

Emery's Catering

CATERING FOR LIFE'S SPECIAL OCCASIONS



401-739-6800  WWW.EMERYSCATERING.COM

WE PROVIDE LUXURY & MEMORIES

With more than 50 years of experience and a host of awards from different wedding forums, we take pride in our expertise. Our skilled chefs and dedicated team are prepared to offer a stunning selection of high-quality dishes along with exceptional service.

We specialize in creating a truly luxurious experience.



THE FOLLOWING ITEMS ARE INCLUDED

(restrictions may apply)

Complimentary Food Tasting
Assistance with Day of Coordination
Bridal Liaison
Venue Setup Assistance and Breakdown
Décor Setup and Breakdown
Ivory China
Silverware
Glassware
Floor Length Linens & Napkins (over 70 colors)
Champagne For The Couple

RENTALS

Additional linen fabrics and other rental items are available upon request.

ADDITIONAL FEES

Additional fees may be charged to cover costs associated with the venue chosen.
Clients will be made aware of this with the initial quote provided.

SERVICE CHARGE

A 22% Service Charge will be added to your total bill to accommodate all staff, labor, transportation, setup and breakdown. Staffing is included for 6 hour event, additional fees will apply for extended time if requested.

TAX

8% Rhode Island or 7% Massachusetts tax will be added to your total bill.

DEPOSIT

A 20% non-refundable and non-transferrable deposit is required to secure your date which will be deducted from the final bill.

BILLING

Final payment is due 21 days prior to your event.
There is a 3.5% processing fee for all debit and credit card transactions.

NUMBER OF GUESTS

Although we do not have a minimum, all prices are reflective of 75 guests or more.
If your final guest count is below 75 people, prices are subject to an additional fee.

CONFIRMATION

A final count is required 21 days prior to your event. Guest count may be increased until 72 hours prior to the event.
Refunds for a reduction in guest count are accepted until 10 days prior to the event, payment will be issued after the event.

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Hors D'oeuvres Packages

Priced per guest.

COCKTAIL HOUR DISPLAYS

CRUDITE VEGETABLE | \$6

Raw Garden Vegetables with
Ranch & Italian Sour Cream Dips.

ARTISAN CHEESE | \$6

Assorted Domestic and Imported Cheese
with a Medley of Crackers.

FRESH FRUIT | \$6

Seasonal Fresh Fruit with Berry Yogurt Dip.

SOUTHWEST | \$7

Classic Tomato Salsa, Lime Crema, Corn Mango Salsa,
Mexican Street Corn Dip, Mild Guacamole, and
Green Chile Queso. Served with Tri Color Tortilla Chips.

MEDITERRANEAN | \$7

Classic Tahini Hummus, Tzatziki, Baba Ghanoush,
Spicy Whipped Feta, and Roasted Red Pepper Hummus.
Served with Pita Chips, Mini Naan, Rainbow Carrots,
Cucumbers, and Kalamata Olives.

IMPORTED ANTIPASTO | \$8

Soppressata, Prosciutto, Mortadella, Genoa Salami,
Sweet Capicola, Mozzarella, Bleu Cheese, & Provolone.
Accompanied by Sundried Tomatoes, Pepperoncini,
Artichoke Hearts, Olives, Roasted Red Peppers,
Crackers & Flatbreads.

NEW ENGLAND | \$8

New England Clam Chowder and
Rhode Island Clam Cakes.

CROSTINI | \$11

Sliced Baguettes with Tomato, Onion & Burrata
Bruschetta, Spinach and Artichoke Dip, Olive Tapenade,
Caramelized Onions, Bacon Jam, Mozzarella,
Baba Ghanoush, Arugula, Sundried Tomatoes,
Prosciutto, and Roasted Red Peppers.

GRAZING TABLE | \$13

A Combination of Hard and Soft Cheeses,
Raw and Grilled Vegetables, Berries, Honey, Jams
& Dried Fruits with Assorted Dips, Mini Naan
and Crackers.

RAW BAR | \$17

Oysters on a Half Shell, Little Necks, Shrimp Cocktail, Snail Salad and Maine Lobster Salad
displayed on a bed of ice with Capers, Cocktail Sauce, Lemon and Tabasco.



Gourmet Passed Hors D'oeuvres

BUTLER STYLE PASSED HORS D'OEUVRES

All options are \$3 each (plus upgrade price)

3 hors d'oeuvre minimum

SEAFOOD

SCALLOPS IN BACON

MINI CRAB CAKES with a Dollop of Chipotle Mayo

CLASSIC SHRIMP COCKTAIL with Cocktail Sauce

LOBSTER RANGOON with Sweet and Sour Sauce

MINI STUFFED CLAMS with Tabasco

MINI CLAM CASINO with a Lemon Wedge

CRAB RANGOON with Duck Sauce

CRAB STUFFED MUSHROOM

OYSTER ON A HALF SHELL with Cocktail Sauce (+\$1 per guest)

TUNA TARTARE ON A FRIED WONTON with Spicy Mayo (+\$1 per guest)

NEW ENGLAND CLAM CHOWDER SHOOTER with a Mini Clam Cake (+\$3 per guest)

MINI LOBSTER ROLL (+\$4 per guest)

BEEF & PORK

FRANKS IN PUFF PASTRY with a Stone Ground Mustard

PULLED PORK on a Hawaiian Slider

REUBEN SPRING ROLL with Thousand Island Dipping Sauce

BEEF TERIYAKI BROCHETTE

MINI BEEF WELLINGTON with a Spicy Dijon Mustard

PHILLY CHEESESTEAK ROLLUP with a Chipotle Mayo

PORK POTSTICKER with Soy Sauce Glaze

SLICED TENDERLOIN ON FRENCH BREAD with Horseradish (+\$2 per guest)



Gourmet Passed Hors D'oeuvres

BUTLER STYLE PASSED HORS D'OEUVRES

All options are \$3 each (plus upgrade price)

3 hors d'oeuvre minimum

POULTRY

MINI CHICKEN QUESADILLA CORNUCOPIA with Cajun Crema

SPICY THREE CHEESE & CHICKEN SPRING ROLL with a Bleu Cheese Dipping Sauce

SESAME CHICKEN with Sweet Chili Sauce

CRISPY CHICKEN ON A MINI WAFFLE with Maple Syrup

CHICKEN TERIYAKI POTSTICKER with a Soy Sauce Glaze

MINI PULLED CHICKEN TACO with an Ancho Chipotle Drizzle

VEGETARIAN

PESTO BRUSCHETTA on a Crostini

MINI VEGETABLE SPRING ROLL with Duck Sauce

MAC & CHEESE SHOOTER with Toasted Panko

TOASTED RAVIOLI with Warm Marinara

GOAT CHEESE & BLACKBERRY CRISP with a Honey Drizzle

GOUDA ARANCINI with Warm Marinara

VEGETABLE CORNUCOPIA with Sour Cream

SPINACH & GOAT CHEESE PIZZA

WATERMELON & FETA with Fresh Mint and Balsamic Glaze

KALE AND VEGETABLE DUMPLING with Spicy Orange Marmalade

EDAMAME DUMPLING with Thai Peanut Sauce

CAPRESE SKEWER with Balsamic Glaze (+\$1 per guest)

TOMATO BISQUE SHOOTER with a Grilled Cheese Triangle (+\$3 per guest)

Plated Entrees

INDIVIDUALLY SERVED

Includes one appetizer, one vegetable and one starch.

Priced per guest.

Custom menus available.

BEEF AND LAMB

CLASSIC BEEF WELLINGTON with a Red Wine Demi-Glace | \$68

PORTERHOUSE with a Garlic Herb Compound Butter | \$64

KING CUT PRIME RIB with a Light Horseradish Sauce | \$60

12 OZ GRILLED FILET MIGNON with a Béarnaise Sauce | \$59

GRILLED NEW YORK SIRLOIN STRIP STEAK with Mushroom Red Wine Demi-Glace | \$57

SIRLOIN STEAK AU POIVRE | \$56

10 OZ. GRILLED FILET MIGNON with a Béarnaise Sauce | \$55

HALF RACK OF LAMB with a Red Wine Reduction | \$55

GRILLED TERIYAKI GLAZED STEAK TIPS | \$53

BRAISED BEEF SHORT RIB with Beef Au Jus | \$53

SEAFOOD

CEDAR PLANK ROASTED ALASKAN KING CRAB LEGS | \$80

SURF AND TURF Lobster Tail with Filet Mignon | \$69

STRIPED LOBSTER RAVIOLI with a Pink Vodka Sauce | \$64

PAN SEARED CHILEAN SEA BASS with a Tomato Basil Chutney | \$62

GRILLED SWORDFISH with a Chilled Tomato Salsa | \$59

PARMESAN CRUSTED TILAPIA with a Creamy Lemon Chive Sauce | \$57

BROWN SUGAR AND THYME GLAZED SALMON | \$57

LEMON BAKED SALMON WITH DILL | \$57

BAKED CRAB-STUFFED SCROD with Lobster Newburg Sauce | \$54

Plated Entrees

INDIVIDUALLY SERVED

Includes one appetizer, one vegetable and one starch.

Priced per guest.

Custom menus available.

POULTRY

DUCK WELLINGTON with an Armagnac Sauce | \$68

CANARD AU PÊCHES Half Duck with a Sweet and Sour Peach Glaze | \$65

CRISPY HONEY LAVENDER DUCK BREAST | \$63

WHISKEY GLAZED STATLER CHICKEN with a Grilled Shrimp Skewer | \$59

PROSCIUTTO WRAPPED CHICKEN FLORENTINE with a Cream Sauce | \$58

CHICKEN CORDON BLEU with an Alfredo Sauce | \$56

PAN SEARED CHICKEN MARSALA In a Mushroom Wine Sauce | \$53

PAN SEARED CHICKEN PICCATA In a Lemon Butter Sauce | \$52

ROASTED CHICKEN BREAST | \$52

Stuffed with Ricotta, Parmesan, & Spinach with Alfredo Sauce.

PAN SEARED CHICKEN FRANCAISE | \$52

TUSCAN STATLER CHICKEN BREAST with a Balsamic Reduction | \$51

VEGETARIAN

HERB ROASTED EGGPLANT PARMESAN with Fresh Mozzarella | \$48

COUS COUS STUFFED PEPPERS with a Chipotle Tomato Sauce | \$47

STUFFED PORTABELLA MUSHROOM (V) with Melted Mozzarella and a Balsamic Glaze | \$45

MANICOTTI with a Pink Vodka Sauce, on a bed of Sautéed Spinach | \$44

FARFALLE PRIMAVERA (V) with a Light Romano Topping | \$44

CHILDREN'S MEAL

CRISPY CHICKEN TENDERS AND FRENCH FRIES with Honey Mustard | \$20

Plated Entrees

Included with your choice of entree is one selection from each of the following:

****If choosing three main entrees, sides must be the same****

STARTER SALAD

CLASSIC GARDEN SALAD with an Italian Dressing

CAESAR SALAD with Shaved Parmesan

BLUEBERRY AND FETA SALAD with a Balsamic Vinaigrette

STRAWBERRY FIELDS SALAD with a Zinfandel Vinaigrette

TOMATO AND BURRATA with a Balsamic Glaze

AUTUMN SALAD with Poppyseed Dressing

VEGETABLE

STEAMED GREEN BEANS

BRUSSELS SPROUTS

RAINBOW CARROTS

SAUTÉED ASPARAGUS

ROASTED VEGETABLE MEDLEY

ROASTED MAPLE BUTTERNUT SQUASH

SAUTÉED BROCCOLINI

STARCH

PARMESAN ROASTED FINGERLING POTATOES

ROASTED GARLIC WHIPPED POTATOES

ROSEMARY RED BLISS ROASTED POTATOES

MASHED SWEET POTATOES

GARLIC, HERB AND ORZO RICE PILAF

WILD RICE FLORENTINE

BABY POTATO MEDLEY

Dinner Stations

Minimum of 3 Stations.
Priced per guest.

APPETIZER STATIONS

CLASSIC GARDEN SALAD | \$6

A Garden Fresh Variety of Mixed Greens with Seasonal Sides such as Grape Tomatoes, Cucumbers, Shredded Cheese, Bacon, Red Onions, Shredded Carrots, Shredded Cabbage, & Croutons.

SOUP & CHOWDER | \$7

(Your choice of two)

New England Clam Chowder

Creamy Corn Chowder

Tomato Basil

Cream of Broccoli with Monterey Jack Cheese

SLIDERS | \$14

Angus Ground Beef Sliders with White Cheddar and Chipotle Mayo
& Slow Roasted Pulled Pork in Sweet Barbecue Sauce.

GRILLED PIZZA | \$18

(Your choice of four)

Chicken, Bacon & Ranch
Sausage, Olive & Mushroom
Hawaiian
Tomato Pesto
Spinach & Feta

Barbeque Chicken & Caramelized Onions
Goat Cheese & Arugula
Veggie Lover
Broccoli & Sun-Dried Tomato

Classic Three Cheese
Margherita
Buffalo Chicken & Gorgonzola
Meat Lover

(only available April – September)

SIDES STATIONS

RICE & VEGETABLE | \$12

Wild Rice Florentine, Steamed Green Beans & Roasted Vegetable Medley.

PASTA | \$12

Farfalle Pasta with Pink Vodka Sauce, Pennette Rigate in Marinara Sauce, & Cavatappi with Creamy Pesto Alfredo.

POTATO, VEGETABLE & PASTA TRIO | \$13

Garlic Roasted Whipped Potatoes, Broccolini in a Light Butter Sauce, and Farfalle Pasta with Pink Vodka Sauce.

CLASSIC POTATO & VEGETABLE | \$14

Parmesan Roasted Fingerling Potatoes, Garlic Roasted Whipped Potatoes, and Freshly Steamed Green Beans served with Sour Cream, Crispy Fried Onions, Scallions, Shredded Cheese, and Bacon Pieces.

HARVEST POTATO & VEGETABLE | \$14

Roasted Butternut Squash, Roasted Brussels Sprouts and Cranberries, & Mashed Sweet Potatoes served with Brown Sugar, Dried Cranberries, Candied Walnuts, Feta, Sour Cream, Marshmallows, Cinnamon, and Maple Syrup.

Dinner Stations

ENTRÉE STATIONS

Priced per guest.

Select more than one entrée station and inquire about customized package pricing

LAND & SEA | \$32

Pan-Seared Chicken Marsala in Mushroom Wine Sauce & Baked Crab-Stuffed Scrod with Lobster Newburg Sauce.

HEARTY ITALIAN PAN-FRIED CHICKEN PARMESAN | \$33

Eggplant Parmesan & Florentine Stuffed Shells with a Pink Vodka Sauce.

THANKSGIVING FEAST | \$33

Oven Roasted Turkey with Gravy & Baked Virginia Ham with a Pineapple Glaze.

BRISKET AND TURKEY CARVING | \$34

Hand-Carved Brisket with a Demi-Glace & Honey Glazed Turkey with Gravy.

STEAK TIPS AND CHICKEN | \$34

Grilled Teriyaki Glazed Steak Tips & Roasted Chicken Breast Stuffed with Ricotta, Parmesan and Spinach.

CHICKEN AND PRIME RIB CARVING | \$35

Prime Rib with a Light Horseradish Sauce & Tuscan Statler Chicken Breast with a Balsamic Reduction.

SURF AND TURF | \$39

Brown Sugar and Thyme Glazed Salmon & Seasoned Beef Tenderloin with Horseradish Sauce.

TENDERLOIN CARVING | \$40

Seasoned Beef Tenderloin with Horseradish Sauce & Apple Glazed Pork Tenderloin with a Cinnamon Apple Sauce.

ELITE TRIO | \$47

Grilled Teriyaki Glazed Steak Tips, Tuscan Statler Chicken Breast with a Balsamic Reduction,
& Baked Crab-Stuffed Scrod with Lobster Newburg Sauce.

Dinner Buffet Packages

BUFFET DINNER SERVICE

Priced per guest.

PROMENADE | \$49

Tossed Garden Salad or Caesar Salad
Freshly Baked Dinner Rolls
Chicken and Penne Pesto Alfredo
Grilled Teriyaki Glazed Steak Tips
Parmesan Roasted Fingerling Potatoes
Steamed Green Beans

COUNTRY STYLE | \$52

Tossed Garden Salad or Caesar Salad
Biscuits and Assorted Jams
Hand Carved Brisket with a Demi-Glace
Statler Chicken with a Smoky Barbeque Sauce
Garlic Roasted Whipped Potatoes
Fresh Steamed Green Beans
Gourmet Baked Mac and Cheese

NEW ENGLAND GRILL | \$56

Tossed Garden Salad or Caesar Salad
Freshly Baked Dinner Rolls
Lobster Bisque with Sherry
New England Clam Chowder
Brown Sugar and Thyme Glazed Salmon
Grilled Teriyaki Glazed Steak Tips
Wild Rice Florentine
Sautéed Broccolini
Baby Potato Medley

NEWPORT | \$63

Tossed Garden Salad or Caesar Salad
Freshly Baked Dinner Rolls
Lobster Ravioli with Pink Vodka Sauce
Tuscan Statler Chicken with a Balsamic Glaze
Delmonico Prime Rib with a Light Horseradish Sauce
Cavatappi with a Pesto Alfredo
Parmesan Roasted Fingerling Potatoes
Roasted Vegetable Medley

Desserts

Please ask for full dessert menu for all flavors and options.

CAKE WITH BUTTERCREAM FROSTING
and Buttercream Filling | \$11 per slice

CAKE WITH FONDANT FROSTING
and Buttercream Filling | \$9 per slice

6" CUTTING CAKE
(8 -10 slices)
Buttercream \$55 | Fondant \$75

TWO TIER CAKE
With Buttercream (serves 35 guests | \$245

QUARTER SHEET CAKE
(serves 25 guests) | \$120

HALF SHEET CAKE
Small (serves 32 guests) | \$160
Large (serves 50 guests) | \$250

8" CAKE
(24 slices) | \$55

10" CAKE
(40 slices) | \$85

CUPCAKES
\$42 per dozen

MINI CUPCAKES
(4 dozen minimum) | \$15 per dozen

CHEESECAKE
(16 slices) | \$55

MINI CHEESECAKES
(4 dozen minimum) | \$40 per dozen

TARTLETS
(2 dozen minimum) | \$40 per dozen

MINI CREAM PUFFS
(4 dozen minimum) | \$40 per dozen

PIES
Key Lime \$18 | Pumpkin \$24 | Blueberry \$26
Peach \$26 | Cherry \$35 | Chocolate Crème \$28
Apple \$35 | Pecan \$28ea

MOUSSE CUPS
(4 dozen minimum) | \$40 per dozen

MINI YODELS
(2 dozen minimum) | \$24 per dozen

WHOOPIE PIES
(4 dozen minimum) | \$30 per dozen

COOKIE PLATTERS
(4 dozen minimum) | \$18 per dozen

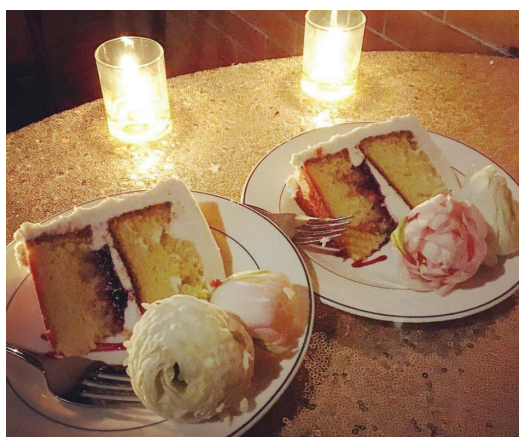
RICE KRISPIES
\$15 per dozen

CHOCOLATE COVERED STRAWBERRIES
(available May – August)
(4 dozen minimum) | \$40 per dozen

CANNOLI
(4 dozen minimum) | \$24 per dozen

BROWNIE BITES
\$15 per dozen

MACARONS
(2 dozen minimum) | \$30 per dozen



Dessert Stations

All dinner packages include a complimentary Coffee and Tea Station

ESPRESSO BAR | \$850

2 Hours of Service that includes a Barista, Cart, and Assorted Flavored Shots.

The following beverages will be available: Iced or Hot Espresso, Latte, Chai Tea Lattes, Hot Cappuccinos, Hot Chocolate, and Frozen Mochaccinos

RHODE ISLAND'S FAMOUS ALLIE'S DONUTS | \$4 per guest

Choices such as, but not limited to: Old Fashioned, Coconut, Glazed Solid Chocolate, Cinnamon, Honey Glazed, Boston Crème, Jam Filled, & Chocolate, White, Maple, or Strawberry Frosted with or without Jimmies

MILK & COOKIES | \$4 per guest

Chocolate Chip Chunk, Double Chocolate Chip Chunk, Oatmeal Raisin, Snickerdoodle, Sugar, & Cranberry White Chip with Carafes of Cold Whole and Chocolate Milk.

SHORTCAKE | \$5 per guest

Make your own shortcake, Pound Cake with Mixed Berries and Whipped Cream.

ICE CREAM SUNDAE | \$5 per guest

Cookies & Cream, Mint Chocolate Chip, and S'Mores Ice Creams with a Variety of Toppings and Sauces.

S 'MORES | \$5 per guest

Allow your guests to make their own S'mores with Graham Crackers, Jumbo Marshmallows, and Assorted Chocolate Squares over an open fire.

STICKY BUNS | \$5 per guest

Warm Cinnamon Buns topped with Goopy Vanilla Icing.

CHURROS | \$7 per guest

Warm Churros with Toppings: Cinnamon Sugar, Chocolate Sauce, Salted Caramel, Raspberry Sauce, Powdered Sugar, and Vanilla Icing.

COOKIE SKILLET | \$7 per guest

Warm Chocolate Chip Cookie in a Mini Skillet with a Scoop of Vanilla Ice Cream.

LIVE CANNOLI BAR | \$2000

Guests can watch their own Cannoli built with flavors such as Oreo, Pistachio, Tiramisu, Chocolate Chip & Cappuccino.



Late Night Snack Stations

Priced per guest.
Served with disposable plates and utensils.

POPCORN | \$4

Assorted Popcorns with Nacho Cheddar, Garlic Parmesan, Butter, Cheesy Jalapeno, & Ranch Seasonings.
Kettle Corn, Caramel Corn, Cheesy Caramel Corn Blend, White Cheddar Corn, and Bacon, Cheddar & Salt Corn Blend.

CEREAL AND MILK | \$4

A variety of classic Cereals with Cold Milk.

SOFT PRETZELS | \$6

Warm Soft Pretzels with Toppings: Cinnamon Sugar, Caramel Sauce, Stone Ground Mustard,
Melted Cheese and Chocolate Sauce.

CHURROS | \$7

Warm Churros with Toppings: Cinnamon Sugar, Chocolate Sauce, Salted Caramel, Raspberry Sauce,
Powdered Sugar, and Vanilla Icing.

FRENCH FRIES | \$8

Classic, Waffle and Sweet Potato Fries with Toppings: Warm Cheese Sauce, Grated Parmesan, Ranch and
Cajun Seasonings, Bleu Cheese Dressing, Chipotle Mayo, Honey Mustard, and Barbeque Sauces.
(only available April – September)

GRILLED CHEESE | \$8

(Your choice of four)

Provolone Tomato & Pesto
Havarti Dill & Tomato
Cheddar, Bacon & Tomato
Provolone & Pepperoni

Swiss & Mushroom
Pepper Jack & Jalapeño
Gouda, Spinach & Onion
Three Cheese

SLIDERS | \$8

Angus Ground Beef Sliders with White Cheddar and Chipotle Mayo
& Slow Roasted Pulled Pork in Sweet Barbecue Sauce.

SOUTHERN CLASSIC | \$10

Southern Fried Chicken and Gourmet Baked Mac and Cheese.
Served with Hot Honey and BBQ Sauce.

GRILLED PIZZA | \$12

(Your choice of four)

Classic Three Cheese
Margherita
Veggie Lover
Goat Cheese & Arugula
Hawaiian
Meat Lover
Spinach & Feta

Sausage, Olive & Mushroom
Chicken, Bacon & Ranch
Barbeque Chicken & Caramelized Onions
Buffalo Chicken & Gorgonzola
Tomato Pesto
Broccoli & Sun-Dried Tomato

(only available April – September)

Bar Service Packages

Bar service can be provided from one to five hours.

OPEN BAR

Billed on a per person basis to the host.

Includes liquor liability insurance and certified bar staff.

<i>Priced per guest</i>	1 Hr	4 Hrs	4.5 Hrs	5 Hrs
Elite Bar	\$28	\$36	\$38	\$40
Local Bar	\$26	\$32	\$34	\$36
Premium Bar	\$24	\$30	\$32	\$34
Value Bar	\$20	\$26	\$28	\$29
Beer & Wine Bar	\$19	\$24	\$26	\$27

BRING YOUR OWN ALCOHOL | \$15 per guest
(caterer provides everything else**)

CASH BAR

Setup charge: \$3 per guest for Premium Bar / \$4 per guest for Local, Elite or Value Bar

Based on a per drink basis and charged directly to your guests.

Includes liquor liability insurance and certified bar staff.

Soda & Bottled Water \$1, Wine \$6-9, Beer \$5-6, Mixed Drinks \$8-11

Cash Bar with Complimentary Sodas and Waters for your guests: \$3 per guest

All Bars (including the Bring Your Own Alcohol Package) include the following:

Assorted Soft Drinks (Coca Cola, Diet Coke, Ginger Ale, Sprite, Tonic Water, Club Soda, Ginger Beer),
Juices (Orange, Pineapple, Grapefruit, Cranberry),
Grenadine, Sour Mix, Milk, Garnishes (Lemons, Limes, Cherries),
Crystal Cut Disposable Cups, Napkins, Stirrers, Ice,
Bartender(s), Liability, Setup and Break Down

UPGRADE OPTIONS

Priced per guest.

GLASSWARE FOR ANY BAR SERVICE (available until dance floor opens) | \$5

CUSTOM EDIBLE DRINK TOPPERS | \$2

CHAMPAGNE TOAST (includes champagne flutes) | \$5

WINE TOAST (includes wine glasses) | \$5

WINE SERVICE BY WAIT STAFF DURING DINNER

With Open Bar Package (2 pours, glassware included) | \$8

With Cash Bar Package (2 pours, glassware included) | \$12

Bar Service Packages

LOCAL BAR

Includes designated liquor, beer, and wine assortments. Products come from companies in or around the Rhode Island area, including Narragansett Brewery, Harpoon Brewery, Samuel Adams Brewery, Bully Boy Distillery, Whaler's Brewery, Newport Vineyard, Sons of Liberty, Newport Craft, and Triple 8 Distillery.

ELITE, PREMIUM & VALUE BARS

Includes designated liquor, beer, and wine assortments.

BEER & WINE BAR

Includes four types of Imported and Domestic Beer, and four types of Wine.

ELITE BAR

Ketel One
Ketel One Botanical
Hendricks's Gin
Malibu Rum
Gosling Rum
Casamigos Silver
Johnny Walker
Black Knob Creek
Gentleman's Jack
Kahlua
Cointreau
Amaretto
DiSaronno
Bailey's Irish Cream
Midori Peach Schnapps
Blue Moon
Bud Light
Stella Artois
Harpoon IPA

LOCAL BAR

Loyal 9
Loyal "cans"
Gale Force Gin
Bully Boy White Rum
Thomas Tew Rum
Bully Boy Whiskey
Nor'easter Bourbon
Triple Sec
Midori Peach Schnapps
Narragansett
Whaler's Rise APA
Sam Adams Seasonal
Harpoon IPA
Rising Tide
Great White
Great White Rosé
Gemini Red

PREMIUM BAR

Tito's
Tanqueray Gin
Malibu Rum
Captain Morgan
Espolon
Jack Daniel's
Jameson
Kahlua
Triple Sec
Bailey's Irish Cream
Midori Peach Schnapps
Narragansett
Bud Light
Sam Adams Seasonal
Corona
Pinot Grigio
Sauvignon Blanc
Merlot
Cabernet

VALUE BAR

Smirnoff
McCormick's Gin
Castillo White Rum
Castillo Spiced Rum
Jose Cuervo Silver
Seagram's 7
Jim Beam
Kahlua
Triple Sec
Bailey's Irish Cream
Midori Peach Schnapps
Narragansett
Bud Light
Pinot Grigio
Cabernet

BEER & WINE BAR

Narragansett, Bud Light, Sam Adams Seasonal, Corona
Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet



Brands/variety are subject to comparable change

Beverage Upgrades

DRINKS UPON ENTRANCE STATIONS

Priced per guest.

LEMONADE & ICED TEA | \$2

WARM APPLE CIDER | \$2

INFUSED WATER | \$2

Three Invigorating Infusions with Cool Cucumber Slices, Sweet Citrus, & Fresh Berries.

HOT CHOCOLATE BAR | \$3

Rich Cocoa with Toppings: Peppermint Sticks, Cinnamon, White and Dark Chocolate Chips, Mini Marshmallows, Whipped Cream, and Flavored Syrups (Pumpkin Spice, Caramel, Irish Cream, & Toffee Nut).

TO COMPLEMENT YOUR OPEN BAR

Pricing based on adding station to Full Open Bar Service

MARGARITAS

Offer your guests three of the following flavors:

Classic, Strawberry, Blood Orange, Mango, Watermelon,
Passion Fruit, or Raspberry.

Cocktail Hour: \$3 per guest

Entire Event: \$5 per guest

SANGRIA

House Made Red and White Sangria, Refrigerated
Overnight with Seasonal Chopped Fruit, Peach Brandy,
and Freshly Squeezed Juices.

Cocktail Hour: \$3 per guest

Entire Event: \$5 per guest

COUPLES' FEATURED DRINKS

Pick two cocktails to have featured:

Blueberry Vodka & Lemonade

Dark & Stormy

John Daly

Gin & Sparkling Grapefruit Juice

Vodka Pomegranate Lemonade

Pineapple Mango Rum Punch

Blue Hawaiian & Blackberry Whiskey Lemonade

Cocktail Hour: \$2 per guest

Entire Event: \$4 per guest

CRAFT CANNED COCKTAILS

Pick two options to have available at your bar:

(availability may vary)

Assorted High Noon

Assorted Truly

Assorted White Claw

Assorted Dogfish Head

Assorted Cutwater

Corona Tropical Punches

Arizona Spiked Iced Tea

Loyal 9 Lemonade & Bacardi Rum Punch

Cocktail Hour: \$4 per guest

Entire Event: \$6 per guest



Wedding Specials

MENU CARDS

We can provide personalized menu cards for each place setting. Cards are printed on white pearlized heavy cardstock in our standard fonts and include the couple's name, date, venue & menu selection.
\$1.50 per guest

BRIDAL SUITE MEAL PACKAGE

Packages for your bridal party while you get ready! We will provide to you 1 1/2 - 2 hours prior to your ceremony. Only available if ceremony and delivery are to be at the reception site. 6 person minimum.

LIGHT & FRESH | \$19 per guest

Fresh Cut Caesar Salad, Turkey, Chicken Salad, and Roasted Veggie Wrap, with Fresh Fruit Salad and Bottled Water.

THE CLASSICS | \$19 per guest

Fresh Cut Caesar Salad, Turkey Club, Chicken Caesar Wrap, and Classic BLT, with Red Bliss Potato Salad, Cookies & Brownies and Assorted Soda & Water.

OFF SEASON WEDDINGS

Enjoy a 10% discount off your entire bill during the months of January or February. Offer not valid towards rentals, some dessert options, labor, holiday rates or tax.

BUDGETING

We are experts at cutting costs and reducing waste, if you're looking for an event with an upscale feel at an affordable rate, call and speak with one of our Wedding Coordinators for ideas or accommodations.

