



COVID EVENT PACKAGE

468 Moody Street Waltham, MA 02453 | 781.216.8732 | www.moltionmoody.com/events

WELCOME TO MOLTI ON MOODY

At Molti, we create an intimate + safe environment that boasts style and sophistication for your friends, family, and colleagues to gather. Our unique and distinct event space is perfect for a multitude of special occasions, including holiday parties, rehearsal dinners, bridal showers, and anything else that gives you a reason to celebrate.

We understand the importance of celebrating the big moments in life and making them a truly memorable experience. Our team goes above and beyond for every guest to ensure exceptional service and first class food to suit your needs.

We hope we can help you celebrate your special occasion
+ we look forward to working with you to create a memorable event!



THE OFFERINGS

COCKTAIL RECEPTIONS + SIT-DOWN EVENTS

PRIVATE DINING ROOMS

Whether planning an intimate dinner with friends and family, a business conference, or a wedding reception, Molt On Moody provides elegant spaces in which to gather.

Rebecca, our Events Manager works with each guest to create spectacular, personalized functions and offers a range of design services to ensure a flawlessly executed event.

Our three unique spaces, Private Dining Room, Semi-private Dining Room, and Outdoor Dining space are available to be reserved for exclusive use.

PRIVATE EVENT CAPACITIES

PRIVATE DINING ROOM:

60 seated, 80 standing

SEMI-PRIVATE DINING ROOM:

30 seated, 60 standing

OUTDOOR DINING SPACE:

30 seated, 60 standing

AMENITIES

*excludes outdoor dining

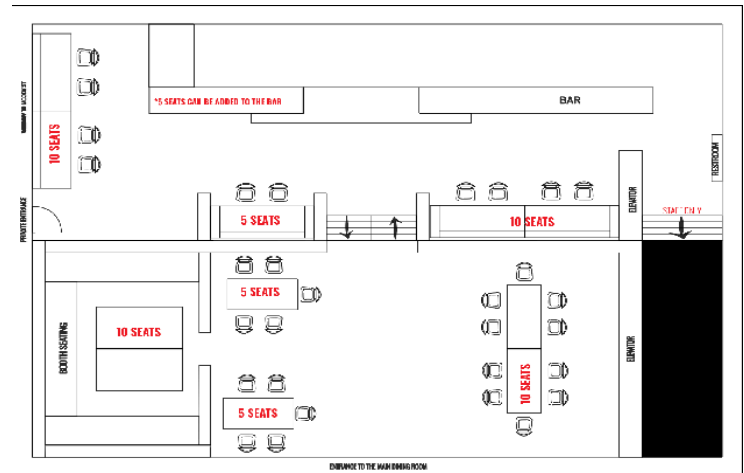
75 Inch TV
Microphone
Sonos Sound System
Private Entrance
Elevator
Private Bathroom
Coat Rack

FLOOR PLANS

PRIVATE DINING ROOM

our largest space accommodates up to 60 guests for a seated dinner and 80 for a cocktail reception, the room has large windows overlooking moody street, high open ceilings, and an industrial warm vibe, offering the perfect setting for both private and corporate entertaining.

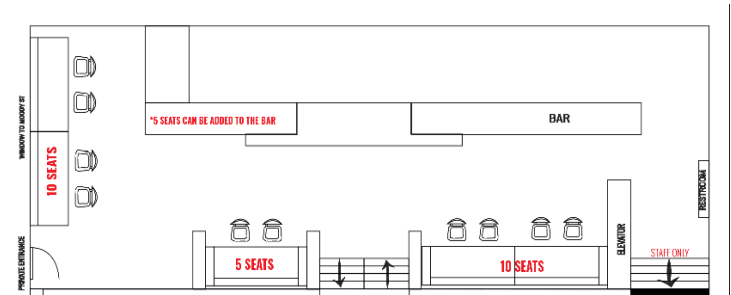
To reserve the private dining space, Wednesday, Thursday or Sunday we request a food and beverage minimum of \$5,000. Friday and Saturday we request a food and beverage minimum of \$8,000.



SEMI-PRIVATE DINING ROOM

Have a smaller guest count and looking for more of an intimate experience? Our Semi-private Dining Room is perfect for this! Our large Private Dining Room is divided by stairs, allowing for smaller events to utilize the lower level while still having ample space and amenities.

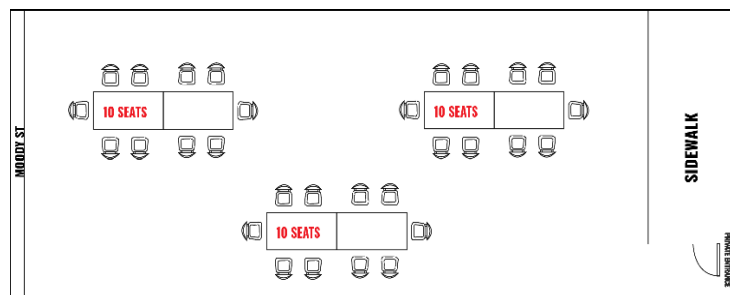
To reserve the semi-private dining space, Wednesday, Thursday or Sunday we request a food and beverage minimum of \$3,000. Friday and Saturday we request a food and beverage minimum of \$5,000.



OUTDOOR DINING ROOM

Our Outdoor Dining Space can accommodate up to 30 guests for a seated dinner and 60 for a cocktail reception.

To reserve the outdoor dining space, Wednesday, Thursday or Sunday we request a food and beverage minimum of \$1,000. Friday and Saturday we request a food and beverage minimum of \$3,000.



COCKTAIL RECEPTIONS

PASSED HOR D'OEUVRE OPTIONS:

30mins Select 3 15 pp

60mins Select 6 30 pp



COLD

TUNA TARTARE

avocado aioli, citrus consommé

RICOTTA CROSTINI

sourdough crostini's, snap peas, meyer lemon

TOMATO GAZPACHO SHOOTERS

heirloom tomatoes, cucumber, sourdough

CRAB SALAD

lump crab, serano chilis, lemon, pickled shallots

SPRING PEA SALAD

sweet pea puree, fava beans, english peas, mint

MUSHROOM TOAST

mushroom duxelles, onion soubise

HOT

PIZZA BITS

choice of hot sopressata, coppa +
caramelized onions, mushrooms + ricotta, cheese

FRIED CHICKEN CROQUETTES

braised chicken, buffalo sauce, blue cheese

HAM + COMTE GOUGERES

filled with bechamel

CHICKEN KOFTA SKEWERS

topped with labneh, aleppo, pickled onions

WOOD FIRE ROASTED CARROTS

Hummus, Pickled Currants, Sesame

GRILLED ASPARAGUS BRUSCHETTA

pecorino, lemon, evoo

FRIED OYSTER

east coast oysters, remoulade, pickled onions

STATIONARY DISPLAYS

CHEESE + CHARCUTERIE 14 PP

chefs selection of cheeses, new england
charcuterie meats, mustard, crostini's, jam,
pickles + olives

CRUDO BAR 45 PP

east coast oysters, shrimp cocktail
tuna tartare, hamachi crudo

*Vegan, Dairy Free or Gluten Free options available upon request

*Menu items are subject to change based on season and availability

SIT-DOWN

\$65PP SIT-DOWN MENU:

2 appetizer

3 entrees

2 dessert

additional choices +10 pp



APPETIZER

SELECT 2

GARDEN SALAD

local lettuces, lemon vinaigrette,
garden vegetables, herbs

BABY GEM SALAD

crush avocado, smoked pecorino,
pickled shallots, tarragon

SWEET PEA SOUP

english peas, fava beans, radish, mint,
evoo

GRILLED ASPARAGUS

local burrata, crispy shallots, pickled
cashews, radishes

CHARCUTERIE + CHEESE

chef's selection of new england
charcuterie, local cheese +
accoutrements

ENTREE

SELECT 3

WOOD FIRE CHICKEN BREAST

crystal valley chicken, black lentils, chicken confit, asparagus, spring onions

LOCAL COD

summer squash velouté, fava beans, roasted tomatoes

WOOD FIRE PORK CHOP

wheat berry risotto, maitake mushrooms, fiddleheads, jus

WOOD GRILL NEW YORK STRIP +10

grass fed beef, potato gratin, harissa, baby carrots, asparagus

MUSHROOM FUSILLI

chefs selection of mushrooms, ricotta, house made fusilli, pecorino, white wine

DESSERTS

SELECT 2

MIXED BERRY COBBLER

vanilla ice cream, streusel

CHOCOLATE POT DE CRÈME

hazelnut praline, crispy crepes, sea salt

WHITE CHOCOLATE PANA COTTA

cherries, chamomile, lemon zest

LOOKING TO BRING YOUR OWN DESSERT?

we are happy to cut, plate and serve outside cakes for guests who prefer to bring their own dessert. outside desserts can replace the dessert course at no additional charge. if the cake is an addition to the dessert course, then a cake cutting fee of \$5pp will be applied to the bill.

*Vegan, Dairy Free or Gluten Free options available upon request

*Menu items are subject to changed based on season and availability

BEVERAGE

BEVERAGE MENU:

4 beers/cider

1 sparkling wine

2 white

2 red

house spirits

soft drinks



BEERS

SELECT 4

OTTER CREEK BREWING CO 'Free Flow'	7
ipa - middlebury - vt	
ZELUS BREWERY 'Weekender'	8
lager, medfield, ma	
BANTAM CIDER CO "WUNDERKIND"	9
cider - somerville - ma	
CARLSON ORCHARDS HONEY CRISP	9
hard cider - lafayette - ny	
CASTLE ISLAND 'HI-DEF'	11
ipa, norwood, ma	
UFO 'LIGHT FORCE'	9
white ale - windsor - vt	

SPARKLING

SELECT 1

NV	Chateau Langlois, Cremant Rose	15 / 60
	Loire Valley, Fr	
NV	Nicolas Feuillatte, Champagne, Fr	18 / 72
NV	Lacourte-Godbillon 'Terroirs d'Ecueil'	20 / 80
	Brut Premier Cru, Champagne, Fr	
NV	Delamotte Brut, Champagne, Fr	80
NV	Pol Roger, Champagne, Fr	94
NV	Ruinart Blanc de Blancs, Champagne, Fr	120
NV	Ruinart Brut Rosé, Champagne, Fr	165
NV	Ca' del Bosco 'Cuvée Prestige' Brut	64
	Franciacorta, It	

WHITE

SELECT 2

2019	Ruffino, Pinot Grigio, It	12 / 48
2019	Paul Cherrier, Sancerre, Loire Valley, France	18 / 72
2020	White Haven, Sauvignon Blanc, Marlborough, Nz	14 / 56
2017	Illumination, Sauvignon Blanc, Sonoma/Napa, Ca	95
2017	Gaja 'Ca'marcanda Vistamare'	125
	Vermentino, Viogner, Fiano, Tuscany, It	
2007	David Arthur, Chardonnay, Napa, Ca	16 / 64
2007	Peter Michael 'La Carriere'	120
	Chardonnay, Knight's Valley, Sonoma, Ca	
2008	Peter Michael 'Mon Plaisir',	120
	Chardonnay, Knights Valley, Sonoma, Ca	
2016	Philippe Colin, Chassagne-Montrachet, Burgundy, Fr	152
2015	Jean-Louis Chavy, Puligny Montrachet, Burgundy, Fr	152
	Puligny Montrachet, Burgundy, Fr	

RED

SELECT 2

2018	Banshee, Pinot Noir, Sonoma, Ca	13 / 52
2015	Ceritas 'Costalina', Pinot Noir, Sonoma, Ca	100
2014	Ceritas 'Hellenthal Vineyard', Pinot Noir, Ca	137
2016	Paul Hobbs 'Crossbarn', Pinot Noir, Sonoma, Ca	110
2017	Joseph Carr, Cabernet Sauvignon, Napa, Ca	16 / 64
2016	Adaptation by Odette', Cabernet Sauvignon, Napa, Ca	105
2017	Honig, Cabernet Sauvignon, Napa, Ca	125
2017	Faust, Cabernet Sauvignon, Napa, Ca	28 / 115
2016	Domaine Aurélien Verdet 'Champs Perdrix', Marsannay	160
2016	Domaine des Comtes, 'Les Duressees' Premier Cru	120
	Monthélie, Fr	
2019	Guidobono Langhe, Nebbiolo, Piedmont, It	15 / 60
2017	Villa Antinori, Sangiovese, Piedmont, It	18 / 72
2012	Salvioni 'La Cerbaiola', Brunello di Montalcino, It	230

HOUSE SPIRITS

INCLUDED

Vodka - Finlandia	8
Gin - Citadelle	9
Rum - Privateer Silver	9
Tequila - Pueblo Viejo	10
Bourbon - Henry McKenna 4yr	9
Rye - Rittenhouse	9
Scotch - Great King St. Artist Blend	12

SOFT DRINKS

INCLUDED

San Pellegrino spring mineral water
Assortment of soft drinks
Juice
Coffee + tea

*Beverage items are subject to changed based on season and availability

EAT, DRINK, CELEBRATE

GET IN TOUCH:

For more information + details about
Molti on Moody or to make your
booking, please contact:

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