Beacons FUNCTIONS





SERVICES & INFORMATION

Beacon's private dining room is available for private parties, business functions and celebrations. It's the ideal location for your next event and can comfortably accommodate parties of up to 120 people.

BEVERAGE SERVICE

There is a \$150 fee for the bar service fee*.

*No alcohol can be served without a certified bartender. This bartender is secured by paying the bar fee.

Open Bar

All beverages are available and paid for on the host's master bill based on Beacons current drink and wine prices.

Beverages paid for by the host can be limited by time, type or dollar amount.

All open bars include house and premium liquors, imported and domestic beer, soft drinks and our house wines.

Cash Bar

Guests pay for their own beverages; our servers will set up tabs for guests individually, just as we do at our bar.

TAX, FEES AND GRATUITY

Massachusetts tax is 6.25% and town tax is .75%. There is a Room Fee of \$150. A gratuity of 20% of food and beverage will be included in your event total.

PLANNING CONSIDERATIONS

- We can accommodate guests with special dietary needs. Any advanced notice is appreciated.
- Decorations are allowed. We kindly ask you not to bring glitter or confetti -\$300 clean up charge.
 We kindly ask that we our guests do not use tape on any of our walls as it will remove the paint. Hooks have been installed throughout the room in order to hang decorations.
- We ask that menus/final count be chosen 10 days prior to your event.
- Custom menus are available. We are happy to work with you on any vision you may have for your event.
- You can bring in your own cake or desserts from a licensed bakery only at no fee. There is a \$3.00 cake cutting fee for wedding cakes only!
- Beacons will provide a take out container only for your left over dessert for additional charge of \$2.00.
- Private events at Beacons Restaurant are limited to a 3 hour block of time.
- Coffee and tea included on all Buffet menus.

^{*} Menu items and pricing are subject to change



BUFFET#1

Choice of one:

Garden Salad Caesar Salad

Choice of One:

Chicken Broccoli & Alfredo

Chicken Piccata

Chicken Marsala

Chicken Parmesan

Meatballs

Chicken Meatballs

Lemon Cilantro Chicken

Grilled Chicken with /Jus

3 Cheese Lasagna

Vegetable Lasagna

Eggplant Parmesan

Vegetable Primavera (in a Parmesan White Wine Sauce)

Baked Cod (Additional Charge Applied)

Marinated Steak Tips (Additional Charge Applied)

Grilled Salmon (Additional Charge Applied)

Oven Roasted Turkey with Stuffing & Gravy

Mixed Wraps (Choice of 2, Chicken Salad, Tuna Salad, Roasted Turkey or Grilled Vegetable)

Choice of one:

Herb Roasted Potatoes

Mashed Potatoes

Vegetable Sticky Rice

Baked Potato

Penne/ Red Sauce

Choice Of One:

Vegetable Medley
Grilled Seasonal Vegetables
Broccoli

Served with Coffee & Tea

\$30 PER PERSON

Add an assortment of cookies and brownies for \$3 per person.



BUFFET#2

Choice of one:

Garden Salad Caesar Salad

Choice of Two:

Chicken & Broccoli Alfredo

Chicken Piccata

Chicken Marsala

Chicken Parmesan

Meatballs

Chicken Meatballs

Lemon Cilantro Chicken

Grilled Chicken with /Jus

3 Cheese Lasagna

Vegetable Lasagna

Eggplant Parmesan

Vegetable Primavera (in a Parmesan White Wine Sauce)

Baked cod (Additional charge applied)

Marinated Steak Tips (Additional Charge applied)

Grilled Salmon (Additional Charge Applied

Oven Roasted Turkey

Mixed Wraps (Choice of 2, Chicken Salad, Tuna Salad, Roasted Turkey or Grilled Vegetable)

Choice of one:

Herb Roasted Potatoes

Mashed Potatoes

Vegetable Sticky Rice

Baked Potato

Penne/ Red Sauce

Choice Of One:

Vegetable Medley
Grilled Seasonal Vegetables
Broccoli

Served with Coffee & Tea

\$35 PER PERSON

Add an assortment of cookies and brownies for \$3 per person.



BUFFET#3

Choice of one:

Garden Salad Caesar Salad

Choice of Three*:

Chicken & Broccoli Alfredo

Chicken Piccata

Chicken Marsala

Chicken Parmesan

Meatballs

Chicken Meatballs

Lemon Cilantro Chicken

Grilled Chicken with /Jus

3 Cheese Lasagna

Vegetable Lasagna

Eggplant Parmesan

Vegetable Primavera (in a Parmesan White Wine Sauce)

Baked cod (Additional charge applied)

Marinated Steak Tips (Additional Charge applied)

Grilled Salmon (Additional Charge Applied

Oven Roasted Turkey

Mixed Wraps (Choice of 2, Chicken Salad, Tuna Salad, Roasted Turkey or Grilled Vegetable)

*Additional entree or side options are available for an additional fee. Please speak to our function manager for details .

Choice of one:

Herb Roasted Potatoes

Mashed Potatoes

Vegetable Sticky Rice

Baked Potato

Penne/ Red Sauce

Choice Of One:

Vegetable Medley
Grilled Seasonal Vegetables
Broccoli

Served with Coffee & Tea

\$40 PER PERSON

Add an assortment of cookies and brownies for \$3 per person.



PLATED DINNER

Choice of One:

Garden Salad Caesar Salad

Choice of Two:

Pork Chop

Pork Shank

Lamb Loin Chops

Rack of Lamb

Veal Chop

Statler Chicken

Halibut

Eggplant Rollatini

8 oz. Filet (additional charge)

Short Ribs (additional charge)

Surf & Turf (Filet & Lobster Tail)

(additional charge)

Choice of One:

Herb Roasted Potatoes

Mashed Potatoes

Vegetable Sticky Rice

Baked Potato

Penne/ Red Sauce

Choice of One:

Vegetable Medley

Grilled Seasonal Vegetables

Broccoli

Desserts:

Vanilla ice cream with chocolate sauce & whipped cream

Cheesecake

Chocolate Cake

Vanilla ice cream served with your own event cake

(Note: event cake must come from a licensed bakery)

\$70 PER PERSON

Add an assortment of cookies and brownies for \$3 per person.



HOR'S D'OEUVRES

50 pieces per platter

Chicken Wings \$150

Vegetable Spring Rolls \$120

Chicken Wontons \$130

Bruschetta \$90

Olive Tapenade \$90

Beef Skewers \$160

Meatballs \$190

Crispy Shrimp \$170

Scallops Wrapped in Bacon \$190

Crab & Cucumber Cups \$150

Steak & Cheese Eggrolls \$190

Chicken Skewers \$150

Roasted Garlic Crostini \$90

Tuna Tartar Wonton Chips \$170

Spanakopita \$150

BBQ Pork Sliders \$140

Cheeseburger Sliders \$160

Vegetable Burger Sliders \$150

Mini Crab Cakes \$180

Short Rib Egg Rolls \$180

BBQ Pork Egg Rolls \$160

Seafood Stuffed Mushrooms \$170

Stuffed Mushrooms (Spinach & Cheese) \$140

Stationary Display

Charcuterie Board \$8 pp

Fruit & Cheese Platter \$8 pp

Antipasto platter \$8 pp

Crudite Platter \$6 pp



BREAKFAST BUFFET

Choice of one:

Home Fries

Oven Roasted Potatoes

Eggs (Choice of one)

Scrambled

Frittata (Vegetable or Ham & Cheese)

Choice of one:

Pancakes

French Toast

Choice of one:

Bacon

Sausage

Muffin/Pastry Tray

(Priced per person)

Fruit Platter

(Priced per person)

Served with Coffee & Tea

\$27 PER PERSON

Add an assortment of cookies and brownies for \$3 per person.



BRUNCH BUFFET

Choice of one:

Home Fries
Oven Roasted Potatoes

Eggs (Choice of one)

Scrambled
Frittata (Vegetable or Ham & Cheese)
Quiche (Vegetable or Ham & Cheese)

Choice of one:

Pancakes French Toast

Choice of one:

Bacon Sausage

Entrée

Choice of One:

Roasted Beef & Gravy
Roasted Turkey & Gravy
Chicken Broccoli & Ziti w/ Alfredo
Oven Roasted Pork Loin

Served with Coffee & Tea

\$29 PER PERSON

May We Suggest

Muffin/Pastry Tray (Priced per person)

Add an assortment of cookies and brownies for \$3 per person.



LIGHT LUNCH

Ceasar or Garden Salad

Pick Two:

Cold Cuts & Rolls

Cheese Tortellini with Garlic & Oil

Lasagna

Meatballs

Chicken Broccoli Ziti

Chicken Marsala with Penne

Penne with Red Sauce

Vegetable Primavera in Parm White Wine Butter

Hong Kong Noodles & Chicken

Vegetable Hong Kong Noodles

Wrap Tray

Choice of Two: Turkey Cheese, Tuna or Chicken Salad,
Grilled Veggie

Served with Coffee & Tea

\$25 PER PERSON

Add an assortment of cookies and brownies for \$3 per person.