

# The Sun Tavern

## *Restaurant and Bar*

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### **Event and Function Policies and Information**

*Available Tuesday thru Sunday 12:00 p.m. to 9:00 p.m.*

SUN ROOM – Our Sun Room is a private room that can accommodate up to 60 guests for a sit down dinner and up to 80 guests for a reception. The room can be divided for smaller parties of up to 24 guests. The Sun Room has direct access to our outdoor patio which is available with functions booked in the full Sun Room. Outdoor heaters are available to rent.

For Saturday night events scheduled in the Sun Room there is a combined food and beverage minimum of \$1,500.00. In the event that the food and beverage minimum is not reached, you shall pay Sun Tavern Restaurant the difference between the amount actually spent and the food and beverage minimum. This amount is payable as part of your final bill.

For day time events (starting before 3:30 pm) there is a combined food and beverage minimum of \$600.00. In the event that the food and beverage minimum is not reached, you shall pay Sun Tavern Restaurant the difference between the amount actually spent and the food and beverage minimum. This amount is payable as part of your final bill.

GOOSE ROOM – Our Goose Room is a semi-private room and can be reserved for a minimum of 18 guests and a maximum of 24 guests.

DEPOSIT - A non-refundable deposit of \$100 must be made to secure the date you select. In the event of a cancellation the deposit will be retained by the Sun Tavern regardless of whether we are able to rebook the date selected.

PAYMENT – Deposits will be credited to the final bill and are non-refundable. One final invoice will be presented for all food, fees and related charges. Open bar orders will be included in the final invoice. We cannot provide separate checks for function events. The final balance is due and payable at the close of your function.

BEVERAGE SERVICE – All beverages are charged as ordered. Beverages can be included on the host's bill (Open Bar) or charged to guests individually as ordered (Cash Bar), or there can be a combination, i.e. beer, wine and soft drinks on Open Bar and all others on Cash Bar. All day time functions with parties of 40 or more will require a bartender for an additional fee of \$150.00.

MENU SELECTION – Our standard function menus offer a selection of items selected specifically for special events. Menu choices are very flexible and can be personalized to the needs of your event. In order to assure the availability of all chosen menu items, your menu selections must be confirmed 10 days prior to event date.

Please pre-select two to three Entrée selections from one of our 3 Luncheon or Dinner Menu Options. In addition each option includes a selection of one or two First Course items and one or two Desserts. Luncheon menu options are available from 12:00 pm-3:00 pm. Entrées are served with our homemade bread and butter and Chef’s selection of starch and seasonal vegetables.

We can customize your function with a combination of selections from any of our menu options. Please note, the highest priced option will determine the price per person.

We can also customize a hors d’oeuvres reception with passed and/or stationary hors d’oeuvres. All food, including stationary displays, must be ordered for the exact amount or more than the number of guests given as a final count.

All food and beverage is subject to 18% gratuity and 6.25% Massachusetts sales tax. All menu prices are subject to change until deposit is received. The Sun Tavern reserves the right to make reasonable substitutions in the unlikely event the specified item is unavailable.

All food and beverage items must be supplied by Sun Tavern Restaurant. **NO OUTSIDE FOOD OR BEVERAGES ARE ALLOWED.**

GUARANTEES – A final guarantee of the minimum number of guests must be confirmed a minimum of seven (7) days prior to the event. This guaranteed minimum is not subject to reduction and is the minimum number of meals that will be charged for the function. If no guarantee is received, the minimum number of guests estimated on the contract or the actual number of attendees (whichever is greater) will be considered the guaranteed number. The Sun Tavern will be prepared to serve 5% over the guarantee.

DÉCOR - The Sun Tavern Restaurant encourages you to personalize your event with décor appropriate for your special occasion. Our function room is set up in the style of a standard dining room. Tables can be arranged to meet the requirements of your event. Please discuss table arrangements with your event coordinator. **CONFETTI IS NOT PERMITTED. OPEN FLAME CANDLES ARE NOT PERMITTED.**

FEES AND SERVICE CHARGES -

The Sun Tavern would be happy to cut and serve your cake for \$1.00 Per Person

Champagne Toast \$3.75 per Person

Wine Toast Based on Bottles Opened

Projection Screen Rental \$25

Outdoor Heater Rental \$40 each (up to 2)

Bartender \$150

Prices are subject to change without notice. All prices are subject to 6.25% Massachusetts Meals Tax and 18% Gratuity which will be added to the final invoice at the time of the event.

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Sun Tavern Representative (signature)

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Customer (signature)

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Name:		Phone:	Cell:
Address:		Email:	
Date:	Day:	Time:	Room:
Function/Occasion:		Table Set Up:	
Estimated Guests:	Menu Option/Price per Person:		Guaranteed Guests:
Arrival Time:	Hors d'oeuvres:		
Dinner Service Time:	Prices do not include 6.25% Tax or 18% Gratuity which will be added to final bill		Deposit:
<b>SET UP INFORMATION</b>		<b>MENU</b>	
<b>GUARANTEED COUNT DUE 7 DAYS PRIOR TO EVENT</b>		<b>BAR SERVICE: OPEN BAR      CASH BAR</b>	

*Laura A. Hurley*  
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 Sun Tavern Representative (signature)

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 Customer (signature)

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## HORS D'OEUVRES MENU

### Passed Hors d'oeuvres

*(price per 50 portions)*

Wild Mushroom Crostini \$65

Vegetarian Spring Roll with Sweet Chile Sauce \$65

Herb Risotto Cakes \$65

Stuffed Mushroom Caps \$75

Blue Cheese Crostini with Pear & Walnut Chutney \$75

Chicken & Beef Sate with Thai Peanut Sauce \$75

Spinach and Artichoke Petit Phyllo Cup \$75

Mini Crab Cakes with Roasted Red Pepper Aioli \$100

Scallops Wrapped in Apple Wood Smoked Bacon \$135

Lobster Bisque Shooters \$150

Coconut Shrimp with Tangy Marmalade Dipping Sauce \$200

Lamb Lollipops \$225

### Stationery Presentations

*(price per person)*

International & Domestic Cheese Board & Assorted Crackers  
Garnished with Fruit \$4.25

Vegetable Crudités Display with Chef's Choice Dip \$2.25

Baked French Brie Wrapped in Puff Pastry with Assorted Crackers \$65 each  
(serves 20)

*Before placing your order please inform us if anyone in your party has a food allergy.*

*Consuming raw or undercooked meats, fish, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

*To insure the highest quality, please be aware that ingredients are subject to change due to availability.*

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## **LUNCHEON MENU OPTION 1**

*(Available 12:00 – 3:00 pm)*

*\$22 Per Person*

### **First Course**

*(select two)*

Mixed Baby Greens Salad

New England Clam Chowder

Caesar Salad w/Focaccia Croutons, Grated  
Parmesan Cheese

Seasonal Soup

*Served with an assortment of fresh baked breads and whipped butter*

### **Main Course**

*(select three)*

Classic Caesar Salad with Grilled Chicken

Home-style Meatloaf Topped with Demi Glace

Served with Fresh Sautéed Seasonal Vegetables and Mashed Potato

Sauté Chicken Panko with Demi Glace

Served with Fresh Sautéed Seasonal Vegetables and Mashed Potato

Chef's Choice Vegetarian Risotto

### **Dessert**

*(select two)*

Flourless Chocolate Cake

Traditional Crème Brulee

Chocolate Mousse

Limoncello Mascarpone Cake

Cheese Cake

Ice Cream or Sorbet

*(flavors subject to availability)*

*Served with freshly brewed Lavazza dark roast or decaffeinated coffee or tea*

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## **LUNCHEON MENU OPTION 2**

*(Available 12:00 – 3:00 pm)*

*\$24 Per Person*

### **First Course**

*(select two)*

Mixed Baby Greens Salad

New England Clam Chowder

Caesar Salad w/Focaccia Croutons, Grated  
Parmesan Cheese

Seasonal Soup

*Served with an assortment of fresh baked breads and whipped butter*

### **Main Course**

*(select three)*

Classic Caesar Salad with Grilled Steak Tips or Grilled Shrimp

Fish & Chips – Lightly Battered Haddock  
served with Tavern Fries and Napa Slaw

Stuffed Chicken Breast

Served with Fresh Sautéed Seasonal Vegetables and Mashed Potato

Sliced London Broil with Homemade Demi Glace

Served with Fresh Sautéed Seasonal Vegetables and Mashed Potato

Chef's Choice Vegetarian Risotto

### **Dessert**

*(select two)*

Flourless Chocolate Cake

Traditional Crème Brulee

Chocolate Mousse

Limoncello Mascarpone Cake

Cheese Cake

Ice Cream or Sorbet  
(flavors subject to availability)

*Served with freshly brewed Lavazza dark roast or decaffeinated coffee or tea*

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## **LUNCHEON MENU OPTION 3**

*(Available 12:00 – 3:00 pm)*

*\$28 Per Person*

### **First Course**

*(select two)*

Mixed Baby Greens Salad

New England Clam Chowder

Caesar Salad w/Focaccia Croutons, Grated  
Parmesan Cheese

Seasonal Soup

*Served with an assortment of fresh baked breads and whipped butter*

### **Main Course**

*(select three)*

Classic New England Haddock Broiled with Ritz Cracker & Brown Butter

Served with Fresh Sautéed Seasonal Vegetables and Mashed Potato

Sliced Sirloin with House-made Demi Sauce

Served with Fresh Sautéed Seasonal Vegetables and Mashed Potato

Roasted Half Chicken Flash Seared and Baked in its Own Juices

Served with Fresh Sautéed Seasonal Vegetables and Mashed Potato

Chef's Choice Vegetarian Risotto

### **Dessert**

*(select two)*

Flourless Chocolate Cake

Traditional Crème Brulee

Chocolate Mousse

Limoncello Mascarpone Cake

Cheese Cake

Ice Cream or Sorbet  
(flavors subject to availability)

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## **DINNER MENU OPTION 1**

*\$35 Per Person*

### **First Course**

*(select two)*

Mixed Baby Greens Salad	New England Clam Chowder
Caesar Salad w/Focaccia Croutons, Grated Parmesan Cheese	Classic French Onion Soup w/House Crouton & Gruyere Cheese
Arugula, Endive & Radicchio Salad w/Great Hill Blue Cheese, Spiced Pecans and Apple Rosemary Vinaigrette	Seasonal Soup

*Served with an assortment of fresh baked breads and whipped butter*

### **Main Course**

Herb Crusted Cod with Citrus Beurre Blanc\*  
Sliced Sirloin of Beef with Rosemary Demi Glace\*  
Sauté Chicken Panko with a Wild Mushroom Demi Glace\*  
Chef's Choice Vegetarian Risotto

*\*Served with fresh sautéed seasonal vegetables and Chef's choice of starch*

### **Dessert**

*(select two)*

Flourless Chocolate Cake	Traditional Crème Brulee
Chocolate Mousse	Limoncello Mascarpone Cake
Cheese Cake	Ice Cream or Sorbet (flavors subject to availability)

*Served with freshly brewed Lavazza dark roast or decaffeinated coffee or tea*

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## **DINNER MENU OPTION 2**

*\$40 Per Person*

### **First Course**

*(select two)*

Mixed Baby Greens Salad	New England Clam Chowder
Caesar Salad w/Focaccia Croutons, Grated Parmesan Cheese	Classic French Onion Soup w/House Crouton & Gruyere Cheese
Arugula, Endive & Radicchio Salad w/Great Hill Blue Cheese, Spiced Pecans and Apple Rosemary Vinaigrette	Seasonal Soup

*Served with an assortment of fresh baked breads and whipped butter*

### **Main Course**

Classic New England Haddock Broiled with Ritz Cracker & Brown Butter\*  
Tavern Sirloin Steak, Sliced and Topped with Demi Glace\*  
Mushroom Stuffed Chicken Breast\*  
Chef's Choice Vegetarian Risotto

*\*Served with fresh sautéed seasonal vegetables and Chef's choice of starch*

### **Dessert**

*(select two)*

Flourless Chocolate Cake	Traditional Crème Brulee
Chocolate Mousse	Limoncello Mascarpone Cake
Cheese Cake	Ice Cream or Sorbet (flavors subject to availability)

*Served with freshly brewed Lavazza dark roast or decaffeinated coffee or tea*

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## **DINNER MENU OPTION 3**

*\$45 Per Person*

### **First Course**

*(select two)*

Mixed Baby Greens Salad	New England Clam Chowder
Caesar Salad w/Focaccia Croutons, Grated Parmesan Cheese	Classic French Onion Soup w/House Crouton & Gruyere Cheese
Arugula, Endive & Radicchio Salad w/Great Hill Blue Cheese, Spiced Pecans and Apple Rosemary Vinaigrette	Seasonal Soup

*Served with an assortment of fresh baked breads and whipped butter*

### **Main Course**

*(select three)*

Grilled Atlantic Salmon\*  
Grilled Swordfish\*  
Roasted Half Chicken Flash Seared and Baked in its Own Juices\*  
Grilled Filet Mignon w/Sauce Béarnaise\*  
Chef's Choice Vegetarian Risotto

*\*Served with fresh sautéed seasonal vegetables and Chef's choice of starch*

### **Dessert**

*(select two)*

Flourless Chocolate Cake	Traditional Crème Brulee
Chocolate Mousse	Limoncello Mascarpone Cake
Cheese Cake	Ice Cream or Sorbet (flavors subject to availability)

*Served with freshly brewed Lavazza dark roast or decaffeinated coffee or tea*

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