



UNI

BOSTON, MA

@UNI_BOSTON



PRIVATE DINING

+ CHEF'S TABLE _____ 12 GUESTS

OVERLOOKING THE BAR, THIS LARGE TABLE PROVIDES A UNIQUE CULINARY EXPERIENCE FOR UP TO 12 GUESTS. ORDER SIGNATURE SMALL PLATES, MAKIMONO, NIGIRI AND SASHIMI A LA CARTE, OR ALLOW CHEF TONY MESSINA AND TEAM TO CRAFT A PERSONALIZED PRIX FIXE MENU FOR YOUR NEXT CLIENT MEETING OR SOCIAL GATHERING.

+ LOWER UNI _____ 12 - 25 GUESTS

LOWER UNI CAN BE USED FOR A SEATED MEAL OF UP TO 18 GUESTS, OR A STANDING RECEPTION OF UP TO 25 GUESTS. THE 'ORIGINAL' UNI SPACE EQUIPPED WITH A FULL SASHIMI BAR, LOWER UNI IS A GREAT SIZE FOR SHOWERS, ANNIVERSARIES, AND OTHER SOCIAL OR BUSINESS GATHERINGS.

+ PRIVATE DINING ROOM _____ 12 - 90 GUESTS

OUR SPACIOUS PRIVATE DINING ROOM CAN BE ARRANGED FOR A RECEPTION OF UP TO 90 GUESTS OR A SEATED MEAL FOR UP TO 65 GUESTS. SELECT UNIQUE DISHES FOR A PRIX-FIXE MENU OR OPT FOR COCKTAIL-STYLE SHARED PLATES TO BE PASSED THROUGHOUT THE EVENING.

+ EXCLUSIVE RESTAURANT RENTAL _____ 85 - 125 GUESTS

FOR LARGER OCCASIONS, THE ENTIRE RESTAURANT CAN BE MADE AVAILABLE. TREAT YOUR GUESTS TO A VARIETY OF INNOVATIVE CRAFT COCKTAILS, AN ARRAY OF SAKE, AND PASSED PLATES THROUGHOUT THE EVENING. YOU MAY ALSO OPT FOR A SEATED, FAMILY-STYLE DINNER FOR ALL TO ENJOY.



UNI IS A LIVELY, CONTEMPORARY IZAKAYA HELMED BY CHEF-PARTNERS, KEN ORINGER AND TONY MESSINA. THE MENU HIGHLIGHTS GLOBAL STREET FOOD-INSPIRED SMALL PLATES, INNOVATIVE MAKIMONO, NIGIRI AND SASHIMI, ALONGSIDE CRAFT COCKTAILS AND A WIDE-RANGING SAKE PROGRAM.



MEDIA INTERFACE

ANY OF OUR PRIVATE DINING SPACES CAN BE FIT WITH A PROJECTOR SCREEN FOR MULTIMEDIA PRESENTATIONS, AND A FULL SOUND SYSTEM IS AVAILABLE FOR BOTH CORPORATE AND SOCIAL GATHERINGS.

FOR MORE INFORMATION, PLEASE CONTACT:

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