

Catering Menu

All prices are subject to the 20% facility fee and 7% state sales tax.

Breakfast Buffet (Buffet service 1.5 hours)

MAYFLOWER BREAKFAST BUFFET

\$15 (Minimum Service of 35 People)

Assorted Chilled Juices, Fresh Fruit Salad, Assorted Yogurt with Fresh Berries, Breakfast Sandwiches, Freshly Brewed Coffee and Assorted Teas

PLYMOUTH BREAKFAST BUFFET

\$20 (Minimum Service of 35 People)

Assorted Chilled Juices, Fresh Fruit Salad, Steaming Hot Oatmeal with Assorted Toppings, Scrambled Eggs, Smoked Bacon, Vermont Maple Sausage, Home Fried Potatoes, Assorted Breakfast: Pastries, Jams and Jellies, Freshly Brewed Coffee and Assorted Teas

KINGSTON BREAKFAST BUFFET

\$22 (Minimum Service of 35 People)

Assorted Chilled Juices, Fresh Fruit Salad Bowl, Steaming Hot Oatmeal with Assorted Toppings, Assorted Yogurt with Berries, Scrambled Eggs, Smoked Bacon, Vermont Maple Sausage, Home Fried Potatoes, Cinnamon French Toast or Buttermilk Pancakes, Assorted Breakfast Pastries, Jams and Jellies, Freshly Brewed Coffee and Assorted Teas

DUXBURY BRUNCH BUFFET

\$32 (Minimum Service of 50 People)

Assorted Chilled Juices, Fresh Sliced Fruit Display, Steaming Hot Oatmeal with Toppings, Assorted Yogurt with Fresh Berries, Scrambled Eggs, Smoked Bacon, Sausage, Home Fried Potatoes, Assorted Breakfast Pastries, Jams and Jellies, Classic Caesar Salad, Grilled Vegetable Platter, Rice Pilaf, Fresh Vegetable of the Day, Rolls and Butter, Chef's Dessert Table, Freshly Brewed Coffee and Assorted Teas

Served with the choice of one of the following:

Cinnamon French Toast or Buttermilk Pancakes, both served with Warm Maple Syrup

Served with choice of two of the following entrées:

Chicken Saltimbocca, Chicken a la Russe, Seafood Newberg, Broiled Boston Scrod, Baked Stuffed Sole with Lobster Sauce, Grilled Beef Medallions with Forestiere Sauce or Beef Burgundy

Additional Suggestions (each with a \$100 Attendant Fee)

WAFFLE STATION

\$9 PER GUEST

(Minimum Service of 50 People)

OMELET STATION

\$9 PER GUEST

(Minimum Service of 50 People)

Breakfast, Plated (Minimum Service of 25 People ❖ All Guests Served at One Time)

PLYMOUTH VILLAGE \$16.00

Chilled Orange Juice, Cinnamon French Toast with Maple Syrup, Bacon or Sausage, Freshly Brewed Coffee & Assorted Teas

THE V.I.P. \$17.00

Chilled Orange Juice, Scrambled Eggs Bacon or Sausage, Home Fried Potatoes, English Muffin, Freshly Brewed Coffee & Assorted Teas

THE QUARTERDECK \$17.00

Chilled Orange Juice, Silver Dollar Pancakes with Maple Syrup, Scrambled Eggs, Bacon or Sausage, Freshly Brewed Coffee & Assorted Teas

THE EXECUTIVE \$18.00

Chilled Orange Juice, Eggs Benedict, Home Fried Potatoes, Freshly Brewed Coffee & Assorted Teas

Breaks (Serve Time 15-30 minutes ❖ Minimum Service of 25 People)

THE 1620 CONTINENTAL

BREAKFAST \$12.00

Assorted Breakfast Pastries, Homemade Muffins and Coffee Cakes, Fresh Fruit Platter, Chilled Juices, Freshly Brewed Coffee and Assorted Teas

OCTOBERFEST \$12.00

Hot Wood Pressed Apple Cider, Assorted Cranberry Coffee Cakes, Mixed Nuts, Freshly Brewed Coffee and Assorted Teas

THE NATURAL \$12.00

A Basket of Whole Fruit, Assorted Yogurt with Fresh Berries, Mixed Nuts, Granola Bars, Dried Fruit, Chilled Vitamin Water, and Bottled Water

MAKE YOUR OWN ICE CREAM

SUNDAE BAR \$14.00

(Minimum Service 35 People)

Assorted Ice Cream Flavors with Fresh Whipped Cream, Hot Fudge, Butterscotch, Strawberry Sauce, Crushed Pineapple M&M Candies, Chocolate Chips, Oreo Cookie Crumbs, and Cherries

SCHOOL DAYS \$12.00

Assorted Candy Bars, Penny Candy Jar, Cookies, Brownies, Freshly Brewed Coffee, Assorted Teas, Bottled Water and Assorted Sodas

THE FENWAY \$12.00

(Minimum Service 35 People)

Popcorn, Hot Pretzels, Peanuts, Ice Cream Bars, Soda and Bottled Water

HOMETOWN OF AMERICA \$12.00

Cranberry with White Chocolate Chip Cookies, Dried Cranberries, Salt Water Taffy, Assorted Juices and Bottled Water

THE ENERGIZER \$12.00

Vegetable Tray with Hummus, Sliced Fruit, Granola and Energy Bars, Bottled Water

(continues on page 3)

Breaks (continued from page 2)

BUILD YOUR OWN BREAK

Danish Pastry \$3.00	Assorted Sliced Fresh Fruit \$7.00
Fresh Baked Muffins \$3.50	Cinnamon Rolls \$3.50
Bagels and Cream Cheese \$5.00	Fudge Brownies \$3.50
Coffee Cake \$3.50	Assorted Fresh Baked Cookies \$3.50
Croissants with Jam \$5.00	Deluxe Ice Cream Bars \$5.00
Yogurt with Fresh Berries \$4.50	Assorted Candy Bars \$4.00
Cold Cereal with Milk \$4.00	Granola Bars \$3.00
Breakfast Egg Sandwich \$6.00	Potato Chips \$3.50
Whole Fresh Fruit \$3.00	Pretzels \$3.50
	Mixed Nuts \$5.00

BEVERAGES

Freshly Brewed Coffee & Assorted Teas \$2.50	Lemonade \$2.75
Milk \$2.75 (White and Chocolate)	Bottled Water \$2.75
Hot Cocoa \$2.50	Assorted Chilled Juices \$2.75
Assorted Soda \$2.75	Iced Tea with Lemon \$2.75
	Wood Pressed Apple Cider \$3.50

Lunch Buffet (Buffet Serve Time 1.5 hours.)

All lunches include coffee services. Add sodas and bottled water for an additional \$2.00 per person.

BUILD-YOUR-OWN SALAD BAR \$20 (Minimum Service of 35 People)

Choice of One Soup with Crackers, Salad Greens, Caesar Salad, Grilled Chicken, Fresh Sliced Vegetables, Julienne Cheeses, Dry Tuna Fish, Hard Boiled Eggs, Cottage Cheese, Assorted Salad Dressings, Bread Sticks and Butter, Freshly Baked Cookies and Brownies, Bread Sticks

ASSORTED DELI WRAP BUFFET \$20 (Minimum Service of 35 People)

Pasta Salad, Tossed Garden Salad with Dressing, Whole Fruit Bowl

Choice of three of the following: Grilled Chicken Caesar, Grilled Vegetable, Roast Beef and Boursin, Tuna Salad, Chicken Salad, Roast Turkey Club or Greek Salad.

Freshly Baked Cookies and Brownies Served

DELI BUFFET \$22 (Minimum Service of 35 People)

Tossed Garden Salad with Assorted Dressings, Potato Salad, and Whole Fruit Bowls

Choice of three of the following: Roast Beef, Roast Turkey, Virginia Ham, Tuna Salad, Chicken Salad or Roasted Vegetable Platter

Accompanied By: Assorted Cheese Platter, Relish Tray, Assorted Breads, English Trifle

Lunch Buffet (continued from page 3)

LONG BEACH COOK OUT \$25 (Minimum Service of 50 People)

Homemade Pasta Salad, Grilled Hot Dogs and Burgers and Vegetable Burgers, Potato Chips, Ice Cream Sandwiches

ITALIAN BUFFET \$27 (Minimum Service of 50 People)

Caesar Salad, Garlic Bread, Minestrone Soup, Pasta Primavera, Baked Stuffed Shells, Chicken Parmesan, Assorted Italian Desserts

PILGRIM LUNCH BUFFET \$28 (Minimum Service of 50 People)

Tossed Garden Salad, Roasted Turkey with Pan Gravy and Cranberry Cornbread Stuffing, Butternut Squash and Garlic Mashed Potatoes, Rolls and Butter, Freshly Brewed Coffee and Tea Station, Assorted Fruit Pies, Chef's Choice

BUILD YOUR OWN LUNCH BUFFET \$34 (Minimum Service of 50 People)

Choice of two salads:

Classic Caesar Salad
Tossed Garden Salad
Spinach Salad with Red Onion
Pasta Salad

Chef's choice of starch and vegetable

Choice of two entrées:

(Choice of three: additional \$5 per person)

Vegetable Lasagna
Chicken and Broccoli Penne
Chicken Saltimbocca
Lemon Chicken with Fresh Herbs

Choice of two desserts:

Deep Dish Apple Pie
Build Your Own Strawberry Shortcake
English Trifle
Chocolate Cake
Carrot Cake
Boston Cream Pie

Roast Sirloin with Madera Sauce

Beef Burgundy

Boston Scrod with

Ritz Cracker Crumbs Stuffing

Poached Salmon Filet with

Lemon and Fresh Dill

Lunch, Entrées (Minimum Service of 35 People)

All Entrée Selections are served with Choice of Caesar Salad or Tossed Garden Salad, Chef's Choice of Potato and Vegetable of the Day. Rolls and Butter; Dessert and Freshly Brewed Coffee and Assorted Teas. Chef recommends one choice per meal function, should group chose two offerings the higher price of both meals to prevail.

CHICKEN AND BROCCOLI PENNE

\$19 Entrée Not Served with Potato and Vegetable

CHICKEN GRAND MARNIER \$20

CHICKEN SALTIMBOCCA \$20

LEMON CHICKEN WITH TOASTED ALMONDS \$20

NATIVE TURKEY WITH STUFFING

\$22 Country Gravy and Cranberry Sauce

Lunch, Entrées (continued from page 4)

- GRILLED TENDERLOIN OF BEEF
MEDALLIONS WITH FORESTIER SAUCE \$36**
- ROAST SIRLOIN WITH MADEIRA SAUCE \$28**
- GRILLED SALMON FILET \$28**
with Dill Cream Sauce
- BROILED BOSTON SCROD \$27**
- BAKED STUFFED SOLE OVER LOBSTER
SAUCE WITH PUFF PASTRY \$29**

Dinner Buffet

(Buffet Service 1.5 hours ♦ All Dinner Buffets Require A Minimum Service of 50 People)

DESIGN YOUR OWN BUFFET \$45

Design Your Own Dinner Buffet is served with Dinner Rolls and Butter, Freshly Brewed Coffee and Assorted Teas

SALADS (Choice of three)

- Classic Caesar Salad
- Fresh Garden Salad
- Fresh Fruit Platter
- Spinach Salad
- Italian Style Pasta Salad
- Potato Salad

ACCOMPANIMENTS (Choice of three)

- Roasted Garlic Whipped Potato
- Roasted Red Bliss Potato
- Rice Pilaf
- Medley of Fresh Vegetables
- Butternut Squash
- Maple Glazed Carrots
- Broccoli and Cauliflower Au Gratin

DESSERTS (Choice of three)

- Deep Dish Apple Pie
- Build Your Own
Strawberry Shortcake

- English Trifle
- Chocolate Cake or Carrot Cake

- Boston Cream Pie
- Chocolate, Cappuccino, or
Cranberry Mousse

DESSERT SELECTIONS

- Carrot Cake
- Chocolate Cake
- Cappuccino, Chocolate or
Cranberry Mousse
- Ice Cream with Strawberry or
Chocolate Sauce
- Seasonal Fruit Pie
- Boston Cream Pie
- Deep Dish Apple Pie
- Chocolate Cake
- Build Your Own Strawberry
Shortcake
- English Trifle
- Carrot Cake

ENTRÉES (Choice of three)

- Chicken Cordon Bleu
- Chicken Marsala
- Chicken Pommery
- Roast Turkey with Dressing
- Beef Burgundy
- Grilled Flank Steak with Mushroom Sauce
- Roast Pork Loin with Country Gravy
- Boston Baked Scrod
- Seafood Creole
- Vegetable Lasagna (vegetarian)
- Portabella Stuffed Ravioli with Marinara
Sauce (vegetarian)

Dinner Buffet (continued from page 6)

LONG BEACH COOK OUT \$36

Tossed Garden Salad, Potato Salad, Marinated Grilled Chicken Breast, Hamburgers, Hot Dogs, Baked Beans, Grilled and Chilled Vegetables Platter, Watermelon Wedges, Cookies and Brownies

PILGRIM BUFFET \$37 (Attendant fee \$100)

New England Clam Chowder; Tossed Mixed Green Salad, Carved Roast Vermont Turkey, Cranberry Cornbread Stuffing, Mashed Potatoes. Butternut Squash, Roasted Corn, Home Style Turkey Gravy, Peas with Mushrooms, Dinner Rolls with Butter, Whole Assorted Fruit, and Chef's Dessert Table with Assorted Cakes and Seasonal Pies with Whipped Cream, Freshly Brewed Coffee and Assorted Teas

GOURMET ITALIAN BUFFET \$40

Meatball Soup with Escarole, Insalata Caprese, Insalata Paradiso, Bruschetta Rossi Platter, Italian Style Potatoes with Romano Cheese Tortellini Alfredo, Chicken Parmesan, Steak Pizzio Ratatouille, Roasted Squash, Assorted Italian Desserts. Freshly Brewed Coffee and Assorted Teas

PRIME RIB BUFFET \$58 (Attendant fee \$100)

Classic Caesar Salad, Fresh Fruit Salad, Tossed Garden Salad with Assorted Dressings, Warm Dinner Rolls and Butter; Oven Roasted Red Bliss Potatoes, Garlic: Herb Rice Pilaf, Medley of Fresh Garden Vegetables, Grilled Salmon Filet with Roasted Roma Tomato Coulis, Chicken Marsala, Chef Carved Prime Rib of Beef with Rosemary Jus, Chocolate Cake, Carrot Cake, Freshly Brewed Coffee and Assorted Teas

NEW ENGLAND LOBSTER BAKE (Market Price ♦ Attendant fee \$100)

New England Clam Chowder Tossed Garden Salad, Shrimp Caesar Salad, Rolls and Butter, Red Skinned Potatoes, Corn on the Cob, Steamed Clams, Boiled Plymouth Lobster (1 per person), Grilled Marinated Chicken, Watermelon, Strawberry Shortcake, Freshly Brewed Coffee and Assorted Teas

Dinner, Plated Entrées

(Minimum Service of 35 People)

Chef recommends one choice per meal function, should group choose two offerings the higher price of both meals to prevail.

All Dinner Entrées Are Served With Tossed Garden Salad, Classic Caesar Salad or Baby Spinach with Toasted Pecans, Choice of Potato or Rice, Choice of Vegetable, Warm Dinner Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee and Assorted Teas

Dinner, Plated Entrées (continued from page 6)

CHICKEN MAYFLOWER \$30
Corn Bread Stuffed Chicken, Cranberry Glaze
and Toasted Walnuts

CHICKEN SALTIMBOCCA \$30
Chicken Breast with Prosciutto, Provolone
Cheese, and a Marsala Wine Sage Sauce

CHICKEN JARDINIÈRE \$30
Chicken Breast Stuffed With Garden
Vegetables and Imported Cheeses

GRILLED PORK PORTERHOUSE \$30
With Apple Cider Glaze

ROAST NATIVE TURKEY \$31
Corn Bread Stuffing and Country Gravy and
Cranberry Sauce

CEDAR GRILLED SALMON \$38
with Saffron Cream

GRILLED SWORDFISH STEAK \$42
Tuscan Style Crumbs and Roasted Tomato
Coulis

BOSTON BAKED HADDOCK \$37

BOILED NEW ENGLAND LOBSTER
(Market Price)
Garnished with Steamed Clams and Drawn
Butter

FLAT IRON STEAK \$37
With Port Wine Demi-Glace

NEW YORK STRIP STEAK \$40
with Brandy Butter and Onion Crisps

PRIME RIB OF BEEF \$48
with Rosemary Jus

FILET MIGNON \$60
With Béarnaise or Forestier Sauce

Dinner, Plated Sides

VEGETABLES

Medley of Garden Vegetables
Vermont Maple Glazed Carrots
Green Beans Forestiere
Grilled Asparagus

STARCHES

Roasted Garlic Whipped Potato
Baked Potato with Sour Cream
Rice Pilaf
Roasted Red Bliss Potato
Wild Mushroom and Bacon Risotto

DESSERT

Chocolate Cake
Carrot Cake
Boston Cream Pie
Ice Cream with Sauce
Deep Dish Apple Pie
Seasonal Pies

Dinner, Enhancements

APPETIZERS

New England Clam Chowder \$4
Hearty Minestrone Soup \$3
Beef and Barley Soup \$3
Honey Dew Melon with Prosciutto \$3
Chilled Shrimp Cocktail \$6

DESSERT UPGRADES

Oreo Ice Cream Pie with Chocolate Sauce \$4
Profiterole with Hot Fudge \$5
New York Cheese Cake with Fresh
Strawberries \$5
Chocolate Cheese Cake with Fresh Whipped
Cream \$5

Reception, Hors d'Oeuvres

All Prices are Quoted For 50 Pieces Unless Otherwise Noted.

Cold Hors d'Oeuvres

BRUSCHETTA STATION \$6

(Minimum service of 50 people)

Assorted Grilled Artesian breads with Eggplant Caponata Olive Tapenade Garlic Roma Tomatoes, with fresh basil and an array of imported olives and oils

HARVEST FRESH VEGETABLE CRUDITÉ DISPLAY \$5

IMPORTED AND DOMESTIC CHEESE DISPLAY \$7

Imported and Domestic Cheeses garnished with Fresh Fruit, Assorted Crackers and breads

EXOTIC FRESH FRUIT DISPLAY \$6

A Variety of Chef Select Exotic Fruit Sliced and Served With a Yogurt Dipping Sauce

Decorative Platters

ANTIPASTO SKEWERS \$125

FRESH MELON WITH PROSCIUTTO DI PARMA \$125

ASPARAGUS WITH PROSCIUTTO DI PANNA \$125

CRAB STUFFED CHERRY TOMATOES \$125

Shellfish Display*

CHILLED CLAMS ON THE HALF SHELL \$200

CHILLED OYSTERS ON THE HALF SHELL \$250

ICED GULF SHRIMP \$250

CHILLED CRAB CLAWS (Market)

*Served With Cocktail Sauce and Fresh Lemon Wedges

Hot Hors d'Oeuvres

SWEDISH MEATBALLS \$120

CHICKEN TEMPURA \$120

VEGETABLE STUFFED MUSHROOMS \$120

MINI ASSORTED QUICHE \$120

VEGETABLE SPRING ROLLS \$120

PORK POT STICKERS \$125

CRAB RANGOON \$140

SEAFOOD STUFFED MUSHROOMS \$140

COCONUT CHICKEN \$150

CHICKEN WELLINGTON \$150

BEEF TERIYAKI \$150

SCALLOPS AND BACON \$150

MINI CRAB CAKES \$150

STUFFED MUSHROOMS WITH SPINACH AND GORGONZOLA \$150

MINI BEEF WELLINGTON \$175

DIJON CRUSTED LAMB CHOPS \$200

Station Upgrades Supplement Your Dinner Order!

Carving Stations

TENDERLOIN OF BEEF \$250

(Serves 10 People)

BAKED VIRGINIA HAM \$150

(Serves 25 People)

ROASTED TURKEY \$175

(Serves 25 People)

ROAST SIRLOIN OF BEEF \$225 (Serves 25 People)

STEAMSHIP OF BEEF \$1,000

(Serves 100 People)

Pasta Station

PASTA STATION \$9

(Minimum Service of 50 People and \$100 Attendant Fee)

Prosciutto, Mushrooms, Broccoli Florets, Onion Tri Color Peppers, Zucchini, Summer Squash, Eggplant, Assorted Cheeses, Roasted Garlic, Olive Oil, Basil Pesto Marinara and Alfredo Sauce, Cheese Tortellini, Penne, Farfalle, and Tri Color Tortellini

Beverages Brand List Host Open Bar (based on consumption)

Call Brands

Stolichnaya Vodka	Dewars Blended Scotch	Budweiser	Redwood Creek Pinot
Stolichnaya Raz Vodka	Jim Beam Bourbon	Bud Light	Grigio
Bacardi Silver Rum	Amaretto	Miller Lite	Redwood Creek Merlot
Captain Morgan's Spiced Rum	Coffee Flavored Liquor	Heineken	Redwood Creek Cabernet
Beefeater Gin	Irish Cream	Sam Adams	Canyon Road White
Seagrams 7 Whiskey	Peach Schnapps	Redwood Creek Chardonnay	Zinfandel
	Triple Sec		

Premium Brands

Absolut Vodka	Jack Daniel's Kentucky	Budweiser	Grigio
Grey Goose Vodka	Bourbon	Bud Light	Redwood Creek Merlot
Johnny Walker Black	Southern Comfort	Miller Lite	Redwood Creek Cabernet
Bacardi Silver Rum	Amaretto Disaronno	Heineken	Canyon Road White
Captain Morgan's Spiced Rum	Kahlua	Sam Adams	Zinfandel
Tanqueray Gin	Bailey's Irish Cream	Redwood Creek Chardonnay	
Crown Royal	Peach Schnapps	Redwood Creek Pinot	
	Triple Sec		

General Information

Room	Dimensions	Sq. Feet	Theater	Classroom	Conference	Rounds	U-Shape	Reception	Rental
Regency Ballroom	50'x88'	4,400	500	225	N/A	350	N/A	500	1,500
Regency A	50'x29'	1,450	150	65	40	100	40	150	500
Regency B	50'x29'	1,450	150	65	40	100	40	150	500
Regency C	50'x29'	1,450	150	65	40	100	40	150	500
Wampanoag	40'x25'	1,000	N/A	48	(permanent tiered seating)		N/A	N/A	250
Standish	40'x25'	1,000	90	50	35	70	35	100	300
Carver	33'x20'	660	65	35	24	50	24	60	200
Plympton	33'x20'	660	65	35	24	50	24	60	200
Halifax	31'x18'	558	45	25	18	40	15	30	150
Manomet	26'x20'	520	30	20	15	30	10	25	150
Pembroke	23'x16'	368	20	15	12	20	N/A	N/A	100
Marshfield	24'x14'	336	20	15	12	20	N/A	N/A	100
Mayflower	63'x62'	3,900	200	150	N/A	300	N/A	300	500
Atlantic	54'x48'	1,800	170	100	40	120	40	150	800

All food and beverage charges are subject to a 20% facility fee and a 7% state sales tax. The facility fee is not a tip, gratuity, or service charge for waitstaff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The waitstaff, service employees, or service bartenders who work banquet events receive hourly wages in excess of minimum wage.

General Information

TERMS AND CONDITIONS

Any and all proposals, arrangements and contracts respecting the use of services and facilities of the Hotel 1620 Plymouth Harbor are made subject to all Hotel rules and regulations and shall include, but not be limited to, the following expressed terms and conditions.

FUNCTION ROOMS

All function rooms are to be closed at 12:00 a.m. in order to insure the comfort of hotel overnight guests. We reserve the right to monitor pre/post function gatherings, and the Hotel Manager may use his/her discretion to disassemble said gatherings.

GUARANTEE

The hotel must be notified at least 5 business days prior to the scheduled function of the number of attendees. Such numbers shall constitute a guarantee, not subject to reduction, and charges will be made accordingly. If a representative fails to notify the hotel at the above appropriate time, the hotel will use the highest number of your estimated attendance and this will serve as your guarantee and the patron agrees to pay said charges.

PRICES TAX AND OVERHEAD CHARGES

All food and beverage charges are subject to 20% facility fee and 7% Massachusetts State Meals Tax. The facility fee is not a tip, gratuity, or service charge for wait staff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The wait staff, service employees, or service bartenders who work banquet events receive hourly wages in excess of the minimum wage.

SPLIT MENUS

We recommend one entrée selection for all banquets. Should you choose two (2) entrées, the higher price prevails for both. The minimum function for a split menu is 50 people.

MENU MINIMUMS

Any menu item below the minimum attendees, if agreed to by hotel culinary department, is subject to a one-time fee of \$400.

SEATING

Round tables of ten are the usual preference. Other seating arrangements are available when space permits. Please advise if a head table is required.

DECORATIONS

The Catering Department is happy to assist you with decorations. The hotel will not permit the affixing of anything to walls, floor or ceiling with nails, staples, carpet tape or other substances. Please consult the Catering Department for assistance in the displaying of all materials. All candles must be contained (no open flame), per order of the Plymouth Fire Department.

LABOR AND STORAGE CHARGES

A labor charge will be assessed for loading and unloading shipments and moving items to storage areas. The hotel must be advised of any items over 100 pounds that will be displayed in any of our function rooms.

FOOD AND BEVERAGE PURCHASES

Neither the patrons nor any invitees will be permitted to bring food and/or beverages of any kind into the hotel; nor can we permit any food prepared for banquet consumption to be taken from the premises. In the event express written permission from the hotel is granted, the hotel is hereby authorized to charge for service of said food and/or beverage. A labor fee of \$400 will be assessed for any room set change after room set has been agreed to and set by staff.

Catering Day Menus

For Smaller Meetings (15-35 Attendees)

MEETING ROOM RENTAL \$350

To include room for up to 8 hours. Includes support package, flip chart and Hotel 1620 pads and pens.

Breakfast Choices

Groups may choose to have breakfast in the Bistro. A la carte menus will be available. Hotel will charge group's master bill.

THE 1620 CORPORATE CONTINENTAL \$14

Assorted breakfast pastries, homemade muffins, coffee cakes, fresh fruit platter, assorted individual yogurts, chilled assorted juices and full coffee service

BREAKFAST EGG, BACON AND CHEESE SANDWICH \$6

Lunch

ASSORTED DELI WRAPS BUFFET \$20 (Served in room ❖ Maximum service time 1 hour)

Add soda and bottled water to any meal service for an additional \$2 per person

Pasta salad, tossed garden salad with dressings, whole fruit bowl.

Choice of three of the following:

Grilled Chicken Caesar, Grilled Veggie Wrap, Roast Beef and Boursin Cheese, Tuna Salad, Chicken Salad, Roast Turkey Club, or Greek Salad Wraps

Fresh baked cookies and brownies, coffee service

BUILD-YOUR-OWN SALAD BAR \$20

Choice of One Soup with Crackers, Salad Greens, Caesar Salad, Grilled Chicken, Fresh Sliced Vegetables, Julienne Cheeses, Dry Tuna Fish, Hard Boiled Eggs, Cottage Cheese, Assorted Salad Dressings, Bread Sticks and Butter, Freshly Baked Cookies and Brownies, Bread Sticks

Dinner

Dinner is served in our Bistro from 5pm - 9pm, Wednesday - Saturday

