



PRIVATE EVENTS



Nikki DiGuilio
Event Coordinator
781-433-9001

ndiguilio@goodnuhospitality.com

GOOD NU SAFE SANITATION

Please know that we take our responsibilities to keep safe very seriously. Be assured we have taken the steps to comply with state mandatory safety standards for workplaces.

Workers are wearing face coverings and we've put social distancing measures in place.



We provide hand washing capabilities and we are regularly sanitizing high-touch areas.



Our staff has received training regarding social distancing and hygiene protocols.



We have established thorough cleaning and disinfecting protocols.



Our GOOD NU management team and staff are closely monitoring developments with the #COVID19 and are taking extra precautions to keep our guests safe. We have recently installed sanitation stations throughout the restaurant, as well as disposable disinfecting wipes in the bathroom. Our kitchen staff has been retrained in all things hand washing and glove usage and are taking extra precautions with all food handling. Our team is washing our hands consistently and more so than usual, and disinfecting of tables and chairs has also been increased for your safety. To reinstate extra confidence, we ensure that our sick leave policies are flexible and consistent with public health guidance and our employees are aware of these policies.

With two floors and 3,000 square feet of space, Article 24 caters to any of your event needs.

Each floor has its own bar, dining area, bathrooms, and AV hookups. Our main floor can accommodate up to 130 guests and features Article 24's unique décor, a roll top garage door, and is perfect for lively groups.

Downstairs is Bandita, a vibrant tequila bar, which offers a casual yet refined space for 40 people. Bandita features a completely different vibe from upstairs. Our chefs are happy to customize a menu for your special event.

There is no better time than right now to reserve your special date with us. Sharing great times with those closest or hosting a celebration for someone special are life's real pleasures. Whether you are looking to book a graduation party, a holiday gathering, or a corporate function, our sensational cuisine and private dining space will make for a memorable event.

Easy, Affordable, Enjoyable. We look forward to being a part of your special time!

Off-Site Catering also Available!

Article 24
458 Western Ave. Brighton, MA 02135
article24boston.com



Pricing, Fees & Additional Information

At Article 24 we do not have rental charges in order to reserve any of our space's. Pricing is based on a food & beverage minimum which is determined by a multitude of factors. Please inquire with our Event Coordinator regarding what the minimum would be for your event.

A 7% tax, 20% gratuity and 5% admin fee is added to the final bill.

Article 24 does not require a deposit and we typically do not pre-charge anything. A final bill will be presented at the end of your event (this is subject to change based on your specific event). We do require a contract in order to confirm your hold.

A final head count and finalized menu is required two weeks prior to your event.

Contact Information

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Event Space

Full First Floor Buy Out

Seated: Up to 80 guests

Cocktail Reception: Up to 130 Guests



First Floor Back Dining Room

Seated: Up to 50 guests

Cocktail Reception: Up to 75 Guests



Bandita (Downstairs Private Room)

Seated: Up to 30 guests

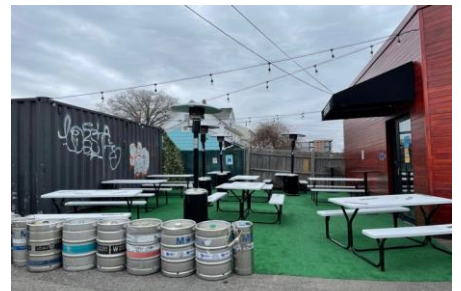
Cocktail Reception: Up to 40 Guests



Seasonal Back Patio

Seated: Up to 36 guests

Cocktail Reception: Up to 40 guests



Full Venue Buyout

Inquire Within



Event Menus

Brunch Platter Options (priced per person)

Chefs' Assortment of Pastries \$5pp

chefs' selection of breakfast pastries

Bagels & Cream Cheese \$5pp

+smoked salmon add \$2

Yogurt Bar \$4pp

plain yogurt, granola & fruit

Brunch Buffet Options (priced per person)

Scrambled Eggs \$3pp

Thick Cut French Toast \$5pp

butter & maple syrup

Veggie Frittata \$5pp

eggs, cheddar, assorted vegetable

Waffles \$5pp

butter, maple syrup & whipped cream

Bacon, Sausage, or Ham \$4pp

Home Fries, Tater Tots or Roasted Potatoes \$3pp

Sandwich Platters (priced per person)

Assorted Club Sandwiches \$4pp

turkey, ham, roast beef

Assorted Tea Sandwiches \$3pp

cucumber, chicken salad

Wrap Selection \$4pp

blt, california & egg salad

Salads (priced per person)

Mixed Green Salad \$2pp

cucumber, tomato, carrots, red onion, house dressing

Caesar Salad \$3pp

parmesan, croutons, creamy dressing, anchovies

Seasonal Menu Salad \$3pp

chefs' seasonal preparation

A La Carte Appetizers (priced per piece)

Chicken Satay Skewers \$3

Teriyaki Beef Skewers \$4

Bruschetta Crostini \$3

Mac Fritters \$2.50

homemade mac & cheese

Deviled Eggs \$1.50

4 Cheese Arancini \$2.50

parmesan, cheddar, mozzarella & fontina

Crab Cakes \$3

Cold Platters (priced per person)

Crudit  \$2pp

raw vegetables served with your choice of hummus or onion dip

Fruit Platter \$2.50pp

chefs' selection of seasonal fruit

Cheese Platter \$3pp

chefs' selection of cheese with crostini

Cured Meats Platter \$4pp

chefs' selection of cured meats, pickled vegetables and crostini

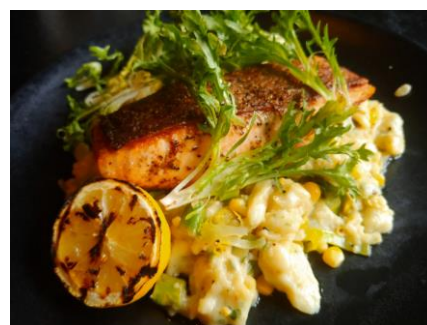
Grilled Vegetable Platter \$2pp

grilled vegetables with balsamic glaze

Pico and Guacamole \$4pp

house made tortilla chips

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Event Menu Continue...

Hot Platters (priced per person)

Popcorn Chicken \$4pp

served with bistro sauce

Calamari \$6pp

crispy squid, cherry peppers, marinara

Nachos \$4pp

choice of chicken or beef

pico de gallo, sour cream & guacamole

Chicken Wings or Chicken Tenders \$4pp

your choice of sauce (bbq or buffalo), served with bleu cheese dressing or ranch

Hog Wings \$4pp

pork lollipops, sweet chili glaze, sriracha ranch

Beer Hall Pretzel Bites \$2.50

served with cheese sauce & mustard

Sliders (priced per piece)

Hamburger \$3

Cheeseburger \$4

BBQ Pork \$4

Buffalo Chicken \$4

Pizza - \$14 each

approx. 8 pieces

Margherita

Pepperoni

Chicken Bacon Ranch

Buffalo Chicken

Taco Bar (priced per person)

Beef, Chicken & Fish \$10pp

Beef & Chicken \$8pp

All of the fixings on the side: pico, guacamole, shredded cheese, spicy mayo, lettuce & pickled veggies

Dinner Buffet Options

Pasta (priced per person)

Mac and Cheese \$6pp

Gnocchi \$6pp

marina, shaved pecorino

Chef's Seasonal Pasta \$7pp

fresh creative crowd favorites

Meat & Fish (priced per person)

Roast Chicken \$7pp

choice of bone-in or chicken breast

Marinated & Grilled Steak Tips \$8pp

Seared Salmon Filet \$8pp

Vegetarian (priced per person)

Roasted Vegetable Risotto \$5pp

Pasta Primavera \$7pp

Sides (priced per person)

Yukon Gold Mashed Potatoes \$3pp

Herb Roasted Potatoes \$3pp

Sautéed Season Vegetables \$3pp

Rice Pilaf \$3pp



Beverages

All drinks are charged by consumption.

Desserts

Outside desserts are permitted. There is a \$1 per person cake cutting fee applied to all cakes that are brought in. We can also customize a dessert order based on our inhouse menu.

Customized & Prix Fixe Menus Available!

We are more than happy to put together a combination of our brunch and dinner menus in order to fit your needs! We can also add anything that you may see on our regular menu that is not listed on the event menu.

