

Barker Tavern

Congratulations on your engagement!

Thank you for considering The Barker Tavern for your wedding reception. For over thirty years our family has hosted the finest weddings South of Boston.

When your guests arrive they'll find a spectacular setting; two grand buildings perched on a hill overlooking Scituate Harbor, with beautifully landscaped gardens and a red brick walkway lined with delightful rose bushes. The elegant and modern Williams Room accommodates up to 200 guests with its eight foot high stone fireplace and cathedral ceiling. While our historic New England Room, located in a fully restored 17th century building, is ideal for smaller receptions with charming low ceilings, exposed beams and luxurious furnishings. Whether you are planning an intimate gathering of fifty or a large party of 200, we have the setting to make your perfect day a reality.

The Barker Tavern is family owned and exceptional personal service is our specialty; our staff of professionals will do everything they can to create a unique and memorable experience for you and your guests. We are known for our great food, elegant ambiance and attention to detail.

This exceptional level of service extends to the packages that we offer. Our packages are designed to make it simple for you. Just multiply the number of guests by the package price to determine the cost of your reception. It's that easy. Of course, there are extras you can purchase such as an open bar and more, but our packages include all the necessities and no hidden surprises.

When you hold your reception at the Barker, you will be treated like a treasured member of our family. Please feel free to call on us at any time to answer your questions or to schedule a tour. Welcome to the Barker Tavern, we're here to make your dreams come true.

The Jordan Family

All of our Wedding Packages include the following:

- Five Hour Wedding Reception
- Private Bridal Room
- Beautifully Landscaped Grounds for Outdoor Photography
- Elegant Floor Length Table Linens
- Framed Table Assignment Numbers
- Room Manager and Bridal Attendent to Supervise Your Reception
- Three Course Meal
- Champagne or Wine Toast
- Custom Wedding Cake from Konditor Meister Bakery
- Champagne, Fruit and Cheese Served to the Bridal Party During Photos
- Bartender Service
- Full Staff
- Digital Photos Taken During Your Reception and Uploaded to our Website
- Your Own Personalized Wedding Planner
- Includes all Fees and Taxes

Barker Tavern

Barker Plated Packages

Classic

- Champagne or Wine Toast
- Imported Cheeses, Vegetable Crudite, Fresh Fruit and Gourmet Crackers
- Garden Salad with Balsamic Vinaigrette Dressing
- Fresh Baked Rolls, Seasonal Vegetables and Roasted Potatoes or Rice Pilaf
- Choice of Two Entrées
- Ice cream with Hot Fudge Sauce or Fresh Strawberries
- Wedding cake from Konditor Meister Bakery
- Freshly Brewed Regular and Decaffeinated Coffee & Tea
- Full Service Staff
- For a price of 95. per person **including** all Fees and Taxes

Elegant

- Champagne or Wine Toast
- Imported Cheeses, Vegetable Crudite, Fresh Fruit and Gourmet Crackers
- Our Elegant Plated Appetizer Package including One Additional Stationary Appetizer and Four Passed Hors D'oeuvres
- Choice of Garden Salad with Balsamic Vinaigrette, Caesar or Greek Salad
- Fresh Baked Rolls, Seasonal Vegetables and Roasted Potatoes or Rice Pilaf or Baked Stuffed Potatoes
- Choice of Three Entrées
- Chocolate Mousse or Ice Cream with Hot Fudge
- Wedding cake from Konditor Meister Bakery
- Freshly Brewed Regular and Decaffeinated Coffee & Tea
- Full Service Staff
- For a price of 110. per person **including** all Fees and Taxes

Barker Tavern

Plated Dinner Menu

Please select Two Entrées for the Classic Package or
Three Entrées for the Elegant Package

Chicken

Chicken Marsala, sautéed with Marsala & mushrooms with demi glace and sweet butter

Oven Roasted Statler Breast of Chicken with pearl onions and white wine garlic jus

Baked Stuffed Chicken Breast with crabmeat, spinach & smoked gouda served with tomato herb compote

Chicken Picatta, sautéed with vermouth & lemon with mushrooms, artichoke hearts and capers

Chicken Francese, dipped in egg & flour and sautéed with mushrooms, artichoke hearts and white wine demi glace

Chicken Macadamia, coated with panko breadcrumbs & macadamia nuts and with citrus, coconut-soy sauce

Seafood

Pan Seared Haddock with fresh herbs, panko bread crumbs and lemon beurre blanc

Baked Stuffed Jumbo Shrimp with ritz cracker seafood stuffing and lemon parsley butter sauce

Grilled Salmon with lemon-pepper garlic crust and pineapple relish

Broiled Swordfish, fresh center cut portion with seasoned bread crumbs

Baked Stuffed Sole with spinach & crabmeat stuffing and creamy newberg sauce

Pan Seared Diver Sea Scallops with tarragon beurre blanc

Beef

Grilled Prime Filet Mignon with wild mushroom sauce

Slow Roasted Prime Rib of Beef Au Jus

Grilled Ribeye with bordelaise sauce

Charbroiled New York Sirloin with ancho chili butter

Petite Grilled Filet Mignon with wild mushroom sauce and two stuffed jumbo shrimp

Petite Grilled Filet Mignon with wild mushroom sauce and a swordfish medallion

Vegetarian

Pasta Primavera, fresh garden vegetables, parmesan cheese and cream sauce

Oven Roasted Zucchini Boat stuffed with wild rice and grilled vegetables au gratin

Spanakopita, sautéed spinach & feta cheese baked in phyllo served with tomato cucumber salad

Stuffed Eggplant, pan fried & rolled with artichoke hearts, spinach, mozzarella and feta cheese

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Barker Buffet Packages

Classic

- Champagne or Wine Toast
- Imported Cheeses, Vegetable Crudite, Fresh Fruit and Gourmet Crackers
- Garden Salad with Balsamic Vinaigrette Dressing
- Fresh Baked Rolls, Seasonal Vegetables and Roasted Potatoes or Rice Pilaf
- Choice of Three Entrées
- Ice cream Sundae Bar
- Wedding cake from Konditor Meister Bakery
- Freshly Brewed Regular and Decaffeinated Coffee & Tea
- Full Service Staff
- For a price of 110. per person **including** all Fees and Taxes

Elegant

- Champagne or Wine Toast
- Imported Cheeses, Vegetable Crudite, Fresh Fruit and Gourmet Crackers
- Our Elegant Plated Appetizer Package including One Additional Stationary Appetizer and Four Passed Hors D'oeuvres
- Choice of Garden Salad with Balsamic Vinaigrette, Caesar or Greek Salad
- Fresh Baked Rolls, Seasonal Vegetables and Roasted Potatoes or Rice Pilaf
- Choice of Three Entrées
- Dessert Buffet with Chocolate Dipped Strawberries
- Wedding cake from Konditor Meister Bakery
- Freshly Brewed Regular and Decaffeinated Coffee & Tea
- Full Service Staff
- For a price of 125. per person **including** all Fees and Taxes

Barker Tavern

Buffet Dinner Menu

Please select one of each

Chicken

Chicken Marsala, sautéed with Marsala & mushrooms with demi glace and sweet butter

Chicken Picatta, sautéed with vermouth & lemon with mushrooms, artichoke hearts and capers

Chicken Milanaise, coated in Panko breadcrumbs and parmesan cheese with port wine demi glace

Chicken Florentine, stuffed with spinach and feta cheese, coated in breadcrumbs with supreme sauce

Chicken Macadamia, coated with macadamia nuts and served with citrus, coconut-soy sauce

Seafood

Shrimp and Scallops Provencal, sautéed with garlic, tomato concasse and herbs de provence

Sea Scallops Au Gratin, garlic, oregano and white wine topped with parmesan and cheddar cheeses

Shrimp Mediterranean, sautéed with bell peppers, eggplant, sundried tomatoes and Kalamata olives

Grilled Salmon Medallions with pineapple relish

Seafood Au Gratin, swordfish, shrimp and scallops topped with parmesan and cheddar cheeses

Beef

Slow Roasted Top Round of Beef with mushroom or horseradish-sour cream sauce

Slow Roasted Prime Rib of Beef with mushroom or horseradish-sour cream sauce

Roast Pork Loin marinated in apple cider and honey with brown sugar & white wine sauce

Grilled Tenderloin of Beef with herb crust and wild mushroom or béarnaise sauce (additional \$3 per person)

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Barker Grand Packages

- Champagne or Wine Toast
- Imported Cheeses, Vegetable Crudite, Fresh Fruit and Gourmet Crackers
- Our Grand Appetizer Package including Two Additional Stationary Appetizers and Five Passed Hors D'oeuvres
- Choice of Garden Salad with Balsamic Vinaigrette, Caesar or Greek Salad
- Fresh Baked Rolls, Seasonal Vegetables and Choice of Starch
- Choice of Three Entrées
- Dessert Buffet with Chocolate Dipped Strawberries
- Wedding cake from Konditor Meister Bakery
- Freshly Brewed Regular and Decaffeinated Coffee & Tea
- Full Service Staff

Plated Menu

- For a price of 145. per person **including** all Fees and Taxes

Entrée (please select three)

You may choose any plated menu item previously listed **in addition to** the following:

Chicken Wellington, wrapped in puff pastry with mushrooms and spinach, with Madeira demi glace

Broiled Swordfish with yuzu jam, caramelized onions and savory rice

Macadamia Encrusted Filet of Salmon with creme of coconut, soy sauce and citrus reduction

Veal Steak wrapped in pancetta with roasted shallot bordelaise sauce

Herb Crusted Rack of Lamb with mint sauce

Grilled Filet Mignon paired with petite swordfish, wild mushroom sauce

Grilled Filet Mignon paired with a split lobster tail sautéed in butter, shallots and lemon

Buffet Menu

- For a price of 160. per person **including** all Fees and Taxes

Entrée (please select three)

You may choose any buffet menu item previously listed **in addition to** the following:

Seafood (please select one)

Petite Grilled Barker Swordfish with herb butter

Seafood Casserole, fresh shelled lobster, shrimp and scallops in ritz cracker stuffing

Seafood Newburg, shrimp, scallops and fresh lobster meat in rich sherry, cream sauce

Chicken (please select one)

Stuffed Chicken Breast with crabmeat, spinach and smoked gouda served with tomato herb compote

Chicken Francese dipped in egg & flour, sautéed with mushrooms, artichoke hearts and white wine demi glace

Chicken Cordon Bleu coated in panko breadcrumbs, filled with ham & swiss cheese and topped with supreme sauce

Beef

Grilled Tenderloin of Beef with herb crust and wild mushroom sauce and béarnaise

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Food Stations Menu

- Champagne or Wine Toast
- Imported Cheeses, Vegetable Crudite, Fresh Fruit and Gourmet Crackers
- Five Food Stations
- Dessert Buffet
- Wedding cake from Konditor Meister Bakery
- Freshly Brewed Regular and Decaffeinated Coffee & Tea
- Full Service Staff
- For a price of 120. per person **including** all Fees and Taxes

Stations

Salads

Caesar Salad

Field Greens with basil vinaigrette

Greek Country Salad of cucumbers, tomatoes, red onion, kalamata olives and feta cheese

Grilled marinated zucchini, summer squash, carrots and roasted red peppers

Assorted fresh baked breads and rolls

Pasta (please select two)

Farfalle Primavera, bow tie pasta with fresh vegetables in a marinara sauce

Tortellini Alfredo, cheese filled tortellini in a cream sauce with parmesan, mushrooms and sweet peas

Penne Puttanesca, penne pasta with onions, kalamata olives and capers in a spicy tomato sauce

Basil Linguine sautéed in extra virgin olive oil with garlic and fresh basil

Assorted fresh baked breads and rolls

Seafood (please select one)

Shrimp and Scallops Provencal, sautéed with garlic, tomato concasse and herbs de provence

Sea Scallops Au Gratin, garlic, oregano and white wine topped with parmesan and cheddar cheeses

Shrimp Mediterranean, sautéed with bell peppers, eggplant, sundried tomatoes and Kalamata olives

Chicken (please select one)

Chicken Picatta, sautéed with vermouth & lemon with mushrooms, artichoke hearts and capers

Chicken Marsala, sautéed with Marsala & mushrooms with demi glace and sweet butter

Chicken Macadamia, coated with macadamia nuts and served with citrus, coconut-soy sauce

Carving (please select one)

Slow roasted Prime Rib of Beef with horseradish-sour cream sauce

Slow Roasted Prime Rib of Beef with mushroom or horseradish-sour cream sauce

Grilled Tenderloin of Beef with herb crust and wild mushroom or béarnaise sauce (additional \$3 per person)

Barker Tavern

Elegant Appetizers

Stationary Displays

Brie en Croute

Imported brie wrapped in puff pastry, baked to golden brown and served with raspberry coulis

Mezze Platter

Hummus, roasted eggplant, Kalamata olives and vegetarian stuffed grape leaves with pita bread

Smoked Salmon Platter

Capers, red onions, chopped egg & dill cream cheese with pumpernickle toast
(an additional \$2 per person)

Cold Hors D'oeuvres

Brushetta with roasted red peppers, fresh basil and garlic

Grilled marinated asparagus wrapped in prosciutto

Crostini with herb Kalamata olive tapanade

Honeydew melon wrapped with prosciutto

Smoked salmon canapés on a toasted baguette with dill cream cheese

Taramousalata, salmon roe spread with fresh lemon on toasted baguette

Jumbo Shrimp Cocktail with cocktail sauce (an additional \$2 per person)

Raw Bar

Hand shucked to order and elegantly displayed

Little necks & oysters \$12.95 per person

Little necks, oysters and jumbo shrimp \$14.95 per person

Hot Hors D'oeuvres

Scallops wrapped in bacon

Spanakopita, spinach and feta cheese folded into phyllo dough

Baked Stuffed Mushrooms with crabmeat, smoked gouda and spinach

Chicken Satay, skewered chicken tenders with spicy peanut sauce

Beef Satay, skewered flank steak with chipotle pepper sauce

Asparagus en Croute with cheddar cheese and prosciutto wrapped in puff pastry

Mini Crab Cakes with chipotle aioli

Vegetarian spring roll with assorted fresh vegetables, soy sauce and asian spices

Assorted mini quiche including quiche lorraine & spinach and cheese

For an additional charge of \$2 per person

Mini Beef Wellington, beef tenderloin with mushroom pate in puff pastry

Moroccan Lamb Kabobs, skewered marinated lamb with figs

Coconut Shrimp with sweet chili garlic sauce

Baked Clams Casino with seasoned crumbs, maître d' butter & bacon

Oysters Rockefeller, topped with spinach, feta & cheddar cheese

Dolmathes, ground lamb, onions and rice rolled in marinated grape leaves

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General Information and Policies

Minimum Guest Requirement: There are a minimum number of guests required to book our venues:
The New England Room minimum is 25 guests and The Williams Room minimum is 125 guests.

Food and Beverage Minimum: If you cannot meet the minimum guest requirement then there is an established Food & Beverage minimum which shall be agreed upon before reserving the event date.
The Food & Beverage minimum consists strictly of food and beverage charges; charges for specialty linens, ceremony fees or additional set up fees do not count towards the minimum. If you have a specific budget or you expect difficulties meeting this minimum, we will gladly discuss additional alternatives.

Menu Selection: Menu selection shall be arranged with The Barker Tavern (herein after referred to as The Barker) at least 14 days in advance of the event. Menu prices are guaranteed at the contract signing.

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

Menu Note: Consumption of raw or under cooked shellfish, fish, meat or eggs may increase the risk of food bourne illness.

Guarantee Due Date: A final guaranteed count shall be furnished 10 days prior to the event. This represents the number of dinners for which you will be billed and must be no less than the minimum number of guests contracted at the time of booking. If a final guarantee is not given, the maximum number of guests contracted at the time of booking will become the final guarantee. We ask that you do not decrease your count at this time. If your final count changes, please notify us as soon as possible so that we can accommodate you.

Prices, Taxes, Fees and Staff Charges: Menu prices are published periodically and are subject to change. Prices for the year of your event are guaranteed after publication of the menu for the year of your event only with a signed contract and paid deposit. All fees, taxes and staff are included. We pay our staff an hourly rate and therefore do not collect a gratuity. If you have received exemplary service and wish to leave a gratuity then it would go directly to the service staff and never to the establishment.

Deposits and Payments: A \$500.00 deposit is necessary to reserve the facility and guarantee the time and day of the event. Upon receiving the deposit, we will mail you a contract to sign and return to us along with a second deposit of \$500.00. A third deposit of \$500.00 will be required 6 months prior to the reserved day of the event. Cash, personal checks or credit cards are welcome for deposits. Personal checks are not accepted for final payment. Final payments are to be made by Bank Check, Mastercard or Visa.

Cancellations and Refunds: In the event this agreement is cancelled by the client before the function is held, the total deposit less a \$500.00 re-booking charge will be returned provided The Barker is able to re-book the space reserved, on the same date and time, with a wedding reception having equivalent number of guests guaranteed above. In the event that The Barker is not able to re-book as set forth above, the total deposit will be retained as liquidated charges.

Food & Beverage: Due to insurance and health code regulations, all food and beverage must be provided by The Barker. In accordance with Massachusetts State Law, alcoholic beverages may not be brought in or removed from the premises. The Barker reserves the right to refuse alcohol service to anyone at any time. We reserve the right to discontinue bar service for any reason. Bar service ends one half hour before contracted end time of the event. Proper identification is required by all guests, including the bridal party.

Decorations: You may provide your own decorations or florals. All decorations must comply with local fire laws. Please do not affix anything to the walls or ceiling with materials other than those approved by The Barker. No confetti, sand or glitter of any kind is allowed in the facility.

Vendors: The Barker reserves the right to approve all vendors. Viewing of vendors by prospective clients during an event is prohibited. We reserve the right to limit the volume of musical entertainment. Certain vendor restrictions may apply.

Overtime Charges: Staffing charges are \$350 per half hour, in the event that you may need to purchase additional time.

Value Package: A 20% discount price off of any package is available during the months of November through April (excluding December 31st) if you have a minimum of 125 adult guests. Ask about Friday and Sunday value pricing.

Vendors & Children Meals: Vendor meals are complimentary, children meals are \$19.95 per person.

Liability: The Barker is not liable for the failure to complete this contract due to accidents, interruptions in utilities, adverse weather or other causes beyond our control. The Barker reserves the right to cancel engagements due to these circumstances.