

2024

PRIVATE EVENTS

BY *mirbeau*

Shannon Grant Photography

Mirbeau[®]

INN & SPA

Life. Classically Balanced.



PLYMOUTH, MA

877-MIRBEAU | 35 LANDMARK DRIVE, PLYMOUTH, MA 02360 | MIRBEAU.COM

Good Morning Mirbeau

CONTINENTAL

\$20 PER PERSON

- Seasonal sliced fruits & berries
- Assorted breakfast pastries
croissants, danish, tea-breads

DELUXE CONTINENTAL

\$30 PER PERSON

- Seasonal sliced fruits & berries
- Assorted breakfast pastries
croissants, danish, tea-breads

Choice of 2 hot breakfast sandwiches —

- English muffin sandwich
bacon, eggs, cheese
- Croque monsieur
french ham, gruyère, hollandaise
- Avocado toast
*sourdough, egg white, avocado puree,
pickled red onion*

HEALTHY START

\$35 PER PERSON

- Mixed berry smoothies
- Fresh fruit skewers
honey yogurt dip
- Overnight oats
dried fruit, honey
- Avocado toast
*sourdough, egg white, avocado puree,
pickled red onion*

THE MONET

\$35 PER PERSON

- Seasonal sliced fruits & berries
- Assorted breakfast pastries
- Vanilla bean yogurt with housemade maple granola
- Scrambled eggs with cheddar
- North country bacon, breakfast sausage,
and home fries

ALL BREAKFAST OPTIONS INCLUDE

Freshly brewed regular & decaffeinated coffee,
herbal teas, fresh squeezed fruit juices

ENHANCEMENTS

Yogurt & granola parfait

\$7 PER PERSON

French toast

\$7 PER PERSON

Eggs benedict

\$9 PER PERSON

Ham & gruyère quiche

\$9 PER PERSON

Mirbeau Brunch

CLASSIC BRUNCH

\$55 PER PERSON

- Fresh squeezed fruit juices
- Seasonal sliced fruits & berries
- Assorted breakfast pastries
- Choice of stationary display
 - smoked salmon*
 - mediterranean*
 - cheese & charcuterie*
- Eggs benedict
- Brioche french toast
- Home fries
- North country bacon and breakfast sausage
- Salad of seasonal greens
 - fruit & nuts, raspberry vinaigrette*
- Pasta Provencal
 - roasted tomatoes, spinach, herbs, fresh mozzarella*

TRADITIONAL TEATIME

\$50 PER PERSON

- Fresh squeezed fruit juices
- Tea sandwiches -
 - hazelnut & marmalade*
 - chicken salad*
 - smoked salmon*
 - ham, brie, apple*
- Seasonal sliced fruits & berries
- Assorted breakfast pastries
- Assorted macarons and petit fours
- Yogurt and granola parfait

ALL BRUNCH OPTIONS INCLUDE

Freshly brewed regular & decaffeinated coffee,
herbal teas, fresh squeezed fruit juices



Mirbeau Plated Lunch

\$60 PER PERSON (pre-counts required)

SOUP OR SALAD

Select 1 of the options below —

- New England clam chowder
- French onion
sourdough croutons, gruyère
- Butternut squash bisque
toasted pumpkin seeds
- Cream of tomato
aged balsamic, grated parmesan
- Bistro salad
mixed greens, red onion, shaved carrot, english cucumber, toasted pepitas, champagne honey vinaigrette
- Hearts of romaine
romaine, garlic crouton, aged gouda, lemon-parmesan dressing
- Caprese salad
fresh buffalo mozzarella, heirloom tomatoes & fresh basil, balsamic
- Roasted beet salad
goat cheese, arugula, pistachios, sherry soy vinaigrette
- Baby arugula salad
port-glazed figs, candied nuts, shaved fennel, red onions, blood orange vinaigrette

ENTRÉES

Select 2 of the options below —

or select 3 entrées for an additional \$10 per person

- Forest mushroom gnocchi
mushrooms & asparagus, truffled cream
- Brick chicken
Freebird farm organic half-chicken, creamy boursin whipped potatoes, arugula, roasted lemon, madeira jus
- Steak frites
grilled flat iron, hand-cut fries, arugula salad
- Grilled petit filet mignon +\$10 per person
whipped potatoes, asparagus, au poivre
- Grilled european sea bass
potatos en couches, tomato beurre blanc
- Seared salmon
whipped potatoes, haricots verts, lemon beurre blanc

DESSERT

Select 1 of the options below —

- Chocolate cake
dark chocolate ganache, raspberry coulis, seasonal fruit
- Assorted mini pastries
petit fors, chocolate dipped strawberries, tarts
- Lemon panna cotta
mixed berry compote
- Espresso mousse
vanilla bean whipped cream, raspberries

Includes freshly brewed regular & decaffeinated coffee, herbal teas

Cold Lunch Buffets

TRADITIONAL DELI BAR

\$48 PER PERSON

Select 1 of the soup options below —

- New England clam chowder
- Butternut squash bisque
toasted pumpkin seeds
- Cream of tomato
aged balsamic, grated parmesan

“Build your own sandwich” —

- Oven-roasted turkey breast, black forest ham, roast beef
- Sliced beefsteak tomatoes, lettuce, red onions, sliced cheeses, house pickles, olives
- House mayonnaise, mustard, horseradish, assorted breads

Served with —

- Cape Cod potato chips
- Cookies & brownies, chocolate dipped strawberries
- Freshly brewed regular & decaffeinated coffee, herbal teas

CHEF’S SALAD BAR

\$48 PER PERSON

Select 1 of the soup options below —

- New England clam chowder
- Butternut squash bisque
toasted pumpkin seeds
- Cream of tomato
aged balsamic, grated parmesan

“Create your own salad” —

- Grilled herb-marinated chicken, chili and cacao-crusting flat iron steak, grilled salmon, marinated smoked tofu
- Seasonal greens, carrots, pickled red onions, bleu cheese, bacon, hard boiled eggs, tomatoes
- French rolls

Served with —

- Cookies & brownies, chocolate dipped strawberries
- Freshly brewed regular & decaffeinated coffee, herbal teas

Cold Lunch Buffets *continued*

\$50 PER PERSON

GOURMET SOUPS & SALADS

Select 1 soup & 2 salads from the options below —

- New England clam chowder
- Butternut squash bisque
toasted pumpkin seeds
- Cream of tomato
aged balsamic, grated parmesan
- Pasta salad
fresh garden vegetables, mediterranean vinaigrette, sea salt feta
- Bistro salad
mixed greens, red onion, shaved carrot, english cucumber, toasted pepitas, champagne honey vinaigrette
- Hearts of romaine
romaine, garlic crouton, aged gouda, lemon-parmesan dressing
- Caprese salad
fresh buffalo mozzarella, heirloom tomatoes & fresh basil, balsamic
- Roasted beet salad
goat cheese, arugula, pistachios, sherry soy vinaigrette
- Baby arugula salad
port-glazed figs, candied nuts, shaved fennel, red onions, blood orange vinaigrette

SANDWICHES

Select 3 of the options below —

- Grilled vegetable
field greens, hummus, goat cheese, sundried tomato wrap
- Turkey club
bacon, avocado, tomatoes, house mayonnaise, multigrain bread
- Grilled chicken
roasted tomatoes, basil, mozzarella, pesto, toasted ciabatta
- Roast beef
caramelized onions, horseradish cream, provolone, arugula, brioche roll
- Ham & brie
apple chutney, boney-dijon, marble rye
- Chicken salad
cranberry, apple, walnut, spinach wrap

DESSERT

- Assorted mini pastries
- Freshly brewed regular & decaffeinated coffee, herbal teas

Hot Lunch Buffet

\$62 PER PERSON

DISPLAYS

- Artisanal cheese & charcuterie
- Mediterranean
grilled marinated vegetables, tzatziki, artichoke tapenade, olives, feta

SOUP & SALAD

- Potato-leek soup
crispy leeks
- Bistro salad
mixed greens, red onion, shaved carrot, english cucumber, toasted pepitas, champagne honey vinaigrette

ENTRÉES

Select 2 of the options below —

- European sea bass
potatos en couches, tomato beurre blanc
- Brick chicken
Freebird farm organic half-chicken, creamy boursin whipped potatoes, arugula, roasted lemon, madeira jus
- Seared salmon
haricots verts, fingerling potatoes with fresh dill, lemon-caper beurre noisette
- Braised short ribs
broccolini, creamy polenta, red wine reduction

DESSERT

- Assorted mini pastries
- Freshly brewed regular & decaffeinated coffee, herbal teas



Mirbeau's "To-Go" Lunch

SANDWICHES

\$40 PER PERSON

Select 2 of the options below —

- Grilled vegetable
field greens, hummus, goat cheese, sundried tomato wrap
- Turkey club
bacon, avocado, tomatoes, house mayonnaise, multigrain
- Grilled chicken
roasted tomatoes, basil, mozzarella, pesto, ciabatta
- Roast beef
caramelized onions, horseradish cream, provolone, arugula, brioche roll
- Ham
brie, apple chutney, honey-dijon, marble rye
- Chicken salad
cranberry, apple, walnut, spinach wrap

Served with —

- Cape Cod chips
- Pasta salad
- Whole fruit
- Freshly baked cookie

MIMOSA MIXER

+ \$60

Includes a bottle of bubbly & a carafe of orange juice

IN-ROOM BRIDAL TRAYS

Morning —

\$30 PER PERSON

- Sliced fresh fruit
- Assorted breakfast pastries
- Yogurt parfait
- English muffin sandwich

Mid-day | available after 11am —

\$30 PER PERSON

- Hummus & pita chips
- Caesar salad wrap
- Chicken salad sandwich
cranberry, apple, walnut, spinach wrap
- Assorted mini pastries

Coffee available upon request for an additional \$4 per person



Themed Breaks

CHOCOLATE BREAK

\$20 PER PERSON

- Artisan handmade truffles
- Chocolate chip cookies
- Flourless chocolate madeleines
- Chocolate bark with sea salt, fruit & nuts
- Chocolate-covered strawberries

POPCORN BREAK

\$16 PER PERSON

Individually bagged —

- Old fashioned sea salt & butter
- Caramel

FRUIT & NUTS

\$16 PER PERSON

- Fresh fruit skewers with honey yogurt dip
- House-blended chocolate & nut trail mix
- Peanut butter bars with raspberry jam

FRUIT & CHEESE

\$19 PER PERSON

- Artisanal cheeses with lavash
- Seasonal fruits

HEALTHY BREAK

\$17 PER PERSON

- Assorted housemade granola bars
- Fresh fruit skewers
- Housemade trail mix

MEDITERRANEAN

\$17 PER PERSON

- Hummus & pita chips with lavash
- Grilled vegetables with housemade tzatziki

Stationary Appetizer Displays

CLASSIC DISPLAYS

- Vegetable crudité
dill creme & roasted garlic, roasted garlic hummus
\$10 PER PERSON
- Artisanal cheeses
accoutrements & housemade lavash
\$16 PER PERSON
- Charcuterie
accoutrements & crostini
\$18 PER PERSON
- Mediterranean
grilled marinated vegetables, tzatziki, artichoke tapenade, olives, feta
\$14 PER PERSON
- Smoked salmon
boursin cheese, pickled red onions, sauce gribiche, capers, rye toast
\$20 PER PERSON

GRILLED FLATBREAD PIZZA

\$16 PER PERSON

Select 3 of the options below —

- Cherry tomatoes, basil & fresh mozzarella with pesto
- Mushroom & fines herbs with chevre
- Shrimp & bacon 'white pizza'
- Fig & prosciutto with caramelized onions
- Grilled chicken, chorizo & roasted garlic with mozzarella

RAW BARS

PRICED PER PIECE

- Shrimp Cocktail \$5
- Local oysters \$7
- Littleneck clams \$6
- Lobster tail MKT
- Jonah crab \$7

Raw bars include shallot mignonette, fresh lemon, cocktail sauce & horseradish

SLIDER STATION

\$16 PER PERSON

Select 2 of the options below —

- Cheeseburgers
bacon jam
- Bbq chicken
house slaw, dijon mayonnaise
- Tuna burgers
pickled red onions, soy glaze, miso aioli

Sliders include handcut truffle fries with housemade dipping aioli

Passed Hors D'oeuvres

PRICED PER PIECE

COLD

Deviled eggs, crispy prosciutto	\$7
Spicy tuna poke, miso aioli on wonton crisp	\$9
Chicken salad on housemade lavash	\$7
Tomato bruschetta	\$7
Prosciutto-wrapped melon with sherry vinegar reduction	\$7
Blue cheese-stuffed medjool dates wrapped in prosciutto, pomegranate	\$7
Lobster salad on brioche	\$9

HOT

Truffled sacchetti, chive fondue	\$7
Mini crab cakes, old bay aioli	\$7
Mini beef wellington	\$7
Grilled shrimp, spicy tomato purée	\$9
Braised beef, pickled red onions, herbed dijon neufchâtel, brioche	\$7
Wild mushroom and truffle arancine	\$7
Bacon-wrapped sea scallops	\$9
Petite lamb chops	\$9
Vegetable spring rolls with asian dipping sauce	\$7
Petit grilled cheese (finnish cheese & sourdough) with smoky tomato jam	\$7
Crispy cauliflower with curry aioli	\$7
Crispy fresh mozzarella with olive oil jam, romesco	\$7

Hot Buffet Dinner

\$80 PER PERSON

SOUP OR SALAD

Select 2 of the options below —

- New England clam chowder
- Butternut squash bisque
toasted pumpkin seeds
- Cream of tomato
aged balsamic, grated parmesan
- Hearts of romaine
*romaine with garlic crouton, aged gouda,
lemon-parmesan dressing*
- Caprese salad
fresh mozzarella, heirloom tomatoes & fresh basil, balsamic
- Roasted beet salad
goat cheese, arugula, pistachios, sherry soy vinaigrette
- Baby arugula salad
*port-glazed figs, candied nuts, shaved fennel, red onions,
blood orange vinaigrette*

GOURMET PASTA

Select 1 of the options below —

- Pasta Provençal
roasted tomatoes, spinach, herbs and fresh mozzarella
- Traditional pappardelle bolognese
- Wild mushroom & cheese ravioli
green peas, truffled cream, brown butter panko
- Orecchiette
*shrimp & sausage, broccoli rabe, finnish bread cheese, garlic,
chili flakes*
- Gnocchi
*picked chicken, herbes de provence, beurre noisette,
artichoke hearts, roasted red peppers*

ENTRÉES

Select 2 of the options below —

- Brick chicken
*Freebird farm organic half-chicken, creamy boursin
whipped potatoes, arugula, roasted lemon, madeira jus*
- Braised short ribs
broccolini, creamy polenta, red wine reduction
- Seared salmon
parmesan risotto, broccolini, dijon cream
- Grilled european sea bass
potatos en couches, tomato beurre blanc

DESSERT

- Mini pastries display & assorted confections
*petit fours, chocolate eclairs, cream puffs,
confections and tarts*

HOT BUFFET DINNER INCLUDES

Popovers & honey butter, freshly brewed
regular & decaffeinated coffee, herbal teas

Themed Dinner Buffets

NEW ENGLAND CLAMBAKE

\$165 PER PERSON

- New england clam chowder
- Local whole 1¼ lb. lobster
- Mussels with white wine and garlic
- Herbed roasted chicken
- Grilled flat iron steak *+10 per person*
- Andouille sausage
- Corn on the cob
- Chive-buttered red bliss potatoes
- Housemade stuffed quahogs
- Cucumber, tomato & red onion salad with arugula, lemon & cracked pepper vinaigrette
- Grilled herb-buttered sliced rustic bread
- Mason jar strawberry shortcake
- Mini key lime pies
- Freshly brewed regular & decaffeinated coffee, herbal teas

BARBEQUE

\$85 PER PERSON

- Corn chowder
- Slow roasted pulled pork
- Roasted bbq chicken
- Beef brisket
- Boston baked beans
- Country style potato salad & coleslaw
- Corn on the cob
- Grilled zucchini & summer squash
- Housebaked cornbread with honey butter
- Mason jar grilled peach crisp
- Petit tarts
- Freshly brewed regular & decaffeinated coffee, herbal teas

Stations

Minimum of 25 guests | per person price includes all three stations plus dessert, with carving chef attendant

CARVED MEATS

Select 1 of the options below —

- Prime rib of beef au jus
horseradish cream
\$105 PER PERSON
- Beef tenderloin
sauce bordelaise, horseradish cream
\$110 PER PERSON

Served with brussel sprouts or grilled broccolini

SALADS

Select 2 of the options below —

- Bistro salad
mixed greens, red onion, shaved carrot, english cucumber, toasted pepitas, champagne honey vinaigrette
- Hearts of romaine
romaine with garlic crouton, aged gouda, lemon-parmesan dressing
- Caprese salad
fresh mozzarella, heirloom tomatoes & fresh basil, balsamic
- Roasted beet salad
goat cheese, arugula, pistachios, sherry soy vinaigrette
- Baby arugula salad
port-glazed figs, candied nuts, shaved fennel, red onions, blood orange vinaigrette

Served with popovers and honey butter

GOURMET PASTAS

Select 3 of the options below —

- Pasta Provencal
roasted tomatoes, spinach, herbs and fresh mozzarella
- Traditional pappardelle bolognese
- Wild mushroom & cheese ravioli
green peas, truffled cream, brown butter panko
- Orecchiette
shrimp & sausage, broccoli rabe, finnish bread cheese, garlic, chili flakes
- Gnocchi
picked chicken, herbes de provence, beurre noisette, artichoke hearts, roasted red peppers

DESSERT

- French pastries display
petit fours, madeleines, chocolate eclairs, cream puffs, confections & tarts
- Brewed regular & decaffeinated coffee, herbal teas

Plated Dinner

3 COURSE - \$85 PER PERSON | 4 COURSE - \$95 PER PERSON | *pre-counts required*

SOUP OR SALAD

Select 1 or 2 of the options below —

- New England clam chowder
- French onion soup
sourdough croutons, gruyère cheese
- Butternut squash bisque
toasted pumpkin seeds
- Cream of tomato
aged balsamic, grated parmesan
- Boston bibb salad
radishes, fines herbes, blue cheese, champagne vinaigrette
- Hearts of romaine
romaine with garlic crouton, aged gouda, lemon-parmesan dressing
- Caprese salad
fresh mozzarella, heirloom tomatoes & fresh basil, balsamic
- Roasted beet salad
goat cheese, arugula, pistachios, sherry soy vinaigrette
- Baby arugula salad
port-glazed figs, candied nuts, shaved fennel, red onions, blood orange vinaigrette
- Bistro salad
mixed greens, red onion, shaved carrot, english cucumber, toasted pepitas, champagne honey vinaigrette

DESSERT

Select 1 of the options below —

- Chocolate cake
dark chocolate ganache, raspberry coulis
- Salted caramel & pecan cheesecake
caramel & chocolate sauce
- Fresh fruit tartlet
- Petit treats

ENTRÉES

Select 2 of the options below —

Choice of 3 entrées available for +\$10 per person

- Brick chicken
Freebird farm organic half-chicken, creamy boursin whipped potatoes, arugula, roasted lemon, madeira jus
- Steak frites
grilled flat iron, dressed greens, smokey blue farmer's cheese, house fries
- Braised cabbage
wild rice, crispy chickpeas, tamari-sesame sauce
- Potato-crusting salmon
sautéed spinach & fingerling potatoes, lemon beurre blanc
- Seared tuna
heirloom tomato & yuzu confit, buckwheat noodles, avocado purée, crisp allium
- Braised short ribs
broccolini, creamy polenta, red wine reduction, crispy onions
- Grilled european sea bass
potatos en couches, tomato beurre blanc
- Filet mignon au poivre +\$10 per person
whipped potatoes, asparagus, sauce au poivre
- Surf & turf +\$20 per person
petit filet with lobster tail, whipped potatoes, asparagus, sauce bearnaise

PLATED DINNER INCLUDES
Popovers & honey butter, freshly brewed
regular & decaffeinated coffee, herbal teas

Beverage Service

CASH BAR & HOSTED PREMIUM BAR

Titos - Tanqueray Gin - Dewar's Scotch - Johnny Walker Red Scotch - Aperol - Jack Daniel's Tennessee Whiskey
Crown Royal Canadian Whiskey - Bacardi Rum - Cabrito Tequila - Baileys Irish Cream - Kahlua Coffee Liqueur
Jim Beam - Domestic & Imported Beer - Non-Alcoholic Beverages

HOSTED LUXURY BAR

Grey Goose Vodka - Belvedere Vodka - Bombay Sapphire Gin - Henricks Gin - Bacardi Rum - Ocho Tequila Plata
Aperol - Johnny Walker Black Scotch - Crown Royal Canadian Whiskey - Jameson Irish Whiskey - Buffalo Trace Whiskey
Mount Gay Rum - Pierre Ferrand Cognac - Baileys Irish Cream - Amaretto di Saronno - Grand Marnier Orange Liqueur
Kahlua Coffee Liqueur - Domestic & Imported Beer - Non-Alcoholic Beverages

BAR PRICING PER DRINK

Premium Liquor \$14

Luxury Liquor \$18

Glass Sparkling Wine \$16

Glass Rosé / White Wine \$13

Glass Red Wine \$15

Domestic Bottled Beer \$8

Imported Bottled Beer \$9

Non-Alcoholic \$6

Requested specialty items pricing subject to change

cheers!

MIRBEAU BAR PACKAGE

Unlimited consumption and priced per person. Five-hour bar only available for weddings with onsite ceremony.

DURATION

4 HOURS

4 1/2 HOURS

5 HOURS

PREMIUM BAR

\$62

\$70

\$76

LUXURY BAR

\$72

\$81

\$88

Beverage Service *continued*

PREMIUM TABLESIDE WINE SERVICE

Priced by each bottle served

Sparkling Wine	\$55
Champagne	\$95
Rosé	\$45
Sauvignon Blanc	\$50
Pinot Grigio	\$55
Chardonnay	\$55
Premium Chardonnay	\$80
Pinot Noir	\$70
Premium Pinot Noir	\$90
Cabernet Sauvignon	\$65
Premium Cabernet Sauvignon	\$95

Wines offered are selected by our Hotel Sommelier, requests are welcome.

Pricing listed above is subject to change for specifically requested wines.

Custom Mirbeau Wine Dinner

Each food course is served with a complementing wine, and includes a collaborative planning session + event sommelier service + optional wine presentation.

Custom price is subject to wine availability and cost.

Bloody Mary & Mimosa Bar

A daytime alternative to a full bar, enjoy a cash or hosted bar featuring prosecco-based mimosas and Tito's vodka-based bloody mary cocktails. Offered with a complete variety of juices & garnishes.

\$12 MIMOSA | \$14 BLOODY MARY

Catering Policies

FOOD & BEVERAGE

All food and beverage must be provided by Mirbeau Inn & Spa. Any food remaining may not be packaged to go. No 'shots', shaken drinks (i.e. martinis/Manhattans), or doubles are served at event bars.

LIQUOR REGULATIONS

Per Mirbeau Inn & Spa's licensing agreement with the Massachusetts Liquor Commission, no patron or guest will be permitted to enter or depart the premises with alcoholic beverages. All alcohol must be purchased from the hotel.

PRICING

Pricing is guaranteed only upon client's signature of the Banquet Event Orders.

DECOR

The Sales Department must be informed of any decorations or displays for your event. Glitter, fireworks, and confetti are not permitted. The hotel will not permit the affixing of anything permanent to the walls or ceilings of function rooms. Should management find any room(s) damaged in any way, as a result of your event, Mirbeau will charge the credit card responsible for damages, replacements, and/or clean up fees as determined by management.

TIMING

Client must agree to adhere to the scheduled timing listed on the Banquet Event Order. Bar service typically ends 15 minutes prior to event end time. Guests will be allowed in the function space one hour prior to start.

SERVICE CHARGES AND TAX

All food and beverage prices are subject to a 16% Service Charge, a 6% Administrative Fee, a 6.25% Massachusetts Food & Retail Tax, and a .75% Local Meals Tax.

GUARANTEE

Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required 7 days prior to event. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater.

DEPOSITS

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