



*The Inn on  
Shipyards Park*

FUNCTION MENU



13 Water Street  
Mattapoisett, MA 02739  
508.758.4922  
[www.theinnonthepark.com](http://www.theinnonthepark.com)

# Guidelines & Policies

## FOOD & BEVERAGE

All food and beverage consumed must be provided by The Inn on Shipyard Park.  
Please note that any special dietary constraints (gluten allergy, vegan, etc.) will need to be addressed before the date of the event.  
We reserve the right not to serve anyone whose judgment we feel may be impaired due to drinking.  
No patron or guest will be permitted to enter or depart the premises with alcoholic beverages. (ie liquor favors)

## CAKES & DESSERTS

The Inn can recommend bakeries for custom designed specialty cakes for any celebration.  
The Inn is not responsible for the services provided from vendors.  
There is a \$1.00 per person cake cutting fee; \$2.00 per person for cakes two tiers or more.  
Outside desserts are not permitted without prior approval from management.

## DEPOSIT & PAYMENT

A non-refundable \$100 deposit is required to book any event and guarantees your date and time for the Blue Room.  
No date will be promised or held without the payment of said deposit.  
All deposits are applied to your final bill the day of the event.  
There is a room rental fee for the Blue Room that varies based on the season and day of the week.  
Please refer to the Room Rental page for rates and time limit information.  
All charges must be paid for in full following the conclusion of your event.  
The Inn on Shipyard Park accepts all major credit cards and cash for payment.  
Checks are not accepted without prior approval from management.  
**A Banquet Event Order must be signed, and only the signing party may make changes to this contract.**

## TAXES, GRATUITIES & ADMINISTRATIVE FEES

All charges are subject to a taxable 8% administrative fee, a 6.25% Massachusetts sales tax and an 18% service charge.

## MENU SELECTION & GUEST COUNT

There is a 25 guest minimum to hold an event. A \$500 food minimum for cocktail parties.  
All menu selections, including entrée selections if applicable, and final guest count are required two (2) weeks prior to your event.  
Charges will be based on this minimum guarantee you provide or the actual guest count, which ever is greater.

## LINENS

Our standard linens in the Blue Room include champagne table cloths on all tables, including any buffet set up, and navy blue napkins. Additional colors for table cloths or napkins may be ordered for an additional \$40.00 charge each.

## FLOWERS & DECORATIONS

You may supply your own flowers or decorations for your event.  
The Inn will not permit the affixing of anything to the walls or ceiling of the Blue Room.  
The Inn is able to provide casual candle lamps if you would like them for the tables.  
We reserve the right to refuse any inappropriate decorations.  
All decorations, flowers, and/or cakes may be delivered and set up on the day of the event, unless prior approval is granted from management.  
Guests are not permitted to use any decorations that include open flames.  
**Confetti and glitter are strictly prohibited due to clean up.**  
**Extensive and overly excessive cleanup, beyond what is typical for function use will be subject to a \$100 deep-clean fee.**

## AUDIO VISUAL & ELECTRICAL

The Inn will provide a projector screen and microphone at no charge. You will have to provide your own projector.  
There is a surround sound system that is compatible, through auxiliary or bluetooth, with most smartphones, ipads, ipods, etc.  
If you would like to make a custom playlist for your event.

## OTHER

The Inn assumes no responsibility for loss or damage to items left prior to, during, or following an event.  
Rental fees may apply due to size of party and choice of menu.  
There is a \$300 reception fee for all weddings held at The Inn, in addition to the room rental fee, due to the additional services required.  
This includes champagne table cloths, folded linen napkins, polished silverware, necessary china and glassware, day of wedding coordination and table numbers and guest place cards.  
Additional rental fees may apply based on your number of guests.  
All entrées are priced a la carte if you would like to schedule a tasting.  
There is also a \$300 fee for wedding ceremonies, in addition to the reception and room fees.

## PRIVATE RENTAL

Please contact management for more information on renting the entire Inn privately.  
This requires a different non-refundable deposit and site fee, and is only available during certain times of the year.

**\*\*Please acknowledge you have read and reviewed our guidelines & policies by signing your name below...\*\***

Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Lighter Buffets

\*Served for daytime events only\*  
all include fresh brewed regular | decaffeinated Jim's Organic coffee  
\*add bottomless non-alcoholic beverages - 2.50 per person\*

## COMPLETE BREAKFAST

chilled orange | cranberry juices  
assorted house baked goods  
bacon | sausage | breakfast potatoes  
scrambled eggs | fresh herbs  
country french toast | maple syrup  
*18 + tax & gratuities*

## BEST OF BRUNCH

assorted house baked goods | seasonal fruit salad  
scrambled eggs | fresh herbs  
stuffed french toast casserole | streusel topping | berry compote  
breakfast potatoes | bacon  
- choose one -  
ham | sausage  
- choose one -  
caesar | garden | field green  
- choose one -  
steak tips, mushroom gravy | chicken piccata, marsala or parmesan  
roasted vegetable penne | inn mac and cheese  
*22 + tax & gratuities*

## SHOWER CELEBRATION

assorted house baked pastries | scones  
stuffed french toast casserole | streusel topping | berry compote  
seasonal fruit salad  
spinach strawberry salad | balsamic vinaigrette  
pasta or potato salad  
- choose four finger sandwiches -  
ham, american, mustard aioli | roasted turkey, cranberry mayo | tuna salad rolls  
inn chicken salad | turkey, vermont cheddar, apple  
*24 + tax & gratuities*

## LIGHT LUNCH

fresh baked rolls | kettle potato chips | fresh baked cookies  
- choose one salad -  
garden | caesar | red bliss potato | pesto pasta  
- choose two wraps -  
ham, american, mustard aioli | roasted turkey, cranberry mayo  
hummus, roasted vegetables | roast beef cheddar boursin  
- choose one roll -  
inn chicken salad | tuna salad | seafood salad  
*21 + tax & gratuities*

## THE INN LUNCH

fresh baked rolls | fresh seasonal fruit  
chocolate chip cookies | oatmeal raisin cookies  
- choose one salad -  
garden | caesar | red bliss potato | pesto pasta  
- choose one wrap -  
turkey, vermont cheddar, apple | roast beef, cheddar, boursin  
hummus, roasted vegetables | ham, american, mustard aioli  
- choose one roll -  
inn chicken salad | tuna salad | ham salad | seafood salad  
- choose two entrees -  
chicken broccoli ziti | baked haddock  
steak tips, mushroom gravy | cacoila, rice  
*26 + tax & gratuities*



# Buffets

\*Served for both daytime and evening events\*

\*add bottomless non-alcoholic beverages - 2.50 per person\*

all include fresh brewed regular | decaffeinated coffee | fresh baked rolls

## THE CLASSIC BUFFET

tomato basil soup

garden salad

- choose two entrées -

lasagna

chicken marsala | mushroom

haddock | lemon herb butter

- choose one vegetable -

green beans | roasted carrots

- choose one starch -

baked potato | jasmine rice

*23 + tax & gratuities*

## THE CONCORDIA BUFFET

clam chowder

garden salad

- choose two entrées -

herb roasted chicken breast

marinated steak tips

haddock | lemon herb butter

- choose one vegetable -

brocolini | grilled vegetables

- choose one starch -

twice baked potato | rice pilaf

*27 + tax & gratuities*

## THE WAVERLY BUFFET

tomato basil soup

garden salad

- choose two entrées -

herb roasted chicken breast

haddock | lemon herb butter

braised boneless short ribs

- choose one vegetable -

broccoli | buttered corn

- choose one starch -

mashed potato | wild rice pilaf

*25 + tax & gratuities*

## THE WANDERER BUFFET

clam chowder

garden salad

- choose two entrées -

baked stuffed chicken breast

roasted salmon

petite NY strip sirloin

- choose one vegetable -

asparagus | grilled vegetables

- choose one starch -

parmesan risotto | au gratin potatoes

*30 + tax & gratuities*

choose one dessert:

apple pie casserole | tiramisu | cannolis | seasonal bread pudding

mixed berry cobbler | cheesecake squares, fresh fruit topping

# Limited Menu

\*Served for both daytime and evening events\*  
all include fresh brewed regular | decaffeinated coffee | fresh baked rolls  
complimentary printed menus & place cards

## CHIEF'S FEAST

- choose one -

garden | caesar

- choose one -

sour cream and chive mashed | oven roasted red bliss | jasmine rice

- choose one -

green bean almondine | roasted asparagus

- choose two entrées -

Statler Chicken | herb roasted | pan jus

Haddock | lemon butter | herbed crumb

Tenderloin Medallions | beer dijon sauce

NY Strip Steak | garlic herb crust

*37 + tax & gratuities*

## CAPTAINS FEAST

artisan cheese and cracker platter

- choose one salad -

garden | caesar | spinach and nut

- choose one starch -

sour cream and chive mashed | twice baked potato | rice pilaf

- choose one -

green bean almondine | fresh vegetable succotash | grilled asparagus

- choose three entrées -

Haddock | chouriço stuffing | dill beurre blanc

Prime Rib | horseradish cream | garlic herb crust

Salmon | pistachio crusted

Chicken | goat cheese | spinach stuffing | panko crust | roasted red pepper emulsion

Mahi Mahi | lemon-ginger glaze

*42 + tax & gratuities*



## ADMIRALS FEAST

artisanal cheese and cracker platter  
crisp vegetable crudité

- choose one passed hors d'oeuvres -

sesame or coconut chicken | stuffed mushrooms | mini crab cakes

- choose one -

new england clam chowder | soup of the moment

- choose one salad -

garden | caesar | spinach and nut

- choose one starch -

sour cream and chive mashed | twice baked potato | rice pilaf | vegetable risotto

- choose one -

green bean almondine | vegetable succotash | grilled asparagus | broccoli rabe

- choose three entrées -

Mahi Mahi | lemon-ginger glaze

Braised Short Rib | brown gravy

Stuffed Scallop and Shrimp Casserole | chouriço stuffing

Filet Mignon | bacon | wild mushroom demi glaze

Haddock | lobster beurre blanc

Stuffed Pork Tenderloin | cranberry | apple | apple cider gastrique

Surf & Turf | petite filet | red wine demi glaze | lobster tail | lemon herb butter

*50 + tax & gratuities*

## VEGETARIAN OPTIONS

Butternut Squash Ravioli | sage cream sauce

Vegetable Succotash | rice

Eggplant Parmesan | spaghetti squash

# Enhancements

(in addition to any buffet package)

## WRAPS

turkey, swiss, dijon | roast beef, cheddar, boursin  
hummus, roasted vegetable | ham, american, mustard aioli  
turkey, apple, vermont cheddar  
small 65 large 85

## ROLLS

chicken salad | tuna salad | ham salad | seafood salad  
two dozen 40

## ENTRÉES

lasagna - meat or vegetable | chicken broccoli penne | inn mac and cheese  
half pan 45 full pan 85

## SOUPS

new england clam chowder | soup of the moment  
crook 70

## SALADS

classic caesar: romaine | parmesan | garlic crouton  
garden: carrot | tomato | cucumber | red onion | tender field greens  
couscous: arugula | black olive | cherry tomato | cucumber | feta | red peppers | red onion  
spinach: goat cheese | nuts | apples | raisins  
small 25

## SIDES

roasted root vegetables | sautéed seasonal vegetables | green bean almondine  
buttered corn | long grain & wild rice pilaf | sour cream & chive mashed  
garlic parmesan risotto | herb roasted red bliss potatoes | rosemary parmesan fries  
half pan 25

## DESSERTS

apple crisp casserole | carrot cake, cream cheese frosting  
mixed berry cobbler | cheesecake squares, fresh fruit topping  
half pan 30 full pan 50

triple chocolate brownies | chocolate chip & oatmeal raisin cookies  
per dozen 25





# Hors D'oeuvres

{passed or stationary}

## LOCAL OYSTERS

horseradish cocktail sauce  
champagne mignonette  
*dozen 22 two dozen 41*

## LOCAL LITTLENECKS

horseradish cocktail sauce  
champagne mignonette  
*dozen 19 two dozen 35*

## JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce  
*dozen 35 two dozen 67*

## BACON WRAPPED SCALLOP

fresh sea scallop | bacon  
*twenty five pieces 75*

## MINI CRAB CAKE

red pepper aioli  
*twenty five pieces 56*

## SIRLOIN BLUE CHEESE CROSTINI

shaved sirloin | caramelized onion  
great hill blue cheese  
*twenty five pieces 56*

## COCONUT SHRIMP

asian chili dipping sauce  
*twenty five pieces 75*

## VEGETABLE SPRING ROLLS

vegetable  
*twenty five pieces 43*

## EGG ROLLS

steak and cheese or buffalo chicken  
*twenty five pieces 65*

## MAC & CHEESE BITES

*twenty five pieces 50*

## MINI QUESADILLAS

choice of ground beef, chicken or pork  
pico de gallo | chipotle aioli  
cheddar | flour tortilla  
*twenty five pieces 40*

## CHICKEN SKEWERS

sesame or coconut crusted  
*twenty five pieces 50*

## STUFFED MUSHROOM CAPS

vegetarian stuffing  
*twenty five pieces 38*

## SPANAKOPITA

spinach | feta | phyllo  
*twenty five pieces 45*

## RASPBERRY & BRIE TARTS

raspberry | brie | phyllo  
*twenty five pieces 48*

## SLIDERS

classic cheeseburger | lettuce | tomato  
pickle | mustard | ketchup  
or  
pulled pork | house made slaw  
*twenty five pieces 75*

# Platters

*small serves 25 - 35 | large serves 40 - 50*

## ARTISANAL CHEESE & FRUITS

chef's selection of international cheese | cracker assortment  
fresh grapes | berries | seasonal garnishes  
**per person 3.25**

## CRISP VEGETABLE CRUDITÉ

fresh seasonal vegetables | blue cheese or ranch dipping sauce  
**per person 3**

## CHARCUTERIE BOARD

chef's selection of cured Italian meats  
accompanied by international cheeses | jams | mustards | fruit | nuts  
**small 50 | large 95**

## FRESH FRUIT

fruit of the season  
**small 95 large 135**

## BRUSCHETTA

grilled house bread | plum tomato | basil | mozzarella  
**small 60 large 85**

## MEDITERRANEAN DISPLAY

hummus | tabouleh | couscous | tzatziki | olives | grape tomato | feta | pita  
**small 90 | large 135**

## PAN PIZZA

cheese or assorted toppings (up to three)  
onion | pepper | mushroom | spinach | tomato | pepperoni | linguica | sausage  
**small 50 | 70 - large 70 | 105**

## ROASTED VEGETABLE PLATTER

seasonal roasted vegetables  
zucchini | squash | asparagus | eggplant | peppers  
**small 35 | large 65**

# Beverage Options

## NON - ALCOHOLIC

### JUICE BAR

cranberry | orange | apple  
*40.00*

### COFFEE STATION

fresh brewed Jim's Organic regular | decaffeinated coffee  
cream | milk | assorted sugars  
[assorted teas available by request]  
*unlimited 65.00*

## ALCOHOLIC

### OPEN BAR

includes beer, wine, and liquor for your entire event  
*charged based on consumption*

### ONE HOUR OPEN BAR

includes beer, wine, and liquor for the first hour of your event  
*charged based on consumption, cash bar to follow*

### OPEN BAR - BEER & WINE

includes draft and bottled beer, glasses of wine  
*charged based on consumption, liquor will be cash bar*

### BAR TAB

host may select a dollar amount that is allotted to beverage consumption  
*when bar tab limit is met, host can elect to increase the tab or  
guests will become responsible for any additional drink purchases individually*

### FIRST ROUND

guests first alcoholic beverage on you cash bar to follow

### CASH BAR

guests are responsible for their own alcoholic beverages

### CHAMPAGNE TOAST

3oz pour  
*per person - 3.00*

### MIMOSA OR SANGRIA STATION

1.5 gallon beverage dispenser with fresh fruit  
\*all guests must be over 21 years of age\*  
*serves 35 - 200.00*

# Room Rental Fees & Times

## Day Events

Weekday | 11:00 am - 4:00 pm

Weekend | 10:30 am - 3:30 pm

## Evening Events

5:00 pm - 10:00 pm

IN SEASON | MAY THROUGH OCTOBER

Weekday | Monday through Thursday

Day 150 Night 200

IN SEASON | MAY THROUGH OCTOBER

Weekend | Friday through Sunday

Day 175 Night 300

OFF SEASON | NOVEMBER THROUGH APRIL

Weekday | Monday through Thursday

Day 100 Night 150

OFF SEASON | NOVEMBER THROUGH APRIL

Weekend | Friday through Sunday

Day 150 Night 200

End times for room rentals are shown above,  
unless a different time is discussed with management prior to your event date.

Additional rental fees may apply.  
The Blue Room holds up to 50 guests with a buffet set up,  
and up to 65 guests for a plated event.

These numbers may vary depending on the event,  
as well as set up of the room.