

VERMILION

2026 SPRING/SUMMER EVENT PACKAGE



RESTAURANTS

WINTHROP CENTER
EVENTS

115 Federal St. Boston, MA 02110 | [vermilion-club.com](https://www.vermilion-club.com)

VERMILION

IS CHEF JOHN FRASER'S MODERN TAKE ON A CLASSIC
CHOPHOUSE—WHERE BOLD DESIGN, VIBRANT
ENERGY, AND CULINARY EXCELLENCE MEET IN THE
HEART OF DOWNTOWN BOSTON.

With its soaring 55-foot bar, custom furnishings, and striking Chihuly glass installation,
it's a one-of-a-kind setting for unforgettable events.

For private dining, meetings, and large-scale gatherings, Winthrop Center—home to The
Vermilion Club—offers a collection of dynamic event spaces. From cocktail receptions and
client dinners to conferences and celebrations, every event is elevated by thoughtful design,
exceptional service, and a prime location in the heart of Boston's business district.



WINTHROPCENTEREVENTS.COM

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RECEPTION STATIONS AND DISPLAYS

CRUDITÉ & DIPS

\$15 Per Person

Assorted Raw Vegetables
House Made Dips

CURATED CHEESE BOARD

\$30 Per Person

Chef's Choice of Hard & Soft Cheeses
Assorted Fruit Moustarda, Nuts, Local
Honey, Grissini & Crackers

CHARCUTERIE AND CHEESE DISPLAY

\$45 Per Person

Finochiona
Mortadella
Prosciutto San Danielle
Mozzarella
Parmesan
Taleggio
Assorted Fruit Moustarda
Citrus Marinated Olives
Grissini
Seasonal House Made Verdure

RAW BAR

Market Price

Chef's Selection of Assorted East Coast Oysters
Fiery Shrimp Cocktail
Maine Lobster Salad
Tuna Tartare

MEZZE DISPLAY

\$35 Per Person

Baba Ghanoush
Chickpea Salad
Hummus
Spiced Feta
Tabbouleh
Tzatziki
Whipped Goat Cheese
Crispy Pita

BURRATA BAR

\$35 Per Person

Fresh Burrata, Italian Baguette, Peperonata, Heirloom Tomato
Mixed Olives, Pickled Onion, Poached Peaches
Fresh Strawberries, Toasted Almonds, Mint, White Balsamic
Vinaigrette, Basil Pesto, Extra Virgin Olive Oil

NEAPOLITAN PIZZA STATION

\$30 Per Person

Margherita

Tomato, Fresh Mozzarella, Basil, DeCarlo Olive Oil

Pepperoni

Tomato, Caciocavallo, Mozzarella, Pepperoni, Oregano

CHEF'S SEASONAL SELECTION

Petite Caesar Salads

Everything Bagel Crumble
Mustard Marinated Anchovy, Parmesan

SLIDER STATION

\$35 Per Person

Fried Chicken Sliders
Pat La Freida Sliders
Portobello Mushroom Sliders
Tater Tots
Fresh Coleslaw
Pickles
House-made Ketchup & Mustard

TACO STATION

\$40 Per Person

Choice of Two

Barbacoa, Carnitas, Grilled Chicken, Grilled Vegetables
Roasted Shrimp

Toppings

Cheddar, Cotija, Lettuce, Tomato, Roasted Peppers &
Onions, Pickled Onion, Chipotle Cream, Avocado Cream
Sour Cream, Hot Sauce, Flour Tortilla, Corn Tortilla

DIM SUM STATION

\$45 Per Person

Coconut Shrimp and Chicken Steamed Buns
Cold Sesame Noodles
Crispy Spring Rolls
Pork and Vegetable Steamed Dumplings

CARVING STATION

\$60 Per Person

\$275 Chef Attendant Fee Applies

Choice of Protein

Beef Tenderloin
Herb Roasted Turkey
Norwegian Salmon
Porchetta
Prime Rib
Grilled Cauliflower Steak
Beef Wellington - add \$12 per person

Choice of Sauce

Au Jus, Au Poivre, Black Truffle, Chimichurri
Horseradish Cream Sauce, Shallot Vinaigrette

Choice of Side

Pommes Purée, Broccolini, Roasted Fingerlings
Asparagus, Wild Mushrooms
Truffle Mac & Cheese - add \$10 Per Person

ENHANCEMENTS

Second Protein - \$10 Per Person
Second Side - \$8 Per Person
Salad and Rolls - \$12 Per Person



PASSED CANAPÉS

Minimum of 25 guests

Selection of (4) Canapés at \$35 Per Person Per Hour

Selection of (6) Canapés at \$48 Per Person Per Hour

Selection of (8) Canapés at \$65 Per Person Per Hour

GARDEN

Potato Leek Soup Shooters *GF*
Burrata, Seasonal Fruit Mostarda
Crispy Artichokes, Lemon Coriander Aioli *GF*
Crispy Cauliflower, Cilantro Chutney *GF*
Crudité Cups – Hummus *GF, DF* or Green Goddess *GF*
Parmesan Truffle Tots, Chive *GF*
Compressed Watermelon, Feta, Aleppo, Mint *GF*
Shiitake + Hoisin Steamed Buns *DF*
Vegetable Spring Rolls *DF*
Caprese Skewers, Mozzarella, Balsamic *GF*
Chickpea Fritters, Mint Yogurt

LAND

Beef Empanadas
Big Grin Fried Chicken Sliders
Spicy Thai Beef Lettuce Cups *GF DF*
Big Grin Beef Sliders
Buffalo Chicken Bites
Heritage Pork BBQ Sliders
Lamb Meatball with Tzatziki
Spicy Chicken Steamed Buns

SEA

Chimichurri Shrimp, Garlic-Lime Aioli *GF*
Coconut Shrimp Steamed Buns
Local White Fish Ceviche *GF DF*
New England Clam Chowder, Oyster Crackers *GF*
Shrimp Cocktail *GF DF*
Tuna Tacos, Scallion and Ginger *DF*

SIGNATURE VERMILION CANAPÉS

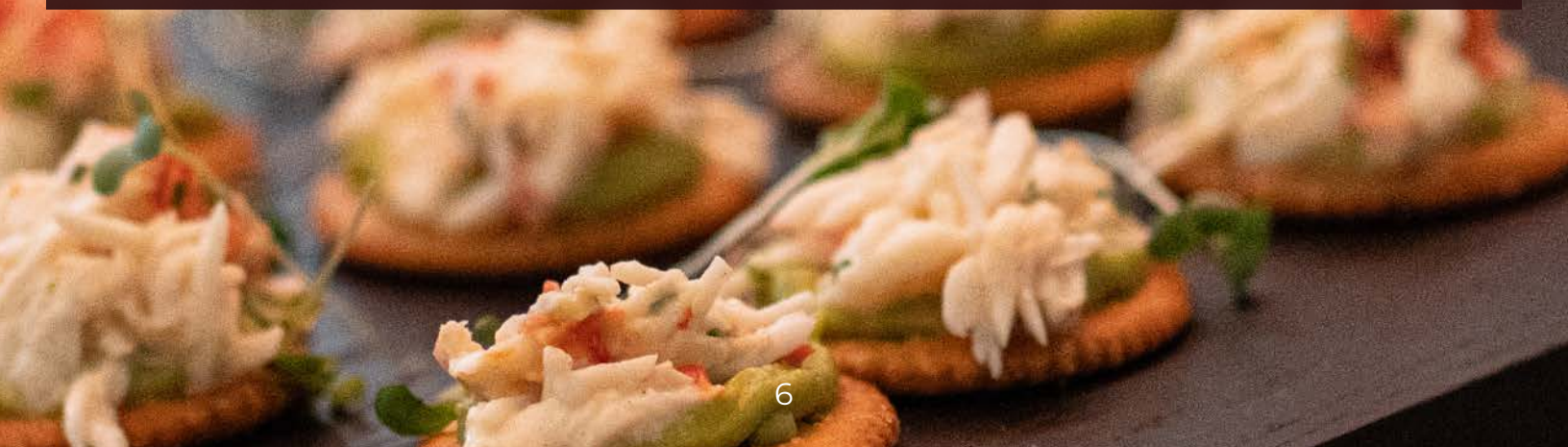
Additional \$6 Per Person

Oysters Rockefeller
Filet Mignon Skewers, Montreal Spiced, Sweet Peppers *GF DF*
Neuske's Bacon Skewers, Maple-Bourbon Glaze, Black Pepper, Pineapple *DF*
Organic Chicken Skewers, Peruvian Spice, Green Onion *GF DF*
East Coast Oysters, Mignonette *GF DF*
Beef Tartare, Gaufrette
Tuna Lettuce Cups *DF*

PREMIUM

Additional \$12 Per Person

Olive Oil Tots with Ossetra Caviar, Crème Fraîche
Seared Tuna Soubise, Pickled Ramps, Ponzu
Wagyu Steak Tataki in Shiso Leaf *GF DF*
Lobster Salad, Citrus Crème Fraîche, Celery, Aleppo Pepper *GF*



PLATED DINNER

\$125 Per Person

STARTER

The Caesar

Everything Bagel Seasoning, Rosemary Crouton
Anchovy-Parmesan Dressing

French Onion Dumplings

Truffles, Gruyère, Shiitake Consommé

Yellowfin Tuna Tartare

Potato Gaufrettes

ENTREE

Club Style Filet Mignon

Potato Purée, Broccolini, Bordelaise

Scottish Salmon

Fregola, Sugar Snap Peas, Chermoula

Organic Chicken

Parisian Gnocchi, Fava Beans, Morels, Chicken Jus

Silent Vegan & Vegetarian Options

STEAK SUPPLEMENTS

Prime 850 NY Strip \$25 Per Person

Prime 850 Rib Eye \$40 Per Person

SIDES FOR THE TABLE

Truffle Mac & Cheese \$7 Per Person

Asparagus \$4 Per Person

Wild Mushrooms \$6 Per Person

DESSERT

NY Cheesecake

Just get over it...

Strawberry Rhubarb Trifle

Lemon Verbena Custard, Meringue, Sponge Cake

40+ guests:

Select (1) starter and (1) dessert

Choice of (2) entrees

ENHANCE THE EXPERIENCE

Grand Tower

18 Assorted Oysters, Shrimp Cocktail

Tuna Tartare, Lobster Salad

\$125 Per Tower



DINNER BUFFET

DINNER BUFFET

\$135 Per Person

25 guest minimum

CHOICE OF SALAD

Greek Salad, Heirloom Tomatoes, Cucumber, Olives, Feta

Baby Mixed Greens, Cranberries, Walnuts

Red Wine Vinaigrette

Caesar Salad, Parmesan, Dressing

Arugula Salad, Parmesan, Red Onion

Red Wine-Mustard Vinaigrette

PROTEINS

Norwegian Salmon

Pan-Seared Half Chicken, Lemon Thyme Jus

Whole Roasted Herb-Crusted Sirloin, Au Jus

Roasted Rack of Lamb - add \$10 Per Person

ACCOMPANIMENTS

Grilled Asparagus

Harissa & Honey Glazed Carrots

Rosemary Scented Roasted Potatoes

Sicilian Style Couscous

ASSORTED PETIT DESSERTS

PLATED LUNCH

\$65 Per Person

STARTER

(Choice of One)

Clam Chowder

Littleneck Clams, Neuske's Bacon, Old Bay, Oyster Crackers

The Caesar

Everything Bagel Seasoning, Crouton

Mustard Marinated Anchovy, Parmesan Dressing

French Onion Dumplings

Truffles, Gruyère, Shiitake Consommé

ENTRÉE

(Choice of Three)

Spicy Pork Rigatoni

Pork Ragu, Ricotta, Basil, Chili Flake

Chicken Paillard

Shaved Fennel, Olives, Winter Citrus

Faroe Island Salmon

Fregola, Sugar Snap Peas, Chermoula

Carrot Primavera

Lumache, Parmesan Cream, Seasonal Vegetables

6 oz Filet - add \$20 Per Person

Pommes Purée, Asparagus Bordelaise

DESSERT

NY Cheesecake

Just get over it...

German Chocolate Cake

Coconut, Chocolate Ganache, Chocolate Glaze



DESSERT DISPLAYS

Selection of (4) Desserts at \$25 Per Person

CREAM PUFFS

Blackcurrant & Vanilla
Double Chocolate
Double Raspberry
Salted Caramel
Mango and Passion Fruit
Pistachio and Chocolate
Oreo Cream

POTS & VERRINES

Coquito Rice Pudding
Maple Pudding
Vegan Pumpkin Chia Pudding

COOKIES

Assorted Macaroons
Brown Butter Chocolate Chip
Oatmeal Rum Raisin VGF
Orange Glazed Madeleines

TARTS

Lemon Meringue Berry
Chocolate Caramel

CAKES BITES

Chocolate Passion Crunch Cake
Strawberry Shortcake
S'more Brownie



BEVERAGE PACKAGES

Our beverage packages feature a curated selection of premium spirits, designed for both classic and contemporary cocktails. Custom bar experiences may be arranged to further tailor the offering to your event. Wine and beer selections are expertly chosen by our Sommelier to complement the menu. We offer both hosted packages and consumption-based bars, allowing for a fully customized approach.

Each package includes a complimentary crafted mocktail, providing a refined non-alcoholic option. Professional bartending service ensures a seamless experience throughout your event.

CLASSIC BAR PACKAGE

2 Hours - \$45 Per Person

Additional hours - \$12 Per Person

BEER & SELTZER

Dorchester Brewing 'Neponset Gold' Golden Ale

Mighty Squirrel 'Cloud Candy' IPA

Athletic Brewing Co. Non-Alcoholic Beer

Hornitos Mango Tequila Seltzer

Spindrift Spiked Blood Orange Tangerine

WINE

Scarpetta, Brut, Prosecco

Saget La Perrière, 'La Petite Perrière' Sauvignon Blanc,
Loire Valley

Michele Chiarlo, 'Le Orme' Barbera d'Asti, Piedmont

NON-ALCOHOLIC

Assorted Juices, Sodas, Sparkling & Still Mineral Waters

SELECT BAR PACKAGE

2 Hours - \$55 Per Person

Additional hours - \$15 Per Person

SPIRITS

Tito's Vodka

Bombay Dry Gin

Milagro Tequila

Benchmark Bourbon

Plantation White Rum

WINE

Scarpetta, Brut, Prosecco

Saget La Perrière, 'La Petite Perrière' Sauvignon Blanc, Loire Valley

Michele Chiarlo, 'Le Orme' Barbera d'Asti, Piedmont

NON-ALCOHOLIC

Assorted Juices, Sodas, Sparkling & Still Mineral Waters

PREMIUM BAR PACKAGE

2 Hours - \$65 Per Person

Additional Hours - \$18 Per Person

*\$250.00 Bartender & Bar Set Up Fee Applies

VODKA

Grey Goose
Tito's
Wheatley

GIN

Bombay Dry
Hendricks
Miles

TEQUILA | MEZCAL

Milagro
Patron Silver
Su Casa

WHISKEY | SCOTCH

Benchmark Bourbon
Sazerac
Tullamore DEW Irish
Monkey Shoulder Scotch
Glenfiddich 12yr

RUM | COGNAC

Plantation White
Mount Gay
Remy 1738

BEER

Dorchester Brewing 'Neponset Gold' Golden Ale
Mighty Squirrel 'Cloud Candy' IPA
Athletic Brewing Co. Non-Alcoholic Beer
Hornitos Mango Tequila Seltzer
Spindrift Spiked Blood Orange Tangerine

WINE

Scarpetta, Brut, Prosecco
Saget La Perrière, 'La Petite Perrière' Sauvignon Blanc, Loire Valley
Michele Chiarlo, 'Le Orme' Barbera d'Asti, Piedmont

NON-ALCOHOLIC

Assorted Juices, Sodas, Sparkling & Still Mineral Waters

RESERVE BAR PACKAGE

2 Hours - \$85 Per Person

Additional hours - \$25 Per Person

VODKA

Grey Goose
Tito's
Wheatley

GIN

Bombay
Hendricks
The Botanist
Miles

TEQUILA | MEZCAL

Milagro Tequila
Patron Reposado
Patron Silver
Patron Reposado
Su Casa

WHISKEY | SCOTCH

Benchmark Bourbon
Angel's Envy
Sazerac
Old Overholt Rye
Jameson Irish
Glenfiddich 12yr
Teeling
Balvenie 12yr

RUM | COGNAC

Plantation White
Mt Gay
Santa Teresa
Remy 1738

BEER & SELTZER

Dorchester Brewing 'Neponset Gold' Golden Ale
Mighty Squirrel 'Cloud Candy' IPA
Athletic Brewing Co. Non-Alcoholic Beer
Hornitos Mango Tequila Seltzer
Spindrift Spiked Blood Orange Tangerine

WINE

Scarpetta, Brut, Prosecco
Flowers, Chardonnay, Sonoma Coast
Chateau Clos Moulin Pontet, Cabernet Sauvignon Blend,
Bordeau Superieur

NON-ALCOHOLIC

Assorted Juices, Sodas, Sparkling & Still Mineral Waters



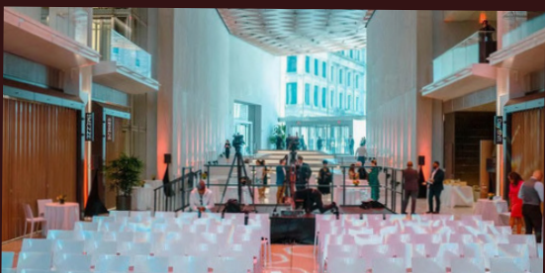
SELECTIONS MAY VARY BASED ON SEASONAL AVAILABILITY AND MARKET OFFERINGS.



VERMILION

This renowned steakhouse and cocktail bar is a design-forward venue that makes a lasting impression for private events. Perched on the mezzanine of Winthrop Center, this modern chophouse by Michelin-starred Chef John Fraser blends striking aesthetics with a vibrant, intimate energy. Guests enjoy bespoke furnishings, a dramatic 55-foot bar, and views of the iconic Dale Chihuly sculpture overhead. The menu reflects Fraser's Mediterranean heritage, offering a refined take on steakhouse classics, while the cocktail program features over 70 expertly crafted drinks. Whether you're hosting a private dinner or a polished reception, The Vermilion Club offers an unforgettable setting for both social and professional occasions.

Capacity Reception 200 | Seated 100



THE CONNECTOR

This soaring, light-filled venue is the centerpiece of Winthrop Center. With towering ceilings and sleek, modern design, The Connector links Federal and Devonshire Streets and sets the stage for Boston's most dynamic events. Ideal for large-scale experiences—from receptions and product launches to cultural programming—its flexible layout and central location make it a favorite for both corporate and community gatherings. For cocktail receptions and holiday parties, The Connector can be reserved with The Vermilion Club to create a seamless, elevated event experience for up to 550 guests.

Capacity Reception 350 | Seated 175



THE COLLECTIVE BAR & LOUNGE

Our most welcoming space for elevated gatherings is perched on the third floor, above the light-filled Connector. Featuring an 18-seat bar and relaxed lounge seating, the room offers sweeping views of Winthrop Square Park on one side and a breathtaking Dale Chihuly glass installation on the other. Whether you're hosting a cocktail reception, networking mixer, or intimate celebration, this dynamic space blends modern sophistication with artistic flair—creating a truly memorable backdrop for your event.

Capacity Reception 350 | Seated 155

The Collective is available for private events beginning at 4:00pm on weekdays, and is fully available for events all day on Saturdays and Sundays.



THE LOFT

Our most relaxed and inviting venue is perfect for cozy cocktail receptions and informal gatherings. Perched above The Connector, this open-air space offers a unique vantage point with views of the vibrant energy below. Designed with comfort in mind, The Loft features plush sofas, lounge-style seating, and a warm, welcoming atmosphere ideal for mingling and conversation. Whether you're hosting a casual networking event or a laid-back celebration, The Loft provides a stylish yet unpretentious setting that encourages connection and conversation.

Capacity Reception 60



THE FEDERAL ROOM

Our most refined and versatile event space is ideal for private dinners, cocktail receptions, and daytime meetings. With its sleek, contemporary design and striking view of the grand Dale Chihuly glass installation, this space offers an impressive setting for both social and professional gatherings. Features include complimentary uplighting to enhance the ambiance and flexible floor plans customized to your event. The Federal Room provides a polished, seamless canvas for an unforgettable experience.

Capacity Reception 50 | Seated 40



THE DEVONSHIRE ROOM

Our executive ready boardroom is ideal for high level meetings, private dinners, and focused presentations. Located above The Connector, this purpose-built room is designed for productivity, with custom floor plan options and integrated state-of-the-art AV. The clean, contemporary design offers a quiet, professional environment tailored for high-level conversation and seamless execution. Whether you're gathering leadership or hosting clients, The Devonshire Room provides a setting that's both polished and purpose driven.

Capacity Reception 35 | Seated 18



THE VERMILION LOUNGE

The Vermilion Lounge offers a semi-private setting within the main restaurant, ideal for seated dinners and intimate gatherings. With comfortable lounge seating and a direct view of the Vermilion bar, the space feels both connected to the energy of the restaurant and distinctly reserved for your group. Blending a warm, social atmosphere with a polished aesthetic, the Lounge provides an inviting backdrop for a relaxed yet elevated dining experience.

Capacity Seated 25



THE MAIN DINING ROOM

Our main dining room offers a refined yet inviting setting, ideal for seated dinners and larger group gatherings. Warm wood detailing, soft ambient lighting, and floor-to-ceiling windows create a space that feels both sophisticated and comfortable.

With plush banquette seating and thoughtfully arranged tables, the room provides a polished, cohesive environment for a seamless and elevated dining experience.

Capacity Seated 35

EVENT DETAILS AND POLICIES

An event is not confirmed until a deposit, signed contract and signed credit card authorization form are received by John Fraser Restaurants.

DEPOSIT AND PAYMENT

Patron agrees to pay a non-refundable, fifty percent (50%) deposit of the Estimated Grand Total (including tax and gratuity), as stated in this Agreement. Deposit will be taken following the signing of the contract. Remaining amount due on contract shall be charged (7) Days prior to event date. Payment can be made by personal, business check, or credit card. All payments made via check, should be received (7) days prior to your event.

GUEST COUNT

The guaranteed guest count is due one (1) week prior to the event and may increase but not decrease after this date. Any changes must be submitted in writing at least five (5) business days prior to the event. Changes of ten (10) or more guests must be communicated no later than ten (10) business days prior.

EVENT SPACES

Venue reserves the right to change the event space assignments. Spaces are assigned according to the anticipated guaranteed number of guests and based on timing. Should guests count increase or decrease, Event Manager has the right to change space requirements as needed. Additional fees may apply.

ADMINISTRATIVE FEE

The Venue charges an 8% Administration Fee. The fee is not a gratuity and is retained by the Venue. It is the Venue's charge for the booking, coordinating, setting up and administering the Event. The fee is not paid to the Service Staff and is taxable. Any specialty staffing required will incur an additional staffing fee (coat check, restroom attendants, AV tech etc.).

GRATUITY

A suggested gratuity of twenty (20) percent is included in all proposals. Patron will advise Venue in writing of any increase or decrease.

SALESTAX

All charges are subject to a 7% sales tax.

TAXES AND FEES

All taxes and fees are subject to change.

CANCELLATION

This Agreement binds both the Venue and the Patron. Should the event be cancelled or postponed by the Patron all amounts paid are non-refundable - with the exception of force majeure as defined below.

Cancellations received (5) Business days prior to your event date, 50% of the contract total will be transferrable and applied towards a future event booked within (3) months of the original event date. All Cancellations received within 4 days or less of event date, will forfeit 100% of the contract total and will not be transferable.

FOOD AND BEVERAGE POLICIES

Our Event Team will work to personalize any menu to serve your guests better. Before placing your order, please inform your event manager if your party has a food allergy.

No outside food and beverage is allowed in any banquet space. Alcoholic beverages will not be served, either give nor sold to anyone deemed intoxicated or unruly, or to anyone less than 21 years of age. The Venue, its employees, officers, directors, and authorized agents shall not be held responsible for any illness, loss of property or injury sustained by the Patron, Patron's guests, or anyone employed by Patron while at the Venue.

BUFFET DURATION

All meals that include buffets or stations are based off of 90 minutes of service.

SIGNS AND DISPLAYS

Any items such as signs, banners, displays, name tags, decorations, equipment set-up, special performance and additional personnel done or organized, Patron must submit in writing for Venue's approval no less than (72) hours prior to the start of the event. Venue shall not be responsible for any items left behind by Patron at the conclusion of the event. Patron must arrange for all its items to be removed at the conclusion of the event. Venue reserves the right to restrict or prohibit events that, because of noise, method of operation, materials, or for any other reason become objectionable, and also reserves the right to prohibit any event that, in the opinion of the Venue's Management, detracts from the overall character of the venue. Should this occur, Venue shall not be liable to the event organizers for refund of any catering or Food and Beverage fees or for any other damages whatsoever.

NAME AND LOGO

The names and logos of the venue are exclusive property of Venue. Any unauthorized use of these names and logos is strictly prohibited.

FORCE MAJEURE

The performance of this Agreement by either party is subject to act of God, government regulations, disaster, strikes or civil disorders making it illegal or impossible to provide the facilities or hold the event. It is provided that this contract may be terminated for any one or more reasons by written notice from one party to the other.

INSURANCE AND INDEMNIFICATION

The Venue and Patron each agree to carry adequate personal property, liability and other insurance protecting itself against any claims directly arising from any activities conducted in the Venue during the event. Each party hereby indemnifies and holds the other harmless from any loss, liability, costs or damages directly arising from actual or threatened claims or causes of action resulting from the gross negligence or intentional misconduct of such party or its respective officers, directors, employees, agents, contractors, members or participants (as applicable).

VENDORS

Your event manager can recommend our preferred vendors including professional photographers, florists and entertainment to suit your event. All outside vendors will be required to provide a Certificate of Insurance.

REVISIONS TO EVENT CONTRACTS

This Agreement contains the entire agreement between the Parties. It may not be changed, modified or amended, except by an agreement in writing signed by both parties.

ROOM RESERVATIONS & AUDIO-VISUAL SUPPORT

Information is available upon request from Winthrop Center.

For questions and reservations, please email our Director of Events, Shayla Marshall, at smarshall@winthropcenter.com.

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