

Banquet Information

Guest capacity:

Small room – 50

Great room – 75

Combined second floor – 125

Room availability:

Tuesday - Thursday: After 4:30

Sunday: 1:00 – 5:00 or 5:30 - close

Events of more than 100 people may be held prior to normal business hours.

Closed: Thanksgiving, Christmas Eve, Christmas Day

Please call for availability. (401) 946-8686

Reservation is confirmed upon receipt of deposit and signed contract.

Prices at time of event may change.
Listed prices only guaranteed for 30 days.

Menu Styles Overview

Choice

Guests are served salad, appetizers, and a choice from one of three (3) entrees pre-selected by the host.

Family

Guests are served appetizers, salads, and entrées on platters.

--- Dessert and Beverage options are available for all party styles ---

CHOICE MENU

Quoted prices are per person.

Appetizers

Standard	Crown
Clams Casino Stuffed Mushroom Caps Calamari Chicken Empanadillas Coconut Shrimp Colorado Flat Bread	Clams Casino Stuffed Mushroom Caps Calamari Chicken Empanadillas Coconut Shrimp Colorado Flat Bread Garlic Shrimp Shrimp Cocktail
Included	12.00

Clams Casino

Stuffed with chicken, chorizo, and pork, topped with an Applewood bacon crisp

Mushroom Caps

Stuffed with deep-sea scallop, shrimp, and crabmeat, topped with red onions, chives, and a sherry cream sauce

Calamari

Pan fried calamari rings served with a house blend of mild and hot peppers with a sherry cream sauce

Chicken Empanadillas

Pastry dough filled with chicken, roasted onions, and peppers, served with a smoked onion barbeque aioli

Coconut Shrimp

Shrimp rolled in shaved coconut, pan fried, and served with a fresh mango barbeque salsa

Colorado Flatbread

Wood fire grilled flat bread topped with grilled sliced angus sirloin, sautéed onions and wild mushrooms topped with smoked mozzarella cheese and spinach.

Garlic Shrimp (Crown)

Sautéed in garlic, olive oil and spices

Shrimp Cocktail (Crown)

Chilled Jumbo shrimp served with a house made cocktail sauce

Continued ...

Dinner Selections

Select three (3) dinners for your guests to choose from. Price includes garden salad and coffee / tea.

Chicken Acapulco

Boneless chicken breast stuffed with lobster, shrimp and provolone cheese, topped with a margarita citrus sauce served over angel hair pasta 49.00

Pasta Spain

Chicken and shrimp served in a light, creamy, lemon, roasted garlic, fresh Romano tomato, white wine sauce served over a bed of linguine or rigatoni 49.00

Shrimp and Lobster Risotto

Lobster and shrimp mixed in a smooth, creamy rice sautéed in olive oil and seasonings Market

Vegetarian Risotto

Chef's vegetable mixed in a smooth, creamy rice sautéed in olive oil and seasonings 42.00

Stuff Shrimp

Three jumbo shrimp stuffed with a scallop and crabmeat stuffing, served with vegetables and rice 50.00

The following are served with vegetables and mashed potatoes

Fresh Fillet of Salmon

Broiled and topped with a light saffron sherry sauce 50.95

Baked Stuffed Salmon

Stuffed with shrimp, sea scallops and crabmeat, topped with a lemon, sherry white wine reduction 50.95

Sole Spain

Fresh fillet of sole stuffed with crabmeat, shrimp and deep-sea scallops baked in a lemon white wine sauce Market

Chicken Limon

Lightly battered tenderloin cutlets, pan seared in lemon, sherry, chives, capers and white wine sauce 47.00

Chicken Jerez

Chicken tenderloins sautéed in a sherry brandy sauce with fresh asparagus, spinach, imported Jamon Serrano, topped with smoked provolone cheese 50.00

Veal Spain

Bone-in veal chop stuffed with lobster, shrimp, smoked ham, panko bread crumb and Castilian cheese, topped with a roasted mushroom Malaga wine sauce 60.00

Corunesa

Provimi Veal cutlets sautéed with Portabella mushrooms and cognac sauce 47.00

Filet Mignon

Charbroiled with Rioja red wine sauce 66.00

Surf and Turf

Charbroiled filet mignon accompanied by:
 Stuffed shrimp 76.00
 Half-baked stuffed lobster Market

Pork Tenderloin

Chile rubbed and served with a wild currant, shiitake mushroom, port wine sauce 46.00

FAMILY MENU

Quoted prices are per person. Price includes coffee / tea.

1st Course

Clams Casino

Stuffed with chicken, chorizo, and pork, topped with an Applewood bacon crisp

Mushroom Caps

Stuffed with deep-sea scallop, shrimp, and crabmeat, topped with red onions, chives, and a sherry cream sauce

Calamari

Pan fried calamari rings served with a house blend of mild and hot peppers with a sherry cream sauce

Chicken Empanadillas

Pastry dough filled with chicken, roasted onions, and peppers, served with a smoked onion barbeque aioli

Coconut Shrimp

Shrimp rolled in shaved coconut, pan fried, and served with a fresh mango barbeque salsa

Colorado Flatbread

Wood fire grilled flat bread topped with grilled sliced angus sirloin, sautéed onions and wild mushrooms topped with smoked mozzarella cheese and spinach.

2nd Course

Chef's Soup

* Or

Garden Salad

3rd Course

Paella Valenciana

Shrimp, sea scallops, clams, mussels, squid, chicken, and chorizo in saffron rice and mild spices

Pollo al Ajillo

Chicken tenderloins in a garlic lemon white wine sauce

And your choice of... (Select one for all guests)

Served with roasted potatoes and fresh vegetables

Pork loin

Boneless loin roasted in a garlic cognac sauce

49.95

* Or

Veal Coruñesa

Provimi Veal cutlets sautéed with Portabella mushrooms and cognac sauce

51.95

Dessert

Cake Presentation

Cake provided by host is presented, cut, and plated

2.50

Select three (3) desserts for your guests to choose from

Pera Riojana

12.

Fresh Argentinean poached pear marinated with raspberries, Rioja, merlot wine, served with a scoop of ice cream

Flan

10.

Our original Spanish style caramel custard with a hint of Liquor 43

Tiramisu

11.

Ladyfingers soaked in espresso with mascarpone cheese

Spanish Sorbets

10-13.

From Spain, served in their natural fruit shells

Chocolate Mousse

12.

A velvet chocolate mousse with an Oreo graham cracker crust, topped with whipped cream

Cheesecake

13.

Fresh, light, house made cheesecake

Bread Pudding

12.

Bread pudding served warm with a scoop of ice-cream. Chef's flavor of the day.

Bolacha Cake

12.

Layers of wafer cookies soaked in espresso and Kahlua-buttercream frosting, topped with whipped cream and chocolate chips

Crème Brulee

12.

Crème made with Madagascar vanilla beans served with a crisp melted sugar topping

Spain Mud Mug

12.

Molten chocolate truffle centered caked served warm, topped with vanilla bean ice cream

Tres Leches

12.

Spanish style sponge cake soaked in 3 different kinds of milk topped with fresh whipped cream

Beverages

Cash bar

Guests purchase their own beverages

Open Bar

Charged per beverage served. Host chooses available beverage types that guests may choose from

Wine by the bottle

Pick any bottle and quantity from our wine menu

List Price

Champagne toast	7.00
Freixnet Cordon Negro Brut	9.00
M & R Asti Spumante	9.00

Banquet terms and conditions

Amenities

- A microphone, and wireless internet are available for presentations, free of charge.
- A screen (\$25) and projector (\$100) are available to rent.
- Additional linen colors are available. Ask the event manager for colors and pricing.
Hosts are free to bring in their own decorations. Wall mounting is not permitted.
No confetti, silly string, or similar types of messy party items.
- Event setup and delivery of items to the restaurant need to be coordinated with the event manager.
- Customized menus include a title of the event, a descriptive paragraph (up to ten lines) and the available dinner courses. \$1.50 per person.
- A vegetarian option is available at request of guest.
- Additional children options are chicken fingers or Pasta (Marinara or garlic butter sauce).
- Please notify us of any known food allergies.
- Privacy Availability:
Great room: More than 60 guests: No charge. Fewer than 60: \$1000
Small room: More than 35 guests: No charge. Fewer than 35: \$250

Pricing

- Menu prices at time of event may change. Listed prices only guaranteed for 30 days.
- \$200 non-refundable deposit is due at time of booking.
- Quoted food and beverage prices do not include 8% sales tax.
- An 20% service charge is applied to bill total.
- Tax exempt clients must present documentation prior to the event.
- \$1000 room fee for use of great room with fewer than 60 guests.
- \$250 room fee for use of small room with fewer than 35 guests.
- Clients are responsible for any damages to the property, including excessive cleaning fees.

Due ONE week prior to event

- Menu choices
- Exact guest count (minimum number of dinners to be charged)
- Text for custom menus

Spain is not liable for items lost or damaged during the event.

Name: _____ Position: _____

Signature: _____ Date: _____

Event Date: _____ Event Time: _____

Return a signed copy of this page to confirm your reservation.

Email: info@SpainCranston.com

Fax: 401-946-8770

Mail: 1073 Reservoir Ave, Cranston RI 02910