



BITTERSWEET FARM RESTAURANT & TAVERN

❧ 2023 EVENT MENU ❧

438 MAIN ROAD, WESTPORT, MASSACHUSETTS
508-636-0085

BSF@LAFRANCEHOSPITALITY.COM

A LAFRANCE HOSPITALITY DESTINATION | WWW.LAFRANCEHOSPITALITY.COM



Bittersweet Farm & Lafrance Hospitality

OUR BEAUTIFUL BARN WAS BUILT IN 1928 AND FIRST BECAME A RESTAURANT IN 1982. IN JANUARY 1998, THE BITTERSWEET PROPERTY WAS PURCHASED TO COMPLIMENT OUR OTHER HOSPITALITY DESTINATIONS, THE HAMPTON INN OF WESTPORT AND WHITE'S OF WESTPORT. OUR FAMILY BUSINESS HAS EXPANDED GREATLY OVER THE YEARS, BUT WE REMAIN DEDICATED TO PROVIDING OUR GUESTS WITH THE MOST MEMORABLE FAMILY CELEBRATIONS.

WITH NEARLY TWO DECADES OF OPERATION, WE AT BITTERSWEET FARM CONTINUE TO ENHANCE THE MAGNIFICENT FIELDS AND MEADOWS. WE THANK YOU, OUR LOYAL GUESTS, FOR YOUR PATRONAGE AND SUPPORT, AND FOR SHARING IN OUR LOVE OF THIS HISTORIC PROPERTY.

-LAFRANCE HOSPITALITY-

Our Weddings

ALL WEDDINGS INCLUDE THE FOLLOWING:

TEAM OF EVENT PROFESSIONALS TO ASSIST WITH YOUR EVENT
PROFESSIONAL EVENT MANAGER FOR THE DAY OF YOUR EVENT
BEAUTIFULLY LANDSCAPED GROUNDS FOR PHOTO OPPORTUNITIES

BARTENDER

IVORY OR WHITE FLOOR LENGTH LINENS & NAPKINS

ALL TABLES, CHAIRS, GLASSWARE & DISHWARE

INVITATION TO ANNUAL FOOD TASTING

PRIVATE FOOD TASTING \$40 PER PERSON - UNLESS BOOKING WITHIN A 6 MONTH PERIOD

SPECIAL REDUCED RATE FOR VENDOR MEALS

ON-SITE PARKING | PORTABLE HEATERS FOR PATIO

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



All-Inclusive Wedding Packages

HOUSE CHAMPAGNE TOAST
FRUIT, CHEESE & CRACKER DISPLAY
HOUSE BAKED BAGUETTES WITH HONEY BUTTER
CHOICE OF GARLIC MASHED POTATOES OR ROASTED FINGERLING POTATOES
SEASONAL VEGETABLES
YOUR WEDDING CAKE CUT AND STATIONED WITH NO CUTTING FEE

FARMHOUSE PACKAGE ~75~

CHOICE OF FOUR (4) SIGNATURE PASSED HORS D'OEUVRES
CHOICE OF MIXED FIELD GREENS OR CLASSIC CÆSAR SALAD
CHOICE OF TWO (2) SIGNATURE ENTRÉES

MEADOWS PACKAGE ~95~

WELCOME BEVERAGE STATION
ONE SIGNATURE STATIONARY APPETIZER
CHOICE OF FOUR SIGNATURE OR UPGRADED PASSED APPETIZERS
CHOICE OF CÆSAR OR MIXED FIELD GREENS SALAD OR FARMHOUSE SALAD (+3)
CHOICE OF THREE (3) SIGNATURE OR UPGRADED ENTRÉES
CHOICE OF LATE NIGHT SNACK



CUSTOM SEASONAL & LOCAL MENUS
AVAILABLE UPON REQUEST



CREATE YOUR OWN

OUR PROFESSIONAL EVENT PLANNERS WILL MAKE EVERY POSSIBLE EFFORT
TO CUSTOMIZE YOUR PARTY MENU TO MEET YOUR NEEDS AND DESIRES.
BRUNCH, LUNCH & DINNER OPTIONS AVAILABLE AS WELL AS STATIONS,
BUFFETS AND SIT DOWN DINNERS.

CHILDREN 12 AND YOUNGER \$20

Prices are per person unless noted otherwise, plus MA & Local Meals Tax & 22% House Fee.*

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



Passed Hors d'oeuvres

◆ DENOTES AN UPGRADED APPETIZER AVAILABLE WITH THE MEADOWS PACKAGE.
\$2 PER PERSON UPCHARGE FOR ADDITIONS TO THE FARMHOUSE PACKAGE.

MEAT

- GRILLED BEEF SKEWERS WITH A TERIYAKI GLAZE
- COCONUT BATTERED CHICKEN WITH AN ORANGE MARMALADE DIPPING SAUCE
- BACON-WRAPPED DATES (GF)
- MINI-BEEF WELLINGTONS
- ◆ MARINATED BEEF TENDERLOIN CROSTINI WITH HORSERADISH CRÈME

SEAFOOD

- CRABMEAT STUFFED MUSHROOM CAPS
- MINI-MARYLAND CRAB CAKES WITH LEMON AIOLI
- SMOKED SALMON ON A CUCUMBER ROUND WITH DILL CREAM CHEESE (GF)
- FISH & CHIP CONES
- ◆ CHILLED JUMBO SHRIMP WITH SPICY COCKTAIL SAUCE (GF)
- ◆ BACON-WRAPPED SEA SCALLOPS (GF)
- ◆ OYSTERS ROCKEFELLER

VEGETARIAN

- CRISPY MACARONI & CHEESE BITES (VE)
- BRUSCHETTA WITH MARINATED TOMATOES, MOZZARELLA & BALSAMIC REDUCTION (VE)
- SPINACH & FETA SPANAKOPITA (VE)
- GOAT CHEESE STUFFED PEPPADEWS (GF / VE)
- WATERMELON ROUNDS WITH WHIPPED GOAT CHEESE (GF / VE)

SOUP SIPS

- NEW ENGLAND CLAM CHOWDER DEMITASSE WITH A CLAM CAKE DIPPER
- TOMATO BISQUE WITH A GRILLED CHEESE BITE (VE)
- ◆ MINI CRAB CAKE WITH LOBSTER BISQUE SOUP SIP

GF - Gluten Free | VE - Vegetarian | VG - Vegan

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



Stationary Appetizers

◆ DENOTES AN UPGRADED APPETIZER AVAILABLE WITH THE MEADOWS PACKAGE.

DELUXE FRUIT, CHEESE & CRACKER STATION

CHEF CARVED SEASONAL FRUIT, ASSORTED DOMESTIC & IMPORTED CHEESES WITH ARTISANAL CRACKERS **(VE)**

◆ ANTIPASTO TABLE

ASSORTED CURED MEATS, SHARP CHEESES, OLIVES, MARINATED MUSHROOMS, TOASTED BREAD AND SIGNATURE PITA CHIPS

◆ CRISPY CRUDITÉS PLATTER

AN ARRAY OF SEASONAL VEGETABLES WITH A CREAMY LEMON AÏOLI AND PESTO **(VE)**

◆ BRUSCHETTA BAR

AN ASSORTMENT OF TOASTED CROSTINI SERVED WITH MARINATED TOMATOES, MOZZARELLA, HUMMUS PESTO, GARLIC CANNELLINI BEAN PURÉE, ROASTED RED PEPPERS, OLIVE AND FETA TAPENADE **(VE)**

◆ HOUSE SMOKED SALMON

SERVED WITH ACCOMPANIMENTS

WESTPORT RIVER RAW BAR

3 JUMBO SHRIMP, 1 LOCAL OYSTER ON THE HALF SHELL AND 1 LITTLENECK PER GUEST SERVED WITH WESTPORT RIVERS RIESLING MIGNONETTE, SPICY COCKTAIL SAUCE AND LEMONS **(market price) (GF)**

SMOKED SALMON FILLET

SERVED ON ICE WITH SLICED TOMATOES, CAPERS, RED ONION, DILL CREAM SAUCE AND CRACKERS **(market price)**

GF - Gluten Free | VE - Vegetarian | VG - Vegan

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



Entrées

◆ DENOTES AN UPGRADED ENTRÉE AVAILABLE WITH THE MEADOWS PACKAGE.
\$6 PER PERSON UPCHARGE FOR ADDITIONS TO THE FARMHOUSE PACKAGE OR CREATE YOUR OWN.

WILD MUSHROOM RAVIOLI

CHOPPED ASPARAGUS & DICED TOMATOES IN A SHALLOT CREAM SAUCE (VE)
(ADDITIONAL SEASONAL RAVIOLI OPTIONS ALSO AVAILABLE)

EMMA'S CHICKEN

DELICATELY GRILLED BONELESS CHICKEN TOPPED WITH CRANBERRY MAPLE SAUCE (GF)

CHICKEN MADEIRA

PORTUGUESE SPICED STUFFED BONELESS BREAST WITH A MADEIRA WINE SAUCE

CHICKEN PICCATA

PAN SEARED BONELESS, SKINLESS BREAST IN A LEMON WINE BUTTER SAUCE WITH CAPERS

NEW ENGLAND SCROD

FRESH BAKED NEW BEDFORD SCROD TOPPED WITH SEAFOOD CRUMBS AND CITRUS BUTTER

GRILLED ATLANTIC SALMON

WITH A BROWN SUGAR BOURBON GLAZE (GF)

PRIME RIB OF BEEF

12 OUNCE OVEN ROASTED PRIME RIB WITH MERLOT AU JUS (GF)

ROASTED VEGETABLE SKEWERS

OVER RICE WITH A BALSAMIC GLAZE (VG)

◆ PANKO SCALLOPS

FRESH NEW BEDFORD SCALLOPS BAKED WITH A BUTTERY PANKO CRUST
AND SERVED IN A SCALLOP SHELL

◆ BAKED STUFFED JUMBO SHRIMP

FILLED WITH OUR LOBSTER & CRABMEAT STUFFING

◆ FILET MIGNON

8 OUNCE FILET MIGNON WITH A BLEU CHEESE COMPOUND BUTTER (GF)

◆ FARMHOUSE LAND & SEA

8 OUNCE FILET MIGNON WITH A BLEU CHEESE COMPOUND BUTTER (GF)
WITH BAKED STUFFED JUMBO SHRIMP (+\$15) OR STUFFED LOBSTER TAIL (+\$30)

GF - Gluten Free | VE - Vegetarian | VG - Vegan

Prices are per person unless noted otherwise, plus MA & Local Meals Tax & 22% House Fee.*

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



Late Night Food & Snacks

THE CARNIVAL SLIDERS & FRIES MINI ANGUS BURGERS ON ONION ROLLS WITH LETTUCE, TOMATO, ONION SECRET HOUSE SAUCE AND CRISPY FRENCH FRIES	\$7
FIESTA TIME TACO BAR SOFT SHELL TORTILLAS WITH GROUND BEEF AND ALL THE FIXINGS	\$8
PRETZEL BAR WARM SOFT PRETZELS, DIPPED IN KOSHER SALT, WITH 4 DIPPING SAUCES (V)	\$6
S'MORES BAR GRAHAM CRACKERS, HERSHEY CHOCOLATE BARS, MARSHMALLOWS, PEANUT BUTTER CUPS, PEPPERMINT PATTIES (VE)	\$7
DONUT BAR ASSORTED FRESH DONUTS, SKEWERED DONUT HOLES (VE)	\$7
WARM CINNIMON BUNS (VE)	\$5
COOKIES & BROWNIES (VE)	\$5
CANDY BAR FILL A BAG WITH YOUR FAVORITE TREATS AND JUST REMEMBER... LOVE IS SWEET	\$7

WE CHARGE A MINIMUM OF 75% OF GUARANTEED GUEST COUNT AND NO LESS THAN 50 GUESTS FOR ALL STATIONS.

GF - Gluten Free | VE - Vegetarian | VG - Vegan

Prices are per person unless noted otherwise, plus MA & Local Meals Tax & 22% House Fee.*

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



OPEN BAR ARRANGEMENTS

BEER, WINE & SODA (1-HOUR OPEN BAR) (INCLUDES VARIETY OF DOMESTIC & IMPORTED BEERS, WINES & PEPSI PRODUCTS)	\$18
BEER, WINE, SODA & SIGNATURE COCKTAIL (1-HOUR OPEN BAR)	\$22
BEER, WINE, SODA OPEN BAR (4-HOURS)	\$32
1-HOUR PREMIUM OPEN BAR (INCLUDES PREMIUM LIQUOR, BEER, WINE, SODA AND A SIGNATURE COCKTAIL DURING COCKTAIL HOUR)	\$24
DELUXE PREMIUM OPEN BAR (4-HOURS)	\$45
DELUXE PREMIUM OPEN BAR (5-HOURS)	\$50

HOSTED & CASH COCKTAILS CHARGED ON CONSUMPTION

CALL LIQUORS - \$8 | PREMIUM LIQUORS - \$9 | TOP SHELF - \$10
WINES BY THE GLASS - \$7/\$8 | DOMESTIC BEERS - \$6 | CRAFT/IMPORTED BEER - \$7

SPECIALTY COCKTAILS

SEASONAL SANGRIA - OUR SECRET HOUSE RECIPE
BOUQUET TOSS - BLUEBERRY VODKA, LEMONADE
GARTER TOSS - KENTUCKY BOURBON, GINGER BEER, LIME
HORSENECK BEACH - PEAR VODKA, WATERMELON LIQUEUR, PINEAPPLE & CRANBERRY JUICE
WEDDING CAKE - VANILLA VODKA, COCONUT RUM, PINEAPPLE JUICE, GRENADINE

BEVERAGE STATION

WELCOME BEVERAGE STATION INFUSED SWEET ICED TEA, LEMONADE & WATER	\$6
BITTERSWEET BEVERAGE STATION BOTTLED ICED TEA, LEMONADE & OLD FASHIONED ROOT BEER	\$6
HOT CHOCOLATE BAR MARSHMALLOWS, WHIPPED CREAM, CRUSHED PEPPERMINT & BUTTERSCOTCH	\$6
HOT APPLE CIDER BAR LOCAL PRESSED APPLE CIDER, ORANGE WEDGES, CARAMELS & CINNAMON STICKS	\$7
MIMOSA OR BLOODY MARY BAR SPICE UP YOUR BLOODY MARY OR MIMOSA WITH CREATIVE ACCOMPANIMENTS	\$9

Prices are per person unless noted otherwise, plus MA & Local Meals Tax & 22% House Fee.*

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



Function Wine List

CHAMPAGNES & SPARKLING WINES

"IL" PROSECCO BRUT, MIONETTO, ITA	\$33
BRUT, GRANDIAL BLANC DE BLANCS, FRA	\$25
BRUT CUVEÉ, RJR, WESTPORT RIVERS, MA	\$50

WHITE WINES

PINOT GRIGIO, SPASSO, ITA	\$29
PINOT GRIGIO, FOLONARI, ITA	\$31
RIESLING, STONE FRUIT, DEU	\$31
DRY RIESLING, WESTPORT RIVERS, MA	\$35
SAUVIGNON BLANC, DREAMING TREE, CA	\$35
SAUVIGNON BLANC, MONKEY BAY, MARLBOROUGH, NZL	\$31
CHARDONNAY, LUCKY STAR, CA	\$31
CHARDONNAY, WESTPORT RIVERS, MA	\$35
CHARDONNAY, KENDALL-JACKSON, CA	\$35
MOSCATO, SAND CREEK, PRT	\$31

BLUSH WINES

WHITE ZINFANDEL, BERINGER, NAPA, CA	\$27
ROSÉ, NATURA (ORGANIC), CHL	\$33
ROSÉ, WESTPORT RIVERS, MA	\$35

RED WINES

PINOT NOIR, PEPPERWOOD, OAKVILLE, CA	\$31
MALBEC, CIGAR BOX RESERVE, ARG	\$31
MERLOT, SANTA RITA, CHL	\$29
CABERNET SAUVIGNON, DARK HARVEST, WA	\$31
CABERNET SAUVIGNON, JOSH CELLARS, CA	\$37

TABLE WINE SERVICE

CHARGED BY THE OPEN BOTTLE	\$35
CREDIT CARD WILL BE KEPT ON FILE FOR THE BALANCE ACCRUED.	

Prices are per person unless noted otherwise, plus MA & Local Meals Tax & 22% House Fee.*

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



ADDITIONAL SERVICES:

SECONDARY BAR WITH BARTENDER (CHOICE OF MAIN FLOOR OR PATIO)	\$450
FARMHOUSE BAR	\$550
ADDITIONAL BARTENDER	\$100
BLACK OR SILVER LANTERNS (EACH)	\$5
TABLESIDE COFFEE, CAKE & ICE CREAM SERVICE (PER PERSON)	\$6
ADDITIONAL HOUR	\$750
REMOVAL/STORAGE FEE FOR OUR CHAIRS, IF RENTING FROM AN OUTSIDE VENDER	\$600
LAWN GAMES	\$100

ON-SITE CEREMONY \$1250

THE BEAUTIFULLY LANDSCAPED LAWN ALONG WITH OUR GAZEBO PROVIDES A PICTURESQUE BACKDROP FOR YOUR WEDDING VOWS. THE FEE INCLUDES YOUR REHEARSAL CEREMONY, CEREMONY SET-UP AND BREAKDOWN, CEREMONY COORDINATOR, WHITE GARDEN CHAIRS, HANGING FLORAL PLANTS (SEASONAL).

WE CAN ALSO ASSIST YOU WITH THE FOLLOWING:

JUSTICE OF THE PEACE
BAKERY
FLORIST
DJS & BANDS
LINEN & DÉCOR RENTALS
PHOTOGRAPHY & VIDEOGRAPHY
HORSE & CARRIAGE
ANTIQUE CARS
ICE SCULPTURES
PHOTOBOOTH
WINE BARREL
WIRED MICROPHONE & SPEAKER

Prices are per person unless noted otherwise, plus MA & Local Meals Tax & 22% House Fee.*

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

Private Event Information

CEREMONIES & FUNCTIONS

OUR OUTDOOR FACILITIES, INCLUDING OUR PICTURESQUE GAZEBO AND OUR INDOOR GREAT LOFT, ARE IDEAL FOR CEREMONIES. A FEE OF \$1,250 WILL BE CHARGED FOR THE USE OF THE FACILITY FOR OUTDOOR OR INDOOR WEDDING CEREMONIES. THE CEREMONY FEE INCLUDES REHEARSAL TIME, SET-UP OF WHITE GARDEN CHAIRS AND DAY OF CEREMONY COORDINATION.

FOOD & BEVERAGE MINIMUMS AND RENTAL FEES

DAYS	TIME	FOOD & BEVERAGE MIN.	RENTAL FEE
MONDAY	ANY 6 HOURS	\$5,000	N/A
TUES-WEDNESDAY	ANY 6 HOURS	\$3,500	N/A
THURSDAY	ANY 6 HOURS	\$2,500	\$500
FRIDAY	4-10PM, 5-11PM, OR 6-12AM	\$8,000	\$4,000
SATURDAY AM	9-3PM OR 10-4PM	\$3,500	\$1,500
SATURDAY PM	4-10PM, 5-11PM, OR 6-12AM	\$10,000	\$5,000
SUNDAY AM	9-3PM OR 10-4PM	\$2,500	\$1,000
SUNDAY PM	4-10PM, 5-11PM, OR 6-12AM	\$5,500	\$3,000

ADDITIONAL HOUR RENTALS ARE AVAILABLE FOR \$750 PER HOUR. ALL RENTAL FEES ARE SUBJECT TO 7% MA AND LOCAL TAX AS STATED BY THE COMMONWEALTH OF MASSACHUSETTS. THERE IS ALSO A 22% HOUSE FEE ON ALL FOOD & LIQUOR SERVED.*

THE FACILITY RENTAL FEE FOR THURSDAY, FRIDAY, SATURDAY, AND SUNDAY EVENINGS DURING HOLIDAY WEEKENDS IS \$5,000 WITH \$12,000 FOOD & BEVERAGE MINIMUM.

OUR GREAT LOFT, WHICH IS PRIVATE, IS AVAILABLE DURING OUR REGULAR OPERATING HOURS AND REQUIRES A RENTAL FEE OF \$1,000 ON TUESDAY-FRIDAY, A RENTAL FEE OF \$2,500 SATURDAY AND SUNDAY. TO RESERVE THE ENTIRE EVENT SPACE, A \$2,500 FEE WILL APPLY TUESDAY-FRIDAY AND \$3,500 ON SATURDAY AND SUNDAY FOR THE ENTIRETY OF THE DAY. WHEN APPLICABLE, A ROOM FEE WILL BE ASSESSED TO REACH OUR MINIMUMS.

MENU OPTIONS

GENERAL GUIDELINES FOR MENU OPTIONS ARE AS FOLLOWS: ANY PARTY OF 25 OR MORE MUST HAVE A PRE-ORDERED MENU WITH ACCURATE MEAL COUNTS GIVEN 10 DAYS PRIOR TO THE FUNCTION. OUR PROFESSIONAL EVENT PLANNERS WILL MAKE EVERY POSSIBLE EFFORT TO CUSTOMIZE YOUR PARTY MENU TO MEET YOUR NEEDS AND DESIRES.

DETAILS

BITTERSWEET FARM IS HAPPY TO OFFER OUR IVORY OR WHITE COLORED LINEN FOR USE. ADDITIONAL COLORS IN NAPKINS MAY BE AVAILABLE WITH A MINIMUM 2 WEEKS' NOTICE. CERTAIN COLORS MAY REQUIRE AN ADDITIONAL CHARGE.

GUARANTEES

DUE TO OUR FOOD AND BEVERAGE MINIMUM PURCHASE AMOUNTS, IT IS VERY IMPORTANT THAT YOU HAVE A GOOD IDEA OF THE NUMBER OF PEOPLE THAT WILL BE ATTENDING YOUR EVENT UPON BOOKING. MENU SELECTIONS SHOULD BE GIVEN AT LEAST 30 DAYS PRIOR TO THE DATE OF EVENT. THE FINAL GUARANTEED GUEST COUNT WITH FINAL PAYMENT IS REQUIRED 10 DAYS PRIOR TO YOUR FUNCTION DATE. YOU ARE REQUIRED TO PAY FOR THIS NUMBER OF GUESTS, OR THE ACTUAL NUMBER OF GUESTS THAT ARE PRESENT, WHICHEVER IS GREATER.

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

Private Event Information Continued

SPECIAL NOTES

MOST SPECIAL REQUESTS FOR CHANGES AND/OR ADDITIONS TO MENU CAN USUALLY BE ACCOMMODATED, AS WELL AS ARRANGEMENTS FOR SPECIAL DIETS.

DEPOSITS & PRICING

DEPOSITS ARE REQUIRED ON ALL FUNCTIONS AND ARE NON-REFUNDABLE OR TRANSFERABLE. WEDDINGS REQUIRE A SECOND DEPOSIT 6 MONTHS PRIOR TO THE FUNCTION DATE. IF A WEDDING IS RESERVED WITHIN 6 MONTHS, BOTH DEPOSITS ARE REQUIRED UPON BOOKING. **CREDIT CARDS CAN ONLY BE USED FOR THE FIRST AND SECOND DEPOSITS.** ALL DEPOSITS ARE DEDUCTED FROM YOUR FINAL BILL. PRICES ARE REVIEWED ANNUALLY IN JANUARY AND ARE SUBJECT TO CHANGE. THE CONTRACT MUST BE SIGNED WITHIN 7 DAYS OF BOOKING OR THE EVENT MAY BE CANCELLED AND DEPOSIT MAY BE FORFEITED.

PAYMENTS

FINAL PAYMENTS BY CASH, PERSONAL CHECK OR BANK CHECK MUST BE MADE 10 DAYS IN ADVANCE OF THE WEDDING. A CREDIT CARD IS ALSO REQUIRED TO COVER ANY INCIDENTAL COSTS THAT MAY OCCUR ON THE DAY OF THE WEDDING. CORPORATE & SOCIAL FUNCTIONS REQUIRE PAYMENT ON DAY OF EVENT. ALL FOOD AND LIQUOR SERVED WILL BE CHARGED MA & LOCAL MEALS TAX & 22% HOUSE FEE.* CREDIT CARDS ARE ACCEPTED FOR PAYMENTS UP TO \$1500 (DEPOSITS). ALL FACILITY, CEREMONY AND RENTAL FEES ARE ALSO SUBJECT TO MA & LOCAL MEALS TAX.

LIQUOR SERVICE

IN COMPLIANCE WITH MA STATE LIQUOR LAWS, BITTERSWEET FARM DOES NOT ALLOW THE SERVICE OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 21. MA STATE LIQUOR LAWS PROHIBIT LIQUOR BEING BROUGHT ONTO OR REMOVED FROM THE PREMISES FOR DISTRIBUTION (I.E. LIQUOR FAVORS). MANAGEMENT ALSO RESERVES THE RIGHT TO REFUSE LIQUOR SERVICE TO ANYONE WHO IS INTOXICATED AND MAY TERMINATE LIQUOR SERVICE BEFORE THE CLOSE OF EACH FUNCTION. THIS INCLUDES ALCOHOLIC FAVORS. OPEN BARS DO NOT INCLUDED STRAIGHT LIQUOR (AKA SHOTS).

DELIVERIES

IT IS EXTREMELY IMPORTANT THAT YOU NOTIFY YOUR FLORIST, CAKE VENDOR, DISC JOCKEY OR BAND THAT EARLY ARRIVALS/DELIVERIES WILL NOT BE ALLOWED. DELIVERIES SHOULD NOT BE MADE ANY EARLIER THAN 1½ HOURS PRIOR TO THE FUNCTION.

VENDORS

BITTERSWEET FARM WILL PROVIDE EACH BOOKED EVENT WITH A PREFERRED VENDOR LIST. WHILE IT IS NOT MANDATORY THAT YOU EMPLOY A VENDOR FROM SAID LIST, ANY UNLISTED VENDORS MUST COMPLETE A VENDOR APPLICATION AND PROVIDE PROOF OF INSURANCE. WE REQUIRE THAT ALL FOOD AND BEVERAGES BE PURCHASED THROUGH US, WITH THE EXCEPTION OF WEDDING CAKES OR DESSERTS.

MISCELLANEOUS

BITTERSWEET FARM WILL NOT BE RESPONSIBLE FOR LOST OR STOLEN ARTICLES INCLUDING WEDDING ENVELOPES AND GIFTS. IN COMPLIANCE WITH LOCAL LAWS, BITTERSWEET FARM IS A NON-SMOKING ESTABLISHMENT. FOR SAFETY REASONS, OPEN FLAME CENTERPIECES ARE NOT ALLOWED.

Private Event Information Continued

ARRANGEMENTS

BITTERSWEET FARM'S AFFILIATION WITH WHITE'S OF WESTPORT, RACHEL'S LAKESIDE OF DARTMOUTH, MERRILL'S ON THE WATERFRONT OF NEW BEDFORD, THE WAYPOINT EVENT CENTER OF NEW BEDFORD, AND THE ROSEBROOK EVENT CENTER OF WAREHAM, ALLOWS US TO OFFER SPECIAL PRICING FOR THEIR SERVICES. IN APPRECIATION OF HOSTING YOUR WEDDING, WE WILL GLADLY OFFER YOU A 10% DISCOUNT ON YOUR BRIDAL SHOWER, BACHELOR DINNER, STAG & SHOWER OR REHEARSAL DINNER EITHER HERE, OR AT OUR AFFILIATED RESTAURANTS.

HOTEL ACCOMMODATIONS

OUR AFFILIATION WITH THE WESTPORT HAMPTON INN, WESTPORT TOWNEPLACE SUITES, THE NEW BEDFORD FAIRFIELD INN & SUITES AND THE WAREHAM TOWNEPLACE SUITES ALLOWS YOU THE CONVENIENCE TO ARRANGE ROOMS FOR YOUR OUT OF TOWN GUESTS. GROUP DISCOUNTS AND SHUTTLE SERVICE IS SUBJECT TO AVAILABILITY. PLEASE CONTACT THE HOTEL SALES DEPARTMENT DIRECTLY FOR MORE INFORMATION:

HAMPTON INN - 53 OLD BEDFORD ROAD, WESTPORT, MA - 508-675-8500

TOWNEPLACE SUITES - 41 OLD BEDFORD ROAD, WESTPORT, MA - 774-520-1700

FAIRFIELD INN & SUITES - 185 MACARTHUR DRIVE, NEW BEDFORD, MA - 774-634-2000

TOWNEPLACE SUITES - 50 ROSEBROOK PLACE, WAREHAM, MA - 508-291-1800

TOUR OUR FACILITIES

VISIT OUR WEBSITE AT WWW.LAFRANCEHOSPITALITY.COM FOR A COMPLETE TOUR OF OUR AFFILIATED PROPERTIES.

MISCELLANEOUS

ARRANGEMENTS FOR INVITATIONS, ENTERTAINMENT, AND SPECIAL OCCASION CAKES CAN BE MADE THROUGH US WITH AS MUCH ADVANCE NOTICE AS POSSIBLE.

PLEASE NOTE

DUE TO BOARD OF HEALTH GUIDELINES AND TO INSURE PROPER HANDLING OF FOOD ITEMS, NO BULK FOOD IS ALLOWED TO LEAVE PREMISES BY PATRONS. CONSUMING RAW OR UNDERCOOKED MEAT MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.