



MERRILL'S

ON THE WATERFRONT



## 2023 EVENT MENU

**36 HOMER'S WHARF, NEW BEDFORD, MASSACHUSETTS**  
**508.997.7010 | EMAIL: [MERRILLS@LAFRANCEHOSPITALITY.COM](mailto:MERRILLS@LAFRANCEHOSPITALITY.COM)**

*A Lafrance Hospitality Destination | [LafranceHospitality.com](http://LafranceHospitality.com)*



MERRILL'S  
ON THE WATERFRONT

## MERRILL'S & LAFRANCE HOSPITALITY

MERRILL'S ON THE WATERFRONT IS A TRULY UNIQUE HARBOR-FRONT VENUE THAT PROVIDES EACH OF ITS GUESTS A FRONT ROW SEAT INTO THE COUNTRY'S MOST VALUABLE FISHING PORT.

FRESH, LOCAL SEAFOOD IS A STAPLE TO MERRILL'S DINING AND EVENT MENU AND MATCHES THE ATMOSPHERE OF THE OPEN HARBOR.

MERRILL'S ON THE WATERFRONT WAS ESTABLISHED IN 2019 AND CELEBRATES THE HISTORY OF CAPTAIN EDWARD MERRILL, WHO DEVELOPED THE ORIGINAL WHARF IN THE SPACE THAT MERRILL'S RESIDES TODAY, NOW NAMED HOMER'S WHARF. CAPTAIN EDWARD MERRILL WAS A LOCAL SHIP CAPTAIN, INVENTORY, DEVELOPER, AND ARTIST THAT WAS A MAJOR PLAYER IN THE NEW BEDFORD WHALING AND FISHING INDUSTRY IN THE 1800'S.

- LAFRANCE HOSPITALITY -

## OUR WEDDINGS

### ALL WEDDINGS INCLUDE THE FOLLOWING:

PROFESSIONAL EVENT MANAGER FOR YOUR EVENT  
SCENIC WATERFRONT GROUNDS FOR PHOTO OPPORTUNITIES  
ONE BARTENDER PER 75 GUESTS  
WHITE FLOOR LENGTH LINENS & WHITE NAPKINS  
ON-SITE PARKING  
ASSISTANCE WITH HOTEL ACCOMMODATIONS NEXT DOOR AT OUR  
FAIRFIELD INN & SUITES BY MARRIOTT

\*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



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## ALL-INCLUSIVE WEDDING PACKAGES

HOUSE CHAMPAGNE TOAST  
FRUIT, CHEESE & CRACKER DISPLAY  
HOUSE BAKED BAGUETTES WITH HONEY BUTTER  
CHOICE OF GARLIC MASHED POTATOES OR ROASTED FINGERLING POTATOES  
SEASONAL VEGETABLES  
YOUR WEDDING CAKE CUT AND STATIONED WITH NO CUTTING FEE  
FRESH BERRIES FOR YOUR CAKE  
COMPLIMENTARY UPGRADE TO A COLORED NAPKIN

### WHALERS PACKAGE 75

CHOICE OF FOUR (4) SIGNATURE PASSED HORS D'OEUVRES  
CHOICE OF MIXED FIELD GREENS OR CLASSIC CÆSAR SALAD  
CHOICE OF TWO (2) SIGNATURE ENTRÉES

### MELVILLE PACKAGE 95

PASSED SPECIALTY DRINK DURING COCKTAIL HOUR  
ONE SIGNATURE STATIONARY APPETIZER  
CHOICE OF FOUR SIGNATURE OR UPGRADED PASSED APPETIZERS  
CHOICE OF FARMHOUSE SALAD OR NEW ENGLAND CLAM CHOWDER (+3 BOTH)  
CHOICE OF THREE (3) SIGNATURE OR UPGRADED ENTRÉES  
CHOICE OF LATE NIGHT SNACK

## CUSTOM SEASONAL & LOCAL MENUS AVAILABLE UPON REQUEST

### CREATE YOUR OWN

OUR PROFESSIONAL EVENT PLANNERS WILL MAKE EVERY POSSIBLE EFFORT  
TO CUSTOMIZE YOUR PARTY MENU TO MEET YOUR NEEDS AND DESIRES.  
BRUNCH, LUNCH & DINNER OPTIONS AVAILABLE AS WELL AS STATIONS,  
BUFFETS AND SIT DOWN DINNERS.

**Prices are per person unless noted otherwise, plus MA & Local Meals Tax & 20% House Fee.\***

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## PASSED HORS D'OEUVRES

◆ DENOTES AN UPGRADED APPETIZER AVAILABLE WITH THE WHALER'S PACKAGE.  
\$2 PER PERSON UPCHARGE FOR ADDITIONS TO THE MELVILLE PACKAGE.

### MEAT

- GRILLED BEEF SKEWERS WITH A TERIYAKI GLAZE
- COCONUT BATTERED CHICKEN WITH AN ORANGE MARMALADE DIPPING SAUCE
- PHILLY CHEESESTEAK WONTONS
- KOREAN BEEF TACOS
- FRANKS IN A BLANKET
- PROSCIUTTO-WRAPPED ASPARAGUS **(GF)**
- BIG MAC BEEF WELLINGTONS
- ◆ MARINATED BEEF TENDERLOIN CROSTINI WITH HORSERADISH CRÈME

### SEAFOOD

- CRABMEAT STUFFED MUSHROOM CAPS
- MINI-LOBSTER & CRAB CAKES WITH LEMON AIOLI
- SMOKED SALMON ON A CUCUMBER ROUND W/ DILL CREAM CHEESE **(GF)**
- SESAME SEARED TUNA W/ WASABI AIOLI **(GF)**
- MINI-LOBSTER & CRAB CAKES WITH LEMON AIOLI
- LOBSTER SALAD ON A CHARLSTON CHIP
- ◆ BACON-WRAPPED SEA SCALLOPS **(GF)**
- ◆ OYSTERS ROCKEFELLER

### VEGETARIAN

- BLACK BEAN QUESADILLAS WITH CORN SALSA AND JACK CHEESE **(V)**
- CRISPY MACARONI & CHEESE BITES **(V)**
- BRUSCHETTA WITH MARINATED TOMATOES, MOZZARELLA & BALSAMIC REDUCTION **(V)**
- GRILLED SQUASH QUESADILLAS
- SPINACH & FETA SPANAKOPITA **(V)**
- CAPRESE SKEWERS **(GF / V)**
- BUFFALO BRUSSELS SPROUT CONES **(GF / V)**
- WATERMELON ROUNDS WITH WHIPPED GOAT CHEESE **(GF / V)**

### SOUP SIPS

- NEW ENGLAND CLAM CHOWDER DEMITASSE WITH A CLAM CAKE DIPPER
- TOMATO BISQUE WITH A GRILLED CHEESE BITE **(V)**
- ◆ MINI CRAB CAKE WITH LOBSTER BISQUE SOUP SIP

**GF - Gluten Free | V - Vegetarian**

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## STATIONARY HORS D'OEUVRES

◆ DENOTES AN UPGRADED APPETIZER AVAILABLE WITH THE WHALER'S PACKAGE.

### **DELUXE FRUIT, CHEESE & CRACKER STATION**

CHEF CARVED SEASONAL FRUIT, ASSORTED DOMESTIC & IMPORTED CHEESES  
WITH ARTISANAL CRACKERS (V)

### ◆ **ANTIPASTO TABLE**

ASSORTED CURED MEATS, SHARP CHEESES, OLIVES, MARINATED MUSHROOMS,  
TOASTED BREAD AND SIGNATURE PITA CHIPS

### ◆ **CRISPY CRUDITÉS PLATTER**

AN ARRAY OF SEASONAL VEGETABLES WITH A CREAMY LEMON AIOLI AND PESTO (V)

### ◆ **BRUSCHETTA BAR**

AN ASSORTMENT OF TOASTED CROSTINI SERVED WITH MARINATED TOMATOES,  
MOZZARELLA, HUMMUS PESTO, GARLIC CANNELLINI BEAN PURÉE, ROASTED RED PEPPERS,  
OLIVE AND FETA TAPENADE (V)

### ◆ **CREAMY SPINACH & ARTICHOKE DIP**

SERVED WITH SIGNATURE PITA CHIPS (V)

### **NEW ENGLAND RAW BAR (MARKET)**

3 JUMBO SHRIMP, 1 LOCAL OYSTER ON THE HALF SHELL AND 1 LITTLENECK PER GUEST  
SERVED WITH WESTPORT RIVERS RIESLING MIGNONETTE, SPICY COCKTAIL SAUCE  
AND LEMONS (GF)

### **SMOKED SALMON FILLET**

SERVED ON ICE WITH SLICED TOMATOES, CAPERS, RED ONION,  
DILL CREAM SAUCE AND CRACKERS

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## HORS D'OEUVRE PACKAGES

### BRONZE PACKAGE 18

SELECT 1 STATIONARY HORS D'OEUVRE WITH 2 PASSED HORS D'OEUVRES

### SILVER PACKAGE 21

SELECT 2 STATIONARY HORS D'OEUVRES WITH 4 PASSED HORS D'OEUVRES

### GOLD PACKAGE 30

SELECT 2 STATIONARY HORS D'OEUVRES WITH 6 PASSED HORS D'OEUVRES, ANTIPASTO EXTRAORDINAIRE WITH SPECIALTY MEATS, CHEESES AND VEGETABLES

*\*only Gold Hors d'oeuvre Package is available without purchase of dinner*

GRILLED BRUSCHETTA.....	2 each	BACON-WRAPPED SEA SCALLOPS .....	3 each
GRILLED SQUASH QUESADILLAS.....		CLAM CHOWDER SHOOTERS* .....	3 each
SPANIKOPITA.....	2 each	SESAME SEARED TUNA .....	
STUFFED JUMBO MUSHROOMS.....	2 each	LOBSTER SALAD ON A CHARLSTON CHIP.....	
COCONUT CHICKEN .....	2 each	PHILLY CHEESESTEAK WONTONS .....	
CLAMS CASINO*.....	3 each	BIG MAC BEEF WELLINGTONS.....	
MINI CRAB & LOBSTER CAKES.....	3 each	KOREAN BEEF TACOS .....	
AZOREAN SEAFOOD FRITTERS.....	2 each	FRANKS IN A BLANKET.....	

\*ADD \$2 TO PRICE FOR EACH OF THESE ITEMS. ITEMS ABOVE ARE PRICED PER PERSON UNLESS INDICATED.

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## RAW BAR DISPLAY

ENHANCE THE MOST MAGICAL NIGHT OF YOUR LIFE WITH YOUR VERY OWN RAW BAR. THIS TAILOR-MADE OYSTER BAR WILL LEAVE A LASTING IMPRESSION AND ENSURE YOUR WEDDING IS THE MOST MEMORABLE NIGHT OF THE YEAR.

IN ADDITION TO OYSTERS, ALL OF OUR RAW BARS HAVE THE OPTION FOR CLAMS, SHRIMP, LOBSTER, CRAB AND A VARIETY OF OTHER FISH.

ALL OF OUR RAW BARS ARE UNIQUE TO ORDER AND CAN BE CUSTOMIZED TO YOUR LIKING.

OUR RAW BAR IS AVAILABLE TO LIVEN UP YOUR WEDDING OR ANY CORPORATE EVENT!

MARKET PRICE

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## ENTRÉES

◆ DENOTES AN UPGRADED ENTRÉE AVAILABLE WITH THE WHALERS PACKAGE.  
\$4 PER PERSON UPCHARGE FOR ADDITIONS TO THE MELVILLE PACKAGE OR CREATE YOUR OWN.

**SEASONAL RAVIOLI** - VARIETIES OF VEGETARIAN SELECTIONS PAIRED WITH APPROPRIATE SAUCE

**SPINACH & ROASTED GARLIC TORTELLONI** - TOPPED WITH A SHALLOT AND WHITE WINE CREAM SAUCE (V)

**ROASTED VEGETABLE SKEWERS**  
OVER RICE WITH A BALSAMIC GLAZE (V)

**HERB-ROASTED CHICKEN**  
BONELESS CHICKEN BREAST, WITH SUNDRIED TOMATO PESTO, BALSAMIC GLAZE

**CHICKEN MADEIRA**  
PORTUGUESE SPICED STUFFED BONELESS BREAST WITH A MADEIRA WINE SAUCE

**CHICKEN PICCATA**  
PAN SEARED BONELESS, SKINLESS BREAST IN A LEMON WINE BUTTER SAUCE WITH CAPERS

**NEW ENGLAND SCROD**  
FRESH NEW BEDFORD SCROD, BAKED WITH A CITRUS BUTTER AND TOPPED WITH SEAFOOD CRUMBS

**GRILLED ATLANTIC SALMON**  
WITH A BROWN SUGAR BOURBON GLAZE (GF)

◆ **SEAFOOD CASSEROLE**  
SHRIMP, COD, SCALLOPS, LOBSTER, LOBSTER CARDINAL SAUCE, SEAFOOD CRUMBS

◆ **BAKED STUFFED JUMBO SHRIMP**  
FILLED WITH OUR LOBSTER & CRABMEAT STUFFING AND SERVED WITH CLARIFIED DRAWN BUTTER

**PRIME RIB OF BEEF**  
12 OUNCE OVEN ROASTED PRIME RIB WITH MERLOT AU JUS (GF)

◆ **FILET MIGNON**  
8 OUNCE BACON WRAPPED FILET MIGNON WITH A GARLIC BALSAMIC DEMI GLACE (GF)

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## LATE NIGHT FOOD & SNACKS

### THE CARNIVAL SLIDERS & FRIES 6

MINI ANGUS BURGERS ON ONION ROLLS WITH LETTUCE, TOMATO, ONION SECRET HOUSE SAUCE AND CRISPY FRENCH FRIES

### PIZZA BAR 6

### FIESTA TIME TACO BAR 6

SOFT SHELL TORTILLAS WITH GROUND BEEF AND ALL THE FIXINGS

### PRETZEL BAR 5

WARM SOFT PRETZELS, DIPPED IN KOSHER SALT, WITH 4 DIPPING SAUCES (v)

### S'MORES BAR 6

GRAHAM CRACKERS, HERSHEY CHOCOLATE BARS, MARSHMALLOWS, PEANUT BUTTER CUPS, PEPPERMINT PATTIES (v)

### DONUT BAR 6

ASSORTED FRESH DONUTS, CINNAMON ROLLS, SKEWERED DONUT HOLES (v)

### CANDY BAR 5

FILL A BAG WITH YOUR FAVORITE TREATS AND JUST REMEMBER LOVE IS SWEET

**MINIMUM OF 75% OF GUARANTEED GUEST COUNT  
AND NO LESS THAN 50 GUESTS FOR ALL STATIONS.**

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## **OPEN BAR ARRANGEMENTS** 35+ GUESTS

<b>BEER, WINE &amp; SODA (1-HOUR OPEN BAR)</b> (INCLUDES VARIETY OF DOMESTIC & IMPORTED BEERS, WINES & PEPSI PRODUCTS)	18
<b>BEER, WINE, SODA &amp; SIGNATURE COCKTAIL (1-HOUR OPEN BAR)</b>	22
<b>BEER, WINE, SODA OPEN BAR (4-HOURS)</b>	32
<b>1-HOUR PREMIUM OPEN BAR</b> (INCLUDES PREMIUM LIQUOR, BEER, WINE, SODA AND A SIGNATURE COCKTAIL DURING COCKTAIL HOUR)	24
<b>DELUXE PREMIUM OPEN BAR (4-HOURS)</b>	45
<b>ADDITIONAL 1-HOUR</b>	50

## **HOSTED & CASH COCKTAILS** CHARGED ON CONSUMPTION

CALL LIQUORS - 8 | PREMIUM LIQUORS - 9 | TOP SHELF - 10  
WINES BY THE GLASS - 7/8 | DOMESTIC BEERS - 6 | CRAFT/IMPORTED BEER - 7

## **SPECIALTY COCKTAILS**

SEASONAL SANGRIA - OUR SECRET HOUSE RECIPE  
BOUQUET TOSS - SWEET TEA VODKA, POMEGRANATE LIQUEUR, LEMONADE  
GARTER TOSS - KENTUCKY BOURBON, GINGER BEER, LIME  
HARBOR PUNCH - MANGO VODKA, PEACH LIQUEUR, OJ & CRANBERRY  
WEDDING CAKE - VANILLA VODKA, COCONUT RUM, PINEAPPLE JUICE, GRENADINE  
SPECIALTY COCKTAILS ALSO AVAILABLE BY THE GALLON

## **BEVERAGE STATION**

<b>WELCOME BEVERAGE STATION</b> INFUSED SWEET ICED TEA, LEMONADE & WATER	6
<b>WATERFRONT BEVERAGE STATION</b> BOTTLED ICED TEA, LEMONADE & OLD FASHIONED ROOT BEER	6
<b>HOT CHOCOLATE BAR</b> MARSHMALLOWS, WHIPPED CREAM, CRUSHED PEPPERMINT & BUTTERSCOTCH	6
<b>HOT APPLE CIDER BAR</b> LOCAL PRESSED APPLE CIDER, ORANGE WEDGES, CARAMELS & CINNAMON STICKS	7
<b>MIMOSA OR BLOODY MARY BAR</b> SPICE UP YOUR BLOODY MARY OR MIMOSA WITH CREATIVE ACCOMPANIMENTS	9

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## FUNCTION WINE LIST

### **CHAMPAGNES & SPARKLING WINES**

ROSÉ   CHÂTEAU NICOT	33
ROSÉ   TORRES	29
BUBBLY   MIONETTI PRESECCO BRUT	33

### **WHITE WINES**

PINOT GRIGIO   CASALINI	25
PINOT GRIGIO   SANTA CRISTINA	29
RIESLING   CHÂTEAU STE MICHELLE SELECT	29
SAUVIGNON BLANC   HARBOR TOWN	25
SAUVIGNON BLANC   BLACK STALLION	40
BRANCO   DONA MARIA	33
CHARDONNAY   COLUMBIA CREST TWO VINES	25
MATCHBOOK   DUNNINGAN HILLS	29
RAEBURN   RUSSIAN RIVER VALLEY	40
MOSCATO   MIONETTO	29

### **RED WINES**

PINOT NOIR   HANDCRAFT	25
PINOT NOIR   CONTOUR	33
PINOT NOIR   LA CREMA	54
CABERNET SAUVIGNON   THE CRUSHER	29
MERLOT   DRUMHELLER CELLARS	29
MALBEC   TRIVENTO	29
TINTO   DONA MARIA	33
TOSCANA   VILLA ANTINORI IGT	52

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### **ADDITIONAL SERVICES:**

ADDITIONAL FACILITY FEE PER HOUR	600
REMOVAL FEE FOR OUR CHAIRS, IF RENTING FROM AN OUTSIDE VENDER	500
ON-SITE CEREMONY WITH REHEARSAL TIME & CHAIR SET-UP*	850
SECONDARY BAR WITH BARTENDER (CHOICE OF MAIN FLOOR OR PATIO)	400
ADDITIONAL BARTENDER	150
TABLESIDE COFFEE, CAKE & ICE CREAM SERVICE (PER PERSON)	5
GLASS HURRICANES WITH TAPER CANDLES OR BLACK LANTERNS (EACH)	3
CHOCOLATE COVERED STRAWBERRIES FOR CAKE (EACH)	3
COLORED NAPKINS (EACH)	1

### **WE CAN ALSO ASSIST YOU WITH THE FOLLOWING:**

JUSTICE OF THE PEACE

BAKERY

FLORIST

DJS & BANDS

LINEN & DÉCOR RENTALS

PHOTOGRAPHY & VIDEOGRAPHY

ANTIQUÉ CARS

ICE SCULPTURES

PHOTOBOOTH

WINE BARREL

WIRED MICROPHONE & SPEAKER

LARGE OUTDOOR GAMES - JUMBO JENGA, GIANT CONNECT 4, CORNHOLE

\*PLEASE SEE OUR SALES COORDINATOR FOR CEREMONIE OPTIONS.

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## PRIVATE EVENT INFORMATION

### CEREMONIES & FUNCTIONS

OUR OUTDOOR FACILITIES, PATIO AREA AND OUR INDOOR HARBORVIEW ROOM, ARE IDEAL FOR CEREMONIES. A FEE OF \$850 WILL BE APPLIED FOR THE USE OF THE FACILITY FOR OUTDOOR\* OR INDOOR WEDDING CEREMONIES. THE CEREMONY FEE INCLUDES REHEARSAL TIME AND SET-UP OF CHAIRS. \*AN ADDITIONAL FEE MAY BE APPLIED FOR AN OUTDOOR CEREMONY.

### MENU OPTIONS

GENERAL GUIDELINES FOR MENU OPTIONS ARE AS FOLLOWS: ANY PARTY OF 25 OR MORE MUST HAVE A PRE-ORDERED MENU WITH ACCURATE MEAL COUNTS GIVEN 10 DAYS PRIOR TO THE FUNCTION. OUR PROFESSIONAL EVENT PLANNERS WILL MAKE EVERY POSSIBLE EFFORT TO CUSTOMIZE YOUR PARTY MENU TO MEET YOUR NEEDS AND DESIRES.

### GUARANTEES

DUE TO OUR FOOD AND BEVERAGE MINIMUM PURCHASE AMOUNTS, IT IS VERY IMPORTANT THAT YOU HAVE A GOOD IDEA OF THE NUMBER OF PEOPLE THAT WILL BE ATTENDING YOUR EVENT UPON BOOKING. MENU SELECTIONS SHOULD BE GIVEN AT LEAST 30 DAYS PRIOR TO THE DATE OF EVENT. THE FINAL GUARANTEED GUEST COUNT WITH FINAL PAYMENT IS REQUIRED 10 DAYS PRIOR TO YOUR FUNCTION DATE. YOU ARE REQUIRED TO PAY FOR THIS NUMBER OF GUESTS, OR THE ACTUAL NUMBER OF GUESTS THAT ARE PRESENT, WHICHEVER IS GREATER.

### DETAILS

MERRILL'S IS HAPPY TO OFFER OUR WHITE FLOOR LENGTH LINENS (FOR AN ADDITIONAL COST FOR ANY SOCIAL EVENT) AND WHITE NAPKINS FOR USE. ADDITIONAL COLORS IN TABLECLOTHS AND NAPKINS MAY BE AVAILABLE WITH A MINIMUM 2 WEEKS' NOTICE. CERTAIN COLORS MAY REQUIRE AN ADDITIONAL CHARGE. MICROPHONE, PODIUM, EASEL AND OTHER ITEMS MAY ALSO BE AVAILABLE WITH ADVANCE NOTICE, AT NO ADDITIONAL CHARGE.

### SPECIAL NOTES

MOST SPECIAL REQUESTS FOR CHANGES AND/OR ADDITIONS TO MENU CAN USUALLY BE ACCOMMODATED, AS WELL AS ARRANGEMENTS FOR SPECIAL DIETS. IN APPRECIATION OF HOSTING YOUR WEDDING, WE WILL GLADLY OFFER YOU A 10% DISCOUNT ON THE FOOD PORTION OF YOUR WEDDING SHOWER OR REHEARSAL DINNER EITHER AT MERRILL'S OR OUR AFFILIATED RESTAURANTS, BITTERSWEET FARM, RACHEL'S LAKESIDE, WHITE'S OF WESTPORT, ROSEBROOK EVENT CENTER OR WAYPOINT EVENT CENTER.

### DEPOSITS & PRICING

DEPOSITS ARE REQUIRED ON ALL FUNCTIONS AND ARE NON-REFUNDABLE OR TRANSFERABLE. WEDDINGS REQUIRE A SECOND DEPOSIT 6 MONTHS PRIOR TO THE FUNCTION DATE. IF A WEDDING IS RESERVED WITHIN 6 MONTHS, BOTH DEPOSITS ARE REQUIRED UPON BOOKING. ALL DEPOSITS ARE DEDUCTED FROM YOUR FINAL BILL. PRICES ARE REVIEWED ANNUALLY IN JANUARY AND ARE SUBJECT TO CHANGE. THE INITIAL DEPOSIT IS EQUIVALENT TO THE ROOM FEE.

### PAYMENTS

FINAL PAYMENTS BY CASH, PERSONAL CHECK OR BANK CHECK MUST BE MADE 10 DAYS IN ADVANCE OF THE WEDDING. A CREDIT CARD IS ALSO REQUIRED TO COVER ANY INCIDENTAL COSTS THAT MAY OCCUR ON THE DAY OF THE WEDDING. CORPORATE & SOCIAL FUNCTIONS REQUIRE PAYMENT ON DAY OF EVENT. ALL FOOD AND LIQUOR SERVED WILL BE CHARGED MA & LOCAL MEALS TAX & 20% HOUSE FEE.\* CREDIT CARDS ARE ACCEPTED FOR PAYMENTS UP TO \$1000. ALL FACILITY, CEREMONY AND RENTAL FEES ARE ALSO SUBJECT TO MA & LOCAL MEALS TAX.

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