



Independence Harbor

"Wedding and Event Venue"

2022

"All Inclusive" Wedding Package Menu

"A 20 Acre Private Estate, Unequalled in Beauty, Reserved Exclusively for You"



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Independence Harbor Private Wedding Reception

The *Independence Harbor* Wedding and Event Venue is situated on a Twenty Acre Private Estate and is ...
Reserved Exclusively for One Event at a Time... Offering **Complete Privacy!**

All *Independence Harbor* Wedding Receptions are Offered Complete with the following:

Beautifully Furnished and Decorated Dining and Reception Facilities Comfortably Accommodating from 100 to 250 Guests

An Extraordinary Garden Landscape Completely Surrounding the Dining and Reception Facilities

An Expansive Outdoor Private Patio Complimented with Traditional Wicker Furniture and Sun Umbrellas

An Elegant Garden Gazebo Overlooking the Harbor's South Lawn Ideal for Wedding Photos and Garden Wedding Ceremonies

A Magnificent Stone Fireplace in the Main Dining Room Ideal for Wedding Photos and Indoor Wedding Ceremonies

Complete and Private Bar Service Including Professional and Certified Service Personnel

A Skilled and Attentive Food Service Team in Formal Attire Amply Staffing Each Event

A Professional Wedding and Event Coordinator and Food and Beverage Director Attending to Every Detail of Every Event

Independence Harbor's Acclaimed Wedding Planners Assist Throughout the Entire Planning Process

Individually Customized Floor Plans for All Events Using the Finest Designer Chiavari Dining Chairs

The Finest Floor Length Table Linens Dress All Guest and Specialty Table Arrangements

A Selection of More Than Twenty Colors of Cotton Dinner Napkins

Glass Hurricane Lamp Centerpieces with Tapered Candles and Framed Table Numbers are available for All Guest Tables

Fresh Floral Arrangements And Hand Carved Food Art Displays Decorate Each Specialty Buffet

Fresh Floral Arrangements Decorate "The Harbor's" Beautifully Appointed Restrooms

Complimentary Food Tasting Opportunities for the Bride and Groom

Large Parquet Dance Floor and Elevated Stage

Independence Harbor Garden Wedding Ceremonies

Since its inception in 1976, Independence Harbor has become... "One of Southern New England's

Most Sought After Destinations for Private Wedding Receptions and Garden Wedding Ceremonies"

The Gazebo Set Amidst the South Lawn Gardens, Creates a Magical Setting for a Garden Wedding Ceremony

The Majestic Stone Fireplace in the Main Dining Room Sets a Warm and Elegant Stage for Indoor Ceremonies

All *Independence Harbor* Garden Wedding Ceremonies
are Offered Complete with the following:

Impeccably Manicured Lawns and Flower Gardens Creating a Magnificent Ceremony Setting

The Finest White Padded Ceremony Chairs Set in Perfect Alignment Addressing the South Lawn Gazebo

Elegantly Appointed Private Bridal Lounge Overlooking the Patio, Gazebo and South Lawn Gardens

Professional Wedding Director to Coordinate the Ceremony

State of the Art Sound Systems for Recorded Music and Speaking Program (Indoors and Outdoors)

An Extensive Variety of Ceremony Music Selections are Available to be Played by Independence Harbor Personnel

One Half Hour Early Arrival for Guests and Wedding Party

Complimentary Wedding Rehearsal

Independence Harbor's "All Inclusive" Wedding Package

Includes Your Choice of One Appetizer Buffet for the Cocktail Hour (pages 4 & 5)

Cheese and Cracker Buffet with Fresh Fruit  Cheese and Cracker Buffet with Fresh Crudite'
(Impressively Presented With Fruit and Vegetable Art Carvings and Fresh Floral Accents ... Served in the Main Dining Room)

The Macaroni & Cheese Martini Bar  The Mashed Potato Martini Bar

The Sweet Potato Martini Bar  The Nacho Martini Bar
(Delightful "Interactive" Appetizer Offerings Served Buffet Style in the Main Dining Room)

Additional selections may be made from the Appetizer Buffets detailed in Independence Harbor's Wedding Packages Menu

and... Your Selection of Four Hors D'oeuvres Per Guest (page 6) **to be Served Butler Style for Patio and Dining Room Service During the Cocktail Hour**

(Selections may be made from the Extensive Hors D'Oeuvres Offerings Detailed in Independence Harbor's Wedding Packages Menu)

and... Your Choice of Champagne, Spumante, or Sparkling Cider Toast for All Guests

and... Your First "Full Service" Dinner Course Selection of Soup, Salad or Fresh Fruit Cup (page 8)

(Selection to be chosen from the Full Service Dinner Accompaniments Detailed in Independence Harbor's Wedding Packages Menu)

and... Artisan Rolls with Whipped Butter

and... Your Dinner Entree Selections Served With Seasonal Vegetables and Garlic Mashed Red Bliss Potatoes (page 7)

(Entree selections to be chosen from the extensive offerings detailed in Independence Harbor's Wedding Packages Menu)

A choice of two entree selections is gladly accepted at no additional fee

An *Independence Harbor* Dinner or Luncheon Buffet menu or Food Stations Menu
may be substituted for full service dinners selections (page 9 and 16)

And... Your Selection of One Dessert Option:

The "Gourmet Cookie and Dessert Bar Buffet" (page 10)

The "Ice Cream Sundae and Mousse Bar" (page 10)

"Hot Chocolate Station" (page 10)

Your Choice of One "Full Service" Dessert Course (page 8)

(Your Wedding Cake may be Sliced and Arranged with all Dessert Buffets)

**"All Inclusive" Package Pricing is Determined by
Your Selection of Full Service, Buffet, or Food Stations Menu** (pages 7, 9, 14 and 16)

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

For Perfect Beginnings

The “All Inclusive” Wedding Package Includes Your Selection of One Appetizer Buffet

APPETIZER BUFFETS

“Impressively Presented with Fruit and Vegetable Art Carvings and Fresh Floral Accents”

➤ Cheese and Cracker Buffet ➤

*Cheddar Cheese, Swiss Cheese, Soft Spread Cheddar & Flavored Cheese
Garnished with Salami Rounds and Red & Green Grapes
An Assortment of Crackers*

➤ Cheese and Cracker Buffet with Fresh Fruit ➤

*Cheddar Cheese, Swiss Cheese, Soft Spread Cheddar & Flavored Cheese
Sliced and Whole Strawberries, Sliced Cantaloupe, Watermelon, Pineapple and Honeydew
Garnished with Salami Rounds and Red & Green Grapes
Chantilly Dipping Sauce
An Assortment of Crackers*

➤ Fresh Crudités Buffet ➤

*Assorted Fresh Vegetables including Broccoli and Cauliflower Florets,
Carrot and Celery Sticks, Cherry Tomatoes,
Zucchini and Summer Squash
Vegetable Dipping Sauces*

➤ Cheese and Cracker Buffet Together with Fresh Crudités Buffet ➤

A Full Combination of our Cheese and Cracker Buffet and our Fresh Crudités Buffet

Cheese and Cracker Buffet with Shrimp Cocktail..... \$4.25 per person

*Cheddar Cheese, Swiss Cheese, Soft Spread Cheddar and Flavored Cheese
Garnished with Salami Rounds and Red and Green Grapes
Extra Jumbo Tail On Shrimp Served on an Ice Bed of Fresh Greens
With Zesty Cocktail Sauce and Lemon Accompaniments
(Includes one shrimp per person*. For additional Shrimp, add \$1.85 per shrimp)
100 shrimp minimum required

Cold Seafood Appetizer BuffetMarket Price

*Black Tiger Shrimp, Sweet Native Oysters and Little Neck Clams on the Half Shell
Served Complete with a Variety of Cocktail Sauces and Lemon Accompaniments
Poached Salmon with Mustard Horseradish Vinaigrette and Lemon Dill Sauces
(Medallions of Lobster May be Added at Additional Cost)*

Each of the above Appetizer Buffets may be selected for Independence Harbor’s “All Inclusive” Wedding Package
Appetizer Buffets indicating additional pricing may be selected at the noted price

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

Martini Bar Appetizer Buffets



Served and Attended Buffet Style

Delightful “interactive” appetizer offerings served in oversized stemmed martini glasses

» The Mashed Potato Martini Bar «

*Garlic Mashed Red Bliss Potatoes, Yukon Gold Cheddar Mashed Potatoes, Cabernet Gravy and Lobster Cream Sauces
Fresh Shredded Cheddar and Parmesan Cheeses, Sour Cream and Whipped Butter, Bacon Bits and Diced Italian Sausage
Sautéed Mushrooms, Onions and Peppers, Fresh Chives, Scallions and Diced Tomatoes*

Additional and substitute toppings are available on request

» The Sweet Potato Martini Bar «

*Mashed Sweet Potatoes, Candied Pecans, Cinnamon, Brown Sugar, Mini Marshmallows
Maple Syrup, Orange Zest, Honey Butter, Marshmallow Cream, Cinnamon Streusel Bits*

Additional and substitute toppings are available on request

» The Macaroni and Cheese Martini Bar «

*Three Cheese Creamy Macaroni and Cheese, Herbed Roasted Bread Crumbs, Caramelized Onions,
Crumbled Bacon, Cubed Ham, Sausage Bits, Buffalo Chicken, Parmesan Cheese, Sautéed Mushrooms
Diced Tomatoes, Roasted Rainbow Peppers, Jalapenos, Hot Sauce and Assorted Condiments*

Add Lobster and Crab... Market Pricing

Additional and substitute toppings are available on request

» The Nacho Martini Bar «

*Crispy Corn Tortilla Chips, Warm Nacho Cheese Sauce, Spiced Ground Beef,
Refried Pinto Beans, Tomato Salsa, Sliced Jalapenos, Diced Tomatoes and Green Onions,
Sliced Black Olives, Sour Cream, Guacamole*

Additional and substitute toppings are available on request

Each of the above Martini Bar Appetizer Buffets may be selected for *Independence Harbor's* “All Inclusive” Wedding Package

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

Hors D'oeuvres

All *Independence Harbor* Wedding Packages include your selection of Butlered Hors D'oeuvres
"For Patio and Dining Room Service"

"All Inclusive" Package... Please select four



"Brunch" Package... Please select three

Seafood Stuffed Mushroom Caps

Cheese Calzones (Italian style cheeses in puff pastry)

Assorted Petite Quiche (A custard of cream and Swiss cheese in a puff pastry crust: quiches lorraine, shrimp, herb cheese, and spinach)

Pineapple Wrapped in Bacon

***Scallops Wrapped in Bacon**

Clams Casino (Little neck clams on the half shell with sautéed onions and peppers in lemon butter with bacon topping)

***Brie with Raspberry in Phyllo** (Soft Brie cheese with a sweet raspberry sauce wrapped in a flaky phyllo dough)

Lemon Pepper Chicken Brochettes (Skinless chicken glazed with a light lemon pepper sauce on skewer)

Honey Mustard Chicken Medallions (Chunks of tender chicken breast glazed with a sweet honey mustard sauce)

Spanikopita (A delicate triangle of phyllo dough filled with spinach, feta cheese, cream cheese and a touch of garlic)

Vegetable Egg Rolls (Diced cabbage, celery, mushrooms, carrots, and water chestnuts with a dash of soy sauce in an egg roll wrapper)

***Mini Beef Wellington** (A savory piece of beef tenderloin accented with mushroom duxelle encased in puff pastry)

***Teriyaki Beef Brochettes** (Beef tenderloin chunks, crisp bell peppers and mushrooms, glazed with teriyaki sauce on skewer)

Chicken & Pineapple Brochettes (Tender skinless chicken breast and pineapple chunks in sweet and sour sauce on skewer)

***Coconut Shrimp in Pina Colada Sauce**

***Poached Pear and Brie with Almonds in Phyllo Pastry**

Chicken Saltimbocca Minis (Tender chicken breast with prosciutto ham and Swiss cheese in lemon and white wine)

Chourico Sausage Calzones (Spicy chourico with black beans, peppers, and Monterey Jack cheese)

***Shrimp and Andouille Sausage Kabobs with Rainbow Peppers**

Herb Roasted Pork Medallions in Bacon Wrap with Pineapple Salsa

Sweet Italian Sausage and Mushroom Stuffed Mushrooms

***Shrimp Cocktail**

Smoked Salmon with Cream Cheese and Dill

Prosciutto Wrapped Melon

Tomato and Basil Crostini

(Toasted Italian bread, topped with fresh tomato and chopped basil, with Parmesan and feta cheeses, brushed with olive oil)

* An asterisk indicates an upgrade price of \$0.80 per hors d'oeuvre

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

Full Service Dinners

Independence Harbor "All Inclusive" Wedding Package Pricing			
"A" Dates	"B" Dates	"C" Dates	"D" Dates
December through March All Dates	April and November Friday Nights and Saturday Daytimes & Sundays*	April and November Saturday Nights	May through October Saturday Nights
May through October Thursdays	May through October Saturday Daytimes	May through October All Friday & Sundays*	

**Sundays Before Holidays are Priced as Saturday Nights*

1. Chicken Forestiere (Wild Rice Pilaf and Mushroom Stuffing)	\$49.00	\$54.00	\$60.50	\$73.00
2. Chicken Francais (Lemon & Caramelized Onions in Dry White Wine)	\$49.00	\$54.00	\$60.50	\$73.00
3. Chicken Piccata (Capers in a Lemon Wine Sauce)	\$49.00	\$54.00	\$60.50	\$73.00
4. Chicken Portuguese (Rainbow Peppers, Garlic & Dry White Wine)	\$49.00	\$54.00	\$60.50	\$73.00
5. Breast of Chicken Marsala (Mushrooms, and Marsala Wine)	\$49.00	\$54.00	\$60.50	\$73.00
6. Chicken Cordon Bleu (Baked Ham & Swiss Cheese Stuffing)	\$49.00	\$54.00	\$60.50	\$73.00
7. Baked Filet of Scrod (with Lemon Butter & Seafood Stuffing)	\$50.00	\$55.00	\$61.50	\$74.00
8. Baked Filet of Sole (with Seafood Stuffing and Lobster Cream Sauce)	\$50.00	\$55.00	\$61.50	\$74.00
9. Roast Pork Loin (with Rosemary & Dijon Mustard Au Jus)	\$50.00	\$55.00	\$61.50	\$74.00
10. Roast Salmon with Mustard Horseradish Vinaigrette	\$52.00	\$58.50	\$64.00	\$76.00
11. Roast Prime Ribs of Beef (Au Jus)	\$54.00	\$60.50	\$67.00	\$79.00
12. Baked Stuffed Jumbo Shrimp (Seafood Dressing)	\$52.00	\$58.50	\$64.00	\$76.00
13. Herb Roasted Statler Chicken (with Chourico, Parmesan, and Cheddar Stuffing)	\$49.00	\$54.00	\$60.50	\$73.00
14. Roast Sirloin of Beef with Bordelaise Sauce	\$54.00	\$60.50	\$67.00	\$79.00
15. Herb Crusted Tenderloin of Beef with Red Wine Sauce	\$57.50	\$62.50	\$70.00	\$81.50
16. An Entree Duet of Roast Prime Ribs of Beef and Baked Stuffed Shrimp	\$57.50	\$62.50	\$70.00	\$81.50
17. An Entree Duet of Roast Sirloin of Beef and Baked Stuffed Shrimp	\$57.50	\$62.50	\$70.00	\$81.50
18. An Entree Duet of Herb Crusted Tenderloin of Beef and Baked Stuffed Shrimp	\$59.50	\$64.50	\$72.00	\$83.50

***A choice of two entrees is gladly accepted at no additional charge, with the exceptions of menu items #16, #17 & #18.**

The above entrees are served complete with:

Garlic Mashed Red Bliss Potatoes, Chef's Seasonal Vegetable Selection, Freshly Brewed Coffees and Tea.

Menu modifications, as well as custom designed menus, are available on request

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

Full Service Dinner Accompaniments



Independence Harbor's "All Inclusive" Wedding Package
includes your selection of Soup, Salad or Fruit Cup (with "Full Service" Dinner Selections)

— SOUPS —

Minestrone Soup ❖❖ *Broccoli Cheese Soup*

Turkey Vegetable Soup ❖❖ *Chicken Tortellini Soup* ❖❖ *Chicken Rice Soup*

New England Clam Chowder ❖❖ *Chicken Escarole Soup* ❖❖ *Seafood Bisque*

❖ SALADS ❖

Tossed Green Garden Salad with Zinfandel Vinaigrette Dressing

Caesar Salad

❖ FRESH FRUIT CUP with SHERBET ❖

Independence Harbor's "All Inclusive" Wedding Package
includes your selection of One After Dinner Dessert Buffet or One Full Service Dessert Course

❖ FULL SERVICE DESSERT COURSES ❖

Your Wedding Cake Sliced and Served to Your Guests
with vanilla ice cream and your choice of chocolate, strawberry or pineapple topping

Fruit Sorbet Garnished with Fresh Fruit

Vanilla Ice Cream Truffles dipped in Belgian Chocolate with Raspberry Center

Classic New York Cheesecake with Strawberry Sauce

Gourmet Carrot Cake with Cream Cheese Frosting

Bourbon Pecan Pie with Whipped Cream

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

Dinner & Luncheon Buffet Menus

A Buffet Menu May be Selected for *Independence Harbor's* "All Inclusive" Wedding Package

» Buffet One «

A Carving Station of Baked Virginia Ham with Marmalade Horseradish Glaze
Dijon Honey Glazed Roast Breast of Chicken — Baked Filet of Scrod with Lemon Butter
Baked Four Cheese Meat Lasagna with Sweet Italian Sausage — Oven Roasted Red Bliss Potatoes
Chef's Seasonal Vegetable Selection — Tossed Garden Salad with Zinfandel Vinaigrette Dressing

December through March - All Dates.....	\$50.00
April and November - Friday Nights, Saturday Daytimes and Sunday Weddings.....	\$55.50
April and November - Saturday Nights	\$61.50
May through October - Saturday Daytimes.....	\$55.50
May through October - Friday Nights and Sunday Weddings.....	\$61.50
May through October - Thursday Weddings.....	\$50.00
May through October - Saturday Nights.....	\$74.00

» Buffet Two «

A Carving Station of Choice Roast Beef with Horseradish Cream & Au Jus Sauces
Roast Pork Loin with Rosemary and Dijon Mustard au jus — Seafood Fettucini with Carbonara Cream Sauce
Baked Four Cheese Meat Lasagna with Sweet Italian Sausage — Lemon Pepper Chicken
Oven Roasted Red Bliss Potatoes — Chef's Seasonal Vegetable Selection
Tossed Garden Salad with Zinfandel Vinaigrette Dressing

December through March - All Dates.....	\$52.00
April and November - Friday Nights, Saturday Daytimes and Sunday Weddings.....	\$58.50
April and November - Saturday Nights	\$64.00
May through October - Saturday Daytimes.....	\$58.50
May through October - Friday Nights and Sunday Weddings.....	\$64.00
May through October - Thursday Weddings.....	\$52.00
May through October - Saturday Nights.....	\$76.50

» Buffet Three «

A Carving Station of Roast Prime Ribs of Beef with Horseradish Cream & Au Jus Sauces
Roast Pork Tenderloin Dressed with Baked Apples in a Brandy Cream Sauce
Seafood Scampi with Scallops and Shrimp served with Rice Pilaf — Pasta Primavera with Alfredo Sauce
Breast of Chicken Marsala — Oven Roasted Red Bliss Potatoes — Chef's Seasonal Vegetable Selection
Tossed Garden Salad with Zinfandel Vinaigrette Dressing

December through March - All Dates.....	\$55.50
April and November - Friday Nights, Saturday Daytimes and Sunday Weddings.....	\$61.50
April and November - Saturday Nights	\$69.00
May through October - Saturday Daytimes.....	\$61.50
May through October - Friday Nights and Sunday Weddings.....	\$69.00
May through October - Thursday Weddings.....	\$55.50
May through October - Saturday Nights.....	\$80.50

All buffet dinners are served complete with: Freshly Brewed Coffees and Tea, and your selection of Dessert.

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

After Dinner Beverage and Dessert Buffets

❧ Ice Cream Sundae and Mousse Bar ❧

An Assortment of Premium Ice Creams: French Vanilla, Chocolate, and One Bride and Groom Favorite Choice
Chocolate, Strawberry and Caramel Toppings, Chocolate and Rainbow Sprinkles, Chopped Nuts and Chocolate Bits
Oreo and Candy Bar Pieces, M & Ms and Brownie Chunks, Sliced Bananas and Strawberries, Fresh Whipped Cream
Creamy Vanilla Mousse and Rich Dark Chocolate Mousse
Additional Toppings are available on request

❧ Gourmet Cookie and Dessert Bar Buffet ❧

Chocolate Chip, Peanut Butter, M & M, Oatmeal Raisin and Sugar Cookies
Chocolate Brownies, Meltaways, Raspberry Tango Bars, Caramel Apple Squares, Lemon Squares, Blondie Brownies

❧ "Hot Chocolate" Station ❧

An ideal accompaniment for Autumn and Winter Weddings
Freshly Brewed Hot Chocolate served in station with:
Chocolate Mint and Peppermint Sticks, Mini Marshmallows, Chocolate and Toffie Chips and Chocolate Curls
Crushed Butterfingers, Chopped Peanut Butter Cups, Peppermint Patties, Cinnamon Sticks, Fresh Whipped Cream
Chocolate Syrup, Caramel Syrup and Marshmallow Creme



Chocolate Fountain Dessert Buffet..... \$5.00 per person

Sliced and Whole Strawberries, Sliced Bananas, Pear Segments, Pineapple Chunks
Chocolate & Blondie Brownies, Raspberry & Cream Cheese Dipping Bars, Caramel Apple Squares and Lemon Squares
Mint Sticks, Assorted Finger Cookies and Crackers, Premium Fondue Chocolate and Chantilly Dipping Sauce
Impressively Displayed with Food Art Carvings and Floral Accents



Chocolate Fountain Dessert Buffet "With Viennese Sweets Accompaniment"..... \$8.00 per person

Sliced and Whole Strawberries, Sliced Bananas, Pear Segments, Pineapple Chunks
Chocolate & Blondie Brownies, Raspberry & Cream Cheese Dipping Bars, Caramel Apple Squares and Lemon Squares,
Mint Sticks, Assorted Finger Cookies and Crackers, Premium Fondue Chocolate and Chantilly Dipping Sauce
An Assortment of Miniature Pastries: Cannolis, Cream Puffs, Eclairs, Fresh Fruit Tartlettes, Neapolitans etc.
An Assortment of Flavored Cheesecakes with Accompaniments, Assorted Mousse Cakes, Carrot Cake, and Tortes
Impressively Displayed with Food Art Carvings and Floral Accents



The above prices are subject to 20% administration fee and 6.25% Mass meals tax

After Dinner Snack Stations

After Dinner Snack Menu Served in Station **\$7.00 per person**

Please Select Three

Mini Cheeseburgers

Demi Hot Dog Snacks (1/2 size franks in buns)

Assorted Mini Wraps (Ham and Cheese, Roast Beef and Cheese, and Reubens)

Mini Grilled Ham and Cheese Sandwiches

Mini Grilled Cheese Sandwiches with Tomato Soup Sips

Assorted Pizza Slices (Cheese, Pepperoni and Mushroom/Onion)

Honey Mustard Chicken Medallions

(To include French Fries and the Appropriate Accompaniments)



The Macaroni and Cheese Martini Bar **\$5.00 per person**

Three Cheese Creamy Macaroni and Cheese, Herbed Roasted Bread Crumbs,

Caramelized Onions, Crumbled Bacon, Cubed Ham, Sausage Bits,

Buffalo Chicken, Parmesan Cheese, Sautéed Mushrooms, Diced Tomatoes,

Roasted Rainbow Peppers, Jalapenos, Hot Sauce and Assorted Condiments

Add Lobster and Crab... Market Pricing



The Macaroni and Cheese Martini Bar with Demi Hot Dog Snacks **\$7.25 per person**



The Nacho Martini Bar **\$5.00 per person**

Crispy Corn Tortilla Chips, Warm Nacho Cheese Sauce, Spiced Ground Beef,

Refried Pinto Beans, Tomato Salsa, Sliced Jalapenos, Diced Tomatoes and Green Onions,

Sliced Black Olives, Sour Cream, Guacamole

Additional and substitute toppings are available on request



Coffee Station **\$2.75 per person**

A Coffee Station with Fresh Brewed Coffees and Teas may be added to each of the above stations

Each of the above Snack Stations May be Selected for Independence Harbor's "All Inclusive" and Brunch Wedding Packages

The Pricing Noted Indicates a Wedding Package Substitution for an After Dinner Dessert Buffet

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

A Private Wedding Brunch Ceremony & Reception Package



The *Independence Harbor* Venue is available Saturday and Sunday daytimes for Private Events.

May we suggest our Uniquely Intimate, Elegant and Affordable

“Wedding Brunch Ceremony and Reception Package”

“A Unique and Beautiful Wedding Celebration”

A Sunday Brunch Wedding may be scheduled from 10:00 am until 3:00 pm.

A Saturday Brunch Wedding may be scheduled from 11:00 am until 4:30 pm.

➤ Complimentary Fireside or Garden Wedding Ceremony ➤

Appetizers and Beverages Served Immediately Following the Ceremony

➤ Cheese and Cracker Buffet with Fresh Melon and Strawberries ➤

(Impressively Presented with Fruit and Vegetable Art Carvings and Fresh Floral Accents in the Dining Room)

➤ Your Choice of Three Hors D'oeuvres per guest to be served Butler Style (page 6) ➤

(Patio and Dining Room Service)

(Selections may be made from the extensive Hors D'oeuvres Offerings in Independence Harbor's Wedding Packages Menu)

➤ Your Selection of Three Complimentary Beverages Served Butler Style (Patio and Dining Room Service) ➤

(Orange juice, Cranberry Juice, Spring Water with Lemon, or Iced Tea... One Beverage per Guest)

Add “Your” Signature with a Signature Cocktail, Bloody Marys, Mimosas, Champagne or your favorite Wine (additional charges will apply)

➤ Complimentary Champagne, Spumante, Sparkling Cider or Mimosa for the Formal Wedding Toast ➤

(Served at Each Guest Place Setting)

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

Independence Harbor's

“Private Wedding Brunch Buffet”

A carving Station of:

Choice Roast Beef with Horseradish Cream and Au Jus Sauces

or

Spice Encrusted Baked Ham with Pineapple Marmalade Glaze

and

Breast of Chicken Francais  *Scallop and Shrimp Scampi over Capellini Pasta*

Eggs Benedict with Hollandaise Sauce  *Classic Scrambled Eggs*

Baked Pork Sausage and Apples  *Sliced Bacon with Pineapple*

Deep Fried Apple Filled French Toast with Maple Syrup

Chef's Seasonal Vegetable Selection  *Home Fried Red Bliss Potatoes*

Assorted Fresh Vegetable and Fruit Salads

Impressively Displayed with Food Art Carvings and Fresh Floral Accents

Substitute entrees are available on request



“The Perfect Finishing Touch... After Brunch Dessert Buffet”

Your choice of one of the following Dessert Buffets Beautifully Arranged and Presented in the Dining Room

Ice Cream Sundae and Mousse Bar (page 10)

Gourmet Cookie and Dessert Bar Buffet (page 10)

Hot Chocolate Station (page 10)

Your Wedding Cake May Be Sliced and Arranged With Each of the above Dessert Buffets

(Additional Dessert and After Dinner Snack Stations are also available. Additional charges will apply: pages 10 & 11)

Wedding Brunch Package: \$55.00 per person All Saturday and Sunday Daytimes

Saturdays 11:00 am to 4:30 pm / Sundays 10:00 am to 3:00 pm

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

Independence Harbor's

Fall & Winter Wedding Menu Supplement



Although fall and winter menu selections may be made from our entire wedding packages menu, may we suggest:

Fall & Winter Full Service Dinners

Maple and Pecan Encrusted Salmon

Roast Pork Loin with Sauteed Apples

Roast Prime Ribs of Beef with Thyme Demi Glace and Caramelized Onions

Roast Chicken Breasts with Apple Pecan Stuffing

Roast Chicken Breasts with Caramelized Onions and Fall Fruit

Herb Roasted Lamb Chops with Wild Mushrooms and Rosemary

Roast Chicken Breast with Cornbread and Cranberry Stuffing in Apple Cider Au Jus

Roast Pork Loin with Apple Cranberry Stuffing

Independence Harbor "All Inclusive" Wedding Package Pricing			
"A" Dates	"B" Dates	"C" Dates	"D" Dates
December through March All Dates	April and November Friday Nights and Saturday Daytimes & Sundays*	April and November Saturday Nights	May through October Saturday Nights
May through October Thursdays	May through October Saturday Daytimes	May through October All Friday & Sundays*	

*Sundays Before Holidays are Priced as Saturday Nights

\$52.00	\$58.50	\$64.00	\$76.00
\$50.00	\$55.00	\$61.50	\$74.00
\$54.00	\$60.50	\$67.00	\$79.50
\$49.00	\$54.00	\$60.50	\$73.00
\$49.00	\$54.00	\$60.50	\$73.00
\$54.00	\$60.50	\$67.00	\$79.50
\$49.00	\$54.00	\$60.50	\$73.00
\$50.00	\$55.00	\$61.50	\$74.00

Fall & Winter Appetizers

New England Clam Chowder Sips \$.90 per person

Butternut Squash Soup Sips \$.90 per person

Lobster Bisque Sips \$ 1.25 per person

Creamy Tomato Soup Sips with Mini Grilled Cheese Bites..... \$ 1.25 per person

Fall & Winter Full Service Dinner Accompaniments

Butternut Squash Bisque with Pumpernickel Croûtons \$ 2.25 per person

Butternut Squash and Sage Ravioli with Spiced Maple Sauce..... \$ 3.50 per person

Pumpkin Soup with Chili Cran-Apple Relish \$ 2.25 per person

Fall and Winter Full Service Dinners may be selected for the "All Inclusive" Wedding Package

The above entrees are served complete with: Garlic Mashed Red Bliss Potatoes, Chef's Seasonal Vegetable Selection, Freshly Brewed Coffees and Tea.

Fall and Winter Appetizers and Full Service Dinner Accompaniments may be selected for the "All Inclusive" Wedding Package at the noted price

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

Independence Harbor's

Fall & Winter Wedding Menu Supplement continued...

Fall & Winter Salads

<i>Crisp Apple, Toasted Nuts, Blue Cheese with Mixed Greens and Cranberry Vinaigrette.....</i>	<i>\$2.25 per person</i>
<i>Mixed Greens with Pecans, Goat Cheese, and Dried Cranberries in a White Balsamic Vinaigrette</i>	<i>\$3.50 per person</i>
<i>Spinach Salad with D'Anjou Pears, Cranberries, Red Onions and Toasted Hazelnuts in a Raspberry Vinaigrette</i>	<i>\$3.50 per person</i>
<i>Cranberry Pecan Salad with Baby Greens and Raspberry Dijon Vinaigrette</i>	<i>\$2.25 per person</i>

Fall & Winter Vegetables

<i>Curried Butternut Squash</i>	<i>\$1.25 per person</i>
<i>Maple Glazed Baby Carrots.....</i>	<i>\$1.25 per person</i>
<i>Roasted Acorn Squash with Maple Glaze and Pecans</i>	<i>\$2.25 per person</i>
<i>Roast Sweet Potato Gnocchi with Arugula and Hazelnuts.....</i>	<i>\$2.25 per person</i>
<i>Orange Pecan Candied Sweet Potatoes</i>	<i>\$2.25 per person</i>

Fall & Winter Desserts

<i>Apple Pie A' La Mode.....</i>	<i>\$2.95 per person</i>
<i>Pumpkin Cream Cannoli</i>	<i>\$3.15 per person</i>
<i>Warm Apple Cobbler with Vanilla Ice Cream.....</i>	<i>\$2.95 per person</i>
<i>Chocolate Brownies Smothered in Coffee Ice Cream</i>	<i>\$2.95 per person</i>
<i>Pumpkin Pecan Pie with Fresh Whipped Cream.....</i>	<i>\$2.95 per person</i>
<i>Caramel Coated Lady Apples on Cinnamon Sticks</i>	<i>\$3.75 per person</i>

Fall & Winter Beverages (Served Butler Style)

<i>Warm Apple Cider with Cinnamon Sticks</i>	<i>\$64.00 per gallon</i>
<i>Warm Apple Cider with Apple Brandy and Cinnamon</i>	<i>\$145.00 per gallon</i>
<i>Warm Apple Juice with Bacardi Lemon and a touch of Cinnamon.....</i>	<i>\$145.00 per gallon</i>

Fall and Winter Salads, Vegetables, Desserts, and Beverages
may be selected for the "All Inclusive" Wedding Package at the noted price.

Full service dinner accompaniments detailed on page #8,
may be selected for the Fall and Winter Menu Supplement at no additional cost.

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

"All Inclusive" Food Stations Menu

Your Choice of Three Food Stations May be Substituted for the "All Inclusive" Full Service or Buffet Dinner Stations
Beautifully appointed stations will be located throughout the dining room to maximize access, interactivity and guest mobility.
The "All Inclusive" food stations are scheduled for service upon completion of the Appetizer and Hors D'Oeuvres service

Pasta Station *(Choice of Two)*

*Sautéed Shrimp and Chicken Over Penne Pasta in a Carbonara Sauce,
Farfalle (Bowtie) Pasta Primavera in Creamy Garlic Parmesan Sauce, Baked Four Cheese Lasagna with Sweet Italian Sausage,
Rainbow Tortellini Marinara, Cheese Tortellini with Prosciutto Ham and Snow Peas in a Creamy Alfredo Sauce*

Salad and Chowder Station

*Mixed Greens with Tomatoes, Cucumbers, Red Onions and Rainbow Peppers served with Zinfandel Vinaigrette Dressing
Traditional Caesar Dressing with Homebaked Croutons and Shredded Parmesan Cheese,
New England Clam Chowder*

Soup and Sandwich Station

New England Clam Chowder Sips with Clam Fritters, Tomato Soup Sips with Mini Grilled Cheese Sandwiches

Antipasto Station

*Prosciutto, Mortadella, Genoa Salami, Capicola, Provolone and Mozzarella, Marinated Mushrooms,
Roasted Rainbow Peppers, Olives, Artichoke Hearts, Pepperoncini, Tomato and Basil Crostini,
Served with Artisan French and Italian Breads*

New England Seafood Station

*Maine Crab Cakes with Garlic Aioli, NE Clam Chowder Sips,
Bacon Wrapped Scallops in Lemon Butter Sauce, Steamed Mussels in White Wine, Crispy Panko Fried Shrimp*

Ravioli Station *(Choice of Two)*

*Spinach Ravioli with Roasted Garlic and Ricotta Cheese, Pumpkin Ravioli with Sage Butter,
Butternut Squash with Spiced Maple Sauce, Mushroom Ravioli with Sage Butter Sauce*

Sauté Station *(Choice of Two)*

*Scallop and Shrimp Scampi over Capellini Pasta, Filet of Sole with Orange Ginger Sauce,
Tilapia Francese in White Wine and Lemon Sauce, Breast of Chicken Portuguese with Rainbow Peppers,
Breast of Chicken Francais with Lemon and Caramelized Onions in Dry White Wine,
Medallions of Beef in Mushroom Cabernet Sauce over Wild Rice Pilaf*

Carving Station *(Choice of Two)*

*Roast Pork Loin, Baked Ham, Choice Roast Beef, Turkey Breast with Cranberry Accompaniments,
The Carving Station is Served with Oven Roast Potatoes, Artisan Rolls, and the Appropriate Sauces*

"A" and "B" Dates - \$57.50, "C" Dates - \$70.00, "D" Dates - \$79.50

"A" Dates – December through March (*All Dates*), May through October (*Thursday Weddings*)

"B" Dates – April & November (*Friday Nights, Saturday Daytimes and All Sunday Weddings*)

"C" Dates – April & November (*Saturday Nights*), May through October (*Friday Nights and Sunday Weddings*)

"D" Dates – May through October (*Saturday Nights*)

"Food Stations" Receptions Limit Accommodations for Guest Seating.

Please Consult *Independence Harbor's* Wedding Planners for Available "Food Station" Guest Seating Arrangements.

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

Beverage Service

Cash and "Open" Hosted Bars

Cash bars are provided for all events, unless substituted by a Hosted "Open Bar" . . .

Hosted "Open Bars" are available on request, and are priced on a consumption basis.

A one hour open bar is estimated at \$19.00 per person ~~✶~~ A five hour open bar is estimated at \$38.00 per person

An extensive selection of premium, top shelf and super premium liquors, wines, beers, and non-alcoholic beverages are provided in all bar services.

Hosted bars are subject to 20% administration fee, and 6.25% tax.

Hosted bars may be scheduled for the Cocktail Hour or for the entire function (maximum five hours).

Professional bartenders and service personnel are included in all bars at no additional fee.

✶ Bar Prices ✶

House Well Selections	\$10.50
Premium Selections	\$11.00
Super Premium Selections	\$11.50
Top Shelf Selections	\$12.00 - \$12.50
Two Liquor Selections	\$11.50 - \$13.50
House Wine Selections by the Glass	\$10.50 - \$11.50

✶ Beer Selections ✶

Budweiser	\$6.50	Bud Light	\$6.50
Coors light	\$6.50	Miller Lite	\$6.50
Corona	\$7.50	Sam Adams Lager	\$7.50
Blue Moon Belgian White Ale... ..	\$7.50	Kaliber (non alcoholic)	\$7.00
Poland Springs Bottled Water (16.9 oz.)		\$3.50	
Fruit Juices & Sodas (12 oz.)		\$4.00	

✶ Champagnes, Wines, and Sparkling Wines (750 ml) ✶

May we suggest for the Cocktail Hour and the "Toast":

Cook's Imperial Extra Dry Champagne (California)	\$32.00	Cook's Imperial Spumante (California)	\$32.00
Moet & Chandon Imperial (France)	\$62.00	Martini & Rossi Asti Spumanti (Italy)	\$36.50
Dom Perignon (France)	shall be priced on request	Korbel Natural (California)	\$37.50

✶ White Wines ✶

Jacob's Creek (Chardonnay)	\$31.00	Beringer's Founders Estates (Chardonnay)	\$34.50	Kendall Jackson (Chardonnay)	\$36.50
Mezzacorona (Pinot Grigio)	\$32.00	Hogue (Sauvignon Blanc)	\$33.00	Frisk (Reisling) (Australia)	\$33.00
Casala Garcia (Vinho Verde) (Portuguese)	\$26.50	Pighin (Pinot Grigio)	\$36.50		

✶ Red Wines ✶

R. Mondavi Woodbridge (Cabernet Sauvignon)	\$31.00	Jekel (Cabernet Sauvignon)	\$34.50	Clos du Bois (Cabernet Sauvignon)	\$38.50
Yellow Tail "The Reserves" (Shiraz)	\$34.50	Greg Norman (Shiraz)	\$36.50	Redtree (Pinot Noir)	\$33.00
Clos du Bois (Pinot Noir)	\$38.50	Beringer's Founder's Estates (Merlot)	\$34.50	R. Mondavi Private Selection (Merlot)	\$35.50
Ravenswood (Merlot)	\$34.50	Beringer's (White Zinfandel)	\$30.00	Dao Red (Portuguese)	\$26.50

✶ Non Alcohol Beverages ✶

Cranberry Spritzer (1 liter)	\$17.75	Martinelli's Sparkling Cider (750 ml)	\$26.50	Soda (1 liter)	\$16.50
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✶ Open Juice and Soda Bar ✶

\$15.50 per person (five hour maximum)

✶ Champagne Punch ✶

\$149.00 per gallon (serves 30 - 4 oz glasses)

Special order wines may also be available on request.

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

Wedding and Banquet Booking Information

A "Facilities Rental Fee" is charged for the *"Exclusive"* use of the *Independence Harbor* Estate

Saturday Night events from **April** throughout **November** \$950.00

Friday and Sunday Night Events from **May** through **October** \$650.00

Saturday and Sunday Daytime events from **May** through **October** \$475.00

The "Facilities Rental Fee" is **free** for all **April** and **November** events (excluding Saturday Nights)

The "Facilities Rental Fee" is **free** for all events from **December** through **March**

The "Facilities Rental Fee" is **free** for all Monday through Thursday Events (*Excluding Holidays and Holiday Eves*)

Holiday Eve Parties are Priced as Saturday Nights

Minimum Guarantees

Independence Harbor accommodates gatherings of 100 to 250 persons. Minimum guarantees are required to reserve the facilities:

DAY OF WEEK	JAN 1 - APRIL 30	MAY 1 - OCT 31	NOV 1 - DEC 31
Thursdays	100	100	100
Fridays	100	125	100
Saturday Daytimes	100	100	100
Saturday Nights	150	150	150
Sunday Brunch Wedding	100	100	100
Sundays	100	125	100
Monday Holidays	100	125	100

Event Hours

Specific arrival and departure times are designated for each event to insure complete privacy for each event, as well as to insure the complete readiness of the facilities:

DAY OF WEEK	JAN 1 - MAR 31	APRIL 1 - DEC 31
Thursdays	Any 5 ½ Hours (Noon to Midnight)	Any 5 ½ Hours (Noon to Midnight)
Fridays	Any 5 ½ Hours (Noon to Midnight)	Any 5 ½ Hours (Noon to Midnight)
Saturday Daytimes	One event per day	11:00 AM to 4:30 PM
Saturday Nights	Any 5 ½ Hours (Noon to Midnight)	6:30 PM to Midnight
Sunday Brunch Wedding	10 am to 3 pm	10 AM to 3 PM
Sundays	Any 5 ½ Hours (11 AM to Midnight)	Any 5 ½ Hours (11 AM to Midnight)





Independence Harbor Wedding Ceremonies

*"A 20 Acre Private Estate, Unequalled in Beauty,
Reserved Exclusively for You"*

Since its inception in 1976, *Independence Harbor* has become...
*"One of Southern New England's Most Sought After Destinations
for Private Wedding Receptions and Garden Wedding Ceremonies".*

The Gazebo on the *Independence Harbor* south lawn, set amidst acres
of magnificent perennial gardens, creates a magical setting for a Garden Wedding Ceremony.

The majestic stone fireplace in the *Independence Harbor* dining room,
sets a warm and elegant stage for indoor ceremonies.



Independence Harbor

Private Wedding Receptions and Garden Wedding Ceremonies

Is conveniently situated just off Route 24 . . .

"Close to Boston and Providence but miles away from the ordinary."

From Taunton...

Take Route 24 South to Exit No. 11, Assonet, then right to Narrows Road.

From Fall River...

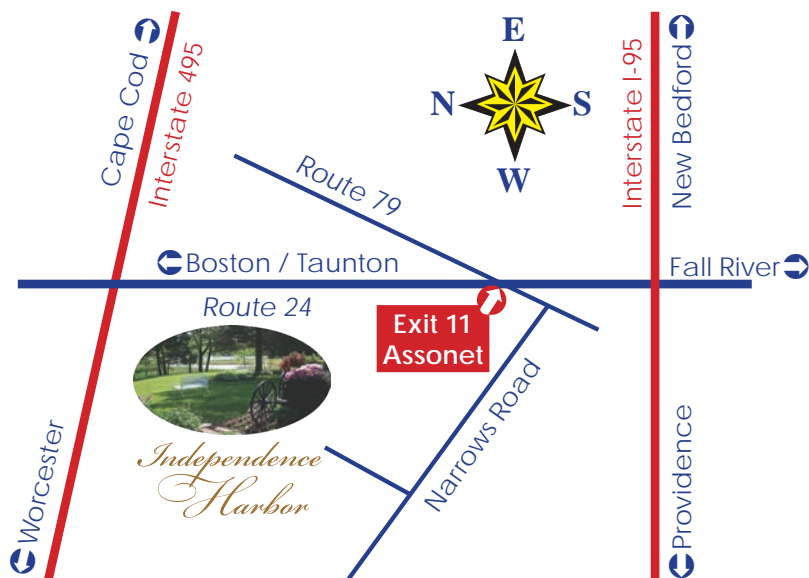
Take Route 24 North to Exit No. 11, Assonet, then left to Narrows Road.

From New Bedford...

Take Route 195 West, to Route 24 North, to Exit No. 11, Assonet, then left to Narrows Road.



45 Minutes South of Boston / 25 minutes East of Providence



10 Narrows Road, P.O. Box 118, Assonet, Massachusetts 02702 • Telephone: 508-644-2225 • Toll Free: 1-800-287-8300

Web Site: www.ihweddings.com • email: info@ihweddings.com