



# Wedding Menu

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# Welcome to Barrett's Alehouse

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This wedding reception guide will help you make the process of creating your wedding a fun and joyful journey. Celebrating such an exciting time in your life with your family and friends means designing an evening full of fun, food and love. Take this opportunity to choose a menu that reflects your personal style mixed in with some unique items that will make your wedding truly stand out. Think of your menu as a blank canvas and you are the artist creating a celebration masterpiece.

We are happy to show you our initiative of bringing you the current bridal trends, that will create extraordinary moments with family and friends. Our wedding guide is created with the best in mind but please note that we will customize to suit your wishes. Congratulations again on your engagement and thank you for considering Barrett's.



*We help set the stage for a uniquely beautiful day,  
so sit back and relax, let's plan a wedding!*



# *All Wedding Packages Include the Following*

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- Exclusive use of our banquet hall for five hours we cater to you, only one reception at a time
- Chilled sparkling champagne toast
- Four hours of dinner and dancing
- Dance floor
- Complimentary food tasting for up to four guests. Additional guests for a fee
- Floor length table linens and napkins with assorted color choices
- Complimentary wedding cake cutting service
- Complimentary on-site parking option for outdoor ceremony
- Personal wedding coordinator throughout the entire wedding planning process
- Endless photo opportunities
- A personal day of wedding coordinator on site from start to finish
- Professional wait staff and bartender services
- Special discounts for hosting your rehearsal dinner or bridal shower at any of our locations
- Wedding timeline meetings and scheduled detail meetings with your dedicated wedding planner
- Complimentary vendor recommendations

*You've been dreaming of your perfect wedding, and we'd like to help you turn those dreams into reality.*



# Function Information

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## OUR FACILITIES

Barrett's Alehouse can accommodate both small and large private parties. The location of the party within our private event space will depend on the date, weather and number of people.

## MENUS

When planning a special event at Barrett's Alehouse, you can choose from various menus which are described on the following pages. Our expert culinary staff can also customize a menu to suit your particular needs and tastes. Final menu selections are due 14 days prior to the scheduled event.

## GUARANTEES

Barrett's Alehouse must be notified of the EXACT number of guests 14 days prior to the scheduled event. Final guarantees are not subject to reduction.

## CHARGES

All food and beverage items are subject to a 7% State & Local tax, 18% gratuity & 2% taxable administrative charge. All prices are subject to change without notice, pending fluctuating market prices.

## HIRING OF SECURITY PERSONNEL/ POLICE DETAILS\*

Our insurance policy states that some events may require the hiring of security for your event, we will provide the security if required. We require 1 security person per every 50 guests. The security person is required to be there an additional half hour before and after your event. A police detail may be required at some events per our discretion (price is billed per town regulations). Please speak to our events manager regarding these expenses.

## EQUIPMENT RENTALS

We will be happy to discuss any equipment needs that your event may require.

## FOOD & BEVERAGE

Our insurance policy requires that ALL Food and Beverage must be provided by Barrett's Alehouse and consumed on premises. No food will be allowed to be taken off the premises due to Local Health regulations followed by Barrett's. Service & Consumption of alcoholic beverages will be done in accordance with State & Local Liquor Laws. Any beer, wine or alcoholic beverages being carried onto our premises for consumption is PROHIBITED. Breaking this policy will lead to immediate termination of the event (no refunds will be issued) and possible legal ramifications. Proper identification is needed for the purchase & consumption of alcohol.

## ENTERTAINMENT

We reserve the right to approve all entertainment for private functions.

## DECORATIONS

We reserve the right to approve all decorations for private functions.  
(No confetti!)

## RENTAL FEE/DEPOSIT - \$750

Your rental fee includes:

- Preparation with a personal event coordinator
- Use of a private space for 5 hours
- Fully trained waitstaff and bartenders
- Room setup and after event clean up
- Preparation and serving of menu choice

# Wedding Packages

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## SILVER BUFFET PACKAGE | \$35 PER PERSON

- Choice of salad
- Choice of two specialty entrées
- Choice of two sides
- Assorted dinner rolls
- Chilled champagne toast
- Coffee, decaf and tea service

## GOLD BUFFET PACKAGE | \$50 PER PERSON

- Stationary display during cocktail hour  
(choice of california vegetable crudité, island fruit display or imported and domestic cheese and cracker display)
- Choice of salad
- Choice of one carving station
- Choice of two speciality entrées
- Choice of two sides
- Assorted rolls
- Chilled champagne toast
- Coffee, decaf and tea service



# Wedding Packages (cont.)

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## PLATINUM BUFFET PACKAGE | \$65 PER PERSON

- Stationary display during cocktail hour  
(choice of california vegetable crudité, island fruit display or imported and domestic cheese and cracker display)
- Choice of three butler passed appetizers during cocktail hour
- Choice of one carving station
- Choice of two specialty entrées
- Choice of two sides
- Assorted rolls and salad choice
- Chilled champagne toast
- Coffee, decaf and tea service

## LUXURY PLATINUM BUFFET PACKAGE | \$80 PER PERSON

- Two stationary displays during cocktail hour  
(choice of california vegetable crudité, island fruit display or imported and domestic cheese and cracker display)
- Choice of five butler passed appetizers during cocktail hour
- Choice of one carving station
- Choice of two specialty entrées
- Choice of two sides
- Assorted rolls and salad choice
- Chilled champagne toast
- Coffee, decaf and tea service

*Our packages are designed to serve as guidelines for your wedding's potential. Menus can be customized and designed to meet your specific needs and dreams.*

# Hors d'Oeuvre Selections

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## HORS D'OEUVRE (COLD)

- Skewer of mozzarella, basil and heirloom grape tomatoes
- Tasting spoon of blackened chilled scallop with tropical salsa \*
- Roasted red beet tartare with goat cheese mousse
- Sliced sirloin of beef on crostini with crumbled bleu cheese and aged balsamic onion reduction\*\*
- Pistachio crusted goat cheese lollipop
- Tasting spoon of seared tuna with cucumber salad and coconut wasabi aioli \*\*
- Brie with pistachio and orange marmalade in a filo cup
- Prosciutto, fig jam and mascarpone crostini
- Lobster blt sliders \*\*
- Californian avocado cucumber cup
- Lime marinated shrimp cocktail with bloody mary shooter
- Tasting spoon of seared chilled scallop with apple saffron aioli \*
- Bloody mary oyster shooter \*
- Watermelon and feta skewer with white balsamic mint reduction
- Eggplant caponata on crostini
- Tasting spoon of lobster salad with vanilla saffron mayo \*\*

## HORS D'OEUVRE (HOT)

- Smoked bacon wrapped scallops \*
- Mini crab cakes with roasted red pepper aioli \*
- Lollipop lamb chops with basil béarnaise sauce \*\*
- Steak and cheese rolls with smoked chipotle ranch
- Crispy chicken tenderloin with honey mustard
- Chicken satay with mango mint coulis
- Baby roasted brussels sprouts with bacon and lemon zest
- Chorizo and fire roasted poblano risotto bite with smoked gouda fondue
- Crispy ragoon filled with buffalo chicken and cream cheese
- Caribbean coconut shrimp with exotic fruit marmalade.
- Crab and artichoke dip on grilled crostini
- Crispy ragoon filled with lobster and cream cheese \*
- Tasting spoon of sliced duck breast with chorizo corn salsa \*
- Seared beef tenderloin skewered with spicy horseradish cream \*\*
- Truffle and chive risotto bites with basil cream
- Creamy spinach and cheese spanakopita
- Sausage stuffed mushroom caps
- Short rib sliders \*\*
- Chicken parmesan crostini, rustic marinara, fresh mozzarella
- Mini braised short rib street taco, jicama and red cabbage slaw \*\*

\* additional \$1 per guest

\*\* additional \$2 per guest

# Stationary Displays

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## **NEW ENGLAND AND IMPORTED CHEESE DISPLAY**

Selection of local and imported cheeses accompanied by assorted crackers

## **CALIFORNIA VEGETABLE CRUDITÉ DISPLAY**

A colorful display of seasonal vegetables. Served with a greek yogurt tzatziki and creamy buttermilk ranch

## **ISLAND FRUIT DISPLAY**

A selection of fresh fruit with seasonal berries, grapes and exotic fruits. Accompanied with a grand marnier cheesecake dip

## **MEDITERRANEAN BAR** *(additional \$5 per guest)*

Antipasto platters of cured meats, cheeses, marinated vegetables and olives. Accompanied by an array of breads and infused oils. House made seasonal hummus with pita bread

## **NEW ENGLAND RAW BAR** *(market price)*

Customize your own raw bar choose from the following: chilled shrimp, chilled PEI mussels, littleneck clams, oysters, snow crab claws, lobster claws, lobster tails or marinated calamari salad. Accompanied with spicy cocktail sauce, lemon and horseradish

## **BRUSCHETTA BAR** *(additional \$4 per guest)*

Olive tapenade, rosemary and garlic white bean spread, fig and honey jam, tomato and mozzarella skewers, artichoke spread, roasted garlic hummus. Accompanied with assorted breads and crostini

## **FIESTA GRANDE** *(additional \$5 per guest)*

Shredded mahi mahi, pulled pork, shredded chipotle chicken. Garnished with cabbage slaw and lime sour cream in a soft tortilla. Served with crisp tortilla chips and fresh salsa

## **SUSHI DISPLAY** *(additional \$6 per guest)*

An enticing array of handmade california rolls including spicy tuna with cucumber, salmon avocado and shrimp avocado. Accompanied with seaweed salad. Served with soy sauce, wasabi and pickled ginger

## **ARTESIAN PIZZETTE TABLE** *(additional \$4 per guest)*

A selection of gourmet flatbread pizzettes made with fresh vegetables, artesian spreads, finest meats and cheeses

## **SHRIMP COCKTAIL ON ICE** *(additional \$3 per guest)*

Jumbo chilled shrimp, traditional house cocktail sauce and lemons





# Buffet Dinner Selections

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## SPECIALITY ENTRÉES

- Baked new england haddock
- Seafood casserole
- Baked stuffed chicken
- Chicken marsala
- Tuscan crusted chicken
- Steak tips \*\*
- Roasted pork medallions
- Herb roasted lollipop lamb \*\*
- Baked stuffed shrimp
- Chicken picatta
- Seasonal ravioli
- Pesto risotto with roasted red peppers and zucchini

## POTATOES & STARCH

- Roasted fingerling potatoes
- Whipped yukon potatoes
- Potatoes au gratin
- Roasted red potatoes
- Rice pilaf

## CARVING STATIONS

- Cider glazed turkey breast
- Herb roasted beef tenderloin \*\*
- Maple sugar and pineapple rubbed bone in ham
- Rosemary and garlic roasted sirloin of beef
- Honey glazed pork loin
- Roasted prime rib au jus \*\*
- Roasted rack of lamb \*\*

## VEGETABLE

- Roasted garlic green beans
- Lemon laced roasted asparagus
- Maple buttered carrots
- Broccoli rabe
- Haricot verts
- Vegetable medley



\* additional \$1 per guest

\*\* additional \$2 per guest

# Buffet Dinner Selections (cont.)

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## SALADS

- Mixed baby lettuce with garden vegetables and herb vinaigrette
- Traditional caesar salad with shaved parmesan and seasoned croutons
- Baby spinach salad with bleu cheese crumbles, bacon and walnuts drizzled with raspberry vinaigrette \*
- Goat cheese salad with warm breaded goat cheese medallions served atop mixed greens, raisins, pears and white balsamic vinaigrette \*

## VEGETARAIN

- Golden beet risotto with goat cheese and toasted pecans
- Crispy risotto cakes, grilled asparagus, arugula, saffron lemon aioli
- Grilled portobello mushrooms, roasted fingerling potatoes, sautéed spinach, balsamic drizzle
- Eggplant napoleon with roasted red peppers, buffalo mozzarella, warm tomato concasse
- Wild mushroom raviolis with a madeira wine sauce



\* additional \$1 per guest

\*\* additional \$2 per guest

# The Big Sweet Finish

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## **CUPCAKE STATION** *(additional \$4 per guest)*

Craving a sweet alternative to the traditional wedding cake our cupcake station will bring a colorful and light-hearted fun factor to your wedding. Allowing your guests to choose their own tasty treat.

## **MAKE YOUR OWN CANNOLI** *(additional \$3 per guest)*

Cannoli hand filled to order with ricotta cheese or mascarpone chocolate chip filling. Served with your favorite toppings, chocolate shavings, pistachios, coconut, jimmies, walnuts and graham crackers.

## **ICE CREAM SUNDAE BAR** *(additional \$4 per guest)*

Choose two of your favorite ice cream flavors. With a variety of toppings, nuts, fruits, candies, chocolate sauce, caramel, strawberry sauce and whipped cream.

## **CHOCOLATE FONDUE POTS** *(additional \$6 per guest)*

Choice of Two Dips: Milk Chocolate, Dark Chocolate, White Chocolate, Caramel, Marshmallow. Choice of Five Treats to Dip: Cheesecake Pieces, Bananas, Strawberries, Biscotti, Rice Krispy Treats, Pretzel Rods, Shortbread Cookies, Marshmallows, Pound Cake, or Brownies

## **THE GRAND FINALE** *(additional \$4 per guest)*

An assortment of mini pastries, cannoli, tiramisu, mini cakes, tortes and Italian biscotti.



*Whether you are serving plated wedding cake, a sweets table, passed mini confections or a fun action station that allows guests to personalize their sweet tooth craving, decadent desserts keep the celebration going and gives you an opportunity to share even more of your gratitude with your guests.*

## Late Night Bites

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### **FENWAY FRENZY** (additional \$5 per guest)

Franks and sausages, french fries, fried pickles, warm pretzel sticks

### **CHICKEN WINGS MÉLANGE** (additional \$5 per guest)

Crispy chicken wings tossed in buffalo, sweet and spicy, gold fever, bbq and garlic parmesan accompanied with vegetables and dipping sauces.

### **NACHO BAR** (additional \$4 per guest)

Warm tortilla chips served with cheese fondue, tomatoes, guacamole, fresh salsa, sour cream, lettuce and jalapeños.

### **GUILTY PLEASURE** (additional \$6 per guest)

Crispy steak and cheese rolls, warm pastrami sliders, chicken tenders, potato chips and mozzarella sticks

### **CHINATOWN CHOW** (additional \$6 per guest)

Action station of stir fry noodles, crispy fried crab rangoon, chicken teriyaki, fortune cookies

### **SLIDER AND FRIES** (additional \$5 per guest)

Mini burgers, cheese, pickles, mustard, ketchup, french fries



*When sweets are not your thing, but savory and indulgent snacks are, we offer these guilty pleasure bites to keep the mingling going and your guests full and happy into the later evening hours.*

# Finishing Touches

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## **WIRELESS LED UPLIGHTING | \$50**

Ambient lighting in your choice of color to enhance the feel of your event.

## **CUSTOM CHALKBOARD ART | \$75**

Have our on-site artist design chalkboards for your event based on a theme.

## **SLIDESHOW | COMPLIMENTARY**

Our function rooms are equipped with 75" LED TV for your use. Customize your event with a slideshow that will dazzle your guests. Ask the Function Coordinator for details.

## **MP3 HOOKUP | COMPLIMENTARY**

Have a playlist already created for your event? Just hook up to our house surround sound via our dock and you're all set!

## **WIRELESS MICROPHONE | COMPLIMENTARY**

Perfect for events or toast at your special event.

## **PHOTO BOOTH | \$700 / 4 HOURS**

Capture the fun memories and unforgettable moments of any occasion. Props and customizable photo strips are available at no extra charge. Create any location back drop with our special green screen for an additional \$100.

## **PROFESSIONAL DJ SERVICES**

DJ Services for weddings vary based on date, time and preferences.

## **DANCE FLOOR | \$100**

## **CHAIR COVERS | \$100**

Only available in white

## **PRIVATE BAR IN ROOM | \$100**

Add a private bar in the banquet room for your guests.

