



## *Congratulations on your Engagement!!*

Welcome to the Barker Tavern, where we create lifelong memories, one reception at a time. For over forty-one years, our family has hosted the finest weddings South of Boston.

We have prepared a special package for your “Intimate Wedding” following the guidelines that were put in place by Gov. Baker pursuant to COVID-19. If these guidelines change between the time you sign our contract and when your wedding takes place, we will offer those new guidelines for you; i.e., increase or decrease in guest count, opening the dance floor, etc.

When your guests arrive at The Barker, they’ll find a spectacular setting. Two grand buildings perched atop the hill overlooking Scituate Harbor, with beautifully landscaped gardens and red brick walkway line with delightful rose bushes. The Williams Room is an elegant and modern ballroom, accommodating up to 200 guests, featuring an eight foot high stone fireplace, cathedral ceiling with sheer white fabric and twinkle lights hanging from the beams, three walls of floor to ceiling windows and a permanent hardwood dance floor.

Our historic New England Room is located in a fully restored 17<sup>th</sup> century building and has charming low ceilings with exposed beams, handmade tin lanterns over each guest table and period furnishings. Two center gas fireplaces make this an intimate room.

The Barker Tavern is family owned and operated 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 all of your guests.

When you host your reception at the Barker Tavern, you will be treated like a member of our family; and we call 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 private tour.

Thank you for considering the Barker Tavern for your Wedding Reception.



## INTIMATE WEDDING PACKAGE

Please note, we will follow the COVID-19 guidelines put forth by the Commonwealth of Massachusetts. As of this date, the maximum number of guests is 21 and will allow you to have a vendor and 3 staff members from the Barker. If the guidelines change before your wedding, the Barker Tavern reserves the right to make changes to follow the most recent guidelines.

### PACKAGE INCLUDES

- \*Room for 4 hours
- \*Choice of 5 Appetizers
- \*Wine or Champagne Toast
- \*Garden Salad
- \*Barker Rolls and Butter
- \*Choice of Three Entrees
- \*Fresh Vegetables and Herb Roasted Red Bliss Potatoes
- \*Wedding Cake or cupcakes from Konditor Meister or Montilios
- \*Vanilla Ice Cream with Hot Fudge Sauce
- \*Coffee and Tea
- \*Staff including Wedding Coordinator and Room Manager
- \*Open Bar



## Dinner Menu

(Please select three)

### CHICKEN

Chicken Marsala, sautéed with Marsala wine & mushrooms with demi glace and sweet butter  
Oven Roasted Statler Breast of Chicken with roasted garlic jus  
Chicken Piccata, sautéed with vermouth & lemon with mushrooms, artichoke hearts & capers  
Chicken Milanese, pan fried with seasoned panko breadcrumbs and parmesan cheese served  
with port wine demi glace  
Spinach & Artichoke Stuffed Chicken with roasted red peppers, feta and cheddar cheeses served  
with tomato herb compote

### SEAFOOD

Herb Crusted Filet of Haddock with lemon beurre blanc  
Broiled Salmon with lemon-pepper garlic crust and pineapple cilantro relish  
Broiled Swordfish, fresh center cut portion with seasoned bread crumbs

### BEEF

Grilled Filet Mignon with cabernet demi  
Charbroiled New York Sirloin with chipotle butter

**SURF & TURF** (when selecting Surf & Turf, please limit number of entrée choices to two)

Grilled Filet Mignon and Two Stuffed Jumbo Shrimp  
Grilled Filet Mignon and Broiled Swordfish Medallion

### VEGETARIAN

Pasta Primavera, linguine and fresh vegetables, served with extra virgin olive oil (Vegan)  
Pan Fried Eggplant stuffed with spinach, artichokes, roasted red peppers, feta & cheddar cheeses  
Spanakopita, (Spinach Pie), sautéed spinach & feta cheese baked in phyllo served with tomato  
cucumber salad.



## Elegant Appetizers

(Please select 5)

### Cold Hors D'oeuvres

Fruit & Cheese & Crudite

Bruschetta with roasted red peppers, fresh basil & garlic

Caprese skewers, mozzarella cheese & cherry tomatoes with fresh basil & balsamic glaze

Honeydew melon wrapped with prosciutto

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

### Hot Hors D'oeuvres

Scallops wrapped in Bacon

Spinach Pie – spinach & feta cheese folded into phyllo dough

Chicken Satay, skewered chicken tenders with spicy peanut sauce

Beef Satay, skewered flank steak with chipotle sour cream sauce

Mini Crab Cakes with chipotle aioli

Vegetarian Spring Roll with assorted fresh vegetables, soy sauce & Asian spices

Brie en Croute with Raspberry Jam

For an additional Charge of \$2 per person

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

Coconut Shrimp with sweet chili garlic sauce

Oysters Rockefeller, topped with spinach, feta and cheddar cheeses

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

In Addition to our Package at Market Price

### RAW BAR

Hand shucked to order and elegantly displayed

Oysters – Clams – Crab Claws - Shrimp



## General Information and Policies

**Menu Selection:** Menu selection shall be arranged with the Barker Tavern at least (twenty-one) 21 days in advance. When making your menu selection, please advise the Barker of any allergies that your guests may have.

**Menu Note:** Consumption of raw or undercooked shellfish, fish, meat or eggs may increase the risk of food-borne illness.

**Guarantee Due Date:** A final guaranteed count shall be furnished to the Barker ten (10) days prior to your event. The Barker will need to know how many guests are attending and how many of each entrée you will need. Also any dietary restrictions or allergy notations are due at this time.

**Pricing:** Package prices are published periodically and are subject to change. Package 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.

**Deposits and Payments:** A \$500.00 deposit is necessary to reserve the facility and guarantee the time and date of your event. Upon receiving the deposit, we will make you a contract to sign and return to us along with a second deposit of \$500.00. Cash, personal checks or credit cards are welcome for deposits. All deposit payments are non-refundable. Final payment can be made no later than 2 days before your event.

**Food & Beverage:** Due to insurance and health code regulations, all food and beverages 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 flowers, however they must comply with local fire laws. Nothing can be affixed to the walls or ceiling. Lastly, 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 for one-half hour and \$600 for an hour, in the event that you may need to purchase additional time.

**Vendor Meals:** Vendor Meals are complimentary and is chef's choice

**Liability:** The Barker is not liable for the failure to complete this contract due to accidents, being noncompliant to COVID regulations, 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.



THE BARKER TAVERN'S COVID-19 REGULATIONS  
THAT MUST BE FOLLOWED

For the safety of you, your guests, and Barker Tavern Staff

1. Please take care when inviting guests who may be “at risk”
2. Maximum of twenty-one (21) guests including the Bride and Groom plus one (1) vendor are allowed in Williams Room/New England Room
3. Place cards must be provided so guests will know where to sit. Entrée choice must be indicated on the place card
4. Barker Tavern must receive your guest list with guests’ telephone number at least two (2) days prior to your wedding
5. Masks must be worn at ALL times, except when sitting at guest tables
6. Whether seated or standing, attendees CANNOT gather in groups of more than six (6) people
7. Tables are positioned 6 feet apart and cannot be moved
8. All courses will be served to each guest at their assigned table
9. Bar area is closed to guests. However, cocktail service is provided
10. Dance floor is unavailable except for First Dance and Parents’ Dances
11. Only two (2) guests are allowed at a time in the restrooms
12. Sanitizer stations are available throughout the Williams Room/New England Room