

*Private*  
Dining and  
Events Menu.

OMNI

BOSTON  
AT THE SEAPORT





# THE SPORTING CLUB

## PRIVATE EVENTS.

Discover an illustrious sanctuary for tastemakers, urbanites and sports enthusiasts. Enjoy locally and globally inspired food and cocktails in a modern sporting atmosphere. Enter the restaurant at the Gymnasium Bar-outfitted with a pommel horse, boxing bags, and original flooring from the Boston Celtics' training facility. The space leads to the main dining and bar area via a wide walkway that evokes a sense of walking into a stadium. High-end yet comfortable seating and the flexibility to bring tables together makes this the perfect place for a large group setting. Venture outside and enjoy a private patio at street level with room to accommodate high-tops and additional reception-style seating.

## EXPERIENCES AND CAPACITIES:

### Full buyout

- 200 seated | 300 reception style
- Includes Main Dining Room, Gymnasium Bar, Trophy Room, Chill Out Lounge and private outdoor patios

### Trophy Room

- 50 seated | 75 reception style
- Includes a private bar and small outdoor patio

### Gymnasium Bar

- 30 reception style
- Includes private outdoor patio

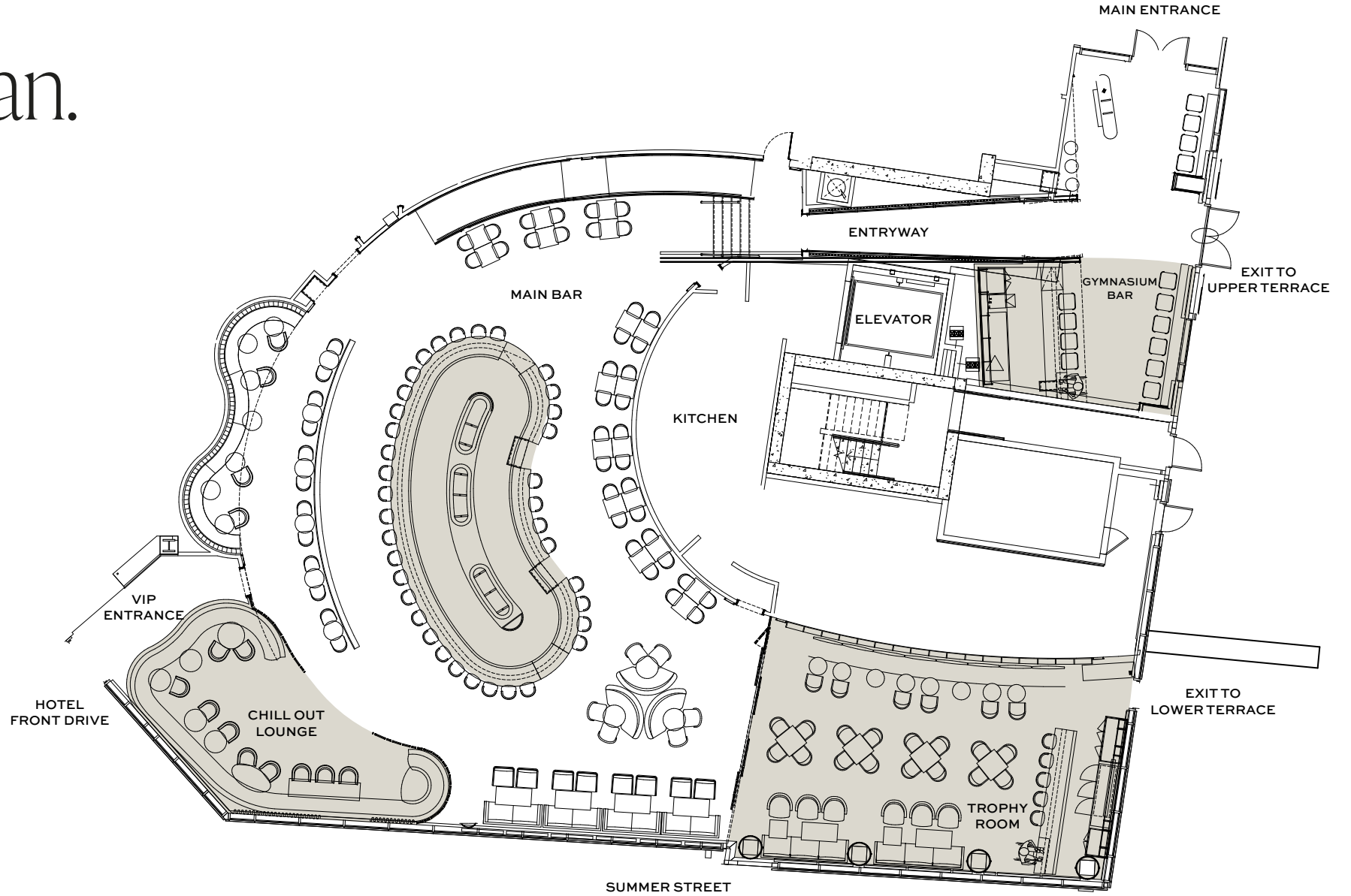
### Chill Out Lounge

- 30 seated | 40 reception style



THE SPORTING CLUB

# Floorplan.



## THE SPORTING CLUB 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.

Mini lemon miso lobster rolls | **\$18 each**

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

Shrimp cocktail | cucumber gin cocktail sauce | **\$15 each** (DF | GF)

Angry chicken stick with chipotle & lime | **\$10 each** (DF | GF)

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

Smash beef slider | Duck fat onions, Velveeta, maple-braised bacon | **\$15 per piece**

Fried Brussels sprouts | Vermont maple syrup, za'atar, lemon | **\$9 per piece** (V)

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

Mini french toast grilled cheese | Maple drizzle | **\$9 each**

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





## THE SPORTING CLUB 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.

TSC mac & cheese | Bechamel, caramelized onions, crispy shallots, garlic breadcrumbs | **\$20 per person (v)**

Add butter poached lobster, additional | **\$22 per person**

Add house-smoked short ribs | **\$16 per person**

Seafood plateau | Jumbo prawns, Island Creek oysters, lemons, cucumber gin cocktail sauce, strawberry mignonette, horseradish | **\$40 per person / 5 pieces per person (DF | GF)**

Build your own Carnitas | Choice of porkbelly or chicken tinga, accompaniments include pickled onions, cabbage, radishes, cilantro, corn tortillas, salsa | **\$36 per person (GF)**

Add roasted vegetables | **\$14 per person (GF | v)**

Flatbreads | **\$26 per person**

Choice of two:

San Marzano tomato & buffalo mozzarella

Sausage & pepperoni

Broccoli rabe & roasted garlic

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THE SPORTING CLUB 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)**

# Desserts.

Assorted whoopie pies | Nutella-marshmallow, red velvet, vanilla cream | **\$72 per dozen**

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**

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PRIVATE EVENTS

# Experiential Additions.

Add one of the following unique options to elevate your private dining experience.

## **ELEVATOR BAR | FLYIN' CHAIR**

Capacity | 20-75 attendees

Elevate your evening with this one-of-a-kind activation. Watch as our freight elevator transforms into the Flyin' Chair Elevator Bar on the lobby level. Named after the first elevator designed to carry passengers, Flyin' Chair offers signature cocktails and enhanced entertainment options



## **MIXOLOGY MASTERCLASS**

Capacity | 5-25 attendees

Join our talented bartenders for a one-hour mixology class specifically customized for your group. This memorable team-building experience includes up to three cocktails per attendee, as well as, an instructional cocktail recipe cards to take home.



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