

ARTBAR

art + eat + retreat



ArtBar is a warm and inviting retreat that celebrates food as a true art form by featuring a refined menu created with local ingredients that are native to the New England Area. With unparalleled and breathtaking views of the Charles River and the city of Boston, ArtBar is the perfect location to gather for your next private dinner or reception; for an evening that is catered to your every need.

The ArtBar features innovative cuisine, a curated wine list and seasonal specialty cocktails.

Please contact ;

DL-SON-CAM-ArtbarGroup@sonesta.com

617-806-4122

Indoor & Outdoor Private Dining

Indoor & outdoor private dining area capacity: 40 Seated/ 60 Reception

Full restaurant capacity (Buy Out): 80 Seated/ 120 Reception

Customizable furniture and décor available through our third party vendors.

View of the Charles river and Boston skyline.

Audio and Visual Equipment Rental Available.



Plated Lunch

Two Course Option

OR

Three Course Option

Appetizers

(choose one)

Hummus | V

mixed olives • zahtar • pita bread

Clam Chowder

*traditional new england-style
potato • applewood bacon*

Minted Pea Soup | V

crème fraîche

Caesar Salad

white anchovy • shaved grana padano • croutons

House Salad | V | G

*baby kale • dried apricot • goat cheese
candied pecans • lime chipotle vinaigrette*

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Desserts

Includes coffee, tea & decaf

(choose one)

Lemon Yogurt Crumb Cake

citrus salad • edible candied flowers

Crème Brûlée Trio

vanilla bean • chocolate • pistachio-honey

Chocolate Marquise

*raspberry hibiscus coulis • raspberry mousse • hibiscus
dust*

N.Y. Style Cheesecake

strawberry-rhubarb compote

Sorbet | G

(always available as a dietary option)

seasonal fruit

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Please inform your server if any person in your party has a food allergy.

V: Vegetarian **G:** Gluten Free

Entrées

May choose up to three options for the menu
(may add a fourth option)

Crab Cake Sandwich

jumbo lump crab • red cabbage • lettuce •
chipotle aioli • seeded bun

Lobster Roll

chilled with lemon aioli or chipotle mayo with grilled
corn • brioche roll

Avocado Toast | V

pickled onions • smashed avocado
everything spice • crumbled egg
grilled sourdough • local honey

BBQ Pulled Pork Sandwich

carolina bbq sauce • apple cider cole slaw
seeded brioche bun • bread n' butter pickles

Applewood BLT

fried green tomato • basil mayo • lettuce sourdough

ARTBAR Burger

niman ranch chuck • cheddar
applewood bacon • a-1 aioli
shoestring onions • seeded brioche bun

Lamb Burger

pickled red onions • chimichurri • feta
fried green tomato • pretzel bun

Beyond Meat Vegan Burger | V

beyond meat vegan patty • special sauce • onion bread
and butter pickles • toasted roll • tomato • lettuce

House Salad | V | G

baby kale • dried apricot • goat cheese
candied pecans • lime chipotle vinaigrette

Cobb Salad | G

mixed greens • hardboiled egg • avocado • bacon
herb vinaigrette • great hill blue cheese

Salad Additions

Herb Grilled Chicken
Garlic Marinated Shrimp
Beyond Meat Vegan Patty
Grilled Salmon

Herbed Chicken Statler | G

garlic roasted new potatoes • asparagus • pan sauce

Spring Pea Risotto | V

english peas • pea shoots • shredded mint
shaved parmesan • lemon zest • pine nuts

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Plated Brunch

One Course Option OR Two Course Option

*Brunch includes:
fruit salad for each guest
coffee, tea, decaf & juice*

Appetizers

(choose one)

Yogurt + Granola | V

*vermont greek yogurt • house granola •
mixed berries • honey*

Hummus | V

mixed olives • zahtar • pita bread

Clam Chowder

traditional new england-style • potato • applewood bacon

Minted Pea Soup | V

crème fraîche

Caesar Salad

*white anchovy • shaved grana padano
croutons • creamy lemon dressing*

House Salad | V | G

*baby kale • dried apricot • goat cheese
candied pecans • lime chipotle vinaigrette*

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Desserts

Includes coffee, tea & decaf

(choose one)

Lemon Yogurt Crumb Cake

citrus salad • edible candied flowers

Crème Brûlée Trio

vanilla bean • chocolate • pistachio-honey

Chocolate Marquise

*raspberry hibiscus coulis • raspberry mousse • hibiscus
dust*

N.Y. Style Cheesecake

strawberry-rhubarb compote

Sorbet | G

(always available as a dietary option)

seasonal fruit

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Entrées

May choose up to three options for the menu
(**additional to add a fourth option**)

Crab Cake Sandwich

jumbo lump crab • red cabbage • lettuce • chipotle aioli seeded bun

Lobster Roll

chilled with lemon aioli or chipotle mayo with grilled corn brioche roll

Avocado Toast | V

pickled onions • smashed avocado • everything spice scrambled egg • grilled sourdough • local honey

ARTBAR Burger

niman ranch chuck • cheddar • shoestring onions
applewood bacon • a-1 aioli • seeded brioche bun

Lamb Burger

pickled red onions • chimichurri • feta • easy egg
fried green tomato • pretzel bun

Beyond Meat Vegan Burger | V

beyond meat vegan patty • special sauce • toasted roll
bread and butter pickles • onion • tomato • lettuce

Lamb Burger

pickled red onions • chimichurri • feta
fried green tomato • pretzel bun

Beyond Meat Vegan Burger | V

beyond meat vegan patty • special sauce •
onion bread and butter pickles • toasted roll • tomato • lettuce

House Salad | V | G

baby kale • dried apricot • goat cheese
candied pecans • lime chipotle vinaigrette

Cobb Salad | G

mixed greens • hardboiled egg • avocado • bacon
herb vinaigrette • great hill blue cheese

Salad Additions

Herb Grilled Chicken
Garlic Marinated Shrimp
Beyond Meat Vegan Patty
Grilled Salmon

Texas in Cambridge

brioche texas toast • house hash
hollandaise • sunny side egg

Brioche French Toast

orange supremes • vanilla-orange
ricotta • maple butter • vermont syrup

Eggs Benedict

poached eggs • english muffin • canadian bacon
traditional or sriracha-bacon hollandaise

Egg White Frittata | V | G

spinach • roasted mushrooms
sweet potato tots • cheddar

Blueberry Ricotta Pancakes | V

lemon curd

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Plated Dinner

Two Entrée Choices OR

Three Entrée Choices OR

Four Entrée Choices

Includes coffee, tea, decaf & juice

Appetizers

(may choose up to two options for the menu)

Hummus | V

mixed olives • zahtar • pita bread

Clam Chowder

traditional new england-style • potato • applewood bacon

Minted Pea Soup | V

crème fraîche

Caesar Salad

*white anchovy • shaved grana padano
croutons • creamy lemon dressing*

House Salad | V | G

*baby kale • dried apricot • goat cheese
candied pecans • lime chipotle vinaigrette*

Flatbread | V

grilled artichoke • shaved asparagus • herbed ricotta • mozzarella

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Desserts

(choose one)

Lemon Yogurt Crumb Cake

citrus salad • edible candied flowers

Crème Brûlée Trio

vanilla bean • chocolate • pistachio-honey

Chocolate Marquise

*raspberry hibiscus coulis • raspberry mousse • hibiscus
dust*

N.Y. Style Cheesecake

strawberry-rhubarb compote

Sorbet | G

(always available as a dietary option)

seasonal fruit

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Entrées

Pan Seared Sea Scallops

*sunchoke puree • shaved radish • snap peas
pancetta crumbs • micro herbs*

Steak Frites | G

*niman ranch sirloin • truffle parmesan fries
clarified herbed butter*

Herbed Chicken Statler | G

*garlic roasted new potatoes • asparagus
pan sauce*

Roasted Salmon

bulgur wheat salad • arugula • lemon oil

Duck Confit

*pappardelle pasta • pulled duck confit
wild mushrooms • garden herbs*

Spring Pea Risotto | V

*english peas • pea shoots • shredded mint
shaved parmesan • lemon zest • pine nuts*

Crab Cake Sandwich

*jumbo lump crab • red cabbage • lettuce • chipotle aioli
seeded bun*

Lobster Roll

*chilled with lemon aioli or
chipotle mayo with grilled corn brioche roll*

ARTBAR Burger

*niman ranch chuck • cheddar • shoestring onions
applewood bacon • a-1 aioli • seeded brioche bun*

Lamb Burger

*pickled red onions • chimichurri • feta • easy egg
fried green tomato • pretzel bun*

Beyond Meat Vegan Burger | V

*beyond meat vegan patty • special sauce • toasted roll
bread and butter pickles • onion • tomato • lettuce*

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Reception Menu

(Ordered by the dozen)

PASSED – COLD

Steak Tartar

(gluten free option available)

brioche croutons

Jumbo Chilled Shrimp | G

chermoula marinade

Fig & Goat Cheese Crostini | V

fresh cracked pepper • toasted baguette

Tomato Mozzarella Skewer | V | G

fresh cracked pepper • toasted baguette

Smoked Salmon Cucumber

(gluten free option available)

avocado • everything spice • lavender honey

Mini Chilled Lobster Roll

lemon aioli • brioche roll

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PASSED – HOT

Soup Shooter

choice of clam chowder or spring pea soup

Buffalo Chicken Bites

tangy blue cheese dressing

Spring Flatbread | V

grilled artichoke • shaved asparagus

herbed ricotta • mozzarella

Grilled Steak Skewer | G

Chimichurri

Parmesan Stuffed Peppadew | V

honey drizzle

Crab Cake

chipotle aioli

Seared Sea Scallop | G

sunchoke puree

Warm Lobster Roll

butter poached • brioche roll

Displayed

Mezze Platter

*hummus • olives and almonds
stuffed grape leaves • tabbouleh • pita*

Hummus

mixed olives • pita chips

Local Cheese Plate

honey • jam • crostini

Sushi Station (5 pieces per person)

*california rolls • avocado-cucumber rolls
spicy tuna • dragon rolls • caterpillar rolls*

Assorted Flatbreads

spring vegetable / bacon & caramelized onion / margherita

Chicken Wings

sticky citrus sauce

Charcuterie Board

*assorted cured meats • pickled vegetables •
gourmet mustards • baguettes & crostini*

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Sweet Tots

garlic parmesan aioli

French Fries

truffle ketchup

Potato Nachos

house fried chips • queso drizzle • scallions • feta

Guacamole Dip

fresh tortilla chips

Truffle House Chips

parmesan cheese • fresh herbs

Prime Beef Slider

*a1 aioli, cheddar
fries or tots*

East Coast Oysters

*champagne mignonette
must order a minimum 2 dozen*

Desserts

our pastry chefs selection of mini pastries



ARTBAR Reception Packages:

Package A

1 Cold Passed Item & 2 Hot Passed Items

Choice of:

Cheese & Charcuterie

Or

Mezze Platter & Guacamole with chips

Choice of:

Flatbread Station

Or

Sliders and French Fries

Package B:

1 Cold Passed Item & 2 Hot Passed Items

Cheese & Charcuterie

Mezze Platter

Flatbread Station

Sliders and French Fries

Selection of mini pastries

ARTBAR Dinner Buffet:

(minimum guarantee of 15 guests)

Minted Pea Soup | V

crème fraiche

House Salad | V | G

*baby kale • dried apricot • goat cheese
candied pecans • lime chipotle vinaigrette*

Herbed Chicken Statler | G

*garlic roasted new potatoes • asparagus
pan sauce*

Roasted Salmon

bulgar wheat salad • arugula • lemon oil

Spring Pea Risotto | V

*english peas • pea shoots • shredded mint
shaved parmesan • lemon zest • pine nuts*

Chocolate Marquise

raspberry hibiscus coulis • raspberry mousse • hibiscus dust

N.Y. Style Cheesecake

strawberry-rhubarb compote

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Hosted Bar Packages

One Hour Bar Package OR

Two Hour Bar Package OR

Three Hour Bar Package

Brands

Ketel One

Bombay Sapphire

Bacardi

Jack Daniels

Johnny Walker Black

Crown Royal

Bottled Beer

Budweiser

Sam Adams Boston Lager

Corona Light

Budweiser Light

Harpoon IPA

Heineken

Host Bar Prices (Charged on Consumption)

Martinis

Mixed Drinks

House Sparkling Wine

House wines by the glass

Bottled Beer

Mocktails

Soda

Mineral Water

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Cash Bar Prices

Martinis

Mixed Drinks

House Sparkling Wine

House wines by the glass

Bottled Beer

Mocktails

Soda

Mineral Water

Specialty Cocktails

Add up to two signature cocktails to your menu

Hosted Bar Pricing

Cash Bar Pricing

Upgraded Wines By The Bottle

(Prices listed per person)

RED WINE

Pinot Noir, Belcrème de Lys

california

Dona Laura, Chianti

italy

Malbec, Ruta

argentina

Merlot, Geyser Peak

california

Cabernet Sauvignon, Josh

california

Rioja, Campo Viejo

spain

Barton & Guestier Rose

france

Fleurs de Prairie Rose

France

HOUSE WINE

Douglas Hill/Crane Lake

california

pinot grigio • chardonnay • cabernet sauvignon

merlot • pinot noir • sauvignon blanc

WHITE WINE

Sauvignon Blanc, Three Brooms

new zealand

Pinot Grigio, Stellina di Notte

italy

Riesling, Clean Slate

germany

Chardonnay, Kunde

california

Albarino, Ramon Bilbao

spain

BUBBLES

Cuvee Brut, Kenwood Yulupa

california

Prosecco, Da Luca

italy

Veuve Clicquot, Yellow Label

france

Policy For Service Of Alcoholic Beverages

It is our intention to provide all guests with responsible service of alcoholic beverages. We would like to thank you in advance for your understanding and cooperation with the policies and guidelines listed below:

All guests whom we believe to be under thirty (30) years of age must present one of the following acceptable forms of identification: valid Massachusetts photo drivers license, valid passport or active military I.D.

Massachusetts State law prohibits individuals or groups from bringing or removing alcoholic beverages from a licensed premise. This includes alcoholic beverages as favors, door prizes, or in a gift basket/bag deliveries to hotel guests.

Massachusetts State law prohibits the serving of more than two alcoholic beverages to one person at any time.

All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased and served.

We do not serve any beverage as a “shot”.

We do not serve anyone whom we have reason to believe is under the influence of alcohol or any other controlled substance, nor will we serve any individual who we believe will give an alcoholic beverage to a minor, an intoxicated person, or a person without proper identification.