



*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 SARAH BRAMHALL AT 508.591.4954  
OR SBAMHALL@MIRBEAU.COM TO INQUIRE

# Eloperment

## DINNER MENU

\$115 PER PERSON\*\*

### CHEESE & CHARCUTERIE

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### SALAD COURSE

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*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*

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### ENTRÉE

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*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*

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### DESSERT

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**Personalized two-tiered wedding cake**

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