



# *Independence Harbor*

*“Wedding and Event Venue”*

*“A 20 Acre Private Estate, Unequaled in Beauty, Reserved Exclusively for You”*



## *2020 “Traditional” Wedding Package Menu*

*10 Narrows Road, P.O. Box 118, Assonet, Massachusetts 02702 • Telephone: (508) 644-2225 • Toll Free: 1-800-287-8300*

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*Adirondacks Along Payne's Cove at Independence Harbor*

## Our “Traditional” Wedding Menu

Our “Traditional” Wedding Menu offers a wide variety of Four Course Full Service Dinners as well as Multi Entrée Buffet Dinners and Food Station Dinners.

The “Traditional” Menu offers **you** complete choice in designing **your** wedding reception menu. **You** may choose to select one of our “Four Course Full Service” Dinners, Buffet Dinners, or Food Station Dinners and eliminate any of the **optional** Appetizer Buffets, Hors D’Oeuvres, Dessert Stations, Wedding Toast Beverages, etc.

The optional courses are entirely **your** decision.

Select only the extras that are important to **you** and that fit **your** wedding budget.

# *Independence Harbor* Private Wedding Reception

The *Independence Harbor* Wedding and Event Venue is situated on a Twenty Acre Private Estate and is...  
Reserved Exclusively for One Event at a Time... Offering **Complete Privacy!**

## All *Independence Harbor* Wedding Receptions are Offered Complete with the following:

- Beautifully Furnished and Decorated Dining and Reception Facilities Comfortably Accommodating from 100 to 250 Guests
- An Extraordinary Garden Landscape Completely Surrounding the Dining and Reception Facilities
- An Expansive Outdoor Private Patio Complimented with Traditional Wicker Furniture and Sun Umbrellas
- An Elegant Garden Gazebo Overlooking the Harbor's South Lawn Ideal for Wedding Photos and Garden Wedding Ceremonies
- A Magnificent Stone Fireplace in the Main Dining Room Ideal for Wedding Photos and Indoor Wedding Ceremonies
- Complete and Private Bar Service Including Professional and Certified Service Personnel
- A Skilled and Attentive Food Service Team in Formal Attire Amply Staffing Each Event
- A Professional Wedding and Event Coordinator and Food and Beverage Director Attending to Every Detail of Every Event
- Independence Harbor's Acclaimed Wedding Planners Assist Throughout the Entire Planning Process
- Individually Customized Floor Plans for All Events Using the Finest Designer Chiavari Dining Chairs
- The Finest Floor Length Table Linens Dress All Guest and Specialty Table Arrangements
- A Selection of More Than Twenty Colors of Cotton Dinner Napkins
- Glass Hurricane Lamp Centerpieces with Tapered Candles and Framed Table Numbers are available for All Guest Tables
- Fresh Floral Arrangements And Hand Carved Food Art Displays Decorate Each Specialty Buffet
- Fresh Floral Arrangements Decorate "The Harbor's" Beautifully Appointed Restrooms
- Complimentary Food Tasting Opportunities for the Bride and Groom
- Large Parquet Dance Floor and Elevated Stage
- Coat Room Attendant (Season Appropriate)

## *Independence Harbor* Garden Wedding Ceremonies

Since its inception in 1976, Independence Harbor has become...“One of Southern New England's  
Most Sought After Destinations for Private Wedding Receptions and Garden Wedding Ceremonies”  
The Gazebo Set Amidst the South Lawn Gardens, Creates a Magical Setting for a Garden Wedding Ceremony  
The Majestic Stone Fireplace in the Main Dining Room Sets a Warm and Elegant Stage for Indoor Ceremonies

### All *Independence Harbor* Garden Wedding Ceremonies are Offered Complete with the following:

- Impeccably Manicured Lawns and Flower Gardens Creating a Magnificent Ceremony Setting
- The Finest White Padded Ceremony Chairs Set in Perfect Alignment Addressing the South Lawn Gazebo
- Elegantly Appointed Private Bridal Lounge Overlooking the Patio, Gazebo and South Lawn Gardens
- Professional Wedding Director to Coordinate the Ceremony
- State of the Art Sound Systems for Recorded Music and Speaking Program (Indoors and Outdoors)
- A Extensive Variety of Ceremony Music Selections are Available to be Played by Independence Harbor Personnel
- One Half Hour Early Arrival for Guests and Wedding Party
- Complimentary Wedding Rehearsal

# Appetizer Buffets

*“Impressively Presented with Fruit and Vegetable Art Carvings and Fresh Floral Accents”*

***Cheese and Cracker Buffet*** ..... **\$5.50 per person**

*Cheddar Cheese, Swiss Cheese, Soft Spread Cheddar & Flavored Cheese  
Garnished with Salami Rounds and Red & Green Grapes  
An Assortment of Crackers*

***Cheese and Cracker Buffet with Fresh Fruit*** ..... **\$6.50 per person**

*Cheddar Cheese, Swiss Cheese, Soft Spread Cheddar & Flavored Cheese  
Sliced and Whole Strawberries, Sliced Cantaloupe, Watermelon, Pineapple and Honeydew  
Garnished with Salami Rounds and Red & Green Grapes  
Chantilly Dipping Sauce  
An Assortment of Crackers*

***Fresh Crudités Buffet*** ..... **\$5.50 per person**

*Assorted Fresh Vegetables including Broccoli and Cauliflower Florets,  
Carrot and Celery Sticks, Cherry Tomatoes,  
Zucchini and Summer Squash  
Vegetable Dipping Sauces*

***Cheese and Cracker Buffet Together with Fresh Crudités Buffet*** ..... **\$6.50 per person**

*A Full Combination of our Cheese and Cracker Buffet and our Fresh Crudités Buffet*

***Cheese and Cracker Buffet with Shrimp Cocktail*** ..... **\$7.75 per person**

*Cheddar Cheese, Swiss Cheese, Soft Spread Cheddar and Flavored Cheese  
Garnished with Salami Rounds and Red and Green Grapes  
Extra Jumbo Tail On Shrimp Served on an Ice Bed of Fresh Greens  
With Zesty Cocktail Sauce and Lemon Accompaniments  
(Includes one shrimp per person\*. For additional Shrimp, add \$1.75 per shrimp)  
\*100 shrimp minimum required*

***Cold Seafood Appetizer Buffet*** ..... **Market Price**

*Black Tiger Shrimp, Sweet Native Oysters and Little Neck Clams on the Half Shell  
Served Complete with a Variety of Cocktail Sauces and Lemon Accompaniments  
Poached Salmon with Mustard Horseradish Vinaigrette and Lemon Dill Sauces  
(Medallions of Lobster May be Added at Additional Cost)*

*The above prices are subject to 20% administration fee and 6.25% Mass meals tax*

# Martini Bar Appetizer Buffets

*Served and Attended Buffet Style*

*Delightful “interactive” appetizer offerings served in oversized stemmed martini glasses*

## **The Mashed Potato Martini Bar ..... \$6.25 per person**

*Garlic Mashed Red Bliss Potatoes, Yukon Gold Cheddar Mashed Potatoes, Cabernet Gravy and Lobster Cream Sauces  
Fresh Shredded Cheddar and Parmesan Cheeses, Sour Cream and Whipped Butter, Bacon Bits and Diced Italian Sausage  
Sauteed Mushrooms, Onions and Peppers, Fresh Chives, Scallions and Diced Tomatoes*

*Additional and substitute toppings are available on request*

## **The Sweet Potato Martini Bar ..... \$5.25 per person**

*Mashed Sweet Potatoes, Candied Pecans, Cinnamon, Brown Sugar, Mini Marshmallows  
Maple Syrup, Orange Zest, Honey Butter, Marshmallow Cream, Cinnamon Streusel Bits*

*Additional and substitute toppings are available on request*

## **The Macaroni and Cheese Martini Bar ..... \$6.25 per person**

*Three Cheese Creamy Macaroni and Cheese, Herbed Roasted Bread Crumbs, Caramelized Onions,  
Crumbled Bacon, Cubed Ham, Sausage Bits, Buffalo Chicken, Parmesan Cheese, Sauteed Mushrooms  
Diced Tomatoes, Roasted Rainbow Peppers, Jalapenos, Hot Sauce and Assorted Condiments*

*Add Lobster and Crab... Market Pricing*

*Additional and substitute toppings are available on request*

## **The Nacho Martini Bar ..... \$6.25 per person**

*Crispy Corn Tortilla Chips, Warm Nacho Cheese Sauce, Spiced Ground Beef,  
Refried Pinto Beans, Tomato Salsa, Sliced Jalapenos, Diced Tomatoes and Green Onions,  
Sliced Black Olives, Sour Cream, Guacamole*

*Additional and substitute toppings are available on request*



*The above prices are subject to 20% administration fee and 6.25% Mass meals tax*

# Hors D'Oeuvres

*"For Patio and Dining Room Service" Served Butler Style*

(per 100 servings)

<b>Seafood Stuffed Mushroom Caps</b> .....	\$205
<b>Cheese Calzones</b> (Italian style cheeses in puff pastry) .....	\$205
<b>Assorted Petite Quiche</b> (A custard of cream and swiss cheese in a puff pastry crust: quiches lorraine, shrimp, herb cheese, and spinach) .....	\$205
<b>Pineapple Wrapped in Bacon</b> .....	\$205
<b>Scallops Wrapped in Bacon</b> .....	\$235
<b>Clams Casino</b> (Little neck clams on the half shell with sautéed onions and peppers in lemon butter with bacon topping) .....	\$235
<b>Brie with Raspberry in Phyllo</b> (Soft brie cheese with a sweet raspberry sauce wrapped in a flaky phyllo dough).....	\$235
<b>Lemon Pepper Chicken Brochettes</b> (Skinless chicken glazed with a light lemon pepper sauce on skewer) .....	\$205
<b>Honey Mustard Chicken Medallions</b> (Chunks of tender chicken breast glazed with a sweet honey mustard sauce) .....	\$205
<b>Spanikopita</b> (A delicate triangle of phyllo dough filled with spinach, feta cheese, cream cheese and a touch of garlic) .....	\$235
<b>Vegetable Egg Rolls</b> (Diced cabbage, celery, mushrooms, carrots, and water chestnuts with a dash of soy sauce in an egg roll wrapper) .....	\$205
<b>Mini Beef Wellington</b> (A savory piece of beef tenderloin accented with mushroom duxelle encased in puff pastry).....	\$265
<b>Teriyaki Beef Brochettes</b> (Beef tenderloin chunks, crisp bell peppers and mushrooms, glazed with teriyaki sauce on skewer).....	\$235
<b>Chicken &amp; Pineapple Brochettes</b> (Tender skinless chicken breast and pineapple chunks in sweet and sour sauce on skewer).....	\$205
<b>Coconut Shrimp in Pina Colada Sauce</b> .....	\$235
<b>Poached Pear and Brie with Almonds in Phyllo Pastry</b> .....	\$235
<b>Chicken Saltimbocca Minis</b> (Tender chicken breast with prosciutto ham and swiss cheese in lemon and white wine).....	\$235
<b>Chourico Sausage Calzones</b> (Spicy chourico with black beans, peppers, and Monterey Jack cheese) .....	\$235
<b>Shrimp and Andouille Sausage Kabobs with Rainbow Peppers</b> .....	\$235
<b>Herb Roasted Pork Medallions in Bacon Wrap with Pineapple Salsa</b> .....	\$235
<b>Sweet Italian Sausage and Mushroom Stuffed Mushrooms</b> .....	\$235
<b>Shrimp Cocktail</b> .....	\$265
<b>Smoked Salmon with Cream Cheese and Dill</b> .....	\$235
<b>Prosciutto Wrapped Melon</b> .....	\$235
<b>Tomato and Basil Crostini</b> (Toasted Italian bread, topped with fresh tomato and chopped basil, with parmesan and feta cheeses, brushed with olive oil) .....	\$235

**For the arrival hour, a minimum selection of 3-4 hors d' oeuvres per person is recommended.**

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

# Full Service Dinners

<i>Independence Harbor "All Inclusive" Wedding Package Pricing</i>				
"A" Dates	"B" Dates	"C" Dates	"D" Dates	
December through March All Dates	April and November Friday Nights and Saturday Daytimes & Sundays*	April and November Saturday Nights	May through October Saturday Nights	
May through October Thursdays	May through October Saturday Daytimes	May through October All Friday & Sundays*		
<i>*Sundays Before Holidays are Priced as Saturday Nights</i>				
1. <b>Chicken Forestiere</b> (Wild Rice Pilaf and Mushroom Stuffing)	\$37.00	\$37.00	\$42.00	\$52.50
2. <b>Chicken Francais</b> (Lemon and Caramelized Onions in Dry White Wine)	\$37.00	\$37.00	\$42.00	\$52.50
3. <b>Chicken Piccata</b> (Capers in a Lemon Wine Sauce)	\$37.00	\$37.00	\$42.00	\$52.50
4. <b>Chicken Portuguese</b> (Rainbow Peppers, Garlic and Dry White Wine)	\$37.00	\$37.00	\$42.00	\$52.50
5. <b>Breast of Chicken Marsala</b> (Mushrooms, and Marsala Wine)	\$37.00	\$37.00	\$42.00	\$52.50
6. <b>Chicken Cordon Bleu</b> (Baked Ham and Swiss Cheese Stuffing)	\$37.00	\$37.00	\$42.00	\$52.50
7. <b>Baked Filet of Scrod</b> (Lemon Butter and Seafood Stuffing)	\$38.00	\$38.00	\$43.00	\$53.50
8. <b>Baked Filet of Sole</b> (Seafood Stuffing and Lobster Cream Sauce)	\$38.00	\$38.00	\$43.00	\$53.50
9. <b>Roast Pork Loin</b> (Rosemary and Dijon Mustard Au Jus)	\$38.00	\$38.00	\$43.00	\$53.50
10. <b>Roast Salmon with Mustard Horseradish Vinaigrette</b>	\$40.00	\$40.00	\$43.25	\$55.75
11. <b>Roast Prime Ribs of Beef</b> (Au Jus)	\$42.00	\$42.00	\$47.25	\$57.75
12. <b>Baked Stuffed Jumbo Shrimp</b> (Seafood Dressing)	\$40.00	\$40.00	\$43.25	\$55.75
13. <b>Herb Roasted Statler Chicken</b> (Chourico, Parmesan, and Cheddar Stuffing)	\$38.00	\$38.00	\$43.00	\$53.50
14. <b>Roast Sirloin of Beef with Bordelaise Sauce</b>	\$42.00	\$42.00	\$47.25	\$57.75
15. <b>Herb Crusted Tenderloin of Beef with Red Wine Sauce</b>	\$44.00	\$44.00	\$49.50	\$61.00
16. <b>An Entree Duet of Roast Prime Ribs of Beef and Baked Stuffed Shrimp</b>	\$44.00	\$44.00	\$49.50	\$61.00
17. <b>An Entree Duet of Roast Sirloin of Beef and Baked Stuffed Shrimp</b>	\$44.00	\$44.00	\$49.50	\$61.00
18. <b>An Entree Duet of Herb Crusted Tenderloin of Beef and Baked Stuffed Shrimp</b>	\$46.25	\$46.25	\$51.50	\$63.00

The above entrees are served complete with: Garlic Mashed Red Bliss Potatoes, Chef's Seasonal Vegetable Selection, Freshly Brewed Coffees and Tea, and your selection of: Soup or Fruit Cup, Salad and Dessert

### ***The Soup Course or Salad Course May be Substituted With:***

A Cheese and Cracker Appetizer Buffet (Add \$3.25 per person)

A Crudite Appetizer Buffet (Add \$3.25 per person)

A Martini Bar Appetizer Buffet (Add \$3.25 per person)

A Cheese and Cracker Buffet With Fresh Fruit (Add \$4.25 per person)

***Your Choice of Two Entrees is Gladly Accepted at No Additional Charge, with the exceptions of menu items #16, #17 & #18.***

Menu modifications, as well as custom designed menus, are available on request

*The above prices are subject to 20% administration fee and 6.25% Mass meals tax*

# Full Service Dinner Accompaniments

## SOUPS

(Choice of 1)

*Minestrone Soup* 🍄 *Broccoli Cheese Soup*

*Turkey Vegetable Soup* 🍄 *Chicken Tortellini Soup* 🍄 *Chicken Rice Soup*

*New England Clam Chowder* 🍄 *Chicken Escarole Soup* 🍄 *Seafood Bisque*

*Fresh Fruit Cup with Sherbet*

## SALADS

(Choice of 1)

*Tossed Green Garden Salad with Zinfandel Vinaigrette Dressing or Caesar Salad*

## PASTA COURSE

(optional)

*Penne Pasta w/Tomato and Meat Sauce* ..... \$3.25 per person

*Cheese Tortellini with Prosciutto Ham & Snow Peas in a Parmesan Cream Sauce* ..... \$3.50 per person

*Rainbow Tortellini Marinara* ..... \$3.50 per person

*Penne Pasta Primavera w/Creamy Alfredo Sauce* ..... \$3.50 per person

## DESSERTS

(Choice of 1)

*Ice Cream Sundaes with choice of topping: Chocolate, Strawberry or Pineapple*

*Vanilla Ice Cream w/choice of toppings as compliment to your wedding cake*

*also available at additional cost:*

*Fruit Sorbet Garnished with Fresh Fruit* ..... \$2.50 per person

*Vanilla Ice Cream Truffle Hearts dipped in Chocolate w/Raspberry Sauce* ..... \$3.50 per person

*Classic New York Cheesecake with Strawberry Sauce* ..... \$3.50 per person

*Gourmet Carrot Cake with Cream Cheese Frosting* ..... \$3.50 per person

*Bourbon Pecan Pie with Whipped Cream* ..... \$3.50 per person

*The above prices are subject to 20% administration fee and 6.25% Mass meals tax*



# Dinner & Luncheon Buffet Menus

## Buffet One

*A Carving Station of Baked Virginia Ham w/ Marmalade Horseradish Glaze  
Dijon Honey Glazed Roast Chicken  
Baked Filet of Scrod with Lemon Butter  
Baked Four Cheese Meat Lasagna with Sweet Italian Sausage  
Oven Roasted Red Bliss Potatoes / Chef's Seasonal Vegetable Selection  
Tossed Garden Salad with Zinfandel Vinaigrette Dressing*

December through March - All Dates

May through October - All Thursdays

April and November - Friday Nights, Saturday Daytimes & Sundays

May through October - Saturday Daytimes

April and November - Saturday Nights

May through October - Friday Nights and Sundays

May through October - Saturday Nights

— Sundays Before Holidays are Priced as Saturday Nights —

**\$38.00**

**\$43.00**

**\$53.50**

## Buffet Two

*A Carving Station of Choice Roast Beef w/ Horseradish Cream & Au Jus Sauces  
Roast Pork Loin with Rosemary and Dijon Mustard au jus  
Seafood Fettucini with Carbonara Cream Sauce  
Baked Four Cheese Meat Lasagna with Sweet Italian Sausage  
Lemon Pepper Chicken  
Oven Roasted Red Bliss Potatoes / Chef's Seasonal Vegetable Selection  
Tossed Garden Salad with Zinfandel Vinaigrette Dressing*

December through March - All Dates

May through October - All Thursdays

April and November - Friday Nights, Saturday Daytimes & Sundays

May through October - Saturday Daytimes

April and November - Saturday Nights

May through October - Friday Nights and Sundays

May through October - Saturday Nights

— Sundays Before Holidays are Priced as Saturday Nights —

**\$40.00**

**\$45.00**

**\$55.75**

## Buffet Three

*A Carving Station of Roast Prime Ribs of Beef w/ Horseradish Cream & Au Jus Sauces  
Roast Pork Tenderloin Dressed with Baked Apples in a Brandy Cream Sauce  
Seafood Scampi With Scallops & Shrimp Served Over Wild Rice Pilaf  
Pasta Primavera with Alfredo Sauce  
Breast of Chicken Marsala  
Oven Roasted Red Bliss Potatoes / Chef's Seasonal Vegetable Selection  
Tossed Garden Salad with Zinfandel Vinaigrette Dressing*

December through March - All Dates

May through October - All Thursdays

April and November - Friday Nights, Saturday Daytimes & Sundays

May through October - Saturday Daytimes

April and November - Saturday Nights

May through October - Friday Nights and Sundays

May through October - Saturday Nights

— Sundays Before Holidays are Priced as Saturday Nights —

**\$43.00**

**\$48.25**

**\$59.00**

All buffet dinners are served complete with: Freshly Brewed Coffees and Tea, and your selection of Dessert

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

# After Dinner Beverage and Dessert Buffets

## **Chocolate Fountain Dessert Buffet**

**\$9.50 per person**

*Sliced and Whole Strawberries, Sliced Bananas, Pear Segments, Pineapple Chunks  
Chocolate & Blondie Brownies, Raspberry & Cream Cheese Dipping Bars, Caramel Apple Squares and Lemon Squares,  
Mint Sticks, Assorted Finger Cookies and Crackers, Premium Fondue Chocolate and Chantilly Dipping Sauce  
Impressively Displayed with Food Art Carvings and Floral Accents*

## **Chocolate Fountain Dessert Buffet**

**\$13.50 per person**

**“With Viennese Sweets Accompaniment“**

*Sliced and Whole Strawberries, Sliced Bananas, Pear Segments, Pineapple Chunks  
Chocolate & Blondie Brownies, Raspberry & Cream Cheese Dipping Bars, Caramel Apple Squares and Lemon Squares,  
Mint Sticks, Assorted Finger Cookies and Crackers, Premium Fondue Chocolate and Chantilly Dipping Sauce  
An Assortment of Miniature Pastries: Cannolis, Cream Puffs, Eclairs, Fresh Fruit Tartlettes, Neapolitans etc.  
An Assortment of Flavored Cheesecakes with Accompaniments  
Assorted Mousse Cakes, Carrot Cake, and Tortes  
Impressively Displayed with Food Art Carvings and Floral Accents*

## **Ice Cream Sundae and Mousse Bar**

**\$8.50 per person**

*An Assortment of Premium Ice Creams: French Vanilla, Chocolate and One Bride and Groom Favorite Choice  
Chocolate, Strawberry and Caramel Toppings, Chocolate and Rainbow Sprinkles, Chopped Nuts and Chocolate Bits  
Oreo and Candy Bar Pieces, M & Ms and Brownie Chunks, Sliced Bananas and Strawberries, Fresh Whipped Cream  
Creamy Vanilla Mousse and Rich Dark Chocolate Mousse  
Additional Toppings are available on request*

## **Gourmet Cookie and Dessert Bar Buffet**

**\$6.25 per person**

*Chocolate Chip, Peanut Butter, M & M, Oatmeal Raisin and Sugar Cookies  
Chocolate Brownies, Meltaways, Raspberry Tango Bars, Caramel Apple Squares, Lemon Squares, Blondie Brownies*

## **Coffee Station**

**\$3.15 per person**

*A Coffee Station with Fresh Brewed Coffees and Teas may be added to each of the above buffets.*

## **Hot Chocolate Station**

**\$5.25 per person / \$7.25 per person with Coffees and Teas**

*Freshly Brewed Hot Chocolate served in station with:  
Chocolate Mint and Peppermint Sticks, Mini Marshmallows, Chocolate and Toffee Chips and Chocolate Curls,  
Crushed Butterfingers, Chopped Peanut Butter Cups, Peppermint Patties, Cinnamon Sticks, Fresh Whipped Cream  
Chocolate Syrup, Caramel Syrup and Marshmallow Creme  
An ideal accompaniment for Autumn and Winter Weddings*

Your Wedding Cake may be sliced and arranged with all dessert buffets

*The above prices are subject to 20% administration fee and 6.25% Mass meals tax*

# After Dinner Snack Stations

**After Dinner Snack Menu Served in Station ..... \$8.50 per person**

**Please Select Three**

*Mini Cheeseburgers*

*Demi Hot Dog Snacks (1/2 size franks in buns)*

*Assorted Mini Wraps (Ham and Cheese, Roast Beef and Cheese, and Reubens)*

*Mini Grilled Ham and Cheese Sandwiches*

*Mini Grilled Cheese Sandwiches with Tomato Soup Sips*

*Assorted Pizza Slices (Cheese, Pepperoni and Mushroom/Onion)*

*Honey Mustard Chicken Medallions*

*(To include French Fries and the Appropriate Accompaniments)*



**The Macaroni and Cheese Martini Bar..... \$6.25 per person**

*Three Cheese Creamy Macaroni and Cheese, Herbed Roasted Bread Crumbs,*

*Caramelized Onions, Crumbled Bacon, Cubed Ham, Sausage Bits,*

*Buffalo Chicken, Parmesan Cheese, Sautéed Mushrooms, Diced Tomatoes,*

*Roasted Rainbow Peppers, Jalapenos, Hot Sauce and Assorted Condiments*

*Add Lobster and Crab... Market Pricing*



**The Macaroni and Cheese Martini Bar with Demi Hot Dog Snacks ..... \$8.50 per person**



**The Nacho Martini Bar ..... \$6.25 per person**

*Crispy Corn Tortilla Chips, Warm Nacho Cheese Sauce, Spiced Ground Beef,*

*Refried Pinto Beans, Tomato Salsa, Sliced Jalopenos, Diced Tomatoes and Green Onions,*

*Sliced Black Olives, Sour Cream, Guacamole*

*Additional and substitute toppings are available on request*



**Coffee Station..... \$3.15 per person**

*A Coffee Station with Fresh Brewed Coffees and Teas may be added to each of the above stations*

*The above prices are subject to 20% administration fee and 6.25% Mass meals tax*

# Food Stations

## **Pasta Station** (Choice of Two) - \$11.50 per person

*Sautéed Shrimp and Chicken Over Penne Pasta in a Carbonara Sauce,  
Farfalle (Bowtie) Pasta Primavera in Creamy Garlic Parmesan Sauce,  
Baked Four Cheese Lasagna with Sweet Italian Sausage,  
Rainbow Tortellini Marinara, Cheese Tortellini with Prosciutto Ham and Snow Peas in a Creamy Alfredo Sauce*

## **Salad and Chowder Station** - \$9.50 per person

*Mixed Greens with Tomatoes, Cucumbers, Red Onions and Rainbow Peppers served with Zinfandel Vinaigrette Dressing  
Traditional Caesar Dressing with Homebaked Croutons and Shredded Parmesan Cheese, New England Clam Chowder*

## **Soup and Sandwich Station** - \$8.50 per person

*New England Clam Chowder Sips with Clam Fritters  
Tomato Soup Sips with Mini Grilled Cheese Sandwiches*

## **Antipasto Station** - \$15.75 per person

*Prosciutto, Mortadella, Genoa Salami, Capicola, Provolone and Mozzarella,  
Marinated Mushrooms, Roasted Rainbow Peppers, Olives, Artichoke Hearts, Pepperoncini,  
Tomato and Basil Crostini, Served with Artisan French and Italian Breads*

## **New England Seafood Station** - \$13.75 per person

*Maine Crab Cakes with Garlic Aioli, NE Clam Chowder Sips,  
Bacon Wrapped Scallops in Lemon Butter Sauce, Steamed Mussels in White Wine, Crispy Panko Fried Shrimp*

## **Ravioli Station** (Choice of Two) - \$11.50 per person

*Spinach Ravioli with Roasted Garlic and Ricotta Cheese,  
Pumpkin Ravioli with Sage Butter,  
Butternut Squash with Spiced Maple Sauce, Mushroom Ravioli with Sage Butter Sauce*

## **Sauté Station** (Choice of Two) - \$13.75 per person

*Scallop and Shrimp Scampi over Capellini Pasta,  
Filet of Sole with Orange Ginger Sauce, Tilapia Francese in White Wine and Lemon Sauce,  
Breast of Chicken Portuguese with Rainbow Peppers,  
Breast of Chicken Francais with Lemon and Caramelized Onions in Dry White Wine,  
Medallions of Beef in Mushroom Cabernet Sauce over Wild Rice Pilaf*

## **Carving Station** (Choice of Two) - \$14.75 per person

*Roast Pork Loin, Baked Ham, Choice Roast Beef, Turkey Breast with Cranberry Accompaniments,  
The Carving Station is Served with Oven Roast Potatoes, Artisan Rolls, and the Appropriate Sauces*

**Food Stations May be Substituted for “Traditional” Menu Dinner Course Selections.**

### **A Minimum “Food Stations” Purchase is Required:**

<b>“A” and “B” Dates - \$40.00</b>		<b>“C” Dates - \$45.00</b>	<b>“D” Dates - \$56.00</b>
<b>“A” Dates</b>	<b>“B” Dates</b>	<b>“C” Dates</b>	<b>“D” Dates</b>
<b>December through March</b> <i>All Dates</i>	<b>April and November</b> <i>Friday Nights and Saturday Daytimes Sundays*</i>	<b>April and November</b> <i>Saturday Nights</i>	<b>May through October</b> <i>Saturday Nights</i>
<b>May through October</b> <i>Thursdays</i>	<b>May through October</b> <i>Saturday Daytimes</i>	<b>May through October</b> <i>Friday Nights and Sundays*</i>	

*\*Sundays Before Holidays Are Priced As Saturday Nights*

**\*\* “Food Stations” Receptions Limit Accommodations for Guest Seating.**

**Please Consult *Independence Harbor's* Wedding Planners for Available “Food Station” Guest Seating Arrangements.**

*The above prices are subject to 20% administration fee and 6.25% Mass meals tax*



*The Independence Harbor venue is available Saturday and Sunday Daytimes for private events.*

*“May We Suggest Our Uniquely Intimate, Elegant and Affordable”*

## **Private Wedding Brunch Ceremony and Reception Package**

*“A Unique and Beautiful Wedding Celebration”*

A Sunday Brunch Wedding may be scheduled from 10:00 am until 3:00 pm.

A Saturday Brunch Wedding may be scheduled from 11:00 am until 4:30 pm.

***Complimentary Fireside or Garden Wedding Ceremony***

***Cheese and Cracker Buffet with Fresh Melon and Strawberries***

*(Impressively Presented with Fruit and Vegetable Art Carvings and Fresh Floral Accents in the Dining Room)*

***Independence Harbor's Private Wedding Brunch Buffet***

***continued*** ↘

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

# *Independence Harbor's* Private Wedding Brunch Buffet

## A carving Station of:

*Choice Roast Beef with Horseradish Cream and Au Jus Sauces*

*or*

*Spice Encrusted Baked Ham with Pineapple Marmalade Glaze*

*and*

*Breast of Chicken Francais* 🍷 *Scallop and Shrimp Scampi over Capellini Pasta*

*Eggs Benedict with Hollandaise Sauce* 🍷 *Classic Scrambled Eggs*

*Baked Pork Sausage and Apples* 🍷 *Sliced Bacon with Pineapple*

*Deep Fried Apple Filled French Toast with Maple Syrup*

*Chef's Seasonal Vegetable Selection* 🍷 *Home Fried Red Bliss Potatoes*

*Assorted Fresh Vegetable and Fruit Salads*

*Impressively Displayed with Food Art Carvings and Fresh Floral Accents*

*"Substitute Entrees are Available on Request"*

## Your choice of one of the following Dessert Options

*Ice Cream Sundae and Mousse Bar (Beautifully Arranged and Presented in the Dining Room)*

*Your Wedding Cake Served with Vanilla Ice Cream and Your Choice of Topping:(Chocolate, Strawberry or Pineapple)*

*Ice Cream Sundaes with Your Choice of Chocolate, Strawberry or Pineapple Topping*

## Substitute Dessert Buffets are Also Available:

*Gourmet Cookie and Dessert Bar Buffet with Coffee Station (Add \$3.25 per person)*

*Hot Chocolate Station (Add \$3.25 per person)*

*Your Wedding Cake May be Sliced and Arranged with Each of the above Dessert Buffets*

## Wedding Brunch Package Pricing: \$39 per person

*(Pricing for All Saturday and Sunday Daytime Brunch Weddings)*

*The above prices are subject to 20% administration fee and 6.25% Mass meals tax*

# Independence Harbor's

## Fall & Winter Wedding Menu Supplement



Although fall and winter menu selections may be made from our entire wedding packages menu, may we suggest:

### Fall & Winter Entrees

- Maple and Pecan Encrusted Salmon*
- Roast Pork Loin with Sauteed Apples*
- Roast Prime Ribs of Beef with Thyme Demi Glace and Caramelized Onions*
- Roast Chicken Breasts with Apple Pecan Stuffing*
- Roast Chicken Breasts with Caramelized Onions and Fall Fruit*
- Herb Roasted Lamb Chops with Wild Mushrooms and Rosemary*
- Roast Chicken Breast with Cornbread and Cranberry Stuffing in Apple Cider Au Jus*
- Roast Pork Loin with Apple Cranberry Stuffing*

Independence Harbor "All Inclusive" Wedding Package Pricing			
"A" Dates	"B" Dates	"C" Dates	"D" Dates
December through March All Dates	April and November Friday Nights and Saturday Daytimes & Sundays*	April and November Saturday Nights	May through October Saturday Nights
May through October Thursdays	May through October Saturday Daytimes	May through October All Friday & Sundays*	

*\*Sundays Before Holidays are Priced as Saturday Nights*

\$40.00	\$40.00	\$45.00	\$55.50
\$38.00	\$38.00	\$43.00	\$53.50
\$42.00	\$42.00	\$47.00	\$57.75
\$37.00	\$37.00	\$42.00	\$52.50
\$37.00	\$37.00	\$42.00	\$52.50
\$42.00	\$42.00	\$47.00	\$57.75
\$37.00	\$37.00	\$42.00	\$52.50
\$38.00	\$38.00	\$43.00	\$53.50

### Fall & Winter Appetizers

- New England Clam Chowder Sips* ..... \$130 per 100 servings
- Butternut Squash Soup Sips* ..... \$130 per 100 servings
- Lobster Bisque Sips* ..... \$158 per 100 servings
- Creamy Tomato Soup Sips with Mini Grilled Cheese Bites* ..... \$173 per 100 servings

### Fall & Winter Full Service Dinner Accompaniments

- Butternut Squash Bisque with Pumpernickel Croûtons* ..... \$2 per person
- Butternut Squash and Sage Ravioli with Spiced Maple Sauce* ..... \$3 per person
- Pumpkin Soup with Chili Cran-Apple Relish* ..... \$2 per person

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

# Independence Harbor's

## Fall & Winter Wedding Menu Supplement continued...

### Fall & Winter Salads

<i>Crisp Apple, Toasted Nuts, Blue Cheese with Mixed Greens and Cranberry Vinaigrette</i> .....	\$2.00 per person
<i>Mixed Greens with Pecans, Goat Cheese, and Dried Cranberries in a White Balsamic Vinaigrette</i> .....	\$3.00 per person
<i>Spinach Salad with D'Anjou Pears, Cranberries, Red Onions and Toasted Hazelnuts in a Raspberry Vinaigrette</i> ...	\$3.00 per person
<i>Cranberry Pecan Salad with Baby Greens and Raspberry Dijon Vinaigrette</i> .....	\$2.00 per person

### Fall & Winter Vegetables

<i>Curried Butternut Squash</i> .....	\$1.00 per person
<i>Maple Glazed Baby Carrots</i> .....	\$1.00 per person
<i>Roasted Acorn Squash with Maple Glaze and Pecans</i> .....	\$2.00 per person
<i>Roast Sweet Potato Gnocchi with Arugula and Hazelnuts</i> .....	\$2.00 per person
<i>Orange Pecan Candied Sweet Potatoes</i> .....	\$2.00 per person

### Fall & Winter Desserts

<i>Apple Pie A' La Mode</i> .....	\$2.50 per person
<i>Pumpkin Cream Cannoli</i> .....	\$2.75 per person
<i>Warm Apple Cobbler with Vanilla Ice Cream</i> .....	\$2.50 per person
<i>Chocolate Brownies Smothered in Coffee Ice Cream</i> .....	\$2.50 per person
<i>Pumpkin Pecan Pie with Fresh Whipped Cream</i> .....	\$2.50 per person
<i>Caramel Coated Lady Apples on Cinnamon Sticks</i> .....	\$3.25 per person

### Fall & Winter Beverages (Served Butler Style)

<i>Warm Apple Cider with Cinnamon Sticks</i> .....	\$58.00 per gallon
<i>Warm Apple Cider with Apple Brandy and Cinnamon</i> .....	\$130.00 per gallon
<i>Warm Apple Juice with Bacardi Lemon and a touch of Cinnamon</i> .....	\$130.00 per gallon

#### **Hot Chocolate Station** ..... \$5.25 per person

Freshly Brewed Hot Chocolate served in station with:

*Chocolate Mint and Peppermint Sticks, Mini Marshmallows, Chocolate And Toffee Chips and Chocolate Curls, Crushed Butterfingers, Chopped Peanut Butter Cups, Peppermint Patties, Cinnamon Sticks, Fresh Whipped Cream, Chocolate Syrup, Caramel Syrup and Marshmallow Creme*

*The above Fall and Winter Entrees are Served Complete with: Garlic Mashed Red Bliss Potatoes, Chef's Seasonal Vegetable Selection, Freshly Brewed Coffees and Tea, and Your Selection of Soup or Fruit Cup, Salad, and Dessert. (Soup, Salad, and Dessert Selections may be made from the Fall and Winter Menu Supplement or from the Full Service Dinner Accompaniments detailed on page 8.)*

*The above prices are subject to 20% administration fee and 6.25% Mass meals tax*



# Beverage Service

## Cash and "Open" Hosted Bars

Cash bars are provided for all events, unless substituted by a Hosted "Open Bar" . . .

Hosted "Open Bars" are available on request, and are priced on a consumption basis.

A one hour open bar is estimated at \$18.00 per person ~ A five hour open bar is estimated at \$36.00 per person

An extensive selection of premium, top shelf and super premium liquors, wines, beers, and non-alcoholic beverages are provided in all bar services.

Hosted bars are subject to 20% administration fee, and 6.25% tax.

Hosted bars may be scheduled for the Cocktail Hour or for the entire function (maximum five hours).

Professional bartenders and service personnel are included in all bars at no additional fee.

### — Bar Prices —

House Well Selections .....	\$9.50
Premium Selections.....	\$10.00
Super Premium Selections.....	\$10.50
Top Shelf Selections.....	\$11.00-\$11.50
Two Liquor Selections .....	\$10.50-\$12.50
House Wine Selections by the Glass.....	\$9.50-\$10.50

### — Beer Selections —

Budweiser \$5.75 ~ Bud Light \$5.75 ~ Coors light \$5.75
Miller Lite \$5.75 ~ Heineken \$6.75 ~ Corona \$6.75
Bass Ale \$6.75 ~ Blue Moon Belgian White Ale \$6.75
Sam Adams Seasonal \$6.75 ~ Kaliber(non alcoholic) \$6.00
Poland Springs Bottled Water (16.9 oz.) \$3.00
Fruit Juices and Sodas (12 oz.) \$3.50

### — Champagnes, Wines, and Sparkling Wines (750 ml) —

May we suggest for the Cocktail Hour and the "Toast":

Cook's Imperial Extra Dry Champagne (California) .....	\$29	Cook's Imperial Spumante (California) .....	\$29
Moet & Chandon Imperial (France).....	\$56	Martini & Rossi Asti Spumanti (Italy).....	\$33
Dom Perignon (France)..... shall be priced on request		Korbel Natural (California).....	\$34

### — White Wines —

Jacob's Creek (Chardonnay).....	\$28.00	Beringer's Founders Estates (Chardonnay).....	\$31.00	Kendall Jackson (Chardonnay).....	\$33.00
Mezzacorona (Pinot Grigio).....	\$29.00	Hogue (Sauvignon Blanc).....	\$30.00	Frisk (Reisling) (Australia).....	\$30.00
Casala Garcia (Vinho Verde) (Portuguese).....	\$24.00	Pighin (Pinot Grigio).....	\$33.00		

### — Red Wines —

R. Mondavi Woodbridge (Cabernet Sauvignon)....	\$28.00	Jekel (Cabernet Sauvignon) .....	\$31.00	Clos du Bois (Cabernet Sauvignon).....	\$35.00
Yellow Tail "The Reserves" (Shiraz) .....	\$31.00	Greg Norman (Shiraz) .....	\$33.00	Five Rivers (Pinot Noir).....	\$30.00
Clos du Bois (Pinot Noir).....	\$35.00	Beringer's Founder's Estates (Merlot).....	\$31.00	R. Mondavi Private Selection (Merlot).....	\$32.00
Ravenswood (Merlot).....	\$31.00	Beringer's (White Zinfandel).....	\$27.00	Dao Red (Portuguese) .....	\$24.00

### — Non Alcohol Beverages —

Cranberry Spritzer (1 liter).....	\$16.00	Martinelli's Sparkling Cider (750 ml)..	\$24.00	Soda (1 liter).....	\$15.00
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### — Open Juice and Soda Bar —

\$14 per person (five hour maximum)

### — Champagne Punch —

\$135 per gallon (serves 30 - 4 oz glasses)

Special order wines may also be available on request.

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

# Wedding and Banquet Booking Information

## BOOKING INFORMATION

A “Facilities Rental Fee” is charged for the “*Exclusive*” use of the Independence Harbor Estate

Saturday Night Events from **April** throughout **November** \$950.00

Friday and Sunday Events from **May** through **October** \$650.00

Saturday and Sunday Events from **May** through **October** \$475.00

The “Facilities Rental Fee” is **free** for all **April** and **November** Events (excluding Saturday Nights)

The “Facilities Rental Fee” is **free** for all Events from **December** through **March**

The “Facilities Rental Fee” is **free** for all Monday through Thursday Events (*Excluding Holidays and Holiday Eves*)

Holiday Eve Parties are Priced as Saturday Nights

## MINIMUM GUARANTEES

Independence Harbor accommodates gatherings of 100 to 250 persons. Minimum guarantees are required to reserve the facilities:

DAY OF WEEK	JAN 1 - APRIL 30	MAY 1 - OCT 31	NOV 1 - DEC 31
Thursdays	100	100	100
Fridays	100	125	100
Saturday Daytimes	100	100	100
Saturday Nights	150	150	150
Sunday Brunch Wedding	100	100	100
Sundays	100	125	100
Monday Holidays	100	125	100

## EVENT HOURS

Specific arrival and departure times are designated for each event to insure complete privacy for each event, as well as to insure the complete readiness of the facilities:

DAY OF WEEK	JAN 1 - MAR 31	APRIL 1 - DEC 31
Thursdays	Any 5 ½ Hours (Noon to Midnight)	Any 5 ½ Hours (Noon to Midnight)
Fridays	Any 5 ½ Hours (Noon to Midnight)	Any 5 ½ Hours (Noon to Midnight)
Saturday Daytimes	One event per day	11:00 AM to 4:30 PM
Saturday Nights	Any 5 ½ Hours (Noon to Midnight)	6:30 PM to Midnight
Sunday Brunch Wedding	10 am to 3 pm	10 AM to 3 PM
Sundays	Any 5 ½ Hours (11 AM to Midnight)	Any 5 ½ Hours (11 AM to Midnight)





# *Independence Harbor* WEDDING CEREMONIES

***“A 20 Acre Private Estate, Unequaled in Beauty,  
Reserved Exclusively for You”***

Since its inception in 1976, *Independence Harbor* has become...  
“One of Southern New England’s Most Sought After Destinations for  
Private Wedding Receptions and Garden Wedding Ceremonies”.

The Gazebo on the *Independence Harbor* south lawn, set amidst acres of  
magnificent perennial gardens, creates a magical setting for a Garden Wedding Ceremony.

The majestic stone fireplace in the *Independence Harbor* dining room,  
sets a warm and elegant stage for indoor ceremonies.

10 Narrows Road / Assonet, Massachusetts 02702-0118  
Phone: 508-644-2225 / Toll Free: 1-800-287-8300  
[www.ihweddings.com](http://www.ihweddings.com)



# Independence Harbor

*Private Wedding Receptions and Garden Wedding Ceremonies*

*Is conveniently situated just off Route 24 . . .*

*“Close to Boston and Providence but miles away from the ordinary.”*

**From Taunton...**

Take Route 24 South to Exit No. 9, Assonet, then right to Narrows Road.

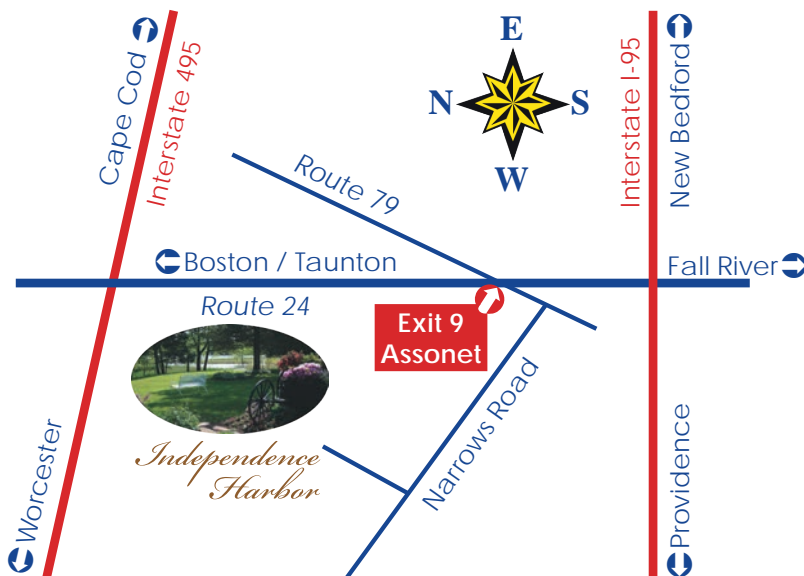
**From Fall River...**

Take Route 24 North to Exit No. 9, Assonet, then left to Narrows Road.

**From New Bedford...**

Take Route 195 West, to Route 24 North, to Exit No. 9, Assonet, then left to Narrows Road.

*45 Minutes South of Boston / 25 minutes East of Providence*



10 Narrows Road, P.O. Box 118, Assonet, Massachusetts 02702 • Telephone: 508-644-2225 • Toll Free: 1-800-287-8300

Web Site: [www.ihweddings.com](http://www.ihweddings.com) • email: [info@ihweddings.com](mailto:info@ihweddings.com)