



Island Milos, Greece

Venus de Milo

BANQUETS & CATERING

Private Party Banquet Menu *Practicing the Fine Art of Hospitality*

Celebrating more than 55 years of award winning cuisine and outstanding service at an unmatched value. Whether you are planning an elegant wedding, a baby shower, or a corporate event, our professional staff will make your occasion memorable

75 Grand Army Highway | Swansea, MA 02777 | (508) 678.3901 | venusdemilo.com



Cocktail Reception

Venus de Milo offers a wide variety of stationary and passed hors d'oeuvre cocktail receptions to suit any occasion. We are happy to create a unique package specifically suited for you and your guests.

Stationary Displays

Elegant table-top displays to enhance your cocktail parties, banquets, and weddings.

Priced per guest

Domestic & International Cheese Display

A decorative display of imported and domestic cheeses served with garlic spread and cheddar spread on gourmet crackers garnished with green and red grapes \$4.00

Fiesta Table

A colorful display of salsas, salsa verde, chili con queso, black bean, corn salad, guacamole, and sour cream with warm chicken quesadillas and assorted white and blue chips \$5.00

Breads & Spreads

An assortment of our chef's savory spreads (choice of 3) Pesto, Buffalo Chicken, Sun Dried Tomato/Roasted Pepper, Venus Seafood, Garlic Humus, and French Onion. Served with sliced French Baguette, Gourmet Crackers, and Grissini in a tiered display featuring Domestic and Imported cheeses, Fresh Vegetable Crudit  and Fresh Fruit \$5.00

Mediterranean Display

Chef's assortment of flavored humus, tabbouleh, sun-dried tomato spread and savory white bean dip. Served with baked pita chips and fresh pita bread \$6.00

A Taste of Tuscany

A creative sampling of Tuscan Cuisine; Genoa Salami, Prosciutto, Italian Ham, imported cheeses, roasted red peppers, pepperoncini peppers, assorted olives, grilled vegetables and white bean dip. Accompanied by bruschetta, sliced French baguette, gourmet crackers and grissini \$8.00

New England Raw Bar

Extra-large shrimp, oysters and littlenecks in a fanciful display with lemon wedges, classic cocktail sauce, hot sauce, and horseradish sauce **MARKET PRICE**

ADDITIONAL FEATURES: New England Clam Chowder or Lobster Bisque

Stationary Hors D 'Oeuvres

*Minimum 3 items
(Priced per guest)*

Cold Hors D 'Oeuvres

Bruschetta

Garlic toasted rounds with fresh tomato basil \$4.00

Shrimp Cocktail

Jumbo Shrimp with traditional cocktail sauce and lemon \$8.00

Hot Hors D 'Oeuvres

Hot Mozzarella Cheese Sticks

served with marinara dipping sauce \$4.00

Spanakopita

Mediterranean phyllo triangles with spinach and feta \$4.00

Boneless Chicken Fingers

with buffalo, sweet & sour or BBQ sauce \$4.00

Stuffed Mushroom Caps

with rice and meat \$5.00 or crabmeat \$6.00

Scallops wrapped in Bacon

New England Scallops, wrapped in bacon touched with maple \$6.00

Chourico in Puff Pastry

Spicy Portuguese Sausage wrapped in buttery French puff pastry \$6.00

Vegetable Spring Rolls

Served with sweet and spicy Thai sauce \$5.00

Coconut Shrimp

With tangy Hawaiian sauce \$6.00

Coconut Chicken

With tangy Hawaiian sauce \$6.00

Cape Cod Crab Cakes

Served with our spicy house sauce \$6.00

Meatballs

Swedish, marinara, sweet & sour, or BBQ \$4.00

Fried Calamari

With hot pepper rings \$5.00

Southern Style BBQ Spare Ribs \$5.00

Clams Casino with Bacon

Stuffed clams with casino butter topped with buttered crumbs \$6.00

Venus Stuffies

Little necks with a chourico and cracker stuffing \$6.00

**ADDITIONAL STATIONARY ITEMS ALSO AVAILABLE UPON REQUEST

Passed Hors D 'Oeuvres

An eclectic assortment of comfort and fancy foods elegantly plattered and garnished, passed by our gracious Service Staff.
Sold by the Piece. Minimums may apply.

Cold Hors D 'Oeuvres

Bruschetta

Garlic toasted rounds with fresh tomato basil \$2.00

Smoked Salmon on Cucumber Rounds

Smoked Salmon, capers and sour cream on cucumber rounds \$3.00

Fresh Melon Wrapped in Prosciutto

Bite-sized melon wrapped in imported prosciutto ham \$3.00

Crudité

Celery, carrot, green peppers, broccoli with ranch or blue cheese \$3.00

Sliced Seasonal Fruit

A variety of sliced seasonal fruits \$4.00

Hot Hors D 'Oeuvres

Hot Mozzarella Cheese Sticks

Served with marinara dipping sauce \$2.00

Spanakopita

Mediterranean phyllo triangles with spinach and feta \$2.00

Stuffed Mushroom Caps

with rice and meat \$2.95 or crabmeat \$4.00

Scallops wrapped in Bacon

New England Scallops, wrapped in bacon touched with maple \$3.00

Chourico in Puff Pastry

Spicy Portuguese Sausage rapped in buttery French puff pastry \$3.00

Vegetable Spring Rolls

Served with sweet and spicy Thai sauce \$3.00

Coconut Shrimp

With tangy Hawaiian sauce \$3.00

Coconut Chicken

With tangy Hawaiian sauce \$3.00

Mini Beef Wellington

Classic beef in puff pastry with horseradish cream sauce \$4.00

Mini Lobster Pot Pies

Maine Lobster "Stew" in flaky cups \$4.00

Cape Cod Crab Cakes

Served with our spicy house sauce \$3.00

Meatballs

Swedish, marinara, sweet & sour, or BBQ \$2.00

Clams Casino with Bacon

Stuffed clams with casino butter topped with buttered \$3.00

Venus Stuffies

Littlenecks with a chourico and cracker stuffing \$3.00

****ADDITIONAL STATIONARY ITEMS ALSO AVAILABLE UPON REQUEST**

Deluxe Dinner Entrées

Deluxe dinners include the following:

Venus de Milo Minestrone Soup, Choice of Starch, Vegetable, Dessert, Coffee and Tea
Add Family Style Salad (3.00) or Individual Salad (4.00)
Select entrees can be served Family Style for additional cost per guest

~ Poultry ~

*Oven Roasted Turkey

With classic sausage stuffing and cranberry sauce \$23.00

Roast Stuffed Half Chicken

With sausage stuffing served with cranberry sauce and gravy \$26.00

Chicken Mozambique

Classic Portuguese recipe in a spicy Portuguese Saffron and garlic sauce served with rice \$26.00

*Chicken Picatta

Breaded chicken breast with lemon butter sauce topped with capers \$26.00

Chicken Parmesan

Breaded chicken breast topped with marinara sauce and mozzarella \$26.00

Chicken Français

Batter dipped chicken breast sautéed in butter with lemon wine sauce \$27.00

*Boneless Stuffed Breast of Chicken

Stuffed with our signature sausage stuffing and chef's gravy \$28.00

Famous "Venus Chicken de Milo"

Boneless breast of chicken stuffed with asparagus and red pepper served in puff pastry with our specialty sauce \$30.00

~ADD (2) SHRIMP TO ANY ENTRÉE (\$7.00) ~

~ Beef and Pork ~

Roasted Pork Loin

Herb Crusted sliced pork loin with port wine demi glaze \$21.00

*Marinated Portuguese Steak

Top sirloin Steak in a spicy Portuguese sauce then oven roasted \$31.00

Also available as duet option with Shrimp Mozambique (add 8.00)

*Roast Sirloin

Sliced individually, a generous cut of Roast Top Sirloin of beef au jus or mushroom gravy \$31.00

Roast Prime Rib of Beef 12 oz.

A generous cut of our aged Prime Rib au jus \$33.00

Sirloin Steak

Oven broiled 12 oz. Sirloin Steak served with sautéed mushroom caps or au poivre sauce \$38.00

Broiled Filet Mignon 10 oz.

Tender Beef Filet Mignon with your choice of one of our gourmet sauces burgundy, mushroom or béarnaise sauce \$46.00

~ Seafood ~

*Baked Boston Scrod

Fresh filet of New England Scrod topped with buttered cracker crumbs \$28.00

Baked Jumbo Shrimp

With traditional cracker dressing (5) or scallop stuffing (4) \$31.00

*Classic Stuffed Filet of Sole~

Baked with a crabmeat stuffing served with our famous Newburg Sauce \$31.00

Venus Signature New England Lobster Casserole or Pot Pie

A great, hearty New England specialty featuring fresh lobster meat in a creamy casserole with either crumb topping or fresh vegetables in a golden crusted pot pie \$36.00

*Family Style: 1 item add \$3 per person~ 2 items add \$5 to higher priced meal~ 3 items add \$7 to highest priced meal

Deluxe Dinners Continued

Our Famous Lobster Entrées & Duets

Fresh Maine Lobster stuffed with lobster meat topped with cracker crumbs

Sizes:

Small 1 to 1 1/2 lb

Medium 2 to 2 1/2 lb

Large 3 to 3 1/2 lb

MARKET PRICE

Steamed Maine Lobster- MARKET PRICE

Surf & Turf Suprema

#1 Jr. Prime Rib

With three jumbo baked cracker shrimp \$38.00

#2 Jr. 6 oz. Filet Mignon

With three jumbo baked cracker shrimp \$48.00

#3 Jr. 6 oz. Filet Mignon

With lobster tail sautéed \$54.00

Deluxe Dinner Side Dishes & Dessert

(Below items come with all plated dinners at no extra cost unless specified otherwise)

Add Family Style Salad (3.00) or Individual Salad (4.00)

Soups:

Served Family Style

Venus Minestrone Soup or Chicken and Rice Soup

Substitute New England Clam Chowder (\$2.00)

Substitute Lobster Bisque (\$6.00)

Potato, Rice or Pasta:

Potato: Baked, Mashed, Oven Brown, Garlic Roasted Red Bliss, Garlic Red Bliss Mashed, Delmonico Potatoes (\$2.00), Baked Stuffed Potato (\$3.00)

Rice: Rice Pilaf, Portuguese, Spanish rice, Asian rice, Cape Verdean rice

Pasta: Penne, Bowtie, Shells, Mezzani ~ Choice of sauce: Cream Sauce, Marinara, Pesto, and Meat Sauce (\$2.00)
Antipasto (\$3.00), Spinach Salad with fresh strawberries, bleu cheese, and red onion topped with glazed walnuts (\$3.00)

Vegetables:

Peas & Baby Carrots, Peas & Corn, Buttered Corn with Diced Carrots, Mixed California Vegetables, Buttered Baby Carrots, String Beans Almandine (\$1.00), Hawaiian Carrots, Asparagus (\$1.00), Butternut Squash (\$1.00), Sugar Snap Peas (\$2.00), Sautéed Fresh Fancy Vegetables (\$2.00)

Desserts:

Vanilla Ice Cream with Strawberry, Chocolate, or Crème de Menthe Topping,

Chocolate Mousse, Chocolate Cake, Platter of Assorted Pastries

Special Desserts

Italian Spumoni (\$2.00), Deluxe Cheesecakes (\$3.00), Boston Crème Pie (\$3.00), Tiramisu (\$4.00),

Fresh Berries or Strawberry Romanoff (\$5.00)

Dessert Buffets

Chocolate Fountain Display with a choice of three items (Pretzels, Pineapples, Strawberries, or Marshmallows) (\$8.00), Cheesecake with Assorted Toppings (\$5.00) Cakes (\$4.00), Late Night Cookies and Milk or Hot Chocolate (\$4.00)

Signature Buffets

All Buffets include a Coffee Station, Rolls and Butter

Standard

(Choice of 1):

Not available Saturday pm

Carving Station: Danish Ham, Roast Turkey or Roast Pork

Roasted Chicken, Southern Fried, Jerk or Balsamic Vidalia

Delmonico, Oven Roasted Potatoes or Mashed Potatoes

Pasta with Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Assorted Mini Pastries and Mousse or Ice Cream

\$22.00

Classic

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey or Roast Pork

Roasted Chicken, Southern Fried, Jerk or Balsamic Vidalia

Baked Scrod with Cracker Crumb Topping

Delmonico, Oven Roasted Potatoes or Mashed Potatoes

Pasta with Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Assorted Mini Pastries and Mousse or Ice Cream

\$27.00

The Delphi

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey, or Roast Pork

Roasted Chicken, Southern Fried, Jerk or Balsamic Vidalia

Baked Scrod with Cracker Crumb Topping

Seafood Newburg

Delmonico, Oven Roasted Potatoes or Mashed Potatoes

Pasta with Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Assorted Mini Pastries and Mousse or Ice Cream

\$37.00

The Forum

Prime Rib of Beef

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey or Roast Pork

Chicken Cordon Bleu ~ Boston Baked Scrod

Seafood Newburg

Delmonico, Oven Roasted Potatoes or Mashed Potatoes

Pasta with Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Assorted Mini Pastries and Mousse or Ice Cream

\$41.00

The Oracle

Prime Rib of Beef

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey or Roast Pork

Chicken Cordon Bleu ~ Boston Baked Scrod

Fried Louisiana Shrimp

Seafood Newburg

Delmonico, Oven Roasted Potatoes or Mashed Potatoes

Pasta with Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Deluxe Dessert Display of Mini Pastries, Cakes, Mousse or Crèmes

\$47.00

The Venus

Prime Rib of Beef

Sautéed Lobster

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey or Roast Pork

Chicken Cordon Bleu ~ Boston Baked Scrod

Fried Louisiana Shrimp

Pasta Ciopini

Delmonico, Oven Roasted Potatoes or Mashed Potatoes

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Ultra-Display of Specialty Mini Pastries, Cakes, Fresh Fruits,

Mousse or Crèmes

\$58.00

Add Soup Station: Venus Minestrone Soup (\$3.00). New England Clam Chowder (\$4.00)

Please note our Saturday evening functions require a \$35 per person food minimum

Ethnic Plated Dinner Entrées

All Ethnic Plated Dinners include a Coffee Station, Rolls and Butter

Asian

Assorted Rolls and Fresh Creamery Butter
Family Style Minestrone Soup
Family Style Asian Salad

Appetizer

Teriyaki Chicken or Hoisin Pork Spare Ribs

Entrée

Choice of one

Chicken Pork Roast, Hoisin, Orange, or Thai Chili Chicken,
Szechuan Beef with Broccoli, or Beef with Chinese Vegetables

Your Choice of:

Pork Fried Rice, Jasmine Rice, Vegetable, Dessert
(see side dishes and desserts)

\$28.00

Spanish

Assorted Rolls and Fresh Creamery Butter
Family Style Minestrone or Tortilla Soup
Family Style Spanish Mixed Green Salad

Appetizer

Chicken or pork empanada

Entrée

Choice of one

Black or Red Chicken Mole
Swordfish with Mango Salsa
Chipotle Pork
Arroz Avelenciana
Carne Assada (\$2.00)

Your Choice of:

Mofongo or rice and beans, vegetable, dessert
(See side dishes and desserts)

\$28.00

Please note our Saturday evening functions require a \$35 per person food minimum

Ethnic Plated Dinner Entrées Continued

All Ethnic Plated Dinners include a Coffee Station, Rolls and Butter

Italian

Assorted Rolls and Fresh Creamery Butter
Family Style Chicken and Rice or Minestrone Soup
Antipasto or Family Style Tossed Salad with Oil & Vinegar
Family Style Mezzani with Tomato-Meat Sauce
White Clam Sauce (2.00)
Both White & Red Sauce (3.00)

Entrée

Choice of one

Baked stuffed Native Half Chicken
Roast Stuffed Turkey
Stuffed Boneless Breast of Chicken (2.00)
Veal Parmigiano (2.00)

Your Choice of:

Potato, Vegetable & Dessert
(See side dishes and desserts)

*Substitutions for above: Mezzani- Shells, Fettuccini, Linguini & Spaghetti
Ravioli with cheese (1.00) or Ravioli with Meat (2.00)*

\$31.00

Portuguese

Assorted Rolls and Fresh Creamery Butter
Family Style Minestrone Soup or Canja
Family Style Tossed Salad
Baked Scrod Appetizer (Cebolada or Cracker Topping)
Add Portuguese Rice to Scrod Appetizer (1.00)

Entrée

Choice of one:

Baked Stuffed Native Half Chicken or Roast Stuffed Turkey with American or Chourico Stuffing
Stuffed Boneless Breast of Chicken (1.00)
Portuguese Steak (3.00)
Batata Assada or Arroz a Portuguesa

Your Choice of:

Potato, Vegetable, or Dessert
(See Side Dishes and Desserts)

\$31.00

Please note our Saturday evening functions require a \$35 per person food minimum

Ethnic Buffets

All Buffets include a Coffee Station, Rolls and Butter

Spanish

Durango Pork

Boneless pork loin glazed with
a paprika orange glaze

Substitutions: Chipotle Pork or Chorizo Stuffed Pork Loin

San Carlos Chicken

Bone-in chicken marinated in white wine, herbs,
Goya, paprika, onions, and garlic

Substitutions: Black Mole Chicken or Red Mole Chicken

La Romana Paella

White rice cooked with pieces of chicken breast,
chorizo, chicken broth, green peppers, garlic,
onions, chopped tomatoes, saffron

Substitutions: Chipotle Chicken and Rice

Spanish Rice

Rice with corn, jalapenos, chili powder, cumin
powder, and chopped cilantro cooked in chicken
broth

Substitutions: Mofongo or beans

San Juan Vegetables

Sautéed mixed vegetables with lemon juice and
seasoning

Substitutions Grilled corn

Coba Salad

Sliced grilled chicken served over a mixed salad of
romaine & iceberg lettuce with shredded red
cabbage, carrots, black olives, white cheddar cheese
and tortilla strips served with lime vinaigrette
dressing

*Substitutions: Mixed green salad with scallions, mango, black
beans, and corn with cilantro lime vinaigrette dressing*

Assorted Dessert Pastries

\$26.00

Portuguese

Carne Alentejana

Pork & Littlenecks

Chourico com Pimentas

Chourico & Peppers

Bacalhau a Gomes de Sa

Fish Casserole

Peito da Galinha Mozambique

Chicken Mozambique

Batata Assada

Roasted Potato

Arroz a Portuguesa

Portuguese Rice

Salada Portuguesa

Salad with Oil & Vinegar

Curtumes Variados e Azeitonas

Portuguese Pickles & Olives

Pasterlaria Variada

Variety of Pastries

Café, Pao e Manteiga Incluído

Coffee, Bread & Butter Included

\$32.00

Additional Considerations

Costeletas de Porco (Barbeque Spare Ribs) ~ **\$2.00**

Carne a Portuguesa (Portuguese Beef) ~ **\$2.00**

*Add Soup Station: Venus Minestrone Soup (\$3.00) New England Clam Chowder (\$4.00)
Please note our Saturday evening functions require a \$35 per person food minimum*

Ethnic Buffets Continued

All Buffets include a Coffee Station, Rolls and Butter

Asian

Chinese Pork Roast with Caramelized Onion Sauce

Boneless pork loin marinated with soy sauce, ginger root, sherry wine, and honey slowly roasted and served with caramelized onion sauce

Hoisin Chicken

Charcoal grilled chicken breast marinated in hoisin sauce, red wine, scallions, garlic cloves, ginger root, and Asian hot chili paste

Substitutions: Orange or Thai Chili Chicken

Seafood Rice

Authentic Cantonese fried rice tossed with grilled shrimp and scallops

Substitutions: Seafood lo mein or jasmine rice

Howloon Cod

Fresh Cod topped with seasoned Japanese bread crumbs

Substitutions: Sweet and Sour Shrimp

Szechuan Beef with Broccoli

Asian style pepper steak with ginger root, oyster sauce, sherry wine, garlic, green pepper julienne, and fresh broccoli florets

Substitutions: Beef with Chinese vegetables or pepper steak with pearl onions

Hoisin Spare Ribs

Roasted baby back short ribs marinated in hoisin sauce, red wine, scallions, garlic cloves, ginger root, and Asian hot chili paste

Substitutions: Teriyaki or Cha Siu Beef Spare Ribs

Asian Stir-Fried Vegetables

Carrot slices, broccoli florets, red pepper spears, snow peas, bamboo shoots, water chestnuts, celery slices, and bean sprouts in a traditional soy garlic sauce

Asian Chicken Salad

Teriyaki Chicken served over a salad mix of romaine and iceberg lettuce, spinach, mandarin orange wedges, shredded red cabbage, shredded carrots, green onions, and lo mein noodles served with honey oriental sesame vinaigrette

Assorted Dessert Pastries

\$31.00

*Add Soup Station: Venus Minestrone Soup (\$3.00) New England Clam Chowder (\$4.00)
Please note our Saturday evening functions require a \$35 per person food minimum*

Venus de Milo

Wedding Reception Package #1

Available for daytime weddings on Saturday or Sunday (11:30am-4:30pm) based upon availability.

5 Hour Room Rental
Dedicated Event Manager
Hurricane Globe Centerpieces with Candles
Table Covers (House Standard Colors)
Napkins (House Standard Colors)
Complimentary Up lighting
Lit Trees

Cocktail Hour Hors d'oeuvres

Choice of two:

Chicken Tenders, Mozzarella Sticks, Vegetable Spring Rolls, Coconut Chicken

Breads and Spreads Display for Cocktail Hour

(5.00 per guest)

**Choice of 3 Spreads:*

An Assortment of Our Chef's Savory Spreads: Pesto, Buffalo Chicken, Spinach Artichoke Dip, Sun-Dried Tomato/Roasted Pepper Spread, Venus Seafood Spread, Garlic Hummus, French Onion Spread served with Sliced French Baguette, Gourmet Crackers and Grissini in a Tiered Display featuring Domestic and Imported Cheeses, Fresh Vegetable Crudit  and garnished with Fresh Fruit

Soup or Salad

Family Style Minestrone Soup or Tossed Garden Salad

Champagne Toast

Entr e

Choice of one:

Boneless Stuffed Chicken

Roasted Turkey Breast

Roast Pork Loin

Substitute Baked Scrod (add \$3.00 per person)

Accompanied with your choice of Potato and Vegetable

Dessert

Your Wedding Cake, Assorted Dessert Pastries & Coffee and Tea

\$31.00

Please note our Saturday evening functions require a \$35 per person food minimum

Venus de Milo

Wedding Reception Package #2

5-6 Hour Room Rental
Dedicated Event Manager
Hurricane Globe Centerpieces with Candles
Table Covers (House Standard Colors)
Napkins (House Standard Colors)
Complimentary Up lighting
Lit trees

Passed Hors d'oeuvres

Scallops Wrapped in Bacon and Bruschetta Caprese

Breads and Spreads Display for Cocktail Hour

**Choice of 3 Spreads:*

An Assortment of Our Chef's Savory Spreads: Pesto, Buffalo Chicken, Spinach Artichoke Dip, Sun-Dried Tomato/Roasted Pepper Spread, Venus Seafood Spread, Garlic Hummus, French Onion Spread served with Sliced French Baguette, Gourmet Crackers and Grissini in a Tiered Display featuring Domestic and Imported Cheeses, Fresh Vegetable Crudité and garnished with Fresh Fruit

Family Style Minestrone Soup and Tossed Garden Salad with House Dressing Included

Champagne Toast

Choice of Entrées

Choice of two:

Boston Baked Scrod

8 oz. Prime Rib

10 oz. Sirloin Steak

Breast of Chicken with 3 Baked Stuffed Shrimp

Accompanied with your choice of Potato and Vegetable

Dessert

Your Wedding Cake served with Ice Cream, Assorted Dessert Pastries & Coffee and Tea

\$47.00

Venus de Milo

Wedding Reception Package #3

6 Hour Room Rental
Dedicated Event Manager
Hurricane Globe Centerpieces with Mirror and Candles
Napkins (House Standard Colors)
Complimentary Up lighting
Lit trees

Passed Hors d'oeuvres

Choice of 3:

Stuffed Mushrooms, Brie and Berry Canapés, Coconut Chicken, Coconut Shrimp,
Scallops Wrapped in Bacon, Mini Beef Wellington

Breads and Spreads Display for Cocktail Hour

An Assortment of Our Chef's Savory Spreads: Pesto, Buffalo Chicken, Spinach Artichoke Dip, Sun-Dried Tomato/Roasted Pepper Spread, Venus Seafood Spread, Garlic Hummus, French Onion Spread served with Sliced French Baguette, Gourmet Crackers and Grissini in a Tiered Display featuring Domestic and Imported Cheeses, Fresh Vegetable Crudité and garnished with Fresh Fruit

Family Style Minestrone Soup and Tossed Garden Salad with House Dressing Included

Champagne Toast

Choice of Entrées

Choice of two:

10 oz. Prime Rib

Portuguese Steak with 3 Shrimp

12 oz. Top Sirloin with 3 Baked Stuffed Shrimp

Filet Mignon & Lobster Tail (9.00)

Accompanied with your choice of Potato and Vegetable

Dessert

Chocolate Fountain with Assorted Accompaniments & Your Wedding Cake

\$61.00

Venus de Milo

Wedding Day Brunch Buffet

The following are priced per guest and available 10am-2pm

Orange, Cranberry, & Grapefruit Juice Station
Freshly Brewed Coffee, Decaffeinated & Tea

BUFFET

Assorted Danish, Croissants, Bagels, and Mini Muffins

Cream Cheese, Jams and Butter

Seasonal Fresh Melon

Fluffy Scrambled Eggs

Choose one: French Toast, Pancakes or Belgium Waffles with Maple Syrup & Fresh Berries

Crispy Bacon & Breakfast Sausage

Breakfast Potatoes

Fresh Garden, Salad

Rolls & Butter

Baked Native Scrod

Oven Roasted Vegetables

Delmonico Potatoes

Baked Pasta with Marinara

Choose One: Chicken Marsala, Chicken Piccatta, or Chicken Français

Carving Station

Choice of Two:

Prime Rib of Beef with au jus and Horseradish Sauce (*for additional charge*)

Baked Virginia Ham, or Roasted Turkey Breast with gravy

\$35.00 per person

\$43.00 per person when Prime Rib is chosen

ENHANCEMENT TO YOUR BRUNCH BUFFET

Priced per person

Omelet Station \$16.00

\$50 Culinary Attended

Assorted Cold Cereal with 2% and Fat Free Milk \$4.00

Seafood Frittata \$8.00

Seafood Newburg (Shrimp & Scallops in a Creamy Newburg Sauce) \$8.00

French Toast \$5.00

Waffles \$4.00

Pancakes \$4.00

Fresh Berries \$2.00

Fruit Parfait \$5.00

Venus de Milo

Good Night Munchies

(Served within 3-4 hours from start of dinner service)

(Priced per person. Minimum of 50 Guests)

~Late Night Enhancements~

Mini Beef Sliders

With American cheese and assorted condiments 3.00

Taco Bar

Corn & Flour Tortillas, Mexican Beef & Chicken, Pico De Gallo, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomatoes, Shredded Cheese and Hot Sauces 12.00

Chowder & Clam Cake Shooters

Our award winning New England Clam Chowder, topped with a clam cake and served in a pony shot glass 4.00

Mini Grilled Cheese & Tomato Soup

Tomato Soup topped with a mini grilled cheese sandwich and served in a pony shot glass 3.00

Hot Dog Station

Beef Hot Dogs served on a Bun with various condiments 5.00

Pizza Station

Cheese, Pepperoni, and Vegetable 5.00

French Fry Bar

Straight, Curly, and Waffle fries accompanied by assorted condiments & seasonings 4.00

Pancake Bar

Buttermilk Pancakes with strawberries, blueberries, chocolate chips, whipped cream, butter & warm maple syrup 5.00

Milk & Cookie Station

Chocolate Chip cookies served with milk 4.00

Donut Station

Glazed Donuts 5.00

Candy Station

Includes; decorative fun oversized glasses filled with candies w/ serving scoop

Dum-Dum's, Skittles, Jolly Ranchers, Tootsie Rolls, Laffy Taffy, Starburst, Gummy Life Savers, M&M's, Jelly Beans, Mike & Ikes, Reece's Minis, Swedish Fish, Sweet Stripes Soft Starlight Mints, Sour Patch Kids, Swedish Fish, Hershey Kisses, Chocolate Covered Almonds, Peanut M&M's, Whoppers, Milk Duds

(Special requests are available; price per person will be adjusted)

3 Items; \$5.00 per person

5 items; \$6.00 per person

Complimentary Amenities

Complimentary amenities included with purchase of all entrees

A Maitre'd will coordinate your entire event, and greet you upon arrival

Round tables are capable of seating 10. In some cases, tables of 8 can be accommodated with additional charge

Linen napkins and table covers; your choice of in-stock colors listed below.

Tables are set with silverware, china, glass and linen.

Centerpieces; choice of bud vase with single fresh seasonal flower, or one white tapered candle in hurricane lamp (limited)

Head Table; can be set to suit your size and preference within certain parameters, and will be draped in your chosen linens.

Accessories; podiums, microphones, stages, envelope bowls, cakes knives and cake napkins are available upon request

Bands/DJ's, bakeries, photographers, etc. are readily referred upon request

Staging, dance floor and private bar with bartenders

Table cover options:

White, Gold, Pink, Red, Light Blue, Dark Blue, and Peach

Linen napkin options:

White, Teal, Gold, Pink, Burgundy, Dark Green, Light Blue, Dark Blue, Purple, Peach, Lilac, Red, and Black

Elegant Special Effects

The Venus de Milo takes pride that all Weddings and Banquets are done beautifully with extra ordinary care.

However, some of our customers may desire additional services to suit their taste.

We of course will be happy to accommodate them.

Here is a list of various special effects that are available to make your event a more memorable affair.

Fanned Napkins \$1.00 per person

White Glove Service \$2.00 per person

Special Linen Napkins

(white on white rose design or ivory satin stripe) \$1.00 per person

Special Round Linen Table Cloths (floor length)

(white on white rose design or ivory satin stripe) \$2.00 per person

Tables of 8 \$20.00 per table

Chair Covers \$3.00 per person

Chair Covers with Bow Accent \$5.00 per person

Chivari Chairs \$6.00 per person

Trees with Lighting \$10.00 per tree

Round Charger Plates (Silver or Gold) \$1.00 per person

Aisle Runner 50 to 100 Ft – Red -- \$50.00

White Wedding Arch \$60.00

Indoor Ceremony \$300.00 with arch

Outdoor Ceremony (April 1st- Sept 30th) \$400.00

Up lighting (prices vary per room)

Waterfall Back Drop, includes Organza Fabric & Lighting (prices vary with dimensions)

Room Decoration (Prices vary per room)

(includes extra accents for non-guest tables – i.e.: cheese & cracker and gift tables, etc.)

Limited ceiling drapery and additional accents on room assignment)

Other special effects available on request and through your local florist.

Beverages

Beverage Service Options

Venus de Milo servers and bartenders are professionally trained and certified for responsible alcohol beverage service. We actively card to ensure all guests purchasing or consuming alcohol beverages are 21+ years old. We observe all Massachusetts state laws regarding service of alcohol, and reserve the right to refuse service to anyone. Our full liquor service policy is available on view in our lobby or ask any Sales Manager for a printed copy.

Non-Alcoholic Beverages

Fountain Sodas, Iced Tea, Lemonade, Fruit Punch, Iced Coffee, Hot Coffee, Decaffeinated Coffee, Hot Traditional and Herbal (decaffeinated) Tea, Fruit Juices, Non-Alcoholic Beer, Sparkling Cider, Specialty Sodas, Bottled or Canned Beverages Available on Request. *(Minimum Orders May Apply)*

Alcoholic Beverages

Champagne and Domestic Sparkling Wine, A selection of Red and White Wines from our Wine List *(See Sales Manager)*, Specialty Red and White Wines on Request *(See Sales Manager)*, A Selection of Imported and Domestic Bottled Beers.

Specialty Cocktails by the Gallon

Including:

Specialty Margaritas, Specialty Martinis and Cosmopolitans, Champagne Punch, Rum Punches, Mai-Tai's, Bloody Mary's, Mimosas or Bellini's, and Screwdrivers
Special Requests May Require Minimum Purchase

TYPES OF BAR SERVICE

Hosted on Consumption, Host Client Pays for Beverage Service Based on Register Ring, Hosted on Consumption with Set Maximum Service, Continuing as Cash Bar Service Hosted Beer, Wine and Soft Drinks ONLY, Hosted Soft Drinks ONLY, Full Bar Cash with Specialty Cocktail or Punch Hosted Drink Tickets *(available for purchase in sets of 50)*

Bar Service May Be Extended to Cash beyond Tickets, Bar Service Can Be Bar ONLY, or Bar and Table/Guest Service

NOTE: Bar Tickets are valid ONLY for date and hours of booked function

Venus de Milo

EVENT POLICIES AND PROCEDURES

DEPOSITS:

A CONTRACT AND **\$500.00** DEPOSIT ARE REQUIRED TO RESERVE BANQUET SPACE FOR AN EVENT.

ALL WEDDINGS AND EVENTS REQUIRING A PRIVATE ROOM AND CONTRACTING MORE THAN SIX MONTHS IN ADVANCE **REQUIRE AN ADDITIONAL DEPOSITS OF \$500.00 EVERY THREE MONTHS PRIOR TO THE EVENT.**

REFUND POLICY:

ALL EVENTS CANCELED (9) MONTHS PRIOR TO EVENT DATE MUST BE ACCOMPANIED BY THE ORIGINAL DEPOSIT SLIPS AND WILL QUALIFY FOR A 50% DEPOSIT REFUND.

THE VENUS DE MILO WILL RETAIN 50% OF DEPOSIT FOR ADMINISTRATION FEES.

DEPOSITS FOR EVENTS CANCELED LESS THAN (9) MONTHS PRIOR TO EVENT DATE ARE NON-REFUNDABLE.

DATE TRANSFERS:

AN ADDITIONAL DEPOSIT OF **\$500.00** IS REQUIRED TO TRANSFER A DATE.

THE VENUS DE MILO WILL ONLY TRANSFER A DATE WITHIN TWELVE (12) MONTHS OF THE INITIAL DATE.

PRICING:

MENU PRICING IN EFFECT THREE (3) MONTHS PRIOR TO THE DATE OF EVENT WILL BE HONORED FOR ALL WEDDINGS. ALL OTHER EVENTS ARE SUBJECT TO CURRENT PRICES. ALL PRICES ARE SUBJECT TO A TAXABLE 20% HOUSE FEE AND PREVAILING MEAL/SALES TAX.

CANCELLATIONS:

THERE IS A \$5.00 PER PERSON CANCELLATION FEE FOR ANY WEEKEND

(FRIDAY, SATURDAY, OR SUNDAY) FUNCTION THAT CANCELS WITHIN 120 DAY OF THE EVENT.

THE FEE WILL BE BASED ON YOUR ORIGINAL PLANNED NUMBER OF GUESTS ATTENDING.

CONTRACTS:

ALL EVENTS REQUIRE A SIGNED CONTRACT OR BOOKING CONFIRMATION AND A DEPOSIT.

DEPOSIT MAY BE WAIVED ON RELATIONSHIP, ONLY WITH AGREEMENT OF OWNERSHIP, THE GENERAL MANAGER, CONTROLLER OR DIRECTOR OF SALES.

FINAL PAYMENTS:

ALL EVENTS MUST BE PAID IN FULL (14) FOURTEEN DAYS PRIOR TO THE CONTRACTED EVENT DATE UNLESS DECLARED A "HOUSE ACCOUNT" BY THE CONTROLLER, OWNERSHIP OR SENIOR MANAGEMENT. ALL FINAL PAYMENTS ARE MUST BE MADE WITH CASH, BANK CHECK OR CREDIT CARD (Visa, Master Card, Discover, American Express). NO PERSONAL CHECKS WILL BE ACCEPTED WITHIN FOURTEEN DAYS OF THE EVENT. ALL PARTIES ARE RESPONSIBLE FOR PAYMENT OF THE GUARANTEE GUEST COUNT OR ANY AMOUNT OVER THE GUARANTEE

ALL SOCIAL EVENTS, WEDDINGS AND NON-PROFIT EVENTS MUST HAVE A CREDIT CARD NUMBER AUTHORIZED AND ON FILE AGAINST INCIDENTAL BILLINGS RELATED TO THE EVENT.

HOUSE ACCOUNTS:

ACCOUNTS DECLARED HOUSE ACCOUNTS MAY HAVE DEPOSIT AND/OR PRE-PAYMENT WAIVED, AT THE DISCRETION OF OWNERSHIP OR SENIOR MANAGEMENT. WAIVER MUST BE SPECIFIED IN WRITING IN THE CONTRACT. CLIENT IS GRANTED WAIVER OF DEPOSIT, WITH PAYMENT IN FULL DUE PRIOR TO MEAL SERVICE. CLIENT IS GRANTED WAIVER OF DEPOSIT AND PRE-PAYMENT WITH TERMS OF NET 30 DAYS.

HOUSE FEE:

ALL EVENTS ARE SUBJECT TO A TAXABLE HOUSE FEE OF 20%. THE HOUSE FEE IS NOT A GRATUITY BUT OFFSETS THE ADMINISTRATIVE COSTS ASSOCIATED WITH AN EVENT.

TAX EXEMPTIONS:

ALL EVENTS ARE SUBJECT TO APPLICABLE STATE AND LOCAL SALES/MEALS TAXES. CURRENT TAX RATE IS 6.25%. NO TAX EXEMPTION CAN BE HONORED WITHOUT DOCUMENTATION OF EXEMPT STATUS PROVIDED IN ADVANCE OF BILLING.

EVENT HOURS

ALL EVENTS ARE BASED ON A 5 HOUR ROOM RENTAL SCHEDULE (UNLESS SPECIFIED BY SPECIAL CONTRACTUAL ARRANGEMENT).

DAYTIME EVENTS MAY BEGIN AT 6:00 AM AND MUST END BY 4:00 PM, (UNLESS SPECIFIED BY SPECIAL CONTRACTUAL ARRANGEMENT).

EVENING EVENTS BEGIN AT 6:00 PM (UNLESS SPECIFIED BY SPECIAL CONTRACTUAL ARRANGEMENT).

MEAL SERVICE:

MAIN MEAL SERVICE START TIME FOR ALL EVENTS IS CONTRACTED TO **BEGIN WITHIN NINETY (90) MINUTES OF THE CONTRACTED EVENT ARRIVAL TIME.**

IF THE CLIENT/BRIDAL PARTY IS MORE THAN NINETY (90) NINETY MINUTES LATE TO THE EVENT OR IF CLIENT/BRIDAL PARTY DELAYS SERVICE FOR MORE THAN THE CONTRACTED (90) NINETY MINUTES, A \$500 FEE WILL BE ADDED TO THE FINAL INVOICE.

All meals contracted for are considered for consumption on-premise. Management takes food safety and transport regulations and the health of our guests seriously. We will not package bulk food to travel, nor will we package left over potentially hazardous foods (seafood, dairy products, egg products, etc.) The client is responsible for all meals provided. If a vegetarian meal is required and the actual count is more than the guaranteed the client is responsible for paying for the additional vegetarian meals and the actual entrees ordered.

ALL BUFFETS REQUIRE A MINIMUM OF 50 GUESTS.

PLATED MEAL MINIMUMS VARY, PLEASE DISCUSS WITH YOUR CATERING SALES MANAGER.

ALL BUFFETS AND STATIONS CAN REMAIN OPEN FOR A MAXIMUM OF NINETY (90) MINUTES.

ROOM MINIMUMS & GUARANTEES:

WEEKDAYS: WEEKDAY ROOM MINIMUMS FOR CONTRACT ARE FLEXIBLE, DEPENDENT ON BUSINESS TRAFFIC.

FRIDAY DAYTIME CONTRACT MINIMUMS ARE FLEXIBLE, DEPENDENT ON BUSINESS TRAFFIC.

FRIDAY EVENING CONTRACT MINIMUMS ARE SEVENTY-FIVE (75), DEPENDENT ON BUSINESS TRAFFIC.

SATURDAY DAYTIME CONTRACT MINIMUMS ARE SEVENTY-FIVE (75) GUESTS, DEPENDENT ON BUSINESS TRAFFIC.

SATURDAY EVENING CONTRACT MINIMUMS ARE ONE HUNDRED (100) GUESTS WITH A FOOD MINIMUM OF \$35.00 PER GUEST.

SUNDAY CONTRACT MINIMUMS ARE SEVENTY-FIVE (75) GUESTS, DEPENDENT ON BUSINESS TRAFFIC.

ROOM ASSIGNMENT:

VENUS DE MILO RESERVES THE RIGHT TO ASSIGN ROOMS BASED ON FINAL AND ACTUAL GUEST COUNT. THE VENUS DE MILO DOES NOT GUARANTEE A SPECIFIC ROOM FOR AN EVENT.

DÉCOR, GIFTS, ETC.

VENUS DE MILO IS NOT RESPONSIBLE FOR ANY DAMAGE TO OR THEFT OF DÉCOR, GIFTS (INCLUDING ENVELOPES WITH CASH AND/OR CHECKS) DURING OR AFTER ANY EVENT. IT IS THE RESPONSIBILITY OF CLIENTS TO SECURE ALL SUCH PROPERTY, AND TO ARRANGE FOR IMMEDIATE REMOVAL AFTER AN EVENT.

ALCOHOL SERVICE POLICIES:

VENUS DE MILO FOLLOWS ALL MASSACHUSETTS LAWS AND GUIDELINES WITH RESPECT TO THE SERVICE OF ALCOHOL. WE MAINTAIN THE RIGHT TO REFUSE SERVICE TO ANYONE WE DEEM TO BE AT RISK FOR BEING OVER SERVED. WE WILL NOT SERVE MINORS, NOR CAN WE ALLOW GUESTS TO SERVE ALCOHOL TO MINORS. MASSACHUSETTS LAW PROHIBITS LIQUOR BEING BROUGHT ONTO THE PREMISES FOR DISTRIBUTION EXCEPT THROUGH AN INVOICED SALE FROM A PROPERLY LICENSED VENDOR. UNDER NO CIRCUMSTANCE MAY ANY CLIENT, OR ANY GUEST OF A CLIENT BRING ALCOHOL BEVERAGES INTO THE BUILDING. **NON-AUTHORIZED ALCOHOL BROUGHT ONTO PREMISE, OR ANY ALCOHOL DRINK SERVED TO A PERSON DEEMED TO BE, OR ON THE VERGE OF BEING INEBRIATED, WILL BE CONFISCATED BY MANAGEMENT AND DISPOSED OF. PROVIDING ALCOHOL TO MINORS IS AGAINST STATE LAW AND ANYONE FOUND DOING SO WILL BE ASKED TO LEAVE THE PREMISES.** IN ACCORDANCE WITH OUR LICENSE WE CANNOT PERMIT CONSUMPTION OF ALCOHOL OUTSIDE OUR DOORS, IN ENTRY WAYS OR IN OUR PARKING LOT.

ANY EVENT LESS THAN SEVENTY-FIVE (75) GUESTS REQUIRING A PRIVATE, DEDICATED BARTENDER WILL BE CHARGED A \$75.00 BAR FEE.

ENTERTAINMENT:

VENUS DE MILO REQUIRES PROOF OF INSURANCE FOR ALL BANDS AND DJ'S PERFORMING ON PREMISE. VENUS DE MILO RESERVES THE RIGHT TO CONTROL THE VOLUME OF MUSIC PLAYED BY THE BAND OF DJ FOR YOUR FUNCTION.

VENDORS:

VENUS DE MILO PROVIDES DÉCOR, LIGHTING AND LINEN SERVICE (DISCUSS OPTIONS WITH SALES MANAGERS) TO OUR CLIENTS AT DISCOUNT VALUE RATES. CLIENTS USING AN OUTSIDE VENDOR FOR SUCH SERVICES MUST PROVIDE NAME AND CONTACT INFORMATION TO SALES MANAGERS IN ADVANCE. ALL CEILING DRAPERY OR HANGING FABRIC MUST BE FLAME RETARDANT, WITH A CERTIFICATE PROVIDED PRIOR TO INSTALLATION. SUCH DÉCOR MUST BE REMOVED WITHIN ONE HOUR OF FUNCTION END.

LINENS PROVIDED BY OUTSIDE VENDORS MUST BE REMOVED WITHIN ONE HOUR OF EVENT END. VENUS DE MILO WILL NOT BE RESPONSIBLE FOR LOST OR DAMAGED LINENS OR DÉCOR.

VENUS DE MILO RETAINS THE RIGHT TO PRE-APPROVE ALL VENDORS PROVIDING SERVICE ON PROPERTY. SPECIALTY PRODUCTS (WEDDING OR CELEBRATION CAKES, SPECIALTY PASTRIES, ETC.) MUST BE PROVIDED BY A LICENSED AND INSURED BAKERY (PROOF OF BOTH ON FILE), AND BE DELIVERED UNDER PROPER FOOD TRANSPORT CONDITIONS.

ALL OUTSIDE FOOD MUST BE SPECIFICALLY APPROVED BY SENIOR MANAGEMENT WHEN NOT SUPPLIED BY A VENDOR PARTNER (LIST AVAILABLE). THIS INCLUDES, BUT IS NOT LIMITED TO (CANDY STATIONS, CHOCOLATE FOUNTAINS, ICE CREAM, HORS D' OEUVRE).

ALL LINENS AND DÉCOR MUST COME FROM A VENDOR PARTNER, OR FROM A PROFESSIONAL VENDOR SPECIFICALLY APPROVED BY SENIOR MANAGEMENT. ALL VENDORS SUPPLYING FABRIC FOR AN EVENT MUST PROVIDE PROOF OF NON-FLAMMABILITY AND AN INSURANCE CERTIFICATE WITH \$3 MILLION COVERAGE, NAMING VENUS DE MILO AS CO-INSURED.

ALL LIGHTING, UP-LIGHTING, SPECIAL EFFECTS MUST BE APPROVED BY SENIOR MANAGEMENT. ANY LIGHTING VENDORS ON PREMISE MUST SUPPLY PROOF LICENSE AND AN INSURANCE CERTIFICATE WITH \$3 MILLION COVERAGE, NAMING VENUS DE MILO AS CO-INSURED.

ALL FURNITURE, LINEN, DECOR, SPECIAL SERVICE WARE OR OTHER EQUIPMENT PROVIDED BY AN OUTSIDE VENDOR MUST BE PLACED BY THE VENDOR AND REMOVED BY THE VENDOR WITHIN ONE (1) HOUR OF THE CONTRACTED END OF EVENT.

PRELIMINARY ARRANGEMENTS

COMPLETE MENU, LIQUOR SELECTIONS, TABLE ASSIGNMENTS, HEAD TABLE GUEST COUNT (IF APPLICABLE), COLOR CHOICES, TABLE DECORATIONS, AV REQUIREMENTS, TIME OF ARRIVAL AND TIME OF MEAL SERVICE, OUTSIDE VENDOR AGREEMENTS AND APPROXIMATE NUMBER OF GUESTS ARE **DUE THIRTY (30) DAYS PRIOR TO EVENT DATE.**

FINAL ARRANGEMENTS

VERIFICATION OF PRELIMINARY ARRANGEMENTS, FINAL COUNTS AND FINAL PAYMENTS ARE DUE FOURTEEN (14) DAYS PRIOR TO EVENT DATE. ALL SPECIAL MEAL REQUESTS (ALLERGIES, VEGETARIAN, VEGAN, GLUTEN FREE) AND CHILDREN MEALS MUST BE SUBMITTED FOURTEEN (14) DAYS PRIOR TO THE EVENT DATE.

CANCELLATIONS ON GUEST COUNTS CANNOT BE ACCEPTED AFTER FINAL ARRANGEMENTS FOURTEEN (14) DAYS PRIOR TO EVENT, BUT ADDITIONS TO GUARANTEES CAN BE ACCOMMODATED.

In the event the actual number exceeds 5% of the guarantee as of 24 hours prior to event, Venus de Milo may make menu substitutions for additional guests, and may bill additional meals at a 20% premium to cover business disruption, additional inventory and labor costs. All vendor meals must be included in your count DJ, photographer, videographer, etc.)



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