



THE FIX

BURGER BAR

F U N C T I O N S

WORCESTER, MA | THEFIXBURGERBAR.COM





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Worcester's first true 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 house-made sodas, fountain classics and great beers. We mix amazing elixirs and shakes using house syrups and the freshest ingredients. We truly believe a trip to The Fix is the best medicine.



Front Room

SEATED DINNER: 42-50 guests

COCKTAIL STYLE EVENTS: up to 60 guests

The front room at The Fix 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.



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.

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.

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 18% of the food and beverage total. A card will be supplied, for your convenience, with the 18% 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.

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Build a Burger—\$16/pp

Every guest gets their own burger and can build their own set up with chosen toppings served family style to the group. All burgers include lettuce, tomato, onion and pickle.

CHOOSE ONE BURGER:

Veggie burger option is always available

- House Beef Grind
- American-style Kobe (\$4/pp upcharge)

CHOOSE ONE CHEESE:

- American
- Cheddar
- Gouda
- Provolone

CHOOSE ONE BUN:

- Sesame
- Brioche
- Multi-grain
- Herb Ciabatta

CHOOSE TWO SIDES:

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

CHOOSE SIX TOPPINGS (SERVED FAMILY STYLE):

- Bacon
- Short rib
- Pork belly
- Espresso bacon
- Andouille sausage
- Mayo (horseradish, garlic or cilantro flavored)
- BBQ (whiskey or blackberry champagne flavored)
- Ranch
- Aioli (Siracha or Truffle)
- The Fix mac sauce
- Creamy Frank's Red Hot
- Honey mustard
- Blue cheese dressing
- Sautéed mushrooms
- Grilled onions
- House slaw
- Sliced jalapeño
- Mustard pickles
- Fried pickles
- Sundried tomato & artichoke spread
- Arugula
- Potato chips
- Parmesan crisps
- Avocado
- Turkey chili

ENHANCEMENTS

Appetizers (served family-style) Choose 1 (\$3/pp) / Choose 2 (\$5/pp) / Choose 3 (\$7/pp)

- Short Rib Nachos
- Chicken Wings
- Mac & Cheese
- Polenta Tots
- Warm Pretzel Bites
- Hummus

Salad Choose 1 (\$4/pp)

- House/Garden
- Caesar
- Mediterranean
- Fruit & Nut

Dessert (Choose 1)

- Dark Chocolate Mousse Tower \$6/pp
- Pistachio Cheesecake \$6/pp
- Chef's Bread Pudding \$6/pp
- Seasonal Sorbetto \$5/pp
- Sundae Bar (vanilla ice cream with family style toppings) \$6/pp

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

Fixed-Up Burgers—\$15/pp

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

- **The Crunchy** – lettuce, fried prosciutto, parmesan crisp, potato chips, garlic mayo, mustard pickle, sesame bun
- **The Green Chili** – habanero cheddar, roasted poblano and jalapeño, fried corn tortilla strips, avocado, pico de gallo, red leaf lettuce, sesame 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, cheese, pickles, onions, sesame bun
- **The Mushroom** – sautéed mushrooms, grilled onion, arugula, gruyère, truffle mayo, brioche roll
- **The Rambling Wreck** – cheddar, mesquite pork belly, house slaw, sliced pickles, whiskey BBQ, sesame bun
- **The Veg-a-Tron** – housemade veggie patty, crisp cucumber, arugula, dijon dill sour cream, crumbled feta, multigrain bun
- **The Enzo** – grilled chicken, roasted garlic pesto, smoked mozzarella, red leaf, tomato, fried prosciutto, lemon herb drizzle, garlic mayo, herb ciabatta
- **The Spicy Tuna** – seared tuna steak, spicy kimchi, sesame chips, Sriracha aioli, sweet soy, sesame bun
- **The Spartan** – lamb patty, herb goat cheese, arugula, red onion, tomato, sundried tomatoartichoke spread, brioche roll
- **The Ghostface** – roasted garlic turkey patty, Smith’s Gouda (MA), sweet chili slaw, ginger mayo, sesame bun
- **The Phenomenal** – bacon, smoked gouda, fried egg, frizzled onion, sweet chili ranch, brioche roll
- **The Northern Exposure** – 6 oz. salmon filet, field greens, red onion, tomato, lemon horseradish cream, tobiko, multigrain bun

CHOOSE TWO TYPES OF SIDES TO BE SERVED FAMILY STYLE:

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

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

Dinner Buffet—\$25/pp

THE FIX DINNER BUFFET INCLUDES:

APPETIZER – choose one from our list

SALAD – choose one from our list

ENTRÉE – select two entrées from our list

DESSERT STATION – choose one from our list

BEVERAGES – soda, coffee and tea

Appetizer Options

- **Short Rib Nachos** – cheddar, fresh jalapeño, whiskey BBQ, corn, onion, chili sour cream
- **Chicken Wings** – Boss, Dragon or Tiger
- **Chips & Dip**
- **Mac & Cheese** – parmesan, cheddar, truffle bread crumb
- **Wicked Twisted Pretzel Bites** – locally-baked pretzel, spicy mustard sauce

Salad Options

- **Caesar Salad** – the classic
- **Mediterranean Salad** – cucumber, tomato, crisp pita, red onion, olives, feta, mixed greens, lemon-spring onion dressing
- **Fruit & Nut Salad** – arugula, gorgonzola, toasted walnut, blueberries, dried cranberries & figs, citrus vinaigrette
- **House Salad**

Entrée Options

- **Shrimp & Pasta** – penne, seasonal vegetables, arugula pesto, grated smoked gouda, fresh corn and pine nut relish
- **Roasted Beef Short Rib** – onion and mushroom gravy, French fries, fried cauliflower
- **Smoked Chicken Pot Pie** – smoked chicken, pea, carrot, fennel, onion, corn, traditional pastry crust, bacon glaze
- **Salmon** – warm bacon, chive, potato salad, seasonal vegetable sauté, horseradish crust
- **Beef or Turkey Sliders** – lettuce, tomato, Dijon mayo

Dessert Options

- **Dark Chocolate Mousse Tower** – dark chocolate, crème chantilly, fresh berries
- **Chef's Bread Pudding**
- **Ice Cream Sundae Bar**
- **Seasonal Sorbetto** – made locally by Cold Fusion in Massachusetts

ENHANCEMENTS

Add a Second Appetizer \$3/pp

Add a Third Entrée \$10/pp

Cocktail Receptions

All items below are passed or plated for two hours and are priced per person.

Hors d'oeuvre Options

- **Chips & Dip** – \$3/pp
- **Roasted Garlic Hummus** – \$3/pp
- **Pretzel Bites with Dip** – \$4/pp
- **Fried Pickles** – \$3/pp
- **The Fix Mix** (custom house snack mix) – \$3/pp
- **Polenta Tots** – \$4/pp
- **Chicken Wings** – \$5/pp
- **Poutine** – \$4/pp
- **Potato Chip Nachos** – \$4/pp
- **Beef Sliders** – \$5/pp
- **Turkey Sliders** – \$5/pp
- **Chocolate Spring Rolls** – \$4/pp
- **Gourmet Chocolate Sampler Board** – \$4/pp
- **Grilled Sausage Board** – \$4/pp



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 or Punch greeting:** greet each guest with a glass of our signature sangria or a housemade punch at a cost of \$7 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. **Wine with Dinner:** each guest is served two glasses of wine with dinner from up to four choices. \$15 per person with house pour, price will increase with higher priced wines.
4. **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 \$3 per person
 - 3 oz. pour of house champagne for \$5 per person

NICHE HOSPITALITY LOCATIONS

Niche Hospitality, based in Worcester, Massachusetts, has become a staple in the Massachusetts restaurant scene since the opening of its first restaurant, Block 5, in 2005. The company soon expanded to include Bocado Tapas Wine Bar, Mezcal Tequila Cantina, The Citizen, Rye & Thyme, and most recently, The Fix Burger Bar, and now stands at eight locations across New England. Despite its growth, Niche Hospitality's main priority has remained the same since the day their first restaurant opened: to deliver a guest experience at the highest possible level. Hospitality to their entire team, to their guests, their vendors and their community is the corner-stone on which their company is built.



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