



Weddings

PROVIDING EXCEPTIONAL FOOD & BEVERAGE SERVICE
FOR BRISTOL'S PREMIER WATERFRONT PAVILION

Email: events@dewolf Tavern.com ~ Phone: 401-254-2005 ext. 2106



Dear Guest,

Congratulations on your engagement and thank you for your interest in DeWolf Tavern and Bristol Harbor Inn for your wedding celebration. In addition to the ceremony and reception, we can assist with bridal showers, rehearsal dinners and post wedding brunches.

Our wedding package is customized to suit your needs, budget, and taste. Our experienced and award-winning Chef, Sai Viswanath, along with his trained culinary and events team understand the importance of managing every detail to make your day spectacular.

All private venue spaces here at DeWolf Tavern & Bristol Harbor Landing are owned by the adjacent Bristol Harbor Inn. A separate contract is required to secure the event space you choose, and this is done with Rachelle Appleton at the Newport Hotel Group. She can be reached at rappleton@newporthotelgroup.com or (401)-380-1921. Once your event space is secured, you will work directly with The DeWolf event staff to customize the menu and details. Our Food & Beverage minimum for the weekends are as follows: Friday & Sunday - \$20,000, Saturday - \$25,000.

The newly renovated Bristol Harbor Inn, located adjacent to the DeWolf Tavern, is an elegant boutique-style waterfront hotel offering spectacular views of Bristol Harbor and Narragansett Bay. Housed in a restored, historic building, formerly the Bank of Bristol (1797), their location offers guests a multitude of options from shopping, museums, art galleries, and both fine and unique dining choices.

For information on reserving a block of rooms, you can also speak with Rachelle Appleton at the contact info above. For individual reservations, please call 401-254-1444.

Come experience DeWolf Tavern's award-winning team and come stay with us on the waterfront. We are open for dining Monday through Thursday 11:30-10:00pm, Saturday 8:30am-10:00pm, and Sunday 8:30am-9pm!

We look forward to working with you in the planning of your special day!

Catering & Event Sales
DeWolf Tavern
401-254-2005 ext. 2106
Events@dewolf Tavern.com



Waterfront Pavilion Wedding Package

includes:

On-site coordinators who will help plan, execute, and facilitate your wedding.

Selection of passed hors d'oeuvres for the cocktail hour.

Champagne toast for all your guests

Salad course served with rolls and butter.

Choice of three entrée selections

Coffee and tea station

Chocolate dipped strawberry, sorbet or ice cream served with your wedding cake.

Floor-length white linens and dinner napkins

Complimentary food tasting for the wedding couple.

Ceremony setup

One hour scheduled ceremony rehearsal with our coordinator prior to your wedding.



Passed Hors d'oeuvre

(Select three included in the package)

VEGETARIAN

- Asian Crispy Vegetable Roll
Hot and Sweet Sauce
- Vegetable Samosa
Tamarind Chutney
- Bruschetta Crostini
- Watermelon Feta Skewer
Mint Chutney
- Truffle Parmesan Hand cut Fries
Spanakopita
Spinach and Feta Cheese wrapped in Filo.
- Fried Macaroni and Cheese Bites
Arrabiata Sauce
- Broccoli Cheddar Risotto Arancini
Tomato Ragu

POULTRY

- Curried Chicken Salad & Raisin Crostini
- Ginger Chicken Dumpling
Sesame Scallion Soy Sauce
- Skewered Thai Chili Chicken
- Buffalo Chicken Bite
Bleu Cheese
- Chicken Empanada
- Chicken Quesadilla Rollup
- Mini Chicken Gyro
Tzatziki Sauce

MEAT

- Mini Beef Wellington
- Thai Beef Sate
Sweet Peanut Chili Sauce
- Mini Reuben Sandwich
- Roast Beef Crostini
Horseradish Sour Cream
- Coca Cola Braised Short Rib
with Tater Tots and Bleu Cheese
- Prosciutto Wrapped Asparagus
with Parmesan, Balsamic Vinegar and Olive Oil
- Tandoori Baby Lambchop (+\$2)
Mint Chutney
- Mini Swedish Meatball
Cheese Fondue

SEAFOOD

- Classic Shrimp Cocktail (+\$2)
- Crab Croquette with Sirach Aioli
- Scallops wrapped in Bacon.
- New England Clam Chowder Shooter
with Mini Clam cakes
- Shrimp Pakora
Sweet Chili Chutney Sauce
- Mini Lobster Roll (+\$2)
Mango Aioli
- Mini Crabcake with Tartar Sauce

Each additional Hors d'oeuvres selection: add \$4 per piece.

Salad Course

(Please select one)

Mesclun Greens
Balsamic Vinaigrette

Caesar
Romaine Lettuce, Caesar Dressing, Parmesan

Insalata Caprese
*Vine-Ripened Tomatoes, Whole Basil Leaves & Fresh Mozzarella
Drizzled with Olive Oil and Balsamic Reduction*

Baby Arugula
with Red Onion, Bacon & Blood Orange Vinaigrette

Baby Spinach & Watermelon
with Feta, Olive & Honey Mustard Mint Vinaigrette

Chop House (+\$2)
Iceberg Lettuce, Bacon, Tomato, Bleu Cheese Dressing

Entrée Sides

STARCH

(Select one)

Basmati Rice

Mashed Potatoes

Oven Roasted Potatoes

Sweet Potatoes (Seasonal)

VEGETABLE

(Select one)

Seasonal Medley

(Sautéed Zucchini, Summer Squash Onions)

Roasted Green Beans

Roasted Asparagus (Seasonal)



Entrée's

(Please select up to three)

BEEF

Roasted Beef Tenderloin
Herb Butter, Bearnaise, or Red Wine Sauce

\$140

Filet Mignon (8 oz.)

Herb Butter

\$150

Beef Petite Filet (Teres Major)

Herb Butter

\$130

Surf and Turf

Petite Filet with two Baked Stuffed Shrimp

\$145

Roast Prime Rib of Beef

au jus

\$135

SEAFOOD

Baked Cod

Stuffed with Crabmeat, Lemon Thyme Sauce

\$130

Mediterranean Salmon

Tomatoes, Olives, and Capers

\$120

Broiled Swordfish

Lemon Caper Parsley Sauce

\$120

Seared Sea Scallops

Sage Brown Butter

\$130

Baked New England Cod

Lemon cornbread topping

\$120

POULTRY

Sautéed Chicken Breast Piccata

Lemon, Butter and Capers

\$120

Sautéed Chicken Breast

Mushroom Wine Marsala Sauce

\$120

Stuffed Chicken Breast Baked to Perfection

with Prosciutto & Cheddar Cheese

\$130

Chicken Parmesan

Marinara Sauce and Penne

\$125

Chicken Provencal

Tomato, Garlic, Olive, herbs de Provence

\$120

VEGETARIAN

Fettuccine Primavera

*with Spinach, Peas, Mushroom,
Sundried Tomato & Poblano Butter*

\$115

DeWolf Tavern Vegetarian Plate

*Cauliflower Manchurian, Braised Beans, Sauteed
Seasonal Vegetable, Cornbread Brussels Sprout Hash,
Rice, Naan, Mint Chutney, Tamarind Chutney,
Carrot Salad, Naan. (Available Vegan)*

\$125

Eggplant Parmesan

Marinara Sauce and Penne

\$125

All the above entrees served with choice of starch and vegetable.

Package prices subject to 24% administrative fees and 8% Rhode Island food and beverage tax

Wedding Package Enhancements

APPETIZER DISPLAYS

(Priced per guest)

MEDITERRANEAN

Chef's Selection of Olives, Grilled Vegetables, Hummus, Baba Ghanoush, Tabbouleh, Tzatziki Sauce, Cheeses, Breads & Zaatar Pita chips.

\$20

ANTIPASTO

Assorted Cured Meats, Imported Cheeses, Crackers, Tomato, Basil, and Mozzarella Salad
Marinated Artichokes Hearts and Mushrooms, Assortment of Olives

\$25

NAAN PIZZA

Bacon, Cheese, and Oven-Dried Tomato Mozzarella and Tomatoes with Fresh Basil, Truffle Oil, Parmesan, Arugula, & Aged Balsamic,
Smoked Salmon, Sour Cream, Capers

\$18

RAW BAR *

A Selection of fresh seafood:
Shrimp Cocktail, Littleneck Clams and Oysters on the Half Shell, Smoked Salmon, Crab & Lobster Spread with Crackers

\$30 (2 pieces of each)

With 1/2 Lobster Tail

\$15.00 per guest additional

CRUDITE

Garden Vegetable, Seasonal Fruit, Domestic Cheese, Dipping Sauce & Crackers

\$12

CHEESE

Chef's Selection of domestic & imported cheeses accompanied by crackers and fresh fruit garnish and Crudit .

\$18

DESSERTS

Our pastry Chef is happy to recommend seasonal dessert and tart selections.

Please ask your event coordinator for selection.

**Consuming raw or undercooked seafood, meats, poultry, and eggs may increase the risk of food borne illness.*

**Subject to market fluctuation*

Bar Selections

DeWolf Tavern bar packages are for four and one-half hours of service. An additional hour is available at \$10.00 per person with alcohol service concluding thirty minutes before the end of the event.

HARBOR BAR \$60 PP

WINE

House Pinot Grigio, House Sauvignon Blanc,
House Chardonnay,
House Pinot Noir, House Merlot, House
Cabernet, House Prosecco

BEER

Budweiser, Bud Light, Michelob Ultra, Corona
Sam Adams

SPIRITS

Smirnoff Vodka
Bombay Gin
Bacardi Rum
Jose Cuervo Tequila
Canadian Club Whiskey
Jim Beam Bourbon
Johnnie Walker Red Scotch
Hennessey Brandy

PAVILION BAR \$70 PP

WINE

House Pinot Grigio, House Sauvignon Blanc,
House Chardonnay
House Pinot Noir, House, Merlot, House
Cabernet, House Prosecco

BEER

Budweiser, Bud Light, Michelob Ultra, Corona,
Sam Adams, Heineken, Lagunitas IPA, High Noon

SPIRITS

Tito's Vodka
Tanqueray Gin
Captain Morgan's Spiced Rum
Patron Silver Tequila
Jack Daniels Whiskey
Dewars Scotch
Bulleit Bourbon
Germaine Robin Brandy
Hennessey

CORDIALS

Sambuca, Bailey's Irish Cream, Amaretto di
Saronno, Southern Comfort, Gran Marnier

EAST BAY BAR \$45 PP

WINE

House Pinot Grigio, House Sauvignon Blanc, House Chardonnay
House Pinot Noir, House, Merlot, House Cabernet, House Prosecco

BEER

Budweiser, Bud Light, Michelob Ultra, Corona, Sam Adams, High Noon

Late Night Snacks

**Must meet our 30-person minimum*

Nacho/Taco Bar

Your choice of Tortilla Chips or Taco Shells,
Salsa, Jalapeno Peppers, Guacamole, Olives,
Warm Cheese Sauce Add Beef Chili, or Roasted
Pulled Chicken
\$15

Slider Bar

Your choice of Beef, Chicken, or Vegetarian
Sliders served with a side of French Fries.

Beef \$6

Chicken \$5

Vegetarian \$5

- All pricing is based on per slider.

NAAN PIZZA

Bacon, Cheese, and Oven-Dried Tomato
Mozzarella and Tomatoes with Fresh Basil,
Truffle Oil, Parmesan, Arugula,
& Aged Balsamic,
Smoked Salmon, Sour Cream, Capers
\$18 per Pizza

All late-night menus can be customized.

Terms and Details

- π Prices are based on a five-hour reception with a half-hour ceremony. Overtime charges may apply for events lasting over five and a half hours.
- π All prices are subject to a 24% administrative fee and 8% Rhode Island food and beverage tax. The administrative fee does not represent a gratuity and applies toward the cost of planning, staffing, and executing your event.
- π All events may begin no earlier than the start time allocated in the agreement and conclude no later than the end time allocated in the agreement. Your guests are invited to the facility no longer than the contracted rental hours.
- π A member of the DeWolf Tavern event staff will be available five hours prior to the event to begin setup.
- π Since Bristol Harbor Inn and DeWolf Tavern are located within a residential area; amplified music is only permitted so as not to disturb our neighbors. Music may not exceed the decibel levels proscribed in the town of Bristol's noise ordinance. All music/entertainment must end by 11:00 pm.
- π All alcohol bars must close 30 minutes prior to the end of the event. All bars are closed by 10:30 pm with no exceptions.
- π All function activities must stay within the Bristol Harbor Inn event space. No alcohol is to be carried from Bristol Harbor Room to Waterfront Pavilion or vice versa by a guest or vendor.
- π DeWolf Tavern reserves the right to refuse alcohol service to anyone who appears to be intoxicated.
- π DeWolf Tavern is the exclusive catering service and will provide all food and bar service for all Bristol Harbor Inn and DeWolf Tavern event spaces except for the wedding cake, which must come from an approved and licensed baker.
- π Prices are subject to change and are guaranteed ninety days prior to the event date when a food and beverage agreement is signed.
- π DeWolf Tavern is not responsible for any lost or stolen items or property and is not responsible for storing and securing remaining property before, during or after the event. All personal belongings and event décor must be removed from the Pavilion one-half hour after event end unless other arrangements have been made with Bristol Harbor Inn management.
- π The use of confetti, birdseed, glitter, balloons, or similar materials is prohibited. Any cost of cleanup after the event will be charged to the renter.
- π Given the proximity to Narragansett Bay, children must always be supervised.