



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

Warm
Dinner Rolls
& Butter
Included

\$35 per person

***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

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

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

Beef Tips
\$225/\$500 Full

Broiled Haddock
\$170 Full Only

Parmesan Risotto
\$75/ \$120 Full

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

Chicken Marsala
\$150/\$300 Full

Blacken Chicken Pasta
\$120/\$200 Full

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

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.