



"Redefining the Steakhouse Experience"



Private Dining Packages

For Private Dining, Events or Reservations please contact:

Brian Mills

Grill 23 & Bar, 161 Berkeley Street, Boston, MA 02116

617-896-1049 bmills@grill23.com



RESERVE YOUR MOMENT...

For more than 25 years, Grill 23 & Bar has been New England's premier steak and seafood grill, offering seven distinct Private Dining Rooms, including a state-of-the art Private Dining Suite that can accommodate up to 150 guests. Grill 23 & Bar is renowned for its prime, all-natural, dry-aged beef and fresh, creative seafood presentations. Its elegant decor maintains original turn-of-the-century sculpted ceilings and massive Corinthian columns.

Mahogany paneling, green marble accents, spotless brass detailing and oak floors gives Grill 23 its classic, refined ambiance.

The Private Dining Rooms feature meticulous detailing, food-focused art, graceful furnishings and many have windows overlooking Stuart Street. The new layout also features an all-new exhibition kitchen overlooking the dining area.

State-of-the-art AV is available in all of the new rooms with overhead projection, drop down screens, CD/DVD and cable television.





PRIVATE DINING ROOMS

Our beautifully appointed private dining rooms can comfortably accommodate 12 to 140 guests.



The Full Suite

The Full Suite is an all new state-of-the-art expansion completed in 2008. This large private space is comprised of four private rooms that open up in to one grand dining suite. This includes sweeping views of Back Bay's Stuart Street, a marble fireplace, views of a working wine room and space overlooking our all new exhibition kitchen.

Min/ Max: up to 140 Reception: up to 150



Fairfield Suite

This Suite overlooks the new open kitchen and offers an elegant setting for guests with views of Berkeley Street. The beautiful wood shades provide the option for privacy, or can be left open for your very own front seat to our Chefs at work.

Min/Max: 20/32 Reception: 34



Exeter Suite

Located on the second floor this room offers a distinct marble fireplace with brass appointments.

Min/Max: 18/26 Reception: 30



PRIVATE DINING ROOMS

(continued)



Dartmouth Suite

Located on the second floor, this distinct private room has a large beautiful window overlooking tree-lined Stuart Street.

Min/Max: 28/38 Reception: 40



Clarendon Suite

This distinct private room has views of our custom wine room along the back wall and a large beautiful window overlooking Stuart Street.

Min/Max: 30/40 Reception: 48



Berkeley Room

Located on the first floor of the restaurant, offering a hip, clubby atmosphere including a 42" plasma television and a large window view of Berkeley Street.

Min/Max: 10/20 Reception: 24



Trading Room

Located on the second floor of the restaurant, this room offers a simple yet elegant setting for guests and a large window with views of Berkeley Street.

Min/Max: 10/18 Reception: 22



PRIVATE DINING ROOMS

(continued)



Wine Room

A private dining room located on the second floor of the restaurant, this is a working wine room and guests are surrounded by hundreds of bottles of the finest wines Grill 23 has to offer.

Min/Max: 12/20 Reception: 20



Alcove

The Alcove is semi-private and offers a large round table located on the second floor. This table is tucked out of the way giving guests enough privacy to enjoy the evening in a somewhat private area. It is surrounded by windows which offer views of both Berkeley and Stuart streets.

Min/Max: 8/12 Reception: N/A



Buyouts and Large Parties

We are happy to discuss the details of your event and can make the restaurant available for full or partial buyouts for larger groups.



MENUS

Private Dining Menus are available beginning at \$88 per person for dinner (exclusive of beverage, gratuity, tax and administrative charge). Lunch Menus, beginning at \$68 per person are available as well. Custom menus, as well as cocktail receptions with passed hors d'Oeuvres may also be added. There is no room rental charge for individual private rooms.

HOURS

Monday–Thursday 5:30pm to 10:30pm

Friday 5:30pm to 11:00pm

Saturday 5:00pm to 11:00pm

Sunday 5:30pm to 10:00pm

Bar opens daily at 4:30 pm

PARKING

Valet parking is offered at the Stuart Street entrance nightly after 5:30 p.m. There is also a limited amount of street parking and several parking lots and garages with varied fees available in the area.





PRIVATE DINING ROOM MENU: 4 COURSES

Offered at \$98.00 per person++

This entire menu will be available to you and your guests. The menu will be presented to your guests on the evening of the dinner and they will make their selections once they are seated. No need to pre-select any courses. Please note our menu does change slightly every Friday.

APPETIZERS

SHRIMP COCKTAIL
wild white mexican shrimp

JONAH LEGMEAT CRAB CAKE
no canned crabmeat or breadcrumbs, louie dressing

PAT WOODBURY'S TOPNECK CLAMS
pickled onion relish

MR. ANGELINI'S TOMATOES
african blue basil flowers, rawson brook chevre bruschetta

CHILLED LOCAL OYSTERS
soy-carrot & cilantro-mint mignonettes

NATIVE CALAMARI
fritto misto, pepperoncini crema

STEAK TARTARE
deviled egg, portobello, gorgonzola

NEW ENGLAND SHELLFISH CHOWDER
smoked paprika & a hint of sherry

SALADS

CAESAR SALAD
parmigiano, garlic butter croutons

LITTLE GEM LETTUCE QUARTERS
crumbled bacon, chives, gorgonzola dressing

MIXED GREENS
rawson brook chèvre, red wine vinaigrette

ENTREES

SIGNATURE ENTREES

SLOW ROASTED BEEF TENDERLOIN
horseradish marinade, mashed potatoes, port & gorgonzola reduction

OUR FAMOUS MEATLOAF
prime beef, chorizo & sweet sausage with mashed potatoes & mushroom gravy

STEAK AU POIVRE
prime flatiron, potato-apple gratin, mulled cider bordelaise

GRILLED STEAK FRITES
prime skirt steaks, smoked paprika rub, signature gremolata fries

RAGU BOLOGNESE
prime beef, mangalitsa pork, strozzapretti

LOCAL DAILY CATCH
whatever our partners have the good fortune of landing each morning

SHETLAND ISLAND SALMON
noodletown marinade, toy sim greens, shady oaks oyster mushrooms, miso mustard

DIVER SCALLOPS
cauliflowers, fingerling potatoes, pearl onions, maple-curry beurre blanc

CHICKEN UNDER A BRICK
served with daily risotto

VEGETARIAN RISOTTO
preparation changes daily

A LA CARTE ENTREES

served with pesto marinated mushrooms & mashed potatoes
GRILLED SWORDFISH
LAMB LOIN CHOPS
TWIN FILET MIGNON

BONE-IN DELMONICO
BONE-IN NEW YORK SIRLOIN
FILET MIGNON - ten dollar supplemental charge

DESSERTS

CRÈME BRULÉE
almond macaroons

CHOCOLATE LAYER CAKE
praline, malted Anglaise, chocolate sauce

HOUSEMADE SORBET
seasonal fruit



PRIVATE DINING ROOM MENU: 3 COURSES

Offered at \$88.00 per person++

This entire menu will be available to you and your guests. The menu will be presented to your guests on the evening of the dinner and they will make their selections once they are seated. No need to pre-select any courses. Please note our menu does change slightly every Friday.

APPETIZERS

SHRIMP COCKTAIL
wild white mexican shrimp

STEAK TARTARE
deviled egg, portobello, gorgonzola

JONAH LEGMEAT CRAB CAKE
no canned crabmeat or breadcrumbs, louie dressing

MR. ANGELINI'S TOMATOES
african blue basil flowers, rawson brook chevre bruschetta

LITTLE GEM LETTUCE QUARTERS
crumbled bacon, chives, gorgonzola dressing

NATIVE CALAMARI
fritto misto, pepperoncini crema

CHILLED LOCAL OYSTERS
soy-carrot & cilantro-mint mignonettes

NEW ENGLAND SHELLFISH CHOWDER
smoked paprika & a hint of sherry

CAESAR SALAD
garlic butter croutons, parmigiano

MIXED GREENS & SNIPPED HERBS
rawson brook chèvre, red wine vinaigrette

ENTREES

SIGNATURE ENTREES

SLOW ROASTED BEEF TENDERLOIN
horseradish marinade, mashed potatoes, port & gorgonzola reduction

OUR FAMOUS MEATLOAF
prime beef, chorizo & sweet sausage with mashed potatoes & mushroom gravy

STEAK AU POIVRE
prime flatiron, potato-apple gratin, mulled cider bordelaise

GRILLED STEAK FRITES
prime skirt steaks, smoked paprika rub, signature gremolata fries

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DIVER SCALLOPS
cauliflowers, fingerling potatoes, pearl onions, maple-curry beurre blanc

CHICKEN UNDER A BRICK
served with daily risotto

VEGETARIAN RISOTTO
preparation changes daily

A LA CARTE ENTREES

served with pesto marinated mushrooms & mashed potatoes

GRILLED SWORDFISH
LAMB LOIN CHOPS
TWIN FILET MIGNON

BONE-IN DELMONICO
BONE-IN NEW YORK SIRLOIN
FILET MIGNON - ten dollar supplemental charge

DESSERTS

CRÈME BRULÉE
almond macaroons

CHOCOLATE LAYER CAKE
praline, malted Anglaise, chocolate sauce

HOUSEMADE SORBET
seasonal fruit



PRIVATE DINING ROOM LUNCH MENU

Lunch Offered at \$68.00 per person++
Please note our menu does change slightly every Friday

APPETIZERS (select 4)

Shrimp Cocktail

Wild White Shrimp From The Sea Of Cortez

Simple Crab Cakes

Grilled Romaine, Spicy Crab Mustard Sauce

New England Shellfish Chowder

Scituate Lobster, Clams, Sherry, Pimenton

Classic Caesar

Hearts of Romaine, Vella Dry Jack, Garlic Croutons

Island Creek Oysters

Soy-Carrot & Cucumber-Mint Mignonettes

Hong Shao Pork Belly

Scallion Pancakes, Snow Pea Sprouts, Radish, Cilantro

Rawson Brook Chevre Cannelloni

Wild Mushrooms, Roasted Salsify, Cippolinis, Shaved Portobello, Mushroom Jus

Market Lettuces & Snipped Herbs

Rawson Brook Chevre, Bordeaux Vinaigrette

ENTREES (select 4)

Bone-in Delmonico

Served with Daily Accompaniment

Prime Flatiron Steak Au Poivre

Patatas Bravas, Fried Shishito Peppers, Cracked Olives, Tomato & Garlic Aiolis

Grilled Steak Frites

Prime Skirt Steaks, Smoked Paprika Rub, Gremolata Fries

Bacon Wrapped Sirloin

Served with Daily Accompaniment

Chicken Under a Brick

Served w/ Daily Risotto

Loch Duart Salmon

Braised in a Red Miso & Rice Porridge with Smoked Maine Shrimp & Edamame

Sashimi Quality Tuna

Patatas Bravas, Fried Shishito Peppers, Cracked Olives, Tomato & Garlic Aiolis

Hand Harvested Scallops

Butternut Puree, Roasted Brussels Sprouts, Pickled Apples, Curried Brown Butter

Epic Pot Roast

Beef Cheek Confit, Local Vegetables & Potatoes

Lamb Chops*

New York Sirloin* (\$10 Supplemental)

Filet Mignon * (\$10 Supplemental)

Vegetarian Risotto

DESSERTS (All 3 Offered)

Chocolate Layer Cake

Dark Chocolate Cream

Crème Brûlée

Praline Crumble

Seasonal Sorbet

With Daily Garnish



COCKTAIL RECEPTION MENU *PASSED CANAPÉS*

\$15.00 per person (3 choices)

\$25 per person (6 choices)

WARM

Jonah Crab Cakes with Remoulade

Bell Pepper & Goat Cheese Tartlets

Gruyere Croquettes with Country Ham

Mushroom Fondue Flatbread

Smoked shrimp chowder, Berkshire bacon, chayote, cilantro

Potato leek soup, Roquefort, apple, white truffle

Miso soup, Maine lobster relish, shiitake

COLD/ROOM TEMPERATURE

Seared Lamb Loin with Whipped Feta & Mint

Portobello & White Truffle Toasts

Seven Pepper Sirloin with Grilled Onions & Chutney

Roquefort & Walnut Cookies

Cured Salmon with Caraway & Dill on Poached Potato

Assorted Vegetable Sushi

Assorted Seafood Sushi

Seared Rare Tuna with Mustard Fruits

Steak Tartare & Tomato Confit on Grilled Country Bread

Deviled Eggs with Crabmeat





STATIONARY HORS D'OEUVRES / PLATTERS

Chef-attended stations and carving stations are also available – please inquire with your sales manager.

Assortment of Artisanal Cheeses
Seasonal Fruits & a Selection of Breads
\$14.00 per person

Oysters on the Half Shell
Mignonettes & Cocktail Sauce
\$3.50 per piece

Chilled Jumbo Shrimp
Cocktail Sauce
\$4.75 per piece

Chilled New England Shellfish Grand Sampler
Jumbo Shrimp, Oysters, Littlenecks, Mussels and Lobster
Tails
\$84.00 each (Serves 6-8)

Antipasti
Basil marinated mushrooms, oven cured tomatoes,
mixed olives, cured meats and artisanal cheeses,
prosciutto and melon, whipped feta, Crostini
\$14 per person

Smoked salmon pate
with crudités and pumpernickel toasts
\$12 per person

Smoked Loch Duart Salmon
with capers, onion, lemon, pumpernickel toasts
\$14 per person

Marinated flank steak
with chimichurri and assorted breads
\$12 per person

Sliced Sirloin
Horseradish & a Selection of Breads
\$15 per person

Asparagus vinaigrette
Topped with crispy shallots
\$11 per person

Assortment of our Pastry Chef's Mignardises
\$10 per person



161 Berkeley Street (at Stuart Street) in Boston's Back Bay, MA 02116 617-896-1081 www.grill23.com