

# CELEBRATE

— on the —

# WATERFRONT


## PRIVATE EVENTS



EAST BAY GRILLE







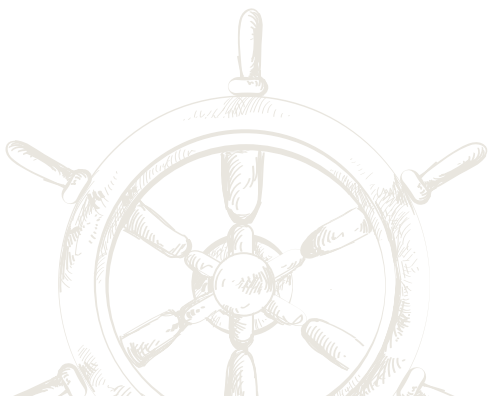
The East Bay Grille would like to thank you for considering us for your special event. We will make every effort to exceed your expectations by providing a warm and comfortable atmosphere, exceptional service, and fresh, flavorful food, by land and by sea.

We offer different spaces within our property to host your special event. The cove can accommodate a minimum of 25 guests and a maximum of 40 guests. Also, our private dining room can hold a minimum of 35 guests and a maximum of 60 guests. If you are looking for an incredible tented outdoor venue, surrounded by beautiful ocean views, look forward for more details. Enclosed you will find the different packages we offer for indoor and outdoor events.

Please feel free to contact us for an appointment to see our venue. We would be happy to answer any questions that you may have or check availability.

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Contact our function manager, *Amanda Anusewicz*  
at [amandaa@eastbaygrille.com](mailto:amandaa@eastbaygrille.com) to inquire about hosting your  
private event at East Bay Grille.





# EAST BAY GRILLE INDOOR EVENTS



## RESERVATIONS AND DEPOSITS

Reservations are not considered final until a deposit is received. A non-refundable deposit of \$200.00 is required at the time of booking. This deposit will be deducted from your final bill the day of the event. Full payment is due at the completion of your event.

## MENU SELECTION AND GUARANTEED DUE DATE:

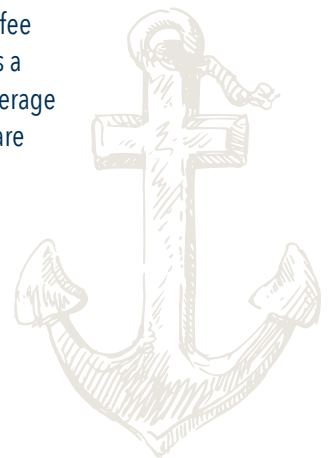
A final guaranteed guest count shall be furnished at least a week prior to the event. If the number of guests in attendance is lower than the room's guest minimum, you will be charged for that minimum. All food and beverage choices or final entrée counts shall also be furnished at least a week prior to the event. Vegetarian or special diet meals are always available. Please inform us of any guest allergies.

## DECORATIONS

You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws. No open flame, or entertainment. All indoor events are served with china, silver, and glassware. White linen and navy napkins are provided, along with candle globes, and small flower bud vases, if you choose to use them. Other napkin colors are available at no additional charge.

## ADDITIONAL FEES

The price per person does not include the 18% gratuity, 7% local tax, and a 5% administrative fee, which will be added to the final bill. The administrative fee does not represent a tip or service charge paid directly to employees; but is a charge to cover our operational costs. There is no room fee or food and beverage minimum for our indoor events. At the discretion of management, prices are subject to change.



## BRUNCH BUFFET

\$29 PER PERSON

AN ASSORTMENT OF  
FRESHLY BAKED MUFFINS,  
DANISH, BAGELS & SWEET BREADS

FRESH FRUIT DISPLAY

CHOICE OF ONE FLAVOR QUICHE  
(BACON & CHEDDAR, SPINACH & SWISS, OR  
BROCCOLI & CHEDDAR)

BELGIAN WAFFLES

APPLEWOOD SMOKED BACON

ROASTED MAPLE SAUSAGE LINKS

HOME FRIES

CHOICE OF  
TERIYAKI STEAK TIPS  
OR  
LEMON CHICKEN PASTA

COFFEE & TEA

## HARBORSIDE LUNCHEON BUFFET

\$26 PER PERSON

GARDEN SALAD

RICE PILAF

VEGETABLE DU JOUR

CHOICE OF  
CHICKEN MARSALA  
OR  
CHICKEN BROCCOLI PASTA

BAKED SCROD

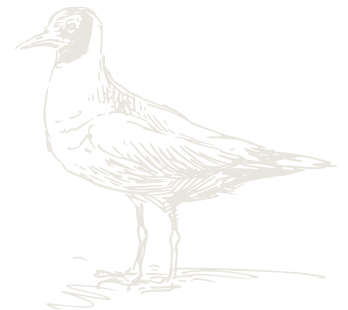
TERIYAKI STEAK TIPS

COFFEE & TEA

PACKAGE ADDITIONS

\$2 PER PERSON

COOKIES AND BROWNIES



# PLATED LUNCH

\$26 PER PERSON

(INCLUDES GARDEN SALAD, ENTRÉE, COFFEE & TEA)

## PLEASE SELECT TWO ENTREES

*\*Your final guest count, including count per entrée selected, is due one week prior to your event*

### PRIME RIB ENGLISH CUT

*(must have a minimum order of 12)*

SERVED WITH MASHED POTATOES & CHEF'S SELECTION OF VEGETABLES

### CHICKEN BROCCOLI PASTA

SAUTÉED CHICKEN TENDERLOINS WITH BROCCOLI, JULIENNE VEGETABLES, GARLIC, AND SHALLOTS IN A WHITE WINE SAUCE TOSSED WITH BOWTIE PASTA & FINISHED WITH PARMESAN CHEESE

### BAKED SCROD

BAKED SCROD FILLET TOPPED WITH BUTTER & SEASONED BREAD CRUMBS, SERVED WITH RICE PILAF & CHEF'S SELECTION OF VEGETABLE

### GRILLED SALMON

GRILLED SALMON FILLET, SERVED WITH RICE PILAF & CHEF'S SELECTION OF VEGETABLE

### TERIYAKI TIPS

HAND CUT SIRLOIN TIPS IN OUR OWN SECRET TERIYAKI MARINADE, SERVED WITH A BAKED POTATO & CHEF'S SELECTION OF VEGETABLE

### SEAFOOD CASSEROLE

SHRIMP, SCALLOPS, & SCROD BAKED EN CASSEROLE, SERVED WITH RICE PILAF & CHEF'S SELECTION OF VEGETABLE

### GRILLED SALMON SALAD

MESCLUN GREENS, TOMATOES, GOAT CHEESE, CANDIED PECANS, CRAN-RAISINS, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, SERVED WITH A LEMON POPPY VINAIGRETTE

## PACKAGE ADDITIONS

### CHEESE & VEGETABLE DISPLAY

\$4 PER PERSON

### CHAMPAGNE TOAST

\$3 HALF GLASS

\$6 FULL GLASS



# COCKTAIL PARTY

\$28 PER PERSON

\$18 WHEN ORDERING IN ADDITION TO A PACKAGE

## CHEESE & VEGETABLE DISPLAY

PLEASE SELECT THREE PASSED HORS D'OEUVRES,  
NOT INCLUDING RAW BAR.

### COLD

SMOKED SALMON WRAPPED ASPARAGUS  
CUCUMBER & LOBSTER REMOULADE  
PROSCIUTTO WRAPPED CANTALOUPE  
AHI TUNA CANAPÉS  
BEEF TENDERLOIN CANAPÉS  
TOMATO MOZZARELLA SKEWERS

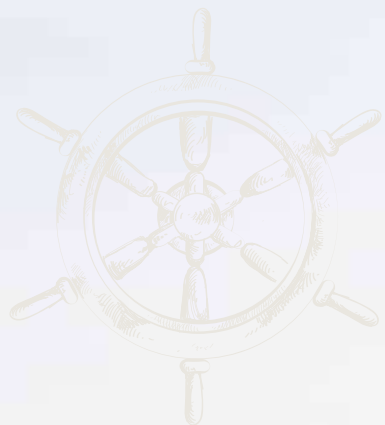
### RAW BAR

JUMBO SHRIMP COCKTAIL  
LITTLE NECK CLAMS  
OYSTERS ON THE HALF SHELL

MARKET PRICE

### HOT

SCALLOPS WRAPPED IN BACON  
MINI CRAB CAKES  
COCONUT SHRIMP  
CRAB STUFFED MUSHROOMS  
*(Vegetarian Available)*  
BONELESS BUFFALO TENDERS  
BEEF SKEWERS  
MEDITERRANEAN BRUSCHETTA  
VEGETABLE SPRING ROLLS  
BEEF TENDERLOIN SANDWICHES  
SPINACH & ARTICHOKE ROUNDS  
MINI BEEF WELLINGTON





# THE VINEYARD

\$33 PER PERSON

(INCLUDES A CHOICE OF CLAM CHOWDER OR GARDEN SALAD, ENTRÉE, COFFEE & TEA)

## PLEASE SELECT TWO ENTREES

\*YOUR FINAL GUEST COUNT, INCLUDING COUNT PER ENTRÉE SELECTED, IS DUE ONE WEEK PRIOR TO YOUR EVENT

### BAKED SCROD

BAKED SCROD FILLET TOPPED WITH BUTTER & SEASONED BREAD CRUMBS, SERVED WITH RICE PILAF & CHEF'S SELECTION OF VEGETABLE

### CHICKEN MARSALA

SAUTÉED CHICKEN BREAST WITH MUSHROOMS, SHALLOTS & PROSCIUTTO IN A MARSALA WINE REDUCTION SERVED OVER BOWTIE PASTA TOPPED WITH ASPARAGUS SPEARS

### WATERFRONT SALMON

CHAR GRILLED SALMON FILLET PAIRED WITH TWO JUMBO SHRIMP DRIZZLED WITH BÉARNAISE SAUCE, SERVED WITH WILD MUSHROOM RISOTTO AND GRILLED BROCCOLINI

### SHRIMP SCAMPI

SAUTÉED SHRIMP WITH SCALLIONS, TOMATOES, & MUSHROOMS, SERVED OVER LINGUINI IN A TRADITIONAL SCAMPI SAUCE

### TERIYAKI STEAK TIPS

HAND CUT SIRLOIN TIPS IN OUR OWN SECRET TERIYAKI MARINADE, SERVED WITH A BAKED POTATO & CHEF'S SELECTION OF VEGETABLE

### STATLER CHICKEN

ROASTED BONE-IN CHICKEN BREAST RUBBED WITH ROSEMARY AND GARLIC, PAN GRAVY, WHIPPED MASHED POTATOES AND GRILLED ASPARAGUS

## PACKAGE ADDITIONS

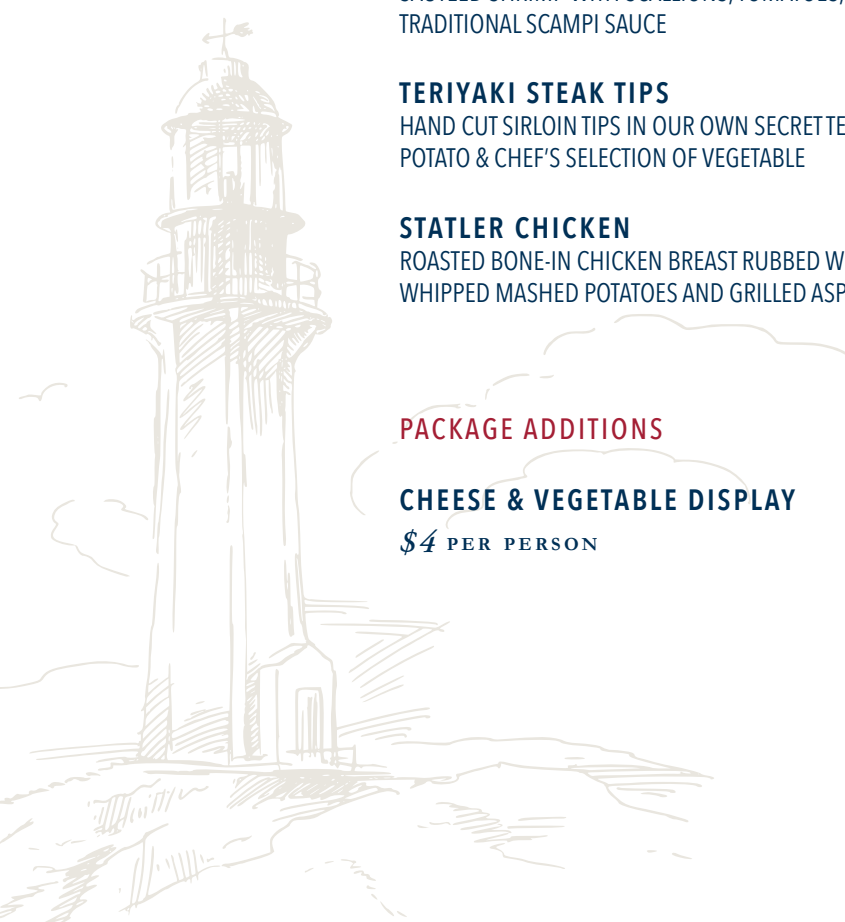
### CHEESE & VEGETABLE DISPLAY

\$4 PER PERSON

### CHAMPAGNE TOAST

\$3 HALF GLASS

\$6 FULL GLASS



# THE NANTUCKET

\$42 PER PERSON

(INCLUDES CLAM CHOWDER, GARDEN SALAD, ENTRÉE, COFFEE/TEA, & DESSERT)

## PLEASE SELECT TWO ENTREES

*\*Your final guest count, including count per entrée selected, is due one week prior to your event.*

### KING CUT PRIME RIB

SLOW ROASTED SERVED WITH AU JUS (MINIMUM ORDER OF 12) ACCOMPANIED BY A BAKED POTATO & CHEF'S SELECTION OF VEGETABLE

### GRILLED SWORDFISH

FRESH GRILLED SWORDFISH TOPPED WITH A LEMON BUTTER SAUCE, SERVED WITH RICE PILAF AND CHEF'S SELECTION OF VEGETABLE

### LOBSTER SCAMPI

FRESHLY SHUCKED LOBSTER MEAT SAUTÉED WITH MUSHROOMS, TOMATOES, & SCALLIONS TOSSED IN A WHITE WINE GARLIC BUTTER SAUCE, SERVED OVER LINGUINI PASTA

### CHICKEN OSCAR

SAUTÉED CHICKEN BREAST TOPPED WITH LUMP CRAB MEAT AND BÉARNAISE SAUCE, SERVED WITH PARMESAN RISOTTO & GRILLED ASPARAGUS

### HARBOR FILET

CHAR BROILED FILET MIGNON PLACED ATOP OF A GRILLED PORTABELLA MUSHROOM, TOPPED WITH A PARSLEY COMPOUND BUTTER, SERVED WITH A BAKED POTATO & CHEF'S SELECTION OF VEGETABLE

### SURF & TURF

CHAR GRILLED CHATEAU SIRLOIN SERVED WITH A MARINATED SHRIMP SKEWER, SERVED WITH A BAKED POTATO & CHEF'S SELECTION OF VEGETABLE

### LOBSTER PIE

FRESHLY SHUCKED LOBSTER MEAT BAKED EN CASSEROLE IN A SHERRY TARRAGON CREAM SAUCE TOPPED WITH SEASONED BREAD CRUMBS, SERVED WITH RICE PILAF & CHEF'S SELECTION OF VEGETABLE

### STEAK FRITTES

CHAR-GRILLED 7X SKIRT STEAK, GARLIC AND HERB BUTTER, WHIPPED MASHED POTATOES AND GRILLED ASPARAGUS

## DESSERT

### ICE CREAM TRUFFLE

*with your choice of vanilla or chocolate*

## PACKAGE ADDITIONS

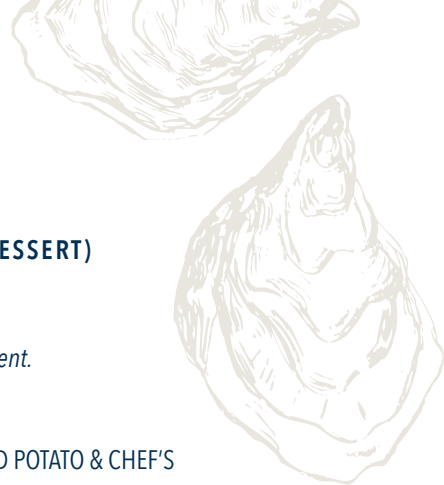
### CHEESE & VEGETABLE DISPLAY

\$4 PER PERSON

### CHAMPAGNE TOAST

\$3 HALF GLASS

\$6 FULL GLASS



# EAST BAY LOBSTER BOIL

MARKET PRICE

*An Authentic New England Dinner Including:*

**A CUP OF OUR HEARTY CLAM CHOWDER**

**GARDEN SALAD SERVED WITH BALSAMIC VINAIGRETTE**

**1 ¼ POUND LOBSTER**

**MUSSELS**

**STEAMERS**

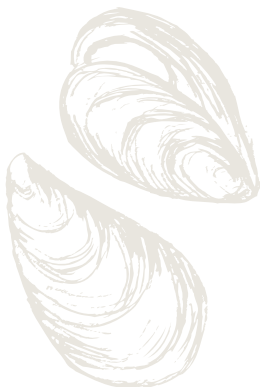
**CORN ON THE COB**

**ROASTED RED BLISS POTATOES**

**DRAWN BUTTER**

**\*BAKED STUFFED LOBSTERS AVAILABLE**

MARKET PRICE





# EAST BAY GRILLE OUTDOOR EVENTS



East Bay Grille's outdoor event venue is ideally located overlooking historic Plymouth Harbor. Join us to celebrate the people in your life against a picturesque backdrop. We have the perfect location that includes a private bar under the tent for you and your guests. There are endless possibilities, from a beautiful on-site ceremony and wedding reception, to larger private functions, with a myriad of ways to design your event space to reflect your taste and style. No matter which option you choose, you'll feel like the venue belongs to you alone.

OUR MAXIMUM CAPACITY UNDER THE TENT IS 230 GUESTS.

## FOOD & BEVERAGE MINIMUM IS AS FOLLOWS:

FRIDAYS & SUNDAYS: \$8,000.00

SATURDAYS: \$10,000.00

\*The food and beverage minimum does not include an 18% gratuity, 7% local tax, and a 5% administrative fee. The administrative fee does not represent a tip or service charge paid directly to employees; but is a charge to cover our operational costs.

## TENT RENTAL FEES:

FRIDAYS & SUNDAYS: \$2,000.00

SATURDAYS: \$2,500.00

TENT EXTENSION FOR EVENTS OVER 200 GUESTS: \$400.00

\*7% LOCAL TAX

Contact our function manager,  
*Amanda Anusewicz* at [amandaa@eastbaygrille.com](mailto:amandaa@eastbaygrille.com)  
to inquire about hosting your private event at East Bay Grille.

\*AT THE DISCRETION OF MANAGEMENT PRICES ARE SUBJECT TO CHANGE.



## COCKTAIL HOUR ACCOMPANIMENTS

### CHEESE & VEGETABLE DISPLAY

AN ARRAY OF IMPORTED & DOMESTIC CHEESES,  
AND FRESHLY SLICED GARDEN VEGETABLES  
SERVED WITH AN ASSORTMENT OF CRACKERS

**\$6** PER GUEST

### MEDITERRANEAN DISPLAY

ASSORTED HEARTH BREADS, MARINATED OLIVES,  
TOMATOES, ARTICHOKE HEARTS, AND HUMMUS,  
SERVED WITH WARM SPINACH DIP

**\$8** PER GUEST

### RAW BAR

*(Prices based on 50 pieces per platter)*

**JUMBO SHRIMP COCKTAIL** | \$195

**LITTLENECK CLAMS** | \$125

**OYSTERS ON THE HALF SHELL** | \$150

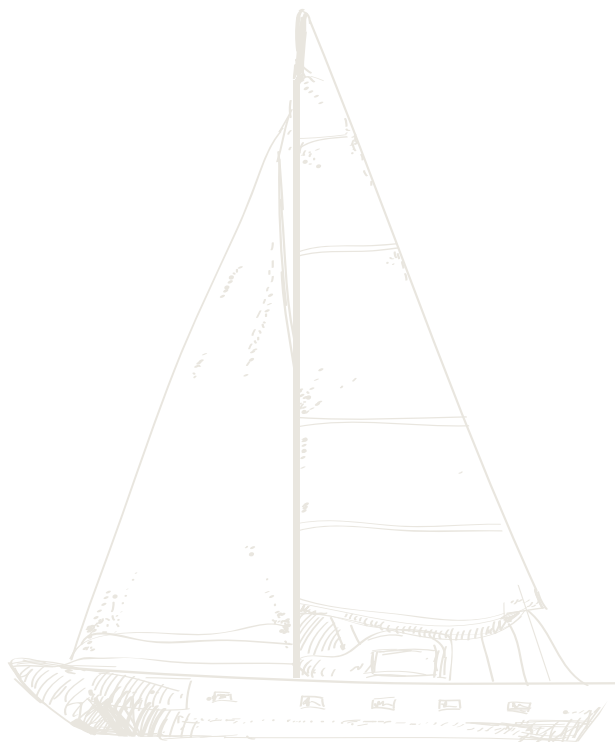
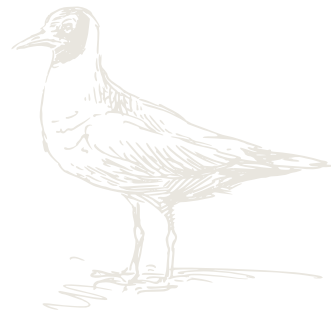
### TOASTS

**HALF GLASS CHAMPAGNE TOAST**

**\$5** PER GUEST

**FULL GLASS CHAMPAGNE TOAST**

**\$10** PER GUEST



# COCKTAIL HOUR

\$20 PER GUEST

CHEESE & VEGETABLE DISPLAY

PLEASE SELECT THREE PASSED HORS D'OEUVRES,

STUFFED MUSHROOMS

*(Seafood or Vegetarian)*

TERIYAKI CHICKEN SKEWERS

TERIYAKI BEEF SKEWERS

SCALLOPS WRAPPED IN BACON

MINI CRAB CAKES

BONELESS BUFFALO CHICKEN

PROSCIUTTO WRAPPED CANTALOUPE

AHI TUNA CANAPES

SHORT RIB SLIDERS

TOMATO MOZZARELLA SKEWERS

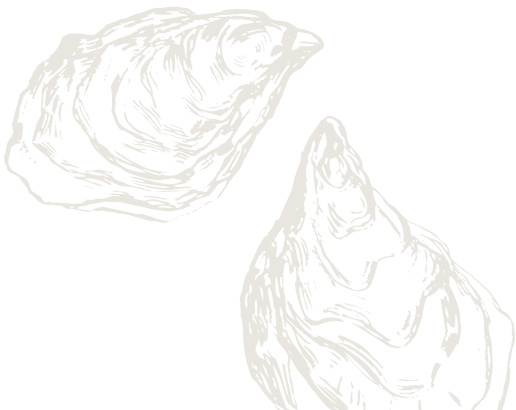
MINI BEEF WELLINGTON

MARINATED SHRIMP SKEWERS

COCONUT SHRIMP

VEGETARIAN SPRING ROLLS

BRIE & RASPBERRY FILO



# PLATED MENU OPTIONS

*Prices shown below include:*

**GARDEN SALAD SERVED WITH HOUSE MADE BALSAMIC VINAIGRETTE**

**TWO ENTRÉE CHOICES TO OFFER YOUR GUESTS**

## SEAFOOD

**HALIBUT | \$49**

OVEN ROASTED HALIBUT FILLET FINISHED WITH A LOBSTER TARRAGON BEURRE BLANC

**GRILLED SWORDFISH | \$48**

CHAR-GRILLED CENTER CUT SWORDFISH STEAK TOPPED WITH A CITRUS COMPOUND BUTTER

**BAKED STUFFED SHRIMP | \$47**

FOUR BAKED JUMBO SHRIMP FILLED WITH A CRAB MEAT STUFFING SERVED WITH DRAWN BUTTER

**ATLANTIC SALMON | \$44**

BRONZED SALMON FILLET TOPPED WITH A CHAMPAGNE BEURRE BLANC FINISHED WITH SEASONED BREAD CRUMBS

**BAKED SCROD | \$44**

BAKED SCROD FILLET WITH A CITRUS BEURRE BLANC FINISHED WITH SEASONED BREAD CRUMBS

## POULTRY

**STUFFED CHICKEN | \$44**

BONELESS CHICKEN BREAST STUFFED WITH HERB CHEESE, SUNDRIED TOMATO AND CRABMEAT, FINISHED WITH SUPREME SAUCE

**CHICKEN MARSALA | \$44**

PAN SAUTÉED CHICKEN BREAST IN A MARSALA WINE SAUCE WITH MUSHROOMS AND PROSCIUTTO

**STATLER CHICKEN | \$45**

PAN SEARED HERB ENCRUSTED STATLER CHICKEN BREAST TOPPED WITH LEMON POULET SAUCE

## MEAT

**FILET MIGNON | \$54**

CHAR-BROILED PETITE FILET MIGNON DRIZZLED WITH A CABERNET DEMI-GLAZE

**NEW YORK SIRLOIN | \$50**

CHAR-GRILLED SIRLOIN STEAK TOPPED WITH BORDELAISE SAUCE

**PRIME RIB | \$48**

SLOW ROASTED SEASONED PRIME RIB OF BEEF TOPPED WITH NATURAL AU JUS

**PORK MEDALLIONS | \$48**

CHAR-BROILED DOUBLE CUT PORK CHOP TOPPED WITH AN APPLE BRANDY DEMI-GLAZE





## **SURF & TURF**

### **FILET & LOBSTER | \$62**

PETITE FILET MIGNON WITH A LOBSTER TAIL DRIZZLED WITH GRAN MARNIER BUTTER

### **FILET & SHRIMP | \$55**

PETITE FILET MIGNON AND TWO BAKED STUFFED SHRIMP SERVED WITH DRAWN BUTTER

## **VEGETARIAN**

### **EGGPLANT PARMESAN | \$35**

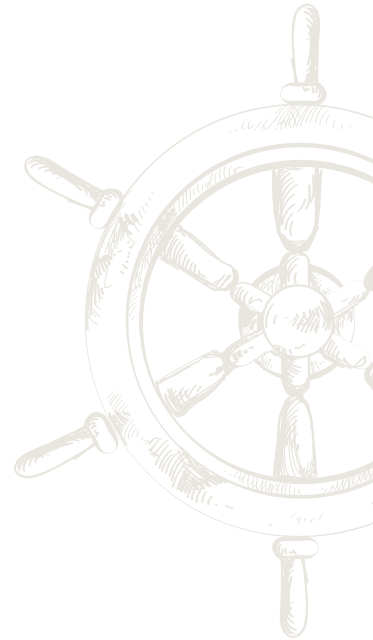
EGGPLANT PARMESAN SERVED OVER LINGUINI

### **VEGETABLE PRIMAVERA | \$35**

JULIENNE VEGETABLES TOSSED IN A WHITE WINE SAUCE OVER BOW TIE PASTA

### **VEGETABLE RISOTTO | \$35**

CREAMY ROASTED RED PEPPER RISOTTO WITH SEASONAL VEGETABLES





# THE EAST BAY RECEPTION

BUFFET \$65 PER GUEST

## CHEESE & VEGETABLE CASCADE

AN ARRAY OF IMPORTED & DOMESTIC CHEESES, AND FRESHLY SLICED GARDEN VEGETABLES, SERVED WITH AN ASSORTMENT OF CRACKERS

## MEDITERRANEAN TABLE

ASSORTED HEARTH BAKED BREADS, MARINATED OLIVES, TOMATOES, ARTICHOKE HEARTS, HUMMUS, SERVED WITH A WARM SPINACH DIP

## PASSED HORS D'OEUVRES

PLEASE SELECT THREE

### STUFFED MUSHROOMS

*(Seafood or Vegetarian)*

### TERIYAKI BEEF SKEWERS

### MINI CRAB CAKES

### PROSCIUTTO WRAPPED CANTALOUPE

### SHORT RIB SLIDERS

### MINI BEEF WELLINGTON

### COCONUT SHRIMP

### BRIE & RASPBERRY FILO

### TERIYAKI CHICKEN SKEWERS

### SCALLOPS WRAPPED IN BACON

### BONELESS BUFFALO CHICKEN

### AHI TUNA CANAPES

### TOMATO MOZZARELLA SKEWERS

### MARINATED SHRIMP SKEWERS

### VEGETARIAN SPRING ROLLS

## SALAD COURSE

GARDEN SALAD SERVED WITH A HOUSE MADE BALSAMIC VINAIGRETTE

## PASTA DISHES

(CHOICE OF TWO DISHES)

CHICKEN TENDERLOIN, LEMON CAPER SAUCE OVER BOWTIE PASTA

SEA SCALLOPS, PESTO CREAM SAUCE OVER CHEESE TORTELLINI

GULF SHRIMP SCAMPI, GARLIC WHITE WINE BUTTER SAUCE OVER FUSILLI PASTA

*\*All dishes topped with seasonal julienned vegetables*

## CARVED STATION

(CHOICE OF TWO)

HONEY GLAZED SPIRAL HAM

PRIME RIB

ROASTED PORK LOIN

## COFFEE STATION

FRESH BREWED REGULAR & DECAF COFFEE

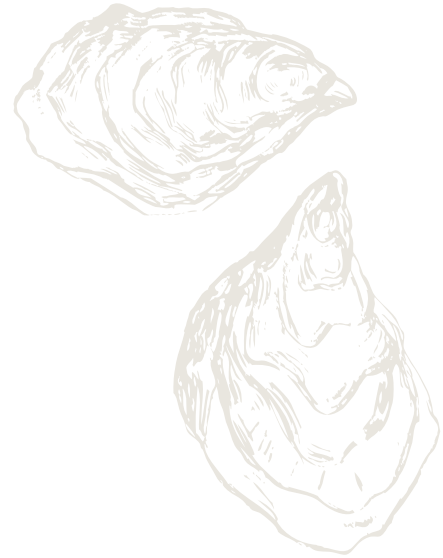


# THE GRAND WATERFRONT RECEPTION

BUFFET \$80 PER GUEST

## RAW BAR

A DISPLAY OF OYSTERS ON THE HALF SHELL, CLAMS ON THE HALF SHELL, AND JUMBO SHRIMP COCKTAIL COMPLIMENTED WITH COCKTAIL SAUCE, HORSERADISH, LEMON WEDGES, AND SEAWEED SALAD



## CHEESE & VEGETABLE CASCADE

AN ARRAY OF IMPORTED & DOMESTIC CHEESES, AND FRESHLY SLICED GARDEN VEGETABLES, SERVED WITH AN ASSORTMENT OF CRACKERS

## MEDITERRANEAN TABLE

ASSORTED HEARTH BAKED BREADS, MARINATED OLIVES, TOMATOES, ARTICHOKE HEARTS, AND HUMMUS, SERVED WITH A WARM SPINACH DIP

## PASSED HORS D'OEUVRES

(A SELECTION OF 3)

### STUFFED MUSHROOMS

*(Seafood or Vegetarian)*

### TERIYAKI BEEF SKEWERS

### MINI CRAB CAKES

### PROSCIUTTO WRAPPED CANTALOUPE

### SHORT RIB SLIDERS

### MINI BEEF WELLINGTON

### COCONUT SHRIMP

### BRIE & RASPBERRY FILO

### TERIYAKI CHICKEN SKEWERS

### SCALLOPS WRAPPED IN BACON

### BONELESS BUFFALO CHICKEN

### AHI TUNA CANAPES

### TOMATO MOZZARELLA SKEWERS

### MARINATED SHRIMP SKEWERS

### VEGETARIAN SPRING ROLLS



## **SALAD COURSE**

GARDEN SALAD SERVED WITH A HOUSE MADE BALSAMIC VINAIGRETTE

## **PASTA DISHES**

(CHOICE OF TWO)

**CHICKEN TENDERLOIN, LEMON CAPER SAUCE OVER BOWTIE PASTA**

**SEA SCALLOPS, PESTO CREAM SAUCE OVER CHEESE TORTELLINI**

**GULF SHRIMP SCAMPI, GARLIC WHITE WINE BUTTER SAUCE OVER FUSILLI PASTA**

**LOBSTER FARFALLE, BRANDY ROASTED RED PEPPER ALFREDO, ASPARAGUS, AND MUSHROOMS OVER BOW TIE PASTA**

*\*All dishes topped with seasonal julienned vegetables*

## **CARVED STATION**

(CHOICE OF TWO)

**HONEY GLAZED SPIRAL HAM**

**PRIME RIB**

**ROASTED PORK LOIN**

## **CLAM CHOWDER STATION**

HEARTY NEW ENGLAND CLAM CHOWDER

## **COFFEE STATION**

FRESH BREWED REGULAR & DECAF COFFEE



## SWEET ENHANCEMENTS

### CHOCOLATE DIPPED STRAWBERRIES

A FRESHLY RIPENED STRAWBERRY DIPPED IN MILK CHOCOLATE  
TO BE SERVED ALONGSIDE YOUR WEDDING CAKE

**\$2** PER GUEST

### GRAND VIENNESE TABLE

A BEAUTIFUL DISPLAY OF ASSORTED MINI PASTRIES AND CAKES

**\$10** PER GUEST

## PREFERRED VENDORS

### BAKERIES

#### PIECE OF CAKE

[www.pieceofcakeinc.com](http://www.pieceofcakeinc.com)  
34 ALDEN ST, PLYMOUTH, MA 02360  
(508) 747-2253

#### GUILTY BAKERY

[www.guiltybakery.com](http://www.guiltybakery.com)  
65 MAIN ST, PLYMOUTH, MA 02360  
(508) 746-2958

#### CUPCAKE CHARLIE'S

[www.cupcakecharlies.com](http://www.cupcakecharlies.com)  
6 TOWN WHARF, PLYMOUTH, MA 02360  
(508) 747-9225

### HOTELS

#### HOTEL 1620 AT PLYMOUTH HARBOR

[www.hotel1620.com](http://www.hotel1620.com)  
180 WATER ST, PLYMOUTH, MA 02360  
(508) 747-4900

#### BEST WESTERN PLUS COLD SPRING

[www.bestwestern.com](http://www.bestwestern.com)  
180 COURT ST, PLYMOUTH, MA 02360  
(508) 746-2222

#### JESSE HARLOW HOUSE

[www.jesseharlowhouse.com](http://www.jesseharlowhouse.com)  
3 N GREEN ST, PLYMOUTH, MA 02360  
(508) 746-6877

### FLORISTS

#### PETAL PUSHERS FLORIST

[apetalpushersflorist.com](http://apetalpushersflorist.com)  
170 WATER ST VILLAGE LANDING  
MARKETPLACE, PLYMOUTH, MA 02360  
(508) 746-0035

#### STEVENS THE FLORIST

[www.steventheflorist.com](http://www.steventheflorist.com)  
160 SOUTH ST, PLYMOUTH, MA 02360  
(508) 746-2600





173 WATER ST | TOWN WHARF | PLYMOUTH, MA 02360

TEL: 508.746.9751 | FAX: 508.746.6135

[WWW.EASTBAYGRILLE.COM](http://WWW.EASTBAYGRILLE.COM)