

The image shows the interior of a restaurant with large floor-to-ceiling windows. Outside, a harbor scene is visible at dusk, featuring a red and white ship docked at a pier, a city skyline in the distance, and a sunset sky with purple and orange hues. Inside, the restaurant has a modern industrial feel with dark wood floors, dark wooden chairs, and tables set with white plates, black napkins, and glasses. A large, spherical chandelier with multiple warm-toned lights hangs from the ceiling. A dark blue semi-transparent banner is overlaid on the lower left portion of the image, containing the text 'EVENING EVENT MENU' and the restaurant's logo.

EVENING 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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RECEPTION

RECEPTION ENHANCEMENTS

DISPLAYS

SEAPORT RAW BAR served with our cocktail sauce, horseradish, mignonette, and fresh lemon, displayed on ice (minimum 50 pieces each)

- **JUMBO GULF SHRIMP**, \$8 per piece
- **WELLFLEET OYSTERS***, \$6 per piece
- **LITTLENECK CLAMS***, \$6 per piece
- **HALF LOBSTER TAIL**, \$20 per piece

CHEESE & CHARCUTERIE BOARD assorted local soft & hard cheeses, Parma ham, capicola, Soppressata, seasonal fruit, crostini, country breads and chutney, \$20 per person (minimum order for 10 people)

MEDITERRANEAN MEZZE roasted red pepper hummus, tabbouleh, caponata, marinated mushrooms, marinated artichokes, assorted olives, fresh bocconcini and seasonal grilled petit vegetables. Served with assorted breads (V), \$22 per person (minimum of 30 people)

KENDALL BROOK SMOKED SALMON red Bermuda onions, capers and crostini (DF), \$280 per display (serves 25 people)

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

BOSTON SKYLINE RECEPTION

(LITE BITE RECEPTION) \$65 PER PERSON

BUTLER PASSED *(select FOUR)*

\$8 per piece for additional selections, 25 piece minimum

RUBY GRAPES goat cheese, roasted almonds (GF, V)

CAPRESE SKEWER aged balsamic, extra virgin olive oil (V, GF)

MINIATURE ORGANIC CHANTENAY CARROT SOUP ginger & lime (VG, GF)

SAFFRON RISOTTO ARANCINI sundried tomato aioli (V)

VEGETABLE SPRING ROLL sweet chili dipping sauce (V, DF)

GRILLED ASPARAGUS SPEARS with asiago cheese in crisp phyllo dough (V)

JUMBO GULF SHRIMP cocktail sauce (GF, DF)

GRILLED SHRIMP cilantro (GF, DF)

PROSCIUTTO WRAPPED SCALLOP BROCHETTES (GF, DF)

CALIFORNIA ROLL crab meat, avocado, cucumber, sushi rice, nori (DF)

75 CRAB CAKES Cajun remoulade sauce

MINIATURE LOBSTER ROLL fresh chives

LOBSTER MACARONI & CHEESE toasted breadcrumbs

OYSTER SHOOTER* mignonette (GF, DF) (50 piece minimum)

KENDALL BROOK SMOKED SALMON English cucumber, dill vodka sour cream, capers (GF)

WOOD GRILLED LAMB* mint cucumber yogurt, flatbread

BABY LAMB CHOPS* dijon mustard and herbed breadcrumbs

DUCK STRUDEL* Granny Smith apples, dried cranberries (DF)

BEEF TENDERLOIN* Anaheim chili aioli, on focaccia

SEAPORT SLIDERS* choice beef, brioche bun, American Cheese, lettuce, tomato, onion

GRILLED CHICKEN CROSTINI olive tapenade, vine ripened tomato on crostini

CRISPY CHICKEN SANDWICH with ancho chili aioli, brioche bun

DISPLAYS *(select TWO)*

LOCAL SUSTAINABLE CHEESE hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (cheese selection is subject to New England market availability) (V)

PETIT VEGETABLE CRUDITE baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli (V, GF)

ROASTED VEGETABLE ANTIPASTO marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads (V)

HUMMUS TRILOGY artichoke & roasted garlic, Moroccan saffron, and roasted red pepper hummus, served with roasted petit vegetables and grilled flatbread (V)

FLORENTINE BRUSCHETTA assorted toppings to include slow roasted tomatoes, olive tapenade, caponata, Buffalo mozzarella, wild mushrooms served on oven baked focaccia (V)

SEASONAL FRUIT DISPLAY melon, pineapple, grapes & berries (VG, GF)

DESSERT

CHEF'S ASSORTED DESSERTS Chef's selections of miniature fruit tarts, cakes, and confections, *\$39 per dozen*

75 LIBERTY WHARF COOKIE JAR house baked chocolate chip, chocolate crackle, oatmeal raisin, *\$35 per dozen*

CHOCOLATE DIPPED STRAWBERRIES (V, GF), *\$55 per dozen*

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OCEAN VIEW RECEPTION

\$125 PER PERSON

BUTLER PASSED *(select THREE)*

\$8 per piece for additional selection, 25 piece minimum

RUBY GRAPES goat cheese, roasted almonds (GF, V)

CAPRESE SKEWER aged balsamic, extra virgin olive oil (V, GF)

MINIATURE ORGANIC CHANTENAY CARROT SOUP ginger & lime (VG, GF)

SAFFRON RISOTTO ARANCINI sundried tomato aioli (V)

VEGETABLE SPRING ROLL sweet chili dipping sauce (V, DF)

GRILLED ASPARAGUS SPEARS with asiago cheese in crisp phyllo dough (V)

JUMBO GULF SHRIMP cocktail sauce (GF, DF)

GRILLED SHRIMP cilantro (GF, DF)

PROSCIUTTO WRAPPED SCALLOP BROCHETTES (GF, DF)

CALIFORNIA ROLL crab meat, avocado, cucumber, sushi rice, nori (DF)

75 CRAB CAKES Cajun remoulade sauce

MINIATURE LOBSTER ROLL fresh chives

LOBSTER MACARONI & CHEESE toasted breadcrumbs

OYSTER SHOOTER* mignonette (GF, DF) (50 piece minimum)

KENDALL BROOK SMOKED SALMON English cucumber, dill vodka sour cream, capers (GF)

WOOD GRILLED LAMB* mint cucumber yogurt, flatbread

BABY LAMB CHOPS* dijon mustard and herbed breadcrumbs

DUCK STRUDEL* Granny Smith apples, dried cranberries (DF)

BEEF TENDERLOIN* Anaheim chili aioli, on focaccia

SEAPORT SLIDERS* choice beef, brioche bun, American Cheese, lettuce, tomato, onion

GRILLED CHICKEN CROSTINI olive tapenade, vine ripened tomato on crostini

CRISPY CHICKEN SANDWICH with ancho chili aioli, brioche bun

DISPLAYS *(select TWO)*

LOCAL SUSTAINABLE CHEESE hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (cheese selection is subject to New England market availability) (V)

PETIT VEGETABLE CRUDITE baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli (V, GF)

ROASTED VEGETABLE ANTIPASTO marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads (V)

HUMMUS TRILOGY artichoke & roasted garlic, Moroccan saffron, and roasted red pepper hummus, served with roasted petit vegetables and grilled flatbread (V)

FLORENTINE BRUSCHETTA assorted toppings to include slow roasted tomatoes, olive tapenade, caponata, Buffalo mozzarella, wild mushrooms served on oven baked focaccia (V)

SEASONAL FRUIT DISPLAY melon, pineapple, grapes & berries (VG, GF)

MINI ENTREES *(select TWO)*

CRISPY FRIED MONTEREY BAY CALAMARI fried jalapenos and bell peppers, tartar sauce and lemon balsamic reduction

PAN-SEARED SCALLOP Himalayan rice, spaghetti vegetables, red pepper coulis

OVEN ROASTED SIRLOIN* zesty blackberry barbecue sauce, garlic mashed potatoes, green beans (GF)

CHICKEN PICATTA gemelli pasta, lemon, capers and a rich butter sauce

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** with mushroom cream sauce (V)

DESSERT *(select ONE)*

CHEF'S ASSORTED DESSERTS miniature fruit tarts, cakes, and confections

75 LIBERTY WHARF COOKIE JAR house baked chocolate chip, chocolate crackle, oatmeal raisin

CHOCOLATE DIPPED STRAWBERRIES (V, GF)

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SEAPORT RECEPTION

\$145 PER PERSON

BUTLER PASSED *(select FOUR)*

\$8 per piece for additional selection, 25 piece minimum

RUBY GRAPES goat cheese, roasted almonds (GF, V)

CAPRESE SKEWER aged balsamic, extra virgin olive oil (V, GF)

MINIATURE ORGANIC CHANTENAY CARROT SOUP ginger & lime (VG, GF)

SAFFRON RISOTTO ARANCINI sundried tomato aioli (V)

VEGETABLE SPRING ROLL sweet chili dipping sauce (V, DF)

GRILLED ASPARAGUS SPEARS with asiago cheese in crisp phyllo dough (V)

JUMBO GULF SHRIMP cocktail sauce (GF, DF)

GRILLED SHRIMP cilantro (GF, DF)

PROSCIUTTO WRAPPED SCALLOP BROCHETTES (GF, DF)

CALIFORNIA ROLL crab meat, avocado, cucumber, sushi rice, nori (DF)

75 CRAB CAKES Cajun remoulade sauce

MINIATURE LOBSTER ROLL fresh chives

LOBSTER MACARONI & CHEESE toasted breadcrumbs

OYSTER SHOOTER* mignonette (GF, DF) (50 piece minimum)

KENDALL BROOK SMOKED SALMON English cucumber, dill vodka sour cream, capers (GF)

WOOD GRILLED LAMB* mint cucumber yogurt, flatbread

BABY LAMB CHOPS* with dijon mustard and herbed breadcrumbs

DUCK STRUDEL* Granny Smith apples, dried cranberries (DF)

BEEF TENDERLOIN* Anaheim chili aioli, on focaccia

SEAPORT SLIDERS choice beef, brioche bun, American Cheese, lettuce, tomato, onion

GRILLED CHICKEN CROSTINI olive tapenade, vine ripened tomato on crostini

DISPLAYS *(select TWO)*

LOCAL SUSTAINABLE CHEESE hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (cheese selection is subject to New England market availability) (V)

PETIT VEGETABLE CRUDITE baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli (V, GF)

ROASTED VEGETABLE ANTIPASTO marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads (V)

HUMMUS TRILOGY artichoke & roasted garlic, Moroccan saffron, and roasted red pepper hummus, served with roasted petit vegetables and grilled flatbread (V)

FLORENTINE BRUSCHETTA assorted toppings to include slow roasted tomatoes, olive tapenade, caponata, Buffalo mozzarella, wild mushrooms served on oven baked focaccia (V)

SEASONAL FRUIT DISPLAY melon, pineapple, grapes & berries (VG, GF)

STATION

Served with fresh baked rolls

GARDEN GREENS cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette (GF)

ROASTED VEGETABLE ANTIPASTO marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads

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** with mushroom cream sauce (V)

MARINATED SIRLOIN TIPS* lightly seared beef sirloin tips, peppers, onions (GF)

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

BUTLER PASSED DESSERT *(select TWO)*

CHEF'S ASSORTED DESSERTS miniature fruit tarts, cakes, and confections

FRESHLY BAKED CHOCOLATE CHIP COOKIES

CHOCOLATE DIPPED STRAWBERRIES (V, GF)

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NEW ENGLAND CLAMBAKE RECEPTION

\$157 PER PERSON

BUTLER PASSED *(select TWO)*

\$8 per piece for additional selections, 25 piece minimum

RUBY GRAPES goat cheese, roasted almonds (GF, V)

CAPRESE SKEWER aged balsamic, extra virgin olive oil (V, GF)

MINIATURE ORGANIC CHANTENAY CARROT SOUP ginger & lime (VG, GF)

SAFFRON RISOTTO ARANCINI sundried tomato aioli (V)

VEGETABLE SPRING ROLL sweet chili dipping sauce (V, DF)

GRILLED ASPARAGUS SPEARS with asiago cheese in crisp phyllo dough (V)

JUMBO GULF SHRIMP cocktail sauce (GF, DF)

GRILLED SHRIMP cilantro (GF, DF)

PROSCIUTTO WRAPPED SCALLOP BROCHETTES (GF, DF)

CALIFORNIA ROLL crab meat, avocado, cucumber, sushi rice, nori (DF)

75 CRAB CAKES Cajun remoulade sauce

MINIATURE LOBSTER ROLL fresh chives

LOBSTER MACARONI & CHEESE toasted breadcrumbs

OYSTER SHOOTER* mignonette (GF, DF) (50 piece minimum)

KENDALL BROOK SMOKED SALMON English cucumber, dill vodka sour cream, capers (GF)

WOOD GRILLED LAMB* mint cucumber yogurt, flatbread

BABY LAMB CHOPS* with dijon mustard and herbed breadcrumbs

DUCK STRUDEL* Granny Smith apples, dried cranberries (DF)

BEEF TENDERLOIN* Anaheim chili aioli, on focaccia

GRILLED CHICKEN CROSTINI olive tapenade, vine ripened tomato on crostini

DISPLAYS *(select ONE)*

LOCAL SUSTAINABLE CHEESE hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (cheese selection is subject to New England market availability) (V)

PETIT VEGETABLE CRUDITE baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli (V, GF)

ROASTED VEGETABLE ANTIPASTO marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads (V)

HUMMUS TRILOGY artichoke & roasted garlic, Moroccan saffron, and roasted red pepper hummus, served with roasted petit vegetables and grilled flatbread (V)

FLORENTINE BRUSCHETTA assorted toppings to include slow roasted tomatoes, olive tapenade, caponata, Buffalo mozzarella, wild mushrooms served on oven baked focaccia (V)

SEASONAL FRUIT DISPLAY melon, pineapple, grapes & berries (VG, GF)

DINNER STATION

HERBED CLAM CHOWDER clams, bacon, potatoes, cream

GARDEN GREENS cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette (GF)

CORN ON THE COB (V, GF)

BOILED NEW POTATOES (V, GF)

BARBECUE CHICKEN DRUMSTICKS seasoned with our spice rub and barbecue sauce (GF)

LOBSTER TAILS over corn salsa, citrus butter sauce (GF)

BOSTON TRILOGY OF DESSERTS baby Boston cream pie, fruit tartlet, miniature strawberry shortcake

Freshly brewed coffee, decaffeinated coffee, cappuccino, espresso and a selection of fine teas

CLAMBAKE ENHANCEMENT

STEAMED PEI MUSSELS Spanish chorizo, roasted tomatoes, garlic, French bread & chipotle aioli, \$15 per person

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A close-up photograph of a plated dinner. The main component is a roasted chicken leg, which is golden-brown and garnished with fresh green herbs and small dark capers. Two thin slices of lemon are placed on top of the chicken. To the right of the chicken, there are roasted vegetables, including a large, caramelized onion and several small, roasted cherry tomatoes. The entire dish is served on a white plate with a light-colored sauce or butter. The background is dark and out of focus.

PLATED DINNER

PLATED DINNER ENHANCEMENTS

DISPLAYS

SEAPORT RAW BAR served with our cocktail sauce, horseradish, mignonette, and fresh lemon, displayed on ice (minimum 50 pieces each)

- **JUMBO GULF SHRIMP**, \$8 per piece
- **WELLFLEET OYSTERS***, \$6 per piece
- **LITTLENECK CLAMS***, \$6 per piece
- **HALF LOBSTER TAIL**, \$20 per piece

CHEESE & CHARCUTERIE BOARD assorted local soft & hard cheeses, Parma ham, capicola, Soppressata, seasonal fruit, crostini, country breads and chutney, \$20 per person (minimum order for 10 people)

MEDITERRANEAN MEZZE roasted red pepper hummus, tabbouleh, caponata, marinated mushrooms, marinated artichokes, assorted olives, fresh bocconcini and seasonal grilled petit vegetables. Served with assorted breads (V), \$22 per person (minimum of 30 people)

KENDALL BROOK SMOKED SALMON red Bermuda onions, capers and crostini (DF), \$280 per display (serves 25 people)

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THREE COURSE PLATED DINNER

\$86 PER PERSON

Additional dinner course, add \$9 per person

Includes first course, freshly baked French baguette, with sweet butter, Colombian coffee, decaffeinated coffee & a selection of fine teas.

FIRST COURSE *(select THREE)*

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

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

MEDITERRANEAN PLATTER red pepper hummus, tabouli, Kalamata olives, feta cheese, artichoke hearts, and lavash points

CLASSIC CAESAR romaine hearts, Caesar dressing, croutons, Parmesan cheese

BOSTON BIBB SALAD bibb lettuce, Vermont goat cheese, seasonal berries, roasted pecans, lemon vinaigrette

75 CRAB CAKES scallion and cucumber salad, roasted red pepper coulis, balsamic reduction, *+\$8 per person*

ENTREE COURSE *(select FOUR)*

Groups over 30 guests must provide advance counts.

NANTUCKET SEAFOOD STEW shrimp, scallops, PEI mussels, salmon, swordfish, garden vegetables, bliss potatoes, saffron tomato broth (GF)

ATLANTIC SALMON FILET organic red rice, seasonal vegetables, ginger-citrus sage (GF)

PAN-SEARED ATLANTIC COD FILET baby spinach, ratatouille vegetables, and Kalamata olive tapenade (GF)

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

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

SURF & TURF* grilled beef tenderloin, Cajun shrimp, mashed potatoes, grilled asparagus, lemon butter sauce (GF), *+\$6 per person*

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)*

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

TAHITIAN VANILLA CREME BRULEE with fresh berries (GF)

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

PEACH & BERRY COBBLER vanilla ice cream

SEASONAL FRUIT & BERRIES with a light Chantilly cream (GF)

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

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COCKTAIL RECEPTION & THREE COURSE PLATED DINNER

\$150 PER PERSON

Additional dinner course, add \$9 per person.

Served with freshly baked French baguette with sweet butter, Colombian coffee, decaffeinated coffee, & a selection of fine teas

BUTLER PASSED (select TWO)

\$8 per piece for additional selection, 25 piece minimum

RUBY GRAPES goat cheese, roasted almonds (GF, V)

CAPRESE SKEWER aged balsamic, extra virgin olive oil (V, GF)

MINIATURE ORGANIC CHANTENAY CARROT SOUP ginger & lime (VG, GF)

SAFFRON RISOTTO ARANCINI sundried tomato aioli (V)

VEGETABLE SPRING ROLL sweet chili dipping sauce (V, DF)

GRILLED ASPARAGUS SPEARS with asiago cheese in crisp phyllo dough (V)

JUMBO GULF SHRIMP cocktail sauce (GF, DF)

GRILLED SHRIMP cilantro (GF, DF)

PROSCIUTTO WRAPPED SCALLOP BROCHETTES (GF, DF)

CALIFORNIA ROLL crab meat, avocado, cucumber, sushi rice, nori (DF)

75 CRAB CAKES Cajun remoulade sauce

MINIATURE LOBSTER ROLL fresh chives

LOBSTER MACARONI & CHEESE toasted breadcrumbs

OYSTER SHOOTER* with mignonette (GF, DF) (50 piece minimum)

KENDALL BROOK SMOKED SALMON English cucumber, dill vodka sour cream, capers (GF)

WOOD GRILLED LAMB* mint cucumber yogurt, flatbread

BABY LAMB CHOPS* dijon mustard, herbed breadcrumbs

DUCK STRUDEL* Granny Smith apples, dried cranberries (DF)

BEEF TENDERLOIN* Anaheim chili aioli, on focaccia

GRILLED CHICKEN CROSTINI olive tapenade, vine ripened tomato on crostini

DISPLAYS (select ONE)

LOCAL SUSTAINABLE CHEESE hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (cheese selection is subject to New England market availability) (V)

PETIT VEGETABLE CRUDITE baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli (V, GF)

ROASTED VEGETABLE ANTIPASTO marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads (V)

HUMMUS TRILOGY artichoke & roasted garlic, Moroccan saffron, and roasted red pepper hummus, served with roasted petit vegetables, grilled flatbread (V)

FLORENTINE BRUSCHETTA assorted toppings to include slow roasted tomatoes, olive tapenade, caponata, Buffalo mozzarella, wild mushrooms served on oven baked focaccia (V)

SEASONAL FRUIT DISPLAY melon, pineapple, grapes & berries (VG, GF)

FIRST COURSE (select THREE)

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

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

MEDITERRANEAN PLATTER red pepper hummus, tabouli, Kalamata olives, feta cheese, artichoke hearts, and lavash points (V)

CLASSIC CAESAR romaine hearts, Caesar dressing, croutons, Parmesan cheese

BOSTON BIBB SALAD bibb lettuce, Vermont goat cheese, seasonal berries, roasted pecans, lemon vinaigrette

75 CRAB CAKES scallion and cucumber salad, roasted red pepper coulis, balsamic reduction, +\$8 per person

ENTREE COURSE (select FOUR)

Groups over 30 guests must provide advance counts

NANTUCKET SEAFOOD STEW shrimp, scallops, PEI mussels, salmon, swordfish, garden vegetables, bliss potatoes, saffron tomato broth (GF)

ATLANTIC SALMON FILET organic red rice, seasonal vegetables, ginger-citrus sage (GF)

PAN-SEARED ATLANTIC COD FILET baby spinach, ratatouille vegetables, and Kalamata olive tapenade (GF)

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

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

SURF & TURF* grilled beef tenderloin, Cajun shrimp, mashed potatoes, grilled asparagus, lemon butter sauce (GF), +\$6 per person

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, mushroom cream sauce (V)

DESSERT (select THREE)

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

TAHITIAN VANILLA CREME BRULEE with fresh berries (GF)

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

PEACH & BERRY COBBLER vanilla ice cream

SEASONAL FRUIT & BERRIES with a light Chantilly cream (GF)

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

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COCKTAIL RECEPTION & NEW ENGLAND CLAMBAKE DINNER

\$160 PER PERSON

BUTLER PASSED *(select TWO)*

\$8 per piece for additional selections, 25 pieces minimum

RUBY GRAPES goat cheese, roasted almonds (GF, V)

CAPRESE SKEWER aged balsamic, extra virgin olive oil (V, GF)

MINIATURE ORGANIC CHANTENAY CARROT SOUP ginger & lime (VG, GF)

SAFFRON RISOTTO ARANCINI sundried tomato aioli (V)

VEGETABLE SPRING ROLL sweet chili dipping sauce (V, DF)

GRILLED ASPARAGUS SPEARS with asiago cheese in crisp phyllo dough (V)

JUMBO GULF SHRIMP cocktail sauce (GF, DF)

GRILLED SHRIMP cilantro (GF, DF)

PROSCIUTTO WRAPPED SCALLOP BROCHETTES (GF, DF)

CALIFORNIA ROLL crab meat, avocado, cucumber, sushi rice, nori (DF)

75 CRAB CAKES Cajun remoulade sauce

MINIATURE LOBSTER ROLL with fresh chives

LOBSTER MACARONI & CHEESE toasted breadcrumbs

OYSTER SHOOTER* with mignonette (GF, DF) (50 piece minimum)

KENDALL BROOK SMOKED SALMON English cucumber, dill vodka sour cream, capers (GF)

WOOD GRILLED LAMB* mint cucumber yogurt, flatbread

BABY LAMB CHOPS* dijon mustard and herbed breadcrumbs

DUCK STRUDEL* Granny Smith apples, dried cranberries (DF)

BEEF TENDERLOIN* Anaheim chili aioli, on focaccia

GRILLED CHICKEN CROSTINI olive tapenade, vine ripened tomato on crostini

DISPLAYS *(select ONE)*

LOCAL SUSTAINABLE CHEESE hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (cheese selection is subject to New England market availability) (V)

PETIT VEGETABLE CRUDITE baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli (V, GF)

ROASTED VEGETABLE ANTIPASTO marinated with virgin olive oil, fresh herbs and balsamic vinegar served with Buffalo mozzarella and assorted breads (V)

HUMMUS TRILOGY artichoke & roasted garlic, Moroccan saffron, and roasted red pepper hummus, served with roasted petit vegetables, grilled flatbread (V)

FLORENTINE BRUSCHETTA assorted toppings to include slow roasted tomatoes, olive tapenade, caponata, Buffalo mozzarella, wild mushrooms served on oven baked focaccia (V)

SEASONAL FRUIT DISPLAY melon, pineapple, grapes & berries (VG, GF)

FOUR COURSE CLAMBAKE PLATED DINNER

HERBED CLAM CHOWDER clams, bacon, potatoes, cream

GARDEN GREENS cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette (GF)

CORN ON THE COB (V, GF)

BOILED NEW POTATOES (V, GF)

BARBECUE CHICKEN spice rub, barbecue sauce (GF)

STEAMED ONE AND A HALF POUND MAINE LOBSTERS lemon crown, drawn butter (GF)

BOSTON TRILOGY OF DESSERTS baby Boston cream pie, fruit tartlet, miniature strawberry shortcake

Freshly brewed coffee, decaffeinated coffee, cappuccino, espresso and a selection of fine teas

CLAMBAKE ENHANCEMENT

STEAMED PEI MUSSELS Spanish chorizo, roasted tomatoes, garlic, French bread & chipotle aioli, \$15 per person

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BEVERAGES



SEASONAL CRAFT COCKTAILS

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

SPRING/SUMMER

SPILL THE TEA Jefferson's Bourbon, peach puree, lemon, sweet ice tea, *\$17 per drink*

PATIO ENVY Angel's Envy Bourbon, Aperol, cranberry blood orange, sage infusion, *\$17 per drink*

POUR IT UP, POUR IT UP Hanson Meyer Lemon Organic Vodka, Cointreau, lime juice, lychee puree, *\$17 per drink*

NEW PEAR OF SHADES Tito's Vodka, St. Germain, pear, vanilla & lemon infusion, prosecco float, *\$17 per drink*

75 SANGRIA Red wine with spices, fruit juices, splash of rum, served over ice, *\$17 per drink*

TIKI, DO YOU LOVE ME? Mount Gay Eclipse, Navy Rum, Cointreau, Orgeat, lime pineapple, *\$17 per drink*

SPRING FEVER Patron Silver, Cointreau, watermelon, hibiscus, basil & lime infusion, agave, *\$17 per drink*

THE FLOOR IS GUAVA! Illegal Mezcal, Cointreau, agave, lime, guava, grenadine float, *\$17 per drink*

DRESS TO EMPRESS Empress gin, raspberry puree, lemon juice, prosecco, sparkling water, *\$17 per drink*

ESPRESSO MARTINI Absolut vanilla, Baileys, 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*



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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

CITRUS FIZZ Seedlip Groove 42, a non-alcoholic spirit with marmalade cordial, sparkling water

\$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
Hennessey \$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
 Moët & 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

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

EVENTS@75ONLIBERTYWHARF.COM
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