



the FLYING BRIDGE

220 Scranton Avenue
Falmouth, Massachusetts 02540

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 six hours.

Wedding Reception

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

The hours for your event can be:	♦ Friday	~ Any six hours until midnight
	♦ Saturday	~ 11 am - 5 pm or 6 pm - midnight
	♦ Sunday	~ Any six hours until midnight

All weddings must end at 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.

Cakes

We have a baker who will design a wedding cake to your wishes. After the ceremonial cake cutting, we will finish cutting and serve the cake at no additional charge.

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 1 hour prior to the event. Entertainment must end by 5:00 pm or 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, DJ's, 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 1 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 2% 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.



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.

Cold Hors d'Oeuvres

- ♦ Lobster Finger Sandwiches \$500.00
- ♦ Jumbo Gulf Shrimp \$175.00
- ♦ Clams on Half Shell \$125.00*
- ♦ Oysters on Half Shell \$175.00*
- ♦ Caprese Skewers \$150.00
Red and Yellow Tomato, Basil and Fresh Mozzarella
- ♦ Mini Lobster Corncake..... \$300.00
- ♦ Tenderloin of Beef Crostini \$250.00*
with Roasted Red Pepper Aioli
- ♦ Classical Canapé \$250.00
- ♦ Chef's Tasting Spoons \$250.00
- ♦ Won Ton Chip Wakame Seaweed Salad \$225.00*
Yellowfin 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 & Boursin\$150.00
- ♦ Scallops Wrapped in Bacon\$175.00
- ♦ Vegetable Spring Rolls\$125.00
- ♦ Homemade Chicken Fingers\$150.00
- ♦ Hoïsen Glazed Lamb Chops\$250.00
- ♦ Coconut Battered Shrimp\$225.00
- ♦ Spanikopita\$130.00
- ♦ Chicken & Artichoke Skewers\$150.00
- ♦ Brie & Raspberry Purse\$150.00
- ♦ Barbequed Pulled Pork Sliders\$175.00
- ♦ Clams Casino\$175.00
- ♦ Gouda Macaroni & Cheese Bites\$130.00

Hors d'Oeuvres Packages

Hors d'Oeuvres will be passed by our waitstaff.

Hors d'Oeuvres Package 1

\$20.00 per person

*Cheese & Fruit Display
Vegetable Crudite with Dipping Sauce
Spanikopita
Panko Chicken Skewers
Scallops Wrapped in Bacon
Mushrooms Stuffed with Crab Meat*

Hors d'Oeuvres Package 2

\$20.00 per person

*Nacho Station
Panko Chicken Skewers
Scallops Wrapped in Bacon
Mushrooms stuffed with Spinach & Boursin
Barbequed Pull Pork Sliders*

Hors d'Oeuvres Package 3

\$22.00 per person

*Cheese & Fruit Display
Coconut Shrimp
Chicken & Artichoke Skewer
Stuffed Mushrooms with Crab Meat
Scallops Wrapped in Bacon*

Hors d'Oeuvres Package 4

\$25.00 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 and Bacon*

Station Presentations

Raw Bar Station

Oysters on the half shell, clams on the half shell, and jumbo shrimp with cocktail sauce, horseradish and lemon.

\$20.00 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

\$7.00 per person

Antipasto

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

\$12.00 per person

International Cheese & Fruit Display

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

\$7.00 per person

Hummus & Tabbouleh with Toasted Pita Chips

*Chickpeas Pureed with Lemon Juice, Garlic & Tahini
Cracked Bulger Wheat with Chopped Tomatoes, Onions, Parsley,
Mint, Olive Oil & Lemon Juice*

\$175 serves 75 guests

Baked Brie en Croute

*A Wheel of Brie encased in Puff Pastry & served with an Apple & Cranberry Compote
Served with Sliced Baguettes & Assorted Crackers*

Small serves 50 guests \$185.00 ~ Large serves 100 guests \$370.00

Pasta Station

*Fresh Cheese Tortellini with Shrimp & Scallops in an Alfredo Sauce
Penne Pasta with Assorted Grilled Vegetables in Marinara Sauce*

\$14.00 per person ~ minimum of 50 guests

*Carving Station **

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

\$22.00 per person ~ minimum 50 guests



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If you have questions regarding the content of your meal, please ask your server.

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 BisqueADD \$4.00

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

Shrimp CocktailADD \$10.00

Three shrimp served with a spicy cocktail sauce

Crab CakeADD \$6.00

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 SaladADD \$5.00

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

Spinach SaladADD \$3.00

Strawberries, candied pecans, goat cheese and lemon vinaigrette

Poultry Entrees

Chicken Nantucket\$44.00

Statler breast of chicken pan seared, wild mushroom demi glace, garnished with two jumbo shrimp and pea pods

Chicken Cordon Bleu\$41.00

Chicken stuffed with thinly sliced smoked ham and Swiss cheese encrusted in fresh herb bread crumbs. Finished with a Pommery mustard sauce

Chicken Saltimbocca\$41.00

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

Chicken Homnard\$48.00

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

— Seafood Entrees —

Seafood Sampler	\$50.00
<i>Scrod, swordfish, sea scallops and shrimp baked slowly in white wine and lemon juice with a chardonnay butter reduction</i>	
Baked Stuffed Jumbo Shrimp	\$50.00
<i>Four jumbo shrimp with crab meat stuffing served with lemon white wine beurre blanc</i>	
Baked Cod	\$45.00
<i>Encrusted with fresh herb crumbs, chive and tomato beurre blanc</i>	
Baked Stuffed 1-1/2 lb. Lobster	Market
<i>A 1-1/2 lb. lobster stuffed with crabmeat, shrimp, and scallops baked and topped with fresh herb bread crumbs and lemon chive butter</i>	
Salmon	\$45.00
<i>Pistachio encrusted, Jasmine rice and blood orange butter sauce</i>	
Grilled Swordfish	\$50.00
<i>Couscous succotash and a citrus beurre blanc</i>	

— Meat & Combo Entrees —

New York Sirloin	\$55.00 *
<i>A grilled NY sirloin, topped with a roasted cipollini onion and natural demi glace</i>	
Filet Mignon	\$60.00 *
<i>Roasted mushroom ragout, mashed potatoes, fresh asparagus and carrots</i>	
Prime Rib	\$55.00 *
<i>A slow roasted prime rib of beef, baked potato, au jus and popover</i>	
Filet and Shrimp	\$65.00 *
<i>Two jumbo shrimp with crab meat stuffing and a 6oz. Filet Mignon with wild mushroom ragout</i>	
Filet and Lobster	Market *
<i>A half lobster with crab meat stuffing, shrimp and scallops and a 6oz. Filet Mignon</i>	

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———— *Desserts* ————

- ♦ *Fresh Berries and Cream*
- ♦ *Cape Cod Mud Pie*
- ♦ *Selection of Ice Cream*
- ♦ *Warm Apple Crisp with Whipped Cream*
- ♦ *Baked Alaska*
- ♦ *Old Fashioned Strawberry Shortcake*
- ♦ *Cheesecake with Berries* *ADD \$ 2.00*
- ♦ *Ice Cream Sundae* *ADD \$ 4.00*
- ♦ *Ice Cream Sundae Bar* *ADD \$ 10.00*
- ♦ *Dessert Table Cookies & Brownies* *ADD \$ 8.00*
- ♦ *Viennese Table* *ADD \$ 14.00*

———— *Late Night Snacks* ————

- ♦ *Chocolate Covered Strawberries* *ADD \$ 3.00*
- ♦ *Grilled Cheese Sandwiches* *ADD \$5.00*
- ♦ *Pretzels, Chips, Peanuts* *ADD \$ 5.00*
- ♦ *Mini Burger Sliders with Condiments* *ADD \$10.00*
- ♦ *Nachos and Chips* *ADD \$5.00*



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 \$65.00 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. Wild mushroom ravioli, baby spinach, and herb marinara sauce.

Carving Station

A carver will slice roast sirloin of beef and roast turkey breast. Accompanied by fresh baked rolls and condiments.

The Garde Manger Station

Our talented chefs will display stations to include an array of imported and domestic cheeses with fresh fruit and a crudité 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 Rolls
- ♦ Panko Chicken Skewers
- ♦ Mushroom Caps with Boursin & Spinach
- ♦ Scallops Wrapped in Bacon
- ♦ Assorted Chef's Tasting Spoons
- ♦ Coconut Shrimp
- ♦ Caprese Skewer
- ♦ Vegetable Spring Rolls
- ♦ Mac and Cheese Fritters

Gold Reception Fun Stations ~ Select One

Quesadilla & Fajita Station

Beef and chicken, onions, peppers, garnished with guacamole, sour cream and salsa. Our Chefs will help you build your fajita.

Mashed Potato Bar

Mashed potatoes and roasted garlic mashed potatoes, garnished with green onions, bacon bits, diced tomatoes, cheddar cheese, sour cream, caramelized onions and broccoli.

Mixed Grill Station

Chicken, beef and roasted vegetables served with rice pilaf, roasted potatoes, chimichuri and gremolata.

Cape Cod Station

Fresh, local steamers, mussels, corn on the cob and linguica with all the fixings.

- ♦ *Add Mini Lobster Rolls - \$5.00 per person*

Himalayan Salt Block Station

Local scallops seared on a heated salt block with wasabi aioli. Chicken Satay with peanut sauce and Asian slaw.

- ♦ *Additional \$5.00 per person*



the
FLYING BRIDGE

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 \$14.00 per person

Dessert Table

A delicious display of cookies, brownies and dessert bars

Additional \$8.00 per person

Ice Cream Sundae Bar

With vanilla and chocolate ice cream, hot fudge, assorted toppings, and fresh whipped cream

Additional \$10.00 per person



Specialty & Theme Menus

Sample Menus

New England Clambake

~ Market Price ~

New England Clam Chowder
Grilled Barbequed Chicken Breast
Steamed Native Clams
Steamed 1-1/2 lb. Hardshell Lobster
Boiled Red Bliss Potatoes
Corn on the Cob
Cornbread

Gourmet Cookout

~ \$42.00 ~

New England Clam Chowder
Grilled Lemon Pepper 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

~ \$32.00 ~

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

Cape Cod Buffet

~ \$44.00 ~

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

Seashore Buffet

~ \$40.00 ~

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

Harbor Buffet

~ \$35.00 ~

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.

Plated Dinner Package

\$70.00 per person and includes:

Champagne Toast

Stationary Display ~ Select One

Cheese & Fruit Display

Vegetable Crudité

Nacho Station

Group 1 ~ Select Two Hors d'Oeuvres

Vegetable Spring Rolls

Mushroom Caps with Spinach and Gorgonzola

Raspberry and Brie Purse

Chicken Teriyaki and Pineapple Skewers

Homemade Chicken Fingers

Group 2 ~ Select Two Hors d'Oeuvres

Mushroom Caps with Crab Stuffing

Scallops Wrapped in Bacon

Coconut Battered Shrimp

Clams Casino

Assorted Canapés



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

Chicken Cordon Bleu

*Chicken stuffed with thinly sliced smoked ham and Swiss cheese
encrusted in fresh herb bread crumbs, finished with a Pommery mustard sauce*

Chicken Saltimbocca

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

Baked Cod

Encrusted with fresh herb crumbs, chive and tomato beurre blanc

Salmon

Pistachio encrusted, Jasmine rice and blood orange butter sauce

Grilled Swordfish ~ Add \$8 per person

Couscous succotash and a citrus beurre blanc

Prime Rib ~ Add \$10 Per Person

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

Dessert ~ Select One

Fresh Berries and Cream

Cape Cod Mud Pie

Old Fashioned Strawberry Shortcake

Warm Apple Crisp with Whipped Cream

