

the FLYING BRIDGE

220 Scranton Avenue
Falmouth, Massachusetts 02540

Special Event Services, Procedures, Policies

At The Flying Bridge, your event is more than planned, it is designed. Every detail is the result of a decision made by you which assures that your event is precisely what you had expected from us. We hope that the following information regarding our services, procedures and policies will assist you in your decision making process. Someone is always available to answer any questions or concerns you may have.

Rehearsal Dinners / Private Parties

Private room facilities are available for formal dinners or for casual clambakes, barbecues, or buffets. Rooms for rehearsal dinners are available for any four hours. Additional hours may be purchased at the rate of \$500.00 per hour up to a total of six hours or midnight, whichever comes first.

Ceremony

Depending on the number of guests and time of season, we offer a waterfront, or covered deck for your wedding ceremony. Should your wedding ceremony be held on premise, we will assist you in the rehearsal. For all ceremonies a \$500.00 fee will be charged. The ceremony is included in the six hours.

Wedding Reception

There are numerous options for holding wedding receptions at The Flying Bridge.

<i>The hours for your event can be:</i>	• Friday	~ Any six hours until midnight
	• Saturday	~ 11 am - 5 pm <u>or</u> 6 pm - midnight
	• Sunday	~ Any six hours until midnight

Additional hours may be purchased at the rate of \$1500.00 per hour. All weddings end at midnight.

Additional Details Regarding Your Special Event

Linens

White linen along with a selection of colored overlays and napkins are available at no charge. We can assist you should you desire to rent specialty linen.

Flowers/Decorations

We will assist you in contacting local florists for your floral needs. We will also advise you regarding any decoration requirements and limitations.

Cakes

We have a baker who will design a wedding cake to your wishes. After the ceremonial cake cutting, we will finish cutting and serve the cake at no additional charge.

Entertainment

From our suggested list of services available to you are bands, piano players, disc jockeys, etc. Your entertainment must be at the Flying Bridge 1 hour prior to the event. Entertainment must end by 5:00 pm or midnight. The Flying Bridge management reserves the right to determine the appropriate sound level in consideration of not only your guests, but area residents.

Additional Details Regarding Your Special Event

Photographers/Videographers

In assuming the overall responsibility of your wedding day i.e.: ambiance, service of food and beverages, and comfort of your guests, we ask that the photographers/videographer consult with us regarding any particular request or setups you may have of them, so as not to disrupt the continuity of service or atmosphere we are providing you.

***Arrangements for the delivery and/or setup of flowers, bands, DJ's, etc. should be made with The Flying Bridge prior to the wedding.

Miscellaneous Information

- Open bars are based strictly upon consumption. A monetary limit may be used to end the open bar.
- Our tables are 60" rounds that seat 8 guests.
- Prices reflect food consumed on our premises, food not eaten from either buffets, stations or hors d'oeuvres displays cannot be taken from the premises, as it becomes a liability issue.
- Vegetarian or other dietary restrictions will be handled by our staff. Please let us know about any allergies.

Policy

Room Rentals

A room rental may be assessed pending facilities required. All room rentals are subject to a 7% MA tax.

Deposit

A non-refundable deposit of \$2000.00 must be made to secure the date you select for your wedding.

A non-refundable deposit of \$500.00 must be made to secure the date you select for your rehearsal dinner or other event.

Guarantee

A guaranteed number of guests attending is due 1 week prior to your event.

Pricing

Menu prices are subject to change without notice. All prices are subject to Massachusetts Meal Tax and 20% Administration Fee. The Administration Fee covers expenses for functions. All function waitstaff and bartenders are paid an hourly wage. The Administration Fee is not a gratuity.

Liquor Regulation

The Flying Bridge holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at anytime it seems necessary to comply with Massachusetts state laws.

Payment

100% of the estimated total function cost must be paid 30 DAYS prior to the function and payment in full any balance made the day of the function. PAYMENT MADE USING EITHER MC/VISA OR AMEX CREDIT CARDS will be subject to an additional 2% surcharge. A credit card will be kept on file for incidentals.

Security

The Flying Bridge shall not assume the responsibility for damage or loss of any merchandise or articles brought onto the property of, or inside the restaurant.

Hold Harmless

The Flying Bridge shall be excused and held harmless for the failure to perform any obligation hereunder when prevented from doing so by cause or causes beyond its control which shall include, but not be limited to, labor disputes, civil commotion, war, fire or other casualty, inability to obtain any material or services, an Act of God, or any serious maintenance problem which, in its sole discretion and judgment, will impair efforts to properly host such a function. In such cases, money on deposit will be refunded.



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Hors d'Oeuvres

Hors d'Oeuvres will be passed by our waitstaff. The following selections are quoted as 50 pieces per tray unless otherwise noted.

Cold Hors d'Oeuvres

- ♦ Jumbo Gulf Shrimp Cocktail..... \$225.00
- ♦ Clams on Half Shell..... \$200.00*
- ♦ Oysters on Half Shell \$225.00*
- ♦ Proscuitto & Melon..... \$150.00
- ♦ Proscuitto Crostini \$200.00
With Fig Jam & Blue Cheese
- ♦ Mini Lobster Rolls..... \$300.00
- ♦ Yellowfin Tuna Tartare Spoon..... \$200.00*
- ♦ Tomato Mozzarella Bacon Cups \$175.00
- ♦ Lobster Salad Spoon \$300.00
- ♦ Roasted Corn Black Bean Salsa Spoon \$150.00
- ♦ Crab Caper Salad in Phyllo Cup..... \$250.00
- ♦ Tenderloin of Beef Crostini \$250.00*
Oven Dried Grape Tomato, Boursin Cheese
- ♦ Mini Bacon Lettuce & Tomato \$175.00

*We are required by the Commonwealth of Massachusetts to inform our guests that ingestion of undercooked or raw foods may be harmful to your health.

Some examples are raw clams, oysters and rare meat.

If you have questions regarding the content of your meal, please ask your server.

Hot Hors d'Oeuvres

Hors d'Oeuvres will be passed by our waitstaff. The following selections are quoted as 50 pieces per tray unless otherwise noted.

- ♦ Boneless Teriyaki Chicken Tenders & Pineapple Skewers..... \$150.00
- ♦ Mushroom Caps Stuffed with Crabmeat \$175.00
- ♦ Mushroom Caps Stuffed with Spinach & Gorgonzola..... \$150.00
- ♦ Scallops Wrapped in Bacon \$200.00
- ♦ Vegetable Spring Rolls \$125.00
- ♦ Homemade Chicken Fingers..... \$175.00
- ♦ Broiled Lamb Chops..... \$250.00
- ♦ Coconut Battered Shrimp..... \$225.00
- ♦ Spanakopita..... \$150.00
- ♦ Chicken & Artichoke Skewer \$150.00
- ♦ Meatball Stuffed with Provolone, Mozzarella & \$150.00
Parmesan Cheese
- ♦ Lobster Mac & Cheese Fritters..... \$175.00
- ♦ Mac & Cheese Fritters..... \$150.00
- ♦ Roast Portabella Arancini \$150.00
- ♦ Mini Stuffed Quahog..... \$300.00
- ♦ Brie & Pear Purse \$175.00
- ♦ Monte Cristo with Maple Syrup \$150.00
- ♦ Mushrooms Stuffed with Sausage & Spinach \$150.00
with Hollandaise Sauce
- ♦ Fried Oysters with Garlic Aioli \$250.00
- ♦ Chicken & Waffle with Maple Syrup \$150.00

Hors d'Oeuvres Packages

Hors d'Oeuvres will be passed by our waitstaff.

Package 1

\$20.00 per person

*Cheese & Fruit
Vegetable Crudite with Dipping Sauce
Spanakopita
Chicken Fingers
Scallops Wrapped in Bacon
Mushrooms Stuffed with Crabmeat*

Package 2

\$22.00 per person

*Nacho Station
Chicken Fingers
Scallops Wrapped in Bacon
Mushrooms Stuffed with Spinach & Gorgonzola
Meatballs Stuffed with Provolone
Mozzarella & Parmesan*

Package 3

\$24.00 per person

*Cheese & Fruit
Lobster, Corn & Bacon Quesadilla
Mushrooms Stuffed with Crabmeat
BBQ Pulled Pork Tostada
Scallops Wrapped in Bacon
Beef Satay with Horseradish Aioli*

Package 4

\$26.00 per person

*Cheese & Fruit
Fried Oysters with Garlic Aioli
Mahi Lime Cilantro Taco
Tenderloin of Beef Crostini
Chicken & Artichoke Skewer
Scallops Wrapped in Bacon*

Package 5

\$26.00 per person

*Cheese & Fruit
Proscuitto & Melon
Tuna Tartare Spoon
Black Bean Corn Salsa Spoon
Chicken Fingers
Mac & Cheese Fritters*

Package 6

\$28.00 per person

*Cheese & Fruit
Vegetable Crudite
Scallops Wrapped in Bacon
Chicken Fingers
Lobster Salad Spoon
Mushroom Caps with Sausage & Spinach
Beef Satay with Garlic Aioli*

Package 7

\$32.00 per person

*Raw Bar
Cheese & Fruit
Tuna Tartare Spoon
Oyster Rockefeller
Stuffed Quahogs
Mini Steak Taco
Fried Chicken Sliders*

Station Presentations

Nacho Station

Tri color Chips, Salsa, Sour Cream, Guacomole, Olives, Jalapeno,
Shredded Lettuce & Green Onion

\$7.00 per person

Antipasto

A Deluxe selection of Cured Italian Meats, Cheeses, Grilled Vegetables & Gourmet Olives
Accompanied by Grilled Crostini & Bread Sticks

\$12.00 per person

International Cheese & Fruit Display

A Gourmet selection of Imported and Domestic hard & soft Cheese
Accompanied by Assorted Crackers & Garnished with Fresh Fruit

\$7.00 per person

Hummus & Tabbouleh with Toasted Pita Chips

Chickpeas pureed with Lemon juice, Garlic & Tahini
Cracked Bulger Wheat with Chopped Tomatoes, Onions, Parsley,
Mint, Olive Oil & Lemon juice

\$175.00 serves 75 guests

Artichoke & Spinach Dip

Spinach & Artichokes baked en Casserole with Parmesan Cheese
Accompanied by Sliced Baguettes & Crackers

\$8.00 per person

Baked Brie en Croute

A Wheel of Brie encased in Puff Pastry & served with an Apple & Cranberry Compote
Served with sliced baguettes & assorted crackers

Small serves 50 guests \$185.00 ~ Large serves 100 guests \$370.00

Pasta Station

Fresh Cheese Tortellini with Shrimp & Scallops in an Alfredo sauce
Penne Pasta with assorted Grilled Vegetables in Marinara sauce

\$14.00 per person ~ minimum of 50 guests

*Carving Station**

Prime Roast Sirloin*, Oven-roasted Turkey, Horseradish cream sauce,
Cranberry relish, Dijon mustard & fresh rolls

\$22.00 per person ~ minimum 50 guests



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Wedding and Function Dinner Menu

— Appetizers (Choice of one) —

Fruit Cup

Cantaloupe, honeydew, pineapple, watermelon and strawberry

French Onion Soup

Caramelized onions, slow simmered in dark beer, beef stock, with Swiss and Vermont cheddar cheeses

New England Clam Chowder

Our own blend of clams, potato, and light cream

Lobster Bisque..... ADD \$5.00

A blend of lobster stock, lobster meat, light cream, and sherry

Shrimp Cocktail..... ADD \$6.00

Four shrimp & cocktail sauce

Crabcake..... ADD \$9.00

Pan seared crabcake, spicy tomato remoulade

— Salads (Choice of one) —

House

Mixed field greens, pear tomato, cucumber, mushrooms, grated carrots, chef's vinaigrette

Caesar

Romaine, parmesan cheese, croutons and creamy Caesar dressing, finished with fresh shredded parmesan

Caprese..... ADD \$5.00

Vine ripened tomato, Buffalo mozzarella with olive oil and aged balsamic vinegar

Spinach..... ADD \$3.00

Fresh strawberries, candied pecans, goat cheese, and lemon vinaigrette

Wedge..... ADD \$5.00

Wedge of iceberg, bacon, sliced tomatoes and blue cheese dressing

— Poultry Entrees —

Chicken Raspberry..... \$43.00

Statler breast of chicken, raspberry demi glace with berry relish

Chicken Cordon Bleu..... \$43.00

Chicken stuffed with thinly sliced smoked ham and Swiss cheese encrusted in herb bread crumbs and Pommery mustard sauce

Chicken Homard..... \$52.00

Statler breast of chicken, roasted Maine lobster tail, lemon chive beurre blanc

Pan Seared Statler Breast of Chicken..... \$43.00

Mashed potatoes, vegetables, caramelized shallot sherry sauce

Chicken Nantucket..... \$49.00

Statler breast of chicken, pan seared (wild mushrooms demi glace), garnished with two shrimp and pea pods

Chicken Saltimbocca..... \$44.00

Pan seared statler breast of chicken, proscuitto, green beans, & mushroom marsala sauce

———— *Seafood Entrees* ————

<i>Seafood Sampler</i>	\$52.00
<i>Scrod, swordfish, sea scallops and shrimp baked slowly in white wine and lemon juice with a chardonnay butter sauce</i>	
<i>Baked Stuffed Jumbo Shrimp</i>	\$52.00
<i>Four shrimp stuffed with crabmeat stuffing served with a chardonnay butter sauce</i>	
<i>Baked Chatham Scrod</i>	\$46.00
<i>Encrusted with fresh herb crumbs, chives and tomato butter sauce</i>	
<i>Baked Stuffed 1½ lb Lobster</i>	\$70.00
<i>1½ lb. lobster stuffed with crabmeat, shrimp, and scallops baked and finished with fresh herb bread crumbs</i>	
<i>Roast Filet of Cod with Crab</i>	\$52.00
<i>Oven roasted filet of cod, crabmeat stuffing, fresh herb topping, lemon chive butter</i>	
<i>Salmon</i>	\$52.00
<i>Pan seared filet of salmon, lobster ravioli, baby squash, carrots, roasted red peppers chardonnay butter sauce, finished with basil oil</i>	
<i>Halibut</i>	\$62.00
<i>Pan seared ,purple potato mash, asparagus, baby carrots, watercress butter sauce (when available)</i>	

———— *Meat & Combo Entrees* ————

<i>New York Sirloin</i>	\$60.00*
<i>A grilled NY Sirloin, topped with roasted cipollini onion, sherried mushrooms, mashed potatoes</i>	
<i>Filet Mignon</i>	\$62.00*
<i>Roasted mushroom ragout, mashed potato, fresh asparagus, & carrots</i>	
<i>Prime Rib</i>	\$60.00*
<i>A slow roasted prime rib of beef, au jus, popover, baked potato, & broccoli</i>	
<i>Roast Loin of Pork</i>	\$45.00*
<i>Sundried cherry sauce, mashed potatoes</i>	
<i>Filet and Shrimp</i>	\$70.00*
<i>Two shrimp stuffed with crabmeat and a 6oz. Filet Mignon with wild mushroom ragout</i>	
<i>Filet and Lobster</i>	\$85.00*
<i>A half lobster stuffed with crabmeat, shrimp and scallops, bread crumbs, and a 6oz. filet mignon</i>	

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— Desserts —

- *Berries and Cream*
- *Cape Cod Mud Pie*
- *Selection of Ice Cream*
- *Sorbet*
- *Warm Apple Crisp with Whipped Cream*
- *Cheesecake with Berries*..... ADD \$2.00
- *Old Fashioned Strawberry Shortcake*..... ADD \$3.00
- *Hot Fudge Sundae*..... ADD \$5.00
- *Ice Cream Puff*..... ADD \$6.00
- *Crème Brulee with Fresh Berries*..... ADD \$6.00
- *Ice Cream Sundae Bar*..... ADD \$10.00
- *Dessert Table*..... ADD \$10.00
Cookies, brownies, dessert bar
- *Viennese Table*..... ADD \$16.00
A display of cakes, pies, tortes, mousse, & pastries
- *Chocolate Fountain*..... ADD \$14.00



Gold Reception

The Gold Reception is our most popular style reception. Its elegant and elaborate food stations continue to prove to be everyone's choice as the most pleasurable way for guests to mingle, select their favorite foods and thoroughly enjoy the affair. The reception begins as the guests arrive with all the stations open and our servers passing Hors d'Oeuvres. The numerous selections of delicious food stations are set with small plates and the appropriate silverware while attended by our chefs. We consider this an upscale cocktail party, allowing a variety of choices for you and your guests.

The Gold Reception is \$70.00 per person and includes:

Raw Bar & Chowder Station

Fresh oysters on the half shell, clams on the half shell, and jumbo shrimp and our famous New England clam chowder.

Pasta Station

A chef will create pasta dishes for your guests from the following ingredients; Five cheese tortellini, shrimp and scallops tossed with alfredo sauce, wild mushroom ravioli, baby spinach, fresh herbs, marinara sauce.

Carving Station

A carver will slice roast sirloin of beef, fresh turkey breast. Accompanying the carved items will be fresh baked rolls, mashed potatoes, and condiments.



Passed Hors d'Oeuvres

- ♦ *Mini Lobster Rolls*
- ♦ *Chicken Fingers*
- ♦ *Mini Stuffed Quahogs*
- ♦ *Mushroom Caps with Crabmeat*
- ♦ *Brie & Pear Purse*
- ♦ *Tomato Mozzarella Bacon Cups*
- ♦ *Meatballs stuffed with Provolone, Mozzarella and Parmesan*
- ♦ *Mini BLTs*
- ♦ *Coconut Shrimp*
- ♦ *Cucumbers with Hummus*
- ♦ *Vegetable Spring Rolls*
- ♦ *Scallops Wrapped In Bacon*
- ♦ *Lobster Mac & Cheese Fritters*

The Garde Manger Station

Our talented chefs will display stations to include an array of imported and domestic cheeses with fresh fruit. A crudite of seasonal vegetables with dipping sauces. Our Antipasto display will consist of an array of salads, artichoke hearts, tomato and cucumber, mushrooms and herbs, spinach salad with seasonal ingredients, tomato and mozzarella display and Caesar salad.

Sundae Bar

Vanilla & Chocolate Ice Cream, Strawberries, Pineapple, Sprinkles, Assorted Candy, Hot Fudge, Whipped Cream & Cherries.



Our Signature Viennese Table

A grand display of petit fours, cream puffs, mini éclairs, cakes, pies and tortes, fresh berries and cream, chocolate and white chocolate mousse, apple crisp

ADDITIONAL \$16.00 per person

Dessert Table

A delicious display of cookies, brownies and dessert bars

ADDITIONAL \$10.00 per person

Chocolate Fountain

Flowing Dark Belgium Chocolate with almond biscotti, cookies, brownies, marshmallows, pretzels, strawberries, pineapples, pears etc.

ADDITIONAL \$14.00 per person

Ice Cream Sundae Bar

With vanilla and chocolate ice cream, hot fudge, assorted toppings, and fresh whipped cream

ADDITIONAL \$10.00 per person



Specialty & Theme Buffets

New England Clambake

~ \$65.00 ~

New England Clam Chowder
Barbequed Chicken Breast
Steamed Native Clams
Steamed 1^{1/2} lb. Hardshell Lobster
Boiled Red Potatoes
Corn on the Cob
Cornbread
Mud Pie or Strawberry Shortcake

Gourmet Cookout

~ \$45.00 ~

New England Clam Chowder
Grilled Lemon Pepper Chicken Breast
Braised Pork Spareribs
Seafood Scampi
Corn on the Cob
Caesar Salad
Boiled Red Potatoes
Rolls and Butter
Mud Pie or Strawberry Shortcake

Down East Barbeque

~ \$32.00 ~

New England Clam Chowder
*Hamburgers, Hot Dogs
Barbequed Chicken Breast
Pasta Salad
Potato Salad
Caesar Salad
Corn on the Cob
Watermelon Slices
Mud Pie or Strawberry Shortcake

Cape Cod Buffet

~ \$48.00 ~

Caesar Salad
Fruit Display
Seafood Scampi
Grilled Chicken Breast with
Sundried Tomato Vinaigrette
*Marinated Grilled Steak Tips
Roasted Garlic Butter
Rice, Seasonal Vegetable
Mud Pie or Strawberry Shortcake

America's Cup

~ \$85.00 ~

New England Clam Chowder
Barbequed Chicken Breast
Steamed Native Clams
Steamed 1^{1/2} lb. Hardshell Lobster
*Grilled 10 oz. New York Sirloin Steak
Boiled Red Potatoes
Corn on the Cob
Cornbread
Mud Pie or Strawberry Shortcake

Harbor Buffet

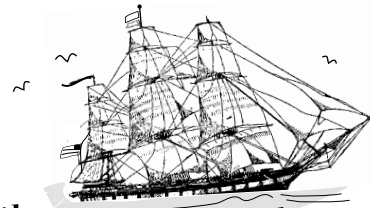
~ \$37.00 ~

New England Clam Chowder
Caesar Salad
Baked Scrod with
Tomato Chive Beurre Blanc
Chicken Marsala with Mushroom Ragout
Seasonal Vegetable
Rice
Mud Pie or Strawberry Shortcake

Seashore Buffet

~ \$40.00 ~

Caesar Salad
Fruit Display
Baked Scrod Tomato Chive Beurre Blanc
*Grilled Steak Tips with Roast Garlic Butter
Fresh Vegetable ~ Mashed Potato
Mud Pie or Strawberry Shortcake



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These buffets are not available for weddings.

Wedding Buffets

New England Clambake

~ \$65.00 ~

New England Clam Chowder
Grilled Barbequed Chicken Breast
Steamed Native Clams
Steamed 1^{1/2} lb. Hardshell Lobster
Boiled Red Potatoes
Corn on the Cob
Cornbread
Mud Pie or Strawberry Shortcake

America's Cup

~ \$85.00 ~

New England Clam Chowder
Grilled Barbequed Chicken Breast
Steamed Native Clams
Steamed 1^{1/2} lb. Hardshell Lobster
*Grilled 10 oz. New York Sirloin Steak
Boiled Red Potatoes
Corn on the Cob
Cornbread
Mud Pie or Strawberry Shortcake

Groom's Buffet

~ \$80.00 ~

Fruit Display
Caesar Salad
Spinach Salad
Grilled Marinated Vegetable Display
Breast of Chicken Roulade
stuffed with Wild Rice, Spinach and
Goat Cheese, Breaded in Panko Crumbs
Grilled Salmon with Papaya and Shrimp
*Carved Roast Sirloin of Beef
with Mushroom Sauce
Mashed Potato
Broccoli, Cauliflower and Carrots
Ice Cream Sundae Bar

Bride's Buffet

~ \$90.00 ~

Fruit Display
Caesar Salad
Spinach Salad
Tomato and Mozzarella Display
Grilled Swordfish Medallions, Mango
and Black Bean Salsa
Chicken Saltimbocca with
Proscuitto, Sage and Marsala
Demi Glace
*Carved Tenderloin of Beef
with Madeira Sauce
Mashed Potato
Broccoli, Cauliflower and Carrots
Ice Cream Sundae Bar

Couple's Buffet

~ \$115.00 ~

Shrimp Cocktail
Caesar Salad
Spinach Salad
Antipasto
Lobster Ravioli, Tomato Vodka Cream Sauce
Grilled Tuna, Leeks, Carrots and Peppers in a Citron Butter Sauce
Pan-Seared Chicken Breast with Asparagus, Tomato and a Port Demi-Glace
*Roast Sirloin of Beef with Bordelaise Sauce
Roasted Red Potatoes ~ Broccoli, Cauliflower and Carrots
Ice Cream Sundae Bar