



MERRILL'S

ON THE WATERFRONT



2024 EVENT MENU

36 HOMER'S WHARF, NEW BEDFORD, MASSACHUSETTS
508.997.7010 | EMAIL: MERRILLS@LAFRANCEHOSPITALITY.COM

A Lafrance Hospitality Destination | LafranceHospitality.com



MERRILL'S
ON THE WATERFRONT

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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 & COLORED NAPKIN PACKAGES
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
COLORED NAPKINS

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

WELCOME BEVERAGE STATION
ONE SIGNATURE STATIONARY APPETIZER
CHOICE OF FOUR (4) SIGNATURE OR UPGRADED PASSED APPETIZERS
CHOICE OF MIXED FIELD GREENS SALAD OR CÆSAR SALAD
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.
\$3 PER PERSON UPCHARGE FOR ADDITIONS TO THE MELVILLE PACKAGE.

MEAT

- COCONUT BATTERED CHICKEN WITH AN ORANGE MARMALADE DIPPING SAUCE
- SESAME CHICKEN
- FRANKS IN A BLANKET
- PROSCIUTTO-WRAPPED ASPARAGUS (GF)
- ◆ MINI BEEF WELLINGTONS
- ◆ MARINATED BEEF TENDERLOIN CROSTINI WITH HORSERADISH CRÈME

SEAFOOD

- CRABMEAT STUFFED MUSHROOM CAPS
- MINI MARYLAND CRAB CAKES
- SMOKED SALMON ON A CUCUMBER ROUND W/ DILL CREAM CHEESE (GF)
- BACON-WRAPPED SEA SCALLOPS (GF)
- ◆ CLAMS CASINO
- ◆ OYSTERS ROCKEFELLER

VEGETARIAN

- COWBOY CAVIAR IN A SCOOP CUP
- CRISPY MACARONI & CHEESE BITES
- BRUSCHETTA WITH MARINATED TOMATOES, MOZZARELLA & BALSAMIC REDUCTION
- SPINACH & FETA SPANAKOPITA
- CAPRESE SKEWERS (GF)
- WATERMELON ROUNDS WITH WHIPPED GOAT CHEESE (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 CHEESE & CRACKER STATION

ASSORTED DOMESTIC & IMPORTED CHEESES WITH ARTISANAL CRACKERS (V)

DELUXE FRUIT STATION

ASSORTED SEASONAL FRUIT (V)

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)

◆ ANTIPASTO TABLE

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

◆ NEW ENGLAND RAW BAR (MARKET)

JUMBO SHRIMP, LOCAL OYSTERS ON THE HALF SHELL, LITTLENECKS 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 20

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

SILVER PACKAGE 25

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
WITH PORK TENDERLOIN CARVING STATION (SUBSTITUTE ROAST TENDERLOIN CARVING STATION +5)

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

GRILLED BRUSCHETTA..... 3 each
SPANIKOPITA..... 3 each
STUFFED JUMBO MUSHROOMS..... 3 each
COCONUT CHICKEN..... 3 each
FRANKS IN A BLANKET..... 3 each
WATERMELON & FETA..... 3 each

BACON-WRAPPED SEA SCALLOPS..... 4 each
MINI MARYLAND CRAB CAKES..... 4 each
CLAMS CASINO*..... 4 each
CLAM CHOWDER SHOOTERS*..... 4 each
SESAME SEARED TUNA..... 4 each
MINI BEEF WELLINGTONS..... 4 each

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

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

GRILLED ATLANTIC SALMON
WITH A CITRUS BEURRE BLANC (GF)

◆ **BAKED STUFFED JUMBO SHRIMP**
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 FILET MIGNON WITH GARLIC DEMI (GF)

◆ **LAND & SEA**
CHOICE FILET MIGNON WITH GARLIC DEMI AND TWO BAKED STUFFED SHRIMP

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LATE NIGHT FOOD & SNACKS

SLIDERS & FRIES | \$10

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

ASSORTED PIZZAS | \$8

PIZZAS WITH ASSORTED TOPPINGS

FIESTA TIME TACO BAR | \$8

SOFT SHELL TORTILLAS WITH GROUND BEEF AND ALL THE FIXINGS

PRETZEL BAR | \$6

WARM SOFT PRETZELS, DIPPED IN KOSHER SALT, WITH DIPPING SAUCES

THE SWEET TOOTH | \$6

ASSORTED FLAVORED MILKS, CHOCOLATE CHIP COOKIES, AND MINI PARTY PASTRIES

S'MORES BAR | \$8

GRAHAM CRACKERS, HERSHEY CHOCOLATE BARS, AND MARSHMALLOWS

DONUT BAR | \$7

ASSORTED FRESH DONUTS, CINNAMON ROLLS, SKEWERED DONUT HOLES

**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

BEER, WINE & SODA (1-HOUR OPEN BAR) (INCLUDES VARIETY OF DOMESTIC & IMPORTED BEERS, WINES & PEPSI PRODUCTS)	18
BEER, WINE, SODA & SIGNATURE COCKTAIL (1-HOUR OPEN BAR)	22
BEER, WINE, SODA OPEN BAR (4-HOURS)	32
1-HOUR PREMIUM OPEN BAR (INCLUDES PREMIUM LIQUOR, BEER, WINE, SODA AND A SIGNATURE COCKTAIL DURING COCKTAIL HOUR)	24
DELUXE PREMIUM OPEN BAR (4-HOURS)	46
ADDITIONAL 1-HOUR	50

HOSTED & CASH COCKTAILS CHARGED ON CONSUMPTION

PREMIUM LIQUORS - 10 | TOP SHELF - 13

WINES BY THE GLASS - 9 | 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

WELCOME BEVERAGE STATION INFUSED SWEET ICED TEA, LEMONADE & WATER	6
WATERFRONT BEVERAGE STATION BOTTLED ICED TEA, LEMONADE & OLD FASHIONED ROOT BEER	6
HOT CHOCOLATE BAR MARSHMALLOWS, WHIPPED CREAM, CRUSHED PEPPERMINT & BUTTERSCOTCH	6
HOT APPLE CIDER BAR LOCAL PRESSED APPLE CIDER, ORANGE WEDGES, CARAMELS & CINNAMON STICKS	7
MIMOSA OR BLOODY MARY BAR SPICE UP YOUR BLOODY MARY OR MIMOSA WITH CREATIVE ACCOMPANIMENTS	10

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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 CANYON ROAD	22
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 CANYON ROAD	22
CHARDONNAY COLUMBIA CREST TWO VINES	25
CHARDONNAY MATCHBOOK	29
CHARDONNAY RAEBURN	40
MOSCATO CANYON ROAD	22
MOSCATO MIONETTO	29

RED WINES

PINOT NOIR CANYON ROAD	22
PINOT NOIR HANDCRAFT	25
PINOT NOIR CONTOUR	33
PINOT NOIR LA CREMA	54
CABERNET SAUVIGNON CANYON ROAD	22
CABERNET SAUVIGNON THE CRUSHER	29
MERLOT CANYON ROAD	22
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

ANTIQUE 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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