

Catering Menu

Hotel 1620 Plymouth Harbor

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

All Buffet Menus are 1.5 hours service time

Buffets have a Minimum of 35 guests; the "Duxbury Buffet" has a Minimum of 50 guests

Coffee and Assorted Teas are included in all buffets

Pricing is per person cost

Hot Breakfast Buffets

Plymouth Breakfast Buffet \$21

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

Kingston Breakfast Buffet \$23

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

Duxbury Brunch Buffet \$28

Assorted Chilled Juices, Fresh Sliced Fruit Display, Steaming Hot Oatmeal with Toppings, Assorted Yogurt with Fresh Berries, Scrambled Eggs, Smoked Bacon, Vermont Maple Sausage, Home Fried Potatoes, Assorted Breakfast Pastries, Classic Caesar Salad, Grilled Vegetable Platter, Rice Pilaf, Fresh Vegetable of the Day, Rolls & Butter Served with Chef's Dessert Table

Select one of the following:

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

Select one of the following:

Marinated Grilled Chicken with Herb Butter, Lemon Chicken with Capers, Broiled Boston Scrod with Ritz Cracker Crumb Topping, Baked Stuffed Sole with Lobster Sauce, Grilled Beef Medallions with Forestiere Sauce or Beef Burgundy

Supplement With

Waffle Station \$7 per guest ~ Minimum of 50 guests

Omelette Station \$9 per guest ~ Minimum of 50 guests

Classic Eggs Benedict \$5

New Beige Benedict \$6

Linguica on English Muffin with American Cheese Sauce

The Plymouth Benedict \$7

Stuffed Quahogs with Poached Egg and Hollandaise

Cold Breakfast Buffets

The 1620 Continental Breakfast \$15

Assorted Chilled Juices, Breakfast Pastries, Housemade Muffins, Coffee Cakes, Seasonal Fruit Platter, Cold Cereal Station with Whole & Skim Milk, Fresh Bananas & Raisins

The European \$17

Plated Sliced Cheese's & Meat's (to include Salami, Ham Swiss & Cheddar), Hard Boiled Eggs, Assorted Rye Breads & Scones, yogurt with Muesli & Raisins Assorted Juice Station

The New Yorker \$16

Assorted Toasted Bagel Station, Served with Platters of Lettuce, Sliced Red Onion, Cucumber, Carrot & Tomato, Smoked Salmon, Plain Cream Cheese, Chopped Scallion, Diced Hard Boiled Egg, Capers & Dijon Mustard

Build Your Own Granola Bar \$14.00

Bowls of Plain Granola, Dried Fruit, Plump Raisins, Fresh Berries & Banana's, Plain Yogurt, Honey, Milk, Almond Milk, Assorted Juices

Add Something

~ Minimum of 25 guests * Pricing is per person cost

Assorted Bagels with Cream Cheese \$4

Assorted Cold Cereal's \$4

Hot Oatmeal with Assorted Toppings \$4

Warm Spinach & Cheese Croissant \$7

Yogurt with Seasonal Fruit Parfaits \$5

Sliced Fruit Platter \$7

Breakfast Sandwich: Egg, Meat & Cheese \$6

Continental A La Carte

~ Minimum of 25 guests * Pricing is per person cost

Assorted Danish \$3

Hard Boiled Egg \$1

Cinnamon Rolls \$4

Hot Chocolate Station \$2.50

Bottled Water \$2.75

Ice Tea Station and Lemonade Station \$2.50

Fresh Baked Assorted Muffins \$3

Coffee Cakes \$3

Croissants with Jam \$5

Vitamin Waters \$4

Assorted Sodas \$2.75

Scones with Butter & Jam \$3

Tea Breads with Butter & Jam \$3

Whole Fresh Fruit Bowl \$3

Ocean Spray Bottled Juices \$4

Assorted Chilled Juice Station \$3

Coffee, Decaf & Assorted Tea Station \$2.50

Plated Breakfast

All Guests Served at One Time ~ Minimum of 25 guests

Plymouth Village \$13

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

The V.I.P. \$15

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

The Executive \$19

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

Morning or Afternoon Breaks

Serve Time is 15-30 minutes ~ Minimum of 35 guests

Pricing is per person cost

All Day Break \$15

Coffee, Decaf & Assorted Tea Station (all day) Mid-morning Whole Fruit,
Mid-Afternoon Soda Station and Cookie Platter

Make-Your-Own Ice Cream Sundae Bar \$16

Vanilla Ice Cream, Fresh Whipped Cream, Hot Fudge, Butterscotch, Strawberry Sauce,
M&M Candies, Chocolate Chips, Oreo Cookie Crumbs and Cherries

The Fenway \$13

Popcorn, Warm Soft Pretzels with Mustard, Peanuts, Ice Cream Bars, Bottled Water & Root Beer

Sweet & Salty \$14

Assorted Mini Candy Bars, M&M's, Brownies, Popcorn, Potato Chips, Pretzels,
Coffee, Decaf & Assorted Teas, Bottled Water and Assorted Soda's

America's Hometown Break \$12

Coffee, Decaf & Assorted Tea Station, Bottles of Ocean spray Cranberry Juices, Cranberry White Chocolate Chip
Cookies, Dried Cranberries, Yogurt Dipped Cranberries, Chocolate Dipped Cranberries and Salt Water Taffy

Health Nut \$14

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

Tea Time \$11

Assorted Tea Breads, Fresh Baked Scones, Fresh Baked Biscotti, Coffee Cakes with Whipped Butter & Jam
and Assorted Hot Teas, Iced Tea

Build-Your-Own Break

Fudge Brownies \$4

Granola Bars \$3

Chips or Pretzels \$4

Crudit  with Hummus \$5

Wood-pressed Apple Cider \$4

Hot Chocolate Station \$2.50

Bottled Water \$2.75

Ocean Spray Juice Bottles \$4

Assorted Fresh Baked Cookies \$4

Mixed Nuts \$5

Assorted Sliced Fresh Fruit \$7

Deluxe Ice Cream Bars \$6

Hot Cocoa \$2.50

Ice Tea Station \$2.50

Assorted Sodas \$2.75

Coffee, Decaf & Assorted Teas \$2.50

Assorted Candy Bars \$4

Bags of Popcorn \$4

Whole Fresh Fruit \$3

Milk \$2.75 White and Chocolate

Starbucks Frappuccino's \$6

Lemonade Station \$2.50

Vitamin Waters \$5

Assorted Chilled Juices \$3.00



Lunch Buffet

*All Buffet Menus are 1.5 hours service time
Coffee and Assorted Teas are included in all buffets
~ Minimum of 40 guests*

Build-Your-Own Salad & Baked Potato Bar \$23

Housemade Chili, Baked Potato Bar with Butter, Sour Cream, Chopped Bacon, Scallions, Shredded Cheese, Salad Greens, Caesar Salad, Grilled Chicken, Fresh Sliced Vegetables, Julienne Cheeses, Dry Tuna Fish, Hard Boiled Eggs, Cottage Cheese, Assorted Salad Dressings and Assorted Flavored Mousse with Whipped Cream & Toppings

Assorted Deli Sandwich Buffet \$21

Pasta Salad, Tossed Garden Salad with Dressing, Potato Chips and Whole Fresh Fruit Bowl

Select three of the following:

Grilled Chicken Caesar Wrap, Grilled Vegetable Wrap, Roast Beef and Boursin on a Baguette, Tuna Salad Kaiser Roll, Chicken Salad Kaiser Roll, Roast Turkey Club Wrap or Greek Salad Wrap and Freshly Baked Cookies and Brownies

Deli Buffet \$21

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

Select three of the following:

Roast Beef, Roast Turkey, Virginia Ham, Tuna Salad, Chicken Salad, Egg Salad or Roasted Vegetable Platter Accompanied by Assorted Cheese Platter, Relish Tray with Lettuce, Tomato and Onion, Assorted Breads and English Trifle

The following Buffets ~ Minimum of 50 guests

Italian Buffet \$26

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

Pilgrim Lunch Buffet \$25

Tossed Garden Salad, Roasted Turkey with Pan Gravy and Cranberry Cornbread Stuffing, Butternut Squash and Garlic Mashed Potatoes, Rolls and Butter and Chef's Selection of Assorted Fruit Pies

Build-Your-Own Lunch Buffet \$34

Selection of two salads:

*Classic Caesar Salad, Tossed Garden Salad, Pasta Salad or Cobb Salad; Chopped Iceberg Lettuce, avocado, tomatoes, eggs, Bacon Bits, & Blue Cheese Crumbles served with House Green Goddess Dressing
Chef's Selection of starch and vegetable*

Selection of two entrées:

Vegetable Lasagna, Chicken and Broccoli Penne, Chicken Saltimbocca, Lemon Chicken with Fresh Herbs, Beef Burgundy, Boston Scrod with Ritz Cracker Crumbs, Baked Salmon with Lemon and Fresh Dill, Roasted Pork Loin with Country Gravy, Grilled Marinade or Teriyaki Steak Tips and Vegan option ~ Roasted Butternut Squash & Black Beans with Cilantro

~ Selection of three entrées is an additional \$5 per guest

Selection of two desserts:

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

Long Beach Cookout \$23

Tossed Garden Salad with Assorted Dressings, Housemade Pasta Salad, Grilled Hot Dogs, Burgers, Vegetable Burgers, Potato Chips and Ice Cream Sandwiches

Tex Mex Buffet \$25

*Multi Colored Corn Chips with Salsa
Crunch Salad with Cilantro Lime Dressing
Corn Taco Hard & Soft Shells with Fillings ~
Shredded Chicken, Beef & Roasted Vegetables, Guacamole, Refried Beans, Sour Cream
Dirty Rice, Corn, Shredded Lettuce & Tomatoes
Deep-fried Churros with Bittersweet Chocolate Sauce*

Add a Soup to any buffet ~

*Tomato Basil, Italian Wedding, Minestrone, New England Clam Chowder, Chili & Beef Barley
\$3 per guest*

Lunch Plated Entrées

~ Minimum of 40 guests

*All Entrée Selections are served with Selection of Caesar Salad or Tossed Garden Salad,
Chef's Selection of Potato and Vegetable of the Day, Rolls and Butter, Dessert,
Coffee Decaf and Assorted Teas.*

Chef recommends one Selection per meal function.

Should group choose two offerings the higher price of both meals prevails.

Chicken Marsala \$21

Marinated, Grilled Chicken Breast with Herb Butter \$21

Lemon Chicken with Capers \$21

Native Turkey with Sage Stuffing \$24

Country Gravy and Cranberry Sauce

Grilled Tenderloin of Beef Medallions with Forestiere Sauce \$38

Roast Sirloin with Madeira Sauce \$36

Grilled Marinade or Teriyaki Steak Tips with Rice \$30

Grilled Salmon Filet with Dill Cream Sauce \$30

Broiled Boston Scrod \$28

Baked Stuffed Sole with Lobster Sauce \$32

Dessert Selections

*Carrot Cake, Chocolate Cake, English Trifle, Deep Dish Apple Pie, Seasonal Fruit Pie, Boston Cream Pie,
Apple Awesome; apples baked inside pie crust with brown sugar crumble topped with sea salt & cream*

Dessert Upgrades

Profiteroles with Vanilla Ice Cream & Chocolate Sauce \$5

Waffles with Caramel Sauce and Whipped Cream \$5

New York Cheese Cake with Cherry Sauce \$3

Dinner Buffet

All Buffet Menus are 1.5 hours service time

~ Minimum of 50 guests

Design-Your-Own Buffet \$44

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

Salads

Selection of *three*:

*Classic Caesar with Shaved Parmesan, Italian-Style Pasta Salad, Potato Salad, Field Greens with Assorted Dressings,
Cobb Salad; Chopped Iceberg Lettuce, Avocado, Tomatoes, Eggs, Bacon Bits, & Blue Cheese Crumbles served with
House Green Goddess Dressing, Marinated Cucumber & Tomato*

Accompaniments

Selection of *three*:

*Vermont Maple Glazed Carrots, Fresh Green Beans, Butternut Squash, Medley of Fresh Vegetables,
Roasted Garlic Whipped Potato, Roasted Red Bliss Potato, Rice Pilaf, Baked Potato with Sour Cream*

Entrées

Selection of *three*:

Herb Roasted Statler Chicken with Artichoke Lemon Juice Bread Pudding

Chicken Marsala

Chicken Pommery

Roast Turkey with Dressing

Grilled Marinade or Teriyaki Steak Tips

Grilled Flank Steak with Mushroom Sauce

Roasted Pork Loin stuffed with Spinach, Sundried Tomato & Cheese

Boston Baked Scrod

Baked Salmon with Dill Cream Sauce

Shrimp Scampi with Garlic Butter Sauce

*Vegetable Lasagna **vegetarian***

*Portobello Stuffed Ravioli with White Truffle Sauce **vegetarian***

*Roasted Root Vegetables with Black Beans & Cilantro **vegan***

*Roasted Vegetable Ravioli with Marinara **vegan***

Desserts

Selection of *three*:

*Carrot Cake, Chocolate Cake, English Trifle, Deep Dish Apple Pie, Seasonal Fruit Pie,
Boston Cream Pie, Build-Your-Own Strawberry Shortcake, Warm Apple Crisp with Fresh Cream,
Apple Awesome; apples baked inside pie crust with brown sugar crumble topped with sea salt & cream,
Chocolate, Cappuccino or Cranberry Mousse with Assorted Toppings*

Theme Buffets

~ Minimum of 50 guests

All Buffet Menus are 1.5 hours service time

Long Beach Cookout \$34

Tossed Garden Salad, Potato Salad, Grilled, Chilled Vegetables Platter, Marinated Grilled Chicken Breast, Hamburgers, Veggie Burgers, Hot Dogs, Baked Beans, Watermelon Wedges, Cookies & Brownies, Ice Cream Sundae Bar

Pilgrim Buffet \$35

Attendant fee \$100

New England Clam Chowder, Tossed Garden Salad, Peas with Mushrooms, Butternut Squash, Roasted Corn, Mashed Potato, Carved Roast Vermont Turkey with Cranberry Cornbread Stuffing & Home-style Turkey Gravy

Whole Assorted Fruit

Chef's Dessert Table including Assorted Cakes and Seasonal Pies with Whipped Cream

Gourmet Italian Buffet \$37

Meatball Escarole Soup, Insalata Caprese, Insalata Paradiso, Bruschetta Rossi Platter, Italian-style Potatoes with Cheese, Tortellini Alfredo, Chicken Parmesan, Steak Pizzaiola, Ratatouille, Roasted Squash, Assorted Italian Desserts

Prime Rib Buffet \$58

Attendant fee \$100

Classic Caesar Salad, Tossed Garden Salad, Fresh Fruit Salad, Carved Prime Rib of Beef with Rosemary Jus, Chicken Marsala, Grilled Salmon Filet with Roasted Roma Tomato Coulis, Medley of Fresh Garden Vegetables, Garlic Herb Rice Pilaf, Oven-Roasted Red Bliss Potato, Chocolate Cake and Carrot Cake

New England Lobster Bake ~ Market Price

Attendant fee \$100

New England Clam Chowder, Tossed Garden Salad, Shrimp Caesar Salad, Steamed Clams, Grilled Marinated Chicken, Boiled 1# Plymouth Lobster, Corn on the Cob, Red Skinned Potatoes, Watermelon and Strawberry Shortcake

South of the Border Tex Mex Buffet \$36

Multi Colored Corn Chips with Salsa

Crunch Salad with Cilantro Lime Dressing ~

Mixed Greens, Fresh Cilantro, Black Beans, Roasted Corn, Yellow & Red Peppers

Fajita's with Fillings~

Shredded Chicken, Beef Strips, Roasted Vegetables, Guacamole, Refried Beans and Sour Cream

Baked Snapper with Roasted Red Pepper Sauce, Dirty Rice, Roasted Green Beans, Shredded Lettuce & Tomatoes, Deep-fried Churros with Bittersweet Chocolate Sauce, Spiced Rice Pudding with Cinnamon, Flan with Caramel Sauce

Add a Soup to any buffet ~

Tomato Basil, Italian Wedding, Minestrone, New England Clam Chowder, Chili & Beef Barley ~ additional \$3 per guest



Station Upgrades

Suppliment Your Dinner!

Carving Stations

Carving Stations served with Dinner Rolls and Respective Condiments

Tenderloin of Beef

\$250

Serves up to 20 guests

Baked Virginia Ham

\$150

Serves 25 guests

Roasted Turkey

\$175

Serves 25 guests

Roast Sirloin of Beef

\$225

Serves up to 30 guests

Steamship of Beef

\$1,000

Serves 100 guests

Pasta Station

\$9 per guest

Minimum of 50 guests

\$100 Attendant Fee

Prosciutto

Broccoli Florets

Eggplant

Olive Oil

Cheese Tortellini

Mushrooms

Zucchini

Assorted Cheeses

Basil Pesto Marinara

Penn

Tri-colored Tortellini

Onion Tri-colored Peppers

Summer Squash

Roasted Garlic

Alfredo Sauce

Farfalle

Station Menu

\$40 per guest

“Heavy Hors d’oeuvres Party”

Displays & Action Stations have one hour serve time

Passed Hot Hors d’oeuvres for one hour - **select three** from Hors d’oeuvres selections

Crudite with Hummus

Cheese & Cracker Display

Bruchetta Display

Grilled Toast Points served with Garlic Roma Tomatoes, Olive Tamponade, Eggplant Caponata, Flavored Virgin Olive Oils and an array of Imported Olives from Italy

Pasta Station

Tri-colored tortellini with Basil Cream Sauce, Primavera with Lemon Parmesan Sauce, Rigatoni all’Amatriciana ~ Tomatoes, Pancetta & Red Pepper Flakes

Carving Station select one

Carving items served with Silver Dollar Rolls & Respective Condiments

Herb-brined Plymouth Raised Turkey

with Giblets, Gravy & Cranberry

Ancho Chili-Rubbed Pork Loin

with Sun-Dried Cherry BBQ Sauce
(Pork can be roasted without chili-rub)

Baked Ham

with Honey Ginger Glaze

Slow-Roasted Prime Rib of Beef

with Aus Jus or Creamy Horseradish Sauce

\$5 per guest additional charge

Tenderloin Beef

\$15 per guest additional charge

Dessert & Coffee Station

Assorted Mini Desserts to include Mini Eclairs, Chocolate-dipped Strawberries, Mini Assorted Mousses with Toppings, Bite Size Cookies & Brownies, Full Coffee Station

Served Dinners

~ Minimum of 40 guests

The Chef recommends one (1) selection per meal function.

Should a group decide on two (2) offerings, the higher priced meal prevails.

All Dinner Entrées are served with Warm Dinner Rolls & Coffee Service

Appetizer Enhancement

New England Clam Chowder \$3

Beef and Barley Soup \$3

Tomato Basil Soup \$3

Vegetarian Hearty Minestrone Soup \$3

Plymouth Stuffed Quahogs \$4

Butternut Squash Sage Wontons \$6

Chilled Shrimp Cocktail (3) \$12

Salad

Field Greens with Assorted Dressings, Classic Caesar Salad, Fresh Fruit Platter,
The Wedge; Iceberg Lettuce with Chopped Scallion, Tomato & Blue Cheese Dressing

Main Entrees

Chicken Mayflower \$31

Corn Bread Stuffed Chicken, Cranberry Glaze and Toasted Walnuts

Chicken Saltimbocca \$31

Chicken Breast with Prosciutto, Provolone Cheese and Marsala Wine Sage Sauce

Chicken Jardinière \$31

Chicken Breast Stuffed with Garden Vegetables and Imported Cheeses

Statler Chicken with Artichoke Bread Pudding \$31

Roasted Wing bone-in Chicken with Artichoke Bread Pudding served with Lemon Jus

Grilled Pork Porterhouse with Apple Cider Glaze \$32

Roast Native Turkey \$32

Corn Bread Stuffing, Country Gravy and Cranberry Sauce

Grilled Marinade or Teriyaki Steak Tips with Rice \$38

Flat Iron Steak with Port Wine Demi-Glace \$40

New York Strip Steak with Brandy Butter and Onion Crisps \$44

Prime Rib of Beef with Rosemary Jus \$49

Filet Mignon with Béarnaise or Forestiere Sauce \$60

Grilled Salmon with Lemon Dill Sauce \$38

Grilled Swordfish Steak \$40

Tuscan-style Crumbs and Roasted Tomato Coulis

Broiled Scallops & Shrimp \$42

in Garlic Butter served over Rice

Boston Baked Haddock \$38

Boiled New England Lobster ~ Market Price

Garnished with Steamed Clams and Drawn Butter



Starch and Vegetable Selections

Medley of Fresh Vegetables, Butternut Squash, Green Beans Forestiere, Vermont Maple Glazed Carrots, Roasted Garlic Whipped Potato, Roasted Red Bliss Potato, Baked Potato with Sour Cream, Rice Pilaf, Wild Mushroom Bacon Risotto

Dessert Selections

Carrot Cake, Chocolate Cake, English Trifle, Deep Dish Apple Pie, Seasonal Fruit Pie, Boston Cream Pie, Apple Awesome; apples baked inside pie crust with brown sugar crumble topped with sea salt & cream

Dessert Upgrades

Profiterole with Hot Fudge \$5



Waffles with Caramel Sauce & Fresh Whipped Cream \$5



New York Cheese Cake with Cherry Sauce \$3



Hors d'oeuvres

All prices quoted by 50 pieces unless otherwise noted

Cold Hors d'oeuvres

Bruschetta Station \$7 per guest

~ Minimum of 50 guests

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 per guest

Imported and Domestic Cheese Display \$7 per guest

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

Exotic Fresh Fruit Display \$7 per guest

A variety of Chef Selected Exotic Fruits sliced and served with Yogurt Dipping Sauce

Asparagus or Fresh Melon with Prosciutto di Parma wrap \$4 per guest

Charcuterie Platter \$10 per guest

Including Smoked and Cured Meats, Cheeses and Flavored Spreads, with Pickled Vegetables and assorted Sliced Breads and Crackers

Cold Passed Platters

priced by 50 pieces

Antipasto Skewers \$125

Asparagus with Prosciutto Di Panna \$125

Smoked Salmon Twirl with Dill Cream Cheese \$200

Gazpacho Shooters with Shrimp Garnish \$200

Balsamic Fig & Goat Cheese Crostini \$130

Shellfish Display

priced by 50 pieces

Served with Cocktail Sauce and Fresh Lemon Wedges

Chilled Clams on the Half Shell \$200

Chilled Oysters on the Half Shell \$200

Iced Gulf Shrimp \$200

Poached & Chilled Mussels \$175

Hot Hors d'oeuvres

priced by 50 pieces

Roasted Meatballs with Pomodoro Tomato Sauce \$130

Smoked Gouda Aroncini Balls \$130

Mushroom Vol Au Vent \$130

Vegetable Spring Rolls \$130

Scallops and Bacon \$175

Mini Crab Cakes \$175

Crab Rangoon \$175

Shrimp Wrapped in Bacon \$175

Coconut Chicken \$150

Chicken Marsala in Pastry \$130

Beef Teriyaki \$150

Mini Beef Wellington \$175

Steak & Cheese Spring Rolls \$150

Pork Pot Stickers \$150

Tomato Basil Shooter with Grilled Cheese Wedge \$150

Stuffed Mushrooms with Spinach and Gorgonzola \$130

Chicken Buffalo Blossom with Blue Cheese \$150

Spanakopita with Spinach and Feta Cheese \$130

Chorizo Empanada \$130

Beverage Options

Per guest per hour

Beverage arrangements can be made for either:

Hosted Full Bar or Cash Full Bar

Pricing is based upon predetermined selections by consumption, or by the hour.

Charges that are based on a guarantee number are not subject to reduction.

The hotel has a limit on Hosted Full Bars to a consecutive four hour service.

Hosted Full Bar

*All Bars stocked with Liquors: Vodka, Gin, Scotch Whiskey, Bourbon, and Rum,
Domestic & Imported Beer, House Wines and Soft Beverages.*

Call Brands

First Hour \$20 per guest

Each Additional Hour \$7 per guest

Liquor Samplings:

*Jim Beam Bourbon, Smirnoff Vodka, Beefeater Gin,
Dewars Scotch Whisky and Bacardi Rum*

Premium Brands

First Hour \$24 per guest

Each Additional Hour \$9 per guest

Liquor Samplings:

*Jack Daniels Bourbon, Titos Vodka, Bombay Gin,
Johnny Walker Red Scotch Whisky, Captain Morgan Rum
and Jose Cuervo Gold*

Modified Hosted Full Bar

Bars are stocked with Domestic and Imported Beers

House Wine & Soft Beverages

First Hour \$17 per guest

Each Additional Hour \$8 per guest

Craft Beer option ~ will be priced on consumption



Bar Pricing Based on Consumption

7% MA State Tax is included in the Pricing

20% Facility Fee will be added to Hosted Bar Charges

Liquor Samplings for Hosted Bar

Call Brands

\$10

*Jim Beam Bourbon, Smirnoff Vodka, Beefeater Gin, Dewars Scotch Whisky,
and Bacardi Rum or Joe Cuervo*

Premium Brands

\$11

*Jack Daniels Bourbon, Titos Vodka or Ketel One Vodka, Bombay Gin,
Johnny Walker Red Scotch Whisky, Captain Morgan Rum or Joe Cuervo Gold*

Beer Brands

Domestic Beer \$6

Budweiser, Bud Lite, Michelob Ultra, Miller Light

Imported Beer \$7

Sam Adams, Corona, Stella Artois, Heineken

Mayflower IPA \$9

Wines by the Glass

\$9

House Wines: Cabernet Sauvignon, Chardonnay, Pinot Noir and Pinot Grigio

Soft Beverages

\$2 per drink

Assorted Sodas, Bottled Still Waters and Sparkling Waters



Mini Meeting Catering Menus

For Smaller Meetings (15-35 Attendees)

Pricing is per person cost

Meeting Room Rental - based on room availability

Room reservation for eight (8) hour maximum

Includes support package, flip chart and Hotel 1620 pads and pens

Breakfast

Groups may choose to have breakfast in our Bistro, with a la carte menus and Hotel will charge group's master bill.

The 1620 Corporate Continental \$13

Assorted Breakfast Pastries, Housemade Muffins, Coffee Cakes, Fresh Fruit Platter,
Chilled Assorted Juices and Full Coffee Tea Service

Supplement your Continental with ~

Breakfast Egg, Bacon and Cheese Sandwich \$6

Add Yogurts and Seasonal Fruit Parfaits \$5

Lunch

Buffet service time is 1 hour in meeting room

Add Assorted Sodas and Bottled Waters to any meal service for an additional \$2 per guest

Assorted Deli Sandwich Buffet \$21

Buffet includes Pasta Salad, Mixed Salad Greens with Dressings, Whole Fresh Fruit Bowl

Select three of the following:

Grilled Chicken Caesar Wrap, Grilled Vegetable Wrap, Roast Turkey Club Wrap, Tuna Salad on Kaiser Roll,
Chicken Salad on Kaiser Roll, Greek Salad Wrap, Roast Beef and Boursin Cheese on Baguette,
Fresh Baked Cookies & Brownies and Coffee Service

Build-Your-Own Salad Bar \$20

Select one Soup:

Tomato Basil, Italian Wedding, Vegetarian Hearty Minestrone, New England Clam Chowder (add \$2)

Mixed Salad Greens with Dressings, Caesar Salad, Bread Sticks, Grilled Chicken, Fresh Sliced Vegetables,
Julienne Cheeses, Dry Tuna Fish, Hard Boiled Eggs, Cottage Cheese, Assorted Salad Dressings, Bread Sticks,
Freshly Baked Cookies & Brownies and Coffee Service

Deli Buffet \$21

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

Select three of the following:

Roast Beef, Roast Turkey, Virginia Ham, Tuna Salad, Chicken Salad, Roasted Vegetable Platter
Accompanied by Assorted Cheese Platter, Relish Tray, Assorted Breads and English Trifle

Dinner

Limited Menu is offered in our Bistro – check for season's hours of operation

Audio Visual Order Form

All audio visual equipment is subject to a 6.25% sales tax

PRODUCT	PRICE
<i>Podium – 4 Full, 2 Table-top lecterns</i>	<i>Waived</i>
<i>Hard-wired Microphone</i>	<i>Waived</i>
<i>Microphone Stands</i>	<i>Waived</i>
<i>Easel</i>	<i>\$10 ea.</i>
<i>Table Top Podiums</i>	<i>Waived</i>
<i>Extension Cords</i>	<i>\$10 ea.</i>
<i>Power Strips</i>	<i>\$10 ea.</i>
<i>Flip Chart with sheet pad</i>	<i>\$25 ea.</i>
<i>Pipe & Drape – Black Min 7’H to 12’H, Min 10’L to 40’L or 2 x 20’ each</i>	<i>\$5 per ft.</i>
<i>Wireless Microphone – hand-held</i>	<i>\$120</i>
<i>Lavaliere Lapel Microphone</i>	<i>\$120</i>
<i>Stand-alone Speaker with stand for Wireless Microphones</i>	<i>\$120</i>
<i>Converter Box for Laptop Sound</i>	<i>\$75</i>
<i>1 - 5’ VGA cable, 2 – 100’ HDMI cables</i>	<i>Waived</i>
<i>Audio Mixer</i>	<i>\$45</i>
<i>LCD Projector (with table, extension cords and screen)</i>	<i>\$350</i>
<i>LCD Support Package (table, cords and screen – client’s projector)</i>	<i>\$50</i>
<i>LCD Wireless Remote Slide Advancer</i>	<i>\$40</i>
<i>TV Monitor – 48”</i>	<i>\$250</i>
<i>6’ sq. Ceiling Screens – in Standish, Halifax, Carver & Plympton Rooms</i>	<i>Waived</i>
<i>8’ Hanging Screen – in Mayflower Room</i>	<i>Waived</i>
<i>6’ Standing Screens</i>	<i>Waived</i>
<i>8’ sq. Standing Screens</i>	<i>Waived</i>
<i>10’ Sq. Standing Screens – Regency & Atlantic Rooms</i>	<i>\$75</i>
<i>Polycom System (not in Atlantic Rm)</i>	<i>\$50</i>

Function Space

<i>Function Space</i>	<i>Dimension</i>	<i>Sq. Ft.</i>	<i>Theatre</i>	<i>Class Room</i>	<i>Conference Room</i>	<i>Rounds</i>	<i>U-Shape</i>	<i>Reception</i>
<i>Regency Ballroom</i>	<i>50' x 88'</i>	<i>4,400</i>	<i>500</i>	<i>225</i>	<i>-</i>	<i>350</i>	<i>-</i>	<i>500</i>
<i>- Regency A</i>	<i>50' x 29'</i>	<i>1,450</i>	<i>150</i>	<i>65</i>	<i>40</i>	<i>100</i>	<i>40</i>	<i>150</i>
<i>- Regency B</i>	<i>50' x 29'</i>	<i>1,450</i>	<i>150</i>	<i>65</i>	<i>40</i>	<i>100</i>	<i>40</i>	<i>150</i>
<i>- Regency C</i>	<i>50' x 29'</i>	<i>1,450</i>	<i>150</i>	<i>65</i>	<i>40</i>	<i>100</i>	<i>40</i>	<i>150</i>
<i>Wampanoag</i>	<i>40' x 25'</i>	<i>1,000</i>	<i>90</i>	<i>50</i>	<i>35</i>	<i>70</i>	<i>40</i>	<i>100</i>
<i>Standish</i>	<i>40' x 25'</i>	<i>1,000</i>	<i>90</i>	<i>50</i>	<i>35</i>	<i>70</i>	<i>35</i>	<i>100</i>
<i>Courtyard</i>	<i>-</i>	<i>-</i>	<i>-</i>	<i>-</i>	<i>-</i>	<i>-</i>	<i>-</i>	
<i>Carver</i>	<i>33' x 20'</i>	<i>660</i>	<i>65</i>	<i>35</i>	<i>24</i>	<i>50</i>	<i>24</i>	<i>60</i>
<i>Plympton</i>	<i>33' x 20'</i>	<i>660</i>	<i>65</i>	<i>35</i>	<i>24</i>	<i>50</i>	<i>24</i>	<i>60</i>
<i>Halifax</i>	<i>31' x 18'</i>	<i>558</i>	<i>45</i>	<i>25</i>	<i>18</i>	<i>40</i>	<i>15</i>	<i>30</i>
<i>Manomet</i>	<i>26' x 20'</i>	<i>520</i>	<i>30</i>	<i>20</i>	<i>15</i>	<i>30</i>	<i>10</i>	<i>25</i>
<i>Mayflower</i>	<i>63' x 62'</i>	<i>3,900</i>	<i>200</i>	<i>150</i>	<i>-</i>	<i>300</i>	<i>-</i>	<i>300</i>
<i>Atlantic</i>	<i>54' x 48'</i>	<i>1,800</i>	<i>170</i>	<i>100</i>	<i>40</i>	<i>120</i>	<i>40</i>	<i>150</i>
<i>Waterfront Ceremony</i>			<i>200</i>					

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 guests.

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.