

## **Banquet Information**

- Guest capacity:
  - small room – 50
  - great room – 75
  - combined second floor – 125
- Room availability (start time): Tuesday for over 200 people. Monday to Friday, 1:00 – 4:30 and Saturday noon – 5:00, for events over 100 people. Normal business hours for smaller groups.

### **Normal Business Hours**

Monday: 4:30 – 9:30  
Tuesday: Closed (Open for 200+ )  
Wednesday: 4:30 – 9:30  
Thursday: 4:30 – 9:30  
Friday: 4:30 – 10:30  
Saturday: No events after 5:00  
Sunday: 1:00 – 9:00

Closed: Thanksgiving, Christmas Eve, Christmas Day

**Please call for availability. (401) 946-8686**

## **Menu Styles Overview**

### **Choice**

Guests are served a sampling from all listed appetizers. Guests choose one of three entrees pre-selected by the host. Minimum of 20 people

### **Family**

Guests are served appetizers and entrées on large platters. Minimum of 20 people

### **Buffet**

Guests are served from a single display table prior to seating. Minimum of 60 people

# CHOICE MENU

Minimum of 20 guests

Quoted prices are per person.

## Appetizers

### Salad

Red leaf lettuce, tomato, organic greens, and shredded carrots with a house dressing

### 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

### Grilled Spanish Chorizo

Sausage in olive oil and smoked paprika

### Mussels Marinara

House made spicy Romano tomato sauce

### Roasted Duck Croquettes

Roasted patties of minced duck, bread crumbs and seasonings

### Calamari

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

### Garlic Shrimp

Sautéed in garlic, olive oil and spices

### Spain Salad

Organic mixed greens, baby spinach, roasted walnuts, dried figs, and Gorgonzola cheese with an extra virgin olive oil and fresh basil aged balsamic vinaigrette

### Bacon Wrapped Scallops

Pan seared scallop wrapped in Applewood smoked bacon and spinach, topped with toasted almonds and basil infused olive oil

### Shrimp Cocktail

Standard	Medio	Crown
Salad Clams Casino Stuffed Mushroom Caps Grilled Spanish Chorizo Mussels Marinara Roasted Duck Croquettes	Salad Clams Casino Stuffed Mushroom Caps Grilled Spanish Chorizo Mussels Marinara Roasted Duck Croquettes Calamari Garlic Shrimp	Spain Salad Clams Casino Stuffed Mushroom Caps Grilled Spanish Chorizo Mussels Marinara Roasted Duck Croquettes Calamari Garlic Shrimp Bacon Wrapped Scallops Shrimp Cocktail
Included	4.00	8.00

## Dinner Selections

Select three (3) dinners for your guests to choose from.

### Served with vegetables and rice

<b>Fresh Native Swordfish</b>	
Broiled in a lemon, white wine sauce (availability TBA)	34.95
<b>Fresh Fillet of Salmon</b>	
Broiled and topped with a light saffron, sherry sauce	28.95
<b>Baked Stuffed Salmon</b>	
Stuffed with shrimp, sea scallops, and fresh ricotta cheese, topped with a citrus glaze	30.95
<b>Sole Spain</b>	
Fresh fillet of sole stuffed with crabmeat, shrimp, and deep-sea scallops, baked in a lemon white wine sauce	30.95
<b>Stuff Shrimp</b>	
Three jumbo shrimp stuffed with a scallop and crabmeat stuffing	30.95
<b>Chicken Limon</b>	
Breast of chicken pan seared, lightly battered in a lemon, sherry, chive, caper, green wine sauce	28.00
<b>Chicken Spain</b>	
Breast of chicken baked stuffed with artichoke hearts, crabmeat, shrimp, and cheese, topped with a light mushroom sauce	29.00
<b>Chicken Acapulco</b>	
Boneless breast of chicken stuffed with lobster, shrimp, and provolone cheese, topped with a margarita citrus sauce	28.95

### Served with vegetables and mashed potatoes

<b>Veal Spain</b>	
Baked provimi veal loin chop, stuffed with lobster, crabmeat, ham, and cheese topped with a light mushroom sauce	34.95
<b>Corunesa</b>	
Veal cutlets sautéed with a Portabella mushrooms and cognac sauce	29.95
<b>Filet Mignon</b>	
Charbroiled and topped with Rioja red wine sauce	35.95
<b>Surf and Turf</b>	
Charbroiled filet mignon accompanied by a half baked stuffed lobster or stuffed shrimp	40.95
<b>Lamb Chops</b>	
Two thick cut domestic spring lamb chops, topped with a fresh garlic and herb sauce	36.95
<b>Pork Tenderloin</b>	
Chile rubbed, served with a wild currant, shiitake mushroom, port wine sauce	29.95
<b>Pasta Spain</b>	
Chicken, deep-sea scallops, and shrimp served in a light, creamy, lemon, roasted garlic, fresh Romano tomato, white wine sauce served over a bed of linguine	32.00
<b>Paella Valenciana</b>	
(served for one) Shrimp, sea scallops, clams, mussels, squid, chicken, and chorizo in saffron rice and mild spices	32.95
<b>Shrimp and Lobster Risotto</b>	
Lobster and shrimp mixed in a smooth, creamy rice sautéed in olive oil and seasonings	34.95
<b>Vegetarian Risotto</b>	
Chef's vegetable mixed in a smooth, creamy rice sautéed in olive oil and seasonings	26.95

# FAMILY STYLE MENU

Minimum of 20 guests

Quoted prices are per person.

## First Course

### Chef's Soup

\* Or

### Garden Salad

Red leaf lettuce, tomato, organic greens, and shredded carrots with a house dressing

## Second Course

### Paella Valenciana

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

### Pollo al Ajillo

Roasted chicken (bone-in) in a garlic lemon white wine sauce

And your choice of

### Pork loin

Boneless loin roasted in a garlic cognac sauce

26.95

\* Or

### Prime Rib (minimum 35 guests)

Boneless rib eye, served with roasted potatoes and fresh vegetables

28.95

## Appetizers (Optional) 6.50

### 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

### Grilled Spanish Chorizo

Sausage in olive oil and smoked paprika

### Mussels Marinara

House made spicy Romano tomato sauce

### Roasted Duck Croquettes

Roasted patties of minced duck, bread crumbs and seasonings

\* Select one for all guests

# Buffet Style

Minimum of 60 guests

29.95 per person

## **Grilled Spanish Pizza**

Chef inspired assortment of fire grilled pizzas

## **Roasted Potatoes**

Chef's seasonings

## **Sautéed Vegetables**

Chef's vegetables served andante

## **Arroz Con Pollo**

Boneless breast of chicken with saffron spices, mushrooms, chorizo, olives, and tomatoes

## **Pollo Ajillo**

Roasted chicken (bone-in) in a garlic lemon white wine sauce

## **Pasta Vigo with chicken**

Chicken sautéed with sun-dried tomatoes, fresh basil, Grappa, garlic, herbs, and chef's pasta

## **Paella Valenciana**

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

## **Tenderloin Tips**

Tenderloin medallions sautéed and served with artichoke hearts and mushrooms in a garlic, Rioja wine Dijon sauce

## **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

## **Grilled Spanish Chorizo**

Sausage in olive oil and smoked paprika

## **Mussels Marinara**

House made spicy Romano tomato sauce

## **Roasted Duck Croquettes**

Roasted patties of minced duck, bread crumbs and seasonings

## **Calamari**

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

## **Garlic Shrimp**

Sautéed in garlic, olive oil and spices

## **Shrimp Empanadillas**

Fried pastry stuffed with shrimp and garlic sauce

## Dessert

Guest's choice of coffee or tea Included

### **Cake Presentation**

Host provided cake is presented, cut, and plated 1.50

Select three (3) desserts for your guests to choose from 7.50

#### **Pera Riojana**

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

#### **Triple Chocolate Mousse**

The classic combination of chocolate mousse layers; white chocolate, milk chocolate, and dark chocolate

#### **Flan**

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

#### **Apple Bavarian Torte**

Fresh apple slices and cream cheese in a sweet pastry crust

#### **Tiramisu**

Ladyfingers soaked in espresso with marscapone cheese

#### **Spanish Sorbets**

From Spain, served in their natural fruit shells

#### **Turtle Cheesecake**

An inviting mix of cream cheese, toasted pecans, caramel, and chocolate chips

#### **Chocolate Truffle Mousse Torte**

A velvet chocolate mousse over a layer of chocolate sponge cake, topped with whipped cream and chocolate shavings

#### **Flourless Chocolate**

Rich flourless chocolate torte

#### **Cheesecake**

Fresh, light, house made, cheesecake

# Beverages

## Cash bar

Guests are charged for their beverages

## Open Bar

Charged per beverage served. Host chooses available beverage types

Soft drinks	2.50
House wine	7.50
Domestic beer	4.00
Imported beer	5.00
Sangria	7.50
Artisan water	4.00
Cocktails	6.00 – 9.50
Premium cocktails	9.75 – 14.95
Ultra-premium cocktails	15.00 up

## Wine by the bottle

Pick any bottle and quantity from our wine menu

List Price

## Champagne toast

5.00

Freixnet Cordon Negro Brut

7.50

M & R Asti Spumante

7.50

Mumm Napa Brut Prestige

10.00

## Hosted Bar

Unlimited consumption of beverages. Prices are per person per hour

### Standard

Soft drinks, beer, house wine, and sangria 10.00

### Complete

Soft drinks, beer, house wine, sangria, and cocktails (no call) 15.00

### Executive

Soft drinks, beer, house wine, sangria, and premium cocktails 20.00

## Premium Brands

### Gin

Beefeater  
Bombay  
Tanqueray

### Tequila

1800  
Corzo  
Cuervo Gold  
Herradura  
Milagro  
Patron

### Vodka

Absolut  
Belvedere  
Chopin  
Ciroc  
Grey Goose  
Ketel One  
Level  
Pearl  
Perfect  
Pravda  
Skyy  
Stoli

### Whiskey / Scotch

Canadian Club  
Chivas  
Crown Royal  
Dewars  
Gentleman Jack  
Glenfiddich  
Glenlivet  
Hendricks  
Jack Daniels  
Jameson  
Johnnie Walker Black  
Makers Mark  
Wild Turkey  
Woodford

### Liqueur

B & B  
Baileys  
Chambord  
Disaronno  
Gran Marnier  
Kahlua  
Licor 43  
Midori  
Sambuca  
Southern Comfort

### Cognac

Cardinal Mendoza  
Courvoisier VS  
Hennessy VS  
Kelt VSOP  
Martell VS  
Remy Martin VSOP

### Rum

Bacardi  
Captain Morgan  
Mt Gay  
Myers  
Tommy Bahama



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## **Banquet terms and conditions**

### **Amenities**

- A projector screen and microphone are available for presentations, free of charge.
- 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 messy party items.
- Event setup and delivery of items to the restaurant need to be coordinated with the event manager.
- Customized menus are available. Consists of event title, ten (10) line paragraph and listed dinner courses. \$1.50 per person.
- Vegetarian option is available at request of guest.
- Children options: Chicken fingers or Pasta (choice of Marinara sauce or garlic butter).
- Please notify us of any known food allergies.

### **Pricing**

- Food and beverage prices do not include 8% sales tax. An 18% service charge is applied to bill total.
- Tax exempt clients must present documentation prior to the event.
- All prices are guaranteed upon booking.
- Minimum \$200 non-refundable deposit required, due on booking.
- \$500 room fee for use of great room with fewer than 50 guests.
- \$250 room fee for use of small room with fewer than 15 guests.
- Clients are responsible for any damages to the property, including excessive cleaning fees.

### **Preparation**

Due one (1) week prior to the event.

For bookings less than one (1) week in advance, these are due the next day.

- Menu choices.
- Exact guest count. This is the minimum number of dinners to be charged.
- Payment by check. This payment covers the dinners. All variable costs (beverages, desserts, etc) are due upon completion of the event.
- Text for custom menus emailed to SpainRI@mail.com.

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

Name: \_\_\_\_\_

Position: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_