



MERRILL'S

ON THE WATERFRONT



2021 WEDDING MENU

36 HOMER'S WHARF, NEW BEDFORD, MASSACHUSETTS
508.997.7010 | EMAIL: INFO@LAFRANCEHOSPITALITY.COM

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MERRILL'S
ON THE WATERFRONT

OUR WEDDINGS

ALL WEDDINGS INCLUDE THE FOLLOWING:

PROFESSIONAL EVENT MANAGER FOR YOUR EVENT

SCENIC WATERFRONT GROUNDS FOR PHOTO OPPORTUNITIES

ONE BARTENDER PER 75 GUESTS

IVORY OR WHITE FLOOR LENGTH LINENS & NAPKINS

ON-SITE PARKING

ASSISTANCE WITH HOTEL ACCOMMODATIONS NEXT DOOR AT OUR
FAIRFIELD INN & SUITES BY MARRIOTT

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



MERRILL'S
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ALL-INCLUSIVE WEDDING PACKAGES

HOUSE CHAMPAGNE TOAST
FRUIT, CHEESE & CRACKER DISPLAY
HOUSE BAKED BAGUETTES WITH HONEY BUTTER
GARLIC MASHED POTATOES OR FINGERLING POTATOES
SEASONAL VEGETABLES
YOUR WEDDING CAKE CUT WITH FRESH BERRIES, STATIONED WITH NO CUTTING FEE
COMPLIMENTARY UPGRADE TO A COLORED NAPKIN
USE OF OUR GLASS HURRICANE LAMPS

WHALERS PACKAGE 65

CHOICE OF MIXED FIELD GREENS OR CLASSIC CÆSAR SALAD
CHOICE OF FOUR (4) SIGNATURE PASSED HORS D'OEUVRES
CHOICE OF TWO (2) SIGNATURE ENTRÉES

MELVILLE PACKAGE 79

PASSED SPECIALTY DRINK DURING COCKTAIL HOUR
ONE SIGNATURE STATIONARY APPETIZER
CHOICE OF FOUR SIGNATURE OR UPGRADED PASSED APPETIZERS
CHOICE OF GARDEN SALAD OR NEW ENGLAND CLAM CHOWDER
CHOICE OF THREE (3) SIGNATURE OR UPGRADED ENTRÉES

CUSTOM SEASONAL & LOCAL MENUS AVAILABLE UPON REQUEST

CREATE YOUR OWN 45

HOUSE BAKED BAGUETTES WITH HONEY BUTTER
CHOICE OF MIXED FIELD GREENS OR CLASSIC CÆSAR SALAD
CHOICE OF ONE SIGNATURE PLATED DINNER
(\$4 PERSON FOR ADDITIONAL CHOICE)
THIS PACKAGE IS À LA CARTE AND ONLY INCLUDES ITEMS LISTED
(SALAD, BREAD, MAIN COURSE)
INDIVIDUAL PRICING AVAILABLE UPON REQUEST FOR APPETIZERS, ETC.

Prices are per person unless noted otherwise, plus MA & Local Meals Tax & 20% House Fee.*

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PASSED HORS D'OEUVRES

◆ DENOTES AN UPGRADED APPETIZER AVAILABLE WITH THE WHALER'S PACKAGE.
\$2 PER PERSON UPCHARGE FOR ADDITIONS TO THE MELVILLE PACKAGE.

MEAT

- PORK TENDERLOIN CROSTINI WITH SPICED APPLE CHUTNEY
- GRILLED BEEF SKEWERS WITH A TERIYAKI GLAZE
- COCONUT BATTERED CHICKEN WITH AN ORANGE MARMALADE DIPPING SAUCE
- MINI-REUBENS OF CORNED BEEF, SWISS, SAUERKRAUT AND THOUSAND ISLAND ON RYE
- ◆ MARINATED BEEF TENDERLOIN CROSTINI WITH HORSERADISH CRÈME
- ◆ MINI-BEEF WELLINGTONS

SEAFOOD

- CRABMEAT STUFFED MUSHROOM CAPS
- MINI-LOBSTER & CRAB CAKES WITH LEMON AIOLI
- SMOKED SALMON ON A CUCUMBER ROUND W/ DILL CREAM CHEESE (GF)
- MINI FISH & CHIP WITH TARTAR SAUCE
- ◆ CHILLED JUMBO SHRIMP WITH SPICY COCKTAIL SAUCE (GF)
- ◆ BACON-WRAPPED SEA SCALLOPS (GF)
- ◆ CLAMS CASINO

VEGETARIAN

- BLACK BEAN QUESADILLAS WITH CORN SALSA AND JACK CHEESE (V)
- CRISPY MACARONI & CHEESE BITES (V)
- BRUSCHETTA WITH MARINATED TOMATOES, MOZZARELLA & BALSAMIC REDUCTION (V)
- SPINACH & FETA SPANAKOPITA (V)
- CAPRESE SKEWERS WITH PESTO MARINATED MOZZARELLA (GF/V)
- WATERMELON ROUNDS WITH WHIPPED GOAT CHEESE (GF/V)

SOUP SIPS

- NEW ENGLAND CLAM CHOWDER DEMITASSE WITH A CLAM CAKE DIPPER
- TOMATO BISQUE WITH A GRILLED CHEESE BITE (V)

GF - Gluten Free | V - Vegetarian

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STATIONARY APPETIZERS

◆ DENOTES AN UPGRADED APPETIZER AVAILABLE WITH THE WHALER'S PACKAGE.

DELUXE FRUIT, CHEESE & CRACKER STATION

CHEF CARVED SEASONAL FRUIT, ASSORTED DOMESTIC & IMPORTED CHEESES
WITH ARTISANAL CRACKERS (V)

CRISPY CRUDITÉS PLATTER

AN ARRAY OF SEASONAL VEGETABLES WITH A CREAMY LEMON AIOLI
AND ARUGULA PESTO (V)

BRUSCHETTA BAR

AN ASSORTMENT OF TOASTED CROSTINI SERVED WITH MARINATED TOMATOES,
MOZZARELLA, EGGPLANT CAPONATA, GARLIC CANNELLINI BEAN PURÉE,
ROASTED RED PEPPERS, OLIVE AND FETA TAPENADE (V)

◆ MEDITERRANEAN PLATTER

HUMMUS, TABOULI, OLIVES, ARTICHOKE HEARTS, FRESH MOZZARELLA, PITA POINTS (V)

◆ CREAMY SPINACH & ARTICHOKE DIP

SERVED WITH SIGNATURE PITA CHIPS (V)

◆ NEW ENGLAND RAW BAR MARKET PRICE

JUMBO SHRIMP, LOCAL OYSTERS ON THE HALF SHELL AND LITTLENECKS
SERVED WITH WESTPORT RIVERS RIESLING MIGNONETTE, SPICY COCKTAIL SAUCE AND LEMONS (GF)

◆ HOUSE SMOKED SALMON FILLET

SERVED ON ICE WITH SLICED TOMATOES, CAPERS, RED ONION,
DILL CREAM SAUCE AND CRACKERS

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ENTRÉES

◆ DENOTES AN UPGRADED APPETIZER AVAILABLE WITH THE WHALERS PACKAGE.
\$4 PER PERSON UPCHARGE FOR ADDITIONS TO THE MELVILLE PACKAGE OR CREATE YOUR OWN.

SEASONAL RAVIOLI

CHEF'S CHOICE OF SAUCE (V)

MONTREAL PORK LOIN

DRY RUBBED WITH SPICES, SLICED & SERVED WITH A RED GRAPE DEMI-GLAZE
OR APPLE RAISIN STUFFING

SEARED STATLER CHICKEN

SEMI-BONELESS CHICKEN BREAST, WITH SUNDRIED TOMATO PESTO, BALSAMIC GLAZE

CHICKEN MADEIRA

PORTUGUESE SPICED STUFFED BONELESS BREAST WITH A MADEIRA WINE SAUCE

CHICKEN PICCATA

PAN SEARED BONELESS, SKINLESS BREAST IN A LEMON WINE BUTTER SAUCE WITH CAPERS

NEW ENGLAND SCROD

FRESH NEW BEDFORD SCROD, BAKED WITH A CITRUS BUTTER AND TOPPED WITH SEAFOOD CRUMBS

GRILLED ATLANTIC SALMON

WITH A CITRUS BEURRE BLANC (GF)

PRIME RIB OF BEEF

12 OUNCE OVEN ROASTED PRIME RIB WITH MERLOT AU JUS (GF)

◆ ORANGE-GINGER SCALLOPS

PAN-SEARED, SCALLIONS, ORANGE-GINGER SAUCE

◆ BAKED STUFFED JUMBO SHRIMP

FILLED WITH SEAFOOD STUFFING AND SERVED WITH CLARIFIED DRAWN BUTTER

◆ FILET MIGNON

8 OUNCE FILET MIGNON WITH A GARLIC BALSAMIC DEMI GLACE (GF)

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LATE NIGHT FOOD & SNACKS

◆ DENOTES AN UPGRADED APPETIZER AVAILABLE WITH THE WHALERS PACKAGE.
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THE CARNIVAL SLIDERS & FRIES 6

MINI ANGUS BURGERS ON ONION ROLLS WITH LETTUCE, TOMATO, ONION SECRET HOUSE SAUCE AND CRISPY FRENCH FRIES

ASSORTED PIZZAS 5

HOUSEMADE 11" PIZZA WITH ASSORTED TOPPINGS

FIESTA TIME TACO BAR 6

SOFT SHELL TORTILLAS WITH GROUND BEEF AND ALL THE FIXINGS

PRETZEL BAR 5

WARM SOFT PRETZELS, DIPPED IN KOSHER SALT, WITH 4 DIPPING SAUCES (V)

THE WASABI COMBO (CHOICE OF 3) 8

PORK & VEGGIE POTSTICKERS, CRISPY SPRING ROLLS, CHICKEN CHOW MEIN, SATAY SKEWERS, SWEET & SOUR CHICKEN OVER WHITE RICE

S'MORES BAR 6

GRAHAM CRACKERS, HERSHEY CHOCOLATE BARS, MARSHMALLOWS, PEANUT BUTTER CUPS, PEPPERMINT PATTIES (V)

DONUT BAR 6

ASSORTED FRESH DONUTS, CINNAMON ROLLS, SKEWERED DONUT HOLES (V)

MINIMUM OF 75% OF GUARANTEED GUEST COUNT AND NO LESS THAN 50 GUESTS FOR ALL STATIONS.

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OPEN BAR ARRANGEMENTS 35+ GUESTS

BEER, WINE & SODA (1-HOUR OPEN BAR) (INCLUDES VARIETY OF DOMESTIC & IMPORTED BEERS, WINES & PEPSI PRODUCTS)	16
BEER, WINE, SODA & SIGNATURE COCKTAIL (1-HOUR OPEN BAR)	19
BEER, WINE, SODA OPEN BAR (4-HOURS)	28
1-HOUR PREMIUM OPEN BAR (INCLUDES PREMIUM LIQUOR, BEER, WINE, SODA AND A SIGNATURE COCKTAIL DURING COCKTAIL HOUR)	21
DELUXE PREMIUM OPEN BAR (4-HOURS)	39

HOSTED & CASH COCKTAILS CHARGED ON CONSUMPTION

CALL LIQUORS - 8 | PREMIUM LIQUORS - 9 | TOP SHELF - 10
WINES BY THE GLASS - 7/8 | DOMESTIC BEERS - 5 | CRAFT/IMPORTED BEER - 6

SPECIALTY COCKTAILS

SEASONAL SANGRIA - OUR SECRET HOUSE RECIPE
BOUQUET TOSS - SWEET TEA VODKA, POMEGRANATE LIQUEUR, LEMONADE
GARTER TOSS - KENTUCKY BOURBON, GINGER BEER, LIME
HARBOR PUNCH - MANGO VODKA, PEACH LIQUEUR, OJ & CRANBERRY
WEDDING CAKE - VANILLA VODKA, COCONUT RUM, PINEAPPLE JUICE, GRENADINE
SPECIALTY COCKTAILS ALSO AVAILABLE BY THE GALLON

BEVERAGE STATION

WELCOME BEVERAGE STATION INFUSED SWEET ICED TEA, LEMONADE & WATER	4
WATERFRONT BEVERAGE STATION BOTTLED ICED TEA, LEMONADE & OLD FASHIONED ROOT BEER	5
HOT CHOCOLATE BAR MARSHMALLOWS, WHIPPED CREAM, CRUSHED PEPPERMINT & BUTTERSCOTCH	5
BARISTA BAR FRESH BREWED COFFEE, ROCK CANDY STICKS, CHOCOLATE SPOONS & FLAVORED SYRUPS	6
HOT APPLE CIDER BAR LOCAL PRESSED APPLE CIDER, ORANGE WEDGES, CARAMELS & CINNAMON STICKS	6
MIMOSA OR BLOODY MARY BAR SPICE UP YOUR BLOODY MARY OR MIMOSA WITH CREATIVE ACCOMPANIMENTS	7

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FUNCTION WINE LIST

CHAMPAGNES & SPARKLING WINES

ROSÉ CHÂTEAU NICOT	33
ROSÉ TORRES	29
BUBBLY MIONETTI PRESECCO BRUT	33

WHITE WINES

PINOT GRIGIO CASALINI	25
PINOT GRIGIO SANTA CRISTINA	29
RIESLING CHÂTEAU STE MICHELLE SELECT	29
SAUVIGNON BLANC HARBOR TOWN	25
SAUVIGNON BLANC BLACK STALLION	40
BRANCO DONA MARIA	33
CHARDONNAY COLUMBIA CREST TWO VINES	25
MATCHBOOK DUNNINGAN HILLS	29
RAEBURN RUSSIAN RIVER VALLEY	40
MOSCATO MIONETTO	29

RED WINES

PINOT NOIR HANDCRAFT	25
PINOT NOIR CONTOUR	33
PINOT NOIR LA CREMA	54
CABERNET SAUVIGNON THE CRUSHER	29
MERLOT DRUMHELLER CELLARS	29
MALBEC TRIVENTO	29
TINTO DONA MARIA	33
TOSCANA VILLA ANTINORI IGT	52

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ADDITIONAL SERVICES:

ON-SITE CEREMONY WITH REHEARSAL TIME & CHAIR SET-UP	500
COLORED NAPKINS (EACH)	1
ADDITIONAL BARTENDER	100
GLASS HURRICANES WITH TAPER CANDLES OR BLACK LANTERNS (EACH)	2
CHOCOLATE COVERED STRAWBERRIES FOR CAKE (EACH)	3
ADDITIONAL FACILITY FEE PER HOUR	500

WE CAN ALSO ASSIST YOU WITH THE FOLLOWING:

- JUSTICE OF THE PEACE
- BAKERY
- FLORIST
- DJS & BANDS
- LINEN & DÉCOR RENTALS
- PHOTOGRAPHY & VIDEOGRAPHY
- HORSE & CARRIAGE
- ANTIQUE CARS
- ICE SCULPTURES
- PHOTOBOOTH

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PRIVATE EVENT INFORMATION

CEREMONIES & FUNCTIONS

OUR OUTDOOR FACILITIES, PATIO AREA AND OUR INDOOR GREAT ROOM, ARE IDEAL FOR CEREMONIES. A FEE OF \$500 WILL BE APPLIED FOR THE USE OF THE FACILITY FOR OUTDOOR OR INDOOR WEDDING CEREMONIES. THE CEREMONY FEE INCLUDES REHEARSAL TIME AND SET-UP OF CHAIRS.

MENU OPTIONS

GENERAL GUIDELINES FOR MENU OPTIONS ARE AS FOLLOWS: ANY PARTY OF 25 OR MORE MUST HAVE A PRE-ORDERED MENU WITH ACCURATE MEAL COUNTS GIVEN 10 DAYS PRIOR TO THE FUNCTION. OUR PROFESSIONAL EVENT PLANNERS WILL MAKE EVERY POSSIBLE EFFORT TO CUSTOMIZE YOUR PARTY MENU TO MEET YOUR NEEDS AND DESIRES.

GUARANTEES

DUE TO OUR FOOD AND BEVERAGE MINIMUM PURCHASE AMOUNTS, IT IS VERY IMPORTANT THAT YOU HAVE A GOOD IDEA OF THE NUMBER OF PEOPLE THAT WILL BE ATTENDING YOUR EVENT UPON BOOKING. MENU SELECTIONS SHOULD BE GIVEN AT LEAST 30 DAYS PRIOR TO THE DATE OF EVENT. THE FINAL GUARANTEED GUEST COUNT WITH FINAL PAYMENT IS REQUIRED 10 DAYS PRIOR TO YOUR FUNCTION DATE. YOU ARE REQUIRED TO PAY FOR THIS NUMBER OF GUESTS, OR THE ACTUAL NUMBER OF GUESTS THAT ARE PRESENT, WHICHEVER IS GREATER.

DETAILS

MERRILL'S IS HAPPY TO OFFER OUR IVORY OR WHITE COLORED LINEN FOR USE. ADDITIONAL COLORS IN TABLECLOTHS AND NAPKINS MAY BE AVAILABLE WITH A MINIMUM 2 WEEKS' NOTICE. CERTAIN COLORS MAY REQUIRE AN ADDITIONAL CHARGE. MICROPHONE, PODIUM, EASEL AND OTHER ITEMS MAY ALSO BE AVAILABLE WITH ADVANCE NOTICE, AT NO ADDITIONAL CHARGE.

SPECIAL NOTES

MOST SPECIAL REQUESTS FOR CHANGES AND/OR ADDITIONS TO MENU CAN USUALLY BE ACCOMMODATED, AS WELL AS ARRANGEMENTS FOR SPECIAL DIETS. IN APPRECIATION OF HOSTING YOUR WEDDING, WE WILL GLADLY OFFER YOU A 10% DISCOUNT ON THE FOOD PORTION OF YOUR WEDDING SHOWER OR REHEARSAL DINNER EITHER AT MERRILL'S OR OUR AFFILIATED RESTAURANTS, BITTERSWEET FARM, RACHEL'S LAKESIDE, WHITE'S OF WESTPORT OR WAYPOINT EVENT CENTER.

DEPOSITS & PRICING

DEPOSITS ARE REQUIRED ON ALL FUNCTIONS AND ARE NON-REFUNDABLE OR TRANSFERABLE. WEDDINGS REQUIRE A SECOND DEPOSIT 6 MONTHS PRIOR TO THE FUNCTION DATE. IF A WEDDING IS RESERVED WITHIN 6 MONTHS, BOTH DEPOSITS ARE REQUIRED UPON BOOKING. ALL DEPOSITS ARE DEDUCTED FROM YOUR FINAL BILL. PRICES ARE REVIEWED ANNUALLY IN JANUARY AND ARE SUBJECT TO CHANGE. THE INITIAL DEPOSIT IS EQUIVALENT TO THE ROOM FEE.

PAYMENTS

FINAL PAYMENTS BY CASH, PERSONAL CHECK OR BANK CHECK MUST BE MADE 10 DAYS IN ADVANCE OF THE WEDDING. A CREDIT CARD IS ALSO REQUIRED TO COVER ANY INCIDENTAL COSTS THAT MAY OCCUR ON THE DAY OF THE WEDDING. CORPORATE & SOCIAL FUNCTIONS REQUIRE PAYMENT ON DAY OF EVENT. ALL FOOD AND LIQUOR SERVED WILL BE CHARGED MA & LOCAL MEALS TAX & 20% HOUSE FEE.* CREDIT CARDS ARE ACCEPTED FOR PAYMENTS UP TO \$1000. ALL FACILITY, CEREMONY AND RENTAL FEES ARE ALSO SUBJECT TO MA & LOCAL MEALS TAX.

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