

the FLYING BRIDGE

220 Scranton Avenue | Falmouth, Massachusetts 02540
508.548.2700 | FlyingBridgeRestaurant.com

Special Event Services, Procedures, Policies

At The Flying Bridge, your event is more than planned, it is designed. Every detail is the result of a decision made by you which assures that your event is precisely what you had expected from us. We hope that the following information regarding our services, procedures and policies will assist you in your decision making process. Someone is always available to answer any questions or concerns you may have.

Rehearsal Dinners / Private Parties

Private room facilities are available for formal dinners or for casual clambakes, barbeques, or buffets. Rooms for rehearsal dinners are available for any four hours. Additional hours may be purchased at the rate of \$500.00 per hour up to a total of six hours or midnight, whichever comes first.

Ceremony

Depending on the number of guests and time of season, we offer a waterfront, or covered deck area for your wedding ceremony. Should your wedding ceremony be held on premise, we will assist you in the rehearsal. For all ceremonies a \$500.00 fee will be charged. The ceremony is included in the five hours.

Wedding Reception

There are numerous options for holding wedding receptions at The Flying Bridge.

Wedding Receptions are five hour blocks of time of your choosing.

All weddings must end by midnight.

Additional Details Regarding Your Special Event

Linens

A selection of colored overlays and napkins are available at no charge. We can assist you should you desire to rent specialty linen.

Flowers / Decorations

We will assist you in contacting local florists for your floral needs. We will also advise you regarding any decoration requirements and limitations.

Entertainment

Our suggested vendor list is available to you. Included are bands, piano players, disc jockeys, etc. Your entertainment must be at the Flying Bridge one hour prior to the event. Entertainment must end by midnight. The Flying Bridge management reserves the right to determine the appropriate sound level in consideration of not only your guests, but area residents.



Additional Details Regarding Your Special Event

Photographers / Videographers

In assuming the overall responsibility of your wedding day i.e.: ambiance, service of food and beverages, and comfort of your guests, we ask that the photographers/videographer consult with us regarding any particular request or setups you may have of them, so as not to disrupt the continuity of service or atmosphere we are providing you.

** Arrangements for the delivery and/or setup of flowers, bands, DJs, etc. should be made with The Flying Bridge prior to the wedding.*

Miscellaneous Information

- ◆ Open bars are based strictly upon consumption. A monetary or time limit may be used to end the open bar.
- ◆ Our tables are 60" rounds that seat 8 guests.
- ◆ Prices reflect food consumed on our premises, food not eaten from either buffets, stations or hors d'oeuvres displays cannot be taken from the premises, as it becomes a liability issue.
- ◆ Vegetarian or other dietary restrictions will be handled by our staff. Please let us know about any allergies.

Room Rentals

A room rental may be assessed pending facilities required. All room rentals are subject to a 7% MA tax.

Deposit

A non-refundable deposit of \$2000.00 must be made to secure the date you select for your wedding.

A non-refundable deposit of \$500.00 must be made to secure the date you select for your rehearsal dinner or other event.

Guarantee

A guaranteed number of guests attending is due one week prior to your event.

Pricing

Menu prices are subject to change without notice. All prices are subject to Massachusetts Meal Tax and 20% Administration Fee. The Administration Fee covers expenses for functions. All function waitstaff and bartenders are paid an hourly wage. The Administration Fee is not a gratuity.

Liquor Regulation

The Flying Bridge holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at anytime it seems necessary to comply with Massachusetts state laws.

Payment

100% of the estimated total function cost must be paid 30 DAYS prior to the function and payment in full any balance made the day of the function. PAYMENT MADE USING EITHER MC/VISA OR AMEX CREDIT CARDS will be subject to an additional 4% surcharge.

Security

The Flying Bridge shall not assume the responsibility for damage or loss of any merchandise or articles brought onto the property of, or inside the restaurant.

Hold Harmless

The Flying Bridge shall be excused and held harmless for the failure to perform any obligation hereunder when prevented from doing so by cause or causes beyond its control which shall include, but not be limited to, labor disputes, civil commotion, war, fire or other casualty, inability to obtain any material or services, an Act of God, or any serious maintenance problem which, in its sole discretion and judgment, will impair efforts to properly host such a function. In such cases, money on deposit will be refunded.



Cold Hors d'Oeuvres

*Hors d'Oeuvres will be passed by our waitstaff.
The following selections are quoted as 50 pieces per tray unless otherwise noted.*

- ◆ Lobster Salad Cornbread Sliders \$300.00
- ◆ Jumbo Gulf Shrimp \$250.00
- ◆ Clams on Half Shell \$130.00 *
- ◆ Oysters on Half Shell \$200.00 *
- ◆ Caprese Skewers \$150.00
 Red and Yellow Tomato, Basil and Fresh Mozzarella
- ◆ Tenderloin of Beef Crostini \$250.00 *
 with Roasted Red Pepper Aioli
- ◆ Bloody Mary Oyster Shooters \$225.00 *
- ◆ Won Ton Chip Wakame Seaweed Salad \$225.00 *
 Yellow-fin Tuna Tar Tar



** We are required by the Commonwealth of Massachusetts to inform our guests that
ingestion of undercooked or raw foods may be harmful to your health.
Some examples are raw clams, oysters and rare meat.
If you have questions regarding the content of your meal, please ask your server.*



Hot Hors d'Oeuvres

*Hors d'Oeuvres will be passed by our waitstaff.
The following selections are quoted as 50 pieces per tray unless otherwise noted.*

- ♦ Panko Chicken Skewers with Thai Chili Sauce \$150.00
- ♦ Teriyaki Chicken and Pineapple Skewers \$150.00
- ♦ Mushroom Caps with Crab Meat Stuffing \$175.00
- ♦ Mushroom Caps Stuffed with Spinach and Boursin \$150.00
- ♦ Scallops Wrapped in Bacon \$350.00
- ♦ Vegetable Spring Rolls \$175.00
- ♦ Homemade Chicken Fingers \$150.00
- ♦ Fried Chicken Bites with Dill Pickles \$150.00
Horseradish Mustard Maple Sauce
- ♦ Hoisin Glazed Lamb Chops \$300.00
- ♦ Coconut Battered Shrimp \$250.00
- ♦ Spanakopita \$130.00
- ♦ Fish & Chips with Waffle Cut Potato Chips \$150.00
Fried Cod, Tartar Sauce, Lemon Zest
- ♦ Brie & Raspberry Purse \$175.00
- ♦ Barbecued Pulled Pork Sliders \$175.00
- ♦ Clams Casino \$200.00
- ♦ Gouda Macaroni & Cheese bites with Bacon and Avocado \$200.00
- ♦ Roasted Red Pepper & Asparagus Risotto Ball \$175.00
with Fresh Pesto



Hors d'Oeuvres Packages

Hors d'Oeuvres will be passed by our waitstaff.

Hors d'Oeuvres Package 1

\$23.00 per person

Cheese & Fruit Display
Vegetable Crudit  with Dipping Sauce
Spanakopita
Panko Chicken Skewers
Scallops Wrapped in Bacon
Fish & Chips with Tartar Sauce, Lemon Zest

Hors d'Oeuvres Package 2

\$24.00 per person

Nacho Station
Panko Chicken Skewers
Scallops Wrapped in Bacon
Mushrooms Stuffed with Spinach & Boursin
Barbecued Pull Pork Sliders

Hors d'Oeuvres Package 3

\$25.00 per person

Cheese & Fruit Display
Fish & Chips with Tartar Sauce, Lemon Zest
Chicken & Artichoke Skewer
Stuffed Mushrooms with Crab Meat
Scallops Wrapped in Bacon

Hors d'Oeuvres Package 4

\$28.00 per person

Cheese & Fruit Display
Scallops Wrapped in Bacon
Coconut Shrimp
Tenderloin of Beef Crostini
Mushrooms Stuffed with Spinach & Boursin

Hors d'Oeuvres Package 5

\$32.00 per person

Raw Bar
Cheese & Fruit Display
Tuna Tar Tar with Wonton Chip
Hoisen Glazed Lamb Pops
Tenderloin of Beef Crostini
Scallops Wrapped in Bacon



Station Presentations

(One Hour)

*Raw Bar Station **

Oysters on the Half Shell, Clams on the Half Shell, and Jumbo Shrimp with Cocktail Sauce, Horseradish and Lemon

\$35.00 per person

Vegetable Crudité

Assortment of Sliced Vegetables Accompanied by Dipping Sauces

\$5.00 per person

Nacho Station

Tri-Color Chips, Salsa, Sour Cream, Guacamole, Olives, Jalapeno, Shredded Lettuce & Green Onion

\$10.00 per person

Antipasto

Deluxe Selection of Cured Italian Meats, Cheeses, Grilled Vegetables & Gourmet Olives,
Accompanied by Grilled Crostini & Bread Sticks

\$18.00 per person

International Cheese & Fruit Display

Gourmet Selection of Imported and Domestic Hard & Soft Cheese,
Accompanied by Assorted Crackers & Garnished with Fresh Fruit

\$12.00 per person

Hummus & Tabbouleh with Toasted Pita Chips

Chickpeas Puréed with Lemon Juice, Garlic & Tahini, Cracked Bulgur Wheat
with Chopped Tomatoes, Onions, Parsley, Mint, Olive Oil & Lemon Juice

\$300.00 ~ Serves 75 guests

Baked Brie en Croûte

Wheel of Brie Encased in Puff Pastry and Served with an Apple & Cranberry Compote,
Sliced Baguettes & Assorted Crackers

Small Serves 50 Guests **\$200.00** ~ Large Serves 100 Guests **\$400.00**

Pasta Station

- ♦ Five Cheese Tortellini with Shrimp and Scallops tossed with Alfredo Sauce
- ♦ Spinach and Garlic Ravioli, Baby Spinach with Herb Marinara Sauce

- ♦ Assorted Toppings:

Sun-dried Tomatoes ♦ Roasted Red Peppers

Pine Nuts ♦ Olives

Pesto ♦ Basil Oil

\$16.00 per person ~ Minimum of 50 guests

*Carving Station **

Prime Roast Sirloin*, Oven-Roasted Turkey, Horseradish Cream Sauce,
Cranberry Relish, Dijon Mustard & Fresh Rolls

\$25.00 per person ~ Minimum 50 guests



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Wedding and Function Dinner Menu

Appetizers (Choice of one)

Fresh Seasonal Fruits and Berries

Cantaloupe, honeydew, pineapple, watermelon and strawberry

French Onion Soup

Caramelized Spanish onions, simmered in dark beer and beef stock with Swiss and Vermont cheddar cheeses

New England Clam Chowder

Our own blend of clams, potato and light cream

Lobster Bisque add \$5.00

A blend of lobster stock, lobster meat, light cream and sherry

Shrimp Cocktail add \$10.00

Three shrimp served with a spicy cocktail sauce

Crab Cake add \$8.00

Pan seared crab cake with spicy tomato remoulade

Salads (Choice of one)

House Salad

Mixed field greens, pear tomatoes, cucumbers, grated carrots, sprouts, balsamic vinaigrette

Caesar Salad

Romaine, Parmesan cheese, croutons and creamy Caesar dressing, finished with shredded Parmesan

Caprese Salad add \$5.00

Vine ripened tomato and Buffalo mozzarella with extra virgin olive oil and aged balsamic vinegar

Spinach Salad add \$3.00

Strawberries, candied pecans, goat cheese and lemon vinaigrette

Poultry Entrees

Chicken Nantucket \$55.00

Seared Statler breast of chicken, herb chicken jus, two jumbo shrimp, roast marble potatoes, vegetable bundle

Stuffed Chicken Breast \$51.00

Prosciutto, smoked mozzarella, roasted red peppers, spinach, Italian herbs, roasted garlic jus, Parmesan double stuffed potato, vegetable bundle

Chicken Saltimbocca \$55.00

Statler breast of chicken, prosciutto, French green beans and roasted fingerling potatoes with a mushroom Marsala sauce

Chicken Homard \$65.00

Statler breast of chicken, Maine lobster meat in a lemon chive beurre blanc



Seafood Entrees

<i>Seafood Sampler</i>	\$60.00
Scrod, swordfish, sea scallops and shrimp baked slowly in white wine and lemon juice with a Chardonnay butter reduction	
<i>Baked Stuffed Jumbo Shrimp</i>	\$60.00
Four jumbo shrimp with crab meat stuffing served with lemon white wine beurre blanc	
<i>Baked Cod</i>	\$55.00
Encrusted with herb Ritz crumbs, chive and tomato beurre blanc	
<i>Baked Stuffed 1½ lb. Lobster</i>	Market
A 1½ lb. lobster stuffed with crab meat, shrimp and scallops, baked and topped with fresh herb bread crumbs and lemon chive butter	
<i>Salmon</i>	\$55.00
Pan seared, marble potatoes, oyster mushrooms, sautéed spinach, Romesco sauce, basil oil	
<i>Grilled Swordfish</i>	\$62.00
Couscous succotash and a citrus beurre blanc	

Meat & Combo Entrees

<i>New York Sirloin</i>	\$70.00 *
A grilled New York sirloin, topped with a roasted Cipollini onion and natural demi-glace	
<i>Filet Mignon</i>	\$80.00 *
Roasted mushroom ragout, mashed potatoes, fresh asparagus and carrots	
<i>Prime Rib</i>	\$75.00 *
A slow roasted prime rib of beef, baked potato, au jus and popover	
<i>Filet and Shrimp</i>	\$85.00 *
Two jumbo shrimp with crab meat stuffing and a 6oz. Filet Mignon with wild mushroom ragout	
<i>Filet and Lobster</i>	Market *
A half lobster with crab meat stuffing, shrimp and scallops and a 6oz. Filet Mignon	



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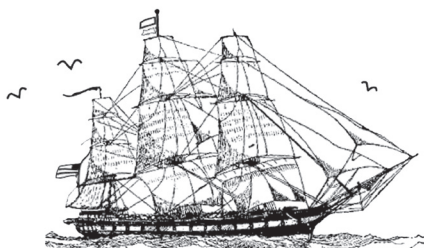
Desserts

- Fresh Berries & Cream
- Cape Cod Mud Pie
- Selection of Ice Cream
- Warm Apple Crisp with Whipped Cream
- Old Fashioned Strawberry Shortcake
- Flourless Chocolate Torte add \$ 4.00
- Cheesecake with Berries add \$ 4.00
- Ice Cream Sundae add \$ 4.00
- Ice Cream Sundae Bar add \$20.00
- Dessert Table Cookies & Brownies add \$15.00
- Viennese Table add \$30.00

Late Night Snacks

- Chocolate Covered Strawberries add \$ 3.00
- Grilled Cheese Sandwiches add \$ 5.00
- Mini Burger Sliders with Condiments add \$10.00
- Nachos & Chips add \$ 5.00

Additional cost is per person



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Gold Reception

The Gold Reception remains our most popular style reception. Its elegant and elaborate food stations continue to prove to be everyone's choice as the most pleasurable way for guests to mingle, select their favorite foods and thoroughly enjoy the affair.

*The reception begins as the guests arrive with **all the stations open and our servers passing hors d'oeuvres**. The numerous selections of delicious food stations are set with small plates and the appropriate silverware while attended by our chefs. This is not a buffet, but rather separate and convenient stations allowing a variety of choices for you and your guests.*

Minimum of 50 guests.

The Gold Reception is \$90.00 per person and includes:

*Raw Bar & Chowder Station **

Oysters on the Half Shell, Clams on the Half Shell, and Jumbo Shrimp with Cocktail Sauce, Horseradish and Lemon. New England Clam Chowder

Pasta Station

A Chef will Create Pasta Dishes for your Guests from the Following Ingredients:

- ◆ Five Cheese Tortellini with Shrimp and Scallops tossed with Alfredo Sauce
- ◆ Spinach and Garlic Ravioli, Baby Spinach with Herb Marinara Sauce
 - Assorted Toppings:
 - Sun-Dried Tomatoes ◆ Roasted Red Peppers
 - Pine Nuts ◆ Olives
 - Pesto ◆ Basil Oil

Carving Station

A Carver will Slice Roast Sirloin of Beef and Roast Turkey Breast, accompanied by Fresh Baked Rolls and Condiments

The Garde Manager Station

Our Talented Chefs will Display Stations to include an Array of Imported and Domestic Cheeses with Fresh Fruit and a Crudit  of Seasonal Vegetables with Dipping Sauces. Our Antipasto Display will consist of an Array of Salads, Artichoke Hearts, Tomato and Cigliengini Mozzarella, Mushrooms and Herbs, Spinach Salad with Seasonal Ingredients and Caesar Salad.

Passed Hors d'Oeuvres

- Mini Lobster Sliders ◆ Coconut Shrimp
- Panko Chicken Skewers ◆ Caprese Skewer
- Scallops Wrapped in Bacon ◆ Vegetable Spring Rolls
- Mushroom Caps ◆ Mac & Cheese Fritters
with Boursin & Spinach with Avocado & Bacon



Gold Reception Fun Stations

(Choice of one)

Taco Bar

Pork Carnitas, Shrimp, Beef, Guacamole, Salsa, Sour Cream, Black Olives, Shredded Lettuce, Green Onion, Jalapenos, Pico de Gallo, Monterey Jack Cheese, Cilantro

Slider Station

Hamburg and Pulled Pork Sliders, Pickles, Cole Slaw, Caramelized Onions, Lettuce, Tomato, Red Onion, Pickled Cabbage, Mustards, Ketchup, Aiolis

Mixed Grill Station

Chicken, Beef and Roasted Vegetables served with Rice Pilaf, Roasted Potatoes, Chimichurri and Gremolata

Cape Cod Station

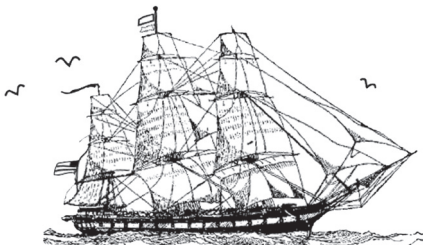
Fresh, Local Steamers, Mussels, Corn on the Cob and Linguica with all the fixings.
Mini Lobster Rolls - Additional **\$10.00** per person

Biscuit Station

Buttermilk Biscuits and Cheddar Chive Biscuits with Fried Chicken, Pulled Pork, Pickles, Caramelized Onions, Cole Slaw, Lettuce, Tomato, Red Onion, Mustard Horseradish Maple Sauce, Hickory Barbecue Sauce, Mac & Cheese

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Our Signature Viennese Table

A Grand Display of Petit Fours, Cream Puffs, Mini Éclairs, Cakes, Pies and Tortes,
Fresh Berries and Cream, Apple Crisp

Additional **\$30.00** per person

Dessert Table

A Delicious Display of Cookies, Brownies and Dessert Bars

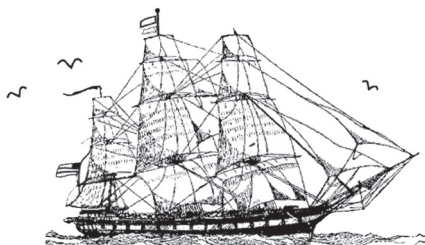
Additional **\$15.00** per person

Ice Cream Sundae Bar

With Vanilla and Chocolate Ice Cream, Hot Fudge, Assorted Toppings
and Fresh Whipped Cream

Additional **\$20.00** per person

*May select **Dessert Table** or **Sundae Bar**
as your **Fun Station***



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Specialty & Theme Menus

Sample Menus

New England Clambake

Market Price

New England Clam Chowder
Grilled Barbeque Chicken Breast
Steamed Native Clams
Steamed 1½ lb. Hardshell Lobster
Boiled Red Bliss Potatoes
Corn on the Cob
Cornbread

Gourmet Cookout

\$51.00

New England Clam Chowder
Grilled Lemon Dijon Chicken Breast
Braised Pork Spareribs
Herb Garlic Marinated Seafood Kabobs
Fresh Corn on the Cob
Caesar Salad
Herb Roasted Potatoes
Rolls and Butter

Down East Barbeque

\$37.00

New England Clam Chowder
* Hamburgers • Hot Dogs
Grilled Barbeque Chicken Breast
Pasta Salad
Caesar Salad
Corn on the Cob
Watermelon Slices

Cape Cod Buffet

\$53.00

New England Clam Chowder
Seafood Scampi with Swordfish, Scallops,
Shrimp in Scampi Butter
Chicken Picatta
* Marinated Grilled Steak Tips
with Roasted Garlic Butter
Rice
Seasonal Vegetable

Seashore Buffet

\$48.00

New England Clam Chowder
Baked Cod
with Tomato Chive Beurre Blanc
* Grilled Steak Tips
with Roasted Garlic Butter
Seasonal Vegetable
Mashed Potatoes

Harbor Buffet

\$43.00

New England Clam Chowder
Caesar Salad
Baked Cod
with Tomato Chive Beurre Blanc
Chicken Marsala with Mushroom Ragout
Seasonal Vegetable
Rice

Desserts

Your Choice • One with Each Buffet

Apple Crisp
Mud Pie
Strawberry Shortcake

*These sample menus not available for weddings.
Left-over food from buffets may not be
taken home as it poses a health risk.*

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Plated Dinner Package

\$90.00 per person and includes:

Champagne Toast

Stationary Display ♦ Select One

Cheese & Fruit Display

Vegetable Crudité

Nacho Station

Group 1 ♦ Hors d'Oeuvres ♦ Select Two

Vegetable Spring Rolls

Mushroom Caps with Spinach and Boursin

Raspberry and Brie Purse

Chicken Teriyaki and Pineapple Skewers

Homemade Chicken Fingers

Group 2 ♦ Hors d'Oeuvres ♦ Select Two

Mushroom Caps with Crab Stuffing

Scallops Wrapped in Bacon

Coconut Battered Shrimp

Clams Casino

Fried Chicken with Pickle Chips



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Appetizer Course ♦ Select One

New England Clam Chowder

French Onion Soup

Fresh Fruit Cup

Salad Course ♦ Select One

House Salad

Caesar Salad

Entree Course ♦ Select Two

Stuffed Chicken Breast

Prosciutto, smoked mozzarella, roasted red peppers, spinach, Italian herbs, roasted garlic jus, Parmesan double stuffed potato, vegetable bundle

Chicken Saltimbocca

Statler breast of chicken, prosciutto, French green beans and roasted fingerling potatoes with a mushroom Marsala sauce

Baked Cod

Encrusted with herb Ritz crumbs, chive and tomato beurre blanc

Salmon

Pan seared, marble potatoes, oyster mushrooms, sautéed spinach, Romesco sauce, basil oil

Grilled Swordfish

Couscous succotash and a citrus beurre blanc

Additional **\$10.00** per person

Prime Rib

A slow roasted prime rib of beef, baked potato, au jus and popover

Additional **\$15.00** per person

Dessert ♦ Select One

Fresh Berries & Cream

Cape Cod Mud Pie

Old Fashioned Strawberry Shortcake

Warm Apple Crisp with Whipped Cream

