



# DAYTIME EVENT MENU

**75** ON LIBERTY  
WHARF  
A BAR & GRILL

# YOUR PRIVATE EVENT SPACE IN BOSTON

75 on Liberty Wharf is the ideal location for your next business dinner, cocktail reception, holiday party, or social event. Our restaurant overlooks the Boston waterfront in the heart of the Seaport area and is a short walk from the Boston Convention & Events Center.

Our space can accommodate up to 40 guests for a plated dinner and up to 70 guests for a reception style event on the interior of the restaurant. Our patio area can accommodate an additional 60 guests. Keep in mind that this patio does not have a covering so if inclement weather the group would need to be in the interior restaurant space.



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# PLATED LUNCHEON

# 3 COURSE PLATED LUNCH

\$75 PER PERSON

Includes first course, plated entree, dessert, fresh baked French baguette with sweet butter, Colombian coffee, decaffeinated coffee, & a selection of fine teas

## APPETIZERS *(select THREE)*

**HERBED CLAM CHOWDER** New England clams, Maine potatoes, smoked bacon, and Vermont cream

**CHAR-GRILLED TOMATO BISQUE** vine-ripened tomatoes blended with a hint of fresh basil (GF, V)

**CLASSIC CAESAR** native hearts of romaine, Caesar dressing, croutons, and Parmesan cheese

**BOSTON BIBB SALAD** tender Bibb lettuce with Vermont goat cheese, fresh berries, apricots, roasted pecans, with a lemon vinaigrette

## ENTREES *(select FOUR – groups over 30 must provide advance entrée counts)*

**ATLANTIC SALMON FILET** organic red rice, seasonal vegetables, ginger-citrus sauce

**NANTUCKET SEAFOOD STEW** shrimp, scallops, PEI mussels, salmon, swordfish, garden vegetables & bliss potatoes in a saffron tomato broth

**STEAK & AVOCADO BOWL\*** baby spinach, lemon vinaigrette, fresh avocado, tomatoes, bleu cheese crumbles, straw onions, sliced grilled sirloin steak, & chimichurri

**FILET MIGNON** roasted new potatoes, seasonal vegetables, chipotle butter, and cabernet reduction (GF)

**GRILLED CHICKEN CAESAR SALAD** chicken breast, romaine hearts, croutons and Parmesan cheese

**MEYER LEMON CHICKEN BREAST** rainbow potatoes, sauteed vegetables, Meyer lemon butter sauce, and capers (GF)

### CHEF'S SEASONAL RAVIOLI SELECTION:

- **RATATOUILLE RAVIOLI** ratatouille vegetables, tomato basil sauce (VG)
- **PUMPKIN RAVIOLI** caramelized butternut squash, cranberries, purple sage butter sauce (V)
- **WILD MUSHROOM RAVIOLI** cremini mushroom with mushroom cream sauce (V)

## DESSERT *(select TWO)*

**MOLTEN CHOCOLATE CAKE** filled with a molten dark chocolate truffle and served with French vanilla ice cream

**TAHITIAN VANILLA CREME BRULEE** vanilla bean custard with caramelized sugar and fresh berries (GF)

**CHOCOLATE CHIP COOKIE** baked & served in a cast iron skillet with vanilla ice cream

**PEACH AND BERRY COBLER** served with vanilla ice cream

**BOSTON TRILOGY OF DESSERTS** a baby Boston Cream pie, a fruit tartlet and a miniature strawberry shortcake

Allergy Key: GF =Gluten Free, DF = Dairy Free, V= Vegetarian, VG = Vegan Before placing your order, please inform your server if a person in your party has a food allergy.

\*The consumption of raw or undercooked foods may be a risk to your health.

All Food and Beverage items are subject to 7% State & Local Tax, 18% gratuity and 7% Taxable Administrative Fee. All menu items and prices are subject to change after December 2025



# LUNCHEON BUFFET

# THE SEAPORT LUNCH BUFFET

\$65 PER PERSON

Minimum of 20 guests, additional \$10 per person if fewer than 20

*Served with fresh baked rolls and country breads, assorted juices, soft drinks and freshly brewed Columbian coffee, decaffeinated coffee and a selection of fine teas*

## SOUPS *(select ONE)*

### CHEF'S SEASONAL SOUP SELECTION

**ROASTED TOMATO SOUP** (VG, GF)

**ORGANIC CHANTENAY CARROT SOUP** ginger and lime (VG, GF)

**WHITE BEAN & TUSCAN KALE SOUP** (VG)

## SIDES *(select TWO)*

**SEASONAL FRUIT SALAD** (VG, GF)

**MIXED FIELD GREENS** champagne vinaigrette (VG)

**GREEK SALAD** Roma tomatoes, English cucumbers, shallots, roasted red and yellow pepper, Kalamata olives, herb feta cheese, oregano red wine vinaigrette (V, GF)

**HARICOT VERTS & POTATO SALAD** baby arugula, radishes, walnut, dried apricots, roasted pepper, chive lemon vinaigrette (VG, GF)

**CAESAR SALAD** hearts of Romaine lettuce, shaved aged Parmesan cheese, herbed croutons, Caesar dressing

**GARDEN GREENS** dried apricots, julienne apples, almonds, maple mustard dressing (VG, GF)

**WATERCRESS** shaved fennel, orange segments, pecans, blood orange vinaigrette (VG, GF)

**BUFFALO MOZZARELLA** red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil (V, GF)

**SAUTEED SEASONAL VEGETABLES** (VG, GF)

## MAINS *(select TWO)*

**ROASTED TENDERLOIN\*** grilled focaccia with Anaheim chili aioli

**OVEN-ROASTED TURKEY & CHARCUTERIE MEATS** Swiss and aged cheddar, pickles, olives, assorted rolls

**ROASTED CHICKEN SALAD SANDWICHES** Granny Smith apples, ruby grapes, celery, miniature croissant

**GRILLED HAM & CHEESE SANDWICHES** cheddar cheese and vine ripened tomato

**ROASTED EGGPLANT** zucchini, summer squash, peppers, Buffalo mozzarella, aged balsamic vinegar, flour wrap (V)

**PASTA SALAD** sun-dried tomato pesto, broccoli florets, julienne carrots, Kalamata olives, red and yellow peppers (VG)

## DESSERTS *(select TWO)*

**HOUSE BAKED CHOCOLATE CHIP COOKIES** (V)

**RICH WALNUT FUDGE BROWNIES** (V)

**LEMON SQUARES** (V)

**CHEWY COCONUT MACAROONS** (V, GF)

**ALMOND BISCOTTI** (V)

**SEASONAL SLICED FRUIT** (VG)

## ENHANCEMENTS

Saratoga Spring Sparkling & Still, \$6 each

San Pellegrino Italian Sparkling Aranciata & Limonata, \$7 each

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# THE EXECUTIVE LUNCH BUFFET

\$85 PER PERSON

Minimum of 20 guests, additional \$10 per person if fewer than 20

*Served with fresh baked rolls and country breads, assorted juices, soft drinks and freshly brewed Columbian coffee, decaffeinated coffee and a selection of fine teas*

## SOUPS *(select ONE)*

### CHEF'S SEASONAL SOUP SELECTION

**ROASTED TOMATO SOUP** (VG, GF)

**ORGANIC CHANTENAY CARROT SOUP** ginger and lime (VG, GF)

**WHITE BEAN & TUSCAN KALE SOUP** (VG)

**MAINE LOBSTER BISQUE**

**BOSTON CLAM CHOWDER**

## SIDES *(select TWO)*

**SEASONAL FRUIT SALAD** (VG, GF)

**MIXED FIELD GREENS** champagne vinaigrette (VG)

**GREEK SALAD** Roma tomatoes, English cucumbers, shallots, roasted red and yellow pepper, Kalamata olives, herb feta cheese, oregano red wine vinaigrette (V, GF)

**HARICOT VERTS & POTATO SALAD** baby arugula, radishes, walnut, dried apricots, roasted pepper, chive lemon vinaigrette (VG, GF)

**CAESAR SALAD** hearts of Romaine lettuce, shaved aged Parmesan cheese, herbed croutons, Caesar dressing

**GARDEN GREENS** dried apricots, julienne apples, almonds, maple mustard dressing (VG, GF)

**WATERCRESS** shaved fennel, orange segments, pecans, blood orange vinaigrette (VG, GF)

**BUFFALO MOZZARELLA** red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil (V, GF)

**FATTOUSH SALAD** Romaine lettuce, Roma tomatoes, English cucumber, French radish, scallions, feta cheese, olives, mint, lemon vinaigrette, lavash chips, pomegranate glaze (V)

**PASTA SALAD** sundried tomato pesto, broccoli florets, julienne carrots, Kalamata olives, red and yellow peppers (VG)

**SAUTEED SEASONAL VEGETABLES** (VG, GF)

## MAINS *(select THREE)*

**ROASTED TENDERLOIN\*** grilled focaccia with Anaheim chili aioli

**OVEN-ROASTED TURKEY & CHARCUTERIE MEATS** Swiss and aged cheddar, pickles, olives, assorted rolls

**ROASTED CHICKEN SALAD SANDWICHES** Granny Smith apples, ruby grapes, celery, miniature croissant

**GRILLED HAM & CHEESE SANDWICHES** cheddar cheese and vine ripened tomato

**ROASTED EGGPLANT** zucchini, summer squash, peppers, Buffalo mozzarella, aged balsamic vinegar, flour wrap (V)

**PASTA SALAD** sun-dried tomato pesto, broccoli florets, julienne carrots, Kalamata olives, red and yellow peppers (VG)

## DESSERTS *(select TWO)*

**HOUSE BAKED CHOCOLATE CHIP COOKIES** (V)

**RICH WALNUT FUDGE BROWNIES** (V)

**LEMON SQUARES** (V)

**CHEWY COCONUT MACAROONS** (V, GF)

**ALMOND BISCOTTI** (V)

**SEASONAL SLICED FRUIT** (VG)

## ENHANCEMENTS

Saratoga Spring Sparkling & Still, \$6 each

San Pellegrino Italian Sparkling Aranciata & Limonata, \$7 each

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BEVERAGES

# SEASONAL CRAFT COCKTAILS

SPICE UP YOUR BAR WITH UP TO TWO SELECTIONS OF THESE COLORFUL CONCOCTIONS DURING YOUR EVENT

## SPRING/SUMMER

**SPILL THE TEA** Jefferson's Bourbon, raspberry sweet tea, \$18 per drink

**BRAMBLE ON** Michters Rye, lemon juice, blackberry puree, \$18 per drink

**ANGEL IN THE STREETS** Angel's Envy Bourbon, Aperol, cranberry, blood orange, sage infusion, \$18 per drink

**OUR SIGNATURE BLOODY MARY (BRUNCH)** vodka of your choice, our signature Bloody Mary mix, celery, \$18 per drink

**PAHKED ON THE PEAR** Tito's Vodka, St. Germain, pear, vanilla & lemon infusion, prosecco float, \$18 per drink

**SPARKLING PERSONALITY** Bombay Sapphire, Mount Rigi Liqueur, fresh lemon juice, prosecco, \$17 per drink

**SITUATIONSHIP SEASON** G4 Reposado Tequila, Cointreau, cherry liqueur, lime juice and fresh black cherry puree, \$18 per drink

**THAT'S HOT** 1800 Coconut Tequila, Cointreau, coconut puree, jalapeno cordial & lime juice, \$18 per drink

**BLAME IT ON THE GOOSE** Grey Goose Berry Rouge, Cointreau, lime coconut puree, hibiscus infusion, \$18 per drink

**MAI TAI ONE ON** Mount Gay Eclipse, Navy Rum, Cointreau, Orgeat, lime pineapple, \$17 per drink

**TEQUILA MADE ME DO IT** G4 Blanco Tequila, Kahlua, Baileys, fresh espresso, \$18 per drink

## FALL/WINTER

**ROYAL 75** Empress gin, lemon juice, simple syrup, prosecco, \$16 per drink

**TWO'S A PEAR** Grey Goose, St. Germain, pear puree, prosecco, dried pear garnish, \$16 per drink

**BO FIG DEAL** Jefferson's bourbon, fig puree, Demerara syrup, orange puree, \$18 per drink

**HOLD ON TO YOUR HALO** Angels Envy bourbon, Aperol, cranberry blood orange puree infusion, Fee Brothers foam, \$18 per drink

**ON THE RUM-WAY** Mt Gay Eclipse rum, Chinola passion fruit liqueur, Cointreau, prosecco, luxardo cherry, \$17 per drink

**LUNA AZUL** 1800 coconut tequila, Cointreau, blueberry puree, dried lemon slice, \$17 per drink

**HOT TAKE** Patron reposado, Cointreau, agave, lime juice, mango, jalapeno, smoked tea infusion, tajin rim, lime wedge, \$18 per drink

**NUTTY ESPRESSO** Soli vanilla, Baileys, Kahlua, Mozart coconut chocolate liqueur, Coco Lopez, dried coconut rim, \$18 per drink

**ESPRESSO MARTINI** Absolut vanilla, Baileys, Kahlua, espresso, coffee beans, \$18 per drink

**TAI'D UP IN TRAFFIC** Mount Gay Eclipse rum, Goslings, Cointreau, lime juice, pineapple, Orgeat, Demerara syrup, mint, luzardo cherry, \$18 per drink

If you have already planned menus with items that are not available on new menus we will honor what has already been ordered.



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# SEASONAL MOCKTAILS

## NON-ALCOHOLIC BEVERAGE OPTIONS

### SPRING/SUMMER

**BLUEBERRY BEE'S KNEES** blueberries, lemon, honey syrup, mint, floral blend of botanicals

**NASMOPOLITAN** cranberry juice, simple syrup, lime juice, Dhos orange, Damrak VirGin 0.0

**GRAPEFRUIT ROSEMARY MOCKTAIL** grapefruit juice, rosemary simple syrup, soda, Dhos orange

**RASPBERRY LEMONADE** raspberry, lemon juice, simple syrup, soda, raspberry blend

**WATERMELON REFRESHER** watermelon puree, lime juice, honey syrup, Dhos orange, spiced cane dark roast

**PHONY NEGRONI** St. Agrestis non-alcoholic spirit with citrus, juniper & floral notes garnished with orange peel

**BUZZKILL** fresh blood orange, cranberry and lime topped with sparkling water

**RINSE CYCLE** fresh cucumber, lime and rosemary, lightly sweetened and topped with crisp grapefruit soda

*\$12, per drink*

### FALL/WINTER

**MOCKTAIL MULE** apple cider, lime juice, simple syrup, ginger beer, Damrak VirGin 0.0

**DRY 75** lemon juice, pomegranate juice, simple syrup, sparkling cider, floral blended botanicals

**NEW CUBAN** mint simple syrup, lime juice, sparkling cider, Dhos bittersweet aperitif, Fluere spiced cane

**TOM AND CHERRY** lemon juice, cherry syrup, soda, floral blend of botanicals

**WINTER WARMER PUNCH** orange juice, pomegranate juice, cinnamon syrup, Dhos orange, Damrak VirGin 0.0

*\$12, per drink*



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# 75 BEVERAGE LIST

## CALL

Dewars Scotch  
 Seagrams V.O.  
 Tanqueray Gin  
 Tito's Vodka  
 Bacardi Rum  
 Jack Daniels Bourbon  
 Alto/Tres Amigos Tequila  
 \$14 per drink

## PREMIUM BEVERAGES

Johnnie Walker Black Scotch  
 Crown Royal  
 Bombay Sapphire  
 Ketel One Vodka  
 Don Julio Tequila  
 Makers' Mark Bourbon  
 \$15 per drink

## DELUXE BEVERAGES

Grey Goose Vodka  
 Woodford Reserve Bourbon  
 Patron Silver/Casamigos Tequila  
 \$16 per drink

## CALL CORDIALS

Bailey's Irish Cream \$14  
 Frangelico \$14  
 Kahlua \$14

## DELUXE CORDIALS

Grand Marnier \$16  
 B&B \$16  
 Tia Maria \$16  
 Banfi Grappa \$16  
 Drambuie \$16  
 Hennessy \$16

## SINGLE MALT SCOTCHES

Macallan 12 years \$22  
 Oban 14 years \$25  
 Balvenie 21 years, \$50

## PORTS

Niepoort 10 \$16  
 Ramos Pinto 20 \$21  
 Woodhouse LBV \$15

## COGNAC

Remy Marin VSOP \$15  
 Martell XO \$20  
 Remy Martin XO \$38

## BEER

Samuel Adams Lager (Bottled) \$8  
 Samuel Adams Seasonal (Draught) \$10  
 Harpoon IPA (Draught) \$10  
 Guinness (Draught) \$10  
 Domestic Beer \$8  
 Craft Beer \$10

## NON ALCOHOLIC BEVERAGES

Fountain Sodas \$5  
 Assorted Juices \$5  
 San Pellegrino (500 mL) \$6  
 Acqua Panna (500 mL) \$6

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# WINE LIST

## SPARKLING WINES & CHAMPAGNES

Mionetto Prosecco Treviso, Italy \$17 Glass \$65 Bottle  
 Bisol Jeio Rose Veneto, Italy \$19 Glass \$73 Bottle  
 Telmont Champagne, France \$29 Glass, \$130 Bottle  
 Moet & Chandon Champagne, France \$140 Bottle  
 Veuve Clicquot, Reims, France \$155 Bottle

## WHITE WINES

ALBERINO  
 Vionta Rias Baixas, Spain \$17 Glass \$65 Bottle

RIESLING  
 Landhaus Mayer Weinland, Austria \$17 Glass \$65 Bottle

PINOT GRIGIO  
 Le Monde Friuli-Venezia, Italy \$17 Glass \$65 Bottle  
 Di Leonardo Friuli-Venezia Giulia, Italy \$17 Glass \$65 Bottle

SAUVIGNON BLANC  
 Sea Cove Marlborough, NZ \$17 Glass \$65 Bottle  
 Echo Bay Marlborough, NZ \$17 Glass \$65 Bottle  
 Justin Central Coast, CA \$19 Glass \$73 Bottle

ROSÉ  
 Cotè des Roses Provence, France \$17 Glass \$65 Bottle

CHARDONNAY  
 Neyers 304 unoaked, Sonoma Valley, CA \$17 Glass \$ 65 Bottle  
 La Crema, Monterey, CA \$17 Glass \$65 Bottle  
 Mason Napa Valley, CA \$19 Glass \$73 Bottle

## RED WINES

PINOT NOIR  
 Joel Gott Central Coast, CA \$17 Glass \$65 Bottle  
 La Crema Monterey, CA, \$17 Glass \$65 Bottle  
 Averaen Napa Valley, CA \$19, \$73 Bottle

RIOJA  
 Finca Nueva Rioja, Spain \$17 Glass \$65 Bottle

MERLOT  
 Ramsey North Coast, CA \$17 glass \$65 bottle  
 Ancient Peaks Santa Margarita, CA \$17 Glass \$65 Bottle

RED BLEND  
 Obsidian Red Hills Lake County, CA \$19 Glass \$80 Bottle

MALBEC  
 Catena Mendoza, Argentina \$17 Glass \$65 Bottle  
 Terrazas De Los Andes Mendoza, Argentina \$17 Glass \$65 Bottle

CABERNET SAUVIGNON  
 Joel Gott Central Coast, CA \$17 Glass \$65 bottle  
 Coppola Paso Robles, CA \$19 Glass \$73 Bottle  
 Charles and Charles Columbia Valley, WA \$19 Glass \$73 Bottle  
 Austin Hope Paso Robles, CA \$95 Bottle

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# PRIVATE DINING POLICIES

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## **MENUS**

To allow proper planning by our Chef, 75 on Liberty Wharf requires a finalized menu. Plated dinners are offered with a menu of three entrées selected by the Client (subject to approval) at least one month before the Event. If 30 or more guests are expected, a menu count is required at least 3 business days in advance of the Event. If menu selections and counts are not provided timely, 75 on Liberty Wharf will select one entrée to be offered to all guests. Any food allergies or dietary restrictions must be communicated no later than 3 business days prior to the event. "Gluten Free" designations are based on information provided by our ingredient suppliers. Warning: normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for our guests with food allergies or sensitivities. Consuming raw or undercooked meats, Poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you have certain medical conditions. Menu prices are subject to change.

## **GUARANTEES & COUNTS**

75 on Liberty Wharf requires a final guest count no later than 3 business days before the Event. Later changes may result in surcharges and fees. If a guarantee is not provided by the required date and time, the 75 on Liberty Wharf may accept the number of guests originally discussed as the confirmed correct attendance and the charges will be adjusted accordingly. Once final confirmation has been made, charges based on the number of attendees may not be reduced.

## **MINIMUM COST OF EVENT**

The minimum cost of the Event is based on food and beverage items only. Charges for room rental, 7% State and local tax, 18% gratuity and 7% taxable administrative fees will be separate charges. Please note that the administrative fee does not represent a tip or service charge for the waitstaff employees, service employees or service bartenders.

## **FINANCIAL ARRANGEMENTS**

A 50% deposit of the food and beverage minimum is required to reserve a private room. After the correct attendance is determined, the estimated balance (including all labor charges, administrative charges, state and local taxes, entertainment, special orders, etc.) is due no later than 3 business days before the Event.

# PRIVATE DINING POLICIES

## THE EVENT

**CONDUCT:** 75 on Liberty Wharf will not accept certain kinds of parties deemed inappropriate due to the size or nature of the event. We are concerned for all our clients and wish to ensure that no event becomes disruptive or reflects badly on the facility or interferes with the neighborhood. 75 on Liberty Wharf therefore reserves the right to remove any individual(s) or terminate any event at which the Client or any guest of the Client violates the decorum of or disturbs any other guest or any staff member of 75 on Liberty Wharf.

**CLOSING TIME:** If the closing time of the event is delayed or extended by more than one-half hour (with 75 on Liberty Wharf permission), an overtime labor charge will be added to your final bill.

**DÉCOR:** The use of traditional tape, nails, staples, or tacks to hang objects are not allowed. No decorations are to be hung or draped on existing pictures, mirrors, doors, or décor. All decorations must comply with local fire laws.

## CANCELLATIONS

Events may be cancelled, with the approval of the 75 on Liberty Wharf, without any penalty to the client, up to 12 months in advance. Events cancelled less than 12 months in advance are subject to the loss of the initial deposit. Events cancelled less than 6 months out will forfeit 75% of the estimated value of the event. Events cancelled less than 3 months out will forfeit 100% of the estimated value of the event. If an event of equal or greater value is scheduled, the 75 on Liberty Wharf will issue a full refund. Event cancellations must be submitted in writing to 75 on Liberty Wharf.

## SNOW

In the event of snow that results in the city of Boston declaring a Snow Emergency, the Event may be rescheduled to a mutually agreed upon date that is no later than 30 days after the original event date. For events beginning prior to 5pm, the decision must be made no later than 5pm on the previous day. For events beginning at 5pm or later, the decision must be made prior to 11am on the event date. The rescheduled Event will be subject to the minimum guarantees, number of guests or quantities and all contract terms for the original Event.

## ALCOHOL & BEVERAGE SERVICE

75 on Liberty Wharf offers a wide range of superb choices in wine and beverage service. Both “cash” and “hosted” bar arrangements are available. The cash bar set up is \$175.00 for four hours. “Hosted” or “Open” bars will be limited to a maximum of 5 hours or less. However, at the sole discretion of the 75 on Liberty Wharf manager on duty at the Event, other arrangements might be made. 75 on Liberty Wharf reserves the right to control and monitor the consumption of alcohol beverage for its own benefit, but it does not represent that it will do so except as required by applicable law. 75 on Liberty Wharf reserves the right to refuse service to any guest or guests, if deemed necessary. All beverages must be provided by 75 on Liberty Wharf and consumed on property.

# PRIVATE DINING POLICIES

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## **CANDLES**

For all functions at 75 on Liberty Wharf, the Boston Fire Department (BFD) will only allow the use of LED lighting and/or votive tea lights in approved containers. Tea-light candles with glass holders are provided by 75 on Liberty Wharf for your cocktail reception and dinner. 75 on Liberty Wharf is responsible for adhering to the regulations provided by the Boston Fire Department.

## **PARKING**

Self-Parking is available on the Fish Pier, behind the restaurant.

## **VALET PARKING**

Valet parking is available through VPNE at 75 on Liberty Wharf. If choosing to host valet parking client must purchase a booklet of ten vouchers. Vouchers do not expire and can be used on an alternate date. Please consult your sales manager for more information. 75 on Liberty Wharf assumes no liability for theft or damage associated with parking or valet service although we will use reasonable caution to protect the property of our customers.

**CONTACT US**

EVENTS@75ONLIBERTYWHARF.COM

617-227-9600



220 NORTHERN AVE  
BOSTON, MA 02210

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