

Barker Weddings

Barker Wedding Packages

Congratulations

Thank you for considering The Barker Tavern for your wedding reception. We understand how important it is to have your reception exactly the way you want. For the past 28 years our family has hosted the finest weddings South of Boston and you can trust us to do the same for you.

We have created both complete and flexible wedding packages to help you select the perfect menu. Everything we prepare includes the highest quality and freshest ingredients available. We are more than happy to share our experience with you to personalize a wonderful menu for every one of your guests. We will help you every step of the way in creating a traditional or chic reception.

Whether you choose our historic New England Room or modern Williams Room your reception will be memorable. The New England Room is a fully restored 17th century building and is ideal for smaller receptions with its charming low ceilings, exposed beams and luxurious furnishings. Our fine table settings, custom window treatments and cozy fireplace create an elegant, not stuffy environment. The Williams Room is the perfect choice for larger parties with an eight foot high stone fireplace, cathedral ceilings, beautifully landscaped gardens and bubbling brook. A breathtaking setting, The Williams Room is both spacious and intimate.

When you hold your reception at The Barker Tavern you will be fêted and cared for in comfort and elegance. Please feel free to call on us at any time to answer your questions or to schedule a tour. We look forward to helping make your dreams come true.

The Jordan Family

All of our Wedding Packages include the following:

- The facility for 5 hours
- Several indoor and outdoor areas for photographs including our garden with waterfall
- Floor length table cloths, overlays and linen napkins from our available colors
- Room manager and personal server for bridal party
- Bartender services
- Champagne or Wine Toast
- Wedding cake designed and prepared by Konditor Meister Bakery
- Elegant table assignment numbers
- Fruit and cheese served to the bridal party during photography session
- Digital photographs taken during your reception and uploaded to our website
- All Fees, Taxes and Gratuity

Barker Weddings

Barker Classic Package

Plated

- Imported cheeses, vegetable crudite, fresh fruit and gourmet crackers
- Garden salad with basil vinaigrette
- Dinner selection includes rolls, butter, seasonal vegetables and starch
- Ice cream with hot fudge or fresh strawberries
- Freshly brewed regular and decaffeinated coffee and tea
- For a price of \$80.00 per person

Entrées (please choose up to three)

- Chicken Marsala, pan seared with Marsala wine, sliced mushrooms and sweet butter
- Herb Crusted Statler Breast of Chicken, sliced mushrooms, pearl onions, port wine demi-glace
- Scrod Francaise, egg-battered and pan seared with tarragon-caper beurre blanc
- Baked Stuffed Jumbo Shrimp, crabmeat and seafood stuffing with lemon beurre blanc
- Slow Roasted Prime Rib of Beef Aus Jus
- Vegetarian Selection: Linguine Primavera, fresh garden vegetables, parmesan cheese and cream sauce
- Broiled Barker Swordfish, fresh center cut portion, seasoned bread crumbs
- Charbroiled Filet Mignon, wild mushroom sauce

Buffet

- Imported cheeses, vegetable crudite, fresh fruit and gourmet crackers
- Garden salad with basil vinaigrette
- Dinner selection includes rolls, butter, seasonal vegetables and starch
- Barker Pastry Shop Dessert Buffet
- Freshly brewed regular and decaffeinated coffee and tea
- For a price of \$90.00 per person

Seafood (please choose one)

- Sea Scallops Au Gratin, garlic, oregano and white wine topped with parmesan and cheddar cheeses
- Shrimp and Scallops Provençal, sautéed with garlic, tomato concasse and herbs de provence

Chicken (please choose one)

- Chicken Palmier, coated with pecans, seasoned bread crumbs and honey mustard cream sauce
- Chicken Mediterranean, garlic, peppers, artichokes, olives, sun dried tomatoes, spinach and feta cheese

Beef (please choose one)

- Steamship Round of Beef served with horseradish and sour cream sauce
- Slow Roasted Top Round of Beef with mushroom sauce

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Barker Elegance Package

Plated

- Imported cheeses, vegetable crudite, fresh fruit and gourmet crackers
- Barker Elegant Appetizer package and Elegant First Course
- Choice of garden salad with basil vinaigrette, caesar or greek dressing
- Dinner selection includes rolls, butter, seasonal vegetables and starch
- Ice cream with hot fudge or fresh strawberries, chocolate mousse or Barker cheesecake
- Freshly brewed regular and decaffeinated coffee and tea
- For a Price of \$95.00 per person

Entrées (please choose up to three)

- Macadamia Encrusted Chicken Breast, ginger, creme of coconut, soy sauce and citrus reduction
- Chicken Picatta pan seared with lemon, mushrooms, artichoke hearts and capers
- Chicken Francaise, egg battered and sautéed with prosciutto, artichoke hearts and Maderia demi glace
- Grilled Salmon with lemon-pepper garlic crust and cucumber relish
- Oven Roasted Haddock Mediterranean, garlic, peppers, artichokes, spinach, olives and sun dried tomatoes
- Barker Broiled Swordfish Fresh Center Cut Portion, seasoned bread crumbs
- Charbroiled Filet Mignon, wild mushroom sauce
- Grilled Ribeye with bordelaise sauce
- Charbroiled New York Sirloin, ancho chili butter
- Vegetarian Selection: oven roasted zucchini boat with grilled vegetables au gratin

Buffet

- Imported cheeses, vegetable crudite, fresh fruit and gourmet crackers
- Barker Elegant Appetizer package
- Choice of Garden Salad with Basil Vinaigrette, Caesar or Greek Salad
- Dinner Selection includes Rolls, Butter, Seasonal Vegetables and Starch
- Barker Pastry Shop Dessert Table
- Freshly Brewed Regular and Decaffeinated Coffee
- For a Price of \$110.00 per person

Seafood (please choose one)

- Grilled Marinated Shrimp with lemon-caper beurre blanc
- Shrimp and Scallops Provencal, sautéed with garlic, tomato concasse and herbs de provence
- Grilled Salmon Medallions with pineapple relish
- Scampi Greek Style with garlic, oregano and fresh tomatoes with feta cheese

Chicken (please choose one)

- Chicken Stuffed with mushrooms, roasted red peppers and prosciutto with balsamic supreme sauce
- Chicken Picatta pan seared with lemon, mushrooms, artichoke hearts and capers
- Chicken Marsala, pan seared with marsala wine, sliced mushrooms, demi-glace and sweet butter
- Chicken Florentine, stuffed with spinach and feta cheese

Beef (please choose one)

- Steamship Round of Beef served with horseradish and sour cream sauce
- Herb Crusted Tenderloin of Beef with wild mushroom or béarnaise sauce

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Barker Grand Package

Plated

- Imported cheeses, vegetable crudite, fresh fruit and gourmet crackers
- Barker Grand Appetizer package and Grand First Course
- Choice of garden salad with basil vinaigrette, caesar, greek or mixed greens
- Dinner selection includes rolls, butter, seasonal vegetables and starch
- Barker Pastry Shop Dessert Buffet including whole cakes, tortes and chocolate dipped strawberries
- Freshly brewed regular and decaffeinated coffee and tea
- For a Price of \$120.00 per person

Entrées (please choose up to three)

- Chicken Wellington, wrapped in puff pastry with mushrooms and spinach, with Madeira demi-glace
- Chicken stuffed with crabmeat, spinach and smoked gouda served with tomato compote
- Swordfish Mediterranean served over sautéed bell peppers, artichoke hearts and new potatoes with herb butter
- Baked Stuffed Filet of Sole, spinach, crabmeat and lobster sauce
- Macadamia Encrusted Filet of Salmon, ginger, soy and orange reduction
- Herb Crusted Rack of Lamb, roasted shallot demi-glace
- Grilled Veal Chop, artichokes, prosciutto and Marsala demi-glace
- Charbroiled Filet Mignon paired with petite swordfish, wild mushroom sauce
- Charbroiled Filet Mignon paired with a split lobster tail sautéed in butter, shallots and lemon
- Vegetarian Selection: Spanakopita with tomato cucumber salad

Buffet

- Imported cheeses, vegetable crudite, fresh fruit and gourmet crackers
- Barker Grand Appetizer package
- Choice of garden salad with basil vinaigrette, caesar or greek salad or mixed greens
- Dinner selection includes rolls, butter, seasonal vegetables and starch
- Barker Pastry Shop Dessert Buffet including whole cakes, tortes and chocolate dipped strawberries
- Barker Cookie Trays with Coffee Station
- Freshly brewed regular and decaffeinated coffee and tea
- For a Price of \$130.00 per person

Entrées (please choose one of each)

Seafood

- Petite Grilled Barker Swordfish with herb butter
- Seafood Casserole, fresh shelled lobster, shrimp and scallops in ritz cracker stuffing
- Lobster Newburg, shrimp, scallops and fresh lobster meat in rich sherry, cream sauce

Poultry

- Chicken Marsala, pan seared with marsala wine, sliced mushrooms, demi-glace and sweet butter
- Chicken Florentine, stuffed with spinach and feta cheese
- Macadamia Encrusted Beast of Chicken, creme of coconut, soy sauce and citrus reduction
- Sliced Grilled Duck Breast with raspberry demi-glace

Beef

- Herb Crusted Tenderloin of Beef with wild mushroom or béarnaise sauce

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Food Station Menu

Our Food Station Menu provides more flexibility in choosing the perfect menu. In the style of a cocktail reception, the Food Station Menu allows your guests to move around freely and eat smaller portions of what they want, when they want it. Stations are set up throughout the room featuring assorted salads, pastas and breads. Beef, Seafood and Chicken Stations complete the menu finishing with our Barker Pastry Shop Dessert Buffet.

Food Stations

For a price of \$90.00 per person

Salad Station

Caesar Salad
Field Greens with basil vinaigrette
Greek Country Salad of cucumbers, tomatoes, red onion, kalamata olives and feta cheese
Grilled marinated zucchini, summer squash, carrots and roasted red peppers
Assorted fresh baked breads and rolls

Pasta Station (please choose two)

Farfalle Primavera, bow tie pasta with fresh vegetables in a marinara sauce
Tortellini Alfredo, cheese filled tortellini in a cream sauce with fresh parmesan, ham and sweet peas
Penne Puttanesca, penne pasta with onions, kalamata olives and capers in a spicy tomato sauce
Basil Linguine sautéed in extra virgin olive oil with garlic and fresh basil
Assorted fresh baked breads and rolls

Carving Station (please choose one)

Steamship Round of Beef with horseradish and sour cream sauce
Slow Roasted Top Round of Beef with mushroom sauce

Seafood Station (please choose one)

Shrimp and Scallops Provencal, sautéed with garlic, tomato concasse and herbs de provence
Scampi Greek Style with garlic, oregano and fresh tomatoes with feta cheese
Grilled Salmon Medallions with pineapple relish

Chicken Station (please choose one)

Chicken Picatta pan seared with lemon, mushrooms, artichoke hearts and capers
Chicken Mediterranean, garlic, peppers, artichokes, olives, sun dried tomatoes, spinach and feta cheese
Macadamia Encrusted Chicken Breast, creme of coconut, soy sauce, citrus reduction and julienne carrots

Dessert: Barker Pastry Shop Dessert Buffet

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General Information and Policies

New England Room Capacities:
60 Guests for Seated Dinner or Buffet

Williams Room Capacities:
200 Guests Seated for Dinner or Cocktail Reception
180 Guests for Buffet Dinner

Minimum Guest Requirement: There are a minimum number of guests required to book either one of our two reception rooms: New England Room minimum is 25 guests
Williams Room minimum is 125 guests

Food and Beverage Minimum: If you cannot meet the minimum guest requirement then there is an established Food & Beverage minimum which shall be agreed upon before reserving the event date. The Food & Beverage minimum consists strictly of food and beverage charges; charges for linen, gratuity, ceremony or additional set up fees do not count towards the minimum. If you have a specific budget or you expect difficulties meeting this minimum, we will gladly discuss additional alternatives.

Menu Selection: Menu prices are guaranteed at the contract signing. We will be happy to customize a menu for you from our extensive list of entrées. Raw Bar, Ice Carvings, Kosher Meals and other add-ons are available, please ask your Wedding Coordinator for more information.

Vendors, Children and Dietary Constraints: Vendor meals are complimentary, child meals are \$15.95 per person. We will accommodate all special requests due to dietary constraints whenever possible; please try to provide at least 72 hour advance notice.

Reservations and Cancellations: A \$500.00 deposit is necessary to reserve the facility and guarantee the time and day of the event. Upon receiving the deposit, we will mail you a contract to sign and return to us along with a second deposit of \$500.00. A third deposit of \$500.00 will be required 6 months prior to the reserved day of the event. Cash, personal checks or credit cards are welcome for deposits. Final payments are to be made by Bank Check, Mastercard or Visa.

Linens: Floor length cotton table linens, cotton napkins and overlays are complimentary. Specialty linens, alternate colors and chair covers can be arranged by your Wedding Coordinator.

Ceremonies: Wedding ceremonies are arranged for a \$500 fee.

Taxes, Fees and Gratuity Charges: All fees, taxes and gratuities are included in our package prices.

Guarantee: We require the exact guest count (including entrée selection where applicable) 10 days prior to the event to be used as a minimum guarantee. If the exact count is not given, the expected attendance will become the guarantee. You may not decrease your count at this time. If your final count increases, please notify us as soon as possible so that we can accommodate you.

Preferred Package: A 20% discount price off of the entrée is available during the months of November through April (excluding December 31st) if you have a minimum of 125 adult guests.

Decorations: Decorations must comply with local fire laws. Votive and hurricane globes (smokeless, unscented) are approved. Affixing anything to the walls or ceiling is not allowed.

No Smoking: By ordinance, the Town of Scituate prohibits smoking in this establishment.

Alcohol Service: In accordance with state law, all guests and members of the bridal party must carry proof of legal age to be served.

Overtime Charges: Overtime staffing charges are \$300 per half hour, in the event that you may need to purchase additional time.

All Prices are Subject to Change