



Thank you for considering Finn's Harborside for your upcoming special occasion! Formerly known as Harbourside Lobstermania, we underwent an ownership change in May 2013. The Finns have been working on the East Greenwich waterfront since the early 1900s in the shellfish industry. Currently owned and managed 3rd and 4th generation Finns, our blood, sweat, and tears have gone into this establishment. In the past years, we have renovated, redesigned, and reimagined the typical RI seasonal waterfront restaurant business model. Instead of halting our business in the Fall and Winter months, we strive to stay open year-round by producing quality food and beverages in our family-friendly atmosphere.

At Finn's, you'll come for the food and stay for the view whether it's in our upstairs dining room that can accommodate 125 guests, outside on our deck with a full bar and some of the best views in EG that can accommodate 250+ guests, or on our side deck perfect for engagement or cocktail parties.

This booklet will help navigate you through our extensive menu that services a vast variety of your banquet needs. We take pride in our reputation for exceptional service, quality food and beverages for gatherings of all sizes and varieties with some of the best views in East Greenwich.

We look forward to hearing from you.

Thank You,

The Finn Family

Starters

*Minimum order quantity of 25 per item
Order in denominations of 5*

Stationary Platters

CHEESE & CRACKER	4
ASSORTED FRESH FRUIT	3.5
CRUDITÉS	3
MOZZARELLA, TOMATO & PROSCIUTTO	3.5

BEEF SKEWERS	4.5
CHICKEN SKEWERS	3
GRILLED VEGETABLE SKEWERS	4
SHRIMP SKEWERS	4
COCONUT SHRIMP	2.5
SHRIMP COCKTAIL	MKT\$
SHRIMP POTSTICKERS	3
CLAMS CASINO	3.25
CRAB RANGOON	3.5
BACON WRAPPED SCALLOPS	4.25
CHOWDER & MINI CLAM CAKES	4
STUFFED MUSHROOMS	3.25
PRETZEL BITES	2.5
CHICKEN WINGS	2.5
FRIED MOZZARELLA	2
BRIE & RASPBERRY EN CROÛTE	4.5
PEAR & BLEU CHEESE PHYLLO	4.5
MINI MEATBALLS	2.5
SPANAKOPITA	2.25
DEVEILED EGGS	2.5
MINI QUICHE	2
COCKTAIL FRANKS	2
BRUSCHETTA CROSTINI	3
STEAK & CHEESE EGGROLLS	4
FLATBREADS	16ea
ASSORTED CHIPS & DIPS	4.5
Buffalo Chicken, Spinach Artichoke, Queso	

Sandwiches & Wraps

TURKEY & CHEESE, CHICKEN, TUNA OR HAM SALAD	4
ROAST BEEF & CHEESE	5
CHEESEBURGER SLIDERS	4.5
LOBSTER SALAD	MKT

Breakfast Buffet

Minimum requirement of 25 guests

Standard

ASSORTED DANISH	
FRUIT SALAD	
SCRAMBLED EGGS	
APPLEWOOD SMOKED BACON OR SAUSAGE LINKS	
HOME FRIES	
JUICE STATION	
COFFEE & TEA STATION	26

Superior

ASSORTED DANISH	
FRUIT SALAD	
EGG, CHEESE & VEGETABLE FRITTATA	
APPLEWOOD SMOKED BACON	
SAUSAGE LINKS	
HOME FRIES	
BELGIAN WAFFLES WITH FRESH STRAWBERRIES	
JUICE STATION	
COFFEE & TEA STATION	32

Additional Options

BAGEL BAR	3
FRENCH TOAST	2
PANCAKES	2
BELGIAN WAFFLES	2
ASSORTED DONUTS	

Brunch Selections

BAKED COD	8
CHICKEN PARMESAN	8
CHICKEN LÍMON	8
PENNE & MEATBALLS	6
ADDITIONAL SIDE	5

All Events - One check, 20% gratuity plus 8% tax

Buffet

Minimum requirement of 25 guests

All Buffets include bread & butter, garden salad or caesar salad

ONE ENTREE	32
TWO ENTREE	40
THREE ENTREE	47

Seafood

STEAMED LITTLENECKS
BAKED COD
GRILLED SALMON
BAKED STUFFED SHRIMP

Pasta

CHEESE TORTELLINI & MARINARA
BOLOGNESE
PENNE & MEATBALLS
RAVIOLI WITH PINK VODKA SAUCE

Beef

SLICED ROAST BEEF
TENDERLOIN TIPS
BRAISED SHORT RIBS
BEEF BOURGUIGNON

Poultry

STUFFED CHICKEN
CHICKEN LÍMON
CHICKEN MARSALA
CHICKEN PARMIGIANA

Vegetarian

PASTA PRIMAVERA
EGGPLANT PARMIGIANA
GRILLED SEASONAL VEGETABLES
VEGETABLE RAVIOLI

Choice of Starch

ROASTED FINGERLING POTATOES
RICE PILAF
LYONNAISE POTATOES
GARLIC MASHED POTATOES
SCALLOPED POTATOES

Choice of Vegetable

ROASTED BRUSSELS SPROUTS
GREEN BEAN ALMONDINE
ROASTED SEASONAL VEGETABLES
BROCCOLI & ROASTED RED PEPPERS
CARROTS TARRAGON

Additional Options

CLAM BAKE Lobster, cod, littlenecks, red & sweet potatoes, chourico, corn	MKT\$
STEAK FRY Choice sirloin, baked Potato, corn on the cob	MKT\$
TEAM PASTA PARTY (For school or youth teams only, Available Mon-Thurs) Family Style - Pasta, Meatballs, Salad, Garlic Bread	20

All Events - One check, 20% gratuity plus 8% tax

Banquet

*Minimum requirement of 25 guests
Three entree maximum per event*

SLOW ROASTED PRIME RIB (15 person minimum)	MKT
SURF & TURF Tenderloin Tips or Petite Filets and Baked Stuffed Shrimp or Sauteed Shrimp	MKT
TENDERLOIN TIPS	28
BOILED OR BAKED STUFFED LOBSTER	MKT
LINGUINE & CLAMS	25
GRILLED SALMON	28
BAKED STUFFED SHRIMP	32
BAKED COD	28
BAKED SCALLOPS	32
BONELESS STUFFED CHICKEN	26
CHICKEN PARMIGIANA	26
CHICKEN LIMON	26
CHICKEN MARSALA	26
BOLOGNESE	24

Choice of Starch

ROASTED FINGERLING POTATOES
RICE PILAF
LYONNAISE POTATOES
GARLIC MASHED POTATOES
SCALLOPED POTATOES

Choice of Vegetable

ROASTED BRUSSELS SPROUTS
GREEN BEAN ALMONDINE
ROASTED SEASONAL VEGETABLES
BROCCOLI & ROASTED RED PEPPERS
CARROTS TARRAGON

Additional Selections

SALAD, BREAD & BUTTER	5
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All Events - One check, 20% gratuity plus 8% tax

Enhance your Event

BEVERAGE

OPEN BAR SERVICE

Host assumes charges based on consumption with 20% gratuity added to the total beverage tab.

DRINK TICKET SERVICE

Each guest receives a predetermined number of tickets. Each ticket is equivalent to one alcoholic beverage of any price. 20% gratuity is added to the total beverage tab.

WINE SERVICE Pair your meal with a wine selection. Wine list available upon request.

CASH BAR

Guests are responsible for their own beverage purchases, including tax & gratuity.

PITCHER OF SANGRIA	25
MIMOSA BAR Per Person	10
COFFEE & TEA STATION Per Person	2
CHAMPAGNE TOAST Per Person	8
PITCHER OF SODA	10

DESSERT

Minimum Order Quantity of 25. Maximum of Three Different Items

NY CHEESECAKE	4
FLOURLESS CHOCOLATE TORTE	4.5
LIMONCELLO CAKE	4
RED VELVET CAKE	5
CARAMEL CRUNCH CAKE	6
CHOCOLATE LAVA CAKE	6
CARROT CAKE	5
ASSORTED CUPCAKES Chocolate Truffle, Red Velvet, Vanilla Bean	4.5
COOKIES & BROWNIES	4

All Events - One check, 20% gratuity plus 8% tax

Enhance your Event

ENTERTAINMENT

IN-HOUSE DJ	MKT
DJ SOUND SYSTEM	100
DANCE PARTY SPEAKER	50
TELEVISION	25
PODIUM	25
MICROPHONE & SPEAKER	25

MISCELLANEOUS

ADMIN FEE Non Negotiable	50
LINEN CHARGE Non Negotiable	2
BARTENDER FEE Non Negotiable (Per Bartender)	50
CHAIR COVERS Per Chair	2
SPECIALTY CAKE CUTTING FEE	75
ADDITIONAL HOUR Room Charge	250
WEDDING ARCH	50
BUFFET ATTENDANT	50

All Events - One check, 20% gratuity plus 8% tax

Event Contract

The following information will assist you in maximizing the Finn's Harborside event services to best accommodate your needs for a successful memorable event:

DEPOSITS, DIRECT BILLING, PAYMENTS

INITIAL: _____

A \$250 non-refundable initial deposit is required in advance to reserve the date and time of your event. Event start time slots: 10am-1pm or 5pm-8pm. \$250 will be credited to the final bill the day of the event. All events are billed on one final bill the day of the event and include 8% tax and 20% gratuity of the subtotal of the bill.

FUNCTION SPACE

INITIAL: _____

Function space will be discussed in initial appointments with the event coordinator. One (1) hour is allotted for each event for setup. Any additional time for setup will incur a **\$100 per hour charge**. Each function space is allotted four (4) hours for the set event, additional time will incur a **\$250 per hour charge**. No confetti of any kind is allowed in any function space. If cleanup is excessive for the function space, there will be a **\$250 charge** added to the bill. Table setup must be submitted to event coordinator no less than 14 days prior to event. Under no circumstance can tables be moved during event setup time.

It will be the sole right and discretion of Finn's Harborside to reassign space if the original space designated is unavailable or inappropriate to the function set-up, attendance, or other unforeseen reasons, to accommodate the best interests of all patrons of the restaurant. In addition, we cannot guarantee ideal space will be available to accommodate increase in attendance or space intensive set-ups not communicated at contract origination.

FOOD & BEVERAGE

INITIAL: _____

Final guest count and requested menu must be submitted to event coordinator no less than **14 days prior to event**. An invoice will be sent to the function sponsor and once approved no revisions will be made after final guest count and menu has been submitted. Due to health, safety, and alcoholic beverage laws of Rhode Island, Finn's Harborside must supply all food and beverage. No food and beverage may be removed from the event area at any time prior to, during, or after the event.

ALCOHOLIC BEVERAGES

INITIAL: _____

When alcoholic beverages are served, we require that beverages be dispensed only by our servers and bartenders. The alcoholic beverage license requires proof of age, and guests may be requested to show no more than (1) current picture identification, such identification must be issued by an agency of a domestic or foreign government. Finn's Harborside may refuse alcoholic beverage service to any person who, in the server or bartender's judgment, appears to be intoxicated. No beverages of any kind (including water bottles) may be brought into the restaurant by any patron, or any patron's guests or invitees, without special written permission from the event coordinator. Last call of each event is given 30 minutes prior to event end time.

TAX & SERVICE CHARGE

INITIAL: _____

Food & Beverage prices are subject to sales tax and service charge. Current RI sales tax is eight percent (8%) and the service charge (Gratuity) is twenty percent (20%) on all functions. Tax-Exempt organizations must furnish tax-exempt paperwork within (14) days prior to the event, or applicable taxes will be charged to the client.

PAYMENT

INITIAL: _____

An invoice will be sent via email to you prior to the event. The function sponsor agrees that by signing the check for food, beverage, and/or other services, they acknowledge that there is no dispute over such services and the sponsor is solely responsible for payment of the total amount due. Payment is due at the conclusion of the event. Direct billing is not an option. We accept credit cards, company/personal checks and cash.

LOSS, DAMAGE & LIABILITY

INITIAL: _____

You and/or your organization agree to be responsible for any damage done to equipment or function room during the time the function room is under your control, including damage or excessive clean-up made necessary by florists, decorators, or outside agencies during set-up or tear-down, excluding any damage caused by Finn's Harborside. Finn's Harborside will not be responsible for the loss or damage of articles left in the function room, before, during, or after the function. Finn's Harborside will not be responsible for any loss, damage, or injury that may occur to the function sponsor, its guests or attendees of the function, or to the property, from any cause whatsoever, prior to, during, and at the closing of the catered function. Finn's Harborside shall be excused from and shall not be liable for failure to perform this contract due to acts of God, labor issues, fire, flood, explosion, earthquake, or any other causes beyond its control, or interfering with performance, whether enumerated herein or not, to the extent that any of the foregoing actually prevent Finn's Harborside from performing hereunder.

DATE & TIME OF EVENT:

FUNCTION SPACE:

CLIENT SIGNATURE:

DATE:

BANQUET EVENT ORDER FORM

FOR OFFICE USE ONLY

CONTACT NAME:

DATE OF EVENT:

PHONE NUMBER:

EVENT TYPE:

EMAIL:

LOCATION:

GUEST COUNT:

DEPOSIT:

COURSE	#	ITEM	TIME	NOTES

DRAFT

FINAL

DATE:

SIGNATURE: