

CENTURY HOUSE



WEDDING AND EVENT MENU

2020

Acushnet, MA

ABOUT OUR HOSPITALITY

Thank you for your interest in our facility

Century House is a family owned and operated business since 1975. Throughout the years, Century House has become a well known tradition and we have set high expectations as a banquet facility. We have continually strived for excellence in quality and service. We have the experience necessary to offer the highest level of elegance. Your business is very important to us and we take great pride in offering our customers the very best at an affordable price.

The Goulart Family

BANQUETS INCLUDE

Function Specialist

An experienced coordinator will assist in organizing all the details of your function and answer any questions throughout the planning stages.

Banquet ~ Wedding Coordinator

Serves as a liaison the day of your function to facilitate the arrangements.

White Linen Table Cloths

Linen Napkins in a Variety of Colors

Hurricane Globes with Candles or Bud Vases with Fresh Flowers

Full Bar Service

Banquet Rooms ~ No Rental Charge

Please Review the Terms and Conditions Page

WELCOME

STATIONARY DISPLAYS

- Gourmet Cheese with Crackers and Fresh Fruit 4.75
- Crudité Medley - Fresh Deluxe Cut Vegetables with Dip 4.25
- Gourmet Cheese with Crackers, Fresh Fruit and Crudité Medley 7.50
- Iced Shrimp Cocktail with Spicy Cocktail Sauce and Fresh Lemons 5.50
- Traditional Antipasto Display with Assorted Italian Meats, Cheeses and Pickled Vegetables 5.95

ASSORTED COLD AND HOT HORS D' OEUVRES

Gourmet Cheese with Crackers and Fresh Fruit Served With

- Gourmet Chicken Wings • Italian or Sweet and Sour Meatballs 8.00
- Glazed Chicken wrapped with Bacon • Stuffed Mushroom Caps 9.00
- Scallops wrapped with Bacon • Stuffed Mushrooms Caps • Spanakopita Spinach and Cheese in Filo 13.00
- Shrimp Mozambique • Littleneck Clams Portuguese Style • Linguica with Bell Peppers and Onions
- Codfish Cakes • Chickpea Salad • Prosciutto with Cheese 20.00

Gourmet Cheese with Crackers, Fresh Fruit and Crudité Medley Fresh Deluxe Cut Vegetables with Dip Served With

- Assorted Stuffed Puff Pastry • Iced Shrimp Cocktail • Crab Cakes with Remoulade
- *Scallops wrapped with Bacon • *Bruschetta • *Mini Ruebens 25.00
- Shrimp and Scallop Farfalle • Fried Calamari Rings • Clams Casino
- *Glazed Chicken wrapped with Bacon • *Raspberry Brie in Filo • *Beef Wellington
- Assorted Cold Canapes • Deviled Eggs • Vegetable Spring Rolls 28.00

*Butler Passed Hors D' Oeuvres

Additional Hors D' Oeuvre Choices and Menu Available upon Request

Above Hors D' Oeuvre Packages served for the Cocktail Hour accompanied by Dinner Selection

BEVERAGE ENHANCEMENTS

COCKTAIL FOUNTAINS

Champagne, Caribbean Cooler, Bacardi Cocktail, Margarita, Swedish Fish
90.00 per gallon

SANGRIA FOUNTAINS

featuring a selection from Robert Mondavi Woodbridge
White or Red Sangria Garnished with Fresh Fruit and Berries
100.00 per gallon

TOAST

House Wine Robert Mondavi Woodbridge, House Wine Portuguese, House Champagne
20.95 per bottle (serves 10 guest)

Complete Beverage List on Selection Page

FAMILY STYLE AND PLATED DINNERS INCLUDE

Choice of Soup or Tossed Salad
Choice of Potato or Rice
Choice of Vegetable
Dinner Rolls
Dessert
Coffee ~ Tea

Choices can be selected from the Selection Page
Full Course Soup and Salad add 4.00

FAMILY STYLE DINNERS

Roast Turkey with Dressing • Roast Chicken with Dressing
Lemon Rosemary Boneless Breast of Chicken with House Rice • Roast Top Round of Beef
Fried Chicken with Dressing • Baked Honey Ham • Roast Pork Loin
Smothered Tenderloin Steak Tips add 3.00 • New England Baked Scrod

Choice of One 24.95

Choice of Two 27.95

PLATED DINNER ENTREES

Entrees 2 Choices

Boneless Stuffed Breast of Chicken, a house favorite with Traditional or Portuguese stuffing	24.95
Baked Scrod, a house favorite for over 30 years, fresh native scrod baked with seasoned cracker crumbs	24.95
Chicken Cordon Bleu, boneless breast of chicken stuffed with ham and swiss cheese served with supreme sauce	25.95
Chicken Francaise, breast of chicken in a light egg batter sautéed in a white wine lemon sauce	25.95
Baked Scrod Nantucket, baked with seasoned cracker crumbs and sherry wine topped with mozzarella cheese	25.95
Chicken Marsala, breast of chicken sautéed with with fresh mushrooms in a sweet marsala wine sauce	25.95
Roast Stuffed Pork Loin, stuffed with spinach, prosciutto, mozzarella cheese and roasted red pepper	26.95
Baked Stuffed Filet of Sole, fresh filet of sole with crabmeat stuffing and served with lobster sherry cream sauce	26.95
Tenderloin Steak Tips, broiled tenderloin tips smothered or bourbon glaze	27.95
Grilled Atlantic Salmon, fresh salmon filet grilled and glazed with orange bourbon sauce	27.95
Baked Scallops, lightly breaded tender sea scallops with clarified butter	29.95
Baked Stuffed Jumbo Shrimp, white jumbo shrimp butterflied and stuffed with our house dressing	29.95
Roast Sirloin of Beef, Slow roasted and served full cut with pan gravy	29.95
Roast Prime Rib of Beef au jus, slow roasted and served full cut with pan au jus	31.95
Filet Mignon, broiled filet mignon served with béarnaise sauce or demi glaze	37.95
Filet Mignon and Baked Stuffed Jumbo Shrimp, broiled filet mignon served with 2 stuffed shrimp	42.95
Filet Mignon and Lobster Sauté, broiled filet mignon served with lobster sauté	48.95

*Before placing your order, please inform your server if a member of your party has a food allergy.

ALL PRICES SUBJECT TO 20% ADMINISTRATION FEE AND 6.25% MASSACHUSETTS SALES TAX. PRICES SUBJECT TO CHANGE

DINNER BUFFETS

CLASSIC BUFFET 1

Baked Honey Ham
Bourbon Tenderloin Steak Tips
Country Fried Boneless Breast of Chicken
Rice Pilaf • Choice of Vegetable
Tossed Garden Salad
Assorted Rolls
*Dessert
Coffee and Tea
25.95

TRADITIONAL BUFFET 2

Roast Pork Tenderloin (carved)
Smothered Tenderloin Steak Tips
Lemon Herb Boneless Breast of Chicken
New England Baked Scrod
Sweet Bell Pepper House Rice
Choice of Potato • Choice of Vegetable
Assorted Rolls
*Dessert
Coffee and Tea
27.95

In Above Buffet 1 and 2 add Soup or Salad as 1st course add 4.00

GALA BUFFET 3

*Soup Family Style or Garden Salad
Roast Sirloin Strip of Beef (carved)
Jumbo Shrimp Scampi
Baked Scrod • Stuffed Breast of Chicken
Rice Pilaf • Choice of Potato
Choice of Two Vegetables
Assorted Rolls
*Dessert
Coffee and Tea
34.95

GRAND BUFFET 4

*Soup Family Style or Garden Salad
Roast Prime Rib of Beef (carved)
Baked Stuffed Jumbo Shrimp
Baked Honey Ham • Chicken Marsala
Baked Scrod • Cheese Tortellini with Garlic Oil
Choice of Rice • Choice of Potato
Choice of Two Vegetables
Assorted Rolls
*Dessert
Coffee and Tea
40.95

In Buffet 3 Roast Prime Rib in Place of Roast Sirloin of Beef add 3.00

In Buffet 4 Roast Tenderloin of Beef in Place of Roast Prime Rib of Beef add 5.00

PORTUGUESE BUFFET 5

* Soup Family Style or Garden Salad
Carne Assada (Roast Marinated Beef)
Carne de Porco à Alentejana (Pork with Littleneck Clams)
Galinha Assada (Roasted Chicken) or Chicken Mozambique
Bacalhau à Bras or à Gomes da Sá (Codfish Portuguese Style)
Arroz (Portuguese Style Rice) Vegetais (Choice of Vegetable)
Pão e Manteiga (Bread and Butter)
*Sobremesa (Dessert) and Café (Coffee)
30.95

PORTUGUESE ~STYLE DINNERS

DINNER 1

Served Family Style

1ST COURSE

Sopa (Soup) or Salada (Salad)

2ND COURSE

Carne Assada com Molho (Roasted Marinated Meat with Gravy)

Arroz com Molho de Carne (Rice) • Batatas Assadas (Roasted Potatoes) • Vegetais (Vegetable)

Pão e Manteiga (Bread and Butter)

3RD COURSE

Sobremesa (Dessert)

Café ~ Cha ~ Leite (Coffee ~ Tea ~ Milk)

25.95

The above meal may also be served with:

Fried or Roasted Chicken with Dressing add 3.50

Filletes de Peixe Frito (Fried Fish Fillets) add 4.00

Bacalhau à Bras (Codfish Portuguese Style) add 4.00

Above Dinner served Full Course with Soup and Salad add 4.00

DINNER 2

Served Family Style

1ST COURSE

Sopa (Soup)

2NDCOURSE

Peixe Assado com Arroz e Salada (Baked Scrod with Rice and Salad) *Plated Course*

3RD COURSE

Carne Assada com Molho (Roasted Marinated Meat with Gravy)

Batatas Assadas (Roasted Potatoes) • Vegetais (Vegetable)

Pão e Manteiga (Bread and Butter)

4TH COURSE

Sobremesa (Dessert)

Café ~ Cha ~ Leite (Coffee ~ Tea ~ Milk)

29.95

The above Meal may also be served with:

Fried or Roasted Chicken with Dressing add 3.50

Carne Porco Assada (Roast Pork Loin Portuguese Style) may be served in place of Carne Assada
In Portuguese Style Dinner 1 or 2

WEDDING RECEPTION PACKAGES

(Inclusive wedding packages are optional)

CLASSIC PACKAGE

Gourmet Imported Cheese with Assorted Crackers and Fresh Fruit
Cruité Medley - Fresh Cut Vegetables with Dip
Glazed Chicken wrapped in Bacon • Stuffed Mushroom Caps • Vegetable Spring Rolls
Champagne Toast
Choice of Soup or Garden Spring Mix Salad 1st course
Wine with Dinner, Choice of Two Selections Per Table
Choice of Two Plated Entrees 2nd course
Stuffed Breast of Chicken • New England Baked Scrod • Tenderloin Steak Tips
Choice of Potato • Choice of Vegetable
Ice Cream served with Wedding Cake
Coffee ~ Tea ~ Milk
45.00

SIGNATURE PACKAGE

Gourmet Imported Cheese with Assorted Crackers and Fresh Fruit
Cruité Medley - Fresh Cut Vegetables with Dip
*Butler Passed Hors D' Oeuvres
*Scallops wrapped with Bacon • Crab Cakes with Remoulade • *Bruschetta
Assorted Stuffed Puff Pastry • *Mini Rueben's on Cocktail Rye
Champagne Toast
Choice of Soup 1st Course
Garden Spring Mix Salad 2nd course
Wine with Dinner, Choice of Two Selections Per Table
Choice of Two Plated Dinner Entrees 3rd course
Chicken Marsala • Chicken Cordon Bleu • Roast Sirloin of Beef
Stuffed Filet of Sole • Grilled Atlantic Salmon
Choice of Potato • Choice of Vegetable
Or
Choice of Two Family Style Dinner Selections 3rd course
Ice Cream served with Wedding Cake
Coffee ~ Tea ~ Milk
55.00

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WEDDING PACKAGES

GALA PACKAGE

Gourmet Imported Cheese with Assorted Crackers and Fresh Fruit
Crudit  Medley - Fresh Cut Vegetables with Dip
Prosciutto with Cheese • Codfish Cakes
Shrimp Mozambique • Linguicia with Peppers and Onions • Little Necks Portuguese Style
Champagne Toast
Kale Soup 1st course
Garden Spring Mix Salad 2nd course
Wine with Dinner, Choice of Two Selections Per Table • 2 Pitches of Soda per Table
Family Style Dinner
Carne Assada • Roasted Chicken with dressing • Fried Fish Fillets
Roasted Potato • Rice • Choice of Vegetable • Gravy
Ice Cream served with Wedding Cake
Coffee ~ Tea ~ Milk
Deluxe Pastry Platter
70.00

GRAND PACKAGE

Gourmet Imported Cheese with Assorted Crackers and Fresh Fruit
Crudit  Medley - Fresh Cut Vegetables with Dip
Array of Assorted Cold Canap s • Iced Shrimp Cocktail • Choice of Cocktail Fountain
*Butler Passed Hors D' Oeuvres
*Scallops wrapped with Bacon • Crab Cakes with Remoulade • *Bruschetta
Stuffed Mushrooms • Clams Casino
Champagne Toast
Choice of Soup 1st Course
Garden Spring Mix Salad 2nd course
Wine with Dinner, Choice of Two Selections Per Table
Plated Dinner Entree 3rd course
Filet Mignon and Two Baked Stuffed Shrimp
Baked Stuffed Potato • Saut ed Vegetable Medley
Ice Cream served with Wedding Cake
Coffee ~ Tea ~ Milk
Gourmet Pastry Station
85.00

TERMS AND CONDITIONS

Deposit

Banquet rooms available to our patrons free of charge. We suggest that you make your reservation early. A deposit is required on all rooms and is NON - REFUNDABLE. Weddings are required to provide an additional \$500.00 deposit 6 months before the reception date. All deposits are deducted from the final bill.

Payment

All functions are responsible for payment of the guarantee and any extra amount the day of the function. The payment is for the number of meals to be served that date and scheduled time. Century House is not responsible for guest not in attendance.

Final payment must be made in the form of cash, money order, bank check or credit card MC/VISA, AMEX or DIS. Payment of remaining balance is due the week of the function. Final payments made by personal check must be made 2 weeks prior to your function.

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Arrangements

Final arrangements should be made by appointment no later than two weeks prior to your function. Final menu selections and guaranteed number of guest attending should be given one week prior to the function. No cancellations of the guaranteed count will be accepted day of the function.

All items pertinent to function such as seating plans, cake knife, toast glasses, etc., should be brought in at least two days before your function.

Century House standard room setup includes: table and chair setup in accordance to your function, white linen table cloths, variety of colored napkins, all pertinent tableware settings, fresh flower vase for daytime functions, hurricane globe with candle for evening functions, skirting (ex. Head table, buffet table etc.) and bar service.

Century House and its employees are not responsible for additional room setup, such as room decorations, cake setup, table decorating and assembly of centerpieces.

Century House shall not assume the responsibility for the damage or loss of any merchandise or articles brought onto the property of, or inside the facility.

Please be advised that taping, tacking, and nailing to the walls, ceiling, or paint is prohibited. No confetti or glitter. All decorations must be approved by Century House management.

Vendors

All outside vendors including DJ, Band, Photo Booth, Up Lighting, Florist, Bakery/Cake must deliver and setup no earlier than 1 1/2 hours prior to the function. Delivery, setup and removal of rental items is at the discretion of Century House.

Food

Due to Food Safety recommendations of the FDA issued food code and board of health guidelines NO BULK FOOD is allowed to leave premises by patrons.

Liquor

Century House holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted to be brought onto or removed from premise for distribution (example: liquor favors) in compliance with MASSACHUSETTS STATE LIQUOR LAW. Patrons under the age of 21 will not be allowed the service of alcoholic beverages and we also reserve the right to stop serving alcoholic beverages to anyone at any time. Non - Alcohol drinking functions requesting no bar service add \$3.00 per person.

Wedding Ceremonies

A Fee of \$500 will be charged for wedding ceremonies held on premise. The fee is for additional services.

FUNCTION ROOM INFORMATION

<u>Facility</u>	<u>Minimum Number</u>	<u>Maximum Number</u>	<u>Deposit</u>
Ballroom	150	550	750.00
Terrace Room	30	150	500.00
Crystal Room	30	100	350.00
Day Reception	11:00 AM - 4:00 PM		
Evening Reception	6:30 PM - 12:00 PM		



CENTURY HOUSE

107 South Main Street
Acushnet, Massachusetts 02743

Phone: (508) 995-3221

Fax: (508) 998-8565

Email: functions@centuryhouse.biz

Web: centuryhouse.biz

SELECTIONS

SOUPS

All Soups served Family Style

Vegetable • Chicken Rice • Minestrone • Chicken Supreme • Kale
New England Clam Chowder add 1.00

POTATO AND RICE

Mashed Potatoes • Baked Potato
Roasted Potatoes • Roasted Red Bliss Potatoes
Rice Pilaf • Portuguese Style Rice
Long Grain Wild Rice
Red Bliss Mashed Potatoes add .50
Baked Stuffed Potato add 2.50

VEGETABLES

Corn • Glazed Baby Carrots • Peas and Carrots
Green Beans Almondine
Green Beans and Baby Carrots
Broccoli and Carrot Medley • Broccoli Florets
Turnips and Carrots • Peas and Pearl Onions
Sautéed Vegetable Medley add .75
Choice of Two Vegetables add 2.00

DESSERTS

Vanilla Ice Cream served with Choice of:
Your Wedding Cake • Chocolate Sauce • Strawberry Sauce • Raspberry Sauce

Rice Pudding • Grape Nut Pudding • Chocolate Mousse

Vanilla Ice Cream served with Your Wedding Cake and Choice of Sauce add .35
Flan Pudding add 2.00 • Apple Pie or Brownie a la Mode add 3.50
Cheesecake with Topping add 3.00 • Salted Caramel Vanilla Crunch Cake add 5.50
Tiramisu add 2.00 • Deluxe Carrot Cake add 3.00 • Double Chocolate Layer Cake add 3.00
Turtle Cheesecake Divine add 6.00 • Triple Truffle Chocolate Cake add 4.50
Gourmet Pastry Platter add 5.00 • Gourmet Pastry Station add 6.00

BEVERAGES

House Wine, Robert Mondavi Woodbridge 20.95 per bottle
White Zinfandel, Chardonnay, Pinot Noir, Pinot Grigio
Cabernet Sauvignon, Merlot

House Wine Portuguese, Bacalhôa JP Azeitão (Stubal) 20.95 per bottle
White, Rose, Red

House Champagne 20.95 per bottle

Additional Wine and Champagne Choices Available Upon Request

Pepsi, Diet Pepsi, Sierra Mist and Orange 7.00 per pitcher

OPEN BAR SERVICE

BEER, WINE AND SODA

Includes a Variety of Pepsi Soda, Juice and Bottled Water
Domestic and Imported Beer
A Selection of Robert Mondavi Woodbridge Red, White and Blush Wines

1HR	2HRS	3HRS	4HRS	5HRS
\$14	\$18	\$20	\$24	\$26

Per Person

PREMIUM BAR

Includes a Variety of Pepsi Soda, Juice and Bottled Water
Domestic and Imported Beer
A Selection of Robert Mondavi Woodbridge Red, White and Blush Wines
Full Bar Service including Premium and Super Premium Brands

1HR	2HRS	3HRS	4HRS	5HRS
\$20	\$25	\$32	\$36	\$40

Per Person