looking to host an intimate dinner? a working meeting where you need a/v accommodations? how about throwing a cocktail hour for the team to celebrate reaching the year end goals? a baby shower with plenty of mimosas and espresso flowing? weddings! b-mitzvahs! we can make that (and more) happen!

EVENT DETAILS

MENUS

- Brunch COMING SOON!
- Lunch
- Appetizers
- o Dinner
- Dessert

BAR OPTIONS

SPACES

- o Private Dining Room
- Main Dining Room & Bar
- Lounge
- Café
- Deck COMING SOON!
- Patio COMING SOON!

CUSTOM EVENT OPTIONS

FAQs





FAMILY STYLE LUNCH \$32 PER PERSON

SALADS

choose two

GREEK SUGAR SNAP PEA cucumber, tomato, romaine, feta, olives, dill, creamy dressing



SWEATAH WEATHAH spinach, romaine, apple, butternut squash, roasted carrots, seedy nut crunch, tahini dressing



SHAVED BRUSSELS squash, pistachio, halloumi, arugula, tahini vinaigrette



CAESAR romaine, garlicky croutons, caesar dressing



SANDOS

choose three

TURKEY RACHEL munster cheese, cole slaw. very special sauce, marble rue

BLACK BEAN BURGER avocado, roasted tomato, feta, crispy onions, potato roll

CLASSIC CHICKEN SANDO grilled chicken, herby green goddess, cheddar, LTO, housemade bread FALAFEL WRAP chickpea falafel bites, whipped feta, sumac onions, arugula, pickled jalapeño, wheat wrap



ITALIAN SCALLION soppressata, mortadella, genoa salami, provolone, šhreddy lettuce, tomato, hots, scallion pancake

SERVED WITH POTATO OF THE DAY AND CHEF'S CHOICE DESSERTS

GLUTEN FREE BREAD AVAILABLE UPON REQUEST













APPETIZER PACKAGES PRICED PER PERSON

ONE AND DONE

\$36

- VEGGIE CROSTINI whipped goat cheese, roasted tomato, basil
- FRIED MAC & CHEESE BITE cheddar aioli



 CHICKEN SALAD SLIDER grapes, celery, arugula, brioche bun

CRUDITE fresh veggies, hummus



SPINACH & ARTICHOKE DIP pita wedges



TWO FOR TWO \$49

FALAFEL BITE tahini



 VIETNAMESE SUMMER ROLL cucumber, carrot, radish, herbs, peanut dressing



PORK DUMPLING ginger sou



 NOT A BIG MAC burger, cheese, pickles, onion, very special sauce, shreddy letty, potato bun PRETZEL BITES cheese sauce



CHICKEN TENDERS spicy ranch



SALSA ROJA tortilla chips



PASSEDSTATIONARY











APPETIZER PACKAGES PRICED PER PERSON

THREE'S COMPANY \$67

- SEASONAL ARANCINI pumpkin, brown butter aioli
- SCALLION PANCAKE soy, sambal
- FRIED RAVIOLI nonna's marinara
- STEAK CROSTINI gorgonzola, pickled red onion
- GRILLED SHRIMP old bay aioli
- DEVILED EGG smoked paprika, chive

- CHEESE & CHARCUTERIE cured meats, grainy mustard, jam, honey, pickles, crostini
- MEZZE whipped feta, hummus, baba ganoush, tabouli, mixed olives, pita chips
- FRENCH ONION DIP classic potato chip



PASSEDSTATIONARY











PASSED APPETIZERS A LA CARTE

LIL BITES

\$4 per piece

SEASONAL ARANCINI pumpkin, brown butter aioli



VIETNAMESE SUMMER ROLL cucumber, carrot, radish, herbs, peanut dressing





SCALLION PANCAKE soy, sambal



VEGGIE CROSTINI whipped goat cheese, roasted tomato, basil



FALAFEL tahini



CRISPY POTATO spicy cream cheese



BIG BITFS

\$6 per piece

STEAK CROSTINI gorgonzola, pickled red onion

FRIED MAC & CHEESE cheddar aioli



PORK DUMPLING qinger soy



FRIED RAVIOLI nonna's marinara



GRILLED SHRIMP old bay aioli



DEVILED EGG smoked paprika, chive



TWO BITES

\$8 per piece

CHICKEN SALAD grapes, celery, arugula, brioche bun

NOT A BIG MAC burger, cheese, pickles, onion, very special sauce, shreddy letty, potato bun

FRIED CHICKEN EVERYDAY buttermilk brined chicken, shreddy letty, green goddess, potato bun













STATIONARY APPETIZERS PRICED PER PERSON

CHEESE & CHARCUTERIE—

cured meats, grainy mustard, jam, honey, pickles, crostini

SLICE

serves up to 15 - \$225

CHUNK

serves up to 25 - \$375

HAIF WHFFI

serves up to 35 - \$525

FUII WHFFI

serves up to 45 - \$675

-BOARDS -

MF77F

whipped feta, hummus, baba ganoush, tabouli, mixed olives, pita chips - \$12



CRUDITE

fresh veggies, hummus OR ranch - \$10



-SNACKS-

PRETZEL BITES

honey mustard OR beer cheese - \$10



SHRIMP COCKTAIL

cocktail sauce, lemon wedges - \$14



MOTHERSHIP CHEX MIX all the good stuff - \$6



CHICKEN TENDERS

spicy ranch - \$12



— CHIPS & DIPS — —

HARISSA HUMMUS yucca chips - \$8



FRENCH ONION classic potato chips - \$10



SPICY CRAB

celery, grilled focaccia - \$12

SPINACH & ARTICHOKE pita wedges-\$8



SALSA ROJA tortilla chips - \$5















FAMILY STYLE DINNER \$79 PER PERSON

SALADS

choose two

GREEK SUGAR SNAP PEA cucumber, tomato, romaine, feta, olives, dill, creamy dressing



SWEATAH WEATHAH spinach, romaine, apple, butternut squash, roasted carrots, seedy nut crunch, tahini dressing



SHAVED BRUSSELS squash, pistachio, halloumi, arugula, tahini vinaigrette



CAESAR romaine, garlicky croutons, parmesan, caesar dressing



ENTREES

choose three

GRILLED STEAK Andy's rotating cut, garlic butter



ROAST CHICKEN cipollini onions, jus



FAROE ISLAND SALMON lemon confit, sweet garlic puree



PAPPARDELLE shaved brussels, mushrooms, squash, crunchy garlic



STUFFED ACORN SQUASH brown rice and quinoa, golden raisins, broccoli, crispy onion harissa vinaigrette



SIDES

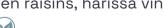
choose three

BROCCOLINI crispy onion, sweet garlic puree



ROASTED CAULIFLOWER golden raisins, harissa vinaigrette





FINGERLING POTATOES garlic butter



ROASTED SQUASH agrodolce, crispy pepitas





SFRVFD WITH CHFF'S CHOICE DESSERTS















DESSERTS

SWEETS & TREATS

WHOOPIE PIES \$36/dozen

DESSERT PLATTER \$4.5/person assorted cookies, bars, brownies + specialty treats

MINI TARTLETS \$36/dozen chocolate mousse or lemon curd

CAKES & CUPCAKES -

CLASSIC FLAVORS:

cake: chocolate, vanilla, carrot, red velvet, lemon

buttercream frosting: vanilla, chocolate, cream cheese

fillings (cakes only): buttercream, ganache, lemon curd, mousse, jam

CUPCAKES \$60/dozen *minimum of (1) dozen per flavor

MINI CUPCAKES \$24/dozen *minimum of (2) dozen per flavor

SPECIALTY FLAVORS:

(cakes only)

chocolate dream, coconut lemon, red velvet supreme, berries + cream, funfetti birthday cake, the tropics

CAKE SIZES

6" cake: starting at \$40 serves 6-8
8" cake: starting at \$50 serves 10-15
10" cake: starting at \$65 serves 18-25
12" cake: starting at \$80 serves 32-40
14" cake: starting at \$90 serves 50-60
16" cake: starting at \$110 serves 65-80

EVENT BAR OPTIONS

BASED ON CONSUMPTION

Drinks ordered during the event will be added to a master tab that WILL contribute to the Food & Beverage Minimum. Custom beverage menus will be provided for your event so if you would prefer to limit selections, all other beverages outside those limitations will be removed.

- OPEN BAR: Guests may choose from our entire beverage menu.
- LIMITED OPEN BAR: Restricted to beverage type, i.e.
 Beer & Wine only OR by price point, i.e. all beverages
 \$14 and under.
- BAR CAP: Any of the above options but with a maximum spend amount and the option to switch to cash bar at any point.

CASH BAR

Drinks ordered during the event WILL NOT contribute to the Food & Beverage Minimum. Current bar menus will be provided for your event.

 Guests may choose from our entire beverage menu and will be responsible for bar tabs individually.

MOTHERSHIP PRIVATE DINING ROOM

40 GUESTS STANDING/RECEPTION 30 GUESTS SEATED MEAL



- PROJECTOR & 110" SCREEN
- PRIVATE SOUND SYSTEM
- BANQUETTE SEATING
- GLASS ROOM DIVIDER
 WITH LOCKING DOOR

MOTHERSHIP MAIN DINING ROOM & BAR

130 GUESTS STANDING/RECEPTION 100 GUESTS SEATED MEAL



- 11 SEAT FULL BAR
- TWO 50" TV'S
- BUILT-IN HOT BUFFET BAR
- SLIDING GLASS DIVIDERS

MOTHERSHIP LOUNGE

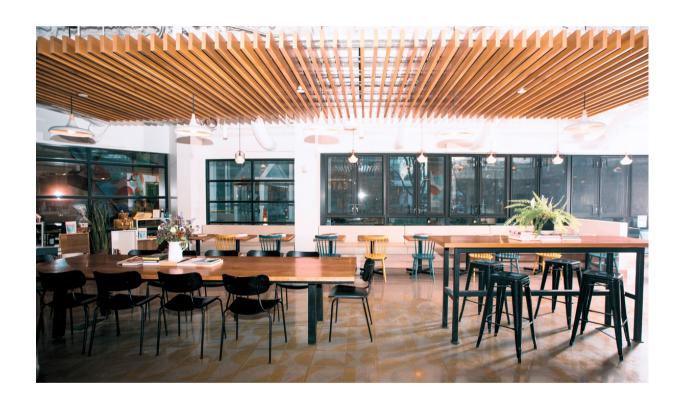
20 GUESTS STANDING/RECEPTION 20 GUESTS SEATED MEAL



- SEMI PRIVATE SPACE
- SLIDING GLASS DIVIDER
- BANQUETTE SEATING

MOTHERSHIP CAFE

100 GUESTS STANDING/RECEPTION 80 GUESTS SEATED MEAL



- SEMI PRIVATE SPACE
- BANQUETTE SEATING
- PRIVATE SATELLITE BAR



CUSTOM EVENT OPTIONS

There are tons of ways to level up your event with Mothership! Ask us about our preferred vendors, the best in the biz to help customize your event!

FOOD & DRINK

Our culinary and beverage teams are experts in creating menus that reflect your specific event needs! Whether that means recreating a special dish or dessert, building a custom cocktail recipe, or pulling from our Revival café menu to impress your guests with food & drink options that are uniquely yours.

DANCE FLOOR

The Café opens into the perfect space to host your dance party featuring a live band or DJ all night long!

FIRE PIT

Right outside the Café is a built in fire pit equipped with patio furniture for use during warmer months.

TRIVIA

Bring in your own host or ask about including Mothership's exclusive trivia expert to make your event an interactive experience for your guests.

PHOTO BOOTH

Turn the Lounge into a photo booth backdrop with help from our favorite party experts or DIY!

PRESENTATIONS

The Private Dining Room is equipped with a built in projector, screen, and sound system for a family photos slideshow, game watch, or working lunch! We can also transform any Mothership space with the right rentals to fit your A/V needs.

DECORATIONS & FLORALS

Design any event space to fit your vision with the help of our favorite florists and party planners!



Is there a space rental fee required to reserve?

A typical Mothership event requires a minimum spend on food & beverage with no fee to use the space itself! The food & beverage minimum may vary depending on event style, time of day, peak seasons, and group size. Some spaces may require a rental fee if additional furniture/set-up is required for the particular event.

Why do I need to provide a credit card om file to book?

Beverages for Mothership events are charged on a consumption basis, the the final total of your event may change based on your drink order! We do accept other payment methods like check, cash, or a different card for final bill payment upon the conclusion of your event.

Does the menu accommodate allergies and dietary restrictions?

Mothership menus are designed to accommodate a wide variety of allergies and dietary restrictions, with common allergens indicated for your convenience. We ask that you please let us know if you or anyone is your party has any allergies, restrictions, or preferences prior to dining so that we can ensure any possible accommodations are made.

Is it possible to host an event outside of regular hours?

Yes, Mothership has an 11am-12am license for entertainment and beverage service. Any events beyond this time frame would require a special event permit.

Is there parking nearby?

There is a free parking garage open to all Mothership guests across the street! From Alewife Brook Parkway/Alewife train station, take the first left past Mothership to access the garage on your left.

Is Mothership accessible to wheelchairs or individuals with limited mobility?

Yes, the main entrance of Mothership is accessible by ramp and the full venue including restrooms are located on the first floor.

Are animals allowed at my event?

We welcome all service animals in any dining space at Mothership, however non-service animals are permitted only in outdoor spaces.