

RAIL STOP

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

PRIVATE EVENTS & GROUP DINING

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



ABOUT RAIL STOP RESTAURANT & BAR:

Welcome to Rail Stop Restaurant & Bar, located at the original site of the historic Brighton Train Station. Rail Stop opened in 2017 as a 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 events, corporate gatherings and company functions, accommodating from 10 to 145 guests while providing flexible layouts for seated meals, receptions, and events. Full A/V and Wi-Fi available.

CONTACT OUR TEAM:

(617)-254-0044 | events@railstopboston.com

96 Guest Street | Brighton, MA | 02135

CORPORATE EVENTS

Holiday Parties
Executive Dinners
Luncheons
Team Outings
Board Meetings

SOCIAL CELEBRATIONS

Graduation Parties
Rehearsal Dinners
Shower Brunches
Bar & Bat Mitzvahs
Retirement Parties

ALLERGY KEY:

DF: Dairy Free
GF: Gluten Free
V: Vegetarian
VEG: Vegan



BRIGHTON HALL

Fully Private
Private Bar
Flat Screen TV
Seated Up To 30
Reception Up To 40



MAIN BAR

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



BAR LOUNGE

A Portion of the Bar &
Lounge Area
Reception Up To 30



FRONT DINING ROOM

Semi-Private
Use Of All Seating
Seated Up To 65



BACK DINING ROOM / FIREPLACE

Semi-Private
Use Of All Seating
Seated Up To 55



FULL DINING ROOM

Combined Upper & Back
Dining Rooms
Seated Up To 145

LUNCH MENU

\$32 PER PERSON

SOUP & SALAD

Select One

New England Clam Chowder

Local Clams, Potato, Smoked Bacon

Seasonal Soup

Chef's Selection

Baby Greens *GF

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 *V

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

Rail Stop Tacos

Pickled Red Onions, Shredded Lettuce, Avocado, Pico de Gallo, Blackened Chicken, Flour Tortilla, Cajun Fries

SWEETS

Chef's Seasonal Selection



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 *GF

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

Caesar Salad

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

DESSERT

Chef's Seasonal Selection

SECOND COURSE

Chef's Daily Risotto

Carnaroli Rice, Parmesan, Rotating Selection of Farm Fresh Produce
**Can Be: Dairy Free, Gluten Free, Vegan*

Tuscan Chicken *GF

Pan Roasted Chicken Breast, Whipped Potato, Haricot Verts, Sundried Tomatoes, Sherry Cream Sauce

***Pan Seared Faroe Island Salmon *GF**

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



THREE-COURSE DINNER MENU

\$55 PER PERSON

FIRST COURSE

New England Clam Chowder

Local Clams, Potato, Smoked Bacon

Seasonal Soup

Chef's Selection

Baby Greens *GF

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

Caesar Salad

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

SECOND COURSE

Chef's Daily Risotto

Carnaroli Rice, Parmesan, Rotating Selection of Farm Fresh Produce
**Can Be: Dairy Free, Gluten Free, Vegan*

Tuscan Chicken *GF

Pan Roasted Chicken Breast, Whipped Potato, Haricot Verts, Sundried Tomatoes, Sherry Cream Sauce

***Pan Seared Faroe Island Salmon *GF**

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

***Steak Frites *GF**

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

DESSERT

Chef's Seasonal Selection



FOUR-COURSE DINNER MENU

\$79 PER PERSON

FIRST COURSE

Served Family Style. Please Choose Two.

Firecracker Shrimp

Firecracker Sauce, Bleu Cheese Crumbles, Pickled Vegetables, Ranch

Parmesan Herb Arancini *V

Carnaroli Rice, Mozzarella, Marinara, Shaved Parmesan

Short Rib Spring Rolls

Carrots, Pickled Red Cabbage, Sweet Chili Soy, Spicy Aioli

SECOND COURSE

New England Clam Chowder

Local Clams, Potato, Smoked Bacon

Seasonal Soup

Chef's Selection

Baby Greens *GF

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

Caesar Salad

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

THIRD COURSE

Chef's Daily Risotto

Carnaroli Rice, Parmesan, Rotating Selection of Farm Fresh Produce
**Can Be: Dairy Free, Gluten Free, Vegan*

Tuscan Chicken *GF

Pan Roasted Chicken Breast, Whipped Potato, Haricot Verts, Sundried Tomatoes, Sherry Cream Sauce

***Pan Seared Faroe Island Salmon *GF**

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

***8 Oz. Black Angus Center Cut Filet *GF**

Whipped Potatoes, Grilled Asparagus, Demi-Glace, Marrow Butter

DESSERT

Chef's Seasonal Selection





COCKTAIL RECEPTION

Menu Items Available in Quantities of 25

HORS D-OEUVRES

Caprese Skewers | \$75 GF/V

Mozzarella, Tomato, Basil, Balsamic

Scallion, Potato Cake with Short Rib | \$125

House Braised Short Rib, Crispy Potato Pancake, Demi-Glace

Steak and Cheese Egg Rolls | \$100

Chipotle Aioli

Cauliflower Bites | \$75 *DF/GF/V

Spicy Maple Syrup

Lobster Sliders | MKT

Buttered Poached Cape Ann Lobster, Lettuce, House Made Dressing

***Beef Sliders | \$125**

Cheddar Cheese, Lettuce, Tomato

Mini Veggie Spring Rolls | \$75 *V/DF

Stuffed With Cabbage, Carrots

Bruschetta | \$75

Tomato, Basil, Balsamic, Crostini, Garlic Mascarpone

Bacon Wrapped Scallops | \$150

Gluten Free, Honey Soy Glazed

Arancini | \$75

Marinara, Shaved Parmesan

Chicken Bites | \$75

Breaded, Baked, Tossed
Choice Of BBQ, Buffalo Or Sweet Chili Soy

Chicken Satay | \$75 *GF/DF

Peanut Sauce

Beef Empanadas | \$75

Chipotle Mayo

Firecracker Shrimp | \$125

Fried Shrimp, Firecracker Sauce, Blue Cheese Dipping Sauce

***Tuna Tartare | \$125 *DF/GF**

Guacamole, Cucumber, Red Onion, Citrus Ponzu, Crispy Rice

Fried Chicken Sliders | \$125

Apple Slaw

SHARED BOARDS

Each Board Serves 25 Guests

Seasonal Burrata Board | \$325

Crudité Board | \$125

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

Charcuterie Board | \$300

Prosciutto, Salami, Capicola, Soppressata, Mixed Olives, French Baguette, Stone Ground Mustard

Cheese Board | \$250

Chef's Selection Of Cheeses, Pickled Vegetables, Crackers, Fig Jam

Dessert Board | \$175

Carrot Cake Bites, Fruit Tarts, Brownie Bites, Caramel Coconut Cookies

Private Event Bartender \$150

Custom Welcome Cocktails + Champagne Toasts Available
Please inquire if interested

BUFFET SELECTIONS

RAIL STOP BUFFET

\$39 Per Person, 25 Person Minimum

SALAD

Caesar Salad

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

MAINS

Roasted Chicken *DF/GF

House-Made Seasoning, Oven Roasted

Fettuccine

Broccoli Florets, Tossed With Creamy,
House-Made Alfredo Sauce, Fresh
Fettuccine

SIDES

Roasted Potatoes

Haricot Verts

BRIGHTON BUFFET

\$55 Per Person, 25 Person Minimum

SALAD

Spinach Salad *GF

Candied Walnuts, Goat Cheese

MAINS

***Beef Tenderloin *DF/GF**

Oven Roasted, Demi-Glace

***Baked Haddock**

Toasted Breadcrumbs, Lemon Butter

Seasonal Risotto

Carnaroli Rice, Parmesan, Rotating
Selection of Farm Fresh Produce

**Can Be: Dairy Free, Gluten Free, Vegan*

SIDES

Roasted Broccolini

Chef's Choice Seasonal Vegetables



BUFFET ADDITIONS

25 Person Minimum

SALAD

Baby Greens | \$8

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

PASTA

Rigatoni & Marinara | \$10 *DF/V

Marinara, Garlic, Herbs

Penne & Pesto | \$10

Pesto, Arugula, Parmesan Reggiano

Baked Mac & Cheese | \$10

Cavatelli, Aged Cheddar, Bread
Crumbs

Sub Short Rib Mac & Cheese | \$13

Sub Buffalo Chicken Mac & Cheese | \$12

PROTEIN

***Beef Tenderloin | \$20 *DF/GF**

Oven Roasted, Demi-Glace

SEAFOOD

***Salmon | \$15 *DF/GF**

Pan-Seared

SIDES

Rice Pilaf | \$7

Pasta Salad | \$7

Sautéed Zucchini And Carrots | \$7

Grilled Asparagus | \$7

Whipped Potatoes | \$7

DESSERT

Chef's Seasonal Selection | \$8



BRUNCH BUFFET

\$35 Per Person, 25 Person Minimum

STARTERS

Greek Yogurt And Granola
**Nut Free*

FROM THE GRIDDLE

Please Select One

Brioche French Toast

Served With Whipped Butter, Vermont
Maple Syrup, Side Of Strawberry Sauce

Ricotta Pancakes

Served With Whipped Butter, Vermont
Maple Syrup
*Toppings: Blueberry, Chocolate Chip,
Strawberry Sauce*

EGGS

Please Select One

***Eggs Benedict**

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

Scrambled Eggs

SIDES

Please Select One

Breakfast Potatoes

Grilled Sausage

Butchers Cut Bacon

Grilled Ham



BRUNCH BUFFET ADDITIONS

Pricing Is Per Person, 25 Person Minimum

Caprese Avocado Toast | \$10 *V

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

Short Rib Hash | \$10 *GF

Braised Short Rib, Seasoned Breakfast
Potatoes

***Eggs Benedict | \$9**

Poached Eggs, Grilled English Muffin,
Canadian Bacon, Hollandaise
Sub Lobster Benedict | \$16

Scrambled Eggs | \$7 *GF/V

Fettuccine Broccoli Alfredo | \$10

Pasta Salad | \$10 *V

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

Rigatoni & Marinara | \$10 *V

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

Baby Greens | \$8 *GF

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

Caesar Salad | \$8

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

EXTRAS

Butcher's Cut Bacon | \$4

Grilled Ham | \$4

Grilled Sausage Links | \$4

FREQUENTLY ASKED QUESTIONS

What are the 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 the event. Deposits, minimums and payment deadlines will be predetermined with your Event Manager.

What are the additional fees?

Massachusetts state meals tax is 6.25% and the City meals tax is .75%. There is a 20% service charge and a 6% administrative fee.

Who is my contact the day of the event?

You will be assigned an Event Manager, who will work with you finalizing all the details pertaining to your event, the manager will also be on site during your event.

If I have my own private Bartender, what is the fee?

A private Bartender has a \$150 fee per bartender.

What about Kosher Meals?

Rail Stop does not have a Kosher kitchen, but we can arrange for Kosher Meals to be delivered by a Kosher Caterer. Please inquire with your Event Manager for more information.

Do you allow outside food or beverage to be brought in?

As a full service restaurant we do not allow outside food & beverage to be brought in. If you would like to bring in a celebratory cake, that is allowed and assessed at a \$4 per person cake cutting fee.

Do you offer a coat check?

Yes, we can, please coordinate your needs with your Event Manager during the planning phase.

Can I bring decorations?

Yes you can. Please discuss your plans with your Event Manager and arrange a time for dropping items off so we can decorate for you.

If we book now, can we drop our headcount as RSVPs come in?

Rail Stop has minimums for each space contracted. Your guest count can fluctuate, but the minimum will be invoiced.

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

Your Event Manager can let you know if this can be accommodated.

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 after 5:00PM Monday-Friday, or anytime on weekends, 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.