

Private Daytime Functions at Avenue



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Avenue is not open for a la carte lunch, so in booking your function with us, our entire space is yours (available in 4-hour blocks) up until 3:00pm. There is no room rental fee. We can comfortably accommodate up to 85 in our main dining room. If you wish to make use of our tavern space as well, an additional 24 seats are available. Table arrangements for seating can be reconfigured to your liking, with various options available. The exact layout will be dependent on the final number of your event. If hosting a shower, please indicate if you would like us to set up an area for you to open gifts.

We are happy to work with you to customize both food and beverage menus to suit your taste and budget needs. Please be advised that we require a 30 persons/\$1500 food and beverage minimum to secure use of our space for your daytime event.

Minimum: *30 adults/\$1500 minimum.* Minimum is for food and beverage only and excludes 7% Mass State Tax, 20% Gratuity and 5% Administrative Fee.

Deposit/Guarantee/Cancellation Policy: A copy of our written contract* can be found at the end of this document. Please reference for details.

*may vary with certain contracted events or dependent on extenuating circumstances.

Outside Vendors: We are able to accommodate outside vendors for certain services, please speak directly with our coordinator for more details.

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Sample Brunch Menu*

Starter Options:

FRUIT SALAD | honey yogurt | almond crumble

LITTLE GEM CEASAR | shaved Reggiano | charred lemon | grilled “to-order” croutons

ROASTED BEETS & GREENS | French lentils | Vermont goat cheese | sultanas | aged balsamic vinegar & Greek olive oil

CARROT GINGER SOUP | green apple | spring dug parsnips | sultanas | walnuts

WOOD ROASTED ASPARAGUS | shaved egg | herb breadcrumbs

SMOKED SALMON FLATBREAD | lemon crème fraiche | sliced red onion | chopped egg | chives | capers

SPRING WHITE FLATBREAD early season vegetables | honey-roasted garlic purée | smoked mozzarella

Entrée options:

TUNA POKE BOWL | local greens | sesame | avocado | wakame | lime dressing

PULLED PORK SCRAMBLE | house made queso fresco | scallions | salsa verde | home fries

EGGS BENEDICT | smoked salmon | chive hollandaise | greens | home fries

WOOD GRILLED SPRING VEGETABLE FRITTATA | ricotta | pea greens | home fries

PAN ROASTED SCOTTISH SALMON* | Okinawa sweet potato purée | warm fregola | spring onion agrodolce

AVOCADO TOAST | grilled multigrain | hard-boiled egg | radish | pea greens | cucumber | pickled red onion | heirloom tomatoes

SLOW ROASTED CARROT RISOTTO | English peas | wild mushrooms | shaved asiago | fines herbs

SHAKSHOUKA | baked eggs | bell peppers | cumin | tomatoes | feta cheese | crusty bread

WOOD GRILLED NATURAL ANGUS BURGER | housemade sesame brioche | cheddar or blue | comeback sauce | house fries | pickles

*(pricing structure available on page 5, menu subject to change)

Sides/Add Ons:

Crudité (serves 25-30): \$45 per platter

Cheese Platter (serves 25-30): \$60 per platter

Bacon or Sausage (family style): \$2 per person

Additional options available, by request. Contact Coordinator for details.

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Sample Luncheon Menu*

Starter Options:

BURRATA | slow roasted tomato puree | balsamic reduction | toasted pine nuts | arugula pesto | grilled bread

TOMATO BASIL SOUP | roasted garlic | EVOO | parmesan crisp

THREE MEDITERRANEAN DIPS | Tuscan white bean | walnut Muhammura | honey whipped ricotta | grilled bread

LITTLE GEMS CAESAR | shaved Reggiano | charred lemon | grilled “to-order” croutons

ROASTED BEETS & MARKET GREENS | French lentils | Vermont goat cheese | aged balsamic vinegar | olive oil

WOOD ROASTED ASPARAGUS | shaved egg | herb breadcrumbs

Entrée options:

TARRAGON CHICKEN SALAD SANDWICH | housemade focaccia | feta | house fries | pickles

CARROT & MUSHROOM RISOTTO | roasted brussels | kale | shallot agrodolce | pecorino

WOOD ROASTED ARGENTINIAN BRASA NATURAL CHICKEN | grilled peasant bread | almonds | currants | grilled seasonal fruit | charred scallion jus

AVENUE FLATBREAD | crushed tomatoes | mozzarella | housemade pork sausage | wild mushrooms | onion jam

CARAMELIZED ONION & CHERRYWOOD BACON FLATBREAD | garlic-chive creme fraiche | whipped ricotta | arugula | gruyere

WOOD GRILLED NATURAL ANGUS BURGER | housemade sesame brioche | cheddar or blue | comeback sauce | house fries | pickles

WOOD GRILLED LOCAL COD | red bliss potato-smoky bacon & Brussels sprout hash | parsley jus | crispy old bay shallots

*(pricing structure available on page 5, menu subject to change)

Sides/Add Ons:

Crudité (serves 25-30): \$45 per platter

Cheese Platter (serves 25-30): \$60 per platter

House Cut French Fries (family style): \$2 per person

Additional options available, by request. Contact Coordinator for details.

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Pricing Guide

Brunch: Base price of \$35 per person for choice of 3 starters and 2 entrees, served family style. Each additional starter/entrée option is \$5 per person. Plated pricing starts at \$40 per person for two choices, with each additional option at \$5 per person.

Luncheon: Base price of \$40 per person for choice of 3 starters and 2 entrees, served family style. Each additional starter/entrée option is \$5 per person. Plated pricing starts at \$45 per person for two choices, with each additional option at \$5 per person.

Dessert Options: Plated desserts are \$10 per person, contact Coordinator or see our website for the most up to date menu. Large cakes are available at an additional fee, please see attached cake order form for details/pricing (page 6.) You are more than welcome to bring in your own cake but please be aware that a \$2 per person plating fee will be charged.

Beverages/Bar: All beverages (both alcoholic and non) are available on a per consumption basis. Visit our website: www.avenuedfield.com to see our up-to-date wine, beer and cocktail offerings. We are happy to work with you to create a custom cocktail, tailored to you and your event.

The above guide is subject to change. We are happy to meet personally with you on site to discuss specific details, menu/bar options and give you a tour of our unique space. Please email mhanson@avenuedfield.com or call us at 508.906.6040 to set up your appointment.

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Cake Order Form

Date of Reservation: _____ Time: _____

Name on Reservation: _____ Number of People: _____

Your Name: _____ Today's Date: _____

Circle Applicable:

Size: \$45 Small (6" serves up to 8)

\$55 Medium (8" serves up to 12)

\$65 Large (10" serves up to 16)

Flavor Options, *please select just one per cake:*

Chocolate Devil's Food Cake

Vanilla Cake

Home Style Carrot Cake with Cream Cheese Frosting

**Special Requests Available, contact Coordinator for details*

Number of Cakes Ordered/Sizes: _____

Message(s): _____

Special Notes: _____

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AVENUE CONTRACT DETAILS

- **PRICING** – There is a 30 adults minimum and a \$1500.00 food and beverage minimum for the use of our space for your daytime event. All beverages are based on consumption.
- **SERVICE CHARGE** - All food and beverage is subject to a 20% gratuity, Mass. sales tax of 7% and a 5% administrative fee. Groups or organizations claiming tax-exempt status must furnish Avenue LLC with a copy of the organization's exemption certificate prior to event date.
- **DEPOSITS/CANCELLATION** – A valid Credit Card number and signature are required to secure the date/space. There is a 20% deposit required to book. Your card will not be charged unless you cancel less than two weeks prior to your scheduled event. If the cancellation is within two weeks or less of the event, the deposit is not refundable and will be considered a cancellation fee. In the event of a no show without a phone call to cancel the reserved space there will be an additional \$1000.00 charge to the credit card supplied for the reservation.
- **GUEST GUARANTEE** – A guaranteed final count is due seven business days in advance of the event. If no guarantee is received, the client will be charged for the most recent guest count given or for the number of guests in attendance, whichever is greater. Should the actual number of guests fall below the minimum required (30), the client will be charged for the minimum number of guests required for that room at the per person menu price.
- **FOOD & BEVERAGE** - Due to health, safety, and liquor laws of Massachusetts, all food and beverage must be supplied by AVENUE LLC. Alcoholic beverages may not be brought into the restaurant from outside sources. AVENUE LLC strictly adheres to all state and federal laws pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.
- **PAYMENT** - All charges will be presented on one guest check and are payable at the immediate conclusion of the event. Payment is accepted in the form of credit card or cash.
- **CONTRACTED SERVICES** - Any outside services contracted for client by AVENUE LLC (floral, bakery, audio/visual, etc.) must be paid for by the client in full, in advance. This payment is non-refundable if contracted services cannot be cancelled.
- **DELIVERIES** - With prior arrangements, AVENUE LLC will accept packages sent no earlier than 3 business days in advance of the event date. Any shipments received prior to said date, or deemed excessive in size or volume, may be subject to a storage fee. AVENUE LLC assumes no liability in connection with the receipt or storage of such shipments.
- **DISPLAY & DECORATIONS** - All displays and/or decorations proposed by client will be subject to prior approval by an AVENUE LLC representative for each event date. Any damage caused by the client to the premises before, during, or after the event will be the responsibility of the client.
- **SECURITY** – AVENUE LLC reserves the right to inspect and control or terminate all events. AVENUE LLC will not assume any liability for theft or damage to personal property occurring prior to, during, or after the event.
- **EXCUSED NON-PERFORMANCE** – AVENUE LLC shall be excused from performing any obligations under this agreement if such performance is prevented, delayed, or hindered by an act of God, fire, flood or explosion, strikes, and including, but not limited to; inability to procure labor, equipment materials or surplus, or any other causes beyond AVENUE LLC reasonable control. If food or services originally specified cannot be furnished for any reason due to such circumstances, AVENUE LLC has sole discretion to substitute other food and services at prices ordinarily charged for them, but not in excess of the prices originally agreed upon.