

Port N Starboard

*Ocean Beach Park
New London, CT*

Overlooking the Long Island Sound, The Port N Starboard is one of the region's largest year-round banquet facilities, catering events for 30 to 1200 guests. With three banquet rooms, an outdoor pavilion and New England's finest sugar sand beach and boardwalk, we stand ready to exceed your guests' expectations



Centerplate at Ocean Beach Park has a mission to make it better to be there. Every time, everywhere. By understanding what matters most to guests and communities- we help make the most of every moment through a strategic approach to hospitality.

We craft one-of-a-kind guest experiences that reflect purpose and place, so your presence is valued, your returns are rewarding, and your connections are authentic.

That's the power of Centerplate

"Making it better to be there since 1929"

For more information or to schedule a tour please contact

Ashley Dawley-Hill, Banquet Manager

(860)447-3031 ext. 113



Long Island Sound Wedding Buffet

5-hour reception that includes white linen and choice of colored napkin

Cocktail Hour Includes:

Fruit and Cheese platter
Vegetables w/ Buttermilk Ranch Dip
Spring Rolls w/ Thai Dipping Sauce
*Hors D'oeuvres Packages Available to Add-On

Salad with Rolls (Choose one)

Caesar Salad
Mixed Green Salad w/ Balsamic Dressing

Entrees

(Choose two – additional entrees are \$7.00 each person)

Chicken Francaise	Glazed Country Ham	Baked Cod w/ breadcrumbs
Chicken Marsala	Eggplant Rollatini	Sole Stuffed w/ Seafood Stuffing
Chicken Piccata	Beef Stir Fry	Baked Salmon w/ Dill Cream sauce
Chicken Parmesan		
Stuffed Chicken		

Accompaniments

(Choose two – additional accompaniments are \$2.00 each person)

Herb Roasted Red Bliss Potatoes	Mixed Vegetable Medley
Garlic Mashed Potatoes	Green Beans w/ butter and shallots
Wild Rice Pilaf	Roasted Asparagus w/Sea Salt
Penne w/ Marinara or Vodka sauce	

Coffee and tea included

\$74.95 per person

Wedding Enhancements

Carving station

Prime Rib w/ Horseradish cream sauce - \$14.00 pp
Beef Tenderloin w/ Au Jus - \$12.00 pp
Roasted Turkey w/ Cranberry Chutney - \$8.00 pp
Roasted Pork Tenderloin w/ Apple Cider Glaze- \$8.00 pp

Raw Bar

(Minimum of 50 people)

Includes oysters, little neck clams, and shrimp cocktail w/ fixings
PTM

Venetian Table

(Minimum of 50 people)

Includes an assortment of Cakes, Pastries, Cheesecakes, and Cannoli's
\$10.95 per person

Bar Packages Available

The Above Prices Do Not Include 20% Taxable Event Management Fee, Gratuity, or a 7.35% State Sales Tax

Ocean View Wedding Buffet

5-hour reception that includes white linen and choice of colored napkin

Cocktail Hour Includes:

Fruit and Cheese platter
Vegetables w/ Buttermilk Ranch Dip
Spring Rolls w/ Thai Dipping Sauce

Choose two additional Hors D'oeuvres

Italian Meatballs	Beef Satay	Chicken Satay with Peanut Sauce	
Mini Chicken Cordon Blue	Bruschetta	Spanakopita	Coconut Shrimp

Salad with Rolls (choose one)

Caprese Salad Caesar Salad Mixed Green Salad W Balsamic Dressing

Entrees

(Choose two – additional entrees are \$7.00 each person)

Chicken Francaise	Glazed Country Ham	Baked Cod w/ Breadcrumbs
Chicken Marsala	Eggplant Rollatini	Sole Stuffed w/ Seafood Stuffing
Chicken Piccata	Beef Stir Fry	Baked Salmon w/ Dill Cream sauce
Chicken Parmesan	Roast Beef w/ Au Jus	Flank Steak w/ Chimichurri Sauce
Lemon Pepper Chicken	Pork Tenderloin	
Stuffed Chicken		

Accompaniments

(Choose two – additional accompaniments are \$2.00 per person)

Herb Roasted Red Bliss Potatoes	Mixed Vegetable Medley
Garlic Mashed Potatoes	Green Beans w/ butter and shallots
Wild Rice Pilaf	Roasted Asparagus w/ Sea Salt
Penne w/ Marinara or Vodka sauce	

Coffee and tea included

\$85.95 per person

Wedding Enhancements

Carving station

Prime Rib w/ Horseradish cream sauce - \$14.00 pp
Beef Tenderloin w/ Au Jus - \$12.00 pp
Roasted Turkey w/ Cranberry Chutney - \$8.00 pp
Roasted Pork Tenderloin w/ Apple Cider Glaze - \$8.00 pp

Raw Bar

(Minimum of 50 people)

Includes oysters, little neck clams, and shrimp cocktail w/ fixings

PTM

Venetian Table

(Minimum of 50 people)

Includes an assortment of Cakes, Pastries, Cheesecakes, and Cannoli's

\$10.95 per person

Bar Packages Available

The Above Prices Do Not Include 20% Taxable Event Management Fee, Gratuity, or a 7.35% State Sales Tax

Plated wedding

5-hour reception that includes white linen and choice of colored napkin

Cocktail Hour Includes:

Fruit and Cheese platter
Vegetables w/ Buttermilk Ranch Dip
Spring Rolls w/Thai Dipping Sauce

Choose two additional Hors D'oeuvres

Italian Meatballs	Beef Satay	Chicken Satay w/ Peanut Sauce	
Mini Chicken Cordon Blue	Bruschetta	Spanakopita	Coconut Shrimp

Salad with Rolls (choose one)

Caprese Salad Caesar Salad Mixed Green Salad w/ Balsamic Dressing

Entrée (choose three)

Chicken Francaise	Prime Rib w/ Au Jus	Sole Stuffed w/ Seafood Stuffing
Chicken Piccata	Beef Stir Fry	Baked Salmon w/ Dill Cream sauce
Chicken Parmesan	Roast Beef w/ Au Jus	Baked Stuffed Shrimp
Stuffed Chicken Breast	Flank Steak w/ Chimichurri	Caked Cod w/ Herb Breadcrumbs
Lemon Pepper Chicken	Filet Mignon (add \$3.00)	Grilled Vegetable Napoleon
Chicken Piccata	Glazed Country Ham	Eggplant Rollatini
Pork Tenderloin		

Accompaniments (choose two)

Herb Roasted Red Bliss Potatoes	Mixed Vegetable Medley
Garlic Mashed Potatoes	Green Beans w/ butter and shallots
Wild Rice Pilaf	Roasted Asparagus w/ Sea Salt
Penne w/ Marinara or Vodka sauce	

Coffee and tea included

\$96.95 per person

Raw Bar

(Minimum of 50 people)

Includes oysters, little neck clams, and shrimp cocktail w/ fixings

PTM

Venetian Table

(Minimum of 50 people)

Includes an assortment of Cakes, Pastries, Cheesecakes, and Cannoli's

\$10.95 per person

Bar Packages Available

The Above Prices Do Not Include 20% Taxable Event Management Fee, Gratuity, or a 7.35% State Sales Tax

Bar Packages

	<u>BEER & WINE</u>	<u>FULL OPEN BAR</u>
One Hour	\$14.00pp	\$19.00pp
Two Hour	\$17.00pp	\$25.00pp
Three Hour	\$20.00pp	\$30.00pp
Four Hour	\$23.00pp	\$35.00pp

Champagne Toast \$3.50 Per Person

The Above Prices Do Not Include 20% Taxable Event Management Fee, Gratuity, or a 7.35% State Sales Tax

Additional Wedding Offerings

Ceremony in the Sand \$1,200.00



Ceremony Includes:

Dedicated Wedding Coordinator to direct guests, wedding party, and vendors to ensure your event runs flawlessly.

Complimentary Seating for up to 60- extra seating is available for an additional charge.

Decorated Wooden Arch

Reception Add-Ons

Chair covers in white or black (\$3 per chair)

Colored linen table overlays (\$5.00 per table)

Ocean or Winter Themed Centerpieces (\$5.00 per table)

Bridal Room (\$700 for the day)

THE PORT 'N STARBOARD

OCEAN BEACH PARK

NEW LONDON, CONNECTICUT

Any and all proposals, reservation, agreements and contracts respecting the use of services and of the Port 'N Starboard Banquet and Conference Center are made subject to all Banquet Center rules and regulations and shall include, but not be limited to the following express terms and conditions:

1. The person or party making arrangements for private functions on behalf of the patron must notify the Port 'N Starboard no later than TEN days prior to the scheduled function of the number of guests attending.
2. Patron agrees to pay in addition to the prices agreed upon a 20% taxable event management fee which covers the set up & breakdown of the banquet, wares, and normal table linen.
3. Patron agrees to pay Connecticut Sales Tax in the amount of 7.35% of menu price. If a patron is exempt from Connecticut Sales Tax, they will provide a current exempt certificate.
4. A non-refundable deposit of \$1000.00 is required at the time of commitment to secure the date.
5. Full payment in advance is due 10 days prior to your event.
6. Neither the patron nor their guests or invitees will be permitted to bring food and/or beverages of any kind into the Banquet Center or onto its premises.
7. The Port 'N Starboard will not assume any responsibility for damages or the loss of any merchandise or article left in the Banquet Center.
8. The Port 'N Starboard reserves the right to make reasonable substitutions on menus when faced with commodity price increases outside the norm. Such substitutes would be discussed prior to the event.
9. The person signing the contract on behalf of the customer represents that he has full authority to bind for the customer.
10. The Port 'N Starboard has the option of refusing alcohol service to anyone. Every person consuming alcohol must have a valid ID on them.
11. The Port 'N Starboard is a Non-Smoking Facility
12. All decorations must be free standing, nothing can be attached to the walls, no tape, tacks, staples, or glue can be used. Confetti and glitter are not allowed.