BOSTON FINANCIAL DISTRICT

VINTAGE
RESTAURANT AND LOUNGE

Vintage Restaurant & Lounge

Private Events, Catering & Event Planning Guide

Curated menus, polished hospitality, and memorable private events for groups from 6 to 250 guests.

EVENT PACKAGE 2026

72 Broad Street, Boston, MA 02110 | Events@VLBoston.com | 617-482-1900

EVENT PLANNING GUIDE

VINTAGE RESTAURANT & LOUNGE

BOSTON FINANCIAL DISTRICT

Event Checklist

The following is a checklist of things to consider when booking your event.

- ☐ What date are you looking to hold your event
- ☐ What time
- ☐ How many people are you expecting
- ☐ Do you have a budget
- ☐ Are you interested in a sit down dinner, cocktail party, both
- ☐ Which menu options would you like
- ☐ Which bar option would you like
- ☐ Are there any special dietary needs or food allergies we should be aware of
- ☐ What kind of desserts or cake would you like for your event
- ☐ Do you require valet parking and how many cars do you expect
- ☐ What are your floral needs or do you require any specialty decorations
- ☐ Do you need any entertainment for your event (like a DJ) - are you bringing your own or do you need VL to provide a DJ
- ☐ Is there a certain type of music
- ☐ Do you require any special display needs - signs, video, computer hook up, DVD hook up

Private Dining & Event Information

Vintage Lounge will make your event unforgettable. With private function space for groups ranging from 6 to 250 people, our management and staff is ready to serve you - there is no party too big or too small for our attentive staff. We can provide a sit down dinner, a buffet style dinner, carving stations or a nice place to gather for cocktails and hors d'oeuvres. You have the option to host an event in one of our two spacious bar areas, the chic lounge, the elegant dining room or outside on our patio. Simply let us know the purpose of your event and our talented planners will help you to create the perfect environment. We're also available for offsite catering.

Reservations: All private dining room reservations are taken on a first-come first serve basis. A contract and a non-refundable deposit is required to retain a reservation and will only be accepted via credit card, cash or bank check.

Food & Beverage: All rooms have a food and beverage minimum as stated in your contract and are required for private dining room reservations. This amount does not include taxes or gratuities.

Deposit: A portion of the food and beverage minimum must be paid in advance as a deposit to book the room. This deposit is redeemed towards your final bill on the night of your event.

Taxes & Gratuities: Additional charges of 7% Massachusetts & Boston Meals Tax, 3% administrative fee, and 20% gratuity will automatically be added to your final bill.

Menu Selections: All menu selections are required to be finalized 10 days prior to the event. Last minute events can be accommodated based on availability.

Guest Count: The final guest count must be given to the Private Dining Manager 72 hours in advance.

Cancellation: The reservation deposit is non-refundable. In the event of a cancellation, written notification of cancellation must be received by Vintage Lounge no later than 21 days prior to your event, in order to avoid a cancellation charge equal to your minimum food and beverage requirement.

Room Arrangement: The Private Dining Manager will recommend the best seating layout for your event. The room layout must be finalized 72 hours prior to the event.

Personalized Event Planning: Your Private Dining Manager will review your needs and assist you with menu planning, room configuration, A/V needs, floral arrangements, etc.

Bakery: Vintage Lounge can accommodate requests for special desserts or personalized cakes. Please make such requests at the time you make your menu selections. If you provide your own cake a kitchening/service fee will be required.

Valet: Valet service is provided with the Folio Building. Please speak with your Private Dining Manager in advance about your parking needs for the evening so they can work with the Valet Manager to ensure parking needs are taken care of for your event.

Billing: All balances must be paid in full on the evening of your event by credit card or cash. Personal and business checks will not be accepted. Vintage Lounge does not offer direct billing.

WE ARE OPEN 7 DAYS A WEEK WITH SERVICE AS FOLLOWS:

Tuesday through Thursday for dinner: 5pm-10pm	Friday through Saturday for dinner: 5pm-11pm	Bar is open daily with food service available until 12:30am Friday-Saturday	Private events and rentals available 7 days a week from 7am-2am

VINTAGE RESTAURANT & LOUNGE

BOSTON FINANCIAL DISTRICT

Catering & Event Menu

Any special requests will be accommodated

Appetizer / Hors d'Oeuvres

Pricing is hourly and each item can also be ordered individually.

SILVER

Open-faced goat cheese, Tomato and Bacon
Wild Mushroom on Crostini v
Assorted Mini Pizzas v
Chicken Satay with Spicy Lime Sauce Δ
Chef's Selection

$28 per person based on total attendance

GOLD

Filet Mignon Spring Roll
Stuffed Mushroom Caps
Fried Coconut Shrimp with Mango Salsa Δ
Fresh Mozzarella and Tomato Bruschetta v
Chef's Selection

$34 per person based on total attendance

PLATINUM

Scallops Wrapped in Bacon Δ
Slider Style Kobe Beef Burger
Oysters on the Half Shell Δ
Lobster Wontons
Stuffed Mushroom Caps v
Chef's Selection

$42 per person based on total attendance

v = Vegetarian | Δ = Gluten Free

VINTAGE RESTAURANT & LOUNGE

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Chef Specialty Hors d'Oeuvres

Available individually with a 24 piece minimum

Peking Duck in Crispy Spring Roll Wrapper	$5.50	Grilled Open Face Chicken Breast Finger Sandwich	$5
House made Hummus served on Garlic Infused Crostini v	$3.5	Sesame Orange Crusted Beef Sate Δ	$5
Grilled Shrimp with Lemon Rosemary Crust Δ	$6.50	Toasted Ciabatta with Roasted Olive Tapenade v	$4.5
Mascarpone, Fig & Blue Cheese Tartlets v	$5.50	Spicy Tuna Tar Tare on House Made Pita Chips	$6
Andouille Stuffed Mushrooms Δ	$5.75	Miniature Peking Duck and Shiitake Mushroom Crepes	$6.75
Grilled Pancetta Wrapped Prawns Δ	$6.75	Coconut Battered Chicken Skewers with Spicy Peanut Lemongrass Sauce Δ	$5.5
Apple Stuffed Baked Brie Bites v	$5.50	Wild Mushrooms Tartlets with Chanterelles, Porcini and Shiitake Δ v	$5.5
Lobster Wontons	$6	Miniature Jonah Crab Cakes with Spicy Lime Aioli	$6.5
Mini Zucchini Cake with Chipotle Aioli v	$4.5	Sweet Corn Fritter Topped with Roasted Red Pepper Aioli v	$4.75
Filet Mignon Spring Rolls	$6	Bib Lettuce Spring Rolls with Sesame Soy Sauce v	$5.25
Fried Goat Cheese with Red Wine Syrup v	$5	Lollipop Lamb Chops Δ	$7.50

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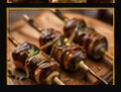
Chef Specialty Hors d'Oeuvres - Continued

Available individually with a 24 piece minimum

	Anjou Pear & Goat Cheese Fritters v	$5.5
	Miniature Cuban Sandwich	$6.25
	Open Faced Sirloin Sandwich with Horseradish Sauce	$7.50
	Humane Foie Gras Pate on Toast	$9
	Oysters on the Half Shell Δ	$5.75
	Atlantic Shrimp, White Wine and Lemon Zest served with Classic Cocktail Sauce Δ	$6.75
	Slider with Pickles and Mustard	$7
	Bacon, Broccoli & Cheddar Frittata Δ	$5.5
	Roasted Tenderloin Crostini with Horse Radish Cream	$7.75
	Moroccan Chicken Salad in Phyllo Cup	$5.75
	Bacon Wrapped Jumbo Scallop Δ	$6.75
	Ratatouille Quesadilla with Goat Cheese v	$5.50
	Pistachio Crusted Chicken Sate with Tangerine Sauce Δ	$6.25
	Tenderloin Skewer with Mushroom Port Demi Δ	$7.75
	Hummus Platter v *based on attendance*	$5pp
	Cheese Platter Δ v *based on attendance*	$6pp
	Imported Cheese Platter Δ v *based on attendance*	$14pp
	Crudités Platter Δ v *based on attendance*	$6pp

**Minimum order quantities apply for each item*

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Cocktail Party Stations

Raw Bar Station

Oysters on the half shell, Cherrystone Clams, Tuna Sashimi, Jumbo Shrimp Cocktail, Scallop Ceviche & Chilled Smoked Mussels served with Dipping Sauces

$42.50/pp Δ

Oyster Bar

Various East Coast Oysters shucked to order with Cocktail Sauce, Horseradish, Mignonette & Lemon wedges

$38.50/pp Δ

Authentic Tuscan Antipasto Station

Prosciutto, Cappacola, Salami, Mortadella, Marinated Artichokes, Roasted Olives, Grilled & Chilled Vegetables, Provolone, Asiago, Marinated Fresh Mozzarella & Parmesan

$26.50/pp Δ

Maine Crab Cakes

Lump Crabmeat Cakes made in the New England Tradition, Griddled to order and served with Chive Aioli & Lemon Remoulade

$32.75/pp

CARVING STATIONS Δ

Turkey Breast $32	Sirloin $39	Tenderloin $48	Lamb $37	Pork Loin $36

Buffet Items

Each Platter serves 15ppl

Chicken, Broccoli and Ziti
$425

Spicy Sausage with Penne Pasta
$425

Chicken Piccata
$425

Portuguese Seafood Stew with Clams, Shrimp, Chorizo Sausage and White Bean
$485

Buffet Sides

Each Platter serves 15ppl $150 each

- Roman Caesar Salad v
- Smashed Truffled Potatoes Δ v
- Garden Salad Δ v
- Steamed Seasonal Butter Vegetables Δ v
- Roasted Vegetables Δ v
- Twice Baked Sweet Potatoes Δ v
- Pesto Pasta v

All per piece items have a 24 piece minimum and all per person priced items are based on anticipated attendance. If actual attendance is higher a per person increase will be added upon conclusion of the event.

Sweets

Mini Brownies and Cookies v

Assorted Pastries v

Fresh Fruit Δ v

Individual Cakes- Chocolate, Pound Cake, Cheese Cakes v

Assorted Flavors of Crème Brule Δ v

Chocolate Covered Strawberries Δ v

Chocolate Soufflé v

House Made Sorbet and Gelato Δ v

Special order cakes v

*Please note there is a cake fee for bringing in your own cake or desserts. The fee is based on the number of people in your party.
v - Vegetarian Items Δ - Indicates Gluten Free products - some others can be made gluten free upon request. Please identify an allergy to your order taker.