



## PRIVATE DINING LUNCH/BRUNCH MENUS

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### LUNCHEON MENU OPTION - PLATED

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Choose from

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

Chocolate Cake for dessert

\$20/pp

### LUNCHEON BUFFET OPTION UP TO 40 GUESTS

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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 cookie platter

\$20/pp

### BRUNCH OPTION

available from 11:30am to 1pm

Fresh fruit

Danish / Mini Muffins

Breakfast potatoes

Scrambled eggs

Bacon and sausage

French toast Casserole with Sweet Butter and Maple Syrup

\$20/pp

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



## PRIVATE DINING BUFFET MENUS

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### OUR SIGNATURE BUFFET

\$27 per person up to 30 Guests

### 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, or Oven-Roasted Potatoes

#### DESSERT (choose one)

Chocolate Cake, Chocolate Mousse, or Brownies



## COCKTAIL PARTY

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### STATIONARY AND PASSED APPETIZERS

\$20 per person up to 45 Guests

#### Appetizers

(Choose One)

Pretzel and Beer Cheese

Buffalo Chicken Dip

(Choose Two)

Calamari

Chicken Tenders or Chicken Wings

Mini Crab Cakes

Cheese and Cracker Tray (add \$1 per guest)

Shrimp Cocktail (add \$1 per guest)

Scallop and Bacon (add \$2 per guest)

### SALAD OR CRUDITE PLATTER

(Choose One)

House Garden Salad or Caesar Salad or Veggie and Dip Tray

### FLATBREADS

(Choose An Assortment of Three)

Cheese, Margherita, Fig and Proscuitto, Buffalo Chicken, Barbeque Chicken

### DESSERT

Assorted Cookie Tray



## PRIVATE DINING PLATED MENUS

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Private dining room for up to 30 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**

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Choice of a side house salad or a cup of Ch'ale  
Baked Haddock, Chicken Prosciutto, or Steak Tips  
Chefs Specialty Dessert, Chocolate Mousse, or Chocolate Cake  
\$33/pp

### **MENU OPTION 2 - PLATED**

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Choice of a side house salad or a cup of Ch'ale  
Shrimp Scampi, Grilled Salmon, or Steak Tips  
Chefs Specialty Dessert, Chocolate Mousse, or Chocolate Cake  
\$35/pp

### **MENU OPTION 3 - PLATED**

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Choice of a side house salad or a cup of Ch'ale  
Baked Seafood Trio, Scallops, or NY Strip Steak  
Chefs Specialty Dessert, Chocolate Mousse, or Chocolate Cake  
\$45/pp



## ADD ON MENU ITEMS

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<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	\$35	\$70
Pretzels and Beer Dip	\$30	\$60
Garden Salad	\$35	\$60
Caesar Salad	\$50	\$80
Specialty Salad	\$60	\$90
Shrimp Cocktail	\$75 (35 pieces)	\$140 (70 pieces)
Scallops Wrapped in Bacon	\$90 (35 pieces)	\$160 (70 pieces)
Chicken Wings	\$70 (40 wings)	\$125 (80 wings)
Boneless Chicken Tenders	\$70 (40 tenders)	\$125 (80 tenders)
<i>Choice of Plain, Buffalo, Barbeque, Sweet Chili, Ten Spice</i>		
Calamari	\$75	\$130
Coconut Shrimp	\$75	\$130
Mini Crab Cakes	\$75	\$130

### ADD ON ITEMS

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Ch'ale \$5/pp

Assorted Chefs Selection Flatbread priced per flatbread

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

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## 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 \$400

Friday or Saturday Dinner off season (June-Sept) by special arrangement

#### 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 between 11:30 am and 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 \$800

Mon through Thurs Dinner between 5pm and 10pm \$1400

Saturday or Sunday Lunch or Brunch between 11:30 am and 4pm \$1000

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

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## 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.

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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 \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_