



# 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 is 90 guests and may change based on menu selections exp. Buffet station or sit down menu.
- 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.
  - Our house music is able to be 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, PER MANAGEMENT DISCRETION.

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# 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 Buerre 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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