



IPSWICH INN BED & BREAKFAST

FUNCTIONS & EVENTS



Ipswich Inn

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ipswichinn.com



Come As A Guest, Leave As A Friend.



WE ARE HERE TO MAKE YOUR EVENT SPECIAL.



Our team is committed to making your day an occasion to be savored. With extraordinary food, attention to detail, and impeccable service, we come together to provide you and your guests with a very special experience. We do work with several local caterers in the area, which is also an option for you.

Ask us more for details.



We are the perfect spot for Rehearsal Dinners, Business Meetings, Birthdays, Reunions, Showers, Anniversaries, and Intimate Weddings.



Do you have guests coming from out of town?

Have them stay at the Ipswich Inn! We have 8 well-appointed guest rooms all with private bath, air conditioning and television.

*Breakfast is included in the room price.
Ask us for more info!*

****Pricing is subject to change**



POLICIES & PRICING

- **Guests:** We prefer a 25 guest minimum. (We will discuss with you the venue fee per hour.)
- **Seating:** We accommodate parties totaling no more than 50 people. Indoor and outdoor seating is available. In addition, there is a large side yard and garden available for your enjoyment. Indoors MAX is 40 people. Our deck is seasonal.
- **Alcohol Policy:** The Ipswich Inn is a "Bring Your Own Bottle" establishment. In accordance with state and local regulations, we do not sell any alcoholic beverages. Our guests are welcome to bring their own beverages for personal consumption. We have glasses, soft drinks, and mixers available for our guests. We do ask that you drink responsibly.
- **Hours:** Events may be scheduled after 2pm (3pm on Sundays). We ask that all events finish by 9:30 pm. Please plan your event accordingly.
- ****Pricing:** Please add 7% tax and a 20% administrative fee to your menu fee (described below). This is not a gratuity. This simply offsets the expenses incurred during the planning process and to offset some of the staffing. The administrative fee is retained by the facility to defer overhead expenses. A gratuity for our staff is 20% In addition to this there may be:
 - A \$3.00 per person corkage fee (for events with alcohol)
 - (Optional) A linen fee — \$75 for tablecloths only, \$100 for tablecloths and napkins.

***A FINAL HEADCOUNT IS DUE
A WEEK PRIOR TO THE EVENT.**





SAMPLE MENUS

Hors d'oeuvres Buffet:

Choose from:

- Fruit Platter
- Veggie Platter
- Cheese and Crackers
- Hummus and Crackers
- Mini Quiche
- Spanakopita
- Chicken Skewers
- Beef Skewers
- Cold Cocktail Shrimp
- Scallops wrapped in Bacon
- Caprese Skewers
- Antipasto
- Hummus with Pita
- Tomato Crostini
- Tzatziki with Feta and Olives
- Tortellini Skewer Ring



*Price varies based on choices.
Some of our dishes are made with
nuts. Before placing your order please
inform us if a person in your party has
a food allergy.*



SAMPLE MENUS

Collation:

- Garden Salad
- Fruit Platter
- Sandwich Buffet
- Chips
- Dessert: Cookies/Brownies platter

Consider adding a soup, chowder, beef stew, or chili)

Grilled Cheese Croutons are a wonderful addition.



Luncheon/Tea:

- Fruit Salad or Tray
- Garden Salad
- Quiche Lorraine
- Vegetable Quiche
- Assorted Sandwiches – Choice of 3
- Dessert: Fresh Berries and Ice Cream

Soup & Salad:

- Clam Chowder and Beef Stew
- Bread Bowls
- Caesar or Garden Salad
- Dessert: Chocolate Chunk Blondies





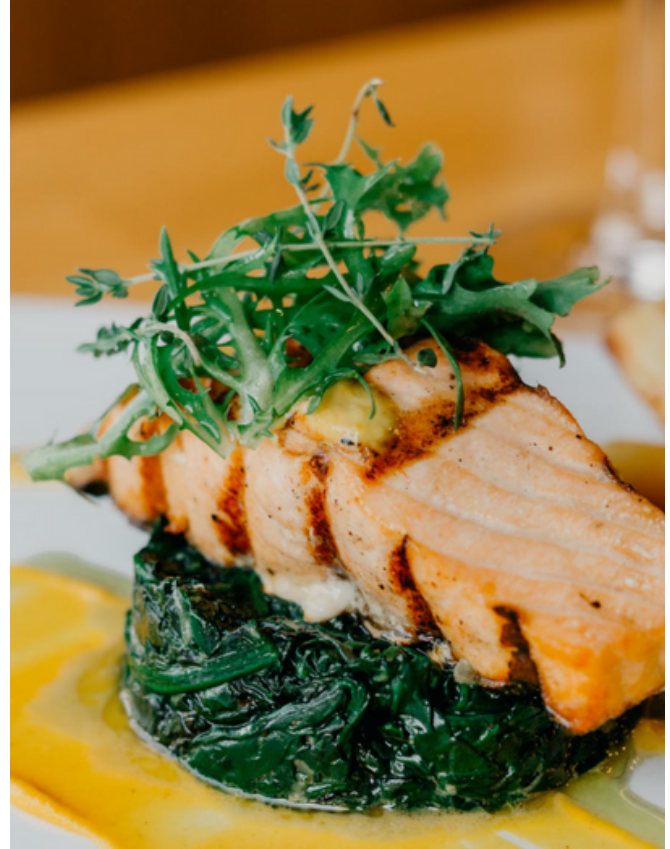
SAMPLE MENUS

Traditional Buffet:

- Salad of your choice
- *Steak or Roasted Chicken
- Broiled Haddock/Grilled Salmon Fillets
- Steamed Broccoli
- Roasted Potatoes or Root Vegetables
- Dessert: Chocolate Mousse

Homestyle Cookout:

- Hot Dogs
- *Hamburgers
- Grilled Chicken Breast
- Garden Salad
- Potato or Pasta Salad
- Dessert: Brownie and Ice cream



**These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*





SAMPLE MENUS

Lobster Cookout:

- *Lobster (Market value)
- Steak tips
- Corn on the Cob
- Potato Salad
- Garden Salad
- Rolls
- Dessert/Fresh Berries and Ice Cream

Beverages



** Price based on market cost of lobster
These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



SET YOUR TABLES

This is a sample of some of our previous guests' table designs. Feel free to take inspiration from them, or come up with something completely different! Take note of the size of our dining room and keep in mind that we often need space for buffet or drink tables. We are happy to work on table and seating arrangements with you to make sure all guests are accommodated. Flowers and other decorations are typically provided by the guests.





EVENT WORKSHEET

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Name(s): _____

Address: _____

Phone(s): _____

Email: _____

Type Of Event: _____

Number of Guests: _____

Event Date: _____

Start Time: _____

Time To Access Room: _____

Menu Wish List: _____



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