

Bull Run Weddings



215 Great Rd/2A Shirley, MA
www.bullrunrestaurant.com ~ 978-425-4311
Natasha@BullRunRestaurant.com

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

Cocktail Hour with Stationary Hors d'oeuvres

(Choice of two)

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

\$105 per guest



Featuring Bridge

Additions:

Champagne Toast ~ add \$3/guest

Selection of 3 Passed Hors d'oeuvres ~ add \$10/guest

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

Micro Wedding Package

For Weddings of 25 - 50 guests

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

(Choice of two)

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

\$85 Per Guest plus \$1,250 Wedding Fee



Featuring Garden Room & Patio

Hors D'oeuvres

Stationary Hors d'oeuvres

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

Classic Vegetable Crudit  - display of crudit s vegetables with ranch dressing and hummus

Carved Fruit Tray - selection of melons & fruit elegantly displayed with fresh mixed berries

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

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

Shrimp Cocktail (50 piece minimum) (+\$2pp) - fresh chilled shrimp cocktail served over crushed ice, accouterments' include: fresh lemon wedges, traditional cocktail sauce

Seasonal Arancini - Our in house made arancini with farm fresh seasonal ingredients

Charcuterie Board - Display of New England Cheeses, Cured Meats, Fruit, and Nuts

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

Stuffed Mushrooms

Caprese Skewers

Bacon Wrapped Scallops(MP)

Chicken Satay

Spanakopita

Crab Cakes

Mini Cheese Stuffed Peppers

Spring Rolls

Deviled Eggs

Artichoke Tartlet

Smoked Salmon Roulade (Smoked Salmon, Cream Cheese, Dill, Cucumber) (+\$1pp)

Crostinis - Choice of :

Cranberry & Brie

Prime Rib & Horseradish Cream

Butternut Squash & Crumbled Goat cheese topped with Hot Honey

Cream Cheese & Hot Pepper Relish

Bruschetta

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

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

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

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, Add Seafood Stuffing (+\$2pp)

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

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

Wild Mushroom Raviolis- Fresh filled raviolis, Roasted Red Peppers, Sage Cream Sauce (+2 pp)

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

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

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

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

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

Sides (Choose 2)

Baked Macaroni and Cheese

Seasonal Vegetable Medley

Glazed Carrots

Mashed Potatoes

Herbed Rice Pilaf

Roasted Broccolini

Rosemary Roasted Creamer Potatoes

Green Beans

Potato Gratin

Kids Choices (ages 10 and under)

Chicken Fingers & Fries

Burger & Fries

Macaroni & Cheese

Pasta with Butter

Prime Rib Carving Station – Our Family Famous Prime Rib carved to order (+5pp)

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

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

Seasonal Soup - Our Chefs rotating Soup

Crab Cake- Housemade Crab Cake, Spicy Remoulade, (+3pp)

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

Entree Choices (Choose 2)

Italian Chicken Braciole- 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- Farm chicken, fontina cheese, Fat Moon Farm mushrooms, leek reduction served with rosemary roasted creamer potatoes and garlicky spinach

Cider Glazed Chicken- pan-roasted chicken breast, 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- grilled flat iron steak, bourbon glaze, grilled vidalia onions served with rosemary roasted creamer potatoes and broccolini (+\$2pp)

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

Maple Bourbon Pork Loin- Pork Loin, Local Maple Syrup and Bourbon Glaze, Creamy Mashed Potatoes, 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 (6/8 oz.) • grilled center cut filet, wild mushroom risotto, glazed carrots, red wine (MP)

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 Add Seafood Stuffing (+2pp)

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

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

Kids Choices (choose 1, ages 10 and under)

Chicken Fingers & Fries

Burger & Fries

Macaroni & Cheese

Pasta with Butter

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.

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

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. 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. A minimum of \$500 Admin Fee will be applied. A Minimum \$400 Gratuity will be applied. 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.

\$100 Discount if paid by Cash or Check for parties exceeding 50 people

Cancellations

All deposits are non-refundable

Farandnear Reservation

*A Bull Run Exclusive Offering * Shirley, MA*

The perfect outdoor location? 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 & rentals 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 rectangular tables, garden or chiavari chairs for reception, shuttle service and remote kitchen. Site fee is included in our wedding packages and goes directly to the conservation of Farandnear Reservation.

*Price depends on Rental Costs

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

*Price depends on Rental Costs



Historic Town Common at Shirley Center

*Bull Run Catering on a Historic Town Common *Shirley MA*

Welcome to a rare opportunity to get married in a beautifully crafted Historic non sectarian building followed by either a reception at The Bull Run, or a catered Farm to Table reception right on the historic town Common.

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



Built in 1773, The Shirley Meetinghouse is a beautiful site for your wedding ceremony. With a special place on the National Register of Historic Places, this classic Colonial landmark has been recently refreshed and offers seating for up to 200 guests. Working hand and hand with The Bull Run, couples can expect a seamless transition from wedding to reception, knowing all of the details are taken care of. The balcony is an excellent location for photographers and videographers to capture the day.

(Balcony is accessible for photographers and videographers only, guests may not access this area.)

Rental fee includes a full wedding rehearsal with additional time for decorating, access to the Meetinghouse one hour prior to ceremony, wedding ceremony and an additional hour for photography. The Baby Grand Piano and Steven Tracker 1858 Organ may also be utilized.

Rental fee: \$1000, \$250 deposit required

Discounted rate of \$750 available for couples utilizing The Bull Run for their wedding reception.



