



“Your Destination for Celebration!”

1-800-920-7665

EVENTS@bostonbilliardclub.com

126 Brookline Ave.
Boston, MA 02215

454 Grove St.
Worcester, MA 01605

885 Riverdale St.
W. Springfield, MA 01089

33 Lambert Lind Hwy.
Warwick, RI 02886

20 Backus Ave.
Danbury, CT 06810

55 Northeastern Blvd.
Nashua, NH 03062

www.bostonbilliardclub.com

Rack ‘N’ Roll



Private Rooms

Private Room	Two tables accommodating up to 35	\$50.00/hour
Both Rooms	Four tables accommodating up to 75	\$100.00/hour

- Main Floor tables may be rented in conjunction with the private room at the applicable hourly rate
- Main Floor tables may be at the rate of \$16.00/hour per table, with a two hour minimum subject to availability.
- All Deposits are non-refundable
- Food minimums apply
- Rent the entire club for your next function. Contact Lisa Johnson, Sales Director, for details.

Bar Packages

Cash Bar	Each guest is responsible for their own charges.
Open Bar	Charges are accrued based on actual consumption. An 18% bar gratuity is added to the total beverage tab.
Ticket Tab	Each guest receives a pre-determined number of tickets. As tickets are redeemed, charges are accrued based on actual consumption. Host may restrict tickets to specific beverages. An 18% bar gratuity is added to the total beverage tab. No charge for unused tickets.
\$ Limit	Open bar until \$ limit is reached; thereafter cash bar. An 18% bar gratuity is added to the limited \$ amount.

Identification: The age to enter the Boston Billiard Club is 21+ Friday-Saturday, and 18+ Sunday-Thursday. Acceptable forms of Identification are as follows: a current Driver's License with photo, a valid passport or a State issued liquor ID.

Dress Code: Proper dress required evenings after 6pm: no ripped jeans, sweatpants, tank tops or under shirts.

Boston Billiard Club is a non-smoking facility



Opening Break

“An Appetizer Buffet”

Homemade Tri-Color Chips with Salsa

BBC Wings

Our jumbo wings served Buffalo Style

Mozzarella Sticks

Served with homemade marinara for dipping

Bacon Potato Skins

Topped with cheddar and sour cream

Vegetable Crudité

A medley of fresh vegetables with ranch dressing

Fried Ravioli

Stuffed with aged ricotta cheese and breaded

Popcorn Chicken

Boneless chicken, battered and fried golden brown

Second Shot

Add cavatappi pasta with homemade marinara for only \$1.50 per person

\$12.95 per person

A (15) person minimum is required.

Subject to 7% sales tax, 1% meals & beverage tax
& 18% taxable administration fee



Rack 'em Up

“An Appetizer Buffet”

Popcorn Chicken

Boneless chicken, battered and fried to a golden brown

BBC Wings

Our jumbo wings served Buffalo Style

Southwest Crispers

Served with sour cream and salsa for dipping

Cheese Quesadillas

Flour tortilla filled with cheddar and jack cheeses and jalapenos.

Fried Zucchini

Served with a zesty ranch for dipping

Jalapeño Mozzarella Sticks

Our traditional mozzarella mixed with fresh jalapenos

Vegetable Crudité

A medley of fresh vegetables with ranch dressing

Homemade Tri-Color Chips with Salsa

Second Shot

Add cavatappi pasta with homemade marinara for only \$1.50 per person

\$12.95 per person

A (15) person minimum is required.

Subject to 7% sales tax, 1% meals & beverage tax
& 18% taxable administration fee



Legal Shot

“A Deli Delight”

Assorted Fresh Meats

Roast Beef, Virginia Ham and Roast Turkey

Cheddar, American and Swiss Cheeses

Freshly Baked Grinder Rolls

Homemade Frips

A mix between potato chips and french fries

Fresh Pasta Salad

Fresh Dill Pickles

Vegetable Crudité

A medley of fresh vegetables with ranch dressing

SERVED WITH AN ASSORTMENT OF CONDIMENTS AND ACCOUTREMENTS.

\$12.95 per person

A (15) person minimum is required.

Subject to 7% sales tax, 1% meals & beverage tax
& 18% taxable administration fee



Tie-Breaker

“An Italian Style Buffet”

Italian Sausage with Roasted Peppers and Onions

Cavatappi Pasta with Fresh Basil and Homemade Marinara
Or Vodka Sauce

Chicken Parmesan

All white meat chicken, lightly breaded, topped
with homemade marinara and buffalo mozzarella

Italian Meatballs

Topped with homemade marinara and buffalo mozzarella

Bruschetta

Fresh roma tomatoes with herbs and melted mozzarella
served on grilled garlic bread

Classic Caesar Salad

Freshly Baked Dinner Rolls

Cheese Tortellini or Ravioli

Served with your choice of vodka, parmesan cream or homemade marinara sauce
Can added or substituted for \$1.00 per person

\$16.95 per person

A (15) person minimum is required.

Subject to 7% sales tax, 1% meals & beverage tax
& 18% taxable administration fee



Race to Five

“An All American Buffet”

Rum & Coke Pork Tenderloin

Or

~~YANKEE~~ Pot Roast

With homemade au jus

Roasted Herb Chicken

Whole Chicken slow roasted with fresh herbs

Cavatappi Pasta with Broccoli

Choice of sauces: Beurre Blanc or Parmesan Cream

Chicken may be added for \$1 per person

Garlic Smashed Potatoes

Fresh Garden Salad with Balsamic Vinaigrette

Baked Dinner Rolls

\$17.95 per person

A (15) person minimum is required.

Subject to 7% sales tax, 1% meals & beverage tax
& 18% taxable administration fee



Corner Pocket

“Culinary Classics”

Roast Prime Rib

With homemade au jus

Or

Roasted Turkey

Served with cranberry sauce and gravy

Garlic Smashed Potatoes

Fresh Roma Tomatoes and Buffalo Mozzarella

Marinated in balsamic vinaigrette

Classic Caesar Salad

Freshly Baked Dinner Rolls

\$21.95 per person

(Both Turkey and Prime Rib is \$27.95 per person)

A (15) person minimum is required.

Subject to 7% sales tax, 1% meals & beverage tax
& 18% taxable administration fee



Continental Breakfast

“Quick Start”

A Variety of

Bagels
&
Muffins

Croissants

An Assortment of Jellies

Plain Cream Cheese

Butter Chips

An Urn of Coffee

A Carafe of Orange Juice

\$6.95 per person

A (15) person minimum is required.

Subject to a 5% sales tax and 18% taxable administration fee



Breakfast Buffet

Scrambled Eggs

(Pork) Bacon
& (Pork) Sausage

French Toast

An Assortment of Bagels & Muffins

Croissants

An Assortment of Jellies

Plain Cream Cheese, Butter & Maple Syrup

An Urn of Coffee

A Carafe of Orange Juice

Add Waffles for an Additional \$1 per person

\$11.95 per person

A (15) person minimum is required.

Subject to a 5% sales tax and 18% taxable administration fee



Combination Shot

Add Any of the following to Any Menu (No Substitutions, Please!)

- Spring Rolls - 75¢ per piece
- Cocktail Franks in Puff pastry (Pigs in a Blanket) – 75¢ per piece
- Potstickers - \$1 per piece
- Chicken & Cheese Mini Quesadillas - \$1.50 per piece
- Mini Beef Wellington - \$1.95 per piece
- Scallops Wrapped with Bacon - \$1.95 per piece
- Shrimp Cocktail - \$1.95 per piece
- Chicken Satay - \$1.95 per piece

- Rice Pilaf - \$19.95 *
- Mixed Green Salad - \$19.95 *
- Classic Caesar Salad - \$24.95 *
- Vegetable Crudité - \$25.00 *
- Bruschetta - \$45.00 *
- Assorted Cheese and Crackers - \$55.00 *
- Lobster Ravioli with Vodka Sauce - \$95.00 *

Serves Approximately 15 persons

NOTE: ADDITIONAL FEES APPLY TO ANY CARVING STATION AND PASSED FOOD ATTENDANTS

Subject to 7% sales tax, 1% meals & beverage tax
& 18% taxable administration fee



Desserts

Seasonal Fresh Fruit Platter	\$50 serves 15-20 • \$70 serves 20-25 • \$90 serves 30-35
Match Point	
Luscious lemon bars, Oreo Dreams, Marble Cheese Truffles & Meltaways	\$4.95 per person
Perfect Finish	
Chocolate Raspberry Tango, Lemon Berry Jazz, Oreo Dream & Marble Cheese Truffles	\$4.95 per person
Carrot Cake	\$38.00 serves 14
From an old family recipe: fruity and moist	
French Chocolate Chambord	\$38.00 serves 14
An irresistible seductress: dark, dense chocolate cake, brushed with a hint of Chambord.	
Chocolate Peanut Butter Cheesecake	\$38.00 serves 14
Dark Chocolate and Peanut Butter Mousse topped	
New York Style Cheesecake	\$38.00 serves 14
So Creamy, So Smooth, So Satisfying	
Turtle Cheesecake	\$38.00 serves 14
New York Style Cheesecake on a thick layer of fudge, covered with caramel and chopped pecans	
Tiramisu	\$50.00 serves 14
Light mascarpone cream on a coffee and rum soaked sponge cake, combed and finished with imported cocoa	
Chocolate Mousse Pie	\$50.00 serves 14
Double-layered dark chocolate cake filled with dense chocolate ganache	
Key Lime Pie	\$38.00 serves 14
Authentic Florida key lime filling and a traditional buttery graham cracker crust	
Urn of Coffee, Decaf Coffee or Tea	\$15.00 (complimentary refills)

Please note: 72 hours notice is required for all deserts
 Subject to 7% sales tax, 1% meals & beverage tax
 & 18% taxable administration fee



Team Building Package

Leave the details to us!

A Boston Billiard Club Tournament Director will lead your group in a team building event or just a great way to turn your everyday corporate gathering into a time full of camaraderie and fun!

Package Includes:

- A Tournament director to be there and coordinate the teams and placements
- A Large poster with your company's name, event and date, displaying tournament participants.
- Four trophies with your company's name and the team brackets: Two first and two second place trophies.

\$200.00

Ideally, the amount of people to play in a tournament is in teams or individuals of 8, 16, 32, 64.
An odd amount of people would get a "bye"
which means some teams would advance to the second round automatically.

We will need the names of your players 72 hours in advance to organize teams.