



# Cocktail Party Menu

## 2021 MENU

**Seaport Inn and Marina**

110 Middle Street

Fairhaven, MA 02719

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## welcome

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Join us for all your social and business events in our beautifully appointed function rooms at a location in which we strive for excellence in quality and service. Our ultimate goal at the Seaport Inn and Marina is customer satisfaction. We offer true dedication through our service and attention to every detail, so that you may relax and enjoy our hospitality. Our onsite coordinators, staff, and caterers are available to assist with all function customization requests as we believe every event is unique!

Feel confident in choosing our award winning location with full catering and bar services, ample parking, onsite hotel accommodations with discounted event rates, and an intimate, comfortable atmosphere like no other. Your business is very important to us; we take great pride in pleasing our customers. If, at any time, you have questions please feel free to contact us. We look forward to hearing from you.

*Stephanie Rodriguez*

*Stephanie Rodriguez  
Event and Catering Manager*

## event inclusions

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*Rest assured knowing everything listed below is included with all menu prices.*

- Experienced Onsite Event Coordinator
- Floor Length White or Black Table Linens
- Cocktail Party Furniture Including High Top Tables and Seating Tables
- Lantern Centerpieces with Flameless Candle
- Private Function Space for Four Hours with No Room Rental Fee
- 10% Off Hotel Accommodations for Event Guests



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### **Seaside Package**

Fresh Fruit with Assorted Cheese and Cracker Display  
Choice of Four Butler Passed Hors D'oeuvres  
Cranberry Walnut Chicken Salad Finger Sandwiches  
Rigatoni Pasta in Bolognese Sauce  
Choice of One Specialty Station  
Warm Artisan Rolls with Butter  
Beverage Dispensers with Iced Water and Lemonade  
Your Cake Cut & Served with Whipped Cream  
Hot Coffee and Tea Station  
**25.00**

### **Harbor Package**

Fresh Fruit with Assorted Cheese and Cracker Display  
Vegetable Crudités Display with Ranch Dipping  
Choice of Six Butler Passed Hors D'oeuvres  
Cheese Tortellini with Chicken in Alfredo Sauce  
Shrimp, Chicken, and Vegetables in Yellow Rice  
Choice of One Specialty Station  
Warm Artisan Rolls with Butter  
Beverage Dispensers with Iced Water and Lemonade  
Assorted Freshly Baked Cookies  
Hot Coffee and Tea Station  
**32.00**

*All packages are priced per person. Fully disposable catering supplies are available and included for events achieving the mingling atmosphere a cocktail party suggests. Those looking to have a seated event but include a cocktail hour; please refer to our Event & Banquet Menu.*

*The above prices are subject to 18% gratuity, 10% administration fee, and 7% tax.*



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### ADDITIONAL STATIONARY APPETIZER DISPLAYS

- Fresh Fruit Display with Pomegranate Yogurt Dip 3.75
- Crostini with Bruschetta and Balsamic Glaze 4.25
- Chef's Antipasto Charcuterie Spread 5.50
- Shrimp Cocktail with Zesty Cocktail Sauce and Lemon Wedges 5.50

### BUTLER PASSED HORS D'OEUVRES SELECTIONS

*All hors d'oeuvres are served with appropriate dipping sauce.  
Seaside Package: Choose 4 | Harbor Package: Choose 6*

Buffalo Chicken Blossoms	Seafood Stuffed Mushrooms	Spinach & Artichoke Filo Cups
Spicy Southwest Eggrolls	Shrimp Cocktail	Vegetable Spring Rolls
Sausage Stuffed Mushrooms	Fried Coconut Shrimp	Edamame Dumplings
Beef Teriyaki Skewers	Bacon Wrapped Scallops	Parmesan Risotto Bites
Sesame Chicken Skewers	Crab Cakes	Spanikopita
Mini Deep Dish Pizzas	Lobster Rangoons	Assorted Mini Quiche
Marinara or Swedish Meatballs	Cod Fish Cakes	Fig & Mascarpone Filo Purse

### SPECIALTY STATION SELECTIONS

*All stations are maintained by an attendant and include appropriate label descriptions.*

#### Taco Fiesta Station

*Soft Flour Tortillas, Shredded Cheese Blend, Seasoned Ground Beef, Beans, Jalapenos,  
Diced Onions, Fresh Pico de Gallo, Shredded Lettuce, Sour Cream*

#### Gourmet Sliders Station

*Grilled Cheeseburgers with a House Burger Sauce  
Barbeque Pulled Pork with Crispy Onion Strings  
Roasted Turkey Breast with Honey Dijon Mustard and Pickles*

#### Pizza Station

*Margherita with Garlic, Tomato, Mozzarella, and Basil  
Pizza Bianca with Fig, Prosciutto, Goat Cheese, Arugula, and Balsamic  
Crispy Chicken with Buffalo Sauce, Mozzarella, Onion, and Ranch*

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### COCKTAIL FOUNTAINS

*Fountain selections are subject to a \$25 fountain rental fee.*

Cocktail Fountain with Tropicana Lemonade	2.50 Per Person
Cocktail Fountain with Red or White Wine	4.75 Per Person
<i>Red: Cabernet Sauvignon, Pinot Noir, or Merlot</i>	
<i>White: Chardonnay, Pinot Grigio, Sauvignon Blanc, or White Zinfandel</i>	
Cocktail Fountain with Red or White Sangria	5.75 Per Person

### GOURMET DESSERT DISPLAY

*Gourmet desserts plated and served to a stationary display.*

*Choice of two selections: \$3.50 Per Person (Minimum 50) | Choice of three selections: \$4.50 Per Person (Minimum 75)*

- New York Style Cheesecake with Strawberry Fruit Topping
- Chocolate Chip Cookie with Cream Cheese Filling and Chocolate Ganache
- Tiramisu Cake Soaked with Espresso and Layered Sweet Mascarpone Cream
- Chocolate Brownie with Caramel Mousse, Toffee Bits, Caramel, and Chocolate Ganache
- Chocolate Truffle Layered with Chocolate Mousse and Chocolate Ganache
- Salted Caramel Cake with Caramel Cream Filling and Caramel Ganache
- Lemon Burst Cake with Lemon Cream and Silky Lemon Ganache
- Chocolate Fudge Brownie with Creamy Peanut Butter Mousse

### CELEBRATION CAKES

	WITHOUT FILLING	WITH FILLING
Half Sheet Cake with Buttercream <i>(serves 40 people)</i>	75.00	85.00
Full Sheet Cake with Buttercream <i>(serves 80 people)</i>	125.00	143.00

#### Celebration Cake Flavors

- Gold *(Yellow)*
- Chocolate
- Marble
- Lemon\*
- Red Velvet\*
- Funfetti\*

#### Fresh Cake Fillings

- Raspberry
- Strawberry
- Caramel
- Oreo Cookie
- Chocolate Ganache
- Cream Cheese

#### Celebration Cake Decoration

- Personalization *(ie. Happy 50<sup>th</sup>)*
- Choice of Theme
- Choice of Colors
- Buttercream Balloons
- Buttercream Flowers
- Custom Décor Available

*Half and full sheet cakes available split into two flavors. Delivery included and coordinated on your behalf.*

*\*Specialty cake flavors are an upgrade of \$5 per quarter sheet, \$10 per half sheet, and \$18 per full sheet.*

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# booking information

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## **BOOKING INFORMATION**

Seaport Inn and Marina does not charge any facility rental fees for the use of the Grand Ballroom or Commodore Room. A \$500 non-refundable deposit is required to secure an event date. All events are booked in up to five hour increments with your choice of a start time. Event times may not surpass midnight. Additional event hours are available at \$150 per additional hour.

## **PAYMENT**

Your original, non-refundable deposit amount will be deducted from your final bill. Final payment is expected at the final appointment, two weeks prior to your event date. All payments may be made in the form of personal or bank check, money order, or debit/credit card. All card payments are applicable to a 5% card processing fee. We do not accept cash.

## **ARRANGEMENTS**

No cancellations are accepted after final arrangements have been made. Additional counts may be added up to two days prior to your event date. Seaport Inn and Marina assumes no responsibility for damage or loss of merchandise. Adhesion to walls is strictly prohibited. No confetti, glitter, or loose feathers are allowed.

## **FOOD SAFETY**

Due to Food Safety Recommendations of the FDA issued food code and Board of Health Guidelines, no catered bulk food is allowed to enter or leave the premises by patrons. The only exception being a cake/cupcakes.

## **LIQUOR GUIDELINES**

Seaport Inn and Marina holds a license granted by 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 (e.g. liquor event favors or gifts). Patrons under the age of 21 will not be allowed the service of alcoholic beverages and we reserve the right to stop serving alcoholic beverages to anyone at any time. Non-alcohol drinking events requesting no bar service, add \$1.00 per person.

## **GUEST MINIMUMS**

Any event held in our function rooms are held financially responsible to guarantee a minimum guest count per event based on the room you have secured. Our Commodore Room guest minimum is 35 guests (Monday-Thursday), 50 guests (Friday-Sunday). This room may hold up to 65 guests for a seated event and up to 100 guests standing. Our Grand Ballroom guest minimum is 65 guests for the partial space and 100 for the full space. This room may hold up to 300 guests for a seated event and up to 450 standing. If a guest minimum cannot be met, we may instead accommodate the event with a food and beverage minimum. Restrictions to room layout may apply to accommodate larger guest counts.