



Afternoon Tea

\$40 PER PERSON

ASSORTED FRESH BAKED SCONE

HOMEMADE MIXED BERRY JAM
FRESHLY WHIPPED CREAM

FINGER SANDWICHES

CHICKEN SALAD, CROISSANT
CLASSIC CUCUMBER & BOURSIN, WHITE
TURKEY & ENGLISH CHEDDAR, WHEAT
SMOKED SALMON & CREAM CHEESE, RYE
ADD: DEVILED EGGS \$4 PER PERSON
ADD: LOBSTER SALAD CROISSANT \$10 PER PERSON

FRESH FRUIT

STRAWBERRIES, BLACKBERRIES
BLUEBERRIES, PINEAPPLE & GRAPES

HOMEMADE DESSERTS

MINI VICTORIAN CAKES
MINI FRUIT TART
CHOCOLATE CAKE
SEASONAL TREAT
ADD: FRENCH MACARON \$4 PER PERSON
ADD: CHOCOLATE BONBON \$4 PER PERSON

NON-ALCOHOLIC BEVERAGE

LOOSE LEAF HOT TEA & ICED TEA
COFFEE & COCA-COLA SODA PRODUCTS



Vegetarian Afternoon Tea

\$40 PER PERSON

ASSORTED FRESH BAKED SCONES

HOMEMADE MIXED BERRY JAM

FRESHLY WHIPPED CREAM

ADD: LEMON CURD \$4 PER PERSON

FINGER SANDWICHES

WILD MUSHROOM & FRENCH BRIE, CROISSANT

CLASSIC CUCUMBER & BOURSIN, WHITE

STRAWBERRY & CREAM CHEESE CANAPE

GARDEN RADISH & GOAT CHEESE MOUSSE CROSTINI

ADD: DEVILED EGGS \$4 PER PERSON

FRESH FRUIT

STRAWBERRIES, BLACKBERRIES

BLUEBERRIES, PINEAPPLE & GRAPES

HOMEMADE DESSERTS

MINI VICTORIAN CAKES

MINI FRUIT TART

CHOCOLATE CAKE

SEASONAL TREAT

ADD: FRENCH MACARON \$4 PER PERSON

ADD: CHOCOLATE BONBON \$4 PER PERSON

NON-ALCOHOLIC BEVERAGE

LOOSE LEAF HOT TEA & ICED TEA

COFFEE & COCA-COLA SODA PRODUCTS



Gluten-Free Afternoon Tea

\$40 PER PERSON

FRESH BAKED GLUTEN FREE Scone

HOMEMADE MIXED BERRY JAM

FRESHLY WHIPPED CREAM

ADD: 1 OZ. LEMON CURD \$4

ADD: 1 OZ. CLOTTED CREAM \$6

FINGER SANDWICHES

ENGLISH CUCUMBER & BOURSIN, GF WHITE

HONEY BAKED HAM & ENGLISH CHEDDAR PINWHEEL

CAPE COD CHICKEN SALAD, GF BAGUETTE

DEVILED EGG

ADD: SHRIMP COCKTAIL \$3 PER PERSON

FRESH FRUIT

STRAWBERRIES, BLACKBERRIES

BLUEBERRIES, PINEAPPLE & GRAPES

HOMEMADE GLUTEN FREE SWEETS

FRENCH MACARON

CHOCOLATE BON BON

VANILLA CUPCAKE

BERRY CHEESECAKE

NON-ALCOHOLIC BEVERAGE

LOOSE LEAF HOT TEA & ICED TEA

COFFEE & COCA-COLA SODA PRODUCTS



Elevenses Brunch Tea

\$30 PER PERSON

FRESH BAKED

ASSORTED SCONES

CHOCOLATE CHIP MUFFIN

HOMEMADE MIXED BERRY JAM

FRESHLY WHIPPED CREAM

SAVORIES

ENGLISH YORKSHIRE PUDDING

MINI ENGLISH CHEDDAR & EGG CROISSANT

MINI HAM QUICHE

SCOTCH EGG CANAPÉ

FRESH FRUIT

STRAWBERRY, BLACKBERRIES

BLUEBERRIES, PINEAPPLE & GRAPES

Wee Kids Afternoon Tea

\$20 PER PERSON

FRESH BAKED FUNFETI Scone

HOMEMADE MIXED BERRY JAM

FRESHLY WHIPPED CREAM

ASSORTED FINGER SANDWICHES

PB & JELLY HEARTS

HONEY BAKED HAM & ENGLISH CHEDDAR CHEESE

NUTELLA PENNY

FRESH FRUIT

ASSORTED PASTRY

SEASONAL CUPCAKE

MINI DOUBLE CHOCOLATE BROWNIES

FRESH BAKED COOKIES



Additional Items

Two Hour Bottomless Bubbly Bar

\$20 PER PERSON

SOMMARIVA BRUT PROSECCO AND SPARKLING WATER

JUICE: ORANGE, CRANBERRY & GRAPEFRUIT

FRUIT: STRAWBERRIES, ORANGES & BLACKBERRIES

Chef's Platter

\$15 PER PERSON

MEATS & CHEESES FROM AROUND THE WORLD

PICKLED VEGETABLES, FRESH FRUIT, CROSTINI & LAVASH

Smoked Salmon Platter

\$18 PER PERSON

DUCK TRAP SALMON, CAPERS, & TOMATOES

HERBED CREAM CHEESE & TOASTED BAGUETTE

Garden Salad

\$12 PER PERSON

LOCAL MIXED GREENS, ENGLISH CUCUMBERS, TOMATO

CRUMBLY STILTON & HOUSE VINAIGRETTE

New England Clam Chowder

\$10 PER PERSON

HOMEMADE BAGUETTE



Policies and Procedures

FOOD AND BEVERAGE: ALL FOOD AND BEVERAGE CONSUMED ON OUR PROPERTY MUST BE PROVIDED BY THE DUNBAR HOUSE.

IF OFF-PREMISE FOOD IS CONSUMED A FEE WILL BE APPLIED.

DECOR: WE ALLOW ALL OUTSIDE DECORATIONS THAT CAN BE EASILY CLEANED UP AND DO NOT NEED TO BE ATTACHED TO THE WALLS. GLITTER, CONFETTI AND OPEN FLAMES WILL NOT BE PERMITTED. ALL BLUE WILLOW CHINA, FLATWARE, GLASSWARE & LINEN INCLUDED.

ENTERTAINMENT: ALL ENTERTAINMENT MUST BE APPROVED.

GUARANTEE: FINAL HEAD COUNT, INCLUDING ENTREE SELECTIONS IF APPLICABLE, ARE REQUIRED 7 DAYS PRIOR. CANCELLATIONS LESS THAN 7 DAYS WILL BE CHARGED A 25% FEE; SAME-DAY CANCELLATIONS WILL BE CHARGED FULL PRICE.

DEPOSITS: ALL DEPOSITS ARE NON-REFUNDABLE AND WILL BE APPLIED TOWARD THE TOTAL COST OF YOUR EVENT.

TIMING: EVENTS MUST ADHERE TO START/END TIMES; IF ROOM IS OCCUPIED LONGER THAN OUTLINED, ADDITIONAL FEES WILL BE APPLIED PER HOUR.

ROOM SETUP: CHANGES TO THE PHYSICAL SETUP OF THE ROOM WITHIN 24 HOURS OF START OF EVENT ARE SUBJECT TO \$400 LABOR CHARGE.

SERVICE CHARGES & TAX: ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A 10% ADMINISTRATION FEE, A LOCAL AND STATE SALES TAX OF 7% AS WELL AS A 20% SERVICE CHARGE WILL BE ADDED ONTO THE FINAL BILL FOR WAITSTAFF.

CHEF ATTENDANT AND EXTRA BARTENDER FEE: A CHEF ATTENDANT IS REQUIRED FOR ANY ACTION STATION AND WILL BE CHARGED \$150 PER CHEF. IF AN EXTRA BARTENDER IS REQUIRED A FEE OF \$100 PER BARTENDER WILL BE APPLIED.

SMOKING: THE DUNBAR HOUSE IS A NON-SMOKING FACILITY. WE APPRECIATE YOUR COOPERATION.

SECURITY: THE DUNBAR HOUSE SHALL NOT ASSUME THE RESPONSIBILITY FOR DAMAGE OR LOSS OF ANY GUESTS ITEMS OR ARTICLES BROUGHT ON PROPERTY.

POLICIES AND PROCEDURES