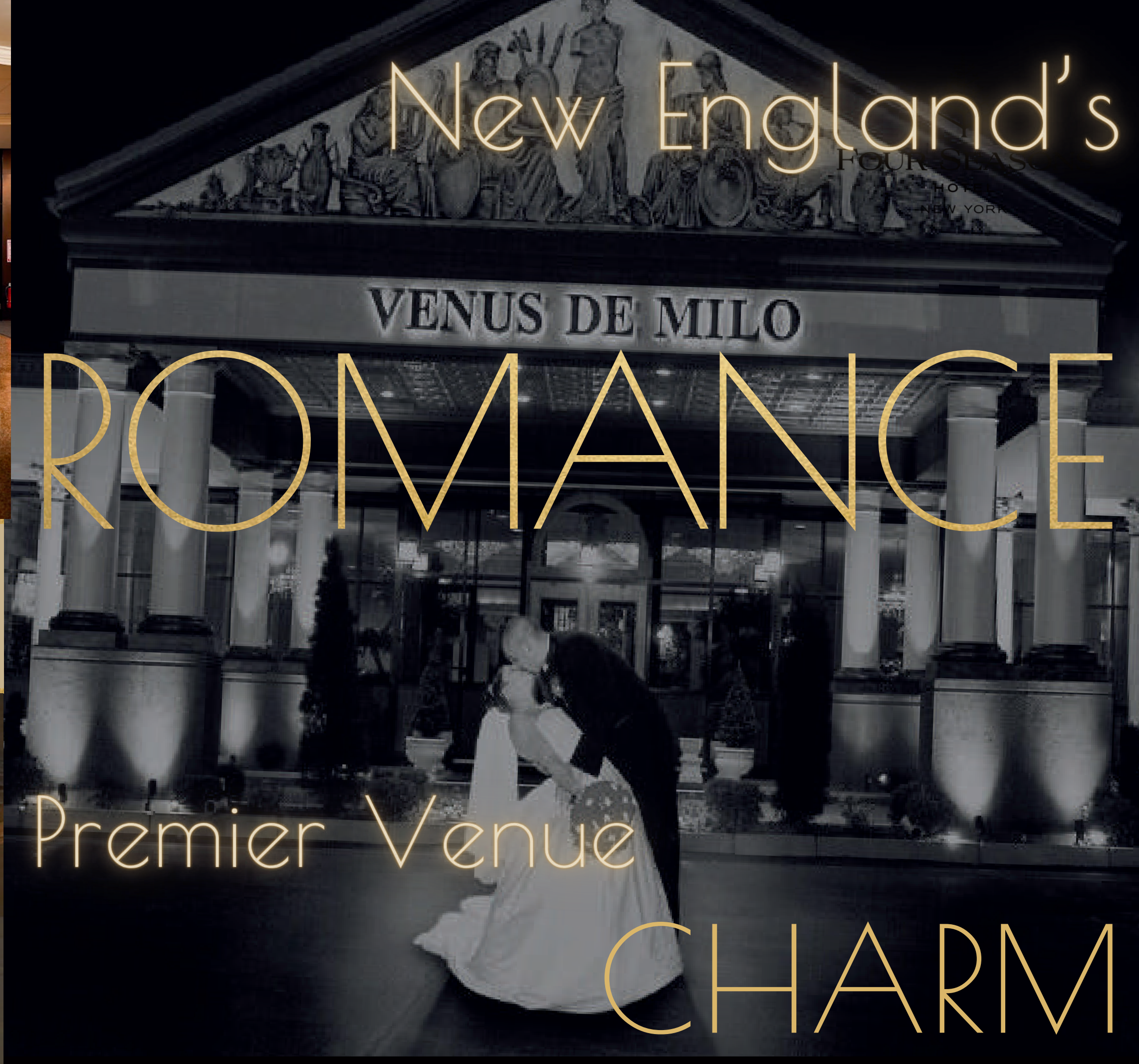




ICONIC WEDDINGS BY
VENUS DE MILO



New England's

ROMANCE

Premier Venue

CHARM



ICONIC
WEDDINGS

VENUE

TIMELESSLY

CHIC

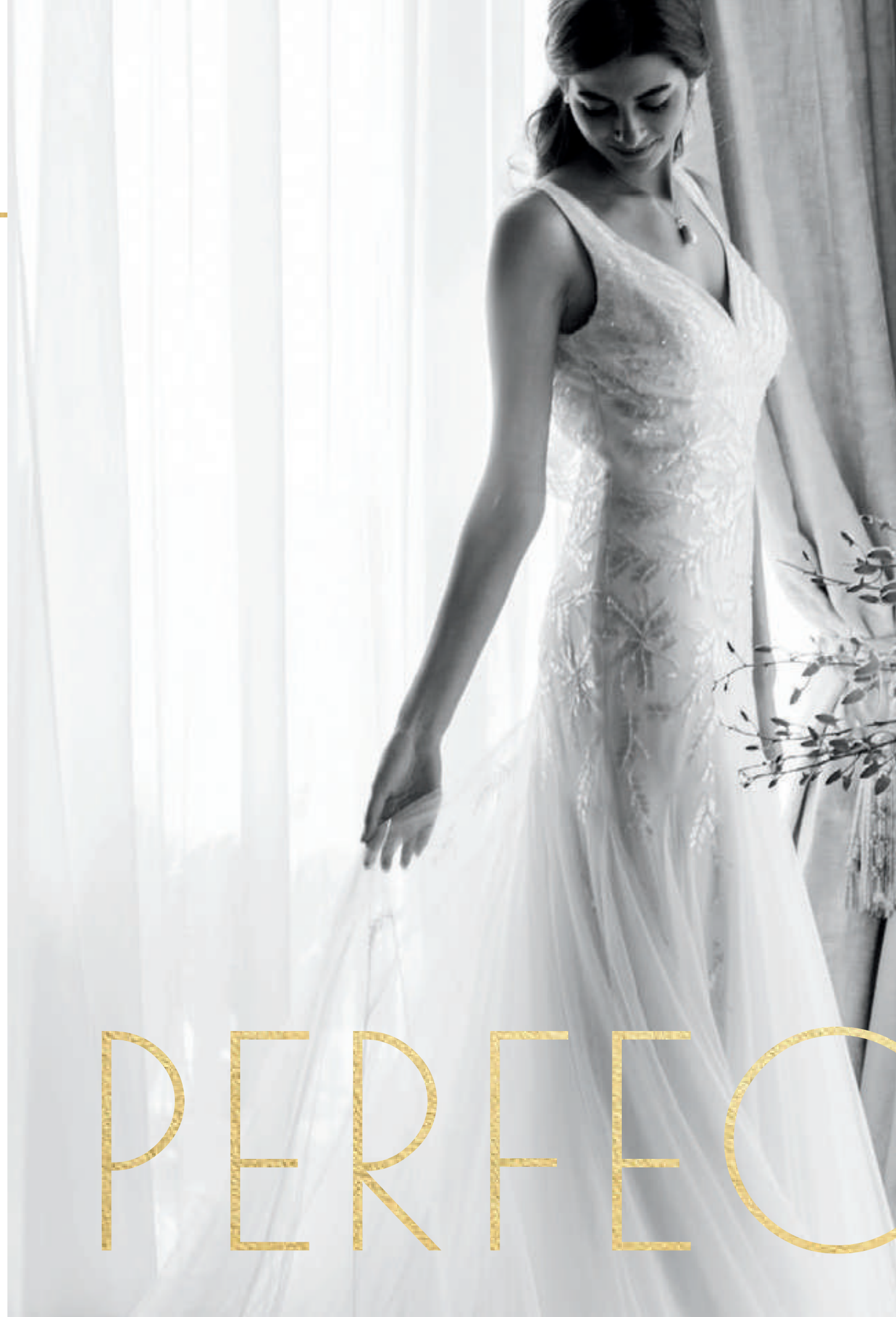
The Southcoast's only indoor venue with a modern big city hotel-like vibe and glamour. Paired with our widely acclaimed and Award Winning cuisine and gracious service, your wedding will be memorialized in the hearts your family and friends, forever.





ICONIC
WEDDINGS

WEDDING
PACKAGES



INDULGENCE PACKAGE

Pricing is Located Next to Your Entree
Selections

SELECTION OF FOUR PASSED HORS D'OEUVRES

CHEESE & CRACKER DISPLAY TABLE

CHAMPAGNE TOAST ROOM RENTAL

WEDDING COORDINATOR

HURRICANE LANTERN CENTERPIECES

EARLY ROOM ENTRY FOR VENDORS 3PM

OTHER STANDARD EVENT STAFF & SERVICES INCLUDED

PERFECTION



ICONIC
WEDDINGS

WEDDING
PACKAGES



THE OPULENCE PACKAGE

+\$25

OVER INDULGENCE PRICING

SELECTION OF SIX PASSED HORS D'OEUVRES

(INCLUDING TWO PREMIUM)

ONE HOUR OF BEER, WINE AND SODA

ROOM ROOM RENTAL

SELECTION OF ONE DISPLAY TABLE

CHAMPAGNE TOAST WEDDING CAKE GIFT

WEDDING COORDINATOR

COMPLIMENTARY UPLIGHTING EQUIPMENT**

HURRICANE LANTERN CENTERPIECES

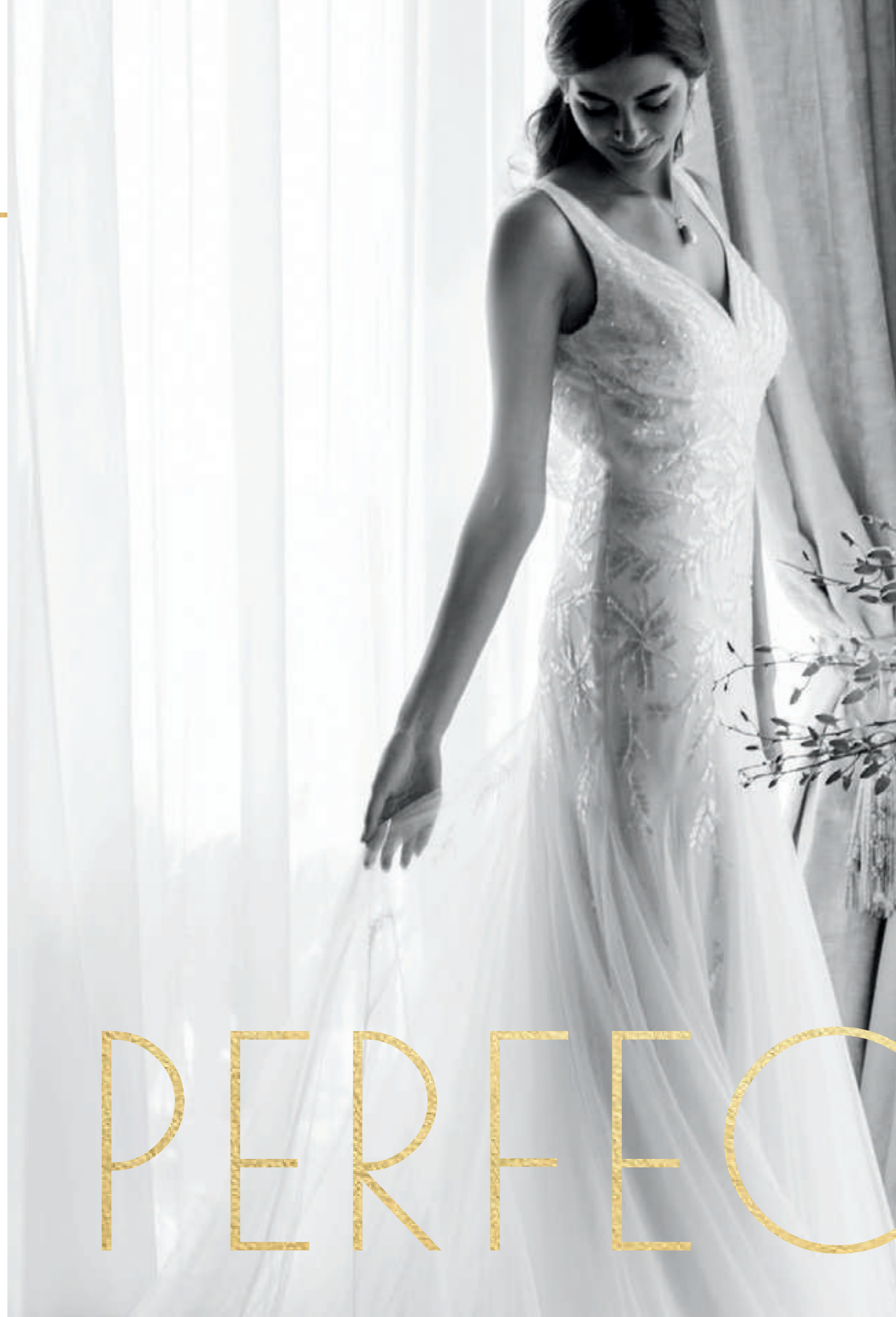
EARLY ROOM ENTRY FOR VENDORS 3PM

PERFECTION!



ICONIC
WEDDINGS

WEDDING
PACKAGES



THE LUXURY PACKAGE

+\$75

OVER INDULGENCE PRICING

- OPEN PREMIUM BAR (FOUR HOURS)
- SELECTION OF ANY SIX HORS D'OEUVRES
- SELECTION OF ONE DISPLAY TABLE
- ROOM RENTAL
- EVENT SPACE IS YOURS FOR ENTIRE DAY
- CHAMPAGNE TOAST
- WEDDING CAKE GIFT
- WEDDING COORDINATOR
- COMPLIMENTARY UPLIGHTING EQUIPMENT**
- HURRICANE LANTERN CENTERPIECES

PERFECTION

CUISINE YOU LOVE

MENU



OUR CULINARY PROGRAM HAS MAINTAINED THE VERY SAME DECADENT AND AWARD WINNING CUISINE SINCE CHEF JOSEPH DEROSA IN THE EARLY 1960'S. WE TAKE PRIDE IN BEING ONE OF VERY FEW HIGH VOLUME VENUES THAT STILL RUNS A LARGELY FROM-SCRATCH KITCHEN. TODAY, LAUDALINO "LARRY" ALMEIDA CARRIES ON OUR TRADITIONS.

HORS D'OEUVRES

MENU

Avocado Crunch Smoked Chipotle, Lime, Salt Cracker

Stuffed Mushroom Onion, Herbs, Cheddar

Chinese Vegetable Spring Rolls Sweet Chili Sauce

Crispy Mozzarella, Marinara

Smoked Burrata Ball Tomato, Mint, Pesto

Crispy Mac & Cheese, Truffle Oil

Melon Wrapped Prosciutto

Venus Stuffies Venus Stuffing, Butter, Onion, Chourico

Buffalo Chicken Bites Bleu Cheese

Chourico Stuffed Mushroom Portuguese Stuffing

Chef Larry's Meatballs Beef, Pork, Herbs, Brown Butter

Chourico Puff Chourico, Venus Stuffing, Herbs

Clams Casino Bacon, Lemon-Rosemary Aioli

Coconut Chicken Pineapple-Mango Chutney

Crispy Coconut Shrimp, Pineapple-Mango Dip

Individual Shrimp Cocktail

Grilled White Shrimp, Cold & Blackened, Chipotle Aioli

White Shrimp Wrapped in Cured Bacon Pepper Cheese

Smoked Bacon Wrapped Scallop Maple, Honey

Scallop, Lemon-Rosemary

Scallop Au Gratin, Parmesan, Garlic, Shallot, Butter 1/2 Shell

Crispy Crab Cake, Chipotle-Lime Aioli

Mini Lobster Roll, Lemon, Micro Celery

Lobster Stuffed Mushroom, Venus Stuffing, Lobster Tail

Tuna Tartare Wonton Spoon, Chili, Wasabi, Ponzu

Smoked Salmon, Cucumber, Crème Fraiche Onion

Prosciutto Wrapped Peach Arugula, Vanilla

Crispy Beef Rilette Horseradish Crema

Lobster Tail Venus Cracker Topping, Butter, Lemon OR

Chilled, Tarragon Crème Fraiche +\$\$MKT

Indulgence Package: Select 4 from the left

Opulence Package: Select 4 or more from the left and 2 from the right

Luxury Package: Select any 6

All prices are subject to an Administrative Fee of 20% and State & Local Taxes. Please inform your event specialist of any food allergies. The Administrative Fee is utilized by the restaurant to cover expenses related to your function, and does not represent a tip or service charge for employees. *These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

COCKTAIL DISPLAYS

MENU

Deluxe Cheese & Crackers

Chef's Selection of Cheddar, American, Dill and Pepper Jack. Assorted Spreads and Crackers

Farmhouse Cheese

Chef Selected Local & Imported Artisan Cheeses
Aged Cow, Goat & Sheep Milk
Soft Ripened, Washed Rind, Semi Firm, Bleu Jams,
Fresh Grapes, Clover Honey Baguette, Artisan
Crackers

Charcuterie Board

Chef Selected New England & European Cured Meats
Smoked, Air Dried, Salt Cured
Pickled Vegetables
rain Mustard, Dijon Mustard

Mediterranean

Traditional Hummus

Marinated Cremini Mushrooms, Herbs, Shallots
Fire Roasted Peppers, Garlic, Oregano

Marinated Artichokes, Fennel, Chili Flake Aged Balsamic, Extra
Virgin Olive Oil

RAW BAR +\$\$

Chilled Jumbo Shrimp, Cocktail Sauce, Lemon \$4 each

*Local Oysters on Ice, Mignonette \$3.5 each

*Littleneck Clams on Ice, Cocktail Sauce, Lemon \$3 each

Cracked Native Lobster, Remoulade, Cocktail Sauce \$MKT

Two Oyster Shuckers

400 Piece Min required for shuckers.

30 days minimum notice required, based on availability.

Sushi may be sourced upon request based on availability

ASK ABOUT OUR CAVIAR SERVICES!!

Indulgence Package: Deluxe Cheese & Cracker

Opulence Package: Choice of 1

Luxury Package: Choice of 2

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PLATED 4-COURSE

MENU

*Plated 4-Course Dinners are served with Bread & Butter and Coffee will be offered after dinner is served. **All Prices are INDULGENCE PACKAGE PRICING**
A selection of 2 entrees and a vegetarian, price of the highest entrée will apply. Final entrée guest count due 14 days prior to the event.

FIRST COURSE: Select One

Venus de Milo Minestrone Soup

Regionally Acclaimed

Venus de Milo Chicken Rice Soup

Smooth, Hearty, Buttery

Lobster Bisque +\$6 per person

Velvety Scratch Made Bisque, Lobster Tail

SECOND COURSE: Select One

Garden Salad

Mixed Greens, Ripe Cherry Tomato, Red Onion,
Cucumber, Black Olives, Vinaigrette

Hearts of Romaine

Shaved Parmesan, Focaccia Croutons, Lemon, Caesar
Vinaigrette

Baby Arugula Salad

Backyard Farms Cherry Tomato, Pine Nuts, Shaved

ENTRÉE POULTRY

\$69

Oven Roasted Turkey

Venus Sausage Stuffing, Cranberry, House Gravy

Chicken Piccata

Lemon, Capers, Butter, Rosemary

Chicken Parmesan

Pounded and dipped into our Seasoned Batter, San Marzano
Tomato Sauce, Parsley

Chicken Francaise Add \$3

Crispy Chicken, Butter, Lemon, White Wine, Garlic, Lemon-Butter Sauce

Stuffed Chicken Breast

Roasted with Sausage Stuffing, Dollop of Barbecue, Delicate Butter Gravy

Chicken Parmesan

Lightly Breaded and Dipped, Lemon-Olive Oil Vinaigrette, San
Marzano Tomato Sauce

Chicken De Milo Add \$5

Buttered Asparagus, Garlic and Red Pepper, wrapped in a chicken breast
and baked in crispy Pastry Puff. Served with a Delicate Butter Gravy



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PLATED 4-COURSE

All Prices are INDULGENCE PACKAGE PRICING

MENU

ENTREES MEAT

Roasted Pork Loin \$69

Herb Crusted Tenderloin, Port Wine Demi Glaze

Marinated Portuguese Steak \$74

Choice Sirloin, Chef Larry's Portuguese Sauce, Marinated Peppers

Roasted Prime Beef Rib-Eye \$74

72 Hour Dry Aged Choice Rib-Eye, Charred Seasoning, Au Jus

Sirloin Steak \$74

Oven Roasted & Buttered Choice Sirloin

Filet Mignon \$82

Choice Beef Tenderloin

Surf & Turf: Choose one of each \$85

Rib-Eye of Beef George's Banks Jumbo Scallops

Sirloin Steak Jumbo White Shrimp

Choice Beef Tenderloin Deep Water Lobster Tail

Sirloin, Rib-Eye, and Filet allow choice sauce:

Burgundy - Mushroom - Béarnaise - Lemon Herb Butter

ENTREES SEAFOOD

Most Seafood is accompanied by Delicate Venus Buttery Crumbs, Lemon, White Wine

Slow Baked Boston Scrod \$69

Flakey

Slow Baked Jumbo White Shrimp (FIVE) \$73

Brined

Sole Stuffed with Jonah Crabmeat Stuffing \$73

Sweet Jonah Crab, Butter, Venus Seafood Stuffing, Newburg Sauce

Scallops Nantucket \$75

George's Banks Sea Scallops

Lobster Tail \$95

Colossal Deshelled 8oz Deep Water Whole Tail

Venus de Milo Baked Stuffed Lobster

1.5LB, 2.5LB or 3.5LB \$MKT

Hard Shell Prepared Lobster, Venus Buttery Crumbs, Seasoning, Stuffed with Deep Water Lobster Tails



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THE CUISINE

MENU



ENHANCEMENTS

MENU

DECOR

Floor Length Linens

White, Black or Ivory

\$1 per person

Table Runners

Semi Sheer - standard colors

\$15 per table

Chiavari Chairs

Gold

\$2 per person

Clear/Black/White Chiavari Chairs

\$5 per person

Chargers

Gold or Silver.

\$2 per person

Uplighting

Based on Space

Starts at \$500

Ice Sculpture

Based on Design

Starts at \$600

10' LED TREE ROOM CENTERPIECE

\$800 each

*Pricing only applies to weddings booking 12 months in Advance

VENDORS

We have long standing relationships with virtually every type of vendor you will be looking to use, along with specialty vendors that can add just the right unique twist to impress your guests.

WHITE GLOVE SERVICE

Feel the luxurious difference of having one staff member per table, assisting your guests in their every need.

CEREMONY

We offer many spaces that can accommodate ceremonies of every kind.

PRIVATE ACCOMMODATIONS

We offer many different combinations of private spaces in our venue for you and your inner circle.

HAVE AN EXTRAVAGANT DESIGN IN MIND?

We have the ability and partnerships to transform any of our spaces to bring your vision to life. ASK OUR TEAM!

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OUR COMMITMENT

MENU

FOR OVER 60 YEARS, OUR PROCESSES AND RECIPES HAVE BEEN PASSED DOWN AND REMAIN UNCHANGED, PRODUCING FOOD THAT HAS BEEN REGIONALLY APPLAUDED.

WE UNCOMPROMISINGLY BUY HIGH QUALITY INGREDIENTS AND BELIEVE THAT WE SERVE THE BEST VERSION AND QUALITY, OF OUR CUISINE. OUR TEAM WILL ALWAYS PREPARE FOR YOU, WITH CARE, GRACE AND INTENTION.

WE CAN'T WAIT TO CELEBRATE WITH YOU!

-THE VENUS DE MILO CULINARY TEAM