



PRIVATE EVENTS

114 Water Street

Plymouth, MA 02360

508.830.0001



GENERAL INFORMATION

- To reserve the Private Event Room a 50-guest minimum is required. If you fall below the 50-person guest count a \$2,500.00 food & beverage minimum will be imposed.
- A date cannot be held until the \$500.00 Room Fee is paid and the Private Event Contract is signed. *The Room Rental Fee is refundable within 14 days of the event date.*
- The Function Room capacity for seated events is 70 guests for a plated menu and 60 guests for a buffet menu due to space limitations related to room set-up. Standing event/cocktail-style event capacities vary.
- Function times are available 12:00-4:00PM and 6:00-10:00PM. Saturdays and Sundays, we also offer 11:00AM-3:00PM.
The Function Room is available for set-up 90 minutes prior to your event.
- A \$100.00 Bartender/Coordinator Fee is required for all events. (Larger events may require additional bartenders and fee, per management discretion).

-For your guests, you may offer to do the following-

1. *Open Bar- billed on consumption*
2. *Limited Open Bar- allows for a dollar amount limit, the amount of time the bar is open for, or the specific alcohol available.*
3. *Cash Bar in which guests will pay the bartender for their beverages. A limited open bar allows an adjusted dollar amount, the amount of time the bar tab is open, or the choice to pick specific alcohol.*

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

- For an additional \$100.00 fee, linens may be ordered, this includes *white tablecloths and a napkin color of your choice*.
- Decorations and centerpieces are not included. We do not allow confetti, open flame candles, tape or tacks on our windows or walls. A \$250 cleaning fee will be applied to the final event bill for the use of confetti or other outside materials that create the need for beyond-the-ordinary clean-up by our staff.
- Our house music is capable of being played in the Function Room. Outside entertainment is permitted as well, inquire with the Event Manager.
- Buffet meals for children are \$12.95 per child, we also have a separate children's menu available upon request. Children must be included in the final guest count.
- Per Board of Health, buffet food must be discarded after 120 minutes and cannot be taken home by guests.
- **7 days prior to the event, the final guaranteed guest count, food choice, bar choice, and linens must be confirmed.**

****Plated entrée counts must also be provided 7 days prior to the event.**

You will be responsible for the number of guests guaranteed.

- Payment is due on the day of the event. The final bill will include an automatic 20% Server Gratuity, 7% Meals Tax on the food total, and a 3% Administration Fee to help us cover a portion of the increase in goods and labor.
- We accept all major credit cards or cash as payment. We do not accept personal checks.
- ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

BRUNCH BUFFET

\$38.00 PER PERSON

Fresh Fruit Salad

Mini Bagels and Assorted Muffins

French Toast

Scrambled Eggs

Bacon, Ham, and Sausage

Home Fries

Chicken Broccoli Verdicchio

Baked Haddock

Coffee, Tea & Juice Included

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Signature Brunch Bevy's

Mimosa Bar

4 Bottles of champagne, assorted juices (orange, cranberry & pineapple)

Glasses garnished with an orange slice

\$130

Additional champagne bottles \$36.00 each

Bloody Mary Bar

House bloody mix, Tito's vodka

Accompanied by

Celery stalks, fresh horseradish, Worcestershire sauce, Applewood bacon, fresh lemons & limes,
and bleu cheese stuffed olives cucumber coins,

\$16.00 per person

Sangria Tower

Red- house recipe

White- house recipe

\$200.00 per tower

LUNCH/DINNER BUFFET

\$45.00 PER PERSON

New England Clam Chowder

Caesar Salad or Garden Salad with Italian Dressing

Choice of Pasta:

Chicken, Broccoli Verdicchio
Penne, Mushrooms, white wine garlic

Pasta Carbonara

Penne, sweet peas, crispy pancetta,
reggiano crema

American Primavera

Penne, seasonal vegetables, choice of
house made marinara or white wine
garlic

Choice of Entrée:

New England Baked Haddock
Fresh Fine Breadcrumbs, Herbs, Lemon
Butter

Panko Chicken

Seasoned crumbs, sweet marinara,
mozzarella, or lemon-wine sauce

Delmonico Potatoes

Seasonal Mixed Vegetables

Enhancements

Beef Tips with House Marinade

may be added onto the buffet in place of entree option listed above for an additional \$5.00 pp

Lobster Bisque in place of N.E Clam Chowder

\$5.00 per person additional

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PLATED ENTRÉES

\$50.00 PER PERSON

New England Clam Chowder

Garden Salad with Italian Dressing or Caesar Salad

Choice of Two Entrées

Schrod Imperial:

Baked schrod topped with medium shrimp and scallops with a lobster sherry cream sauce

Pan Seared Salmon:

Lemon Beurre Blanc

71 Chicken:

Stuffed chicken breast with long grain rice and vegetables.

Topped with Chardonnay wine sauce

King Cut Slow- Roasted Prime Rib: (minimum of 10 orders)

Rosemary, Garlic, Natural Jus

Beef Tips:

Hand cut, House Marinade

Delmonico Potatoes & Seasonal Mixed Vegetables

Homemade Apple Crisp with Granny Smith Apples, Vanilla Ice Cream, Caramel & Fresh Whipped Cream

Enhancements

Lobster Bisque in place of N.E Clam Chowder

\$5.00 per person additional

Lobster Carbonara

\$10.00 per person additional

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APPETIZER BUFFET

\$40.00 PER PERSON

\$5.00 per person/per additional appetizers

Cheese & Cracker Display

Choose Three Appetizers:

Seafood Stuffed Mushrooms

Coconut Shrimp

Vegetable Spring Rolls

Macaroni and Cheese Fritters

Mini Arancini

Caprese Skewers

Short Rib Wellington- horseradish crema

Italian Style Meatballs

Chicken Tenders or Wings

(Buffalo, Teriyaki, or Plain)

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STATIONARY DISPLAYS

Cheese Display

An Assortment of cheeses, crackers & traditional accompaniments
\$10 per person

Charcuterie Board

Prosciutto, soppressata, salami, whole grain mustard and baguettes
\$15 per person

Carving Stations

Virginia Baked Ham

Prime Rib

Roast Tenderloin of Beef

Mkt Pricing

Chef attendant required \$150.00 per attendant

Raw Bar Boat

Northeast oysters, shrimp cocktail, littleneck clams

Appropriate accompaniments

Mkt Pricing

Chilled Vegetable Crudit 

Carrots, celery, cucumbers, peppers & grape tomatoes

Accompanied by bleu cheese & ranch dressing, roasted red pepper hummus

\$10 per person

Fresh Fruit

Grapes, sliced melon, sliced pineapple, strawberries & blueberries

\$10 per person

Mini Assorted Pastries

A variety of assorted America, Italian, and French Pastries

\$100.00 per 3 dozen

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LOBSTER BOIL

SERVED BUFFET STYLE

\$70.00 PER PERSON

New England Clam Chowder
Garden Salad with Italian Dressing
Sliced Watermelon
Steamed 1 ¼ Pound Lobster
Littleneck Clams
Shrimp
Mussels
Red Bliss Potatoes
Corn on the Cobb

BAKED STUFFED LOBSTER

\$95.00 PER PERSON

New England Clam Chowder
Garden Salad with Italian Dressing
2 LB New England Baked Stuffed Lobster
*Stuffed with steamed claws, scallops & seafood stuffing, topped with broiled
shrimp, hot butter*
Delmonico Potatoes
Sautéed Garlic Green Beans

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CUSTOM CAKES & CUPCAKES

Should your event require a custom cake or more casual decorative cupcakes, we can make the process easy for you!

Our talented in-house baker is available to work directly with you to customize professional cakes and cupcakes for all occasions.

With years of experience, she would be happy to show you examples of her prior work!

These cakes will be designed to your specifications, stored with us and displayed for you in our private room at the time of your event.

Your entire special event kept in-house from start to finish for a seamless experience!

Let us know if we may be of assistance. We will make the personal introduction and the design process will begin right away!