



YOUR DREAM, YOUR VISION, OUR EXPERIENCE

Thank you for your interest in Weston Hall for your upcoming wedding.

Barrett Restaurant Group has developed a stellar reputation in the function business. We have been voted NUMBER ONE for over Ten Years by "Talk of the Town" and for over Twelve Years by "Best of Surveys".

We pride ourselves on our award winning food, impeccable service and our warm inviting ambiance.

After reviewing this menu, please contact our function directors to answer any questions you may have. If there is any menu choice that you don't see on our varied options, our experienced Executive Chef Steve Schepici will be happy to create your perfect menu.

Gluten free, Vegan and Vegetarian meals available upon request.

With our knowledgeable and talented staff we can guarantee that your event will be one to be remembered.

Located Above The Weymouth-Braintree Elks

1197 Washington Street - Weymouth, MA 02190

781-347-9111

www.westonhallbrg.com

GENERAL INFORMATION

Menus:

We will be glad to customize a menu from our extensive list of entrees. Gluten free, vegan and vegetarian menus are available upon request.

Facility:

Room Charge \$1,000

Sunday through Thursday minimum seating is 60 maximum 450.

Friday and Saturday minimum seating is 100 maximum 450.

Additional Fees:

On site wedding ceremony \$350.00 set up fee

Chef Fee (only applied to stations requiring culinary attendant) \$100.00 per person

Coat check attendant \$75.00

Reservations:

A \$2,000.00 **non-refundable, non-transferable** deposit is required to reserve the facility for the date and time of your reception. A second \$1,000.00 **non-refundable, non-transferable** deposit is due (4) months after signing your contract. A third \$1,000.00 **non-refundable, non-transferable** deposit is due (7) months after signing your contract. All deposits will be deducted from the final bill, which is due (10) days prior to event.

WEDDING SPECIALS

Option One

Off Season

(November–March)
Excluding Holidays

**10% Discount on
Food**

Option Two

Saturday Afternoon, 12-5PM

125 Minimum
Excluding
Holidays

**50% off Room
Charge**

COMPLETE WEDDING PACKAGE

To simplify the planning of the most important day of your life, we offer any Seated Dinner Reception, Family Style Reception, Dinner Buffet Reception or Cocktail Reception as a complete wedding package for an additional \$48.00 per person, minimum of 130 people.

THE WEDDING PACKAGE INCLUDES THE FOLLOWING:

- Grand five-hour wedding reception
- Personal wedding coordinator
- Champagne and complimentary hors d'oeuvres for bridal party
- Wedding invitations with reception and response cards
- Place Cards
- Customized wedding cake
- Flowers for the bride and groom plus (2) Two attendants each in your choice of design and color
- Flowers for the entire bridal party (minimum of 180 people) in your choice of design and color
- Parent's corsages and boutonnieres
- Centerpieces in your choice of design and color for each table
- Traditional white stretch limousine from your home, to ceremony to reception
- Private bridal room
- Your choice of DJ
- Personalized cocktail napkins

All food and beverage is subject to 7% state and local tax and a suggested 15% to 20% gratuity

COCKTAIL PARTY RECEPTION

Choice of (6) hot or cold Hors d'oeuvres

\$32.00

COLD:

Prosciutto wrapped melon
Assorted cheese and crackers
Assorted vegetables and dip
Fresh fruit display
Tomato and basil bruschetta

HOT:

Pulled pork sliders
Bourbon marinated steak tips
Scallops wrapped in bacon
Vegetable stuffed mushrooms
Sautéed buffalo chicken
Coconut crusted chicken
Spanakopita
Teriyaki chicken skewers
Vegetable spring rolls with Asian ginger sauce

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STATIONS

Priced per person

SALAD

Choice of Caesar or tossed salad served with freshly baked rolls

PASTA STATION: \$19.00

Choice of penne, bowtie or cavatappi

Choice of (2) sauces

Marinara

Alfredo

Fra Diavolo

Carbonara

CARVING STATION: \$28.00

Choice of (2)

Beef tenderloin with wild mushroom demi-glaze

Ham with maple Dijon

Roasted turkey with traditional gravy

Roasted pork loin with apple chutney

MASHED POTATO BAR: \$6.50

Homemade parmesan mashed potatoes accompanied with bacon, broccoli, cheddar cheese, parmesan cheese, sour cream, caramelized onions, horseradish and butter

CHEF FEE: \$100.00

Only applies to stations requiring a culinary attendant

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PLATED DINNER RECEPTION

HORS D'OEUVRES

Choice of any (3) Three

Assorted cheese and crackers, marinated bourbon steak tips, coconut crusted chicken, chicken medallions Buffalo style, crudités and dip, scallops wrapped in bacon and vegetable stuffed mushrooms.

Choice of tossed or Caesar salad, served with freshly baked rolls and butter

Choice of (1) One

Choice of (2) Two

Add \$2.00 Per Person

Choice of (3) Three

Add \$3.00 Per Person

Grilled swordfish or salmon	\$55.00
Baked Boston scrod with lemon butter crumb topping	\$48.00
Baked stuffed chicken with supreme sauce	\$46.00
Chicken cordon bleu	\$48.00
Chicken Marsala	\$46.00
Roast prime rib au jus	\$58.00
Grilled beef tenderloin with bordelaise sauce	\$61.00
Surf and Turf	\$68.00
Chicken saltimbocca with sage butter sauce	\$48.00
Grilled Statler chicken breast with herb butter	\$50.00
Grilled New York sirloin	\$58.00

VEGETABLES

(Choice of One)

Sauteed Vegetable Medley
Glazed Baby Carrots
Green Beans Almondine
Butternut Squash

STARCH

(Choice of One)

Rice Pilaf
Oven roasted potatoes
Parmesan mashed potatoes

Dinner is accompanied with coffee, tea and decaffeinated coffee

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HOR D'OEUVRES

Priced per 50 pieces

COLD:

Prosciutto wrapped melon	\$ 85.00
Assorted cheese and crackers	\$ 85.00
Assorted vegetables and dip	\$ 85.00
Fresh fruit display	\$ 85.00
Shrimp Cocktail	\$150.00
Tomato and basil bruschetta	\$ 85.00
Tomato soup shooter with cheese crostini	\$ 85.00
Lobster salad bruschetta	\$225.00

HOT:

Pulled pork sliders	\$ 95.00
Bourbon marinated steak tips	\$145.00
Scallops wrapped in bacon	\$175.00
Vegetable stuffed mushrooms	\$ 85.00
Sautéed Buffalo chicken	\$ 85.00
Coconut crusted chicken	\$ 85.00
Spanakopita	\$ 85.00
Lollipop lamb chops with mint demi-glaze	\$185.00
Vegetables spring rolls with Asian ginger sauce	\$ 90.00

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FAMILY STYLE RECEPTION

HORS D'OEUVRES

Choice of any (3) Three

Assorted cheese and crackers, marinated bourbon steak tips, coconut crusted chicken, chicken medallions Buffalo style, crudités and dip, scallops wrapped in bacon and vegetable stuffed mushrooms.

Choice of tossed Caesar salad, served with freshly baked rolls and butter

OPTION ONE

Pasta Marinara
Sliced roast beef with wild mushroom
demi-glaze
Baked stuffed chicken with supreme sauce

\$58.00

OPTION TWO

Broccoli and penne with Alfredo sauce
Boston baked scrod
Chicken Marsala or saltimbocca

\$55.00

OPTION THREE

Three cheese ravioli
Pork Loin with apple chutney
Lemon spinach chicken

\$51.00

(Choice of One)

Sautéed vegetable medley
Glazed baby carrots
Green beans almondine
Butternut squash

(Choice of One)

Rice Pilaf
Oven roasted potatoes
Parmesan mashed potatoes

Dinner is accompanied with coffee, tea and decaffeinated coffee

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BUFFET OPTIONS

HORS D'OEUVRES

Choice of any (3) Three

Assorted cheese & crackers, marinated bourbon steak tips, coconut crusted chicken, chicken medallions buffalo style, crudités and dip, scallops wrapped in bacon & vegetable stuffed mushrooms.

Choice of tossed or Caesar salad, served with freshly baked rolls and butter

OPTION ONE

Chicken, broccoli and penne with Alfredo sauce
Roast beef with wild mushroom demi-glaze
Baked Boston scrod with lemon butter crumb topping

\$51.00

OPTION TWO

Grilled salmon with lemon butter sauce
Roast sirloin with wild mushroom demi-glaze
Chicken Marsala or saltimbocca

\$55.00

OPTION THREE

Shrimp and scallop Alfredo
Pork loin with apple chutney
Griller Statler chicken breast with herb butter

\$59.00

(Choice of One)

Sautéed Vegetable Medley
Glazed Baby Carrots
Green Beans Almondine
Butternut Squash

(Choice of One)

Rice Pilaf
Oven roasted potatoes
Parmesan mashed potatoes

Dinner is accompanied with coffee, tea and decaffeinated coffee

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VEGETARIAN OPTIONS

Roasted Vegetable Shepherd's Pie	\$53.00
Butternut Squash Ravioli with Julienne Vegetables in a Garlic Cream Sauce	\$53.00
Roasted eggplant tower with marinara sauce and Angel hair pasta	\$53.00
Pasta Primavera	\$50.00

Gluten Free and Vegan Meals can be made to order

Dinner is accompanied with coffee, tea and decaffeinated coffee

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STATIONS FOR THE AFTER PARTY

SLIDERS

Choice of (1) One

Choice of (2) Two Add \$2.00 Per Person

Mini-Chicken Parmesan Subs

Black Angus Beef Slider, Aged Cheddar Cheese, Kosher Pickle,
Ketchup, Mustard

Mini-Grilled Sausage, Peppers and Onions

Mini-Philly Cheese Steak Subs

\$8.00

MINI TACOS

Hard Shell Tacos, Ground Beef, Lettuce, Tomato, Cheese, Onions, Salsa
and Sour Cream

\$6.00

HOMEMADE COOKIES AND MILK

A Variety of Homemade Warm Cookies and Ice Cold Milk.

\$3.00

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DESSERT DISPLAYS

TRADITIONAL DESSERT DISPLAY

Petite Pastries
Freshly baked cookie and brownies
Assorted Cheese Cakes
Cannoli's and Eclairs

\$9.95

CANDY DISPLAY

Let your guests choose from a variety of delicious candy, cleverly displayed, complete with goody bags for travel

\$11.95

MAKE YOUR OWN SUNDAE BAR

Make your own Sundae with Vanilla or Chocolate Ice Cream with any or all of the following Toppings:

Hot Fudge, Hot Caramel, Strawberries, Heath Bar Crunch,

Crushed Oreos, Reese's Pieces, Fresh Whipped Cream, Nuts, Jimmies

Don't forget the Cherry !

\$9.95

COFFEE STATION

\$2.25

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MOST FREQUENTLY ASKED QUESTIONS

Q: Are vegetarian, vegan and gluten free options available?

A: Yes, upon request vegetarian, vegan and gluten free options are available.

Q: How many people do the rooms hold?

A: The room can hold up to three hundred (300) people for a seated dinner, up to four hundred and fifty (450) for a cocktail party.

Q: Do you have wedding packages?

A: Yes, we have an extensive package plan to accommodate all brides.

Q: Is there a minimum for the Wedding Package?

A: Yes 130 guests.

Q: What does the package include?

A: The Package includes:

Grand Five hour wedding reception

Personal wedding coordinator

An extensive list of preferred vendors

Champagne and complementary hors d'oeuvres

Wedding invitations with reception and response cards

Place Cards

Customized wedding cake

Bridal party flowers

* Bride and groom and two (2) attendant's each (Entire Wedding Party with a minimum of 180 guests)

* Parent's corsages

* Centerpieces for each table

Traditional white stretch limousine from your home to ceremony to reception

Private Bridal room

Your choice of a DJ

Personalized cocktail napkins

Q: Do I have to use a wedding package?

A: No, you may have a meal service only.

Q: Can I use part of the Wedding package?

A: Yes, you can choose to use any part of our package.

Q: If I choose to do a package plan but would prefer my own DJ will you credit me?

A: Yes, any part of the package plan you choose not to utilize will be credited.

MOST FREQUENTLY ASKED QUESTIONS

Q: If we choose to hold our ceremony at Weston Hall can you recommend someone to officiate our vows?

A: Yes, we can recommend many qualified Ministers and Justices' of the Peace.

Q: Can you recommend a local hotel for our out of town guests?

A: Yes, there are several in our immediate area.

Q: Can we use an outside caterer?

A: No, all catering is done by Weston Hall.

Q: Is the food cooked here or brought in?

A: All our food is freshly prepared and cooked on the premises.

Q: If we want something other than what's on the menu you offer, can you prepare it and can we try it?

A: Yes, we encourage you to attend one of our food tastings.

Q: Can I have an open bar?

A: Yes, WBE offer several options for an open bar. You may select cocktail hour only, a dollars amount or specified hours. You may also have bottles of wine on individual tables.

Q: Is the champagne toast included?

A: No, but we can arrange for a champagne toast.

Q: Do you require a minimum amount of guests for a function?

A: Yes, Friday and Saturday the minimum is 100. Sunday through Thursday the minimum is 60.

Q: If I cancel my function do I get a refund of my deposit?

A: No, all deposits are non-refundable and non-transferable.