



2026 Private Functions



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Thank you for considering The Bull Run for your special occasion. It is our goal to make planning as easy as possible. Please review the following information and let us know if you have any questions. We are here to help!

- The Bull Run Team

Booking Your Function

- The first step is securing the room, date and time. We will work with you to determine the best room for your estimated guest count and date preference. If you have not inquired, please complete our inquiry form [here](#) and we will check availability. (Your menu and final headcount are not needed at time of booking.)
- Food and beverage purchase is required for all functions. Outside catering is prohibited. A \$750 food & beverage minimum applies to all private functions.
- When you are ready to move forward, we will email you a contract. The contract may be signed electronically and your non-refundable deposit (the amount of the room fee) may be paid through our online portal. **A BOOKING IS NOT CONFIRMED UNTIL A SIGNED CONTRACT & DEPOSIT ARE RECEIVED.**
- Final details (as outlined on the last page) will be due THREE WEEKS PRIOR to your event.
- Once we receive your details, you will receive your Banquet Event Order to confirm all details are correct. We ask that you sign this to finalize your event.

Choosing Your Menu

- BUFFETS- REQUIRE a minimum of 25 guests. Guests do not need to pre-select choices. Seating assignments are not required for buffets.
- PLATED MEALS guests RSVP with their entree choice in advance. They will choose from the 2 entrees you select, plus vegan vegetable ravioli as an automatic 3rd choice. Place cards are required and should include the guests name, meal selection and table assignment. Assigned tables are required for plated meals for more than 20 guests. A breakdown by table (i.e. Table 1- 3 prime rib, 2 chicken, 1 ravioli) is required with final details.
- FOOD ALLERGIES & DIETARY NEEDS- In some cases your menu may already meet your guests needs as many items are gluten-free, nut-free and/or dairy-free. If accommodations are needed, your guests will be served a plated variation of your menu. Vegan and vegetarian guests will be served vegan vegetable ravioli.

Decorating & Personalizing

- All room rentals include your choice of tablecloth and napkin color for your linens.
- You may arrive UP TO 1 hour prior to the booked time to add personal touches. (Please no confetti!)
- Please provide Command Strips for anything that needs to be attached to the wall.
- We ask that you remove all personal decorations at the end of your event. We can discard trash for you.
- We will provide a gift/display table and cake/dessert table however if you would like additional tables for games, displays, etc. please let us know when you submit your final details and we will have them ready for you.

Costs

- Room Rental Fee (due at time of contract)
- Food & Beverage (minimum \$750)
- Add-ons (such as a custom cake, open bar, etc.)
- 7% tax, 20% service fee & 5% admin fee will be added to all food and beverage.
- Final balance may be paid in advance through our online portal or at time of service.
- We accept cash, checks and all major credit cards.

Function Rooms

Function room rentals include:

- 3 hours for your party plus 1 hour prior to decorate & add personal touches
- Private in-room bar with bartender
- Full service staff
- Choice of tablecloth & napkin color
- Guest tables and chairs, along with any additional tables needed for gifts, displays, cakes, etc.
- Access to sound system for your playlist (bluetooth or headphone jack required)
- Room set-up & trash removal

		
<p>Garden Room \$250 Seats up to 30 guests. Includes round table Use REAR ENTRANCE</p>	<p>Patio & Garden Room \$350 Patio seats up to 50 guests, Lawn seats an additional 50 guests Includes round & rectangle tables Use REAR ENTRANCE</p>	<p>Studio Room \$250 Seats up to 56 guests. Includes rectangle tables Use REAR ENTRANCE</p>
		
<p>Sawtelle Room \$400 Seats up to 250 guests. Includes round tables USE REAR ENTRANCE unless handicap accessibility is needed</p>	<p>Ball Room* \$200 Seats up to 56 guests. Additional \$50 for Bar Setup Includes rectangle tables REQUIRES CLIMBING STAIRS USE FRONT ENTRANCE *Availability is limited, inquire</p>	<p>Tap Room & Dining Room* Tap Room seats up to 50 guests Dining Room seats up to 50 guests Includes round tables *Availability is limited, inquire. \$250 each, \$400 combined</p>

Rooms include tables & chair styles listed/pictured. Microphone or projector and screen may be added for a fee

Add an additional hour: Double the Room Fee v 5% of Food & Beverage

Sawtelle Room (night functions): \$450

For a private room for groups of 20 or less, please call 978-425-4311 for private dining.

Breakfast & Brunch Menus

Breakfast & Brunch menus are available until 1 pm.

Includes coffee, tea and juice station

Plated Breakfast \$25 pp

Fresh Fruit Platter (for each table)

Assortment of Muffins & Scones (for each table)

Plated Meal of Scrambled Eggs, French Toast, Home Fries & Bacon

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Brunch Buffet \$28 pp (minimum 25 guests)

Choose 1 (add an additional for \$3 pp)

Muffins and Scones- baked fresh daily, seasonal flavors

Mixed Green Salad- Little Leaf Farms greens, cherry tomatoes, carrots, cucumbers, homemade balsamic vinaigrette

Classic Caesar Salad- romaine lettuce, EVOO croutons, shaved parmesan, homemade caesar dressing

Seasonal Salad Offering - Differs by Season (May be subject to up charge)

Bagel Station- Assortment of bagels and cream cheese Add Smoked Salmon, Capers, Red Onion(+2)

Choose 2 (add an additional for \$6 pp)

Tasty Bull Quiche- Choice of: bacon, cheese & onion /cheddar & broccoli / mixed vegetable & goat cheese

Tavern French Toast- brioche bread, cinnamon batter & pure maple syrup

Strawberry Stuffed French Toast- brioche bread, cinnamon batter, strawberries, whipped cream cheese(+2pp)

Country Hash Scramble- farm fresh eggs scrambled with onions, potatoes, peppers, sausage

Simply Scrambled- farm fresh eggs scrambled with whole butter

Eggs Benedict- farm fresh poached eggs, toasted English muffins, hickory smoked ham, hollandaise sauce (+\$2pp)

Eggs Irish Benedict- In house corned beef hash, farm fresh poached eggs, toasted English muffins, hollandaise sauce (+3pp)

Petite Finger Sandwiches- assortment of cranberry turkey, Albacore tuna, ham and cheese, chicken salad

**Hot Lunch Buffet options available (subject to upcharge)

Choose 2 (add an additional for \$3 pp)

Double Smoked Bacon

Country Pork Sausage
Fresh Carved Fruit

Home Fried Potatoes

Lunch Menus

Lunch menus are available from 11 am-2 pm.

All lunch menus include coffee and a cookie & brownie tray for dessert

Hot Lunch Buffet \$30 per guest (minimum 25 guests)

Choose 1 (add an additional for \$3 pp)

Mixed Green Salad- Little Leaf Farms greens, cherry tomatoes, carrots, cucumbers, homemade balsamic vinaigrette

Classic Caesar Salad- romaine lettuce, EVOO croutons, shaved parmesan, homemade caesar dressing

Seasonal Salad Offering- Differs by Season (Subject to up charge)

Choose 2 (add an additional for \$6 pp)

Baked New England Haddock- local haddock, house seasoned breadcrumbs, lemon butter Add Seafood Stuffing(+2pp)

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

Chicken Piccata- tender chunks of chicken breasts, white wine, lemon, capers, shallots, butter, herbs (add pasta +\$1pp)

Chicken Broccoli Alfredo- tender chunks of chicken breasts, broccoli florets, creamy parmesan alfredo (add pasta +\$1pp)

Shaved Prime Rib- our famous prime rib shaved thin and served in au jus (add \$2 pp)

Vegetable Primavera- Broccoli Florets, Sundried Tomatoes, Artichokes, Asparagus, Garlic, EVOO, Penne

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

Beef Lasagna- simmered ground beef, herbed ricotta, tomato sauce, parmesan & mozzarella (+\$2)

Wild Mushroom Raviolis- Fresh filled raviolis, Roasted Red Peppers, Sage Cream Sauce (+1 pp)

Choose 2 (add an additional for \$3 pp)

Seasonal Vegetable Medley

Country-Style Mashed Potatoes

Herbed Rice Pilaf

Oven Roasted Potatoes

Roasted Broccolini

Baked Macaroni and Cheese

Taco Bar \$28 pp (minimum 25 guests)

Choose 2

Traditional Ground Beef

Chipotle Shredded Chicken

Cilantro Lime Shrimp (Subject to up charge MP)

Carne Asada (MP)

Accompanied with Rice, Beans, Tortillas, Taco Fixings

Cold Deli Buffet \$25 pp (minimum 25 guests)

Assortment of Sliced Deli Meats & Cheeses (ham, turkey, roast beef, cheddar, provolone, etc.)

Grilled Vegetables

Lettuce, Tomatoes, Onions, Pickles & Condiments

Fresh Locally Baked Breads, Wraps & Rolls

Choose 2 (add an additional for \$3 pp)

Classic Caesar Salad- romaine lettuce, EVOO croutons, shaved parmesan, homemade caesar dressing

Mixed Green Salad- Little Leaf Farms greens, cherry tomatoes, carrots, cucumbers, homemade balsamic vinaigrette

Red Bliss Potato Salad- red potatoes, celery, onions, mustard & mayo

Mediterranean Pasta Salad- pasta, feta, olives, vegetables, white balsamic

Seasonal Salad Offering- Differs by Season (Subject to up charge)

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Pasta Buffet \$25 pp (minimum 25 guests)

Crusty Garlic Bread

Mixed Green Salad- Little Leaf Farms greens, cherry tomatoes, carrots, cucumbers, homemade balsamic vinaigrette

Tomato Braised Ground Beef Ragù- ground sirloin simmered with roasted garlic, onions and Roma tomatoes

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

Vegetable Primavera- Broccoli Florets, Sundried Tomatoes, Artichokes, Asparagus, Garlic, EVOO, Penne

Wild Mushroom Raviolis- Fresh filled raviolis, Roasted Red Peppers, Sage Cream Sauce (+1 pp)

Choose 2 -

Linguini

Penne

Cavatappi

Gluten Free Pasta

Hors D'oeuvres

Stationary Hors d'oeuvres

Domestic Cheese & Fruit Display \$5 pp - display of classics such as gouda, cheddar, swiss, brie, blue & goat cheese, artfully arranged with mixed berries and accompanied by fancy crackers

Classic Vegetable Crudité \$3 pp - display of crudités vegetables with ranch dressing and hummus

Carved Fruit Tray \$4 pp - selection of melons & fruit elegantly displayed with fresh mixed berries

Antipasti Display \$7 pp - display including items such as: marinated artichoke, feta, pepperoni, mixed olives, grilled vegetables, basil tomatoes, homemade mozzarella, hummus & pitas

Cocktail Calzone \$5 pp - array of freshly baked calzones carved into bite size portions ~ flavors include: meat lovers, homemade mozzarella caprese & vegetable provolone

Shrimp Cocktail (50 piece minimum) 2.50 each - fresh chilled shrimp cocktail served over crushed ice, accouterments' include: fresh lemon wedges, traditional cocktail sauce

Seasonal Arancini \$4pp - Our in house made arancini with farm fresh seasonal ingredients

Charcuterie Board \$7pp - Display of New England Cheeses, Cured Meats, Fruit, and Nuts

Passed Hors D'oeuvres (\$3.00 per piece. 3 dozen minimum per item)

Crostinis - Choice of : Cranberry & Brie, Prime Rib & Horseradish Cream, Butternut Squash & Crumbled Goat cheese topped with Hot Honey, Cream Cheese & Hot Pepper Relish, Bruschetta

Stuffed Mushrooms Caprese Skewers Bacon Wrapped Scallops(MP) Spanakopita Crab Cakes
Mini Cheese Stuffed Peppers Spring Rolls Deviled Eggs Chicken satay Artichoke Tartlet

Smoked Salmon Roulade (Smoked Salmon, Cream Cheese, Dill, Cucumber) (+\$2pp)

Cocktail Party Packages

Casual Cocktail Party \$27 pp

May be combined with a dinner menu or served between 11 am-4 pm in place of a meal

Stationary Hors d'oeuvres: Choose 2 (See Hors D'oeuvres Above, Excludes Shrimp Cocktail)

Passed Hors d'oeuvres :Choose 3 from passed hors d'oeuvres menu (2 pieces per choice per customer)

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Platinum Cocktail Party \$40 pp

May take the place of a meal

Stationary Hors d'oeuvres: Choose 3 (See Hors D'oeuvres Above, Excludes Shrimp Cocktail)

Passed Hors d'oeuvres : Choose 4 from passed hors d'oeuvres menu (3 pieces per choice per customer)

Dessert Display & Coffee Station- Specialty selection of desserts including truffles, petit fours, cookies, brownies and more!

Dinner Menus

Available all day

All dinner menus include warm dinner rolls with butter, dessert & coffee

Guests with food allergies/dietary restrictions or preferences will be served a plated variation of your choices

Vegan Vegetable Risotto will be provided for vegan & vegetarian guests

Dinner Buffet \$36 pp (minimum 25 guests)

Starters (Choose 1) (add an additional for \$3 pp)

Mixed Green Salad- Little Leaf Farms greens, cherry tomatoes, carrots, cucumbers, homemade balsamic vinaigrette

Classic Caesar Salad- romaine lettuce, EVOO croutons, shaved parmesan, homemade caesar dressing

Baby Spinach Salad- crumbled bacon, red onion, dried cranberry, crumbled feta, red wine vinaigrette (+\$1pp)

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

Butternut Squash Bisque- squash, roasted apples & leeks

Seasonal Salad Offering- Differs by Season (Subject to up charge)

Mains (Choose 2) (add an additional for \$8 pp)

Chicken Broccoli Alfredo- tender chunks of chicken, broccoli florets, creamy parmesan alfredo (add pasta +\$1 pp)

Chicken Piccata- tender chunks of chicken, white wine, lemon, capers, shallots, butter, herbs (add pasta +\$1 pp)

Baked New England Haddock- local haddock, house seasoned breadcrumbs, lemon butter Add Seafood Stuffing (+4pp)

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

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

Beef Lasagna- simmered ground beef, herbed ricotta, tomato sauce, parmesan & mozzarella

Roasted NY Sirloin- rosemary roasted, sliced thin, cabernet wine reduction (add \$2 pp)

Braised Beef Short Ribs- melt in your mouth tender, natural beef reduction, shallots, fresh thyme (+\$2 pp)

Vegetable Primavera- Broccoli Florets, Sundried Tomatoes, Artichokes, Asparagus, Garlic, EVOO, Penne

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

Wild Mushroom Raviolis- Fresh filled raviolis, Roasted Red Peppers, Sage Cream Sauce (+1 pp)

Cider Glazed Chicken- Statler chicken, Apple Cider Glaze, Poultry Jus

Maple Bourbon Pork Loin- Pork Loin, Local Maple Syrup and Bourbon Glaze

Add Carving Station(\$300 Per Prime Rib, serves 25 people)

Family Famous Prime Rib- our famous prime rib carved to order with au jus & Horseradish Cream (Cannot substitute for a meal)

Sides (Choose 2) (add an additional for \$3 pp)

Country-Style Mashed Potatoes

Seasonal Vegetable Medley

Butternut Squash

Rosemary Roasted Creamer Potatoes

Herbed Rice Pilaf

Homemade Mac and Cheese

Roasted Broccolini

Green Beans

Plated Dinner \$40 pp (Guests pre-select on RSVP)

First Course (Choose 1) (add an additional for \$3 pp)

Mixed Green Salad- Little Leaf Farms greens, cherry tomatoes, carrots, cucumbers, homemade balsamic vinaigrette

Classic Caesar Salad- romaine lettuce, EVOO croutons, shaved parmesan, homemade caesar dressing

Seasonal Salad Offering- Differs by Season (Subject to up charge)

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

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

Seasonal Soup - Our Chefs rotating Soup

Crab Cake- Housemade Crab Cake, Spicy Remoulade, (+4pp)

Entree Choices (Choose 2, plus Vegan Vegetable Ravioli) (add an additional for \$6 pp per additional choice)

Chicken Parmesan- served over linguine

Cider Glazed Chicken- Statler chicken, Apple Cider Glaze, Poultry Jus

Maple Bourbon Pork Loin- Pork Loin, Local Maple Syrup and Bourbon Glaze

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

Seafood Stuffed Haddock- Gulf Shrimp, Lump Crab, Native Maine Lobster Stuffing atop local Haddock (add +2)

Roasted NY Sirloin- rosemary roasted, sliced thin, cabernet wine reduction (add \$2 pp)

Prime Rib of Beef - our infamous slow roasted prime rib of beef with au jus (add \$4 pp)

Filet Mignon (6/8 oz.) - grilled center cut filet, burgundy bone marrow jus (MP)

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

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

Traditional Turkey Dinner-House carved turkey, bull run stuffing, mashed potatoes, butternut squash, cranberry sauce

Vegan Vegetable Risotto- Locally sourced in season vegetables, house made vegan risotto

Side Dishes (choose 2 to pair with non-pasta entrees)

Mashed Potatoes	Herbed Rice Pilaf	Garlic Spinach
Roasted Creamer Potatoes	Seasonal Vegetable Medley	Green Beans
Butternut Squash	Roasted Broccolini	
Fingerling Potato	Roasted Asparagus	

Dessert

See page 10

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Kids Choices (ages 12 and under)- \$18 (or 1/2 price buffet), includes dessert

Available anytime

Chicken Fingers & Fries

Pasta with Red Sauce or Butter

Burger & Fries

Vegetarian Plate

Macaroni & Cheese

Dessert Choices

Dinner menus include 1 dessert choice. Add an additional option for \$5 pp

Lunch menus include cookie & brownie tray. You may upgrade to your choice of dessert for an additional \$3pp

Add dessert to any other menu for \$6 pp

May be served at tables or buffet-style

NY Style Cheesecake- homemade cheesecake, seasonal fruit topping

Fruit & Sorbet- seasonal fruit, berries & sorbet

Warm Apple Crisp- Macoun apples, brown sugar, cinnamon oat streusel, whipped cream

Homemade Tiramisu- espresso soaked lady finger cookies, mascarpone cheese, cocoa powder

Seasonal Fruit Cobbler- spiced seasonal fruits in natural syrup, crumble topping, whipped cream

Chocolate Trifle Celebration- dark chocolate mousse, brownie, chocolate sauce, chantilly cream, shaved chocolate

Strawberry Shortcake- homemade biscuits with fresh strawberries and whipped cream

Served Buffet-Style Only

Ice Cream Sundae Bar- pre-scooped vanilla bean ice cream with a buffet of toppings including: hot fudge, caramel, strawberries, sprinkles, whipped cream

Miniature Pastry Centerpiece- an elegant array of fine pastry confections such as petit fours, chocolate truffles, mousse cups, tea cakes, caramel bouche, cream puffs

Cupcake Display*- includes choice of 2 flavors freshly prepared by our pastry chef

Gourmet Cookie & Brownie Tray- an array of freshly baked cookies & dutch cocoa brownies

Custom Cakes

The Bull Run's recommended baker is Simply Sweet by Christine, located at 206 Merriam Avenue in Leominster, MA.

Christine brings 17 years of design experience, and has a keen eye for colors, form, and texture which she puts to work every day in creating stunning edible art. She loves bringing smiles and joy to others through her cakes.

Just drop off your cake at Bull Run & we will present, cut, serve & re-box for you. A \$1.50 per person cake-cutting fee applies.

Or, you may choose to let our Sales Director make the arrangements for you, including having the cake delivered directly to Bull Run for an additional fee that includes cake-cutting. All cake orders must include cake size, number of layers, cake flavor & icing flavor/type. Decorative elements, color preferences or messages must be submitted at time of order.

Bar Information and Options

Room rentals include a private bar with a bartender. Non-alcoholic beverages are available at every bar.

ALL BAR OPTIONS ARE BASED ON CONSUMPTION. This means that drinks are rung in, at menu price, as they are ordered. We do not offer set price bar options.

Bar Options:

- No Bar (non-alcoholic beverages only)
- Beer & Wine Only (no liquor available)
- Cash Bar (guests purchase their own drinks)
- Limited Open Bar- this can be limited to a specific time limit, dollar amount, or specific drinks, for instance beer & wine only or non-alcoholic beverages only. (Guests would pay for anything not included or when the time/\$ limit is reached.)
- Drink Tickets - you specify how many drinks per person and we provide the drink tickets at each place setting. Drinks are rung in as tickets are redeemed. You may limit this to beer, wine and non-alcoholic beverages only.
- Unlimited Open Bar
- Drink Stations (see below)

Additions:

Champagne Toast: \$3pp, \$4pp for prosecco

Drink Stations- includes 25 servings. You may choose to allocate a specific number of refills in advance. You will only be charged for the number of times we refill. \$150

Red Sangria - Raspberry Vodka, Triple Sec, Pinot Noir, OJ & Pineapple Juice

Cranberry Mule - Whiskey, Cranberry Juice & Ginger Beer

Blood Orange Margarita - House Tequila, Triple Sec, Blood Orange Puree, Lime Juice

Berry Spring Fling - Vodka, Strawberry & Blueberry Puree, Lemonade, Soda

Rum Punch - Dark Rum, Gold Rum, Grenadine, Bitters, OJ & Pineapple Juice

Aperol Spritz - Champagne, Aperol, Soda Water

Mojito - Rum, Muddled Mint, Sugar & Lime, Soda Water

White Sangria - Blueberry Vodka, Limoncello, Pinot Grigio, Soda Water

Strawberry Lemonade - Strawberry Vodka, Lemonade, Soda Water, Strawberry Puree

Red Sangria - Raspberry Vodka, Triple Sec, Pinot Noir, OJ & Pineapple Juice

Apple Sangria - Caramel Vodka, Ginger Brandy, Pinot Grigio, Apple Cider

Cider Margarita - Tequila, Triple Sec, Apple Cider & Lime Juice

Additional Details:

Contracts & Deposits

A signed contract, credit card authorization and deposit in the amount of the room fee is required to confirm your reservation. Our secure online portal will allow you to view correspondence and documents related to your event, store credit card information and make payments. Deposits are non-refundable.

Cancellations & Postponements

In the event of extenuating circumstances, we will work with you to reschedule your event and will apply your deposit to the new date. For events canceled or postponed less than 72 hours in advance, your deposit will be applied to the room fee and your card on file will be charged for any expenses already incurred (i.e. food product, custom cakes, etc.) In the event of catastrophic weather or closing on our end, you will have the option to reschedule or be refunded. If food has been made, we will extend the option to pick up. We will always work with you in any way we can.

Set-up & Clean-up

Your reserved room will be set up prior to your arrival. This includes tables and chairs being placed, as well as all tables being clothed with your selected linens. Napkins, silverware and water glasses will be placed at each setting. All room rentals include one hour prior to the party for adding personal touches. We kindly ask that you do not arrive more than one hour prior. If you have special requests for set-up, please let us know in advance.

Our staff will take care of clearing dishes, taking care of trash, etc. It is your responsibility to carry out all items that are brought in or to break down and place unwanted items in the trash for us to discard. If you set up a balloon arch or other large items, we kindly ask that you disassemble and discard the trash in a timely manner at the end of the rental period.

Additional charges will be added for excessive set-up or clean-up.

Final Details (DUE 3 weeks BEFORE your function via email)

- Tablecloth & Napkin Color Preferences (see swatch chart on last page)
- Confirmed Guest Count (If actual count is higher, you will be charged for additional guests.)
- Complete Menu (for plated meals, please include counts for entrees)
- Confirmed Timeline (Host Arrival, Guest Arrival, Food Serving Time, Etc. We can provide guidance on this.)
- Bar Selection- (see page 10)
- If you have entertainment, vendors, etc. please let us know in advance!

morgan

Since 1887

Tablecloth colors:
White
Black
Ivory
Inquire for other colors

Linens | Laundry | Logistics



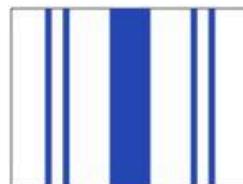
Black



Black Stripe



Cadet Blue



Blue Stripe



Burgundy



Burgundy Stripe



Choco Brown



Dusty Gray



Dusty Rose



Evergreen



Gold



Champagne



Lavender



Navy Blue



Peach



Pink



Purple



Red



Rust Orange



Sandalwood



Seafoam



Strata Blue



Teal

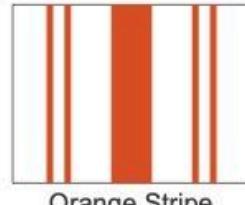


White



Yellow

Milliken®
Signature®
Table Linen



Orange Stripe

Call us at
877-546-3601