

The Squantum Association

A private and historical waterfront setting in Rhode Island

2027/2028 Off-Season Wedding Package (January – March)

Property Rental	\$3,000
Food and Beverage Minimum	\$6,000
Rehearsal & Ceremony – Bake House	\$1,500 (maximum 100 people)
Rehearsal & Ceremony – Club House	\$2,500 (seating for 100 people)

\$185 per person (all inclusive)

- Use of Wedding Suite and Cottage all day/evening beginning at 9am on wedding day
- Choice of three (3) appetizers from off-season menu in the Bakehouse Bar
- Three (3) course plated dinner (salad, entrée, sheet cake) from our off-season menu with choice of two (2) entrees, one (1) salad (vegan and vegetarian options always available)
- Champagne toast
- Tables, chairs, tableware/glassware/flatware
- Floor length linens (white or ivory) + choice of colored napkin
- Event detailing and day-of venue coordinator
- RI State and meal taxes + house operating fees

Bar Pricing (subject to taxes and fees)

Beer, wine, soft drinks <u>for cocktail hour only</u>	\$20 per person
Beer, wine, soft drinks <u>for entire event</u>	\$29 per person
Open bar for <u>cocktail hour only</u>	\$36 per person
Open bar for <u>entire event</u>	\$49 per person
Signature drinks	<i>please ask for current pricing</i>

Drinks charged individually and charged on consumption

Cocktails | \$9-\$12 / drink

Wine | \$7-\$9 / glass

Beer | \$5.50-\$6.50 / glass

Soda/non-alcoholic | \$2.50 / glass

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Off-Season Wedding Menu

HORS D'OEUVRES

DISPLAYS

FRESH FRUIT

pineapple, melon, grapes, strawberries

IMPORTED & DOMESTIC CHEESE

artisan cheese, fried fruit, french, gourmet crackers

MIDDLE EASTERN

hummus, tabbouleh, baba ganoush, Mediterranean olives, roasted garlic, freshly baked pita bread

VEGETABLES & DIP

vegetable assortment, spinach & artichoke dip, buffalo chicken dip, pico de gallo, tortilla chips, French baguettes

SMOKED SALMON

dill sour cream, capers, red onion, chopped hard-boiled eggs

ANTIPASTO

hot capicola, fennel salami, prosciutto, aged parmigiana, marinated mozzarella, marinated mushrooms, roasted red peppers and pepperoncini

FLAT BREAD

caramelized onion with feta cheese & arugula, Italian style meats, raspberry & brie with balsamic glaze

PASSED (cold)

ANTIPASTO SKEWERS

tomato, mozzarella, basil aioli

BUFFALO CHICKEN SALAD SLIDERS

buffalo mayo

GRILLED VEGETABLE & HUMMUS (gf)

on a gluten-free biscuit

CRAB STUFFED DEVILED EGGS (gf)

SMOKED SALMON BITE (gf)
on English cucumber with dill cream cheese

LOBSTER SALAD BITE (gf)

served on a Brazilian cheese puff

PASSED (hot)

STUFFED MUSHROOMS

MINI CRAB CAKE

remoulade sauce

VEGAN PAKORAS (gf)

grilled zucchini, portobello, red peppers, quinoa, balsamic reduction

CRAB RANGOON

mango chutney

ZUCCHINI & POTATO LATKES

chipotle sour cream, cilantro

NAAN

chicken, bacon ranch

BEEF TERDERLOIN SLIDERS

horseradish slaw

CHICKEN SATAY

rosemary, garlic & mustard rubbed with panko crust

SCALLOPS

wrapped in applewood bacon

PLATED THREE COURSE DINNER

SALAD (choose one)

CAESAR SALAD

shaved parmesan, croutons, creamy Caesar dressing

CARDEN SALAD

with balsamic vinaigrette

ENTRÉE (choose two proteins)

CHICKEN MARSALA

wine, mushrooms

CHICKEN FRANCAISE

PROSCIUTTO WRAPPED CHICKEN

mascarpone sage cream, wild mushrooms

GRILLED 4oz FILET MIGNON (gf)

merlot demi or bearnaise sauce

NEW ENGLAND BAKED SCROD

seasoned crumbs, lemon caper remoulade

SEAFOOD STUFFED SOLE

lobster Newburg sauce

ALWAYS AVAILABLE

VEGETABLE RAVIOLI (vegetarian)

sundried tomato cream, grilled asparagus

GRILLED VEGETABLES WITH QUINOA (vegan/gf)

grilled zucchini, portobello, red peppers, quinoa, balsamic reduction

(all entrées served with roasted potatoes and vegetable – sheet cake served from the kitchen)