



Special Functions • 2017

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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

Reserving A Date

- *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.*
- *Last minute changes on the number of guests can be made up to 3 days prior to the function. At that time, the final count will be guaranteed.*
- *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*

Decorations

You can bring the following into the restaurant:

- *Balloons*
- *Streamers*
- *Flowers*
- *Favors*
- *Specialty Cake*

You may arrive 1 hour early to decorate.

We do not allow confetti of any kind.

Breakfast Buffet Menu

Minimum requirement of 30 persons

OPTION #1

Scrambled Eggs
Ham, Bacon or Sausage
Home Fries
Belgian Waffles with
Strawberries and
Homemade Whipped Cream
Fresh Fruit Medley
Coffee or Tea

\$18 per person

OPTION #2

Egg & Cheese Frittata,
Choice of Sausage,
Ham or Veggie
Home Fries
Belgian Waffles with
Strawberries and
Homemade Whipped Cream
Fresh Fruit Medley
Coffee or Tea

\$18 per person

OPTION #3

Scrambled Eggs
Ham, Bacon or Sausage
(Choice of 2)
Home Fries
Belgian Waffles with
Strawberries and Homemade
Whipped Cream,
French Toast or Pancakes
(Choice of 1)
Fresh Fruit Medley
Coffee or Tea

\$20 per person

Brunch Buffet

Minimum requirement of 30 persons

(Includes choice of one entrée from the buffet menu)

Additional charge may be applied with any entree with a * (Subject to Market Price).

\$28 per person with Option 1 & 2

\$30* per person with Option 3

Additional Selections available:

Assorted Muffins.....	\$1.50 each
Danish	\$1.50 each
Assorted Mini Quiche	\$2.00 each
Carafe of Juice	\$10.00
Mimosa.....	\$6.00 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, coffee, tea & pastries

Choose from the following:

Seafood Entrees*

*Baked Scrod
Honey Glazed Salmon
Baked Stuffed Shrimp
Lobster Mac 'n Cheese
Stuffed Sole*

Beef / Pork Entrees*

*Sliced Roast Beef with Gravy
Slow Roasted Prime Rib
Pork Tenderloin
Smoked Baby Back Ribs
Braised Short Ribs*

Poultry Entrees

*Stuffed Chicken
Chicken Parmesan
Chicken Francaise
Chicken Marsala*

Italian Entrees

*Baked Ziti (Meatless)
Meatballs with Sauce
Lasagna
Eggplant Parmesan
Sausage, Peppers & Onions*

Choice of Starch

*Oven Roasted Fingerling Potatoes
Boiled Red Potatoes
Rice Pilaf
Red Bliss Garlic Mashed Potatoes
Pasta with Marinara Sauce*

Choice of Vegetable

*Baby Carrots Tarragon
Roasted Beets
Roasted Brussels Sprouts
Broccoli & Roasted Red Peppers
Green Bean Almondine
Oven Roasted Zucchini & Summer Squash*

Vegetarian Choices:

*Pasta Primavera
Penne with Pink Vodka Sauce
Eggplant Parmesan*

Choice of 2 Entrees \$28

Choice of 3 Entrees \$31

Additional charge may be applied with any entree with a * (Subject to Market Price)

Non-refundable Deposit Required for Confirmation

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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 (14oz)	\$Market Price
Filet Mignon (8oz).....	\$Market Price
Surf & Turf (6oz Filet)	\$Market Price
<i>(Choice of 3 Baked Stuffed Shrimp or Lobster)</i>	
Boiled or Baked Stuffed Lobster	\$Market Price
Honey Glazed Salmon	\$Market Price
Pork Tenderloin.....	\$Market Price
Baked Stuffed Shrimp (5)	\$30
Baked Seafood Platter.....	\$28
<i>(2 Baked Stuffed Shrimp, Cod and Scallops)</i>	
Baked Scrod (8oz).....	\$23
Boneless Stuffed Chicken.....	\$20
Chicken Parmesan (8oz)	\$18
Chicken Francaise.....	\$20

Gluten Free & Vegan options available upon request.

All Entrées served with starch and a choice of vegetable.

Each entrée will receive choice of vanilla ice cream or choice of dessert.

COFFEE AND DESSERT

(Choice of One)

Cheese Cake, Brownies or Cookies

Non-refundable Deposit Required for Confirmation

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

Drink Menu

Champagne Toast	\$3.00 per person
Pitcher of Soda	\$10
Mimosa Bar	\$6 per person
Sangria Pitcher	\$25 each
Bloody Mary Pitcher	\$25 each
Soda <i>with free refills</i>	\$3.00 per person
Juice Carafe	\$10

ENHANCE YOUR SPECIAL OCCASION

Bartender Fee	\$50
DJ Sound System Only	\$100
Coat Room Attendant	\$50
Ceremonial Arch	\$50
Buffet Attendent	\$25

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.

