

38 Water Street, East Greenwich Rhode Island 02818 EMAIL: finnsharborside@gmail.com finnsharborside.com 401-884-6363



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Thank you for considering Finn's Harborside for your upcoming special occasion. Finn's is a family owned business which offers beautiful banquet facilities for a variety of functions. Our spacious upstairs features large bay windows, overlooking beautiful Greenwich Cove whether it is for breakfast, lunch or dinner functions. We can accommodate parties of up to 125 guests. We have an extensive menu that services a vast variety of banquet needs. We take pride in our reputation for exceptional service, quality food and beverages for gatherings of all sizes and varieties.

Any further questions or requests regarding our facility can be answered by arranging an appointment. At that time we will gladly show you our facility and help you plan your important event.

We look forward to hearing from you.

Thank you,

Finn's Harborside

## **Event Contract**

- Our Main Dining Room is available for functions with a capacity of up to 125 guests.
  A \$150.00 deposit is required in order to reserve the date.
  This deposit ensures the date and the time of your function.
  The \$150.00 deposit will be credited to the final bill.
  All deposits are non-refundable. In the event of a cancellation no money will be refunded unless the date is re-booked.
- Final menu selections are required 10 days in advance, along with the total number of guests.
- A \$1 per person linen charge
- A \$75 Fee for Wedding Cake Cutting
- 3% Convenience fee will be added to the final bill if a credit/debit card is used for payment.
- A \$50 fee for bartender per 50 guests
- Prices subject to change
- Table arrangement will be done prior to the event please do not move furniture during the event
- Each event is allotted 4 hours additional time will incur additional charges
- Coffee & Tea is included in the breakfast buffet only

## Decorations

- You can bring the following into the restaurant:
  - Balloons
  - Streamers
  - Flowers
  - Favors Non alcoholic only
  - Specialty Cake

You may arrive 1 hour early to decorate.

We do not allow confetti of any kind.

Print Name:	 	 
<b>~</b> .		
Signature:_		 

## Reserving A Date

- Our Main Dining Room is available for functions with a capacity of up to 125 guests.
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# Appetizer Menu

STATIONARY PLATTERS Peel & Eat Shrimp Platter - Four Shrimp Per Person Cheese & Cracker Display Assorted Fresh Fruit Vegetable Crudites Antipasto Display	per 100 guests \$250 \$260 \$220 \$200 \$400	per 50 guests \$140 \$130 \$130 \$125 \$225
PASSED APPETIZERS Beef Skewers Chicken Skewers Shrimp Skewers Mozzarella, Tomato, Prosciutto Skewers Scallops Wrapped in Apple Wood Bacon Chowder & Mini Clam Cake Mini Lobster Mac & Cheese Spanikopitas Mini Quiche Coconut Shrimp Cocktail Franks Wrapped in Puff Pastry BLT Bites Buffalo Chicken Bites Bruschetta Crustini	per 100 pieces \$250 \$200 \$260 \$260 \$295 \$350 \$350 \$140 \$175 \$160 \$145 \$175 \$160 \$145	per 50 pieces \$135 \$125 \$150 \$125 \$160 \$175 \$175 \$90 \$95 \$90 \$80 \$95 \$100 \$90
STATIONARY APPETIZERS Jumbo Shrimp Cocktail Oysters On The Half Shell Littlenecks On The Half Shell Chicken Wings Clams Casino Mozzarella Sticks Seafood Stuffed Mushrooms Cracker Stuffed Mushrooms Mini Meatballs	per 100 pieces \$250 \$225 \$175 \$110 \$200 \$135 \$175 \$145	per 50 pieces \$140 \$130 \$90 \$65 \$115 \$90 \$120 \$90 \$80
PIZZA DISPLAY Cheese, Pepperoni, Vegetable, Buffalo Chicken, Margarita, BBQ Chicken (Half Sheet Pan)  FINGER SANDWICHES - CHOICE OF: Chicken Salad, Tuna Salad, Ham Salad or Turkey Lobster Salad Hot Prime Rib Slider	\$16 per pizza \$3 per sandwich \$6 per sandwich \$6 per sandwich	

## Breakfast Buffet Menu

Minimum requirement of 30 persons

#### OPTION #1

Scrambled Eggs

(Choice of 1)

Ham, Bacon or Sausage

Home Fries

Belgian Waffles with Strawberries and Homemade Whipped Cream

> Fresh Fruit Medley Coffee or Tea

> > \$22 per person

#### OPTION #2

Egg, Cheese & Veggie Frittata (Choice of 1)

Ham, Bacon or Sausage

Home Fries

(Choice of 1)

Belgian Waffles with Strawberries and Homemade Whipped Cream, French Toast or Pancakes

> Fresh Fruit Medley Coffee or Tea

\$24 per person

#### OPTION #3

Your Choice of Eggs

(Choice of 2)

Ham, Bacon or Sausage

Home Fries

(Choice of 1)

Belgian Waffles with Strawberries and Homemade Whipped Cream, French Toast or Pancakes

Fresh Fruit Medley
Assorted Danish Pastries
Coffee or Tea

\$26 per person

## Brunch Buffet

Minimum requirement of 30 persons

Include choice of Baked Scrod, Chicken Marsala or Chicken Française.

With a choice of Vegetable or Salad

\$32 per person with Option 1 & 2

\$34 per person with Option 3

#### Additional Selections available:

Ham, Bacon or Sausage	\$2.00 per person
Assorted Mini Quiche	\$2.00 per person
Assorted Muffins	\$1.50 each
Danish	\$1.50 each
Carafe of Juice	\$10.00
Mimosa	\$7.00 per person
Bloody Mary Pitcher	\$25.00
Sangria Pitcher	\$25.00

#### Non-refundable Deposit Required for Confirmation

On All Banquets - One check, 8% Tax plus 20% Gratuity

Minimum guaranteed attendance and entree counts must be received 10 days prior to the event.

If attendance falls below the guaranteed number the customer will be charged.

# **Buffet Menu**

#### Minimum requirement of 30 persons

All buffets include fresh rolls & butter, tossed green garden salad or Caesar salad

#### Choose from the following:

#### **Seafood Entrees**

Baked Scrod Lemon Dill or Balsamic Salmon Baked Stuffed Shrimp - 2 per guest Lobster Mac 'n Cheese Frutti di Mare Seafood Alfredo

#### Beef / Pork Entrees

Sliced Roast Beef with a Demi Glaze Pork Tenderloin Medallions Baked Spiral Ham with Raisin or Pineapple Sauce Beef Braciole

#### Poultry Entrees

Stuffed Chicken Chicken Francaise Chicken Marsala Chicken Parmesan

#### Italian Entrees

Baked Ziti (Meatless) Meatballs with Sauce Lasagna Eggplant Parmesan Baked Stuffed Jumbo Shells

#### Choice of Starch

Oven Roasted Potatoes
Boiled Red Potatoes
Rice Pilaf
Red Bliss Garlic Mashed Potatoes
Baked Potato

### Choice of Vegetable

Baby Carrots Tarragon Broccoli & Roasted Red Peppers Green Bean Almondine Oven Roasted Zucchini & Summer Squash Vegetable Medley

## Vegetarian Choices:

Pasta Primavera Penne with Pink Vodka Sauce Eggplant Parmesan

**Choice of 1 Entrees \$30** 

**Choice of 2 Entrees \$32** 

**Choice of 3 Entrees \$35** 

Prime Rib Carving Station add \$8 per person

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## Banquet Menu

(Minimum requirement of 30 persons)

# Choices: Cup of Chowder OR Choice of Tossed Salad or Caesar Salad

# ENTREES (Choice of Three Entrees)

Slow Roasted Prime Rib (12oz)	\$28
Filet Mignon (8oz)	\$30
Surf & Turf (6oz Filet)	
(2 Baked Stuffed Shrimp)	
Boiled or Baked Stuffed Lobster	\$Market Price
Lemon Dill or Balsamic Salmon	\$25
Baked Stuffed Shrimp (4)	\$32
Baked Seafood Platter	\$30
(2 Baked Stuffed Shrimp, Cod and Scallops)	
Baked Scrod (8oz)	\$24
Boneless Stuffed Chicken (8oz)	
Chicken Parmesan (8oz)	
Chicken Française (8oz)	
Chicken Marsala (8oz)	

All Entrées served with starch and a choice of vegetable.

Assorted Desserts available \$4 per person

Coffee or Tea \$2 per person

#### Non-refundable Deposit Required for Confirmation

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Minimum guaranteed attendance and entree counts must be received 10 days prior to the event.

If attendance falls below the guaranteed number the customer will be charged.

Advisory: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.

Please advise your server of any allergies or dietary restrictions.

# Enhance your Special Occasion

Champagne Toast	Full Glass \$6.00	Half Glass \$3.00	per person
Pitcher of Soda			\$10
Mimosa Bar		\$7	per person
Sangria Pitcher			\$25 each
Bloody Mary Pitcher			\$25 each
Soda (12oz)			\$2.00 each
Juice Carafe			\$10
Bartender Fee			\$50
DJ's available upon request			Mkt price
DJ Sound System Only			\$100
Coat Room Attendant			\$50
Ceremonial Arch			\$50
Buffet Attendent			\$25
Television Rental for Slide Sh	ow		\$25
Cake Cutting Fee		\$1	per person
Chair Covers with Sashes		\$2	per person
Coffee & Tea Station		\$2	per person

