

Rochambeau

Events



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WHAT WE'RE ABOUT

Rochambeau offers an exceptional layout containing two levels, three bars, two dining rooms, an 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 events team will work with you to create your ideal event and ensure a memorable experience for your guests.



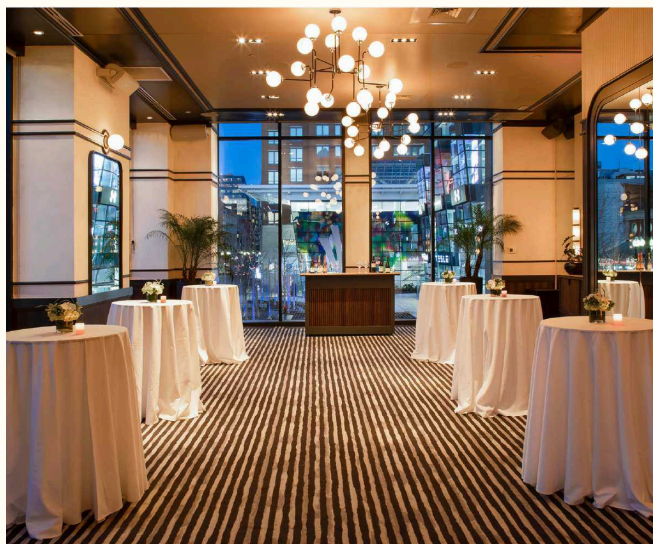
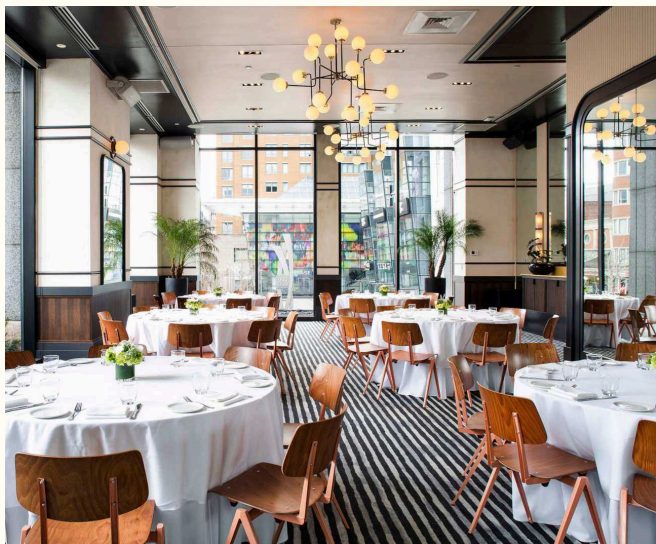
Rochambeau

THE BORDEAUX ROOM

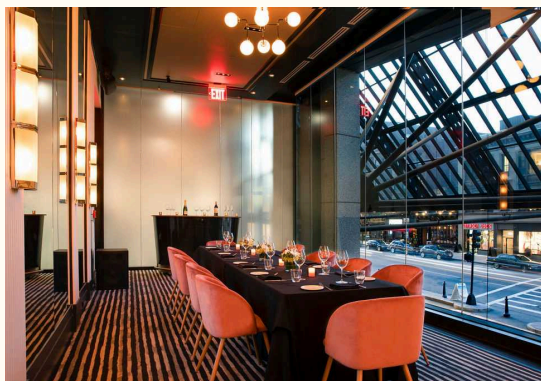
Rochambeau's Bordeaux Suite offers an exclusive look into the meaning of private dining in Boston. The Bordeaux Suite overlooks Boylston Street, with floor to ceiling windows and dual side access to the space. Its elegant décor allows for a blank slate for each event, whether it be meetings, bridal showers, weddings, receptions & more! The space can also be divided into two sections with secure, soundproof privacy.

CAPACITY: 75 Seated / 130 Cocktail

The Full Bordeaux Room



The Left Bank & The Right Bank



CAPACITY:
30 seated / 45 Cocktail



CAPACITY:
40 seated / 50 Cocktail

THE LILLET ROOM

The Lillet Room 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. Must be a group of 12 or under to order from the a la carte menu or pre select a limited offering.

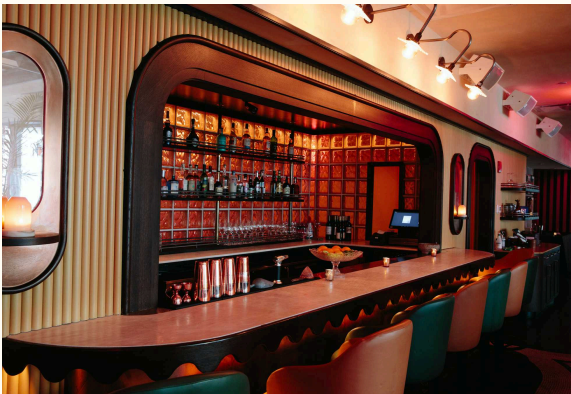


CAPACITY:
12 Seated / 12 Cocktail

THE MAIN DINING ROOM



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.



CAPACITY:
90 Seated / 90 Cocktail



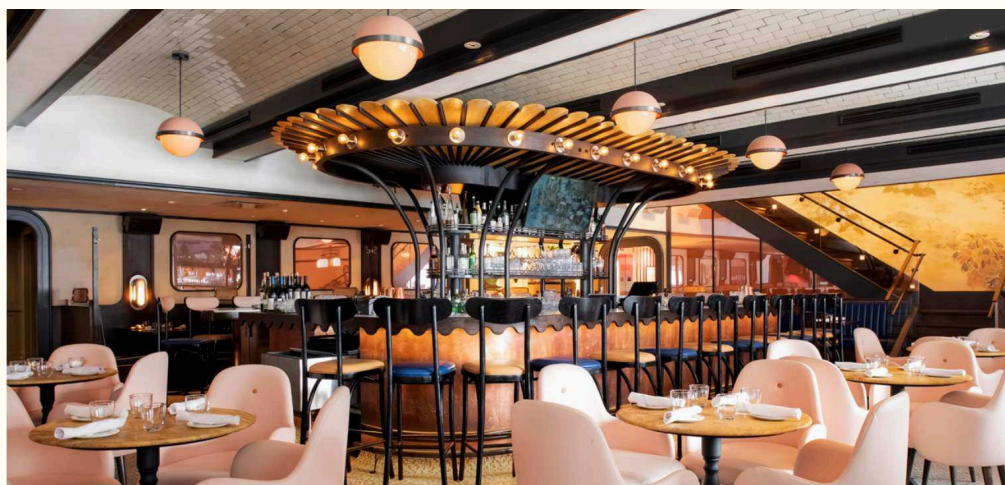
Rochambeau will inspire it's guests to feel captivated by our French influenced decor. Here at Rochambeau, every visit will feel like a trip to the City of Lights, and will have you spellbound by your stay. Our bright and airy dining room is perfect for a standing or seated reception!

THE LOUNGE BAR

With a centered bar and surrounding booths, the bar lounge is the perfect setting for a happy hour or cocktail reception. Space for guests who want to walk around and mingle as well as guests who'd rather sit down and socialize!

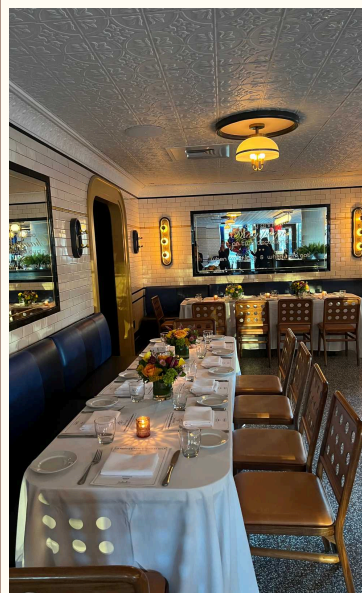
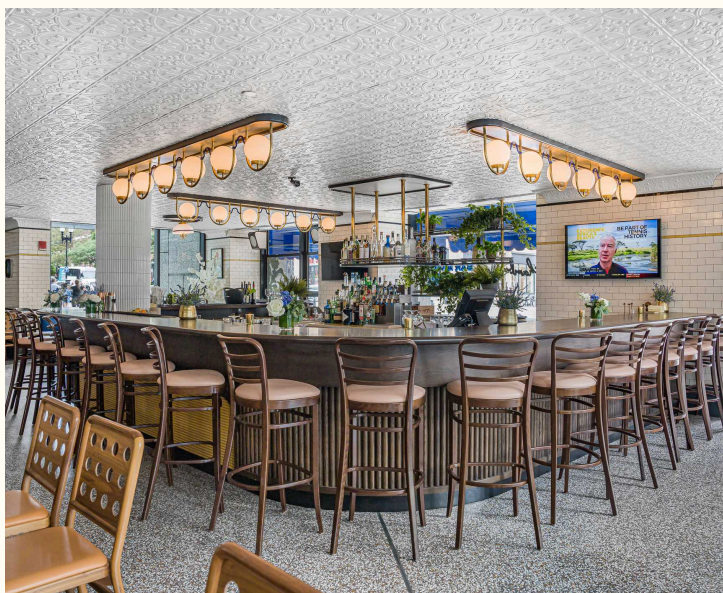
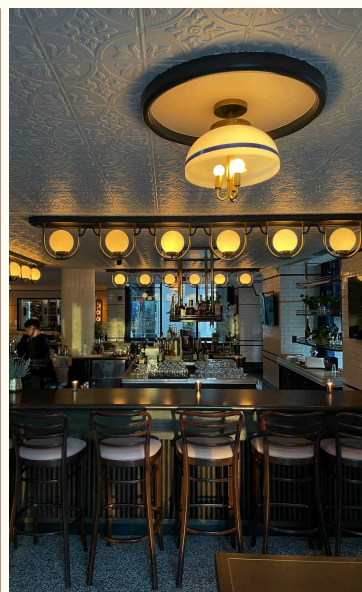
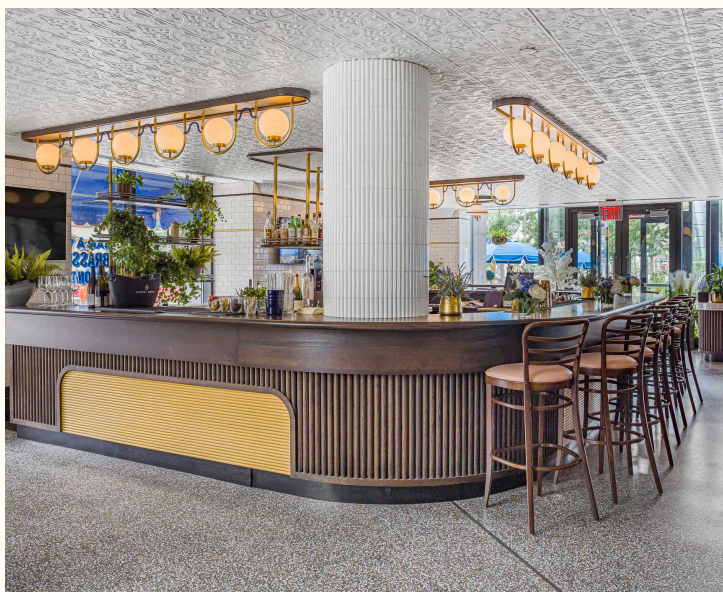
CAPACITY:

50 Seated / 100 Cocktail



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THE STREET BAR



Our newly renovated Parisian inspired full scale bar with café style seating gives you the ultimate people watching experience with direct views of Boylston Street and the prudential courtyard. Perfect for a lively happy hour, getting together with friends and family or an intimate dinner party.

CAPACITY:

30 Seated / 60 Cocktail

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THE PATIO



Come embrace your “joie de vivre”, where our ambiance is always flourishing and guarantees a memorable time on our patio! One of back bay’s largest patios,

CAPACITY:

65 seated / 80 Cocktail

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THE LILLET LOUNGE



Our newest edition!

Step into effortless elegance with our Lillet Lounge—a semi-private, open-air escape nestled on our patio. Designed in partnership with Lillet, this exclusive lounge space is perfect for intimate gatherings, pre-event mingling, or stylish celebrations under the sky. The Lillet Lounge offers a relaxed yet refined atmosphere, complete with its own curated menu of signature Lillet cocktails. Whether you're toasting with friends or hosting a chic soirée, this vibrant lounge sets the scene for unforgettable moments.

CAPACITY:
20 Cocktail



RECEPTION

STATIONARY APPETIZERS

CHARCUTERIE	-\$40-	serves 6 people: assorted cured meats, pickled vegetables, dijon mustard, fig
CHEESE	-\$35-	serves 6 people: nuts, dried fruit
RAW BAR	-\$20-	priced by the person: oysters [2 pcs], shrimp [3 pcs], crudo [4 pcs] add on: crab [MKT], lobster [MKT]
FLATBREADS	-\$14-	Margherita: mozzarella, tomato, basil Fennel Sausage: mozzarella, piquillo peppers Foraged Mushroom: gruyere, fine herbs Smoked Salmon: dill, horseradish cream, tobiko Lobster: scallions, spicy honey, fromage blanc -\$22- Sopressatta: mozzarella, cherry tomatoes Buffalo Chicken: bleu cheese, scallions, mozzarella Buffalo Cauliflower: bleu cheese, scallions, mozzarella



PASSED APPETIZERS

FRUIT DE MER

-\$7-

LOBSTER FRITTERS

chervil aioli

TUNA TARTARE | GF

cucumber | choice of cucumber or wonton cone

CLASSIC SHRIMP COCKTAIL | GF

spicy cocktail sauce

LUMP CRAB CAKE

mustard

OCTOPUS CROSTINI

romesco, saffron aioli

SMOKED SALMON | GF

avocado | choice of cucumber or wonton cone

CRAB CHOUX BITES

mustarda

BRANDADE CROQUETTES

truffle aioli, tobikko

BLINI

smoked salmon, creme fraiche

GRILLED SHRIMP | GF

remoulade

MINI LOBSTER ROLLS

mkt price

JARDINE

-\$5-

SEASONAL ARANCINI

smoked paprika aioli

OLIVE GOUGERES

nicois olives, parmesan

DEVILED EGGS | GF

capers, roasted pepper

WOOD GRILLED CAULIFLOWER | GF

gribiche

BRUSCHETTA

heirloom cherry tomatoes, basil pistou

CARROT WRAPPED ASPARAGUS | GF

gremolata

MUSROOM CROQUETTES

charred scallion aioli

GOAT CHEESE POPPER

rosemary honey

VEGETABLE SPRING ROLLS

chili sauce

FRENCH ONION DIP CONE

vidalia onion

MUSHROOM CONE

caramelized onions, walnuts

VIANDE

-\$6-

PETITE FRENCHIE BURGER

brie, pork belly

CRISPY CHICKEN

black pepper tangerine honey

CROQUE MONSIEUR

jamon de paris, mornay

PETITE QUICHE LORAIN

bacon

BEEF WELLINGTON BITES

-\$10-

bearnaise

PETITE BAKED POTATOES | GF

sour cream, bacon

STEAK TARTARE CROSTINI

smoked oyster aioli

PETITE CHICKEN SANDWICH

bbq aioli, lettuce, pickles

PROSCIUTTO WRAPPED ASPARAGUS | GF

gremolata

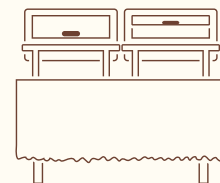
STEAK BITES | GF

bearnaise

BACON WRAPPED BRUSSEL SPROUTS | GF

sweet chili

BUFFET



ENTREE STATION

-priced per person-

SALT BAKED FISH	-\$45-	tarragon moussline, sauce verte, brussel sprouts with bacon
GRILLED PORK LOIN	-\$35-	ratatoullie
BAKED SALMON	-\$43-	haricot verts, confit tomato, olives, lemon buerre
GRILLED NY SIRLOIN	-\$46-	sauce au poivre, sauce bearnaise, pommes frites
BEEF TENDERLOIN	-\$60-	horseradish crème fraiche, sauce bordelaise
RACK OF LAMB	-\$65-	red chermoula sauce
PIRI PIRI CHICKEN	-\$40-	mushroom rissotto or spatzle

PASTA STATION

PARISIAN GNOCCHI	-\$36-	crème fraîche, trio of mushrooms, lobster sauce
SPINACH MASCARPONE RAVIOLI	-\$35-	yellow squash ,Parmesan veloute, nicoise olives, Calabrian vinagrette.
CLASSIC BOLOGNESE	-\$35-	beef, veal & sweet sausage

STATION ENHACEMENTS

- POMMES PUREE - \$6 -
- POMME FRITES - \$5 -
- RICE - \$4 -
- AU GRATIN POTATO - \$5 -
- SEASONAL GREENS - \$4 -
- MARINATED BEETS - \$5 -
- Beets,arugula,oranges, radish, Meyer lemon gremolatta
- ROASTED FINGERLING POTATOES - \$5 -
- BRUSSEL SPROUTS - \$6 -
- CREAMED SPINACH - \$5 -
- HARICOT VERTS - \$5 -
- HEIRLOOM CARROTS - \$5 -
- ROMAINE & KALE CAESAR - \$6 -
- crouton, creamy parmesan dressing
- HERB SPATZLE - \$6 -



DESSERT

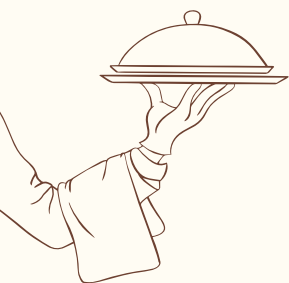
CHEF CURATED DESSERTS

ESPRESSO MARTINI POT DE CREME GF	-\$8-	chocolate pot de creme, espresso mousse
MINI CLAFOUTIS	-\$12-	seasonal fruit clafouti cake, caramel drizzle, vanilla ice cream
ASSORTED MINI TARTLETS	-\$5-	chef's selection of custard filled tartlets
RASPBERRY PARFAIT L'ORANGE	-\$8-	orange zest whipped cream, raspberry, cookie crumble, strawberry basil infused honey can be made GF
BANANA STICKY TOFFEE PUDDING	-\$12-	banana sponge cake with toffee sauce, caramel ice cream
CREME BRULEE	-\$12-	vanilla, strawberries, blueberries can be made GF
COFFEE CAKE	-\$12-	almond, vanilla ice cream
CHOCOLATE CHIP COOKIES GF	-\$7-	brown sugar, chocolate chips
FUDGY BROWNIES V	-\$7-	chocolate
ASSORTED FRENCH PASTRIES	-\$25-	almond croissants, chocolate croissants, assorted fruit danish - 6 pastries per order
ASSORTED MACARONS GF	-\$7-	almond flour, assorted flavors
Add on: Macaron tower - \$65 -		

COFFEE SERVICE	-\$5-	\$5 per person, drip coffee and tea station
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PLATED DINNERS



LES HALLES

-\$70 per person-

FIRST COURSE for the table

FRENCH ONION DIP
GREENS SALAD
ALSATIAN FLATBREAD

gaufrette potato
greens, urfa pepper, dijon vinaigrette
stracchino, cured ham, preserved lemon, arugula

ENTREES choice of

HALF CHICKEN
SPINACH MASCARPONE RAVIOLI
GRILLED SQUASH
GRILLED FAROE ISLAND SALMON

wild mushrooms, brussel sprouts, truffle polenta, Sauce Périgord
yellow squash, Parmesan veloute, nicoise olives, Calabrian vinaigrette.
curry broth, sumae tofu, dried cranberries, quinoa ragout
potatoes, samphire beans, beech mushrooms, mussels beurre blanc, chive oil

DESSERT for the table

RICOTTA CHEESECAKE

strawberry coulis

MADELEINE

-\$80 per person-

FIRST COURSE for the table

AVOCADO MOUSSE
STEAK TARTARE
FRENCH ONION DIP

crudite
shallots, parmesan, dijon, capers, shaved celery, sourdough
gaufrette potato

SOUP or SALAD choice of

BUTTERNUT SQUASH BISQUE
CAESAR SALAD

pepitas, creme fraiche
creamy parmesan dressing

ENTREES choice of

CRISPY DUCK BREAST
GRILLED FAROE ISLAND SALMON
GRILLED SQUASH
CLASSIC BOLOGNESE

spiced duck breast, Savoy cabbage, sweet potato, squash, mushroom, cranberry
gastrique, sauce robert
potatoes, samphire beans, beech mushrooms, mussels beurre blanc, chive oil
curry broth, sumae tofu, dried cranberries, quinoa ragout
beef, veal, and sweet sausage ragù, casarecce, parmesan, pecorino

DESSERT for the table

RICOTTA CHEESECAKE

strawberry coulis



CHARONNE

~\$90 per person~

FIRST COURSE

for the table

AVOCADO MOUSSE

BURRATA

PARISIAN GNOCCHI

crudite

beets, arugula, oranges, radish, meyer lemon gremolata

crème fraîche, trio of mushrooms, lobster sauce

SOUP or SALAD

choice of

BUTTERNUT SQUASH BISQUE

CAESAR SALAD

FRENCH ONION SOUP

pepitas, creme fraiche

creamy parmesan dressing

oxtail, gruyere

ENTREES

choice of

CRISPY DUCK BREAST

SEA BASS

GRILLED SQUASH

HALF CHICKEN

STEAK FRITES

or

SHORT RIB

spiced duck breast, Savoy cabbage, sweet potato, squash, mushroom, cranberry gastrique, sauce robert

saffron clam velouté, fregola, kale, espelette oil

curry broth, sumae tofu, dried cranberries, quinoa ragout

wild mushrooms, brussel sprouts, truffle polenta, Sauce Périgord

12oz NY sirloin, pommes frites, sauce béarnaise, garlic butter

pomme puree, baby vegetables, red wine broth

DESSERT

for the table

RICOTTA CHEESECAKE

strawberry coulis

LA ROCHELLE

~\$120 per person~

FIRST COURSE

for the table

STEAK TARTARE

TUNA CRUDO

PARISIAN GNOCCHI

shallots, parmesan, dijon, capers, shaved celery, sourdough

avocado sauce, black garlic aioli, crispy shallots

crème fraîche, trio of mushrooms, lobster sauce

SOUP or SALAD

choice of

BUTTERNUT SQUASH BISQUE

CAESAR SALAD

FRENCH ONION SOUP

pepitas, creme fraiche

creamy parmesan dressing

oxtail, gruyere

ENTREES

choice of

CRISPY DUCK BREAST

SEA BASS

GRILLED SQUASH

DAY BOAT SCALLOPS

STEAK FRITES

or

SHORT RIB

spiced duck breast, Savoy cabbage, sweet potato, squash, mushroom, cranberry gastrique, sauce robert

saffron clam velouté, fregola, kale, espelette oil

curry broth, sumae tofu, dried cranberries, quinoa ragout

cauliflower purée, romanesco, caper raisin sauce, almond garnish

12oz NY sirloin, pommes frites, sauce béarnaise, garlic butter

pomme puree, baby vegetables, red wine broth

DESSERT

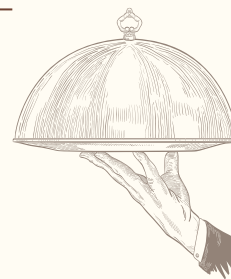
choice of

CREME BRULEE

RICOTTA CHEESECAKE

vanilla, strawberries, blueberries

strawberry coulis





LE MARAIS

-\$55 per person-

FIRST COURSE

for the table

SEASONAL FRUIT

cantelope, honeydew, grapes, pineapple

ASSORTED PASTRIES

assorted croissants

YOGURT PARFAIT

yogurt, granola, mixed berries

ENTREES

choice of

STEAK AND EGGS

8oz sirloin, scrambled eggs, fingerling potatoes

POACHED EGGS BENEDICT

fingerling potatoes

BRIOCHE FRENCH TOAST

caramized bananas, maple syrup

GRILLED CHICKEN PAILLARD

cucumber, radish & arugula salad, citron vinaigrette

CROQUE MONSIEUR

pomme frites

DESSERT

for the table

RICOTTA CHEESECAKE

strawberry coulis

SAINT GERMAIN

-\$65 per person-

FIRST COURSE

for the table

SEASONAL FRUIT

cantelope, honeydew, grapes, pineapple

ASSORTED PASTRIES

assorted croissants

YOGURT PARFAIT

yogurt, granola, mixed berries

ENTREES

choice of

STEAK AND EGGS

8oz sirloin, scrambled eggs, fingerling potatoes

POACHED EGGS BENEDICT

fingerling potatoes

SALMON PROVENÇAL

nicois olives, melted fennel, cherry tomato nage, basil

CLASSIC BOLOGNESE

beef, veal & sweet sausage, ragu, casarecce, parmesan, pecorino

HALF CHICKEN

wild mushrooms, brussel sprouts, truffle polenta, Sauce Périgord

DESSERT

for the table

RICOTTA CHEESECAKE

strawberry coulis

BRUNCH BUFFET

-\$60 per person-

SEASONAL SLICED FRUIT

YOGURT PARFAITS

ASSORTED PASTRIES

EGGS scrambled eggs, fine herbs

DUCK CONFIT HASH harissa hollandaise, poached eggs

BRIOCHE FRENCH TOAST vermont maple syrup, butter

ROASTED POTATOES

SEASONAL VEGETABLES from the wood grill

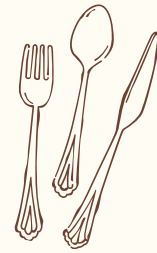
APPLEWOOD SMOKED BACON

CAESAR SALAD crouton, creamy parmesan dressing

SALMON PROVENÇAL haricot verts, confit tomato, olives, lemon buerre



LUNCH



BASTILLE

-\$55 per person-

FIRST COURSE for the table

BURRATA

AVOCADO MOUSSE

ONION DIP

scallion, truffle

crudite

gaufrette potato

ENTREES choice of

POACHED EGGS BENEDICT

CAESAR WITH CHICKEN or SALMON

GRILLED CHICKEN PAILLARD

BROCCOLI REUBEN

fingerling potatoes

crouton, creamy parmesan dressing

cucumber, radish & arugula salad, citron vinaigrette

grilled broccoli, sauerkraut, swiss cheese

DESSERT for the table

SEASONAL SORBET

chef's choice

LA VILLETTE

-\$65 per person-

FIRST COURSE for the table

CAESAR SALAD

BURRATA

AVOCADO MOUSSE

crouton, creamy parmesan dressing

scallion, truffle

crudite

ENTREES choice of

POACHED EGGS BENEDICT

SALMON PROVENCAL

CHICKEN CLUB

FRENCHIE BURGER

fingerling potatoes

niçoise olives, melted fennel, cherry tomato nage, basil

toasted brioche, chicken breast, bacon, lettuce, tomato, dijon aioli

wagyu, raclette, caramelized onions, pork belly, brioche

DESSERT for the table

SEASONAL SORBET

chef's choice

