

# CENTURY HOUSE



WEDDING AND EVENT MENU

2026



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

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 | 7

Fresh Cut Seasonal Vegetables with Dip | 6

Iced Shrimp Cocktail with Spicy Cocktail Sauce and Fresh Lemons | 8

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 | 16

### 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 | 18

Additional Hors D' Oeuvre Selections 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  
8.00 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  
26.00 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 | 6**

## 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 | 35

Choice of Two | 40

## PLATED DINNER ENTREES

Stuffed Breast of Chicken | 36  
with Traditional or Portuguese stuffing  
New England Baked Scrod | 36  
fresh native scrod baked with seasoned cracker crumbs  
Chicken Cordon Bleu | 38  
chicken breast stuffed with ham and swiss cheese served with supreme sauce  
Chicken Marsala | 38  
chicken breast sautéed with fresh mushrooms in a sweet marsala wine sauce  
Chicken Piccata | 38  
chicken breast sautéed with lemon white wine butter sauce and capers  
Baked Stuffed Filet of Sole | 38  
fresh filet of sole with crabmeat stuffing and served with lobster sherry cream sauce  
Roast Chicken Statler | 40  
marinated with lemon rosemary garlic and served with beurre blanc white wine butter sauce  
Bourbon Tenderloin Steak Tips | 42  
sweet bourbon glaze grilled tenderloin tips  
Grilled Atlantic Salmon | 42  
with beurre blanc white wine butter sauce  
Baked Stuffed Jumbo Shrimp | 42  
white jumbo shrimp butterflied and stuffed with our house dressing  
Roast Sirloin of Beef | 45  
slow roasted and served full cut with pan gravy  
Roast Prime Rib of Beef | 49  
slow roasted and served full cut with pan au jus  
Filet Mignon | 56  
8 oz broiled filet mignon served with béarnaise sauce or demi glace  
Filet Mignon and Baked Stuffed Jumbo Shrimp | 58  
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 7% MASSACHUSETTS & LOCAL SALES TAX. PRICES SUBJECT TO CHANGE

# DINNER BUFFETS

## CLASSIC BUFFET 1

Baked Honey Ham  
Bourbon Tenderloin Steak Tips  
Country Fried Boneless Breast of Chicken  
Red Bliss Mashed Potato  
Rice Pilaf  
Choice of Vegetable  
Assorted Rolls  
\*Dessert  
Coffee and Tea  
38

## TRADITIONAL BUFFET 2

Roast Pork Tenderloin (carved)  
Bourbon Tenderloin Steak Tips  
Lemon Herb Breast of Chicken  
New England Baked Scrod  
Sweet Bell Pepper Rice  
Roasted Fingerling Potatoes  
Fresh Seasonal Vegetables  
Fresh Baked Bread  
\*Dessert  
Coffee and Tea  
44

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 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  
54

## GRAND BUFFET 4

**\*Soup Family Style or Garden Salad**  
Roast Tenderloin of Beef (carved)  
Baked Stuffed Jumbo Shrimp  
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  
65

**\*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)

46

# 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)

40

**The above meal may also be served with:**

Fried or Roasted Chicken with Dressing add | 7  
Filletes de Peixe Frito (Fried Fish Fillets) add | 8  
Bacalhau à Bras (Codfish Portuguese Style) add | 8

**Above Dinner served Full Course with Soup and Salad add 6**

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## 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)

48

**The above Meal may also be served with:**

Fried or Roasted Chicken with Dressing add | 7

# 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

65

## 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

78

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

90

## 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

Wine with Dinner, Choice of Two Selections per Table

### 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

A Selection from our Late Night Cravings Menu

120

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

## VEGETABLES

Corn  
Broccoli Florets  
Glazed Baby Carrots  
Green Beans Almondine  
Green Bean and Baby Carrot Medley  
Broccoli and Baby Carrot Medley  
Smashed Turnips and Carrots  
Fresh Seasonal Vegetable  
Choice of Two Vegetables add | 2.50

## 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 • Cheesecake with Topping 2 • Vanilla Crepe Cake 2 • Apple Pie or Brownie a la Mode 3  
Red Velvet Cake Bistro 3 • Tiramisu Cake Bistro 3 • Peanut Butter Pie Bistro 3  
Peach Crisp Brioche Bread Pudding 3 • Deluxe Carrot Cake 4 • Fudge Divine Lava Cake 4  
Chocolate Dreaming Cake Gluten Free 5 • Triple Truffle Chocolate Cake 5 • Mini Pastry Platter 5

## GOURMET DESSERT STATION

Create your custom dessert station by selecting from our list  
of offered specialty desserts



## 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, Cookie Monster  
Raspberry (Sugar Free) | 10

## CAFÉ BARISTA BAR

**\*Available for Ballroom Events Only\***

Set up fee | 250 served post dinner for 1 hour  
Espresso and Cappuccino Coffee  
served with a variety of flavored syrups and condiments including;  
Rock Candy Sugar Sticks, Lemon Twists, Cinnamon, Pirouettes and Assorted Sugars | 5

## BEVERAGES

House Wine, CK Mondavi  
White Zinfandel, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato  
Cabernet Sauvignon, Merlot, Pinto Noir  
26.00 per bottle

House Wine Portuguese, Bacalhôa JP Azeitão (Stubal)  
White, Rose, Red  
26.00 per bottle

House Champagne  
26.00 per bottle

**Additional Wine and Champagne Choices Available Upon Request**

Pepsi, Diet Pepsi, Sierra Mist and Ginger Ale  
8.00 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 | 14

## 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 | 10

## DONUT WALL

Assorted Donuts served with Fresh Brewed Coffee | 8

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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 7% MASSACHUSETTS & LOCAL 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.

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## FUNCTION ROOM INFORMATION

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<u>Facility</u>	<u>Minimum Number</u>	<u>Maximum Number</u>	<u>Deposit</u>	<u>Deposit Saturday Evening</u>
Ballroom	130	400	1000.00	1500.00
Terrace Room	35	130	500.00	750.00
Crystal Room	35	100	500.00	750.00
Day Reception		11:00 AM - 4:00 PM		
Evening Reception		6:30 PM - 12:00 PM		



# CENTURY HOUSE

107 South Main Street  
Acushnet, Massachusetts 02743  
Phone: (508) 995-3221  
Email: [functions@centuryhouse.biz](mailto:functions@centuryhouse.biz)  
[www.centuryhouse.biz](http://www.centuryhouse.biz)