

mamma



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Private Event Overview

<http://www.mammamaria.com>

For many years, Mamma Maria has built a unique reputation for distinctive and memorable private events. The five dining rooms in our 19th century brick townhouse have hosted receptions for numerous Fortune 500 executives and their companies, as well as many local and prominent families.

Equally important is the trust placed in Mamma Maria to preside over many special moments in the everyday lives of our guests –a proposal of marriage, a wedding rehearsal dinner, a surprise milestone birthday party, or a silver anniversary party for parents.

The most unique feature of Mamma Maria is its residential and historical character. Diners have the option of proceeding down a parlor-level hall to our Rossini and Puccini dining rooms, or else up a winding staircase to the Verde, Piccolo and Terrazza dining rooms. Mamma Maria is really five distinct dining areas -- ranging in size from a one-table private enclave for six, to a large dining room which, along with an adjoining terrace, can accommodate up to 70 diners. Complete buyouts for up to 125 can also be arranged.

Another memorable feature of Mamma Maria is the wonderful and striking view of downtown Boston. Our restaurant sits on a small hill overlooking the city. Floor-to-ceiling windows reveal a dramatic panorama contrasting the Boston skyline with the cobblestones of North Square -- the oldest public square in America -- and home to many pivotal figures in American history: Cotton Mather in the 17th century, Paul Revere in the 18th, Charles Dickens and Honey Fitz in the 19th century and Rose Kennedy in the 20th century.

Most importantly, the nationally acclaimed cuisine at Mamma Maria balances authenticity with a commitment to the guiding principle of Italian cuisine, a reliance on local markets. We focus exclusively on the bounty of foods grown and raised here in New England; showcasing them through seasonally appropriate regional Italian dishes. In the fall and winter, our menu -- reflecting the harvest and cooler weather -- focuses on northern Italian and mountain dishes. In the summer, our menu veers to the south - allowing us to highlight the abundance of local produce and the diverse summer seafood market.