

private Dining and Events.

OMNI BOSTON HOTEL
AT THE SEAPORT

FLAVORS MATTER HERE



OMNI
BOSTON
AT THE SEAPORT



PRIVATE EVENTS

Savor the moment.

SPACES SUITED TO FIT YOUR NEEDS.

Set the stage for a lively event at Omni Boston Hotel at the Seaport. Located at the epicenter of the vibrant Seaport District, this contemporary hotel anchors one of the city's most exciting neighborhoods. Boasting 1,054 warm, inviting guest rooms and suites inspired by the city's nautical history and its rich musical complexion, enjoy sweeping views of Boston Harbor and the greater Seaport District from expansive floor-to-ceiling windows.

The ideal venue for your next social event or special occasion, Omni Boston Hotel at the Seaport offers semi-private spaces, private dining rooms and full buyouts of restaurants.

RESTAURANTS:

- Lifted Rooftop Restaurant & Bar
- The Sporting Club
- Kestra



Lifted

PRIVATE EVENTS.

Located on the 5th floor overlooking the city skyline, this unique space transitions from a daytime pool hot-spot to a trendy evening bar with the flexibility of open-air or fully enclosed. Here, we celebrate the art of surprise and delight. Lifted is not just a dining destination—it's an experience that ignites conversation and sparks joy. The playful ambiance and whimsical menu sets the stage for memorable moments and lively gatherings.

EXPERIENCES AND CAPACITIES:

Full Buyout

- 115 seated | 200 reception style
- Includes Privacy/Private Room

Partial Buyout

- 40 seated | 90 reception style
- Includes a portion of the Main Dining Room and choice of the Private Dining Room with soft seating or the Outdoor Patio with firepits and soft seating

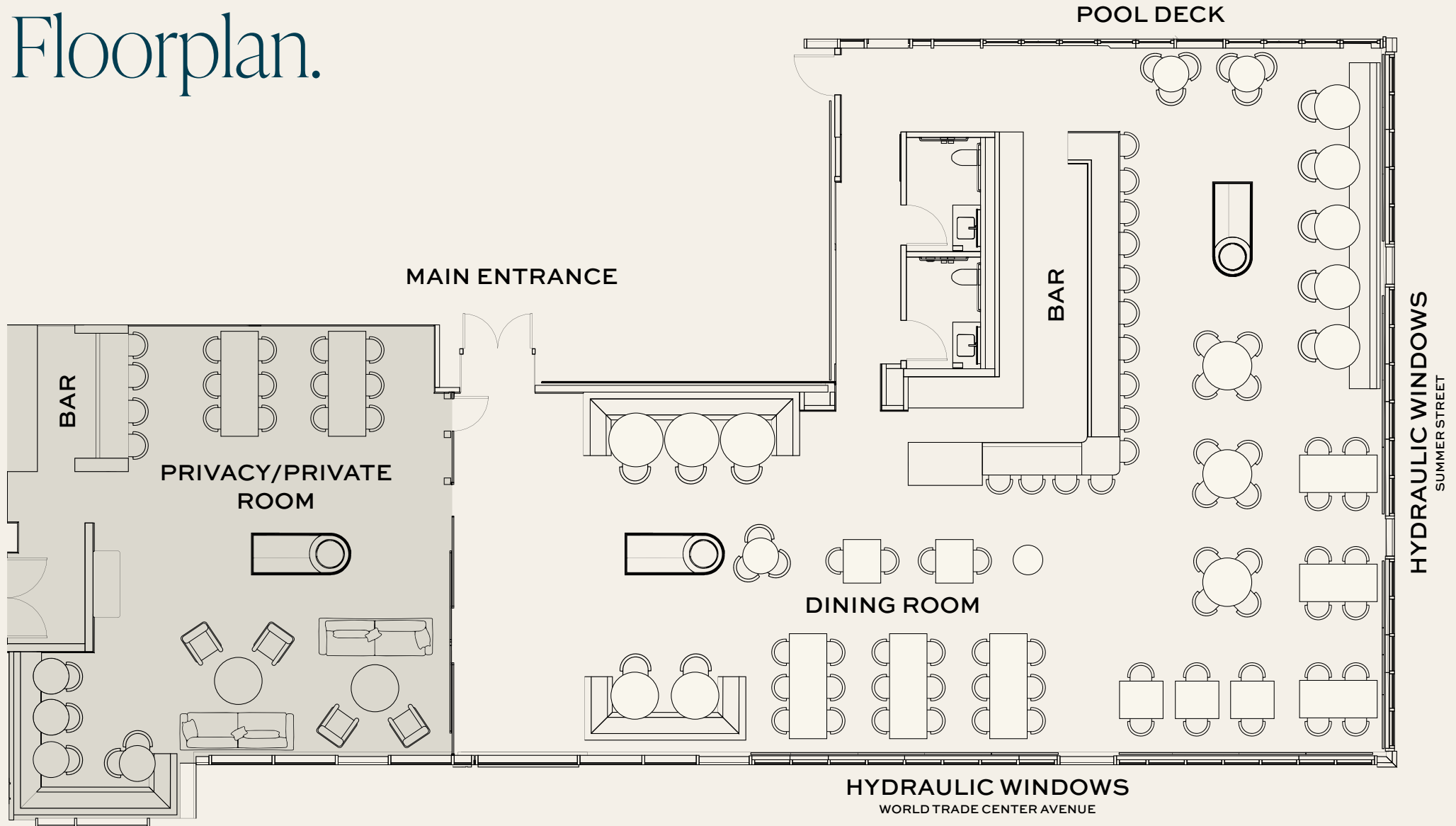
Privacy/Private Room

- 30 seated | 50 reception style



LIFTED

Floorplan.



LIFTED 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.

COLD

Vietnamese spring rolls | Peanut sauce | **\$9 per piece (DF | GF | VG)**

Ricotta crostini | Honey, pistachios and figs | **\$9 per piece (V)**

Crab Louie lettuce wrap | Lemon and pickled onions | **\$11 per piece (GF)**

Spicy tuna and crispy rice | Sambal, scallions and sesame | **\$11 per piece**

New England lobster roll | Toasted bun, lemon shallot mayo, celery salt | **\$18 per piece**

HOT

French toast grilled cheese | Maple drizzle | **\$9 per piece (V)**

Mozzarella toast | Pesto and tomato confit | **\$9 per piece (V)**

Angry chicken sticks | Toasted chili crisp | **\$10 per piece (DF | GF)**

Local crab cakes | Louie aioli and petite greens | **\$11 per piece**

North End spicy paisano slider | Provolone, ricotta and Sunday gravy | **\$11 per piece**

Smashed beef slider | duckfat onions, Velveeta, maple-braised bacon | **\$10 per piece**

Pancetta-wrapped scallop | Roasted pineapple salsa | **\$11 per piece (GF)**

Hot chicken sliders | Pickles and comeback sauce | **\$11 per piece**

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

Crunchy polenta bite | Calabrian chile aioli | **\$9 per piece (V)**

Stuffed mushrooms | Impossible tomato sugo and Violife mozzarella | **\$9 per piece (DF, GF, V)**

Mini salted caramel lobster roll | **\$18 per piece**

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





LIFTED 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. For exclusive restaurant events, the small plate stations require a chef attendant at \$175 per attendant. The attendant fee does not represent a tip, gratuity or service charge for any associates.

72-hour braised short rib | Creamy polenta, crispy onions, red wine jus | **\$31 per person (GF)**

Roasted striploin of beef | Trumpet mushrooms, garlic whipped potatoes, black garlic jus | **\$38 per person (DF | GF)**

Chicken confit | Pomme purée, roasted root vegetables and truffle jus | **\$29 per person (GF)**

Poke Bowl | Sushi rice, tuna, crab, salmon, pickled vegetables, green onions, spicy mayo, pickled ginger, soy | **\$45 per person** (requires additional attendant for \$225) **(DF | GF)**

Heirloom salad bowl | Artisan petite greens, heirloom vegetables, candied quinoa, Riesling vinegar and goat cheese | **\$20 per person (GF | V)**

Seafood Paella | Bomba rice, clams, mussels, lobster, shrimp, calamari, saffron garlic aioli | **\$34 per person (GF)**



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

LIFTED MENUS

Old School Favorites.

All reception pricing is based on 90 minutes of service, unless noted otherwise. A minimum guarantee of 85% of total attendance is required.

Taco bar | Chipotle ground beef, green chili chicken, borracho beans, sour cream, shaved lettuce, tomatoes, salsa and crispy corn and soft flour tortillas | **\$30 per person**

Spicy meatballs and creamy polenta | Spicy North End paisano mix and cheesy polenta | **\$27 per person**

Flatbreads | **\$25 per person**

Choice of two:

San Marzano tomato & buffalo mozzarella

Sausage & pepperoni

Broccoli rabe & roasted garlic





LIFTED MENUS

Displays.

All reception pricing is based on 90 minutes of service, unless noted otherwise. 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**

Vegetable medley | Raw, pickled, marinated and roasted vegetables, spreads and dips | **\$20 per person (GF | V)**

Epic seafood arrangement | Local New England fare prepared uniquely with cocktail, horseradish, mustard and mignonette *Product is sourced regionally and based on availability from daily boats | **\$65 per person / 5 pieces per person (DF | GF)**

Desserts.

Assorted mini whoopie pies | **\$70 per dozen**

Assorted mini cheesecakes | **\$12 per person**

Mini lemon-olive oil cake | **\$12 per person**

Chocolate polenta cake | cashew, caramel, pistachio | **\$12 per person (GF)**

(DF DAIRY FREE | (GF GLUTEN FREE | (V VEGETARIAN | (VG VEGAN



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

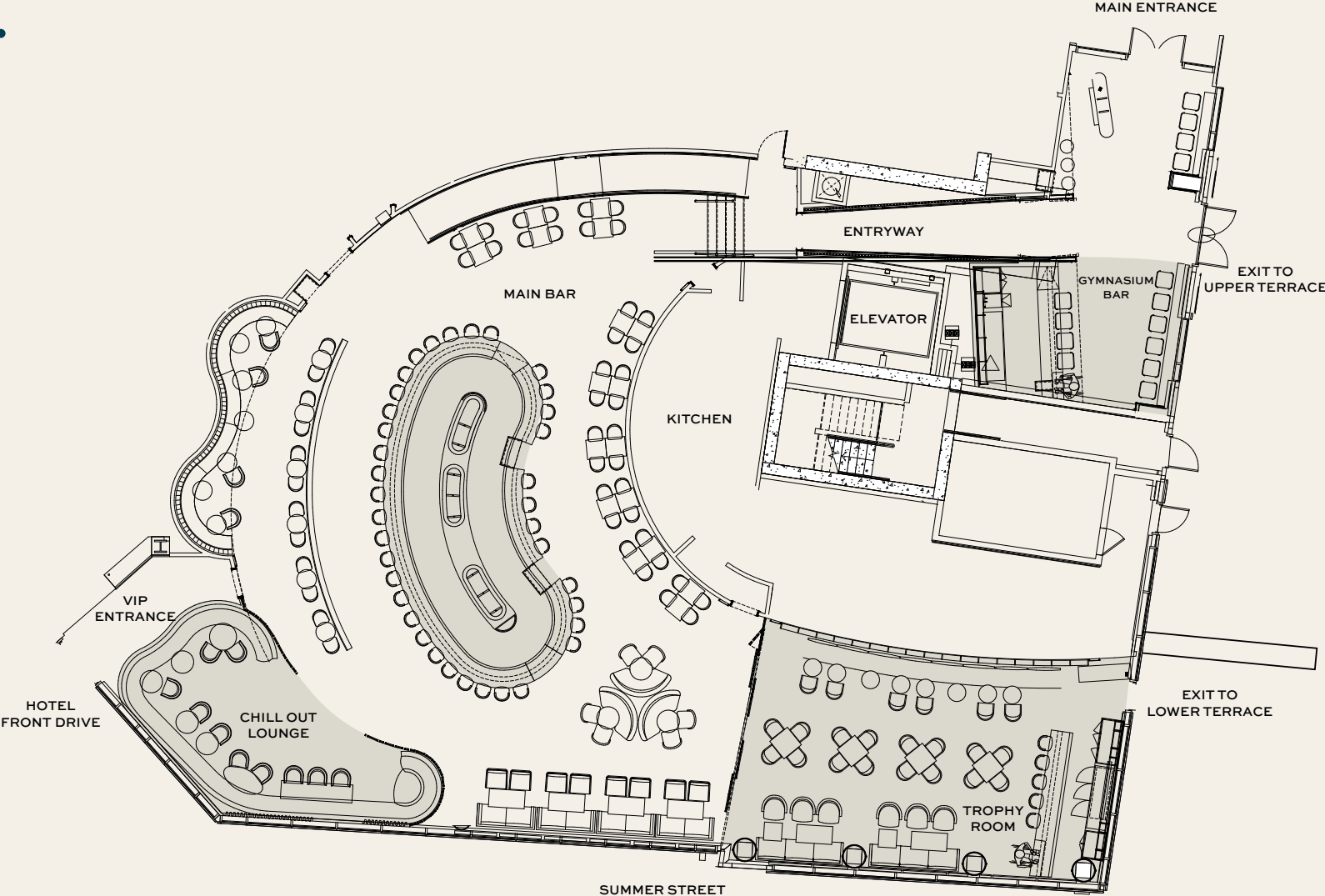
Chill Out Lounge

- 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 Louie lettuce wrap | Lemon, pickled onions | **\$11 per piece (GF)**

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

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

North End spicy paisano slider | Provolone, ricotta and Sunday gravy | **\$11 per piece**

Smashed beef slider | Duck fat onions, Velveeta, maple-braised bacon | **\$10 per piece**

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

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

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



(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. For exclusive restaurant events, the small plate stations require a chef attendant at \$175 per attendant. 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 | **\$8 per person**

Add house-smoked short ribs | **\$4 per person**

Seafood plateau | Jumbo prawns, Island Creek oysters, local clams, condiments

\$65 per person / 5 pieces per person (DF | GF)

Build your own Carnitas | Choice of porkbelly or green chili chicken, accompaniments include pickled onions, cabbage, radishes, cilantro, crispy corn and soft flour tortillas, salsa

\$32 per person (GF) | Add roasted vegetables | \$18 per person (GF | v)

Flatbreads | **\$25 per person**

Choice of two:

San Marzano tomato & buffalo mozzarella

Sausage & pepperoni

Broccoli rabe & roasted garlic



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

THE SPORTING CLUB MENUS

Displays.

All reception pricing is based on 90 minutes of service, unless noted otherwise. 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**

Vegetable medley | Raw, pickled, marinated and roasted vegetables, spreads and dips | **\$20 per person (GF | V)**



Dessert Stations.

Assorted whoopie pies | Nutella-marshmallow, red velvet, vanilla cream | **\$70 per dozen**

Pot de crème | Dark chocolate custard, salted caramel curd | **\$12 per person**





KESTRA

PRIVATE EVENTS.

Located off the lobby and directly adjacent to the grand staircase, Kestra serves as a focal destination. Embracing the social side of dining and co-working, Kestra incorporates two private dining and co-working lounges, a raised platform dining area, and a main dining floor experience, along with bar seating to encourage guests to work and dine socially. Playfully styled after Boston's rich orchestral history, guests at Kestra restaurant can expect upscale all-day dining with a Mediterranean-American flair in a metropolitan oasis.

EXPERIENCES AND CAPACITIES:

Full buyout

- 100 seated, 150 reception style
- Includes the Main Dining Room and bar, Mezzanine Level, Concerto A & B

Semi-private/Mezzanine

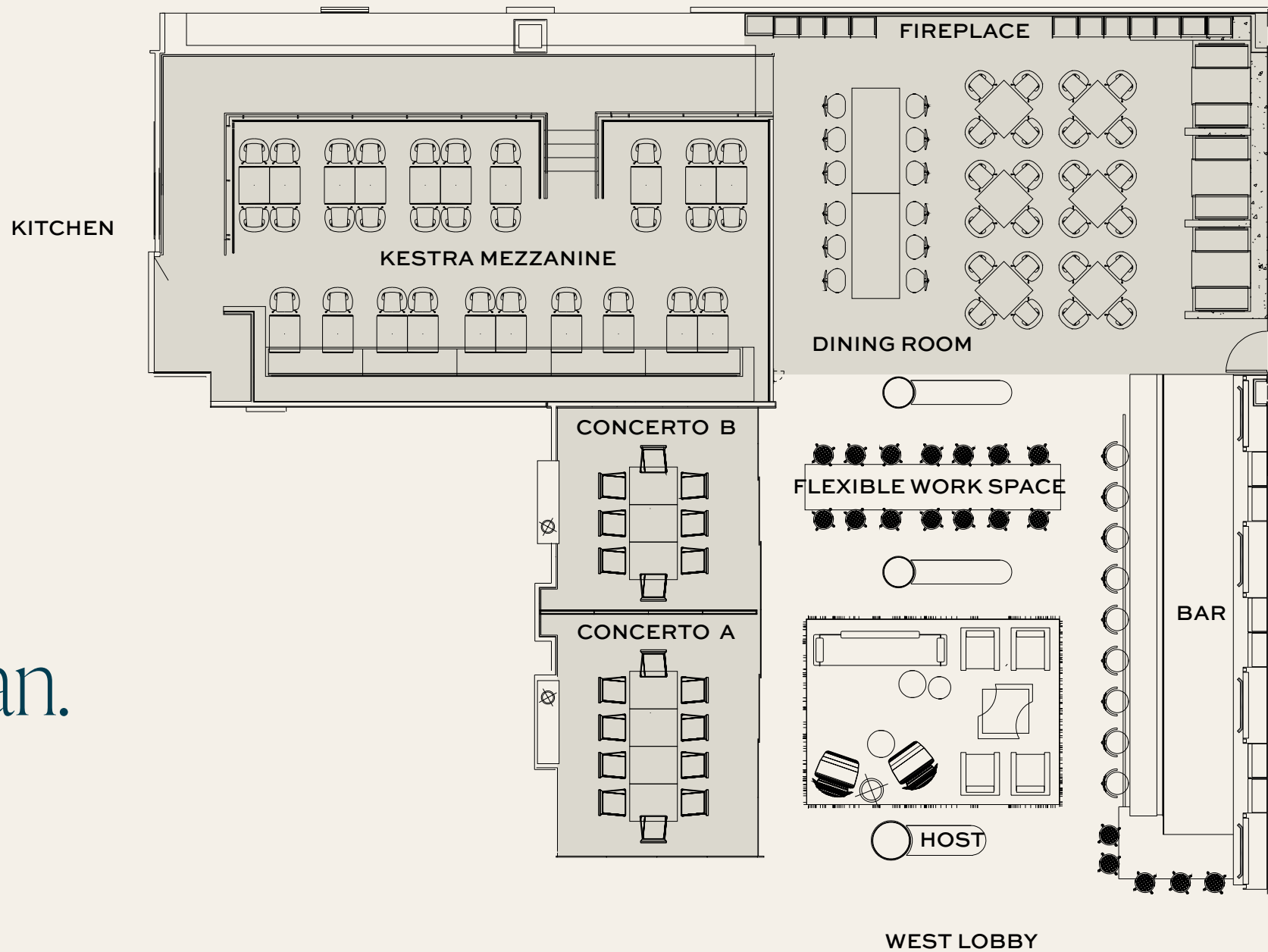
- 40 seated, 75 reception style
- Includes the mezzanine level

Concerto A & B

- 8 seated per room or 20 combined
- 35 reception style combined



KESTRA
Floorplan.



KESTRA MENU

Family Style.

The family-style menu requires an additional charge of 7% tax, 18% gratuity and 8% admin fee.

CHILLED APPETIZERS (choose two)

Kestra sampler | Hummus, braised eggplant, garlic labneh, marinated feta, pickles, za'atar flatbread **(v)**

Green Goddess Cobb Salad | Baby iceberg, avocado, heirloom tomato, slab bacon, six-minute egg, blue cheese **(GF)**

Fattoush Salad | Little gem lettuce, arugula, red onion, crunchy pita chips, pomegranate vinaigrette **(v)**

Caesar Salad | Baby gem lettuce, croutons, parmesan

HOT APPETIZERS (choose one)

Spicy Potatoes | Crispy fingerling potatoes, chili, heirloom tomato, garlic aioli **(DF | GF)**

Lamb Meatball | Bell peppers, whipped feta, focaccia bread, herb oil

ENTRÉES (choose two)

Campanele | Local Italian sausage, hearty greens, charred peppers, lemon

Aleppo Shrimp Scampi | Casarecce pasta, heirloom cherry tomato, arugula, Aleppo pepper

Lumache | Black pepper vodka sauce, shallots, pancetta

Pan-seared Salmon | Lemon & herb smashed **(GF)** potatoes, broccolini, truffle sauce

Chicken Skewers | Jeweled rice, tri-color cauliflower, garlic aioli **(GF)**

Steak Au Poivre | Flank steak, grilled asparagus watercress & radish salad, green peppercorn sauce **(GF)**

DESSERT

Lemon olive oil cake | Individually served

\$95 PER PERSON



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

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.

where
great
gatherings
BEGIN.

Omni Boston Hotel at the Seaport is the ideal venue for your next social event or special occasion. Please contact our team to learn more and to arrange a visit.

BOSSEA.Leads@OmniHotels.com

Scan below to Receive More Information



OMNI

BOSTON
AT THE SEAPORT

OMNIHOTELS.COM/BOSTONSEAPORT

OMNI

BOSTON
AT THE SEAPORT