

POINT BREEZE ON WEBSTER LAKE

Point Breeze was founded in 1883 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 1989, the Dupont family maintained and renovated this historic business. During their tenure the buildings and grounds changed but the Point Breeze facility 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 yearround, 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% gratuity, 5% linen charge and 7% Massachusetts meal tax. All wedding ceremonies are \$250.00 and no one is to wear high heals down to the ceremony site.

ROOM OPTIONS

PINNACLE ROOM

Capacity: 125

Room fee: \$250.00

Minimum food purchase: \$2500.00 - Fri. & Sat.

Available year round

LAKEVIEW ROOM

Capacity: 175

Room fee: \$1000.00

Minimum food purchase: \$5000.00 Available October through April

FOOD AND BEVERAGE

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

BRUNCH

Pinnacle Brunch

\$39.95

Assorted Pastries

Fresh Fruit

Stuffed Raspberry French Toast

Home Fries

Bacon

Ham Carving Station

Frittatas

Fresh Baked Haddock

Pasta Primavera

Rice Pilaf

Fresh Vegetable

Clam Chowder

Coffee

Assorted Chilled Juices



All brunches require a minimum of 50 people and are subject to an 18% gratuity, 5% linen charge and a 7% Mass, tax.

ENTRÉES

Baked Stuffed Chicken

\$26.95

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

Chicken Cordon Bleu

\$29.95

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

New York Sirloin

\$35.95

Always choice sirloin grilled and Kentucky Bourbon glazed.

Baked Stuffed Shrimp

\$32.95

Four Jumbos with lobster stuffing.

Pasta Primavera

\$25.95

Fresh vegetables served in a Parmesan cream sauce over pasta.

Filet Mignon

\$39.95

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

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% gratuity, 5% linen charge and a 7% Mass. tax.



Surf-n-Turf \$49.95

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

Baked Haddock

\$32.95

Always fresh with lemon-buttered cracker crumbs and tomato.

Baked Scallops

\$35.95

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

Salmon Filet

\$32.95

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

Lobster Casserole

\$45.95

Chunks of lobster meat en casserole with a lobster stuffing.

Chicken Parmesan

\$25.95

Tender chicken with mozzarella cheese and served with penne regette.

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% gratuity, 5% linen charge and a 7% Mass. tax.

BUFFETS

Choose from these different buffet selections:

Selection 1 \$29.95

(CHOOSE 2 ENTRÉES)

Baked or BBO Chicken

Ziti and Meatballs

Italian Sausage with Peppers and Onions

Fritters and Chowder

Baked Ham

Selection 2 \$33.95

(CHOOSE 2 ENTRÉES)

Roast Turkey

Baked Haddock

Chicken Florentine

Chicken Marsala

London Broil

Roast Pork Loin

Selection 3 \$39.95

(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,

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

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 \$3.00/pp
Manhattan Clam Chowder	add \$3.00/pp
Soup of the Day	add \$3.00/pp
Carved Baked Ham	add \$5.00/pp
Carved Pork Loin	add \$5.00/pp
Carved New York Sirloin	add \$9.00/pp
Prime Rib	Market

All buffets and family style meals require a minimum of 35 people and are subject to an 18% gratuity, 5% linen charge and a 7% Mass. tax.

APPETIZERS

Trays (one hour per person)

Cheese and Crackers	\$3.50	
Vegetables and Dip	\$3.00	
Watermelon Basket	\$3.00	
Cheese, Crackers and Fruit	\$4.50	
Fritters and Chowder	\$8.00	
Chocolate Fountain w/Strawberries, Pretzels,		
Vanilla Wafers and Marshmallows	\$4.50	
Hummus and Pita Bread	\$3.00	
Guacamole and Tortilla Chips	\$3.00	
Hot Artichoke and Spinach Dip w/Pita Chips	\$3.00	
Charcuterie	\$5.00	

\$7.50 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

Pizza Bites Pigs-in-a-Blanket

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% gratuity, 5% linen charge and a 7% Mass. tax.

BEVERAGES

Coffee urns are available at \$30.00 per 25-cup urn or coffee service at \$2.50 per person.

Toasts (per person)

Raspberry Ginger Ale	\$2.00
Sparkling Apple Cider	\$2.00
White Zinfandel or Chardonnay	\$3.50
Champagne	\$3.50

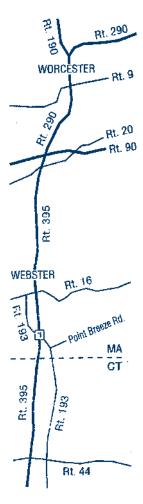
Wine List per Bottle also Available

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% gratuity 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: 114 Point Breeze Road Webster, MA 01570 (508) 943-0404

www.pointbreezeonwebsterlake.com ajalkire@charter.net