



"Redefining the Steakhouse Experience"



Private Dining Packages

For Private Dining, Events or Reservations please contact:

Susan Earabino

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

617-896-1081 susan@grill23.com



RESERVE YOUR MOMENT...

For more than 30 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 140 seated 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 8 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 \$90 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 \$100.00 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

CHILLED LOCAL OYSTERS
soy-carrot & cilantro-mint mignonettes

JONAH CRAB CAKE
jonah leg meat & no fillers, served with red cabbage slaw

MR. ANGELINI'S LATE SEASON TOMATOES
sea salt, olive oil, burrata

NEW ENGLAND SHELLFISH CHOWDER
quahogs, lobster, lobster infused butter

FRIED NATIVE CALAMARI
fennel, onion, pepperoncini cream

SALADS

CAESAR SALAD
grana padano, garlic butter croutons

BABY ICEBERG
stuffed with bacon & gorgonzola, ranch dressing

SIMPLE GREEN SALAD
rawson brook chèvre, red wine vinaigrette

CHOPPED SALAD
cucumber, pine nuts, egg, feta, ghost chile salami

ENTREES

SIGNATURE ENTREES

SLOW ROASTED BEEF TENDERLOIN
batatas bravas with roasted garlic aioli, chimichurri hollandaise

LOCAL DAILY CATCH
preparation changes daily

GRILLED STEAK FRITES
prime skirt steaks, signature gremolata fries

GRILLED SCOTTISH SALMON
smoked shrimp stuffing, crispy sage, root vegetable succotash with fresh black eyed peas

EPIC POT ROAST
prime beef cheek confit, oyster mushrooms, local vegetables, mushroom jus

TUNA STEAK AU POIVRE
potato & celery root gratin, black currant jus, shaved celery tempura

BRICK PRESSED CHICKEN
served with daily risotto

VEGETARIAN RISOTTO
preparation changes daily

OUR FAMOUS MEATLOAF
preparation changes daily

A LA CARTE ENTREES

served with pesto marinated mushrooms & mashed potatoes

GRILLED SWORDFISH
LAMB LOIN CHOPS
TWIN FILET MIGNON
BONE-IN RIB EYE

BONE-IN NEW YORK SIRLOIN 10 OZ. FILET MIGNON - \$15 supplemental charge per order
DRY AGED RIB EYE - \$10 supplemental charge per order
PORTERHOUSE - \$25 supplemental charge per order

DESSERTS

CRÈME BRULÉE
almond macaroons

CHOCOLATE LAYER CAKE
malted crème anglaise, praline crumble

HOUSEMADE SORBET
seasonal fruit



PRIVATE DINING ROOM MENU: 3 COURSES

Offered at \$90.00 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 CRAB CAKE

jonah leg meat & no fillers, served with red cabbage slaw

NEW ENGLAND SHELLFISH CHOWDER

quahogs, lobster, lobster infused butter

CAESAR SALAD

grana padano, garlic butter croutons

SIMPLE GREEN SALAD

rawson brook chèvre, red wine vinaigrette

CHILLED LOCAL OYSTERS

soy-carrot & cilantro-mint mignonettes

MR. ANGELINI'S LATE SEASON TOMATOES

sea salt, olive oil, burrata

FRIED NATIVE CALAMARI

fennel, onion, pepperoncini cream

BABY ICEBERG

stuffed with bacon & gorgonzola, ranch dressing

CHOPPED SALAD

cucumber, pine nuts, egg, feta, ghost chile salami

ENTREES

SIGNATURE ENTREES

SLOW ROASTED BEEF TENDERLOIN

batatas bravas with roasted garlic aioli, chimichurri hollandaise

GRILLED STEAK FRITES

prime skirt steaks, signature gremolata fries

EPIC POT ROAST

prime beef cheek confit, oyster mushrooms, local vegetables, mushroom jus

BRICK PRESSED CHICKEN

served with daily risotto

OUR FAMOUS MEATLOAF

preparation changes daily

LOCAL DAILY CATCH

preparation changes daily

GRILLED SCOTTISH SALMON

smoked shrimp stuffing, crispy sage, root vegetable succotash with fresh black eyed peas

TUNA STEAK AU POIVRE

potato & celery root gratin, black currant jus, shaved celery tempura

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 RIB EYE

BONE-IN NEW YORK SIRLOIN 10 OZ. FILET

MIGNON - \$15 supplemental charge per order

DRY AGED RIB EYE - \$10 supplemental charge per order

PORTERHOUSE - \$25 supplemental charge per order

DESSERTS

CRÈME BRULÉE

almond macaroons

CHOCOLATE LAYER CAKE

salted crème anglaise, praline crumble

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 mexican shrimp

JONAH CRAB CAKE
jonah leg meat & no fillers, served with red cabbage slaw

NEW ENGLAND SHELLFISH CHOWDER
quahogs, lobster, lobster infused butter

CAESAR SALAD
grana padano, garlic butter croutons

SIMPLE GREEN SALAD
rawson brook chèvre, red wine vinaigrette

CHILLED LOCAL OYSTERS
soy-carrot & cilantro-mint mignonettes

MR. ANGELINI'S LATE SEASON TOMATOES
sea salt, olive oil, burrata

FRIED NATIVE CALAMARI
fennel, onion, pepperoncini cream

BABY ICEBERG
stuffed with bacon & gorgonzola, ranch dressing

CHOPPED SALAD
cucumber, pine nuts, egg, feta, ghost chile salami

ENTREES (select 4)

SLOW ROASTED BEEF TENDERLOIN
batatas bravas with roasted garlic aioli, chimichurri hollandaise

GRILLED STEAK FRITES
prime skirt steaks, signature gremolata fries

EPIC POT ROAST
*prime beef cheek confit, oyster mushrooms, local vegetables,
mushroom jus*

BRICK PRESSED CHICKEN
served with daily risotto

OUR FAMOUS MEATLOAF
preparation changes daily

LOCAL DAILY CATCH
preparation changes daily

GRILLED SCOTTISH SALMON
*smoked shrimp stuffing, crispy sage, root vegetable succotash with
fresh black eyed peas*

TUNA STEAK AU POIVRE
*potato & celery root gratin, black currant jus, shaved celery
tempura*

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 RIB EYE

BONE-IN NEW YORK SIRLOIN 10 OZ. FILET

MIGNON - \$15 supplemental charge per order

DRY AGED RIB EYE - \$10 supplemental charge per order

PORTERHOUSE - \$25 supplemental charge per order

DESSERTS (All 3 Offered)

CRÈME BRULÉE
almond macaroons

CHOCOLATE LAYER CAKE
malted crème anglaise, praline crumble

HOUSEMADE SORBET
seasonal fruit



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