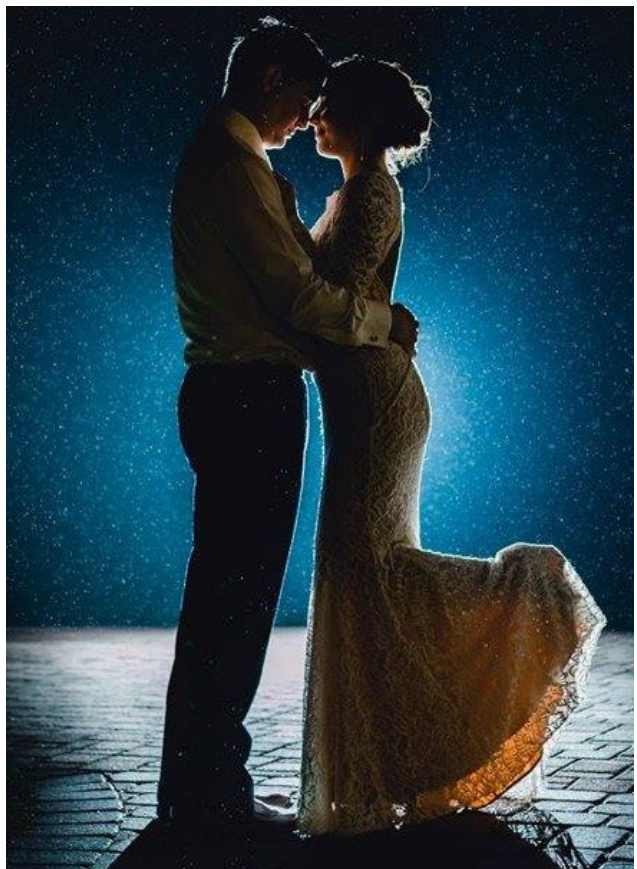




Thank you for your interest in The Tirrell Room for your upcoming wedding.

We pride ourselves on our award-winning food, impeccable service, beautiful panoramic views of the Blue Hills, breathtaking sunsets 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 remember.

Menu choices and guest count are due (14) fourteen days prior to the date of your event.

Sincerely,

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 \$2,500

Sunday through Thursday minimum seating is 85 maximum 300.

Friday and Saturday minimum seating is 125 maximum 300.

Bartenders \$50.00 per bartender

Additional Fees:

On site wedding ceremony \$800.00 set up fee

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

City of Quincy police detail \$380.00

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 SPECIAL

Any Saturday Afternoon, 12-5 PM

125 Minimum

Excluding Holidays

10% Discount of Food

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 \$60.00 per person, minimum of 130 people.

- Grand five-hour wedding reception
- Personal wedding coordinator
- Beverages and hors d'oeuvres served to the bridal party during photography session
- Wedding invitations with reception and response cards
- Escort cards
- Customized wedding cake
- Bridal party flowers in your choice of design and color
- Bride and groom plus (2) two attendants each
- Entire bridal party (minimum of 180 people)
- Parent's corsages and boutonnieres
- Centerpieces in your choice of design and color for each table
- Limousine from your home, to ceremony to reception
- Photo locations
- Private bridal suite
- Your choice of DJ
- Personalized cocktail napkins

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

COCKTAIL PARTY RECEPTION

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

\$45.00

(*) Add an additional \$4.00 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
Sweet and tangy meatballs
*Cajun shrimp with avocado and cucumber
Grilled peach and goat cheese bruschetta
Fig and goat cheese crostini

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

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STATIONS

Priced per person

Salad

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

Pasta Station: \$24.00

Choice of penne, bowtie or cavatappi

Choice of (2) sauces

Marinara

Alfredo

Fra Diavolo

Carbonara

Carving Station: \$37.00

Choice of (2)

*Beef tenderloin with wild mushroom demi-glaze

Ham with maple Dijon

Roast turkey with traditional gravy

Roast pork loin with apple chutney

*Market price

Mashed Potato Bar: \$7.95

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 are 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	\$88.00
Assorted cheese and crackers	\$88.00
Assorted vegetables and dip	\$88.00
Fresh fruit display	\$88.00
Shrimp cocktail	\$180.00
Tomato and basil bruschetta	\$88.00
Gazpacho or tomato soup shooter with cheese crostini	\$88.00
Lobster salad bruschetta	*Market Price
Charcuterie board for 8 people	\$35.00
Sweet and tangy meatballs	\$78.00
Cajun shrimp with avocado and cucumber	\$88.00
Grilled peach and goat cheese bruschetta	\$88.00
Fig and goat cheese crostini	\$78.00

Hot:

Pulled pork sliders	\$90.00
Bourbon marinated steak tips	*Market Price
Scallops wrapped in bacon	\$180.00
Vegetable stuffed mushrooms	\$90.00
Sautéed buffalo chicken	\$90.00
Coconut crusted chicken	\$90.00
Spanakopita	\$90.00
Lollipop lamb chops with mint demi-glaze	*Market Price
Vegetable spring rolls with Asian ginger sauce	\$95.00

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PLATED DINNER RECEPTION

HORS D'OEUVRES

Choice of any (3)

Assorted cheese & crackers, marinated bourbon steak tips, coconut crusted chicken, chicken medallions buffalo style, crudités and dip, scallops wrapped in bacon, vegetable stuffed mushrooms, sweet and tangy meatballs, Cajun shrimp with avocado and cucumber, grilled peach and goat cheese bruschetta, fig and goat cheese crostini.

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	*Market price
Baked Boston scrod with lemon butter crumb topping	\$77.00
Baked stuffed chicken with supreme sauce	\$74.00
Chicken cordon bleu	\$74.00
Chicken marsala	\$74.00
Roast prime rib au jus	*Market Price
Grilled beef tenderloin with bordelaise sauce	\$87.00
Surf and turf	*Market Price
Chicken saltimbocca with sage butter sauce	\$74.00
Grilled Statler chicken breast with herb butter	\$77.00
Grilled New York sirloin	*Market Price

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 beverage are subject to a 5% incidental fee, 7% state and local tax and 18% gratuity

FAMILY STYLE RECEPTION

HORS D'OEUVRES

Choice of any (3)

Assorted cheese & crackers, marinated bourbon steak tips, coconut crusted chicken, chicken medallions buffalo style, crudités and dip, scallops wrapped in bacon, vegetable stuffed mushrooms, sweet and tangy meatballs, Cajun shrimp with avocado and cucumber, grilled peach and goat cheese bruschetta, fig and goat cheese crostini.

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

\$82.00

Option Two

Broccoli and penne with alfredo sauce
Boston baked scrod
Chicken marsala or saltimbocca

\$81.00

Option Three

Three cheese ravioli
Pork loin with apple chutney
Lemon spinach chicken

\$79.00

(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 are subject to a 5% incidental fee, 7% state and local tax and 18% gratuity

BUFFET OPTIONS

HORS D'OEUVRES

Choice of any (3)

Assorted cheese & crackers, marinated bourbon steak tips, coconut crusted chicken, chicken medallions buffalo style, crudités and dip, scallops wrapped in bacon, vegetable stuffed mushrooms, sweet and tangy meatballs, Cajun shrimp with avocado and cucumber, grilled peach and goat cheese bruschetta, fig and goat cheese crostini.

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

\$79.00

Option Two

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

***Market Price**

\$81.00

Option Three

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

\$82.00

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 are 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

***Market Price**

\$9.00

Mini Tacos

Hard shell tacos, ground beef, lettuce, tomato, cheese, onions, salsa and sour cream

\$7.00

Homemade Chocolate Chip Cookies

Freshly baked warm chocolate chip cookie served with ice cold milk

\$4.00

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

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DESSERT DISPLAYS

Traditional Dessert Display

Petite pastries
Freshly baked cookies and brownies
Assorted cheesecakes
Cannolis 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

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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 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

Beverages and hors d'oeuvres served for the

Bridal party during photography session

Wedding invitations with reception and response cards

Escort cards

Customized wedding cake

Bridal party flowers

* Bride and groom and two (2) attendants each (entire wedding party with a minimum of 180 guests)

* Parent's corsages

* Centerpieces for each table

Traditional 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 is 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, the Quincy Lodge of Elks offer several options for an open bar. You may select cocktail hour only, a dollar 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 number 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.