

BESTEVENTS

BOSTON

CELEBRATING SPECIAL EVENTS AND MEETINGS

WINTER 2011

Game CHANGER

KRISTIN MACMANNIS TAKES U.S. TRUST'S BANKING EVENTS TO NEW HEIGHTS

WINTER F&B TRENDS

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UNEXPECTED IDEAS YOUR GUESTS WILL REMEMBER

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BOSTON'S FINEST

A CUISINE-SPECIFIC GUIDE TO SERVING GUESTS "THE BEST"

INTRODUCING attendees to new gastronomical delights is a sure-fire way to impress—especially if your picks show that you're "in-the-know" and down with the local hotspots. Yet, though there's no shortage of Best Of lists, Editor's Picks and foodie blogs to consult for ideas, the search can be a little overwhelming. No need to investigate on your own—Best Events has done the work for you. Check out these catering and private dining options that stood out among the critics' faves.



BEST SUSHI

Seasoned experts in gastronomic delights, including the former food critic for the *New York Times* Frank Bruni, are in awe of O Ya chef Time Cushman's two-year-old upscale Japanese restaurant located in the Leather District near South Station. Reserve this locale for your true VIPs, for whom quality is imperative—and price point a serious non-issue. Elaborate sushi and sashimi creations are served here, such as fried kumamoto oysters and Scottish salmon belly, as well as pork, wagyu beef, chicken and salad dishes. To ensure a table, reserve two to three weeks in advance, as the venue's limited space does not allow for buyouts. oyarestaurantboston.com

For more affordable Japanese fare, try the new Bashi Japanese

Brasserie, which opened this past spring on Boylston Street near Fenway Park. A sister restaurant to Back Bay favorite Douzo, Bashi offers uncommon and delicious combos like Foie Gras Teriyaki and Scallop Kiwi Roll. A semi-private space will seat approximately 100 guests, a patio will seat 48, and two private dining areas will accommodate 20 and 30 people, respectively. A buyout of the entire restaurant will fit 250 guests. bashi.douzosushi.com



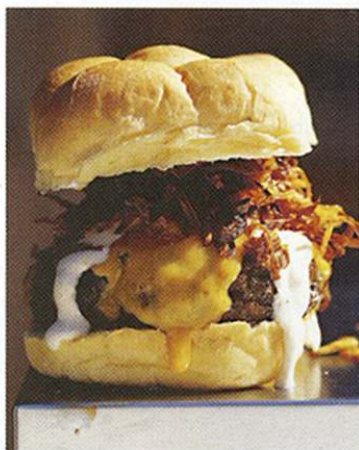
BEST PIZZA

The *Improper Bostonian* gave props to The Upper Crust pizza joint both this year and last for its tasty thin-crust pies and prolific menu. Vegetarians will appreciate the nearly two dozen topping choices, while exotic adds like scallops and Asiago will please more adventurous eaters. Italian cookie platters, bruschetta, spinach squares and meaty lasagnas are offered in bulk as well. Next-day delivery or pickup is available; in-home event catering requires two weeks advance notice. theuppercrustpizzeria.com

BEST TAPAS

From editors at *Food and Wine* to *O*, the Oprah Winfrey magazine, critics can't say enough about Toro, chef and owner Ken Orringer's lively South End Spanish eatery. Barcelona-style tapas, an all-Spanish wine list and creative cocktails are served up

until the wee hours of the evening—as they should be. Toro offers classic small plates like paella and chicken empanadas, as well as unique concoctions like roasted bone marrow with radish citrus salad and oxtail marmalade. Sip Spanish staples like sangria or red wine and coke, or try more sophisticated spirits, like The Gypsy (Plymouth gin, yellow Chartreuse, St. Germain Elderflower liqueur and lime), designed by bar manager Courtney Bissonnette. The restaurant can be bought out for a group of up to 85, with food and wine, beer or cocktail pairings tailored to your guests' liking. toro-restaurant.com



BEST BURGER

Chef Michael Show has earned James Beard Foundation accolades for his seasonal, modern American cuisine at his Via Matta, Alta Strada and Radius restaurants. But what has bloggers and foodies abuzz these days are his hamburgers, found at his upscale flagship venture, Radius. Succinctly named "The Burger," it's served with cheddar cheese, crispy onions and horseradish sauce, atop a house-made milk-bun. The beef is seared, then slow roasted and the fries are extra crispy. Crowds of various sizes can be entertained here, from up to 18 at the chef's table, to a semi-private dinner for 25, to a more formal, seated affair for 60 people. In addition, a cocktail reception for up to 100 can be planned. radiusrestaurant.com



BEST BAKERY

Ever since The Food Network's Bobby Flay raved about pastry chef Joanne Chang's sticky buns, publicity has been kind to this mom and pop establishment called Flour. Catering options include scrumptious platters of breakfast pastries—think oatmeal maple scones and sour cream coffee cakes—hearty sandwich platters, mini cookie trays and platters of tartlettes, in yummy flavors like milky way and lemon lust. Deliveries throughout Boston should be ordered at least two days in advance, for a \$30 fee. Flour has locations in Fort Point, South End and Central Square. flourbakery.com

BEST BBQ

Longtime local favorite Blue Ribbon BBQ was beat out this year on a few "Best Of" lists by Big Moe's M&M Ribs, prepared in the least pretentious of kitchens—a food truck, parked on the corner of Hampden Street and Norfolk Avenue in the Roxbury neighborhood. Their sinfully slow-cooked barbecue ribs, beef and chicken, southern-style sides like collard greens and candied yams and peach cobbler dessert justify Big Moe's ironic tagline, "Eat Well, Stay Fit, Die Anyway." On average, catered meals work out to \$16 per person. mandmribs.com