

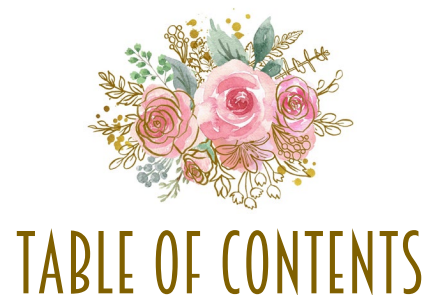
Bridal & Baby
SHOWER MENUS



RHODES ON THE PAWTUXET, INC.

60 RHODES PLACE – CRANSTON, RHODE ISLAND 02905
401.785.4333 – WWW.RHODESONTHEPAWTUXET.COM

BAR ARRANGEMENTS & POLICIES	Page No. 2
BREAKFAST BUFFET MENU	Page No. 5
BRUNCH BUFFET MENU	Page No. 6
DECORATING	Page No. 3
DEPOSITS & PAYMENTS	Page No. 2
DESSERTS	Page No. 11
FAMILY STYLE MENU	Page No. 10
HOT & COLD BUFFET MENU – NO. 1	Page No. 7
HOT & COLD BUFFET MENU – NO. 2	Page No. 8
MENU SELECTIONS	Page No. 3
OUR EXCLUSIVE CATERER	Page No. 2
OUTSIDE CATERING	Page No. 3
PASSED HORS D'OEUVRES	Page No. 9
PLATED BREAKFAST MENU	Page No. 5
STATIONARY HORS D'OEUVRES	Page No. 9
THE HISTORY OF RHODES	Page No. 1
VENUE AMENITIES	Page No. 2
VENUE FEES	Page No. 4



THE HISTORY OF RHODES ON THE PAWTUXET

Rhodes-on-the-Pawtuxet was formerly an even larger complex of social and recreational buildings, located on the northern bank of the Pawtuxet River in the historic Pawtuxet Village, a beautiful coastal area known for its important contributions to the Revolutionary War (site of the capture and burning of the British ship the HMS Gaspee by colonists in 1772.)

In 1872, Thomas H. Rhodes recognized Pawtuxet's recreational appeal when he opened a modest one-story frame pavilion for clambakes and flat-bottomed canoe rentals. "Rhodes-on-the-Pawtuxet," as the operations were soon known, quickly expanded to include facilities for dancing, bowling, rowing, and canoeing, and was considered by many to "be the place to be." During the height of its operations, 750 canoes were launched daily from the basement of Rhodes to the water below for scenic tours along the beautiful Pawtuxet River.

In 1898, the year of Thomas H. Rhodes' death, various alterations and expansions had been made, and the newly incorporated Rhodes Brothers enlarged the grounds and built a new casino for dancing.

In 1901, a second new, and larger casino was built, as the earlier one had already been outgrown.

Sadly, on February 11, 1915, a fire started in one of the boathouses, and many of the outbuildings were completely destroyed. On August 14, 1915, the present building, the Rhodes Ballroom, designed in the Classical Revival style by the architect John O'Malley, opened to the public with 10,000 guests in attendance.

Rhodes has been the host to many famous bands and entertainers throughout the years, including Nat King Cole, Benny Goodman, Ella Fitzgerald, Artie Shaw, Glenn Miller, Frank Sinatra, Tony Bennett, The McGuire Sisters, Jerry Vale, Tony Abbott, The Beach Boys, Paul Mitchell, Bonnie Raitt, Louis Armstrong, and more!

Rhodes on the Pawtuxet has recently undergone a restoration, highlighting many of its unique features, including 10,000 square feet of original hardwood floors (considered by many to be one of the finest dance floors in New England), 21' ceilings with unobstructed views, and a beautiful mural of Narragansett Bay, painted by the renowned watercolor artist, Hezekiah A. Dyer. A secret panel, recently discovered, leads to a catwalk, loft, and hidden room, and is thought to have been used during Prohibition. The marble bar is original to the building, and boasts the first liquor license ever granted in Rhode Island. The Rhodes gazebo, the "Trolley Stop", (c. 1880), and the statue of Terpsichore, survived the fire, and are original to the site.

Rhodes on the Pawtuxet was added to the National Registry of Historic Places in 1978.

VENUE AMENITIES

Rhodes on the Pawtuxet, Inc. is a beautiful banquet venue, centrally located in the historic Pawtuxet Village in Cranston, Rhode Island. The venue is available year-round for all types of special events, and is easily adaptable to suit both small and large gatherings. We offer elegant décor, fully handicapped accessible facilities (1st level), and plentiful free off-street parking.

Rhodes on the Pawtuxet is conveniently located near the Rhode Island T.F. Green International Airport, all major highways, and hotels.

BAR ARRANGEMENTS & POLICIES

Rhodes on the Pawtuxet, Inc. has a full-service event bar available.

The use of 1 bartender is included (if required.) Additional bartenders are \$100.00 each. Rhodes on the Pawtuxet requires 1 bartender for every 100 Guests.

The bar may be operated on a cash bar arrangement (Guests pay for their own beverages), open bar arrangement (the event Host / Hostess pays for their Guests' beverages) or any combination of the two. All open bar arrangements are subject to a 21% Administrative Fee, 7% Rhode Island State Sales Tax, & 1% Local Food & Beverage Sales Tax, and must be secured with a valid credit card in advance of the event. Full payment is due immediately following the conclusion of the event.

"Shots", "Neat", or "Straight Up" beverages will not be served. All liquors must be served over ice or with a mixer.

To ensure the safety of our Guests and Employees, and to stay in compliance with State and Local Liquor laws, we do not permit outside beverages on our premises at any time. Guests must be 21 years of age to purchase and consume alcoholic beverages.

DEPOSITS AND PAYMENTS

A non-refundable deposit of \$500.00 is required to secure an available date. Full payment of an estimated bill must be received at least three days in advance of the event. Payments may be in the form of Certified Bank Check (made payable to Rhodes on the Pawtuxet, Inc., please), VISA, Mastercard, Discover, or American Express. **Rhodes on the Pawtuxet, Inc. will accept a total of \$4,000.00 in credit card payment(s) without a processing fee. A 3.5% processing fee will be added to any additional credit card payments in excess of \$4,000.00 that are applied to a single event. Personal checks will NOT be accepted for final payments.**

OUR EXCLUSIVE CATERER

Rhodes on the Pawtuxet is pleased to offer Ralph's Catering as their exclusive wedding and special occasion caterer. Boasting over thirty years as a top-rated caterer, Ralph's Catering is fully licensed, and owner-operated, specializing in custom wedding, corporate, and social menus.

The meal is designed by you, with the guidance of a professional and experienced team. All menu items are prepared on-site, ensuring that your guests enjoy fresh, hot, delicious food that will exceed your expectations.

OUTSIDE CATERING

For parties that wish to supply their own outside licensed caterer, a \$2500.00 outside catering / kitchen fee will be charged, in addition to the full venue fee. Outside caterers will be required to provide a certificate of insurance listing Rhodes on the Pawtuxet, Inc. as additionally insured certificate holder, for a minimum of \$1,000,000.00, a copy of their valid food safety certification, and a copy of their valid catering license. **Prior written approval by Rhodes on the Pawtuxet is required in advance of the event. The Caterer agrees to leave the kitchen and dish room area (if used) cleaned and sanitized at the conclusion of the event. Trash bags must be securely closed and brought to the dumpster (Rhodes on the Pawtuxet, Inc. provides) immediately following event conclusion. A \$500.00 cleaning fee will be charged if the kitchen is not left in the condition that it was found, or if trash and debris are not properly removed.**

MENU SELECTIONS

Menu selections must be made a minimum of one (1) month in advance to guarantee availability. The final (guaranteed) count is due two (2) weeks in advance of the event. No decreases in the guest count will be permitted after this time. Additional fees may be charged if counts increase after this time. A 21% administrative fee, 7% Rhode Island State Sales Tax, & 1% Local Food & Beverage Sales Tax will be added to the final invoice.

DECORATING

RHODES ON THE PAWTUXET is a beloved Rhode Island landmark, and is over one hundred years old. This beautiful building is listed on the National Register of Historic Places. We strive to ensure that this building, and its property, continue to be treated with the utmost care and respect. We respectfully request that you, your guests, invitees, and any third party vendors you hire do the same.

- **VENDORS AND DECORATORS WILL HAVE ACCESS TO THE VENUE TWO (2) HOURS PRIOR TO THE EVENT START TIME, AND WILL HAVE ONE (1) HOUR FOR BREAKDOWN.**
- **LINEN:** The use of LAP-LENGTH tablecloths are included in the venue fee (Choice of White, Champagne, or Black.) In-house Floor-length Tablecloths are available for \$20.00 per Table. Linen Napkins are included in the venue fee (Choice of White, Champagne, Black, Red, Burgundy, Light Pink, Light Blue, Royal Blue, Navy Blue, Seafoam Green, Forest Green, Yellow, Peach, Purple, or Lavender.)
- **CHAIR COVERS:** White Spandex Chair Covers are \$2.00 each. Please add \$1.00 per Chair to add a Sash.
- **TRANSPORTING DECORATIONS AND EQUIPMENT IN OUR VENUE:** Carts / dollies that are used for the set-up / breakdown portions of the event must have soft rubber wheels to prevent scratches.
- **CANDLES:** Candles MUST be enclosed in glass candleholders or other approved containers. Candles that are not enclosed will not be permitted.
- **GLITTER AND CONFETTI (OF ANY SIZE):** May NOT be used under any circumstances.
- **ROSE PETALS:** May be used for Wedding Ceremonies only.
- **HELIUM BALLOONS and SMOKE / FOG / DRY ICE MACHINES:** May NOT be used under any circumstances, due to very sensitive sprinkler and alarm systems.
- **PUSH PINS, NAILS, GLUE, VELCRO (With the exception of Scotch Hooks):** May NOT be used under any circumstances.
- **TAPE:** Gaffers Tape is the only approved tape that may be used on the floors, walls, or doors.
- **DRAPERY / PIPE & DRAPE:** Must be professionally installed and marked "NON-FLAMMABLE".
- **FLOATING DANCE FLOORS:** May NOT be used under any circumstances.
- **VINYL FLOOR WRAPS OR STICKERS:** May NOT be used under any circumstances.
- **SPARKLERS (INCLUDING "COLD" SPARKLERS):** May NOT be used under any circumstances.

VENUE FEES

SATURDAYS: \$1,000.00

*Subject to a 21% House Fee and 7% Rhode Island State Sales Tax = \$1,294.70

*Ending at or before 2:00 pm

*4-HOUR RENTAL (Actual event)

*Includes an additional 2 hours prior to the event for deliveries and vendor set-ups +1 hour for breakdown immediately following the conclusion of the event

SUNDAYS: \$800.00

*Subject to a 21% House Fee and 7% Rhode Island State Sales Tax = \$1,035.76

*Ending at or before 2:00 pm

*Alcoholic beverages may not be served prior to 12:00 pm on a Sunday

*4-HOUR RENTAL (Actual event)

*Includes an additional 2 hours prior to the event for deliveries and vendor set-ups +1 hour for breakdown immediately following the conclusion of the event

THE VENUE FEE INCLUDES the choice of the beautiful Lounge Area (50 – 100 Guests), or the Main Ballroom (100+ Guests, subject to availability.) The basic set-up, clean-up, and breakdown fees, use of the Rhodes table inventory, standard banquet chairs, lap-length tablecloths, and linen napkins are also included.

Rhodes on the Pawtuxet can make arrangements for specialty rentals (subject to availability - minimum of 72 hour notice is required) if desired as well. Additional fees will apply based on required selections.



THE LOUNGE AREA
Suitable for 50 – 100 Guests



THE MAIN BALLROOM
Suitable for 100+ Guests

PLATED BREAKFAST MENU

Fresh Seasonal Fruit Cup
Scrambled Eggs
Home Fries
Bacon
Ham
Sausage
Miniature Muffins
Orange Juice
Coffee & Tea

PLEASE SELECT 1: French Toast ~ Pancakes

\$24.95 per person

**Includes China, Silverware, & Glassware*

**Subject to 21% Administrative Fee & Applicable Taxes*

SPECIAL ADDITIONS

Waffle with Fruit & Whipped Cream ~ ***Please add 2.00 per person***

Cheese Omelets ~ ***Please add 1.50 per person***

Ham & Cheese Omelets ~ ***Please add 2.00 per person***



BREAKFAST BUFFET MENU

Fresh Seasonal Fruit Salad ~ Scrambled Eggs ~ Home Fries ~ Bacon
Ham ~ Sausage ~ Miniature Muffins ~ Orange Juice ~ Coffee & Tea

PLEASE SELECT 1:

French Toast ~ Pancakes

\$25.95 per person

**Includes China, Silverware, & Glassware*

**Subject to 21% Administrative Fee & Applicable Taxes*

SPECIAL ADDITIONS

Waffle Station with Fruit & Whipped Cream ~ ***Please add 2.00 per person***

Cheese Omelets ~ ***Please add 1.50 per person***

Ham & Cheese Omelets ~ ***Please add 2.00 per person***



BRUNCH BUFFET

Fresh Seasonal Fruit Salad
Scrambled Eggs
Home Fries
Bacon
Ham
Sausage

PLEASE SELECT 1:

Tossed Salad ~ Caesar Salad ~ Mesculin **With Walnuts, Feta, & Craisins*

PLEASE SELECT 1:

Chicken Marsala ~ Chicken Francaise ~ Baked Scrod

PLEASE SELECT 1:

Penne ~ Bow-ties ~ Shells
Ravioli, Cavatelli, Gnocchi, or Cheese Tortellini
Please add .75 per person

PLEASE SELECT 1:

Marinara ~ Alfredo ~ Pink Vodka ~ House Sauce

PLEASE SELECT 1:

Miniature Muffins ~ Bagels
Coffee & Tea

\$31.95 per person

**Includes China, Silverware, & Glassware*

**Subject to 21% Administrative Fee & Applicable Taxes*

SPECIAL ADDITIONS

Assorted Fruit Juices (Cranberry, Orange, Apple) ~ ***Please add 2.00 per person***

Waffle Station with Fruit & Whipped Cream ~ ***Please add 2.00 per person***

Cheese Omelets ~ ***Please add 1.50 per person***

Ham & Cheese Omelets ~ ***Please add 2.00 per person***





HOT & COLD BUFFET ~ NO. 1

**Includes Chopped Antipasta Platter*

PLEASE SELECT 1:

Traditional Tossed Salad ~ Classic Caesar Salad

SANDWICHES

**Parties of 50 or less Guests:* Please select 2 Fillings

**Parties of 50 or more Guests:* Please select 3 Fillings

Tuna Salad

Egg Salad

Crab Salad

Chicken Salad

Ham Salad

Italian Tuna Salad

Roast Beef & Cheese

HOT DISHES

**Parties of 50 or less Guests:* Please select 2

**Parties of 50 or more Guests:* Please select 3

**Parties of 100 or more guests may select up to 6 options for \$1.50 per dish, per person*

Macaroni & Meat Sauce

Meatballs, Sausage, & Peppers

Baked Macaroni & Cheese

BBQ Chicken Wings

Eggplant Parmesan

Roast Beef with Brown Gravy & Mushrooms

Baked Ham with Pineapple

Mashed Potatoes

Oven Roasted Potatoes

\$26.95 per person

**Includes Bread & Butter, China, Silverware, & Glassware*

**Subject to 21% Administrative Fee & Applicable Taxes*





HOT & COLD BUFFET ~ NO. 2

**Includes Chopped Antipasta Platter*

CHOICE OF SALAD:

** For parties of 50 pp, please select 1 choice. For parties of 50-100 pp, please select 2 choices.
For parties over 100 pp, please select 3 choices.*

Traditional Tossed Salad ~ Classic Caesar Salad ~ Coleslaw ~ Three Bean Salad ~ Italian Potato Salad
Potato Salad ~ Italian Macaroni Salad ~ Macaroni Salad ~ Tomato & Cucumber Salad

CHOICE OF VEGETABLE:

** For parties of 100 pp or less, please select 1 choice. Parties over 100 pp, please select 2 choices.*

Sweet Peas / Sweet Corn / String Beans / Vegetable Medley / Glazed Carrots

CHOICE OF HOT DISHES:

** For parties of 50 pp, please select 3 choices. For parties of 50-100 pp, please select 4 choices.
Parties over 100 pp, please select 6 choices.*

POULTRY SELECTIONS

Chicken Marsala / Chicken Piccata / Baked Chicken Pieces / Chicken Capri / BBQ Chicken Wings
Sliced Turkey with Gravy & Mushrooms

VEAL SELECTIONS

Veal Marsala / Veal & Peas / Veal, Mushrooms, & Peppers / Veal, Peas, & Mushrooms

PASTA SELECTIONS

Macaroni with Sauce / Macaroni with Meat Sauce / Shells with Sauce / Shells with Meat Sauce
PLEASE ADD .75 PP FOR: Stuffed Manicotti / Jumbo Stuffed Shells / Cheese Tortellini / Cavatelli

MEAT SELECTIONS

Meatballs, Sausage, & Peppers / Sausage & Peppers / Baked Ham with Pineapple / Meatballs & Sausage
Sliced Roast Beef with Brown Gravy & Mushrooms / Eggplant

**Includes Oven Roasted Potatoes*

**Includes Coffee & Tea*

\$32.50 per person

**Includes Bread & Butter, China, Silverware, & Glassware*

**Subject to 21% Administrative Fee & Applicable Taxes*





STATIONARY HORS D'OEUVRES

Domestic Cheese Display ~ \$5.50 per person

*Chef's Choice of Domestic Cubed Cheeses, Pepperoni, Crackers, & Fresh Fruit

Gourmet Cheese Display ~ \$9.00 per person

*Chef's Choice of Gourmet Cheeses, Pepperoni, Crackers, & Fresh Fruit

Antipasta Special Display ~ \$9.50 per person

Roasted Peppers, Pepperoncini, Assorted Olives, Marinated Eggplant, Artichoke Hearts,
Marinated Mushrooms, Genoa Salami, Capicola, & Provolone

Fresh Raw Veggie Tray served with Ranch Dip ~\$3.00 per person

Chicken Wings ~ \$150.00 / 100 PIECES

CHOICE OF 1: Plain ~ Teriyaki ~ BBQ ~ Dry Rub ~ Buffalo

Fried Squid ~ \$175.00 / *Serves 50 pp

PASSED HORS D'OEUVRES

Sausage Stuffed Mushrooms - 100 PIECES / \$195.00

Seafood Stuffed Mushrooms - 100 PIECES / \$200.00

Spinach & Feta Stuffed Mushrooms - 100 PIECES / \$195.00

Assorted Grilled Pizzas - 100 PIECES / \$170.00

Assorted Bruschetta - 100 PIECES / \$170.00

Scallops & Bacon - 100 PIECES / \$225.00

Clams Casino - 100 PIECES / \$225.00

Panko Crusted Chicken Tenders with Dipping Sauce - 100 PIECES / \$195.00

Miniature Crab Cakes - 100 PIECES / \$195.00

Miniature Mushroom Risotto Balls - 100 PIECES / \$195.00

Eggplant Crostini - 100 PIECES / \$195.00

Caprese Skewers - 100 PIECES / \$170.00

Vegetarian Spring Rolls - 100 PIECES / \$195.00

**All pricing is subject to 21% Administrative Fee & 8% Applicable Taxes.*





FAMILY STYLE MENU

\$34.00 per person

CHOICE OF 1:

Italian Wedding Soup

Minestrone

Traditional Tossed Salad

Classic Caesar Salad

**For Soup AND Salad, please add \$2.50 per person*

**Includes Bread & Butter, & Pasta Course*

CHOICE OF 1:

House Sauce

Marinara Sauce

Pink Vodka Sauce

CHOICE OF 2:

Lemon & Wine Baked Chicken

Roast Beef Au Jus with Mushrooms

Chicken Marsala (Mushroom & Marsala Wine Sauce)

Roasted Pork with Onions & Mushroom Gravy

Chicken Francaise (Lightly Egg-battered with Lemon Wine Sauce)

Stuffed Pork Florentine

CHOICE OF 1:

Oven Roasted Red Bliss Potatoes

Red Bliss Mashed Potatoes

Lyonnais Potatoes (Thinly sliced, with Onions & Parmesan)

Baked Potato – Please add \$1.25 per person

CHOICE OF 1:

Peas & Mushrooms

String Beans

String Beans Almondine

Glazed Carrots with Maple Honey Glaze

Steamed Carrots

Medley (Chef's Choice of Seasonal Vegetables)

**Includes Ice Cream, Coffee & Tea*

**Includes China, Silverware, & Glassware*

**All pricing is subject to 21% Administrative Fee & 8% Applicable Taxes.*





DESSERTS

- (Individual) **Vanilla Ice Cream** - \$3.25 per person
- (Individual) **Vanilla Ice Cream topped with Chocolate Sauce** - \$4.00 per person
- (Individual) **Apple Pie topped with Vanilla Ice Cream** - \$7.95 per person
- (Individual) **New York Cheesecake** - \$7.95 per person
- (Individual) **Molten Lava Cake** - \$7.95 per person
- (Individual) **Tiramisu** - \$7.95 per person

- (Buffet or Family Style) **Assorted Cookies & Brownies** - \$4.00 per person
- (Buffet or Family Style) **Assorted Miniature Dessert Pastries** - \$5.50 per person
- Sundae Bar Station** - \$7.95 per person

**Ralph's Catering is happy to cut, plate, and serve your bakery dessert at no additional charge*



RHODES ON THE PAWTUXET....MAKING MEMORIES SINCE 1915