

CENTURY HOUSE



WEDDING AND EVENT MENU

2024



1974 - 2024

ABOUT OUR HOSPITALITY

Century House, a family owned and operated business, has become a well known tradition since 1974. As a family, along with our dedicated staff, we continuously strive to offer the finest hospitality from the moment you enter our facility. Your business is our top priority and we take great pride in offering our customers a memorable experience.

The Goulart Family

EVENTS INCLUDE

Event Specialist

Day of Event Coordinator

White Linen Table Clothes

Linen Napkins in a Variety of Colors

Our Centerpieces

Full Bar Service

On Site Parking

ADDITIONAL SERVICES

White Spandex Chair Cover \$3 per chair

White Spandex Madrid Chair Cover \$3.50 per chair

White Spandex Madrid Chair Cover with Rhinestone Accent \$4 per chair

Chivari Chair \$7 per chair

On Premise Wedding Ceremony \$750

The fee is for additional services provided for your ceremony

Removal and Storage Fee of our Chairs

When Renting from Outside Vendor

Ballroom \$500

Terrace Room \$200

Crystal Room \$200

Plate Charger Handling \$1 per Charger

Please Review the Terms and Conditions Page

Starters

STATIONARY DISPLAYS

Assorted Cheese and Crackers with Fresh Fruit | 6

Fresh Cut Seasonal Vegetables with Dip | 6

Iced Shrimp Cocktail with Spicy Cocktail Sauce and Fresh Lemons | 7

Deluxe Charcuterie Display | 14

Cured Meats with Mixed Cheeses, Assorted Fresh Fruit, Brie Wedge with Fig Jam, Blueberry Goat Cheese
Red Pepper Hummus, Balsamic Marinated Grape Tomatoes with Fresh Mozzarella, Assorted Fresh Vegetable Medley
Toasted Baguette Crostini, Focaccia Herb Bread with Garlic Olive Oil Dip, Kalamata Olives, Nuts and Berries

HORS D'OEUVRES

Passed Hors D'Oeuvres

Maple Bacon wrapped Chicken • Caprese Mozzarella Skewer with Balsamic Drizzle
Toasted Bruschetta Baguette • Ale Battered Shrimp with Sweet Remoulade • Portuguese Cod Fish Cake
Franks in Puff Pastry with Honey Mustard Drizzle and Pickle Garnish • Spinach and Cheese Spanakopita
Chicken Pot Sticker with Sweet Garlic Teriyaki • Philly Cheese Steak Grilled Cheese
Choice of Two | 8 Choice of Three | 12 Choice of Four | 15

Stationary Hors D'Oeuvres

Stuffed Mushroom Caps • Crab Cakes with Remoulade • Fried Calamari • Vegetable Spring Roll
Shrimp Scampi or Mozambique • Littleneck Clams Portuguese Style • Chicken Wings • Clams Casino
Crab Rangoon with Duck Sauce • Breaded Butterfly Shrimp with Dill Pickle Aioli • Orange Chicken Tempura
Choice of Two | 10 Choice of Three | 14 Choice of Four | 17

Additional Hors D' Oeuvre Choices and Menu Available upon Request
Above Hors D' Oeuvres are served for the Cocktail Hour accompanied by Dinner Selection

BEVERAGE ENHANCEMENTS

Passed Sparkling Mocktails

Cucumber Lime, Strawberry Mojito, Peach Spritzer
3.00 per glass

Sangria Bar

Featuring a selection from CK Mondavi
White and Red Sangria Garnished with Fresh Fruit and Berries
7.00 per glass

Cocktail Fountains

Malibu Sunrise, Texan Cooler, Tropical Punch, Blue Lagoon
140.00 per gallon

Toast

House Wine California, House Wine Portuguese, House Champagne
24.00 per bottle (serves 10 guest)

Complete Beverage List on Selection Page

FAMILY STYLE AND PLATED DINNERS

DINNERS INCLUDE

Choice of Soup or Tossed Salad
Choice of Potato or Rice
Choice of Vegetable
Dinner Rolls
Dessert
Coffee ~ Tea

Refer to the Selection Page for Available Choices

Full Course Soup and Salad add | 5

FAMILY STYLE DINNERS

Roast Turkey with Dressing • Roast Chicken with Dressing
Lemon Rosemary Boneless Breast of Chicken with House Rice • Roast Top Round of Beef
Fried Chicken with Dressing • Baked Honey Ham • Roast Pork Loin
Roast Sirloin of Beef add | 6 • New England Baked Scrod

Choice of One | 33

Choice of Two | 38

PLATED DINNER ENTREES

Stuffed Breast of Chicken | 33

with Traditional or Portuguese stuffing

New England Baked Scrod | 33

fresh native scrod baked with seasoned cracker crumbs

Chicken Cordon Bleu | 36

chicken breast stuffed with ham and swiss cheese served with supreme sauce

Chicken Marsala | 36

chicken breast sautéed with fresh mushrooms in a sweet marsala wine sauce

Chicken Piccata | 36

chicken breast sautéed with lemon white wine butter sauce and capers

Baked Stuffed Filet of Sole | 36

fresh filet of sole with crabmeat stuffing and served with lobster sherry cream sauce

Bourbon Tenderloin Steak Tips | 38

sweet bourbon glaze grilled tenderloin tips

Roast Chicken Statler | 38

marinated with lemon rosemary garlic and served with beurre blanc white wine butter sauce

Grilled Atlantic Salmon | 39

with lemon dill butter

Baked Stuffed Jumbo Shrimp | 39

white jumbo shrimp butterflied and stuffed with our house dressing

Roast Sirloin of Beef | 42

slow roasted and served full cut with pan gravy

Roast Prime Rib of Beef | 44

slow roasted and served full cut with pan au jus

Filet Mignon | 52

8 oz broiled filet mignon served with béarnaise sauce or demi glace

Filet Mignon and Baked Stuffed Jumbo Shrimp | 56

6 oz broiled filet mignon served with 2 baked stuffed shrimp

*Before placing your order, please inform your server if a member of your party has a food allergy.

ALL PRICES SUBJECT TO 20% ADMINISTRATION FEE AND 6.25% MASSACHUSETTS SALES TAX. PRICES SUBJECT TO CHANGE

DINNER BUFFETS

CLASSIC BUFFET 1

Baked Honey Ham
New England Baked Scrod
Grilled Chicken Caprese
Five Cheese Tortellini
Sweet Bell Pepper Rice
Fresh Seasonal Vegetables
Mixed Salad Greens
with craisins and zinfandel vinaigrette
Focaccia Herb Bread
*Dessert
Coffee and Tea

34

TRADITIONAL BUFFET 2

Roast Pork Tenderloin (carved)
Bourbon Tenderloin Steak Tips
Lemon Herb Breast of Chicken
New England Baked Scrod
Rice Pilaf
Roasted Fingerling Potatoes
Fresh Seasonal Vegetables
Fresh Baked Bread
*Dessert
Coffee and Tea

38

In Above Buffet 1 and 2 add Soup or Salad as 1st course | 5

GALA BUFFET 3

*Soup Family Style or Garden Salad

Roast Sirloin Strip of Beef (carved)
Jumbo Shrimp Scampi
New England Baked Scrod
Chicken Piccata
Rice Pilaf
Choice of Potato
Fresh Seasonal Vegetables
Fresh Baked Bread
*Dessert
Coffee and Tea

48

GRAND BUFFET 4

*Soup Family Style or Garden Salad

Roast Prime Rib of Beef (carved)
Baked Stuffed Jumbo Shrimp
Baked Honey Ham
New England Baked Scrod
Chicken Piccata
Five Cheese Tortellini
Rice Pilaf
Choice of Potato
Choice of Two Vegetables
Fresh Baked Bread
*Dessert
Coffee and Tea

60

In Buffet 3 Roast Tenderloin of Beef in Place of Roast Sirloin add | 12

In Buffet 4 Roast Tenderloin of Beef in Place of Roast Prime Rib of Beef add | 6

***Individual Course**

PORTUGUESE BUFFET 5

*Soup Family Style or Garden Salad

Carne Assada (Roast Marinated Beef)
Carne de Porco à Alentejana (Pork with Littleneck Clams)
Galinha Assada (Roasted Chicken) or Chicken Mozambique
Bacalhau à Bras or à Gomes da Sá (Codfish Portuguese Style)
Arroz (Portuguese Style Rice)
Vegetais (Choice of Vegetable)
Pão e Manteiga (Bread and Butter)
*Sobremesa (Dessert) and Café (Coffee)

40

PORTUGUESE ~STYLE DINNERS

DINNER 1

Served Family Style

Soup or Salad

Sopa (Soup) or Salada (Salad)

Family Style Main Course

Carne Assada com Molho (Roasted Marinated Meat with Gravy)
Arroz com Molho de Carne (Rice) • Batatas Assadas (Roasted Potatoes) • Vegetais (Vegetable)
Pão e Manteiga (Bread and Butter)

Dessert

Sobremesa

Café ~ Cha (Coffee ~ Tea)

35

The above meal may also be served with:

Fried or Roasted Chicken with Dressing add | 6
Filletes de Peixe Frito (Fried Fish Fillets) add | 7
Bacalhau à Bras (Codfish Portuguese Style) add | 7

Above Dinner served Full Course with Soup and Salad add 5

DINNER 2

Served Family Style

Soup

Sopa

Plated Course

Baked Scrod with Rice and Salad
Peixe Assado com Arroz e Salada

Family Style Main Course

Carne Assada com Molho (Roasted Marinated Meat with Gravy)
Batatas Assadas (Roasted Potatoes) • Vegetais (Vegetable)
Pão e Manteiga (Bread and Butter)

Dessert

Sobremesa

Café ~ Cha (Coffee ~ Tea)

42

The above Meal may also be served with:

Fried or Roasted Chicken with Dressing add | 6

WEDDING RECEPTION PACKAGES

(Inclusive wedding packages are optional)

~ **Chair Covers and Chivari Chairs Available** ~

CLASSIC PACKAGE

Stationary Displays

Assorted Cheese and Crackers with Fresh Fruit

Fresh Cut Seasonal Vegetables with Dip

Hors D'Oeuvres

Stationary

Maple Bacon wrapped Chicken

Spanakopita Spinach and Cheese in Phyllo

Champagne Toast

Wine with Dinner, Choice of Two Selections Per Table

Dinner

Choice of Soup or Garden Spring Mix Salad

Choice of Two Plated Entrees

Stuffed Breast of Chicken ~ New England Baked Scrod ~ Bourbon Tenderloin Steak Tips

Choice of Potato • Choice of Vegetable

Your Wedding Cake with Complimentary Cake Cutting and Plating

Coffee ~ Tea

60

SIGNATURE PACKAGE

Stationary Displays

Assorted Cheese and Crackers with Fresh Fruit

Fresh Cut Seasonal Vegetables with Dip

Hors D'Oeuvres

Choice of 3 Passed Hors D'Oeuvres

Champagne Toast

Wine with Dinner, Choice of Two Selections Per Table

Dinner

Choice of Soup

Garden Spring Mix Salad

Choice of Two Plated Dinner Entrees

Chicken Piccata ~ Chicken Cordon Bleu ~ Roast Sirloin of Beef

Stuffed Filet of Sole ~ Grilled Atlantic Salmon

Choice of Potato • Choice of Vegetable

Your Wedding Cake with Complimentary Cake Cutting and Plating

Coffee ~ Tea

70

In Classic and Signature Packages

Upgrade above Stationary Displays to Deluxe Charcuterie Display add | 2

*Before placing your order, please inform your server if a member of your party has a food allergy.

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WEDDING PACKAGES

GALA PACKAGE

Stationary Displays

Assorted Cheese and Crackers with Fresh Fruit

European Display

Prosciutto, Salpicão, Sliced Cheese, Codfish Cakes, Chick Pea Salad

Hors D'Oeuvres

Stationary

Little Necks Portuguese Style • Shrimp Mozambique

Champagne Toast

Wine with Dinner, Choice of 2 Selections Per Table and 2 Pitches of Soda per Table

Family Style Dinner

Choice of Soup

Garden Spring Mix Salad

Carne Assada • Roasted Chicken with Dressing • Fried Fish Fillets

Roasted Potato • Rice • Choice of Vegetable • Gravy

Your Wedding Cake with Complimentary Cake Cutting and Plating

Coffee ~ Tea

Deluxe Pastry Platter

85

GRAND PACKAGE

Stationary Displays

Assorted Cheese and Crackers with Fresh Fruit

Fresh Cut Seasonal Vegetables with Dip

Assorted Canape' Display

Toasted Baguette Crostini with Fig Jam and Prosciutto, English Cucumber Rounds with Red Pepper Hummus

Crab Salad Phyllo Cups, Asparagus Spears with Ranch Drizzle

Iced Shrimp Cocktail with Spicy Cocktail Sauce and Fresh Lemons

Hors D'Oeuvres

Passed

Scallops wrapped with Bacon • Brie and Raspberry in Phyllo

Caprese Mozzarella Skewer with Balsamic Drizzle

Stationary

Choice of 1 Stationary Hors D'Oeuvres

Champagne Toast

Dinner

Choice of Soup

Garden Spring Mix Salad

Filet Mignon and Two Baked Stuffed Shrimp

Herb Roasted Fingerling Potatoes • Seasonal Vegetable Medley

Your Wedding Cake with Complimentary Cake Cutting and Plating

Coffee ~ Tea

Gourmet Pastry Station

100

SELECTIONS

SOUPS

All Soups served Family Style

Vegetable • Chicken Rice • Minestrone • Chicken Supreme • Kale
New England Clam Chowder add 1.00

POTATO AND RICE

Mashed Potatoes
Baked Potato
Roasted Russet Potatoes
Roasted Red Bliss Potatoes
Rice Pilaf
Portuguese Style Rice
Sweet Bell Pepper Rice
Red Bliss Mashed Potatoes add | .75
Herb Roasted Fingerling Potatoes add | 1.00
Baked Stuffed Potato add | 4.00

VEGETABLES

Corn
Glazed Baby Carrots
Green Beans Almondine
Broccoli Florets
Green Beans and Baby Carrots
Broccoli and Baby Carrot Medley
Turnips and Carrots
Fresh Seasonal Vegetable Medley add | .75
Choice of Two Vegetables add | 2.00

DESSERTS

Your Cake with Complimentary Cake Cutting and Serving

Vanilla Ice Cream served with Choice of Sauce
Chocolate Sauce • Strawberry Sauce • Raspberry Sauce

Choice of :
Rice Pudding • Grape Nut Pudding • Chocolate Mousse

DESSERT UPGRADES

**SERVED IN PLACE OF INCLUDED DESSERT

PLATED DESSERTS

Flan Pudding 2 • Apple Pie or Brownie a la Mode 3
Cheesecake with Topping 3 • Salted Caramel Vanilla Crunch Cake 5
Tiramisu 2 • Deluxe Carrot Cake 3 • Double Chocolate Layer Cake 3
Turtle Cheesecake Divine 6 • Triple Truffle Chocolate Cake 4
Gourmet Petite Pastry Platter 5

GOURMET PETITE PASTRY STATION

Customized Pastry Stations Available Upon Request (i.e. Portuguese Pastries)

A Selection of Mini Fancy Pastries including Double Fudge, Carrot Cake, Chocolate Mousse, Hazelnut, German Chocolate, Italian Rum and Chocolate Macaroon.

A Selection of Mini Rainbow Petit Fours, Assorted Mini Cheesecakes, Vanilla Cream Puffs and Dessert Bars | 8



ICE CREAM SUNDAE BAR

Available for Ballroom Events Only

Featuring Acushnet Creamery's Award Winning Ice Cream

Choice of Three Homemade Flavors served with Assorted Toppings

Chocolate, Coffee, Vanilla, Coffee Oreo, Cookie Dough, Mocha Peanut Butter, Cookie Monster
Peanut Butter Oreo, Strawberry Cheesecake, Double Chocolate Fudge, Mint Chip, Raspberry (Dairy Free) | 9

BEVERAGES

House Wine, CK Mondavi

White Zinfandel, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato

Cabernet Sauvignon, Merlot, Pinto Noir

24.00 per bottle

House Wine Portuguese, Bacalhôa JP Azeitão (Stubal)

White, Rose, Red

24.00 per bottle

House Champagne

24.00 per bottle

Additional Wine and Champagne Choices Available Upon Request

Pepsi, Diet Pepsi, Sierra Mist and Ginger Ale

7.00 per pitcher

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LATE NIGHT CRAVINGS

ON THE GO BREAKFAST

Individually Wrapped Breakfast Sandwich
Egg, Cheese and Canadian Bacon on Toasted English Muffin
Served with Hash Brown and Fresh Brewed Coffee | 8

BURGERS, TENDERS AND FRIES

Certified Angus Beef Cheeseburger Sliders, Crispy Chicken Tenders and French Fries
Assorted Dipping Sauces, Ketchup and Mustard | 12

BAVARIAN PRETZEL STATION

Fresh Baked Soft Bavarian Pretzel Sticks Salted and served with
Assorted Dipping Sauces | 6

TAKE OUT

Orange Tempura Chicken with Broccoli, Crab Rangoon and White Rice
Served in Chinese Take Out Boxes | 10

HOT DOG HOUSE

Steamed Hot Dogs and Buns with a Variety of Toppings served with Potato Chips | 7

FROM THE GRILL

Grilled Italian Sausage and Grilled Linguica smothered with Peppers and Onions
Served on Mini Sub Rolls with Potato Chips | 8

THE DONUT SHOP

Assorted Donuts served with Fresh Brewed Coffee | 7

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TERMS AND CONDITIONS

DEPOSITS

Deposits are required for all function rooms and are NON-REFUNDABLE and NON-TRANSFERABLE. There is no charge for the rental of the room, the deposit is deducted from the final bill. Weddings are required to provide an additional deposit equal in amount to the original deposit nine months before the reception date. The client is responsible to place this second deposit within the requested time frame.

PAYMENT

Final payment must be made in the form of cash, bank check or credit card. Payment of the remaining balance is due the day of the function. Final payments made by personal check must be made two weeks prior to your function. All functions are responsible for payment of the guaranteed number of guests and for any extra guests in attendance. Century House is NOT responsible for guests not in attendance or guests that arrive after the scheduled serving time.

It is your responsibility to meet the minimum number of guests required for the contracted function room. Room minimums are based on adult count. If the minimum is not met there will be an assessed per person food and beverage fee for the count deficit.

ALL PRICES SUBJECT TO 20% ADMINISTRATION FEE AND 6.25% MASSACHUSETTS SALES TAX. PRICES SUBJECT TO CHANGE. The signed contract does not guarantee pricing for your event.

CANCELLATIONS

In the event that you cancel your function and Century House is unable to re-book your contracted room you will be responsible to pay a cancellation fee of equal value to your first deposit.

ARRANGEMENTS

Final arrangements should be made by appointment no later than two weeks prior to your function. Please be advised that weddings must schedule this appointment in advance and meet with one of our wedding coordinators at least three weeks prior to their event. Wedding appointment times are Tuesday-Friday between 10:00am-4:00pm. It is the client's responsibility to schedule appointments and finalize arrangements.

Final menu selections and guaranteed number of guests attending should be given one week prior to the function. All vendors must be included in the final count if you're having them dine at your event. No cancellations of the guaranteed count will be accepted the day of the function.

All items pertinent to your function such as seating plan, cake knife, toast glasses, etc., should be brought in at least two days before your function.

FACILITY

Century House standard room setup includes: our table and chair setup in accordance to your function, white linen tablecloths, choice of our colored napkins, all pertinent tableware, centerpiece (fresh flower vase for daytime functions, hurricane globe with candle for evening functions), skirting (i.e. Head table, buffet table etc.) and bar service.

Century House and its employees are not responsible for additional room setup (i.e. room decorations, cake setup, table decorating and assembly of centerpieces).

Century House shall not assume the responsibility for the damage or loss of any merchandise or articles brought onto the premise (both inside and outside). Any items left after the event at Century House will be deemed unwanted. Client is solely responsible for removing all items at the end of the event.

Children must always be supervised by an adult and may not be left unattended at any time (i.e. common area).

Client agrees to keep the premise in the same condition as at the commencement of the function excluding the normal activities of an event. Client is responsible that their hired vendors adhere to this policy.

No Food/Beverages are allowed on the dance floor to ensure the safety of all guests. Client agrees to uphold this policy.

TERMS AND CONDITIONS

DECORATIONS

Please be advised that taping, tacking, nailing, and any other adherence to the walls, ceiling, or paint is prohibited.

No smoke machines, confetti, glitter nor balloons containing confetti, paper, sprinkles, or glitter is allowed. Helium tanks cannot be left on premise.

No Open flames.

A complete list of all items/decorations/services being brought into the facility must be submitted to management for approval at least two weeks prior to the function.

It is the client's responsibility to clean up and remove all decorations at the end of the event.. Clients have 30 minutes after the event end to remove all of their belongings.

Please be advised that decorations, backdrops, photobooth etc. take up guest space and therefore the room may not be able to accommodate it's maximum capacity.

Cake, cupcake, and candy tables must be monitored so that no additional cleanup is required by Century House.

In the event, that the room requires excessive cleanup up beyond our standard procedures, the customer will be assessed a cleanup fee.

VENDORS

All outside vendors including but not limited to: DJ, Band, Photobooth, Up Lighting, Florist, Bakery/Cake, Linen must provide a certificate of liability insurance.

For deliveries and setup, vendors are not allowed into the venue any earlier than 1 1/2 hours prior to the evening functions and 1 hour prior to daytime functions. No early arrival or delivery will be allowed.

Century House is not responsible to communicate setup, delivery, and pickup of outside vendor's property.

Century House is not responsible for setup, storage, breakdown or removal of discarded items.

Vendors have 30 minutes after the event end to remove all of their belongings.

Please be advised that it is your responsibility to communicate Century House's policy with your outside vendors and ensure that they adhere to these policies.

FOOD

Due to Food Safety recommendations of the FDA issued food code and board of health guidelines NO BULK FOOD is allowed to leave the premise by patrons. We do not pack, hold, or release leftover food to customers.

Century House is not responsible to provide food to late arriving guests.

No Outside Food/Beverages (except cake/cupcakes) are allowed to be brought on premise.

Please notify Century House of any food allergies in advance.

LIQUOR

Century House holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted to be brought onto or removed from the premise for distribution (i.e. liquor favors) in compliance with MASSACHUSETTS STATE LIQUOR LAW. Guests are not permitted to remove any alcoholic beverages from the venue. Patrons under the age of 21 will not be allowed the service of alcoholic beverages and we also reserve the right to stop serving alcoholic beverages to anyone at any time. No Alcohol can be brought onto our premise (including our exterior grounds / parking lot) for consumption and client agrees to uphold this policy and is responsible for all guests in attendance. If violated Century House reserves the right to terminate the event.

Non - Alcohol drinking functions requesting no bar service add \$3.00 per person.

SMOKING POLICY

Century House is a Non Smoking Facility. No smoking or other use of tobacco products including, but not limited to, cigarettes or e-cigarettes (vaping) is not permitted in any part of the building.

FUNCTION ROOM INFORMATION

<u>Facility</u>	<u>Minimum Number</u>	<u>Maximum Number</u>	<u>Deposit</u>	<u>Deposit Saturday Evening</u>
Ballroom	150	500	1000.00	1500.00
Terrace Room	30	150	500.00	750.00
Crystal Room	30	100	500.00	750.00
Day Reception 11:00 AM - 4:00 PM				
Evening Reception 6:30 PM - 12:00 PM				



CENTURY HOUSE

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