

Weddings



The Bull Run
Restaurant • Concert Hall • Function Venue



*On behalf of the Innkeepers,
we would like to congratulate
you on your engagement.
The Bull Run has been locally
owned and operated by our family
in Shirley for over 73 years.
We know that personalized
service, attention to detail and
our one-of-a-kind atmosphere
will make this special time in your
life memorable. We look forward
to the opportunity to make your
vision a reality.*



Located just minutes from Route 2 in the heart of Johnny Appleseed country, The Bull Run offers the distinct charm of a New England wedding in the authentic atmosphere of our pre-Revolutionary setting. Our locally-sourced farm-to-table dinner choices, personal function coordinator, variety of ceremony and reception options and top-notch service from an experienced staff allow our couples to relax and enjoy this momentous occasion.

Prospective couples are encouraged to meet with our function coordinator who will design a Wedding Day Package to bring your vision to life. The Bull Run is committed to personalized service that will make your wedding day memorable!

Amanda Davidson

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We are committed to keeping it local and supporting our local farmers and purveyors.

Our produce is locally sourced as much as possible so it doesn't travel far to get to your plate.

We proudly support:

- Back Yard Farms, NH
- Bean Counter Bakery, Shrewsbury, MA
- Cabot Creamery, Cabot, VT
- Calise Bakery, Lincoln, RI
- Captain Marden's Seafood, Wellesley MA
- Carlson Orchards, Harvard, MA
- Carr's Ciderhouse, Hadley, MA
- Chelsea Farms, Chelsea, MA
- Duck Trap River, Belfast, ME
- Fat Moon Farm, Westford, MA
- Fireking Bakery, Braintree, MA
- Gifford's Ice Cream, Skowhegan, ME
- Great Hill Dairy, Marion, MA
- Hollis Hill Farms, Fitchburg, MA
- Hoy Toy Noodle Co., Boston, MA
- Kelleher Farm, Ashby, MA
- Lilly's Pasta, Everett, MA
- Little Leaf Farms, Shirley, MA
- Maine Family Farms, ME
- Maplebrook Farm, Bennington, VT
- Murray's Chicken, PA
- Nashoba Brook Bakery, Concord, MA
- Nodine's Smokehouse, Torrington, CT
- North Country Smokehouse, Claremont, NH
- Old Friends Farm, Amherst, MA
- Old Neighborhood, Lynn, MA
- Pasta Land, Leominster, MA
- Piantedosi, Malden, MA
- Westfield Farm, Hubbardston, MA
- Westminster Cracker Co., Rutland, VT
- Wolferman's, Medford, MA

Wedding Packages

Our wedding packages were created to provide everything you need for your ideal wedding day. **You may pair any wedding package with any menu** to get the combination that is just right for you. Our wedding coordinator will work with you through every step of the planning process, ensuring that you get to step back, relax and enjoy your special day!

Silver Package

\$32 per guest, plus meal

- all Bull Run site fees
- full set-up and breakdown
- complimentary access to prop room
- planning assistance, menu tasting, rehearsal and day-of wedding coordination
- private room with cocktail service for wedding party
- wedding ceremony on covered bridge with twinkle lights
- wedding party hors d'oeuvres and cocktail service during photos
- cocktail hour in your choice of available function room or patio
- bartender and stationary display of local artisan cheeses and fresh fruit with fancy crackers and seasonal crudités station during cocktail hour
- 3 hour reception in your choice of available function room including bartender and coffee station
- LED lighting above dance floor
- linens with your choice of tablecloth and napkin colors
- custom wedding cake or cupcakes (with tasting) from one of our preferred bakeries
- cake slicing and plating

Gold Package

\$48 per guest, plus meal

all Silver Package plus:

- aisle runner for covered bridge ceremony
- choice of 3 silver passed hors d'oeuvres during cocktail hour
- additional hour for reception
- champagne toast

Platinum Package

\$60 per guest, plus meal

all Silver & Gold Package plus:

- upgrade to any 5 passed hors d'oeuvres during cocktail hour
- berries for champagne toast
- chair covers and sashes for all reception chairs

The fine print: 7% tax, 20% service fee and 8% administrative fee will be added to all wedding packages, food and beverage totals.

In the spirit of keeping it local, we also offer several nearby alternatives for your ceremony and reception, all managed exclusively by The Bull Run. Choose a classic Colonial landmark at the newly refurbished **Shirley Center Meeting House**, listed on the National Register of Historic Places. Or, for an entirely outdoor affair, the 89-acre **Farandnear Reservation** provides a stunning natural backdrop in a magical setting. Both sites are less than one mile from Bull Run. Inquire with your function coordinator for details.



Buffet Dinner

Silver: \$30 per guest, Gold: \$37 per guest, Platinum: \$45 per guest
S: Silver Options, G: Gold Options, P: Platinum Options

Starters

Select One. Additional Choice Add \$5.

- Tomato Caprese** (P, G) • *homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO, aged balsamic*
- Innkeepers Salad** (P, G) • *toasted hazelnuts, sliced mushrooms, parmesan cheese, arugula, red wine vinaigrette*
- Panzanella Salad** (P, G) • *mixed greens, grilled peppers, baby tomatoes, marinated onions, soft bread, goat cheese, balsamic*
- Strawberry Goat Cheese Salad** (P, G) • *mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette*
- Roasted Beet Salad** (P, G) • *fresh roasted beets, arugula, crumbled blue cheese, walnuts, pomegranate dressing*
- Lobster Bisque** (P, G) • *our chef's signature recipe enhanced with chunks of fresh picked Maine lobster*
- Classic Caesar Salad** (P, G, S) • *crisp romaine lettuce, house dressing, EVOO croutons, shaved parmesan*
- Mixed Green Salad** (P, G, S) • *local Devens Little Leaf Farm greens, mixed vegetables, house vinaigrette*
- Baby Spinach Salad** (P, G, S) • *crumbled bacon, red onion, dried cranberry, crumbled feta, red wine vinaigrette*
- New England Clam Chowder** (P, G, S) • *fresh sea clams, onion, celery, thyme, potatoes, bacon & cream*
- Butternut Squash Bisque** (P, G, S) • *squash, roasted apples, spiced crème fraîche, dried cranberries, pepitas*
- Tomato Basil Bisque** (P, G, S) • *Roma tomatoes, vidalia onions, dairy cream, basil*
- Cheddar Broccoli Soup** (P, G, S) • *Vermont cheddar, broccoli, onions, cream*
- Vegetarian Minestrone** (P, G, S) • *beans, tomatoes, onions, carrots, celery, herbs, pasta, vegetable broth*

Mains

Select Two. Additional Choice Add \$8.

- Roasted NY Sirloin** (P) • *rosemary roasted, sliced thin, cabernet wine reduction*
- Shrimp Scampi** (P, 6 shrimp per person) (G, 4 shrimp per person) • *sautéed medium Gulf shrimp, brandy, white wine, garlic lemon, tomatoes & butter served over linguini*
- Italian Chicken Braciolo** (P, G) • *smokey bacon wrapped chicken breast stuffed with spinach & goat cheese, Marsala wine jus*
- Braised Short Ribs** (P, G) • *melt in your mouth tender, natural beef reduction, shallots, fresh thyme*
- Eggplant Lasagna** (P, G) • *fried eggplant, herbed ricotta, roasted tomato sauce, parmesan & mozzarella*
- Baked Atlantic Salmon** (P, G, S) • *sustainable farm raised salmon, lemon beurre blanc, tomatoes & capers*
- Roasted Garlic Chicken** (P, G, S) • *local bone-in chicken, roasted garlic oil, herbs de Provence*
- Chicken Broccoli Alfredo** (P, G, S) • *tender chunks of chicken, broccoli florets, creamy parmesan alfredo*
- Chicken Piccata** (P, G, S) • *tender chunks of chicken, white wine, lemon, capers, shallots, butter, herbs*
- Mediterranean Chicken Medley** (P, G, S) • *herbs de Provence chicken, roasted vegetable medley, sun dried tomatoes, feta cheese, Kalamata olives, garlic olive oil*
- Bull Run Yankee Pot Roast** (P, G, S) • *our timeless classic of slow roast beef round simmered in rich pan gravy*
- Baked New England Haddock** (P, G, S) • *local haddock, house seasoned breadcrumbs, lemon butter*
- Italian Sausage or Meatball Marinara** (P, G, S) • *served with penne rigate & freshly grated parmesan*
- Vegan Vegetable Ravioli** (P, G, S) • *egg free vegetable ravioli, roasted tomato sauce, sautéed squash accent*

Sides

Select Two. Additional Choice Add \$3.

- Roasted Asparagus** (P)
- Potato Gratin** (P)
- Garlicky Spinach** (P, G)
- String Beans with Mushroom & Peppers** (P, G)
- Country-Style Mashed Potatoes** (P, G, S)
- Seasonal Vegetable Medley** (P, G, S)
- Herbed Rice Pilaf** (P, G, S)
- Buttered Pasta** (P, G, S) • *buttered cavatapi, mini penne, linguini, whole wheat spaghetti*
- Twice Baked Potatoes** (P)
- Whipped Sweet Potatoes** (P, G)
- Mashed Butternut Squash** (P, G)
- Baked Macaroni and Cheese** (P, G, S)
- Rosemary Roasted Creamer Potatoes** (P, G, S)
- Zucchini & Summer Squash Parmesan** (P, G, S)
- Glazed Carrots** (P, G, S)

Plated Dinner

Silver: \$32 per guest, Gold: \$38 per guest, Platinum: \$46 per guest
S: Silver Options, G: Gold Options, P: Platinum Options

First Course

Select One. Add Second Course \$5.

- Lobster Bisque** (P, G) • our chef's signature recipe enhanced with chunks of fresh picked Maine lobster
- Tomato Caprese** (P, G) • homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO, aged balsamic
- Innkeepers Salad** (P, G) • toasted hazelnuts, sliced mushrooms, parmesan cheese, arugula, red wine vinaigrette
- Strawberry Goat Cheese Salad** (P, G) • mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette
- Roasted Beet Salad** (P, G) • fresh roasted beets, arugula, crumbled blue cheese, walnuts, pomegranate dressing
- Fat Moon Mushroom Bisque** (P, G) • locally grown mushrooms, sherry, leeks, cream, garlic croûte
- Maine Peekytoe Crab Cake** (P, G) • house recipe featuring fresh local crab, jalapeno tartar, mango salsa
- Classic Caesar Salad** (P, G, S) • crisp romaine lettuce, house dressing, EVOO croutons, shaved parmesan
- Mixed Green Salad** (P, G, S) • local Devens Little Leaf Farm greens, mixed vegetables, house vinaigrette
- New England Clam Chowder** (P, G, S) • fresh sea clams, onion, celery, thyme, potatoes, bacon & cream
- Butternut Squash Bisque** (P, G, S) • squash, roasted apples, spiced crème fraîche, dried cranberries, pepitas
- French Onion Soup** (P, G, S) • bourbon onion broth, french bread crouton, melted gruyère cheese

Mains

Select Two Plus a Vegetarian Option.
Guests RSVP with Entrée Choice.

- Filet & Lobster Tail** (P, add \$5) • petite 5 oz. filet mignon, roasted lobster tail, butter mashed potatoes, garlic broccolini, lemon butter, sauce bordelaise
- Atlantic Sea Scallops** (P) • pan seared locally harvested sea scallops atop roasted corn risotto with North Country smoked bacon, spinach, parmesan
- Filet Mignon** (P, 8 oz.) (G, 6 oz.) • grilled center cut filet, wild mushroom risotto, glazed carrots, red wine
- Prime Rib of Beef** (P, 12 oz. cut) (G, 10 oz. cut) • recognized as one of the four best restaurants in New England for prime rib – slow roasted prime rib of beef, baked potato, seasonal vegetable, au jus
- Crab Stuffed Swordfish** (P, G) • North Atlantic swordfish filet stuffed with Maine peekytoe crab, mashed sweet potatoes & parsnips, seasonal vegetable, pecan butter
- Lemon, Garlic & Rosemary Statler Chicken** (P, G) • local humane chicken, garlic mashed potato, broccolini, natural juice
- Mushroom & Bacon Chicken Torchon** (P, G) • bacon wrapped chicken stuffed with wild mushrooms, parmesan & herbs, Yukon gold mashed potato, beans, Marsala wine sauce
- Bull Run Turkey Dinner** (P, G) • our signature roasted turkey, sage stuffing, mashed potato, butternut squash, gravy, house cranberry relish
- Char Grilled Steak Frites** (P, G, S) • 8 oz. char grilled top sirloin, mashed Yukon potatoes, string beans, natural beef jus
- Roast Atlantic Salmon** (P, G, S) • sautéed mushrooms, french green lentils, rosemary aioli
- Baked Haddock** (P, G, S) • coastal New England haddock, seasoned crumb, herbed rice pilaf, seasonal vegetable, lemon butter
- Roasted Half Chicken** (P, G, S) • country-style mashed potatoes, seasonal vegetables, garlicky gravy
- Bull Run Vegetable Lasagna** (P, G, S) • homemade spinach, basil & vegetable lasagna, marinara, broccolini, grated cheese
- Vegan Vegetable Ravioli** (P, G, S) • egg free vegetable ravioli, roasted tomato sauce, sautéed squash accent



The Details

Our function coordinator will be available to answer any questions, provide guidance and ideas, direct you to resources and arrange vendors as you plan your wedding day. **Please inquire for a list of additional services and preferred vendors.**

Wedding packages

The Bull Run provides a great deal of flexibility to ensure that your needs are met within a budget that works for you. We have created several wedding package options that can be paired with any dinner menu option. If you don't see a package that meets your needs, contact our function coordinator to have a package created just for you.

Menu options

The Bull Run offers a variety of buffet and plated dinners that may be paired with any wedding package. A meal tasting is available and can be scheduled at the couple's request.

Plated dinner menus must be finalized prior to printing invitations to ensure that guests are given meal options on their RSVP. Final counts for each entree are due four weeks prior to your wedding, however may be increased beyond that point.

Buffet dinner menus must be finalized one month prior along with an estimated guest count. The Bull Run is happy to accommodate any guests with special dietary needs at no additional charge, so please let us know if any of your guests require an alternate meal. Kids meals are also available.

Bar options

The Bull Run offers flexible bar options to suit your needs. All 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 (not recommended). Once the time has ended or dollar amount has been reached, it becomes a cash bar. Any open bar portions may be limited to beer and wine, a signature drink or non-alcoholic beverages only. It is completely customizable to meet your needs.

Displays, decorations, & personal property

Our function coordinator will work with you to make arrangements for centerpieces, decorations, guest book, and any other items you would like included on your wedding day. We ask that couples provide a photo of their assembled centerpiece to ensure that we produce the result you had in mind. All candles must be enclosed or battery-operated. We kindly request that loose glitter and confetti are not brought into the space. Items should be assembled in advance. If there are items that cannot be assembled in advance, please let your function coordinator know in advance and The Bull Run will assist in any way we can.

Minimums

Each room at The Bull Run is unique and accommodates a varying number of guests. Below are the minimum and maximum suggested counts for each room:

Sawtelle room: minimum - 75, maximum - 250, food and beverage guarantee

Garden room: minimum - 20, maximum - 35, 70 (with patio)

Studio room: minimum - 20, maximum - 50

Ball room: minimum - 20, maximum - 50 *not handicap accessible*

Tavern: minimum - 20, maximum - 55, food and beverage guarantee



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. The Bull Run allows couples to place a courtesy hold on their preferred date while they review their quote and ask additional questions. At the end of two weeks, the hold will expire in the event that a commitment has not been paid. To secure the reservation, a signed contract, along with non-refundable deposit is required.

Payment Schedule:

- \$1000 due at time of contract
- 50% of quoted total is due 6 months in advance
- Remaining Balance is due 7 days prior to wedding.

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, food and beverage are subject to sales tax, at a current rate of 7%, a 20% service fee and an 8% administrative fee (minimum \$500). Additional fees will apply for all off-site options. A full quote, including all charges, will be provided following your consultation and will be attached to your contract.

Payment methods

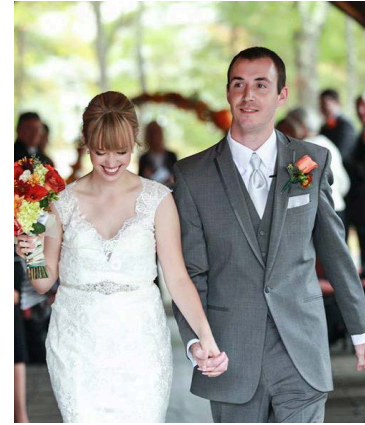
Payments are accepted in the form of cash, credit card (Visa, Mastercard, American Express, Discover), personal or bank checks.

Liquor regulations

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.

Cancellations

All deposits are non-refundable.





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