

BARRETT'S

WEST BRIDGEWATER

Wedding Information

OUR FACILITIES

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

MENUS

When planning a special event at Barrett's 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 10 days prior to the scheduled event. Food minimums depend on day and time of event.

WEDDING MENUS

All events have an established food minimum, which must be agreed upon before reserving your event date. Food minimums are based on number of guests and based on peak or non-peak seasons. If you have a specific budget, we will gladly discuss alternate options or dates to accommodate it. Any remaining difference from the food minimum has the right to be billed to you as an additional room charge if it was not reached. Any buffet that is under 35 guests is subject to a \$7 per person upcharge.

GUARANTEES

Barrett's must be notified of the EXACT number of guests 14 business days prior to the scheduled event. Final guarantees are not subject to reduction. The final guess count may not be lower than 80% of the contracted guest count.

CHARGES & PAYMENTS

All food & beverage items are subject to following charges, 7% state & local tax, 18% gratuity, 10% taxable administrative fee. Gift certificates are not permitted as form of payment. Customer reward points cannot be accrued or redeemed on private functions. Final payments must be made in the form of cash, bank check or credit card. All functions are responsible for payment of the guaranteed number of guests and for any extra guests that in attendance. Barrett's is NOT responsible for guests not in attendance or guests that arrive after the scheduled serving time.

EQUIPMENT RENTAL

We will be happy to discuss any equipment needs that your event may require. Any rentals done through Barrett's will incur additional fees.

ENTERTAINMENT

Barrett's reserves the right to approve all entertainment for private functions. All entertainment must adhere to rules and regulations of entertainment license.

FOOD & BEVERAGE

Our insurance policy requires that ALL food & beverage must be provided by Barrett's and consumed on premises. Due to food safety recommendations of the FDA issued food code and board of health guidelines NO BULK FOOD is allowed to leave the premises by patrons & buffets will be out a maximum of two hours. We do not pack, hold or release leftover food to customers. No outside food/beverages (except cake/cupcakes from a licensed bakery) are allowed to be brought on premise. Service & consumption of alcoholic beverages will be done in accordance with state & local liquor laws. Please notify Barrett's of any food allergies in advance. Barrett's does not charge a cake cutting fee. 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 in the purchase & consumption of alcohol.

DECORATIONS

Please be advised that taping, tacking, nailing and any other adherence to the walls, ceiling or paint is prohibited. No smoke machines, confetti, glitter nor balloons containing confetti, paper sprinkles or glitter is allowed. Helium tanks cannot be left on premises. No open flames. We reserve the right to approve all decorations for private events. It is the client's responsibility to clean up and remove all decorations at the end of the event. Clients have 30 minutes after the events end to remove all of their belongings. Please plan accordingly! Please be advised that decorations, backdrops, photobooths, etc. take up guest space and therefore the room may not be able to accommodate its maximum capacity. In the event, that the room requires excessive cleanup beyond our standard procedures, the customer will be assessed a cleanup fee of \$150.

SECURITY & POLICE DETAIL

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.

CONSUMER ADVISORY & ALLERGIES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Before the commencement of your party please inform us if anyone in your party has an allergy.

BARRETT'S

Function Information

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 please note that we will customize to suit your wishes, Congratulations on your engagement and thank you for considering Barrett's.

RENTAL FEE
\$1,500

Your rental fee includes:

- Preparation with a personal event coordinator*
- Use of a private space for 5 hours*
- Fully Trained waitstaff & bartenders*
- Room setup & after event clean up*
- Preparation & serving of menu choices*

BARRETT'S

All Wedding Packages Include the Following

- Exclusive use of our banquet hall for five hours, we cater to one wedding at a time
- Chilled sparkling champagne toast
- Four hours of dinner and dancing
- Complimentary food tasting for up to four guests. Additional guests can join for a fee
- Floor length table linens and napkins with assorted color choices
- Complimentary wedding cake cutting service
- Complimentary on-site parking
- Outdoor ceremony sites available for a fee
- Personal wedding coordinator throughout the entire wedding planning process
- Endless photo opportunities
- 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 coordinator
- Complimentary vendor recommendations
- Custom designed wedding menus available upon request



Wedding Packages

Silver Buffet \$45 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 \$60 per person

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

Carving Stations

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

Platinum Buffet \$90 per person

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

Luxury Platinum Buffet \$120 per person

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

*Menu items marked with an asterisk * are available for an additional charge to buffet package price!*

Hors d'Oeuvres

Hors d'Oeuvres (Cold)

- Skewer of mozzarella basil & heirloom grape tomato
- Saffron hummus cucumber bite
- Pistachio crusted goat cheese lollipop
- Street corn parfait
- Prosciutto, fig jam & mascarpone crostini
- Lime marinated shrimp cocktail with bloody mary shooter
- Eggplant caponata on crostini
- Chilled curried chicken lettuce cups
- Watermelon & feta skewer with white balsamic & mint reduction
- Roasted peach, burrata, basil pesto, crostini
- Tasting spoon of seared chilled scallop with apple saffron aioli*
- Tasting spoon of lobster salad with a vanilla saffron mayo*
- Tasting spoon of seared tuna, cucumber salad, coconut wasabi aioli*
- Tasting spoon of blackened chilled scallop with tropical salsa*
- Chilled sliced sirloin of beef, crostini, crumbled bleu cheese, aged balsamic onion reduction*
- Lobster BLT sliders*

Hors d'Oeuvres (Hot)

- Smoked bacon wrapped scallops
- Mini crab cakes with roasted red pepper aioli
- Steak & cheese egg rolls with smoked chipotle ranch
- Crispy chicken tenderloin with honey mustard
- Chicken satay with mango mint coulis
- Baby roasted brussels sprouts with bacon & lemon zest
- Chorizo & fire roasted poblano risotto bite with smoked gouda
- Caribbean coconut shrimp with fruit marmalade
- Lobster & cream cheese rangoon
- Creamy spinach & cheese spanakopita
- Sausage or Seafood stuffed mushrooms
- Chicken parmesan crostini, rustic marinara, fresh mozzarella
- Coconut chicken tenders with pina colada drizzle
- Nashville hot chicken sliders with buttermilk biscuit & pickle
- Beef empanadas with sauce sofrito
- Tasting spoon of sliced duck breast with chorizo corn salsa*
- Seared beef tenderloin skewered with spicy horseradish cream*
- Lollipop lamb chops with basil bearnaise sauce*
- Short rib sliders*

Stationary Displays

The Cheese Board

selection of imported & domestic cheeses accompanied with assorted crackers & jams

Farmer's Market Crudit 

colorful display of seasonal fresh vegetables, served with hummus & creamy buttermilk ranch

Fruit Display

assortment of seasonal fresh fruit with choice of marshmallow yogurt dip or strawberry grand marnier cheesecake dip

Tuscan Table*

antipasto display of cured meats, cheese, marinated vegetables & olives, accompanied with an array of breads, oils, hummus & pita bread

New England Raw Bar*

customize your own raw bar with the following options: shrimp cocktail, littleneck clams, oysters, snow crab, lobster, lobster tails, chilled p.e.i. mussels, lump crab meat, marinated calamari salad, served with spicy cocktail sauce, lemon wedge & horseradish

Gourmet Crostini Bar*

assorted toasted breads, nacho chips, celery & carrots, mediterranean hummus, buffalo chicken dip, spinach & artichoke dip, tomato bruschetta

Shrimp Cocktail on Ice*

jumbo chilled shrimp, traditional cocktail sauce, lemons, horseradish

Late Night Bites

all stations that require an attendant are subject to \$150 attendant fee / minimum of 35 guests / one hour of service

South of the Border Taco Bar*

fresh fried tortilla chips, crispy taco shells, soft flour tortillas, taco seasoned ground beef, tequila lime pulled chicken, pork carnitas, sour cream, guacamole, shredded cheddar cheese, shredded lettuce, salsa

Bavarian Pretzel Station*

fresh baked soft pretzel sticks salted, served with beer cheese sauce, honey mustard, dijon mustard dipping sauce, nutella, cream cheese cookie dough dip

Mac N Cheese Bar*

pasta in a creamy vermont cheddar sauce served with assorted toppings

Add Ons: grilled chicken \$4pp, short rib \$5pp, buffalo chicken \$4pp, lobster \$MP

Mashed Potato Martini Bar*

homemade mashed potatoes served with assorted toppings

Add Ons: grilled chicken \$3pp, short rib \$4pp, buffalo chicken \$4pp

Burgers, Tenders & Fries*

cheeseburger sliders, crispy chicken tenders, crinkle cut french fries, assorted dipping sauces, ketchup & mustard

Walking Taco Bar*

individual bags of fritos, doritos, cheetos, cape cod chips, braised bbq short rib, house made chili, salsa, guacamole, shredded lettuce, shredded cheddar cheese, diced onions, cilantro, sour cream

Buffet Selections

Salads

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

Specialty Entrees

- Baked New England Haddock
- Seafood Casserole
- Baked Stuffed Chicken
- Chicken Marsala
- Lemon Chicken Spinach
- Tuscan Crusted Chicken
- Roasted Pork Medallions
- Chicken Picatta
- Seasonal Ravioli
- Pesto Risotto with Vegetables
- Baked Stuffed Chicken Cordon Bleu
- Fried Rice with Chicken & Pork Belly
- Baked Stuffed Shrimp*
- Herb Roasted Lollipop Lamb Chops*
- Steak Tips*

Potatoes & Starch

- Roasted Fingerling Potatoes
- Whipped Yukon Potatoes
- Potatoes Au Gratin
- Roasted Red Potatoes
- Rice Pilaf
- Baked Potatoes

Vegetable

- Roasted Garlic Green Beans
- Lemon Laced Asparagus
- Maple Buttered Carrots
- Broccoli Rabe
- Butternut Squash
- Vegetable Medley

Vegetarian

- Golden Beet Risotto with Goat Cheese & Toasted Pecans
- Crispy Asparagus Risotto Cakes with Arugula & Saffron Lemon Dill
- Grilled Portabello mushrooms, roasted fingerling potatoes, spinach, balsamic drizzle
- Wild Mushroom Raviolis & Madeira Wine Sauce

Big Sweet Finish

all stations that require an attendant are subject to \$150 attendant fee / minimum of 35 guests / one hour of service

Ice Cream Sundae Bar*
choice of two ice creams, chocolate & caramel sauces, whipped cream, strawberries, blueberries, marshmallows, sprinkles, m & m's, crushed oreos, gummy bears, toffee crumbles, cherries

The Grand Finale*
an assortment of mini pastries, cannoli, mini cakes, chocolate & lemon tortes

Cheesecake Bar*
classic scoopable new york cheesecake, chocolate & caramel sauces, whipped cream, strawberries, blueberries, marshmallows, sprinkles, m & m's, crushed oreos, gummy bears, toffee crumbles, cherries

Strawberry Shortcake Bar*
macerated strawberries, whipped cream, buttermilk biscuits, vanilla pound cake, vanilla ice cream, balsamic

Popcorn Bar*
freshly popped just like at the movie theatre, add a little more of that gourmet touch by sprinkling your favorite seasonings and toppings

Sorbet Bar*
chef's selections of two sorbets, served in individual martinis with fresh berries & whipped cream

Finishing Touches

Wireless LED Up Lighting \$200
ambient lighting in your choice for color to enhance the feel of your event

Slideshow Complimentary
our function rooms are equipped with 75" TV for your use. Customize your event with a slideshow that will dazzle your guests

Auxiliary Cord Hookup Complimentary
have a playlist already created for your event? Just use our auxiliary cord hookup to have your custom created list in surround sound. Compatible with most smartphones/tablets/laptops but please ask your function coordinator for more details.

Photo Booth \$1,500/ 5 hours
capture the fun memories & unforgettable moments of any occasion. Props & customizable phot strips are available.

Chair Covers \$5 per chair
white spandex chair cover

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