



## PRIVATE EVENTS



Kellie Lander  
Event Coordinator  
781-433-9001

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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](http://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 40 guests

*Cocktail Reception:* Up to 60 Guests



## Bandita (Downstairs Private Room)

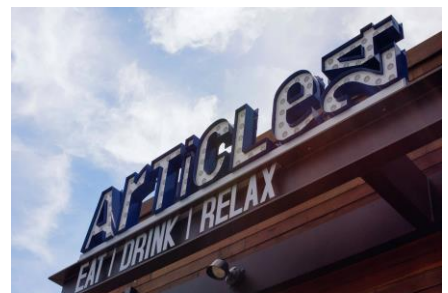
*Seated:* Up to 30 guests

*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*

### **Bacon, Sausage, or Ham \$4pp**

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

## Sandwich Platters (one platter per 25 people)

### **Assorted Club Sandwiches \$75**

*turkey, ham, roast beef*

### **Assorted Tea Sandwiches \$50**

*cucumber, chicken salad*

### **Wrap Selection \$75**

*blt, california & egg salad*

## Salads (priced per person)

### **Mixed Green Salad \$4pp**

*cucumber, tomato, carrots, red onion, house dressing*

### **Caesar Salad \$4pp**

*parmesan, croutons, creamy dressing*

### **Seasonal Menu Salad \$5pp**

*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 \$5**

## Cold Platters (one platter per 25 people)

### **Crudité \$50**

*raw vegetables served with your choice of hummus or ranch dressing*

### **Fruit Platter \$55**

*chefs' selection of seasonal fruit*

### **Cheese Platter \$65**

*chefs' selection of cheese with crackers*

### **Cured Meats Platter \$75**

*chefs' selection of cured meats, pickled vegetables*

### **Grilled Vegetable Platter \$50**

*grilled vegetables with balsamic glaze*

### **Pico and Guacamole \$50**

*house made tortilla chips*

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# Event Menu Continue...

## Hot Platters (one platter per 25 people)

### **Popcorn Chicken \$55**

*served with bistro sauce*

### **Calamari \$65**

*crispy squid, cherry peppers, marinara*

### **Nachos \$50**

*choice of chicken or beef*

*pico de gallo, sour cream & guacamole*

### **Chicken Wings or Chicken Tenders \$65**

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

### **Hog Wings \$65**

*pork lollipops, sweet chili glaze, sriracha ranch*

### **Beer Hall Pretzel Bites \$50**

*served with cheese sauce & mustard*

## Sliders (priced per piece)

**Hamburger \$3**

**Cheeseburger \$4**

**Buffalo Chicken \$4**

## Pizza - \$14 each

*approx. 8 pieces*

**Margherita**

**Pepperoni**

**Chicken Bacon Ranch**

**Buffalo Chicken**

**Chef's Seasonal Pizza**

## Taco Bar (priced per person)

**Beef, Chicken & Fish \$10pp**

**Beef & Chicken \$8pp**

**All of the fixings on the side:** *pico, sour cream, shredded cheese, & lettuce*

## 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 \$8pp**

*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.



# 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.

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.