

For Your Function on Webster Lake

# POINT BREEZE ON WEBSTER LAKE

Point Breeze was founded in 1881 as a private men's sailing club on the shores of Webster Lake (also known as Lake Chargoggagoggmanchaugagoggchaubunagungamaugg). At the turn of the century Point Breeze became a showcase for weekend exhibitions and entertainment for all of Worcester County. During the Roaring '20s Point Breeze Pavilion welcomed regional businesses for their summer outings. Employees would feast on Shore Dinners and local snapping turtle soup while enjoying softball, swimming and bowling. For the next fifty years the Gawle family operated Point Breeze as a seasonal function facility catering to area businesses, weddings and the general public.

Since 1985, the Dupont family has maintained and renovated this historic business. During their tenure the buildings and grounds have changed but the Point Breeze facility has always remained in business making it one of the few restaurants to serve the public the entire 20th Century.

Today, Point Breeze on Webster Lake is a year-round, full-service seafood restaurant, destination function facility and entertainment venue offering lake-side wedding ceremonies, outdoor dining, holiday buffets and community-sponsored events. I, James R. Alkire, wish to provide a panoramic view of the lake, great food and always friendly service making us the place where families meet.



# **FUNCTION POLICIES**

## DEPOSIT AND PAYMENT

A function date is held with a non-refundable deposit of \$100.00. All weddings are held with a non-refundable deposit of \$500.00. Deposits will be credited towards the final bill. Full payment is taken 10 days in advance of your function when you guarantee a specific number of guests. This number is not subject to reduction and you will be charged accordingly for increases.

#### **PRICING**

Prices will be updated at www.pointbreeze onwebsterlake.com. All food and beverage purchases are subject to an 18% service charge (15% gratuity, 3% setup/admin), 5% linen charge and 7% Massachusetts meal tax. All wedding ceremonies are \$250.00 and all weddings must order from the dinner portion of the menu.

# **ROOM OPTIONS**

#### PINNACLE ROOM

Capacity: 200 (140 with dance floor)

Minimum food purchase Friday and Saturday evenings, \$2500.00; All other times, \$1000.00

#### LAKEVIEW ROOM

Capacity: 300 (200 with dance floor)

Entire Room: Minimum food purchase, \$5000.00

#### PARTITIONED ROOM

No minimum food purchase.

# **NO ROOM CHARGES**

## FOOD AND BEVERAGE

All food and beverages must be purchased and consumed at Point Breeze.

# **BREAKFAST**

Coffee Break Fresh Fruit Assorted Cookies and Pastries	\$7.95	
Coffee, Tea and Bottled Water		
Continental Breakfast Assorted Pastries Fresh Fruit Coffee, Tea and Assorted Juices	\$7.95	
Lakeview Breakfast Assorted Pastries Fresh Fruit Stuffed Raspberry French Toast Bacon and Sausage Scrambled Eggs Home Fries	\$12.95	
Coffee Juice		
Pinnacle Breakfast Assorted Pastries Fresh Fruit Pancakes Stuffed Raspberry French Toast Bacon and Sausage Frittatas Home Fries Apple Crisp Coffee Juice	\$14.95	
BREAKFAST AND BRUNCH ADD-ONS		
Bagel Bar Omelette Station Ham Carving Station Fritters Smoked Salmon Display Mimosa Bloody Mary	\$2.00 \$3.00 \$3.00 \$1.50 \$5.00 \$6.00	

# **BRUNCH**

#### **Pinnacle Brunch**

\$24.95

**Assorted Pastries** 

Fresh Fruit

Stuffed Raspberry French Toast

Home Fries

Bacon

Ham Carving Station

**Frittatas** 

Fresh Baked Haddock or Chicken Marsala

Pasta Primavera

Rice Pilaf

Fresh Vegetable

Clam Chowder

Apple Crisp

Coffee

Assorted Chilled Juices



All breakfasts and brunches require a minimum of 35 people and are subject to an 18% service charge (15% gratuity, 3% setup/admin), 5% linen charge and a 7% Mass. tax.

# LUNCHEON ENTRÉES

#### **Grilled Chicken**

\$14.95

Breast of chicken grilled with your choice of sauce (supreme, port wine & mushroom or teriyaki).

#### **Baked Haddock**

Market

Native haddock with an herb cracker crumb topping and fresh tomato.

#### **Chicken Parmesan**

\$14.95

Tender chicken breast with Italian breading, mozzarella cheese, served over pasta.

#### **Chicken Florentine**

\$14.95

Chicken breast covered with a spinach and cream sauce.

#### **Open Steak Sandwich**

\$16.95

8 oz. of Sirloin grilled to your liking, served on our toast points.

#### **Grilled Salmon**

**\$17.95** 

Fresh salmon grilled with pesto.

#### Chicken Marsala

\$14.95

Chicken breast with marsala wine and mushrooms served over rice pilaf.

## **Shrimp Scampi**

\$15.95

Sautéed shrimp with mushrooms, tomatoes and scallions, with garlic, lemon and white wine, topped with Parmesan cheese and served over pasta.

#### **Grilled Apple Rainbow Trout**

\$15.95

Grilled fresh Idaho trout with an apple compote.

All luncheon entrées served with choice of potato, vegetable, salad with house dressing and hot rolls.

# LUNCHEON ENTRÉES

Lobster Roll Market

Lobster salad served on a grilled New England hot dog roll.

**Beef Tips** \$16.95

Beef tips served with roasted peppers and onions.

Chicken Fried Chicken \$13.95

Breaded chicken breasts deep fried with country gravy.

Petite Filet Mignon \$24.95

7 oz. of tenderloin served on a toasted crouton with a mushroom demi-glaze.

Baked Scallops \$20.95

Fresh sea scallops baked en casserole with cracker crumbs, sherry and butter.

Lobster Casserole \$23.95

Chunks of lobster meat with lobster stuffing, sherry and butter.

Cocktail Reception (2 hours) \$15.95

2 Cold Appetizer Stations: Cheese, Crackers & Fruit

Vegetable Crudite

2 Hot Appetizer Stations: Fried Chicken Tenders -

1/2 Buffalo, 1/2 Coconut

Swedish Meatballs

3 Hot Hand-Passed

Appetizers: Stuffed Mushrooms

Crab Rangoons Pizza Bites

Coffee and Assorted Cookies

Petit Fours add \$1.00/pp
Watermelon Basket add \$1.00/pp
Shrimp Cocktail add \$2.00/pp

All Luncheons and Cocktail Receptions require a minimum of 35 people and are subject to an 18% service charge (15% gratuity, 3% setup/admin), 5% linen charge and a 7% Mass. tax.

# **LUNCHEON BUFFETS**

\$16.95

Point Breeze Deli Buffet

# Chowder **Fritters** Potato Salad Pasta Salad Cole Slaw Assorted Wrap Sandwiches (Chicken Cranberry, Shrimp, Tuna, Italian) Apple Crisp, Coffee and Tea Lakeview Buffet \$17.95 Garden Salad Hot Rolls Baked Haddock Chicken Marsala or Chicken Parmesan Vegetable Rice Pilaf Pasta Apple Crisp, Coffee and Tea **Italian Buffet** \$17.95 Meatballs and Pasta Chicken Parmesan Eggplant Parmesan Sauteéed Zucchini Garden Salad Italian Bread with Olive Oil Seafood Buffet \$18.95 Clam Chowder Clam Fritters Baked Haddock Cole Slaw Shrimp Primavera Rice Pilaf Fresh Vegetable Salad and Rolls

All buffets require a minimum of 35 people and are subject to an 18% service charge (15% gratuity, 3% setup/admin), 5% linen charge and a 7% Mass. tax.

# DINNER ENTRÉES

#### **Baked Stuffed Chicken**

\$20.95

Stuffed boneless breast with an apple herb stuffing and supreme sauce.

#### **Chicken Marsala**

\$22.95

Sautéed medallions with mushrooms and tomatoes in a marsala wine sauce over pasta.

#### **Chicken Kiev**

\$21.95

Boneless breast stuffed with garlic & hotel butter.

# **Chicken Cordon Bleu**

\$21.95

Boneless breast stuffed with ham, Swiss cheese and supreme sauce.

#### **London Broil**

\$23.95

Thinly sliced choice marinated beef served with mushroom gravy.

# **Champagne Chicken**

\$21.95

Rolled breast of chicken baked and topped with a champagne raspberry sauce.

## **New York Sirloin**

\$24.95

Always choice sirloin grilled and Kentucky Bourbon glazed.

#### **Prime Rib**

Market

Always choice Prime Rib roasted with au jus and a horseradish and sour cream sauce.

#### Swordfish

**Market** 

Fresh grilled with a compound butter.

## **Baked Stuffed Shrimp**

\$22.95

Four Jumbos with lobster stuffing.

# **Shrimp Scampi**

\$22.95

Sautéed shrimp with tomatoes, mushrooms, and scallions with garlic, white wine and lemon over pasta.

#### Pasta Primavera

\$18.95

Fresh vegetables served in a Parmesan cream sauce over pasta.

# DINNER ENTRÉES

**CONTINUED** 

# Filet Mignon

\$30.95

Grilled choice tenderloin served on a crouton with beef demi-glaze.

#### **Surf-n-Turf**

\$35.95

A petit filet mignon served with two baked stuffed extra colossal shrimp.

#### **Baked Haddock**

\$22,95

Always fresh with lemon-buttered cracker crumbs and tomato.

#### **Baked Scallops**

\$26.95

Always fresh sea scallops with cracker crumbs, butter and sherry.

#### **Salmon Filet**

\$25.95

Fresh grilled North Atlantic salmon topped with New England corn relish.

#### **Lobster Casserole**

\$33.95

Chunks of lobster meat en casserole with a lobster stuffing.

#### **Trout Amandine**

\$21.95

Idaho rainbow trout with an almond and amaretto sauce.

#### **Chicken Parmesan**

\$19.95

Tender chicken with mozzarella cheese and served with penne regette.

#### **Grilled Chicken**

\$20.95

Grilled breast with your choice of sauce (supreme, teriyaki, or port wine and mushroom).

All dinner entrées are served with salad and house dressing, potato and vegetable unless otherwise noted.

All dinner entrées require a minimum of 35 people and are subject to an 18% service charge (15% gratuity, 3% setup/admin), 5% linen charge and a 7% Mass. tax.

# **DINNER BUFFETS**

Choose from these different buffet selections:

# **Selection 1** \$22.95

(CHOOSE 2 ENTRÉES)

Baked or BBQ Chicken

Ziti and Meatballs

Vegetable or Lasagna

Italian Sausage with Peppers and Onions

Fritters and Chowder

Beef Tips with Peppers and Onions

# **Selection 2 \$24.95**

(CHOOSE 2 ENTRÉES)

Baked Ham

Roast Turkey

Baked Haddock

Chicken Florentine

Chicken Marsala

London Broil

Roast Pork Loin

# **Selection 3** \$27.95

(CHOOSE 2 ENTRÉES)

Seafood Newburg Sliced Roast Beef

Chicken Cordon Bleu

Beef Burgundy

**BBQ** Ribs

**Baked Scallops** 

Buffet selections 1, 2 & 3 include a garden salad and hot rolls. Also choose two...

#### Starches:

Pasta with Sauce, Rice, Mashed Potatoes, Stuffing, Roasted Red Potatoes, Baked Beans, Au Gratin Potatoes

# and two... Vegetables:

Butternut Squash, Green Beans Amandine, Giblet Corn with Peppers and Onions,

Green Peas with Pearl Onions,

Honey Glazed Carrots

# **DINNER BUFFETS**

#### **CONTINUED**

Sweet 16 or Quinceañera Buffet	\$20.95
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**Assorted Pizzas** 

Chicken Wings

Crab Rangoons

Mozzarella Sticks

**Assorted Salads** 

#### Italian Buffet \$26.95

Pasta Primavera

Antipasto Salad

Meat Lasagne

Chicken Parmesan

Eggplant Parmesan

Sautéed Zucchini and Tomato

#### Clambake \$55.95

Fritters

Chowder

Steamers

Lobster

Corn on the Cob

Potato

Apple Crisp

All buffets and family style meals require a minimum of 35 people and are subject to an 18% service charge (15% gratuity, 3% setup/admin), 5% linen charge and a 7% Mass. tax.

# **DINNER BUFFETS**

**CONTINUED** 

# There are many ways to enhance your dinner buffet selections...

Spinach w/Warm Bacon Dressing	add \$2.00/pp
Caesar Salad	add \$2.00/pp
Antipasto Salad	add \$2.00/pp
New England Clam Chowder	add \$2.50/pp
Manhattan Clam Chowder	add \$2.50/pp
Soup of the Day	add \$2.50/pp
Carved Baked Ham	add \$3.00/pp
Carved Pork Loin	add \$3.00/pp
Carved New York Sirloin	add \$6.00/pp
Prime Rib	Market

# FAMILY STYLE DINNER

Change the serving style of your buffet choice by choosing "FAMILY STYLE" service which includes two starches and one fresh vegetable.

You can choose from any of our roasted meats:

Chicken	\$20.95
Turkey	\$22.95
Ham	\$22.95
Pork	\$22.95
Roast Beef	\$25.95

If you would like to add a second meat, add \$3.00 to the highest priced meat.

All buffets and family style meals require a minimum of 35 people and are subject to an 18% service charge (15% gratuity, 3% setup/admin), 5% linen charge and a 7% Mass. tax.

## **APPETIZERS**

# Trays (one hour per person)

Cheese and Crackers	\$3.00
Vegetables and Dip	\$2.50
Watermelon Basket	\$2.50
Cheese, Crackers and Fruit	\$3.50
Smoked Salmon	\$6.00
Fritters and Chowder	\$7.00
Chocolate Fountain w/Strawberries, Pretzels,	
Vanilla Wafers and Marshmallows	\$3.50
Shrimp Cocktail	\$5.00
Hummus and Pita Bread	\$2.00
Guacamole and Tortilla Chips	\$2.00
Hot Artichoke and Spinach Dip w/Pita Chips	\$2.00

# \*\*\*\$6.00 per person\*\*\*

# **Hot Butlered Appetizers**

Choose one from each of these three groups.

## GROUP 1 GROUP 2

Deviled Eggs Stuffed Mushrooms
Chicken Tenders Swedish Meatballs

(1/2 Buffalo, 1/2 Coconut) Mini Quiche

Chicken Wings Pigs-in-a-Blanket

Pizza Bites Vegetable Spring Rolls

Fried Vegetables

#### **GROUP 3**

Crab Rangoons • Scallops & Bacon

Blackened Shrimp • Shrimp Cocktail • Coconut Shrimp

All appetizers require a minimum of 35 people and are subject to an 18% service charge (15% gratuity, 3% setup/admin), 5% linen charge and a 7% Mass. tax.

# **BEVERAGES**

Coffee urns are available at \$30.00 per 50-cup urn or coffee service at \$2.00 per person.

# Toasts (per person)

Raspberry Ginger Ale	\$1.50
Sparkling Apple Cider	\$2.00
White Zinfandel or Chardonnay	\$3.00
Champagne	\$3.00

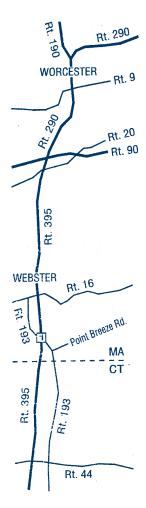
Wine List per Bottle also Available

# Open Bar

Host will be charged on a per drink basis during a scheduled length of time, or until a pre-determined dollar amount has been reached. An 18% service charge (15% gratuity, 3% setup/admin) and 7% Mass. tax will be charged.



# **DIRECTIONS**



# From Worcester and Points North:

Take I-290 W, which becomes I-395 S, to Exit 1 in Webster. Take a left onto MA-193 S (Thompson Road) and go approximately 1 mile to Point Breeze Road (on left, across from Harrington Healthcare at Hubbard). Point Breeze is located at the end of the road.

# From Connecticut and Points South:

Take I-395 N (from CT-44 or other routes), to Exit 1 just after the Mass. line. Take a right off the ramp, and proceed to Point Breeze Road.

From Points East or West: Take MA-9, I-90, MA-20, MA-16, or CT-44 to I-395.

For additional information:
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