

VENUE 131

OUR VISION

For all of us, family gatherings around a table of great food create the most memorable occasions. Major milestones are a very important part of life & we are excited to share these moments with our customers & make them feel a part of our family. We have created Venue 131 to extend our love for family gatherings to your family.

VENUE131.COM

131 MENDON RD
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ABOUT VENUE 131

IS THERE A MINIMUM?

Yes! There are event minimums that apply when booking at Venue 131. We have food and beverage minimums that vary from day of week, timing and size of the event. To ensure the highest quality of service we also have certain staffing requirements based on the number of guests and style of service being requested. All associated event minimums are set forth in the Venue Reservation Agreement.

HOW DO I BOOK AN EVENT?

In order to book and secure your event, a Venue Reservation Agreement must be completed and signed by you and the corresponding initial payment must be paid. All bookings are made on a first come, first serve basis. Unless and until a Venue Reservation Agreement is executed and the initial payment called for in your Venue Reservation Agreement is paid, no event shall be deemed booked.

HOW LONG SHOULD I PLAN TO HOST MY EVENT?

A typical event runs on a time frame of three to four hours depending on the length of the meal and other factors such as business presentations and gift openings. Cocktail receptions typically are hosted for one hour prior to meal service or two to three hours with passed or stationary food events. Buffets are typically open for one hour. The times are flexible, and can be tailored to your specific needs.

WHAT ARE YOUR MENU OPTIONS?

We have developed several packages as a guide; however, all of our pre-packaged menus are customizable. Our sales team looks forward to discussing the perfect menu for your event.

CAN I BRING IN MY OWN DESSERTS?

We allow clients to bring in professionally baked cakes for their events. All other desserts must be purchased through us. Due to insurance and health code regulations, all food and beverage must be provided by Venue 131 or from a professional food service bakery.

DO YOU HAVE A CAKE-CUTTING FEE?

If you choose to bring in your own dessert, we will present, cut and plate your cake. There is a \$2 per person fee.

WHAT ARE YOUR LINENS?

Our standard linens are champagne table clothes and black napkins; these are included at no charge. Specialty linen is available with advanced order; please check with the sales office. (Special orders must be placed with the sales office at least two weeks prior to your event.)

WILL YOU ARRANGE OUR CENTERPIECES?

You can bring your own centerpieces or we are able for a fee to provide floral arrangements including centerpieces for your event and arrangements for presentation tables.

DO YOU HAVE AUDIO VISUAL EQUIPMENT ON SITE?

We have the following audio visual equipment available for rental:

- Wireless microphone
- USB tie in to an 80 inch flat-screen TV with stereo surround sound speakers
- iPod dock/speakers

CAN YOU RECOMMEND A DJ OR LIVE ENTERTAINMENT?

We have a list of approved vendors. The set-up of live entertainment reduces the capacity of the room. The sales office would be happy to work with you to determine the best solution for your event.

WHAT IF SOME OF MY GUESTS HAVE DIETARY RESTRICTIONS?

We take all food allergies very seriously, but we need to know in advance to avoid service delays. We offer a Chef's Vegetable Plate to guests who are vegan or vegetarian. This plate is also gluten free. We can arrange in advance another menu option that would accommodate your guests as well as satisfy other guests without dietary restrictions. We would ask for a detailed account of food allergies as well as a brief introduction of those guests and our room captain to be certain that all concerns are addressed in advance of service.

HOURS

BRUNCH

Weekends until 2pm

LUNCH

Daily until 3pm

BRUNCH BUFFET

Includes rolls & butter,
soft drinks, coffee, & tea

THE DIAMOND HILL

28 PER PERSON

FRESH FRUIT

CINNAMON ROLLS

SCRAMBLED EGGS

with chives and cheddar

BACON, SAUSAGE LINKS & SLICED HAM

HOMEFRIES

with caramelized onions

FRENCH TOAST

with maple syrup

TRADITIONAL SALAD

baby tomatoes, cucumbers and balsamic vinaigrette

STUFFED CHICKEN BREAST

stuffed with sage, prosciutto, fresh mozzarella cheese, marsala wine demi-glace

RICE PILAF

SEASONAL VEGETABLES

JUICE, COFFEE & TEA

assorted juices & soda, freshly brewed coffee, decaffeinated coffee & tea

ENHANCEMENTS

PANCAKES | 4

real maple syrup

ASSORTED COLD CEREAL | 4

milk

OATMEAL BAR | 4

steel-cut oatmeal with maple sugar, brown sugar,
dried cranberries and raisins

GREEK YOGURT BAR | 4

honey, fresh fruit & granola

HORS D'OEUVRES

PRICED PER 100 PIECES (UNLESS OTHERWISE NOTED)

We recommend 3-4 pieces per person for those who will be serving plated or buffet dinner. For those hosting a cocktail reception, we recommend 10-12 pieces per person.

**PASSED
COLD**

PRICED PER
100 PIECES

CAPRESE SKEWERS & CRUDITÉ CUPS | 125

BRUSCHETTA CROSTINI | 125

PITA CRISPS | 125
hummus, kalamata olives

FRESH FRUIT | 125

BEEF TENDERLOIN CROSTINI | 200
horseradish cream

**PASSED
HOT**

PRICED PER
100 PIECES

SPANAKOPITA | 300

Christine's homemade filling of fresh baby spinach and a blend of three cheeses wrapped in phyllo dough and baked

MAINE CRAB CAKES | 225

Old Bay aioli

CRISPY VEGETABLE SPRING ROLLS | 150

sweet chili sauce

SCALLOPS | 275

applewood smoked bacon

CHICKEN SKEWERS | 150

spicy Thai peanut sauce

CHEESEBURGER SLIDERS | 375

FRENCH FRY BAR | 150

BEEF SKEWERS | 225

fig jam

SWEET SAUSAGE STUFFED MUSHROOM CAPS | 175

JUMBO SHRIMP SKEWERS | 250

mango mojo

KEFTEDES | 225

Greek style meatballs

GRILLED LAMB CHOPS | 375

Greek style drizzled with lemon & oregano served with grilled tomatoes and a side of tzatziki sauce

SOUVLAKI SKEWERS | 200

red onion, green peppers, tzatziki sauce

CHICKEN BITES | 125

STATIONARY HORS D'OEUVRES

PRICED PER PERSON

SEASONAL VEGETABLE CRUDITÉ | 4

garden fresh display of vegetables served with creamy blue cheese and buttermilk ranch dressing

ARTISAN CHEESE BOARD | 6

Vermont cheddar, Swiss, and pepper jack cheeses with fresh grapes, nuts, and assorted crackers

VENUE 131 PIZZA BAR | 8

a selection of rustic grilled and traditional pizzas including margherita, pepperoni, eggplant Parmesan, four cheese with arugula and pesto chicken

FRUTTI DE MARE *(minimums apply, market price per piece)*

iced jumbo shrimp cocktail, native oysters, littlenecks and cracked crab claws with black pepper mignonette, cocktail sauce and lemon

PLATED LUNCH

Includes rolls & butter,
soft drinks, coffee, & tea

SELECT

1

- CHICKEN & VEGETABLE SOUP**
kale, chourico, potatoes, red kidney beans
- PORTUGUESE KALE SOUP**
kale, chourico, potatoes, red kidney beans
- TRADITIONAL**
baby tomatoes, cucumbers and balsamic vinaigrette
- CAESAR SALAD**
romaine hearts, herbed croutons and Parmesan cheese

SELECT

2

- BAKED SCROD | 30**
roasted seasonal vegetables, rice pilaf
- GRILLED SALMON | 32**
dill butter, roasted seasonal vegetables, roasted garlic mashed potatoes
- THREE CHEESE RAVIOLI | 26**
roasted seasonal vegetables in a marinara sauce
- HERB ROASTED CHICKEN | 28**
roasted seasonal vegetables, roasted garlic mashed potatoes
- ROAST SIRLOIN | 34**
gorgonzola cream sauce, roasted seasonal vegetables, roasted garlic
mashed potatoes

SELECT

1

- TIRAMISU**
espresso soaked cake, whipped mascarpone cream, cocoa
- NY STYLE CHEESECAKE**
marinated berries
- MINI CANNOLI**
filled with ricotta cheese, citrus zest, chocolate chips

LUNCHEON BUFFETS

*Includes rolls & butter,
soft drinks, coffee, & tea*

THE YANKEE

26 PER PERSON

- Choice of two wraps; roasted turkey, Italian, tuna salad or ham
- Pasta salad
- Choice of salad; garden, traditional or Caesar traditional or Caesar
- Cape Cod potato chips
- Fruit salad

LUNCH BUFFET

29 PER PERSON

PICK ONE SALAD (additional salad choice 3/person)

- Garden
- Traditional
- Caesar
- Alexandrias
- Greek
- Antipasto

PICK TWO SIDES (additional side choice 3/person)

- Seasonal vegetables
- Rice pilaf
- Roasted garlic mashed potatoes
- Baked penne
- Penne marinara
- Penne alfredo
- Penne vodka
- Penna with meat sauce

PICK TWO ENTREES (additional meal choice 5/person)

- Sirloin tips
- Chicken parmesan
- Eggplant parmesan
- Baked fish
- Chicken marsala
- Chicken picatta

PLATED DINNER

Includes rolls & butter,
soft drinks, coffee, & tea

SELECT

1

- CHICKEN & VEGETABLE SOUP**
- PORTUGUESE KALE SOUP**
kale, chourico, potatoes, red kidney beans
- CLAM CHOWDER**
minced clams, potatoes, pancetta, hearty cream broth

SELECT

1

- CAESAR SALAD**
romaine hearts, herbed croutons and Parmesan cheese
- CAPRESE SALAD**
beefsteak tomato, fresh mozzarella, cracked pepper, basil, EVOO
- ALEXANDRIA SALAD**
mesclun greens, candied walnuts, dried cranberries,
gorgonzola cheese, ginger honey vinaigrette

SELECT

2

- SEAFOOD CASSEROLE | 38**
roasted seasonal vegetables, rice pilaf
- STUFFED CHICKEN | 35**
roasted mashed potato with marsala wine demi-glace
- SIRLOIN TIPS | 39**
port wine demi-glace, roasted garlic mashed potatoes
- BAKED RIGATONI | 30**
bolognese red sauce, bechamel, mozzarella, Parmesan
served with roasted seasonal vegetables

SELECT

1

- TIRAMISU**
espresso soaked cake, whipped mascarpone cream, cocoa
- NY STYLE CHEESECAKE**
marinated berries
- QUEEN ROYALE**
pound cake, strawberries marinated in Grand Marnier

PLATED DINNER

*Includes rolls & butter,
soft drinks, coffee, & tea*

CHRISOULA'S FEAST

42 PER PERSON

1. AVELOGOMENO SOUP

a classic Greek broth made with egg yolks, lemon juice with and shredded chicken

2. HORIATIKI SALATA

Greek Village salad with cucumbers, tomatoes, onions and feta cheese, oregano drizzled with olive oil

3. SPANAKOPITA

homemade filling of fresh baby spinach and a blend of three cheeses wrapped in phyllo dough and baked

4. SELECT TWO ENTRÉES;

PASTICHO

sautéed ground beef in a light red sauce layered between pasta and topped with our homemade béchamel sauce

MOUSSAKA

sautéed ground beef layered in a light red sauce between eggplant and potatoes, topped with our homemade béchamel sauce

GREEK STUFFED PEPPERS

jumbo peppers stuffed with ground beef and mixture, then topped with your choice of feta or melted mozzarella cheese

5. BAKLAVA

flaky phyllo dough pastry with a mix of walnuts and almonds in a sweet homemade syrup with hints of cinnamon and clove

LAND & SEA

45 PER PERSON

1. CLAM CHOWDER

minced clams, potatoes, hearty cream broth

2. ARUGULA, ROASTED PEPPER & GOAT CHEESE SALAD

3. CRAB CAKE

lump crab, red pepper, onion, old bay aioli

4. SELECT TWO ENTRÉES;

SURF AND TURF

peppered sirloin and baked stuffed shrimp with whipped potatoes and baby vegetables

HERB ROASTED CHICKEN

root vegetable hash & garlic roasted potatoes

OVEN ROASTED SALMON

vegetable medley, garlic roasted new potatoes

5. CHOCOLATE CAKE

DINNER BUFFETS

Includes rolls & butter,
soft drinks, coffee, & tea

THE TRIO

39 PER PERSON

- Traditional or Caesar salad
- Sirloin tips
- Baked fish
- Chicken parmesan
- Baked penne pasta
- Seasonal vegetables

ALEX'S BUFFET

44 PER PERSON

- Couscous & roasted vegetable salad
- Traditional salad
- Herb roasted chicken
- Baked fish
- Roasted garlic mashed potatoes
- Seasonal vegetables
- Sirloin tips

DINNER BUFFET

48 PER PERSON

STATIONARY APPETIZERS (1 piece per person - choose 2)

- Sweet sausage stuffed mushrooms
- Spinach and artichoke dip
- Spanikopita
- Spring rolls with sweet chili dipping

PICK ONE SALAD (additional salad choice 3/person)

- Garden
- Traditional
- Caesar
- Alexandrias
- Greek
- Antipasto

PICK TWO SIDES (additional side choice 3/person)

- Seasonal vegetables
- Rice pilaf
- Roasted garlic mashed potatoes
- Baked penne
- Penne marinara
- Penne alfredo
- Penne vodka
- Penna with meat sauce
- Lemon roasted potatoes

PICK TWO ENTREES (additional meal choice 5/person)

- Sirloin tips
- Chicken parmesan
- Eggplant parmesan
- Baked fish
- Chicken marsala
- Chicken picatta
- Chicken francais
- Proscuitto mozz stuffed chicken
- Herb roasted chicken

DINNER ENHANCEMENTS

FAMILY STYLE ANTIPASTI

PRICED PER PERSON

Designed to greet your guests at the beginning of the meal, for sharing with a glass of wine, prior to the first course.

TRADITIONAL MEZZE PLATTER | 8

hummus, eggplant purée, garden cucumbers in tzatziki sauce, mixed olives and pita

TRADITIONAL ANTIPASTI | 8

imported Italian meats with sharp provolone, marinated mozzarella, gorgonzola with fig jam, balsamic onion marmalade and crostini

CARVING BOARD

PRICED PER 20 PEOPLE

WHOLE ROASTED TENDERLOIN OF BEEF | 350

LEG OF LAMB | MARKET PRICE

WHOLE ROASTED PRIME RIB | 250

WHOLE ROASTED PORK LOIN | 175

FENNEL AND ORANGE GLAZED SPIRAL HAM | 175

ROASTED TURKEY BREAST | 150

FAMILY FAVORITES

PRICED PER 20 PEOPLE

PASTICHO | 150 PER 20 PEOPLE

sautéed ground beef in a light red sauce layered between pasta and topped with our homemade béchamel sauce

GREEK STUFFED PEPPERS | 150 PER 20 PEOPLE

jumbo peppers stuffed with Christine's homemade ground beef and mixture, then topped with your choice of feta or melted mozzarella cheese

MOUSSAKA | 150 PER 20 PEOPLE

sautéed ground beef layered in a light red sauce between eggplant and potatoes, topped with our homemade béchamel sauce

DOLMADES | 150 PER 20 PEOPLE

a Greek Classic with seasoned ground beef and placed inside fresh grapes leaves then finished with an avgolemono sauce

AVGOLEMONO SOUP

5/PERSON

a classic Greek broth made with egg yolks, lemon juice with and shredded chicken

PORTUGUESE KALE SOUP

5/PERSON

kale, chourico, potatoes, red kidney beans

DESSERT OFFERINGS

PETITE DESSERTS

PRICED PER 50 PIECES

We recommend 2-3 pieces per person.

MINI CARROT CAKE | 80

cream cheese frosting & candied pecan crumble

CHOCOLATE CAKE | 80

BAKLAVA | 80

Christine's homemade flaky phyllo dough pastry with a mix of walnuts and almonds in a sweet homemade syrup with hints of cinnamon and clove

MINI CANNOLI | 80

filled with ricotta cheese, citrus zest, chocolate chips

TIRAMISU SPOONS | 50

espresso layer cake, mascarpone cream

ROYALE DESSERT | 80

pound cake, strawberries marinated in Grand Marnier

CHEESECAKE BITES | 80

DARK CHOCOLATE COVERED STRAWBERRIES | 100

FRESHLY BAKED COOKIES & BROWNIES | 100

PETITE DESSERT ASSORTMENT

6 PER PERSON

Select 5 pastries to be served as a stationary display

INDIVIDUAL DESSERTS

6 PER PERSON

NY STYLE CHEESECAKE

marinated berries

ROYALE DESSERT

pound cake, strawberries marinated in Grand Marnier

TIRAMISU

espresso soaked cake, whipped mascarpone cream, cocoa

CAKE ADDITIONS

PRICED PER PLATE

SWEET CREAM & FRESH BERRIES | 2.50

FRENCH VANILLA ICE CREAM | 1.50

ONE DARK CHOCOLATE COVERED STRAWBERRY | 2

BAR SERVICE

FIXED RATE PRICED PER GUEST, PER TIME PERIOD

Full set-up (beverages, fruits & mixers) is included. The hourly service is designed to assist you with your budget guidelines. The amount charged will be based on guaranteed attendance or the actual number of guests, whichever is greater.

FULL SERVICE

	HOUSE	PREMIUM
ONE HOUR FIXED RATE BAR	18	21
SECOND HOUR	8	9
EACH ADDITIONAL HOUR	7	8

BEER & WINE

	HOUSE	PREMIUM
ONE HOUR FIXED RATE BAR	12	14
SECOND HOUR	7	8
EACH ADDITIONAL HOUR	6	7

HOSTED & CASH PRICED PER DRINK

HOST BARS

Full setup (including fruit & mixers) is included. The amount charged will be based on the number of drinks consumed.

CASH BARS

Full setup (including fruit & mixers) is included. Guests purchase their own beverages. A \$75 bartender and set up fee will be assessed as an additional charge.

DRINKS

	HOUSE	PREMIUM
COCKTAILS	8	11
WINE	8	10
BEER	5 (DOMESTIC)	6 (IMPORT/MICROBREW)
SOFT DRINKS	2.75	

SIGNATURE DRINKS

SERVED BY THE PITCHER | SERVES 6

SANGRIA | 25
choice of red or white

MIMOSA | 29

MOJITO | 25

MARGARITA | 29
served on the rocks

SEASONAL | 28

Add unlimited mimosas or sangria to your event for only 10 / person!

WINE SELECTIONS

WHITE
Chardonnay
Aveleda
Angelini pinot grigio
Moscato
Oyster Bay sauvignon blanc
Blu Field riesling
Champagne

RED
Blackstone merlot
J lohr cabernet
Malbec
Chianti
Murphy-Goode pinot noir

OUR SERVICES

OUR SERVICE

The dining services team at Venue 131 welcomes the opportunity to serve you. Our goal is to provide your guests with exceptional food, top-notch service and a pleasant atmosphere. Our professional coordinators and experienced staff will focus on the many details of your meeting or special event to ensure its success.

GUEST COUNT GUARANTEE POLICY

The guest count determines the minimum number of meals to be provided and charged to the group. All final guest counts are required fourteen (14) working days prior to the scheduled function. If no guarantee is provided, the original estimate or the actual number served, whichever is greater, will be the number for which you will be charged. Once a guest count guarantee is submitted, Venue 131 will prepare for that number of meals. No additional meals beyond the guest count will be prepared, except as expressly ordered and agreed to in advance.

BILLING

For social events:

A credit card authorization will be required for all events.

For corporate events:

A master account will be set up to cover the planned food and beverage functions and any other charges authorized by the meeting planner. Authorizations to sign to the master account must be specified on the signed contract. Group participants must settle charges to their individual accounts. All billing is due upon departure unless a master account has been established and direct billing form has been filled out and approved.

MISCELLANEOUS

- Prior approval is required to affix materials to the walls, floors or ceilings. In the event this is done without authorization, all damages will be assessed and charged to master account.
- No event materials or decor may be affixed to the walls, floors, windows or ceilings with nails, staples, tape or any other substance. In the event this is done without written authorization, all damages will be assessed and charged to master account.
- All events will require at least one bartender. If the cash bar or hosted bar option is selected, a \$75 bartender and set up fee will be assessed as an additional charge.
- Deposits will be made in accordance with your Venue Reservation Agreement. Total amount is due upon completion of your event. Upon request, extra staff will be charged at a rate of \$35 per server, per hour.
- Venue 131 does not assume responsibility for personal property left in the banquet space.
- Per the Rhode Island Department of Health, any food served buffet style or on a stationary display may not be taken off the premises for consumption due to the risk of food borne illness that can occur.

LIQUOR POLICY

Venue 131 reserves the right to refuse alcohol to any party in accordance with state laws. Proper ID is required. As a component of our responsible consumption policy, all flat rate bar service is limited to maximum of five hours, after which service may continue on a cash or consumption basis.

PRICING

There is a maximum of two entrées per event with the exception of any special dietary requirements; provided, however, that additional entrées may be added for an additional per person charge. Venue 131 adds a 20% administrative fee to all food and beverage and other services provided for all banquet events. The administrative fee is retained by Venue 131 and is not a tip, gratuity or service charge for service employees. An 8% Rhode Island state tax will be added to all food and beverage purchases. A 7% Rhode Island state sales tax will be added to all entertainment or audio visual rentals provided, if any. If a selection with a minimum number of guests is chosen for groups with less than that minimum, the minimum number still holds. For example, a group with 25 guests requesting a menu with a minimum of 50 guests will be charged for 50 guests. Enhancements or other offerings may be used to meet the necessary dollar minimums. Prices are subject to change.

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