



Independence Harbor

“Wedding and Event Venue”

2024

“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 Ample 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 Accents And Hand Carved Food Art Displays Decorate Each Specialty Food Station

Fresh Floral Accents 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

Complimentary Wedding Rehearsal

Independence Harbor's "All-Inclusive" Wedding Package

Includes Your Choice of One Appetizer Station for the Cocktail Hour

(pages 4 & 5)

Cheese and Cracker Station with Fresh Fruit Cheese and Cracker Station 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 Are Detailed in Independence Harbor's Wedding Packages Menu



and... Your Selection of Four Passed Appetizers Per Guest *(page 6)*

(For Patio and Dining Room Service During the Cocktail Hour)



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



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



and... Artisan Rolls with Whipped Butter



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

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 *(pages 9 & 16)*



and... Your Selection of One Dessert Option:

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

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

The "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 Stations at No Additional Fee

"All Inclusive" Package Pricing is Determined by Your Selection of Full Service, Buffet, or Food Stations Menu

(pages 7, 9, 14 & 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 Station

APPETIZER STATIONS

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

➤ Cheese and Cracker Station ➤

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

➤ Cheese and Cracker Station 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 Station ➤

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

➤ Cheese and Cracker Station Together with Fresh Crudités Station ➤

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

Cheese and Cracker Station with Shrimp Cocktail\$4.50 per person

*Cheddar Cheese, Swiss Cheese, Soft Spread Cheddar and Flavored Cheese
Garnished with Salami Rounds and Red and Green Grapes
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 \$1.95 per shrimp)
100 shrimp minimum required

Cold Seafood Appetizer StationMarket 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 Stations may be selected for Independence Harbor’s “All Inclusive” Wedding Package
Appetizer Stations 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 Stations



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*

» 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*

» 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*

» 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*

Each of the above Martini Bar Appetizer Stations 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

Server Passed Appetizers
All Independence Harbor Wedding Packages include your selection of Server Passed Appetizers
"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 & 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 halfshell with sauteed onion 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**

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 \$1.00 per appetizer

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

"All Inclusive" Full Service Dinners

<i>All Thursdays</i>			
Year Round			
<i>All Dates</i>	<i>Fridays and Sundays</i>	<i>Fridays and Sundays</i>	
January 1- April 14 <i>and</i> November 16 - December 30	April 15- May 14 <i>and</i> October 16- November 15	May 15- October 15	
<i>Saturdays (11 am - 4 pm)</i>	<i>Saturdays (11 am - 4 pm)</i>	<i>Saturday Nights</i>	<i>Saturday Nights</i>
April 15- May 14 <i>and</i> October 16- November 15	May 15- October 15	April 15- May 14 <i>and</i> October 16- November 15	May 15- October 15
<i>"A" DATES</i>	<i>"B" DATES</i>	<i>"C" DATES</i>	<i>"D" DATES</i>

1. Chicken Forestiere (Wild Rice Pilaf and Mushroom Stuffing)	\$51.50	\$57.00	\$63.50	\$76.50
2. Chicken Francais (Lemon & Caramelized Onions it Dry White Wine)	\$51.50	\$57.00	\$63.50	\$76.50
3. Chicken Piccata (Capers in a Lemon Wine Sauce)	\$51.50	\$57.00	\$63.50	\$76.50
4. Chicken Portuguese (Rainbow Peppers, Garlic & Dry White Wine)	\$51.50	\$57.00	\$63.50	\$76.50
5. Breast of Chicken Marsala (Mushrooms, and Marsala Wine)	\$51.50	\$57.00	\$63.50	\$76.50
6. Chicken Cordon Bleu, (Baked Ham & Swiss Cheese Stuffing)	\$51.50	\$57.00	\$63.50	\$76.50
7. Baked Filet of Scrod (with Lemon Butter & Seafood Stuffing)	\$52.50	\$58.00	\$64.50	\$78.00
8. Baked Filet of Sole (with Seafood Stuffing and Lobster Cream Sauce)	\$52.50	\$58.00	\$64.50	\$78.00
9. Roast Pork Loin (with Rosemary & Dijon Mustard Au Jus)	\$52.50	\$58.00	\$64.50	\$78.00
10. Roast Salmon with Mustard Horseradish Vinaigrette	\$54.50	\$61.50	\$67.00	\$80.00
11. Roast Prime Ribs of Beef (Au Jus)	\$57.00	\$63.50	\$70.50	\$83.00
12. Baked Stuffed Jumbo Shrimp (Seafood Dressing)	\$54.50	\$61.50	\$67.00	\$80.00
13. Herb Roasted Statler Chicken (with Chourico, Parmesan, and Cheddar Stuffing)	\$51.50	\$57.00	\$63.50	\$76.50
14. Roast Sirloin of Beef With Bordelaise Sauce	\$57.00	\$63.50	\$70.50	\$83.00
15. Herb Crusted Tenderloin of Beef with Red Wine Sauce	\$60.50	\$65.50	\$73.50	\$85.50
16. An Entree Duet of Roast Prime Ribs of Beef and Baked Stuffed Shrimp	\$60.50	\$65.50	\$73.50	\$85.50
17. An Entree Duet of Roast Sirloin of Beef and Baked Stuffed Shrimp	\$60.50	\$65.50	\$73.50	\$85.50
18. An Entree Duet of Herb Crusted Tenderloin of Beef and Baked Stuffed Shrimp	\$62.50	\$68.00	\$75.50	\$87.50

"A choice of two entrees is gladly accepted with the exceptions of Duet Entrees 16, 17 & 18.

The Selection of two entrees requires no additional fee.

The above entrees are served complete with:

Garlic Mashed Red Bliss Potatoes, Chefs Seasonal Vegetable Selection, Freshly Brewed Coffees and Teas Station.

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

"A" DATES: All Dates from January 2 thru April 14 and from November 16 thru December 30; All Saturday Daytimes (11 am - 4 pm) from April 15 thru May 14 and from October 16 thru November 15; All Thursdays from April 15 thru November 15

"B" DATES: All Friday and Sunday Dates from April 15 thru May 14 and from October 16 thru November 15; All Saturday daytimes (11 am - 4 pm) from May 15 thru October 15

"C" DATES: All Saturday Nights from April 15 thru May 14 and from October 16 thru November 15; All Fridays and Sundays from May 15 thru October 15

"D" DATES: All Saturday Nights from May 6 thru October15; ("Holiday and Holiday Eve Dates are Priced as Saturday Nights)

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 Station (page 10) or One Full Service Dessert Course (below)

— 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 Chocolate with Raspberry Sauce
Classic New York Cheesecake with Strawberry Sauce
Gourmet Carrot Cake with Cream Cheese Frosting
Southern 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

"A" Dates.....	\$52.50
"B" Dates.....	\$58.50
"C" Dates.....	\$64.50
"D" Dates.....	\$78.00

» 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

"A" Dates.....	\$54.50
"B" Dates.....	\$61.50
"C" Dates.....	\$67.50
"D" Dates.....	\$80.50

» 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

"A" Dates.....	\$58.50
"B" Dates.....	\$64.50
"C" Dates.....	\$72.50
"D" Dates.....	\$84.50

"A" DATES: All Dates from January 2 thru April 14 and from November 16 thru December 30; All Saturday Daytimes (11 am - 4 pm) from April 15 thru May 14 and from October 16 thru November 15; All Thursdays from April 15 thru November 15

"B" DATES: All Friday and Sunday Dates from April 15 thru May 14 and from October 16 thru November 15; All Saturday daytimes (11 am - 4 pm) from May 15 thru October 15

"C" DATES: All Saturday Nights from April 15 thru May 14 and from October 16 thru November 15; All Fridays and Sundays from May 15 thru October 15

"D" DATES: All Saturday Nights from May 6 thru October 15; ("Holiday and Holiday Eve Dates are Priced as Saturday Nights)

All Buffet Dinners are Served Complete with a Station of 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 Strawberry

*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*

❧ Gourmet Cookie and Dessert Bar Station ❧

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 Station **\$5.25** 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 Station "With Viennese Sweets Accompaniment" **\$8.50** 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*



**Each of the above dessert stations may be selected for Independence Harbor's
"All Inclusive" and "Brunch" Wedding Packages**

**Dessert Stations Indicating Additional Pricing May be Selected as a
Package Substitute at the noted price**

Your Wedding Cake may be sliced and arranged with all dessert stations at no additional fee.

After Dinner Snack Stations

After Dinner Snack Menu Served in Station\$7.50 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\$5.25 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\$7.75 per person



The Nacho Martini Bar\$5.25 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\$3.00 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 Intimate, Elegant and Affordable

“All Inclusive” Wedding Brunch Ceremony and Reception Package

“A Unique and Beautiful Wedding Celebration”

Saturday and Sunday Brunch Weddings may be scheduled from 11:00 am until 4:00 pm.

» Cheese and Cracker Station 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 Passed Appetizers per guest (page 6) «

(Patio and Dining Room Service)

» 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 Station”

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

Ice Cream Sundae and Mousse Bar (page 10)

Gourmet Cookie and Dessert Bar Station (page 10)

Hot Chocolate Station (page 10)

Your Wedding Cake May Be Sliced and Arranged With Each of the above Dessert Stations at No Additional Fee

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

Wedding Brunch Package: \$58.00 per person All Saturday and Sunday Daytimes

Saturdays and Sundays 11:00 am to 4:00 pm

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

Independence Harbor's

Fall & Winter Wedding “All Inclusive” Menu Supplement



"A" DATES	"B" DATES	"C" DATES	"D" DATES
<i>All Thursdays</i>	<i>Fridays and Sundays</i>	<i>Fridays and Sundays</i>	<i>Saturday Nights</i>
Year Round	April 15- May 14 <i>and</i> October 16- November 15	May 15- October 15	May 15- October 15
<i>All Dates</i>	<i>Saturdays (11 am - 4 pm)</i>	<i>Saturday Nights</i>	
January 1- April 14 <i>and</i> November 16- December 30	May 15- October 15	April 15- May 14 <i>and</i> October 16 - November 15	
<i>Saturdays (11 am - 4 pm)</i>			
April 15- May 14 <i>and</i> October 16- November 15			

Fall and Winter Full Service Dinners

<i>Maple and Pecan Encrusted Salmon</i>	\$54.50	\$61.50	\$67.00	\$80.00
<i>Roast Pork Loin With Sautéed Apples</i>	\$52.50	\$58.00	\$64.50	\$78.00
<i>Roast Prime Ribs of Beef</i>				
<i>With Thyme Demi Glace and Caramelized Onions</i>	\$57.00	\$63.50	\$70.50	\$83.50
<i>Roast Chicken Breasts With Apple Pecan Stuffing</i>	\$51.50	\$57.00	\$63.50	\$77.00
<i>Roast Chicken Breasts With Caramelized Onions and Fall Fruit</i>	\$51.50	\$57.00	\$63.50	\$77.00
<i>Roast Chicken Breasts</i>				
<i>With Cornbread and Cranberry Stuffing in Apple Cider Au Jus</i>	\$51.50	\$57.00	\$63.50	\$77.00
<i>Roast Pork Loin With Apple Cranberry Stuffing</i>	\$52.50	\$58.00	\$64.50	\$78.00

Fall and Winter Appetizers

<i>New England Clam Chowder Sips</i>	\$.90 per person
<i>Butternut Squash Soup Sips</i>	\$.90 per person
<i>Lobster Bisque Sips</i>	\$1.25 per person
<i>Creamy Tomato Soup Sips with Mini Grilled Cheese Bites</i>	\$1.25 per person

Fall and Winter Full Service Dinner Accompaniments

<i>Butternut Squash Bisque with Pumpnickel Croutons</i>	\$2.25 per person
<i>Butternut Squash and Sage Ravioli with Spiced Maple Sauce</i>	\$3.50 per person
<i>Pumpkin Soup with Chili Cran-Apple Relish</i>	\$2.25 per person

Fall and Winter Full Service Dinners May be Selected for the "All Inclusive" Wedding Package

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

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 "All Inclusive" Wedding Menu Supplement continued...

Fall & Winter Salads

<i>Crisp Apple, Toasted Nuts, Blue Cheese with Mixed Greens and Cranberry Vinaigrette.....</i>	<i>\$2.50 per person</i>
<i>Mixed Greens with Pecans, Goat Cheese, and Dried Cranberries in a White Balsamic Vinaigrette</i>	<i>\$3.75 per person</i>
<i>Spinach Salad with D'Anjou Pears, Cranberries, Red Onions and Toasted Hazelnuts in a Raspberry Vinaigrette</i>	<i>\$3.75 per person</i>
<i>Cranberry Pecan Salad with Baby Greens and Raspberry Dijon Vinaigrette</i>	<i>\$2.50 per person</i>

Fall & Winter Vegetables

<i>Curried Butternut Squash</i>	<i>\$1.50 per person</i>
<i>Maple Glazed Baby Carrots.....</i>	<i>\$1.50 per person</i>
<i>Roasted Acorn Squash with Maple Glaze and Pecans</i>	<i>\$2.50 per person</i>
<i>Roast Sweet Potato Gnocchi with Arugula and Hazelnuts.....</i>	<i>\$2.50 per person</i>
<i>Orange Pecan Candied Sweet Potatoes</i>	<i>\$2.50 per person</i>

Fall & Winter Desserts

<i>Apple Pie A' La Mode.....</i>	<i>\$3.25 per person</i>
<i>Pumpkin Cream Cannoli</i>	<i>\$3.50 per person</i>
<i>Warm Apple Cobbler with Vanilla Ice Cream.....</i>	<i>\$3.25 per person</i>
<i>Chocolate Brownies Smothered in Coffee Ice Cream</i>	<i>\$3.25 per person</i>
<i>Pumpkin Pecan Pie with Fresh Whipped Cream.....</i>	<i>\$3.25 per person</i>

Fall & Winter Beverages (Served Butler Style)

<i>Warm Apple Cider with Cinnamon Sticks</i>	<i>\$67.50 per gallon</i>
<i>Warm Apple Cider with Apple Brandy and Cinnamon</i>	<i>\$155.00 per gallon</i>
<i>Warm Apple Juice with Bacardi Lemon and a touch of Cinnamon.....</i>	<i>\$155.00 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 Selections. 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 Passed and Station Appetizer 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, New England 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 Ravioli 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 - \$60.50, "C" Dates - \$73.50, "D" Dates - \$83.50

"A" DATES: All Dates from Jan 2 thru April 14 and from November 16 thru December 30; All Saturday Daytimes (11 am-4 pm) from April 15 thru May 14 and from October 16 thru November 15; All Thursdays from April 15 thru November 15

"B" DATES: All Friday and Sunday Dates from April 15 thru May 14 and from October 16 thru November 15;
All Saturday daytimes (1 am-4 pm) from May 15 thru October 15;

"C" DATES: All Saturday Nights from April 15 thru May 14 and from October 16 thru November 15; All Fridays and Sundays from May 15 thru October 15

"D" DATES: All Saturday Nights from May 15 thru October 15
(All Holidays and Holiday Eve Dates are Priced as 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 \$21.00 per person ✂ A five hour open bar is estimated at \$45.00 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	\$11.00
Premium Selections	\$11.50
Super Premium Selections	\$12.00
Top Shelf Selections	\$12.50 - \$13.00
Two Liquor Selections	\$12.00 - \$14.50
House Wine Selections by the Glass	\$11.00 - \$12.00

✂ Beer Selections ✂

Budweiser.....	\$7.00	Bud Light.....	\$7.00
Coors light.....	\$7.00	Miller Lite.....	\$7.00
Corona	\$8.00	Vermont IPA.....	\$8.00
Blue Moon Belgian White Ale..	\$8.00	Non-alcoholic.....	\$7.50
Poland Springs Bottled Water (16.9 oz.)		\$3.75	
Fruit Juices & Sodas (12 oz.).....		\$4.25	

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

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

Cook's Imperial Extra Dry Champagne (California).....	\$33.50	Cook's Imperial Spumante (California)	\$33.50
Moet & Chandon Imperial (France)	\$65.00	Martini & Rossi Asti Spumanti (Italy).....	\$38.50
Dom Perignon (France).....	shall be priced on request	Korbel Natural (California).....	\$39.50

✂ White Wines ✂

Jacob's Creek (Chardonnay).....	\$32.50	Beringer's Founders Estates (Chardonnay).....	\$36.50	Kendall Jackson (Chardonnay).....	\$38.50
Mezzacorona (Pinot Grigio).....	\$33.50	Hogue (Sauvignon Blanc)	\$34.50	Frisk (Reisling) (Australia).....	\$34.50
Casala Garcia (Vinho Verde) (Portuguese).....	\$28.00	Pighin (Pinot Grigio).....	\$39.50		

✂ Red Wines ✂

R. Mondavi Woodbridge (Cabernet Sauvignon)	\$32.50	Sterling (Cabernet Sauvignon).....	\$36.50	Clos du Bois (Cabernet Sauvignon).....	\$40.50
Yellow Tail "The Reserves" (Shiraz).....	\$36.50	Greg Norman (Shiraz).....	\$38.50	Redtree (Pinot Noir)	\$34.50
Clos du Bois (Pinot Noir).....	\$40.50	Beringer's Founder's Estates (Merlot).....	\$36.50	R. Mondavi Private Selection (Merlot).....	\$37.50
Ravenswood (Merlot).....	\$36.50	Beringer's (White Zinfandel).....	\$31.50	Dao Red (Portuguese)	\$28.00

✂ Non Alcohol Beverages ✂

Cranberry Spritzer (1 liter).....	\$18.50	Martinelli's Sparkling Cider (750 ml).....	\$28.00	Soda (1 liter).....	\$17.50
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✂ Open Juice and Soda Bar ✂

\$16.50 per person (five hour maximum)

✂ Champagne Punch ✂

\$156.50 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

January 1-May 14 May 15-November 15
November 16-December 30

Saturday Night Events	\$500.00	\$1000.00
Friday and Sunday Night Events	\$375.00	\$750
Saturday and Sunday Daytime Events (11 AM-4 PM)	\$325.00	\$650
Thursday Events	Free	Free

Holidays and Holiday Eves are Priced as Saturday Nights

Minimum Guarantees

Independence Harbor accommodates gatherings of 100 to 250 persons. Minimum Food and Beverage Purchases are required for All Events and are Determined by Season, Date and Time of Day of the Event.

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 the Week	January 1-March 31 November 16-December 30	April 1-November 15
Thursdays	Any 5½ Hours (4 PM to Midnight)	Any 5½ Hours (4 PM to Midnight)
Fridays	Any 5½ Hours (4 PM to Midnight)	Any 5½ Hours (4 PM to Midnight)
Saturday Daytimes	One Event Per Day Any 5½ Hours (1 PM to Midnight)	11 AM to 4 PM
Saturday Nights	One Event Per Day Any 5½ Hours (1 PM to Midnight)	6:30 PM to Midnight
Sundays	Any 5½ Hours (1 PM to Midnight)	Any 5½ Hours (1 PM to Midnight)
Saturday and Sunday Brunch Weddings	11 AM - 4 PM	11 AM - 4 PM





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...

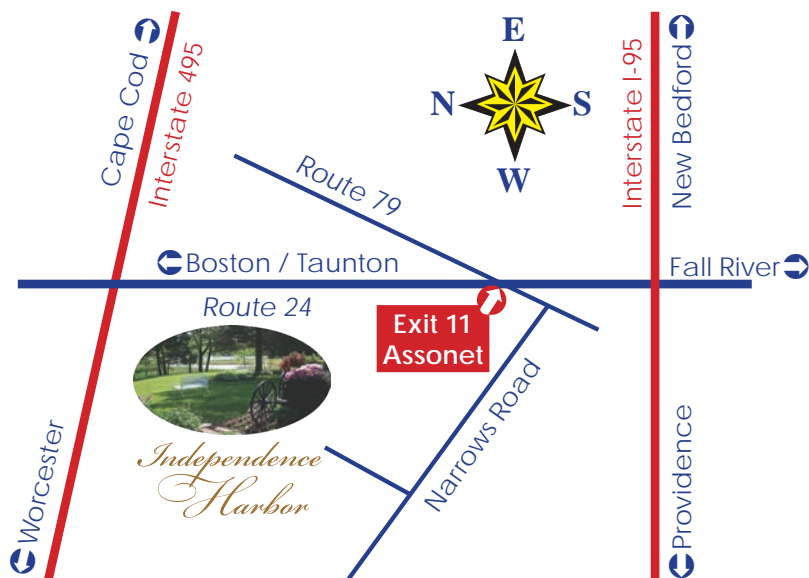
Take Route 24 North to Exit No. 11, Assonet, then left to Narrows Road.

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