
POSTO

PRIVATE DINING & CATERING

Posto is an elegantly appointed venue with subtle contemporary and rustic sophistication. The restaurant is warm and welcoming with soft earth tones on the walls, polished organic floors and is decorated with local art from the surrounding community. In the evening Posto glows with the warmth of candle lights and flickers with the fire from our wood burning oven. In the sunlight, Posto is a bright and cheerful space that can be beautifully appointed at your planners discretion. During seasonable weather all the glass front doors can be open which creates a fantastic open air effect which will be sure to leave a lasting impression on your guests for time to come.

LOCATION

187 ELM ST
SOMERVILLE, MA 02144
617.625.0600
events@postoboston.com



Modern Italian Cuisine
Private + Semi Private Dining Options
Custom Menu Cards
Flexible & Customizable Floorplan
Full Private Bar
Professional Service Staff
Coat Room Attendant
Accessible to Bus and Red Line T Station

Great For Any Type Of Event!

VENUES

MAIN DINING ROOM

Posto's main dining room can be combined with the Galleria space upon request for a full buyout of Posto for the day or evening. Posto can accommodate up to 80 guests for a seated dinner, buffet, meeting or other event of your choosing. It can also accommodate up to 125 guests for a cocktail style event. Please note additional rentals of plateware or furniture may be necessary for a full restaurant buyout.



GALLERIA

Posto's private dining room. The Galleria can accommodate up to 28 people for a seated dinner or up to 35 people for a cocktail reception with antipasti and passed hors d'oeuvres.



EVENT MINIMUMS

Event minimums are for food and beverage and vary by space and type of event, as well as day of the week. The minimum does not include tax, gratuities, rental charges or administrative fees. We look forward to working with you to find out which day/option will best suit the needs of your event. Please contact our event coordinator at: events@postoboston.com.

The Galleria - Dinner

Sunday-Wednesday evenings: \$1200*

Thursday Evenings: \$2000*

Friday & Saturday evenings: \$2000 plus \$500 Room Fee

*Reduced rates are available on request and will require an earlier start time of 4:00 and an end time of 6:30. Please inquire with event manager on pricing for earlier events

*Rates are subject to seasonal change

Posto Main Dining Room - Lunch & Brunch

Monday-Saturday Lunch: \$ 2,000

Sunday Brunch: \$2500

Full Restaurant Buy Out - Dinner

Sunday-Wednesday evenings: \$8000**

Thursday-Saturday evenings: \$12,000**

**These amounts are subject to change without notice

Posto's Mobile Wood Fired Catering Oven

30 Person Minimum or \$1500 Food & Beverage Minimum

EVENT INFORMATION

RESERVING A PRIVATE DINING ROOM

To formally reserve the Galleria at Posto, we do require for a signed contract along with a \$200 deposit. For a full restaurant buyout, a \$1,000 deposit is required along with a signed contract. Please note that full restaurant buyouts may include additional rentals of plateware and furniture. Please speak with your event coordinator for pricing of rentals.

The menu and all other details of your event will be finalized 7 days prior to your event. If the menu is not confirmed 7 days previous, a menu may be selected for you.

The guaranteed guest count is required 5 days before your event. This number cannot be decreased but may be added to, in the days leading to your event.

CANCELLATION POLICIES

In the event of a cancellation 14 days prior to your event, all deposits may be refunded or applied to a another event within one year of the original date. Cancellation of a private event within 14 days of the event will be charged the amount of the deposit and the deposit may not be applied to a different date. If the event is cancelled within 5 days of the event, 100% of the countersigned event sheet which includes total food will be charged to the credit card on file.

YOUR FINAL BILL

Once the food + beverage minimum has been met there will be three additional charges to your final bill. The first is a 2% administration fee. The second is the Current Massachusetts State Meals Tax 7% will be added to all food and beverage charges. The third is a service charge that will be distributed amongst the staff assigned to your event. You will be able to select the gratuity given to your service staff.

MENU PLANNING

Due to the seasonality of ingredients and our commitment to supporting local businesses + farms, menu items may be modified without notice. We are happy to accommodate all dietary needs + restrictions, and will always do our best to accommodate the needs of your guests. If possible our event team asks that you provide as much information you can prior to the event regarding allergies and dietary restrictions.

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SAMPLE PACKAGES

All parties include our Rosemary Sea Salt Bread and Marinated Olives for the table.

Seated Package 1

Set appetizer, set entrée and set dessert\$55

Seated Package 2

Set appetizer, choice of two entrées and/or pastas, and set dessert\$60

Seated Package 3

Choice of two items from the appetizer menu, choice of three entrées and/or pastas, and set dessert\$65

Seated Package 4

Passed hors d'oeuvres, set salad, set pasta, choice of two entrées and set dessert.....\$85



Pizza Buffet (For parties of 20 or less)

1- Salad, assorted pizzas (choice of 5 from main menu) and set dessert.....\$35

2- Salad, assorted pizzas (choice of 5 from main menu), pasta and set dessert.....\$45



Neapolitan Buffet:

Choose two items from appetizers, one pasta, assorted pizzas (choice of 5 from main menu, one entrée and set dessert\$95



SAMPLE MENU



FALL 2017

STATIONED HORS D'OEUVRES

Cheese & Charcuterie Board

domestic + imported artisanal cheese, new england charcuterie, toasted bread + house made crackers,
seasonal accompaniments

\$9 per person

Antipasti Display

marinated olives, tuscan bean dip, chick pea salad, pickled seasonal vegetables

\$7 per person

Bruschetta Display

select three

Roasted Beet local beet, VT goat cheese, vincotto

White Bean Puree roasted peppers, white bean puree, oregano, parmesan

Gorgonzola seasonal fruit, walnut, local honey

Tomato & Goat Cheese basil, onion, vincotto

\$8 per person

PASSED HORS D'OEUVRES

select three

\$15 per person for 45 minutes of passing

Maine Crab Cakes basil aioli

Tuna Crudo sea salt cracker | citrus aioli

Grilled Shrimp Speidini tomato agrodolce

Grilled Chicken Spiedini lemon | rosemary glaze

Beef Carpaccio Crostini parmesan | aioli | arugula

Portobello Mushroom Crostini aged balsamic vinegar | Pecorino Toscano

Bruschetta roasted peppers | white bean purée | oregano | parmesan

Gorgonzola Bruschetta seasonal fruit | walnut | local honey

Tomato & Goat Cheese Bruschetta basil | onion | vincotto

Bruschetta local beet salad | VT goat cheese | vincotto

Crispy Lemon Arancini mozzarella | basil | pomodoro

Crispy Mushroom Arancini truffle aioli

Parmesan Toasts asparagus | lemon aioli

Nonna's Meatballs parmesan | pomodoro

APPETIZERS

- Caesar** white anchovy | parmesan croutons
Arugula endive | gorgonzola picante | honey & thyme vinaigrette
Beets chioggia beets | goat cheese | vincotto | olive oil croutons
Maple Brook Farms Burrata roasted tomato | prosciutto di parma | vincotto
Soft Marscapone Polenta wild mushroom | marsala
Shrimp Risotto basil | citrus | VT butter

PASTA

- Tortellini** jonah crab | spiced squash fondutta | parmesan crema | fried parsley
Spaghetti shrimp scampi | roasted garlic butter | lemon | white wine | baby heirloom tomatoes |
Gnocchi braised beef short ribs | red wine sauce | parmesan crema
Tagliatelle ragu bolognese | veal | beef | pork | parmesan
Pappardelle roasted acorn squash | sage | cranberries | shaved brussels sprouts | parmesan

ENTREES

- Swordfish** grilled swordfish | creamy farro | garlic | pancetta | butternut squash*
Salmon pan roasted salmon | baby heirloom carrots | fingerling potatoes | garlic vinaigrette*
Steak rib-eye tender | salt roasted crispy potatoes | shallot-marrow sugo | spinach*
Chicken grilled chicken | baked polenta | brussels sprouts | guanciale | caramelized apples | maple syrup *

DOLCI

- Panna Cotta** seasonal fruit
Cannoli Clasico
Posto Tiramisu chocolate | marscapone | espresso
Seasonal Fruit Crostada** vanilla gelato

**Seasonal fruit may include apples | blueberries | peaches | rhubarb and strawberries



POSTO BEVERAGE PROGRAM

Posto features an extensive wine program featuring wines from all over primarily focusing on those indigenous to Italy. We will be happy to assist you in choosing the perfect wines to complement your event.

RED & WHITE WINES RANGE FROM \$32 - \$95 PER BOTTLE

Our wine selections change daily so please inquire about our current wine list.