

The logo for Barrett's Alehouse is centered at the top. It features the words "BARRETT'S" and "ALEHOUSE" in a bold, black, serif font with a gold outline. Below this, the words "WEST BRIDGEWATER" are written in a smaller, gold, sans-serif font, flanked by two horizontal lines with small circular accents at their ends. The entire logo is contained within a white, shield-shaped border with a gold outline.

**BARRETT'S
ALEHOUSE**

WEST BRIDGEWATER

PRIVATE EVENTS

BARRETT'S ALEHOUSE WEST BRIDGEWATER

674 W CENTER STREET

WEST BRIDGEWATER, MA 02379

508.510.4204



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WELCOME

We at Barrett's Alehouse know how important a milestone celebration is in one's life. You want it to be perfect. There is no second chance. We understand this. Our entire function staff is dedicated to ensuring your special event is one to be remembered. Please read the Function Information Section carefully. Barrett's Alehouse welcomes the opportunity to help you make your special occasion truly special!

HOST ANY OF THE FOLLOWING FUNCTIONS AT BARRETT'S ALEHOUSE:

- Graduation Parties
- Family Reunions
- Bridal & Baby Showers
- Rehearsal Dinners
- Anniversaries
- Bereavements
- Special Occasions
- Adult and Kids Birthdays
- Youth Sports Outings
- Office Parties
- Corporate Functions
- Weddings
- Bat/Bar Mitzvahs
- Baptisms



FUNCTION INFORMATION

OUR FACILITIES

Barrett's Alehouse West Bridgewater can accommodate both small and large private parties. 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 Alehouse West Bridgewater, 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.

GUARANTEES

Barrett's Alehouse West Bridgewater must be notified of the EXACT number of guests 10 business days prior to the scheduled event. Final guarantees are not subject to reduction. The final guest count may not be lower than 80% of the contracted guest count.

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. Gift certificates are not permitted as form of payment. Customer Reward points cannot be accrued or redeemed on private functions.

EQUIPMENT RENTALS

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

ENTERTAINMENT

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

FOOD & BEVERAGE

Our insurance policy requires that ALL Food and Beverage must be provided by Barrett's Olde Scotland Links 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 in the purchase & consumption of alcohol.

DECORATIONS

We reserve the right to approve all decorations for private functions. You will have one hour prior to the start of your event to decorate the room, please plan accordingly. (No confetti!)

WEDDINGS

If using this menu for a wedding celebration all buffets and plated entree sections are subject to an extra \$6 per person charge. The additional fee is to ensure adequate staffing for your wedding celebration.

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.

RENTAL FEE

RENTAL FEE- \$200* Your rental fee includes:

- Preparation with a personal event coordinator
- Use of a private space for 4 hours
- Fully trained waitstaff and bartenders
- Room setup and after event clean up
- Preparation and serving of menu choice
- Complimentary choice of colored lines and napkins
- Complimentary cake cutting

HOT HORS D'OEUVRES

Prices based on 50 pieces.

BACON-WRAPPED SCALLOPS | \$150

BAKED STUFFED MUSHROOMS | \$95
With Seafood Stuffing

ITALIAN MEATBALLS | \$85

**MINI CHICKEN TERIYAKI
& PINEAPPLE KABOBS** | \$95

BUFFALO WINGS | \$95
Hot and Spicy

CHICKEN TENDERS | \$85
Plain, Gold Fever, Buffalo or Teriyaki

SPINACH & CHEESE PUFFS | \$95

STEAK & CHEESE EGG ROLLS | \$100

**CHICKEN PARMIGIANA
EGG ROLLS** | \$95

COCONUT CHICKEN TENDERS |
\$100 Pina Colada Dipping Sauce

CHIMICHURRI BEEF SKEWERS | \$135

CRAB RANGOON | \$105
Asian Sweet Chili Sauce

**PRETZEL BITES
WITH BEER CHEESE SAUCE** | \$90
And Mustard Dipping Sauce

MINI CRAB CAKES | \$150
With Creole Remoulade Sauce

BUFFALO CHICKEN SLIDERS | \$120
Bleu Cheese Aioli and Celery Slaw

MINI BEEF SLIDERS | \$120
With Aged Cheddar And Caramelized
Onions On Mini Brioche

BANG BANG CAULIFLOWER | \$95
Choice of Buffalo Sauce or Asian
Sweet Chili

BBQ PULLED PORK SLIDERS | \$130
Cheddar Cheese

COCONUT SHRIMP | \$120

JERK CHICKEN SKEWERS | \$95
With Pineapple Rum Glaze

COLD HORS D'OEUVRES

Prices based on 50 pieces.

TORTELLINI SKEWERS | \$95
Olive Oil & Garlic Marinated Cheese
Tortellini, Fresh Mozzarella,
Grape Tomatoes

CAPRESE SKEWERS | \$85

**STRAWBERRY & GOAT
CHEESE BRUSCHETTA** | \$95

**FILET OF BEEF WITH
GORGONZOLA GARLIC
MOUSSE** | \$150
Served Over Mini Toast Points

**CURRIED CHICKEN
LETTUCE CUPS** | \$90

SHRIMP COCKTAIL | \$150

B.L.T CROSTINI | \$95

**HEIRLOOM TOMATO
BRUSCHETTA** | \$95

AHI POKE WONTON | \$150
Pineapple, Sweet Peppers, Soy Glaze

PROSCIUTTO WRAPPED ASPARAGUS |
\$90

**LOBSTER SALAD
SLIDERS** | MARKET PRICE

PASSED HORS D'OEUVRES

Choice of 3 | \$12 PER PERSON | 1 hour | Minimum guest count: 50

**MINI CHICKEN TERIYAKI &
PINEAPPLE KABOBS**

STEAK & CHEESE EGG ROLLS

BACON-WRAPPED SCALLOPS

BAKED STUFFED MUSHROOMS

COCONUT CHICKEN TENDERS

MINIATURE CRAB CAKES

CAPRESE SKEWERS

CHIMICHURRI BEEF SKEWERS

COCONUT SHRIMP

MINI BEEF SLIDERS

TORTELLINI SKEWER

STATIONARY DISPLAYS

Please note the following displays serve 50 people.
Availability based on current covid restrictions.

FRUIT DISPLAY | \$175

With Marshmallow Yogurt Dip or Strawberry Grand Marnier Cheesecake Dip, Assortment of Seasonal Fresh Fruit

FRUIT AND CHEESE DISPLAY | \$200

An assortment of Seasonal Fresh Fruits, Imported and Domestic Cheeses

NEW ENGLAND RAW BAR | MKT PRICE

Customize your own Raw Bar with the following options:

Shrimp Cocktail, Littleneck Clams, Oysters, Snow Crab, Lobster Tail, Chilled PEI Mussels, or Marinated Calamari Salad, served with Spicy Cocktail Sauce, Lemon and Horseradish

CHEESE & CRACKER DISPLAY | \$175

Selection of Imported and Domestic Cheeses accompanied with Crackers

GREEN GROCER | \$175

A colorful display of Seasonal Fresh Vegetables served with Two Seasonal Dips

TUSCAN TABLE | \$375

Antipasto Platters of Cured Meats, Cheeses, Marinated Vegetables and Olives, accompanied by an array of Breads and Infused Oils for Dipping, Tomato Bruschetta Crostini & Hummus with Pita Bread

SOUTH OF THE BORDER TACO BAR | \$325

Fresh fried Tortilla Chips, crispy Taco Shells, Soft Flour Tortillas, seasoned Ground Beef, Honey Tequila Lime Chicken, Adobo Pork Carnitas, Sour Cream, Guacamole, Shredded Cheddar Cheese, Shredded Lettuce, Pico de Gallo

MIMOSA BAR | \$275

6 bottles of Champagne, Orange Juice, Strawberry, Watermelon & Mango Purees, Blackberries, Strawberries, Blueberries and Raspberries. Each additional bottle of champagne is \$25

BREAKFAST BUFFET

\$19 PER PERSON

CHEDDAR SCRAMBLED EGGS

TOASTED ENGLISH MUFFINS

MAPLE SAUSAGE & SMOKED BACON

FRESH FRUIT BOWL

ROASTED RED POTATOES

ASSORTED JUICES

BELGIAN WAFFLES OR FRENCH
TOAST CASSEROLE

FRESHLY BREWED
COFFEE & TEA

MEETING BREAK

\$12 PER PERSON

MINI DANISH

FRESHLY BREWED COFFEE & TEA

MINI MUFFIN

BOTTLED WATER

FRESH FRUIT



Minimum guest count is 35. If under, \$2.00 charge per person is applied. Menu items are prepared exclusively with zero trans-fat oils and shortenings.
All food and beverage items are subject to a 7% State & Local tax, 18% gratuity and 2% taxable administrative charge.

BARRETT'S BRUNCH

\$26 PER PERSON

Buffet

Cheddar Scrambled Eggs
Maple Glazed Sausage
Smoked Bacon
Roasted Red Potatoes
Assorted Seasonal Fruit Bowl
Selection of Danish Pastries
Assorted Juices
Freshly Brewed Coffee & Tea

Choice of:

Belgian Waffles or
French Toast Casserole

Choice of One:

Chicken Broccoli Alfredo with Penne,
Baked Stuffed Chicken, Chicken
Caesar Salad, Chicken Marsala, Baked
Macaroni & Cheese, Lemon Chicken
Spinach, Sliced Roast Beef with
Mushroom Gravy

Chef Stations

(\$75 chef charge per station)

CARVING

Baked Ham - \$5 PER PERSON
Roasted Turkey - \$5 PER PERSON
Roasted Prime Rib au Jus -
(\$MP)

OMELET | \$6 PER PERSON

Our chefs create your omelet to order with
fresh eggs and fresh seasonal ingredients

Build Your Own Bloody Mary Bar

\$200

Includes: Titos Vodka, Spicy Bloody
Mary Mix, Original Bloody Mary Mix,
Assorted Hot Sauces, Bacon, Chilled
Shrimp, Skewered Pepperoni and
Provolone Cheese, Pickle Spears,
Horseradish, Worcestershire, Celery
Stalks, Bleu Cheese Stuffed Olives,
Lemon & Lime Wedges and a Bacon &
Pepper Dusted Rim.

- Serves Approximately 25 People

Each Additional Bottle \$150

NEW YORK, NEW YORK

\$20 PER PERSON

FINGER SANDWICHES OR WRAPS

Choice of three:

Honey Ham & Domestic Swiss
Poached Chicken Salad
with Craisins
House-made Seafood Salad
House-made Tuna Salad with Celery
Smoked Turkey
& Vermont Cheddar
Slow Roasted Rare Roast Beef

SERVED WITH

Pickles
House Fried Potato Chips

SALAD

Choice of one:

Garden Salad with
Fresh Cut Vegetables
Classic Caesar Salad
Deli Style Macaroni Salad
Red Bliss Potato Salad

DESSERT

Choice of one:

Freshly Baked Assorted Cookies
Freshly Baked Brownies



BARRETT'S LUNCHEON

\$22 PER PERSON*

ENTRÉES

Choice of two:

Chicken, Broccoli Alfredo with Penne

Chicken Piccata

Lemon-Spinach Chicken

Boston Baked Cod

Chicken Marsala

Sliced Roast Beef with
Mushroom Gravy

Baked Stuffed Chicken with
Supreme Sauce

SIDES

Choice of two:

Yukon Gold Whipped Potatoes

Oven-Roasted Red Bliss Potatoes

Rice Pilaf

Sautéed Mixed Vegetables

Honey-Glazed Baby Carrots

Garlic Butter Green Beans

SALAD

Choice of one:

Garden Salad with
Fresh Cut Vegetables

Classic Caesar Salad

DESSERT

Choice of one:

Vanilla Ice Cream
with Strawberries

Vanilla Ice Cream
with Chocolate Sauce

Fresh Baked Assorted Cookies

SERVED WITH

Rolls & Butter

Freshly Brewed Coffee & Tea

THE PICNIC BBQ BUFFET

\$26 PER PERSON

APPETIZER

Maple & Pineapple Kielbasa

Fresh Fried Tortilla Chips with
Guacamole and Fresh Salsa

BUFFET

Hot Dogs

Hamburgers & Cheeseburgers

Chicken & Seasonal
Vegetable Kabobs

Corn on the Cob (Seasonal)

Relish Tray

Fresh Baked Cornbread

Watermelon

SALAD

Choice of one:

Mediterranean Bow Tie Pasta Salad

Red Bliss Potato Salad

Garden Salad with
Fresh Cut Vegetables

ADDITIONS

Ribs - \$7 PER PERSON

Turkey Tip Kabobs - \$5 PER PERSON

Steak Tip Kabobs - \$8 PER PERSON

* AVAILABLE MONDAY - FRIDAY FROM 11AM - 4PM



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HOW SWEET IT IS TEA PARTY

\$22 PER PERSON

Perfect for

Bridal or Baby Showers

SALAD

Choice of one:

Strawberries, Feta & Arugula
Garden Salad with Fresh
Cut Vegetables
Fresh Seasonal Fruit Salad
Mediterranean Bowtie
Pasta Salad
Classic Caesar Salad

ASSORTED TEA WRAPS

Choice of three:

House Roasted Turkey Breast
Chicken Salad with Craisins
Slow-Roasted Roast Beef
Tuna Salad with Celery
Baked Ham & Swiss Cheese
Greek Chicken with Feta
Vegetarian Hummus Wrap
Lobster Salad
(\$MK)

ENTRÉES

Choice of one:

Medley of Seasonal Vegetables
and Penne Pasta in a Lemon Butter
Garlic Wine Sauce
Spinach & Feta stuffed Chicken with
a Rosemary Lemon Cream sauce
Turkey Tip & Seasonal Vegetable
Kabob
Salmon with a Citrus Basil Salsa

SERVED WITH

Assorted Iced Teas or Coffees House
Fried Potato Chips
Assorted Danish

THE CASUAL

\$23 PER PERSON

Perfect for

Family Reunions, Corporate Meetings and Sports Banquets

APPETIZERS

Choice of three:

Mozzarella Sticks
Chicken Tenders
Steak & Cheese Egg Rolls
Potato Skins
Cheeseburger Sliders
Meatballs
Mac & Cheese Bites
Crab Rangoon
Buffalo Dip

ENTRÉES

Choice of one:

Chicken, Broccoli Alfredo with Penne
Baked Macaroni & Cheese
Cheese Ravioli with Marinara

DESSERT

Choice of one:

Freshly Baked Assorted Cookies
Freshly Baked Brownies

SERVED WITH

Rolls & Butter
Fountain Soda



LITTLE ITALY

\$27 PER PERSON

SALAD

Choice of one:

Garden Salad with
Fresh Cut Vegetables

Classic Caesar Salad

Antipasto Salad

PASTA

Choice of one:

Cheese Ravioli with Marinara

Cheese Ravioli with Alfredo

Baked Macaroni & Cheese

DESSERT

House-made Cannoli

ENTRÉES

Choice of two:

Italian Sausage with Peppers
and Onions

Meatballs with Marinara Sauce

Chicken Parmigiana

Baked Stuffed Shells

Baked Ziti with Meat Sauce

Shrimp Scampi with Penne
(Add \$5 PER PERSON)

SERVED WITH

Rolls & Butter

Fresh Brewed Coffee & Tea

THE BARRETT'S BUFFET

\$28 PER PERSON

ENTRÉES

Choice of two:

Chicken Stir-Fry

Chicken, Broccoli Alfredo with Penne

Baked Stuffed Shells

Pasta Primavera

Chicken Piccata

Boston Baked Cod

Lemon-Spinach Chicken

Chicken Marsala

Chicken Parmigiana

Sliced Roast Beef with
Mushroom Gravy

Baked Stuffed Chicken with
Supreme Sauce

Roasted Prime Rib Au Jus
(\$MP)

COMPLETE YOUR MEAL. CHOOSE ONE FROM EACH

SALAD

Garden Salad with Fresh Cut Vegetables, Classic Caesar Salad,
Deli Style Pasta Salad, or Red Bliss Potato Salad

STARCH

Penne Pasta with Marinara Sauce, Yukon Gold Whipped Potatoes, Rice Pilaf,
or Oven-Roasted Red Bliss Potatoes

VEGETABLE

Green Beans, Broccoli, Zucchini, Summer Squash, Sautéed Mixed Vegetables,
or Honey-Glazed Baby Carrots

DESSERT

Vanilla Ice Cream with Strawberries or Chocolate Sauce,
Fresh Baked Assorted Cookies

Freshly Baked Brownies

SERVED WITH

Rolls & Butter

Freshly Brewed Coffee & Tea

LOBSTER BAKE

Priced Daily

BUFFET

1¼ lb. Lobster

Chicken & Seasonal Vegetable Kabobs

Clam Chowder

Red Bliss Potatoes

Corn on the Cob (Seasonal)

DESSERT

Strawberry Shortcake

CHOICE OF ONE SALAD

Deli Style Pasta Salad

Red Bliss Potato Salad

Classic Caesar Salad

Garden Salad with Fresh Cut Vegetables

SERVED WITH

Fresh Baked Cornbread & Butter

Freshly Brewed Coffee & Tea

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PLATED ENTRÉES

First Course | CHOOSE ONE

- Garden Salad
- Caesar Salad
- Soup Du Jour
- New England Clam Chowder (**add \$1 PER PERSON**)

Sides | Choose one Starch & One Vegetable

STARCH

- Yukon Gold Whipped Potatoes
- Oven-Roasted Red Bliss Potatoes
- Rice Pilaf
- Baked Mac n' Cheese

VEGETABLE

- Green Beans Almondine
- Sautéed Mixed Vegetables
- Honey-Glazed Carrots
- Broccoli

Second Course | CHOOSE TWO *(Third choice available for additional fee)*

BEEF

PRIME RIB | LUNCH \$29, DINNER \$35
With Au Jus and Horseradish Cream

NEW YORK SIRLOIN | LUNCH \$28, DINNER \$34
With a Mushroom Demi-Glace

SEAFOOD

GRILLED SALMON | LUNCH \$22, DINNER \$27
With Lemon Beurre Blanc

BAKED COD | LUNCH \$20, DINNER \$25
With seasoned Bread Crumbs

POULTRY

BAKED STUFFED CHICKEN | LUNCH \$18, DINNER \$23
Stuffed with Traditional Stuffing, topped with
Supreme Sauce

LEMON SPINACH CHICKEN | LUNCH \$18, DINNER \$22
With Spinach and Lemon Beurre Blanc

OVEN-ROASTED TURKEY | LUNCH \$18, DINNER \$23
With a Traditional Stuffing, Gravy and Cranberry Sauce

Dessert | CHOOSE ONE

- Boston Cream Pie
- Cheesecake with Strawberry Compote
- Pecan Pie
- Chocolate Cake *or your special occasion cake served with Vanilla Ice Cream*

(For assorted pastries add \$3 PER PERSON.)

All entrées include assorted dinner rolls
and butter, choice of soup or salad,
starch, vegetable, dessert,
coffee and tea station.

LISTED PRICE IS PER PERSON

SWEET ENDINGS

Availability based on current covid restrictions.

CHEESECAKE BAR | \$8 PER PERSON

Classic New York Cheesecake, Hot Fudge, Caramel, Whipped Cream, Strawberries, Blueberries, Marshmallow, Sprinkles, M&M's, Crushed Oreos, Gummy Bears, Toffee Crumbles

ICE CREAM SUNDAE BAR | \$8 PER PERSON

Chocolate and Vanilla Ice Cream, Hot Fudge, Caramel, Whipped Cream, Strawberries, Blueberries, Marshmallow, Sprinkles, M&M's, Crushed Oreos, Gummy Bears, Toffee Crumbles

THE GRAND FINALE | \$9 PER PERSON

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

DONUT WALL | \$8 PER PERSON

Assorted local made donuts. Selection vary by season.

Please ask what flavors are currently available.



FINISHING TOUCHES

WIRELESS LED UPLIGHTING | \$100 CHARGE

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

SLIDESHOW | COMPLIMENTARY

Our function rooms are equipped with 75" LED TVs for your use. Customize your event with a slideshow that will dazzle your guests, or a Powerpoint for your convenience at your business event. 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 your business 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 | \$600 / 4 HOURS

DJ Services for Weddings may incur an additional cost.

DANCE FLOOR RENTAL | \$200

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