



RAIL STOP

R E S T A U R A N T & B A R

96 GUEST STREET, BOSTON • 617.254.0044 • INFO@RAILSTOPBOSTON.COM

RAIL STOP

RESTAURANT & BAR

Private Events & Group Dining

Welcome to Rail Stop Restaurant and Bar, located at the original site of the historic Brighton Train Station. Rail Stop opened in 2018 as part of the exciting new Boston Landing project, a mixed use development bustling with residents, workers and retail visitors. Rail Stop's restaurant interior and ambiance celebrate the traditions of the community while embracing a new era of urbanism. Features include barrel-vaulted ceilings, antique chandeliers, subway tiles and seating inspired by vintage railroad boxcars.

Out of our scratch kitchen comes a variety of modern and classic New England cuisine, including USDA Prime cut meats, fresh seafood, small plates and upscale comfort food. At our lounge, you'll find an extensive wine list, rotating local beers, and innovative craft cocktails.

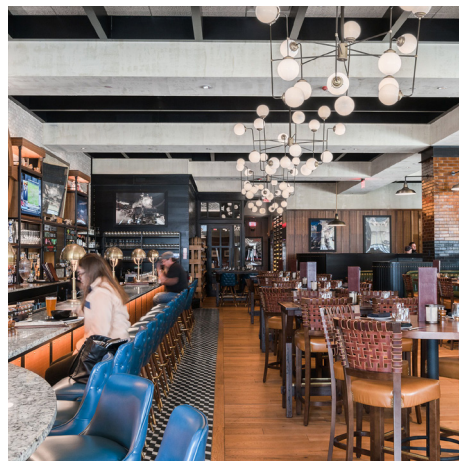
Our private and semi-private spaces are ideal for social and corporate gatherings and company functions, accommodating from 10 to 125 guests and providing flexible layouts for seated meal, reception and conference events. Full A/V and WIFI available.

CORPORATE EVENTS

- HOLIDAY PARTIES
- EXECUTIVE DINNERS
- LUNCHEONS
- TEAM OUTINGS
- BOARD MEETINGS

SOCIAL CELEBRATIONS

- GRADUATION PARTIES
- REHEARSAL DINNERS
- SHOWER BRUNCHES
- BAR & BAT MITZVAHS
- RETIREMENT PARTIES





BRIGHTON HALL

Fully Private
Private Bar
Flat Screen TV
Seated Up To 25*
Reception Up To 35*



MAIN BAR

Use Of Bar, Lounge, High Tops
& Banquette Tables
Flat Screen TV
Seated Up To 60*
Reception Up To 120



BAR LOUNGE

A Portion of the Bar
& Lounge Area,
Reception Up To 40



UPPER DINING ROOM

Semi-Private
Use Of All Seating
Seated Up To 60*



BACK DINING ROOM / FIREPLACE

Semi-Private
Use Of All Seating
Seated Up To 60



FULL DINING ROOM

Combined Upper & Back
Dining Rooms
Seated Up To 100*

RAIL STOP

R E S T A U R A N T & B A R

Lunch Menu

\$29 per person

SOUP & SALAD *Select one*

NEW ENGLAND CLAM CHOWDER

Local Clams, Potato, Smoked Bacon

SEASONAL SOUP

Chef's Selection

BABY GREENS

Heirloom Tomato, English Cucumber, Feta Cheese,
Pickled Red Onion, White Balsamic Vinaigrette

CAESAR SALAD

Garlic Herb Croutons, Shaved Parmesan,
House-Made Caesar Dressing

SANDWICHES *Select one*

GRILLED CHICKEN SANDWICH

Lettuce, Tomato, Swiss Cheese, Buttermilk Dressing,
Hand-Cut Slab Bacon, Toasted Brioche

RAIL STOP BURGER

Cheddar, Tomato Jam, Caramelized Onion Aioli,
House B&B Pickles, Toasted Brioche

FALAFEL

Tzatziki Sauce, Cucumber, Tomato, Feta,
Pickled Red Onion, Grilled Pita

RAIL STOP TACOS

Pico de Gallo, Queso Fresco, Avocado Crema, Charro Beans
Choice of Short Rib or Haddock,
Choice of Flour or Corn Tortilla

SWEETS

CHEF'S DAILY SELECTION

20% Service Charge and 7% Meal Tax will be added to the \$29 Per Person Price.

RAIL STOP

R E S T A U R A N T & B A R

Three-Course Lunch Menu

\$45 per person

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

Local Clams, Potato, Smoked Bacon

SEASONAL SOUP

Chef's Selection

BABY GREENS

Tomato, English Cucumber Pickled Red Onion, Feta Cheese,
White Balsamic Vinaigrette

CAESAR SALAD

Garlic Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

SECOND COURSE

CHEF'S DAILY RISOTTO

Arborio Rice, Herbs, Parmesan
Can be: Dairy Free, Gluten Free, Vegan

CHICKEN MADEIRA

Sautéed Chicken Breast, Whipped Potatoes, Asparagus,
White Mushrooms, Imported Madeira Reduction

PAN SEARED FAROE ISLAND SAMON

Heirloom Tomatoes, Rainbow Potatoes, Leeks, Corn, Tomato Jam,
White Wine Reduction, Butter Poached Maine Lobster

DESSERT

CHEF'S DAILY SELECTION

20% Service Charge and 7% Meal Tax will be added to the \$45 Per Person Price.

RAIL STOP

R E S T A U R A N T & B A R

Three-Course Dinner Menu

\$55 per person

SOUP • SALAD

NEW ENGLAND CLAM CHOWDER

Local Clams, Potato, Smoked Bacon

SEASONAL SOUP

Chef's Selection

BABY GREENS

Heirloom Tomato, English Cucumber Pickled Red Onion, Feta Cheese,
White Balsamic Vinaigrette

CAESAR SALAD

Garlic Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

ENTREES

CHEF'S DAILY RISOTTO

Arborio Rice, Herbs, Parmesan
Can be: Dairy Free, Gluten Free, Vegan

CHICKEN MADEIRA

Sautéed Chicken Breast, Whipped Potatoes, Asparagus,
White Mushrooms, Imported Madeira Reduction

PAN SEARED FAROE ISLAND SAMON

Heirloom Tomatoes, Rainbow Potatoes, Leeks, Corn, Tomato Jam,
White Wine Reduction, Butter Poached Maine Lobster

STEAK FRITES

8 oz Flat Iron Steak, Marrow Butter, Steak Fries, Demi-Glace

SWEETS

CHEF'S DAILY SELECTION

20% Service Charge and 7% Meal Tax will be added to the \$55 Per Person Price.

RAIL STOP

RESTAURANT & BAR

Four-Course Dinner Menu

\$69 per person

FIRST COURSE

Served Family Style. Please Choose Two.

FIRECRACKER SHRIMP

Firecracker Sauce, Bleu Cheese Crumbles, Pickled Vegetables, Ranch

PARMESAN HERB ARANCINI

Carnaroli Rice, Mozzarella, Marinara, Shaved Parmesan

BOURSIN STUFFED CREMINI MUSHROOM

Large Cremini Mushrooms, Boursin, Fresh Herbs, Parmesan, Cracker Meal, Fresh Lemon

HOUSE-MADE ROASTED CHICKEN SPRING ROLLS

Roasted Chicken, Peppers, Onion, Fire-Roasted Corn, Cheddar Cheese, Avocado Crema, Pico De Gallo

THIRD COURSE

CHEF'S RISOTTO

Carnaroli, Herbs, Parmesan

**Can be Dairy-Free, Gluten-Free, Vegan*

BAKED MAC & CHEESE

Fresh Cavatelli, Aged Cheddar, Bread Crumbs
Add: Short Rib or Buffalo Chicken

CHICKEN MADEIRA

Sautéed Chicken Breast, Whipped Potatoes, Asparagus, White Mushrooms, Imported Madeira Reduction

STEAK FRITES

8 oz Flat Iron Steak, Marrow Butter, Garlic Parmesan Fries, Demi-Glace

PAN SEARED FAROE ISLAND SAMON

Heirloom Tomatoes, Rainbow Potatoes, Leeks, Corn, Tomato Jam, White Wine Reduction, Butter Poached Maine Lobster

SECOND COURSE

NEW ENGLAND CLAM CHOWDER

Local Clams, Potatoes, Smoked Bacon

SEASONAL SOUP

Chef's Selection

BABY GREENS

Heirloom Tomato, English Cucumber, Feta, Pickled Red Onion, White Balsamic Vinaigrette

CAESAR SALAD

Garlic Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

FOURTH COURSE

CHEF'S DAILY SELECTION

20% Service Charge and 7% Meal Tax will be added to the \$69 Per Person Price.

RAIL STOP

R E S T A U R A N T & B A R

Cocktail Reception

HORS D'OEUVRE

Menu items are available in quantities of 25.

CAPRESE SKEWERS \$3

Mozzarella, Tomato, Basil, Balsamic

BEEF SLIDERS \$5

Cheddar Cheese, Lettuce, Tomato

VEGGIE SLIDERS \$5

Veggie Patty, Cheddar, Lettuce, Tomato

MINI VEGGIE SPRING ROLLS \$3

Stuffed with Cabbage, Carrots

MINI CRAB CAKES \$4

Roasted Red Peppers, Herbs, Spicy Aioli

BRUSCHETTA \$3

Tomato, Basil, Balsamic, Crostini, Garlic Mascarpone

BACON WRAPPED SCALLOPS \$7

Gluten Free, Honey Soy Glaze

ARANCINI \$3

Marinara, Shaved Parmesan

CHICKEN BITES \$3

Breaded, Baked, Tossed

Choice of BBQ, Buffalo, or Sweet Chili Soy

CHICKEN SATAY \$3

Peanut Sauce

CHICKEN SALAD ON CHIPS \$3

Mayo, Celery, Corn Tortilla

BEEF EMPANADAS \$3

Chipotle Mayo

BOURSIN STUFFED CREMINI \$3

Large Cremini Mushrooms, Boursin, Fresh Herbs,
Parmesan, Cracker Meal, Fresh Lemon

FIRE CRACKER SHRIMP \$4

Fried Shrimp, Firecracker Sauce,
Blue Cheese Dipping Sauce

TUNA TARTARE \$4

Guacamole, Cucumber, Red Onion,
Citrus Ponzu, Spicy Wonton Chips

MINI FALAFEL \$3

Tzatziki Drizzle

FRIED CHICKEN SLIDERS \$5

Apple Slaw

PARTY BOARDS

EACH BOARD SERVES 25 GUESTS

CRUDITÉ BOARD \$100

Sliced Vegetables: Cucumber, Peppers, Carrots, Baby Tomatoes
House Made Buttermilk Ranch Dip

CHARCUTERIE BOARD \$250

Prosciutto, Salami, Capicola, Soppressata,
Mixed Olives, French Baguette

CHEESE BOARD \$175

Chef's Selection of Cheeses, Stone Ground Mustard,
Pickled Vegetables, Crackers

PRIVATE EVENT BARTENDER \$150

Custom Welcome Cocktails + Champagne Toasts Available
Please Inquire if Interested

20% Service Charge and 7% Meal Tax will be added to the final bill.

RAIL STOP

RESTAURANT & BAR

Buffet Selections

\$39 Per Guest

SALAD

CAESAR SALAD

Garlic Herb Croutons, Shaved Parmesan,
House-Made Caesar Dressing

MAINS

ROASTED CHICKEN

House-Made Seasoning, Oven Roasted

FETTUCCINE

Broccoli Florets Tossed with Creamy,
House-Made Alfredo Sauce, Fresh Fettucine

SIDES

ROASTED FINGERLING POTATOES | HARICOT VERTS

Buffet Additions

Per Guest

SALAD

BABY GREENS \$8

Heirloom Tomato, English Cucumber, Pickled Red
Onion, Feta Cheese, White Balsamic Vinaigrette

PASTA

RIGATONI & MARINARA \$10

Marinara, Garlic, Herbs

PENNE & PESTO \$10

Pesto, Arugula, Parmesan Reggiano

BAKED MAC & CHEESE \$9

Cavatelli, Aged Cheddar, Bread Crumbs
Add: Short Rib or Buffalo Chicken

PROTEIN

BEEF TENDERLOIN \$20

Oven Roasted, Demi-Glace

SEAFOOD

SALMON \$15

Pan-Seared

SIDES

RICE PILAF \$7

PASTA SALAD \$7

SAUTÉED ZUCCHINI AND CARROTS \$7

GRILLED ASPARAGUS \$7

DESSERT

CHEF'S DAILY SELECTION \$8

All Pricing is Per Guest and is Subject to 7% MA Meals Tax

RAIL STOP

R E S T A U R A N T & B A R

Brunch Buffet

\$35 per person

STARTERS

GREEK YOGURT & GRANOLA

FROM THE GRIDDLE

Please Select One.

BRIOCHE FRENCH TOAST

Served with Whipped Butter, Vermont Maple Syrup
Choice of Strawberry or Banana Sauce

RICOTTA PANCAKES

Served with Whipped Butter, Vermont Maple Syrup
Additions: Blueberry, Chocolate Chip, Banana

EGGS

Please Select One.

EGGS BENEDICT

Poached Eggs, Grilled English Muffin, Canadian Bacon, Hollandaise
Sub. Lobster \$8

SCRAMBLED EGGS

SIDES

BREAKFAST POTATOES

Please Select One.

GRILLED SAUSAGE
BUTCHER'S CUT BACON
GRILLED HAM

20% Service Charge and 7% Meal Tax will be added to the \$35 Per Person Price.

RAIL STOP

R E S T A U R A N T & B A R

Brunch Buffet Additions

*Pricing is Per Person

MAINS

CAPRESE AVOCADO & TOAST \$10

Fresh Mozzarella, Tomato, Basil, Balsamic, Avocado, Wheat Toast

SHORT RIB HASH \$10

Braised Short Rib, Seasoned Breakfast Potatoes

EGGS BENEDICT \$9

Poached Eggs, Grilled English Muffin, Canadian Bacon, Hollandaise
Sub. Lobster \$7

SCRAMBLED EGGS \$7

BRIOCHE FRENCH TOAST \$8

Served with Whipped Butter, Vermont Maple Syrup
Choice of Strawberry or Banana Sauce

RICOTTA PANCAKES \$8

Served with Whipped Butter, Vermont Maple Syrup
Additions: Blueberry, Chocolate Chip, Banana

FETTUCCINE BROCCOLI ALFREDO \$10

PASTA SALAD \$7

Fresh Penne, Baby Heirloom Tomatoes, Raw Onions, Arugula Pesto,
Fresh Mozzarella & Italian Dressing

RIGATONI & MARINARA \$10

House-Made Marinara with Fresh Garlic & Herbs, Fresh Rigatoni, Parmesan

BABY GREENS \$8

Heirloom Tomato, English Cucumber, Pickled Red Onion, Feta Cheese,
White Balsamic Vinaigrette

CAESAR \$9

Garlic Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

EXTRAS

Butcher's Cut Bacon \$4

Grilled Ham \$4

Grilled Sausage Links \$4

20% Service Charge and 7% Meal Tax

RAIL STOP

R E S T A U R A N T & B A R

Frequently Asked Questions

What is the site's food and beverage minimum?

There are food and beverage minimums for all private and semi-private spaces for groups of 10 or more. We require a predetermined, non-refundable deposit to book an event. We require the remaining balance to be paid in full prior to or at the time of event.

Can I bring decorations?

We are happy to put decorations out for you. Everything must already be assembled. You can drop off the morning of your event. Decorations must be removed at the end of the event. All decorations left will be discarded.

What is the service charge and tax?

A 20% Service Charge is applied to all private events. This fee covers staff gratuity and time paid for set up and breakdown of event space. A 7% MA Meal Tax is applied to all packages.

Do you allow outside catering?

We are a full service restaurant and do not allow outside food & beverage. If there are specific menu needs, allergy or dietary restrictions, please contact your Event Manager to discuss options available.

What about Kosher catering?

We understand the specialty needs required to produce kosher catering, and will work hard to meet these needs. Your Event Manager will be able to discuss the different options available.

Who is my contact the day of the event?

Your Event Manager will be on site during your event. Once you arrive, you'll be greeted by the booking Event Manager. There will also be another Manager on Duty.

What happens if I'm late for my event?

Please contact us if you are running late. We start and end your event according to the times stated on your event contract. However, we may be able to extend your party, depending upon time and space availability.

If we book now, can we drop our headcount as we get closer to the event, since we're awaiting RSVP's?

While keeping in mind the minimum and maximum requirements for your desired event space, we suggest confirming for your lower guaranteed number at the time of booking. During December peak event dates, guest counts may not be decreased from original contracted agreement. In the event that your guest count decreases, you will still be responsible for the contracted amount owed. You may increase your guest count up to one day prior to the event.

Am I able to extend my event time on-site?

We do suggest confirming your event space in advance for the desired amount of time since there may be a group booked after your event. If you do decide to extend on-site and the space is available, your Event Manager will work with you to accommodate.

Do you offer coat check?

Yes. Please coordinate Coat Check needs with your Event Manager as you're planning your event.

Is parking available?

Parking is available off street as well as at the parking garage in the adjacent Warrior Ice Arena at 90 Guest Street, Brighton, MA. If you park at the Warrior Ice Arena, we will validate your ticket for a reduced parking rate of \$5. The parking garage for Warrior Ice Arena is located at the rear of the building and should be accessed via the Service Road that runs parallel with the Massachusetts Turnpike. Access to the Service Road is to the left (west) of 90 Guest Street or the right (east) of the New Balance World Headquarters Building.

Can I pay for my group's parking?

If you are hosting an event and would like to cover the cost of your guests' parking at the Warrior Ice Arena, please let us know the exact amount of passes you would like to pre-purchase (priced at \$5 each) at least 7 days in advance; you can then distribute these passes among your guests who can use these when they exit the parking garage in lieu of payment.

If I have my own private bartender, is there a fee?

A private event bartender will have an additional fee of \$150.

- There is no rental fee to reserve Brighton Hall or Private Dining Area, however, an Event Food & Beverage Minimum applies.* Event Food & Beverage Minimums are determined based on group size, day of week, season and time duration. Events are booked in 3-4 hour time durations.
- If Event Food & Beverage Minimum is not met, client will be charged for the balance.
- Event Bartender is an additional \$150 charge.
- \$300 Credit Card Deposit must be made at contract signing. Deposit is non-refundable. Deposit will go toward final event balance.