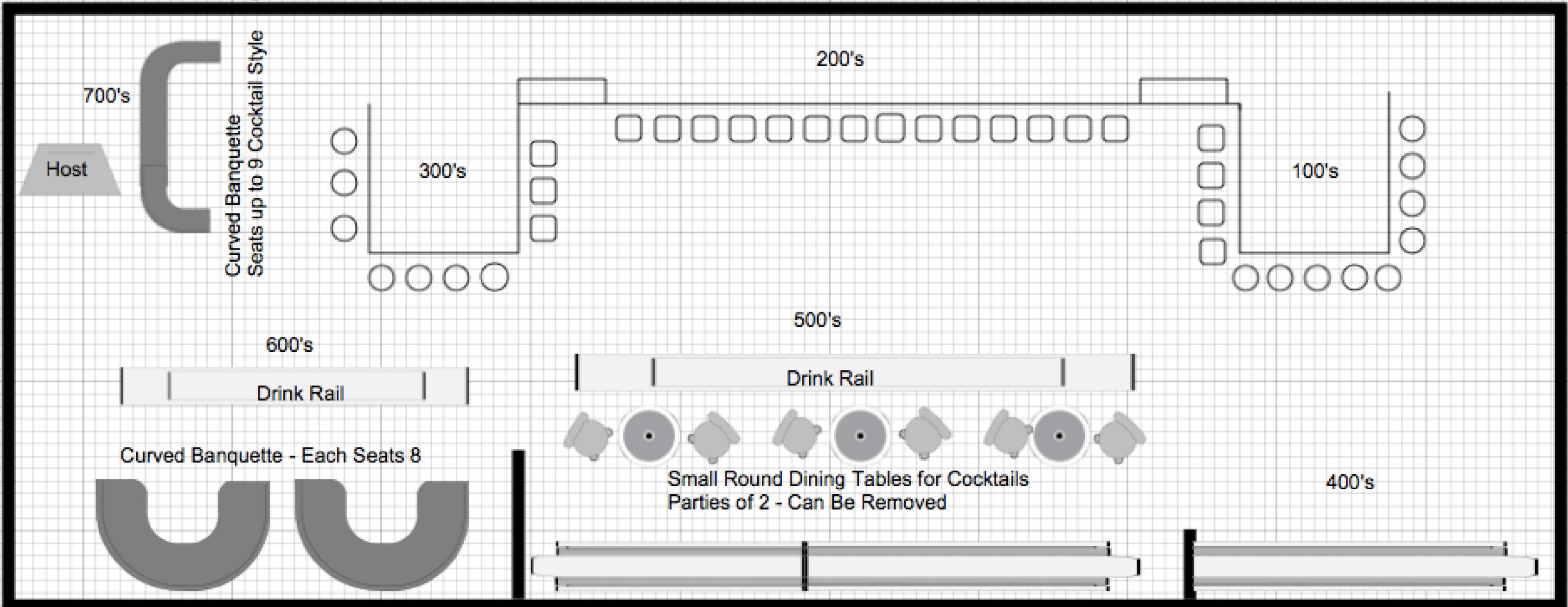
Our namesake cocktail is a marriage of some of our favorite tropical flavors with ingredients traditionally connected to Boston's culinary and beverage history. We mix flavorful White Rum from our friends at Privateer in Ipswich, Massachusetts with Plantation Xaymaca Extra Dry. We shake these two spirits with passionfruit and lime for brightness, aromatic bitters for warm spice, and round everything out with molasses and a dram of Madeira.

ASK YOUR SERVER

BUY THE MUG

30

○ =Fixed Stool □ =Movable Stools



Banquette Seating for up to 24
(Traditional seating or tables
& chairs removed for cocktail-style)

Banquette Seating for up to 15
(Traditional seating or tables
& chairs removed for cocktail-style)