



## Wedding Reception Rates and Information

Venue: Dog Watch Mystic

20 Old Stonington Road, Stonington, CT

### Event Space: Event Tent

- Exclusive use for up to five hours, starting 4:00 PM or later

*Rental of the event tent includes designated use of the lawn space directly behind the tent, adjacent on both sides, and the cornhole set on the front corner closest to the main entrance (roped off for events). The rest of the lawn, including fire pits and kids' area, are available for use but are shared with restaurant guests.*

### Capacity:

- Seated Event:
  - o Up to 60 seated at tables under the tent
  - o Up to 90 seated using tables on surrounding lawn space (uncovered, weather permitting)
- Reception-Style Event (seating not necessary for all guests):
  - o Up to 85 under the tent, up to 125 using surrounding lawn space (weather permitting)

### Features:

- Built-in lighting and sound system with Bluetooth connection
- Lawn games include corn hole, giant Jenga and ring toss (one set of each designated for event)
- Private bar setup inside tent
- Rustic farmhouse wood tables with benches and chairs for mixed seating
- Fire pits with seating
- Side flaps and heaters in cold or inclement weather



## Event Rental Fees and Food & Beverage Minimums:

- Peak Season (May-October):
  - o Friday/Saturday Evening:
    - \$850.00 venue rental and \$2,500.00 food and beverage minimum spend
  - o Sunday Evening:
    - \$650.00 venue rental and \$2,000.00 food and beverage minimum spend

CT state sales tax of 7.35% is added to all rental and food and beverage charges.

A 20% service charge covering staff gratuity is added to all food and beverage charges.

The deposit to contract the space for an event is the rental plus sales tax; deposit is deducted from final invoice. Final guest count and method of payment for balance is due three business days prior to event.

### A Note About On-Site Ceremonies...

We do not typically accommodate wedding ceremonies on-site at Dog Watch Mystic due to limited space and setup options in case of inclement weather. There is a small lawn behind the tent where we have done ceremonies for smaller groups of 40 or less people using wooden benches for seating with standing room. However, all outdoor areas are uncovered and we do not have a backup option in the event of rain.



### Event Tent Rental Includes:

- Labor: Setup, Service, Breakdown (does not include additional bartender or chef attendant fees)
- China, Glass, Silverware and White Paper Dinner Napkins
- Wood Farmhouse Guest Tables (seat 8-10 each)
  - o Burlap w/Blue Stripe, Natural Bamboo or Blue/White Check Table Runners Available
- 6' and 8' Folding Banquet Tables for Food Stations and Gift/Display Tables
  - o Choice of Navy Blue, Flax Linen or Red/White Check Table Linens
- Wine Barrels Available for Cocktail Tables, Dessert/Display
- Printed Bar Sign for Each Event.
- Votive Candles (we also encourage you to bring in centerpieces or any other décor!)





## Event Menus

Please see our Full-Service Catering Menus for all menu options; menus can also be found online at [DogWatchCafe.com/Catering](http://DogWatchCafe.com/Catering). Our catering menus are updated every spring for the upcoming event season; selections and pricing are subject to change.

### Sample Menus – Cocktail Reception

#### Selection of Hors d'oeuvres (Passed or Stationary) | Priced per piece

Summer Caprese Bruschetta with Whipped Basil Ricotta, Roasted Tomato, Balsamic Reduction  
House-Made Brisket Empanadas with Blue Cheese Sauce  
Hot Lobster Mini Bread Bowls with Sherry Cream Sauce  
Smoked Gouda Gougeres  
Mini Chicken 'n Waffles with Maple Glaze  
Meatball Marinara Poppers  
Sesame Seared Ahi Tuna Skewers with Cusabi Drizzle  
Banh Mi Chicken Salad Phyllo Cups  
Shaved Steak French Onion Crostini with Horseradish Cream  
Korean Pigs in a Blanket with Spicy Mustard Sauce  
Rum-Soaked Watermelon Skewers with Feta and Mint

#### Rustic Cocktail Board | \$12.00 per person

Selection of hard and soft cheeses with assorted crackers and flatbreads, seasonal fruit and berries, sliced fresh veggies, crunchy pita wedges, roasted garlic hummus and green goddess veggie dip  
Add charcuterie \$4.00 per person

#### Raw Bar | \$12.00 per person

Jumbo shrimp, freshly shucked local oysters and cherrystone clams with cocktail sauce, horseradish, classic mignonette and lemon.  
*Chef attendant required*

#### Smoked Wing and Coconut Shrimp Station | \$16.00 per person

House smoked chicken wings with choice of up to two sauces (Buffalo, Teriyaki, BBQ, Thai Chili)  
Crispy Coconut Shrimp with Sweet Thai Chili Dipping Sauce  
*\$10.00 per person for just wings or shrimp*

#### Slider Station (Assembled on 3" Brioche Rolls) | Priced per piece

Pulled Pork with Tangy Slaw and BBQ Sauce, Beau's Baby Big Macs, Banh Mi Chicken Salad, BLT with Avocado and Garlic Aioli, Meatball Parm on Garlic Knot, Lobster Salad with Fresh Dill, Mini Hot Lobster Rolls (3" Toasted Bun), Crab Cake with Arugula and Chipotle Remoulade



## Sample Menus – Dinner Buffets and Stations

*All Buffet and Station Menus Come with Choice of House-Baked Cornbread or Dinner Rolls and Water and Lemonade Station*

### **Summer BBQ Buffet | \$36.00 per person**

Heirloom Tomato Caprese Salad with Mozzarella and Balsamic Reduction  
Rotisserie Chicken  
Pulled Pork with Brioche Slider Rolls and Tangy Mustard Slaw  
Homestyle Mac 'n Cheese  
Chopped Kale Salad with Golden Raisins, Macadamia, Shaved Parmesan, Cranberry Citrus Vinaigrette  
Corn on the Cob

### **Fisher's Island Buffet | \$44.00 per person**

New England Style Clam Chowder  
Traditional Caesar Salad  
Lemon Skillet Chicken Piccata  
Parmesan Herb Crusted Native Cod  
Roasted Red Bliss Potato Wedges with Rosemary and Garlic  
Seasonal Grilled Vegetables

### **New England Clambake | \$65.00 per person**

Choice of Traditional Caesar Salad or Garden Salad  
1 ¼ lb Steamed Lobster with Drawn Butter and Lemon  
Steamed Littleneck Clams with Chorizo in a Garlic White Wine Broth  
Rotisserie Chicken  
Roasted Red Bliss Potatoes with Rosemary and Garlic  
Corn on the Cob  
Cole Slaw

### **Dessert Stations**

Assorted Cookies and Brownies | \$4.00 per person  
Strawberry Shortcake Station | \$8.00 per person  
Seasonal Cobbler Station with Vanilla Ice Cream | \$8.00 per person  
*You may also bring in a cake, cupcakes, or specialty dessert from any local bakery (Zest, Vesta, Sift, Bleu Squid, Lis', etc).*

### **Children Pricing**

For buffet/stations menus, children under 12 are half price and children under 5 are no charge.

Alternatively, you may order separate meals from the restaurant kid's menu upon arrival to the event (chicken tenders, pasta, hot dog, burger, mozz sticks); those meals will be added to your master tab.

## Event Bar Options

Our event tent includes a full bar setup inside the tent; Bartender is required if alcohol service will be available. Bar options may be combined for any event (i.e. hosted bar for first hour or set amount, followed by cash bar). \$100 Bartender Fee Per Event.

### **Cash Bar**

Guests pay on own for beverages as ordered. Cash and credit cards accepted.

### **Hosted Consumption Bar**

Host pays tab for beverages ordered (can set dollar limit or time limit on bar tab).

Bar menu selections may be customized by client; reference restaurant drink menus for options and pricing.

See full catering menus for N/A Beverage Station options for events where alcoholic beverages will not be available.