

Bittersweet Farm *Restaurant & Tavern*



Wedding & Banquet Menu



WEDDINGS • SHOWERS • BANQUETS • ENTERTAINMENT • SUNDAY BRUNCH • FINE DINING

P.O. Box 248 • 438 Main Road • Westport, Massachusetts 02790
508-636-0085 www.LafranceHospitality.com Fax 508-636-2163

Bittersweet Farm's elegant country atmosphere provides the perfect setting for your very special event, whether a cozy gathering in our Fireside Tavern, an intimate social gathering in our Great Loft, or grand celebration in our charming Main Dining Room. In addition to our varied menus, we offer a vast array of special and unique services, including our monthly Grand Brunch Buffet, weekend entertainment & seasonal wine dinners. Bittersweet's liquor menu is diverse and we also feature wines from our local vineyards. A picturesque gazebo & stone-lined fields are the ideal settings for wedding ceremonies and photographs. We will gladly assist you in creating the perfect menu and ambiance for your celebration.



~ BUTLERED HORS D'OEUVRES ~

Both our hot & cold hors d'oeuvres are hand-served by our professional waitstaff & most accompanied by appropriate sauces.

Prices below are per 50 pieces unless noted.

Chilled Jumbo Shrimp.....	\$160	Chicken Saté Skewers.....	\$115
Marinated Grilled Tenderloin <i>on crostinis</i> ..	140	Grilled Bruschetta.....	85
Mini Crab & Lobster Cakes	135	Prosciutto Wrapped Asparagus	115
Bacon-Wrapped Sea Scallops.....	135	Beef Teriyaki Skewers.....	120
Clams Casino	120	Crab Stuffed Mushroom Caps.....	110
Island-Style Chicken Wings.....	90	Spinach Phyllos.....	110
Pork & Vegetable Potstickers	135	Coconut Battered Chicken.....	115

~ STATIONARY HORS D'OEUVRES ~

The following Stationary Appetizers are available only in sizes that reflect total guest count.

Golden Calamari Rings <i>fried and tossed in garlic butter, served with cherry pepper aioli</i>	\$4
Buffalo or Honey Mustard Chicken Tenders <i>with celery & carrot sticks</i>	4
Chilled Poached Salmon Fillet <i>with sliced cucumbers and dill cream sauce</i>	6
Sliced Tenderloin <i>with sauces, cheeses, breads and sliced onions & tomatoes</i>	11
Raw Bar (Oysters, Littlenecks & Cocktail Shrimp <i>with assorted condiments</i>)	Market
Assorted International Cheeses <i>with crackers</i>	4
Assorted International Cheeses & Baked Brie en Croûte	5
Fresh Garden Vegetable Crudité <i>with assorted dipping sauces</i>	4
Deluxe Fresh Fruit & Assorted Cheeses <i>with crackers</i>	7
Fresh Garden Vegetable Crudité & Array of Cheese <i>with crackers and fruit garnish</i>	7
Bittersweet Farm Chocolate Covered Strawberries	\$2 each

~ STATION BUFFETS ~

Available for parties of 50 or more with a minimum charge of \$29 per person / must reflect total guest count

SOUP & SALAD STATION

Served with freshly baked breads, honey butter and red pepper jam; choice of

New England Clam Chowder · Chef's Seasonal Soup · Lobster Bisque (+1)
Mixed Field Greens · Classic Cæsar · Spinach Salad · Tomato Mozzarella Salad
Soup or Salad - \$4 · 1 Soup & 1 Salad - \$5.5 · 1 Soup & 2 Salads - \$8 · 2 Soups & 2 Salads - \$11

PASTA STATION

Penne · Linguini · Farfalle
Zesty Marinara · Pesto Cream · Alfredo · Pink Vodka Sauce
1 Pasta, 2 Sauces - \$7 · Additional selections above - \$4 · 1 Pasta, 2 Sauces, 2 Toppings - \$11

Pasta Topping Accompaniments:

Julienne Vegetables - \$3 · Grilled Chicken - \$4 · Gulf Shrimp - \$6 · Atlantic Scallops - \$7

SAUTÉ STATION

served over jasmine rice

Orange Basil Scallops - \$8.5 · Thai Ginger Vegetables - \$5 · Shrimp Scampi - \$8
Dijon Chicken - \$6 · BBQ Beef Tips - \$6

SEAFOOD STATION

New England Scrod - \$7.5 · Seafood Newburg - \$10
Grilled Salmon with citrus *buerre blanc* - \$8 · Grilled Swordfish with *shrimp salsa* - \$11

CARVING STATION

Honey-Baked Country Ham with grilled pineapple and honey-pomegranate sauce

Roasted Turkey Breast with cranberry-orange chutney

Dry Rubbed Broiled Pork Loin with apple chutney and seasonal sauce

Portuguese or apple-raisin stuffing +\$3

1 Selection - \$8 · Additional Carving Choices +\$4



Roasted Sirloin of Beef with merlot au jus or green peppercorn sauce - \$10

Roasted Tenderloin of Beef with merlot au jus or green peppercorn sauce - \$13



Garlic Smashed Potatoes or Rice +\$3 · Roasted Vegetable Medley +\$3

DESSERT STATION

Assorted Party Pastries - \$4 · Bittersweet Chocolate Covered Strawberries - \$2
Fresh Strawberries & Cream - \$4 · Buffet Style Assorted Gourmet Cakes & Pies - \$7

ASK ABOUT OUR CHOCOLATE FOUNTAIN.

CAKE SERVICE

Host supplied special occasion cakes will be cut to individual tastes, plated and served for \$2 per person.

With choice of ice cream, chocolate or fruit sauce - \$4 per person

Freshly brewed coffee - \$2.5

~ BRUNCH BUFFETS ~

Available for parties of 35 or more with a minimum charge of \$22 per person.

Food & Beverage minimum purchases also apply & vary by day of week and room selected.

Items with an asterisk (*) make up our "Classic Brunch" Buffet for only \$23

APPETIZER STATION

- *Fresh Fruits, Melons & Seasonal Berries - \$4
- Bittersweet Chocolate Covered Strawberries - \$2
- Mixed Field Greens with zinfandel vinaigrette - \$2
- New England Clam Chowder - \$3.5
- Smoked Salmon with capers and red onions - \$6

OMELETTE STATION

farm fresh eggs, prepared to order, with a variety of fillings, such as:

Cheeses, Chopped Peppers, Diced Ham, Chourico, Onions, Mushrooms & Tomatoes - \$6

BELGIAN WAFFLE STATION

Hot Waffles prepared to order, with strawberries, syrup & whipped cream - \$5

À LA CARTE ITEMS

- *Sweet Bread French Toast, *Scrambled Eggs, *Herb-Roasted Home Fried Potatoes
- *Link Sausage or Crisp Bacon, *Honey-Baked Ham - \$3 each
- Eggs Benedict with hollandaise over an English muffin - \$4
- *Chicken & Broccoli Penne - \$5

CARVING STATION

Honey-Baked Country Ham, Roasted Turkey Breast, or Dry Rubbed Broiled Pork Loin
1 Selection - \$5 · Additional Carving Choices +\$3

Roasted Tenderloin of Beef with merlot au jus - \$11

Garlic Smashed Potatoes or Rice +\$3 · Roasted Vegetable Medley +\$3

PASTRIES & DESSERTS

*Assorted Breakfast Pastries - \$3 or Host Supplied Cake served with ice cream

Assorted Party Pastries - \$4

Toasting Station with Fresh Bagels, English Muffins, Butter, Cream Cheese, Jellies & Jams- \$4

Cake cutting service - \$2 (\$4 with ice cream)

Ask about our Chocolate Fountain.

BEVERAGES

*Freshly brewed coffee & tea - \$2.5

*Chilled Juices (Orange, Tomato, Cranberry) - \$2 per person or \$9 per carafe

Mimosas & Bloody Marys - \$4 each or \$20 per carafe

Champagnes & Wines are available from our Wine List.

~ PRIVATE EVENT INFORMATION ~

INDOOR ROOM CAPACITY

Main Dining Room - 125 pp. · Balcony - 70 pp. · Tavern - 65 pp. · Great Loft - 75 pp.

Event specifics such as style of service, special displays, entertainment or dancing, and specific seating arrangement will determine the final room capacities. Please note: for weddings with a dance floor, size is limited to 200 persons. Both our Main Dining Room and Tavern are wheelchair accessible. All rooms are air-conditioned and heated. We are totally smoke-free indoors.

OUTDOOR CEREMONIES & FUNCTIONS

Outdoor facilities including our picturesque Gazebo & field stone-lined meadows are ideal for ceremonies. We gladly coordinate these services. A fee of \$550 will be charged for the use of the facility for outdoor wedding ceremonies.

The ceremony set-up fee includes rehearsal time, set-up of white chairs, and microphone for clergy. Arrangements for rental of tents, chairs, tables, lighting, etc. can be made with appropriate rental fees.

FOOD & BEVERAGE MINIMUMS AND ROOM FEES

Host minimum food and beverage purchase are as follows:

Monday	\$1,500
Tuesday-Friday until 3:00 pm.....	\$750
Friday & Saturday evenings (after 6 pm).....	\$6,000
Saturday until 4 pm (Main & Balcony)	\$4,000
Sunday after 4 pm (Main & Balcony).....	\$5,000

In addition, there is a \$700 facility use fee for the private exclusive Saturday Day use of our facility. Wedding ceremonies and receptions, Saturday (\$1,000) and Sunday (\$800) evenings, are also subject to the facility fee and includes exclusive use of facility with the exception of the Tavern, which is open to the public. Tuesday through Thursday, facility fees are waived.

Our Great Loft, which is private, is available during our regular operating hours and requires a minimum purchase of \$750 on Tuesday-Thursday and Sunday, and \$1000 on Friday and Saturday. When applicable, a room fee will be assessed to reach our minimums. For functions within our regular operating hours we offer semi-private accommodations in our Balcony, for which there are no minimum purchase amounts, although a guest guarantee is required - please see "Guarantees".

MENU OPTIONS

General guidelines for menu options are as follows: Any party of 25 or more must have a pre-ordered menu with accurate meal counts given 7 days prior to the function. Our professional event planners will make every possible effort to customize your party menu to meet your needs and desires.

DETAILS

Bittersweet Farm is happy to offer our Ivory colored linen for use. Additional colors in tablecloths and napkins may be available with a minimum 2 weeks notice. Certain colors may require an additional charge. Microphone, podium, easel and other items may also be available with advance notice, at no additional charge. A wide variety of other audio-visual equipment, such as projectors, screens, televisions and DVD players, may also be available at a small additional charge. Upon request, we are also happy to provide our guests with a customized printed souvenir menu.

GUARANTEES

Due to our Food and Beverage Minimum Purchase Amounts, it is very important that you have a good idea of the number of people that will be attending your event when you book it. Menu selections should be given at least 30 days prior to the date of event. The final guaranteed guest count, and final payment is required 10 days prior to your function date. You are required to pay for this number of guests, or the actual number of guests that are present, whichever is greater.

All Fees are subject to MA & Local Meals Tax

SPECIAL NOTES

Most special requests for changes and/or additions to menu can usually be accommodated as well as arrangements for special diets. In appreciation of hosting your wedding, we will gladly offer you a 15% discount on your Bridal Shower, Stag & Shower, or Rehearsal Dinner either here, or at our affiliated restaurants, Rachel's Lakeside, White's of Westport or Waypoint Event Center.

DEPOSITS & PRICING

Deposits are required on all functions and are **non-refundable or transferable**. Weddings require a second deposit 6 months prior to the function date. If wedding is reserved within 6 months, both deposits are required upon booking. All deposits are deducted from your final bill. Prices are reviewed annually in January and are subject to change.

PAYMENTS

Final payments by cash, personal check, or bank check, must be made 10 days in advance of the wedding. A credit card is also required to cover any incidental costs that may occur on the day of the wedding. Corporate & Social functions require payment on day of event.

All food and liquor served will be charged MA & Local Meals Tax & 20% House Fee.* Credit cards are accepted for payments up to \$1000. **All facility, ceremony and rental fees are also subject to MA & Local Meals Tax.**

LIQUOR SERVICE

In compliance with MA State Liquor Laws, Bittersweet Farm does not allow the service of alcoholic beverages to anyone under the age of 21. MA State Liquor Laws prohibit liquor being brought onto or removed from the premises for distribution (i.e. liquor favors). Management also reserves the right to refuse liquor service to anyone who is intoxicated and may terminate liquor service before the close of each function.

DELIVERIES

It is extremely important that you notify your florist, cake vendor, disc jockey or band that early arrivals/deliveries will not be allowed. **Deliveries should not be made any earlier than 1½ hours prior to the function.**

MISCELLANEOUS

We require that all food and beverages be purchased through us. **Bittersweet Farm will not be responsible for lost or stolen articles including wedding envelopes and gifts.** In compliance with local laws, Bittersweet Farm is a non-smoking establishment. For safety reasons, open flame centerpieces are not allowed.

ARRANGEMENTS

Bittersweet Farms's affiliation with the Westport Hampton Inn Hotel and the New Bedford Fairfield Inn & Suites Hotel, White's of Westport, Rachel's Lakeside of Dartmouth and the Waypoint Event Center of New Bedford, allows us to offer special pricing for their accommodations and services. Arrangements for invitations, entertainment, special occasion cakes and shuttle services can be made through us with as much advance notice as possible.

TOUR OUR FACILITIES

Visit our website at www.LafranceHospitality.com for a complete tour of our affiliated properties.

PLEASE NOTE

Due to Board of Health Guidelines and to insure proper handling of food items, no bulk food is allowed to leave premises by patrons. Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions. **Before placing your order, please inform your server if anyone in your party has a food allergy.**

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary.

Our partners in providing you with the utmost in hospitality...

In Westport & nearby Dartmouth

Also close by



3 Elegant Rooms
Dartmouth, MA
508-636-4044



Regional
Hospitality Center
Westport, MA
508-675-7185



Westport, MA
133 Guest Rooms
& Hospitality Suites
508-675-8500



New Bedford, MA
Route I-195, exit 15
774-634-2000



Plymouth, MA
Route 3, exit 7
508-747-5000

Rachel's Lakeside & White's of Westport offer you extensive party menus for Showers, pre-Nuptial Dinners and any type of special event or banquet. White's Galley Grille also offers à la carte dining daily.

The Westport Hampton Inn can provide your out-of-town guests choice accommodations. Our 14 passenger shuttle bus may be pre-arranged for transportation to and from our hotel.

From the South Coast to the Sea Coast of New Hampshire and the Adventureland of the North...we have New England covered!

DOVER, NEW HAMPSHIRE

Comfort Inn & Suites: 603-750-7507
Hampton Inn: 603-516-5600
Homewood Suites: 603-516-0929

FARMINGTON / WILTON, MAINE

Comfort Inn & Suites: 207-645-5155

MANAGEMENT STAFF

Vice President **Property Manager**
R. Christian Lafrance Eric Lafrance

Function & Sales Consultant
Corrie Martin

Dining Room Manager
Paula Brown

Head Chefs
Craig Bazinet Karen Marion

Westport Hampton Inn - Sales Director
Jenney Kendrick



Bittersweet Farm

Directions

From Boston:

Route 24 south to I-195 east; take exit 10, Route 88 south towards Horseneck Beach; At 3rd light (about 5 miles), take right onto Charlotte White Rd. Take left at 4-way stop sign, 1/10 mile on left.

From New York / Providence:

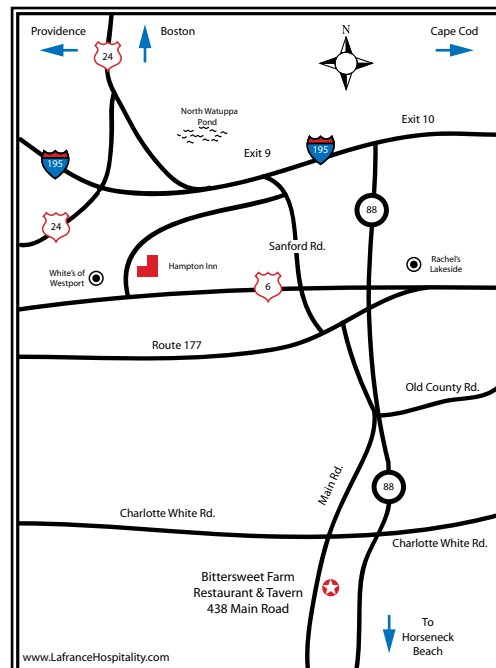
I-195 east; then see above.

From Cape Cod / New Bedford:

I-195 west; then see above.

From Newport:

Route 24 north to I-195 east; then see above.



For additional inquires about our company call 508-636-0085 or visit www.LafranceHospitality.com