



*Elope*  
AT MIRBEAU

Celebrate your own unique love story.

CEREMONY COORDINATION  
THREE COURSE DINNER FOR 2  
PERSONALIZED WEDDING CAKE  
CEREMONY SITE

BOTTLE OF CHAMPAGNE  
ROSE PETAL TURNDOWN  
BOUQUET & BOUTONNIÈRE  
OVERNIGHT SUITE

Elopement package | starting at \$3,200++

*Available midweek only, up to 25 guests*



*Katherine Brackman Photography*



*Addie Roberge*



*Katherine Brackman Photography*

Surround yourself with love for your special celebration. It's easy to see why a wedding meant to be authentically shared would be perfect in this setting.

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CONTACT DEBI BARNES AT 508.591.4954  
OR DBARNES@MIRBEAU TO INQUIRE

# *Eloperment* DINNER MENU

\$115 PER PERSON\*\*

## CHEESE & CHARCUTERIE

### SALAD COURSE

*Select 1 of the options below*

#### Boston Bibb Salad

*radishes, fines herbes, blue cheese, champagne vinaigrette*

#### Hearts of Romaine

*romaine with garlic crouton, aged gouda, lemon-parmesan dressing*

### ENTRÉE

*Select 2 of the options below (pre-counts required)*

#### Brick chicken

*freebird farm organic half-chicken, creamy boursin whipped potatoes, arugula, madeira jus*

#### Steak frites

*grilled flat iron, dressed greens, smokey blue farmer's cheese, house fries*

#### Potato-cruste salmon

*sautéed spinach & fingerling potatoes, lemon beurre blanc*

#### Braised cabbage

*wild rice, crispy chickpeas, tamari-sesame sauce*

#### European sea bass

*potatoes en couches, tomato beurre blanc*

#### Filet mignon au poivre

*whipped potatoes, asparagus, sauce au poivre + \$10 per person*

#### Surf & turf

*petit filet with lobster tail, whipped potatoes, asparagus, sauce bearnaise + \$20 per person*

### DESSERT

Personalized two-tiered wedding cake

Mini pastry display available + \$15 per person\*\*