

# Bosse

A PREMIER PICKLEDOM  
EXPERIENCE

EVENTS BROCHURE

# RIVALRY, REVELRY, OR BOTH?

Whether you're hosting 10 of your closest friends or 1,200, there's something for every one of your guests at Bosse. State-of-the-art pickleball courts and courtside lounges. A private dining room complete with a karaoke machine. A board room. Multiple food options with teams led by renowned chef, Chris Coombs. Italian restaurant Enoteca, Bosse Sports Lounge, featuring a darts lounge, golf simulators and shuffleboard tables. A private sports theater. Good times await.

**21 PICKLEBALL COURTS VIP**

**LOUNGES WITH PRIVATE AND SEMI-PRIVATE COURTS**

**STADIUM COURT**

**GOLF SIMULATORS**

**DARTS LOUNGE**

**BOSSE SPORTS LOUNGE\***

**BOSSE ENOTECA**

**BOSSE 'INVICTUS' SPORTS THEATRE**

**THE BOARDROOM**

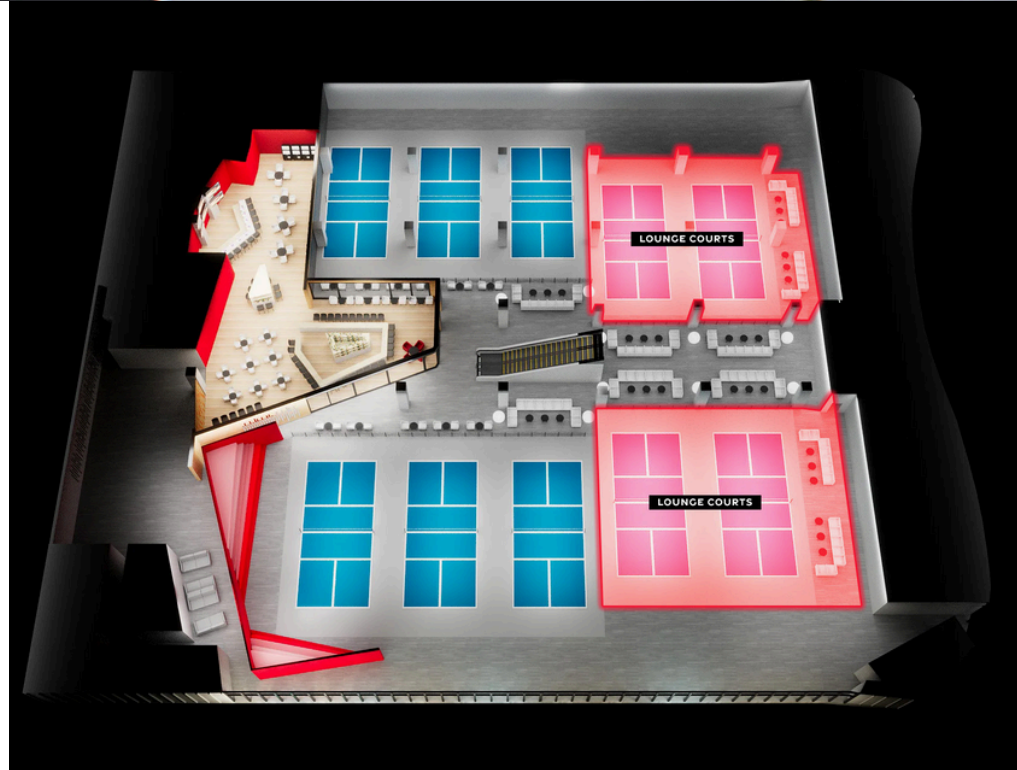
\*All Bosse Sports Lounge events are strictly 21+, no exceptions



## COURTSIDE LOUNGES

Upgrade your pickleball experience with our Courtside Lounges. They come complete with exclusive courtside dining, plush seating and the option for a fully private experience. Make it even more memorable and bring in one of our pros to help you and your guests take your skills to the next level.

- Private and semi-private options available
- TV monitors in each lounge
- Curtains available to enclose lounge and one court for up to 15 people

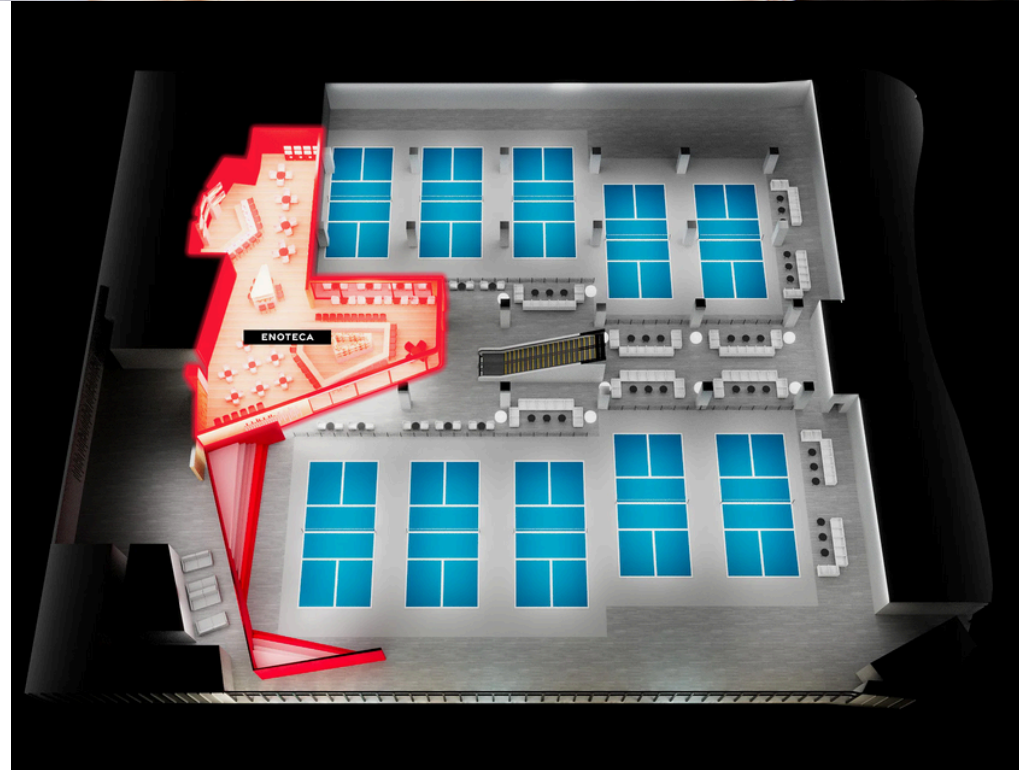




## BOSSE ENOTECA

Wood-fired, artisanal pizza is always a crowd pleaser. Renowned chef Chris Coombs and his team offers that and more at Bosse Enoteca. From rustic Italian dishes and an extensive wine list to Coombs' signature sourdough pizza, there's plenty of reasons to choose Bosse Enoteca for your next event.

- Private and semi-private options up to 200
- Wood-Fired Pizza Oven with one of a kind pizza bar
- Full service bar that seats up to 35 with a front row view of the courts

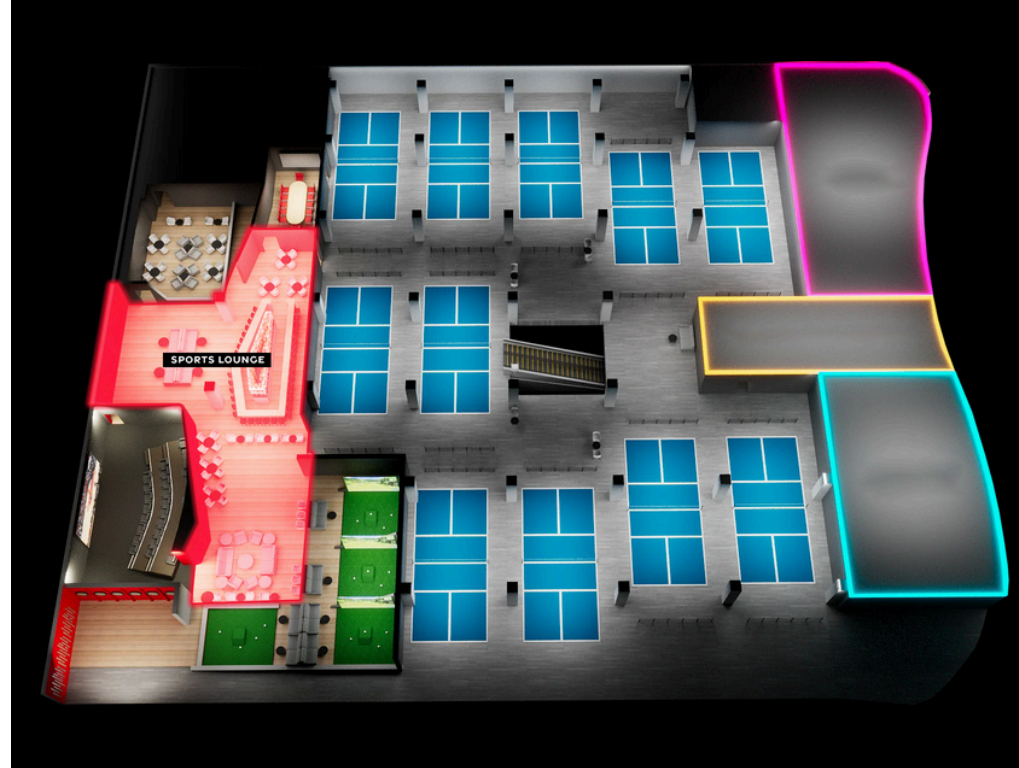




## BOSSE SPORTS LOUNGE

The Bosse Sports Lounge is the ideal spot for sports fans to get together. With plenty of TVs, excellent food, drinks, and more. Catch up with your favorite people and cheer on your favorite teams all at the same time.

- Private and Semi-Private Options up to 200
- Shuffleboard Tables
- All Bosse Sports Lounge Events are Strictly 21+, No Exceptions

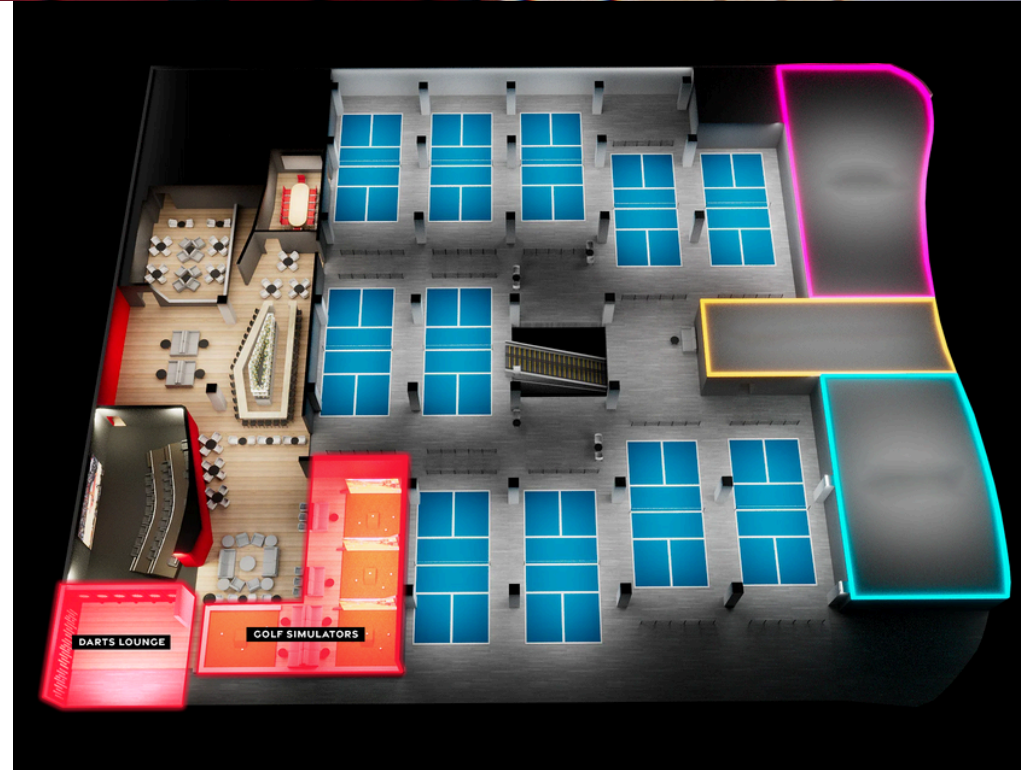




## GOLF SIMULATORS & DARTS LOUNGE

Host your friends for some friendly competition and get exclusive access to our Full Swing golf simulators, Darts Lounge and exclusive food and beverage service, of course.

- Private and Semi-Private Options up to 60
- 4 Golf simulators and 6 Dart lanes with scorekeeping abilities
- All Bosse Sports Lounge Events are Strictly 21+, No Exceptions

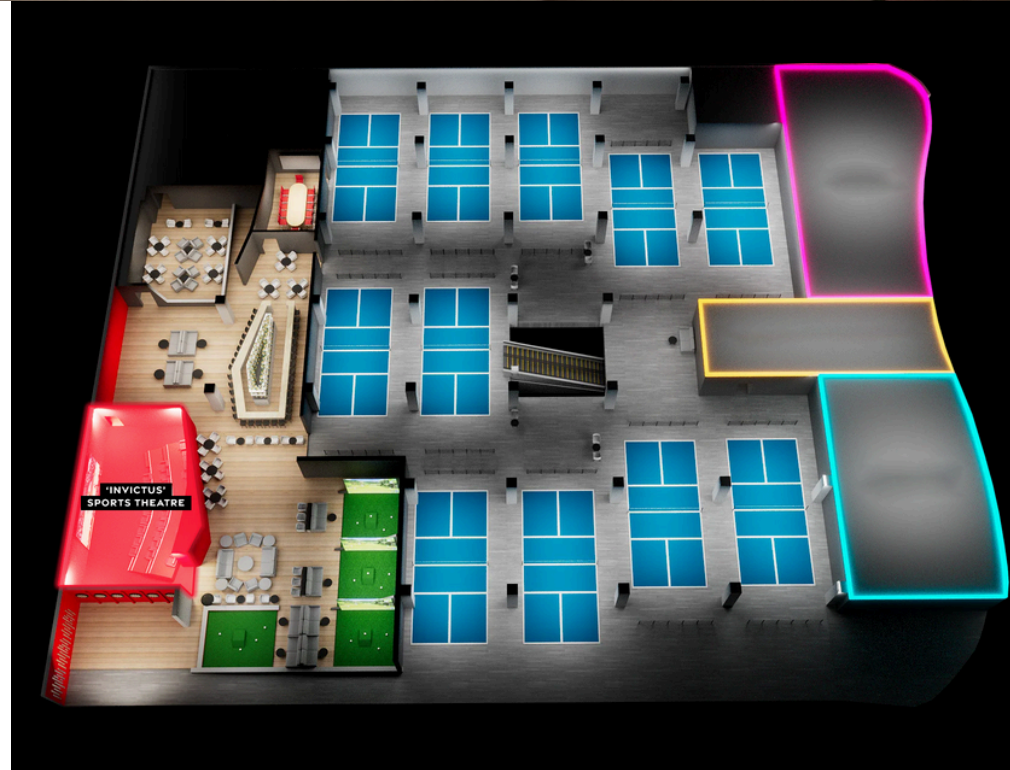


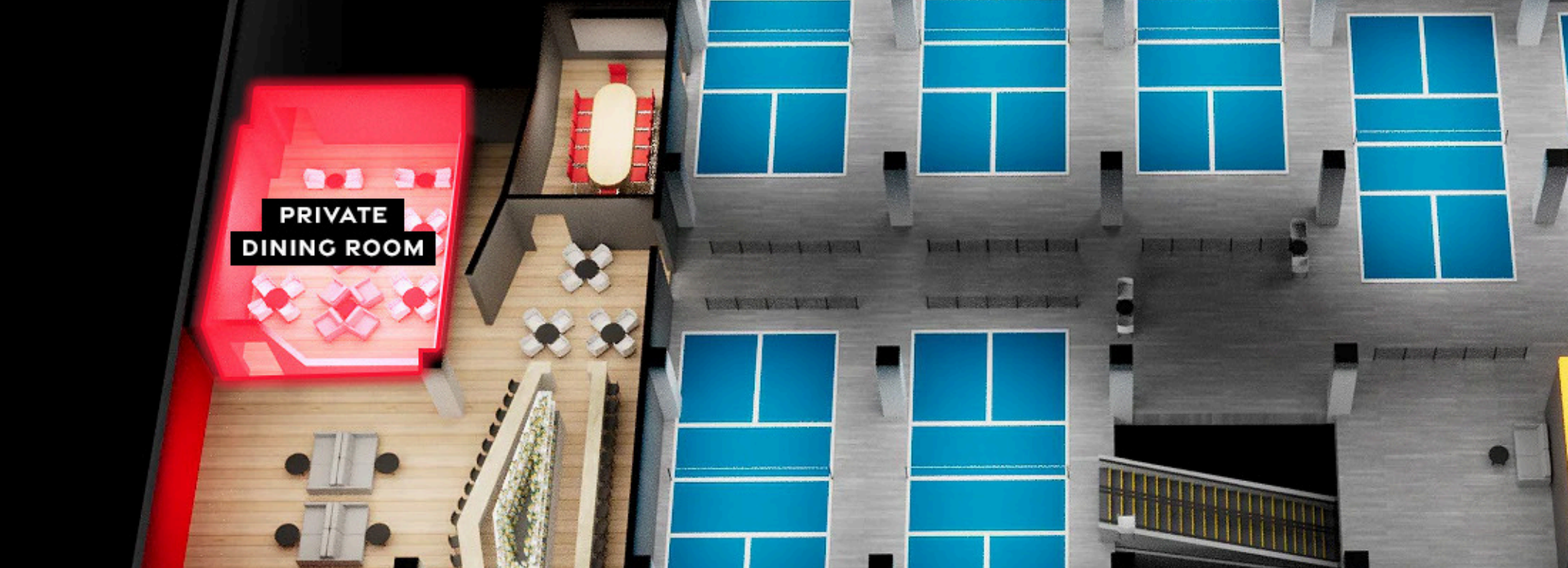


## BOSSE 'INVICTUS' SPORTS THEATRE

Host your own private watch party for any big game, or hold a non-traditional corporate presentation in our exclusive sports theater. Plush movie-theater-style seating, private food and beverage service, a 12x19 video wall and immersive surround sound make for the ultimate viewing experience.

- Private experience for up to 41
- Surround sound, soundproof
- All Bosse Sports Lounge Events are Strictly 21+, No Exceptions

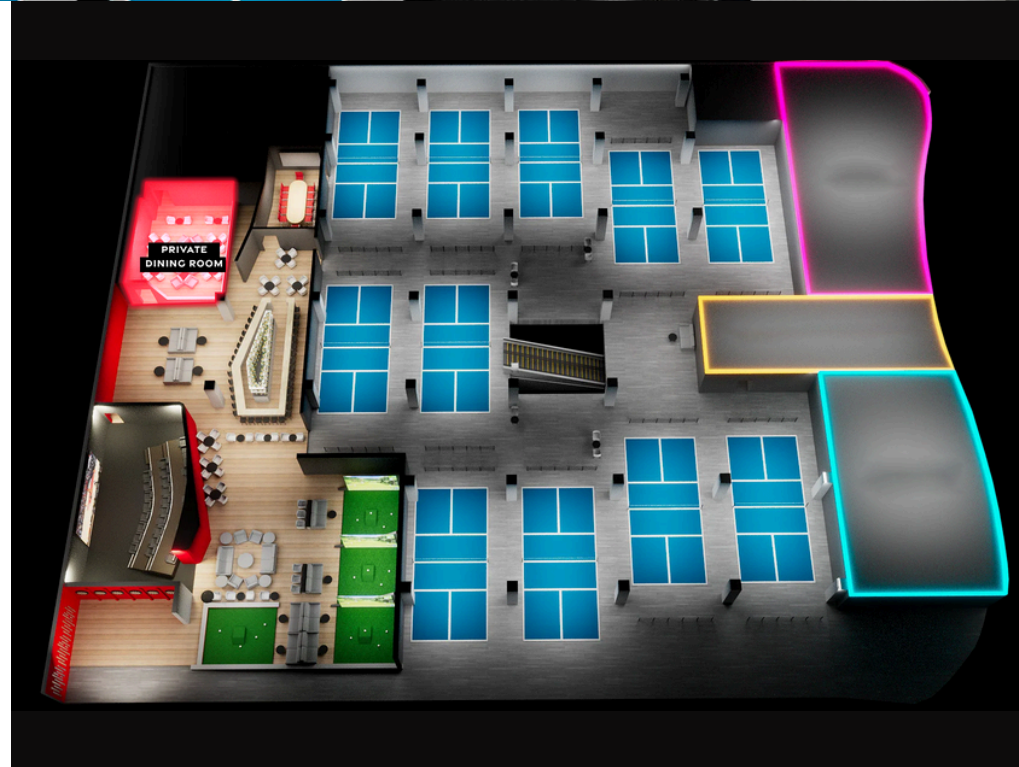




## PRIVATE DINING ROOM

Our private dining room is the ideal space for those looking to host a more intimate event. Close the accordion style wall for a fully private experience, or leave it open to view the action in the rest of the Bosse Sports Lounge. Flexibility in food options allows you to enjoy menu items from the sports lounge, or our Bosse Enoteca restaurant.

- Private and Semi-Private Options up to 50 (36 seated)
- Curated menu options available
- All Bosse Sports Lounge Events are Strictly 21+, No Exceptions



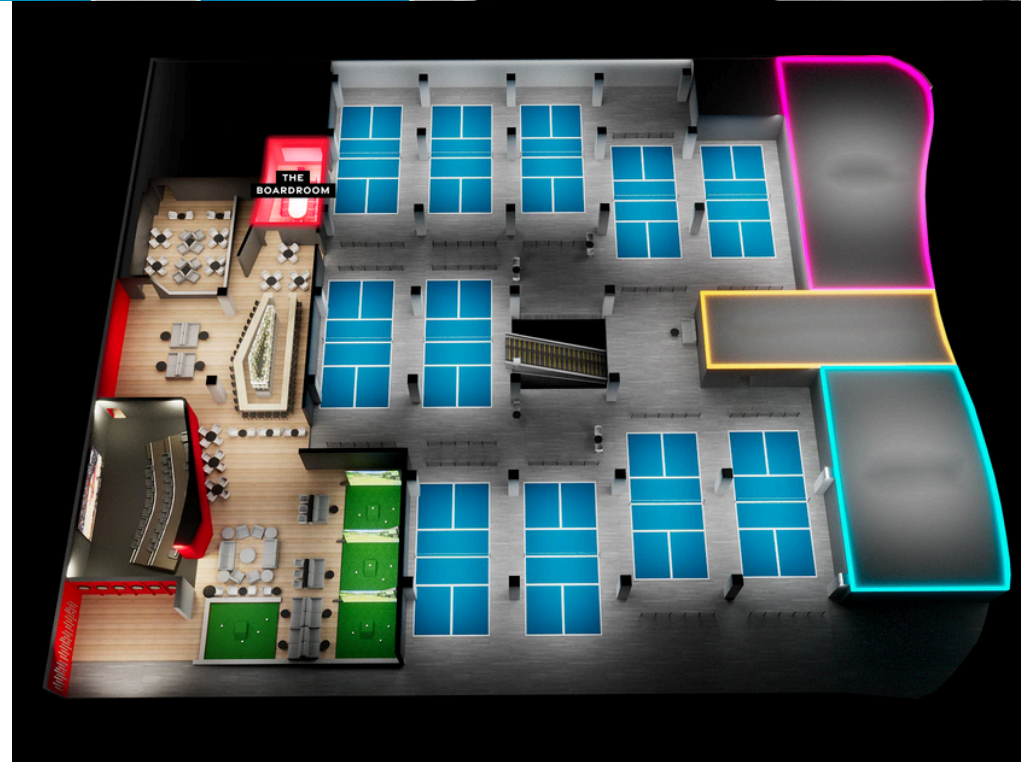




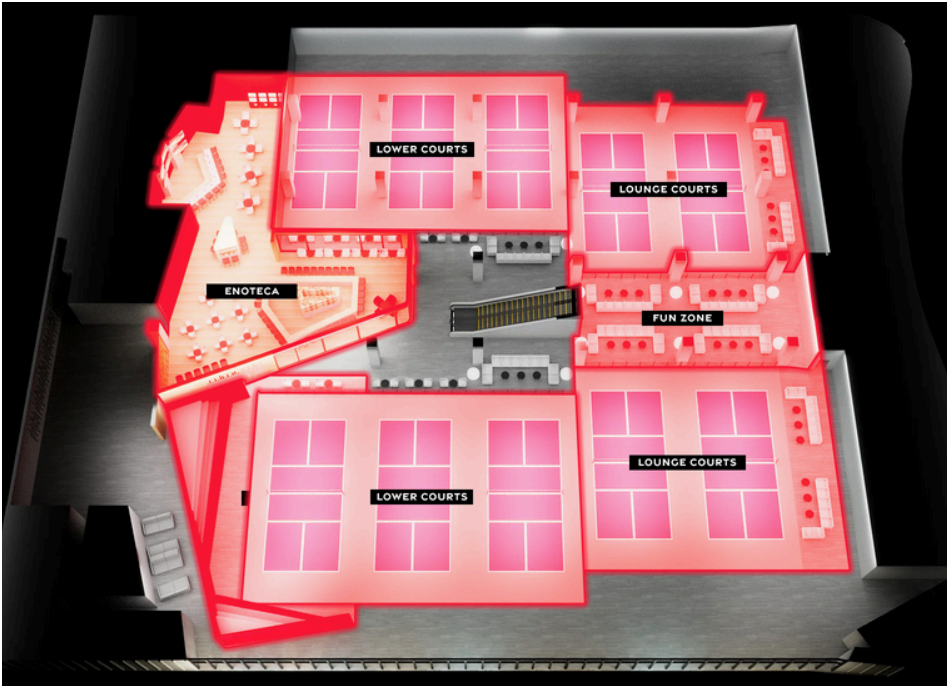
## THE BOARDROOM

Formal meetings. Business dinners. Team building and development. That's exactly what the Boardroom was made for. Equipped with modern amenities, the room is perfectly suited for more formal and focused discussions. Prix fixe menu options provided.

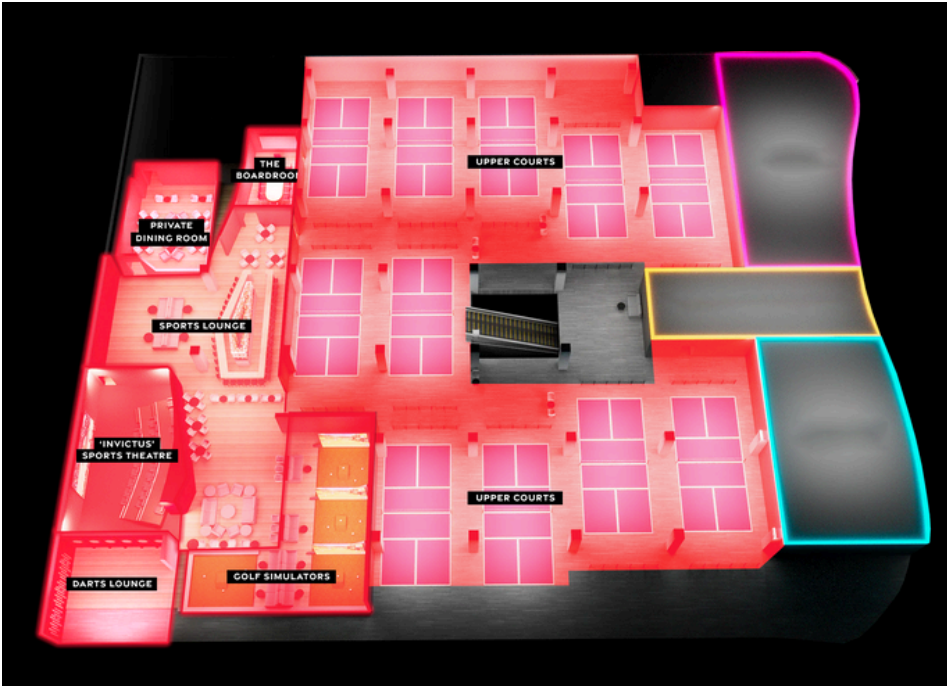
- Private for up to 18 seated
- A/V and Teleconference Capabilities
- All Bosse Sports Lounge Events are Strictly 21+, No Exceptions



# FLOOR PLANS



FIRST FLOOR



SECOND FLOOR

# EVENT MENUS

## BREAKFAST

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Per Person

Choice of 3 // \$20

Choice of 4 // \$30

Choice of 5 // \$40

### PÂTISSERIE PLATTER

*freshly baked pastries*

### BREAKFAST SANDWICHES

*assortment of breakfast sandwiches on freshly baked croissants*

### AVOCADO TOAST

*sour dough toast, pickled onions, feta, pine nuts*

### QUICHE LORRAINE

*bacon, egg custard, pie dough*

### FRESH FRUIT

*served with yogurt and granola*

### ACAI BOWL STATION

*berry and banana acai, nut butters, fresh fruit, flax & hemp seed*

### BREAKFAST PIZZAS

*croque madame, carbonara, lox bagel pizza*

## HORS D'OEUVRES

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Per Person

4-6 Suggested

### RICOTTA CROSTINI // \$4

*grilled eggplant agrodolce, roasted garlic, walnuts*

### SEASONAL BRUSCHETTA // \$4

*chef's choice of seasonal ingredients*

### ARANCINI // \$5

*white clam, tomato pesto, fried garlic*

### POPCORN CHICKEN // \$5

*buffalo sauce*

### STEAK TARTARE CROSTINI\* // \$5

*capers, crispy shallots, pickled onion*

### ANTIPASTO SKEWERS // \$5

*fresh mozzarella, salami, peppercino, tomato*

### SHRIMP CEVICHE\* // \$5

*citrus, cucumber, cilantro, jalapeño*

### TOMATO SOUP SHOOTERS // \$5

*san marzano tomatoes, roasted garlic, cream*

### TOMATO GAZPACHO SHOOTERS // \$5

*heirloom tomato, cucumber, sour dough, evoo*

### QUESADILLA // \$6

*shrimp or chicken, chipotle lime crema*

### STEAK SKEWERS\* // \$6

*gremolata sauce*

### FRIED CHICKEN SLIDER // \$6

*traditional or nashville hot, coleslaw, pickles, sesame seed bun*

### PULLED PORK SLIDER // \$6

*Bosse BBQ sauce, coleslaw, pickles, sesame seed bun*

### WAGYU BURGER SLIDER\* // \$7

*wagyu beef, special sauce, pickles, LTO, sesame seed bun*

## STATIONARY DISPLAYS

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Per Display

Each Serve 25

### CHEESE & CHARCUTERIE

#### PLATTER\* // \$150

*crostini, crackers, pickles, olives, giardiniera, jams, mustard, almonds*

#### CHIPS & DIPS // \$100

*queso, salsa roja, guacamole*

### HUMMUS PLATTER // \$100

*za'atar pita, crudite*

### SHRIMP COCKTAIL BAR // \$150

*cocktail sauce, lemon*

*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*

# EVENT MENUS

## PIZZA

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Per Pizza  
Stationary or Passed

**MARGHERITA // \$19**  
*pomodoro, buffalo mozzarella, basil pesto*  
**PEPPERONI // \$21**  
*red sauce, mozzarella, pecorino*  
**CLAM // \$23**  
*jimmy nardello peppers, caper, fried shallot, preserved lemon*  
**MUSHROOM // \$22**  
*white sauce, taleggio, rosemary*

**PROSCUITTO & BURRATA // \$21**  
*fig vincotto, arugula*

**LAMB MERGUEZ // \$23**  
*whipped ricotta, castelvetro, Calabrian chili, anchovy*

## PASSED DESSERTS

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Per Person

**BOMBOLONI // \$5**  
*cream filled Italian donuts*  
**MILLIONAIRE'S SQUARE // \$5**  
*caramel, shortbread, milk chocolate*  
**LEMON MERINGUE // \$5**  
*tangy lemon filling, fluffy meringue*  
**OPERA CAKE // \$5**  
*chocolate ganache, almond sponge cake, coffee buttercream*

**CHOUX À LA CRÈME // \$5**  
*cream filled puff pastry*

**CARROT CAKE // \$5**  
*spiced cake, cream cheese frosting*

## STATIONARY DESSERTS

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Per Person

**TIRAMISU // \$5**  
*mascarpone, cold brew lady fingers, marsala, cocoa*  
**BANOFFEE TRIFLE // \$5**  
*banana, caramel, whipped cream, buttered biscuit base*  
**COCONUT CAKE // \$5**  
*coconut, vanilla, buttercream*

**CHOCOLATE MOUSSE // \$5**  
*chantilly, macerated fruit, chocolate crunches*  
**BASQUE CHEESECAKE // \$5**  
*crustless, caramelized, custard-like inside*

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# EVENT MENUS

## PRIX FIXE OPTION ONE 'PICKLEBALL SLIDER FEST'

Per Person // \$65

### CAESAR\*

*baby gem lettuce, radicchio, breadcrumbs,  
tarragon, parmigiana reggiano*

### CHOPPED SALAD

*avocado, tomato, cucumber, quinoa, pepitas,  
Italian Robusto dressing*

### FRIED PICKLES

*chipotle ranch*

### WAGYU BEEF SLIDERS\*

*special sauce, LTO, pickles, sesame seed bun*

### FRIED CHICKEN SLIDERS

*traditional or Nashville hot, coleslaw, pickles,  
aioli, sesame seed bun*

### PULLED PORK SLIDER

*Bosse BBQ sauce, coleslaw, pickles, sesame seed  
bun*

### BOSSE GRILLED CHEESE

*7 cheese mix, seeded rye, side salad*

## PRIX FIXE OPTION TWO 'SPORTS FANATIC'

Per Person // \$75

### CHICKEN WINGS

*buffalo, herb garlic, mango habanero, crudite, blue  
cheese, ranch*

### POPCORN CHICKEN

*choice of honey bbq, buffalo, mango habanero*

### CHIPS AND DIPS

*queso, guacamole, salsa roja*

### WAGYU BEEF SLIDERS\*

*special sauce, LTO, pickles, sesame seed  
bun*

### FRIED CHICKEN SLIDERS

*traditional or Nashville hot, coleslaw, pickles,  
aioli, sesame seed bun*

### QUESADILLA

*choice of chicken, shrimp or steak, chipotle lime  
crema, cilantro*

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# EVENT MENUS

**PRIX FIXE  
OPTION THREE  
'PASTA RALLY'**

Per Person // \$70

**FIRST COURSE**

*shared, choose one*

**BURRATA**

*marinated beets, meyer lemon, dukkha,  
hazelnuts, upland cress*

**CAESAR\***

*baby gem lettuce, radicchio, breadcrumbs,  
tarragon, parmigiana reggiano*

**CHOPPED SALAD**

*avocado, tomato, cucumber, quinoa, pepitas,  
Italian Robusto dressing*

**SECOND COURSE**

*individually plated, guest chooses one*

**RIGATONI**

*veal bolognese bianca, meyer lemon, pecorino*

**BUSCIATE**

*smoked wild boar ragu, tomato pesto, macron  
almonds*

**SPAGHETTI**

*shrimp, garlic, lemon, roasted tomatoes, broccoli  
pesto, pepper flakes*

**DESSERT**

*shared*

**TIRAMISU**

*mascarpone, amaretto, lady fingers,  
coffee*

**LIMONCELLO LAYER CAKE**

*candied lemon, limoncello anglaise,  
lemon mascarpone gelato*

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# EVENT MENUS

## PRIX FIXE OPTION FOUR 'FIT FOR A PRO'

Per Person // \$125

### FIRST COURSE

*shared, choose three*

#### CAESAR\*

*baby gem lettuce, radicchio, breadcrumbs, tarragon, parmigiana*

#### BURRATA

*marinated beets, Meyer lemon, dukkha, hazelnuts, upland cress*

#### ARANCINI

*white clam tomato pesto, fried garlic*

#### TUNA TARTARE\*

*yuzu, oregano, Calabrian chili, caper aioli, cucumber, herb salad*

#### CHOPPED SALAD

*avocado, tomato, cucumber, quinoa, pepitas, Italian Robusto dressing*

#### RICOTTA

*grilled eggplant agrodolce, roasted garlic, walnuts, grilled sour dough*

### SECOND COURSE

*individually plated, guest chooses one*

#### RIGATONI

*veal bolognese bianca, meyer lemon, pecorino*

#### BUSCIATE

*smoked wild boar ragu, tomato pesto, macron almonds*

#### SPAGHETTI

*shrimp, garlic, lemon, roasted tomatoes, broccoli pesto, pepper flakes*

### THIRD COURSE

*shared, choose two*

#### CHICKEN PARM

*buffalo mozzarella, pomodoro sauce, basil pesto*

#### HALF ROTISSERIE CHICKEN

*Italian salsa verde*

#### GRILLED RED SNAPPER

*gremolata, charred lemon*

#### DIVER SCALLOPS

*lemon, caper, parsley*

#### 8OZ CHOICE FILET MIGNON\*

*asparagus, hollandaise*

### SIDES

*shared, choose three*

#### EGGPLANT ROLLATINI

#### GRILLED BROCCOLINI

#### SAUTÉED SWISS CHARD

#### CRISPY FINGERLINGS

#### GARLIC BREAD

#### SAUTÉED MUSHROOMS

### DESSERT

*individually plated, guest chooses one*

#### TIRAMISU

*mascarpone, amaretto, lady fingers, coffee*

#### CHOCOLATE HAZELNUT TORTA

*sour cherries, vincotto, chocolate hazelnut gelato*

#### LIMONCELLO LAYER CAKE

*candied lemon, limoncello anglaise, lemon mascarpone gelato*

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# EVENT MENUS

## PRIX FIXE OPTION FIVE 'CHAMPIONS FEAST'

Per Person // \$150

### FIRST COURSE

*shared, choose three*

#### CAESAR\*

*baby gem lettuce, radicchio, breadcrumbs,  
tarragon, parmigiana*

#### BURRATA

*marinated beets, Meyer lemon, dukkha, hazelnuts,  
upland cress*

#### ARANCINI

*white clam tomato pesto, fried garlic*

#### TUNA TARTARE\*

*yuzu, oregano, Calabrian chili, caper aioli,  
cucumber, herb salad*

#### CHOPPED SALAD

*avocado, tomato, cucumber, quinoa, pepitas,  
Italian Robusto dressing*

#### RICOTTA

*grilled eggplant agrodolce, roasted garlic, walnuts,  
grilled sour dough*

### SECOND COURSE

*individually plated, guest chooses one*

#### DIVER SCALLOPS

*lemon, caper, parsley*

#### HALF ROTISSERIE CHICKEN

*Italian salsa verde*

#### 8OZ CHOICE FILET MIGNON\*

*asparagus, hollandaise*

#### 14OZ PRIME RIBEYE\*

#### 14OZ DRY STRIP\*

*gremolata sauce*

### SIDES

*shared, choose three*

#### EGGPLANT ROLLATINI

#### GRILLED BROCCOLINI

#### SAUTÉED SWISS CHARD

#### CRISPY FINGERLINGS

#### GARLIC BREAD

#### SAUTÉED MUSHROOMS

### DESSERT

*shared, choose two*

#### TIRAMISU

*mascarpone, amaretto, lady fingers, coffee*

#### CHOCOLATE HAZELNUT TORTA

*sour cherries, vincotto, chocolate hazelnut  
gelato*

#### LIMONCELLO LAYER CAKE

*candied lemon, limoncello anglaise, lemon  
mascarpone gelato*

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# BOOKING POLICY

## DEPOSIT

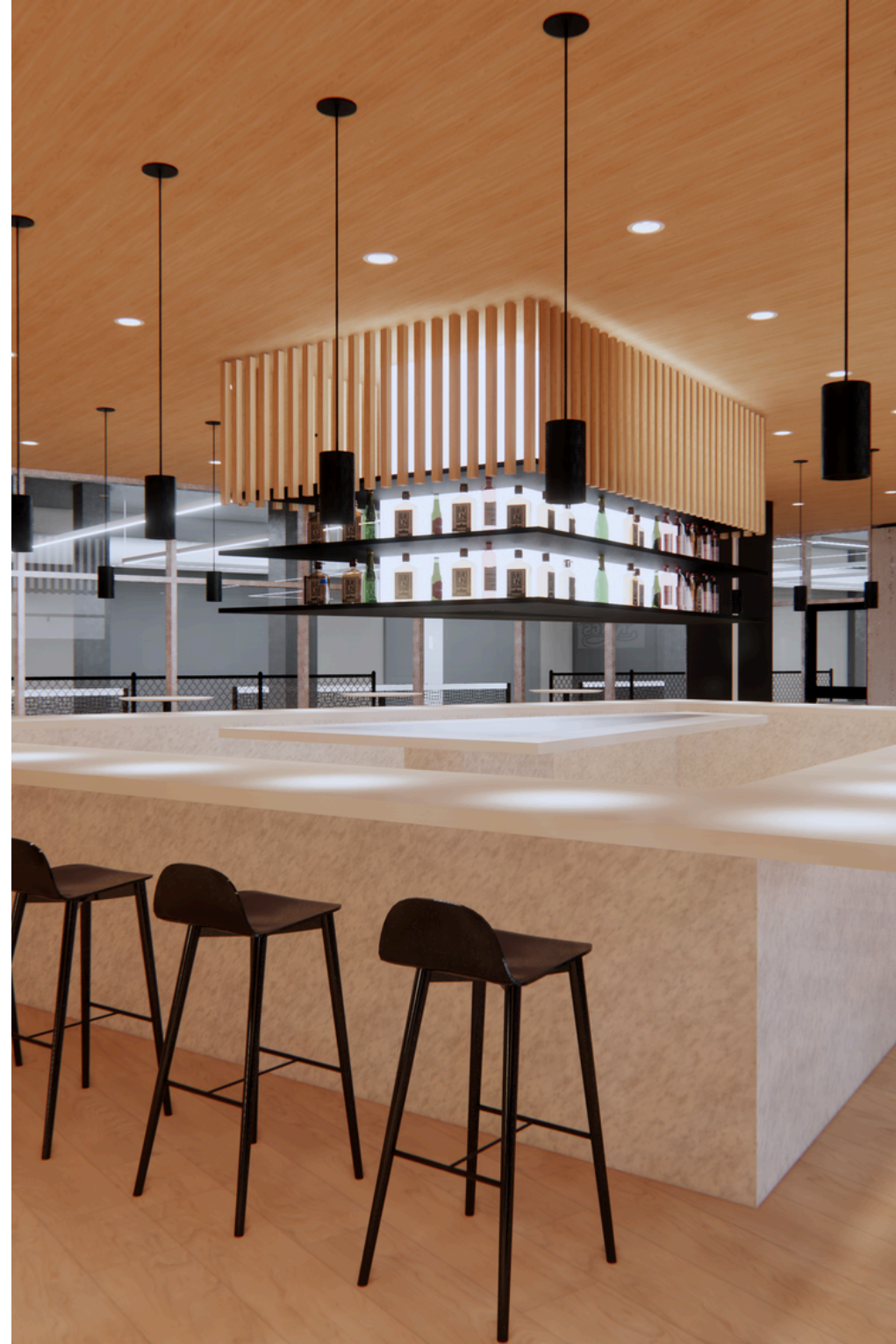
A non-refundable deposit of 50% is required to secure the event date and reserved spaces. This deposit will be credited toward the total event cost.

## FINAL PAYMENT

The remaining balance is due on the event date.

## ADDITIONAL CHARGES

A **20% gratuity** will be applied to all food and beverage charges if not previously specified. A **6% administrative fee** will apply to the total event charges. Standard **7% MA sales tax** will also be applied. Any additional costs incurred during the event (e.g., overtime for restaurant services or damages) will be billed to the Client and must be settled by the following day.



*Bosse*

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