

-- THE --
BILTMORE
BAR & GRILLE

PRIVATE EVENT
MENU



Nikki DiGuilio
Event Coordinator
781-433-9028
ndiguilio@goodnuhospitality.com

To experience a private event at The Biltmore with family, friends, or co-workers means that you get to enjoy the greatest times of life all in one unforgettable day! We can work with you to create a custom menu inspired by the Biltmore's signature starters, entrees, sides, and desserts.

There is something very special and unique within the legendary walls of The Biltmore. From the original stamped tin ceilings to the rich wood paneling, you are a part of history as you walk the century old wood flooring to your semi private Biltmore party room. You can almost envision the grand parties through the decades celebrating life and love of food and good times. This neighborhood tradition continues today with these perfect spaces available for your event.



There is no better time than right now to reserve your special date with us. Making great memories with those closest or hosting a celebration for someone special are life's real pleasures. Whether you are looking to book a graduation party, a holiday gathering, or a corporate function, our sensational cuisine and semi-private dining space will make for a memorable event.

Easy, Affordable, Enjoyable. We look forward to being part of your special time!

Off-Site Catering also Available!

The Biltmore Bar & Grille
1205 Chestnut Street. Newton Upper Falls, MA 02464
thebiltmoregrill.com

Pricing, Fees & Additional Information

At the Biltmore we do not have rental charges in order to reserve any of our space's. Pricing is based on a food & beverage minimum which is determined by a multitude of factors. Please inquire with our Event Coordinator regarding what the minimum would be for your event.

A 7% tax, 20% gratuity and 5% admin fee are added to the final bill.

The Biltmore does not require a deposit and we typically do not pre-charge anything. A final bill will be presented at the end of your event (this is subject to change based on the specific details of your personalized event). We do require a contract in order to confirm your hold.

A final head count and finalized menu is required two weeks prior to your event.

Contact Information

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Event Space

Semi Private Back Dining Room

Seated: up to 30 guests

Cocktail Reception: Up to 40 Guests



Full Dining Room

Seated: up to 60 guests

Cocktail Reception: Up to 70 Guests



Outdoor Patio (Seasonal)

Seated: up to 25 guests

Cocktail Reception: Up to 40 Guests



Full Venue Buyout

Inquire Within



Event Menus

Brunch Menu

Brunch Buffet Options (priced per person)

Smoked Salmon Platter \$12pp

capers, red onion, marble rye, cream cheese

Mixed Green Salad \$3pp

Caesar Salad \$3.50pp

Pastry \$5pp

chef's selection of house made breakfast pastries

Scrambled Eggs \$2pp

Scrambled Egg Whites \$4pp

Waffles \$2pp

butter, maple syrup

Bacon, Sausage, or Ham \$3pp

Home Fries \$2pp

Brunch Buffet Options

approx. 25 portions

Veggie Frittata \$45

chef's selection of seasonal veggies, egg, cheese

French Toast Bread Pudding \$50

classic french toast, as a bread pudding with maple syrup and powdered sugar

Sliders (priced per piece)

Hamburger \$3

Cheeseburger \$4

Sandwich Platters (priced per person)

Assorted Deli Wraps \$6pp

ham, turkey, roast beef in a spinach wrap with lettuce tomato, onions & mayo

A La Carte (Priced per piece)

Chicken Satay Skewers \$4

Teriyaki Beef Skewers \$5

Bruschetta Crostini \$3

Mac Fritters \$2.50

homemade mac & cheese, sriracha aioli

Pig in a Blanket \$2

puff pastry, hot dogs, honey mustard

Deviled Eggs \$1.50

topped with bacon bits

Shrimp Cocktail \$2.50

Cold Platters

approx. 25 portions each

Crudité \$50

raw vegetables served with your choice of hummus or ranch

Fruit Platter \$50

honey dew, cantaloupe, pineapple, berries

Cheese Platter \$75

chef's selection of artisan cheeses and accompaniments, with crostini

Hot Platters

approx. 25 portions

Popcorn Chicken \$53

Served with Bistro sauce

Brisket Nachos \$65

pico de gallo, sour cream, guacamole

Chicken Wings \$80

Your choice of sauce (bbq, buffalo or tsao's), and bleu cheese dressing or ranch

Hog Wings \$70

crispy, fried pork shanks, tossed in homemade barbecue sauce, served with ranch

Dinner Menu

Appetizers (Priced per piece)

Chicken Satay Skewers \$4

Teriyaki Beef Skewers \$5

Bruschetta Crostini \$3

Mac Fritters \$2.50

homemade mac & cheese, sriracha aioli

Pig in a Blanket \$2

puff pastry, hot dogs, honey mustard

Deviled Eggs \$1.50

topped with bacon bits

Hamburger Sliders \$3

Cheeseburger Sliders \$4

Stationary Apps

Hot

approx. 25 portions

Popcorn Chicken \$53

served with bistro sauce

Brisket Nachos \$65

pico de gallo, sour cream, guacamole

Chicken Wings \$80

your choice of sauce (bbq, buffalo or tsao's), and bleu cheese dressing or ranch

Hog Wings \$70

crispy, fried pork shanks, tossed in homemade barbecue sauce, served with ranch

Cold

approx. 25 portions

Fruit Platter \$50

honey dew, cantaloupe, pineapple, berries

Cheese Platter \$75

chef's selection of three cheeses and accompaniments, with crostini

Cured Meat Plate \$85

chef's selection of three cured meats, mustard, pickled vegetables, with crostini

Crudité \$50

raw vegetables served with your choice of hummus and/or ranch

Pico and Guacamole \$45

with house made tortilla chips

Flatbreads

Margherita \$13 each

pesto, confit cherry tomato, mozzarella, shaved parmesan

Brisket Mac \$16 each

brisket, mac n cheese, bbq, smoked pecans, green onions

Loaded Potato \$14 each

mashed potato, cheddar jack, bacon, topped with sour cream and scallions

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Dinner Continued

Buffet (priced per guest)

Salads

Caesar \$3.50

grated pecorino, crostini croutons

Mixed Greens \$3

cucumber, tomato, carrot, red onion, house dressing

Arugula \$3

roasted corn, grated pecorino, lemon dressing

Pasta (priced per person)

Mac and Cheese \$6

Bolognese \$9

cavatelli, shaved pecorino, parsley, nutmeg

Primavera \$7

garganelli, seasonal vegetables, white wine, herbs

Meat & Fish (priced per person)

Roast Chicken \$8

Marinated & Grilled Steak Tips \$10

Salmon Filet \$8

Vegetarian (priced per person)

Eggplant Parmesan \$5 (with pasta \$10)

fried eggplant, marinara, mozzarella and pecorino romano

Cauliflower Steak \$5

Middle Eastern spices, quinoa salad, greens

Sides (priced per person)

Yukon Gold Mashed Potatoes \$3

Herb Roasted Potatoes \$3

Sautéed Season Vegetables \$4

Saffron Rice \$3

Customized Menu

Anything that is offered on our standard brunch, lunch and dinner menus can also be used for an event!

We are more than happy to put together a combination of our brunch and dinner menus in order to fit your needs!



Prix Fixe Menus

Simple \$35 each

First Course

Soup of the Day

Garden Salad

Second Course

all options served with roasted potatoes and seasonal vegetables

Half Roast Chicken

Baked Cod

Cauliflower Steak

middle eastern spices, quinoa salad, greens

Third Course

Fried Fluffernutter

“S’mores” Pot de Creme

Modest \$50 each

First Course

Tomato Bisque

Mediterranean Salad

Second Course

Steak Tips and Fries

served with seasonal vegetable

Half Roast Chicken

roasted potatoes, seasonal vegetable, ipa mustard jus

Mushroom Risotto

portobello, shiitake, truffle, kale, sherry

Third Course

Seasonal Panna Cotta

Chocolate Peanut Butter Mousse

Desserts

approx. 25 servings

Chefs Selection of Assorted Desserts \$70

brownies, blondies, almond biscotti

Seasonal Crème Brulee \$80

chefs rotating crème brulee

S'mores Chocolate Mousse \$85

chocolate pot de creme, burnt marshmallow, graham cracker, pretzel, granola

"Broken" Key Lime Pie \$70

lime curd, almond biscotti crumbles, house made toffee

Chocolate Fountain \$60

pretzels, graham cracker, seasonal fruit, marshmallow