



*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



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 (4) 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.

# 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 \$90  
mango sweet and sour sauce

TERIYAKI GLAZED CHICKEN SKEWERS \$100  
sweet red chili sauce

# Stationary Hot 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, 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

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, marinara

## 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 Dinner 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 saucés: 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 <i>Salad: select one</i> Traditional Salad or Caesar Salad <i>Starch &amp; Vegetable: select two</i> Vegetable Medley, Grilled Asparagus, Roasted Potatoes, Whipped Potatoes,	

# Dinner Buffet Options

\$ 32+ PER PERSON

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

*-Requires a Minimum of 20 Guests-*

## SALAD: (please select one)

CAESAR SALAD  
romaine, caesar dressing,  
herb croutons, parmesan cheese

TRADITIONAL SALAD  
mixed greens, tomato,  
cucumbers, croutons, olives,  
house vinaigrette

GREEK SALAD  
+\$ 2 per person  
tomatoes, cucumbers, olives,  
roasted red peppers, feta cheese,  
toasted pita chips, vinaigrette

## BUFFET ADDITIONS:

ADDITIONAL SIDE SELECTION  
+ \$ 3 per person

ADDITIONAL ENTRÉE SELECTION  
+ \$ 8 per person

CLAM CHOWDER  
mini clam cakes  
+ \$ 5 per person

COOKIES & BROWNIES  
house made assortment  
+ \$ 3 per person

\* DUE TO HEALTH DEPARTMENT  
REGULATIONS; BUFFET ITEMS  
MAY NOT BE PACKAGED TO-GO. \*

\*Buffet set-up alters the capacity  
of each function room. \*

## ENTRÉES: (please select two)

HONEY ROASTED TURKEY  
traditional gravy, 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 OR SALMON  
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

FLANK STEAK  
+\$ 2 per person  
balsamic garlic or chimichurri style

STUFFED SOLE  
+\$ 8 per person  
seafood stuffing, newburg sauce  
*served over chef selected pilaf*

BAKED STUFFED SHRIMP  
+\$ 7 per person  
herb stuffing, beurre blanc  
*served over chef selected pilaf*

SLICED PRIME RIB  
+\$ 8 per person  
red wine bordelaise

## STARCH + VEGETABLES: (please select two)

VEGETABLE MEDLEY  
seasonal selection, balsamic reduction

GRILLED ASPARAGUS  
shaved parmesan, lemon

GREEN BEANS ALMONDINE  
sliced almonds, beurre blanc

GREEN BEANS AGLIO E OLIO  
red peppers, garlic + olive oil

HARICOT VERTS & PETITE CARROTS  
garlic, herbs, beurre blanc

GLAZED PETITE CARROTS  
maple, brown sugar

ROASTED BRUSSEL SPROUTS  
caramelized onions, bacon

PEAS + PEARL ONIONS  
extra virgin olive oil, herbs

WHIPPED POTATOES  
traditional + buttery

OVEN ROASTED POTATOES  
fresh herbs, extra virgin olive oil

LYONNAISE POTATOES  
sautéed onions

BAKED PENNE PASTA  
tomato cream sauce, four cheeses

PENNE POMODORO  
marinara, basil, parmesan cheese

PESTO PASTA  
tomatoes, mozzarella, parmesan

WHITE + WILD RICE PILAF  
extra virgin olive oil



# Plated Dinner Options

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

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

## COURSE ONE (please select one salad)

### CAESAR SALAD

romaine, caesar dressing,  
croutons, parmesan cheese

### TRADITIONAL SALAD

house greens, tomato, olives,  
cucumber, red onion, vinaigrette

### WEDGE

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

### CLASSIC GREENS

+\$ 2 per person

baby greens, sliced apples,  
candied nuts, cave aged cheddar,  
pickled onions, shallot vinaigrette

### CAPRESE SALAD

+\$ 2 per person

fresh mozzarella, basil,  
heirloom tomatoes, balsamic &  
extra virgin olive oil

## COURSE ADDITIONS:

### PENNE PASTA

+ \$ 4 per person

*please select one sauce:*

tomato cream or marinara sauce

### CLAM CHOWDER

+ \$ 5 per person

mini clam cakes

## DINNER OPTION ONE

\$ 34

## COURSE TWO (please select three entrees)

*\*Served with Grilled Asparagus +  
Herb Infused Whipped Potatoes*

### CHICKEN MARSALA\*

sautéed mushrooms, pan sauce

### CHICKEN PICCATA\*

capers, lemon butter sauce

### GARLIC CHICKEN\*

garlic pan sauce, roasted tomatoes

### BALSAMIC CHICKEN\*

balsamic marinade, herbs, parmesan

### BACON WRAPPED MEATLOAF\*

tangy brown sugar gravy

### GRILLED BEEF TIPS\*

house marinade, demi glace

### HERB BRAISED COD\*

panko, white wine butter sauce

### ATLANTIC SALMON\*

lemon caper beurre blanc

### PESTO PASTA PRIMAVERA

assorted roasted vegetables

## COURSE THREE

+ \$ 4 per person

## (please select two desserts)

### FLOURLESS CHOCOLATE TORTE

chantilly cream, crème anglaise

### VANILLA BEAN CHEESECAKE

berry compote

### FRESH FRUIT + SORBET

seasonal flavors

## DINNER OPTION TWO

\$ 46

## COURSE TWO (please select three entrees)

*\*Served with Grilled Asparagus +  
Herb Infused Whipped Potatoes*

### BEEF SHORT RIBS\*

12 hour au jus

### FILET MIGNON\*

cabernet demi glace

### SURF + TURF\*

petite filet, baked stuffed shrimp

### BAKED STUFFED SHRIMP\*

herb & breadcrumb stuffing, lemon

### GRILLED TUNA STEAK\*

wasabi aioli

### GLAZED ATLANTIC SALMON\*

citrus-miso marmalade

### CHICKEN MARSALA\*

mushrooms, pan sauce

### CHICKEN SALTIMBOCCA\*

sage, prosciutto, sherry pan sauce

### CHICKEN PICCATA\*

capers, beurre blanc, grilled lemon

## COURSE THREE

+ \$ 4 per person

## (please select two desserts)

### FLOURLESS CHOCOLATE TORTE

chantilly cream, crème anglaise

### VANILLA BEAN CHEESECAKE

berry compote

### FRESH FRUIT + SORBET

seasonal flavors

# 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 Options

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

## SPARKLING TOASTS:

house prosecco	\$ 3
dom beritol prosecco	\$ 5
ruffino rosé	\$ 6

## WINE & SANGRIA SELECTIONS:

HOUSE WHITE: \$ 8 per glass, \$ 28 per bottle  
Belle Ambiance Chardonnay & Pinot Grigio

HOUSE RED: \$ 8 per glass, \$ 28 per bottle  
Belle Ambiance Cabernet & Pinot Noir

ELEVEN 49 SIGNATURE SANGRIA: \$ 5 per glass  
Red or White

# *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 the first exit (Exit 8). Eleven Forty Nine 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 Forty Nine is located approximately 1/8 mile on the left.