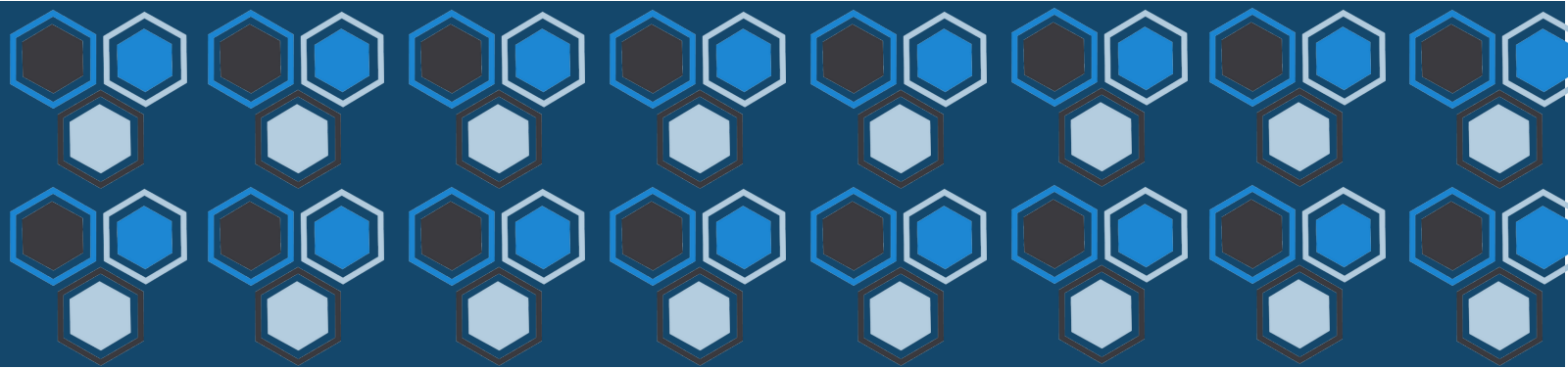


B & G OYSTERS



About B&G Oysters



A modern take on the oyster bar, B&G Oysters is located in Boston's South End. B&G has a decidedly neighborhood feel, combining polished and gracious service with fantastically fresh seafood dishes & food-friendly wines. B&G Oysters has received many accolades over the years for its cuisine & wine program.



Private Events at B&G Oysters



B&G Oysters offers a stylish setting for a casual cocktail reception or sit-down dinner and from May through September our private, stone-walled patio offers one of the best outdoor venues for dining in the city.



The Dining Room

The dining room accommodates up to 32 guests seated at separate tables, with an additional 14 seats available at the bar. For a standing reception, the dining room can accommodate a maximum of 50 guests.



The Patio

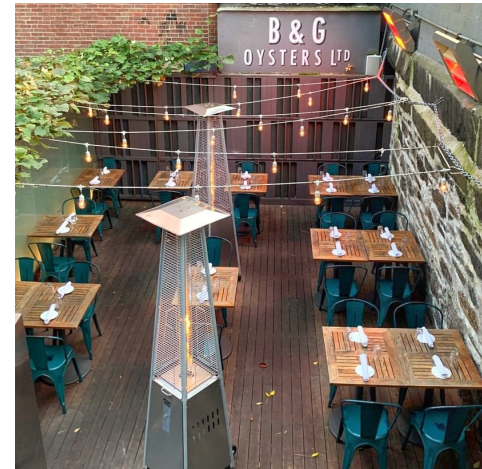


Our patio accommodates up to 30 guests for a seated dinner, & up to 35 for a standing reception.

In the event of inclement weather, the patio may be tented or heated.



In the case of severe weather, the event will need to be rescheduled at a mutually agreed on date & time.



Wine Program

Inspired by the search for the most perfect wines to enjoy with oysters, our Wine Team has created a list comprised of approximately 70 wines that pair beautifully with bivalves and with the seasonal seafood dishes served at B&G Oysters.

Each carefully chosen wine indicates specific qualifying traits of authenticity, seasonality, and tradition, as well as terroir or “sense of place” - the notion that wines are a natural match with ingredients & the cuisine of native regions.



Requirements

Food & beverage minimum is required, plus additional fees.

In order to hold the space, a 50% deposit is required upon signing a contract.

Pricing varies by day & time of year.

A private event form needs to be completed, it is available on our website.

Additional Services



We can also offer signed editions of Chef Barbara Lynch's first cookbook "Stir: Mixing it Up in the Italian Tradition" and her recent memoir "Out of Line".