

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 of the Day
- Seasonal Fresh Fruit

Or for an additional 1.50 p.p.
Clam Chowder or Greek Salad

**Dinner rolls and butter
are served with your starter course**

Accompaniments

Please Select Two

- 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



Entrées

Please select one entrée.

Two entrée selections are available for an additional \$3.00 per person.

Seared Chicken Piccata

with Lemon, Mushrooms, Parsley with White Butter Sauce\$ 27.95

Slow Roasted Prime Rib of Beef

with Classic Au Jus\$ 34.95

Stuffed Haddock

with our Seafood Stuffing\$ 28.95

Grilled 8 ounce Filet Mignon

with Gorgonzola Maître d' Butter\$ 40.95

Baked Stuffed Jumbo Shrimp

with our Seafood Stuffing\$ 33.95

Chicken with Prosciutto de Parma

Steamed Spinach, Melted Asiago Cheese & Garlic Butter Sauce\$ 29.95

Roasted Pork Loin with Rosemary Plum Crust

over a Sweet Soy & Ginger Infused Gravy\$ 29.95

Chicken Saltimbocca

with Prosciutto de Parma, Fontina Cheese & Mushrooms in a Madeira Demi Glace\$ 29.95

Apple Corn Bread & Sun Dried Cranberry Stuffed Chicken

with Supreme sauce\$ 27.95

Statler Chicken Breast

with Pineapple & Mango Salsa\$ 29.95

House Cured Pork Tenderloin

with Poached Pears, Sun Dried Cherries & Vermont Maple Butter Sauce\$ 30.95

Grilled 10 Sirloin Steak

with Wild Mushroom Demi\$ 38.95

Roasted Chilean Salmon

with a Chile Spiked Pineapple & Mango Salsa\$ 32.95

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 and a 6.25% MA tax. Menu & Pricing subject to change due to market pricing & availability.

This menu is not available for weddings



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)

Hosted / Open bars are available

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 guest

Cheese and Cracker \$100.00

Seasonal Fruit, Cheese & Cracker \$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

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

Banquet Menu Plated Service

Visit Us Online
www.mockingbirdrestaurant.com

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