

WEDDING ISSUE

The Sullivan House

AN ISLAND ORIGINAL

Accommodation

Relax surrounded by the sea in our new luxury suites. Adjacent to the historic Sullivan House.

Weddings

Everything You Need to Know to Plan Your Sullivan House Wedding

WWW.THESULLIVANHOUSE.COM



Congratulations!

**FROM ROSALIE & SEAN KIVLEHAN,
OWNERS OF THE SULLIVAN HOUSE & BLOCK ISLAND GOURMET**

Congratulations on your engagement.

And thank you for considering The Sullivan House for your wedding venue.



Like you, we love Block Island and believe that it is a special place. We got married here in 2004 - the year we started our catering company, Block Island Gourmet. As a husband and wife team, we know that your wedding day is one of the most important days of your life. We also know that planning a wedding - especially a destination wedding on a small Island - can be challenging. That's why we provide a one-stop shop with in-house five star catering, tent and equipment rentals and decades of professional experience both on Block Island and abroad.

Sean is an award-winning chef from Ireland with an MBA from Trinity College, Dublin. Rosalie is a writer whose family settled on Block Island way back in 1661. Her great-grandfather built the Sullivan House and her mother opened it as an Inn in 1993. Rosalie has degrees from Harvard and Trinity College, Dublin. We currently split our time between Block Island and Ireland. We have 4 children who consider themselves to be Block Irish.

We look forward to meeting you, and helping you realize your vision for a spectacular wedding.

On behalf of our family - and our entire team - we welcome you to The Sullivan House, an Island original.

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About Us

"An exquisite Victorian Inn,"
- Yankee Magazine

"A hidden gem with panoramic water views,"
- Boston Magazine

The Sullivan House is one of New England's premier wedding venues, with a long tradition of hospitality. Established in 1904, The Sullivan House has always been recognized as a special place where historic elegance, natural beauty and fine cuisine create the perfect backdrop for spectacular events.

Set on a 26 acre peninsula, surrounded by the ocean, The Sullivan House is the perfect place for bringing people together to relax and enjoy the best that Block Island has to offer.

Our six guest rooms blend antique décor with modern comfort. Guests enjoy our majestic wrap-around porch, the elegance of our Cypress Dining Room, and the relaxed vibe of The Snug, our lounge.

As for activities, we have on-site kayaks, SUP boards, bicycles, beach access and more.

With superb on-site catering, full service party rentals and a stunning location, The Sullivan House is proud to be Block Island's prime location for magnificent events.

The Sullivan House Difference:

You are the only bride at The Sullivan House on the day of your wedding. Our team is focused entirely on you, your family and friends. There are no additional site fees if you choose to hold your ceremony at The Sullivan House. Wedding couples have first dibs on holding their rehearsal dinner at The Sullivan House for no additional site fee.



1904



1976



now

THE NITTY GRITTY

Your Sullivan House wedding has 4 elements:

***1.site fee 2.accommodations
3.tent & party rentals 4.catering & bar***

For a detailed quote, email
info@thesullivanhouse.com

1. Accommodations

The Sullivan House is the perfect place to relax and experience the best of Block Island. Guests enjoy sweeping ocean views, fine cuisine, modern comfort and historic charm. Resort activities include on-site kayaking, SUP boards, bikes, beach access and more.

Weekend wedding parties are required to rent the 6 rooms of The Sullivan House for a 2 night minimum. On holiday weekends, there is a 3 night minimum. Honeymoon packages and extended stays are available. All rooms have ocean views, private baths and include breakfast. Rates are per night, for 2 guests and you must add a 13% tax.

- Deluxe Queen (Rooms 1 & 3): \$415
- Superior Queen (Rooms 4 & 5): \$425
- Signature Suite (Room 7): \$475
- Twin Room (Room 2): \$295
- Total per night: \$2,450.00 plus tax

The Seaview Suites @ The Sullivan House are optional luxury suites located in an adjacent property. See page 8 for details.

2. Site fee

The Sullivan House site fee includes the use of the site for both the ceremony and reception. It includes the use of china, glassware, silverware, chaffing dishes, platter mirrors and service equipment. The cost, including tax, is as follows:

- \$1,500 for up to 50 guests
- \$2,500 for up to 100 guests
- \$3,500 for up to 150 guests
- \$4,000 for up to 200 guests
- \$4,500 for up to 300 guests

* Prices are subject to change.



3. Tent & Party Rentals

The Sullivan House offers full-service, in-house party rentals to fulfill all your special event requirements, including grand marquee event tents of all sizes, lighting, dance floors, elite lavatories, tables, chairs, stages, lawn furniture, tent decor etc. We use Party CAD software to design your room in advance so you can rest assured that your vision is realized.

Our grand marquee event tents come in all sizes and can be designed to your custom specifications. The Sullivan House can accommodate up to 350 guests. Here is a sample of a base rental package for 100 guests.

- Marquee event tent (40'X60')	\$2,050.00
- Caterer's tent	\$ 650.00
- Bistro Lighting (\$3.30 per ft)	\$ 1,320.00
- Power generator	\$ 800.00
- Elite Lavatory	\$ 2,100.00
- Dance floor	\$ 800.00
- Banquet tables	\$ 400.00
- White dining chairs	\$ 700.00
- Dinner tables (60" rounds)	\$ 209.00
Sub total	\$ 8,399.00
Tax 7%	\$ 587.93
Labor	\$ 1,400.00
Labor tax 7%	\$ 98.00
TOTAL	\$ 10,484.93

4. Catering & Bar

Our team of professional chefs, bar and service staff have the experience and passion to make your event truly special. Each menu is carefully curated by our culinary team. And of course, please feel free to make special requests. We offer set and custom menus, and options that range from casual to formal.

Custom menus are priced upon request. Set package menus range from \$95, \$105, \$115, and \$125. The package price includes salad, hors d'oeuvres selection, two entree choices, sides and coffee. Additional entree choices, platters and stations are available at an additional cost. Labor is based on the number of guests: for example \$1500 up to 150 guests.

All menu selections are accompanied by a starch and seasonal vegetables. All selections are subject to market availability & price change.

Seated service, buffet style, stations and family style service are available. Optional stations, raw bar, platters and mirrors are available.

See page 14 for menus.



Last but certainly NOT least...

THE BAR.

The Sullivan House offers you a choice of bar services.

A. Set Price Option

You pay a set price, per guest, for a 5 hour bar service and menu items are pre-selected. This option allows you maximum control over your budget, so you know exactly what you will spend ahead of time. There is a \$25 fee for guests who are under 21 and all vendors working the event at \$25. Labor for the bar is \$250.00 per tender.

B. Consumption Bar Option

You pay for what your guests consume. This option offers a wide selection and lots of scope to customize your bar. Min spend is \$45 pp which is paid prior to function. Balance, if due, is paid after. Labor \$250.00 per tender.

For all options, custom items may be added and priced separately. We offer signature cocktails, champagne toasts, punch and infusion options and wine upgrades. Cash bars can be arranged; we charge \$1,500.00 setup fee plus bar labor.

See page 21 for details on bar options and menus.

DO Try this at home...

The Block Island Cosmo

1 cup vodka

1/2 cup triple sec

1/2 cup cranberry juice

1/4 cup freshly squeezed lime juice

Pour into cocktail shaker with ice.

Shake well.

Pour through strainer into

4 chilled martini glasses.

Cheers!



Rehearsal Dinners & Welcome Parties

The Sullivan House is the perfect headquarters for your wedding weekend - offering beautiful dining spaces for rehearsal dinners & welcome Parties. Guests dine in our elegant Cypress Dining Room inside The Sullivan House, or *al fresco* at Tuscan style tables on our majestic wrap-around porch.

Alternatively, your marquee event tent can be configured for rehearsal dinners. There is no additional site fee for catered events in the tent on your wedding weekend.

Menus for rehearsal dinners and parties range from casual to formal. And of course, custom options are always available, and are priced separately.

Be sure to book your rehearsal dinner/ welcome party at the time you book your wedding so the date is available.

For rehearsal dinner options, go to p. 26.



Looking for Inspiration?

Here are some optional highlights for your Sullivan House Wedding Weekend

The Day Before

- Meet in The Snug at The Sullivan House for champagne on arrival.
- After your rehearsal, welcome your guests with a Traditional New England Lobster Feast with red and white checker table covers. Family style service. Beer & wine bar. Groom's cake, chocolate. Break the ice with a game of corn hole.

The Big Day

- Wake up to a delicious hot breakfast in the Cypress Dining Room (included in room rate for Sullivan House guests).
- After breakfast, gather the bridesmaids for an early morning bike ride. Or get the guys together to kayak on Great Salt Pond. Or leave them all behind and steal some time together on SUP boards. On-site activities are a relaxing way to start the day.
- Order up some champagne, sandwich platters and fruit plates to keep you and your wedding party happy as you get ready.
- After your reception, walk across the dunes to a bonfire on the beach. Or head into town to dance the night away.



Ain't Got Nothin' But Love Babe, 8 Days a Week

Why Weekday Weddings are on The Rise

Not only are weekday weddings cost-effective, but they also give you and your guests major flexibility. Here's a check list to see if a weekday wedding at The Sullivan House might be right for you:

- _____ Is your wedding intimate (50 or fewer guests) made up of family and close friends?
- _____ Are you looking to control costs, without compromising your vision?
- _____ Are many of your guests located in CT, NY, MA & RI? BI is an easy day trip from these locations - especially in season when the last boats leave as late as 9pm.

The weekdays on Block Island have a laid-back, mellow feel - a perfect fit for guests who would like to come over for the day or stay for only 1 night. Many of the hotels and inns waive their minimum stay requirements during the week and in the off-season.

At The Sullivan House, weekday weddings require the six rooms in the main building to be booked for the night preceding the wedding and the night of the wedding. For smaller parties, the reception takes place in the elegant Cypress Dining Room and/or our majestic wrap-around porch. For larger parties, a marquee tent is arranged. Menu selections vary from casual to formal and are easily customized.



Accommodations: The Sullivan House

The Sullivan House is an exquisite summer Victorian, built in 1904. Guests enjoy historical charm and modern comfort in the 6 guest rooms of The Sullivan House. Part of The Sullivan House's unique appeal is its access to Great Salt Pond and Crescent Beach. We offer a range of outdoor adventures to enjoy as a couple or as a group with your friends and family.

Kayaks & Stand Up Paddle Board Rental: The Sullivan House is the only Inn with private, on-site access to Great Salt Pond. We provide our guests with a unique opportunity to explore the beautiful waterways of Block Island by kayak or paddle board.

Bike Rental: Block Island was made for biking. The Sullivan House provides guests with bikes and maps of spectacular bike routes and hiking trails – all the tools you need to explore the main streets and back roads of Block Island.

Beach: Block Island is famous for its pristine beaches. Its main beach, Crescent Beach, is 2.5 miles of paradise. The heart of Crescent Beach, the Fred Benson Pavilion, is located at the base of The Sullivan House property.



Accommodations: New! The Seaview Suites @ The Sullivan House

Relax surrounded by the sea, in a private location right on The Sullivan House grounds. The King Seaview Suite and the Queen Seaview Suite feature private seaside terraces, AC, oversized bathrooms and elegantly appointed rooms. Guests enjoy stunning views, modern comforts and relaxation. Call 401.466.5020 or book online.



The Block Island Wedding Show

The annual Block Island Wedding Show is a fun & relaxing way to meet all our Island wedding professionals under one roof. Register online for discount tickets.

WHERE: THE SULLIVAN HOUSE

WHEN: TBA 2023

WEBSITE: www.BLOCKISLANDWEDDINGSHOW.com



Want to attend a Sullivan House wedding?

Be a virtual guest at the weddings of Courtney & Paul, Ashley & Charlie, Anasheh & Brandon, Ginger & Charlie and more. Just follow the link to our YouTube Channel from [here](#).

Meet Sullivan House Brides

Jenna & James, BlockIsland.com

<http://bit.ly/28JREjx>

Megan & Keith, The knot

<http://bit.ly/24Vv56s>

Camia & Chris, Style Me Pretty

<http://bit.ly/1slZitF>

Read about The Sullivan House,
featured in Boston Magazine

<https://bit.ly/2UfMnxo>





Mary & Charles Korchinski

Our wedding reception at the Sullivan House this past August far exceeded our already incredibly high expectations. We had initially picked the Sullivan House for the location- since it is by far the most gorgeous spot on Block Island. But it is the staff at The Sullivan House that truly made our wedding the best day of our lives, and the best wedding that many of our guests said they had ever been to.



Sabrina and John Dufour

It's an indescribable feeling when your wedding dreams play out right in front of you. It's almost surreal. Then you add the amazing bunch of new friends we have made, (we truly mean it when we call you our friends) plus the addition of our families spending the week leading up to the wedding with us, and our time on Block Island can only be described as the perfect wedding experience.



Meghan and Brian Schnelle

We don't know where to begin in thanking you for make our wedding so wonderful. From day one, you took every vision of ours and made it your priority. You were aware of every detail throughout the entire weekend - and we appreciate it so much!



Kristina and Tim Early

From the beautiful atmosphere to the menu and table settings to the service and accommodations, our wedding day was exquisite.

FAQ

Q: Is there a dedicated Event Manager to guide us along the planning process and on the day of the wedding?

A: Yes, the Sullivan House has a very experienced Event Manager available to guide you and manage the running of the event on the day of the wedding. Some clients also hire Wedding Coordinators to help them manage the overall details of the weekend such as guest logistics, booking guest accommodations, transportation, managing vendors, after-party plans..etc.

Q: On the day of my wedding, will there be another bride having her wedding at the Sullivan House?

A: No. We believe that this is your day, and you are the only bride at The Sullivan House on the day of your wedding.

Q: Is there an additional fee to have our wedding ceremony on-site?

A: No. We welcome our guests to have their ceremonies on-site.

Q: Is there an additional site fee to host a rehearsal dinner/welcome party at The Sullivan House?

A: There is no additional fee for Sullivan House wedding couples to host a rehearsal dinner/welcome party in the event tent at The Sullivan House. Please reserve your space when you book your wedding.

Q: May we bring an outside caterer?

A: No.

Q: What are your room rental requirements?

A: Your party must guarantee the 6 rooms at The Sullivan House. Weekends require a two-night minimum and holiday weekends, a 3-night minimum stay.

Q: Do you cater functions off-site?

A: Yes, we offer an array of exceptional off-site services from casual lobster bakes to elegant tent weddings.

Q: Do you have additional accommodations available on-site?

A: Yes, The Sullivan House has 2 brand new luxury suites. The King Seaview Suite and the Queen Seaview Suite offer modern, spacious accommodation on the Sullivan House grounds.

Contact Us

You can reach us at The Sullivan House 401.466.5020

And online at www.TheSullivanHouse.com

To stay in the loop about specials and upcoming events, follow us on FB

<https://www.facebook.com/TheSullivanHouse>

To view our videos, go to our YouTube Channel [here](#).



Policies

Thank you for your interest in The Sullivan House. Please review the following schedule and policies, which are in place to make sure that your event is a success.

Payment Schedule for Booking The Sullivan House Site

We require a deposit to hold the date of your function. The deposit is half of the site fee plus half of the total for the rooms. Full payment is required 12 days in advance of your stay. Please note that your reservation is not confirmed until we have received a signed contract together with payment of any required deposit. Deposits are nonrefundable.

Payment Schedule for Booking Catered Events/Weddings

A deposit, as specified in your event catering contract, is required. Full payment is due 10 business days in advance of your function with a bank check, money order, or cash. Deposits are non-refundable.

Multiple Entrées

We are happy to serve two entrées for your event. In the event that three or more entrées are selected we will add a \$5.00 surcharge to the price of each entrée selected by each guest. The final count for seated service menus will include the exact number of each entrée and the corresponding table number.

Menu/Dessert Selection & Attendance Guarantees

Menu, bar, and dessert selections must be submitted to us 12 days in advance of your function date, unless otherwise stated in your contract. The number of guests in your party must be determined 12 business days in advance of your function. We will do our best to accommodate any increase in your numbers after these deadlines. However, logistical and other constraints may preclude such changes. Charges will be determined on the guarantee or actual attendance served, whichever is greater. Please note that the listed prices on menus are for this year, and are subject to change and market availability. Our menus reflect our most popular selections, but our catering department is happy to tailor menus to meet your party's needs.

Beverages

Rhode Island law strictly regulates the sale and service of alcohol. Bringing any alcoholic beverages into an event from outside sources is strictly prohibited. All alcoholic beverages must be consumed at the reception site. Guests under 21 are prohibited from consuming alcoholic beverages, and proper ID is required of any persons of questionable age. We reserve the right to refuse service to those without proper ID. We reserve the right to control and limit the amount of alcohol consumed by guests. Please see our bar menu for beverage prices. A signed credit card receipt is required to extend your bar bill beyond the prepaid amount.

Service Charges & Taxes

A 20% service charge will be added to all food and beverage items. Quoted prices are also subject to Rhode Island taxes. Rhode Island sales tax is currently at the rate of 7% and Rhode Island food and beverage tax is currently at the rate of 1%. According to Rhode Island law, all gratuities are taxed 7%. There is also a 13% state tax on room rentals.

Liability

The Sullivan House and Block Island Gourmet cannot assume responsibility for personal property and/or equipment brought into the reception area. The Sullivan House and its representatives reserve the right to control the volume of amplified music, public address systems and general entertainment. The Sullivan House reserves the right to manage and control all private functions on The Sullivan House grounds.

Vendor List

Marriage Licenses

Town Hall 401-466-3200

Wedding Cakes/Desserts

Gourmet Desserts 401-466-5020

www.BlockIslandGourmet.com

Block Island Cakes 401-450-6653

www.BlockIslandCakes.com

Sugar Rush 401-741-0987

Aldos Bakery

Equipment Rentals & Decor

Block Island Party Rentals 401-466-5020

www.BlockIslandPartyRentals.com

Charters

Ruling Passion Charters 401-466-5131

www.RulingPassion.com

DJ Service

Jonathan O'Neill 413-519-1897

www.islandweddingdj.com

joneillproductions@att.net

Danielle Duffy 401-316-8857

Moon Dance Pro 401-782-4981

Megan Hennessey 401-787-5740

Rhode Island Sound 401-435-9200

Ferry/Airport Service

Block Island Ferry 401-783-4613

Montauk Ferry 631-668-5700

New London Ferry 860-444-4624

New England Airlines 800-243-2460

Church

St. Andrews Church (Catholic) 401-466-5519

Harbor Baptist Church 401-466-5940

St. Anne's Episcopal Church 401-466-2911

Officiants

Carmen Payne 401-480-6889

John Sisto 401-466-8986

Jim Rondinone 401-466-5550

Kenneth LaCoste 401-466-2543

The Honorable Richard Kyte 401-954-2705

Cantor Elliot Taubman 401-466-2861

ON-SITE ACCOMMODATION

Luxury Suites, Apartment &

Seaside Rental House 401-466-5020

Photographers

Rose Schaller 401-824-9172

www.roseschallerphoto.com

Hilary B. Photography 401-667-7897

www.hilarybphotography.com

Michael Benson 203-500-4411

www.michaelbensonphotography.com

Allegra Anderson Photography 860.748.2232

allegra@allegraanderson.com

Block Island Bonfires

www.blockislandbonfires.com 401-824-9045

Bands/Entertainment

Block Island Musicians 401-787-5740

www.blockislandmusicians.com

Megan Hennessey- vocalist 401-787-5740

Brass Force 401-783-8439

Transportation: Bus

Interstate Navigation 401-783-4613

Flowers

La Bella Rose 401-466-2034

www.labellarose.com

Blazing Star Farm 401-466-5797

Painted Rock Designs 631-704-3221

SPA/Treatments/Hair Salon

Koru Eco Spa 401-466-2308

Salt Hair Shop 401-632-8323

Bikes/Kayaks/SUP Rentals

The Sullivan House 401-566-5020





Menus

Surf & Turf

options are available in the following price range: \$95, \$105, \$115 & \$125 (see hors d'oeuvres and notes on last page)

***\$95 Dinner Packages (All Service Styles)**

(Package includes choice of five hors d'oeuvres, salad, choice of two entrées, coffee. Linens are not supplied)

*Passed Hors D'oeuvres

(Choose Five (5) from the Passed Hors D'oeuvres Menu)

First Course

(available for additional charge – see menu section)

*Salad

(additional salads available for additional charge – see menu section)

Simple Mixed Green Salad, Champagne Dressing

Soup Course

(available for additional charge – see menu section)

*Entrée Course

(Choice of two)

Roasted Statler Chicken, Roasted Herb Mushroom Caps and Port Wine Jus

Paupiettes Flounder, Roasted Parsnip, Garlic Confit with Cilantro Butter Sauce

Grilled Marbled Pork Medallions, Caramelized Shallots and Red Peppercorn Reduction

Organic Steamed Salmon, Braised Ratatouille and Lime and Cilantro Infused Oil

*Coffee Service

Health Dept. Warning: Consumption of raw or uncooked meat, poultry, eggs, and seafood may result in food borne illness.



Menus

***\$105 Dinner Packages (All Service Styles)**

(Package includes choice of five hors d'oeuvres, salad, choice of two entrées, coffee. Linens are not supplied)

*Passed Hors D'oeuvres

(Choose Five from the Passed Hors D'oeuvres Menu)

First Course

(available for additional charge – see menu section)

*Salad

(choose one)

(additional salads available for additional charge – see menu section)

Simple Mixed Green Salad, Champagne Dressing
Garlic Crouton Classic Caesar Salad

Soup Course

(available for additional charge – see menu section)

*Entrée Course

(Choice of two)

Grilled Black Angus Sirloin, Forest Mushrooms, Watercress and Creamy Horseradish and Chive Purée

Farmhouse Veal Medallion, Wild Truffle Scented Capers and Roasted Pimento Coulis

Pan Seared Swordfish with Montpellier Butter and Lemon Reduction

Fillet of Prime Duck, Petite Corn Crepe, Sweet and Sour Port Wine Reduction

Roast Statler Chicken Breast, Aged Prosciutto, Roasted Squash Puree and Merlot Jus with Hint of Fresh Horseradish

Wild North Atlantic Cod, Petite Pois, Saffron Beurre Blanc and Baby Water Cress

*Coffee Service

Consumption of raw or uncooked meat, poultry, eggs, and seafood may result in food borne illness.



Menus

***\$115 Dinner Packages (All Service Styles)**

(Package includes choice of five hors d'oeuvres, salad, choice of two entrées, coffee. Linens are not supplied)

*Passed Hors D'oeuvres

(Choose Five from the Passed Hors D'oeuvres Menu)

First Course

(available for additional charge – see menu section)

*Salad

(choose one)

(additional salads available for additional charge – see menu section)

Simple Mixed Green Salad, Champagne Dressing

Garlic Crouton Classic Caesar Salad

Arugula, Baby Spinach, Roasted Red & Yellow Peppers, Reduced Balsamic Vinaigrette

Soup Course

(available for additional charge – see menu section)

*Entrée Course

(Choice of two)

Surf & Turf – Black Angus Filet Mignon, Grilled Garlic Shrimp with Roasted Shallot Merlot Jus

*Our Surf & Turf can be combined with Sea Bass, Swordfish, Tuna, Salmon and Scallop

Short Rib Bourguignon, Red Wine Braised Beef Short Rib, served with Petite Spring Vegetables, Bacon Lardon and Creamy Mashed Potato

Grilled Certified Black Angus Fillet, Truffle Chateau Potato, Blue Stilton Crumble and Merlot Jus

Grilled Yellow Fin Tuna, Teriyaki Glaze, Wasabi, Oriental Ginger.

Slow Braised Lamb Shank with Roast Shallots, Grilled Fennel and Rosemary Infused Bourguignon.

Wild Halibut with Roasted Baby Beets, Toasted Parm Chips and Lemon Chive Beurre Blanc, Basil Oil

*Coffee Service

Consumption of raw or uncooked meat, poultry, eggs, and seafood may result in food borne illness.



Menus

***\$125 Dinner Packages (All Service Styles)**

(Package includes choice of five hors d'oeuvres, salad, choice of two entrées, coffee. Linens are not supplied)

*Passed Hors D'oeuvres

(Choose Five from the Passed Hors D'oeuvres Menu)

First Course

(available for additional charge – see menu section)

*Salad

(choose one)

(additional salads available for additional charge – see menu section)

Simple Mixed Green Salad, Champagne Dressing

Garlic Crouton Classic Caesar Salad

Arugula, Baby Spinach, Roasted Red & Yellow Peppers, Reduced Balsamic Vinaigrette
Marinated Tomato, Roasted Beets, Italian Mozzarella

Soup Course

(available for additional charge – see menu section)

*Entrée Course

(Choice of two)

Royal Land & Sea

Certified Black Angus Filet Mignon, Lobster Claws and Truffle Scented Portobello Mushroom served on Pinot Noir Jus Reduction

Foie Gras/Filet Mignon

Prime Certified Black Angus Fillet Mignon topped with Seared Foie Gras, Sweet Baby Shallots & Muscat Wine Sauce

*Coffee Service

Consumption of raw or uncooked meat, poultry, eggs, and seafood may result in food borne illness.



Menus

\$95 Vegetarian Dinner Packages

(package includes choice of five hors d'oeuvres, salad, choice of ONE entrée, coffee)

Baked and Glazed Garden Pea and Leek Tart with Green Salad

Italian Style Risotto of Roasted Artichoke, Mushrooms and Trio Cheese

Portabello Mushroom and Goats Cheese Strudel, Tomato Couli

Classic Penne Pasta Tossed in Garden Basil Pesto, Parmesan Cheese



Dessert

(Choice of three - \$9.50 per guest)

Selection of Petit Fours - hand crafted petite Italian and American pastries

Assortment of Cookies - crafted from couverture chocolate and roasted nuts

Rich Chocolate and Toffee Fudge Cake - accompanied by sauce anglaise

Lemon Cheese Cake - served with sauce anglaise (other flavors available)

Italian Tiramisu - created with a traditional recipe

Vanilla Bean Crème Caramel Custard - Seasonal Fruit

Orange Citron Mousse - served with lemon sauce anglaise

Baked Maritime Apple Crisp - with vanilla sauce anglaise

A variety of additional tortes, tiramisu and fancy cakes are available



Menus

Choose Five Hors d'oeuvres

Hot

- Petite New England Clam Chowder Shot Glass - Mini Water Cracker
- Classic Lobster Bisque - Shot Glass - Dill Extra \$2.50
- Hot Spicy Potato Wedges Cones - Blue Cheese Dip
- Grilled Chicken Satay - with Spicy Peanut Coconut Dip
- Warm Maine Lobster Meat, Lemon butter in Mini Bun Extra \$3.80
- Petite French Quiche
- Greek Spanakopita
- Deep Fried Artichoke Choux Pastry & Parmesan Bundle - sweet plum dip
- Bacon Wrapped Chicken & Blue Cheese Brochette - Oven Roasted
- Grilled Baby Lamb Cutlets - Garden Mint Dip Extra \$3.60
- Chicken & Mozzarella Quesadillas - with a Hint of Lime and Brazilian Spices
- Baked Mushroom Caps stuffed with Herb Cream Cheese
- Glazed Lemon Marinated Sea Scallops - Wrapped in Home Smoked Bacon
- Beef Teriyaki Satay - glazed in Teriyaki
- Thai Crab Cakes - served with Sweet Lemon Ginger Chutney
- Traditional Beef Wellington - Mushroom Duxelle Encrusted in Golden Pastry
- Oriental Spring Rolls - Vegetable Spring Rolls with Soy Dip
- Spinach and Cheese Samosa - Traditional Style

Cold

- Antipasto Skewer - Pesto Basil Oil
- Mini Potato Bites - Smoked Bacon and Chive Crème Fraîche
- Cherry Tomato Caprese - Mozz, Basil
- Crab, Avocado and Roasted Red Chili on Cucumber Base Extra \$2.90
- Endive, Hummus and Sundried Tomato
- Smoked Salmon Canapés - Smoked Salmon, Brioche with Dill Crème Fraîche
- Prosciutto Ham Cocktail - Cantaloupe Melon Wrapped in Prosciutto Ham
- Italian Crostini - Aged Italian Ham - Tomato Concasse - Balsamic
- Watermelon and Feta Skewer - Reduced Balsamic
- Shrimp Ceviche - Corn Chip Extra \$2.50

Notes

We are happy to custom design menus. Custom designed menus are priced on request.

The above menus can be presented as plated, family, buffet and station service.

Please feel free to make special requests.

For each entrée menu you may select up to two entrées.

Additional entrées are available at an additional price.

All menu selections are accompanied by starches and seasonal vegetables.

All menu selections are subject to market availability and price change.

Plated, Buffet, Cocktail and Station service is available.

Pre-ordering is required for seated service.

Consumption of raw or uncooked meat, poultry, eggs, and seafood may result in food borne illness.



Platters & Mirrors

Raw Bar

Raw Bar Station (Priced per piece)

Subject to market price

Shrimp 16-20 (Guide \$3.95)

Grilled and chilled, served with compote of lemon and horseradish

Oysters (Guide \$3.60)

Fresh oysters served with champagne mignonette

Littlenecks 16 -20 (Guide \$3.10)

Braised in white wine and chilled

Mussels (Guide \$2.95)

Braised on the half shell and chilled, served simple and delicious

Smoked Fish (Guide \$5.00)

Smoked Salmon & Blue Fish

Sushi

Sushi Mirror (\$9.50 per guest)

California Maki - crabmeat, avocado, cucumber and tobikko

Tekka Maki - tuna, cucumber, sesame, cilantro

Sake Maki - salmon, cucumber, sesame, cilantro

Pasta Station (\$13.00 per guest)

Penne & Tortellini - a choice of tortellini and penne pasta tossed in marinara sauce with four cheese, black cracked paper and garden basil.

Antipasto Platter (\$7.60 per guest)

Selection of fine Italian Meats, Aged Cheese, Marinated Vegetables and Fresh Garden Herbs

International Cheese Board (\$6.50 per guest)

Chef's Selection of Farm House Cheese and served with a selection of crackers

Fruit Display (\$5.50 per guest)

Selection of Freshly Sliced Fruit - Melons, Berries and other seasonal fruits, served with Yogurt Dressing

Vegetable Crudités Platter (\$3.90 per guest)

Selection of Fresh in Season Vegetables Served with a Selection of Dips



Bar Options: We offer two ways to purchase bar services

1. **The Set Price Option** means you pay the set price for a 5 hour bar service and menu items are pre-selected. Labor for bartenders is included. There is a \$25 fee for guests under 21 years of age.
2. **The Based on Consumption Option** offers a wider selection of choices and brands can be mixed to customize your bar. Labor for bartenders is included. Min Spend is \$45 pp which is paid prior to function. Balance, if due, is paid after.

Beer & Wine \$45

House Red, House White, 2 Domestic Beers, 2 Imported Beers & Soft Drinks

Beer, Wine & Well Liquor \$50

Well Liquor, House Red, House White, 2 Domestic Beers, 2 Imported Beers & Soft Drinks

Beer, Wine & Premium Liquor \$55

Premium Liquor, House Red, House White, 3 Domestic Beers, 2 Imported Beers & Soft Drinks

Beer, Wine & Top Shelf Liquor \$60

Top Shelf Liquor, House Red, House White, 3 Domestic Beers, 3 Imported Beers, Soft Drinks, Lemonade, Iced Tea

Upgrades available:

*Add house bubbly toast for \$7 pp.

*Add cocktails & punch

*Upgrade wines at additional cost

*Champagne at bar priced per bottle
(see price & menu below)





Domestic

Budweiser
Budweiser Light
Coors Light
Harpoon
Sam Adams

Imports

Heineken
Corona
Corona Light
Guinness
Bass Ale
Stella Artois



Specials

Narragansett
Newport Storm
Allagash White, Belgian Wheat
Yuengling
White Claw

Well Brands

Smirnoff Vodka
Bacardi Rum
Captain Morgan
Dewars White Label
Seagram's 7 Whiskey
Wild Turkey Bourbon
Seagram's Gin
Quervo Tequila

Premium Brands

Tito's Vodka
Mt. Gay Rum
Johnnie Walker Red
Canadian Club
Makers Mark Bourbon
Tanqueray Gin
Luna Azul Blanco
Tequila

Top Shelf

Ketel One Vodka
Myers Dark Rum
Johnnie Walker Black
Seagram's Crown Royal
Woodford Reserve
Bombay Sapphire Gin
Bailey's Irish Cream
Silver Patron Tequila



Cocktails

Block Island Cosmo: \$14.00
 Martini: \$14.00
 Manhattan: \$14.50
 Mojito: \$13.50
 Margarita: \$14.50
 Dark and Stormy: \$13.00
 Aperol Spritz: \$13.50
 Bellini: \$13.50

Punch Menu

Gallon - 20 Servings
 Sangria \$59.00
 Bloody Mary \$66.00
 Champagne Punch \$68.00
 Fruit Punch \$38.00
 Mimosas \$66.00

Hydration Station

Refresh your guests with lemonade & iced tea - \$2 per person

Hosted Set Priced Bars and Consumption Bars are subject to 8% tax and 20% gratuity.





Based on Consumption Option

Per Serving Consumption Bar/ Cash Bar

Soft Drinks	\$2 / \$3
Mineral Water	\$2.30/ \$3.50
Juices	\$2.30/ \$3.50
Ice Tea/Lemonade	\$2.30/ \$4.00
Domestic Beers	\$6 / \$7
Imported Beers	\$7.00/ \$8
Non Alcoholic Beer	\$7.00/ \$8
Well Liquor	\$7.50/ \$8.50
Premium Liquor	\$8.50/ \$9.50
Top Shelf Liquor	\$9.50/ \$10.50
Cordials & Cognacs	\$10.50/ \$11.50
Port Wine	\$9.50/ \$10.50

House Wine (see menu below) consumption bar priced per bottle/ \$12 per glass

Beverage Service Statement

The Rhode Island State Liquor Control Board regulates the sale and service of alcoholic beverages. Block Island Gourmet strictly enforces these regulations. Alcoholic beverages are not allowed to be brought in from outside sources. We reserve the right to limit and control the amount of alcoholic beverages consumed by guests. We do not permit the service of shots or triple alcoholic drinks. Block Island Gourmet has the right and obligation under law to refuse alcoholic beverage service to anyone who is unable to produce proper identification or to any person, in the judgment of Block Island Gourmet employees and or representatives, who appear to be intoxicated.



Wine Menu

Prices Per Bottle

White Wine

Beaulieu Vineyard Coastal Estate, Chardonnay, California \$27 (House)

*House Sauvignon Blanc and House Pinot Grigio available

Le GRAND, Mouton Noir, France \$36

Kim Crawford Sauvignon Blanc \$42

Clois Du Bois Chardonnay, California \$40

Oyster Bay Sauvignon Blanc \$41

Kendall-Jackson, Sauvignon Blanc, California \$39

Acrobat Pinot Gris \$38

Columbia Grand Estates Chardonnay, Columbia Valley \$38

Ca Martini Pinot Grigio \$39

Red Wine

Conquista Malbec, Argentina \$27 (House)

Chateau St. Sulprice Bordeaux \$42

Ravenswood Zinfandel Vinters Blend, California \$38

Robert Mondavi, Pinot Noir, Private Selection \$43

Franciscan Estate, Magnificat, Napa Valley \$98

J. Lohr Estates Seven Oaks Cabernet Sauvignon \$41

Rosemount Estate, Shiraz Diamond Label, Australia \$39

Champagne & Sparkling Wine

Freixenet, Sparkling Wine, Spain \$29

LaMarca Prosecco \$38

Mionetto Prosecco \$37

Gooseneck Prosecco \$34

Schramsberg Blanc De Blanc, California \$67

Chandon, California \$52

Moët & Chandon, White Star Champagne, France \$86

Veuve Clicquot "Yellow Label" Brut, France \$115

Dom Pérignon, France \$275



Rehearsal Dinner Ideas

Traditional New England Lobster Bake

\$75 per guest

(Lobster is subject to market price)

Selection comes with all service amenities, disposable linens and disposable service ware.

Cloth linens and china are available for an additional fee.

Plus 20% service charge & tax - \$30 per hour per server

Minimum of 35 guests

New England Clam Chowder with Oyster Crackers

One and One Half Pound Lobster

Steamed Mussels

Steamed Clams

Lemon

Drawn Butter

Baked Potatoes / Onions

Sweet Corn on the Cob

Cole Slaw

Home Baked Corn Bread

Chilled Sliced Water Melon

Double Fudge Brownie

Add BBQ Chicken: \$6.50

Consumption of raw or uncooked meat, poultry, eggs, and seafood may result in food borne illness.





Rehearsal Dinner Ideas

Casual Barbecue, \$40per guest

Selection comes with all service amenities. Selection comes with all service amenities, disposable linens and disposable service ware. Cloth linens and china are available for an additional fee. Plus 20% service charge & tax + \$30 per hour per server
Minimum of 35 guests

Oven Roasted Chicken Breast Smothered in BBQ Sauce
Grilled Hamburger on Toasted Bun
Hot Dogs on Roll
Swiss cheese/American cheese
Sweet Corn on the Cob
Cole Slaw
Potato Salad
Watermelon
Double Fudge Brownie

Southern Style Barbecue, \$50 per guest

Selection comes with all service amenities. Selection comes with all service amenities, disposable linens and disposable service ware. Cloth linens and china are available for an additional fee. Plus 20% service charge & tax + \$30 per hour per server
Minimum of 35 guests

Tender Marinated Baby Back Ribs Slowly Braised in Tangy Barbecue Sauce
Char-Grilled Chicken Breast with Southern Style Spice Seasoning
Sweet Corn on the Cob
Creamy Mash Potatoes
Southern Style Baked Beans
Mixed Summer Leaf Salad
Cole Slaw
Home Baked Corn Bread
Watermelon
Double Fudge Brownie

Consumption of raw or uncooked meat, poultry, eggs, and seafood may result in food borne illness.



Texas Style Barbecue

Selection comes with all service amenities, disposable linens and disposable serviceware.

Cloth linens and china are available for an additional fee.

Plus 20% service charge & tax + \$30 per hour per server

Minimum of 35 guests

\$60.00 per guest

Blackened Fillet of Fish (catch of the day)

Tender Marinated Baby Back Ribs Slowly Braised in Tangy Barbecue Sauce

Roasted Sirloin of Beef Cooked with Garden Rosemary, Thyme and Garlic

Baked Potato

Southern Style Baked Potato

Sweet Corn on the Cob

Mixed Summer Leaf Salad

Cole Slaw

Home Baked Corn Bread

Watermelon

Double Fudge Brownie

Cuban Style Barbecue

Selection comes with all service amenities. Selection comes with all service amenities, disposable linens and disposable service ware. Cloth linens and china are available for an additional fee. Plus 20%

service charge & tax + \$30 per hour per server

Minimum of 35 guests

\$70.00 per guest

Spit Roast Cuban Pork with lime, lemon and sweet chilly seasoning.

Baked Fish with Tangy Cuban Salsa

Kebabs of Chicken & Shrimp

Black Bean & Tomato Salad with lemon zest and cilantro

Mixed Salad with Havana Balsamic Dressing

Roast Red Bliss Potatoes with Rosemary

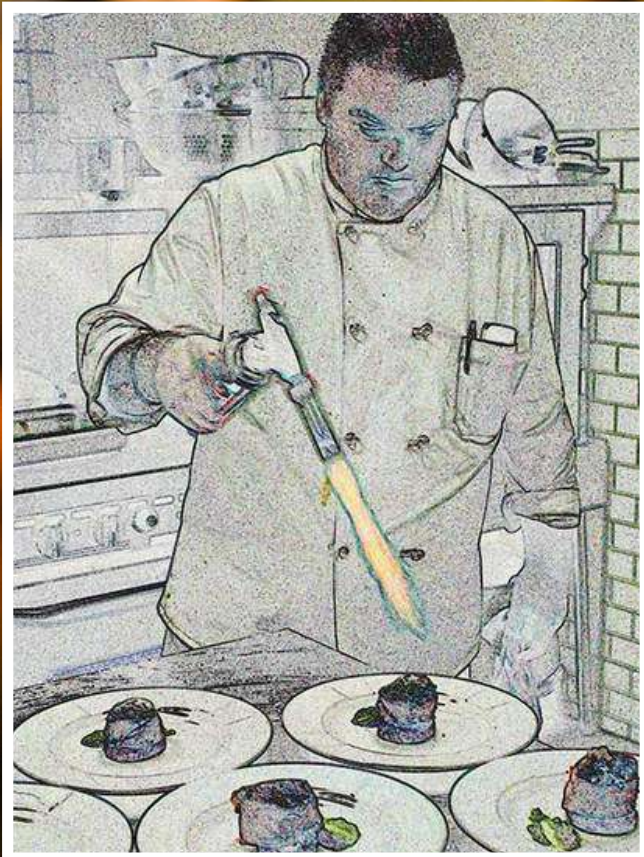
Sweet Corn on the Cob

Home Baked Breads with Butter

Platter of Fresh Fruit

Lemon Zest Cheese Cake

Consumption of raw or uncooked meat, poultry, eggs, and seafood may result in food borne illness.



On Block Island?
Book your table...

Chef's Tasting Menu Series

JOIN US FOR 5 COURSE DINNER
WITH WINE PAIRING

RESERVATIONS REQUIRED

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