



FUNCTIONS

WORCESTER • MARLBOROUGH • LEOMINSTER

THEFIXBURGERBAR.COM





The Fix Burger Bar is designed to make you feel good. Our handmade burgers feature custom and local grinds of the freshest beef combined with over 40 toppings ranging from classic to exceptional, allowing guests to enjoy one of our signature “Fixed-Up” burgers or to get creative by customizing their own. We pour great beers and mix amazing drinks and shakes using house syrups and the freshest ingredients. We truly believe a trip to The Fix is the best medicine.



Worcester Front Room

SEATED DINNER: 42–50 guests
COCKTAIL STYLE EVENTS: up to 60 guests

The front room offers seating for 42–50 guests and accommodates up to 60 for a cocktail style event. The room has a television screen that can be used for presentations of all types. There are two sliding doors that close to help control noise from the outside restaurant and offer more privacy, but a small opening behind the front hostess station prevents the room from being 100% sealed off.



Worcester Back Room

SEATED DINNER: up to 36 guests
COCKTAIL STYLE EVENTS: up to 50 guests

The back room at The Fix has seating for up to 36, with many different table configuration options. It can accommodate up to 50 for a cocktail style event. The back room is set behind the rest of the restaurant, has a sliding door to close it off completely, and is therefore the quietest space we have.



Leominster Room

SEATED DINNER: up to 40 guests
COCKTAIL STYLE EVENTS: up to 60 guests

Our Leominster Room is located on the lower level and is directly adjacent to, yet private from, the downstairs bar and lounge and has its own private bar.

INFORMATION AND POLICIES

FOOD & BEVERAGE MINIMUMS

When booking your group reservation, please note that dates come with a food & beverage revenue guarantee. Minimums vary based on the day of the week and time of the year, and do not include service charge, sales tax, or gratuity. Room rental fees for private events will also apply.

EVENT GUARANTEES

We will need to receive your final guest commitment one week prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event, we will do our best to accommodate.

Group menus and beverage choices will need to be selected 2 weeks in advance. This will guarantee food and beverage item availability and printing of the menus for the day/night of the event as needed.

TAX AND GRATUITY

Food and beverages are subject to a 7% sales tax. The amount of gratuity is solely up to you. We recommend 20% of the food and beverage total. A card will be supplied, for your convenience, with the 20% amount of the total written in, and will be presented with the check. Other fees may apply depending on the specific details of the event.

CANCELLATION

Cancellation 7 days (M-F) prior to the event required. Failure to cancel will result in a charge of 50% of the food and beverage minimum to the credit card given. Larger events may have different cancellation conditions and a 25% deposit may apply.

FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges and sales tax. Payment of the entire guest check is due upon completion of the event. Niche accepts cash and all major credit cards. Loyalty points cannot be accrued on large group events.

Deb Covino – Function Coordinator
dcovino@nichehospitality.com
FAX (508) 767-3414

Lisa Borge – Assistant Function Coordinator
lborge@nichehospitality.com
FAX (508) 767-3414



Build a Burger—\$25/pp

Every guest gets their own burger and can build their own set-up with chosen toppings served family-style to the group.

CHOICE OF SALAD

- house garden salad
- Caesar

CHOOSE ONE BURGER

Veggie burger option is always available

- house beef grind
- American-style kobe (\$5/pp upcharge)

CHOOSE ONE CHEESE

- American
- cheddar
- smoked gouda
- blue cheese
- pepper jack

CHOOSE ONE BUN

- seeded bun
- brioche
- ciabatta (0.50/pp upcharge)

CHOOSE SIX TOPPINGS

All burgers include lettuce, tomato, onion and pickle.

Served family-style

- horseradish mayo
- garlic mayo
- BBQ sauce
- ranch
- Sriracha aioli
- truffle aioli
- The Fix mac sauce
- creamy Frank's Red Hot
- honey mustard
- sweet chili ranch
- chipotle aioli
- hot cherry peppers
- grilled onion
- sliced jalapeño
- mustard pickles
- arugula
- potato chips
- sautéed mushrooms
- frizzled onion
- avocado
- fried egg
- bacon
- fried prosciutto

CHOOSE TWO SIDES

- French fries
- sweet potato fries
- onion rings
- potato chips

ENHANCEMENTS

Appetizers (served family-style) • Choose 1 (\$4/pp) / Choose 2 (\$7/pp) / Choose 3 (\$10/pp)

- Short Rib Nachos
- Chicken Wings
- Mac & Cheese
- Hummus
- Poutine
- Fried Pickles

Dessert (Choose 1)

- Pistachio Cheesecake \$7/pp
- Chocolate Spring Rolls \$4/pp
- Sundae Bar (vanilla ice cream with family style toppings) \$6/pp
- Seasonal Sorbetto \$5/pp

Unlimited Soda, Coffee and Tea (\$2/pp)

Fixed-Up Burgers – \$23/pp

INCLUDES CHOICE OF GARDEN OR CAESAR SALAD

Choose up to three specialty burgers for your guests to choose from:

- **The Classic** – house patty, American, lettuce, tomato, onion, pickle, seeded bun
- **The Crunchy** – lettuce, fried prosciutto, parmesan crisp, potato chips, garlic mayo, mustard pickle, seeded bun
- **The Rodeo** – jalapeño potato hash brown, fiery BBQ sauce, grilled onion, Bacio cheese, seeded bun
- **The Bacon Blue** – Great Hill blue cheese, bacon, red leaf lettuce, red onion, tomato, creamy Frank's Red Hot, brioche roll
- **The Bigger Mac** – (2) 1/4 lb. grass-fed patties, special sauce, lettuce, American cheese, pickles, onions, seeded bun
- **The Mushroom** – sautéed mushrooms, grilled onion, arugula, gruyère, truffle mayo, brioche roll
- **The Enzo** – grilled chicken, roasted garlic pesto, smoked mozzarella, red leaf, tomato, fried prosciutto, lemon herb drizzle, garlic mayo, herb ciabatta
- **The Phenomenal** – bacon, smoked gouda, fried egg, frizzled onion, sweet chili ranch, brioche roll
- **The Ghostface** – roasted garlic turkey patty, pepper jack, spicy chili slaw, ginger mayo, seeded bun
- **The Green Acre** – house veggie patty, whipped feta and red pepper aioli, arugula, cucumber, onion, tomato, seeded bun
- **The Stark** – (2) 1/4 lb. patties, double pepper jack, red onion, thinly sliced jalapeño, bacon, chipotle mayo, brioche bun
- **The Spicy Tuna** – seared tuna steak, spicy kimchi, sesame chips, Sriracha aioli, sweet soy, seeded bun
(\$2 supplement per person)
- **The Spartan** – lamb patty, goat cheese, zaatar aioli, citrus slaw, tomato, brioche roll
(\$2 supplement per person)

BURGER BOWLS (\$2 SUPPLEMENT PER PERSON)

- **The American** – house burger, cheddar cheese, bacon, mixed greens, everything avocado, cukes, roasted cauliflower, red onion, grape tomato, spicy pickle spear, house peppercorn ranch
- **The Athena** – lamb patty, ancient grains, spring greens, cucumber feta salad, roasted artichokes, citrus tzatziki
- **The Sesame** – sesame-crusting tuna or salmon, chili cucumber, field greens, carrot, red onion, cabbage, edamame, toasted pumpkin seeds, chili basil vinaigrette
- **The Mezcal** – boss-rubbed chicken, pepperjack, corn, black beans, crunchy tortilla, tomato, red onion, mixed greens, jalapeños, guacamole, cilantro lime mojo
- **The Cobb Salad Bowl** – grilled chicken, mixed greens, olives, bleu cheese, tomato, onion, hard cooked egg, bacon, avocado poblano dressing

CHOOSE TWO TYPES OF SIDES TO BE SERVED FAMILY-STYLE

- French fries
- Sweet potato fries
- Onion rings
- Potato chips

See Page 5 for Enhancement Options

The Fix Buffet – \$32/pp

CHOOSE ONE SALAD, TWO ENTRÉES, AND TWO SIDES (ADD A DESSERT FOR \$5 PER PERSON)

Enhance your event by adding one or more appetizers (see cocktail reception menu below)

SALAD OPTIONS

- **Garden Salad** – hand cut vegetables, cheddar, lemon-spring onion dressing
- **Caesar Salad** – classic preparation
- **Mediterranean Salad** – cucumber, tomato, crisp pita, red onion, olives, feta, mixed greens, lemon-spring onion dressing

ENTRÉE OPTIONS

- **Grilled Chicken** – green goddess herb sauce
- **Shrimp & Pasta Sauté** – cherry tomato, peppers, onions, lemon, white wine and butter sauce, parmesan
- **Vegetarian Pasta Primavera** – peppers, onions, cauliflower, tomato, mushrooms, with white wine garlic sauce or parmesan cream sauce
- **Seared Salmon Filet** – lemony tomato herb vinaigrette
- **American Kobe Meatloaf** – mushroom gravy
- **Braised Short Rib** – red wine sauce
- **Beef Sliders** – lettuce, tomato, onion, Fix sauce (3pp)

SIDE OPTIONS

- Mac ‘n’ Cheese
- Herb Roasted Potatoes
- Maple Roasted Sweet Potato Wedges
- Confetti White Rice
- Pasta Salad
- Potato Salad
- French Fries – Regular or Sweet Potato
- Onion Rings

DESSERT OPTIONS

- **Warm Chocolate Brownie** – vanilla ice cream
- **Sundae Bar** – vanilla ice cream with family-style toppings
- **Chef’s Warm Bread Pudding**
- **Cookie Platter**

The Fix Cocktail Reception

ITEMS PASSED OR PLATED FOR TWO HOURS (MINIMUM OF THREE ITEMS)

- Beef Sliders – \$6pp (1 each)
- Cheese Board – \$5pp
- Mezcal Guacamole, Salsa, and Chips – \$6pp
- Hummus with veggies and pita – \$4pp
- Chicken Wings – \$6pp
- Chips & Dip – \$4pp
- Pretzel Bites – \$5pp
- Teriyaki Chicken Skewers – \$6pp
- Crispy Buffalo Shrimp – \$6pp (2 each)
- Crispy Mozzarella Rice Balls with basil aioli – \$4pp

BAR PACKAGES

MA state liquor laws dictate that we are not legally able to discount or package any liquor sales to our customers. We have created a few options to help control costs while providing beverage service to your guests.

OPEN BAR

An open bar entails one tab being kept for all drinks ordered throughout the event with no restrictions. The beverage tab will be combined with the food bill at the end of the event and presented to the host for payment.

LIMITED OPEN BAR

1. Tab is limited to beer and select wine only, other drinks are the responsibility of the guest.
2. Tab is limited to a select list of beverage options, others will be the responsibility of the guest.
3. Tab is open to a predetermined cost ceiling, where drinks beyond that point will be the responsibility of the guest.
4. A certain number of drinks is allotted to each guest, with drinks beyond that allotment the responsibility of the guest.

CASH BAR

A cash bar entails that all beverage purchases are the responsibility of the guest. Cash or credit card payment is fine.

CONTROLLED PACKAGE OPTIONS

1. **Sangria Greeting:** greet each guest with a glass of our signature sangria at a cost of \$9 per person.
2. **Beer or Wine Greeting:** each guest is greeted with a select beer, wine, or champagne (or the option to choose). Cost based on alcohol served.
3. **Champagne Toast:** each guest is poured a modified portion of champagne at a designated time for a speech or toast.
 - 2 oz. pour of house champagne for \$4 per person
 - 3 oz. pour of house champagne for \$6 per person

NICHE HOSPITALITY LOCATIONS



82 Winter Street • Worcester, MA 01604 • (508) 797-1011
45 Church Street • Wellesley, MA 02482 • (781) 772-2390
bocadotapasbar.com



30 Major Taylor Blvd • Worcester, MA 01608 • (508) 926-8308
mezcalcantina.com



108 Grove Street • Worcester, MA 01605 • (774) 823-3327
139 Lakeside Ave • Marlborough, MA 01752 • (508) 573-1819
14 Monument Square • Leominster, MA 01453 • (978) 534-5900
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