

The Sun Tavern

Restaurant and Bar

Event and Function Policies and Information

Available Tuesday thru Sunday 11:00 p.m. to 9:00 p.m.

SUNROOM – Our Sunroom is a private room that can accommodate up to 50 guests for a sit-down dinner and up to 75 guests for a reception. The room can be divided for smaller parties of up to 25 guests. The Sunroom has direct access to our outdoor patio which is available with functions booked in the full Sunroom for daytime functions only.

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

For daytime events (starting at 11AM or 12 NOON) there is a minimum of 25 guests. This is the minimum number of guests you will be charged for a daytime event.

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.

Gift certificates and Loyalty points can not be used as payment for a 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 daytime 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. **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 11:00PM - 2:00PM or from 12:00PM – 3:00PM. 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 are subject to 20% gratuity and 7% 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.**

MUSIC – During daytime functions music is allowed, however music is not allowed during an evening event. The Sun Tavern has piped in music.

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

Bartender \$150

Prices are subject to change without notice. All prices are subject to 7% Massachusetts Meals Tax and 20% Gratuity which will be added to the final invoice at the time of the event.

Sun Tavern Representative (signature)

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 Chili Sauce \$75

Mini Crab Cakes with Chipotle Aioli \$100

Scallops Wrapped in Apple Wood Smoked Bacon \$150

Lobster Bisque Shooters \$150

Fig & Mascarpone Phyllo Purses \$175

Coconut Shrimp with Tangy Marmalade Dipping Sauce \$200

Lamb Lollipops \$250

Stationery Presentations

(Price per person)

International & Domestic Cheese Board & Assorted Crackers
Garnished with Fruit \$5.25

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

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LUNCHEON MENU OPTION 1

(Available 11:00 – 2:00 pm or 12:00 – 3:00)

\$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 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
Vanilla Cheesecake	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 11:00 – 2:00 pm or 12:00 – 3:00)

\$30 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

Vanilla Cheesecake

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 11:00 – 2:00 pm or 12:00 – 3:00)

\$34 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

Vanilla Cheesecake

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 1

\$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

(Select three)

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
Vanilla Cheesecake	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

\$44 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)

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
Vanilla Cheesecake	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

\$55 Per Person

First Course

(Select two)

Mixed Baby Greens Salad	New England Clam Chowder
Caesar Salad, 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
Vanilla Cheesecake	Ice Cream or Sorbet (Flavors subject to availability)

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