

— THE —

GRAND

NIGHTCLUB • LOUNGE

An experience that can only be described by its name,
The Grand will elevate your next event into an epic affair of legendary proportions.



Upon ascending the master staircase or private elevator guests are drawn into luxurious ambiance that seamlessly fuses old Hollywood glamour with modern technology and design to set the new standard in nightlife opulence. Hand blown glass chandeliers cast a starry glow over retro accents of gold and black lacquer and mirrored glass pillars. Plush chartreuse and patterned leather fabrics paired with custom marble tables await you as a 70 foot LED wall, premium sound system and custom kinetic lighting technology bring the club to life to create the ultimate VIP experience.

With a full venue capacity of 800 people, the elevated platforms and multiple levels offer every guest the best view in the house. Reserve the private VIP lounge for cocktail parties up to 100 people, or the exclusive City View level which boasts floor-to-ceiling windows overlooking Seaport Boulevard, private bar and standing room for up to 150. At The Grand we believe the sky is the limit. Let our team help plan your next private event and prepare to have your grandest expectations fulfilled.

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N I G H T C L U B • L O U N G E

Passed Hors D'oeuvres

From the Land

Chili Lime Chicken Kabob \$4.00 per piece

Chicken Satay with Peanut Sauce \$3.25 per piece

Seared Tenderloin with Horseradish Sauce on Crostini \$4.00 per piece

Beef Satay with Orange Sauce \$3.75 per piece

Philly Cheesesteak Spring Roll \$3.25 per piece

Smoked Duck Crostini with Fig \$3.75 per piece

Baby Lamb Chop \$5.00 per piece

From the Sea

Scallop Ceviche \$3.75 per piece

Grilled Salmon Satay \$3.50 per piece

Maple Glazed Scallops in Bacon \$4.00 per piece

Lime & Cilantro Marinated Swordfish Skewers \$3.75 per piece

New England Style Crab Cakes \$3.75 per piece

Smoked Salmon with Cream Cheese & Capers en Croute \$3.25 per piece

Coconut Shrimp \$3.75 per piece

Salt Cod Fritters \$3.00 per piece

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Vegetarian

Artichoke & Parmesan Puff \$3.00 per piece

Caramelized Onion, Boursin & Walnut in Phyllo \$3.25 per piece

Pear, Goat Cheese and Fig Jam in Phyllo \$3.00 per piece

Yukon Potatoes with Sour Cream and Chives \$3.50 per piece

Zucchini Fritter \$2.75 per piece

Edamame Salad \$2.50 per piece

Edamame, Red Onion, Chives, Gobo, Sentosa Dressing, Endive

Potato Blini with Crème Fraiche \$2.50 per piece

Ratatouille \$2.25 per piece

Tomato, Zucchini, Onion, Sweet Pepper

Marinated Mushroom Crostini \$2.25 per piece

Comfort Foods

Maine Lobster Roll \$5.00 per piece

Mac & Cheese Bites \$3.50 per piece

Lobster Mac & Cheese Bites \$4.00 per piece

Bahn Mi Pork & Slaw \$4.50 per piece

Soft Pretzels \$4.00 per piece

Truffle Tater Tots \$3.50 per piece

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“Minis”

Sliders

Cheeseburgers \$4.25 per piece

Tuna \$4.50 per piece

Salmon \$4.25 per piece

Pulled Pork \$4.25 per piece

Grilled Cheese

(can be served with tomato soup shooter – add \$2)

Black Forest Ham & Gruyere \$3.50 per piece

Mozzarella, Tomato, Basil \$3.25 per piece

Prosciutto, Onion, Goat Cheese \$3.50 per piece

Cheddar & Tomato \$3.00 per piece

Meatball Skewers

Beef with Special Sauce \$3.00 per piece

Turkey with BBQ \$3.00 per piece

Italian with Marinara \$3.00 per piece

Greek Style Lamb with Tzatziki Dipping Sauce \$3.50 per piece

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Street Foods:

Sausage & Peppers \$3.75 per piece

Hot Dogs \$3.00 per piece

Pizza Bagels \$3.00 per piece

Turkey Tips \$4.00 per piece

Street Tacos

Spicy Tuna \$4.50 per piece

Carne Asada \$4.50 per piece

Chicken \$4.00 per piece

Shrimp \$4.00 per piece

Grilled Vegetable \$3.50 per piece

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“Classics”

Empire & Red Lantern

Vegetable Spring Rolls \$3.00 per piece

Tuna Rice Bites \$4.00 per piece

Salmon Rice Bites \$4.00 per piece

Shrimp Shu Mai \$2.50 per piece

Lobster Rangoons \$3.75 per piece

Chicken Teriyaki \$4.00 per piece

Chicken Tempura \$3.00 per piece

Beef Teppanyaki \$4.00 per piece

Scorpion Bar

Chicken Taquitos \$3.00 per piece

Buffalo Chicken Flautas \$3.00 per piece

Mini Spicy Shrimp Tostadas \$4.00 per piece

Beef Empanadas \$4.50 per piece

Chicken Empanadas \$4.50 per piece

Vegetarian Taquitos \$2.50 per piece

Avocado Tots \$2.50 per piece

Taco Dorados \$3.00 per piece

Jalapeño Raviolis \$3.00 per piece

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Explorateur

Tuna Crudo \$3.75 per piece
Bluefin Tuna, Lime, Radish, Tomato Water

Steak Au Poivre \$4.00 per piece
Hanger Steak, Tricolored Peppercorns, Fennel

Croque Monsieur \$3.50 per piece
French Ham, Gruyere, Sourdough

Avocado Toast \$2.75 per piece
Smashed Avocado Lime, Radish, Sprout Salad

Mushroom Toast \$3.00 per piece
Versatile Wild Mushrooms, Camembert, Fine Herbs, Egg

Salmon Toast \$3.25 per piece
Gravlax, Citrus, Horseradish Cream, Capers, Dill Greens, Sourdough

Steak Tartare \$4.00 per piece
Beef Jus Vinaigrette, Fried Capers, Whole Grain Mustard, Apple Radish

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Appetizer Stations & Displays

(stations are designed to supplement your passed hors d'oeuvres menu)

*Stations require two chef attendants. Chef attendants are \$200/per chef.

***Chinatown \$50 per person**

Steaming Dim Sum Display:

Shrimp Shu Mai, Pork Shu Mai, Chicken Dumplings,
Beef Shu Mai, Vegetable Dumplings

Buns:

(select two to be offered)

Duck, Chicken Katsu, Shiitake Mushroom

Salads:

Cold Soba Noodle Salad, Edamame Salad

***The North End \$45 per person**

Assorted Bruschetta, Antipasti, Chicken Parmesan, Broccoli Rabe, Caesar Salad

Pastas:

(select two to be offered)

Agnolotti

Grilled Pears, Gorgonzola Cream, Pine Nuts
Cheese Tortellini with Bolognese
Penne Rigate with Marinara

New England Raw Bar \$60 per person

Shrimp Cocktail, Oysters, Split Lobster Tails, Ceviche, Sashimi,
Crab Legs, Marinated Calamari Salad

***Cape Codder \$45 per person**

Clam Chowder, Baked Beans, Cod Fritters, Lobster Rolls, Fried Clams, French Fries,
Lobster Mac & Cheese, New England Crab Cakes
(mini tabasco bottles and lemons)

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Fenway

***Ballpark Snacks \$30 per person**

Hot Dogs, Cheeseburgers, French Fries, Cracker Jacks, Sausages,
Soft Pretzels, Roasted Peanuts, Popcorn

***Yawkey Way Street Foods \$40 per person**

Sliders

(choose three to be offered)

Hamburgers
Cheeseburgers
Turkey Burger
Pulled Pork
Buffalo Chicken

Street Tacos

(choose three to be offered)

Shrimp, Carne Asada, Grilled Vegetables or Chicken
Avocado, Shredded Lettuce, Salsa Verde, Black Bean & Corn Salsa,
Guacamole, Pico de Gallo

Corn on the Cob Skewers, French Fry Boxes

Farmhouse Cheese Display \$15 per person

Assortment of Artisanal Cheeses, Fresh Fruit,
Served with an Assortment of Crackers and Grilled Breads

Charcuterie \$20 per person

Dried Cured Meats, Prosciutto di Parma, Salami,
Sopressata, Chorizo, Cracked Black Pepper, Whole Grain Mustard
Served with an Assortment of Crackers and Grilled Artisan Breads

Salad Display \$20 per person

Edamame Salad, Sentosa Salad, Cold Soba Noodle Salad,
Roasted Beet & Goat Cheese, Strawberry & Spinach with Balsamic Glaze

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Passed Desserts:

Mini Milk Shakes \$3.00 per piece
Chocolate, Vanilla or Strawberry

Chocolate Cake Truffles \$3.25 per piece

Cheesecake Bites \$3.00 per piece

Seasonal Crème Brulee Spoons \$3.00 per piece

Peanut Butter & Fluff Spring Rolls \$3.75 per piece

Caramel Apple Slices \$2.75 per piece

Churros \$3.00 per piece
Mexican Cinnamon Sugar, Bittersweet Chocolate Dipping Sauce

Cookies & Milk \$5.00 per piece

Coffee & Donuts \$8.00 per person
Shot of Espresso Martini with Cinnamon Donut
(for parties 21 plus only)

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OPEN BAR PACKAGES

(AVAILABLE FOR COCKTAIL PARTIES OF 50 or MORE GUESTS ONLY)

ALL OPEN BAR PACKAGES INCLUDE SODAS, BOTTLED WATER AND JUICES.

ALL OPEN BAR PACKAGES EXCLUDE SHOTS.

THE MAXIMUM DURATION FOR A BAR PACKAGE IS FOUR (4) HOURS.

Basic Refreshment Package

Sodas, Juice, and Water

\$8 per person for the first hour/ \$6 per person for the second hour/
\$4 per person each additional hour

Beer & Wine Package

Draft Beer, Bottled Beer, and House Wines by the Glass

\$16 per person for the first hour/ \$14 per person for the second hour/
\$12/person each additional hour

Well Bar Package

Draft Beer, Bottled Beer, Wine by the Glass, and Well Cocktails:

New Amsterdam, Absolut Flavors, Bombay Dry, Captain Morgan, Bacardi Products, Cazadores,
Jack Daniels, Makers Mark, Jameson, Dewars, Hennessy VS, Cordials
(Excludes Red Bull and Shots)

\$20 per person for the first hour/ \$16 per person for the second hour/
\$14 per person each additional hour

Ultra Premium Bar Package

Draft Beer, Bottled Beer, Wine by the Glass, Martinis:

Grey Goose, Ketel One, Belvedere, Ciroc, Titos, Bombay Sapphire, Hendricks, Tanqueray,
Ron Zacapa, Basil Hayden, Bulleit, Johnny Walker Black, Glenmoranie, Avion, Don Julio
(Excludes Shots)

\$24 per person for the first hour/ \$20 per person for the second hour/
\$16 per person each additional hour

DRINK TICKETS

Client can purchase a set amount of drink tickets to be redeemed for a specific beverage at the following rates:

Soda, Juice, and Bottled Water.....	\$ 5.00 per ticket
Bottled Beer, Draft Beer.....	\$ 7.00 per ticket
Beer, Wine, Soda, Juice, Water.....	\$11.00 per ticket
Beer, Wine, Well Cocktails.....	\$12.00 per ticket
Beer, Wine, Martinis & Drinks.....	\$14.00 per ticket

Drink tickets are purchased in advance and are only valid during your private event.

Unused tickets cannot be returned. All drink tickets are subject to a 15% gratuity, 7% management fee and 7% MA tax.

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Venue Information & Additions

Parking is located at Seaport Square Garage
75 Sleeper Street
Boston, MA 02210
(enter across from the Envoy Hotel)

Complimentary Coat Check Available for Full Buyouts

Custom Content on LED Wall
\$250

Kinetic Lighting Technician
\$250

DJ
\$500

(if a DJ is not required for your event, house music will be played)