

— 1149 © —  
**ELEVEN FORTY NINE**  
CATERING & EVENTS

*1149 Division Street- Warwick, RI 02818*

Dear Potential Client,

Thank you for selecting Eleven 49 Restaurant to host your upcoming event. The following menus are a small sample of what we are able to offer for your event. Feel free to use them as they are listed, or as a starting point to customize your unique event vision.

We strive to create memorable events with exceptional food and unparalleled service. Please feel free to call or e-mail the sales team with any questions, or to set-up an appointment. We look forward to making your event a success.

Sincerely,

*Brooke Dawson*

Event Sales Manager



401.884.1149



[bdawson@eleven49.com](mailto:bdawson@eleven49.com)



888.299.0693

## PRIVATE EVENT ROOMS + FAQ'S



### PRIVATE DINING ROOM

10-30 GUESTS

ONE LONG TABLE (20 OR LESS GUESTS)  
or ROUND TABLES WITH 5-7 GUESTS EACH



### GREEN ROOM

20-30 GUESTS

ONE LONG TABLE (20 OR LESS GUESTS)  
or ROUND TABLES WITH 5-8 GUESTS EACH



### TERRACE ROOM

30-100+ GUESTS

ROUND TABLES WITH 8-10 GUESTS EACH  
HIGH-TOPS AVAILABLE UPON REQUEST

#### PLEASE NOTE:

Room capacities vary based on set-up needs and style of food service. Please speak with your sales representative to discuss details and the appropriate event room.

#### LINENS

Our standard linens are champagne ivory table clothes with white napkins; these are included at no charge. Specialty colors are available for an additional charge.

#### CENTERPIECES

You are welcome to bring in your own centerpieces. (We do not allow confetti or live candles)

#### CAKE

You are welcome to bring in your own professionally baked cake or cupcakes; a \$ 75 fee will be applied to the bill. 1149 also offers a variety of options for dessert. A dessert purchase of \$ 75 or more from 1149, will waive the cake fee.

#### IS THERE A ROOM FEE?

There is no room fee. Each space has a food and beverage spending minimum which varies based on the time/day of week, and selected event space. A deposit is required in order to secure the event room and is deducted the final bill.

#### IS THERE A BARTENDER FEE?

The Private Dining Room and Green Room, do not have private bars. The Terrace Room features a private bar; there is no bartender fee when offering an open bar. For any cash bar events requesting a bartender, a \$ 100 fee applies.

#### HOW LONG SHOULD I PLAN TO HOST MY EVENT?

1149 offers events for up to 4 hours. To extend your event to 5 or 6 hours, a fee of \$ 150 per hour would apply.

#### DO YOU HAVE AUDIO VISUAL EQUIPMENT

#### OR CAN I BRING MY OWN?

Rental equipment is available, or you may bring in your own.

Microphone- \$ 15 Rental Fee (*Terrace Room Only*)

LCD Projector and Screen - \$150 Rental Fee

*Please note a laptop is not included.*

TV with DVD – Complimentary (*Terrace Room Only*)

CLIENT IS RESPONSIBLE FOR ALL CONNECTION CABLES AND TO ARRANGE FOR ANY TESTING PRIOR TO THE EVENT. 1149 IS NOT LIABLE FOR COMPATIBILITY ISSUES.

#### CAN I BOOK MY OWN LIVE MUSIC OR DJ?

Yes, in the Terrace Room ONLY.

# Brunch Buffet

Package Includes: Hot Coffee, Hot Tea, Juice & Soda Selections

*-Offered Tuesday through Saturday-*

*- Requires a Minimum of 20 Guests -*

## BREAKFAST OPTION 1

\$ 22

### HOUSE BREAD ASSORTMENT

cinnamon wheels  
croissants  
assorted fruit danish  
mini muffins

### FRESH FRUIT SALAD

assorted in-season fruit

### FRENCH TOAST

*served with whipped butter & syrup*  
brioche bread with cinnamon

### SCRAMBLED EGGS

traditional + fluffy

### APPLEWOOD SMOKED BACON

HOME FRIED POTATOES  
caramelized onions + fresh herbs

## -ADDITIONS-

### WAFFLES

served with chantilly cream &  
macerated berries  
+ \$ 2 per person

### SLICED BAKED HAM

served with pineapple chutney  
+ \$ 4 per person

### FRITTATA CUPS

seasonal veggie with four cheeses  
\$ 36 per dozen

### SWEETS ASSORTMENT

mini cannoli, mini eclairs, chocolate  
chip cookies, chocolate brownies  
+ \$ 4 per person

## BRUNCH OPTION 2

\$ 26

### HOUSE BREAD ASSORTMENT

cinnamon wheels  
croissants  
assorted fruit danish  
mini muffins

### FRESH FRUIT SALAD

assorted in-season fruit

### FRENCH TOAST

*served with whipped butter & syrup*  
brioche bread with cinnamon

### SCRAMBLED EGGS

traditional + fluffy

### APPLEWOOD SMOKED BACON

HOME FRIED POTATOES  
caramelized onions + fresh herbs

### CHICKEN PICCATA

lemon caper beurre blanc

### VEGETABLE MEDLEY

seasonal selection

## -BEVERAGE ADDITIONS-

ONE MIMOSA OR  
1149 SANGRIA  
\$ 5 per glass

UNLIMITED  
MIMOSAS &  
1149 SANGRIA  
\$ 10 per person



## BRUNCH OPTION 3

\$ 30

### HOUSE BREAD ASSORTMENT

cinnamon wheels  
croissants  
assorted fruit danish  
mini muffins

### FRESH FRUIT SALAD

assorted in-season fruit

### FRENCH TOAST

*served with whipped butter & syrup*  
brioche bread with cinnamon

### SCRAMBLED EGGS

traditional + fluffy

### APPLEWOOD SMOKED BACON

### YOGURT + GRANOLA

HOME FRIED POTATOES  
caramelized onions + fresh herbs

### TRADITIONAL SALAD

house greens, tomatoes,  
cucumbers, red onions, olives,  
balsamic vinaigrette

### CHICKEN PICCATA

lemon caper beurre blanc

### BAKED PENNE PASTA

tomato cream sauce  
+ four cheeses

### VEGETABLE MEDLEY

seasonal selection

\*Due to health department regulations, buffet items may not be packaged to-go\*

# Guest's Choice Lunch Buffet

Package Includes: Hot Coffee, Hot Tea & Soda Selections and Fresh Rolls with Whipped Butter

*-Offered Tuesday through Saturday-*

*- Requires a Minimum of 20 Guests -*

## LUNCH BUFFET 1

\$ 24 per person;

*please select: one salad,  
two entrees & two sides*

## LUNCH BUFFET 2

\$ 28 per person;

*please select: one salad,  
two entrees & three sides*

## LUNCH BUFFET 3

\$ 34 per person;

*please select: one salad,  
three entrees & three sides*

### SALAD

#### CAESAR SALAD

romaine, caesar dressing,  
herb croutons, parmesan cheese

#### TRADITIONAL SALAD

house greens, tomatoes, cucumbers,  
red onions, olives, house vinaigrette

### STARCH + VEGETABLES

#### VEGETABLE MEDLEY

seasonal medley, balsamic reduction

#### GRILLED ASPARAGUS

shaved parmesan, lemon

#### GREEN BEANS ALMONDINE

sliced almonds, beurre blanc

#### HARICOT VERTS & PETITE CARROTS

garlic, herbs, beurre blanc

#### HERB INFUSED WHIPPED POTATOES

traditional + buttery

#### PAN ROASTED POTATOES

fresh herbs, extra virgin olive oil

#### BAKED PENNE PASTA

tomato cream sauce, four cheeses

#### PESTO PASTA

grape tomatoes, mozzarella, parmesan

### ENTRÉES

#### HONEY ROASTED TURKEY

traditional gravy  
*served over brioche stuffing*

#### GARLIC CHICKEN

garlic pan sauce, grape tomatoes

#### CHICKEN MARSALA

sautéed mushrooms, pan sauce

#### CHICKEN PARMESAN

fresh mozzarella, basil, marinara

#### CHICKEN PICCATA

capers, lemon butter sauce

#### MEDITERRANEAN STYLE

#### CHICKEN – COD – SALMON

*(choice of one protein)*

red peppers, artichokes, olives, capers,  
tomatoes, garlic-wine sauce

#### HERB BRAISED COD

panko crust, white wine reduction  
*served over chef selected pilaf*

#### HOUSE-ROASTED SALMON

grilled lemon, herbs, white wine  
*served over chef selected pilaf*

#### GRILLED BEEF TIPS

house marinade, demi-glace

**\*Due to health department regulations, buffet items may not be packaged to-go\***

# Plated Lunch

Package Includes: Hot Coffee, Hot Tea & Soda Selections and Fresh Rolls with Whipped Butter

*-Offered Tuesday through Saturday-*

*Please Note: Entrée counts are required in advance for parties with 30 or more guests.*

## Plated Lunch Option 1 \$ 24 per person

### Course One

(please select one salad)

*Fresh Rolls + Whipped Butter*

#### CAESAR SALAD

romaine, caesar dressing,  
herb croutons, parmesan cheese

#### TRADITIONAL SALAD

house greens, tomatoes, cucumbers,  
red onions, olives, house vinaigrette

#### WEDGE

baby iceberg, tomato, bacon,  
red onion, blue cheese dressing

### Course Two

(please select three entrees)

*\* Served with a Vegetable Medley + Whipped Potatoes*

#### CHICKEN MARSALA\*

sautéed mushrooms, pan sauce

#### GARLIC CHICKEN\*

marinated with herbs + garlic,  
tomatoes, roasted garlic pan sauce

#### BACON WRAPPED MEATLOAF\*

tangy brown sugar gravy

#### HERB BRAISED COD\*

panko encrusted, white wine reduction

#### PESTO PASTA PRIMAVERA

assorted roasted vegetables

### Course Three

+ \$ 3 per person

#### FLOURLESS CHOCOLATE TORTE

chantilly cream, crème anglaise

#### VANILLA BEAN CHEESECAKE

seasonal berry compote

-OR-

#### "FAMILY STYLE" COOKIES & BROWNIES

chocolate chip, oatmeal raisin and peanut butter  
cookies with double chocolate brownies

## Plated Lunch Option 2 \$ 27 per person

### Course One

(please select one salad)

*Fresh Rolls + Whipped Butter*

#### CAESAR SALAD

romaine, caesar dressing,  
herb croutons, parmesan cheese

#### TRADITIONAL SALAD

house greens, tomatoes, cucumbers,  
red onions, olives, house vinaigrette

#### WEDGE

baby iceberg, tomato, bacon,  
red onion, blue cheese dressing

### Course Two

(please select three entrees)

*\* Served with a Vegetable Medley + Whipped Potatoes*

#### CHICKEN PICCATA\*

lemon caper beurre blanc

#### GARLIC CHICKEN\*

marinated with herbs + garlic,  
tomatoes, roasted garlic pan sauce

#### PETITE SIRLOIN STEAK\*

cabernet demi glace

#### ATLANTIC SALMON\*

lemon caper beurre blanc

#### PESTO PASTA PRIMAVERA

assorted roasted vegetables

### Course Three

+ \$ 3 per person

#### FLOURLESS CHOCOLATE TORTE

chantilly cream, crème anglaise

#### VANILLA BEAN CHEESECAKE

seasonal berry compote

-OR-

#### "FAMILY STYLE" COOKIES & BROWNIES

chocolate chip, oatmeal raisin and peanut butter  
cookies with double chocolate brownies

# Passed Hot D'oeuvres

-SOLD IN QUANTITIES OF 50 PIECES-

## CHILLED SELECTIONS

TOMATO + MOZZARELLA BRUCHETTA \$90  
basil, balsamic reduction

PROSCIUTTO & MELON SPOONS \$100  
balsamic glaze

GRILLED WATERMELON SKEWERS \$90  
balsamic glaze, basil, mozzarella

MEDITERRANEAN CROSTINI \$90  
hummus, roasted red peppers, sliced olives, feta

SHRIMP COCKTAIL \$175  
horseradish-cocktail sauce

LOBSTER & AVOCADO SPOONS \$175  
crispy bacon, house made vinaigrette

## HOT SELECTIONS

MAINE CRAB CAKES \$100  
chipotle aioli

STEAMED CHICKEN DUMPLINGS \$100  
carrots, water chestnuts, ginger, soy, sesame oil

CLASSIC BACON-WRAPPED SCALLOPS \$175  
applewood smoked bacon, pineapple-honey glaze

LEMON & GARLIC CHICKEN SKEWERS \$100  
tzatziki sauce

CHICKEN PARMESAN SKEWERS \$150  
mozzarella + parmesan, marinara sauce

TERIYAKI BEEF SATAY \$150  
scallions, sesame seeds

CLASSIC STUFFED MUSHROOMS \$100  
breadcrumbs, herbs, onions

SPINACH STUFFED MUSHROOMS \$125  
breadcrumbs, feta cheese, roasted red peppers

SPANAKOPITA \$90  
spinach and cheese in flaky puff pastry

MELTED BRIE CROSTINI \$90  
bacon-onion jam

LOBSTER "CORN DOGS" \$175  
cajun remoulade

PROSCIUTTO + ASPARAGUS \$100  
asiago cheese, phyllo

SPICY SAUTEED SHRIMP SKEWERS \$175  
citrus aioli

MOZZARELLA ARANCINI \$90  
house made marinara sauce

TENDERLOIN CROSTINI \$150  
horseradish cream, roasted red peppers

MICRO BURGERS \$150  
lettuce, tomato, cheddar cheese, ketchup

CARIBBEAN SHRIMP + COCONUT \$175  
mango sweet and sour sauce

CLAM CHOWDER SHOTS \$90  
mini clam cake

CRISPY VEGGIE SPRING ROLLS \$100  
mango sweet and sour sauce

TERIYAKI GLAZED CHICKEN SKEWERS \$100  
sweet red chili sauce

# Stationary Hor D'oeuvres

- MINIMUM OF 20 GUESTS PER STATION-

## FRENCH BREAD PIZZA STATION

\$6 per person

assortment of the following options:  
cheese, pepperoni, seasonal veggie

## SEASONAL VEGETABLE CRUDITE

\$3 per person

petite carrots, celery, cherry tomatoes, haricot verts,  
red peppers, broccoli florets, cucumbers,  
served with ranch + hummus

## ANTIPASTO SALAD

\$12 per person

mixed greens, grilled pesto focaccia, marinated  
mozzarella, marinated olives, whole grain mustard,  
hot pepper relish, balsamic vinegar, pepperoncini,  
*assorted imported meats including:*  
salami, prosciutto, mortadella, capicola, roast beef  
*marinated grilled vegetables including:*  
onions, asparagus, zucchini + squash

## BUFFALO CHICKEN DIP

\$6 per person

pulled chicken + buffalo sauce with a creamy cheese  
blend, served with toasted pita chips

## SPINACH + ARTICHOKE DIP

\$6 per person

spinach, artichokes + roasted cauliflower with a  
creamy cheese blend, served with toasted pita chips

## SATAY SKEWER STATION

\$195 for the station skewers attractively displayed  
25 pieces of each:

chicken, shrimp & beef skewers with  
assorted dipping sauces

## ASSORTED CHEESE BOARD

\$6 per person

chef's selection of four sliced cheeses, fresh grapes,  
spiced nuts, honey and assorted crackers

## HUMMUS STATION

\$5 per person

hummus, tabbouleh, cucumbers, carrots,  
peppadews, mixed olives, grilled pita

## CRISPY CALAMARI

\$6 per person

fire roasted tomatoes,  
banana peppers and marinara sauce

## 1149 CLAM CHOWDER STATION

\$5 per person

white clam chowder with mini clam cakes

## BAKED PENNE PASTA & SALAD

\$10 per person

*baked pasta:* tomato cream sauce + four cheeses  
*choice of one salad:* traditional or caesar salad  
[*add chaffered* meatballs + marinara, + 6 per person]

## RAW BAR\*

*\*items are market price and are subject to price changes\**  
*served with cocktail sauce, lemons & mignonette*

shrimp cocktail (\$ 54 per dozen)

local oysters (\$ 36 per dozen)

little necks (\$ 24 per dozen)

## MASHED POTATO BAR

\$7 per person

cheddar cheese sauce, scallions, bacon, broccoli,  
sour cream, diced tomatoes, whipped butter

# Specialty Stations

- MINIMUM OF 20 GUESTS PER STATION-

## BUILD-YOUR-OWN CHEESEBURGER SLIDERS

\$ 10 per person

*on the side:* lettuce, tomato, pickles, ketchup, mustard  
*served with house-made potato chips*  
[add sweet potato fries + \$ 2 per person]

## BUILD-YOUR-OWN CRISPY CHICKEN SLIDERS

\$ 10 per person

*chicken style- please select one:* plain, barbeque or buffalo  
*on the side:* lettuce, tomato, pickles, spicy mayo, ranch  
*served with house-made potato chips*  
[add sweet potato fries + \$ 2 per person]

## PASTA BAR\* (Terrace Room Only)

\$ 15 per person, attendant required \$ 100 chef fee\*

*pasta:* penne and tri-colored tortellini *sauces:* marinara, pesto, tomato cream sauce  
*ingredients:* grilled chicken, mini meatballs, sausage, broccoli, spinach, olives,  
sun-dried tomatoes, mushrooms, sliced onions, roasted red peppers, diced tomatoes

## BUILD-YOUR-OWN BBQ STATION

\$ 12 per person

*Choice of:* BBQ pulled pork or BBQ pulled chicken with *accompaniments:*  
jalapeños, fried onions, shredded lettuce, pickles, tomatoes, shredded cheese, slider buns  
[add coleslaw, corn bread, mac & cheese and bbq baked beans, + 10 per person]

## BUILD-YOUR-OWN TACO BAR

\$ 16 per person

ground beef + grilled chicken, flour tortillas, corn shells, onions + peppers, lettuce, jalapeños,  
cheddar cheese, sour cream, diced tomatoes, salsa fresca, guacamole, rice + beans  
[add chimichurri marinated flank steak, + \$ 4 per person]

## CARVING STATION\*

*Includes dinner rolls & whipped butter, \* attendant required \$ 100 chef fee*

ROASTED BEEF TENDERLOIN horseradish cream + pan jus \$350 per 15-18 people	GLAZED SPIRAL HAM seasonal chutney, whole grain mustard \$175 per 15-18 people
ROASTED PRIME RIB horseradish cream + pan jus \$300 per 18-20 people	HONEY GLAZED TURKEY traditional gravy \$175 per 15-18 people
CARVING STATION ADDITION \$ 12 per person Salad: <i>select one</i> Traditional Salad <u>or</u> Caesar Salad Starch & Vegetable: <i>select two</i> Vegetable Medley, Grilled Asparagus, Roasted Potatoes, Whipped Potatoes	



# Dessert Selections

## MINI TARTS + PASTRY:

\$6 PER PERSON

-please select three options-

MINI APPLE TART  
cinnamon apples, streusel topping

MINI TIRAMISU TART  
whipped mascarpone, chocolate

MINI KEY LIME TART  
lime custard, whipped cream,  
crushed graham

MINI SALTED CARAMEL TART  
chocolate, sea salt

MINI BOSTON CREAM TART  
chocolate, cherry

MINI CHOCOLATE PRETZEL TART  
caramel drizzle

MINI CHOCOLATE RASPBERRY TART  
chocolate mousse, fresh raspberry

MINI FRUIT TART  
seasonal fruit, bavarian crème

MINI VANILLA CUPCAKES  
*with* chocolate or vanilla buttercream  
topped with sprinkles

MINI LEMON TART  
zesty lemon, seasonal berry

## ICE CREAM SUNDAE BAR:

\$7 PER PERSON

VANILLA + CHOCOLATE ICE CREAM, HOT FUDGE, CARAMEL SAUCE, WHIPPED CREAM,  
SPRINKLES, M & M'S, CRUSHED OREOS, GUMMY BEARS, MARACHINO CHERRIES

## SWEETS ASSORTMENT

\$4 PER PERSON

*assortment includes:*

MINI ÉCLAIRS, MINI CANNOLIS,  
CHOCOLATE CHIP COOKIES + DOUBLE CHOCOLATE BROWNIES

## COOKIES + BROWNIES

\$3 PER PERSON

*assortment includes:*

CHOCOLATE CHIP, OATMEAL RAISIN + PEANUT BUTTER COOKIES  
WITH DOUBLE CHOCOLATE BROWNIES

## SPECIAL OCCASION CAKES:

-please inquire with the sales team for a list of cake options-



## CAKE ADDITIONS

Scoop of Vanilla Ice Cream	\$ 1.50 per plate
Milk Chocolate Strawberry	\$ 1.95 per plate
Seasonal Fruit Skewer	\$ 2.25 per plate
Chantilly Cream + Berries	\$ 2.75 per plate

# Beverages

Open Bar- Cash Bar- Custom Bar

*The sales team can provide a full list of available bottled wine selections.*

## HOUSE WINE SELECTIONS:

WHITE: \$ 8 per glass, \$ 28 per bottle

Belle Ambiance Chardonnay & Pinot Grigio

RED: \$ 8 per glass, \$ 28 per bottle

Belle Ambiance Cabernet & Pinot Noir

## SPARKLING TOASTS:

house prosecco \$ 3

dom beritol prosecco \$ 5

ruffino rosé \$ 6

## SIGNATURE "VALUE" DRINKS:

*available based on consumption*

SANGRIA \$ 5 each  
*red or white*

MIMOSA \$ 5 each  
*traditional prosecco with orange juice*

## UNLIMITED BEVERAGE PACKAGE:

*unlimited beverage package must be pre-ordered;  
charge applies to the confirmed adult guest count.*

SANGRIA \$ 10 per guest  
*red or white*

MIMOSA \$ 10 per guest  
*traditional prosecco with orange juice*

# Children's Menu

AGES 12 AND UNDER

Includes Milk, Juice or Soft Drink

\$ 10 per child - Choice of:

Chicken Fingers, *served with* Hand-Cut French Fries & Ketchup

-or-

Pasta, *with* Butter or Marinara Sauce

*\*\*If a buffet is being offered for your event, children also have the choice of eating from the main buffet\*\**

## *Directions to Eleven 49 Restaurant:*

1149 DIVISION STREET  
WARWICK, RI 02818

### From Providence and Points North....

I-95 South to Exit 9 (Route 4 Exit), On Route 4 –

Take first Exit (Exit 8). Eleven 49 is located directly in front of the light.

### From Westerly and Points South....

I-95 North to Exit 8 A. You will be on Route 2 South.

Take a left at the Showcase Cinema. Eleven 49 is located approximately 1/8 mile on the left.



# BANQUET EVENT POLICIES – Booking Contract

Please fill out the following information for our records...

Event Date:

Contact Name:

Event Type or Company Name:

Event Room:

Event Time – start time:

end time:

Telephone:

Email:

Location: 1149 Division St. Warwick, RI 02818

**1. Food and Beverage** –All food and beverage must be supplied, prepared, and served by Eleven Forty Nine Restaurant. *Clients may bring in a cake, cupcakes or ethnic cookies that are from a licensed professional with a RI/MA Food Safe Certification; a \$ 75 fee will be applied to the bill for outside desserts.* If a minimum dessert purchase of \$ 75 is ordered through 1149, the fee will be waived. We reserve the right to view photo ID’s and to refuse alcohol if the person is under the age of twenty-one or proper identification cannot be produced. We reserve the right to refuse alcohol to any person, who appears intoxicated. All alcohol must be purchased at 1149 Restaurant; consumption of alcohol not purchased at 1149 will result in the termination of the event. Alcohol must be consumed in your event space; alcohol is not permitted to be purchased at the main bar. **Due to Health Department Regulations, food served on buffet stations may not be packed to go because of risk of food borne illnesses.**

**2. Menu/Pricing** – Menus need to be confirmed with the Sales Office 21 DAYS PRIOR TO YOUR EVENT. Please note pricing is subject to change. All events of 15 or more guests are required to offer a pre-selected menu. **For groups of 30 guests or more, counts of entrée selections for plated meals are required. If entrée counts are not received, you will be required to serve all guests ONE entrée selection only.** When selecting a themed plated dinner, entrée counts are required for all group sizes. Guests choosing to offer a buffet, must confirm/pay for a minimum of 20 guests. If the guest count falls below the minimum number, the client will be charged for 20 guests. No dining incentives, promotions or discounts are applicable to private dining functions.

**3. Service Charge/Tax** – All food, beverages, and services rendered by our staff are subject to a 22% service charge paid out as follows; elective eighteen (18%) percent banquet gratuity distributed to the wait staff and four (4%) percent administrative fee to cover operational expenses. An eight percent (8%) RI State Tax and Food/Beverage tax will also be charged. Any equipment rentals through Eleven Forty Nine or un-met minimums/room fees incurred from not reaching the food and beverage minimum are subject to the 30% service charge and tax. Tax exempt organizations must submit a copy of their certificate prior to the event.

**4. Meeting and Function Arrangements** –Space for all private dining functions are contracted for a specific beginning and end time confirmed by the sales team based on availability. **All event spaces are contracted for up to four (4) hours; you may add an additional hour prior to the start of your event for \$ 150.00/hour. All day time events must conclude no later than 4:00 p.m., unless approved by your sales representative.** Evening event minimums begin at 4:00 p.m. The sales team will produce a time schedule in advance of your event designed to accommodate both the event and guests needs. Eleven Forty Nine Management reserves the right to adjust the time schedule for foodservice based on the event. If the end time is exceeded, it may be necessary for our staff to begin breakdown of the event while guests still remain in order to accommodate the next scheduled event. Any damage or excessive clean up required in the restaurant from the event will result in a fee based upon the services needed for the repairs. The client will be responsible for the cost of damage occurred during their event.

**5. Audio Visual/Entertainment/Event Set-Up** – Clients have access to the event space **one hour** in advance of their start time if available. Eleven Forty Nine is glad to place centerpieces on your tables if they are delivered to the restaurant. Should you prefer to deliver all event items in advance, the sales team can setup all items to your specifications for a fee of \$150. Microphone usage is not available in the Private Dining Room or Green Room. A/V rentals can be arranged through the Sales Office. THE CLIENT IS RESPONSIBLE FOR ALL CONNECTING LAPTOP CABLES TO CONNECT TO HDMI/VGA PORTS. Decorations are limited to table top or easel display. The affixing of anything to the walls, floors, or ceilings is not permitted. LIVE CANDLES/OPEN FLAMES are not permitted; (client may use LED/Battery operated candles). CONFETTI is not permitted; a \$100 cleanup charge will be automatically added to the bill.

**5. (Continued)** – The restaurant/management reserves the right to control the volume from hired entertainment services if the volume conflicts with other scopes of current business. **Live entertainment (DJ/Band) is allowed in the TERRACE ROOM ONLY.**

**6. Reservations/Payment Schedule** – An initial non-refundable deposit is due at the time of booking; the deposit is \$ 300 for the Private Dining Room or Green Room, and \$ 500 for the Terrace Room. The deposit will be deducted from the total bill at the conclusion of your event. Arrangements as outlined in the *Banquet Event Policies Sheet* will not be considered definite prior to receipt of signed agreement, said deposit, and credit card number with expiration date. **Event spaces have specific food and beverage minimums that are required to be met. The food and beverage minimum excludes gratuity and tax. A room charge will be applied if the food and beverage minimum is not reached.** The Restaurant accepts certified checks, cash, or credit card as form of final payment. Personal checks are accepted ONLY for event deposits. *A valid credit card number with expiration is required to be held on file* and we reserve the right to post charges to this credit card under the following circumstances; there is an unforeseen balance due the restaurant following the conclusion of your event, penalties due the restaurant based on our cancellation policy, damages, event payment or deposit terms as outlined herein are not met.

**7. Force Majeure Issues/ Cancellations** – The deposit is non-refundable in the event of a cancellation. No damages shall be due for a failure of performance due to: natural disasters resulting in a state of emergency, war/ terrorism, strikes, or government regulation; any one of which make performance impossible. The Restaurant shall have no liability for power disruption of any kind. Eleven Forty Nine Restaurant will reschedule your event based on availability if a failure of performance occurs. The Restaurant reserves the right to inspect, control and terminate all private functions and does not assume any liability for theft or damage to personal property occurring prior to, during, or after the event.

**8. Guest Count and Confirmation Policy** – A firm guaranteed guest count is the responsibility of the client, to be given to Eleven Forty Nine no less than **ten (10) days** prior to the function. **This guaranteed count may not decrease. For groups of 30 guests or more, counts of entrée selections for plated meals are required. If entrée counts are not received, you will be required to serve all guests ONE entrée selection only.** If the guaranteed count is not received ten days prior, the client will be charged for the full guarantee listed on the contract, unless the actual cost is greater. If your count increases after the guarantee, you will be charged for the additional guests.

PLEASE INITIAL WITH YOUR SELECTED ROOM & APPROPRIATE DAY/TIME	Food & Beverage Minimum (Does Not Included Gratuity or Tax)	Initials
<b>PRIVATE DINING ROOM / \$ 300 Deposit</b>		
Tuesday – Friday / Breakfast or Lunch	\$ 300	
Saturday / Breakfast, Brunch or Lunch	\$ 600	
<b>GREEN ROOM/ \$ 300 Deposit</b>		
Tuesday – Friday / Breakfast or Lunch	\$ 600	
Saturday / Breakfast, Brunch or Lunch	\$ 900	
<b>TERRACE ROOM/ \$ 500 Deposit</b>		
Tuesday – Friday / Breakfast or Lunch	\$ 750	
Saturday / Breakfast, Brunch or Lunch	\$ 1,500	
Outdoor Fireplace Usage ( <i>weather permitting</i> )	\$ 50	
Bartender Fee ( <i>cash bar only</i> )	\$ 100	
<b>BLUE ROOM (semi-private)/ \$ 300 Deposit</b>		
<u>Saturday Only</u> / Breakfast, Brunch or Lunch	\$1,000	

A signature below indicates that you have read and agree to the terms of this agreement as outlined above and approve the use of the credit card number listed below for an initial deposit (\$ 300 PDR or Green/ \$ 500 Terrace) as well as the use of this credit card for any and all charges incurred in the execution of this event. Any changes, additions, stipulation, deletions or corrections to this agreement by either the Restaurant or (initials) \_\_\_\_\_ are not considered binding, unless mutually agreed in writing.

Client Signature	Date
Credit Card	Exp. Date                      C.V.V.
<b>ALL EVENTS REQUIRE A CREDIT CARD TO BE ON FILE. Please e-mail contract to bdawson@eleven49.com, send via fax to 888.299.0693 or mail to 1149 Division Street, Warwick, RI 02818</b>	