

# host an event





Plan your next corporate event, reception, celebration, or outing at the Boston Public Market and share the quintessential New England experience with your guests. Set amidst the bustling backdrop of Downtown Boston, your event will surely be unforgettable.

As a nonprofit organization, the Boston Public Market is a "Market on a Mission" to nurture local entrepreneurs who have barriers to fully participating in the market, educate our visitors on the importance of a resilient and equitable food system, celebrate the bounty of all of New England, and cultivate a diverse community around food.

When you host an event at the Boston Public Market, you support our community of local farmers, fishers, artisans, and food purveyors.







## diverse culinary options

With a wide array of specialty food producers, the Boston Public Market blends classic New England cuisine with worldly flavors. Our menu caters to different dietary needs and preferences. By choosing us for your event, you are not only supporting local businesses, but also ensuring that your guests experience authentic culinary delights celebrating local food sourcing.







## **local craft libations**

The Pine Bar at the Boston Public Market pours handcrafted signature cocktails made with fresh Market ingredients, and locally-sourced beer and wine. Red Apple Farm offers their own hard cider at their Cider Bar.

Satellite bars available.







## flexible event spaces

The Market offers 4 versatile event spaces that can be tailored to suit your specific needs. Whether you're planning an intimate gathering, a corporate event, or a larger celebration, the Boston Public Market can accommodate various group sizes and configurations.

## unique atmosphere

With an inviting and open layout, the Boston Public Market creates a unique and charming atmosphere that is adaptable for your next event. The combination of natural light, exposed brick, and bustling activity creates a warm and welcoming ambiance that will leave a lasting impression.





## group outings

The Boston Public Market is home to many wonderful chefs, florists, and artisans who lead engaging workshops. Try something unique alongside friends, family, or coworkers, as you learn a new craft and takeaway an unforgettable experience.

Experiences include:
Candle making
Painting
Flower arranging
Cake decorating
Oyster shucking
Caramel apple decorating





## tours & tastings

Led by a Market expert, experience a taste of New England with fresh, local offerings from a variety of our vendors as you learn about the unique history of the Boston Public Market.





## event add-ons

#### Live Band / DJ

Encourage your guests to dance the night away.

#### A/V Equipment

Including dynamic video screen to share photos, videos, and more.

#### **Educational Speakers**

Allow us to organize local farmers, producers, and entrepreneurs to speak at your event.

#### **Demonstrations**

From painting to shucking oysters, add a hands-on element for your guests to experience.

#### Gift Bags

Choose from a variety of unique locally-made products for gift bags or auction items.





Our events team will work with you to curate a beautiful "Taste of the Market."

### our vendors

The vendors of Boston Public Market prepare fresh, local ingredients sourced from throughout New England into a variety of wordly flavors.

Experience farm-and-sea-to-table cuisine showcasing seasonal harvests supporting over 44,000 acres of regional farmland and over 1,500 small boat fishers.

Our events team will work with you to curate a beautifully sweet and savory "Taste of the Market" menu from our specialty food producers, and coordinate craft beverage service with our specialty drink vendors.

In addition to food and beverage, the Market is home to **talented artists and crafters** available for **hands-on activations**, activities, or shopping during your event.

Explore our current vendors, visit bostonpublicmarket.org/vendors.



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## community engagement

Hosting your event at the Boston Public Market allows you to tap into the sense of community that our Market fosters. Your guests can engage with local vendors, learn about sustainable practices, and gain a deeper appreciation for the region's food culture.





# commitment to sustainability

The Boston Public Market is dedicated to sustainability and environmentally-conscious practices. By choosing this venue, you align your event with principles of ecofriendliness and a venue that supports over 44,000 acres of New England farmland and over 1,500 small fishing boats.

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## We look forward to hosting you!



Please contact our Events team for more information, pricing, and event inquiries:

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