



DUNBAR HOUSE

Cocktail Party



THE DUKE

Priced at \$40 per person

PASSED APPETIZER

Choose 4

Yellowfin Tuna Tartare

Caper & Lemon

Smoked Salmon Canapé

Cucumber & Cream Cheese

Prosciutto Wrapped Shrimp

Rosemary

Radish & Goat Cheese Tartine

Olive Oil & Sea Salt

Chicken Potsticker Dumpling

Sweet Soy

Beef Tenderloin Crostini

Goat Cheese & Sea Salt

Mini Beef Wellington

Honey Mustard Aioli

Petite Crab Cake

Sriracha Aioli

Bacon Wrapped Scallop

Maple Glaze

STATIONARY APPETIZER

Choose 1

Cheese & Charcuterie

Meats & Cheeses from Around the World

House Pickled Vegetables, Fresh Fruit

Crostini & Lavash

Crudités

Garlic & Herb Cream Cheese Dip

Celery, Carrot, Cucumber, Bell Pepper

Broccoli Cauliflower & Asparagus Spears

Salad Station | Add \$8 Per Person

Mixed Local Greens, Golden Apple, Cranberries

English Cheddar, Stilton

Grilled Chicken, Applewood Smoked Bacon

House Vinaigrette, Balsamic & Olive Oil

Raw Bar Dory | Add \$10 Per Person

Island Creek Oyster

Little Neck Clam

U10 Shrimp

Champagne Mignonette

Traditional Cocktail Sauce & Fresh Lemon

MARQUESS

Priced at \$50 per person

PASSED APPETIZER

Choose 6

Yellowfin Tuna Tartare

Caper & Lemon

Smoked Salmon Canapé

Cucumber & Cream Cheese

Prosciutto Wrapped Shrimp

Rosemary

Radish & Goat Cheese Tartine

Olive Oil & Sea Salt

Chicken Potsticker Dumpling

Sweet Soy

Beef Tenderloin Crostini

Goat Cheese & Sea Salt

Mini Beef Wellington

Honey Mustard Aioli

Petite Crab Cake

Sriracha Aioli

Bacon Wrapped Scallop

Maple Glaze

STATIONARY APPETIZER

Choose 2

Cheese & Charcuterie

Meats & Cheeses from Around the World

House Pickled Vegetables, Fresh Fruit

Crostini & Lavash

Crudités

Garlic & Herb Cream Cheese Dip

Celery, Carrot, Cucumber, Bell Pepper

Broccoli Cauliflower & Asparagus Spears

Salad Station | Add \$8 Per Person

Mixed Local Greens, Golden Apple, Cranberries

English Cheddar, Stilton

Grilled Chicken, Applewood Smoked Bacon

House Vinaigrette, Balsamic & Olive Oil

Raw Bar Dory | Add \$10 Per Person

Island Creek Oyster

Little Neck Clam

U10 Shrimp

Champagne Mignonette

Traditional Cocktail Sauce & Fresh Lemon

SAMPLE BAR PROGRAM

OPEN: YOU ARE RESPONSIBLE FOR ANY AND ALL DRINKS

TIME LIMITED: OPEN FOR THE COCKTAIL HOUR THEN SWITCHING TO CASH

SELECTION LIMITED: OPEN FOR BEER AND WINE, WITH A CASH BAR FOR LIQUOR

DOLLAR LIMITED: WHEN WE REACH A CERTAIN DOLLAR LIMIT WE SWITCH TO CASH

CASH BAR: YOUR GUESTS PAY CASH FOR ALL THEIR DRINKS

BELOW ARE THE ITEMS AVAILABLE AT THE BAR, ADDITIONAL OPTIONS UPON REQUESTS

WINE	TIPSY TEA-TAILS
PROSECCO SAUVIGNON BLANC PINOT GRIGIO CHARDONNAY ROSÉ PINOT NOIR CABERNET SAUVIGNON MALBEC	SANDWICH ROSÉ SANGRIA EARL GREY TEA-TINI GARDEN ROSE PALOMA BEE'S KNEES BLACKBERRY SMASH RUM RUNNER CAPE CODDER G & TEA
BEER	LIQUOR
BODDINGTON PALE ALE OLD SPECKLED HEN SAMUEL ADAMS BOSTON LAGER CISCO WHALES TALE PALE ALE HOG ISLAND IPA STELLA ATOIS BUD LIGHT	TITOS VODKA HENDRICKS GIN CROWN ROYAL WHISKEY TRADER VIC'S SPICED RUM TRADER VIC'S WHITE RUM FOUR ROUSES BOURBON CASAMIGOS TEQUILA
HOUSE FEE	
PATIO	WINE BAR
CAPACITY 15 TO 40 GUESTS THURSDAY - MONDAY STARTING AT 4:00 PM \$200 FEE \$450 FOOD AND BEVERAGE MINIMUM	CAPACITY 10 TO 40 GUESTS THURSDAY - MONDAY ANYTIME \$200 FEE \$300 FOOD AND BEVERAGE MINIMUM
HEARTH	FULL DUNBAR
CAPACITY 15 TO 24 GUESTS THURSDAY - MONDAY 11 AM OR AFTER 3 PM \$150 FEE \$500 FOOD AND BEVERAGE MINIMUM	CAPACITY UP TO 99 GUESTS THURSDAY - MONDAY STARTING AT 5:00 PM \$350 FEE \$1,000 FOOD AND BEVERAGE MINIMUM

ADITIONAL FEES

All prices are subject to 7% Massachusetts meals tax, 20% service charge & 10% administrative fee



Policies and Procedures

Food and Beverage: All food and beverage consumed on our property must be provided by The Dunbar House. If off-premise food is consumed a fee will be applied.

Decor: We allow all outside decorations that can be easily cleaned up and do not need to be attached to the walls. Glitter, confetti and open flames will not be permitted. All blue willow china, flatware, glassware & linen included.

Entertainment: All entertainment must be approved.

Guarantee: final head count, including entree selections if applicable, are required 7 days prior. Cancellations less than 7 days will be charged a 25% fee; same-day cancellations will be charged full price.

Deposits: All deposits are non-refundable and will be applied toward the total cost of your event.

Timing: Events must adhere to start/end times; if room is occupied longer than outlined, additional fees will be applied per hour. client is allowed in room 30 minutes prior to start of event.

Room Setup: Changes to the physical setup of the room within 24 hours of start of event are subject to \$400 labor charge.

Service Charges & Tax: All food and beverage prices are subject to a 10% administration fee, a local and state sales tax of 7% as well as a 20% service charge will be added onto the final bill for waitstaff.

Chef attendant and Extra Bartender fee: A chef attendant is required for any action station and will be charged \$150 per chef. If an extra bartender is required a fee of \$100 per bartender will be applied.

Smoking: The Dunbar House is a non-smoking facility. We appreciate your cooperation.

Security: The Dunbar House shall not assume the responsibility for damage or loss of any guests items or articles brought on property.