

Bull Run Weddings



215 Great Rd/2A Shirley, MA

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Wedding Package

For Weddings of 50-250 guests

5 hours for Ceremony, Cocktail Hour & Reception

All Site Fees for Ceremony, Cocktail Hour and Reception

12 Chairs & Aisle Runner for Ceremony on Covered Bridge

1 Hour Cocktail Hour with Stationary Hors d'oeuvres

(New England Cheeses with Fancy Crackers, Vegetable Crudite with Dips & Fresh Carved Fruit)

Bartender for Cocktail Hour & Reception

Choice of Linens

3 Course Plated or Buffet Dinner

Wedding Cake or Cupcakes from our preferred vendor

Coffee & Tea Station

Planning Assistance including Tasting and Table Planning

Day of Coordination

Complimentary Access to Prop Room

Includes Tax, Gratuity & Fees

\$99 per guest



Additions:

Champagne Toast ~ add \$3/guest

Selection of 3 Passed Hors d'oeuvres ~ add \$15/guest

Open Bar, Drink Stations or Drink Tickets ~ based on consumption

Micro Wedding Package

For Weddings of 50 guests or less

Package includes:

4 hours for Ceremony, Cocktails & Reception

Covered Bridge & Choice of Function Room

8 Chairs, Aisle Runner & Drape for Ceremony on Covered Bridge

1/2 Hour for Cocktails with Stationary Hors d'oeuvres

(New England Cheeses with Fancy Crackers, Vegetable Crudite with Dip)

Bartender for Cocktails & Reception

Choice of Linens

3 Course Plated or Buffet Dinner

Wedding Cake or Cupcakes from our preferred vendor

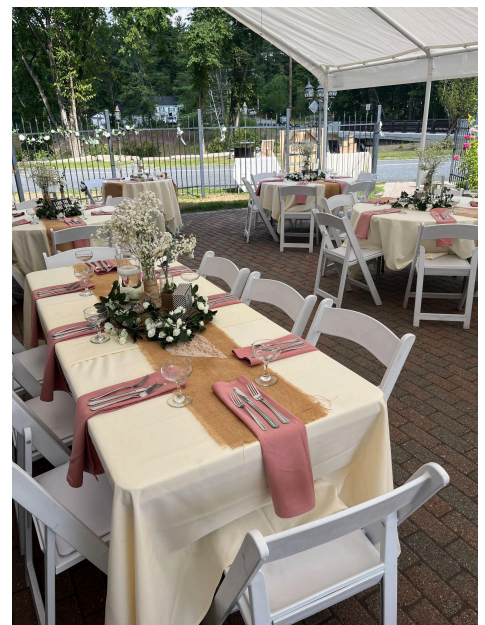
Coffee & Tea Station

Planning Assistance including Tasting and Table Planning

Day of Coordination

Complimentary Access to Prop Room

\$75 per guest, plus \$1300 wedding fee



Dinner Menus

All menus include warm dinner rolls with butter.

Dinner Buffet

Starters (Choose 1)

Classic Caesar Salad- crisp romaine lettuce, house dressing, EVOO croutons, shaved parmesan

Mixed Green Salad- Little Leaf Farm greens, mixed vegetables, house vinaigrette

Baby Spinach Salad- crumbled bacon, red onion, dried cranberry, crumbled feta, red wine vinaigrette

Tomato Caprese- homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO, aged balsamic

Strawberry Goat Cheese Salad- mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette

New England Clam Chowder- fresh sea clams, onion, celery, thyme, potatoes, bacon & cream

Butternut Squash Bisque- squash, roasted apples, spiced crème fraîche, dried cranberries, pepitas

Lobster Bisque- our chef's signature recipe enhanced with chunks of fresh picked Maine lobster

Mains (Choose 2)

Baked Atlantic Salmon- sustainable farm raised salmon, lemon beurre blanc, tomatoes & capers

Baked New England Haddock- local haddock, house seasoned breadcrumbs, lemon butter

Swordfish Kebabs- fresh Atlantic swordfish, variety of garden vegetables, lemon garlic butter

Roasted Garlic Chicken- local bone-in chicken, roasted garlic oil, herbs de Provence

Chicken Broccoli Alfredo- tender chunks of chicken, broccoli florets, creamy parmesan alfredo

Mediterranean Chicken Medley- herbs de Provence chicken, roasted vegetable medley, sun dried tomatoes, feta cheese, Kalamata olives, garlic olive oil

Italian Chicken Braciola- smokey bacon wrapped chicken breast stuffed with spinach & goat cheese, Marsala wine jus

Bull Run Yankee Pot Roast-our timeless classic of slow roast beef round simmered in rich pan gravy

Braised Short Ribs- melt in your mouth tender, natural beef reduction, shallots, fresh thyme

Vegan Vegetable Ravioli- egg-free vegetable ravioli, roasted tomato sauce, sautéed squash accent

Eggplant Lasagna- fried eggplant, herbed ricotta, roasted tomato sauce, parmesan & mozzarella

Sides (Choose 2)

Baked Macaroni and Cheese

Country-Style Mashed Potatoes

Rosemary Roasted Creamer Potatoes

Seasonal Vegetable Medley

Herbed Rice Pilaf

Zucchini & Summer Squash Parmesan

Glazed Carrots

Roasted Asparagus

Potato Gratin

Kids Choices (ages 10 and under)

Chicken Fingers & Fries

Burger & Fries

Macaroni & Cheese

Pasta with Butter

Food Allergies & Dietary Restrictions- guests who need specialty meals will be accommodated with a plated meal to fit their needs.

Plated Dinner

First Course (Choose 1)

Classic Caesar Salad- crisp romaine lettuce, house dressing, EVOO croutons, shaved parmesan

Mixed Green Salad- Little Leaf Farm greens, mixed vegetables, house vinaigrette

Baby Spinach Salad- crumbled bacon, red onion, dried cranberry, crumbled feta, red wine vinaigrette

Tomato Caprese- homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO, aged balsamic

Strawberry Goat Cheese Salad- mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette

New England Clam Chowder- fresh sea clams, onion, celery, thyme, potatoes, bacon & cream

Butternut Squash Bisque- squash, roasted apples, spiced crème fraîche, dried cranberries, pepitas

Lobster Bisque- our chef's signature recipe enhanced with chunks of fresh picked Maine lobster

Entree Choices (Choose 2)

Italian Chicken Braciola- bacon wrapped non-GMO chicken breast stuffed with spinach & goat cheese, marsala wine jus served with rosemary creamer potatoes and vegetable medley

Stuffed Chicken Fontina- Murray's Farm chicken, fontina cheese, Fat Moon Farm mushrooms, leek reduction served with rosemary roasted creamer potatoes and garlicky spinach

Cider Glazed Chicken- pan-roasted Niman Ranch chicken breast, Carlson Orchard farmed cider, brown sugar, whiskey served with country mashed potatoes and glazed carrots

Braised Short Ribs- melt in your mouth tender, natural beef reduction, shallots, fresh thyme served with country mashed potatoes and vegetable medley

Grilled Flat Iron- charcoal grilled flat iron steak, chipotle bourbon glaze, grilled vidalia onions served with rosemary roasted creamer potatoes and glazed carrots

Prime Rib of Beef - recognized as one of the four best restaurants in New England for prime rib - slow roasted prime rib of beef with au jus served with country mashed potatoes and vegetable medley (+\$5/pp)

Filet Mignon (G, 6 oz.) • grilled center cut filet, wild mushroom risotto, glazed carrots, red wine (+\$8/pp)

Baked Atlantic Salmon- sustainable farm raised salmon, lemon beurre blanc, tomatoes & capers served with rice pilaf and broccolini

Baked New England Haddock- local haddock, house seasoned breadcrumbs, lemon butter served with rice pilaf and vegetable medley

Swordfish Kebab- fresh Atlantic swordfish, variety of garden vegetables, lemon garlic butter served over rice pilaf

Bull Run Vegetable Lasagna- homemade spinach, basil & vegetable lasagna, marinara, grated cheese served with broccolini

Vegan Vegetable Ravioli- egg free vegetable ravioli, roasted tomato sauce served with vegetable ratatouille

Kids Choices (choose 1, ages 10 and under)

Chicken Fingers & Fries

Burger & Fries

Macaroni & Cheese

Pasta with Butter

Food Allergies & Dietary Restrictions- guests who need specialty meals will be accommodated with a plated meal to fit their needs.

Important Information

Menu options

Plated dinner menus must be finalized prior to printing invitations to ensure that guests are given meal options on their RSVP. The Bull Run is happy to accommodate any guests with special dietary needs or restrictions at no additional charge, so please let us know if any of your guests require an alternate meal. Kids (10 and under) are half price with a kids meal.

Bar options

All bar options are based on consumption. An open bar may be offered for a limited amount of time (such as cocktail hour), until the total reaches a specific dollar amount, or with no limitations. It is completely customizable to meet your needs. The Bull Run's liquor license is granted by the Massachusetts State Liquor Commission. The Bull Run complies with all state regulations and laws. Patrons or guests will not be permitted to bring in or take away any alcoholic beverages. Our staff reserves the right to refuse beverage service to any customer who is becoming or who is likely to become intoxicated. No person under the age of 21 will be allowed to consume or purchase alcohol.

Displays, decorations, & personal property

The Bull Run will work with you to make arrangements for centerpieces, decorations, guestbook, place cards and any personal items you would like included on your wedding day. You will have a planning meeting to determine linen selections and decor. Set-up beyond what is typical will result in additional charges.

Minimums

Each room at The Bull Run is unique and accommodates a varying number of guests. The Bull Run will match you to the appropriate spaces based on your estimated headcount.

Date availability, contracts & guarantees

Any available date of interest may be placed on a tentative hold for up to (2) weeks. At the end of the two weeks, the space may be released or contracted on a definitive basis. A \$1,000 non-refundable deposit is required along with a signed contract in order to confirm your wedding date.

Payment Schedule:

- \$1000 due with contract, 50% is due 6 months before, Remaining Balance is due 7 days prior to wedding.

Final Details

The final head count is due 30 days prior to your wedding and can be increased up to 3 days prior, however cannot be decreased.

Taxes and fees

All wedding packages include all taxes and fees. All open bars will be subject to 7% tax, 20% gratuity and 8% admin fee. Additional fees will apply for upgrades and off-site options. A full quote, including all charges, will be provided following your consultation and will be attached to your contract.

Payment methods

Payments are accepted in the form of cash, credit card (Visa, Mastercard, American Express, Discover), personal or bank checks.

Cancellations

All deposits are non-refundable.

Farandnear Reservation

*A Bull Run Exclusive Offering * Shirley, MA*

Looking for something different? The Bull Run has partnered with Farandnear Reservation to transform this beautiful preservation land into the perfect outdoor venue, complete with farm-to-table menus and full-service offered by The Bull Run.

Pair your Bull Run wedding package with your site fee rental package to create the perfect combination for you!



Site Fee Rental Packages

Under the Stars: Our most popular package! Includes a clear tent, bistro lighting, dance floor, bar, choice of round or rectangle tables, garden or chiavari chairs for reception, shuttle service and remote kitchen. Site fee is included and goes directly to the conservation of Farandnear Reservation.

Up to 100 guests: \$14,000

101-150 guests: \$17,000

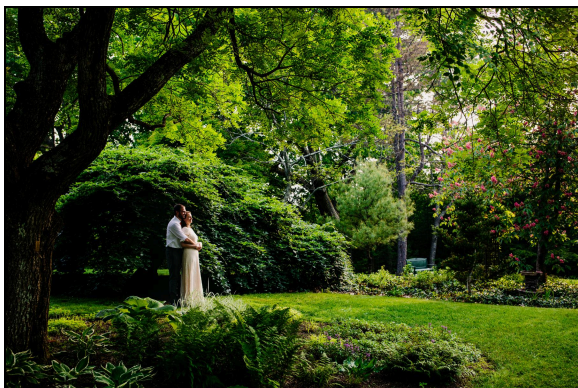
151-200 guests: \$20,000

White Wedding: includes white tent with white side walls (if needed), bistro lighting, dance floor, bar, choice of round or rectangle tables, white or natural padded garden chairs, shuttle service and remote kitchen. Site fee is included and goes directly to the conservation of Farandnear Reservation.

Up to 100 guests: \$12,000

101-150 guests: \$15,000

151-200 guests: \$18,000





Contact Amanda Davidson ~ amandadavidson@bullrunrestaurant.com for more information