

Ivy Garden

Restaurant & Banquet Facility



272 Cowesett Ave. (Int. Rt.2 and Rt.3)

West Warwick, RI 02893

Tel: 401.821.0060 Fax: 401.822.5133

www.ivy-garden.com

2011

Banquet Guidelines

1. All dinners and liquors are subject to 18% service charge plus 7% Rhode Island sales tax and 1% RI Supplemental Food & Beverage Tax. Tax exempted organizations must present a copy of the certificate (Prices are subject to change without notice.)
2. Final payment is due on the day before your banquet. Certified bank check or Cash. No personal checks will be accepted for final payments (We do accept VISA, MasterCard and Discover at 3% service charge / American Express at 5%).
3. Banquet daytime hours: 10:00 am - 4:00 pm
Band must play no later than 3:30 pm
Guest must depart by 4:00 pm
Evening hours: 6:00 pm - 11:00 pm (weekday)
6:00 pm - 12:30 am (weekend)
Sunday hours: 10:00 am - 4:00 pm
5:30 pm - 11:00 pm
4. We accept personal checks for deposits only. Deposits are non-refundable. Any functions booked one or more years in advance will require a 2nd deposit 6 months after initial deposit.
5. All banquets are set on round tables with seating capacities of 8-10 people per table. White tablecloths and your choice of colored napkins. All white table skirting.
6. If a bar is ordered, there will be a fee of \$75.00 for bar open and \$50.00 for cocktail service (for Valencia Room Only).
7. Confetti, glitter, rice, and duct tape are not allowed to be used for your decorations. If they are, there will be a \$100.00 charge added to your bill. Please inform your guests.
8. Specific rooms can be booked, however it is at the discretion of the Management to change the room should it be necessary. Room minimum will be imposed by the Banquet Coordinator or managers.
9. Please call our Banquet Coordinator four weeks before your function to set up a convenient time for your Banquet Contract. Guaranteed count is to be finalized 8 days prior to the function. Seating plans must be returned 48 hours in advance. The client is responsible for the guaranteed number of guests above and beyond the actual count. Clients may not drop the total of the guaranteed count 72 hours prior to the function.
10. Rhode Island law prohibits liquor brought onto or removed from the premises, including liquor nip favors.
11. All items such as favors, centerpieces, glasses, cookies, etc. can be delivered the day before your event. All deliveries for evening functions and receptions may not arrive before 5:00 pm. Please inform bakers, florists, entertainment and other vendors.
12. Ivy Garden will not be responsible for any lost items. For the Safety of our staff please check garments with coat room attendant. We cannot be responsible for garments not checked, accidentally stained, or left in coat room after function.
13. No food is to be taken home from the Buffets. Food & Drug Administration strictly prohibits due to safety concerns.
14. Please inform your band or DJ that the volume level is under the control of Ivy Garden Banquet Manager.

Deposit Requirements

Valencia Room : \$250.00	Valencia & Seville Rooms: \$600.00
Seville Room: \$350.00	Seville & Capri Rooms: \$800.00
Capri Room: \$450.00	All Rooms: \$1000.00

Seating Capacities

Valencia Room : 60	Valencia & Seville Rooms: 230*
Seville Room: 160*	Seville & Capri Rooms: 335*
Capri Room: 175*	All Rooms: 405*

* with some tables set on the dance floor

Cocktail Party

2 Hour Duration / Not Available on Saturday

\$10.95 per Person

Assorted Puff Hors D' oeuvres
 Baked Stuffed Mushrooms
 Scallops & Bacon
 Cheese, Cracker and Fresh Fruit Tray
 Fresh Vegetable Crudite

\$15.95 per Person

Crab Rangoon
 Dumplings
 Beef Teriyaki Skewer
 General Tso's Chicken Skewer
 Sushi Rolls Tray (California / Spicy Tuna)

Add Carving Station - \$50.00 Set-up Fee

Roast Turkey	\$5.00
Prime Rib	\$8.00
Roast Pork Loin	\$7.00
Baked Ham	\$4.00

Add Pasta Station - \$50.00 Set-up Fee

Penne Carbonara	\$2.00
Farfalle & Broccoli Aglio	\$2.00
Penne with Red Sauce	\$2.00
Tortellini with Pink Vodka Sauce	\$3.00

Add Chocolate Fountain - \$50.00 Set-up Fee

Fruit (4 oz.)	\$3.50
Candy (2 oz.)	\$2.00
White Chocolate	\$1.50
Dark Chocolate	\$1.00

Hors D'oeuvres

Served by our banquet staff / Orders are priced per 100 pc

+ Passed by the Staff

Assorted Pastry Puff Hors d'oeuvres	\$85.00
Baked Stuffed Mushrooms Caps	\$90.00
Sea Scallops Wrapped in Bacon	\$145.00
Fried Calamari (serves 50) with Sliced Pepper Rings	\$125.00
Chicken Tenders with Honey Dijon Sauce	\$100.00
Buffalo Chicken Tenders with Bleu Cheese	\$100.00
Chicken and Cheese Quesadillas	\$95.00
Cocktail Franks in Blankets	\$85.00
Fried Mozzarella Sticks	\$85.00
Beef Tenderloin Teriyaki Skewers	\$165.00

+ Set up on a Table

Fried / Steamed Dumplings (Shrimp, Beef, Vegetable)	\$90.00
California Roll	\$85.00
Spicy Tuna Roll	\$95.00
Tuna Maki (Tekka)	\$85.00
Sake Maki	\$85.00
Sushi Boat (Sushi & Roll)	
Small (50 pc)	\$85.00
Large (100 pc)	\$145.00
Assorted Bruschetta	\$90.00
Gourmet Pizza Slices	\$95.00
Fresh Vegetable Crudite Display	\$135.00
(half size at \$75.00)	
Cheese, Cracker and Fresh Fruit Display	\$195.00
(half size at \$110.00)	
Marinated Mushroom Tray - per table	\$2.50 pp
<i>With cottage cheese and crackers</i>	
Antipasto Display (serves 100)	\$215.00
(half size at \$120.00)	
<i>Includes marinated mushrooms, kalamata olives, prosciutto ham, stuffed cherry peppers, pepperoncini, sliced pepperoni, red roasted peppers, fresh mozzarella and provolone cheese, Genoa salami and hot capicola</i>	

Banquet Dinner Selections

-All Entrees are served with: Tossed Garden Salad / Choice of Italian Chicken Escarole Soup or Macaroni / Choice of Potato and Vegetable / Sliced Italian Bread and Butter / Coffee or tea

-A Maximum of Two Entree Choices and One Vegetarian Entree per Event.

Roasted Half Chicken	\$17.50
Roasted Chicken - Family Style	\$17.50
<i>With Yankee Style Pot Roast</i>	\$19.95
Baked Stuffed Boneless Breast of Chicken	\$18.95
<i>Stuffed with Seasoned Meat and Bread Stuffing or Wild Rice. Served with Chicken Gravy and Cranberry Sauce</i>	
Roast Turkey	\$19.95
<i>Sliced White and Dark Meat with Gravy, our Own Sausage and Bread Stuffing and Cranberry Sauce</i>	
New York Sirloin 12 oz	\$21.95
Roast Prime Rib Au jus	
<i>King Cut 16 oz</i>	\$26.95
<i>Queen Cut 12 oz</i>	\$21.95
Surf & Turf	\$27.95
<i>Queen Cut Prime Rib with 2 Baked Stuffed Jumbo Shrimp</i>	
Baked Stuffed Jumbo Shrimp (4)	\$20.95
<i>with Our Delicious Ritz Crabmeat Stuffing and Drawn Butter</i>	
Italian Dinner	\$20.95
<i>Antipasto, Chicken Escarole Soup, Macaroni, Roasted Half Chicken</i>	
Portuguese Dinner	\$23.95
<i>Salad, Portuguese Kale Soup, Marinated Beef with Chourico and Roasted Potato - Baked Fish Over Rice</i>	
Yankee Style Pot Roast	\$19.95
Chicken Cordon Bleu	\$19.95
<i>Stuffed with Imported Swiss Cheese and Virginia Ham</i>	
Boneless Breast of Chicken Marsala	\$17.50
<i>Served with a Mushroom Wine Sauce</i>	
Chicken Parmesan	\$16.50
<i>Served with Choice of Pasta or Potato and Vegetable</i>	
Oven Roasted Salmon Filet	\$17.95
Fresh Baked Boston Scrod	\$18.50
Baked Stuffed Sole with Shrimp Stuffing	\$17.95
Pasta Prima Vera (for the Vegetarian)	\$16.95
Eggplant Parmesan (for the Vegetarian)	\$16.95
Kids Chicken Tenders & Fries (under 10 only)	\$12.95

Course Selection

Salad Choice

Cesar Salad
House Salad
Antipasto Salad

Soup Choice

Chicken Escarole
Clam Chowder
Lobster Bisque

Pasta Choice

Penne with House Sauce
Fettucine Alfredo
Pasta Primavera,
Tomato Basil Cheese Tortellini
Cheese Ravioli with Marinara Sauce

Entree Choice

Boiled or Stuffed Lobster (1 1/4 lb - 1 1/2 lb)	\$39.95
Filet Mignon with Gorgonzola	\$29.95
Duck Breast A L' Orange	\$29.95
Leg of Lamb with Mint Jelly	\$34.95
Sirloin with Lobster-Crab Ravioli	\$29.95
Broiled Mako Shark	Market Price
Monkfish	Market Price
Suckling Pig	\$39.95
Cornish Game Hen	\$29.95

Dessert Choice

Signature Cakes & Pies (see Dessert Menu)
Ice Cream Slices

Accompaniments

Salads

Family Style Caesar Salad - \$2.50 pp

Individual Antipasto - \$3.00 pp

Soups

Family Style Chicken Escarole - \$2.00 pp

Pasta

Family Style Macaroni - \$2.00 pp

Potato Choices

Red Roasted

Roasted Garlic Red Mashed

Oven Roasted Small White - extra \$1.00 pp

Baked

Whipped

Rice Pilaf

Butter & Garlic Rice

Vegetable Choices

Buttered Green Beans

Green Beans Almondine

Italian Style Green Beans (Olive Oil, Garlic & Red Peppers)

Buttered Corn

Butternut Squash - extra \$1.50 pp

Pineapple Glazed Carrots

Buttered Baby Carrots

Riviera Mix (Green & Yellow Beans and Baby Carrots)

Dessert Selections

Nut Roll Ice Cream, Coffee Fudge Roll or Vanilla Ice Cream Slice - \$1.75 pp

-with Your Choice of: Chocolate or Strawberry Sauce

Italian Spumoni Ice Cream - \$2.50 pp

Chocolate Mousse - \$2.50 pp

Gourmet Miniature Pastries - \$3.50 pp

Assorted Cookie Tray - \$2.00 pp

Grande Buffet Selections

Served to guests for first round only

Our Standard \$15.95

Tossed Garden Salad
Meatballs in Italian Red Sauce
Roast Chicken
Penne with Broccoli in White Sauce
Red Roasted Potatoes
Choice of Hot Vegetable
Sliced Italian Bread and Butter
Coffee or Tea

Extended Buffet \$19.95

Tossed Garden Salad
Chicken Marsala
Stuffed Sole
Meatballs in Italian Red Sauce
Fried Dumpling
Garlic Butter Rice Pilaf
Choice of Hot Vegetable
Sliced Italian Bread and Butter
Coffee or Tea

Korean Selection \$18.95

Tossed Garden Salad
Beef Teriyaki
Garlic Chicken
Fried Dumpling
White Rice
Cucumber Kimchi
Jab Chae Noodle
Coffee or Tea

Prime Rib Buffet \$24.95

Relish Tray and Pickle
Sliced Prime Rib Au Jus
Baked Virginia Ham
Chicken Marsala
Cheese Tortellini
Cheddar Cheese Stuffed Potatoes
Garlic Butter Rice Pilaf
Choice of Hot Vegetable
Sliced Italian Bread and Butter
Coffee or Tea

Italian Selection \$22.95

Antipasto
Roast Chicken
Stuffed Sole
Meatballs in Italian Red Sauce
Cheese Tortellini
Sausage & Peppers
Choice of Hot Vegetable
Sliced Italian Bread and Butter
Coffee or Tea

Combination of Three Cuisines

Select from 'Build Your Own' Buffet
(See page 8)

'Build Your Own' Buffet

Minimum \$13.95 per Person / 40 people minimum

Breakfast Menu

Scrambled Eggs	\$2.00	Bagels - Plain or Raisin	\$1.75
Bacon, Ham or Sausage	\$2.50	<i>with Cream Cheese</i>	
Corned Beef Hash	\$2.50	Fruit Cup with Orange Slices	\$2.00
Home Fries	\$1.75	Fruit Bowl	\$2.50
Assorted Danish and Muffins	\$1.75	Belgian Waffles	\$2.25
English Muffins	\$1.25	Fruit Toppings	\$0.95
		Fruit Juice	\$1.50
		Coffee or Tea	\$1.50

Dinner Menu

Salad Rolls	\$3.50 pp	Choice of Potato	\$1.95
<i>choice of 2: Tuna, Chicken, Seafood or Ham</i>		Rotini Pasta Salad	\$1.95
Cold Cut Sandwiches	\$2.95 pp	Tossed Garden Salad	\$1.95
<i>choice of 2: Roast Beef, Turkey, Ham & Cheese</i>		Hot Vegetable	\$1.95
Roast Chicken	\$4.50	Sliced Italian Bread & Butter	\$0.95
Sliced Prime Rib Au Jus	\$8.95	Bulgogi	\$4.95
Chicken Marsala	\$3.95	Beef Teriyaki	\$6.50
Sausage, Peppers & Potatoes	\$2.95	Chicken Teriyaki	\$4.95
Lasagna	\$3.00	Garlic Chicken	\$5.00
Penne wih Broccoli	\$2.50	Sweet & Sour Pork	\$5.00
Tomato Basil Penne wih Creme	\$2.75	Sweet & Sour Beef	\$6.00
Macaroni	\$2.00	Seafood Fried Rice	\$3.95
Cheese Tortellini	\$2.95	California Roll (4 pc)	\$2.50
Baked Stuffed Jumbo Shells	\$2.50	Spicy Tuna (4 pc)	\$2.95
Jumbo Cheese Ravioli	\$2.50	Tuna Maki (4 pc)	\$2.50
Meatballs in Italian Red Sauce	\$2.75	Sake Maki (4 pc)	\$2.50
Baked Boston Scrod	\$5.95	Kimchi	\$1.50
Baked Stuffed Sole	\$4.75	White Rice	\$1.50
Butter & Garlic Rice	\$1.75	Cucumber Kimchi	\$1.50
Rice Pilaf	\$1.75	Ice Cream	\$1.75
Assorted Miniature Pastries	\$3.25		

'Sit Down' Breakfast

\$12.95

Fruit Cup with Orange Slices
Scrambled Eggs
Home Fries
Choice of 2: Bacon, Ham or Sausage
Choice of 2: Assorted Fresh Baked Muffins, Danish or Croissants
Coffee or Tea and Fruit Juice

Sports / School Banquets

*This menu is offered for Children's Functions only
Paper Napkins and Cups / Includes ONE pitcher of soda per table*

Number One Family Style \$9.95

Tossed Garden Salad
Macaroni
Meatballs in Italian Red Sauce
Sliced Italian Bread and Butter
Coffee Station and Ice Cream

Number Two Family Style \$11.95

Tossed Garden Salad
Roasted Chicken
Roasted Red Potatoes
Hot Vegetable
Sliced Italian Bread and Butter
Coffee Station and Ice Cream

Number Three Buffet \$13.95

Tossed Garden Salad
Meatballs in Italian Red Sauce
Roasted Chicken
Roasted Red Potatoes
Hot Vegetable
Sliced Italian Bread and Butter
Coffee Station and Ice Cream

Lunchon Menu

Available Monday through Friday 11:00 am to 4:00 pm

All Lunchons Include:

Choice of Tossed Salad or Italian Chicken Escarole Soup

Choice of Potato and Vegetable

Served with Rolls and Butter

Coffee, Tea, Decaf

Baked Stuffed Chicken	\$14.95
Fresh Baked Scrod	\$13.95
Jr. Baked Stuffed Shrimp (3)	\$14.95
Roast Turkey	\$12.95
Chicken Parmesan	\$12.95
Stuffed Sole	\$13.95
Jr. Prime Rib Au Jus (9 oz.)	\$15.95

Liquor Price List

Toasts

Chablis / Blush / Burgundy	\$2.00
Domestic Champagne	\$2.25
Asti Spumante	\$2.50
White Zinfandel	\$2.50
Sparkling White Grape Juice	\$2.00

Champagne & Wine (750 ml)

House Domestic	\$19.95
Ballatore Spumante	\$19.95
Martini & Rossi Asti Spumante	\$28.95

*Other Brands of Wine and Champagnes
available upon request*

Non-Alcoholic Beverages

Soda (pitcher)	\$8.00
Orange Juice (500 ml)	\$8.00
Milk (500 ml)	\$6.00

Cocktails \$80.00

*Gallon Quantities
(approx. 30-35 servings)*

Spiked Punch
Margarita
Screwdriver
Bloody Mary
Cape Codder

Plain Punch	\$50.00
Mimosa	\$60.00
Sangria (red / white)	\$70.00

*Fully stocked bar available
to your guests with today's
popular choices.



Directions to Ivy Garden

From Points South:

95N to Exit 8B, to Route 2N

After passing Cardi's Furniture proceed one (1) mile

Take a left onto Route 3 (Pep Boys will be on the corner)

We are 1/4 mile on the right

From Points North:

95S to Exit 8, to Route 2 (Quaker Lane)

Take a left onto Route 2N (Cardi's Furniture is on your left)

Proceed one (1) mile

Take a left onto Route 3 (Pep Boys will be on the corner)

We are 1/4 mile on the right