

Barker Weddings

Congratulations on your engagement!

Thank you for considering The Barker Tavern for your wedding reception. We understand how important it is to have your reception exactly the way you want. For over thirty years our family has hosted the finest weddings South of Boston. You can trust the Barker to make your dreams a reality because quite simply, we care more, as only a family business can.

We have created both complete and flexible wedding packages to help you select the perfect menu. Everything we prepare includes the highest quality and freshest ingredients available, just like our renowned fine dining restaurant. We would love to share our expertise with you and personalize a menu that will have your guests talking for years. Our family and staff of professionals will help you every step of the way in creating a unique and memorable experience.

Whether you choose the historic New England Room or modern Williams Room your reception will be a dream come true. Located in a fully restored 17th century building, the New England Room is ideal for smaller receptions with charming low ceilings, exposed beams and luxurious furnishings. Fine table settings, custom window treatments and cozy fireplaces create an elegant and comfortable environment. While a more recent addition, the Williams Room is the perfect choice for parties of up to 200 guests. It's both spacious and intimate with an eight foot high stone fireplace and cathedral ceilings. When your guests arrive they'll find a breathtaking 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.

We price our packages to make it simple for you. Just multiply the number of guests by the package price to determine the cost of your reception. You'll have the room for 5 hours, our linens, parking, bartenders, room manager, servers, champagne toast and a Konditor Meister wedding cake are all included in the package price. Of course there are extras you can purchase such as an open bar and more, but our packages include all the necessities. We even include the sales tax.

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, where your dreams will come true.

The Jordan Family

All of our Wedding Packages include the following:

- The facility for 5 hours
- Floor length table cloths, overlays and linen napkins from our available colors
- Room manager and personal server for bridal party
- Bartender services
- Champagne or Wine Toast
- Wedding cake designed and prepared by Konditor Meister Bakery
- Elegant table assignment numbers
- Fruit and cheese served to the bridal party during photography session
- Digital photographs taken during your reception and uploaded to our website
- Full staff, all Fees and Taxes

Barker Plated Packages

Barker Classic Plated

- 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 red bliss potatoes
- Ice cream with hot fudge sauce
- Wedding cake from Konditor Meister Bakery
- Freshly brewed regular and decaffeinated coffee & tea
- Includes Full Staff, all Fees and Taxes
- For a price of 85. per person

Choice of Entrée (please select up to three)

Chicken Marsala, pan seared with Marsala wine, sliced mushrooms and sweet butter

Oven roasted Statler Breast of Chicken with sliced mushrooms, pearl onions and port wine demi-glace

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

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

Broiled Swordfish, fresh center cut portion with seasoned bread crumbs

Charcrusted Filet Mignon with wild mushroom sauce

Slow Roasted Prime Rib of Beef Au Jus

Vegetarian Selection: Linguine Primavera, fresh garden vegetables, parmesan cheese and cream sauce

Barker Elegant Plated

- Champagne or Wine Toast
- Imported cheeses, vegetable crudite, fresh fruit and gourmet crackers
- Our Elegant Plated Appetizer Package
- Choice of garden salad with balsamic vinaigrette, caeser or greek dressing
- Fresh baked rolls, seasonal vegetables and choice of starch
- Ice cream with hot fudge sauce or fresh strawberries
- Wedding cake from Konditor Meister Bakery
- Freshly brewed regular and decaffeinated coffee & tea
- Includes Full Staff, all Fees and Taxes
- For a price of 100. per person

Choice of Entrée (please select up to three)

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

Chicken Picatta, pan seared with lemon, mushrooms, artichoke hearts and capers

Chicken Francaise, egg battered and pan fried with prosciutto, artichoke hearts and Maderia demi glace

Grilled Salmon with lemon-pepper garlic crust and pineapple relish

Pan Seared Haddock Mediterranean, served over garlic, peppers, spinach, olives and sun dried tomatoes

Broiled Swordfish, fresh center cut portion with seasoned bread crumbs

Charcrusted Filet Mignon with wild mushroom sauce

Grilled Ribeye with bordelaise sauce

Charcrusted Petite Filet Mignon with wild mushroom sauce and two grilled shrimp

Charbroiled New York Sirloin with ancho chili butter

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

Barker Buffet Packages

Barker Classic Buffet

- 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 red bliss potatoes
- Barker Sundae Bar
- Wedding cake from Konditor Meister Bakery
- Freshly brewed regular and decaffeinated coffee & tea
- Includes Full Staff, all Fees and Taxes
- For a price of 95. per person

Seafood (please select one)

Sea Scallops Au Gratin, garlic, oregano and white wine topped with parmesan and cheddar cheeses
Shrimp and Scallops Provencal, sautéed with garlic, tomato concasse and herbs de provence

Chicken (please select one)

Chicken Macadamia, coated with macadamia nuts and served with citrus, coconut-soy sauce
Pan Fried Chicken Milanaise, coated in bread crumbs and parmesan cheese with Madeira demi glace

Beef (please select one)

Slow Roasted Top Round of Beef with mushroom or horseradish sauce

Barker Elegant Buffet

- Champagne or Wine Toast
- Imported cheeses, vegetable crudite, fresh fruit and gourmet crackers
- Our Elegant Buffet Appetizer Package
- Choice of garden salad with balsamic vinaigrette, caeser or greek dressing
- Fresh baked rolls, seasonal vegetables and choice of starch
- Barker Dessert Buffet
- Wedding cake from Konditor Meister Bakery
- Freshly brewed regular and decaffeinated coffee & tea
- Includes Full Staff, all Fees and Taxes
- For a price of 115. per person

Seafood (please select one)

Shrimp and Scallops Provencal, sautéed with garlic, tomato concasse and herbs de provence
Grilled Salmon Medallions with pineapple relish
Shrimp Scampi with garlic, fresh basil and tomato concasse

Chicken (please select one)

Chicken Picatta, pan seared with lemon, mushrooms, artichoke hearts and capers
Chicken Marsala, pan seared with marsala wine, sliced mushrooms, demi-glace and sweet butter
Chicken Florentine, stuffed with spinach and feta cheese

Beef (please select one)

Slow roasted Prime Rib of Beef with horseradish sauce
Charcrusted Tenderloin of Beef with wild mushroom or béarnaise sauce

Barker Grand Packages

Barker Grand Plated

- Champagne or Wine Toast
- Imported cheeses, vegetable crudite, fresh fruit and gourmet crackers
- Our Grand Buffet Appetizer Package including a First Course
- Choice of garden salad with balsamic vinaigrette, ceaser or greek dressing
- Fresh baked rolls, seasonal vegetables and choice of starch
- Barker Dessert Buffet including chocolate dipped strawberries
- Wedding cake from Konditor Meister Bakery
- Freshly brewed regular and decaffeinated coffee & tea
- Includes Full Staff, all Fees and Taxes
- For a price of 125. per person

Choice of Entrée (please select up to three)

Chicken Wellington, wrapped in puff pastry with mushrooms and spinach, with Madeira demi-glace
Swordfish Mediterranean served over sautéed bell peppers, artichoke hearts with herb butter
Macadamia Encrusted Filet of Salmon with creme of coconut, soy sauce and citrus reduction
Grilled Salmon with lemon-pepper garlic crust and pineapple relish
Herb Crusted Rack of Lamb, roasted shallot demi-glace
Charbroiled Filet Mignon paired with petite swordfish, wild mushroom sauce
Charbroiled Filet Mignon paired with a split lobster tail sautéed in butter, shallots and lemon
Vegetarian Selection: Spanakopita with tomato cucumber salad

Barker Grand Buffet

- Champagne or Wine Toast
- Imported cheeses, vegetable crudite, fresh fruit and gourmet crackers
- Our Grand Buffet Appetizer Package
- Choice of garden salad with balsamic vinaigrette, ceaser or greek dressing
- Fresh baked rolls, seasonal vegetables and choice of starch
- Barker Dessert Buffet including chocolate dipped strawberries
- Wedding cake from Konditor Meister Bakery
- Freshly brewed regular and decaffeinated coffee & tea
- Includes Full Staff, all Fees and Taxes
- For a price of 135. per person

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 Macadamia, coated with macadamia nuts and served with citrus, coconut-soy sauce
Sliced Grilled Duck Breast with raspberry demi-glace

Beef (please select one)

Charcrusted Tenderloin of Beef with wild mushroom or béarnaise sauce

Food Stations Menu

Our Food Station Menu provides more flexibility in choosing the perfect menu. In the style of a cocktail reception, the Food Station Menu allows your guests to move around freely and eat smaller portions of what they want, when they want it. Stations are set up throughout the main and buffet rooms featuring assorted salads, pastas and breads. Beef, Seafood and Chicken Stations complete the menu finishing with our Barker Dessert Buffet.

Includes:

- Champagne or Wine Toast
- Imported cheeses, vegetable crudite, fresh fruit and gourmet crackers
- Wedding cake from Konditor Meister Bakery
- Freshly brewed regular and decaffeinated coffee & tea
- Includes Full Staff, all Fees and Taxes
- For a price of 115. per person

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

Seafood (please select one)

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

Shrimp Scampi with garlic, fresh basil and tomato concasse

Grilled Salmon Medallions with pineapple relish

Chicken (please select one)

Chicken Picatta pan seared with lemon, mushrooms, artichoke hearts and capers

Chicken Marsala, pan seared with marsala wine, sliced mushrooms, 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 sauce

Charcrusted Tenderloin of Beef with wild mushroom or béarnaise sauce

Dessert: Barker Dessert Buffet

Appetizer Packages

Classic Appetizer Package 5. per person

Imported cheese display with vegetable crudite & dip, fresh fruit and gourmet crackers
Scallops wrapped in bacon
Spanakopita, spinach and feta cheese folded into phyllo dough
Mushroom caps stuffed with crabmeat and herb duxcelle

Elegant Appetizer Package

- Imported cheese display with vegetable crudite & dip, fresh fruit and gourmet crackers
- Brie en Croute Tray
Imported brie in puff pastry, baked to golden brown and served with raspberry coulis
(please select four passed appetizers)

Cold

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

Hot

Chicken Satay, skewered chicken tenders with spicy peanut sauce
Beef Satay, skewered flank steak with jerk seasoning
Asparagus in Puff Pastry with cheddar cheese and prosciutto
Mini Crab Cakes with roasted red pepper coulis
Vegetarian spring roll with assorted fresh vegetables, soy sauce and asian spices
Cranberries and stilton cheese in puff pastry
Sundried tomato quiche with garlic, herbs, mozzarella and parmesan cheeses

Grand Appetizer Package

consists of the elegant appetizer package and the following selections
(please select one additional display)

- Mezze Platter
Hummus, baba ganoush, tzatziki, Kalamata olives and vegetarian stuffed grape leaves
- Smoked Salmon Platter
Capers, red onions, grated hard boiled eggs, dill cream cheese and pumperknicle bread
(please select two additional passed appetizers)

Cold

Chilled Jumbo Shrimp with cocktail sauce
Smoked Salmon Canapes with dill cream cheese
Country Pate Canapes with whole grain mustard
Profiteroles stuffed with crabmeat salad and fresh chives
Taramousalata Canapes, salmon roe spread with fresh lemon

Hot

Coconut Shrimp with sweet chili garlic sauce
Mini Beef Wellington, beef tenderloin with mushroom pate in puff pastry
Peking Duck Roll, marinated duck, hoisen sauce and scallions in a crispy wrapper
Lamb Kabobs, skewered marinated lamb with onions and peppers

General Information and Policies

New England Room Capacity: 60 Guests for a plated or buffet package

Williams Room Capacity: 200 Guests for a plated and 180 guests for a buffet or stations package

Minimum Guest Requirement: There are a minimum number of guests required to book our venues:
The New England Room minimum is 25 guests • 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 is based on the minimum guest requirement; additional charges for upgrades and add ons may all count towards the minimum. If you have a specific budget or you expect difficulties meeting this minimum, we will gladly discuss additional alternatives.

Reservations and Cancellations:

A \$500 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. A third deposit of \$500 will be required 6 months prior to the reserved day of the event. Cash, personal checks or credit cards are welcome for deposits. Final payments are to be made by Bank Check, Mastercard or Visa.

Menu Selection: Menu prices are guaranteed at the contract signing. We will be happy to customize a menu for you from our extensive list of entrées. Raw Bar, Ice Carvings, Kosher Meals and other add-ons are available, please ask your wedding coordinator for more information.

Vendors, Children and Dietary Constraints: Vendor meals are complimentary, child meals are \$19.95 per person. We will make every attempt to accommodate any special requests due to dietary constraints whenever possible; please try to provide at least 72 hour advance notice.

Linens: Floor length cotton table linens, cotton napkins and overlays are complimentary. Specialty linens, alternate colors and chair covers can be arranged by your wedding coordinator for an additional charge.

Ceremonies: Wedding ceremonies can be arranged for a \$550 fee.

No Smoking: By ordinance, the Town of Scituate prohibits smoking in this establishment.

Taxes, Fees and Staff Charges:

All fees, taxes and staff are included. We will never charge extra for additional staff such as parking or coat room attendants and bartenders. 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.

Guarantee: We require the exact guest count (including entrée selection where applicable) 10 days prior to the event to be used as a minimum guarantee. If the exact count is not given, the expected attendance will become the guarantee by which we plan your event. 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.

Preferred 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.

Decorations: Decorations must comply with local fire laws. Votive and hurricane globes (smokeless or unscented) are approved. Affixing anything to the walls or ceiling is not allowed.

Alcohol Service: In accordance with state law, all guests and members of the bridal party must carry proof of legal age to be served.

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

All Prices are Subject to Change