

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

\$68 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 COBBLER served with vanilla ice cream

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

LUNCHEON BUFFET



THE SEAPORT LUNCH BUFFET

\$68 PER PERSON
Minimum of 25 guests, additional \$10 per person if fewer than 25

Served with fresh baked rolls and country breads, assorted juices, soft drinks and freshly brewed Colombian 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)
PASTA SALAD sun-dried tomato pesto, broccoli florets, julienne carrots, Kalamata olives, red and yellow peppers (VG)
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)
BUFFALO MOZZARELLA SANDWICH red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil, ciabatta bread (V)

- DESSERTS** (select TWO)
HOUSE BAKED CHOCOLATE CHIP COOKIES (V)
RICH WALNUT FUDGE BROWNIES (V)
LEMON SQUARES (V)
CHEWY COCONUT MACAROONS (V, GF)
ITALIAN BISCOTTI (V)
SEASONAL SLICED FRUIT (VG)

- ENHANCEMENTS**
Oat Milk, \$6 each (serves 50 guests)
Saratoga Spring Sparkling & Still, \$6 each
San Pellegrino Italian Sparkling Aranciata & Limonata, \$7 each

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

THE EXECUTIVE LUNCH BUFFET

\$87 PER PERSON

Minimum of 25 guests, additional \$10 per person if fewer than 25

Served with fresh baked rolls and country breads, assorted juices, soft drinks and freshly brewed Colombian 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)

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)*

PEPPERED TENDERLOIN OF BEEF* shiitake mushrooms, port wine sauce, whole grain mustard (GF)

SEAFOOD PAELLA chicken, Gulf shrimp, PEI mussels, chorizo, sweet peas, roasted pepper, saffron rice (GF, DF)

CHICKEN PROVENCAL ratatouille vegetables, Kalamata olives, herbes de Provence, tomato concasse, long-grain basmati rice (GF, DF)

ROASTED CHICKEN & MEDITERRANEAN COUSCOUS SALAD (DF)

LOBSTER MACARONI & CHEESE toasted breadcrumbs

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

POACHED SALMON CUCUMBER SALAD fresh dill (GF, DF)

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

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

DESSERTS *(select TWO)*

HOUSE BAKED CHOCOLATE CHIP COOKIES (V)

RICH WALNUT FUDGE BROWNIES (V)

LEMON SQUARES (V)

CHEWY COCONUT MACAROONS (V, GF)

ITALIAN BISCOTTI (V)

SEASONAL SLICED FRUIT (VG)

ENHANCEMENTS

Oat Milk, \$6 each *(serves 50 guests)*

Saratoga Spring Sparkling & Still, \$6 each

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

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BEVERAGES



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*

NO 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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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

\$14, 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 PUNCH orange juice, pomegranate juice, cinnamon syrup, Dhos orange, Damrak VirGin 0.0

\$14, 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
\$15 per drink

PREMIUM BEVERAGES

Johnnie Walker Black Scotch
Crown Royal
Bombay Sapphire
Ketel One Vodka
Don Julio Tequila
Makers' Mark Bourbon
\$16 per drink

DELUXE BEVERAGES

Grey Goose Vodka
Woodford Reserve Bourbon
Patron Silver/Casamigos Tequila
\$17 per drink

CALL CORDIALS

Bailey's Irish Cream \$15
Frangelico \$15
Kahlua \$15

DELUXE CORDIALS

Grand Marnier \$17
B&B \$17
Tia Maria \$17
Banfi Grappa \$17
Drambuie \$17
Hennessey \$17

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

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



PRIVATE DINING POLICIES

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

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

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