



HARBOR LIGHTS WEDDING MENUS

We welcome you to experience the beauty and awe of Harbor Lights. From our stunning sunsets, expansive water views, golf course, infinity pool and bar, marina, special customizable event spaces, and remarkable service models, we are poised in creating long lasting memories that you will be able to cherish for years to come.

We are honored to showcase all that we offer pertaining to your culinary selections for your special event. With carefully curated menus, including locally sourced proteins, produce, and fresh seafood from the very oceans that surround us, we look forward to offering you a top-down, full-service menu planning approach to your big day.

We thank you for the chance to have our Harbor Lights Culinary Events Team deliver an exceptional experience for you and yours.

- The Harbor Lights Culinary Events Team





COCKTAIL RECEPTION STATIONARY DISPLAY

PRICED PER PERSON PER HOUR

Garden Vegetable & Seasonal Fruit Board

seasonal fruits and vegetables, artisanal breads, crafted jams and spreads

\$18

Imported Cheese & Charcuterie

imported cured meats, imported soft, semi-soft & hard cheeses,
fresh seasonal fruit, accoutrements

\$25

Cured Salmon & Scallop Ceviche

smoked salmon, scallop ceviche, chopped egg, capers,
Bermuda onion, citrus, horseradish cream, crostini

\$30

Chilled Seafood Raw Bar

shrimp cocktail, shucked littlenecks, shucked oysters, accoutrements

\$35

Seafood Towers

shrimp cocktail, poached lobster tail, crab salad, seared scallop,
oysters Rockefeller, clams casino, accoutrements

\$50

Artisanal Grilled Pizza & Flatbread

tomato, mozzarella, cured meats, fig,
arugula + balsamic, garden vegetable, caprese

\$18

A Taste of The Ocean State

New England clam chowder, savory clam cakes,
pan fried calamari, fish 'n chips, accouterments

\$35

Please notify your sales representative regarding any food allergies or dietary restrictions at the time of your final menu selections. Serving and/or consuming raw or undercooked foods is associated with an increased risk of foodborne illness.





COCKTAIL RECEPTION PASSED SELECTION

QUANTITY SELECTION: 25, 50, 75, 100 PIECES

-Vegetarian-

- Miniature Grilled Cheese with Anjou Pear and Gruyere - \$3
- Roasted Vegetable Stuffed Cremini Mushrooms - \$3
- Tomato and Fresh Mozzarella Crostini - \$4
- Grilled Watermelon and Feta Cheese Spiedino - \$3
- Asparagus and Asiago Cheese Phyllo Cups - \$4
- Tomato Bisque and Miniature Grilled Cheese - \$4
- Spinach and Feta Cheese in Phyllo - \$3
- Vegetable Spring Roll, Hoisin Sauce - \$3

-Poultry-

- Miniature Chicken Taco, Cilantro Cream - \$3
- Coconut Encrusted Chicken Spiedino, Mango Aioli - \$4
- Chicken Agrodolce, "Buffalo Shot" Blue Cheese Dipper - \$3
- Grilled Chicken "Mac n Cheese" in Phyllo - \$3

-Beef-

- Miniature Beef Wellington - \$4
- Beef Tenderloin, Asparagus, Boursin Cheese Bundles - \$4
- Flank Steak and Cheddar Egg Roll - \$4
- Miniature Beef, Pork, and Veal Meatball, Tomato Ricotta Dipper - \$4

-Seafood-

- Miniature Crabcakes, Sweet Chili Aioli - \$4
- Bacon Wrapped Scallop - \$4
- Petite Shrimp and Cocktail Sauce - \$4
- Lobster "Mac n Cheese" in Phyllo - \$5
- Miniature Buttered Lobster Roll - \$6
- Clam Cake and New England Chowder - \$4

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PLATED DINNER SELECTIONS

Bread and Butter Service

First Course (choose 1) - \$6

Mixed Field Green Salad, Balsamic Vinaigrette
Romaine and Radicchio Caesar Salad, Caesar Dressing
Tomato, Basil, and Fresh Mozzarella, Balsamic Glaze

Second Course (choose 2) - \$45 - (choose 3) - \$70

-Vegetable-

Wild Mushroom Risotto, Baby Spinach, Grape Tomato, Truffle Cream
Garden Vegetable & Jasmine Rice Stuffed Bell Pepper, Balsamic Glaze
Grilled Seasonal Vegetables, Quinoa, Basil Pesto, Potato & Cherry Tomato Confit

-Beef-

Grilled Top Sirloin Steak, Wild Mushroom & Rosemary Demiglace
Grilled Ribeye Steak, Sage & Thyme Demiglace
Grilled Filet Mignon, Rosemary Demiglace - **(+\$20)**

-Poultry-

Pan Seared Chicken Breast "Francese Style"
Oven Roasted Chicken Roulade, Prosciutto, Mozzarella, Asparagus, Truffle Cream
Baked Panko Encrusted Chicken Breast "Caprese Style"
Grilled Breast of Chicken, Wild Mushroom & Rosemary Demiglace

-Seafood-

Grilled Atlantic Salmon, Citrus Dill Butter
Crab Stuffed Yellowtail Sole Roulade, Lemon Verbena Butter
Grilled Atlantic Swordfish, Maple Dijon Glaze
Baked Crab Stuffed Shrimp (3), Lemon, Clarified Butter **(+\$12)**
Baked Twin Lobster Tail, Lemon, Clarified Butter **(+\$20)**

-Duos-

Duo Plate Grilled Filet Mignon & (1) Baked Lobster Tail **(+\$30)**
Duo Plate Grilled Filet Mignon & (2) Baked Stuffed Shrimp **(+\$28)**

Third Course- \$15

Selection of Stationed Miniature Desserts

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PLATED DINNER SIDES, ADDITIONAL COURSES, & CHILDREN'S SELECTIONS

- Accompaniments -

Starch (choose 1)

Roasted Garlic Whipped Potato
Steamed Saffron Jasmine Rice
Oven Roasted Red Bliss New Potato
Whipped Sweet Potato

Vegetable (choose 1)

Haricot Verts, Garlic Butter
Baby Carrots, Ginger Honey Glaze
Oven Roasted Asparagus
Oven Roasted Green and Yellow Squash

- Additional Course Offerings -

Pasta (choose 1)

Tomato Basil Cream, Classic Marinara, Lemon Butter, Parmesan Cream
\$6

Lemon Sorbet Intermezzo

\$4

Children's Offerings 12 and Under (choose 1)

Crispy Chicken Tenders, French Fries, Fruit Cup
Penne Pasta, Tomato Sauce, Fruit Cup
Penne Pasta, Butter Sauce, Fruit Cup
Steamed Saffron Jasmine Rice, Vegetables, Fruit Cup
\$30

Important Additional Notes

*Total vendors present during service will require a Chef's choice entrée - \$30
(required separate of the total guest count)

*A vegetarian option may be chosen to accommodate for any dietary restriction in
addition to the two menu choice requirement

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BUFFET DINNER - \$75

Bread and Butter Service

Salads (choose 1)

Mixed Field Green Salad, Balsamic Vinaigrette
Romaine and Radicchio Caesar Salad, Caesar Dressing
Tomato, Basil, and Fresh Mozzarella, Balsamic Glaze

Entrees (choose 2)

-Vegetable-

Wild Mushroom Risotto, Baby Spinach, Grape Tomato, Truffle Cream
Garden Vegetable & Jasmine Rice Stuffed Bell Pepper, Balsamic Glaze
Grilled Seasonal Vegetables, Basil Pesto, Potato & Cherry Tomato Confit

-Beef-

Grilled Top Sirloin Steak, Wild Mushroom & Rosemary Demiglace
Grilled Ribeye Steak, Sage & Thyme Demiglace

-Poultry-

Pan Seared Chicken Breast "Francese Style"
Oven Roasted Chicken Roulade, Prosciutto, Mozzarella, Asparagus, Truffle Cream
Baked Panko Encrusted Chicken Breast "Caprese Style"
Grilled Breast of Chicken, Wild Mushroom and Rosemary Demiglace

-Seafood-

Grilled Atlantic Salmon, Citrus Dill Butter
Crab Stuffed Yellowtail Sole Roulade, Lemon Verbena Butter
Grilled Atlantic Swordfish, Maple Dijon Glaze

- Additional Course Offering -

Pasta (Choose 1)
Tomato Basil Cream, Tomato, Lemon Butter, Parmesan Cream
\$6

-Dessert Station-

Selection of Stationed Miniature Desserts

-Accompaniments-

(choose 1)

Roasted Garlic Yukon Gold Whipped Potato
Steamed Saffron Jasmine Rice
Oven Roasted Red Bliss New Potato
Whipped Sweet Potato

(choose 1)

Haricot Vert, Garlic Butter
Baby Carrots, Ginger Honey Glaze
Oven Roasted Green and Yellow Squash
Oven Roasted Asparagus

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EVENT DINNER STATIONS

PRICED PER PERSON PER HOUR

Artisanal Grilled Pizza & Flatbread

tomato, mozzarella, cured meats, fig,
arugula + balsamic, garden vegetable, caprese

\$18

A Taste of The Ocean State

New England clam chowder, savory clam cakes,
pan fried calamari, fish 'n chips, accouterments

\$35

Taco Station

carne asada, grilled chicken, crisp corn tortilla, soft flour tortilla, cheddar,
guacamole, sour cream, corn salsa, pico de gallo,
shredded lettuce, diced red onion, jalapenos, cilantro cream

\$22

Mashed Potato Station

whipped Yukon gold potato, whipped sweet potato,
marshmallow, bacon, chives, scallions, mushrooms, caramelized onions

\$12

Macaroni and Cheese Station

signature macaroni and cheddar cheese, bacon, peppers, scallions,
wild mushrooms, grilled chicken, caramelized onions

\$14

Garden Vegetable & Seasonal Fruit Board

seasonal fruits and vegetables, artisanal breads, crafted jams and spreads

\$18

Imported Cheese & Charcuterie

imported cured meats, imported soft, semi-soft & hard cheeses,
fresh seasonal fruit, accoutrements

\$25

Cured Salmon & Scallop Ceviche

smoked salmon, scallop ceviche, chopped egg, capers,
Bermuda onion, citrus, horseradish cream, crostini

\$30

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EVENT DINNER STATIONS (CONT'D)

PRICED PER PERSON PER HOUR

Chilled Seafood Raw Bar

shrimp cocktail, shucked littlenecks, shucked oysters, accoutrements

\$35

Seafood Towers

shrimp cocktail, poached lobster tail, crab salad, seared scallop,
oysters Rockefeller, clams casino, accoutrements

\$50

Composed Salad Bar

Mixed Field Green Salad, Balsamic Vinaigrette
Romaine and Radicchio Caesar Salad, Caesar Dressing
Tomato, Basil, and Fresh Mozzarella, Balsamic Glaze
Three Bean Salad, Italian Vinaigrette

\$10

- Interactive Stations -

(culinary attendant fee of \$150 per 50 guests applies)

Pasta Station

Penne, Farfalle, and Cheese Tortellini, Italian Sausage, Grilled Chicken, Wild
Mushrooms, Olives, Tomatoes, Peppers, Tomato Basil Cream Sauce, Basil Pesto
Sauce, Parmesan Cream Sauce, Garlic, and Extra Virgin Olive Oil

\$15

Risotto Station

Arborio Rice, Wild Mushrooms, Asparagus, Tomatoes, Parmesan, Caramelized
Onions, Roasted Peppers, Grilled Chicken, Italian Sausage, Pecorino Roman

\$18

Carving Station

Choose 1 - \$32 | Choose 2 - \$55

Oven Roasted Prime Rib, Au Jus, Horseradish Cream
Honey, Dijon, and Gingersnap Encrusted Ham, Mango Chutney
Roasted Boneless Breast of Turkey, Pan Gravy, Cranberry Chutney
New York Strip Sirloin of Beef, Herbed Demiglaze
Oven Roasted Pork Loin, Red Wine Glaze, Baked Apple Confit
Whole Roasted Tenderloin of Beef, Wild Mushroom Demiglaze (+\$15)





LATE NIGHT STATIONARY

PRICED PER PERSON PER HOUR

Some More Fun by The Fire

(Requires Fire Pit Rental + Attendant - \$250)

Hershey's Chocolate, Marshmallow, Graham Cracker

\$6

Artisanal Grilled Pizza & Flatbread

Tomato, Mozzarella, Cured Meats, Fig,
Arugula, Balsamic, Garden Vegetable, Caprese

\$18

Harbor Lights New York System

Miniature Cheeseburger Sliders, Miniature Hot Dogs,
Chili, French Fries, Accoutrement

\$12

“Notch Yo Cheese” Create Your Own Nachos

Crisp Tortilla, Carne Asada & Bean Chili,
Black Olives, Guacamole, Pico De Gallo, Scallion, Melted Queso

\$7

Cookies and Milk

Baked Oatmeal, Chocolate Chip, Gingersnap,
Chocolate Chunk, Sugar Cookie Array, Whole Milk

\$6

Sundae Bar

Chocolate, Vanilla + Strawberry Gelato, Candied Walnuts,
Maraschino Cherry, Chocolate Sauce, Caramel Sauce,
Whipped Cream, Bananas, Strawberry, Mini Sugar Cones

\$10

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DESSERT STATIONS

PRICED PER PERSON PER HOUR

Some More Fun by The Fire

(Fire Pit Rental + Attendant Fee Applies - \$250)

Hershey's Chocolate, Marshmallow, Graham Cracker

\$6

Signature Cupcake and Cheesecake Array

Assorted Artisanal Cupcakes and Miniature Cheesecake,

Foraged Berries

\$10

Cookies and Milk

Assorted House Baked Cookies and Whole Milk

\$6

Sundae Bar

(Service Attendant Fee Applies - \$150)

Chocolate, Vanilla, Strawberry Gelato, Candied Walnuts,

Maraschino Cherry, Chocolate Sauce, Caramel Sauce,

Whipped Cream, Bananas, Strawberry, Mini Sugar Cones

\$10

Signature Assortment

Selection of Stationed Miniature Desserts

Cheesecake, Chocolate & Fruit Tarts, Artisanal Cookies, Pies

\$15

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HARBOR LIGHTS COCKTAIL MENU

We would like to highlight our beverage offerings next, for you and your guests. Our beverage menu selections are designed to provide you with a general sense of the price and selections that have been the most popular here at Harbor Lights. We are pleased to present you with the most effective options, and we look forward to, after review, assisting you with any questions you may have when making your selections.

- The Harbor Lights Event Coordination Team





EVENT COCKTAIL PRICING AND PACKAGED PRICING SELECTIONS

PRICED PER PERSON

Cash Bar or Open Bar Pricing Structure

Average Price Per Drink

Well Brands - \$8

Call Brands - \$9

Premium Brands - \$10

Top Shelf Brands - \$14

Domestic Beer - \$6

Imported Beer - \$7

Draft Beer - \$7

House Wine - \$9

Premium Wine - \$12

Non- Alcoholic Beverage - \$4

Platinum Hosted Bar Package

1 Hour - \$28 per person

-or-

4 Hours - \$60 per person

All Available Brands to Include Top Shelf, Imported,
Draft and Domestic Beer, Premium and House Wine Selection,
Non- Alcoholic Beverages, & Signature Champagne Toast

Bronze Hosted Bar Package

1 Hour - \$20 per person

-or-

4 Hours - \$42 per person

Includes Imported, Draft and Domestic Beer,
House Wine Selections, Hard Seltzers, & Non-Alcoholic Beverages

Signature Champagne Toast

Half Glass - \$5

Full Glass - \$9

*** Important Beverage Menu Information**

Any signature or specialty cocktail created outside of the beverage package offering would incur price revision.

Any outside product requested not included in the Harbor Lights beverage menus would incur price revision.

All beverage pricing for open/cash bar formats are averages of price per drink per category of beverage.

Pricing is subject to change based upon the guest requested beverage at the time of service.

Please notify your sales representative regarding any food allergies or dietary restrictions at the time of your final menu selections. Serving and/or consuming raw or undercooked foods is associated with an increased risk of foodborne illness.





BRIDAL SHOWER & POST WEDDING BRUNCH CELEBRATIONS AT HARBOR LIGHTS

PRICED PER PERSON PER HOUR

Shower Them With Brunch

Fresh Fruit to include Grapes, Honeydew Melon, Cantaloupe, and Foraged Berries
Smoked Salmon and Bagel Boards
Fresh Baked Croissants, Muffins, and Danish
Whipped Butter, Jams, and Jellies
Chive & Cheddar Scrambled Eggs
Applewood Smoked Bacon & Maple Roasted Breakfast Sausage
Signature Pan Fried Breakfast Potatoes
Cheese Tortellini with Tomato Basil Cream Sauce
Grilled Boneless Breast of Chicken over Field Greens Salad with Balsamic Vinaigrette
Dinner Rolls and Whipped European Butter
Coffee, Tea, Assorted Juice

\$45

Bottomless Mimosas

Sparkling Champagne and Sparkling Rose
Fresh Orange Juice and Strawberry

First Hour - \$20 per person
Each Additional Hour - \$10 per person

*** Important Beverage Menu Information**

Any signature or specialty cocktail created outside of the beverage package offering would incur price revision.

Any outside product requested not included in the Harbor Lights beverage menus would incur price revision.

All beverage pricing for open/cash bar formats are averages of price per drink per category of beverage.

Pricing is subject to change based upon the guest requested beverage at the time of service.

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GENERAL EVENT INFORMATION

The following information is provided as a point of reference when planning

- All event menu choices must be delivered to our catering and event coordination team 14 days before your scheduled date.
- All menu pricing is subject to a Rhode Island State Sales Tax of 7%, Meals and Beverage Tax of 1%, and an administrative fee of 21% for all menu items chosen.
- All menu pricing will be guaranteed 45 days prior to your scheduled event date.
- A final guest count of event participation will be required, as per contract, 14 days prior to your scheduled date. This will help to ensure our culinary team can accurately and efficiently procure and prepare your choices while providing the accurate number of staff to produce your event based on guest count, size, and scope of your menu choices.
- Harbor Lights is the sole provider of all food and beverage and no outside food and beverage would be permitted unless specifically contracted through an accredited licensed vendor.
- Rhode Island State Law prohibits the sale and delivery of alcohol and/or alcoholic beverages to any minor and prohibits the service of alcohol to any person deemed intoxicated through the Harbor Lights TIPS certification program.
- Any guest deemed to present (30) years or younger will be asked to produce proper identification to assess proper drinking age requirements. If any guest is under the legal drinking age for Rhode Island, the service of non-alcoholic beverages will always be available throughout your scheduled event.
- Harbor Lights is governed by the Rhode Island State Liquor Control Act and Regulations, therefore no outside alcoholic beverages, including alcoholic favors for guests, may be brought into the establishment to be consumed at any time before, during, or after your event. Any alcoholic favors cannot be opened for consumption before, during, or after your event. Any alcohol brought into the facility may be subject to the discontinuing of any alcohol service provided by Harbor Lights.
- Pursuant to the Rhode Island State Liquor Control Act, we, at Harbor Lights, are responsible for ending all alcoholic service (30) minutes prior to any event. This will help ensure safe enjoyment for your guests throughout your event.





GENERAL EVENT INFORMATION

Continued

- Harbor Lights will not be held liable for any damage to, or loss of, any private property or equipment brought onto our establishment by any guest or vendor. All reasonable efforts will be made to recover any lost items and remain held in our sales office until reclaimed.
- Harbor Lights reserves the right to inspect and control all private functions booked throughout the Harbor Lights property.
- Pursuant to the Rhode Island Department of Health and Human Services, Harbor Lights does not allow any prepared foods to be packaged and taken home after an event. Any accredited vendors providing wedding cakes and/or baked goods may have their items packaged for the client at the conclusion of their event. Harbor Lights will not be held liable for any vendor food items prepared, delivered, or package removed, to or from, the establishment for your event.
- Once your event has been booked and a final contract has been fully executed, all contracted cancellation fees would apply in the event of any, all, or partial cancellation. All event deposits taken are non-refundable.
- When selecting your menu choices, consider allergies and dietary restrictions that some guests may have. These allergies and dietary restrictions will be required as notice when a final guest guarantee has been provided. This will assist the event culinary team and service staff in providing the safest guest first experience for your guests who may have certain restrictions on their diets. All reasonable accommodations will be taken to provide for any sudden or last-minute allergens unknown to the culinary team or service team including timeline of preparing and producing the modified menu items or meals which may hinder the speed of service to your remaining guests. These notifications are logged for historical significance and for further and future menu developments.
- You are welcome to provide a wedding cake from a licensed vendor. If you would like the Harbor Lights culinary team to slice and plate the cake, there is a \$2.50 cutting fee per guest.

We thank you for choosing Harbor Lights, and look forward to highlighting for you, the extensive collections of food and beverage to follow.

– Harbor Lights Event Coordination Team





EVENT COCKTAIL PRICING AND PACKAGED PRICING INFORMATION

- All individual categories of beverage pricing shown are an average of the category represented. Some beverages may be more at times and others less at times
- When referencing the Cocktail Packages portion of the menu, all non-chosen items will be removed from the bar prior to the start of the event or added to the bar prior to the start of the event depending on the guest package selection.
- During any event, any beverages requested by guests should fall among the content requirement of the sold package. If a beverage request exists outside of a sold package, the requested beverage will be paid for by the guest. The Harbor Lights' Event Bar Team will make all available efforts to accommodate a substitution for the guest to the best of their ability prior to the charging of a guest.
- All guests should be informed of the presented package and timeline format for the event prior to guest arrival to ensure full transparency and guest expectation fulfillment.
- "Cocktail Hours" and "Last Beverage Service Timelines" and instructions should be made to guests before arrival.
- All beverage package final pricing may be subject to change with any guest count addition within 48 hours of the event.
- "Special Request" beverage menu items will be charged by total consumption of the requested item at average pricing standards set forth above and not by quantity consumed. "Special Request Beverages" are not part of any sold package and will be sold separately to the client via the Banquet and Event Order. No "Special Request" beverage after purchase is allowed to be removed by the client upon the completion of the event.
- All "Special Requested" wine additions not found on the Harbor Lights Wine Menu brought into the establishment, per the client request, will incur a "corkage fee" of \$45 per bottle.
- Platinum and Bronze Package pricing were calculated at a rate of beverage consumption per hour
- To protect the structure and integrity of the Harbor Lights property, all events are subject to a damage deposit assessment for property damage incurred to any spaces within the Harbor Lights Property at the conclusion of any event. Harbor Lights will provide accurate materials of identification in damage assessment presented during and after any booked event. Any damage deposit assessed and applied will be communicated to the client point of contact at the time of damage occurrence.

