Fairmont BATTERY WHARF BOSTON

Onsite Themed Event Options

New England Clam Bake

New England has long been renowned for its outdoor events featuring savory lobster, creamy clam chowder, and fresh vegetables. While the exact origin of the clam bake is largely unknown, many believe it began with the Native Americans, who dug pits and built fires on the beach for cooking. The culinary tradition was then passed down to early settlers and has been evolving ever since. In celebration of this local custom, Fairmont Battery Wharf has started it's own clambake tradition of bringing guests together on Boston Harbor to enjoy the freshest seafood and farm-fresh accompaniments. Surprise your guests at your next event with this authentically local celebration set right on the water.

Sample Menu

Assortment of Passed Hors d'oeuvres to include
Coconut Lobster Skewer, plum sauce
Blue Crab, lettuce cup, lemon, aioli

Soup
Traditional New England Clam Chowder

Selection of Salads to include
Boston Bibb, port poached pears, English stilton, candied walnuts, fresh raspberry, toasted nut vinaigrette
Summer Tomato, basil, sweet red onion, balsamic vinaigrette

From the Grill (choice of two)
Grilled Swordfish with a tomato & lemon balm emulsion
Grilled Vermont Chicken with a cranberry and fresh fig marinade

Clam bake Specialties to include
Seaweed steamed New England Lobster and Clams
Seasonal Corn on the Cob (Peaches & Cream & Strawberry varietals)
Roasted Yukon Gold potatoes with glazed Sugar Pumpkin

Choice of two New England Summer Dessert Favorites
Deep Dish Apple Pie served with Spiced Rum Cream
Peach Cobbler

Event Includes
Customized lighting, red & white checkered linen, and even lobster bibs.

Fairmont Battery Wharf
3 Battery Wharf
Boston, Massachusetts
USA, 02109

Fairmont SIGNATURE EVENTS