



*1149 Division Street- Warwick, RI 02818*

Dear Potential Client,

Thank you for selecting Eleven 49 Restaurant to host your upcoming event. Every Sunday, we exclusively offer our award-winning Sunday Brunch Buffet. The buffet is set-up at a variety of stations throughout the restaurant. You would utilize a private space for dining and socializing and your guests would participate in the main restaurant brunch. The Sunday Brunch is a popular option and the wide variety of items is sure to please your guests.

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



401.884.1149



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



888.299.0693

## PRIVATE EVENT ROOMS + FAQ'S



### PRIVATE DINING ROOM

10-30 GUESTS

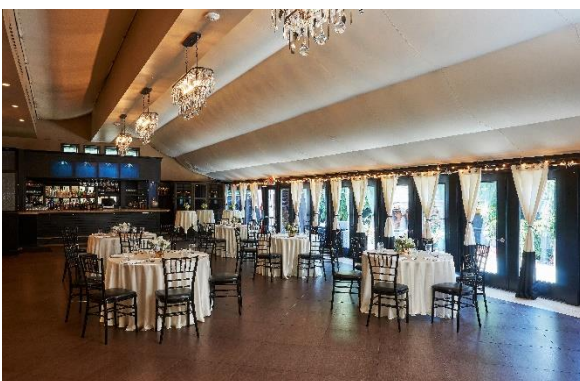
ONE LONG TABLE (20 OR LESS GUESTS)  
or ROUND TABLES WITH 5-7 GUESTS EACH



### 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 from a licensed, food safe certified bakery.

#### 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.

# Public Sunday Brunch Buffet

The award-winning brunch is set-up at a variety of stations in the main restaurant and is a shared brunch buffet.  
This is the only food service option available on a Sunday between the hours of 10:00 a.m. and 2:00 p.m.

-Coffee, Hot Tea, Juice & Soda are included-

## BRUNCH BUFFET

\$32 per adult - \$10 per child

## MIMOSA BRUNCH BUFFET

\$37 per adult - \$10 per child  
(includes one mimosa per adult)

## UNLIMITED MIMOSA + SANGRIA BRUNCH

\$42 per adult - \$10 per child  
(Includes your choice of unlimited mimosas + sangria per adult)

## *Our Public Sunday Brunch Includes:*

### antipasto + smoked salmon station...

ASSORTED OLIVES, MARINATED MUSHROOMS, BALSAMIC ONIONS, GARDEN SALAD, FOCACCIA + FRESH ROLLS, ASSORTED MEATS, CHEF'S SELECTION OF COMPOSED SALADS, ROASTED PEPPERS, PEPPERONCINI, MOZZARELLA + TOMATOES, FRESH BAGELS, SMOKED SALMON, CREAM CHEESE, CAPERS, AND SHALLOTS

### bread, pastries, fruit & dessert station...

DISPLAY OF CINNAMON BUNS, HOUSE BAKED MINI CROISSANTS, LEMON SQUARES, DESSERT TRIFLE, ASSORTED COOKIES + BROWNIES, ASSORTED MINI DANISH, SEASONAL BREAD PUDDING, CHEESECAKE, FLOURLESS CHOCOLATE TORTE, MINI ÉCLAIRS, MINI CANNOLI, CHEF'S WEEKLY DESSERT SPECIALS, SEASONAL FRUIT SALAD, FRESH CUT PINEAPPLE, GRANOLA + LOW FAT YOGURT.

### breakfast + lunch favorites...

THICK CUT FRENCH TOAST, NIMEN RANCH BREAKFAST SAUSAGE, APPLEWOOD SMOKED BACON, LYONNAISE POTATOES, SCRAMBLED EGGS, SIGNATURE CLAM CHOWDER, ROASTED VEGETABLE MEDLEY, CHEF'S WEEKLY ENTRÉE SELECTIONS

### carving station + chef's featured station...

TWO SIGNATURE CARVING SELECTIONS WILL BE FEATURED EACH WEEK ALONG WITH A CHEF'S STATION OF THE WEEK, SEASONAL ACCOMPANIMENTS WILL BE SERVED WITH THE FEATURED STATION AND CARVING SELECTIONS.

### belgian waffle station...

TOPPINGS INCLUDE A VARIETY OF FRESH + MACERATED BERRIES, WHIPPED CREAM, WARM MAPLE SYRUP

### chef prepared omelets – made to order in the kitchen

EGG YOLK + EGG WHITES OFFERED, CHOICE OF ASSORTED PROTEINS, CHEESES, & VEGETABLES TO SELECT FROM.

### chef prepared eggs benedict – made to order in the kitchen

GRILLED ENGLISH MUFFIN WITH TWO POACHED EGGS, GRIDDLED VIRGINIA HAM AND HOUSE MADE HOLLANDAISE

### chef prepared pasta – made to order in the kitchen

TORTELLINI + PENNE PASTA, CHOICE OF SAUCE, ASSORTED PROTEINS, CHEESES & VEGETABLES TO SELECT FROM

# Private Sunday Brunch Buffet

**\*Available in the Terrace Room ONLY\***

Enjoy a private brunch buffet with the items listed below for your guests.

-Coffee, Hot Tea, Juice & Soda are included-

## BRUNCH BUFFET

\$35 per adult - \$10 per child

## MIMOSA BRUNCH BUFFET

\$40 per adult - \$10 per child  
(includes one mimosa per adult)

## UNLIMITED MIMOSA + SANGRIA BRUNCH

\$45 per adult - \$10 per child  
(Includes your choice of unlimited mimosas + sangria per adult)

## *The Private Sunday Brunch Includes:*

### salad station...

GARDEN SALAD, FRUIT SALAD, FEATURED SALAD *of the WEEK*

### bread, pastries, dessert station...

ASSORTED BREAKFAST PASTRIES INCLUDING CROISSANTS, CINNAMON BUNS & DANISH,  
COOKIES & BROWNIES, ASSORTED SELECTION OF WEEKLY FEATURED DESSERTS

### breakfast + lunch favorites...

BELGIAN WAFFLES, THICK CUT FRENCH TOAST,  
BREAKFAST SAUSAGE, APPLEWOOD SMOKED BACON  
BREAKFAST POTATOES, SCRAMBLED EGGS,  
ROASTED VEGETABLE MEDLEY,  
CHEF'S WEEKLY CHICKEN & FISH ENTRÉE SELECTIONS

### chef prepared omelets + eggs benedict – made to order in the kitchen

EGG YOLK + EGG WHITES OFFERED, CHOICE OF ASSORTED PROTEINS, CHEESES, & VEGETABLES TO SELECT FROM.

### chef prepared eggs benedict – made to order in the kitchen

GRILLED ENGLISH MUFFIN WITH TWO POACHED EGGS, GRIDDLED VIRGINIA HAM AND HOUSE MADE HOLLANDAISE

### chef prepared pasta – made to order in the kitchen

TORTELLINI + PENNE PASTA, CHOICE OF SAUCE, ASSORTED PROTEINS, CHEESES & VEGETABLES TO SELECT FROM

### BUFFET ADDITION: carving station\*

Choice of: Roasted Turkey or Glazed Ham  
with sauce accompaniments

ADD: \$ 2 per person, plus \$ 75 chef fee\*

Prime Rib

with sauce accompaniments

ADD: \$ 5 per person, plus \$ 75 chef fee\*



# BANQUET EVENT POLICIES- *Sunday Brunch*

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 Food Safe Certification.*** 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 Stations or Buffets may not be packed to go because of risk of food borne illnesses.***

**2. Pricing** – Menus need to be confirmed with the Sales Office 21 DAYS PRIOR TO YOUR EVENT. Please note pricing is subject to change. No dining incentives, promotions, or discounts are applicable to private group 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 1149 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.*** *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 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 for any damage occurred during their event.* The private Sunday brunch buffet is available in the Terrace Room only for events beginning between 10:00 a.m. - 12:30 p.m.

**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. 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)** 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. **1149 Restaurant reserves the right to control the volume from hired DJ/Entertainment services if the management determines the volume is conflicting 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 check, cash, or credit card as form of payment. Personal checks are accepted for deposits however they are not accepted for final bill payment. *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.** If Eleven Forty Nine does not receive the guaranteed count ten days prior to the event, 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 is given; you will be charged for the additional dinners on the evening of your event.

**PLEASE INITIAL WITH YOUR SELECTED ROOM & APPROPRIATE DAY/TIME**

Day & Time	Food & Beverage Minimum (Does Not Included Gratuity or Tax)	Initials
<b>PRIVATE DINING ROOM - \$ 300 Deposit</b>		
<b>Public</b> Sunday Brunch Buffet	\$ 800	
<b>GREEN ROOM - \$ 300 Deposit</b>		
<b>Public</b> Sunday Brunch Buffet	\$ 1,000	
<b>TERRACE ROOM - \$ 500 Deposit</b>		
<b>Public</b> Sunday Brunch Buffet	\$ 1,400	
<b>Private</b> Sunday Brunch Buffet	\$ 1,600	
Bartender Fee	\$ 100	
Fireplace Maintenance Fee <i>(weather permitting)</i>	\$ 50	

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.

**ALL EVENTS REQUIRE A CREDIT CARD TO BE ON FILE**

Please e-mail contract to [bdawson@eleven49.com](mailto:bdawson@eleven49.com) or send via fax to 888.299.0693. Credit Card Information may NOT be given over the phone. Contract may also be mailed to: 1149 Division Street, Warwick, RI 02818.