



# Private Event Menu

110 Main Street Weymouth, MA 02188  
781-335-0010



Executive Chef: Luciano Santos

*Winter 2025*

# *Plated 2- Course Meal*

(Please Select 3 Entrées)

For Groups Larger Than 25, Entrée Item Counts Are Requested in Advance

**PRICING INCLUDES:  
WARM BREAD & BUTTER  
SALAD COURSE, ENTRÉE COURSE  
COFFEE & TEA**

## Slow-Roasted Prime Rib (Market Price)

Rosemary, Garlic, Natural Jus

## Marinated Tenderloin Tips (Market Price)

Grilled, Tenderloin Cut, 48-hr Marinade

## Chicken Parmesan

\*Complete Dish

Seasoned Crumbs, Sweet Marinara, Mozzarella, Linguine

## Grilled North Atlantic Salmon

Chargrilled Salmon, Choice of Two Side Dishes

## Filet of Broiled Haddock

Fresh Fine Breadcrumbs, Herbs, Lemon Butter

## Almost Boneless Chicken

\*Complete Dish

Seasoned & Roasted Half Chicken, Mashed Potatoes, Vegetables, Natural Jus.

### Starch Options:

*Baked Potato,  
Garlic Mashed,  
Delmonico Potatoes*

### Vegetable Options:

*Green Beans, Broccoli, Butternut  
Squash*

**LUNCH: \$35.00 per person**

**DINNER: \$45.00 per person**

***Taxes and gratuity not included. Prices Are Subject to Change***

***(Dinner prices all day Sunday)***

# *Appetizer Station*

*\*Please Select Three Items*

*\*Must Have a Minimum of 25 Guests*

*\$30 per person*

Sweet & Spicy Cauliflower  
Coconut Shrimp  
House Made Meatballs  
Chicken Wings/Tenders  
(Buffalo, Sweet Chili, BBQ or Teriyaki)  
Burger Sliders  
Mac & Cheese Fritters  
Arancini with Marinara  
Southwest Spring Rolls

**Add  
Fresh Fruit  
& Cheese  
Display for  
\$7/person**

**Each  
additional  
appetizer  
\$7 /person**

# Buffet

*\*Must Have a Minimum of 25 Guests*

All guests  
are served  
coffee and  
tea upon  
request

**\$35 per person**

Warm  
Dinner Rolls  
& Butter  
Included

**\*Choose (1) of Salad:**  
1) Garden Salad or Caesar Salad

**\*Choose (1)**  
**Pasta Course:**

Chicken, Broccoli & Ziti  
*(White Wine Garlic or Alfredo)*

Blackened Chicken Pasta  
*Roasted Red Peppers, Baby  
Spinach, Cajun Spice*

Pasta Carbonara  
*Penne, Sweet Peas, Crispy Pancetta,  
Reggiano Crema*

American Primavera  
*Penne, Seasonal Vegetables, House-  
Made Marinara Sauce*

**\*Choose (1)**  
**Entree Course:**

Broiled Haddock  
*Fresh Fine Breadcrumbs,  
Herbs,  
Lemon Butter*

Chicken Parmesan  
*Seasoned crumbs, sweet  
marinara, mozzarella*

**\*\*Beef Tips**  
*Grilled, tenderloin cut, 48hr  
house marinade*  
**\*\*Additional \$10 per person**

**Choice of**  
**Vegetable:**  
*Green Beans, Vegetable*  
*Medley, Butternut Squash*

**Choice of Starch:**  
*Delmonico Potatoes,  
Garlic Mashed  
Potatoes*

Add  
Fresh Fruit  
& Cheese  
Display for  
\$7/person

*Taxes and gratuity not included. Prices  
Are Subject to Change*

Assorted  
Mini Pastries  
available  
\$100 per  
3 Dozen

# Additional Platters

## Serving Size Guide:

Half Pan: 10ppl    Full Pan: 15-20ppl

Serving Sizes are estimates. Please inquire should you have questions.

Chicken, Ziti, Broccoli

Alfredo or garlic & olive oil  
\$150/\$300 Full

Parmesan Risotto  
\$75/ \$120 Full

Chicken Parmigiana  
(Cutlet Only)  
\$150/\$300 Full

Guinness-Braised Short Rib  
\$250/ \$480 Full

Mac & Cheese (Plain)  
\*Add-ons available\*  
\$75/ \$140 Full

Chicken Marsala  
\$150/\$300 Full

Blacken Chicken Pasta  
\$120/\$200 Full

Beef Tips  
\$225/\$500 Full

Sweet & Spicy Cauliflower  
\$90/ \$150 Full

Broiled Haddock  
\$170 Full Only

Chicken Wings/Tenders  
\$100/ \$175 Full

House/Caesar Salad  
Bowl \$75

\*Additional options of party platters are available. Please Inquire\*

## *Additional Notes Concerning Private Events:*

*Consuming raw or undercooked eggs, beef, seafood, shellfish or chicken may increase the risk of foodborne illness.*

*Before placing your order, please notify us of any food allergies.*

*Prices do not include Massachusetts Meals Tax of 7.0%, Gratuity of 20% or Room Fee.*

*To help us to cover a portion of the increase in cost of goods and labor, a 3% administrative fee is added to all checks.*

*Please note that on Friday & Saturday evenings after 9pm, guests under age 21 must be monitored by guardians at all times and must stay clear of the dance areas, bar and lounge.*

# *SIGNATURE BEVY'S*

## ***Mimosa Bar***

*4 Bottles of champagne, assorted juices (orange, cranberry & pineapple) Glasses garnished with an orange slice*

*\$130*

*Additional champagne bottles \$42.00 each*

## ***Sangria Tower***

*Red- house recipe White- house recipe*

*\$200.00 per tower*

## ***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 cucumber coins,*

*\$16.00 per person*

## PRIVATE EVENT CONTRACT

- To reserve the Private Event space, a 25- guest minimum is required. We cannot guarantee that your space will be private should your guest count fall below the 25

person minimum.

- A date cannot be held until the \$150.00 Room Fee is paid and this Private Event Contract is signed. The Room Rental Fee is refundable up to 14 days prior to the event

date, should a cancellation be necessary. It is not refundable after that.

- The space allows for 50 guests comfortably. For events with larger sizes, arrangements can be made. Please inquire.

- Function times are available between 11:30-4:00PM and 5:00-9:00PM. Please inquire for specific times and event lengths. Friday & Saturday evening (late night) bookings are available in our lounge. Please inquire for available times. All guests must exit building by 1AM.

- Friday & Saturday Evenings, the restaurant has a DJ from 9:00PM-1AM. Our DJ will do his/her best to accommodate music requests but requests are not guaranteed. The DJ performs for the entire restaurant and is not specific to the private event. There is no additional charge for the DJ for private events. DJ operates at the discretion of management.

- For your guests, you may offer to do an Open Bar, Limited Open Bar, or Cash Bar for drinks. An Open Bar means that all drinks are applied to the one final main bill to be paid by the event host. A Limited Open Bar allows for an adjusted dollar amount (ex: Open Bar until a certain dollar amount is reached), the amount of time the bar tab is open, or the choice to select specific drinks for guests. A Cash Bar means that each event guest pays for their own drinks. Please let us know which option you would like to select.

- For private events, there is a maximum of two separate checks allowed. This does not include cash bar sales.

- Decorations and centerpieces are not included. We do not allow confetti, open flame candles, tape or tacks on our windows and walls. Upon request, a backdrop stand can be

provided.

- The event host (you) is responsible for any damage to the property caused by a member of your event. You will be notified of any associated charge.
- Buffet meals for children are \$12.95 per child, we also have a separate children's menu available upon request. Children must be included in the final guest count.
- After 9PM on Friday & Saturday nights, all minors (guests under age 21) must be monitored by an adult and must not be on or near dance floor or near the bar.
- 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, we will need the final guaranteed guest count, food choice and bar choice. Please call us at 781-335-0010 to inform us. \*\*Plated entrée counts must also be provided 7 days prior to the event. You will be responsible for paying for the greater of: the number of guests guaranteed or the number of guests actually in attendance for your event. The final number of guests counted at your event is determined only by the restaurant manager during the event and is not negotiable. All purchases by any guests of your event are ultimately your responsibility, including Cash Bar transactions. Any open balances for any checks related to your event, if not paid by one of your guests, must be paid by the event host (you) or the person paying the food bill and must be paid before leaving. This means that an event guest who does not pay their portion of a check or pay for their Cash Bar orders must be paid by the event host (you) or person who is paying the food bill prior to leaving.
- Payment is due on the day of the event. The final bill will include an automatic 20% Server Gratuity, 7% Mass. Meals Tax and a 3% Administration Fee to help us cover a portion of the increase in cost of goods.
- We accept all major credit cards or cash as payment. We do not accept personal checks.
- ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



Name on Event: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Date and Time (Start/End): \_\_\_\_\_

Guaranteed Guest Count: \_\_\_\_\_

Room Fee: \$150.00. Check Here When Paid: \_\_\_\_\_

By signing below, you acknowledge that you have read the above contract, understand it and agree to abide by it. You understand that you are responsible for payment on all food choices made before or after signing this contract as well as all drinks and other associated event charges, whether ordered/determined before or after signing this contract. The final bill for your event is determined by management. All transactions are ultimately the responsibility of the event host (you.)

Customer's Signature Date

This contract must be signed for all private events.