



392 DAVOL ST FALL RIVER, MA 02720

WEDDING PACKAGES

(MINIMUM 50 GUESTS)

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

CHAMPAGNE TOAST WITH STRAWBERRY FOR ALL GUESTS

COUPLE PROVIDED CAKE, SERVED WITH ICE CREAM

BASIC POLYESTER WHITE, BLACK OR CHAMPAGNE FULL LENGTH TABLE LINENS &
COLORED NAPKINS

COMPLEMENTARY FOOD TASTING FOR COUPLE

REDUCED RATE FOR VENDOR MEALS & CHILDREN PLATES

NOT INCLUDED IN WEDDING PACKAGES

ROOM RENTAL FEE \$1,000

OUTDOOR PATIO RENTAL FEE FOR COCKTAIL HOUR \$1,000 (OPTION, NOT REQUIRED)

****REQUIRED DAY OF COORDINATOR FEE \$250****

COORDINATOR IS RESPONSIBLE TO COORDINATOR TIMING OF EVENT DAY OF WITH
VENDORS & KITCHEN & MINIMAL SETUP.

****SET UP FEE \$150****

SETUP FEE FOR ADDITIONAL ITEMS INCLUDING CENTERPIECES, SPECIALTY TABLE
LINENS, NAPKINS, RUNNERS, NAPKIN RINGS, DESSERT TABLE, PHOTOS DISPLAYS,
OTHER DECOR, LIGHTING, ETC.

 ITEMS MAY BE REQUESTED GLUTEN FREE!

Prices do not include taxable 25% administrative fee, state/local food & beverage taxes



GOLD PACKAGE

STATIONARY DISPLAYS

Ⓞ CHEESE BOARD, Ⓞ FRESH FRUIT, Ⓞ CRUDITE & Ⓞ CHARCUTERIE DISPLAY
A Selection of Sharp Cheddar, Manchego, Pepper Jack, Havarti with Dill, Muenster, Smoked Gouda, Crackers, Pineapple, Honeydew, Cantaloupe, Watermelon, Grapes & Berries, Assorted Italian Meats, Artichoke, Olives, Assorted Seasonal Crudités with Red Pepper Aioli & Fresh Basil Dip

BUTLER PASSED HORS D'OEUVRES

Selection of Four

SOUP OR SALAD

Kale or Minestrone

Ⓞ New England Clam Chowder

Ⓞ Cucumber Ribbon Salad / Ⓞ Seasonal Salad

INTERMEZZO

House Sorbet or Port Wine Soaked Pineapple

CHOICE OF TWO ENTRÉES

Ⓞ **Pan Seared 8oz Salmon & Grilled Shrimp**
Limoncello cream sauce

Baked Stuffed Shrimp
Shrimp & Scallop Stuffing with Melted Butter

Grilled 8oz Filet Mignon & Baked Stuffed Shrimp
Rosemary Port Wine Sauce & Melted Butter

Ⓞ **Pan Seared Scallops & Filet Medallions**
Pesto Madeira Cream Sauce

Ⓞ **Roasted Prime Rib**
Served with Au Jus

Ⓞ **Pesto Chicken Breast**
Fresh Mozzarella & Balsamic Jam

ACCOMPANIMENTS

Choice of One Starch & One Vegetable

Yellow Rice/ Rice Pilaf/ Ⓞ Garlic Mashed Potatoes/ Ⓞ Roasted Red Bliss Potatoes/ Ⓞ Roasted Fingerling Potatoes

Ⓞ Seasonal/ Ⓞ Broccoli/ Ⓞ Zucchini & Squash/ Ⓞ Vegetable Medley/ Ⓞ Ratatouille/ Ⓞ Green Beans & Carrots/ Ⓞ Grilled Asparagus

DESSERT

Host provided wedding cake sliced & served with ice cream, coffee & tea

Plated \$135 per person or Family Style \$125 per person

Ⓞ ITEMS MAY BE **REQUESTED** GLUTEN FREE!

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SILVER PACKAGE

STATIONARY DISPLAYS

GF CHEESE BOARD, **GF** FRESH FRUIT & **GF** CRUDITE DISPLAY

A Selection of Sharp Cheddar, Manchego, Pepper Jack, Havarti with Dill, Muenster, Smoked Gouda, Crackers, Pineapple, Honeydew, Cantaloupe, Watermelon, Grapes & Berries, Artichoke, Olives, Assorted Seasonal Crudités with Red Pepper Aioli & Fresh Basil Dip

BUTLER PASSED HORS D'OEUVRES

Selection of Three

SOUP OR SALAD

Kale or Minestrone

GF New England Clam Chowder +\$3

GF Cucumber Ribbon Salad / Caesar Salad

INTERMEZZO

House Sorbet

CHOICE OF TWO ENTRÉES

Baked Stuffed Haddock

Seafood Stuffing & Mornay sauce

GF Grilled Statler Chicken Breast

Rosemary Olive Oil

GF 8oz Grilled Salmon

Passionfruit Vinaigrette

GF 10oz Bistro Steak

Bearnaise Sauce

GF 10oz Sirloin & 3 Grilled Shrimp

Brandy Peppercorn Cream Sauce

ACCOMPANIMENTS

Choice of One Starch & One Vegetable

Yellow Rice/ Rice Pilaf/ **GF** Garlic Mashed Potatoes/ **GF** Roasted Red Bliss Potatoes/

GF Roasted Fingerling Potatoes

GF Seasonal / **GF** Broccoli/ **GF** Zucchini & Squash/ **GF** Vegetable Medley/ **GF** Ratatouille/ **GF** Green

Beans & Carrots/ **GF** Grilled Asparagus +\$.50

DESSERT

Host provided wedding cake sliced & served with ice cream, coffee & tea

Plated \$125 Per Person or Family Style \$115 Per Person

GF ITEMS MAY BE **REQUESTED** GLUTEN FREE!

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BRONZE PACKAGE

STATIONARY DISPLAYS

GF CHEESE BOARD & GF FRESH FRUIT DISPLAY

A Selection of Sharp Cheddar, Manchego, Pepper Jack, Havarti with Dill, Muenster, Smoked Gouda, Crackers, Pineapple, Honeydew, Cantaloupe, Watermelon, Grapes & Berries

BUTLER PASSED HORS D'OEUVRES

Selection of Two

SOUP OR SALAD

Kale or Minestrone

GF New England Clam Chowder +\$5

GF Mixed Greens Garden Salad

INTERMEZZO

House Sorbet

CHOICE OF TWO ENTRÉES

GF Grilled 10oz Sirloin

Mushroom Demi-Glace

GF Grilled Chicken Breast

Pepper Lemon Wine Sauce

Seafood Stuffed Sole

Shrimp & Scallop Stuffing with Mornay Sauce

Baked Stuffed Chicken Breast

Portuguese Style, herb velutte

GF Pork Medallions

Madeira Cream Sauce

GF Panko Haddock

Lemon Cream Sauce

ACCOMPANIMENTS

Choice of One Starch & One Vegetable

Yellow Rice/ Rice Pilaf/ GF Garlic Mashed Potatoes/ GF Roasted Red Bliss Potatoes/

GF Roasted Fingerling Potatoes +\$1

GF Seasonal / GF Broccoli/ GF Zucchini & Squash/ GF Vegetable Medley/ GF Ratatouille/ GF Green

Beans & Carrots +\$1/ GF Grilled Asparagus +\$1.50

DESSERT

Host provided wedding cake sliced & served with ice cream, coffee & tea

Plated \$105 Per Person or Family Style \$95 Per Person

GF ITEMS MAY BE REQUESTED GLUTEN FREE!

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**HORS D'OEUVRES
BUTLER PASSED SELECTIONS**

CLAMS CASINO

GF CAPRESE SKEWERS

GF BACON WRAPPED SCALLOP

COCONUT SHRIMP

NEW ENGLAND STYLE CLAM CAKES

GF CHICKEN SATAY

GF BEEF SATAY

MINI CRAB CAKES WITH SPICY REMULADE

BUFFALO CHICKEN WONTON WITH BLUE CHEESE

MINI BEEF WELLINGTON

VEGETARIAN SPRING ROLLS

GF SHRIMP COCKTAIL SHOOTERS

SEAFOOD STUFFED MUSHROOMS

LOBSTER RANGOONS WITH ASIAN DIPPING SAUCE

SPINACH & CHEESE WRAPPED IN PHYLLO

GF ITEMS MAY BE **REQUESTED** GLUTEN FREE!

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