



2017 EVENTS KIT

DILLON'S

955 BOYLSTON ST | BOSTON, MA

EVENTS MANAGER: KAYTI LABELLE
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INDOOR & OUTDOOR SPACES IN THE HEART OF THE CITY

BUILT IN 1887 AND A HISTORIC LANDMARK IN BOSTON, THE VENUE IS NAMED AFTER CAPTAIN S. DILLON, WHO WAS STATIONED HERE FROM 1920-1950.



LIKE ITS NAMESAKE, DILLONS IS KNOWN FOR ITS WARM HOSPITALITY, FRIENDLY STAFF, AND SPIRITED NIGHTLIFE. THANKS TO ITS ALL-AMERICAN MENU, TWO FLOORS OF SPACE TO GATHER, AND THE BEST PATIO ON IN THE BACK BAY, DILLONS IS A LOCAL'S FAVORITE.

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1 PRE FIXE MENU OPTIONS

(V) = Vegetarian
*= Gluten Free

A set price per person will allow you and your guests to enjoy a two to three-course meal for up to 50 people. We would be happy to create a tailor made menu for your event. See below example for \$35 per person without dessert & \$40 per person with dessert. *Ask your event manager for dessert options.

Appetizer Salad

Garden Salad
Classic Caesar
Chowder

Entree

Steak Tip Dinner

Marinated steak tips with seasonal vegetables and mashed potatoes.

Grilled Salmon (V)

Salmon with avocado, tomato and corn salsa with grilled lemon.

Dillon's Cheeseburger

Custom c.a.b. blend of short rib, brisket, and chuck served with lettuce, tomato, onion, pickle, house burger sauce and French fries.

Mac & Cheese (V)

creamy four cheese béchamel, cavatappi pasta, butter baked rye bread crumbs

*No substitutions or mixing sides. N/A on patio or groups of 50 or more
Pricing does not include 7% tax, 3% admin fee or gratuity*

Opening Favorites

Vegetable Crudité (V)* \$50/sm, \$75/lg

Chef's selection of seasonal vegetables. Served with homemade ranch dressing.

Fruit and Cheese (V)* \$75/sm, \$125/lg

Chef's selection of seasonal fruit and an assortment of cheeses. Served with crostini.

Herb Crusted Goat Cheese (V) \$110/one size

Spreadable log of fresh Vermont chevre rolled in extra virgin olive oil, fine herbs and sea salt. Served with fresh seasonal berries and fresh baked crostini.

Beef

Dogs in a Snuggie \$75/sm, \$125/lg

Natural beef hot dogs wrapped in buttery puff pastry and served with spicy ketchup and Dijon mustard.

Steak Crostini \$100/sm, \$150/lg

Rare sliced hanger steak, IPA glazed onions and chipotle aioli.

Burger Slider \$100/sm, \$150/lg

Hand packed miniature burger patties with Dill pickles on a locally baked roll with or without cheese.

Steak Satay \$100/sm, \$150/lg

Marinated steak skewers grilled on la plancha with house teriyaki and scallion.

Steak Quesadilla \$100/sm, \$150/lg

Grilled marinated steak with caramelized onions and bell peppers, mushrooms and cheddar on flour tortillas. Served with sour cream and scallions.

Chicken

Southern Style Chicken Tenders \$75/sm, \$125/lg

Double battered chicken tenders with house honey mustard.

Chicken Wings \$75/sm, \$125/lg

Choice of Buffalo, BBQ, Sriracha Honey, Buffalo Blue, Cajun Honey Butter.

Chicken Satay * \$75/sm, \$150/lg

Marinated chicken skewers grilled on la plancha with house Tandoori rub and Tzatziki sauce.

Chicken Sliders \$100/sm, \$150/lg

Chicken cutlet with lettuce, tomato, cajun honey butter with/without cheese served on local buns.

Chicken Quesadilla \$75/sm, \$125/lg

Grilled chicken with caramelized onions, bell peppers and cheddar cheese on flour tortillas. Served with sour cream and scallions.

Buffalo Chicken Tender Bites \$75/sm, \$125/lg

Bite sized pieces of crispy fried chicken tossed in buffalo dressing. Served with blue cheese dressing, carrots and celery.

Vegetarian**Caprese (V)** \$60/sm, \$100/lg

Vine ripe tomato and fresh mozzarella with basil, EVOO, balsamic vinegar reduction.

Pico & Guac (V) \$125/one size

Fresh pico de gallo and guacamole served with warm tortilla chips.

Veggie Quesadilla (V) \$60/sm, \$110/lg

Fire roasted seasonal veggies with caramelized onions, bell peppers, pico de gallo and cheddar cheeses on grilled flour tortillas. Served with sour cream and scallions.

Veggie Spring Rolls (V) \$75/sm, \$125/lg

Shredded vegetables, ginger and soy in a crispy spring roll wrapper served with sweet chili sauce.

Roasted Stuffed Mushrooms (V) \$60/sm, \$100/lg

Mushroom duxelle, bread crumbs and parmesan stuffed into baby portabella mushrooms and baked.

Seafood**Crab Cakes** \$100/sm, \$175/lg

Maryland lump crab griddled with Ritz crackers and butter. Served with Old Bay house tartar sauce and fresh lemon.

Scallops and Bacon \$125/sm, \$200/lg

Jumbo Maine scallops wrapped in applewood smoked bacon and roasted with lemon and sea salt.

Shrimp Cocktail * \$100/sm, \$175/lg

Poached jumbo shrimp served chilled with lemon and homemade cocktail sauce.

Mini Lobster Roll - \$MKT price - available in small or large

Poached ME lobster, mayo, bibb lettuce, finger rolls.

Flatbreads

8 for \$100 (any combination)

Serves 20-25 people

Buffalo - Buffalo chicken, blue cheese, Monterey jack-cheddar, carrots and celery.

Margherita (V) - Marinara, mozzarella, oregano and basil.

White (V) - Ricotta cheese, goat cheese, mozzarella, oregano and basil.

BLT - Bacon ranch, bacon, mozzarella, cherry tomato and baby arugula.

Roasted Veggie (V) - Fresh roasted seasonal vegetables, marinara and mozzarella.

BBQ Bacon Ranch - Grilled chicken, ranch dressing, mozzarella and caramelized onions drizzled with BBQ sauce.

2 STATIONARY

Dessert

Serves 45-50

Strawberry Shortcake \$125

NY Cheesecake \$125

Apple Crisp \$125

Brownie platter \$100

Cookie Assortment \$100

Donut Wall

with customizable chalkboard sign

36 donuts - \$150

48 donuts - \$175

**Please inquire for flavors*



3

BUFFET MENU

(V) = Vegetarian

* = Gluten Free

Each item is priced per half or full pan. A full pan contains approximately 20 individual portions of each item.

Salads

Caesar Salad (V)	\$75
House Garden Salad (V)*	\$75

Pasta - 1/2 or full pan , each pan serves about 20 people

Macaroni and Cheese (V)	\$75 / \$125
Arabiata or Vodka Sauce (V)	\$75 / \$125
Pesto and Roasted Red Peppers (V)	\$75 / \$125
Baked Ziti (V)	\$75 / \$125
Broccoli Alfredo (V)	\$75 / \$125



Entrees

Chicken Carbonara	\$150
Steak Tips with onions, peppers, mushrooms	\$200
Scampi Style Jumbo Shrimp	\$175
Chicken Marsala	\$150
Baked Haddock w/ baked ritz, old bay, Cipollini onions	\$160
Cedar Planked Salmon with Béarnaise Sauce	\$160
Prime Rib (serves 12-15)	\$300

Sides - 1/2 or full pan , each pan serves about 25 people

Garlic Mashed Potatoes (V)	\$40 / \$60
Rice Pilaf (V)	\$40 / \$60
Mixed Vegetables (V)*	\$50 / \$70
Grilled Asparagus (V)*	\$50 / \$70
Beer Glazed Carrots (V)	\$40 / \$60
Roasted Red Potatoes (V)	\$40 / \$60
Green Beans with Garlic Butter (V)*	\$50 / \$70

3 BRUNCH FUNCTIONS

(V) = Vegetarian

*= Gluten Free

Each order serves about 15-20 people as a portion of their meal

Breakfast Entrees

Scrambled Eggs*	\$75
Scrambled Eggs with Cheese*	\$90
French Toast	\$75
Vegetable Frittata	\$90

Breakfast Sides

Bacon*	\$75
Sausage*	\$60
Ham*	\$75
Home Fries	\$50

Brunch Add-On's

Fruit Display (large)	\$100
Yogurt & Fruit (large)	\$100
Asst. Bagels & Cream Cheese	\$80

*Breakfast pastries & muffin options available upon request.

Coffee & Tea Station - \$4 per person

Juice Station - \$4 per person

(Choice of Orange, Grapefruit, Cranberry, Apple, Pineapple)



Donut Wall

with customizable chalkboard sign

36 donuts - \$150

48 donuts - \$175

*Please inquire for flavors

4 FEES & MINIMUMS

In lieu of charging a room rental fee, we require a minimum purchase of food and beverage to book our venue. This minimum varies from day to day and is also subject to change. The minimum does not reflect 7% tax, 4% administration fee, or gratuity. All beverages, including beer, wine and liquor are based on consumption. All events are contracted for a 3 hour time span. For additional hours, \$500/hour will be added to the minimum. All menu prices are subject to change. *During Red Sox season our minimums will fluctuate during home games.*

Semi-private events are located in our downstairs dining room. All events in this space are considered semi-private as the men's restroom entrance is located in that area.

Downstairs Half Rental - Up to 50 guests

Sunday - Wednesday: \$1,000

Thursday - Saturday: \$1,500

Patio buyout - Up to 80 guests

Sunday - Wednesday: \$3,500

Thursday - Saturday: \$5,000

Downstairs Full Rental - Up to 120 guests

Sunday - Wednesday: \$2,000

Thursday - Saturday: \$3,500

Partial Patio - Up to 30 guests*

Sunday - Wednesday: \$1,500

Thursday - Saturday: \$2,000

Brunch - Up to 40 seated

We have options for stationary/buffet.

Ask your events manager for pricing.

*An additional \$50/guest is added to the minimum for any parties exceeding the expected capacity.

Space for additional guests over the original quoted headcount is not guaranteed.

4 FEES & MINIMUMS CONTINUED

In lieu of charging a room rental fee, we require a minimum purchase of food and beverage to book our venue. This minimum varies from day to day and is also subject to change. The minimum does not reflect 7% tax, 4% administration fee, or gratuity. All beverages, including beer, wine and liquor are based on consumption. All events are contracted for a 3 hour time span. For additional hours, \$500/hour will be added to the minimum. All menu prices are subject to change. *During Red Sox season our minimums will fluctuate during home games.*

Red Sox home game minimums

Patio buyout - Up to 80 guests

Please inquire for pricing

Downstairs Half Rental - Up to 50 guests

Monday - Sunday: \$2250

Partial Patio - Up to 30 guests*

Monday - Sunday: \$3,000

Downstairs Full Rental - Up to 120 guests

Monday - Sunday: \$4500

*An additional \$50/guest is added to the minimum for any parties exceeding the expected capacity. Space for additional guests over the original quoted headcount is not guaranteed.

Don't see something you're looking for or in need of something smaller?

Not a problem! Just contact your events manager.

We're happy to find solutions for any budget.



955 Boylston St | Boston, MA | 617-421-1818

PARKING INFORMATION

The Hynes Auditorium Parking Garage is located directly across the street at 50 Dalton St. Street and meter parking is also available.

PUBLIC TRANSPORTATION

We are located one short block from the Hynes Convention Center T stop on the MBTA Green Line.

Looking for something different?

The Glynn Hospitality Group owns 10 bars and restaurants throughout Boston, with indoor and outdoor spaces. Accommodating up to 650 guests, we're sure to have a space and venue that fits your needs!

