



## Hosting Your Event

---



Located on the second-floor lobby inside The Westin Copley Place, Bar10 features contemporary American fare with modern day spins on classic cocktails. Whether you're looking for a cocktail style reception, intimate celebration, or large event, Bar10 is the perfect choice to gather your guests for your next special occasion.

### **Located in the Westin Copley Place**

10 Huntington Ave  
Boston, MA 02116

### **For more information, please contact:**

[Boswioutlets@marriott.com](mailto:Boswioutlets@marriott.com) or 617.375.4618

## High Top “Dry Bar”

Maximum Capacity 18 Standing | 12 Seated

Situated in center of the restaurant and nestled right in front of the bar, this “see and be seen, high energy” location accommodates up to 18 guests for a standing reception or up to 12 guests for a seated dinner.



## The Escape Lounge

Maximum Capacity 18 Standing | 12 Seated

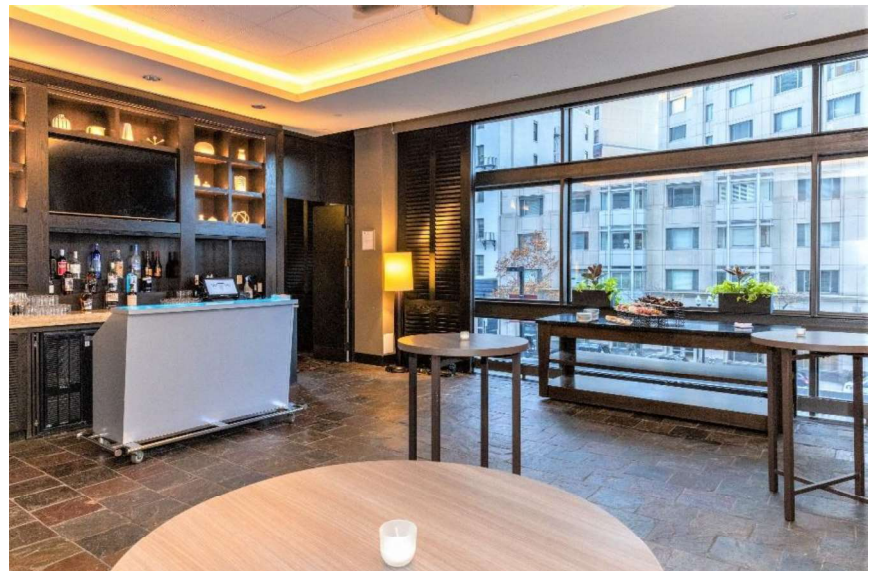
A cozy, intimate semiprivate dining space complete with a fireplace, the escape room is the perfect to enjoy smaller receptions and meet and greets featuring locally inspired cuisine, craft cocktails and varied wine offerings.



## The Back Bar

Maximum Capacity 55 Standing | 30 Seated

Featuring exceptional craft cocktails, classic wines, and a seasonal Bar 10 menu, our semiprivate back bar location is the perfect choice for your next special occasion.

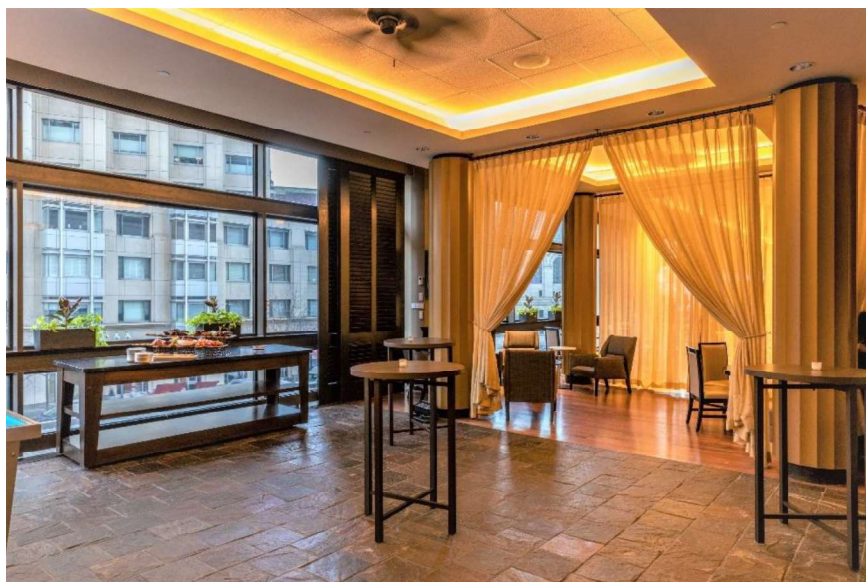




## The Back Bar & Escape Combined

Maximum Capacity 80 Standing | 40 Seated

Located in the second-floor lobby inside The Westin Copley Place, Bar10 features contemporary American fare with modern day spins on classic cocktails. Whether you're looking for a cocktail style reception, intimate celebration, or large event, Bar10 is the perfect choice to gather your guests for your next special occasion.



## Huntington A or B

Maximum Capacity 50 Standing | 30 Seated

You provide the occasion, we'll set the scene. One of the two private dining options located in the back section of Bar 10, Huntington A. Featuring floor to ceiling windows overlooking Boston's historic Back Bay.



## Huntington A&B Combined

Maximum Capacity 100 Standing | 50 Seated

From celebrations to board meetings, our private Huntington dining space is the perfect place for your next gathering. Our Bar 10 team will plan and personalize your event to fit your exact needs and create an unforgettable experience.



# bar10 CELEBRATE

Looking for something specific? Our talented culinary team will gladly create a custom menu to fit your needs.



## On The Table

*\*serves approximately 20 people\**

### Artisan Local Cheese Board

*Curated domestic & import cheese, focaccia, crackers, star anise infused honey*

\$300

### Charcuterie Board

*Cured meat display of beef and pork, house pickled vegetables, mustard, olives, bread sticks*

\$260

### Garden Fresh

*Fresh cut baby carrot, celery, tomatoes, cauliflower, radishes, bell pepper, cucumber, asparagus, white bean hummus, tzatziki, avocado dip*

\$220

### Mediterranean Meze

*Classic hummus, eggplant caviar, giant bean in herb vinaigrette, spicy Greek feta, Castelvetrano olive tapenade, grilled zucchini, yellow squash, asparagus, roasted red pepper, grilled pita bread, Za'atar spice*

\$220

### Seafood Market

*\*serves about 10-15 people\**

*Poached spiced jumbo shrimp, cocktail sauce*

*Peruvian scallop ceviche, lime vinaigrette*

*Crobar oysters on the half shell, shallot prosecco mignonette*

*Poached lobster*

\$225

# Pick & Snack

---

*\*Priced per dozen, minimum two dozen per order\**

<b>Triple Brie &amp; Diced Tomato</b> <i>Sourdough toast, pesto</i>	\$86
<b>Wild Mushroom Tart</b> <i>Parmesan cheese, fresh herbs</i>	\$86
<b>Truffle &amp; Potato Croquettes</b> <i>Roasted pepper aioli</i>	\$90
<b>Roasted Mushrooms on Brioche</b> <i>Roasted pepper aioli</i>	\$86
<b>Vegetarian Sushi Rolls</b> <i>Wasabi Cream</i>	\$90
<b>Vegetable Spring Roll</b> <i>Cilantro mint Thai chili sauce</i>	\$86
<b>Vegan Edamame Dumpling</b> <i>Ginger soy dipping sauce</i>	\$86
<b>Butternut Squash Arancini</b> <i>Sage Aioli</i>	\$86
<b>Vegan Potato Samosa</b> <i>Sweet pears, chaat mango chutney</i>	\$86
<b>Maine Lobster Salad</b> <i>Lime chervil aioli, Peruvian potato, chives</i>	\$108
<b>Roasted Georgia Banks Scallops</b> <i>Wrapped in Bacon</i>	\$108
<b>Smoked Salmon Pinwheel</b> <i>Pumpernickel, dill, pickles, eggs, cream cheese</i>	\$96
<b>Tuna Tartare</b> <i>Yuzu ginger marinade, rice crackers</i>	\$96
<b>Sesame Crusted Tuna</b> <i>Seaweed salad, lavosh</i>	\$96
<b>Pan Seared Crab Cake</b> <i>Lemon chive tartar</i>	\$108



<b>Shrimp Cup</b> <i>Cocktail sauce, pipette, lemon</i>	\$96
<b>Coconut Chicken Tenders</b> <i>Soy ginger dipping sauce</i>	\$90
<b>Mini Beef Wellington</b> <i>Mushroom duxelles</i>	\$90
<b>American Wagyu Beef Burger</b> <i>American cheese, onion, balsamic ketchup</i>	\$96
<b>Coney Island Franks</b> <i>Deli mustard</i>	\$96
<b>Buffalo Chicken Spring Roll</b> <i>Blue cheese aioli</i>	\$96
<b>Braised Short Rib &amp; Manchego Empanada</b> <i>Cilantro chutney</i>	\$96

## Sweet Ending

*\*Priced per dozen. Minimum two dozen per order\**

<b>Red Velvet Cupcake Platter</b>	\$62
<b>Assorted Cookies &amp; Blondies</b>	\$62
<b>Sliced Lemon Tea Loaf</b>	\$62
<b>Mini Meringue Tarts</b>	\$81

Cash & hosted bars available  
*Taxes & fees apply*

# Family Style Lunch Option 1

## \$42 per person

---

*\*minimum 20 people\**

### Choice of Family Style Salad

select one

#### **Wedge Salad:**

*Baby iceberg, crispy onion string, cherry tomato, blue cheese dressing, crispy bacon, pickled shallots*

#### **Kale Caesar Salad**

*Crisp black kale, ripped baby gem lettuce, lemon garlic dressing grated parmesan, brioche croutons*

### Choice of Family Vegetables

select one

#### **Roasted Brussel Sprouts**

*Crispy bacon, balsamic reduction*

#### **Maple Brown Sugar Roasted Heirloom Baby Carrots**

#### **Truffle Waffle Fries**

*Pecorino cheese, herbs*

### Chef Selection of Sandwiches

select one

#### **Tukey BLT**

*Avocado, crisp bacon, lettuce, tomato, basil aioli, shaved turkey breast*

#### **Crispy Yaad Bird Chicken Sandwich**

*Sliced red onion, house pickles, basil, Bianca bun, shaved fennel, siracha aioli, dill ranch dressing*

# Family Style Lunch Option 2

## \$56 per person

---

*\*minimum 20 people\**

### Choice of Family Salad

select one

#### Cobb Salad

*Artisan lettuce, asparagus, heirloom baby tomato, pink onions, mushrooms, avocado, 6 minutes egg, blue cheese crumble*

#### Roasted Beetroot Salad

*Golden beets, red beets, zucchini ribbons, cilantro, lemon dressing*

### Choice of Family Vegetables

select one

#### Roasted Wild Mushrooms Medley

*Tamarind glaze*

#### Roasted Broccolini

*Poached garlic, charred lemon*

#### Grilled Asparagus

*Lemon zest, parmesan cheese*

### Choice of Family Sides

select two

#### Crispy Sweet Potato Waffle Fries

#### Fried Mozzarella Sticks

#### Crispy Onion Strings

### Choice of Family Entree

select one

#### Marinated Grilled Steak

*Herb chimichurri*

#### Herb Panko Bread Chicken Milanese

*Charred lemon*



# Family Style Dinner Option 1

## \$68 per person

---

*\*minimum 20 people\**

### Choice of Family Salad

select one

#### Little Gem Caesar

*House made Caesar, creamy dressing, grana Padano, garlic crostini, radishes*

#### Burrata + Beetroot

*Roasted beetroot, marigold, beet coulis, fresh herbs, extra virgin olive oil*

### Choice of Family Sides

select two

#### Roasted Brussel Sprouts

*Crispy bacon, balsamic reduction*

#### Roasted Squash & Broccolini

*Red onion, red wine vinaigrette*

#### Truffle Waffle Fries

*Pecorino, herbs*

### Choice of Family Entree

select two

#### Bucatini Pasta

*Pomodoro tomato ragout, Padano crumbs, parsley, cipollini, tiny herbs*

#### Marinated Grilled Breast of Chicken

*Lemon thyme jus*

# Family Style Dinner Option 2

## \$82 per person

---

*\*minimum 20 people\**

### Choice of Family Salad

select one

#### Cobb Salad

*Artisan lettuce, asparagus, heirloom baby tomato, pink onions, mushrooms, avocado, 6 minutes egg, blue cheese crumble*

#### Kale Caesar Salad

*Crisp black kale, ripped baby gem lettuce, lemon garlic dressing grated Parmesan, brioche croutons*

### Choice of Family Sides

select three

#### Roasted Brussel Sprouts

*Crispy bacon, balsamic reduction*

#### Roasted Squash & Broccolini

*Red onion, red wine vinaigrette*

#### Herb Roasted Fingerlings Potatoes

*Melted leek and parsley*

#### Buttered Jasmine Rice Pilaf

### Choice of Family Entree

select two

#### Marinated Grilled Steak

*Red wine sauce*

#### Pan- Roasted Atlantic Salmon

*Citrus butter sauce, charred lemon*

#### Bucatini Pasta

*Pomodoro tomato ragout, Padano crumbs, parsley, cipollini, tiny herb*