



H A R B O R  
L I G H T S

## Harbor Lights Weddings

While our bayside location and unrivaled combination of amenities make Harbor Lights one of Rhode Island's most distinctive wedding destinations, our food service stands apart.

We offer an infinite variety of menu choices and service styles sure to inspire and satisfy you most imaginative wedding plans and the most discriminating palate.

Our team of wedding coordinators, chefs and service staff is an assembly of experienced professionals dedicated to assuring that every detail is true to your vision and expectation.

Our promise is to deliver a Harbor Lights wedding experience that will be the most unforgettable occasion of your new life together.

If you can dream it, we can do it...like no one else.

It is the customer's obligation to inform the server about any food allergies

All functions are subject to a twenty-one percent administrative fee and sales tax of eight percent.  
Items and prices are subject to change without notice until written guarantee is confirmed.

# Harbor Lights Platinum Wedding Package

**\$85 per person ++\***

**Minimum of 100 guests**

## Reception Hour

*Based on One Hour of Service - Five pieces per person, total*

*Chose Three from Selection One and Two from Selection Two*

### *Selection One*

Mini BLT Cup, Basil Aioli  
Buffalo Chicken Shot  
Local Sausage Stuffed Mushrooms  
Roasted Mushrooms "Escargot"  
Pork + Cheese Quesadilla – Sweet + Spicy Onion  
Gourmet Grilled Cheese with Pear, Ham + Gruyere  
Sticky Chicken Skewer  
Mini Pulled Pork Sliders, Kale Slaw  
Tomato, Olive + Mozzarella Skewer  
Chicken Shawarma Skewer, Tzatziki  
Grilled Polenta with Wild Mushroom  
Asian Spring Rolls with Ginger Dipping Sauce  
Mini Fried Chicken Slider, Buttermilk Ranch Mayo  
Curried Chicken Salad, Grapes + Almonds in Endive Spear  
Steak + Cheese Eggroll  
Mini Beef Tenderloin, Horseradish Dijon  
Bite Size Tacos, You Pick  
Hawaiian Beef Skewer, Roast Pepper Sauce  
Grilled Watermelon + Feta Skewers  
Asparagus + Asiago in Phyllo  
Tomato Bisque Shooter, Grilled Cheese Soldier

### *Selection Two*

Stout Braised Short Rib, Mini Biscuit  
Chicken + Waffles, Tabasco Honey  
Roasted Pork Belly, Smoky-Scallion Vinaigrette  
Crab + Corn Fritters, Smokey Remoulade  
Mini Crab Cakes with Chipotle Mayo  
Passed NE Clam Chowder + Cakes  
Mini Fish 'n' Chips – House-made Remoulade  
Lollipop Lamb Chops, Honey-Mint  
Tuna Tartar, Cucumber + Sesame-garlic Sauce  
Lobster + Dill on Homemade Potato Chip  
Seared Ahi Tuna with Wasabi on Wonton  
Shrimp Cocktail Shots, Cocktail + Sweet Chili Sauce  
Tuna Tartar, Cucumber + Sesame-Garlic Sauce  
Deep Fried Mussels, Basil-Curry Aioli  
Beef Carpaccio Crostini, Chimichurri  
Lobster Mac + Cheese Bites  
BBQ-Bacon Wrapped Shrimp, Pepper Jack  
Mini BLT Lobster Rolls on Buttered Brioche  
Oven Roasted Clams, Garlic Butter, Chorizo + Bread Crumbs  
Smoked Salmon on Johnnycake, Capered Cream Cheese  
Blackened Beef + Watermelon Skewer  
Scallops Wrapped in Bacon

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All functions are subject to a twenty-one percent administrative fee and sales tax of eight percent.

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*Choose A Display*

### **Tuscan Antipasto Display**

Selection of Tuscan-style Charcuterie and Cheeses, paired with Marinated and Roasted Vegetables, Garlic-White Bean Dip, Tapenades, Olives, Pepperoncini, House-made Focaccia and Artisan Crackers with Infused Olive Oil

*OR*

### **Farmstead Cheese Display**

Imported and Domestic Cheeses to include Imported Swiss, Brie, New England Cheddar, Great Hill Blue and Peppered Goat Cheese served with French Bread and Traditional Crackers

*OR*

### **Spreads, Dips + Veggies**

Artichoke-Parmesan Spread, Buffalo Chicken-Blue Cheese Dip, Garlic-White Bean Dip, House-made Hummus and Mom's Secret Clam Dip with Fresh Seasonal Veggies, Grilled Bread and Fried Tortillas

### **Champagne Toast**

*presented with the Season's Best Strawberries*

### **Starters**

*Please select one starter*

*Add a Second Course for \$3 per person*

New England Best Clam Chowder

Seasonal Bisque, Puff Pastry Crouton

White Bean and Kale Soup with Chorizo and Grilled Crouton

Cucumber-Watermelon Gazpacho

Grilled Chicken and Orzo

Traditional Lobster Bisque *(additional \$5 per person)*

Boston Bibb and Watercress with Toasted Quinoa, Ricotta-Goat Cheese Crouton

and Pomegranate-Lime Vinaigrette

Spinach and Frisee with Button Mushroom, Rosemary Toasted Almonds, Red Onion

and Fresh Strawberry Vinaigrette

Antipasti Salad with Fresh Greens, Tomato, Olive, Aged Provelone, Prosciutto, Pepperoncini, Red Onion

and White Balsamic Vinaigrette

Caprese Salad with Mozzarella, Fresh Basil and First Press Olive Oil

Mixed Seasonal Greens with Flash Grilled Apples, Sunflower Seeds and Blue Cheese Vinaigrette

Kale and Arugula with Fig, Crispy Prosciutto + Chickpeas

and Grain-Mustard Vinaigrette

BLT Salad of Green Leaf Lettuce, Smoked Bacon, Tomatoes, Red Onions and Green Goddess Ranch Dressing

Caesar Salad with Grilled Croutons

Garden Salad with Balsamic Vinaigrette

Penne Pasta with Traditional Marinara

Blue Crab Ravioli with Shrimp and Lobster Americaine *(additional \$3 per person)*

### **Intermezzo**

*Please add \$3 per person*

Lemon, Raspberry or Cucumber Sorbet

Fresh Seasonal Fruit Cup

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All functions are subject to a twenty-one percent administrative fee and sales tax of eight percent.  
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## Entrees

*Please select two Entrees – a third can be added for an additional \$10 per person*

### **Worcestershire Glazed Tenderloin of Beef**

*Shallot-Mushroom Gravy or Truffle Demi Glace*

### **Stuffed Statler Chicken**

*Artichokes, Spinach and Provolone, Garlic Cream Sauce  
Feta, Walnut and Mushrooms, Maderia-Onion Reduction*

### **Grilled Filet of Beef, Bearnaise**

### **Surf and Turf**

*Petite Filet of Beef, Twin Truly Jumbo Stuffed Shrimp*

*Add Truly Jumbo Stuffed Shrimp to any entree (additional \$8 per person)*

### **Pan Seared Boneless Chicken Breast**

*Marsala-Mushroom, Lemon-Caper Picatta or Overnight Tomato, Artichoke and Spinach*

### **Roasted Pork Loin**

*Fresh Herb Chimichurri or Classic Cider Gravy*

### **Seared Atlantic Salmon**

*Maple-Ginger Glaze or Roasted Garlic, Leek + Potato Cream*

### **Miso-Seared Cod, Maitre d' Butter**

*Add Butter Poached Lobster (additional \$5 per person)*

### **Blue Crab Ravioli**

*Shrimp and Lobster Americaine*

### **Traditional Baked Cod with Cracker Crumbs and Lemon**

### **Seasonal Vegetable Galette, Tomato Cream**

### **Triple Mushroom Ravioli**

*Spinach and Roasted Mushroom Cream*

### **Grilled Vegetable Ravioli**

*House Marinara, Wilted Arugula*

### **Accompaniments**

*Please select two accompaniments*

Smashed New Potatoes – Roasted and Tossed with Spinach

Creamy Roasted Garlic Whipped Potatoes

Roasted Red Bliss Potatoes – Secret Seasoning

Potato Gratin – Sweet Onion and Gruyere

Jasmine Rice, Hint of Ginger

Wild Rice Pilaf, Sautéed Trinity

Chef's Seasonal Vegetable

Shaved Brussel Sprouts, Dried Cranberries and Bacon

Roasted Green Beans, Shallot Butter

Roasted Asparagus, Lemon Zest

Cauliflower Gratin, Herbed Bread Crumb

### **Artful Presentation of Your Wedding Cake**

*Let us cut and present your cake with a scoop of Vanilla Ice Cream and Seasonal Berries*

Freshly Brewed Regular, Decaffeinated Coffee and Assorted Teas

***\*price is per person, exclusive of room rental and alcoholic beverages***

*It is the customer's obligation to inform the server about any food allergies*

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# Harbor Lights Gold Wedding Package

**\$75 per person ++\***

**Minimum of 100 guests**

## Reception Hour

*Based on One Hour of Service - Three pieces per person, total*

*Chose Two from Selection One and One from Selection Two*

### *Selection One*

Mini BLT Cup, Basil Aioli  
Buffalo Chicken Shot  
Local Sausage Stuffed Mushrooms  
Roasted Mushrooms "Escargot"  
Pork + Cheese Quesadilla – Sweet + Spicy Onion  
Gourmet Grilled Cheese with Pear, Ham + Gruyere  
Sticky Chicken Skewer  
Mini Pulled Pork Sliders, Kale Slaw  
Tomato, Olive + Mozzarella Skewer  
Chicken Shawarma Skewer, Tzatziki  
Grilled Polenta with Wild Mushroom  
Asian Spring Rolls with Ginger Dipping Sauce  
Mini Fried Chicken Slider, Buttermilk Ranch Mayo  
Curried Chicken Salad, Grapes + Almonds, Endive  
Steak + Cheese Eggroll  
Mini Beef Tenderloin, Horseradish Dijon  
Bite Size Tacos, You Pick  
Hawaiian Beef Skewer, Roast Pepper Sauce  
Grilled Watermelon + Feta Skewers  
Asparagus + Asiago in Phyllo  
Tomato Bisque Shooter, Grilled Cheese Soldier

### *Selection Two*

Stout Braised Short Rib, Mini Biscuit  
Chicken + Waffles, Tabasco Honey  
Roasted Pork Belly, Smoky-Scallion Vinaigrette Crab +  
Corn Fritters, Smokey Remoulade  
Mini Crab Cakes with Chipotle Mayo  
Passed NE Clam Chowder + Cakes  
Mini Fish 'n' Chips – House-made Remoulade Lollipop  
Lamb Chops, Honey-Mint  
Tuna Tartar, Cucumber + Sesame-garlic Sauce Lobster  
+ Dill on Homemade Potato Chip  
Seared Ahi Tuna with Wasabi on Wonton  
Shrimp Cocktail Shots, Cocktail + Sweet Chili Sauce  
Tuna Tartar, Cucumber + Sesame-Garlic Sauce Deep  
Fried Mussels, Basil-Curry Aioli  
Beef Carpaccio Crostini, Chimichurri  
Lobster Mac + Cheese Bites  
BBQ-Bacon Wrapped Shrimp, Pepper Jack  
Mini BLT Lobster Rolls on Buttered Brioche  
Oven Roasted Clams, Garlic Butter, Chorizo + Bread  
Crumbs  
Smoked Salmon on Johnnycake, Capered Cream  
Cheese  
Blackened Beef + Watermelon Skewer  
Scallops Wrapped in Bacon

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*Choose A Display*

### **Farmstead Cheese Display**

Imported and Domestic Cheeses to include Imported Swiss, Brie, New England Cheddar, Great Hill Blue and Peppered Goat Cheese served with French Bread and Traditional Crackers

*OR*

### **Spreads, Dips + Veggies**

Artichoke-Parmesan Spread, Buffalo Chicken-Blue Cheese Dip, Garlic-White Bean Dip, House-made Hummus and Mom's Secret Clam Dip with Fresh Seasonal Veggies, Grilled Bread and Fried Tortillas

### **Add a Champagne Toast \$5 per person**

*presented with the Season's Best Strawberries*

### **Starters**

*Please select one starter*

*Add a Second Course for \$3 per person*

New England Best Clam Chowder  
Seasonal Bisque, Puff Pastry Crouton  
White Bean and Kale Soup with Chorizo and Grilled Crouton  
Cucumber-Watermelon Gazpacho  
Grilled Chicken and Orzo  
Traditional Lobster Bisque (*additional \$5 per person*)  
Boston Bibb and Watercress with Toasted Quinoa, Ricotta-Goat Cheese Crouton  
and Pomegranate-Lime Vinaigrette  
Spinach and Frisee with Button Mushroom, Rosemary Toasted Almonds, Red Onion  
and Fresh Strawberry Vinaigrette  
Antipasti Salad with Fresh Greens, Tomato, Olive, Aged Provelone, Prosciutto, Pepperoncini, Red Onion  
and White Balsamic Vinaigrette  
Caprese Salad with Mozzarella, Fresh Basil and First Press Olive Oil  
Mixed Seasonal Greens with Flash Grilled Apples, Sunflower Seeds and Blue Cheese Vinaigrette  
Kale and Arugula with Fig, Crispy Prosciutto + Chickpeas  
and Grain-Mustard Vinaigrette  
BLT Salad of Green Leaf Lettuce, Smoked Bacon, Tomatoes, Red Onions and Green Goddess Ranch Dressing Caesar  
Salad with Grilled Croutons  
Garden Salad with Balsamic Vinaigrette  
Penne Pasta with Traditional Marinara  
Blue Crab Ravioli with Shrimp and Lobster Americaine (*additional \$3 per person*)

### **Intermezzo**

*Please add \$3 per person*

Lemon, Raspberry or Cucumber Sorbet  
Fresh Seasonal Fruit Cup

It is the customer's obligation to inform the server about any food allergies

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## Entrees

*Please select two Entrees – a third can be added for an additional \$10 per person*

### **Worcestershire Glazed Tenderloin of Beef**

*Shallot-Mushroom Gravy or Truffle Demi*

### **Pan Seared Boneless Chicken Breast**

*Marsala-Mushroom, Lemon-Caper Picatta or Overnight Tomato, Artichoke and Spinach*

### **Roasted Pork Loin**

*Fresh Herb Chimichurri or Classic Cider Gravy*

### **Seared Atlantic Salmon**

*Maple-Ginger Glaze or Roasted Garlic, Leek + Potato Cream*

### **Miso-Seared Cod, Maitre d' Butter**

*Add Butter Poached Lobster (additional \$5 per person)*

### **Traditional Baked Cod with Cracker Crumbs and Lemon**

### **Seasonal Vegetable Galette, Tomato Cream**

### **Triple Mushroom Ravioli**

*Spinach and Roasted Mushroom Cream*

### **Grilled Vegetable Ravioli**

*House Marinara, Wilted Arugula*

## Accompaniments

*Please select two accompaniments*

Smashed New Potatoes – Roasted and Tossed with

Spinach Creamy Roasted Garlic Whipped Potatoes

Roasted Red Bliss Potatoes – Secret Seasoning

Potato Gratin – Sweet Onion and Gruyere

Jasmine Rice, Hint of Ginger

Wild Rice Pilaf, Sautéed Trinity

Chef's Seasonal Vegetable

Shaved Brussel Sprouts, Dried Cranberries and Bacon

Roasted Green Beans, Shallot Butter

Roasted Asparagus, Lemon Zest

Cauliflower Gratin, Herbed Bread Crumb

## **Artful Presentation of Your Wedding Cake**

*Let us cut and present your cake with a scoop of Vanilla Ice Cream and Seasonal Berries*

Freshly Brewed Regular, Decaffeinated Coffee and Assorted Teas

**\*price is per person, exclusive of room rental and alcoholic beverages**

*It is the customer's obligation to inform the server about any food allergies*

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## Harbor Lights Silver Wedding Package

**\$65 per person ++\***

**Minimum of 100 guests**

### Reception Hour

*Choose Either Display*

#### Farmstead Cheese Display

Imported and Domestic Cheeses to include Imported Swiss, Brie, New England Cheddar, Great Hill Blue and Peppered Goat Cheese served with French Bread and Traditional Crackers

*or*

#### Spreads, Dips + Veggies

Artichoke-Parmesan Spread, Buffalo Chicken-Blue Cheese Dip, Garlic-White Bean Dip, House-made Hummus and Mom's Secret Clam Dip with Fresh Seasonal Veggies, Grilled Bread and Fried Tortillas

**Add a Champagne Toast *additional \$5 per person***

### Starters

*Please select one starter*

*Add a Second Course for \$3 per person*

New England Clam Chowder  
Grilled Chicken and Orzo  
Caesar Salad with Grilled Croutons  
Garden Salad with Balsamic Vinaigrette  
Penne Pasta with Traditional Marinara

### Intermezzo

*Please add \$3 per person*

*Lemon, Raspberry or Cucumber Sorbet*

*Fresh Seasonal Fruit Cup*

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Items and prices are subject to change without notice until written guarantee is confirmed.



## Entrees

*Please select two Entrees – a third can be added for an additional \$10 per person*

### **Worcestershire Glazed Tenderloin of Beef**

*Shallot-Mushroom Gravy or Truffle Demi*

### **Pan Seared Boneless Chicken Breast**

*Marsala-Mushroom, Lemon-Caper Picatta or Overnight Tomato, Artichoke and Spinach*

### **Roasted Pork Loin**

*Fresh Herb Chimichurri or Classic Cider Gravy*

### **Seared Atlantic Salmon**

*Maple-Ginger Glaze or Roasted Garlic, Leek + Potato Cream*

### **Traditional Baked Cod with Cracker Crumbs and Lemon**

#### **Triple Mushroom Ravioli**

*Spinach and Roasted Mushroom Cream*

#### **Grilled Vegetable Ravioli**

*House Marinara, Wilted Arugula*

## Accompaniments

*Please select two accompaniments*

Creamy Roasted Garlic Whipped Potatoes  
Roasted Red Bliss Potatoes – Secret Seasoning  
Jasmine Rice, Hint of Ginger  
Chef's Seasonal Vegetable  
Roasted Green Beans, Shallot Butter

### **Artful Presentation of Your Wedding Cake**

*Let us cut and present your cake*

*Add a scoop of Vanilla Ice Cream for \$3 per person*

Freshly Brewed Regular, Decaffeinated Coffee and Assorted Teas

***\*price is per person, exclusive of room rental and alcoholic beverages***

It is the customer's obligation to inform the server about any food allergies

All functions are subject to a twenty-one percent administrative fee and sales tax of eight percent.  
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# Harbor Lights Wedding Buffet

**\$75 per person ++\***

**Minimum of 100 guests**

## Reception Hour

*Based on One Hour of Service - Three pieces per person, total*

*Chose Two from Selection One and One from Selection Two*

### *Selection One*

Mini BLT Cup, Basil Aioli  
Buffalo Chicken Shot  
Local Sausage Stuffed Mushrooms  
Roasted Mushrooms "Escargot"  
Pork + Cheese Quesadilla – Sweet + Spicy Onion  
Gourmet Grilled Cheese with Pear, Ham + Gruyere  
Sticky Chicken Skewer  
Mini Pulled Pork Sliders, Kale Slaw  
Tomato, Olive + Mozzarella Skewer  
Chicken Shawarma Skewer, Tzatziki  
Grilled Polenta with Wild Mushroom  
Asian Spring Rolls with Ginger Dipping Sauce  
Mini Fried Chicken Slider, Buttermilk Ranch Mayo  
Curried Chicken Salad, Grapes + Almonds in Endive Spear  
Steak + Cheese Eggroll  
Mini Beef Tenderloin, Horseradish Dijon  
Bite Size Tacos, You Pick  
Hawaiian Beef Skewer, Roast Pepper Sauce  
Grilled Watermelon + Feta Skewers  
Asparagus + Asiago in Phyllo  
Tomato Bisque Shooter, Grilled Cheese Soldier

### *Selection Two*

Stout Braised Short Rib, Mini Biscuit  
Chicken + Waffles, Tabasco Honey  
Roasted Pork Belly, Smoky-Scallion Vinaigrette  
Crab + Corn Fritters, Smokey Remoulade  
Mini Crab Cakes with Chipotle Mayo  
Passed NE Clam Chowder + Cakes  
Mini Fish 'n' Chips – House-made Remoulade  
Lollipop Lamb Chops, Honey-Mint  
Tuna Tartar, Cucumber + Sesame-garlic Sauce  
Lobster + Dill on Homemade Potato Chip  
Seared Ahi Tuna with Wasabi on Wonton  
Shrimp Cocktail Shots, Cocktail + Sweet Chili Sauce  
Tuna Tartar, Cucumber + Sesame-Garlic Sauce  
Deep Fried Mussels, Basil-Curry Aioli  
Beef Carpaccio Crostini, Chimichurri  
Lobster Mac + Cheese Bites  
BBQ-Bacon Wrapped Shrimp, Pepper Jack  
Mini BLT Lobster Rolls on Buttered Brioche  
Oven Roasted Clams, Garlic Butter, Chorizo + Bread Crumbs  
Smoked Salmon on Johnnycake, Capered Cream Cheese  
Blackened Beef + Watermelon Skewer  
Scallops Wrapped in Bacon

*Choose Either Display*

### **Farmstead Cheese Display**

Imported and Domestic Cheeses to include Imported Swiss, Brie, New England Cheddar, Great Hill Blue and Peppered Goat Cheese served with French Bread and Traditional Crackers

*or*

### **Spreads, Dips + Veggies**

Artichoke-Parmesan Spread, Buffalo Chicken-Blue Cheese Dip, Garlic-White Bean Dip, House-made Hummus and Mom's Secret Clam Dip with Fresh Seasonal Veggies, Grilled Bread and Fried Tortillas

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## **Champagne Toast**

*Presented with the Season's Best Strawberries*

### **Starters**

*You may choose to have your starter served or presented on the buffet*

*Please select one starter - Add a second course for \$3 per person*

New England Clam Chowder

Seasonal Bisque, Puff Pastry Crouton

White Bean and Kale Soup with Chorizo and Grilled Crouton

Chilled Tomato Gazpacho

Grilled Chicken and Orzo Soup

Traditional Lobster Bisque *(additional \$5 per person)*

Caprese Salad with Mozzarella, Fresh Basil and First Press Olive Oil

Mixed Seasonal Greens with Flash Grilled Apples, Sunflower Seeds  
and Blue Cheese Vinaigrette

BLT Salad of Green Leaf Lettuce, Smoked Bacon, Tomatoes, Red Onions  
and Green Goddess Ranch Dressing

Caesar Salad with Grilled Croutons

Garden Salad with Balsamic Vinaigrette

### **Entrees**

*Please choose two entrees*

Grilled Chicken with Artichoke, Spinach and Sun-Dried Tomato

Pan Seared Chicken, Marsala-Mushroom or Lemon-Caper Picatta

Seared Salmon, Maple Ginger Glaze

Traditional Baked Cod with Cracker Crumbs and Lemon

Three Cheese Tortellini, Vodka Cream Sauce

Grilled Shrimp and Linguini, Spicy Marinara

### **Substitute or Add a Carving Station**

Worcestershire Glazed Tenderloin

*\$16 per person sub \$10 per person*

Prime Rib with Au Jus or Horseradish cream

*\$15 per person sub \$9 per person*

Roast Pork Loin

*\$8 per person sub \$2 per person*

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Items and prices are subject to change without notice until written guarantee is confirmed.

## **Accompaniments**

*Please Choose Two*

Creamy Garlic Whipped Potatoes  
Roasted Red Bliss Potatoes  
Jasmine Rice, hint of Ginger  
Chef's Seasonal Vegetable  
Wild Rice Pilaf, sautéed Trinity  
Roasted Green Beans, Shallot Butter

## **Artful Presentation of Your Wedding Cake**

*Let us cut and present your cake with a scoop of Vanilla Ice Cream  
and seasonal berries*

Freshly Brewed Regular, Decaffeinated Coffee and Assorted Teas

***\*price is per person, exclusive of room rental and alcoholic beverages***

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Items and prices are subject to change without notice until written guarantee is confirmed.

## **Late Night Snacks**

*Fun and delicious, surprise your guests with a different type of nightcap!*

*Each item based on one per person*

### **Chicken + Waffles** | \$3 per person

Our current favorite! Tabasco-Honey and Maple Syrup

Served with French Fries

### **Mini NY System Wieners All the Way** | \$2 per person

A Rhode Island Tradition, Mustard, Sauce, Chopped Onion and Celery Salt

Served with French Fries

### **Pick Your Sliders** | \$4.5 per person

Our In-House Real Texas BBQ Pulled Pork, Cheeseburger or Fried Chicken

Served with French Fries

### **Mini Sausage and Pepper Grinders** | \$3 per person

Locally sourced, served with French Fries

### **Grinder by the Foot** | \$45 a foot, serves 12

Traditional Italian with house-made Grinda Relish, served with French Fries

### **House-Made Stromboli** | \$2.50 per person

Pepperoni, Spinach + Olive, Sausage + Peppers – or all three!

Served with French Fries

### **Late Night Munchies** | \$2 per person

House-made Kettle Chips, Crispy Tortilla Strips and Popcorn, assorted dips and toppings

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Items and prices are subject to change without notice until written guarantee is confirmed.

## Dessert Stations

### **Fresh Pastry Table** | \$15 per person

Assortment of Tea Cookies and Mini Pastries  
Bowl of Fresh Strawberries, Softly Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

### **Cookies + Milk** | \$2 per person

Mini Chocolate Chip Cookies top shot glasses of Milk, passed or displayed

### **Coffee + Donuts** | \$2 per person

Mini Sugared Donuts and Autocrat Coffee Milk

### **Local Ice Cream Fun** | \$3 per person

Warwick Ice Cream novelties

### **Viennese Table** | \$18 per person

Assorted Layer Cakes, Tarts and Tortes  
Assortment of Tea Cookies and Mini Pastries  
Bowl of Fresh Strawberries, Softly Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

### **Ice Cream Bar** | \$10 per person

Two Flavors of Ice Cream  
Hot Fudge, Caramel and Strawberry Sauce  
Chopped Nuts, Crushed Oreos, M+M's and Jimmies  
Freshly Whipped Cream and Cherries

Turn it into a Create your own Brownie Sundae Station add \$4 per person

Brownies/blondies/Squares

It is the customer's obligation to inform the server about any food allergies

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Items and prices are subject to change without notice until written guarantee is confirmed.

## Cocktail Menu

Premium Brands	\$9.00 and up
Call Brands	\$8.00
Well Brands	\$7.00
Cognacs/Cordials/Whiskeys	\$9.00 and up
House Wine	\$7.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Soft Drinks	\$3.00

### Hosted Premium Bar Package

#### *Gold*

Premium Brand Liquors, Imported and Domestic Beer, Selection of House Wines, Soft Drinks, Juice and Bottled Water

\$22 per person, for the first hour and a half

\$11 per person for each additional hour

### Hosted Bar Package

#### *Silver*

Call Brand Liquors, Domestic Beer, Selection of House Wines, Soft Drinks, Juice and Bottled Water

\$19 per person, for the first hour and a half

\$9 per person for each additional hour

### Hosted Beer, Wine and Non-Alcoholic Package

#### *Bronze*

Imported and Domestic Beer, Selection of House Wines, Soft Drinks, Juice and Bottled Water

\$15 per person, for the first hour and a half

\$7 per person for each additional hour

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## *Signature Drinks*

Will be passed to your guests as well as displayed during cocktail hour

Single Liquor Cocktails:	\$6.00 per guest
Two Liquor Cocktails:	\$7.00 per guest
Multiple Liquor Cocktails	\$8.50 per guest

*The above prices pertain to house liquors. Substitutions can be made and prices will adjust accordingly.*

*After cocktail hour, signature drinks can be available on a per consumption basis.*

## **Toasts**

White Wine	\$4 per guest
Prosecco	\$4 per guest
Champagne	\$5 per guest

## **The "Grand Finale" Coffee Station | Based on Consumption**

Freshly Brewed Regular and Decaffeinated Coffee. Presented with Cinnamon Sticks, Shaved Chocolate, Orange and Lemon Rinds, Chocolate Coffee Beans, Whipped Cream, Sugar Cubes and Brown Sugar

Cordial Selection to Include:

Grand Marnier, Amaretto, Frangelico, Bailey's Irish Cream, Sambuca, Jameson's Irish Whiskey, Kahlua

**Note:** For all Bar Set-ups, One Bartender is required for every 100 guests.  
Bartender Fee of \$100, each, applies.

It is the customer's obligation to inform the server about any food allergies

All functions are subject to a twenty-one percent administrative fee and sales tax of eight percent.  
Items and prices are subject to change without notice until written guarantee is confirmed.



## Event Information

### Guarantees/Pricing

- Our catering and conference service managers would be delighted to help customize a specific menu for your event
- Event details must be provided four (4) weeks prior to your event
- Prices listed are subject to a taxable 21% administrative fee, a 7% Rhode Island State Sales Tax and a 1% State-wide Food and Beverage Tax
- Harbor Lights does not permit the bringing in of outside Food and Beverage into any of our public spaces
- Menu pricing will be guaranteed 45 days prior to your arrival
- Buffets are designed to remain open for one hour and a Minimum Buffet Guarantee of 25 Guests will apply
- A final guest guarantee is required as contracted prior to the event start time.

### Cancellation

- Once a contract is executed it is understood that if the guest should cancel, the group would be subject to a cancellation fee of up to 100% of the estimated expenses. All deposits are non-refundable.

### Laws we must comply with

- Law prohibits the sale and/or delivery of alcohol to a minor
- Law prohibits serving alcohol to an intoxicated person
- Harbor Lights is governed by the Rhode Island State Liquor Control Act + Regulations and pursuant to these laws we do not allow alcoholic beverages to be brought into the club from the outside

### Policy to insure the safe enjoyment of your event

- Guests who look thirty (30) years of age or younger could be asked to produce proper identification
- Alcoholic beverage service will end 30 minutes prior to the end of the event.
- The service of non-alcoholic beverages will be encouraged

### Audio/Visual

- Audio/Visual aids are available for rental. We require advance notice for the quotation of pricing and guarantee of availability.

### Liability

- Harbor Lights reserves the rights to inspect and control all private functions.

It is the customer's obligation to inform the server about any food allergies

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