



## PRIVATE DINING LUNCH/BRUNCH MENUS

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### Luncheon Buffet

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

### Brunch Buffet

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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

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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

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### **Our Signature Buffet**

\$29 per person up to 50 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, Pasta, or Oven-Roasted Potatoes

#### **DESSERT (choose one)**

Chocolate Cake or Cookie Tray



## COCKTAIL PARTY

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### Cocktail Party Style

\$24 per person up to 50 guests

#### 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

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Private dining room for up to 30 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

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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

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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

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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

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### 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

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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 50 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 - Thurs Dinner between 5pm and 10pm \$1000  
Friday or Saturday Dinner between 5pm and 10pm \$2500  
Saturday or Sunday Lunch or Brunch until 4pm \$2500

### The Beer Garden or Tent - Up to 80 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 \$2000  
Mon through Thurs Dinner between 5pm and 10pm \$5000  
Saturday or Sunday Lunch or Brunch between until 4pm \$2500  
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 \_\_\_\_ / \_\_\_\_ / \_\_\_\_