

-- THE --
BILTMORE
BAR & GRILLE

PRIVATE EVENTS



Kellie Lander
Event Coordinator
781-433-9001

klander@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. Minimums are based on net sales. Taxes, gratuity and administration fees are not included in the minimum.

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 25 guests

Cocktail Reception: up to 30 Guests



Full Dining Room

Seated: up to 50 guests

Cocktail Reception: up to 60 Guests



Side Outdoor Patio (Seasonal)

Seated: up to 25 guests

Cocktail Reception: up to 35 Guests



Full Venue Buyout

Inquire Within



Event Menus

Brunch Platter Options (priced per person)

Chefs' Assortment of Pastries \$5pp
chefs' selection of breakfast pastries

Bagels & Cream Cheese \$5pp
+smoked salmon add \$2

Yogurt Bar \$4pp
plain yogurt, granola & fruit

Brunch Buffet Options (priced per person)

Scrambled Eggs \$3pp

Thick Cut French Toast \$5pp
butter & maple syrup

Veggie Frittata \$5pp
eggs, cheddar, assorted vegetable

Waffles \$5pp
butter & maple syrup

Bacon, Sausage, or Ham \$4pp

Home Fries, Tater Tots or Roasted Potatoes \$3pp

Sandwich Platters (one platter per 25 people)

Assorted Club Sandwiches \$75
turkey, ham, roast beef

Assorted Tea Sandwiches \$50
cucumber, chicken salad

Wrap Selection \$75
blt, california & egg salad

Salads

Mixed Green Salad \$4pp
cucumber, tomato, carrots, red onion, house dressing

Caesar Salad \$4pp
parmesan, croutons, creamy dressing

Seasonal Menu Salad \$5pp
chefs' seasonal preparation

A La Carte Appetizers (priced per piece)

Chicken Satay Skewers \$3

Teriyaki Beef Skewers \$4

Bruschetta Crostini \$3

Mac Fritters \$2.50
homemade mac & cheese

Deviled Eggs \$1.50

4 Cheese Arancini \$2.50
parmesan, cheddar, mozzarella & fontina

Crab Cakes \$5

Cold Platters (one platter per 25 people)

Crudit  \$50
raw vegetables served with your choice of hummus or ranch dressing

Fruit Platter \$55
chefs' selection of seasonal fruit

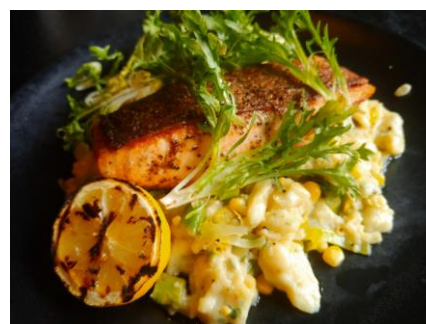
Cheese Platter \$65
chefs' selection of cheese with crackers

Cured Meats Platter \$75
chefs' selection of cured meats, pickled vegetables

Grilled Vegetable Platter \$50
grilled vegetables with balsamic glaze

Pico & Guacamole \$50
house made tortilla chips

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Event Menu Continue...

Hot Platters (one platter per 25 people)

Popcorn Chicken \$55

served with bistro sauce

Calamari \$65

crispy squid, cherry peppers, marinara

Nachos \$50

*choice of chicken or beef
pico de gallo, sour cream & guacamole*

Chicken Wings or Chicken Tenders \$65

*your choice of sauce (bbq or buffalo), served with bleu
cheese dressing or ranch*

Hog Wings \$65

pork lollipops, sweet chili glaze, sriracha ranch

Beer Hall Pretzel Bites \$50

served with cheese sauce & mustard

Sliders (priced per piece)

Hamburger \$3

Cheeseburger \$4

Buffalo Chicken \$4

Taco Bar (priced per person)

Beef, Chicken & Fish \$10pp

Beef & Chicken \$8pp

*All of the fixings on the side: pico, sour cream,
shredded cheese & lettuce*

Dinner Buffet Options

Pasta (priced per person)

Mac and Cheese \$6pp

Gnocchi \$6pp

marina, shaved pecorino

Chef's Seasonal Pasta \$7pp

fresh creative crowd favorites

Meat & Fish (priced per person)

Roast Chicken \$8pp

choice of bone-in or chicken breast

Marinated & Grilled Steak Tips \$8pp

Seared Salmon Filet \$8pp

Vegetarian (priced per person)

Roasted Vegetable Risotto \$5pp

Pasta Primavera \$7pp

Sides (priced per person)

Yukon Gold Mashed Potatoes \$3pp

Herb Roasted Potatoes \$3pp

Sautéed Season Vegetables \$3pp

Rice Pilaf \$3pp



Beverages

All drinks are charged by consumption.

Desserts

Outside desserts are permitted. There is a \$1 per person cake cutting fee applied to all cakes that are brought in. We can also customize a dessert order based on our inhouse menu.

Customized & Prix Fixe Menus Available!

We are more than happy to put together a combination of our brunch and dinner menus in order to fit your needs! We can also add anything that you may see on our regular menu that is not listed on the event menu.



GOOD NU SAFE SANITATION

Please know that we take our responsibilities to keep safe very seriously. Be assured we have taken the steps to comply with state mandatory safety standards for workplaces.

We provide hand washing capabilities and we are regularly sanitizing high-touch areas.



Our staff has received training regarding social distancing and hygiene protocols.



We have established thorough cleaning and disinfecting protocols.



Our GOOD NU management team and staff are closely monitoring developments with the #COVID19 and are taking extra precautions to keep our guests safe. We have recently installed sanitation stations throughout the restaurant, as well as disposable disinfecting wipes in the bathroom. Our kitchen staff has been retrained in all things hand washing and glove usage and are taking extra precautions with all food handling. Our team is washing our hands consistently and more so than usual and disinfecting of tables and chairs has also been increased for your safety. To reinstate extra confidence, we ensure that our sick leave policies are flexible and consistent with public health guidance and our employees are aware of these policies.