



PRIVATE DINING LUNCH/BRUNCH MENUS

LUNCHEON MENU OPTION - PLATED

Choose from

Fish and Chips, Caesar Salad with Grilled Chicken, Turkey BLT, or French Dip

Chocolate Cake for dessert

\$20/pp

LUNCHEON BUFFET OPTION UP TO 35 GUESTS

available from 11:30am to 1pm ends at 4pm

Ch'ale

Garden Salad or Caesar Salad

Pasta Salad or Potato Salad

Assorted Wraps

Chicken Fingers with Assorted Sauces

Assorted cookies and brownies

\$19/pp

BREAKFAST / BRUNCH OPTION

available from 11:30am to 1pm

Coffee, tea, fountain sodas, and water

Fresh fruit

Mini muffins

Breakfast potatoes

Scrambled eggs

Bacon or sausage

French toast

\$19/pp

Massachusetts meal tax of 6.25% and 20% service charge will be added to final bill.



PRIVATE DINING BUFFET MENUS

OUR SIGNATURE BUFFET

\$26 per person up to 38 Guests

Choose Two Entrees

Chicken Parmesean

Chicken, Broccoli and Pasta

Chicken Florentine

Chicken Prociutto

Baked Stuffed Sole

Meatballs with Marinara

Steak Tips additional \$4 per person

Grilled Salmon additional \$5 per person

Roasted Prime Rib Au Jus additional \$8 per person

Choose One of Each

SALAD

Garden Salad or Caesar Salad

VEGETABLE

Green Beans, Sautéed Mixed Vegetables, or Honey-Glazed Carrots

SIDES

Mashed Potatoes, Rice, or Oven-Roasted Potatoes

DESSERT (choose one)

Chocolate Cake, Chocolate Mousse, Assorted Cookies or Brownies



PRIVATE DINING PLATED MENUS

Private dining room for 20 to 35 guests.

Beer bread and sweet butter will be served to all guests.

With each plated option your guest will have the choice of a house salad or a cup of Ch'ale or Soup of the day.

A final count and menu option choices due one week prior to event

MENU OPTION 1 - PLATED

Choice of a house salad or a cup of Ch'ale

Baked Cod or Haddock, Chicken Prosciutto, or Steak Tips

Chefs Specialty Dessert, Chocolate Mousse, or Chocolate Cake

\$31/pp

MENU OPTION 2 - PLATED

Choice of a house salad or a cup of Ch'ale

Sweet Chili Scallops, Grilled Salmon, or Steak Tips

Chefs Specialty Dessert, Chocolate Mousse, or Chocolate Cake

\$33/pp

MENU OPTION 3 - PLATED

Choice of a house salad or a cup of Ch'ale

Baked Seafood Trio, Lobster Mac and Cheese, or Bistro Steak

Chefs Specialty Dessert, Chocolate Mousse, or Chocolate Cake

\$39/pp



ADD ON OR A LA CARTE ITEMS

<u>Menu Item</u>	<u>Sm Serves 15-25</u>	<u>Lg Serves 25-30</u>
Cheese and Cracker Tray	\$80	\$150
Veggie and Dip Platter	\$50	\$70
Veggie and Hummus Platter	\$60	\$80
Buffalo Chicken Dip	\$30	\$70
Pretzels and Beer Dip	\$30	\$55
Garden Salad	\$35	\$60
Caesar Salad	\$50	\$80
Specialty Salad	\$60	\$90
Shrimp Cocktail	\$70 (35 pieces)	\$135 (70 pieces)
Scallops Wrapped in Bacon	\$90 (35 pieces)	\$150 (70 pieces)
Chicken Wings	\$65 (40 wings)	\$115 (80 wings)
Boneless Chicken Tenders	\$60 (40 tenders)	\$100 (80 tenders)
<i>Choice of Plain, Buffalo, Barbeque, Sweet Chili, Parm Garlic</i>		
Barbeque Ribs	\$40	\$80
Calamari	\$70	\$120
Coconut Shrimp	\$60	\$120
Mini Crab Cakes	\$55	\$110

ADD ON ITEMS

Ch'ale \$4/pp

Assorted Chefs Selection Pizzas priced per pizza

Assorted Cookies or Brownies \$60

Coffee Station - add \$50

TACO BAR - Beef, choice of Pulled Pork or Spicy Chicken with all the fixings add \$10 person add to signature buffet

BLOODY MARY BAR Condiments \$75 - MIMOSA BAR Condiments \$50 (+ each drink per guest)

CONTRACT

RESERVING A PRIVATE EVENT

Non-refundable deposit of \$200 is required due to secure date of event. No date will be promised or held without the room fee deposit being paid. Remaining balance less the deposit will be due on the date of the event. The payment is for the number of meals to be served that date and scheduled time. Brew Fish is not responsible for guests not in attendance. All functions are scheduled for four hour increments.

Private Dining Room - Up to 40 guests

Minimum spend in food and beverage will vary depending on day of the week.

Mon through Friday Lunch between 11:30 am and 4pm \$500

Mon through Wed Dinner between 5pm and 10pm \$600

Thursday or Sunday Dinner between 5pm and 10pm \$800

Friday or Saturday Dinner between 5pm and 10pm \$1800

Saturday or Sunday Lunch or Brunch between 11:30 am and 4pm \$800

The Beer Garden - Up to 80 Guests

Minimum spend in food and beverage will vary depending on day of the week.

Beer Garden events are seasonal June through Sept and weather permitting - in inclement weather will be held in the private dining room

Mon through Friday Lunch between 11:30 am and 4pm \$800

Mon through Wed Dinner between 5pm and 10pm \$1200

Saturday or Sunday Lunch or Brunch between 11:30 am and 4pm \$1200

Thursday Evening 5pm to 10pm \$1800

Beer Garden is currently not available for private events Friday, Saturday, or Sunday Evening Events

Final payment must be made in the form of cash or credit card MC/VISA, AMEX or DISCOVER. No other forms of payment will be accepted.

All prices are subject to 20% gratuity and 6.25% Massachusetts sales tax. Prices subject to change.

FINAL ARRANGEMENTS

Final arrangements should be made by appointment no later than one week prior to your function.

Final menu selections and guaranteed number of guest attending should be given one week prior to the function. No cancellations of the guaranteed count will be accepted day of the function. However, additions will be allowed the day of up to 5% more. You are responsible to pay for minimum guarantee, or actual number of guests served, whichever is greater.

Function room will be available typically one hour prior to event for decorating, set up, and deliveries of cake, flowers, etc.

Please be advised that taping, tacking, and nailing to the walls, ceiling, or paint is prohibited.

Confetti and glitter are not allowed for decorating purposes due to clean up.

Brew Fish shall not assume the responsibility for the damage or loss of any merchandise or articles brought onto the property of, or inside the facility.

CANCELLATIONS

We must be notified in writing or via email 7 days prior to your event. The room fee deposit is non-refundable.

CONTRACT

LIQUOR SERVICE

Brew Fish holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. All guests must comply with these regulations.

In compliance with MA State Liquor Laws, Brew Fish does not allow the service of alcoholic beverages to anyone under the age of 21. MA State Liquor Laws prohibit liquor being brought onto or removed from the premises for distribution (i.e. liquor favors). Management also reserves the right to refuse liquor service to anyone who is intoxicated and may terminate liquor service before the close of each function. At no time are you or any guests allowed to consume any type of beverage outside of the posted areas at the Brew Fish. Brew Fish has the right to cancel any event, contact local law enforcement, and demand immediate payment if any of the MA State liquor laws are ignored.

MA State Liquor laws are clearly posted in the main bar area and the function room bar area.

FOOD

Due to Food Safety recommendations of the FDA issued food code and board of health guidelines
NO LEFTOVER FOOD can leave premises by patrons.

Before placing your order, please inform your server if a person in your party has a food allergy.

MISCELLANEOUS

We require that all food and beverages be purchased through us.

However, if you choose to bring in a cake it will be subject to a \$2/pp cake fee.

In compliance with local laws, Brew Fish is a non-smoking establishment (includes e-cigarettes). For safety reasons, open flame centerpieces are not allowed. Extensive and overly excessive cleanup beyond what is typical for function use, or any damage caused to the function room or bathrooms, may require us to charge a clean up fee.

Date of Event ____ / ____ / ____ Time of Event _____

Type of Event _____ Expected Guest Count _____

Contact/Host Name _____ Contact Phone _____

Contact Email _____

X _____

I have reviewed and accept the terms and conditions of the private dining contract Date

Deposit Received _____ Date Received ____ / ____ / ____