



· BARRETT'S ·

*Olde Scotland Links*

# PRIVATE EVENTS

BARRETT'S OLDE SCOTLAND LINKS  
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# WELCOME

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We at Barrett's Olde Scotland Links know how important a milestone celebration is in one's life. You want it to be perfect. There is no second chance. We understand this. Our entire function staff is dedicated to ensuring your special event is one to be remembered.

Please read the Function Information Section carefully.

Barrett's Olde Scotland Links welcomes the opportunity to help you make your special occasion truly special!

## HOST ANY OF THE FOLLOWING FUNCTIONS AT BARRETT'S OLDE SCOTLAND LINKS:

- Graduation Parties
- Family Reunions
- Bridal & Baby Showers
- Rehearsal Dinners
- Anniversaries
- Bereavements
- Special Occasions
- Adult and Kids Birthdays
- Youth Sports Outings
- Office Parties
- Corporate Functions
- Weddings
- Bat/Bar Mitzvahs
- Baptisms



# FUNCTION INFORMATION

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## OUR FACILITIES

Barrett's Olde Scotland Links can accommodate both small and large private parties. The location of the party within our private event space or outdoor tent will depend on the date, weather and number of people.

## MENUS

When planning a special event at Barrett's Olde Scotland Links, you can choose from various menus which are described on the following pages. Our expert culinary staff can also customize a menu to suit your particular needs and tastes. Final menu selections are due 10 days prior to the scheduled event. Food minimums depend on day and time of event.

## GUARANTEES

Barrett's Olde Scotland Links must be notified of the EXACT number of guests 10 days prior to the scheduled event.

*Final guarantees are not subject to reduction.*

## CHARGES

All food and beverage items are subject to a 7% State & Local tax, 18% gratuity & 2% taxable administrative charge. All prices are subject to change without notice, pending fluctuating market prices. Gift certificates are not permitted as form of payment. Customer Reward points cannot be accrued or redeemed on private functions.

## EQUIPMENT RENTALS

We will be happy to discuss any equipment needs that your event may require.

## ENTERTAINMENT

We reserve the right to approve all entertainment for private functions.

## DECORATIONS

We reserve the right to approve all decorations for private functions. You will have one hour prior to the start of your event to decorate the room, please plan accordingly. (No confetti!)

## FOOD & BEVERAGE

Our insurance policy requires that ALL Food and Beverage must be provided by Barrett's Olde Scotland Links and consumed on premises. No food will be allowed to be taken off the premises due to Local Health regulations followed by Barrett's. Service & Consumption of alcoholic beverages will be done in accordance with State & Local Liquor Laws. Any beer, wine or alcoholic beverages being carried onto our premises for consumption is PROHIBITED. Breaking this policy will lead to immediate termination of the event (**no refunds will be issued**) and possible legal ramifications. Proper identification is needed for the purchase & consumption of alcohol.

## HIRING OF SECURITY PERSONNEL/POLICE DETAILS\*

Our insurance policy states that some events may require the hiring of security for your event, we will provide the security if required. We require 1 security person per every 50 guests. The security person is required to be there an additional half hour before and after your event. A police detail may be required at some events per our discretion (price is billed per town regulations). Please speak to our events manager regarding these expenses.

### RENTAL FEE- \$200\*

Your rental fee includes:

- Preparation with a personal event coordinator
- Use of a private space for 4 hours
- Fully trained waitstaff and bartenders
- Room setup and after event clean up
- Preparation and serving of menu choice
- Complimentary choice of colored lines and napkins
- Complimentary cake cutting

# HOT HORS D'OEUVRES

Prices based on 50 pieces.

**BACON-WRAPPED SCALLOPS** | \$150

**BAKED STUFFED MUSHROOMS** | \$95

With Seafood Stuffing

**ITALIAN MEATBALLS** | \$85

**MINI CHICKEN TERIYAKI & PINEAPPLE KABOBS** | \$95

**BUFFALO WINGS** | \$95  
Hot and Spicy

**CHICKEN TENDERS** | \$85  
Plain, Gold Fever, Buffalo or Teriyaki

**CHICKEN & ANDOUILLE SAUSAGE SKEWERS** | \$120  
Bayou Jerk Sauce

**STEAK & CHEESE EGG ROLLS** | \$100

**CHICKEN PARMIGIANA EGG ROLLS** | \$95

**COCONUT CHICKEN TENDERS** | \$100  
Pina Colada Dipping Sauce

**CIDER BBQ PULLED PORK SLIDERS** | \$130  
Cheddar Cheese

**PRETZEL BITES WITH BEER CHEESE SAUCE** | \$90  
And Mustard Dipping Sauce

**MINI CRAB CAKES** | \$150  
With Creole Remoulade Sauce

**MINI BEEF SLIDERS** | \$120  
With Aged Cheddar and Caramelized Onions On Mini Brioche

**BANG BANG CAULIFLOWER** | \$95  
Choice of Buffalo Sauce or Asian Sweet Chili

**BUFFALO CHICKEN SLIDERS** | \$120  
Bleu Cheese Aioli and Celery Slaw

**COCONUT SHRIMP** | \$120

**CRAB RANGOON** | \$105  
Asian Sweet Chili Sauce

# COLD HORS D'OEUVRES

Prices based on 50 pieces.

**TORTELLINI SKEWERS** | \$95  
Olive Oil and Garlic Marinated Cheese Tortellini, Fresh Mozzarella, Grape Tomatoes

**HEIRLOOM TOMATO BRUSCHETTA** | \$95

**CAPRESE SKEWERS** | \$85

**FILET OF BEEF WITH GORGONZOLA GARLIC MOUSSE** | \$150  
Served Over Mini Toast Points

**AHI POKE WONTONS** | \$150  
Pineapple, Sweet Peppers, Soy Glaze

**SHRIMP COCKTAIL** | \$150

**B.L.T. CROSTINI** | \$95

**PROSCIUTTO WRAPPED ASPARAGUS** | \$150

**CURRIED CHICKEN LETTUCE CUPS** | \$90

**LOBSTER SALAD SLIDERS** | MARKET PRICE

# PASSED HORS D'OEUVRES

Choice of 3 | \$12 PER PERSON | 1 hour | Minimum Guest Count: 50

**MINI CHICKEN TERIYAKI & PINEAPPLE KABOBS**

**STEAK & CHEESE EGG ROLLS**

**BACON-WRAPPED SCALLOPS**

**BAKED STUFFED MUSHROOMS**

**COCONUT CHICKEN TENDERS**

**MINIATURE CRAB CAKES**

**CAPRESE SKEWERS**

**TORTELLINI SKEWERS**

**COCONUT SHRIMP**

**MINI BEEF SLIDERS**

## STATIONARY DISPLAYS

Please note the following displays serve 50 people  
Availability based on current covid restrictions

### FRUIT DISPLAY | \$175

With Marshmallow Yogurt Dip or Strawberry Grand Marnier Cheesecake Dip, Assortment of Seasonal Fresh Fruit

### FRUIT AND CHEESE DISPLAY | \$200

An assortment of Seasonal Fresh Fruits, Imported and Domestic Cheeses

### NEW ENGLAND RAW BAR | MKT PRICE

Customize your own Raw Bar with the following options:

Shrimp Cocktail, Littleneck Clams, Oysters, Snow Crab, Lobster Tail, Chilled PEI Mussels, or Marinated Calamari Salad, served with Spicy Cocktail Sauce, Lemon and Horseradish

### CHEESE & CRACKER DISPLAY | \$175

Selection of Imported and Domestic Cheeses accompanied with Crackers

### GREEN GROCER | \$175

A colorful display of Seasonal Fresh Vegetables served with Hummus and Buttermilk Ranch

### TUSCAN TABLE | \$375

Antipasto Platters of Cured Meats, Cheeses, Marinated Vegetables and Olives, accompanied by an array of Breads and Infused Oils for Dipping, Hummus with Pita Bread

### SOUTH OF THE BORDER TACO BAR | \$325

Fresh fried Tortilla Chips, Crispy Taco Shells, Soft Flour Tortillas, Seasoned Ground Beef, Honey Tequila Lime Chicken, Adobo Pork Carnitas, Sour Cream, Guacamole, Shredded Cheddar Cheese, Shredded Lettuce, House Made Salsa

### MIMOSA BAR | \$275

6 bottles of Champagne, Orange Juice, Strawberry, Watermelon & Mango Purees, Blackberries, Strawberries, Blueberries and Raspberries. Each additional bottle of champagne is \$25

## BREAKFAST BUFFET

\$19 PER PERSON

CHEDDAR SCRAMBLED EGGS

TOASTED ENGLISH MUFFINS

MAPLE SAUSAGE & SMOKED BACON

FRESH FRUIT BOWL

ROASTED RED POTATOES

ASSORTED JUICES

BELGIAN WAFFLES OR FRENCH  
TOAST CASSEROLE

FRESHLY BREWED  
COFFEE & TEA

## MEETING BREAK

\$12 PER PERSON

MINI DANISH

FRESHLY BREWED COFFEE & TEA

MINI MUFFIN

BOTTLED WATER

FRESH FRUIT



# BARRETT'S BRUNCH

\$26 PER PERSON

## Buffet

Cheddar Scrambled Eggs  
Maple Glazed Sausage Smoked  
Bacon  
Roasted Red Potatoes  
Assorted Seasonal Fruit Bowl  
Selection of Danish Pastries  
Assorted Juices  
Freshly Brewed Coffee & Tea

### Choice of:

Belgian Waffles or  
French Toast Casserole

### Choice of One:

Chicken Broccoli Alfredo with  
Penne, Baked Stuffed Chicken,  
Chicken Caesar Salad,  
Chicken Marsala, Baked Macaroni  
& Cheese, Lemon Chicken  
Spinach, Sliced Roast Beef with  
Mushroom Gravy

## Chef Stations

(\$75 chef charge per station)

### CARVING

Baked Ham – \$5 PER PERSON  
Roasted Turkey – \$5 PER PERSON  
Roasted Prime Rib au Jus –  
\$MKT PRICE

### OMELET | \$6 PER PERSON

Our chefs create your omelet to order with  
fresh eggs and fresh seasonal ingredients

## Build Your Own Bloody Mary Bar

\$200

Includes: Titos Vodka, Spicy Bloody  
Mary Mix, Original Bloody Mary Mix,  
Assorted Hot Sauces, Bacon, Chilled  
Shrimp, Skewered Pepperoni and  
Provolone Cheese, Pickle Spears,  
Horseradish, Worcestershire, Celery  
Stalks, Bleu Cheese Stuffed Olives,  
Lemon & Lime Wedges and a Bacon &  
Pepper Dusted Rim.

- Serves Approximately 25 People

Each Additional Bottle \$150

# NEW YORK, NEW YORK

\$20 PER PERSON

## ASSORTED FINGER SANDWICHES OR WRAPS (CHOICE OF THREE)

House-made Tuna Salad with Celery  
House-made Chicken Salad with  
Craisins  
Ham & Swiss  
Chicken Caesar  
Turkey & Cheddar  
Roast Beef & Cheddar

### SERVED WITH

House fried potato chips  
Pickles

## SALAD

### Choice of one:

Garden Salad with  
Fresh Cut Vegetables  
Classic Caesar Salad  
Deli Style Macaroni Salad  
Red Bliss Potato Salad

### DESSERT

### Choice of one:

Freshly Baked Assorted Cookies  
Freshly Baked Brownies



# BARRETT'S LUNCHEON

\$22 PER PERSON\*

## ENTRÉES

### Choice of two:

Chicken, Broccoli Alfredo with Penne

Chicken Piccata

Lemon-Spinach Chicken

Boston Baked Cod

Chicken Marsala

Sliced Roast Beef with  
Mushroom Gravy

Baked Stuffed Chicken with  
Supreme Sauce

## SIDES

### Choice of two:

Yukon Gold Whipped Potatoes

Oven-Roasted Red Bliss Potatoes

Rice Pilaf

Sautéed Mixed Vegetables

Honey-Glazed Baby Carrots

Garlic Butter Green Beans

## SALAD

### Choice of one:

Garden Salad with  
Fresh Cut Vegetables

Classic Caesar Salad

## DESSERT

### Choice of one:

Vanilla Ice Cream  
with Strawberries

Vanilla Ice Cream  
with Chocolate Sauce

Fresh Baked Assorted Cookies

## SERVED WITH

Rolls & Butter

Freshly Brewed Coffee & Tea

# THE PICNIC BBQ BUFFET

\$26 PER PERSON

## APPETIZER

Maple & Pineapple Kielbasa

Fresh Fried Tortilla Chips with  
Guacamole and Fresh Salsa

## BUFFET

Hot Dogs

Hamburgers & Cheeseburgers

Smoky BBQ Grilled Chicken Breast

Corn on the Cob (Seasonal)

Relish Tray

Fresh Baked Cornbread

Watermelon

## SALAD

### Choice of one:

Mediterranean Bow Tie Pasta Salad

Red Bliss Potato Salad

Garden Salad with  
Fresh Cut Vegetables

## ADDITIONS

Ribs - \$7 PER PERSON

Turkey Tip Kabobs - \$5 PER PERSON

Steak Tip Kabobs - \$MKT PRICE

\* AVAILABLE MONDAY - FRIDAY FROM 11AM - 4PM



Minimum guest count is 35. If under, \$2.00 charge per person is applied. Menu items are prepared exclusively with zero trans-fat oils and shortenings. All food and beverage items are subject to a 7% State & Local tax, 18% gratuity and 2% taxable administrative charge.

# THE FIESTA BUFFET

\$26 PER PERSON

## APPETIZER

Fresh Fried Tortilla Chips with Guacamole and Fresh Salsa

## SALAD

### Choice of one:

Garden Salad with Fresh Cut Vegetables

Fiesta Salad with Mixed Greens, Black Beans, Red and Green Peppers, Jalapeños, Tortilla Strips, Chipotle Ranch Dressing

## ENTRÉES

### Choice of two:

Cilantro Lime Tequila Pulled Chicken

Taco Seasoned Ground Beef

Fajita Style Skirt Steak with Peppers and Onions

Adobo Pulled Pork

Chipotle Seasoned Ground Turkey

Shredded Mahi Mahi

## SIDES

### Choice of two:

Spanish Rice

Refried Beans

Fiesta Corn

Chipotle Mashed Potatoes

Seasonal Vegetables

## SERVED WITH

Churros with Caramel and Chocolate Sauce

Flour Tortillas and Taco Shells

Shredded Lettuce, Cheese, Fresh Salsa and Sour Cream





## HOW SWEET IT IS TEA PARTY

\$22 PER PERSON

*Perfect for*

Bridal or Baby Showers

### SALAD

#### Choice of one:

Strawberries, Feta & Arugula

Garden Salad with Fresh  
Cut Vegetables

Fresh Seasonal Fruit Salad

Mediterranean Bowtie  
Pasta Salad

Classic Caesar Salad

### ASSORTED TEA WRAPS

#### Choice of three:

House Roasted Turkey Breast

Chicken Salad with Craisins

Slow-Roasted Roast Beef

Tuna Salad with Celery

Baked Ham & Swiss Cheese

Greek Chicken with Feta

Vegetarian Hummus Wrap

Lobster Salad  
(\$MKT PRICE)

### ENTRÉES

#### Choice of one:

Medley of Seasonal Vegetables  
and Penne Pasta in a Lemon Butter  
Garlic Wine Sauce

Spinach & Feta stuffed Chicken with  
a Rosemary Lemon Cream sauce

Turkey Tip & Seasonal Vegetable  
Kabob

Salmon with a Citrus Basil Salsa

### SERVED WITH

Choice of Assorted Iced Teas or  
Coffee

House Fried Potato Chips

Assorted Danish

## THE CASUAL

\$23 PER PERSON

*Perfect for*

Family reunions, Corporate Meetings and Sports Banquets

### APPETIZERS

#### Choice of three:

Mozzarella Sticks

Chicken Tenders

Steak & Cheese Egg Rolls

Potato Skins

Cheeseburger Sliders

Meatballs

Mac & Cheese Bites

Crab Rangoon

Buffalo Dip

### ENTRÉES

#### Choice of one:

Chicken, Broccoli Alfredo with Penne

Baked Macaroni & Cheese

Cheese Ravioli with Marinara

### DESSERT

#### Choice of one:

Freshly Baked Assorted Cookies

Freshly Baked Brownies

### SERVED WITH

Rolls & Butter

Fountain Soda



# LITTLE ITALY

\$27 PER PERSON

## SALAD

### Choice of one:

Garden Salad with Fresh Cut Vegetables

Classic Caesar Salad

Antipasto Salad

## PASTA

### Choice of one:

Cheese Ravioli with Marinara

Cheese Ravioli with Alfredo

Baked Macaroni & Cheese

## DESSERT

House-made Cannoli

## SERVED WITH

Rolls & Butter

Fresh Brewed Coffee & Tea

# LOBSTER BAKE BUFFET

PRICED DAILY

## BUFFET

1¼ lb. Lobster

Chicken & Seasonal Vegetable Kabobs

Clam Chowder

Red Bliss Potatoes

Corn on the Cob (Seasonal)

## DESSERT

Strawberry Shortcake

## ENTRÉES

### Choice of two:

Italian Sausage with Peppers and Onions

Meatballs with Marinara Sauce

Chicken Parmigiana

Baked Stuffed Shells

Baked Ziti with Meat Sauce

Chicken Cacciatore

Chicken Broccoli Alfredo

Chicken Marsala

Lemon Chicken Spinach

Eggplant Parmesan

Shrimp Scampi with Penne  
**(Add \$5 PER PERSON)**

## CHOICE OF ONE SALAD

Deli Style Pasta Salad

Red Bliss Potato Salad

Classic Caesar Salad

Garden Salad with Fresh Cut Vegetables

## SERVED WITH

Fresh Baked Cornbread & Butter

Freshly Brewed Coffee & Tea

# BARRETT'S BUFFET

\$28 PER PERSON

## ENTRÉES

### Choice of two:

Chicken Stir-Fry

Chicken, Broccoli Alfredo with Penne

Baked Stuffed Shells

Pasta Primavera

Chicken Piccata

Boston Baked Cod

Lemon-Spinach Chicken

Chicken Marsala

Chicken Parmigiana

Sliced Roast Beef with Mushroom Gravy

Baked Stuffed Chicken with Supreme Sauce

Roasted Prime Rib Au Jus

**(\$MKT PRICE)**

## COMPLETE YOUR MEAL. CHOOSE ONE FROM EACH

### SALAD

Garden Salad with Fresh Cut Vegetables, Classic Caesar Salad, Deli Style Pasta Salad, or Red Bliss Potato Salad

### STARCH

Penne Pasta with Marinara Sauce, Yukon Gold Whipped Potatoes, Rice Pilaf, or Oven-Roasted Red Bliss Potatoes

### VEGETABLE

Green Beans, Broccoli, Zucchini, Summer Squash, Sautéed Mixed Vegetables, or Honey-Glazed Baby Carrots

### DESSERT

Vanilla Ice Cream with Strawberries or Chocolate Sauce, Fresh Baked Assorted Cookies

Freshly Baked Brownies

## SERVED WITH

Rolls & Butter

Freshly Brewed Coffee & Tea

## SWEET ENDINGS

*Availability based on current covid restrictions.*

### **CHEESECAKE BAR** | \$8 PER PERSON

Classic New York Cheesecake, Hot Fudge, Caramel, Whipped Cream, Strawberries, Blueberries, Marshmallow, Sprinkles, M&M's, Crushed Oreos, Gummy Bears, Toffee Crumbles

### **ICE CREAM SUNDAE BAR** | \$8 PER PERSON

Chocolate and Vanilla Ice Cream, Hot Fudge, Caramel, Whipped Cream, Strawberries, Blueberries, Marshmallow, Sprinkles, M&M's, Crushed Oreos, Gummy Bears, Toffee Crumbles

### **DONUT WALL** | \$8 PER PERSON

Assorted local made donuts. Selections vary by season

### **THE GRAND FINALE** | \$9 PER PERSON

An assortment of mini pastries, cannoli, tiramisu, mini cakes, tortes, and Italian biscotti.



## FINISHING TOUCHES

### **WIRELESS LED UPLIGHTING** | \$100 CHARGE

Ambient lighting in your choice of color to enhance the feel of your event.

### **SLIDESHOW** | COMPLIMENTARY

Our function room is equipped with a 75" LED TV for your use. Customize your event with a slideshow that will dazzle your guests, or a Powerpoint for your convenience at your business event. Ask the Function Coordinator for details.

### **MP3 HOOKUP** | COMPLIMENTARY

Have a playlist already created for your event? Just hook up to our house surround sound via our dock and you're all set!

### **WIRELESS MICROPHONE** | COMPLIMENTARY

Perfect for your business events or toast at your special event.

### **PHOTO BOOTH** | \$700 / 4 HOURS

Capture the fun memories and unforgettable moments of any occasion. Props and customizable photo strips are available at no extra charge. Create any location back drop with our special green screen for an additional \$100.

### **PROFESSIONAL DJ SERVICES** | \$600 / 4 HOURS

DJ Services for Weddings may incur an additional cost.