

Private Dining at Mooo... Restaurant

Since Pre-Revolutionary times, upper Beacon Street has enjoyed periods of unprecedented mercantile, cultural and political wealth. In the eighteenth century, three large mansions lined Beacon Street. One of these magnificent mansions was the home of Edward Bromfield Jr.

Today, the site of Mr. Bromfield's mansion is Boston's premier destination for unrivaled cuisine, service and ambiance-The Wine Cellar at Mooo. Built on the foundation of the 1722 mansion, with double vaulted ceiling and wine racked along the walls, the cellar is truly unique and impressive.

Executive Chef/Owner Jamie Mammano utilizes his artistic imagination in the preparation of his modern steakhouse dishes. In addition to his suggestions, we will customize menus to suit your taste.

The Parlor Suite, located within XV Beacon Hotel, comfortably accommodates up to 12 guests for a seated event. The room has a large sitting area, a grand mahogany table, a private restroom, natural light and windows that open and allow for fresh air. There is also a 42" flat screen LCD TV and fireplace in every Parlor Suite.

Whatever your occasion, The Wine Cellar, located on the lower level of Mooo, is the perfect place to create an event that will leave a lasting impression on your guests. For seated functions, we can accommodate parties of 50 guests and 65 guests for cocktail receptions.

XV Beacon's intimate *Roof Deck* can host cocktail receptions for 50 guests. The space is the hidden gem of Beacon Hill with views from the 12th floor of the hotel overlooking Boston's skyline and views of the Charles River.

We will be pleased to assist you with custom floral arrangements, custom menu printing and design. The Wine Cellar has all audiovisual capabilities and boasts unobtrusive service.

The Wine Cellar at Mooo..., Boston's premier venue for private dining.

Mooo.... Catering Menu

Winter 2020

Cocktail Receptions

The Wine Cellar can accommodate up to 65 guests for a reception. Receptions can consist of passed hors d'oeuvres only or a combination of our small plate stations or other stationary hors d'oeuvres to create the ultimate experience.

Passed Hors D'oeuvres-----\$ 60.00 per person

eight passed hors d'Oeuvres (passed for a maximum of 2 hours)

room fees may apply

Cheese -----\$ 14.00 per person

imported and domestic selection of cheeses, dried fruits, baked breads & crackers

Salumi Tray -----\$ 16.00 per person

pickled vegetables, pickled mushrooms, grain mustards, caponata, baked breads & crackers

Vegetable Crudités-----\$ 10.00 per person

seasonal vegetables with assorted dips

Mooo.... Mixed Nuts-----\$ 6.00 per person

Smoked Salmon -----\$ 16.00 per person

traditional garnishes

Our Pastry Chef's Petite Sweets-----\$ 15.00 per person

Cupcakes-----\$ 13.00 per person

carrot, vanilla, red velvet, chocolate

Ice Cream Sundae Bar-----\$ 16.00 per person

minimum of 20 guests with attendant fee

*house-made vanilla bean and chocolate ice creams -additional flavors and personalized flavors may be included
warm hot fudge, salted caramel sauce, fresh whipped cream, just baked brownies, chocolate chip cookie
“crumble”, candied nuts, amarena cherries, gummy bears, fresh berries, assorted candies and sprinkles*

Our Pastry Chef can create delicious cakes for your event.

***You may choose from our Gourmet Cake menu,
or personalize your own cake with your
favorite flavors, themes, or business logo.***

Stations:

(pricing per one hour)

***Nantucket Raw Bar**

**Lobster Tails, Shrimp Cocktail, Oysters, Lump Crab Meat-----\$60 per person*

Mini Sandwich Bar

**Burger -----\$16 per person*

**Lobster Roll -----\$22 per person*

**Crispy Chicken -----\$14 per person*

*Organic Mixed Greens-----\$12 per person
apple cider vinaigrette, toasted cranberry bread, goat cheese,
candied pecans, caramelized local apples*

*Mediterranean Tomato & Bean Salad-----\$16 per person
kalamata olives, red onion, feta cheese, cabernet vinaigrette*

***Carving Stations**

*Served with Popovers & Foie Gras Butter, Béarnaise Sauce, Moo... Steak Sauce, Horseradish Cream,
Bordelaise Sauce and Moo.... Dinner Rolls*

Ribeye-----\$ 28.00 per person

Tenderloin-----\$ 34.00 per person

Sirloin-----\$ 30.00 per person

Hors d'Oeuvres on the Roof Deck

***Sushi Grade Tuna Tartare**

black sesame, wonton, lime aioli

***Maine Crab Salad**

cucumber, crème fraîche, chives

***Sirloin Carpaccio**

pickled shallot, mushroom,
soubise on crouton

***Bacon Wrapped Scallops**

maple butter

***Maine Crab Cakes**

rémoulade

***Roasted Baby Beets**

endive, citrus honey

***Roast Beef on Toast**

horseradish crème fraîche

***Chickpea Purée**

olive tapenade, seed crackers
(*gluten free*)

***Grilled Lamb Skewers**

rosemary, tzatziki

***Wagyu Beef Dumplings**

soy & ginger

***Griddled Chicken Satay**

herb marinade

***Shrimp Ceviche**

crispy plantain, avocado,
jalapeño, lime

***Mooo.... Steak on Toast**

bleu cheese, onion marmalade,
white truffle oil

***Exotic Mushroom Gougères**

goat cheese, white truffle oil

***Baked Brie Toasts**

brown sugar, spiced pecans

***Oven-Cured Cherry Tomatoes**

whipped ricotta, basil,
toasted baguette

Hors d'Oeuvres in The Wine Cellar

(may also select from the Roof Deck offerings)

***Beef Tenderloin Au Poivre Pizza**

crispy flatbread, whipped potatoes

***Tomato & Mozzarella Pizza**

crispy flatbread, ricotta, oregano

Shrimp Tempura

mango chutney

Crab Ravioli

mascarpone, chive broth

Crispy Potato Tots

bacon, scallion, tiger sauce

***Mac & Cheese Croquettes**

caramelized onion & bacon aioli

Seared Hudson Valley Foie Gras

balsamic jam, truffle oil,
toasted brioche

Tomato Bisque

jumbo lump crab, basil

Roasted Squash Soup

pumpkin seed gremolata

Aged VT Cheddar

“Grilled Cheese”

roasted tomato potage

***Arancini** *(select one preparation)*

Classic

tomato potage

or

Mushroom

herb aioli

or

Lobster

citrus aioli

**denotes hors d'oeuvres that may be offered as stationary items
in The Parlor Suite*

SERVICES AND CHARGES

- DEPOSIT - In addition to the signed contract of agreement a \$1000 deposit will be required to confirm any event, \$500 for daytime event. All bookings will be considered tentative until the deposit and signed contract have been received. The deposit will be applied toward the final bill. A valid credit card number must be on file for all booked events, regardless if the initial deposit is made by check.
- BEVERAGES - All beverages will be charged on a consumption basis.
- PRINTED MENUS AND PLACE CARDS - Menus for all events are \$3.00 each and place cards are available beginning at \$2.50 each.
- FLORAL ARRANGEMENTS - Tailored to your personal style and budget: Our florists will custom design arrangements for your event. Pricing varies based on the flowers and other items chosen.
- AUDIO VISUAL EQUIPMENT and RENTALS

Rental Pricing:

Cocktail Table with Basic White Linen: \$25 each
Chivari Chairs: \$9ea with an \$85 delivery fee

LCD Projector & Screen: \$595	Sound System with iPod Connection: \$395, with Mic \$495
Laptop: \$300	Microphones: \$125
Flip Charts & Easels: \$50	Podium: \$50
Dry Erase with Easel: \$200	55in Flat Screen: starting at \$695

- In the Wine Cellar, two additional charges will be added to your final bills pre-tax total. The first charge is a service charge which is distributed to the wait staff employees and service bartenders assigned to your event. The second charge is a 6% taxable administrative fee. The administrative fee or any portion thereof does not represent a tip, gratuity or service charge for the wait staff, service bartenders or service employees engaged in your event.
- Valet Parking is available for all events for \$29 per car, not including gratuity.

All Menus and Pricing are seasonal and subject to change.

*Denotes raw or cooked to order.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.