



Point Breeze

For Your Function on Webster Lake

POINT BREEZE ON WEBSTER LAKE

Point Breeze was founded in 1881 as a private men's sailing club on the shores of Webster Lake (also known as Lake Chargoggagoggmanchaugagoggchaubunagungamaugg). At the turn of the century Point Breeze became a showcase for weekend exhibitions and entertainment for all of Worcester County. During the "Roaring '20s" Point Breeze Pavilion welcomed regional businesses for their summer outings. Employees would feast on Shore Dinners and local snapping turtle soup while enjoying softball, swimming and bowling. For the next fifty years the Gawle family operated Point Breeze as a seasonal function facility catering to area businesses, weddings and the general public.

Through the years the buildings and grounds have changed but the Point Breeze facility has always remained in business making it one of the few restaurants to serve the public the entire 20th Century.

Today, Point Breeze on Webster Lake is a year-round full service seafood restaurant, destination function facility and entertainment venue offering lakeside wedding ceremonies, outdoor deck dining, holiday buffets and community sponsored events. We provide a panoramic lakeview, great food and always friendly service making us the place where families meet.



FUNCTION POLICIES

Deposit and Payment

A function date is held with a non-refundable deposit of \$100.00. All weddings are held with a non-refundable deposit of \$500.00. Deposits will be credited towards the final bill. Full payment is taken 10 days in advance of your function when you guarantee a specific number of guests. This number is not subject to reduction and you will be charged accordingly for increases.

Pricing

Prices will be updated at www.pointbreezeonwebsterlake.com. All food and beverage purchases are subject to an 18% service charge, 5% linen charge and 7% Massachusetts meal tax. All wedding ceremonies are \$250.00 and all weddings must order from the dinner portion of the menu.

Pinnacle and Lakeview Rooms

PINNACLE ROOM

Capacity: 200 (160 with dance floor)

Minimum food purchase Friday and Saturday evenings, \$2500.00; All other times, \$1000.00

LAKEVIEW ROOM

Capacity: 300 (225 with dance floor)

Entire Room: Minimum food purchase, \$4000.00

Partitioned Room: No minimum food purchase.

Please, no karaoke until 9:00 p.m. for evening parties.

Food and Beverage

All food and beverages must be purchased and consumed at Point Breeze including alcoholic favors.

BREAKFAST

Coffee Break **\$6.95**

Assorted soda, bottled water, coffee and tea
Fresh fruit, cheese and crackers
Assorted cookies

Continental Breakfast **\$6.95**

Assorted cereals
Assorted pastries
Fresh fruit
Coffee, tea and assorted juices

Lakeview Breakfast **\$10.95**

Assorted pastries
Fresh fruit
Pancakes or French toast
English muffins
Bacon and sausage
Scrambled eggs
Homefries
Coffee
Juice

Pinnacle Breakfast **\$12.95**

Assorted pastries
Fresh fruit
Pancakes
Raspberry French toast
English muffins
Bacon and sausage
Scrambled eggs
Homefries
Apple crisp
Coffee
Juice

Bagel bar add \$2.00/pp

BRUNCH

Lakeview Brunch

\$16.95

Assorted pastries
Fresh fruit
Raspberry French toast
English muffins
Bacon
Homefries
Scrambled eggs
Fresh baked haddock or chicken marsala
Ham carving station
Fresh vegetable
Soup of the day
Apple crisp
Coffee
Assorted chilled juices

Pinnacle Brunch

\$19.95

Assorted pastries
Fresh fruit
Raspberry French toast
English muffins
Homefries
Bacon and ham
Omelet station
Fresh baked haddock or chicken marsala
Beef tips
Rice pilaf
Fresh vegetable
Clam chowder
Apple crisp
Coffee
Assorted chilled juices

Bagel bar

add \$2.00/pp

All breakfasts and brunches require a minimum of 35 people and are subject to an 18% service charge, 5% linen charge and a 7% Mass. tax.

LUNCHEON ENTREES

- Grilled Chicken** **\$9.95**
Twin skinless breasts grilled with your choice of sauce (supreme, port wine & mushroom or teriyaki).
- Baked Haddock** **Market**
Native haddock with an herb cracker crumb topping and fresh tomato.
- Chicken Parmesan** **\$10.95**
Tender chicken breast with Italian breading, mozzarella cheese, served over linguini.
- Chicken Florentine** **\$11.95**
Chicken medallions covered with a spinach and cream sauce.
- Open Steak Sandwich** **\$13.95**
8 oz. of Sirloin grilled to your liking, served on our fresh bread.
- Baked Stuffed Flounder** **\$13.95**
Fresh native flounder with a shrimp stuffing.
- Grilled Salmon** **\$15.95**
Fresh salmon grilled with Pesto
- Chicken Marsala** **\$13.95**
Chicken medallions with marsala wine and mushrooms served over rice pilaf.
- Shrimp-n-Garlic** **\$14.95**
Sautéed shrimp with mushrooms, tomatoes and scallions, with garlic, lemon and white wine, topped with Parmesan cheese and served over fettuccine.
- Grilled Rainbow Trout** **\$13.95**
Grilled fresh Idaho trout.

All luncheon entrees served with choice of potato, vegetable, and salad with house dressing.

LUNCHEON ENTREES

Lobster Roll	Market
Lobster salad served on a grilled New England hot dog roll.	
Beef Tips	\$13.95
Beef tips served with roasted peppers and onions.	
Chicken Fried Chicken	\$11.95
Breaded chicken breasts deep fried with country gravy.	
Chicken Fried Steak	\$13.95
Breaded steak deep fried with Red Eye gravy.	
Petite Filet Mignon	\$20.95
7 oz. of tenderloin served on a toasted crouton with a mushroom demi-glaze.	
Baked Scallops	\$16.95
Fresh sea scallops baked en casserole with cracker crumbs, sherry and butter.	
Lobster Casserole	\$21.95
Chunks of lobster meat with lobster stuffing, sherry and butter.	
Champagne Chicken	\$13.95
Rolled chicken with corn flake breading and Raspberry champagne sauce.	

All luncheon entrees served with choice of potato, vegetable, and salad with house dressing.

**For updated prices:
www.pointbreezeonwebsterlake.com**

LUNCHEON BUFFETS

Point Breeze Deli Buffet **\$13.95**

Soup of the Day
Red bliss potato salad
Pasta salad
Cole slaw
Assorted Wrap Sandwiches
Apple crisp, coffee, and tea

Lakeview Buffet **\$14.95**

Garden salad
Italian bread
Baked haddock
Chicken marsala
Vegetable
Rice pilaf
Apple crisp, coffee and tea

Pinnacle Seafood Buffet **\$15.95**

Clam chowder
Clam fritters
Red bliss potato salad
Cole slaw
Pasta salad
Finger rolls-tuna, seafood and shrimp
Apple crisp, coffee and tea

*All buffets require a minimum of 35 people
and are subject to an 18% service charge,
5% linen charge and a 7% Mass. tax.*

DINNER ENTREES

Baked Stuffed Chicken	\$19.95
Stuffed boneless breast with an apple herb stuffing and supreme sauce.	
Chicken Marsala	\$19.95
Sautéed medallions with mushrooms and tomatoes in a marsala wine sauce.	
Chicken Kiev	\$20.95
Boneless breast stuffed with garlic & hotel butter.	
Chicken Cordon Bleu	\$20.95
Boneless breast stuffed with imported ham, cheese and supreme sauce.	
London Broil	\$19.95
Thinly sliced choice marinated beef. Served with mushroom gravy.	
Champagne Chicken	\$18.95
Rolled breast of chicken baked and topped with a champagne raspberry sauce.	
New York Sirloin	\$21.95
Always choice sirloin grilled and Kentucky Bourbon glazed.	
Prime Rib	Market
Always choice Prime Rib roasted with au jus and a horseradish and sour cream sauce.	
Swordfish	Market
Fresh grilled with a compound butter.	
Baked Stuffed Shrimp	\$20.95
Jumbos with lobster stuffing.	
Shrimp-n-Garlic	\$20.95
Sautéed shrimp with tomatoes, mushrooms, and scallions with garlic, white wine and lemon.	
Pasta Primavera	\$16.95
Fresh vegetables served in a parmesan cream sauce over fettuccine.	

All dinner entrees are served with salad and house dressing, potato and vegetable unless otherwise noted.

DINNER ENTREES

CONTINUED

Filet Mignon	\$27.95
Grilled choice tenderloin served on a crouton with mushroom gravy.	
Veal Cordon Bleu	\$20.95
Veal stuffed with imported ham and cheese topped with demi glaze.	
Surf-n-Turf	\$29.95
A petit filet mignon served with three baked stuffed shrimp.	
Baked Haddock	\$19.95
Always fresh with lemon-buttered cracker crumbs and tomato.	
Baked Scallops	\$21.95
Always fresh sea scallops with cracker crumbs, butter and sherry.	
Salmon Filet	\$22.95
Fresh grilled North Atlantic Salmon topped with a compound butter.	
Lobster Casserole	\$27.95
Chunks of lobster meat en casserole with a lobster stuffing.	
Trout Almandine	\$19.95
Idaho rainbow trout with an almond and amaretto sauce.	
Chicken Parmigiana	\$18.95
Tender chicken with Mozzarella cheese and served with Penne Rigate.	
Grilled Chicken	\$18.95
Twin breasts grilled with your choice of sauce (supreme, teriyaki, or port wine and mushroom).	

DINNER BUFFETS

Choose from these three different buffet selections:

Selection 1 **\$19.95**

(CHOOSE 2 ENTREES)

Baked or BBQ Chicken

Ziti and Meatballs

Vegetable or Meat Lasagna

Italian Sausage w/peppers and onions

London Broil

Fritters and Chowder

Selection 2 **\$21.95**

(CHOOSE 2 ENTREES)

Baked Ham

Roast Turkey

Baked Haddock

Chicken Florentine

Chicken Marsala

BBQ Ribs

Beef Tips w/peppers and onions

Selection 3 **\$23.95**

(CHOOSE 2 ENTREES)

Seafood Newburgh

Sliced Roast Beef

Roast Pork Loin

Coquilles St. Jacques

Chicken Cordon Bleu

Chicken Savannah

Beef Burgundy

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DINNER BUFFETS

CONTINUED

All dinner buffets include a garden salad, two choices of starch, two choices of vegetable and one choice of dessert.

Starches (Choose 2)

Ziti with sauce
Rice
Mashed potatoes
Stuffing
Roasted red potatoes
Baked beans
Twice baked potato
Au Gratin potatoes

Vegetables (Choose 2)

Butternut squash
Green beans amandine
Corn on the cob
Giblet corn w/peppers and onions
Green peas w/pearl onions
Honey glazed carrots
Sauteed summer and green squashes

Dessert (Choose 1)

Apple crisp
Watermelon
Grapenut pudding
Assorted cookie tray
Bread pudding

All buffets and family style meals require a minimum of 35 people and are subject to an 18% service charge, 5% linen charge and a 7% Mass. tax.

DINNER BUFFETS ***CONTINUED***

*There are many ways to enhance your
dinner buffet selections...*

Substitute for garden salad: add \$1.00/pp
Spinach w/warm bacon dressing
Caesar
Antipasto
Cobb

Substitute for dessert choice: add \$1.00/pp
Sheet Cake
Tiramisu
Assorted Italian cookies and pastries
Assorted petits fours

Add one of our homemade soups: add \$2.00/pp
New England clam chowder
Manhattan clam chowder
Soup of the day

Add a steamship round carving station: add \$5.00/pp

Change the serving style of your buffet choice by choosing
“FAMILY STYLE” service. You can choose from any of
our roasted meats:

Chicken	\$18.95
Turkey	\$19.95
Ham	\$19.95
Pork	\$21.95
Roast Beef	\$22.95

If you would like two meats, add \$1.00 to the highest
priced meat.

CLAMBAKES ALSO AVAILABLE BY REQUEST

*All buffets and family style meals require a minimum of
35 people and are subject to an 18% service charge,
5% linen charge and a 7% Mass. tax.*

HORS D'OEUVRES

Trays (one hour per person)

Cheese and Crackers.....	\$2.50
Vegetables and Dip.....	\$2.00
Watermelon Basket.....	\$2.00
Cheese, Crackers and Fruit.....	\$3.00
Smoked Salmon.....	\$4.00
Fritter and Chowder.....	\$6.50
Chocolate Fountain with Strawberries and Lady Fingers.....	\$3.00

Hot Buttlered Appetizers

****Choose one from each of these three groups****

GROUP 1

Deviled Eggs
Chicken Tenders
Buffalo Wings
Pizza Bites
Fried Vegetables

GROUP 2

Stuffed Mushrooms
Swedish Meatballs
Assorted Canapés
Mini Quiche
Pigs-in-a-blanket

GROUP 3

Crab Rangoons
Scallops and
Bacon
Blackened
Shrimp
Shrimp Cocktail

\$5.00 per person

Cocktail Reception (2 hours)

\$12.95

2 Cold Appetizer Stations: Cheese, Crackers & Fruit
Vegetable Crudite

2 Hot Appetizer Stations: Buffalo Tenders with
Carrot & Celery Sticks and
Bleu Cheese Dressing
Swedish Meatballs

3 Hot Hand-Passed
Appetizers:

Stuffed Mushrooms
Scallops and Bacon
Fried Vegetables

Petit Fours.....	add \$1.00
Watermelon Basket.....	add \$1.00
Shrimp Cocktail.....	add \$2.00

**Selections from our raw bar menu will be available to
our function guests at that day's pricing.**

BEVERAGES

Coffee urns are available at \$30.00 per 50-cup urn or coffee service at \$1.50 per person.

Toasts (per person)

Raspberry GingerAle	\$1.50
Sparkling Apple Cider	\$1.75
White Zinfandel or Chardonnay	\$3.00
Champagne	\$3.00

Wine List per Bottle also Available

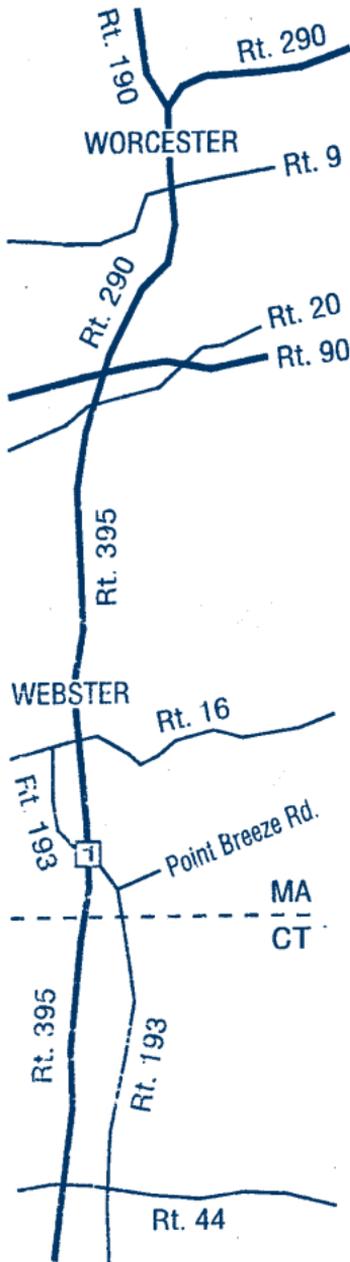
Open Bar

Host will be charged on a per drink basis during a scheduled length of time, or until a pre-determined dollar amount has been reached. An 18% service and 7% Mass. tax will be charged.

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DIRECTIONS



From Worcester and points north, take Route 290 West, which becomes 395 South, to Webster. Take Exit 1, then take a left onto Route 193, proceeding south on Thompson Road for approximately 1 mile to Point Breeze Road (on left, across from Hubbard Hospital). Point Breeze is located at the end of the road. From Connecticut and points south, take Route 395 North (from Route 44 or other routes), and take Exit 1 just after the Mass. line. Take a right off the ramp, and proceed to Point Breeze Road. From points east or west, take Routes 9, 90, 20, 16, or 44 to Route 395.

For additional Information
Point Breeze

114 Point Breeze Road

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www.pointbreezeonwebsterlake.com

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