

Private Events



Our Spaces

The Marliave has many options for private events. The restaurant includes three separate dining areas, plus two marble bars with character and charm.

The rooms can be utilized separately or together to serve groups of up to 180 people. Marliave specializes in cocktail parties with passed hors d'oeuvres, as well as seated dinners

The Cocktail Party

Marliave offers an extensive menu of smaller portioned hors d'oeuvres designed to supply a lighter fare in an informal setting.

The upstairs bar is an ideal setting for parties up to 50 guests, while the dining room can accommodate up to 85 guests

The upstairs bar and adjoining dining room is available for larger gatherings of up to 135 guests.

Cocktail parties are a great option for networking events, birthdays, or a gathering of friends. Marliave's hors d'oeuvre menu features sliders, petite sandwiches, tasting cups, artisan cheeses and cured meats – all individually priced.

Hors D'oeuvres Menu

Menus change with the season. Prices are subject to change.

Cold

Assorted Cheeses*, \$6/person

House selected, Toasted bread

Cured Meats*, \$6/person

House selected, Toasted bread, Ricotta, Olives

Crudite*, \$6/person

House selected vegetables and blue cheese dressing

Oysters*, \$3/each

Hand harvested, Cocktail sauce, Lemon

Clams*, \$2/each

Little necks, Cocktail sauce, Prosecco, Lemon

Shrimp Cocktail*, \$3/each

Peppercorns, Cocktail sauce, Lemon

Deviled Eggs*, \$1.50/each

Dijon mustard, Crème fraiche, Black truffle

Hot

Small Bites

Sautéed Shrimp*, \$5/each

Garlic and Lemon

Scallops*, \$8/each

Diver, Applewood bacon wrapped

Tasting Cups

Macaroni & Cheese, \$8/each

House cut ziti, Farmhouse cheeses, Cream

Gnocchi, \$7/each

Basil and Reggiano

Risotto*, \$7/each

Mixed mushrooms, Herbs, Reggiano

Sunday Gravy, \$8/each

Gnocchi, San Marzano tomatoes, Lamb, Pork, Beef

Sliders & Sandwiches

Hamburger, \$8/each

Medium rare, Cheddar, Toasted bun

Meatball, \$6/each

Mozzarella, Marinara, Toasted bun

Grilled Cheese, \$5/each

American cheese, Toasted

Steak and Cheese, \$8/each

Ribeye, Swiss, Horseradish, Toasted roll

Reuben, \$8/each

Thousand island dressing, Swiss, Sauerkraut, Toasted bun

Truffle Fries, \$5/each

Dessert

Truffles*, \$3/each

Artisan chocolate, Cocoa powder

Butterscotch Pudding*, \$4/each

Candied ginger, Whipped cream

Mini Cupcakes, \$3.50/each**minimum of 24*

Chocolate or Carrot

Please note that all items marked with * are gluten free

A Dinner Party

A dinner party requires planning and execution – The Marliave is here to help!

The Marliave's management team and chef/owner, Scott Herritt, are committed to making the planning process as easy as possible to ensure your dinner is a success. The upstairs bar provides a private space for groups under 35 guests. Our upstairs dining area comfortably seats 65 guests. We can also combine the bar and dining area for events of up to 100 guests. The entire restaurant, with two bars, can be utilized for events of 135 guests.

Private Dinner Menu

Marliave requests parties of 20 or more condense the menu to 2 appetizers, 3 entrees and 2 desserts for \$62/person.

Menu changes with the season. Prices are subject to change

First Course

Mixed Greens*

Extra virgin olive oil, Lemon Vinaigrette, Reggiano

Henry's Soup

French onion, Gruyere, Short rib, Crouton

Macaroni & Cheese

House cut ziti, Farmhouse cheeses, Cream

Ravioli

Ricotta, Basil, Reggiano

Carpaccio*

Beef ribeye, Arugula, Aioli, Reggiano, Sea salt, Extra virgin olive oil

Sliders

Meatballs, Mozzarella, Marinara, Toasted buns

Second Course

Chicken*

Pan roasted, Risotto, Mushrooms

Beef Tenderloin

Whipped potatoes, Asparagus, Red wine sauce

Sunday Gravy

Gnocchi, San Marzano tomato sauce, Lamb, Pork, Beef

Risotto*

Mixed mushrooms, Truffle butter, Herbs, Reggiano

Salmon*

Whipped potatoes, Willed spinach, Olive tapenade

Scallops

Sweet potato ravioli, Mixed mushrooms, Pumpkin seeds

Third Course

Cake and Ice Cream

Warm melting chocolate cake, Chocolate sauce, Vanilla ice cream

Box of Truffles*

House prepared chocolates, Cocoa powder, Chocolate sauce

Butterscotch Pudding*

Candied ginger and whipped cream

Ice Cream Trio

Chef's choice of house churned ice creams

Please note all items marked* are gluten free



Private Lunch Menu- Option 1

Marliave requests parties of 20 or more condense the menu to 3 items for each course for \$42/person. A two course lunch is available for \$35/person.

** Menu changes with the season. Prices are subject to change. **

First Course

Mixed Greens*

Extra virgin olive oil, Lemon Vinaigrette, Reggiano

Caesar

Fork & knife, Little Gem lettuce, Reggiano, White Anchovies, Crispy crouton

Henry's Soup

French onion, Gruyere, Short ribs, Crouton

Macaroni & Cheese

House cut ziti, Farmhouse cheeses, Cream

Carpaccio*

Beef ribeye, Arugula, Aioli, Reggiano, Sea salt, Extra virgin olive oil

Second Course

Hamburger

Vermont cheddar, Toasted bun, House cut fries...Add bacon \$2

Sunday Gravy

Gnocchi, San Marzano tomato sauce, Lamb, Pork, Beef

Ravioli

Ricotta filled, Roasted tomatoes, Basil

Risotto*

Mixed mushrooms, Reggiano, Truffle butter

Chopped Salad*

Chicken, Avocado, Tomatoes, Olives, Cucumber, Red onion, Feta, House dressing

Third Course

Cake and Ice Cream

Warm melting chocolate cake, Chocolate sauce, Vanilla ice cream

Box of Truffles*

House prepared chocolates, Cocoa powder, Chocolate sauce

Butterscotch Pudding*

Candied ginger and whipped cream

Ice Cream Trio

Chef's choice of house-churned ice creams

*Please note that all items marked with * are gluten free*

Private Lunch Menu- Option 2

Marliave requests parties of 20 or more condense the menu to 3 items for each course for \$52/person. A two course lunch is available for \$45/person.

** Menu changes with the season. Prices are subject to change. **

First Course

Mixed Greens*

Extra virgin olive oil, Lemon Vinaigrette, Reggiano

Caesar

Fork & knife, Little Gem lettuce, Reggiano, White Anchovies, Crispy crouton

Henry's Soup

French onion, Gruyere, Short ribs, Crouton

Macaroni & Cheese

House cut ziti, Farmhouse cheeses, Cream

Carpaccio*

Beef ribeye, Arugula, Aioli, Reggiano, Sea salt, Extra virgin olive oil

Second Course

Chicken*

Pan roasted, Risotto, Mushrooms

Sunday Gravy

Gnocchi, San Marzano tomato sauce, Lamb, Pork, Beef

Ravioli

Ricotta filled, Roasted tomatoes, Basil

Wellington

Medium rare, Beef tenderloin, Mushrooms, Foie gras, Pastry crust, Red wine sauce

Chopped Salad*

Chicken, Avocado, Tomatoes, Olives, Cucumber, Red onion, Feta, House dressing

Third Course

Cake and Ice Cream

Warm melting chocolate cake, Chocolate sauce, Vanilla ice cream

Box of Truffles*

House prepared chocolates, Cocoa powder, Chocolate sauce

Butterscotch Pudding*

Candied ginger and whipped cream

Ice Cream Trio

Chef's choice of house-churned ice creams

*Please note that all items marked with * are gluten free*

Frequently Asked Questions

What do the product minimums include?

Product minimums include all beverage, food, and alcohol consumption. It does not include tax and gratuity.

What is the percentage for Massachusetts's meals tax and service gratuity?

Massachusetts meals tax is 7% and our service gratuity is 18% of the total bill.

What will Marliave provide for the event?

Marliave provides white linen table cloths, napkins, tea lights, candle votives, printed menus, and printed table numbers. We are happy to place simple flower arrangements or centerpieces on the tables. We ask that all be assembled prior to placement. We will also set up a place card table or place cards on tables when given appropriate instructions. All other requests may require an additional fee.

Are decorations allowed?

We allow all free standing decorations or table decorations. We do not allow items to be taped or hung from the walls or ceilings. Balloons and streamers, etc. are allowed, but are to be disposed of by the booking party.

Are we able to bring in an iPod or DJ?

We provide an iPod hookup for each room. Please note: one iPod will not work for both rooms upstairs. A DJ is allowed with rental of both rooms upstairs only and requires a \$50 permit, which is not included in the product minimum. The booking party must fill out a permit application and file it with the local police department.

Is there a cake cutting fee?

For private events, as long as the product minimum is reached, we do not charge the \$35 cutting fee.

Is the Marliave handicap accessible?

Unfortunately, we are not. The downstairs bar has a few stairs at the entrance leading inside. However, there is no elevator or the second floor space.

Does the Marliave permit outside linen or table rentals?

Outside linen is permitted, but up to the discretion of the Marliave. We do not allow outside tables or chairs.

Is the patio available for parties?

We do not take reservations of any size for the patio.

How far in advance do you need our food selections or wine order before the event?

We need all orders as soon as possible. A preferred timeline is two weeks prior to the event. All wine orders must be placed at least 72 hours in advance.

Can we order liquor and/or beer that you do not currently carry?

In Massachusetts, a distributor must deliver all alcohol that resides in a restaurant. If we currently do not carry the product, please let us know and we can check with our distributors to try to get it for your event.

Useful Information

Address: 10 Bosworth Street, Boston, MA 02108

Phone Number: (617) 422-0004

Fax Number: (617) 422-0041

Website: www.marliave.com

Email: restaurant.events@aol.com

Events Coordinator: Taylor Casey

Chef/Owner: Scott Herritt

General Manager: Melissa Healey

Chef de Cuisine: Barnett Harper

Hours of Operation: Daily 11am-10pm, for drinks until 1am

Parking: 45 Province Street garage, Boston Common parking garage, and valet at Nine Zero Hotel

Nearest T Stops: Park Street (Red and Green lines), Downtown Crossing (Red and Orange lines)