



CATERING GUIDE

Thank you for your interest in our catering services. We are flexible with menu and event design, so feel free to ask for substitutions and custom designed menus. Our sister property the Oar also has some incredible dishes we can add into the options upon request. Included with all of our menus are our Coordination Services. We have been hosting events for over forty years and would be happy to share our experience and expertise with you to help make your event perfect!

Our menus are subject to the following:

- **All sample menus are priced for on-site events. We no longer do off-site catering.**
- **We are able to offer buffet style events with no size restrictions. We are only able to offer plated style events for groups of thirty or fewer guests.**
- **Catering Guide menus include plates, glassware and silverware for groups up to 100 guests. For groups over 100, you will need to arrange for all serviceware through an outside vendor.**
- **Catering Guide menus include the use of the furniture inside and on the decks at all properties. Any additional furniture, décor & ceremony seating would need to be arranged through an outside vendor with prior approvals.**
- **Table linens and napkins are not included in our pricing and we do not have them available. You will need to arrange for these through an outside vendor.**
- **7% Sales Tax & 1% Food & Beverage Tax**
- **20% Service Charge for any events that require bar and/ or serving staff. The service charge is not a gratuity. Staff is paid an hourly wage**
- **18% Gratuity based on Food & Beverage total will be added to all event bills.**
- **All of Our space is available from Mid May through end of September.**



COMMON QUESTIONS ABOUT OUR SITES & POLICIES

Q: How many guests can your sites accommodate?

**A: Narragansett Inn: Interior Dining Room: up to 50 guests & North Covered Porch: up to 50 guests (60 more tight)
1661 Inn: Covered Dining Room: up to 50 guests (60 more tight). Lower Patio roughly 40 guests but is not covered.**

Q: Do we have a facility fee?

A: Narragansett Inn: There is a \$1,000.00 facility fee to utilize the porch, dining room and lawn. There is a \$2,000.00 facility fee if a tent will go on the lawn or for groups with more than 100 guests.

**1661 Inn: \$2,000.00 fee for all events.
Farm & Gardens: \$1,000.000 Facility fee**

Q: Is there a fee to have a ceremony on site?

A: There is no fee for the ceremony. There may be additional charges for special requests or additional services. We do not have chairs for a ceremony.

Q: May we bring in an outside caterer?

A: Yes. However, there are some restrictions and associated fee's for outside caterer.

Q: What is the cost for bar charges?

A: Please see our Catering Bar Information Sheet for current pricing.

Q: May you provide your own liquor?

A: For all events at any of our sites, you are not permitted to bring in your own beverages.

Q: Do you have a minimum number of guests required?

A: There is no minimum guest count required for our properties. However, the following minimum bill requirements apply:

**Narragansett Inn: \$5,000.00 Minimum
1661 Inn: \$10,000.00 Minimum (Brunch Excluded)**

Q: What time may events start and end?

A: Narragansett Inn: Events may start at noon and must be over by 9:00pm. Outdoor music must end by 9:00pm and this time frame is strictly enforced by the town.

1661 Inn: 12pm-8pm. No live music allowed.

Q: Do you offer children's meals?

A: We offer a children's meal such as pasta with butter, pasta with red sauce or chicken fingers for small children for your event. One selection per event may be offered.

Q: What is your Event Deposit policy?

A: We require an initial \$2,000.00 deposit to secure a date at any of our properties. Your final menu is due about two months prior to your event. At this time, we will provide you with a sample bill. 90% of the sample bill will be due at this time. All deposits are non-refundable.

Q: Do you have any room rental requirements?

A: Narragansett Inn: there are no room rental requirements.

1661 Inn: Mitchel Cottage and Deering room are required to be rented for all evening events. (Some flexibility based on time of the year.)

Q: Can I create a room block for additional rooms?

A: We do not offer traditional room blocks. However, you may book as many rooms as you would like and our regular policies would apply. We do not offer discounted room rates. If you choose to block/book rooms, you will need to provide us with room assignments and contact information for the guests and your guests would need to reimburse you directly for any portion that they are paying. We do charge 100% deposit upon time of booking.

Q: Are there public restrooms at the Narragansett?

A: Yes, there are two public toilets. Groups of 75 people or more have to arrange for portable toilets.

CATERING BAR OPTIONS

TOP SHELF HOSTED BAR: \$30.00/person per hour.

Grey Goose & Titos vodka, Bacardi rum, Mt. Gay rum, Jack Daniels, Dewars scotch, Tanqueray gin, Don Julio Blanco tequila, Kahlua, B&B, Bailey's Irish Cream. Pinot Grigio, Cabernet Sauvignon, Rose & Champagne. Budweiser, Bud Light, Corona & Whaler's. Beer and Wine chosen off of Oar Menu.

PREMIUM HOSTED BAR: \$25.00/person per hour

Titos vodka, Bacardi rum, Jim Beam, Dewars Scotch, Gordon's gin, Jose Quervo tequila, House Pinot Grigio, Cabernet Sauvignon & Champagne, Budweiser, Bud Light, Corona & Whaler's Rise.

BEER AND WINE HOSTED BAR: House Chardonnay, Cabernet Sauvignon & Champagne, Budweiser, Bud Light, Corona & Whaler's Rise.

GUEST UNDER 21 & VENDORS: are charged at flat \$10.00 fee for the event.

CHAMPAGNE TOAST: is available at \$6.00 per person. (Not included in hosted bar options)

****All bar selections can be altered to add special requests choices at an upcharge.**

***For On-Site Events our liquor license and insurance does not allow you to bring your own liquor, beer or wine.**

****All brands are subject to change to a comparable brand. We will try to accommodate special requests and additional brands are sometimes available. Additional Premium liquors are available at a surcharge.**



BUFFET OPTIONS

"CHICKEN & RIBS" BUFFET

\$60.00 per person

**Assorted Mesclun Greens Salad with House Vinaigrette
Rolls & Butter**

**St. Louis Ribs with Barbecue Sauce
Roasted Chicken Legs, Thighs, Wings & Breasts
Seasonal Fresh Vegetable
Roasted Red Potatoes**

"BACKYARD" BUFFET

\$65.00 per person

**Assorted Mixed Greens Salad with House Vinaigrette
Rolls & Butter**

**Grilled Mahi Mahi with Fruit Salsa
Roasted Chicken Legs, Thighs, Wings & Breasts
Seasonal Fresh Vegetable
Roasted Red Potatoes**

"SUMMERTIME" BUFFET

\$70.00 per person

**Assorted Mixed Greens Salad with House Vinaigrette
Rolls & Butter**

**Prime Rib au Jus
Roasted Salmon with Pesto Crema
Seasonal Fresh Vegetable
Roasted Red Potatoes**

"SUNSET" BUFFET

\$90.00 per person

**Assorted Mixed Greens Salad with House Vinaigrette
Rolls & Butter**

**Roasted Tenderloin (8 oz/person) with Cabernet Demi-Glace
Grilled Swordfish with Citron Blanc
Seasonal Fresh Vegetable
Roasted Red Potatoes**



HORS D'OEUVRES SELECTIONS

(4 dozen minimum order per type)

\$36.00 PER DOZEN

Hot

Brie and Anjou Pear Crostini: melted brie and fresh pears
Wild Mushroom Vol au Vents: sautéed mushrooms in puff pastry
Spanakopita: spinach & feta in phyllo dough
Sausage en Croute mild Italian sausage: in puff pastry with Dijon sauce
Alsatian Onion & Applewood Smoked Bacon Tartlet
Ham & Cheese Pinwheels
Marinated Beef Tips: with horseradish dipping sauce

Cold

Caprese Skewers: with mozzarella, basil & fresh tomatoes
House-made Salmon & Cream Cheese Mousse: in cucumber cup
Roasted Artichoke & Crab Compote: in phyllo cup with lemon aioli
Curried Chicken Salad: with raisins and almonds in a mini bouchee
Roasted Chicken with sweet corn & black bean salsa: in phyllo cup & topped with avocado cream

\$44.00 PER DOZEN

Hot

Clams Casino: bacon, peppers, and onions baked with butter
Apple-wood Smoked Bacon Wrapped Scallops
Beef Tenderloin "Wellington": mushroom duxelle & puff pastry

RAW BAR (price per piece, served with cocktail sauce & lemon) – market price will apply

Jumbo Shrimp Cocktail, (size = 16/20 per pound) – \$4.00

Littleneck Clams on the Half-Shell - \$3.00

Oysters on the Half-Shell - \$3.00

All prices are subject to market price fluctuations.

STATIONARY HORS D'OEUVRES

(Price per person – 10 person minimum)

Vegetable Crudités - \$3.50: A colorful mélange of seasonal vegetables complimented with a creamy herb dip

Baked Brie: wrapped in puff pastry with warm berry compote - Small (10 guests): \$50.00

Hummus Platter - \$4.50: Served with assorted fresh vegetables & toasted pita chips (4 oz./person)

Assorted Cheese Platter - \$6.00: Cheddar, Swiss & Muenster with grapes & crackers (4 oz./person)

Stromboli : pesto, spinach & mushroom; sausage & mozzarella or ham, broccoli & cheddar (12" Stromboli): \$30.00

Sushi Platters: A Full Selection of Sushi Platters from The Oar is available...custom pricing

WE TRY TO UTILIZE LOCAL & SUSTAINABLE FOOD PRODUCTS AS OFTEN AS POSSIBLE.

