



host an event

BOSTON
PUBLIC
MARKET

**Market
on a
Mission**

[illegible]

As a 501(c)(3) 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.

Every dollar spent at the Boston Public Market supports local, sustainable businesses and entrepreneurs from across New England.



diverse culinary options

With our wide array of specialty food producers, the Boston Public Market blends classic New England cuisine with global flavors, all under one roof. Our menus are customizable to accommodate dietary needs and preferences, with vegetarian, vegan, and gluten-free options available. By choosing us for your event, you are not only supporting local businesses, but also providing your guests with an authentic taste of New England that celebrates local food sourcing.





local craft beverages

Boston Public Market pours handcrafted signature cocktails made with fresh ingredients and New England spirits, local craft beer, and wine. Red Apple Farm also offers their own hard cider at their Cider Bar.



full market

Capacity: 100 (seated), 650 (cocktail)



greenway corner

Capacity: 50 (seated), 85 (cocktail)

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, Boston Public Market creates a unique and charming atmosphere that is adaptable for your next event. The main entrance ramp allows for a "wow" moment upon entry, and the central HUB area offers a wide floor perfect for dancing and mingling.



patio

Capacity: 60 (seated), 85 (cocktail)



the nook

Capacity: 25 (seated), 50 (cocktail)

group outings

Boston Public Market is home to many wonderful chefs, bakers, and artisans, who lead engaging workshops, or activations during larger Market-wide events. Try something unique alongside friends, family, or coworkers, as you learn a new craft and takeaway an unforgettable experience.

Experiences include:

Candle making

Spice blending

Watercolor painting

Cupcake decorating

Vegan & allergy-free baking

Oyster shucking

Jewelry making

Flower arranging



tours & tastings

Led by a Market expert, our tour experience will take you on an hour-long journey through the unique history and mission of the Boston Public Market. During this tour, you will have the opportunity to hear vendor stories and sample mouth-watering bites and sips from a selection of small, local food businesses.





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.

Photo Booth

Custom printed photo strips available.

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

Our **small business** vendors use fresh, local ingredients to prepare a wide array of delicious offerings, ranging from **New England classics** to **global flavors**.

Experience **farm-and-sea-to-table cuisine** showcasing seasonal harvests supporting over 48,000 acres of regional farmland and over 1,500 small boat fishers.

Our team will work with you to curate a **custom menu** showcasing a "Taste of the Market," featuring diverse offerings from our specialty food and beverage producers. We can also coordinate **craft libation service** featuring specialty cocktails with ingredients sourced from Market vendors, craft beer, and wine.

In addition to food and beverages, the Market is also home to talented artisans available for **hands-on activations and shopping** during your event.

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



community engagement

Hosting your event at the Boston Public Market brings you into our community. Your guests will 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. Your event will feature compostable materials whenever possible, and our vendors take measures to minimize food waste and reduce landfill impact through composting.

By hosting your event at the Boston Public Market, you align your event with a Market on a Mission that supports over 48,000 acres of New England farmland and over 1,500 small fishing boats.

downtown location

Situated in the heart of Boston, the Market is easily accessible for both local and out-of-town guests. Its location below a parking garage and above an MBTA station makes it a convenient choice for everyone.

Haymarket Center Garage Parking

Parking validation, \$3 for up to 3 hours

MBTA Haymarket Station, Green & Orange Lines

10-minute walk from North Station

15-minute walk from South Station

Private Bus Drop-Off



We look forward to hosting you!



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

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BOSTON PUBLIC MARKET |

Market on a Mission

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