

HOST YOUR EVENT AT BETTER SORTS

Better Sorts Social Club evokes a familiar warmth, where conversations can unfold over flavorful drinks and gourmet bites. Our team will work with you to create a personalized experience, with custom menus available to fit your guests' needs.

PRIVATE

Look no further than the intimate, ambient Gardner Room. Tucked away from the main bar and lounge, you and your guests can comfortably ensconce yourselves around our elegant table in this stylishly relaxed, private hangout.

For larger events, Better Sorts is available for full buyouts.

GARDNER ROOM BETTER SORTS BUYOUT

8 Seated 65 Seated 15 Standing 165 Standing

SEMI-PRIVATE

Our social style creates the perfect atmosphere for hosting a semi-private gathering. With multiple areas to fit your group's size, the hardest part might be choosing between Chefs delicious menu items.

Looking for a unique experience?
Ask about our custom large-format group cocktail options!

COMMUNAL TABLE	NOOK	LOUNGE
10 Seated	16 Seated	40 Seated
	25 Standing	60 Standing

CUSTOMIZE

Each event is curated to exceed your expectations. If there is an experience or enhancement you are interested in that is not on this list, do not hesitate to ask.

Bespoke Beverage Options

Personalized Cocktail Creation

Custom Chef Menus for Groups Large or Small

Board Games

HD TVs (2) in Gardner Room

AV Capabilities

House Music System

Live Music (additional cost)

Want to add a little flair? Ask about our group cocktails and fondue parties!

START PLANNING TODAY

Our event specialists are here to help with every detail 617.772.5834
Info@BetterSortsBoston.com
BetterSortsBoston.com/Private-Events



COLLECTIVE GATHERINGS

TWO SNACKS & ONE DISPLAY \$32 PERSON FOUR SNACKS & TWO DISPLAYS \$40 PERSON SIX SNACKS & TWO DISPLAYS \$48 PERSON

SNACKS

OLIVE & NUTS LEMON, FENNEL, OLIVES, SMOKED PEANUTS, CHEDDAR CRACKERS
BURRATA CAPICOLA, ROASTED TOMATOES, COUNTRY BREAD
DEVILED EGGS JUMBO LUMP CRAB, CHICKEN SKIN, PICKLED MUSTARD
TUNA CRUDO PICKLED THAI CHILI, CRISPY SHALLOT, WHITE SOY PONZU
SEAFOOD COCKTAIL SMOKED TABASCO COCKTAIL SAUCE ADDITIONAL \$3 PER PERSON
PETIT LOBSTER ROLL MEYER LEMON AIOLI, TOASTED BRIOCHE ADDITIONAL \$4 PER PERSON
FIG TART CARAMELIZED ONION, BLUE CHEESE
STUFFED MUSHROOM QUINOA, HUMMUS
BUFFALO CHICKEN MEATBALLS BUFFALO CHICKEN STUFFED CROQUETS
LAMB MEATBALLS RAS EL HANOUT, CUCUMBER YOGURT
CHICKEN LOLLIPOP SZECHUAN PEPPERCORN, MINT CILANTRO PONZU

DISPLAYS

SCALLOPS & BACON SWEET CHILI

FARMERS MARKET CRUDITÉ GREEN GODDESS
SALT & VINEGAR CHIPS WITH DIP SEASONAL HUMMUS OR SMOKED SALMON DIP
CHARCUTERIE BRESAOLA, PROSCIUTTO, SALAMI, MIXED OLIVES, N.E CHEESE
MEDITERRANEAN GRILLED SEASONAL VEGETABLES, MARINATED ARTICHOKE HEARTS
BETTER SORTS SLIDERS IRISH CHEDDAR, BACON, DIJON AIOLI
THREE CHEESE FONDUE ROASTED VEGETABLES, ASSORTED BREADS
CRAB CAKE SLIDERS RED CABBAGE SLAW, WHOLE GRAIN MUSTARD
SWEETS SELECTION OF MINI DESSERTS AND PETIT CAKES

PLEASE NOTE ADDITIONAL ITEMS SUBJECT TO PRICE PER PERSON UPCHARGE.

PETIT TACO SHORT RIB, SALSA VERDE, PICKLED ONION, COTIJA



SOCIAL SUPPER

PLATED THREE COURSE DINNER \$56 PER PERSON

STARTERS SELECT ONE

CLAM CHOWDER DOUBLE SMOKED BACON, LOCAL CLAMS, CREAM
MIXED GREENS FIELD GREENS, SLICED CUCUMBER, SHREDDED CARROTS, BALSAMIC
CAESAR SALAD ROMAINE, MARCONA ALMONDS, DRIED CRANBERRIES, LEMON DRESSING

MAINS SELECT THREE

BETTER SORTS BURGER DIJON AIOLI, CAVE AGED CHEDDAR, DOUBLE SMOKED BACON, BRIOCHE PAPPARDELLE WILD MUSHROOM BOLOGNESE, PARMESAN GRILLED SALMON JASMINE RICE, HARICOTS VERTS, MANGO PAPAYA BUTTER STATLER CHICKEN BUTTERED SWEET POTATOES, WILTED SPINACH, FIG PORT REDUCTION

SWEETS SELECT TWO

PETIT FOURS ASSORTED FLAVORS
CHOCOLATE CAKE MACERATED BERRIES, SALTED WHIPPED CREAM
BOSTON CREAM PIE HOUSE-MADE CHOCOLATE GRENACHE

ENHANCEMENTS ADDITIONAL \$8 PER PERSON

DEVILED EGGS JUMBO LUMP CRAB, SMOKED OLD BAY
BURRATA CAPICOLA, ROASTED TOMATOES, COUNTRY BREAD
PORTABELLA FRIES MALT VINEGAR AIOLI
PANCETTA WRAPPED SCALLOPS FENNEL, GOLDEN RAISINS, CAPONATA, LEMON BROWN BUTTER

SOCIAL SUPPER SELECT

PLATED FOUR COURSE DINNER \$72 PER PERSON

SNACKS SELECT TWO

DEVILED EGGS JUMBO LUMP CRAB, SMOKED OLD BAY
BURRATA CAPICOLA, ROASTED TOMATOES, COUNTRY BREAD
SWEET POTATO FRIES MARINATED FETA, PEPITAS, CHIMICHURRI
PANCETTA WRAPPED SCALLOPS FENNEL, GOLDEN RAISINS, CAPONATA, LEMON BROWN BUTTER
PETIT LOBSTER ROLL MEYER LEMON AIOLI, TOASTED BRIOCHE ADDITIONAL \$4 PER PERSON

STARTERS SELECT ONE

CLAM CHOWDER DOUBLE SMOKED BACON, LOCAL CLAMS, CREAM
MIXED GREENS FIELD GREENS, SLICED CUCUMBER, SHREDDED CARROTS, BALSAMIC
CAESAR SALAD ROMAINE, MARCONA ALMONDS, DRIED CRANBERRIES, LEMON DRESSING

MAINS SELECT THREE

PAPPARDELLE WILD MUSHROOM BOLOGNESE, PARMESAN
GRILLED SALMON JASMINE RICE, HARICOTS VERTS, MANGO PAPAYA BUTTER
BLOCK ISLAND SWORDFISH MASCARPONE POLENTA, BROCCOLI RABE
PAN SEARED SCALLOPS BUTTERNUT SQUASH PUREE, GOLDEN RAISINS, LEMON BROWN BUTTER
STATLER CHICKEN BUTTERED SWEET POTATOES, WILTED SPINACH, FIG PORT REDUCTION
CHARBROILED SKIRT STEAK YUKON MASH, ASPARAGUS, PEPPERCORN DEMI-GLACE
BONE-IN SHORT RIB YUKON WHIPPED POTATOES, CRISPY BRUSSELS, PISTACHIO GREMOLATA

SWEETS SELECT TWO

PETIT FOURS ASSORTED FLAVORS
CHOCOLATE CAKE MACERATED BERRIES, SALTED WHIPPED CREAM
BOSTON CREAM PIE HOUSE-MADE CHOCOLATE GRENACHE



BEVERAGE OFFERINGS

LARGE FORMAT COCKTAILS SELECT ONE

A fun, shareable cocktail experience tailored to your group size. \$16 Per Person

SOCIETY FORDS GIN, LUXARDO MARASCHINO, GRAPEFRUIT
BIJOU EDINBURGH GIN, GREEN CHARTREUSE, VYA SWEET VERMOUTH, ANGOSTURA ORANGE BITTERS
MR. BALI HAI BACARDI SUPERIOR, PLANTATION ORIGINAL DARK RUM, KAHLUA, PINEAPPLE, LEMON
BESPOKE ALLOW OUR TALENTED TEAM TO CREATE A CUSTOM DRINK FOR YOUR GROUP

CONSUMPTION BAR

FINAL BILL WILL BE REFLECTIVE OF ACTUAL CONSUMPTION. PRICES BELOW ARE PER DRINK, UNLESS OTHERWISE NOTED.

DOMESTIC AND IMPORTED BEER \$8

CHOICE BRAND SPIRITS \$12

SMIRNOFF VODKA, BEEFEATER GIN, BACARDI RUM, JACK DANIELS WHISKEY, EVAN WILLIAMS BOURBON FAMOUS GROUSE SCOTCH, EL JIMADOR TEQUILA

TOP SHELF BRAND SPIRITS \$13

KETEL ONE VODKA, PLYMOUTH GIN, BANKS RUM, JACK DANIELS SINGLE BARREL WHISKEY MAKER'S MARK BOURBON, JOHNNIE WALKER BLACK SCOTCH, ESPOLON TEQUILA

HOUSE BOTTLE OF RED OR WHITE WINE \$42 (PRICE PER BOTTLE)

PACKAGE BAR

PRICED PER PERSON BASED ON OVERALL TIME OFFERED.

CHOICE

Choice Brand Cocktails, House Red and White Wines, Non Alcoholic Beverages
ONE HOUR \$25
TWO HOURS \$35
THREE HOURS \$43
FOUR HOURS \$51
FIVE HOURS \$60

TOP SHELF

Top Shelf Brand Cocktails, House Red and White Wines, Non-Alcoholic Beverages

ONE HOUR \$30 TWO HOURS \$40 THREE HOURS \$48 FOUR HOURS \$55 FIVE HOURS \$64











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