



The Ipswich Inn

1863 Robert Jordan House



2 EAST ST.

IPSWICH, MA 01938

978.356.2431

INFO@IPSWICHINN.COM





Ipswich Inn Function Book

Our team is committed to making your day an occasion to be savored. With extraordinary food, attention to detail, and impeccable service, we come together to provide you and your guests with a very special experience.



We are the perfect spot for Rehearsal Dinners, Business Meetings, Birthdays, Reunions, Showers, Anniversaries and small Weddings.

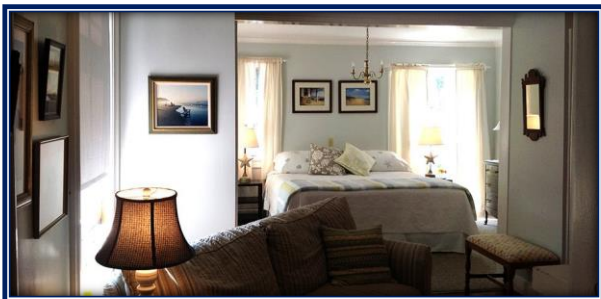




Policies & Pricing

- Guests: There is a 25 guest minimum. Parties of fewer than 25 will be subject to a \$50 per hour room charge.
- Seating: We accommodate smaller parties totaling no more than 50 people. Indoor and outdoor seating is available. In addition there is a large side yard and garden available for your enjoyment.
- Alcohol Policy: The Ipswich Inn is a "Bring Your Own Bottle" establishment. In accordance with state and local regulations we do not sell any alcoholic beverages. Our guests are welcome to bring their own beverages for personal consumption. We have glasses, soft drinks and mixers available for our guests. *We do ask that you drink responsibly.*
- Hours: Events may be scheduled after 1pm (2pm on Sundays). We ask that all events finish by 9:30pm. Please plan your event accordingly.
- **Pricing: Please add 7% tax and a 20% administrative fee to your menu fee (described below). This is not a gratuity. This simply offsets the expenses incurred during the planning process and to offset some of the staffing. The administrative fee is retained by the facility to defer overhead expenses. A gratuity is optional, but certainly appreciated. In addition to this there may be:
 - A \$3.00 per person corkage fee (for events with alcohol)
 - (Optional) A linen fee — \$50 for tablecloths only, \$75 for tablecloths and napkins. White linens only.

A FINAL HEAD COUNT IS DUE A WEEK PRIOR TO THE EVENT.



Do you have guests coming from out of town? Have them stay at the Ipswich Inn! We have 8 well-appointed guest rooms all with private bath, air conditioning and television. Breakfast is included in their room price. Ask for more information.

****Pricing is subject to change**





Sample Menus

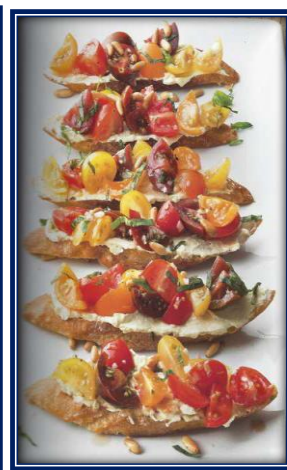
Hors d'oeuvres Buffet:

Choose from:

- Fruit Platter
- Veggie Platter
- Cheese and Crackers
- Hummus and Crackers
- Mini Quiche
- Spanakopita
- Chicken Skewers
- Beef Skewers
- Cold Cocktail Shrimp
- Scallops wrapped in Bacon
- Caprese Skewers
- Antipasto
- Hummus with Pita
- Tomato Crostini
- Tzatziki with Feta and Olives
- Tortellini Skewer Ring



Price varies based on choices.



Some of our dishes are made with nuts. Before placing your order please inform us if a person in your party has a food allergy.





Collation:

- Garden Salad
- Fruit Platter
- Sandwich Buffet
- Chips
- Dessert: Cookies/Brownies platter

\$15-20 per person

Consider adding a soup for an additional \$3.00 per person (\$4.00 per person chowder, beer stew or chili)

Grilled Cheese Croutons are a wonderful addition.



Luncheon/Tea:

- Fruit Salad or Tray
- Garden Salad
- Quiche Lorraine
- Vegetable Quiche
- Assorted Sandwiches – Choice of 3
- Dessert: Fresh Berries and Ice Cream

\$19-24 per person



Soup & Salad:

- Clam Chowder and Beef Stew
- Bread Bowls
- Caesar or Garden Salad
- Dessert: Chocolate Chunk Blondies





Traditional Buffet:

- Salad of your choice
- *Steak or Roasted Chicken
- Broiled Haddock or Grilled Salmon Fillets
- Steamed Broccoli
- Roasted Potatoes or Root Vegetables
- Dessert: Chocolate Mousse



Italian Buffet:

- Garden or Caesar Salad
- Garlic Bread
- Chicken/Broccoli/Ziti
- Eggplant Parmesan
- Lasagna (meatless option available)
- Meatballs
- Sausage, Peppers and Onions
- Baked Stuffed Shells
- Rustic Ratatouille



Typical choice of 2 or 3 entrées, prices vary

Homestyle Cookout:

- Hot Dogs
- *Hamburgers
- Grilled Chicken Breast
- Garden Salad
- Potato or Pasta Salad
- Dessert: Brownie and Ice cream

**These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*





Lobster Cookout:

- Lobster
- *Steak tips
- Corn on the Cob
- Potato Salad
- Garden Salad
- Rolls
- Dessert: Fresh Berries and Ice Cream

Price based on market cost of lobster



Clam Bake:

- Steamers
- Lobster
- *Steak Tips
- Roasted Chicken
- Corn on the Cob
- Grilled Veggies
- Garden Salad
- Rolls
- Dessert: Apple Crisp

Price based on market cost of lobster and clams



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Build Your Own Menu

Buffet, Family Style or Plated & Served – Choose from our suggestions or offer your own!

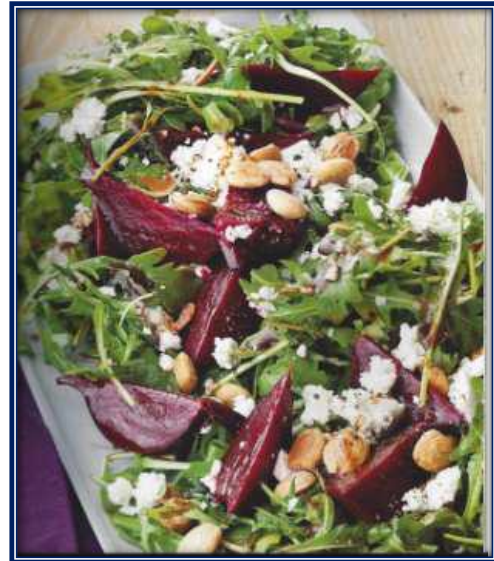
Appetizers:

See our Hors d'Oeuvres Buffet suggestions.



Salads:

- Garden Salad
- Caesar Salad
- Balsamic Roasted Beet with Goat Cheese
- Spinach with apples, craisins and nuts
- Antipasto Salad
- Pasta Salad
- Potato Salad
- Fruit Salad



Soups, Chowder, & Chili:

- Clam Chowder
- Chili – Vegetarian option available
- Beef Stew
- Squash Soup
- Black Bean Soup
- Roasted Pepper Tomato Soup

– Add grilled cheese croutons to your tomato soup! –
– Consider serving soup in a bread bowl –





Main Dishes:

- *Grilled Sirloin Tips
- *Grilled Flank Steak
- Roast Chicken
- Turkey with gravy
- Stuffed Pork chops
- *Grilled Salmon
- Baked Haddock
- Seared Scallops
- Garlic Shrimp with Fennel
- Lobster/Clam Bake
- Vegetarian Stuffed Peppers
- Vegetarian Stuffed Acorn or Butternut Squash



Carving Station (Buffet Only):

- *Prime Rib
- Baked Ham
- Turkey
- *Pork Tenderloin with Apples



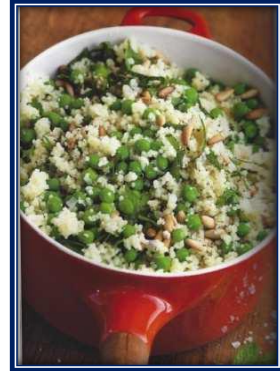
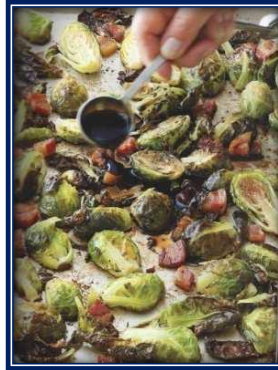
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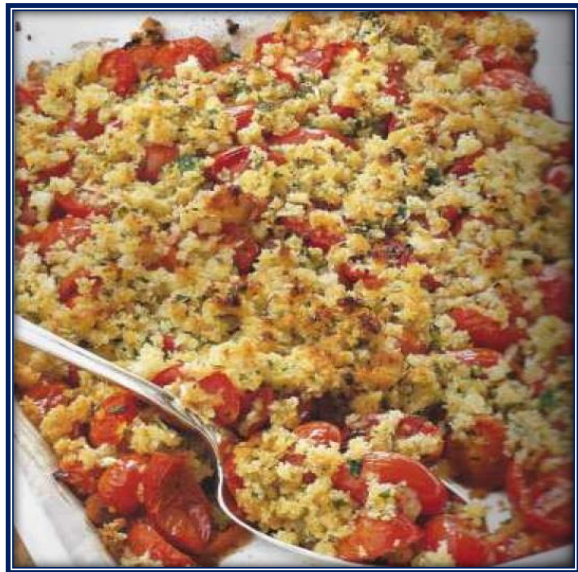
Vegetables & Sides:

- Roasted Root Vegetables
- Green Bean Almandine
- Cherry Tomato Gratin
- Roasted Brussel Sprouts
- Steamed Broccoli
- Asparagus
- Roasted Potatoes
- Couscous with Peas
- Rice Pilaf
- Risotto
- Corn on the Cob
- Ratatouille
- Mixed Grilled Vegetables
- Chickpea



Sandwich Suggestions:

- Chicken Salad with Cranberry and Nuts
- Roast Beef
- Egg Salad
- Ham and Swiss
- Ham with Brie and Apples
- Tuna Salad
- Grilled Cheese
- Salmon/Cucumber
- BLT
- California Chicken – Chicken with tomato/avocado/sprouts
- Turkey with apple or cranberry sauce



Condiments provided: mustard, mayonnaise and horseradish sauce





Pasta:

- Baked Macaroni and Cheese
- Stuffed Shells
- Lasagna
- Chicken/Broccoli/Ziti – served with Alfredo Sauce
- Asian noodle salad



Dessert:

- Cheese Cake with toppings
- Apple Crisp
- Peach or Blueberry Cobbler
- Chocolate Cake
- Brownies with Ice cream
- Seasonal Berries with Ice cream
- Raspberry Crumble Bars
- Chocolate Mousse (served in a martini glass)
- Chocolate Chunk Blondies
- Cherry Parfait with Shortbread cookies (served in a martini glass)
- Strawberry shortcake skewers
- Cookie Platter



“Bars”:

- Baked or Mashed Potato Bar – Baked potatoes with a buffet of “fixins”
- Mexican Fiesta Bar – tacos and nachos with fillings and toppings
- Short Cake Bar – Homemade Biscuits with choice of seasonal fruits and homemade whipped cream
- Ice cream sundae bar
- Mimosa Bar – We supply juices and garnishes, you supply the champagne or Prosecco
- Bloody Mary Bar – We supply the mixers and garnishes, you supply the vodka





Served Meals Samples:

Balsamic Roasted Beet Salad with Goat Cheese

*Filet of Beef with Béarnaise

Roasted Potatoes

Steamed Broccoli

Cherry Parfait with Shortbread Cookies

Spinach Salad with Pears and Pecans with Cranberry Vinaigrette

Pan Seared Scallops

Mushroom Risotto

Roasted Brussels Sprouts

Chocolate Mousse

Garden Salad

Pork Tenderloin with Apples

Couscous with Peas

Green Beans Almandine

Apple Crisp

Caesar Salad

Baked Haddock

Rice Pilaf

Asparagus

Spinach Salad

Roasted Chicken

Cherry Tomato Gratin

Grilled Mixed Vegetables

Chocolate Cake with Ice Cream

Garden Salad

*Grilled Salmon

Roasted Root Vegetables

Creamed Spinach

Cheese Cake



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Set Your Tables!

This is a gallery of some of our previous guests' table designs. Feel free to take inspiration from them, or come up with something completely different! Take note of the size of our dining room and keep in mind that we often need space for buffet or drink tables. We are happy to work on table and seating arrangements with you to make sure all guests are accommodated. Flowers and other decorations are typically provided by the guests.









