



PRIVATE EVENTS AT UPTOWN SOCIAL

Uptown Social is a warm, design-forward gathering space where food, music, and hospitality come together effortlessly. Whether you are planning an intimate celebration or a full-scale reception, our team provides a seamless, high-touch experience from planning through execution.



POPULAR EVENTS AT UPTOWN SOCIAL

**Birthday Celebrations | Corporate Mixers | Album Releases | Artist Showcases
Engagement Parties | Rehearsal Dinners | Brand Activations | Nonprofit Fundraisers**



VENUE OVERVIEW

- 2,000 square feet across two distinct rooms
 - Capacity for up to 125 guests
 - Seating for approximately 75 guests
- Premium sound system suitable for live music, DJ, or presentations
 - Flexible layouts for receptions, seated meals, and social events
 - Seasonal outdoor dining and gathering space

604 COLUMBUS AVENUE | BOSTON, MA 02118 | UPTOWNSOCIALBOSTON.COM



EVENT SPACES & MINIMUMS



THE GALLERY

Our moody and whimsical side parlor, ideal for intimate celebrations, cocktail receptions, and social gatherings.

- Minimum Spend: \$4,000
- Suitable for up to 30 guests



MAIN DINING ROOM & BAR

Our primary gathering space featuring a statement bar, dining tables, social counters, and lounge seating.

- Minimum Spend: \$5,500
- Suitable for up to 65 guests



FULL VENUE BUYOUT

Exclusive access to both rooms for larger events and private celebrations.

- Minimum Spend: \$7,500
- Suitable for up to 125 guests

FOOD & BEVERAGE EXPERIENCE

We offer flexible dining formats to match the style and flow of your event:

- Reception-style service
- Buffet presentations
- Seated meals
- Cocktail and passed service

Sample menus are provided during the planning process. Once your event is confirmed, you'll have a consultation with our chef to refine selections and tailor the experience.

ENHANCEMENTS & COORDINATION

Uptown Social can assist in coordinating additional elements to elevate your event, including:

- Live music and DJs
- Décor and styling
- Photography and photo booths
- Specialty rentals and experiential enhancements

Preferred vendor rates are available through our network. Third-party services are contracted separately from food and beverage minimums.

Food and beverage minimums are exclusive of taxes, gratuity, and administrative fees.

EVENT DINING & BEVERAGE EXPERIENCES



RECEPTION PACKAGES

Signature & Premium

Designed for cocktail-style gatherings, our reception packages feature a curated selection of passed and stationary bites to complement the flow of your event. Signature and Premium tiers allow flexibility based on menu preferences, variety, and level of indulgence.

CHEF'S MULTI-COURSE DINNER

4 to 7 Courses

A seated dining experience curated by our culinary team, beginning with a four-course progression and expanding up to seven courses for a more elaborate evening. Each menu is thoughtfully composed to create a cohesive culinary journey from first bite to final course.

FAMILY-STYLE DINING

Tablesides or Buffet

A communal dining experience designed to encourage connection and shared enjoyment. Dishes are presented for guests to serve themselves, either delivered tablesides or arranged buffet-style, offering both abundance and flexibility.

INSPIRED PLATES

Client Inspiration. Chef Execution.

Signature appetizers are served family-style alongside chef-composed small plates presented at stations throughout the venue. The menu is developed collaboratively with the chef to reflect seasonal ingredients and the spirit of the occasion, creating an interactive and personalized dining experience.

BEVERAGE SERVICE OPTIONS

- Drink Tickets – A fixed number of hosted beverages per guest.
- Consumption Bar – Hosts are billed based on actual beverages ordered during the event.
- Open Bar – Unlimited beverages for a set time period.
- Guest-Pay Bar – Guests purchase beverages individually.



START PLANNING YOUR EVENT!

At Uptown Social, every event is designed to reflect the spirit of the occasion while delivering exceptional hospitality. The following guide outlines our dining investments and beverage programs to help you begin planning your gathering.



DINING OPTIONS

RECEPTION PACKAGES

- Cocktail Reception – \$35 per guest
- Signature Reception – \$45 per guest
- Premium Reception – \$65 per guest

FAMILY-STYLE DINING

- Classic Social Supper – \$35–\$45 per guest
- Signature Social Supper – \$55–\$65 per guest
- Pricing varies based on menu selections and service style.

Tablesides Service or Buffet Presentation

CHEF'S TASTINGS

- Starting at \$75 per guest
- Minimum 10 guests

INSPIRED PLATES

- Starting at \$85 per guest
- Minimum 10 guests

BAR PROGRAMS

PREMIUM OPEN BAR

- \$30 per person, per hour
- Two-hour minimum
- Includes beer, wine, and premium cocktail selections.

DRINK TICKETS

- Signature Ticket – \$15
- Premium Ticket – \$18

HOSTED CONSUMPTION BAR

- \$500 Minimum – events up to 75 guests
- \$1,000 Minimum – events over 75 guests
- If the minimum is not met, the difference will be applied to the final bill. A 20% service gratuity and applicable taxes apply.*

GUEST-PAY BAR

- Guests purchase beverages individually from the bar.

A 20% service gratuity is applied to all bar tabs.



BOOKING INFORMATION

- Food and beverage minimums are based on a four-hour event
- Monday–Thursday bookings available; weekend dates upon request
 - Three day courtesy hold placed on dates at time of inquiry
 - 50% deposit required to secure and confirm date
- All food and beverage pricing is subject to a 20% service gratuity and applicable Massachusetts taxes.

To inquire about availability or begin planning your event, contact:

EVENTS@UPTOWNSOCIALBOSTON.COM

A LA CARTE MENU



PLATTERS & BOARDS

CHARCUTERIE & CHEESE BOARD
*house-cured meats, locally sourced cheeses,
seasonal pickles, mustards, preserves, jams,
honey, crostini and crackers*

SOUTHERN MEZZE PLATTER
*black eyed pea hummus, buttermilk & beet
tzatziki, quinoa tabbouleh, marinated olives,
smoked feta, pickled peppers & cornmeal pita*

FRESH FRUIT & PASTRIES
*seasonal display of fresh fruits, melons, berries,
jams, jellies, house trail mix, danishes, mini
muffins and biscuits*

APPETIZERS

BBQ BEEF MEATBALLS
BEEF SUYA SKEWERS
BLACKENED SHRIMP SKEWERS
CHICKEN WINGS
CORNBREAD STUFFED MUSHROOMS
FRIED FISH NUGGETS
GREEN TOMATO BRUSCHETTA
HUSHPUPPIES
LETTUCE WRAPS
PICKLED DEVEILED EGGS
SOUL FOOD EGG ROLLS

BREADS

BUTTERMILK BISCUITS
CORNBREAD MUFFINS
JOHNNY CAKES

SALADS

KALE CAESAR
HOUSE SEASONAL SALAD
BLACK EYED PEA SALAD
POTATO SALAD

BEEF & PORK

COFFEE BRAISED SHORT RIB
ST. LOUIS SPARE RIBS
SMOTHERED PORK CHOPS
ROASTED PORK SHOULDER

POULTRY

ROASTED CHICKEN [JERK | BBQ | HERB]
FRIED CHICKEN
WHOLE FRIED TURKEY
TURKEY WINGS [JERK | BBQ | HERB]

SEAFOOD

WHOLE ROASTED SALMON [JERK | BBQ | HERB]
FRIED HADDOCK
SALMON CAKES
BAKED HADDOCK W/ SEAFOOD STUFFING

SIDES

BAKED MACARONI & CHEESE
BRAISED COLLARD GREENS
CANDIED YAMS
CAJUN DIRTY RICE
COCONUT RICE & PEAS
GARLIC STRING BEANS
ROASTED SEASONAL VEGETABLES
MASHED SWEET POTATOES
FRIED PLANTAINS

SAUCES & DRESSINGS

BROWN SUGAR BBQ
HOUSEMADE HOT SAUCE
BUTTERMILK RANCH
BLACK GARLIC CAESAR
CHAMPAGNE VINAIGRETTE

BEFORE PLACING AN ORDER, PLEASE INFORM YOUR SERVER
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

GOT A CRAVING FOR SOMETHING NOT LISTED?
OUR CHEF CAN CUSTOMIZE A MENU ITEM TAILORED TO YOUR TASTE!



FAMILY STYLE DINING

All family-style packages include house bread and seasonal salad, followed by your selected entrées and sides. Service may be presented tableside or as a buffet.

SIGNATURE FAMILY STYLE

CHOOSE 3 ENTRÉES • CHOOSE 3 SIDES

SIGNATURE ENTRÉES

Coffee Braised Beef Short Rib
Baked Haddock with Seafood Stuffing
Roasted Pork Shoulder
Whole Cajun Salmon
Roasted Chicken
BBQ Spare Ribs
Baked Fish
Fried Catfish Strips

SIGNATURE SIDES

Baked Macaroni & Cheese
Coconut Rice & Peas
Black Garlic Noodles
Brown Sugar Plantains
Candied Yams
Cajun Dirty Rice
Braised Collard Greens
Seasonal Sautéed Vegetables

CLASSIC FAMILY STYLE

CHOOSE 2 ENTRÉES • CHOOSE 2 SIDES

CLASSIC ENTRÉES

Roasted Chicken
BBQ Spare Ribs
Baked Fish
Fried Catfish Strips

CLASSIC SIDES

Candied Yams
Cajun Dirty Rice
Braised Collard Greens
Seasonal Sautéed Vegetables

SERVICE OPTIONS

TABLESIDE

Platters and bowls are delivered to each table for guests to serve themselves.

BUFFET PRESENTATION

Selections are arranged on a buffet station where guests serve themselves.

Menu selections are subject to seasonal availability and may change based on ingredient sourcing and chef discretion.



HAPPY HOUR HOST MENU

CHOOSE FIVE SELECTIONS • \$5 PER PIECE • 125 PIECE MINIMUM



BBQ BEEF MEATBALLS

PREMIUM GROUND BEEF • BROWN SUGAR BBQ • SMOKE

BEEF SUYA SKEWERS

GRILLED BEEF • SUYA SPICE • CITRUS

FLORIDA ROCK SHRIMP SKEWERS

GRILLED SHRIMP • BLACKENED SPICE • CHAR

CHICKEN WINGS

CRISPY WHOLE WINGS • HOUSE SEASONING • SIGNATURE SAUCE

CORNBREAD STUFFED MUSHROOMS

ROASTED BUTTON MUSHROOMS • CORNBREAD DRESSING • HERBS

FRIED FISH NUGGETS

GOLDEN FRIED FISH • CORNMEAL CRUST • CAJUN REMOULADE

HUSHPUPIES

CORNMEAL FRITTERS • SWEET ONION • HONEY BUTTER

PICKLED DEVILED EGGS

TABASCO RELISH • KEWPIE MAYO • SMOKED PAPRIKA

SOUL FOOD EGG ROLLS

COLLARDS • CANDIED YAMS • MACARONI & CHEESE • SMOKED TURKEY



AVAILABLE FOR EVENTS BEGINNING BEFORE 6:00 PM OR AFTER 9:00 PM. SELECTIONS PREPARED IN INCREMENTS OF 25 PIECES. FINAL QUANTITIES AND SELECTIONS MUST BE CONFIRMED 72 HOURS PRIOR TO THE EVENT. PRICES SUBJECT TO 7% MA SALES TAX AND 20% SERVICE GRATUITY.



THE SOCIAL LUNCH

MULTI-COURSE OFFERING | \$42 PER GUEST

Designed for gathering, conversation, and a little midday indulgence.



OPENING ACT

FRESH BREAD SERVICE & SEASONAL SALAD

MAIN EVENT

HERB ROASTED CHICKEN

SLOW-ROASTED WITH GARDEN HERBS AND PAN JUS

BAKED STUFFED HADDOCK

NEW ENGLAND HERB CRUMB STUFFING, LEMON BUTTER

BRAISED BEEF TIPS

RICH BROWN GRAVY, SLOW-SIMMERED

RED CURRY COCONUT PASTA

ROASTED VEGETABLES, TOASTED COCONUT, LIME

HOUSE WINE SERVICE WITH MEAL

CABERNET SAUVIGNON | CHARDONNAY | DRY ROSÉ | PROSECCO

FINALE

STRAWBERRY PEACH SHORTCAKE

WARM BISCUIT, MACERATED BERRIES, WHIPPED CREAM

FLAMING BANANA PUDDING

JAMAICAN RUM, BANANA MOUSSE, CHANTILLY CREAM, NILLA WAFER CRUMBLE



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