



PRIVATE DINING LUNCH/BRUNCH MENUS

Luncheon Buffet

Pretzel and Dip Tray
House Garden Salad
Pasta Salad
Assorted Wraps
Chicken Fingers with Assorted Sauces
Assorted cookie platter
\$23/pp

Brunch Buffet

Fresh fruit tray
Quiche
House Garden Salad
Breakfast potatoes
Scrambled eggs
Applewood Smoked Bacon
French toast Casserole with Sweet Butter and Maple Syrup
\$24/pp
Add Steak tips + \$5 per person

Birthday Pizza Party

Pretzel and Dip Tray
House Garden Salad
Assorted Pizzas (Choice of 3)
Chicken Tenders with Assorted Sauces (approx 4 per guest)
Assorted cookie platter
\$23/pp

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



PRIVATE DINING BUFFET MENUS

Our Signature Buffet

\$29 per person

Choose Two Entrees

Chicken, Broccoli and Pasta

Chicken Florentine

Chicken Prosciutto

Baked Haddock

Meatballs with Marinara

Steak Tips additional \$5 per person

Grilled Salmon additional \$5 per person

Choose One of Each

SALAD

House Garden Salad or Caesar Salad

VEGETABLE

Green Beans, Sautéed Mixed Vegetables, or Heirloom Carrots

SIDES

Mashed Potatoes, Rice, Pasta, or Oven-Roasted Potatoes

DESSERT (choose one)

Chocolate Cake or Cookie Tray



COCKTAIL PARTY

Cocktail Party Style

\$24 per person

Appetizers

STATIONERY APPETIZERS

(Choose One)

Pretzel and Mustard Dip

Buffalo Chicken Dip

(Choose One)

Calamari

Cheese and Crackers

Chale

(Choose One)

Chicken Tenders or Chicken Wings

SALAD OR CRUDITE PLATTER

(Choose One)

House Garden Salad, Caesar Salad,
or Veggie and Dip Tray

PIZZA

Assorted Pizza - Approx 3 slices per guest
Cheese, Margherita, Spinach and Prosciutto,
Buffalo Chicken, Barbeque Chicken

DESSERT

Assorted Cookie Tray



PRIVATE DINING PLATED MENUS

Private dining room for up to 40 guests.

Plated Dinner Option is not available on Friday or Saturday evenings.

A final count and all menu option choices must be provided one week prior to event.

Menu Option 1 - Plated

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

Baked Haddock, Chicken Prosciutto, or Steak Tips

Dessert

\$33/pp

Menu Option 2 - Plated

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

Shrimp Scampi, Grilled Salmon, or Steak Tips

Dessert

\$35/pp

Menu Option 3 - Plated

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

Baked Seafood Combo, Scallops, or Steak Tips

Dessert

\$42/pp



ADD ON MENU ITEMS

Menu Item

Veggie and Dip Platter	\$3 per person	
Fresh Fruit Tray	\$3 per person	
Buffalo Chicken Dip Platter	\$3 per person	
Cheese and Cracker Tray	\$4 per person	
Pretzels and Beer Dip Tray	\$4 per person	
Chale (our signature soup)	\$5 per person	
Calamari	\$5 per person	
Appetizer Meatballs	\$5 per person	
Chicken Wings in warming tray	\$75 (sm 35 pieces)	\$150 (lg 70 pieces)
Boneless Chicken Tenders in warming tray	\$75 (sm 35 pieces)	\$150 (lg 70 pieces)
Shrimp Cocktail Tray	\$85 (sm 35 pieces)	\$175 (lg 70 pieces)
Scallops Wrapped in Bacon	\$105 (sm 35 pieces)	\$200 (lg 70 pieces)
Coconut Shrimp Tray	\$85 (sm 35 pieces)	\$175 (lg 70 pieces)
Mini Crab Cakes Tray	\$85 (sm 35 pieces)	\$175 (lg 70 pieces)

Other Add on Items

Fountain Drinks \$2.50/pp

Assorted Chefs Selection Pizza - priced per pizza

Assorted Cookie Tray sm \$60 lg \$80

Coffee Station - add \$50

BLOODY MARY BAR Set up \$75 - MIMOSA BAR Set up \$75 (+ each drink per guest)

CONTRACT

RESERVING A PRIVATE EVENT

Your reservation of event will be confirmed once the room fee deposit being paid. Remaining balance will be due on the date of the event. Up to 20 guests may order off either regular or function menu. More than 20 guest will need to order off of our function menu. The payment is for the number of meals confirmed 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 Function in Lounge - Up to 40 guests

Function Room Deposit: Tues through Sun Lunch or Dinner \$200
Fri or Sat Night between 5pm and 10pm \$200 Deposit is room fee

Minimum spend food and beverage:

Tues through Friday Lunch between 12pm and 4pm \$600
Tues or Wed Dinner between 5pm and 10pm \$800 Thurs Dinner \$1000
Friday or Saturday Dinner between 5pm and 10pm \$1800
Saturday or Sunday Lunch or Brunch until 4pm \$1000

The Beer Garden or Tent - Up to 50 Guests

Beer Garden and Tented events are seasonal June through Sept and weather permitting - in inclement weather will be held in the lounge

Minimum spend food and beverage:

Mon through Friday Lunch between 12pm and 4pm \$1000
Mon through Thurs Dinner between 5pm and 10pm \$2000
Saturday or Sunday Lunch or Brunch between until 4pm \$1400
Beer Garden and Tent are currently not available for private events
on Friday, Saturday, or Sunday Evenings

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. 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, however it may be transferred to another date if that date is available.

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 ____ / ____ / ____