
Weddings and Special Events Menu



Because all Life's Moments are Worth Celebrating!

Carrie Nation
Restaurant & Cocktail Club

11 Beacon St. • Boston, MA • 02108 • t: 617.742.3800 • www.ectgevents.com

Three Distinct Dining Rooms in One of Boston's Iconic Restaurants

The Trimontaine Room

Honor the history of Boston with the Trimontaine Room. The warm ambiance of this grand dining room is the perfect setting for an elegant wedding reception, fine dining experience and an intimate setting for the elite couple. Capacity: 110 Buffet Style || 120 Seated || 150 Cocktail Reception

The Beacon Room

Dine in a bright garden room with large windows overlooking the historic Beacon Street. This vintage dining room transports you back to the era of prohibition and excessive lifestyles with its' plush furnishings and elaborate décor. Capacity: 40 Buffet Style || 50 Seated || 70 Cocktail Reception

Boston's Original Speakeasy

It has a reputation for being one of Beacon Hill's hidden gems, this popular room features two billiards tables, a grand, fully stocked bar and whiskey lounge, with cocktails that will get your raided. Have your secret handshake, knock or password ready as you enter through the red velvet drapes and are transported back to the 1940's. Capacity: 35 Seated || 150 Cocktail Reception



Please add a 18% gratuity, 7% sales tax and 4% administrative fee to all prices.
All prices subject to change without notice. Food guarantee is due 10 days prior to function.
Food and beverage minimums apply for all event spaces for a (4) hour rental period.

Welcome Hor d' Oeuvres

Stations only

Garden Fresh Crudités || \$7 pp

House spreads, dips and locally sourced produce

Simplicity Platter || \$7 pp

Simple cheeses, crisps and crackers, nuts, fresh and dried fruits

American Charcuterie || \$12 pp

The finest regionally and nationally sourced artisan cheeses, cured meats, crisps and crackers, garden fresh crudités, house made spreads, dips and marinated roasted vegetables.

Raw Bar || Market Price

Featuring clams, jumbo shrimp, littleneck clams, lobster tails, oysters and shrimp

Hor d' Oeuvres

Available passed or stations

Tuna Tarter (GF) || \$48/dz

Apple, wasabi tobiko served on cucumber

Duck Pastrami || \$52/dz

House cured duck breast with Manhattan mustard

Salt Cod Fritters || \$42/dz

with saffron aioli

Crispy Pork || \$38/dz

with spicy pickles

Beef Carpaccio || \$52/dz

with roasted mushrooms

Mini Lobster Sandwiches || \$55/dz

Maine hard shell lobster salad, simple toasted brioche bun

Shrimp Cocktail (GF) || \$54/dz

Tender jumbo gulf shrimps with house-made cocktail sauce

Grilled Citrus Shrimp (GF) || \$54/dz

Jumbo gulf shrimp, citrus marinated, garlic butter

Bleu Cheese Dates || \$42/dz

Dates stuffed with Great Hill bleu cheese

Bacon Wrapped Scallops || \$48/dz

Tender sea scallops wrapped in bacon

Smoked Salmon (GF) || \$48/dz

House smoked salmon rillettes with crème fraiche and fresh herbes

Mushroom Crostini || \$36/dz

Warm mushrooms with fresh herbs

Please add a 18% gratuity, 7% sales tax and 4% administrative fee to all prices.

All prices subject to change without notice. Food guarantee is due 10 days prior to function.

Food and beverage minimums apply for all event spaces for a (4) hour rental period.

Lunch and Dinner Upgrades

Available for all packages

Carving Boards

(All options are gluten free)

Roasted Berkshire Pork Loin || \$24 pp

Herbs, on the bone, natural jus

Slow Roasted Salmon || \$29 pp

With orange fennel vinaigrette

Roasted Black Angus

Sirloin of Beef || \$29 pp

Herbs, red wine sauce and horse radish cream

Roasted Black Angus

Tenderloin of Beef || \$32 pp

Herbs, red wine sauce and béarnaise

Each carving board comes with a seasonal vegetable and starch side.

Desserts

Beacon Street Sweets || \$10 pp

Assortment of hand crafted, house made pastries and signature dessert bars.

Includes coffee and hot tea station

Please add a 18% gratuity, 7% sales tax and 4% administrative fee to all prices.

All prices subject to change without notice. Food guarantee is due 10 days prior to function.

Food and beverage minimums apply for all event spaces for a (4) hour rental period.

Brunch with Carrie || \$42 pp

Buffet Service Only

Salad Options

Please select (1)

Roasted Golden Beets

Pomegranate vinaigrette, walnuts,
cumin scented yogurt

Kale

Black Tuscan kale, tea soaked dates, nigella string
cheese, citrus vinaigrette

Caesar

Crisp Romaine, classic dressing, buttery croutons,
white anchovy

Mixed Greens

Tomato, red onion, cucumber, balsamic dressing

Meat Options

Served with both options

Bacon

Sausage

Brunch Options

Please select (2)

Scrambled Eggs

Corn Beef Hash Cake

French Toast

Eggs Benedict

Quiche (vegetable, cheese or meat)

Home Fries

Lunch Options

Please select (1)

Scottish salmon filet

with roasted beets

White gulf shrimp with pasta

Steak tips with roasted potatoes

Chicken cavatelli pasta

Rigatoni and pesto

with seasonally inspired vegetables

Please add a 18% gratuity, 7% sales tax and 4% administrative fee to all prices.

All prices subject to change without notice. Food guarantee is due 10 days prior to function.

Food and beverage minimums apply for all event spaces for a (4) hour rental period.

Luncheon Packages

Please select one of the following lunch courses

Option 1: Two-Course Lunch Menu || \$26 pp

Choice of one salad and one entrée

Option 2: Three-Course Lunch Menu || \$34 pp

Choice of one salad, one entrée and one seasonal dessert

Salad Options

Please select (1)

Roasted Golden Beets

Pomegranate vinaigrette, walnuts,
cumin scented yogurt

Kale

Black Tuscan kale, tea soaked dates, nigella string
cheese, citrus vinaigrette

Caesar

Crisp Romaine, classic dressing, buttery croutons,
white anchovy

Mixed Greens

Tomato, red onion, cucumber, balsamic dressing

Sandwich Options

Please select (3)

Beacon Hill Black Angus Burger

Aged Irish cheddar, bacon, jam, Boston lettuce,
tomato on a brioche bun, with fries

State House Club

Sliced ham, roasted turkey, Applewood smoked
bacon, Swiss, toasted sourdough, lettuce and
tomato, with fries

Carrie Nation Fish and Chips

Lightly pan fried filet of sole, Old Bay tarter
sauce, side salad and chips

Grilled Cheese and Tomato Soup

Served on sourdough, with tomatoes
and tomato soup

BLT

Butchers cut bacon, "Applewood smoked",
greenways farms tomatoes, lettuce, herbed
mayonnaise and house-made multi grain bread

Plated options require final counts for parties over 30 guests

Please add a 18% gratuity, 7% sales tax and 4% administrative fee to all prices.

All prices subject to change without notice. Food guarantee is due 10 days prior to function.

Food and beverage minimums apply for all event spaces for a (4) hour rental period.

Option 3: Three-Course Lunch Entree Menu | \$48 pp

Salad Options

Please select (1)

Roasted Golden Beets

Pomegranate vinaigrette, walnuts,
cumin scented yogurt

Kale

Black Tuscan kale, tea soaked dates, nigella string
cheese, citrus vinaigrette

Caesar

Crisp Romaine, classic dressing, buttery croutons,
white anchovy

Mixed Greens

Tomato, red onion, cucumber, balsamic dressing

Entrée Options

Please select (3)

Half-Roasted Chicken

Wild mushrooms, braised cabbage, mustard jus

Scottish Salmon Fillet

Roasted beets, braised leeks, orange vinaigrette

Grilled Beef Tips

Charred tomatoes, scallions, arugula and Great
Hill bleu cheese

Pineland Farm Sirloin

Creamy potatoes, green beans, homemade bacon,
bleu cheese butter

**Roasted Seasonal Vegetable
with Quinoa**

with cashew vinaigrette

Desserts Options

Please select (1) seasonal dessert

Plated options require final counts for parties over 30 guests

Please add a 18% gratuity, 7% sales tax and 4% administrative fee to all prices.
All prices subject to change without notice. Food guarantee is due 10 days prior to function.
Food and beverage minimums apply for all event spaces for a (4) hour rental period.

Buffet Cocktail Reception Package || \$48 pp

Choice of (5) hor d' oeuvres (passed or stations)

Choice of (2) pasta options

Choice of (1) decadent dessert platter from our in house chef

Hor d' Oeuvre Options

Please select (5)

Tuna Tarter (GF)

Apple, wasabi tobiko served on cucumber

Shrimp Cocktail (GF)

Tender jumbo gulf shrimps with house-made cocktail sauce

Duck Pastrami || \$52/dz

House cured duck breast with Manhattan mustard

Grilled Citrus Shrimp (GF)

Jumbo gulf shrimp, citrus marinated, garlic butter

Salt Cod Fritters

with saffron aioli

Bleu Cheese Dates

Dates stuffed with Great Hill bleu cheese

Crispy Pork

with spicy pickles

Bacon Wrapped Scallops

Tender sea scallops wrapped in bacon

Beef Carpaccio

with roasted mushrooms

Smoked Salmon (GF)

House smoked salmon rillettes with crème fraiche and fresh herbes

Mini Lobster Sandwiches

Maine hard shell lobster salad, simple toasted brioche bun

Mushroom Crostini

Warm mushrooms with fresh herbs

Pasta Options

Please select (2)

Penne with spicy arrabiata sauce

Cavatelle with chicken

with mushrooms, spinach in a white wine and garlic pecorino sauce

Rigatoni and pesto

with seasonally inspired vegetables

Please add a 18% gratuity, 7% sales tax and 4% administrative fee to all prices.

All prices subject to change without notice. Food guarantee is due 10 days prior to function.

Food and beverage minimums apply for all event spaces for a (4) hour rental period.

Buffet Cocktail Reception Package Continued

Carving Boards

(All options are gluten free)

Roasted Berkshire Pork Loin || \$24 pp
Herbs, on the bone, natural jus

Slow Roasted Salmon || \$29 pp
With orange fennel vinaigrette

Roasted Black Angus Sirloin of
Beef || \$29 pp
Herbs, red wine sauce and horse radish cream

Roasted Black Angus Tenderloin of
Beef || \$32 pp
Herbs, red wine sauce and béarnaise

Desserts

Decadent dessert platter from our in house chef

Please add a 18% gratuity, 7% sales tax and 4% administrative fee to all prices.
All prices subject to change without notice. Food guarantee is due 10 days prior to function.
Food and beverage minimums apply for all event spaces for a (4) hour rental period.

Plated Dinner Package || \$59 pp

Choice of (2) hor d'oeuvres
Choice of (1) salad or (1) soup
Choice of main entrée (3)
Choice of seasonal desserts (1)

Hor d'Oeuvres

Please select (2)

Tuna Tarter (GF)

Apple, wasabi tobiko served on cucumber

Shrimp Cocktail (GF)

Tender jumbo gulf shrimps with house-made cocktail sauce

Duck Pastrami || \$52/dz

House cured duck breast with Manhattan mustard

Grilled Citrus Shrimp (GF)

Jumbo gulf shrimp, citrus marinated, garlic butter

Salt Cod Fritters

with saffron aioli

Bleu Cheese Dates

Dates stuffed with Great Hill bleu cheese

Crispy Pork

with spicy pickles

Bacon Wrapped Scallops

Tender sea scallops wrapped in bacon

Beef Carpaccio

with roasted mushrooms

Smoked Salmon (GF)

House smoked salmon rillettes with crème fraîche and fresh herbes

Mini Lobster Sandwiches

Maine hard shell lobster salad, simple toasted brioche bun

Mushroom Crostini

Warm mushrooms with fresh herbs

Plated options require final counts for parties over 30 guests

Please add a 18% gratuity, 7% sales tax and 4% administrative fee to all prices.
All prices subject to change without notice. Food guarantee is due 10 days prior to function.
Food and beverage minimums apply for all event spaces for a (4) hour rental period.

Plated Dinner Package Continued

Salad Options

Please select (1)

Roasted Golden Beets

Pomegranate vinaigrette, walnuts,
cumin scented yogurt

Kale

Black Tuscan kale, tea soaked dates, nigella string
cheese, citrus vinaigrette

Caesar

Crisp Romaine, classic dressing, buttery croutons,
white anchovy

Mixed Greens

Tomato, red onion, cucumber, balsamic dressing

Soup Options

Please select (1)

Tomato Soup

Cream of Broccoli

Entrée Options

Please select (3)

Half-Roasted Chicken

Wild mushrooms, braised cabbage, mustard jus

Scottish Salmon Fillet

Roasted beets, braised leeks, orange vinaigrette

Grilled Beef Tips

Charred tomatoes, scallions, arugula and Great
Hill bleu cheese

Pineland Farm Sirloin

Creamy potatoes, green beans, homemade bacon,
bleu cheese butter

Roasted Seasonal Vegetable with

Quinoa

with cashew vinaigrette

Dessert Options

Please select (1) seasonal dessert

Plated options require final counts for parties over 30 guests

Please add a 18% gratuity, 7% sales tax and 4% administrative fee to all prices.

All prices subject to change without notice. Food guarantee is due 10 days prior to function.

Food and beverage minimums apply for all event spaces for a (4) hour rental period.

Upgrades

American Charcuterie || \$12 pp

The finest regionally and nationally sourced artisan cheeses, cured meats, crisps and crackers, garden fresh crudité's, house made spreads, dips and marinated roasted vegetables.

Raw Bar || Market Price

Featuring clams, jumbo shrimp, littleneck clams, lobster tails, oysters and shrimp

Carving Boards

(All options are gluten free)

Roasted Berkshire Pork Loin || \$24 pp

Herbs, on the bone, natural jus

Roasted Black Angus Sirloin of Beef || \$29 pp

Herbs, red wine sauce and horse radish cream

Slow Roasted Salmon || \$29 pp

With orange fennel vinaigrette

Roasted Black Angus Tenderloin of Beef || \$32 pp

Herbs, red wine sauce and béarnaise

Desserts

Decadent dessert platter from our in house chef

Please add a 18% gratuity, 7% sales tax and 4% administrative fee to all prices.
All prices subject to change without notice. Food guarantee is due 10 days prior to function.
Food and beverage minimums apply for all event spaces for a (4) hour rental period.