

Banquet Menus



Practicing the Fine Art of Hospitality

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Cocktail Reception

Venus de Milo offers a wide variety of stationary and passed cocktail reception cuisine to suit any occasion and budget. We are happy to create a unique package specifically suited to you and your guests.

Stationary Displays

Elegant Table-Top Displays to entice your guests at Cocktail parties, Banquets, and Weddings. Sold by the piece or in packages– Minimums may apply – Ask your Sales Manager.

Domestic and International Cheese Display ~ 3.95 (without fruit 2.95)

A decorative display of Imported and Domestic cheeses served with garlic spread and cheddar spread on gourmet crackers and garnished with grapes & strawberries

Fiesta Table ~ 4.75

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

Breads and Spreads ~ 4.95

An assortment of our chef's savory spreads such as: (choice of 3) Pesto, Buffalo Chicken, Sun-Dried Tomato/Roasted Pepper Spread, Venus Seafood Spread, Garlic Humus, French Onion Spread served with sliced French baguette, gourmet crackers and grissini in a tiered display featuring Domestic and Imported cheeses, fresh vegetable crudité's and garnished with fresh fruit

Mediterranean Display ~ 5.95

Chef's assortment of flavored humus, with tabouli and sun-dried tomato spread and savory white bean dip served with baked pita chips and fresh pita bread

A Taste of Tuscany ~ 7.95

A creative sampling of Tuscan Cuisine to include: Genoa salami, prosciutto, Italian ham, imported cheeses, roasted red peppers, pepperoncini peppers, assorted olives, grilled vegetables, white bean dip, bruschetta, with sliced French baguette, gourmet crackers and grissini

New England Raw Bar ~ Market

Extra-large shrimp cocktail, raw oysters and raw clams in a fanciful display with lemon wedges, classic cocktail sauce and hot sauce garnished with saltine crackers

Additional Features: Venus New England Clam Chowder or Lobster Bisque

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 – Ask your Sales Manager.

Cold Hors D' Oeuvres

	Per Piece	Min 3 Items Stationary
Bruschetta – Garlic toast rounds with fresh tomato basil	1.50	3.95
Shrimp Cocktail – Jumbo shrimp with traditional cocktail sauce and lemon	-	7.95
Smoked Salmon on Cucumber Rounds – Smoked Salmon, capers and sour cream on cucumber rounds	2.95	-
Fresh Melon Wrapped in Prosciutto – Bite-sized melon wrapped in imported prosciutto ham	2.95	-
Fresh Fruit Kabobs – Melon, pineapple and strawberry with yogurt dip	3.95	-
Crudit� – Celery, carrot, green peppers, broccoli with ranch or blue cheese	2.50	

Hot Hors D' Oeuvres

	Per Piece	Min 3 Items Stationary
Hot Mozzarella Cheese Sticks – Served with marinara dipping sauce	1.50	3.95
Spanakopita – Mediterranean phyllo triangles with spinach and feta	1.50	3.95
Boneless Chicken Fingers – With buffalo, sweet and sour or BBQ sauce	-	3.95
Stuffed Mushroom Caps – with rice and meat	2.95	4.95
with crabmeat	3.95	5.95
Scallops wrapped in Bacon – New England Scallops, wrapped in bacon touched with maple	2.75	5.95
Chourico in Puff Pastry – Spicy Portuguese sausage wrapped in buttery French puff pastry	2.95	5.95
Vegetable Spring Rolls – Served with sweet and spicy Thai sauce	2.50	4.95
Coconut Shrimp – With tangy Hawaiian sauce	2.75	5.95
Coconut Chicken – With tangy Hawaiian sauce	2.75	5.95
Mini Beef Wellington – Classic beef in puff pastry with horseradish cream sauce	2.95	-
Mini Lobster Pot Pies – Maine Lobster “stew” in flaky cups	2.95	-
Cape Cod Crab Cakes – Served with our spicy house sauce	2.95	5.95

~ Additional Stationary items also available by request

Stationary Items

	Per Piece	Min 3 Items Stationary
Meatballs – in traditional brown sauce, sweet and sour, Italian or BBQ	1.50	3.95
Fried Calamari – With hot pepper rings	-	4.50
Southern Style BBQ Spare Ribs	-	4.95
Clams Casino with Bacon	2.95	5.95
Venus Stuffies – Little necks with a chourico and littleneck cracker stuffing	2.95	5.95

Deluxe Dinners

Deluxe Dinners include the following:

Dinner Rolls with Butter ~ Venus de Milo Minestrone Soup ~ Garden Salad ~ Choice of Starch ~ Choice of Vegetable ~ Choice of Dessert ~
Coffee and Tea Service

Select Entrees Available Served Family – Style for an Additional cost per guest

~Entrées~

This is a sampling of our entrees. All our menus are Custom Designed for each event. Please discuss other options with your Sales Manager.

~Poultry~

*Oven Roasted Turkey – With classic sausage stuffing and cranberry sauce	22.95
Roast Stuffed Half Chicken – With sausage stuffing served with cranberry sauce and gravy	25.45
Chicken Mozambique – Classic Portuguese recipe in a spicy Portuguese saffron and garlic sauce served with rice	25.45
*Chicken Picatta – Breaded chicken breast with lemon butter sauce topped with capers	25.45
Chicken Parmesan – Breaded chicken breast topped with marinara sauce and mozzarella	25.45
Chicken Français – Batter dipped chicken breast sautéed in butter with lemon wine sauce	26.45
*Boneless Stuffed Breast of Chicken – Stuffed with our signature sausage stuffing and chef's gravy	27.45
Famous "Venus Chicken de Milo" – Boneless breast of chicken stuffed with asparagus and red pepper served in puff pastry with our own sauce	29.45

~ Add Shrimp (2) to any Entrée (add 6.50)

~Beef and Pork~

Roasted Pork Loin – Herb Crusted Sliced pork loin with port wine demi-glaze	19.95
*Marinated Portuguese Steak – Top Sirloin Steak in a spicy Portuguese sauce then oven roasted	29.45
Also Available as Duet Option with Shrimp Mozambique ~ add 7.95	
*Roast Sirloin (Individually Sliced) – A generous cut of Roast Top Sirloin of beef served with au jus or mushroom gravy	30.45
Roast Prime Rib of Beef 12 oz. – A generous cut of our aged Prime Rib served with au jus	32.45
Sirloin Steak – Oven broiled 14 oz. Sirloin Steak served with sautéed mushroom caps or au poivre sauce	38.45
Broiled Filet Mignon 10 oz – Tender Beef Filet Mignon with your choice of one of our gourmet sauces burgundy mushroom or béarnaise sauce	45.45

~Seafood~

*Baked Boston Scrod – Fresh Filet of New England scrod topped with buttered cracker crumbs	27.45
Baked Jumbo Shrimp – With traditional cracker dressing (5) or scallop stuffing (4)	30.45
*Classic Stuffed Filet of Sole – Baked with a crabmeat stuffing served with Newburg sauce	30.45
Grilled Atlantic Salmon – Topped with herbed butter	30.45
Shrimp Mozambique – In a spicy Portuguese saffron and garlic sauce, served with rice	31.45
Market 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 with fresh vegetables in a golden crusted pot pie	35.45

**Family Style: 1 item- add 3.00 per person ~ 2 items- add 5.00 to higher priced meal ~ 3 items- add 7.00 to highest priced meal*

~Our Famous Lobster Entrées & Duet Entrées~

Our World Famous Baked Stuffed Lobster ~ Market

Fresh Maine Lobster Stuffed with Lobster Meat topped with cracker crumbs

Select – 1 to 1 ½ lb ~

Market Medium – 2 to 2 ½

lb ~ Market Large – 3 to 3

½ lb ~ Market Steamed

Maine Lobster ~ Market

Surf & Turf Suprema

#1 – Jr. Prime Rib with three jumbo baked cracker shrimp ~ **35.95**

#2 – Jr. 7 oz. Filet Mignon with three jumbo stuffed shrimp ~ **47.95**

#3 – Jr. 7oz. Filet Mignon with lobster tail sauté ~ **53.95**

Venus Signature New England Lobster Casserole or Pot Pie ~ 35.95

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

~Side Dishes & Desserts~

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

Soups (served family style):

Venus Minestrone Soup Chicken & Rice

N.E. Clam Chowder (*add 1.95*) **1st prize for the best Clam Chowder in both Newport Fest & Boston Chowder Fest**

Lobster Bisque (*add 5.50*)

Choice of Salads:

Family Style Italian Tossed

Family Style Caesar Salad

Individual Salad with side dressings

Antipasto (*add 2.50*)

Spinach Salad with fresh strawberries, bleu cheese and red onion topped with glazed walnuts (*add 2.50*)

Choice of Potato, Rice or Pasta:

Potato:

Baked

Mashed

Oven Brown

Garlic Roasted Red Bliss

Garlic Red Bliss mashed (*add .95*)

Delmonico Potatoes (*add 1.50*)

Baked Stuffed Potato (*add 2.50*)

Rice:

Rice Pilaf
Portuguese
Rice Spanish
Rice Asian Rice
Cape Verdean Rice

Pasta:

Penne
Bowtie
Shells
Mezzani

Sauce:

Cream Sauce
Marinara
Pesto
Meat Sauce (*add 1.50*)

**Choice of
Vegetables:**

Peas & Baby Carrots
Peas & Corn
Stringbeans Almondine (*add 0.50*)
Buttered Corn with diced Carrots
Mixed Vegetables
Buttered Baby Carrots
Hawaiian Carrots (*add .50*)
Asparagus (*add .95*)
Butternut Squash (in season) (*add .95*)
Sugar Snap Peas (in season) (*add 1.50*)
Sautéed Fresh Fancy Vegetables (*add 1.95*)

Choice of Desserts:

Chocolate Mousse
Vanilla Ice Cream with Strawberry, Chocolate, or Crème de Menthe Topping
Chocolate Cake
Platter of Assorted Pastries

Special Desserts:

Italian Spumoni (*add 1.50*)
Deluxe Cheesecakes (*add 2.50*)
Boston Crème Pie (*add 2.95*)
Tiramisu (*add 3.95*)
Fresh Berries or Strawberry Romanoff (*add 4.95*)

Dessert Buffets:

Chocolate Fountain Display w/ choice of three items from pretzels, pineapples, strawberries, or marshmallows (*add 8.00*)
Cheesecake with Assorted Toppings (*add 4.95*)
Ice Cream Pies and Cakes (*add 3.95*)
Late Night Cookies & Milk (or Hot Chocolate) (*add 3.95*)

~Signature Buffets~

All buffets include Rolls and Butter and Coffee Station

Standard

Chef's Carving Station **Choice of 1:**
Danish Ham, Roast Turkey, or Roast Pork
Chicken: Roasted, Southern Fried, Jerk, or Balsamic Vidalia
Delmonico, Oven Roasted, or Mashed Potatoes
Pasta with Marinara, Meat Sauce, or Mac & Cheese
Chef's Choice Vegetables
Rice Pilaf
Tossed Garden Salad or Caesar Salad
Assorted Mini Pastries and Mousses or Ice Cream

20.95

Classic

Chef's Carving Station **Choice of 1:**
Danish Ham, Roast Turkey, or Roast Pork
Chicken: Roasted, Southern Fried, Jerk, or Balsamic Vidalia
Baked Boston Scrod with Cracker Crumb Topping
Delmonico, Oven Roasted, or Mashed Potatoes
Pasta with Marinara, Meat Sauce, or Mac & Cheese
Chef's Choice Vegetables
Rice Pilaf
Tossed Garden Salad or Caesar Salad
Assorted Mini Pastries and Mousses or Ice Cream

26.95

The Delphi

Chef's Carving Station **Choice of 1:**
Danish Ham, Roast Turkey, or Roast Pork
Chicken: Roasted, Southern Fried, Jerk, or Balsamic Vidalia
Baked Boston Scrod with Cracker Crumb Topping
Seafood Newburg
Delmonico, Oven Roasted, or Mashed Potatoes
Pasta with Marinara, Meat Sauce, or Mac & Cheese
Grilled Fresh Vegetables
Rice Pilaf
Tossed Garden Salad or Caesar Salad
Assorted Mini Pastries and Mousses or Ice Cream

35.95

The Forum

Prime Rib of Beef
Chef's Carving Station **Choice of 1:**
Danish Ham, Roast Turkey, or Roast Pork
Chicken Cordon Bleu
Baked Boston Scrod
Seafood Newburg
Delmonico, Oven Roasted, or Mashed Potatoes
Pasta with Marinara, Meat Sauce, or Mac & Cheese
Grilled Fresh Vegetables
Rice Pilaf
Tossed Garden Salad or Caesar Salad
Assorted Mini Pastries and Mousses or Ice Cream

39.95

The Oracle

Prime Rib of Beef
Chef's Carving Stations **Choice of 1:**
Danish Ham, Roast Turkey, or Pork Roast
Chicken Cordon Bleu ~ Baked Boston Scrod
Fried Shrimp
Seafood Newburg Supreme
Delmonico, Oven Roasted, or Mashed Potatoes
Pasta with Marinara, Meat Sauce, or Mac & Cheese
Grilled Fresh Vegetables
Rice Pilaf
Tossed Garden Salad or Caesar Salad
Deluxe Dessert Display of Mini Pastries & Cakes, Mousses and Crèmes

45.95

The Venus

Prime Rib of Beef
Sautéed Lobster
Chef's Carving Stations **Choice of 1:**
Danish Ham, Roast Turkey, or Pork Roast
Chicken Cordon Bleu ~ Baked Boston Scrod
Fried Louisiana Shrimp
Pasta Ciopini
Delmonico, Oven Roasted or Mashed Potatoes
Oven Roasted Fresh Vegetables
Rice Pilaf
Tossed Garden Salad or Caesar Salad
Ultra Display of Specialty Mini Pastries & Cakes
Fresh Fruit, Mousses, and Crèmes

57.95

Asian Buffet

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 chicken or Thai chili chicken

Seafood Rice

Authentic Cantonese fried rice tossed with grilled shrimp and scallops

Substitutions: Seafood lo mein or jasmine rice

Kowloon Cod

Fresh Cod topped with seasoned Japanese bread crumbs

Substitution: 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 Pork Ribs marinated in hoisin sauce, red wine, scallions, garlic cloves, ginger root and Asian hot chili paste

Substitutions: Teriyaki and 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 and 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

29.95 (Plus 20% House fee and 6.25% MA Tax)

Asian Plated Dinner Entrées

Assorted Rolls and Fresh Creamery Butter

Family Style Minestrone soup or Hot and sour soup

Family style Asian salad

Appetizer:

Teriyaki Chicken or Hoisin Pork Spare Ribs

Entrée

Choice of one:

Chinese pork roast
Hoisin, Orange, or Thai chili chicken
Szechuan beef with broccoli
Beef with Chinese vegetables

Your Choice of:

(See Side Dishes and Desserts)

Choice of pork fried rice or jasmine rice
Vegetable
Dessert

Regular & Decaffeinated Coffee & Tea

26.45 (Plus 20% House fee and 6.25% MA Tax)

Spanish Buffet

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 & 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 and saffron
Substitution: Chipotle Chicken and Rice

Puerto Plata Potatoes

Red bliss potatoes baked with onion, chopped green peppers, tomatoes, oregano and olive oil
Substitutions: Mofongo or rice and beans

San Juan Vegetables

Sautéed mixed vegetables with lemon juice and seasoning
Substitution: Grilled corn

Coba Salad

Sliced grilled chicken served over a salad of mix of romaine & iceberg lettuce with shredded red cabbage, carrots, black olives, white cheddar cheese & tortilla strips served with lime vinaigrette dressing
Substitution: Mixed green salad with scallions, mango, black beans and corn with cilantro lime vinaigrette dressing

Assorted Dessert Pastries

25.95 (Plus 20% House fee and 6.25% MA Tax)

Spanish Plated Dinner Entrées

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

Carne Assada (*add 1.95 per person*)

Your Choice of:

(See Side Dishes and Desserts)

Mofongo or rice and beans

Vegetable

Dessert

Regular & Decaffeinated Coffee & Tea

25.95 (Plus 20% House fee and 6.25% MA Tax)

Italian Plated Dinner Entrées

Assorted Rolls and Fresh Creamery Butter

Family Style Chicken and Rice or Minestrone Soup

Antipasto or Family Style Tossed Salad with Oil and Vinegar

Family Style Mezzani with Tomato-Meat Sauce
(White Clam Sauce add 1.50)
(Both White & Red Sauce add 2.00)

Entrée

Choice of one:

Baked Stuffed Native Half Chicken
Roast Stuffed Turkey
Stuffed Boneless Breast of Chicken *(add 1.50)*
Veal Parmigiano *(add 1.50)*

Your Choice of:

(See Side Dishes and Desserts)

Potato
Vegetable
Dessert

Regular & Decaffeinated Coffee & Tea

Substitutions for above: Mezzani- Shells, Fettuccini, Linguini and Spaghetti
Ravioli with Cheese *(add 1.00)* or Ravioli with Meat *(add 1.25)*

29.95 (Plus 20% House fee and 6.25% MATax)

Portuguese Plated Dinner Entrées

Assorted Rolls and Fresh Creamery Butter

Family Style Minestrone Soup or Canja

Family Style Tossed Salad

Baked Scrod Appetizer (Cebolada or Cracker Topping)

Entrée

Choice of one:

Baked Stuffed Native Half Chicken or Roast Stuffed Turkey

with American or Chourico Stuffing

Stuffed Boneless Breast of Chicken (*add .95*)

or Portuguese Steak (*add 2.95*)

Batata Assada or Rice a Portuguesa

Your Choice of:

(See Side Dishes and Desserts)

Potato

Vegetable

Dessert

Regular & Decaffeinated Coffee & Tea

Add Portuguese Rice to Scrod Appetizer- .95

29.95 (Plus 20% House fee and 6.25% MA Tax)

Bufete a Portuguesa

Carne Alentejana (Pork & Little necks)

Chourico com Pimentas (Chourico & Peppers)

Bacalhau a Gomes de Sa (Fish Casserole)

Carne a Portuguesa (Portuguese Beef)

Peito da Galinha Mozambique (Chicken Mozambique)

Batata Assada (Roasted Potato)

Rice a Portuguesa (Portuguese Rice)

Salada Portuguesa (Salad with Oil & Vinegar)

Curtes Variados e Azeitonas (Portugese Pickles & Olives)

Pasterlaria Variada (Variety of Pastries)

Café, Pao e Manteiga Incluído (Coffee, Bread & Butter Included)

31.95 (Plus 20% House fee and 6.25% MA Tax)

Venus de Milo Wedding Reception Package #1

Offer valid during any daytime wedding on Saturday or Sunday (11:30am to 4:30pm) based upon availability of date.
Restrictions may apply.

5 Hour Room Rental
Dedicated Event Manager
Hurricane Globe Centerpieces with candles
Table Covers (House Standard Colors)
Napkins (House Standard Colors)
Complimentary Uplighting
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~ add 4.50 pp

An Assortment of Our Chef's Savory Spreads such as: 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 Crudités and garnished with Fresh Fruit

~Champagne Toast ~

~Entrée ~

Choice of one:
Family Style Minestrone Soup or Tossed Garden Salad

Choice of One for Your Guests:

Boneless Stuffed Chicken

Roasted Turkey Breast

Roast Pork Loin

Substitute Baked Scrod –add 2.50 pp

Accompanied with your choice of Potato and Vegetable

~Dessert ~

Your Wedding Cake, Assorted Dessert Pastries & Coffee and Tea

29.95 per person (plus 20% house fee and 6.25% MA Tax)

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 Uplighting
Lit Trees

~Passed Hors d'oeuvres~

Scallops Wrapped in Bacon

Bruschetta Caprese

~Breads and Spreads Display for Cocktail Hour~

An Assortment of Our Chef's Savory Spreads such as: 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 Crudités and garnished with Fresh Fruit

~Family Style Minestrone Soup and Tossed Garden Salad with house dressing Included~

~Champagne Toast ~

~Choice of Entrées~

Boston Baked Scrod

8oz. Prime Rib

10oz 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

45.95 per person (plus 20% house fee and 6.25% MA Tax)

Venus de Milo Wedding Reception Package #3

6 Hour Room Rental
Dedicated Event Manager
Hurricane Globe Centerpieces with mirror and candles
Table Covers (Premium Floor Length)
Napkins (House Standard Colors)
Complimentary Uplighting

~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 such as: 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 Crudités and garnished with Fresh Fruit

~Family Style Minestrone Soup and Tossed Garden Salad with house dressing Included~

~Champagne Toast~

~Choice of Entrées~

10 oz Prime Rib
Portuguese Steak with 3 Shrimp
12 oz Top Sirloin with 3 Baked Stuffed Shrimp
Filet Mignon & Lobster Tail *(add 8.95)*

Accompanied with your choice of Potato and Vegetable

~Dessert~

Chocolate Fountain with Assorted Accompaniments & Your Wedding Cake

59.95 per person (plus 20% house fee and 6.25% MA Tax)

~Complimentary Amenities~

All banquets are set up as follows:

- ~ Round tables capable of seating 10. In some cases tables of 8 can be accommodated.
- ~ Linen napkins and table covers; your choice of in-stock colors.
- ~ Tables are set with silverware, china, glass and linen.
- ~ Centerpieces available: Choice of bud vase with single fresh seasonal flower, or one white tapered candle in hurricane lamp (limited supply)
- ~ Head Table available to be set to suit your size and preference within certain parameters, and will be draped in your chosen linens.
- ~ A Maitre'd will coordinate your entire event, and greet you upon arrival.
- ~ Staging, dance floor and private bar with bartenders.
- ~ Accessories such as podiums, microphones, stages, cakes knives, envelopes bowls, and cake napkins are available upon request.
- ~ Bands/DJ's, cakes, photographers, etc. are readily referred upon request.

Linen colors are as follows:

Table covers – White, Gold, Red, Light Blue, Dark Blue, and Peach

Linen napkins – 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 could of course 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 (orequivalent)	.50 per person
White Glove Service	1.00 per person
Special Linen Napkins (white on white rose design or ivory satin stripe)	.50 per person
Special Round Linen Table Cloths (floor length) (white on white rose design or ivory satin stripe)	1.50 per person
Chair Covers	3.00 per person
Chair Covers with Bow Accent	4.50 per person
Trees with Lighting	10.00 per tree
Round Charger Plates (Silver or Gold)	1.50
Aisle Runner 50 to 100 ft - Red	50.00
White Wedding Arch	60.00
Indoor Ceremony (set-up in room w/ Arch)	250.00
Outdoor Ceremony (April 1st-Sept. 30th)	350.00
Uplighting	Prices vary per room
Room Decoration (includes extra accents for non-guest tables – i.e.: cheese & cracker and gift tables, etc. – limited ceiling drapery and additional accents on room assignment)	Prices vary per room

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-ALCOHOL 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 and Sparkling Cider

Specialty Sodas, Bottled or Canned Beverages Available on Request ~ Minimum Orders May Apply

ALCOHOL 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 Marys, Mimosas or Belinis

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 attached to sale

EVENT POLICIES AND PROCEDURES

EVENT PLANNING

Daytime Events are Available 6:00 AM until 4:30 PM

Evening Events are Available 6:00 PM until 12:30 PM

*Events are based on 6 ½ Hour Bar Service and 6 ½ Hour Room Rental. Please discuss exceptions with Sales Manager.

EVENT CONTRACTING

DEPOSITS ~ A \$500.00 deposit AND signed contract are required for all events (events within 30 days may use a Signed Banquet Event Order as contract). Corporate clients booking meeting/meal events must pay room Rental as (non-refundable) deposit. Deposits are non-refundable unless cancelled 9 months before the date of the party and accompanied by original deposit slip. In all cases the Venus de Milo will retain 50% of deposit for administrative fees. Transfers are at the discretion of Venus de Milo Management. No event will be transferred beyond 9 months. A \$500.00 transfer fee will be assessed to transfer any date. GUARANTEE ~ It is important that you project attendance at time of contract. Weddings require an initial \$500 deposit and subsequent \$500 every 3 months. **NOTE: In the event your final count is less than the minimum guarantee Stated in your contract, a room rental fee of \$10.00 per guest will be charged for each guest below the guaranteed minimum. Venus de Milo policy is to prepare a 5% overage on all menus. You are responsible to pay for the minimum guarantee or the actual number of guests served – whichever is higher**

Final payment for all Weddings is due 7 days prior to event date. Social and Corporate Clients must pay Balance in full 7 days prior to event date, unless other arrangements are made in writing. ALL EVENTS MUST BE PAID IN FULL PRIOR TO MEAL SERVICE. All Wedding and social clients must present a credit card to be held Against additional event charges (additions to count, any hosted bar fees etc.). Final Payment made within 5 Business days must be cash, bank check or credit card.

FINAL COUNTS ~ Final Counts for all meal service is due 7 days prior to event. Cancellations on guest counts Cannot be accepted within 3 days of events, but additions to guarantees can always 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. Remember: any vendor meals must be included in Your count (dj, photographer, videographer, etc.)**

PRICING ~ Menu prices in effect 3 months prior to the date will be honored for all weddings. All other parties are subject to current prices. All prices subject to a taxable 20% House Fee and prevailing Meals/Sales Taxes.

ROOM ASSIGNMENTS ~ Venus de Milo reserves the right to assign or re-assign space based on final counts of all events on any given date.

LIQUOR SERVICE ~ Venus de Milo practices safe alcohol service guidelines as certified by the Massachusetts Restaurant Association, and in compliance with Massachusetts State Liquor Laws. Proper identification may be Required at time of alcohol service ~ Venus de Milo does not allow alcohol beverages to be served to, or Consumed by anyone under age 21. Venus de Milo reserves the right to refuse service to anyone, and may Terminate liquor service at the discretion of management. Massachusetts state law prohibits any alcohol Beverages being brought onto, or removed from premises (this includes alcohol favors). A \$75 liquor service Fee is charged for functions under 75 guests.



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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.

DJ'S, BANDS ~ Venus de Milo requires proof of insurance for all bands and dj's performing on premise. Venus de Milo reserves the right to restrict amplified music or performances at sole discretion of management.

DÉCOR ~ 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. Any Ceiling Drapery or any 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.

FLORALS ~ Centerpieces and floral accents must be delivered within 90 minutes of event start, unless otherwise Stated by management, in writing.

OUTSIDE FOOD VENDORS ~ Due to liability laws and safe food transport guidelines, Venus de Milo does not Allow outside caterers to serve on premise (special exception may be allowed for ethnic caterers – business License, certificate of insurance naming Venus de Milo as co-insured, and health certificate required). Wedding and celebration cakes are allowed, but must be delivered within 90 minutes of event. Venus de Milo Will not be responsible for transport and/or placement or decorating of celebration cakes.

VENUS DE MILO RESERVES THE RIGHT TO APPROVE ALL OUTSIDE VENDORS.

OPEN FLAME ~ Open flames are NOT allowed on premise. Candles (votives or taper) may be used on tables, providing the flame is enclosed in glass (votive holder or hurricane globe).

TABLE ASSIGNMENTS ~ Your Sales Manager must be informed if you plan to have assigned tables. Table diagrams can be e-mailed or faxed. If you require our staff to lay out place cards, they must be delivered a minimum of 24 hours prior to event, in the order they are to be displayed. Our staff will not alphabetize your cards.

SPLIT MEALS ~ Venus de Milo is happy to provide split meal plated menus. In order to expedite service, and to minimize guest "change of mind" to manage counts, clients requesting split meals must provide color coded place cards to be placed at table at time of service to denote meal selection.

SPECIAL DIETARY REQUIREMENTS ~ please let your Sales Manager know about any special food Requirements (allergies, special dietary restrictions, kosher meal requirements, etc.). Guests should inform their server about any allergies or food restrictions prior to service. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses.

FOOD SAFETY AND LEFT-OVERS ~ Venus de Milo follows strict food safety, storage and transport policies. Contracted services are for food service ON-PREMISE ONLY. Buffets and family style meals require extra production to ensure ample food during service. This additional food is the property of Venus de Milo, and cannot be packaged to take home.



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