



WEDDINGS AT THE GLOUCESTER HOUSE

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· SILVER PACKAGE ·

· GOLD PACKAGE ·

· PLATINUM PACKAGE ·

SILVER PACKAGE

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ENTREES

Choice of two

BAKED GLOUCESTER HOUSE HADDOCK
Baked, fresh haddock with house crumb topping

BAKED STUFFED CHICKEN
Chicken breast filled with house bread stuffing and topped with Supreme Sauce

SLICED ROAST SIRLOIN
With a red wine and mushroom sauce

ALL ENTREES INCLUDE

Stationary Hors D'Oeuvres (Page 5)
Freshly baked, homemade bread
Choice of Garden or Caesar Salad
Roasted Red Bliss Potatoes
Seasonal Vegetable - Chef's Choice

CHOICE OF DESSERT

Spumoni
Sorbet with Fresh Mint
Chocolate Mousse
Chocolate Brownie a la Mode
Strawberry Shortcake (In Season)
Apple Crisp (In Season)

\$89.00 PER PERSON

Does not include tax, gratuity or use of room

GOLD PACKAGE

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ENTREES

Choice of two

NUT AND HONEY CRUSTED SALMON

Broiled salmon filet with honey and sliced almonds

CHICKEN CORDON BLEU

Breaded and rolled in house with ham and cheese, topped with Supreme Sauce

ROAST PRIME RIB AU JUS

Queen cut prime rib of beef served au jus

ALL ENTREES INCLUDE

Stationary Hors D'Oeuvres (Page 5)
Passed Hors D'Oeuvres (Page 5)
Freshly baked, homemade bread
Choice of Garden or Caesar Salad
Roasted Red Bliss Potatoes
Seasonal Vegetable - Chef's Choice

CHOICE OF DESSERT

Spumoni
Sorbet with Fresh Mint
Chocolate Mousse Chocolate Brownie a la Mode
Strawberry Shortcake (In Season)
Apple Crisp (In Season)

\$99.00 PER PERSON

Does not include tax, gratuity or use of room

PLATINUM PACKAGE

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ENTREES

Choice of two

BAKED STUFFED SOLE WITH CRABMEAT

Fresh sole wrapped around house crabmeat stuffing, topped with
Newburg or Hollandaise Sauce

FILET MIGNON

12oz filet mignon with red wine and mushroom sauce

BAKED STUFFED LOBSTER

Gloucester's freshest 1 1/4lb lobster stuffed with shrimp and sea scallops, topped with
house crumbs and baked

ALL ENTREES INCLUDE

Stationary Hors D'Oeuvres (Page 5)
Passed Hors D'Oeuvres (Page 5)
Freshly baked, homemade bread
Choice of Garden or Caesar Salad
Roasted Red Bliss Potatoes
Seasonal Vegetable - Chef's Choice

CHOICE OF DESSERT

Spumoni
Sorbet with Fresh Mint
Chocolate Mousse
Chocolate Brownie a la Mode
Strawberry Shortcake (In Season)
Apple Crisp (In Season)

\$115.00 PER PERSON

Does not include tax, gratuity or use of room

HOR D'OEUVRES

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STATIONARY

Included in all packages

CHEESE BOARD

A selection of gourmet cheese served with an assortment of crackers,
garnished with fresh fruit

VEGETABLE CRUDITES

Garden fresh vegetables attractively displayed and served with a variety of dipping sauces

FRIED CALAMARI

Golden fried calamari served with house cocktail sauce

PASSED

Included in Gold & Platinum packages only

CHOICE OF TWO

Sea scallops wrapped in bacon
Crabmeat stuffed mushrooms
Shrimp bruschetta
Chilled shrimp and pineapple skewers
Antipasto skewers

WEDDING PACKAGES INCLUDES:

- Full length linens with your choice of napkin color
- Gloucester House event coordinator with unlimited consultations
- Full bar service (service only – does not include alcohol)
- Champagne toast
- Complete dinner package with
 - Stationary Hors D'Oeuvres
 - Passed Hors D'Oeuvres (Gold & Platinum Packages)
 - Choice of Two Entrees
 - Salad, Bread, Vegetable, and Potato
 - Choice of Dessert
 - Coffee and Tea
- Your Wedding Cake plated and served to guests

EVENT POLICIES:

- A \$500.00 deposit must be received within 30 (thirty) days from the date the reservation is made.
- Refund of a deposit is issued when a written notice of cancellation is received at least 90 (ninety) days prior to the scheduled date of the event.
- Final counts for your party are due 1 week (7 days) days prior to the date of the event. Increases in the actual count will be added to the final bill. Decreases will not be credited or deducted from the bill after the final count is received.
- Final payment is due 1 week (7 days) prior to the date of the event.
- Menu prices are based on groups of 25 (twenty-five) people or more. Groups falling below 25 (twenty-five) will receive a \$2.00 surcharge per person.
- State and local taxes (a total of 7%) are not included in the menu pricing and will be added to all items on the final bill
- Gratuity of 18% is not included in the menu pricing and will be added to all items on the final bill.
- For Use of the Compass Rose Room, the Dolphin Room, the Binnacle Room, & the Anchor Room:
A \$1000.00 room rental fee will be charged for all events held between May 1st and September 30th. A \$750.00 room rental fee will be charged for all events held between October 1st and April 30th. This fee includes use of the facility for five (5) hours. Anything above and beyond the allotted five (5) hours will be subject to additional charges.
- For Use of the Café Seven Seas (This Includes the Canopy, the Café Bar Area, & the Enclosed Deck):
A \$1500.00 room rental fee will be charged for all events. This fee includes use of the facility for five (5) hours. Anything above and beyond the allotted five (5) hours will be subject to additional charges.
- Add-on items are not figured in to the pricing of the meal and will be added to the listed menu price along with tax and gratuity.
- All prices are subject to change.
- Before booking your event, please inform the Gloucester House if you or a person in your party has a food allergy.