



BRASSRAIL MEETINGHOUSE



The Brass Rail Meeting House
located in Southwick, Massachusetts
offers beautiful lakeside views for
your Event.

RECEPTION PACKAGE OVERVIEW

2027

PACKAGE INCLUDES:

Five Hour Room Rental
Charcuterie Board during Cocktail Hour
Reception Dinner
White or Black Floor Length Linens
White or Black Napkins
Coffee & Tea Station



(413) 569-9585

events@brassrailmeetinghouse.com

www.brassrailmeetinghouse.com

**90 Point Grove Rd,
Southwick, MA 01077**

EVENT RECEPTION

Buffet Menu

COCKTAIL HOUR

Charcuterie Board Display with
Assorted Crackers

CHOICE OF SALAD

(CHOOSE ONE)

Mixed Field, Caesar, Spinach,
Harvest, Tomato and Mozzarella

CHOICE OF PASTA

(CHOOSE SAUCE & PASTA)

Penne Pasta	Alfredo
Farfalle	Creamy Pesto
Fettucini	Marinara Sauce
Rigatoni	Bolognese
Linguini	Garlic & Oil
Gluten Free	Vodka Sauce

STARCH

(CHOICE OF ONE STARCH)

Mashed Potatoes,
Twice Baked Potatoes (add .75 pp)
Au Gratin Potatoes, Roasted Sweet,
Roasted Red Potatoes, Rice Pilaf

VEGETABLES

(CHOOSE ONE)

Seasonal Vegetable Medley,
Roasted Root Vegetables,
Sautéed Green Beans,
Glazed Carrots, Steamed Broccoli

CHOOSE YOUR ENTREES:

Choose two Entrees Choices

PROTEIN

Beef Marsala

Steak Tips Stir Fry
Smoked Ham

Roasted Turkey Breast

*NY Sirloin (add \$12 pp)

*Filet Mignon (add \$15 pp)

*Prime Rib (add \$12 pp)

*Chef Attended Carving Station for Buffets

CHICKEN

Chicken Gorgonzola

Chicken Piccata

Chicken Francese

Chicken Marsala

Chicken Parmesan

Chicken Saltimbocca (add \$1.50 pp)

Stuffed Chicken (add \$2 pp)

FISH

Baked Stuffed Sole

Stuffed Shrimp (add \$3 pp)

Haddock Florentine

Cod Francese

Grilled Salmon



Entree Selection - Continued



PORK

Pork Stir Fry
Pork Marsala
Bacon Wrapped Pork Tenderloin
Pork Milanese

VEGETARIAN

Butternut Squash Ravioli
Eggplant Parmesan
Vegetable Lasagna
Eggplant Rollintini

PRICING:

Buffet

Choice of 2 Entrees Starting
at \$67.95 per person*
each additional entree is \$5 per person

Plated

Comes with a choice of 4 Selections
Starting at \$77.95 per person*

**plus any premium item upcharges*

Pricing based on a minimum of 50 Adult Guests
with Wedding Package Only
Plus Tax & Service Charges



COCKTAIL HOUR

Personalize your Package

\$4 per person, per item



PASSED HORS D'OEUVRES OR DISPLAYED BUFFET STYLE

Served during cocktail hour or as late night bites

Sausage Stuffed Mushrooms

*Seafood Stuffed Mushrooms (add \$1.95 pp)

Blue Chips

*Beef & Blue Chips (add \$1.95 pp)

Bruschetta

Potato & Cheese Pierogies

Spanokopita

Melon Wrapped Prosciutto

Gorgonzola Bites

Caprese Sticks

*Teriyaki Beef Skewers (add \$1.95 pp)

BBQ Chicken Skewers

Fresh Fruit Skewers

Pork or Vegetables Dumplings

Fried Mozzarella

Arancini Balls

*Shrimp Cocktail (add \$1.95 pp)

*Scallops wrapped in Bacon (add \$2.95 pp)

*Lollipop Lamb Chop (add \$2.95 pp)

Vegetable Spring Rolls

*Mini Crab Cakes (add \$1.95 pp)

Pricing based on a minimum of 50 Adult Guests
with Wedding Package Only Plus Tax & Service
Charges

**additional cost per person*



ENHANCEMENTS

(COCKTAIL HOUR, DINNER OR
LATE NIGHT OPTIONS)



STATIONS

RAW BAR additional \$ MP

Shrimp Cocktail, Oysters & Clams on the Half Shell

PASTA STATION additional \$9 pp

Farfalle, Penne, Gluten Free Pasta, Linguini, Marinara,
Vodka, Alfredo, Garlic & Oil, Tomatoes, Spinach,
Chicken, Shallots, Garlic, Sausage, Mushrooms, Red
Peppers, Sun-Dried Tomatoes

TACO BAR additional \$9 pp

Flour Tortillas & Taco Shells

Seasoned Ground Beef, Spicy Chicken

Rice and Beans, Diced Tomatoes, Onions, Guacamole,
Shredded Cheeses, Sour Cream & Salsa

NACHO BAR additional \$5 pp

Corn Chips, Nacho Cheese, Shredded Cheese,
Lettuce, Tomato, Olives, Onions, Sour Cream,
Guacamole and Salsa

Add Chicken or Beef for \$3 additional per person

SOUP STATION additional \$3 pp per soup

Potato Leek, Butternut Bisque, Italian Wedding, Cream
of Broccoli, Shrimp & Corn Chowder, Southwestern
Chicken or Beef and N.E. Clam Chowder

POTATO BAR additional \$6 pp

Baked (sweet and russet potatoes), Mashed Potatoes,
French Fries, Shredded Cheddar Cheese, Scallions,
Broccoli, Bacon Bits, Chives & Sour Cream

Pricing based on a minimum of 50 Adult Guests
with Wedding Package Only
Plus Tax & Service Charges



WEDDING CEREMONY PACKAGES



OUTDOOR CEREMONIES

Our beautiful outdoor deck and Gazebo are the perfect backdrop for your ceremony setting. Rental includes setup, chairs and runner.

INDOOR CEREMONIES

Our new lower ballroom or Main Ballroom is the perfect interior setting that offers a classic canvas to accommodate your wedding ceremony. Rental includes setup, chairs and runner.

PRICING

\$1000 plus tax Ceremony Set Up,
White Runner, Includes 60 Minute
Rehearsal Walk Through
(Mon-Thur Only)

BRIDAL SUITE & GROOMSMEN PUB BRASS RAIL BRIDAL SUITE

Our spacious bridal suite features a private bedroom, a full bathroom, two hair and makeup rooms, a private entrance, a cozy living room, and a fully equipped kitchen.

Perfect for the bridal party to prepare for the ceremony.

PACKAGE INCLUDES:

Full-day access to the bridal suite with check-in starting as early as 8 AM.

Complimentary bottle of champagne, bottled water, and a delicious charcuterie board.

Bar service is also available.

\$1000 Rental Fee plus tax

(Overnight stay for an additional fee)

GROOMSMEN PUB

PACKAGE INCLUDES:

Private Dressing Room, Private Lounge Area, Private Entrance, Barber Style Chair, 70 Inch TV, Complimentary bottle of champagne, bottled water, and a delicious charcuterie board.

Bar Service is also Available

\$500 Rental Fee plus tax



Dessert

CUSTOM CAKES

START AT \$5.00

Your Choice of Tiers, Frosting and Flavorings

BRASS DESSERT PACKAGE

\$6.50

Assorted Macaroons, Strawberries dipped in Chocolate, Mini Cannoli's and Assorted Cookies & Brownies

ASSORTED COOKIES & BROWNIES

\$2.00

ASSORTED HOUSE DESSERTS

\$3.50

Mini Cannoli's, Assorted Cookies & Brownies

STANDARD CUPCAKES

\$2.50

Assorted Chocolate & Vanilla Cupcakes with Buttercream Frosting

GOURMET CUPCAKES

\$4.50

Custom Fillings, Frostings & Flavors

ICE CREAM SUNDAE BAR

\$6.50

Vanilla, Chocolate & Signature Flavor Ice Cream with Hot Fudge, Carmel Sauce, Candy Pieces, Strawberries, Jimmies, Whipped Cream, Nuts & Maraschino Cherries

INTERACTIVE CUPCAKE & CANNOLI BAR

\$5.50

STANDARD SHEET CAKE

\$2.50

SMORES BAR

\$5.00



A LA CARTE

Assorted Italian Pastries	\$3.50
Assorted Italian Cookies	\$2.50
Fresh Fruit Display	\$2.50
Cake Pops	\$2.50
Mini Cannoli's	\$2.00
Assorted Macaroons	\$2.00
Strawberries	\$2.00
Dipped in Chocolate	



*pricing is per person
Plus Service Charges & Sales Tax*

A background image showing several glasses of red champagne or sparkling wine, garnished with fresh raspberries and ice cubes, set against a rustic wooden surface.

BAR SERVICE

*Cash Bar
Available*

Champagne Toast

3oz of Champagne Toast \$4pp

*Bar on
Consumption
Available*

Bottle of Wine

Choose Red, White or Both to be Poured at Dinner starting at \$25 per bottle

Open Bar Options

Premium Open Bar

Top Shelf Beers, Wines & Spirits & Non Alcoholic Beverages Available to Guests

\$22pp for the First Hour \$17pp Each Additional Hour

Deluxe Open Bar

Second Tier Beers, Wines & Spirits & Non Alcoholic Beverages Available to Guests

\$19pp for the First Hour \$14pp Each Additional Hour

House Open Bar

House Beers, Wines & Spirits & Non Alcoholic Beverages Available to Guests

\$16pp for the First Hour \$11pp Each Additional Hour

Open Beer & Wine Bar

House Beers & Wines & Non Alcoholic Beverages Available to Guests

\$13pp for the First Hour \$9pp Each Additional Hour

plus Mass State Tax & Service Charges