

BARKER TAVERN

Congratulations on your engagement!

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

When your guests arrive at The Barker, they'll find a spectacular setting. Two grand buildings perched on a hill overlooking Scituate Harbor, with beautifully landscaped gardens and red brick walkways lined with delightful rose bushes. The Williams Room is an elegant and modern room, accommodating up to 200 guests, featuring an eight foot high stone fireplace, cathedral ceiling and permanent hardwood dance floor. Our historic New England Room is located in a fully restored 17th century building and 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 operated, 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 all of your guests.

Our packages are designed to make it simple for you. Just multiply the number of guests by the package price, then add the administrative fee and tax 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 with no hidden charges or surprises.

When you hold your reception at the Barker Tavern, you will be treated like a member of our family, that's our secret and we called it the "Barker Touch". Your satisfaction and happiness is our number one priority and the "Barker Touch" makes it happen. 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 we create lifelong memories, one reception at a time!

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 Attendant 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
- Complete Staff
- Your Own Personalized Wedding Planner

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, fresh vegetables and roasted potatoes
- Choice of two entrées
- Ice cream with hot fudge or strawberries sauces
- Wedding cake from Konditor Meister Bakery
- Freshly brewed regular and decaffeinated coffee & tea
- Full service staff
- For a price of 110. per person

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, fresh vegetables and roasted potatoes, rice pilaf or baked stuffed potatoes
- Choice of Three Entrées
- Ice cream served with wedding cake including hot fudge and strawberry sauce
- Wedding cake from Konditor Meister Bakery
- Freshly brewed regular and decaffeinated coffee & tea
- Full Service Staff
- For a price of 120. per person

Please add 8% administrative fee and 7% tax on all package prices

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 wine & mushrooms with demi glace and sweet butter
- Oven Roasted Statler Breast of Chicken with roasted garlic jus
- Spinach & Artichoke Stuffed Chicken with roasted red peppers, feta and cheddar cheeses served with tomato herb compote
- Chicken Picatta, sautéed with vermouth & lemon with mushrooms, artichoke hearts and capers
- Pan Seared Chicken Francese, dipped in flour & egg and served with lemon-caper beurre blanc
- Chicken Milanese, pan fried with seasoned bread crumbs and parmesan cheese served with lemon rosemary demi

Seafood

- Herb Crusted Filet of Haddock with lemon beurre blanc
- Baked Stuffed Jumbo Shrimp with ritz cracker seafood stuffing and lemon parsley beurre blanc
- Broiled Salmon with lemon-pepper garlic crust and pineapple cilantro relish
- Broiled Swordfish, fresh center cut portion with seasoned bread crumbs
- Baked Stuffed Sole with spinach, artichoke and crabmeat stuffing and creamy lobster newberg sauce

Beef

- Grilled Filet Mignon with mushroom sauce
- Slow Roasted Rib Eye of Beef with garlic jus
- Charbroiled New York Sirloin with chipotle butter

Surf and Turf

- Filet Mignon and Two Stuffed Jumbo Shrimp (additional \$5 per person)
- Filet Mignon and Broiled Swordfish Medallion (additional \$10 per person)
- Filet Mignon and a Split Lobster Tail sautéed in lemon butter and shallots (additional \$12 per person)

Vegetarian

- Pasta Primavera, linguine and fresh garden vegetables, served with a cream sauce or extra virgin olive oil
- Gluten free pasta available upon request
- Eggplant Parmesan, breaded and fried in olive oil, topped with mozzarella cheese and served with tomato sauce
- Spanakopita, sautéed spinach & feta cheese baked in phyllo dough served with tomato cucumber salad
- Pan fried eggplant stuffed with spinach, artichokes, roasted red peppers, feta and cheddar cheeses
- Available as a vegan dish without the cheeses upon request

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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, fresh vegetables and roasted potatoes
- 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 125. per person

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, fresh vegetables and roasted potatoes, rice pilaf or baked stuffed potatoes
- Choice of Three Entrées
- elegant Dessert Buffet or Deluxe Ice Cream Sundae Bar
- Wedding cake from Konditor Meister Bakery
- Freshly brewed regular and decaffeinated coffee & tea
- Full Service Staff
- For a price of 135. per person

Please add 8% administrative fee and 7% tax on all package prices

BARKER TAVERN

Buffet Dinner Menu

Please select one of each

Chicken

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

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

Chicken Milanaise, pan fried with seasoned panko bread crumbs and parmesan cheese served with port wine demi glace

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

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

Seafood

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

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

Herb Crusted Haddock with lemon beurre blanc

Broiled Salmon with lemon-pepper garlic crust and pineapple cilantro relish

Barker Seafood Medley, lobster, swordfish, shrimp and scallops topped with seasoned panko bread crumbs (additional \$5 per person)

Beef

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

Roast Pork Loin stuffed with apple and cornbread stuffing

Slow Roasted Rib Eye of Beef with garlic jus or horseradish-sour cream sauce (additional \$5 per person)

Grilled Tenderloin of Beef with herb crust and wild mushroom or béarnaise sauce (additional \$6 per person)

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Barker Grand Packages

- Champagne or Wine Toast
- Imported Cheeses, Vegetable Crudite, Fresh Fruit and Gourmet Crackers
- Our Elegant 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 155. per person

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
Grilled Swordfish with herb butter
Macadamia Encrusted Filet of Salmon with creme of coconut, soy sauce and citrus reduction
Herb Crusted Rack of Lamb with mint sauce
Grilled Filet Mignon paired with petite swordfish and mushroom sauce
Grilled Filet Mignon paired with a split lobster tail sautéed in butter, shallots and lemon

Buffet Menu

- For a price of 165. per person

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
Barker Seafood Medley, lobster, swordfish, shrimp and scallops topped with seasoned panko bread crumbs
Seafood Newburg, shrimp, scallops and fresh lobster meat in rich sherry, cream sauce

Chicken (please select one)

Spinach & Artichoke Stuffed Chicken with roasted red peppers, feta and cheddar cheeses served with tomato herb compote
Pan Seared Chicken Francese, dipped in flour & egg and served with lemon-caper beurre blanc
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

Please add 8% administrative fee and 7% tax on all package prices

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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 and Sundae Bar
- Wedding cake from Konditor Meister Bakery
- Freshly brewed regular and decaffeinated coffee & tea
- Full Service Staff
- For a price of 130. per person

Stations

Salads

Caesar Salad
Mixed Greens with creamy 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
Herb Crusted Haddock with lemon beurre blanc

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 Milanaise, pan fried with seasoned panko bread crumbs and parmesan cheese served with port wine demi glace

Carving (please select one)

Slow Roasted Top Round of Beef with mushroom or horseradish-sour cream sauce
Slow Roasted Rib Eye of Beef with garlic jus or horseradish-sour cream sauce (additional \$5 per person)
Grilled Tenderloin of Beef with herb crust and wild mushroom or béarnaise sauce (additional \$10 per person)

Please add 8% administrative fee and 7% tax on all package prices

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Elegant Appetizers

Stationary Displays

Mezze Platter

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

Greek Style Antipasto

Prosciutto, peperoncini, feta cheese, tomatoes, cucumbers, sweet red peppers, artichoke hearts and olives

Smoked Salmon Platter

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

Cold Hors D'oeuvres

Bruschetta with roasted red peppers, fresh basil and garlic
Caprese skewers, mozzarella and cherry tomatoes with fresh basil and balsamic glaze
Roasted eggplant spread on buttered crostini
Honeydew melon wrapped with prosciutto
Smoked salmon canapés on a toasted baguette with dill cream cheese
Jumbo Shrimp Cocktail with cocktail sauce (an additional \$2 per person)

Raw Bar

Hand shucked to order and elegantly displayed

Little necks & oysters Market Price
Shrimp & crab claws Market Price

Hot Hors D'oeuvres

Scallops wrapped in bacon
Spanakopita, spinach and feta cheese folded into phyllo dough
Baked Mushrooms stuffed with artichoke, spinach, red peppers and feta & cheddar cheeses
Chicken Satay, skewered chicken tenders with spicy peanut sauce
Beef Satay, skewered flat iron steak with chipotle sour cream 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
Brie en Croute with raspberry jam

For an additional charge of \$3 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 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 borne 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. Menu prices are guaranteed at the contract signing. 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. We will collect a 7% tax which includes 6.25% state and .75% local tax.

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 \$1,500.00. A third deposit of \$1,500.00 will be required 6 months prior to the event. Cash, personal checks or credit cards are welcome for deposits. All deposit payments are non-refundable. Final payments can be made by Bank Check, Mastercard or Visa two days before your event. Personal checks are accepted for final payment only if payment is made seven days prior to the event.

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 attending adult guests. Ask about Friday and Sunday value pricing.

Vendors & Children Meals: Vendor meals are complimentary, children meals are \$29.95 per child.

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. The Barker Tavern is not responsible for lost or stolen property.