



PRIVATE EVENT MENU

Cheers

A CASUAL, FUN ATMOSPHERE PERFECT FOR ENTERTAINING.

Located in historic Beacon Hill, this is the location that inspired the original Cheers TV series and is steps away from the Boston Public Garden, the Boston Common and scenic Charles Street. Nestled in the lower level of a grand Bostonian Mansion, Cheers Beacon Hill, originally the Bull & Finch Pub is a must when visiting Boston!



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A LA CARTE RECEPTIONS

HORS D'OEUVRES

\$8 each

All selections are based on a minimum order of 25 pieces each.

HOT

FRENCH FRIES served in street paper (VG)

CRISP MOZZARELLA STICKS tomato basil sauce (V)

FOCACCIA MINI PIZZAS (V)

SAFFRON RISOTTO ARANCINI arrabiatta sauce (V)

MINIATURE VEGGIE PANINI pesto (V)

MINIATURE GRILLED CHEESE cheddar cheese, vine-ripened tomato, crisp bacon

GENERAL TSO'S CAULIFLOWER BITE (VG, GF)

ZUCCHINI & CHICKPEA FRITTER tomato confit (VG, GF)

MARYLAND CRAB CAKES Cajun rémoulade sauce

LOBSTER MACARONI AND CHEESE toasted breadcrumbs

CRISPY CALAMARI roasted red peppers, jalapeños, zesty marinara sauce

SHRIMP SCAMPI garlic, olive oil, lemon, parsley (GF), + \$2

MINIATURE CLAM CHOWDER served in an espresso cup

CHEESEBURGER SLIDERS* American cheese, ketchup, mustard, cornichon

MINIATURE STEAK N' CHEESE* steak, onions, peppers, Munster cheese

GRILLED CHICKEN SLIDER chipotle mayo

MINIATURE BBQ CHICKEN FLATBREAD bbq chicken, roasted onions, peppers, cheddar & Monterey jack cheese

HOT HONEY CHICKEN peppers, onions (GF)

CHICKEN FINGERS honey mustard sauce

BUFFALO TENDERS boneless chicken tenderloins, hot sauce, bleu cheese dipping sauce

QUESADILLA grilled chicken, cheddar and Monterey jack cheese, caramelized onions, roasted peppers, flour tortilla

PUB SKINS potato skins, bacon bits, cheddar & Monterey jack cheese (GF)

MINIATURE GRILLED CHEESE cheddar cheese, vine-ripened tomato, crisp bacon

COLD

ROASTED RED PEPPER HUMMUS on flatbread (V)

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

EGGPLANT BRUSCHETTA on rye (VG)

WATERMELON & FETA SKEWER fresh mint, pomegranate glaze (V, GF)

WHIPPED RICOTTA CROSTINI arugula pesto, slow-roasted tomatoes (V)

MINIATURE LOBSTER ROLL fresh chives, + \$2

LUMP CRAB SALAD on a crisp English cucumber (GF, DF)

JUMBO GULF SHRIMP cocktail sauce (GF, DF), + \$2

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

CAVIAR & POTATO American caviar, house-made waffle potato chip, crème fraîche, chive sticks

WOOD GRILLED LAMB* mint cucumber yogurt, flatbread, + \$2

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 2027

DISPLAYS

BEACON HILL RAW BAR

- Jumbo Gulf Shrimp, \$10 each
- Littleneck Clams*, \$6 each
- Wellfleet Oysters*, \$6 each
- Half Lobster Tail, \$20 per piece

Served with our cocktail sauce, horseradish, mignonette and fresh lemon, displayed on ice. *(minimum of 50 pieces each)*

KENDALL BROOK SMOKED SALMON

Red Bermuda onions, capers and crostini (DF)

\$280 per display *(serves 20 people)*

LOCAL SUSTAINABLE CHEESE

Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (V)

\$18 per person *(cheese selection is subject to availability)*

CHEESE & CHARCUTERIE BOARD

Assorted local soft & hard cheeses, Parma ham, capicola, sopressata, seasonal fruit, crostini, country breads and fruit compotes

\$20 per person *(minimum order of 10 people)*

SEASONAL FRUIT DISPLAY

Melon, pineapple, grapes, and berries (VG, GF)

\$16 per person

BREAD & BUTTER

Whipped ricotta, honey butter, roasted garlic & herb butter, arugula pesto, olive oil & balsamic vinegar, grilled seasoned focaccia, artisan baguette, onion ficelle and rye ficelle (V)

\$16 per person *(minimum order for 25 guests)*

HUMMUS TRILOGY

Artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus. Served with crisp vegetables and grilled mediterranean flatbread(V)

\$18 per person

ROASTED VEGETABLE ANTIPASTO

Roasted zucchini, summer squash, eggplant, red peppers and asparagus with buffalo mozzarella, extra virgin olive oil, aged balsamic vinegar and assorted breads & grissini (V)

\$18 per person

MEDITERRANEAN MEZZE

Hummus, tabbouleh, caponata, marinated mushrooms, marinated artichokes, assorted olives, fresh bocconcini and seasonal roasted vegetables. Served with assorted breads (V)

\$24 per person *(minimum order for 30 people)*

ULTIMATE NACHO STATION

Served with tri-colored tortilla chips, chili, salsa, jalapeños, onions, black olives, sour cream, guacamole, diced tomatoes and cheddar & Monterey jack cheese (GF)

\$20 per person

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STATIONS

CARVING STATIONS

PEPPERED TENDERLOIN OF BEEF* wild mushroom bordelaise sauce, fresh horseradish, Dijon mustard (GF, DF), \$330 *each*

BLACK ANGUS BEEF SIRLOIN* cracked pepper brandy sauce, chimichurri sauce (GF), \$370 *each*

MAPLE-ROASTED TURKEY orange cranberry chutney, Dijon mustard (GF, DF), \$285 *each*

MEDITERRANEAN ROASTED CHICKEN BALLOTINE baby spinach, feta cheese, Marcona almond romesco sauce (GF), \$285 *each*

OVEN-ROASTED ROSEMARY LEG OF LAMB* pinot noir reduction, preserved lemon & mint chutney, mustard reduction (GF, DF, Halal), \$250 *each*

BACON WRAPPED STUFFED PORK LOIN medjool dates, figs, apple brandy sauce (GF), \$250 *each*

HERB-CRUSTED CHILEAN SEA BASS steamed in banana leaves, exotic fruit salsa (GF), \$410 *each*

CEDAR PLANKED SALMON dill mustard sauce (GF, DF), \$295 *each*

LOBSTER & SHRIMP STRUDEL leeks, wild mushrooms, herbs, lobster sauce, \$360 *each*

GARDEN VEGETABLE STRUDEL spaghetti vegetables, baby spinach, sweet onions, red pepper chickpea puree, chimichurri sauce (VG), \$250 *each*

\$175 Chef Fee (Number of Chefs determined by guest size)

STATION ACCOMPANIMENTS

GARDEN GREENS cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette (VG), \$12 *per person*

CAESAR SALAD hearts of romaine lettuce, shaved Parmesan cheese, herbed croutons, Caesar dressing, \$12 *per person*

BEET SALAD baby arugula, pistachios, orange segments, citrus vinaigrette (VG, GF), \$12 *per person*

CARAMELIZED APPLE & CRANBERRY SALAD baby arugula, walnuts, Vermont goat cheese medallions, apple cider vinaigrette (GF), \$12 *per person*

BUFFALO MOZZARELLA red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil (V, GF), \$12 *per person*

SAUTÉED HARICOTS VERTS with shallot butter (V, GF), \$12 *per person*

PETIT VEGETABLES with garlic and herbs (VG, GF), \$12 *per person*

GRILLED VEGETABLES squash, zucchini, eggplant, peppers, extra-virgin olive oil, fresh herbs, balsamic vinegar (VG, GF), \$12 *per person*

PAN ROASTED CREMINI MUSHROOMS caramelized ginger and soy sauce (VG, GF), \$12 *per person*

ROASTED BRUSSELS SPROUTS maple bacon (GF, DF), \$12 *per person*

PARMESAN-CRUSTED ROSEMARY FOCACCIA BREAD (V), \$7 *per person*

POTATO AU GRATIN with a hint of nutmeg (V, GF), \$13 *per person*

ROASTED FINGERLING POTATOES (VG, GF), \$13 *per person*

SHALLOT MASHED POTATOES (GF), \$13 *per person*

WILD RICE PILAF steamed basmati, wild rice, fresh herb (VG, GF), \$13 *per person*

ROSEMARY TRUFFLE PARMESAN FRENCH FRIES (V), \$13 *per person*

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SPECIALTY STATIONS

SOUP STATION

- TRADITIONAL NEW ENGLAND CLAM CHOWDER fresh clams, potatoes, bacon, cream
- MAINE LOBSTER BISQUE lobster meat, sweet sherry, velvety broth
- ROASTED TOMATO SOUP vine ripened tomatoes, tomato, broth, aged balsamic, extra virgin olive oil, fresh basil (VG, GF)

\$24 per person (minimum of 30 guests)

CHILI STATION

Beef chili topped with melted cheddar & Monterey jack cheese, sour cream and served with tortilla chips (GF)

\$18 per person, \$175 Chef Fee (Number of Chefs determined by guest size)

INCREDIBLE BURGER STATION*

Ground beef, turkey and vegetarian burgers grilled to perfection. Served with a brioche buns, cheeses, sautéed mushrooms, bacon, tomatoes, lettuce, red onions, bleu cheese and pickles. Accompanied by French fries, onion rings and potato chips.

\$28 per person, \$175 Chef Fee (Number of Chefs determined by guest size)

ITALIAN SAUSAGE STATION

Roasted pepper, caramelized onions, whole grain mustard, sweet pickled relish

\$24 per person, \$175 Chef Fee (Number of Chefs determined by guest size)

LA TAQUERIA (SELECT TWO)

- Fried Fish
- Grilled Chicken
- Pulled Pork
- Skirt Steak*

Create your own tacos with our flour and corn tortillas, guacamole, jicama slaw, pico de gallo, mango salsa, chipotle lime crema, Monterey jack cheese, shredded cabbage, pickled red onions and tomato salsa.

\$38 per person (minimum 30 guests) , \$175 Chef Fee (Number of Chefs determined by guest size)

CHEF’S FARMERS MARKET STATION (SELECT FIVE)

Grilled focaccia bread, artisan baguette, whipped ricotta, honey and garlic & herb butter

- CAMELIZED APPLE AND DRIED CRANBERRY SALAD Baby arugula, walnuts, Vermont goat cheese medallions, apple cider vinaigrette (V, GF)
- FATTOUSH SALAD romaine lettuce, Roma tomatoes, English cucumber, French radish, scallions, feta cheese, olives, mint, lemon vinaigrette, lavash chips, pomegranate glaze (V)
- AVOCADO SALAD Roma tomatoes, red onions, baby spinach, cucumbers, cilantro lime vinaigrette (VG, GF)
- CAESAR SALAD hearts of romaine lettuce, shaved aged Parmesan cheese, herbed croutons, Caesar dressing
- COUSCOUS SALAD mango, roasted red and yellow peppers, scallions, honey lime vinaigrette (VG)
- BUFFALO MOZZARELLA red and yellow vine ripened tomatoes, fresh basil, aged balsamic vinegar, extra-virgin olive oil (V, GF)
- GRILLED VEGETABLES squash, zucchini, eggplant, peppers, extra-virgin olive oil, balsamic vinegar (VG, GF)
- SEASONAL FRUIT DISPLAY melon, pineapple, grapes, berries (VG, GF)

\$30 per person (minimum of 25 guests, additional \$10 per guest if fewer than 25 guests)

With Herb Roasted Quinoa, \$8 per person

With Grilled Salmon, \$18 per person

With Grilled Chicken, \$9 per person

With Sautéed Shrimp and Scallop, \$18 per person

With Grilled Beef Tips*, \$18 per person

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SPECIALTY STATIONS

RISOTTO STATION **(SELECT TWO)**

- **GARDEN VEGETABLE** saffron (VG, GF)
- **LEMON & MEDITERRANEAN HERBS** aged Parmesan cheese (V, GF)
- **TOMATO BASIL & MASCARPONE** (V, GF)
- **PUMPKIN & CRANBERRY** Asiago cheese (V, GF)
- **MUSHROOM & SPINACH** aged Parmesan cheese (V, GF)

\$24 per person, \$175 Chef Fee (Number of Chefs determined by guest size)

With Char-Grilled Chicken Breast (GF), \$9 per person

With Sautéed Shrimp and Scallops (GF), \$12 per person

GOURMET PASTA STATION **(SELECT TWO)**

- **CHEESE TORTELLINI** broccoli florets, Pecorino cream sauce (V)
- **PENNE** tomato basil sauce, shaved aged Parmesan cheese (V)
- **ORECCHIETTE** baby spinach, cherry tomatoes, arugula pesto (VG)
- **FUSILLI** cacio e pepe (V)
- **GEMELLI PASTA** lemon, capers, butter sauce
- **LOBSTER RAVIOLI** tomato, vodka cream sauce, + \$9 per person
- **WILD MUSHROOM RAVIOLI** cremini mushrooms, with mushroom cream sauce (V)
- **RATATOUILLE RAVIOLI** roasted ratatouille vegetables, tomato basil sauce (VG)
- **PUMPKIN RAVIOLI** caramelized butternut squash, cranberries, purple sage butter sauce (V)

\$26 per person

\$175 Chef Fee (Number of Chefs determined by guest size)

With Char-Grilled Chicken Breast (GF), \$9 per person

With Sautéed Shrimp and Scallops (GF), \$12 per person

STIR FRY STATION

Served with steamed white rice **(SELECT TWO)** noodles, stir-fried vegetables and fried wontons

- **CREMINI MUSHROOM** stir fried vegetables, miso ginger sauce (VG)
- **TENDERED CHICKEN** red pepper flakes, carrots, teriyaki sauce (DF)
- **GULF SHRIMP** and sea scallops red chili peppers, soy-sesame sauce (DF)
- **PEPPERED BEEF*** sweet onions, ginger soy sauce
- **MAINE LOBSTER** Thai basil, ginger garlic sauce, + \$12 per person

\$32 per person

\$175 Chef Fee (Number of Chefs determined by guest size)

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DESSERTS

THE SUNDAE SOIRÉE CART

Vanilla & chocolate ice cream, warm hot fudge, caramel sauce, seasonal berries, crushed walnuts, Oreo® crumbles, M&M's®, rainbow sprinkles, whipped cream

\$22 per person (minimum of 25 guests, additional \$10 per guest if fewer than 25 guests)

\$175 Chef Fee (number of Chefs determined by guest size)

ENHANCEMENTS

Fruit Sorbet, \$8 per person

AFFOGATO vanilla ice cream, freshly brewed espresso, \$6 per person, \$175 Barista Fee required

MINIATURE COBBLER STATION

Assortment of warm Georgia peach, cinnamon apple, wild berry cobbler, Madagascar vanilla ice cream

\$28 per person (minimum of 20 guests)

\$175 Chef Fee (number of Chefs determined by guest size)

THE CAFÉ COFFEE BREAK

Biscotti, house made cookies, chewy coconut macaroons (GF), rich chocolate truffles, espresso, cappuccino, freshly brewed Colombian coffee, decaffeinated coffee, and a selection of fine teas

\$28 per person (minimum of 10 guests), \$175 barista fee

AFFOGATO vanilla ice cream, freshly brewed Espresso, \$6 per person, \$175 Barista Fee required

LA DOLCE CANNOLI CARRETTA

Classic ricotta cream, crisp golden shells, crushed pistachios, mini chocolate chips, strawberries, toasted coconut, powdered sugar

\$45 per dozen (minimum of 4 dozen)

\$175 Chef Fee (number of Chefs determined by guest size)

CHURROS & CHARM

Warm churros, cinnamon sugar, toasted coconut, salted pepitas, whipped cream, Mexican chocolate sauce, dulce de leche

\$45 per dozen (minimum of 4 dozen)

\$175 Chef Fee (number of Chefs determined by guest size)

THE CHOCOLATE FOUNTAIN

Selection of sliced fruit & berry skewers, marshmallows, graham crackers, pretzels, Italian biscotti

\$24 per person (minimum of 25 guests, additional \$10 per guest if fewer than 25 guests)

\$175 Chef Fee (number of Chefs determined by guest size)

DESSERTS

PETIT FOURS almondines, triple chocolate squares, pistachio financiers, chocolate crumbles, caramel & cinnamon financiers, raspberry cheesecakes, operas, \$42 per dozen (minimum order of 12 dozen)

CHEF'S SELECTION OF TARTLETS Chef's selections of miniature fruit, chocolate, berry tartlets, \$42 per dozen

FRENCH MACARONS raspberry, coffee, caramel, lemon, vanilla, and chocolate (GF), \$55 per dozen (minimum order of 6 dozen)

EUROPEAN MINIATURE PASTRIES choux vanilla, choux chocolate, strawberry pastry, pistachio financiers, mango pastry, opera pastry, napoleon, \$65 per dozen (minimum order of 4 dozen)

COCONUT MACAROONS (GF), \$39 per dozen

ITALIAN BISCOTTI, \$39 per dozen

CHEERS COOKIE JAR house baked chocolate chip, chocolate crackle, oatmeal raisin, \$39 per dozen

SPECIALTY MINIATURE CUPCAKES chocolate, vanilla, and lemon coconut, \$55 per dozen (minimum order of 6 dozen)

MINIATURE BOSTON CREAM PIES golden sponge cake, pastry cream, rich chocolate frosting, \$50 per dozen

MINIATURE TIRAMISU mascarpone cheese, lady fingers, espresso, chocolate sauce, fresh berries, \$50 per dozen

MINIATURE RICOTTA CANNOLI, \$42 per dozen

LEMON SQUARES, \$39 per dozen

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

DECADENT CHOCOLATE TRUFFLES (V, GF), \$50 per dozen

EXOTIC FRUIT SKEWERS New Zealand kiwi, Hawaiian pineapple, Mexican strawberry (VG, GF), \$8 each

COFFEE AND TEA STATION

Freshly brewed Colombian coffee, decaffeinated coffee, and a selection of Dammann Frères black, green, and herbal teas

\$9 per person

With Espresso and Cappuccino, \$6 per person, \$175 Barista Fee required

With Cold Brew, \$6 per person



EVENT PACKAGES

THE CHEERS EVENT PACKAGE

THE BOSTON SPORTS PACKAGE

THE CHEERS EVENT PACKAGE

\$158 per person (minimum of 30 guests)

Includes five hors d'oeuvres, two displays, soup station, gourmet pasta, carving station.

BUTLER PASSED HORS D'OEUVRES (SELECT FIVE)

HOT

FRENCH FRIES served in street paper (VG)

CRISP MOZZARELLA STICKS tomato basil sauce (V)

FOCACCIA MINI PIZZAS (V)

SAFFRON RISOTTO ARANCINI arrabiatta sauce (V)

MINIATURE VEGGIE PANINI pesto (V)

GENERAL TSO'S CAULIFLOWER BITE (VG, GF)

ZUCCHINI & CHICKPEA FRITTER tomato confit (VG)

MARYLAND CRAB CAKES Cajun rémoulade sauce

LOBSTER MACARONI AND CHEESE toasted breadcrumbs

CRISPY CALAMARI roasted red peppers, jalapeños, zesty marinara sauce

SHRIMP SCAMPI garlic, olive oil, lemon, parsley (GF), \$2 per person

MINIATURE CLAM CHOWDER served in an espresso cup

CHEESEBURGER SLIDERS* American cheese, ketchup, mustard, cornichon

MINIATURE STEAK N' CHEESE* steak, onions, peppers, Munster cheese

GRILLED CHICKEN SLIDER chipotle mayo

MINIATURE BBQ CHICKEN FLATBREAD bbq chicken, roasted onions,

peppers, cheddar & Monterey jack cheese

CHICKEN FINGERS honey mustard sauce

BUFFALO TENDERS boneless chicken tenderloins, hot sauce, bleu cheese dipping sauce

HOT HONEY CHICKEN peppers, onions (GF)

QUESADILLA grilled chicken, cheddar and Monterey jack cheese, caramelized onions,

roasted peppers, flour tortilla

PUB SKINS potato skins, bacon bits, cheddar & Monterey jack cheese (GF)

MINIATURE GRILLED CHEESE cheddar cheese,

vine-ripened tomato, crisp bacon

COLD

ROASTED RED PEPPER HUMMUS on flatbread

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

EGGPLANT BRUSCHETTA on rye (VG)

WATERMELON & FETA SKEWER fresh mint, pomegranate glaze (V, GF)

MINIATURE LOBSTER ROLL fresh chives, + \$2

LUMP CRAB SALAD on a crisp English cucumber (GF, DF)

JUMBO GULF SHRIMP cocktail sauce (GF, DF), + \$2

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

WOOD GRILLED LAMB* mint cucumber yogurt, flatbread, + \$2

DISPLAYS (SELECT TWO)

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

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

HUMMUS TRILOGY artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus. Served with crisp vegetables and grilled mediterranean flatbread (V)

ULTIMATE NACHO DISPLAY served with tri-color tortilla chips, chili, salsa, jalapenos,

onions, black olives, sour cream, guacamole, diced tomatoes and cheddar & Monterey jack cheese

SOUP STATION (included in Cheers Package)

TRADITIONAL NEW ENGLAND CLAM CHOWDER fresh clams, potatoes, bacon, cream

MAINE LOBSTER BISQUE lobster meat, sweet sherry, velvety broth

ROASTED TOMATO SOUP vine ripened tomatoes, tomato, broth, aged balsamic, extra virgin olive oil, fresh basil (VG, GF)

PASTA STATION (SELECT TWO)

CHEESE TORTELLINI broccoli florets, Pecorino cream sauce (V)

PENNE tomato basil sauce, shaved aged Parmesan cheese (V)

ORECCHIETTE baby spinach, cherry tomatoes, arugula pesto (VG)

FUSILLI cacio e pepe (V)

GEMELLI PASTA lemon, capers, butter sauce

LOBSTER RAVIOLI tomato, vodka cream sauce, + \$9

WILD MUSHROOM RAVIOLI cremini mushrooms, with mushroom cream sauce (V)

RATATOUILLE RAVIOLI roasted ratatouille vegetables, tomato basil sauce (VG)

PUMPKIN RAVIOLI caramelized butternut squash, cranberries, purple sage butter sauce (V)

\$175 Chef Fee (Number of Chefs determined by guest size)

With Char-Grilled Chicken Breast (GF), \$9 per person

With Sautéed Shrimp and Scallops (GF), \$12 per person

CARVING STATION (SELECT TWO)

INCREDIBLE BURGER STATION* Ground beef, turkey and vegetarian burgers grilled to perfection. Served with brioche buns, cheeses, sautéed mushrooms, bacon, tomatoes, lettuce, red onions, bleu cheese and pickles. Accompanied by French fries, onion rings and potato chips

ITALIAN SAUSAGE STATION roasted pepper, caramelized onions, whole grain mustard, sweet pickled relish

PEPPERED TENDERLOIN OF BEEF* wild mushroom bordelaise sauce, fresh horseradish, Dijon mustard (GF, DF)

BLACK ANGUS BEEF SIRLOIN* cracked pepper brandy sauce, chimichurri sauce (GF)

MEDITERRANEAN ROASTED CHICKEN BALLOTINE baby spinach, feta cheese, Marcona almond romesco sauce (GF)

MAPLE-ROASTED TURKEY orange cranberry chutney, Dijon mustard (GF, DF)

OVEN-ROASTED ROSEMARY LEG OF LAMB* pinot noir reduction, preserved lemon & mint chutney, mustard reduction (GF, DF, Halal)

BACON WRAPPED STUFFED PORK LOIN medjool dates, figs, apple brandy sauce (GF)

HERB-CRUSTED CHILEAN SEA BASS steamed in banana leaves, exotic fruit salsa, + \$10 per person

CEDAR PLANKED SALMON dill mustard sauce (GF, DF)

LOBSTER & SHRIMP STRUDEL leeks, wild mushrooms, herbs, lobster sauce

GARDEN VEGETABLE STRUDEL spaghetti vegetables, baby spinach, sweet onions, red pepper chickpea puree, chimichurri sauce (VG)

\$175 Chef Fee (Number of Chefs determined by guest size)

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THE CHEERS EVENT PACKAGE

THE BOSTON SPORTS PACKAGE

THE BOSTON SPORTS PACKAGE

\$114 per person (minimum of 30 guests)
Includes five hors d'oeuvres, two stations & two station accompaniments.

BUTLER PASSED HORS D'OEUVRES (SELECT FIVE) HOT

- FRENCH FRIES served in street paper (VG)
- CRISP MOZZARELLA STICKS tomato basil sauce (V)
- FOCACCIA MINI PIZZAS (V)
- SAFFRON RISOTTO ARANCINI arrabiatta sauce (V)
- MINIATURE VEGGIE PANINI pesto (V)
- GENERAL TSO'S CAULIFLOWER BITE (VG, GF)
- ZUCCHINI & CHICKPEA FRITTER tomato confit (VG)
- MARYLAND CRAB CAKES Cajun rémoulade sauce
- LOBSTER MACARONI AND CHEESE toasted breadcrumbs
- CRISPY CALAMARI roasted red peppers, jalapeños, zesty marinara sauce
- SHRIMP SCAMPI garlic, olive oil, lemon, parsley (GF), + \$2
- MINIATURE CLAM CHOWDER served in an espresso cup
- CHEESEBURGER SLIDERS* American cheese, ketchup, mustard, cornichon
- MINIATURE STEAK N' CHEESE* steak, onions, peppers, Munster cheese
- GRILLED CHICKEN SLIDER chipotle mayo
- MINIATURE BBQ CHICKEN FLATBREAD bbq chicken, roasted onions, peppers, cheddar & Monterey jack cheese
- CHICKEN FINGERS honey mustard sauce
- BUFFALO TENDERS boneless chicken tenderloins, hot sauce, bleu cheese dipping sauce
- HOT HONEY CHICKEN peppers, onions (GF)
- QUESADILLA grilled chicken, cheddar and Monterey jack cheese, caramelized onions, roasted peppers, flour tortilla
- PUB SKINS potato skins, bacon bits, cheddar & Monterey jack cheese (GF)
- MINIATURE GRILLED CHEESE cheddar cheese, vine-ripened tomato, crisp bacon

COLD

- ROASTED RED PEPPER HUMMUS on flatbread (V)
- CAPRESE SKEWER aged balsamic, extra virgin olive oil (V, GF)
- EGGPLANT BRUSCHETTA on rye (VG)
- WATERMELON & FETA SKEWER fresh mint, pomegranate glaze (V, GF)
- MINIATURE LOBSTER ROLL fresh chives
- LUMP CRAB SALAD on a crisp English cucumber (GF, DF)
- JUMBO GULF SHRIMP cocktail sauce (GF, DF)
- CALIFORNIA ROLL crab meat, avocado, cucumber, rice, nori (DF)
- WOOD GRILLED LAMB* mint cucumber yogurt, flatbread, + \$2

STATIONS (SELECT TWO)

INCREDIBLE BURGER STATION* Ground beef, turkey and vegetarian burgers grilled to perfection. Served with brioche buns, cheeses, sautéed mushrooms, bacon, tomatoes, lettuce, red onions, bleu cheese and pickles. Accompanied by French fries, onion rings and potato chips
\$175 Chef Fee (Number of Chefs determined by guest size)

ITALIAN SAUSAGE STATION roasted pepper, caramelized onions, whole grain mustard, sweet pickled relish \$175 Chef Fee (Number of Chefs determined by guest size)

ULTIMATE NACHO STATION served with tri-colored tortilla chips, chili, salsa, jalapenos, onions, black olives, sour cream, guacamole, diced tomatoes and cheddar & Monterey jack cheese

STATION ACCOMPANIMENTS (SELECT TWO)

GERMAN STYLE POTATO SALAD fresh herbs, bitter greens (V, GF)

CAESAR SALAD hearts of romaine lettuce, shaved aged parmesan cheese, herbed croutons, Caesar dressing

COUSCOUS SALAD mango, roasted red and yellow peppers, scallions, honey lime vinaigrette (VG)

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

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

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



BEVERAGES

SEASONAL CRAFT COCKTAILS

SPRING/SUMMER

APEROL SPRITZ Aperol, soda, champagne, \$17 *per drink*

BLACKBERRY BRAMBLE gin, blackberry liqueur, simple syrup, ginger, lemon juice, blackberry garnish, \$17 *per drink*

SARTI ROSA SPRITZ passion fruit, blood orange, mango liqueur, soda, champagne, \$17 *per drink*

CUCUMBER REFRESHER vodka, lemonade, English cucumber, dried lemon garnish, \$17 *per drink*

HUGO SPRITZ St-Germain, mint, soda, champagne, lemon wheel garnish, \$17 *per drink*

PEACH BELLINI peach puree, sparkling wine, simple syrup, lemon juice, \$17 *per drink*

LYCHEE & GRAPEFRUIT FIZZ Bacardi Rum, Aperol, grapefruit, lychee, soda, dried grapefruit wheel garnish, \$17 *per drink*

KIWI HIGHBALL kiwi puree, vodka, lemon juice, organic agave syrup, soda, kiwi slice garnish, \$20 *per drink*

FALL/WINTER

APPLE CIDER CHAMPAGNE COCKTAIL apple cider, rum, champagne, \$16 *per drink*

COLD BREW MARTINI cold brew, vodka, coffee liquor, Bailey's, \$18 *per drink*

FIG MANHATTAN fig vodka, rye, vermouth, orange bitters, \$18 *per drink*

PAPER PLANE Aperol, amaro, bourbon, lemon, \$17 *per drink*

POMEGRANATE PALOMA tequila, pomegranate juice, lime, honey syrup, soda, rosemary sprig, \$16 *per drink*

RUM PUNCH dark rum, compote, orange juice, pineapple juice, \$16 *per drink*

CHAI ESPRESSO MARTINI vodka, espresso, coffee liqueur, spiced chai syrup, grated nutmeg, \$18 *per drink*

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 2027

SEASONAL CRAFT MOCKTAILS

SPRING/SUMMER

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

GRAPEFRUIT ROSEMARY MOCKTAIL grapefruit juice, rosemary simple syrup, Kylie Minogue Sparkling Rose (zero-proof)

RASPBERRY LEMONADE raspberries, lemon juice, organic agave syrup, soda

WATERMELON REFRESHER watermelon puree, lime juice, organic agave syrup, orange bitters

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

BUTTERFLY EFFECT lemonade, English cucumber juice, topped with butterfly pea blossom tea, garnished with cucumber skewer & edible botanicals

\$14 per drink

FALL/WINTER

MOCKTAIL MULE apple cider, lime juice, organic agave syrup, ginger beer, Damrak VirGin 0.0

DRY 75 lemon juice, pomegranate juice, organic agave syrup, sparkling cider, floral blend of botanicals

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

WINTER PUNCH orange juice, pomegranate juice, cinnamon syrup, orange bitters, Damrak VirGin 0.0

CHAI COLADA Masala chai, pineapple juice, coconut cream, cinnamon, star anise garnish

SPARKLING APPLE CIDER dried apple garnish

\$14 per drink

COCKTAILS & MOCKTAILS

HOUSE BEVERAGES

HOUSE BEVERAGES

CALL LEVEL

Tito's Vodka
Tanqueray Gin
El Jimador Tequila
Bacardi Rum
Dewars White Scotch
Jameson Irish Whiskey
Johnnie Walker Red Scotch
Jack Daniels Bourbon
\$15 per drink

COGNAC

Courvoisier VS, \$14
Courvoisier VSOP, \$26
Courvoisier XO, \$31
Remy Martin XO, \$38

IMPORTED & DOMESTIC

Assorted Bottled and Draught Beers, \$8-10
Assorted Bottled Craft Beers, \$10-12

HOUSE WINES

Red and White, \$14-15 per glass

HARD SELTZER

High Noon, \$10

SOFT DRINKS

Soda and Juice, \$5

PREMIUM LEVEL

Ketel One Vodka
Bombay Gin
Tanteo Blanco Tequila
Mount Gay Rum
Crown Royal Blended Scotch
Johnnie Walker Black Scotch
Makers' Mark Bourbon
\$16 per drink

CALL CORDIALS

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

DELUXE LEVEL

Grey Goose Vodka
Bombay Sapphire Gin
Casamigos Tequila
Patron Silver Tequila
Pyrat Rum XO Reserve
Glenfiddich Scotch
Glenlivet Scotch
Woodford Reserve Bourbon
\$17 per drink

DELUXE CORDIALS

Grand Marnier, \$16
Cointreau, \$16
Hennessey VS, \$16

BEVERAGE PACKAGES

PACKAGE #1

All draught and bottled beers, house wines, well liquors, sodas and juice
(Well liquors include our house vodka, gin, rum, whiskey, bourbon and all house cordials)
Martinis and multiple liquor drinks are not included in the price.
\$32 per person, per hour

PACKAGE #2

All draught and bottled beers, house wines, champagnes, call liquors, sodas and juices
This price would include all martinis and multiple liquor drinks.
\$37 per person, per hour

*Listed prices are per person, per hour
There is a 2-hour minimum and a 4-hour maximum
Shots may not be consumed during any open bar*

*All beverages must be purchased from Cheers
Proper identification will be required in compliance with Massachusetts State Liquor Laws*

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 2027



POLICIES

USE OF CHEERS LOGO

The Cheers logo is licensed through CBS Studios Inc. and cannot be used without proper authorization. For printed materials such as invitations, event programs or promotional materials for the Event, proofs will be submitted for approval by CBS Studios Inc. by Cheers. This approval process will take 10 business days. Once authorized, these printed materials can be printed by the Client. For merchandise or giveaway items (including, but not limited to, T-shirts, glassware, etc), items will be designed by Cheers, submitted for approval by both Client and CBS Studios Inc. , and ordered by Cheers. It is not acceptable for merchandise or giveaway items to be created by the Client on its own due to the trademark and associated royalties.

MENUS

To allow for proper planning by our Chef, Cheers Boston requires a finalized menu at least one month prior to the event. 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 area. 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.

ALCOHOL & BEVERAGE SERVICE

Cheers Boston 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 4 hours or less. However, at the sole discretion of Cheers Boston manager on duty at the Event, other arrangements might be made. Cheers Boston reserves the right to control and monitor the consumption of alcohol beverages for its own benefit, but it does not represent that it will do so except as required by applicable law. Cheers Boston reserves the right to refuse service to any guest or guests, if deemed necessary. In accordance with Massachusetts State Laws all guests attending event shall provide proper identification to be served alcohol. All beverages must be provided by the Cheers Boston and consumed on property.

GUARANTEES & COUNTS

Cheers Boston requires a final guest count by 12:00pm 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, Cheers Boston may accept the number of Guests listed above 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.

POLICIES

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

After the guaranteed 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 unless there is an Event Credit Card on file. After the Event, final payment of all charges, including any additional amounts or charges approved by the Client, may be made by corporate check, cash or wire transfer otherwise Hampshire House is authorized to, and shall charge the Event Credit Card for all amounts due within 2 business days of the event.

THE EVENT

Conduct: Cheers Boston will not accept certain kinds of parties deemed inappropriate due to the size or nature of the event. We are concerned for all of our clients and wish to ensure that no event becomes disruptive or reflects badly on the facility or interferes with the neighborhood. Cheers Boston therefore reserves the right to remove any individual(s) or terminate any event at which Client or any guest of Client violates the decorum of, or disturbs any other guest or any staff member of, Cheers Boston. Cheers Boston reserves the right to hire necessary security officers when required, at its guest's discretion, at the Client' expense. The Client is fully liable for any damages done by their guests.

Closing Time: If the closing time of the event is delayed or extended by more than one-half hour (with Cheers Boston 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 decor. All decorations must comply with local fire law.

CANCELLATIONS

The Event may be canceled without any penalty to the Client if written notice of the cancellation is received by Cheers Boston at least 90 days in advance of the date reserved. Events canceled in writing with less than 90 days' notice will result in the forfeit of the initial deposit. Events not canceled in writing, or canceled with less than 45 days' notice will be charged 100% of the Total Estimated Minimum Price of the Event set forth above, PLUS any out of pocket costs incurred by Cheers Boston, for which Cheers Boston is authorized to, and may charge the Event Credit Card.

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 5 pm or later, the decision must be made prior to 11 am 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.

VENDOR POLICIES

PREFERRED VENDORS

Cheers has extensive experience with many different vendors in the Boston area. These vendors are considered our preferred vendors and are strongly recommended by Cheers for all our clients and events. Our preferred vendor list can be obtained from our Sales Department.

OUTSIDE VENDORS

Our preferred vendors offer all services necessary. However, if you find it necessary to use outside services, any companies, firms, agencies, individuals and groups hired by or on behalf of your event/group shall be subject to Cheers Boston's approval. Two weeks prior to the event, all outside vendors will be required to provide a valid Certificate of Insurance as outlined below. Upon advanced notice from Cheers Boston to you, we shall cooperate with such vendor and provide them with facilities at the premises to the extent that the use and occupancy of the facilities by the vendor does not interfere with the use and enjoyment of our premises by other guests and members of Cheers Boston

We reserve the right to approve all specifications, including electrical requirements, from all outside contractors, and if applicable to charge a fee for outside services brought into Cheers Boston. Your outside contractors/vendors must comply with all other similar requirements we deem appropriate, in our sole discretion, regarding use of our function space, facilities and use of Cheers Boston services and must supply a Certificate of Insurance with the following requirements:

- A minimum of \$1,000,000 General Liability

The certificate must also name as additionally insured as noted below:

Cheers Boston
84 Beacon St.
Boston, MA 02108

Each party agrees that the insurance coverage required to be maintained under the provisions of this Agreement shall not limit or restrict its liabilities under this Agreement.

DO IT YOURSELF OR “DIY” POLICIES

Clients who wish to take on the responsibility of any duties within the event which would normally be done professionally must notify Cheers one month in advance of the event date.

- Set up must be completed within provided vendor load-in and set up time, no more than two hours prior to event start time.
- Cheers will not provide carts, brooms, tape, tools, etc. so please be sure that whoever is handling the DIY items come prepared.
- Everything must be removed from the event space within the 60 minute load out period at the end of the event. Nothing can be stored overnight at Cheers.
- Centerpieces must come preassembled and labeled with where they should be placed.
- Lighting **MUST** be done professionally by a licensed vendor.
- Additional charges apply for excessive dirt/debris.

CONTACT US

EVENTS@CHEERSBOSTON.COM
617-854-7628



84 BEACON STREET
BOSTON, MA 02108

CHEERSBOSTON.COM

