

BISTRO 63 EVENTS



PRIVATE EVENTS
SIT-DOWN DINNERS
COCKTAIL PARTIES
NIGHT CLUB

From groups of 15 to 100, our banquet spaces feature incredible versatility and customization.



HOW EVENTS WORK @ BISTRO:

- 1 PICK A SPACE & MINIMUM SPEND
- 2 CHOOSE ENTREE PACKAGE OR MAKE YOUR OWN
- 3 CHOOSE APPS, SIDES, DESSERTS, AND DRINKS



SPACE & MINIMUM SPEND

**Rather than charging a base rental fee in addition to food & beverage, most of our events are booked with a minimum spend requirement. All food and beverage contribute towards your minimum spend. We have several space and time options available:*

FULL BOLTWOOD ROOM & LOUNGE

FULLY PRIVATE SPACE
HIGH-CEILING ROOM AND LOUNGE SPACE
SEATED DINNER: 74 GUEST MAX
STANDING COCKTAIL: 100 GUESTS MAX

SUNDAY-WEDNESDAY

12-3 PM: \$750 6-9 PM: \$1,250

THURSDAY-SATURDAY

12-3 PM: \$1,000 6-9 PM: \$2,000

SEMI-PRIVATE BOLTWOOD ROOM

SEMI-PRIVATE
HIGH CEILING ROOM ONLY
4SEATED DINNER: 40 GUEST MAX
STANDING COCKTAIL: 50 GUESTS MAX

SUNDAY-WEDNESDAY

12-3 PM: \$500 6-9 PM: \$1,000

THURSDAY-SATURDAY

12-3 PM: \$750 6-9 PM: \$1,500

COVERED DECK

AVAILABLE SEASONALLY
SEATED DINNER: 24 GUESTS MAX
STANDING COCKTAIL: 30 GUESTS MAX

SUNDAY-WEDNESDAY

12-3 PM: \$750 6-9 PM: \$1,250

THURSDAY-SATURDAY

12-3 PM: \$1,000 6-9 PM: \$2,000

ALL EVENTS ARE SUBJECT TO A 7% TAX AND 20% GRATUITY
***MINIMUM SPEND REQUIREMENT MAY VARY FOR PREMIUM DATES**

**INDOOR EVENT SPACE INCLUDES 131" PULL DOWN SCREEN WITH
PROJECTOR, DJ/AV BOOTH, AND FULL BAR CAPABILITIES.**

BOLTWOOD ROOM & LOUNGE



Located in the heart of downtown Amherst, MA



COVERED DECK



ENTREE PACKAGES

INCLUDES complimentary SIDES of
herb-roasted potatoes and local vegetable medley

PACKAGE 1

\$29.95 / guest

Roasted Salmon with Crispy Skin finished in a Maple-Mustard Sauce
Pan-Seared Chicken finished in a Lemon & White Wine Sauce
Penne Pasta: *Vodka, Alfredo, Pesto, or Marinara Sauce*

PACKAGE 2

\$32.50 / guest

Sesame-Crusted Tuna with an Orange-Chili Glaze (served seared)
Braised Beef Short Rib with Au Jus Reduction
Squash Risotto with Local Vegetables (*vegan*)

PACKAGE 3

\$37.95 / guest

Roasted Salmon with Crispy Skin finished in a Maple-Mustard Sauce
Hangar Steak with a Balsamic Reduction (*served medium-rare*)
Chicken Risotto with Roasted Red Pepper, Pancetta, and Spinach

CREATE YOUR OWN ENTREE PACKAGE ON NEXT PAGE

ADD-ONS

prices are per guest

APPETIZERS

Imported & Domestic Cheese and Fruit Platter	4.00
Charcuterie with Proscuitto, Pancetta, Salami Toscano	4.00
Mozzarella Caprese with Balsamic & Truffle Drizzle	4.00
Raw Vegetable Crudités with Dip	4.00
Fried Vegetable Spring Rolls with Orange Chili Sauce	4.00
Arancini (Fried Risotto Balls) with Seasonal Ingredients	4.00
Blackened Scallops over Risotto	6.00
Sea Cakes with Maryland Crab & Salmon	4.00
Stuffed P.E.I. Mussels	4.00
Fried Calamari with House Marinara and Chipotle Aioli	5.00
Chicken Skewers with Thai-Peanut Sauce	4.00
Vegetable Kabobs	5.00
Grilled Steak Skewers with Teriyaki Glaze	6.00

SALADS

Mixed Greens Salad with Balsamic Vinaigrette	4.00
Caesar Salad with Garlic Croutons	4.00
Beet Salad with Spinach, Goat Cheese & Walnut	6.00
Mango Salad in a Honey Citrus Marinade over Greens	6.00

BISTRO 63

EST 1999

All selections are
subject to a
20% service charge
and 7% tax

CUSTOM ENTREE PACKAGES

*choose any combination of 3.
prices \$22 - 50 / guest*

FROM THE SEA

Wild Sesame-Crusted Tuna with Orange-Chili & Soy Glaze

Roasted Salmon in Maple-Mustard Sauce

Blackened Scallops over Bacon Butternut Squash Risotto

Haddock with *choice of Puttanesca, Curry, or Lemon-Cream Sauce*

FROM THE LAND

Hangar Steak with *choice of Garlic Demi-Glaze or Marsala Sauce*

Pan-Seared & Baked Chicken with *choice of Mushroom Marsala, Garlic Demi-Glaze, Traditional Parmigiana, or Lemon & White Wine Reduction Sauce*

Chianti-Braised Beef Short Rib with Au Jus Reduction

Braised Pork Shoulder in Maple-Garlic Demi-Glaze

Lamb Lollipops in Garlic Demi-Glaze (minimum 30 guests)

RISOTTO & PASTA

Creamy Chicken Risotto with Spinach, Pancetta, and Roasted Peppers

Savory Seafood Risotto with Lobster, Scallops, Shrimp, and Tomato

Vegan Squash Risotto with Local Vegetables

Truffle Mushroom Risotto or Local Vegetable Risotto

Penne with Vegetables with *choice of Creamy Alfredo or Marinara Sauce*

Penne Carbonara with Prosciutto, Sauteed Onions, Cream, and Parmigiana



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DESSERT PACKAGES

Price are per guest.

All dessert packages INCLUDE a coffee station.

Add a coffee OR tea station without dessert for \$2.00/guest.
Outside desserts are welcome for a plating fee of \$2.50/guest.

Brownie & Cookie Platter	\$7
Carrot Cake	\$7
Cannoli & Chocolate-dipped Strawberries	\$8
Cheesecake	\$7
Tiramisu	\$7
Custom Sheet Cake*	\$6-7

*Cake pricing will vary dependent on specific customizations.

DRINK PACKAGES

We have many ways to offer your guest our world class cocktails,
legendary local brews, and 100% sustainable wines.

Full open bar - unlimited beer, wine and liquor selections

Limited open bar - unlimited beer & wine only

Drink tickets - guests given tokens for set amount

Unlimited soft drinks - Coke products only

Cash bar - guests pay for their own drinks

LOOKING FOR A NIGHTCLUB EXPERIENCE FOR YOUR GUESTS?

*Monkey
bar*

We operate the Monkey Bar, a high-end night club,
during the academic year. We have the capability to
transform our Boltwood room into a **private, full
service nightclub** for your event with **full bar & DJ**.
Please inquire at monkeybaramherst.com

