



## NOTABLY DISTINCTIVE EVENTS PRIVATE EVENT MENUS & GUIDELINES | 2018

THE RED RAVEN located on the water in Acton, MA offers a truly unique atmosphere to hold your next event with amazing water views, a variety of event spaces and wonderful menu choices from our Executive Chef and his culinary team. We offer many Seasonal items on our event menus, guaranteeing local, fresh and exciting choices year round.

The Red Raven offers a modern yet comfortable first floor that includes our Bistro and Pub dining rooms, a 30' bar, deck, porch and a two story original fireplace that is truly the heart of the building. On the second floor you will find our Nest Private Dining Room that seats 8-14, and The Loft, our private mezzanine level. Our restaurant lends itself to events such as weddings, rehearsal dinners, showers, birthdays, anniversaries, retirement parties, reunions, corporate luncheons, dinners or any other type of Soiree for any size group up to 400+ people.

### EVENT SPACE OPTIONS

#### **The NEST & The PORCH**

The NEST is our second floor private dining room with one large table, featuring chandeliers and a view of the pond. Designed for 8-14 people comfortably, this is the perfect room for the more intimate occasions or to gather your family and friends for a Chef's tasting! There is no rental fee for The Nest. The PORCH (seasonal and weather permitting) is our three season, first floor enclosed porch overlooking the pond. Can accommodate up to 24 guests.

#### **The LOFT**

Our unique second floor mezzanine level (no elevator) can accommodate private groups of up to 150 people. Beautiful post and beam construction, full original bar, and lounge seating make this space comfortable and elegant. The flexible layout allows us to design the floor plan for seated dinners, cocktail parties or buffet dinners.

#### **The BISTRO**

Available days and evenings the elegant, yet comfortable Bistro Dining room is located on the first floor and seats between 50-80 guests. Overlooking the pond, this is a perfect room for private and corporate luncheons, showers and weeknight receptions. In the warmer months (April-October) the Porch that abuts the Bistro Dining Room can also be incorporated into the event space, which can accommodate an additional 20-30 guests.

#### **The BAR & The YARD (Seasonal)**

Available days and evenings these spaces are perfect for smaller, more casual get-togethers. There is no minimum food and beverage requirement and the menu options can accommodate any budget.

#### **The WHOLE Restaurant (Buy-out)**

For larger groups, the entire restaurant is available to reserve. Food and Beverage minimums will apply and vary based on the day/time and month. Please email us for options.

## EVENT DETAILS

**Food and Beverage Minimum Guidelines:** While we do not enforce a strict food and beverage minimum, during the busier months we may require that an event package be booked to utilize the space. Often on weekdays and during off-peak event weekends we will allow the use of the space for lower budget events (reunions, etc.) if we are able to accommodate. So unless otherwise agreed upon, Event Packages are required to reserve the LOFT space and the BISTRO dining room in their entirety.

*Exceptions are made for some non-profit and non-peak season gatherings. We have a large restaurant and want to be as accommodating as possible, so please contact us if you would like to book an event.*

**Bar:** We have the perfect option for your event! We offer Open Bar (based on consumption, so no "Per Hour" pricey option), Open Bar with a Price Cap (You set the price and the bar will convert to cash bar at that time), Cash Bar (all non-alcoholic drinks we prefer on host tab but can make exceptions), and Drink Tickets!

**Linens:** There are no additional charges for white table linens and linen napkins. We are able to reserve colored and decorative linens for your event. All linen orders must be placed at least 30 days in advance of your event and your event coordinator will let you know what the additional charge will be.

**Décor:** With our post and beam construction, it's fun to decorate at The Raven! However, it is not necessary. We will make sure your event shines using house candles and décor if you choose not to decorate. Our in-house event coordinator can also do custom décor for your event if you would like.

**Fees, Gratuity & Tax:** We do not charge a room rental fee or misc fees for any of our spaces. An 18% gratuity, 2% Event Fee and 6.25% state tax and 0.75% local tax will be added to your total bill. The gratuity is distributed equally to all event staff.

**Guarantee & Minimum:** Your final bill will be based on your guarantee number, which is due 7 days prior to your event. If your final count falls short of your guarantee number you will be charged for your guarantee number. If you have additional guests above the guarantee number, you will be charged for the additional number. If the contracted food and beverage minimum that is agreed upon is not met, an additional charge for the balance will be added to your bill. This surcharge will be equal to the amount necessary to meet the agreed upon food and beverage minimum

**Event Guidelines:** There is no running or climbing on furniture allowed on the second floor, the mezzanine is located above our first floor dining rooms and all guests needs to be respectful of each other. All children must be monitored by their parents at all times. There are no restrooms on the second floor; all three restrooms are located on the first floor. With the exception of store/bakery bought cakes, no outside food or alcohol may be brought on premise, please make sure to inform your guests of this if needed.

**Music:** As our restaurant is open concept, we have one system that plays music for all. If you would like to hire a DJ or Band you can do so by coordinating with your Raven event planner, all live music must be pre-approved. We do have a DJ that we have worked with often since we opened and is perfect for any event! Mark (and his crew) at Boston Party Makers (<http://www.bostonpartymakers.com/>) are awesome! They have DJ's, photo booths and more!

**Cakes:** Store/Bakery bought Cakes are allowed to be brought in the day of your event, please list all instructions (must be frozen, refrigerated) on the cake box. We do not charge a cake-cutting fee. In line with our mission to support local businesses, we recommend Concord Tea Cakes (<http://www.concordteacakes.com>) for your event cakes.

**Menu:** All of the Red Raven's event packages include seasonal and local offerings when available. We offer an extensive selection of packages for all types of events; all packages can be customized with additional appetizers, different offerings when available, etc.

**Contract:** A signed contract and event deposit is required for all events, until a contract is received the Raven reserves the right to release any verbal holds on dates. Please review the contract in detail.

Event Coordinator: Jenifer, our on site event coordinator is here to help with whatever you need! You can email ([jen@redravenacton.com](mailto:jen@redravenacton.com)) or call 978-274-2231 with any questions you may have or to check availability.

All per person pricing is subject to 7% Tax and Gratuity/Setup as outlined in Event Packages. (20%)

# Plated Brunch

\$25/PP (20+ Guests) \*

## First Course Options (Choose One)

Warm scones & croissants with whipped butter and Farm jam  
House Smoked Salmon Boards (Appetizer) with accompaniments (+\$3/pp)  
House Sticky Cinnamon Mini Rolls

## Second Course (Choose 3)

### Brioche Thick Cut French Toast

House bacon, VT maple syrup & whipped cream

### Buttermilk Pancakes (Chocolate Chip or Blueberry)

House bacon, VT maple syrup

### Seasonal Omelet

Crispy potatoes, house bacon & toast

### Eggs Benedict

English Muffin, house bacon, crispy potatoes, hollandaise

### Flat Iron Steak & Eggs (+\$3/pp)

Petit salad, sunny eggs, crispy potatoes

### Seasonal Quiché

Crispy potatoes, house bacon & toast

## BEVERAGES:

We have a number of options for Brunchy cocktails, our most popular options are below!

House Bloody Mary \$10/ea (Pint)

Mimosa \$8/ea (Coupe/Flute)

Manmosa \$8/each (Pint)

Petit Mimosa \$6/ea (Petit Coupe)

Bellini (Passion Fruit or Peach) \$8/ea (Coupe/Flute)

Bloody Mary Bar \$14/ea (High Ball)

\*Less than 20 Guests are treated as a reservation and an event package does not need to be booked.

# Buffet Brunch

\$25/PP

The Brunch buffet is available for groups over 30.

## First Course Options (Choose One)

Warm scones & croissants with whipped butter and Farm jam  
House Smoked Salmon Boards (Appetizer) with accompaniments (+\$3/pp)  
House Sticky Cinnamon Mini Rolls

## Second Course (Choose 4 for Buffet\*)

Brioche Thick Cut French Toast with VT Maple Syrup & Whipped Cream  
Buttermilk Pancakes (Chocolate Chip or Blueberry)  
Seasonal Quiche (Buffet Only)  
Chorizo Hash  
Sausage  
Scrambled Eggs  
Fried Yukon Golden potatoes home fries  
Truffle Tots  
House Smoked Bacon  
Greek or Vanilla Yogurt with house granola  
Fruit Salad  
Bagels & Cream Cheese  
Seasonal Mixed Greens Salad

## Other salad options available for an additional charge

\*Each additional item is \$5/pp (Buffet Only)

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Manmosa \$8/each (Pint)  
Petit Mimosa \$6/ea (Petit Coupe)  
Bellini (Passion Fruit or Peach) \$8/ea (Coupe/Flute)  
Bloody Mary Bar \$14/ea (High Ball)

# Plated Luncheon

**\$28.00/Per Guest\***

A sit down luncheon designed for 25 or more guests. All of the below seasonal selections will be handcrafted by the Chef to order for each event using the freshest seasonal ingredients.

**Please inquire if you would like a more casual (sandwiches/salads) menu, or Buffet Luncheon**

## First Course

*(Choose One Shared Item)*

### Chef's Artisan Cheese Plate

Served with toasted baguette or crackers, house pickled vegetables, house mustard and farm jam

### Seasonal Mixed Greens Salad

Seasonal vinaigrette

### Chopped Caesar Salad

Crisp Romaine lettuce, house croutons, Parmesan, Anchovies and house Caesar dressing

## Second Course

*(Choose three items for custom menu, guests will order their entrée upon arrival)*

### Grilled Flat Iron Steak

Crispy or oven roasted potatoes, honey glazed carrots

### Garden Cavatappi (V)

### Seasonal Roasted Salmon

Seasonal side dishes

### Sautéed Shrimp

Smoked tomato and garlic sauce, roasted vegetables

### Roasted Chicken

Oven roasted potatoes, choice of seasonal vegetable

### Fish & Chips

French fries, onion rings, house tarter & vinaigrette

### Mac & Cheese (V)

Cheddar, gruyere, black pepper, smoked bread crumbs (option to add house bacon)

### The Bacon Burger

Raven's delectable tri-blend beef patty, cheddar, bacon aioli, crispy onions & house smoked bacon with fries

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Add House Chips & Onion Dip (\$2/PP)

**Note you may also add other appetizers off our regular menu**

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# Buffet Luncheon

30+ Guests \$35/PP

Perfect for a group that wants to mingle, all items are served on the buffet.

**PLEASE** ask about our themed luncheons (not featured below),  
**BBQ, Mediterranean, Taco, and more!**

## First Course

*Choose One (Served Plated at Table or Buffet)*

### Chef's Artisan Cheese Plate

Served with toasted baguette or crackers, house pickled vegetables, house mustard and farm jam

### Seasonal Mixed Greens Salad

Seasonal vinaigrette

### Chopped Caesar Salad

Crisp Romaine lettuce, house croutons, Parmesan, Anchovies and house Caesar dressing

## Entrees (Choose 2)

Seasonal Stuffed Chicken

Oven Roasted Chicken

Beer Braised Chicken

Overnight Smoked & Pulled BBQ Pork

Herb & Sea Salt Oven Roasted Beef

Smoked & Braised BBQ Brisket

Seasonal Roasted Salmon

Baked Haddock

Garden Cavatappi (V)

Sautéed Chicken, Broccoli & Cavatappi with Parmigiano Reggiano

Mediterranean Pork Tenderloin

## Sides (Choose 2\*)

Seasonal Risotto

Long Grain Rice Pilaf

Whipped Potatoes

Roasted Sweet Potato

Mac & Cheese

Oven Roasted Herb Yukon Potatoes

Seasonally prepared Green Beans

Roasted Seasonal Vegetables

Baby Glazed Carrots

Chilled Mediterranean Orzo Salad

Warm German Potato Salad

Chilled Cavatappi Salad

## OPTIONAL ADDITIONS

Add Seasonal Mixed Greens Salad with Vinaigrette or Classic Caesar \$3/pp

Add Mediterranean Board to Starter (Spicy Feta Dip, Hummus, crudité) \$4/pp

Add Ultimate Late Night Snack (House Chips, Warm Pretzels & Spicy Nuts) \$6/pp

Add House Chips & Dip \$2/pp

Add Buttermilk Biscuits or Warm Corn Bread with whipped Butter \$3/pp

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\*Add additional Sides for \$5/PP per item

## Cocktail Style Event

**\$35/PP (Choose 3) \$50/PP (Choose 6)**

### Stationary & Passed hors d'oeuvres

#### Starter Appetizers

**(Included with all packages)**

Artisan Cheese & Charcuterie Board with toasted baguette  
House Sticky Wings

#### Passed and/or Stationary Appetizers

**\$35/PP (Choose 3) \$50/PP (Choose 6)**

Herb & Tomato Bruschetta (V)  
Thai Chicken Skewers  
Smoked & Pulled Pork Quesadilla  
Crispy Prosciutto & Goat Cheese Crostini with spicy honey  
Spicy Guacamole & House Tortillas (V)  
Sage & Sausage Meatballs  
Baked Parmesan & Tomato Bruschetta (V)  
Stuffed Mushrooms (V)  
Shrimp Cocktail  
Truffle Tots  
Arancini (V)  
Mac & Cheese Croquettes (V)  
Baby Caprese Skewers (V)  
Caramelized Onion, Brie & fruit Tart (V)  
Raven Sliders (with cheddar & bacon aioli)  
Vegetarian Sliders (V)  
Seasonal Flatbread

#### ***OPTIONAL ADDITIONS***

Add Seasonal Mixed Greens with Vinaigrette or Classic Caesar \$3/pp  
Add Mediterranean Board to Starter (Spicy Feta Dip, Hummus, crudité) \$4/pp  
Add Ultimate Late Night Snack (House Chips, Warm Pretzels & Spicy Nuts) \$6/pp  
Add House Chips & Dip \$2/pp  
Add additional appetizers for \$5/PP per item

## **Plated Three-Course Dinner**

**\$55/PP\***

### **First Course ~ Shared Plate**

#### **Chef's Artisan Cheese & Charcuterie Plate**

A rotating selection of soft and hard seasonal cheeses, hand selected by our Chef and served with house baked bread, crackers, and house pickles. Paired with house mustard and farm jam.

### **Second Course ~ Shared Salad**

#### **(Choose One)**

##### **Seasonal Mixed Greens**

With house vinaigrette

##### **Warm Spinach Salad**

Crisp spinach warmed and tossed with blue cheese, citrus segments and house vinaigrette

##### **Panzanella Salad**

Fresh greens and herbs tossed with vinaigrette, vegetables, capers and house croutons.

##### **Classic Caesar Salad**

Chopped romaine lettuce, house croutons, Parmesan, Anchovies, house Caesar dressing

### **Third Course (Choose Three for Custom Menu)**

#### **Seasonal Stuffed Chicken**

Oven roasted potatoes, roasted vegetables

#### **House Aged Sirloin (14oz)**

Crispy Yukon potatoes and roasted vegetables

#### **Seasonal Roasted Salmon**

Seasonal side dishes

#### **Garden Cavatappi (V)**

#### **Mussels Frites**

PEI Mussels are steamed with crispy fries

#### **Flat Iron Steak Frites**

Grilled flat-iron steak, crispy fries

#### **Slow Oven Roasted Chicken**

Sweet potato hash, roasted vegetables

#### **Mediterranean Pork Loin Kabobs**

Rice pilaf, oven roasted vegetables

#### **Schnitzel**

House spaetzle with capers & sunny egg

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## **Buffet Dinner**

30+ Guests \$50/PP

Perfect for a group that wants to mingle, all items are served on the buffet.

**PLEASE** ask about our themed dinners (not featured below), **BBQ, Mediterranean, Taco, and more!**

### **Stationary Appetizers (First Course)**

Artisan Cheese & Charcuterie Board with toasted baguette  
House Sea Salt Chips

### **Entrees (Choose 3)**

Seasonal Stuffed Chicken  
Oven Roasted Chicken  
Beer Braised Chicken  
Overnight Smoked & Pulled BBQ Pork  
Smoked St. Louis BBQ Ribs  
Herb & Sea Salt Oven Roasted Beef  
Smoked & Braised BBQ Brisket  
Mediterranean Shrimp  
Seasonal Roasted Salmon  
Garden Cavatappi (V)  
Sautéed Chicken, Broccoli & Cavatappi with Parmigiano Reggiano  
Mediterranean Pork Tenderloin

### **Sides (Choose 2\*)**

Seasonal Risotto  
Long Grain Rice Pilaf  
Whipped Potatoes  
Roasted Sweet Potato  
Mac & Cheese (with or without house bacon)  
Oven Roasted Lemon & Herb Yukon Potatoes  
Seasonally prepared Green Beans  
Roasted Seasonal Vegetables  
Baby Glazed Carrots  
Maple Brussels Sprouts & House Bacon  
Chilled Mediterranean Orzo Salad  
Warm German Potato Salad  
Chilled Cavatappi Salad

### ***OPTIONAL ADDITIONS***

Add Seasonal Mixed Greens Salad with Vinaigrette or Classic Caesar \$3/pp  
Add Mediterranean Board to Starter (Spicy Feta Dip, Hummus, crudité) \$4/pp  
Add Ultimate Late Night Snack (House Chips, Warm Pretzels & Spicy Nuts) \$6/pp  
Add House Chips & Dip \$2/pp  
Add Buttermilk Biscuits or Warm Corn Bread with whipped Butter \$3/pp

\*Add additional Sides for \$5/PP per item

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## **Dessert & Coffee Service**

**\$10/PP**

Pricing includes one dessert per person (off below menu) and unlimited coffee & tea service.

### **Flourless Chocolate Cake (GF)**

#### **Chocolate Lava Cake**

Served with whipped cream

#### **NY Style Cheesecake**

Fresh berries & whipped cream

#### **Ice Cream Sundae \$8/PP**

Cookie crumbles, chocolate sauce and whipped cream

### **Scoop of Ice Cream (Perfect if you brought the cake!) \$3/PP**

#### **Fudge Brownie \$6/PP**

House fudge brownies topped with Chantilly whipped cream

#### **Seasonal Pie**

Using fun & local ingredients, ask us about options

## **Cookie & Coffee Service**

**\$5/PP**

Pricing includes shared house cookie platters and unlimited coffee & tea service.

### **Gluten Free Cookies**

Available for \$3/pp



**Chef's Tasting Menu  
Five-Course Tasting or Pairing Menu**

**\$75/PP**

**Recommended for 10+ Guests**

You and your guests can enjoy the full attention of our Executive Chef and his culinary team for an evening. A five-course meal will be prepared based on your taste, a theme determined by you and our Chef, or you can leave it all up to us to delight your palette! Add beer, wine or even Whisky pairings to your tasting menu for the ultimate experience!

**Wine, beer and cocktail pairings are available for an additional charge.**



**Event Décor**

With over 15 years experience in corporate and private event planning, our event staff is available and ready to get their creative juices flowing to make your event even more special! Please let us know if you would like us to help with décor, flowers, invitations, favors, live entertainment special linens or a special occasion cake!