

Thank you!

for considering The Mockingbird's Miraval Ballroom as a place to host your event.
We would love to assist you in creating a memorable experience for you & your guests.

Starters

Please Select One

- Caesar Salad
- House Salad
- Baby Field Green Salad
- Soup Du Jour add 1.00 p.p.
- Greek Salad add 1.50 p.p.
- Antipasto Salad add 1.50 p.p.

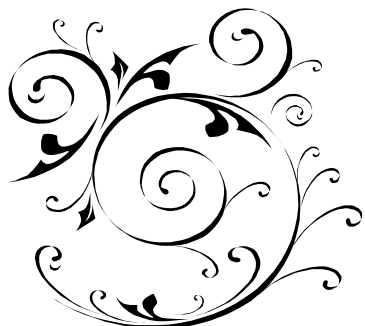
Dinner rolls and butter

Accompaniments.....

Please Select Two

Add 3.00 pp. for each additional selection

- Roasted Rosemary Potato
- Garlic Mashed Potato
- Sautéed Seasonal Vegetables Medley
- Baby Carrots with Herb Butter
- Mashed Sweet Potato
- Roasted Butternut Squash
- Steamed Cauliflower
- Rice Pilaf
- Green Beans
- Basmati Rice
- with Sundried Cranberries
- Pasta with Tomato Sauce
- Broccoli Au gratin
- Wild & Long Grain Rice



Entrées

Please select two entrées

Add \$5.95 p.p. for each additional entrée selection

Chicken Madeira

Mushrooms, artichokes & roasted red peppers in a Madeira demi glace

Chicken Piccata

with lemon mushrooms & Caper Berries

Macadamia Nut Crusted Salmon

Seafood Ravioli in Sherry Cream Sauce with baby shrimp

Apple Pecan Maple Pork Medallions

Roasted Atlantic Salmon

Chicken & Shrimp in Vodka Sauce

Chicken Saltimbocca

Baked Stuffed Jumbo Shrimp

Panko Sole & Crab Piccata

Chicken & Broccoli Alfredo & Pasta

Chicken in Gorgonzola Cream Sauce

Carved Smoked Honey Ham

Chicken Parmesan

Mediterranean Crusted Salmon

Baked Stuffed Haddock

Four Cheese Toasted Ravioli Parmesan

Roasted Soy & Plum Glazed Carved Pork Loin

Peppercorn Crusted Roasted Tenderloin of Beef

With Horseradish Sauce (add \$7.00 p.p.)

Chicken & Sweet Italian Sausage Cacciatore

Roasted Prime Rib Carving Station (add \$4.00 p.p.)

\$30.95 p.p.



Dessert

Please Select One

- Cheesecake with Seasonal Fresh Fruit
- Chocolate Overload Mousse Cake
- Amaretto Mousse Served in a Martini Glass with Straw Cookie
- Tiramisu
- Seasonal Selections are also available

Custom Personalized Cakes

are available with proper notice

Beverages.....

Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Tea

Complimentary Bar Service

(One bartender per 75 guests)

Please alert us when ordering if any of your guests have food allergies or need a customized meal due to dietary restrictions.
All pricing is subject to a 20% administrative fee(this is not a gratuity) and a 6.25% MA tax. Menu & Pricing subject to change due to market pricing & availability.

The Details

Deposit & Contract

A \$500.00 deposit for each room reserved or a \$1800 deposit is required to book the entire ballroom. A signed function contract is also required at the time the event is booked. The deposit will be credited towards your final bill.

Date Availability

Friday, Saturday & Sunday events cannot be booked more than four months in advance to the event date.

Linen

All events include standard length white table linens & dinner napkins. Floor length table linens, overlays & chair covers are available for an additional fee.

Payment

Payment in full is required 7 days prior to the event (in the form of cash, bank check or money order)

Sorry no credit cards or personal checks are accepted for final payment.

Deposit Refund

A 60 day written cancellation notice is required for all refunds

Room Amenities

Fees & Guest Minimums

Our full capacity is 220 guests

Miraval East

A picturesque room of 16 foot ceilings boasts a double sided fireplace with stone hearth and surround. A curved glass wall overlooks our landscaped grounds,

circular patio and waterfall pond. Private bar.

70 guest minimum / 100 guest capacity \$300 room fee

Miraval North

Hardwood floors and 16 foot ceilings showcase a built-in stage area. 40 guest minimum / 70 guest capacity

\$200 Room fee

Miraval West

Nestled under 16 foot ceilings, the "west" features a large picturesque window and a cozy fireplace with stone hearth and surround. 30 guest minimum / 50 guest capacity

\$200 Room fee

Great Additions

Start the party off with a toast

Mini Martini Toast (prices vary)

Champagne Toast \$3.50 p.p.

Mimosa Toast \$3.95 p.p.

Prosecco Toast \$4.50 p.p.

Bottled Wine for the table

Corbel Canyons

Chardonnay, Pinot Grigio

White Zinfandel

Merlot, Pinot Noir

Cabernet

\$24.95 per bottle

Displays

Accommodates up to 50 guests

Cheese and Crackers \$100.00

Seasonal Fruit, Cheese & Crackers \$125.00

Vegetable Crudités & Herb Dip \$100.00

Passed Hors d'oeuvres

per 50 pieces

Baked Stuffed Mushrooms \$ 90.00

Scallops Wrapped in Bacon

with our black raspberry glaze \$150.00

Spanakopita \$85.00

Jumbo Shrimp Cocktail with our spicy lime

infused cocktail sauce \$135.00

Skewer Marinated Fresh Mozzarella,

Cherry Tomato & Italian Cured Meats

\$110.00

Buffalo Chicken Skewers

with Gorgonzola dipping sauce \$110.00

Fried Butternut Stuffed Ravioli

Vermont Maple Cream Dipping Sauce \$110.00

Beef Short Rib Wrapped in Bacon

\$ 125.00

Vegetable Spring Roll

with Citrus Ponzu sauce \$110.00

Many other items available !

Miraval Ballroom

SPECIAL EVENT FACILITY

THE
MOCKINGBIRD
RESTAURANT & MARTINI LOUNGE

838 North Bedford Street
East Bridgewater, MA 02333
508-378-4911

Dinner Buffet

Visit Us Online

www.mockingbirdrestaurant.com

January 2016