



*Thank you for your interest in The Tirrell Room for your upcoming event.*

***We have been voted number ONE for over (10) ten years  
by “TALK OF THE TOWN” and number ONE for over (12)  
twelve years as  
“THE BEST FUNCTION FACILITY IN QUINCY”.***

We pride ourselves on our award winning food, impeccable service, beautiful panoramic views of the Blue Hills 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 Dennis Lee will be happy to create the menu you are looking for.

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

Menus Choices and guest count are due (10) ten days prior to the date of your event.

*Sincerely,*

Carey Barrett-Allan

Jennifer Boucher-Orlando

Amy Morgan-Barrett

# 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 \$2,000

Sunday through Thursday minimum seating is 85 maximum 300.

Friday and Saturday minimum seating is 125 maximum 300.

## Additional Fees:

On site wedding ceremony \$750.00 set up fee

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

person City of Quincy police detail \$350.00

Coat check attendant \$100.00

## Reservations:

A \$2500.00 non-refundable, non-transferable deposit is required to reserve the facility for the date and time of your reception. A second non-refundable, non transferable deposit is due (4) months after signing your contract. A third \$2500.00 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

**No Room Charge**

**(Savings of \$2,000)**

# 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 \$52.00 per person, minimum of 130 people.

- Grand five-hour wedding reception
- Personal wedding coordinator
- Champagne and complimentary hors d'oeuvres for bridal party during photography session
- Wedding invitations with reception and response cards
- Place Cards
- Customized wedding cake
- Bride and groom plus (2) Two attendants each in your choice of design and color
- 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
- Photo locations
- Private bridal suite
- Your choice of DJ
- Personalized cocktail napkins

All food and beverages is subject to a 5% incidental fee, 7% state and local tax and 18% gratuity

# COCKTAIL PARTY RECEPTION

*Choice of (6) hot or cold Hors Oeuvres*

\$42.00

(\*) Add an additional \$3.00 per  
person

## **COLD:**

Prosciutto wrapped melon

Assorted cheese and crackers

Assorted vegetables and dip

Fresh fruit display

\*Shrimp cocktail

Tomato and basil bruschetta

Gazpacho or tomato soup shooter with cheese crostini

\*Lobster salad bruschetta

## **HOT:**

Pulled pork sliders

Bourbon marinated steak tips

Scallops wrapped in bacon

Vegetable stuffed Mushrooms

Sautéed buffalo chicken

Coconut crusted chicken

Spanakopita

\*Lollipop lamb chops with a mint demi-glaze

Vegetable spring rolls with Asian ginger sauce

All food and beverage is subject to a 5% incidental fee, 7% state and local tax and 18% gratuity.

# STATIONS

*Priced per person*

## Salad

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

## Pasta Station: \$21.00

Choice of penne, bowtie or cavatappi

Choice of (2) sauces

Marinara

Alfredo

Fra Diavolo

Carbonara

## Carving Station: \$32.00

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: \$5.95

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

All food and beverages is subject to a 5% incidental fee, 7% state and local tax and 18% gratuity

# HOR D'OEUVRES

*Priced per 50 pieces*

## **COLD:**

Prosciutto wrapped melon	<b>\$85.00</b>
Assorted cheese and crackers	<b>\$85.00</b>
Assorted vegetables and dip	<b>\$85.00</b>
Fresh fruit display	<b>\$85.00</b>
Shrimp Cocktail	<b>\$175.00</b>
Tomato and basil bruschetta	<b>\$85.00</b>
Gazpacho or tomato soup shooter with cheese crostini	<b>\$85.00</b>
Lobster salad bruschetta	<b>\$250.00</b>

## **HOT:**

Pulled pork sliders	<b>\$85.00</b>
Bourbon marinated steak tips	<b>\$135.00</b>
Scallops wrapped in bacon	<b>\$175.00</b>
Vegetable stuffed mushrooms	<b>\$85.00</b>
Sautéed buffalo chicken	<b>\$85.00</b>
Coconut crusted chicken	<b>\$85.00</b>
Spanakopita	<b>\$85.00</b>
Lollipop lamb chops with mint demi-glaze	<b>\$165.00</b>
Vegetables spring rolls with Asian ginger sauce	<b>\$90.00</b>

All food and beverages is subject to a 5% incidental fee, 7% state and local tax and 18% gratuity

# PLATED DINNER RECEPTION

## 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

*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	<b>\$73.00</b>
Baked Boston scrod with lemon butter crumb topping	<b>\$69.00</b>
Baked stuffed chicken with supreme sauce	<b>\$69.00</b>
Chicken cordon bleu	<b>\$69.00</b>
Chicken marsala	<b>\$69.00</b>
Roast prime rib au jus	<b>\$73.00</b>
Grilled beef tenderloin with bordelaise sauce	<b>\$79.00</b>
Surf and turf	<b>\$86.00</b>
Chicken saltimbocca with sage butter sauce	<b>\$69.00</b>
Grilled Statler chicken breast with herb butter	<b>\$69.00</b>
Grilled New York sirloin	<b>\$73.00</b>

### VEGETABLES

**(Choice of One)**

Sautéed 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

All food and beverages is subject to a 5% incidental fee, 7% state and local tax and 18% gratuity

# FAMILY STYLE RECEPTION

## 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

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

**\$77.00**

### Option Two

Broccoli and penne with alfredo sauce  
Boston Baked Scrod  
Chicken marsala or saltimbocca

**\$76.00**

### Option Three

Three cheese ravioli  
Pork loin with apple chutney  
Lemon spinach chicken

**\$74.00**

#### (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

All food and beverages is subject to a 5% incidental fee, 7% state and local tax and 18% gratuity

# BUFFET OPTIONS

## HORS D'OEUVRES

*Choice of any (3) Three*

Assorted cheese & crackers, marinated bourbon steak tips, coconut crusted chicken, chicken medallions buffalo style, crudité's 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

**\$74.00**

### Option Two

Grilled salmon with lemon butter sauce  
Roast Sirloin with wild mushroom demi-glaze  
Chicken marsala or saltimbocca

**\$76.00**

### Option Three

Shrimp and scallop alfredo  
Pork loin with apple chutney  
Grilled Statler chicken breast with herb butter

**\$79.00**

#### VEGETABLES

**(Choice of One)**

Sautéed 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

All food and beverages is subject to a 5% incidental fee, 7% state and local tax and 18% gratuity

# 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 and Chips

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 Chocolate Chip Cookies

Freshly Baked warm Chocolate Chip Cookies Served with Ice Cold Milk

**\$3.00**

## Tirrell Room Outdoor Grille

(Minimum of 100 People)

Fresh Grilled Sweet or Hot Italian Sausage with Peppers and Onions

Ball Park Franks

Served on Freshly Baked Rolls

(All condiments included)

**\$14.95**

All food and beverage is subject to a 5% incidental fee, 7% state and local tax and 18% gratuity.

# DESSERT DISPLAYS

## Traditional Dessert Display

Petite Pastries  
Freshly Baked Cookies 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, Chocolate or Strawberry 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

**\$3.95**

All food and beverage is subject to a 5% incidental fee, 7% state and local tax and 18% gratuity.

# 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 does the room 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

Photo locations

Private bridal suite

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 The Tirrell Room 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 The Tirrell Room.

**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, we 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 125. Sunday through Thursday the minimum is 85.

**Q:** Am I required to have a police detail?

**A:** Yes, according to The City of Quincy (ordinance C13/Section 10) it is required that a police detail is present for any gathering that has entertainment and/or alcohol. We will arrange for the detail and the charge will be added to your final bill.

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

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