



Private Events

64 Washington Court

Quincy, MA 02169

617-472-3200

Event Coordinator: Kristi Hurley

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JUNE 2026

GENERAL BOOKING INFORMATION

- ❖ To reserve the Private Event Room a 50-guest minimum is required. If you fall below the 50-person guest count a food and beverage minimum of \$2,000.00 will be imposed.
- ❖ A date cannot be held until the \$250.00 Room Fee (\$500.00 Room Fee for Friday evening & Saturday evening events) is paid and the Private Event Contract is e-signed. The Room Rental Fee is refundable within 14 days of the event date.
- ❖ The Function Room capacity for seated events is 100 Guests. If you require use of the dance floor space for (gift table, photo backdrop, flower bar etc) the capacity reduces to 70 Guests. For more casual cocktail events, these numbers do not apply. Guests may not overflow into the main dining areas or outside deck at any time.
- ❖ Function times are available from 12:00-4:00PM and 6:00-10:00PM. On Saturdays and Sundays, we also offer 11:00AM-3:00PM. The Function Room is available for set-up 90 minutes prior to your event start time.
- ❖ A combined bartender and coordinator fee of \$150.00 is required for all events. (Events over 75 Guests may require an additional bartender fee of \$50.00, per management discretion).

For your guests you may offer to do the following:

1. *Open Bar- billed on consumption*
2. *Limited Open Bar- allows for a dollar amount limit, the amount of time the bar is open for, or the specific alcohol available*
3. *Cash Bar in which guests will pay the bartender for their beverage*

- ❖ Decorations and centerpieces are not included. We do not allow confetti, open flame candles, tape or tacks on our windows and walls. Upon request, an easel and backdrop stand can be provided.
- ❖ If you bring in balloon decor, all balloons must be removed at the end of the event. A \$250.00 cleaning fee will be applied to the final event bill for the use of confetti, balloons left or other outside materials that create the need for beyond-the-ordinary clean-up by our staff.
- ❖ A \$100 linen fee is required for all events. This includes tablecloths and a napkin color of your choice from our available colors.
- ❖ The Function Room has an AUX system and speakers, in which you may bring your own device to connect through bluetooth, or our house music is played. A microphone can be provided upon request. For outside entertainment please inquire with the Event Coordinator.
- ❖ Buffet meals for children are \$14.95 per child, we also have a separate children's menu available upon request. Children must be included in the final guest count.
- ❖ Per Board of Health, buffet food must be discarded after 120 minutes and cannot be taken home by guests.
- ❖ 7 days prior to the event, the final guaranteed guest count, food choice, bar choice, and linens must be confirmed. **Plated entrée counts must also be provided 7 days prior to the event. You will be responsible for payment of the greater of the number of guests guaranteed or the actual guest count present.
- ❖ Payment is due on the day of the event. The final bill will include an automatic 20% Server Gratuity, and 7% Meals Tax on the food/liquor total and a 3% Administration Fee to help us cover a portion of the increased cost of goods. We accept all major credit cards or cash as payment. We do not accept personal checks.

BRUNCH BUFFET

Fresh Fruit Salad

Mini Bagels & Assorted Muffins

French Toast

Scrambled Eggs

Bacon and Sausage

Home Fries

Chicken Broccoli Verdicchio

Baked Haddock

Coffee, Tea & Juice Included

\$34.00 PER PERSON

SIGNATURE BRUNCH BEVVS

Mimosa Bar

4 bottles of Lunetta Prosecco, assorted fruits and juices (orange, cranberry & pineapple)

\$200.00

Additional Champagne bottles \$42.00 each

Bloody Mary Bar

House bloody mix, Tito's vodka

Accompanied by; celery stalks, fresh horseradish, Worcestershire sauce, applewood bacon, fresh lemons & limes, and bleu cheese stuffed olives

\$16.00 per person

Sangria Towers

Red Sangria

White Sangria

Our Famous House Recipe

\$250.00

Includes 1 tower of red & 1 tower of white and assorted fruits to garnish

ALL DAY BUFFET

Traditional Dinner Rolls and Butter

New England Clam Chowder

Choice of *one* salad:

Traditional Caesar *or* Garden with Italian Dressing

Choice of *one* pasta:

Choice of *one* entree:

Chicken & Broccoli

Baked Haddock

Verdicchio

*Fresh fine breadcrumbs, herbs,
lemon butter*

Penne, Mushrooms, White Wine

Garlic Sauce

Chicken Parmesan

Blackened Chicken Pasta

*Seasoned crumbs, sweet marinara,
mozzarella*

Penne, Roasted Red Peppers, Baby

Spinach, Cajun Parmesan Sauce

Grilled Beef Tips

American Primavera

*Grilled Tenderloin cut, 48hr house
marinade*

Penne, Seasonal Vegetables

Choice of Marinara or White Wine

Garlic Sauce

(additional \$10.00 per person)

Delmonico Potatoes

Seasonal Mixed Vegetables

\$38.00 PER PERSON

Appetizer Buffet

Fruit, Cheese and Cracker Display

Choice of Three Appetizers:

Coconut Shrimp

Vegetable Spring Rolls

Macaroni and Cheese Fritters

Mini Arancini

Spanakopita

Sweet & Spicy Cauliflower

Seafood Stuffed Mushrooms

Italian Style Meatballs

Chicken Tenders or Wings

(Buffalo, Teriyaki, or Plain)

\$36.00 PER PERSON

\$5.00 per person/per additional appetizers

Passed appetizers may be added onto a Brunch Buffet, All Day Buffet or
Plated Entree Package.

Choice of TWO of the above, \$10.00 per person

Three-Course Entrées

Traditional Dinner Rolls and Butter

Starter:

Garden Salad with Italian Dressing

Choice of *Two* Entrées:

Schrod Imperial

*Baked schrod topped with medium shrimp and scallops with a lobster sherry
cream sauce*

Pan Seared Salmon

Lemon beurre blanc

Bay Pointe Chicken

*Chicken breast stuffed with long grain rice and spring
vegetables, topped with a chardonnay wine sauce*

New York Sirloin

12oz. sirloin steak with cognac mushroom pepper sauce

King Cut Slow- Roasted Prime Rib

Rosemary, Garlic, Natural Jus

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Three-Course Entrées

Choice of Starch

Delmonico Potato

Baked Potato

Mashed Potato

Choice of Vegetable

Sauteed Green Beans

Butternut Squash

Seasonal Mixed Vegetables

Choice of One Dessert:

-Slice of Chocolate Cake with Fresh Whipped Cream

or

-Homemade Apple Crisp with Granny Smith Apples, Vanilla Ice Cream, Caramel & Fresh Whipped Cream

\$50.00 PER PERSON

-Maximum of two entree choices

-Final entree counts must be provided 7 days prior to the event date

Add-Ons

Fruit and Cheese Board

*grapes, watermelon, pineapple & cantaloupe, accompanied by an
assortment of cheese and crackers*

\$10.00 Per Person

Chilled Vegetable Cruditè

*carrots, celery, cucumbers, peppers & grape tomatoes
accompanied by bleu cheese, ranch dressing and
roasted red pepper hummus*

\$10.00 Per Person

Charcuterie Board

prosciutto, soppressata, salami, whole grain mustard, baguettes

\$15.00 Per Person

Add-Ons

Passed Appetizers

Coconut Shrimp

Vegetable Spring Rolls

Macaroni and Cheese Fritters

Mini Arancini

Spanakopita

Sweet & Spicy Cauliflower

Seafood Stuffed Mushrooms

Italian Style Meatballs

Chicken Tenders or Wings

(Buffalo, Teriyaki, or Plain)

Choice of Two, \$10.00 Per Person

\$5.00 per person/per additional appetizers

Mini Assorted Pastries

\$100.00 Per Three Dozen

Add-Ons

CUSTOM DESIGNER CAKES & CUPCAKES

Should your event require a custom cake or more casual decorative cupcakes, we can make the process easy for you!

Our talented in-house baker is available to work directly with you to customize professional cakes and cupcakes for all occasions.

With years of experience, she would be happy to show you examples of her prior work.

These cakes will be designed to your specifications, stored with us and displayed for you in our private room at the time of your event.

Your entire special event kept in-house from start to finish for a seamless experience!

Let us know if we may be of assistance. We will make the personal introduction and the design process will begin right away. Pricing varies based on specific order.