

Rochambeau

Events



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WHAT WE'RE ABOUT

Rochambeau offers an exceptional layout containing two levels, three bars, two dining rooms, an outdoor patio and a multi-functional private dining room that offers magnificent views overlooking Boylston street. Whether you are booking a corporate event, wedding, cocktail reception or anything in between, Rochambeau is the ideal location to host! Our events team will work with you to create your ideal event and ensure a memorable experience for your guests.



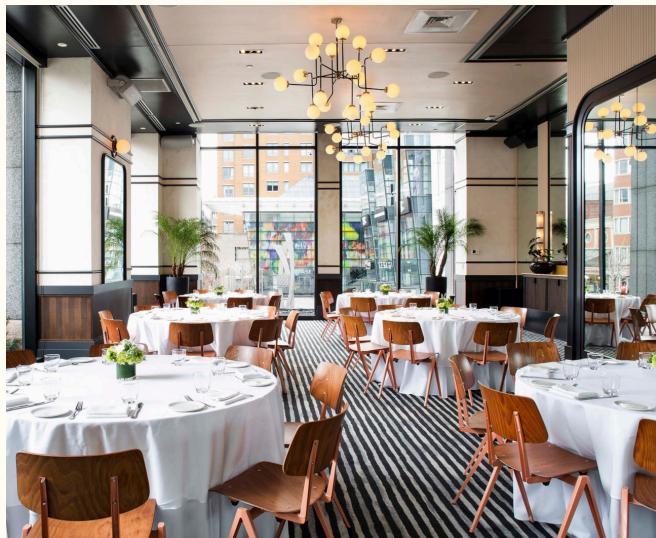
Rochambeau

THE BORDEAUX ROOM

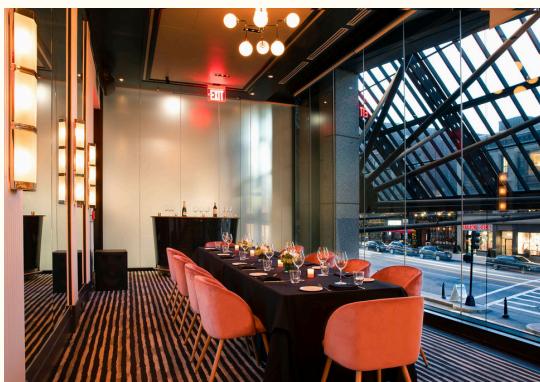
Rochambeau's Bordeaux Suite offers an exclusive look into the meaning of private dining in Boston. The Bordeaux Suite overlooks Boylston Street, with floor to ceiling windows and dual side access to the space. Its elegant décor allows for a blank slate for each event, whether it be meetings, bridal showers, weddings, receptions & more! The space can also be divided into two sections with secure, soundproof privacy.

CAPACITY: 75 Seated / 130 Cocktail

The Full Bordeaux Room



The Left Bank & The Right Bank



CAPACITY:
30 seated / 45 Cocktail



CAPACITY
40 seated / 50 Cocktail

THE LILLET ROOM

The Lillet Room is a semi-private table tucked away in a more formal corner in our main dining room where more privacy can be held between guests.

This beautiful space located upstairs can accommodate up to 12 guests at one long table and is perfect for smaller celebratory events, business meetings, family gatherings and much more. Must be a group of 12 or under to order from the a la carte menu or pre-select a limited offering.



CAPACITY:
12 Seated / 12 Cocktail

THE MAIN DINING ROOM



Located in the heart of Back Bay, our Parisian-inspired venue takes on iconic French brasserie style dishes with a modern twist on urban cuisine. Our renowned chefs can transport you to the bustling bakeries of Paris, the captivating cobblestone cafés of St. Germain, or to an urban Parisian Bistro where we are perfectly calibrated for a good time, whether it be morning, noon or night.



CAPACITY:
90 Seated / 90 Cocktail



Rochambeau will inspire its guests to feel captivated by our French influenced decor. Here at Rochambeau, every visit will feel like a trip to the City of Lights, and will have you spellbound by your stay. Our bright and airy dining room is perfect for a standing or seated reception!

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THE LOUNGE BAR

With a centered bar and surrounding booths, the bar lounge is the perfect setting for a happy hour or cocktail reception. Space for guests who want to walk around and mingle as well as guests who'd rather sit down and socialize!

CAPACITY:

50 Seated / 100 Cocktail



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THE STREET BAR



Our newly renovated Parisian inspired full scale bar with café style seating gives you the ultimate people watching experience with direct views of Boylston Street and the prudential courtyard. Perfect for a lively happy hour, getting together with friends and family or an intimate dinner party.

CAPACITY:

30 Seated / 60 Cocktail

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THE PATIO



Come embrace your “joie de vivre”, where our ambiance is always flourishing and guarantees a memorable time on our patio! One of back bay's largest patios,

CAPACITY:
65 seated / 80 Cocktail

Rochambeau

THE LILLET LOUNGE



Our newest edition!

Step into effortless elegance with our Lillet Lounge—a semi-private, open-air escape nestled on our patio. Designed in partnership with Lillet, this exclusive lounge space is perfect for intimate gatherings, pre-event mingling, or stylish celebrations under the sky. The Lillet Lounge offers a relaxed yet refined atmosphere, complete with its own curated menu of signature Lillet cocktails. Whether you're toasting with friends or hosting a chic soirée, this vibrant lounge sets the scene for unforgettable moments.

CAPACITY:

20 Cocktail



RECEPTION

STATIONARY APPETIZERS

| | | |
|-------------|--------|---|
| CHARCUTERIE | -\$40- | serves 6 people: assorted cured meats, pickled vegetables, dijon mustard, fig |
| CHEESE | -\$35- | serves 6 people: nuts, dried fruit |
| RAW BAR | -\$20- | priced by the person: oysters [2 pcs], shrimp [3 pcs], crudo [4 pcs] |
| | | add on: crab [MKT], lobster [MKT] |
| FLATBREADS | -\$14- | Margherita: mozzarella, tomato, basil Fennel Sausage: mozzarella, piquillo peppers Foraged Mushroom: gruyere, fine herbs Smoked Salmon: dill, horseradish cream, tobiko Lobster: scallions, spicy honey, fromage blanc -\$22- Sopressatta: mozzarella, cherry tomatoes Buffalo Chicken: bleu cheese, scallions, mozzarella Buffalo Cauliflower: bleu cheese, scallions, mozzarella |



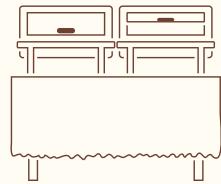
PASSED APPETIZERS

| FRUIT DE MER | | |
|------------------------------|-------|--|
| | -\$7- | |
| LOBSTER FRITTERS | | chervil aioli |
| TUNA TARTARE GF | | cucumber choice of cucumber or wonton cone |
| CLASSIC SHRIMP COCKTAIL GF | | spicy cocktail sauce |
| LUMP CRAB CAKE | | mustard |
| OCTOPUS CROSTINI | | romesco, saffron aioli |
| SMOKED SALMON GF | | avocado choice of cucumber or wonton cone |
| CRAB CHOUX BITES | | mustarda |
| BRANDADE CROQUETTES | | truffle aioli, tobikko |
| BLINI | | smoked salmon, creme fraiche |
| GRILLED SHRIMP GF | | remoulade |
| MINI LOBSTER ROLLS | | mkt price |

| JARDINE | | |
|-------------------------------|-------|--|
| | -\$5- | |
| SEASONAL ARANCINI | | smoked paprika aioli |
| OLIVE GOUGERES | | nicois olives, parmesan |
| DEVILED EGGS GF | | capers, roasted pepper |
| WOOD GRILLED CAULIFLOWER GF | | gribiche |
| BRUSCHETTA | | heirloom cherry tomatoes, basil pistou |
| CARROT WRAPPED ASPARAGUS GF | | gremolata |
| MUSROOM CROQUETTES | | charred scallion aioli |
| GOAT CHEESE POPPER | | rosemary honey |
| VEGETABLE SPRING ROLLS | | chili sauce |
| FRENCH ONION DIP CONE | | vidalia onion |
| MUSHROOM CONE | | caramelized onions, walnuts |

| VIANDE | | |
|------------------------------------|-------|------------------------------|
| | -\$6- | |
| PETITE FRENCHIE BURGER | | brie, pork belly |
| CRISPY CHICKEN | | black pepper tangerine honey |
| CROQUE MONSIEUR | | jamon de paris, mornay |
| PETITE QUICHE LORAINNE | | bacon |
| BEEF WELLINGTON BITES | | -\$10- bearnaise |
| PETITE BAKED POTATOES GF | | sour cream, bacon |
| STEAK TARTARE CROSTINI | | smoked oyster aioli |
| PETITE CHICKEN SANDWICH | | bbq aioli, lettuce, pickles |
| PROSCIUTTO WRAPPED ASPARAGUS GF | | gremolata |
| STEAK BITES GF | | bearnaise |
| BACON WRAPPED BRUSSEL SPROUTS GF | | sweet chili |

BUFFET



ENTREE STATION

-priced per person-

| | | |
|--------------------|--------|--|
| SALT BAKED FISH | -\$45- | tarragon mousseline, sauce verte, brussel sprouts with bacon |
| GRILLED PORK LOIN | -\$35- | ratatoullie |
| BAKED SALMON | -\$43- | haricot verts, confit tomato, olives, lemon beurre |
| GRILLED NY SIRLOIN | -\$46- | sauce au poivre, sauce bearnaise, pommes frites |
| BEEF TENDERLOIN | -\$60- | horseradish crème fraiche, sauce bordelaise |
| RACK OF LAMB | -\$65- | red chermoula sauce |
| PIRI PIRI CHICKEN | -\$40- | mushroom rissotto or spatzle |

PASTA STATION

| | | |
|----------------------------|--------|--|
| PARISIAN GNOCCHI | -\$36- | crème fraîche, trio of mushrooms |
| SPINACH MASCARPONE RAVIOLI | -\$35- | yellow squash ,Parmesan veloute, nicoise olives, Calabrian vinagrette. |
| CLASSIC BOLOGNESE | -\$35- | beef, veal & sweet sausage |

STATION ENHACEMENTS

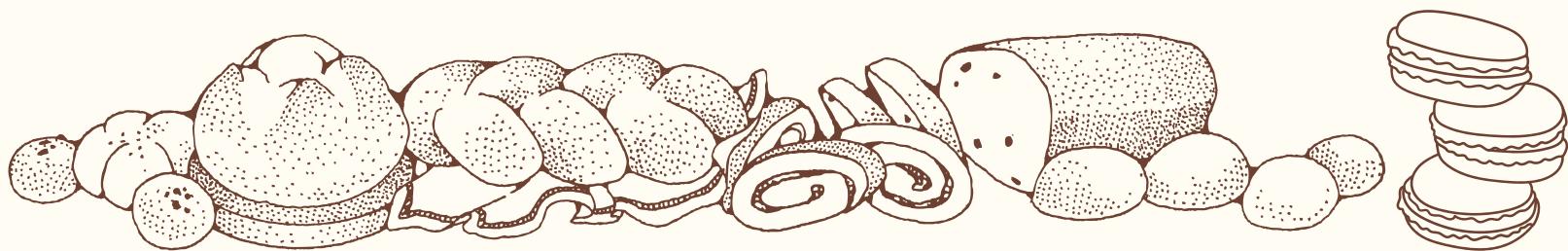
POMMES PUREE - \$6 -
 POMME FRITES - \$5 -
 RICE - \$4 -
 AU GRATIN POTATO - \$5 -
 SEASONAL GREENS - \$4 -
 MARINATED BEETS - \$5 -
 Beets, arugula, oranges, radish, Meyer lemon gremolatta
 ROASTED FINGERLING POTATOES - \$5 -
 BRUSSEL SPROUTS - \$6 -
 CREAMED SPINACH - \$5 -
 HARICOT VERTS - \$5 -
 HEIRLOOM CARROTS - \$5 -
 ROMAINE & KALE CAESAR - \$6 -
 crouton, creamy parmesan dressing
 HERB SPATZLE - \$6 -



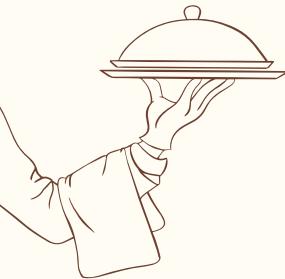
DESSERT

CHEF CURATED DESSERTS

| | | |
|---|--------|--|
| ESPRESSO MARTINI POT DE CREME GF | -\$8- | chocolate pot de creme, espresso mousse |
| MINI CLAFOUTIS | -\$12- | seasonal fruit clafouti cake, caramel drizzle, vanilla ice cream |
| ASSORTED MINI TARTLETS | -\$5- | chef's selection of custard filled tartlets |
| RASPBERRY PARFAIT L'ORANGE | -\$8- | orange zest whipped cream, raspberry, cookie crumble, strawberry basil infused honey can be made GF |
| BANANA STICKY TOFFEE PUDDING | -\$12- | banana sponge cake with toffee sauce, caramel ice cream |
| CREME BRULEE | -\$12- | vanilla, strawberries, blueberries can be made GF |
| COFFEE CAKE | -\$12- | almond, vanilla ice cream |
| CHOCOLATE CHIP COOKIES GF | -\$7- | brown sugar, chocolate chips |
| FUDGY BROWNIES V | -\$7- | chocolate |
| ASSORTED FRENCH PASTRIES | -\$25- | almond croissants, chocolate croissants, assorted fruit danish - 6 pastries per order |
| ASSORTED MACARONS GF <small>Add on: Macaron tower - \$65 -</small> | -\$7- | almond flour, assorted flavors |
| COFFEE SERVICE | -\$5- | \$5 per person, drip coffee and tea station |



PLATED DINNERS



LES HALLES

-\$70 per person-

FIRST COURSE for the table

FRENCH ONION DIP

gaufrette potato

GREENS SALAD

greens, urfa pepper, dijon vinaigrette

ALSATIAN FLATBREAD

stracchino, cured ham, preserved lemon, arugula

ENTREES choice of

HALF CHICKEN

wild mushrooms, brussel sprouts, truffle polenta, Sauce Périgord

SPINACH MASCARPONE RAVIOLI

yellow squash, Parmesan veloute, nicoise olives, Calabrian vinagrette.

GRILLED SQUASH

curry broth, sumae tofu, dried cranberries, quinoa ragout

GRILLED FAROE ISLAND SALMON

potatoes, samphire beans, beech mushrooms, mussels beurre blanc, chive oil

DESSERT for the table

RICOTTA CHEESECAKE

strawberry coulis

MADELEINE

-\$80 per person-

FIRST COURSE for the table

AVOCADO MOUSSE

crudite

STEAK TARTARE

shallots, parmesan, dijon, capers, shaved celery, sourdough

FRENCH ONION DIP

gaufrette potato

SOUP or SALAD choice of

BUTTERNUT SQUASH BISQUE

pepitas, creme fraiche

CAESAR SALAD

creamy parmesan dressing

ENTREES choice of

CRISPY DUCK BREAST

spiced duck breast, Savoy cabbage, sweet potato, squash, mushroom, cranberry gastrique, sauce robert

GRILLED FAROE ISLAND SALMON

potatoes, samphire beans, beech mushrooms, mussels beurre blanc, chive oil

GRILLED SQUASH

curry broth, sumae tofu, dried cranberries, quinoa ragout

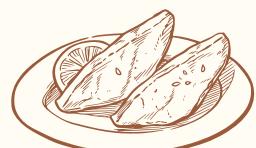
CLASSIC BOLOGNESE

beef, veal, and sweet sausage ragù, casarecce, parmesan, pecorino

DESSERT for the table

RICOTTA CHEESECAKE

strawberry coulis





CHARONNE

-\$90 per person-

FIRST COURSE
for the table

AVOCADO MOUSSE

crudite

BURRATA

beets, arugula, oranges, radish, meyer lemon gremolatta

PARISIAN GNOCCHI

crème fraîche, trio of mushrooms,

SOUP or SALAD
choice of

BUTTERNUT SQUASH BISQUE

pepitas, crème fraîche

CAESAR SALAD

creamy parmesan dressing

FRENCH ONION SOUP

oxtail, gruyère

ENTREES
choice of

CRISPY DUCK BREAST

spiced duck breast, Savoy cabbage, sweet potato, squash, mushroom, cranberry gastrique, sauce robert

ROASTED COD

saffron clam velouté, fregola, kale, espelette oil

GRILLED SQUASH

curry broth, sumae tofu, dried cranberries, quinoa ragout

HALF CHICKEN

wild mushrooms, brussel sprouts, truffle polenta, Sauce Périgord

STEAK FRITES
or

12oz NY sirloin, pommes frites, sauce béarnaise, garlic butter

SHORT RIB

pomme puree, baby vegetables, red wine broth

DESSERT
for the table

RICOTTA CHEESECAKE

strawberry coulis

LA ROCHELLE

-\$120 per person-

FIRST COURSE
for the table

STEAK TARTARE

shallots, parmesan, dijon, capers, shaved celery, sourdough

TUNA CRUDO

avocado sauce, black garlic aioli, crispy shallots

PARISIAN GNOCCHI

crème fraîche, trio of mushrooms,

SOUP or SALAD
choice of

BUTTERNUT SQUASH BISQUE

pepitas, crème fraîche

CAESAR SALAD

creamy parmesan dressing

FRENCH ONION SOUP

oxtail, gruyère

ENTREES
choice of

CRISPY DUCK BREAST

spiced duck breast, Savoy cabbage, sweet potato, squash, mushroom, cranberry gastrique, sauce robert

ROASTED COD

saffron clam velouté, fregola, kale, espelette oil

GRILLED SQUASH

curry broth, sumae tofu, dried cranberries, quinoa ragout

DAY BOAT SCALLOPS

cauliflower purée, romanesco, caper raisin sauce, almond garnish

STEAK FRITES
or

12oz NY sirloin, pommes frites, sauce béarnaise, garlic butter

SHORT RIB

pomme puree, baby vegetables, red wine broth

DESSERT
choice of

CREME BRULEE

vanilla, strawberries, blueberries

RICOTTA CHEESECAKE

strawberry coulis



BRUNCH



LE MARAIS

-\$55 per person-

FIRST COURSE for the table

| | |
|-------------------|--|
| SEASONAL FRUIT | cantalope, honeydew, grapes, pineapple |
| ASSORTED PASTRIES | assorted croissants |
| YOGURT PARFAIT | yogurt, granola, mixed berries |

ENTREES choice of

| | |
|--------------------------|--|
| STEAK AND EGGS | 8oz sirloin, scrambled eggs, fingerling potatoes |
| POACHED EGGS BENEDICT | fingerling potatoes |
| BRIOCHE FRENCH TOAST | caramized bananas, maple syrup |
| GRILLED CHICKEN PAILLARD | cucumber, radish & arugula salad, citron vinaigrette |
| CROQUE MONSIEUR | pomme frites |

DESSERT for the table

| | |
|--------------------|-------------------|
| RICOTTA CHEESECAKE | strawberry coulis |
|--------------------|-------------------|

SAINT GERMAIN

-\$65 per person-

FIRST COURSE for the table

| | |
|-------------------|--|
| SEASONAL FRUIT | cantalope, honeydew, grapes, pineapple |
| ASSORTED PASTRIES | assorted croissants |
| YOGURT PARFAIT | yogurt, granola, mixed berries |

ENTREES choice of

| | |
|-----------------------|--|
| STEAK AND EGGS | 8oz sirloin, scrambled eggs, fingerling potatoes |
| POACHED EGGS BENEDICT | fingerling potatoes |
| SALMON PROVENCAL | nicois olives, melted fennel, cherry tomato nage, basil |
| CLASSIC BOLOGNESE | beef, veal & sweet sausage, ragu, casarecce, parmesan, pecorino |
| HALF CHICKEN | wild mushrooms, brussel sprouts, truffle polenta, Sauce Périgord |

DESSERT for the table

| | |
|--------------------|-------------------|
| RICOTTA CHEESECAKE | strawberry coulis |
|--------------------|-------------------|

BRUNCH BUFFET

-\$60 per person-

SEASONAL SLICED FRUIT

YOGURT PARFAITS

ASSORTED PASTRIES

EGGS scrambled eggs, fine herbs

DUCK CONFIT HASH harissa hollandaise, poached eggs

BRIOCHE FRENCH TOAST vermont maple syrup, butter

ROASTED POTATOES

SEASONAL VEGETABLES from the wood grill

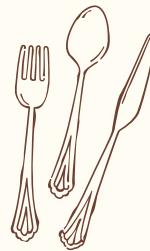
APPLEWOOD SMOKED BACON

CAESAR SALAD crouton, creamy parmesan dressing

SALMON PROVENÇAL haricot verts, confit tomato, olives, lemon beurre



LUNCH



BASTILLE

-\$55 per person-

FIRST COURSE for the table

| | |
|----------------|-------------------|
| BURRATA | scallion, truffle |
| AVOCADO MOUSSE | crudite |
| ONION DIP | gaufrette potato |

ENTREES choice of

| | |
|-------------------------------|--|
| POACHED EGGS BENEDICT | fingerling potatoes |
| CAESAR WITH CHICKEN or SALMON | crouton, creamy parmesan dressing |
| GRILLED CHICKEN PAILLARD | cucumber, radish & arugula salad, citron vinaigrette |
| BROCCOLI REUBEN | grilled broccoli, sauerkraut, swiss cheese |

DESSERT for the table

| | |
|-----------------|---------------|
| SEASONAL SORBET | chef's choice |
|-----------------|---------------|

LA VILLETTE

-\$65 per person-

FIRST COURSE for the table

| | |
|----------------|-----------------------------------|
| CAESAR SALAD | crouton, creamy parmesan dressing |
| BURATTA | scallion, truffle |
| AVOCADO MOUSSE | crudite |

ENTREES choice of

| | |
|-----------------------|--|
| POACHED EGGS BENEDICT | fingerling potatoes |
| SALMON PROVENCAL | niçoise olives, melted fennel, cherry tomato nage, basil |
| CHICKEN CLUB | toasted brioche, chicken breast, bacon, lettuce, tomato, dijon aioli |
| FRENCHIE BURGER | wagyu, raclette, caramelized onions, pork belly, brioche |

DESSERT for the table

| | |
|-----------------|---------------|
| SEASONAL SORBET | chef's choice |
|-----------------|---------------|

