

Private
Dining and
Events Menu.

OMNI

BOSTON
AT THE SEAPORT







KESTRA

PRIVATE EVENTS.

Located off the lobby and directly adjacent to the grand staircase, Kestra serves as a focal destination. Embracing the social side of dining and co-working, Kestra incorporates two private dining and co-working lounges, a raised platform dining area, and a main dining floor experience, along with bar seating to encourage guests to work and dine socially. Playfully styled after Boston's rich orchestral history, guests at Kestra restaurant can expect upscale all-day dining with a Mediterranean-American flair in a metropolitan oasis.

EXPERIENCES AND CAPACITIES:

Full buyout

- 100 seated | 150 reception style
- Includes the Main Dining Room and bar, Mezzanine Level, Concerto A & B

Semi-private/Mezzanine

- 40 seated | 75 reception style
- Includes the mezzanine level

Concerto A & B

- 8 seated per room or 20 combined
- 35 reception style combined



KESTRA
Floorplan.

KITCHEN

KESTRA MEZZANINE

FIREPLACE

DINING ROOM

CONCERTO B

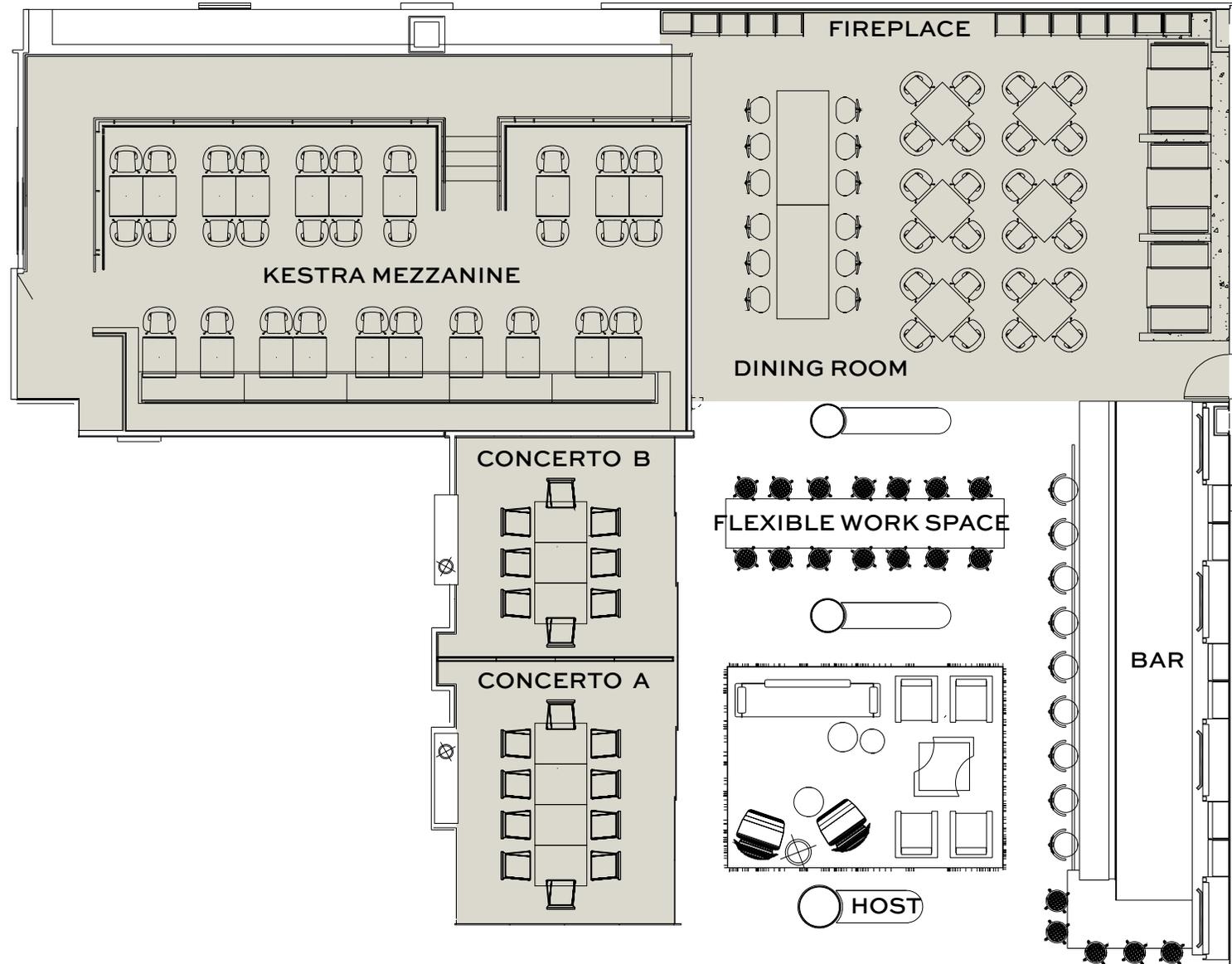
CONCERTO A

FLEXIBLE WORK SPACE

BAR

HOST

WEST LOBBY



LIFTED/KESTRA MENUS

Small Bites.

Our small bites are hand crafted daily and served butler style with the highest integrity and quality. Small bites require a minimum order based on your guaranteed guest count, per selection.

COLD

Vietnamese spring rolls | Peanut sauce | **\$9 per piece** (N | GF | VG)

Ricotta crostini | Honey, pistachios and figs | **\$9 per piece** (N | V)

Crab & seaweed salad | **\$11 per piece** (DF | GF)

Spicy tuna and crispy rice | Sambal, scallions and sesame | **\$11 per piece** (DF | GF)

New England lobster roll | Toasted bun, lemon shallot mayo, celery salt | **\$18 per piece**

HOT

French toast grilled cheese | Maple drizzle | **\$9 per piece** (V)

Mozzarella toast | Pesto and tomato confit | **\$9 per piece** (V)

Angry chicken sticks | Toasted chili crisp | **\$10 per piece** (DF | GF)

Local crab cakes | Louie aioli and petite greens | **\$11 per piece**

North End spicy paisano slider | Provolone, ricotta and Sunday gravy | **\$15 per piece**

Smashed beef slider | duckfat onions, Velveeta, maple-braised bacon | **\$15 per piece**

Pancetta-wrapped scallop | Roasted pineapple salsa | **\$11 per piece** (DF | GF)

Hot chicken sliders | Pickles and comeback sauce | **\$15 per piece**

Crispy falafel cracker | Hummus, pickled beets, sumac | **\$9 per piece** (DF | VG)

Crunchy polenta bite | Calabrian chile aioli | **\$9 per piece** (V)

Stuffed mushrooms | Impossible tomato sugo and Violife mozzarella | **\$9 per piece** (DF, GF, VG)

Mini salted caramel lobster roll | **\$18 per piece**

(N) CONTAINS NUTS | (DF) DAIRY FREE | (GF) GLUTEN FREE | (V) VEGETARIAN | (VG) VEGAN





LIFTED/KESTRA MENUS

Small Plate Stations.

All reception pricing is based on 90 minutes of service, unless noted otherwise. Stations are based on your guaranteed guest count and require a minimum order of 85%. Several small plate stations require a chef attendant as noted below. The attendant fee does not represent a tip, gratuity or service charge for any associates.

72-hour braised short rib | Creamy polenta, crispy onions, red wine jus | **\$33 per person (GF)**

Roasted strip loin of beef | Roasted trumpet mushrooms, garlic whipped potatoes, black garlic jus | **\$42 per person (DF | GF) (REQUIRES CHEF ATTENDANT FOR \$175)**

Chicken confit | Pomme purée, roasted root vegetables and truffle jus | **\$29 per person (GF)**

Poke Bowl | Sushi rice, tuna, crab, salmon, pickled vegetables, green onions, spicy mayo, pickled ginger, soy | **\$45 per person (DF | GF) (REQUIRES UPGRADED CHEF ATTENDANT FOR \$225)**

Italian chopped salad | Salami, pepperoncini, garbanzo beans, provolone, oregano vinaigrette | **\$22 per person (GF)**

(N) CONTAINS NUTS | (DF) DAIRY FREE | (GF) GLUTEN FREE | (V) VEGETARIAN | (VG) VEGAN

LIFTED/KESTRA MENUS

Old School Favorites.

All reception pricing is based on 90 minutes of service, unless noted otherwise.
A minimum guarantee of 85% of total attendance is required.

Taco bar | **\$36 per person**

chicken tinga (DF | GF)

chipotle ground beef (DF | GF)

borracho beans (DF | GF | V)

shaved lettuce, tomatoes, salsa, guacamole, sour cream (GF)

crispy corn tortillas, flour tortillas (DF)

Meatballs and creamy polenta | **\$27 per person**

north end paisano mix and cheesy polenta

Flatbreads | **\$26 per person**

Choice of two:

San Marzano tomato & buffalo mozzarella

Sausage & pepperoni

Broccoli rabe & roasted garlic

(N) CONTAINS NUTS | (DF) DAIRY FREE | (GF) GLUTEN FREE | (V) VEGETARIAN | (VG) VEGAN



LIFTED/KESTRA MENUS

Displays.

A minimum guarantee of 85% of total attendance is required for each enhancement.

Cheese & Charcuterie | Local cheese, cured meats, dried fruits, roasted nuts, jams | **\$36 per person (N)**

Vegetable medley | Raw, pickled, marinated and roasted vegetables, spreads and dips | **\$20 per person (GF | V)**

Epic Seafood Arrangement | product is sourced regionally and based on availability from daily boats
\$50 per person / 5 pieces per person

local new england oysters (DF | GF)

shrimp cocktail (DF | GF)

crab salad (DF | GF)

seaweed salad (DF | GF)

calamari salad (DF | GF)

cucumber gin cocktail sauce, horseradish, whole-grain mustard sauce, strawberry mignonette (DF | GF)

Desserts.

Assorted mini whoopie pies | **\$72 per dozen**

Assorted mini cheesecakes | **\$12 per person**

Mini lemon-olive oil cake | **\$12 per person**

Chocolate polenta cake | cashew, caramel, pistachio | **\$12 per person (GF)**

Assorted jumbo cookies | chocolate chip, white chocolate & macadamia, oatmeal raisin, m&m's, peanut butter | **\$68 per dozen (N)**

Gluten-friendly chocolate chip cookies | **\$72 per dozen (GF)**

Assorted brownies | triple-fudge, milk chocolate s'mores, blondies, lemon bars
\$68 per dozen

OMNI

BOSTON
AT THE SEAPORT