PEARL

RESTAURANT • LOUNGE

Private Event Guide



Available Amenities for Private Events

Professional and experienced personnel to assist you in all of your party selections

Indoor and alfresco dining

Five fully stocked bars with professional and attentive bartenders

Valet Parking for \$1.00 per person

Coat Room Attendant for \$1.00 per person

Professional Event Coordinator to assist you with making all of your necessary arrangements

Extended Reception (Excluding Fridays and Saturdays) for \$250.00 per hour

Attractive Settings for Photographs

Colored Linens and Overlays

Ice Carvings

Personalized Decorations

Video/Audio



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General Information Terms and Conditions

Menu

Menu selections, set-up requirements and desired amenities must be received 10 days prior to your event. No reduction of the final count is allowed within seven (7) days of the event date and the client will be responsible to pay for the guaranteed count. Due to seasonal market fluctuations, prices are subject to change. Prices will be guaranteed at your final booking. Outside caterers or food products prepared off premise are not allowed, with the exception of wedding cakes, homemade ethnic desserts, and wedding favors. When more than one entrée is selected, you will be required to guarantee the number of each entrée and provide a means of identifying which guests get which entrée.

Beverage

The sale and service of alcoholic beverages is strictly regulated by the Rhode Island State Liquor Control Board. We ask that in accordance with Rhode Island State Law, no alcoholic beverages be brought into the venue. No alcohol may be purchased or served to any guest under the age of 21. Pearl Restaurant practices responsible alcohol service and will refuse service to any guest deemed to be intoxicated.

Liability

Pearl Restaurant reserves the right to oversee all private events. The client assumes all responsibility for any or all damage to the premises during an event and will be charged accordingly. The restaurant cannot assume responsibility for the loss or damage of personal property and equipment brought into the premises.

Billing and Deposits

A final invoice must be presented and approved 10 days prior to the event date. All invoices must be paid in full by the day of the event either by cash, certified check or credit card. A Service Charge of 20% will be added to all charges and the RI State Sales Tax of 8% will be added to all charges. All private events require a non-refundable deposit of \$250.00 in order to formally reserve a date. Deposits paid will be deducted from the final invoice.



Cancellations

Once a deposit is made to reserve an event date, it is understood that if the client should cancel for any reason before or on the date of the function, the entire deposit is non-refundable. Under the Manager's discretion, the deposit may be transferred toward another reservation within the same calendar year.

Tax Exemptions

Any group claiming an exemption from paying the State Sales Tax must provide the restaurant with an Exemption Certificate issued by the State of Rhode Island. Acceptable form of payment is via check from the exempt organization.

Function Rooms

Function rooms are designated according to the guaranteed number of guests. The restaurant does not accept responsibility for items left in the room after it is no longer occupied.

There are five rooms available for Private Functions:

The Octagon

The Octagon accommodates fifty plus guests and displays a one of a kind rotating sculpture at its center.

The China Room

The China Room offers an intimate atmosphere accommodating fifteen to thirty five guests.

A private bar is also included.

The White Room

The White Room accommodates fifty or more guests with white couches decorated with red pillows and artwork, which gives its large space an inviting atmosphere. The White Room also provides a fully stocked bar and small private lounge at the rear of the room.

The Blue Room

The Blue Room accommodates up to ten where guests are able to look out over the lounge while still having the privacy of their own room, couches and wet bar.

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The Outdoor Patio

The Patio accommodates up to 300 guests with a variety of public and private seating. It offers a large fireplace, tented alfresco dining, state of the art lighting and sound, and a contemporary bar.



Exterior/ Patio



Interior/Octagon



Interior/ China Room



Interior/ White Room



Passed Hors D'oeuvres

Coconut Shrimp
Served with Thai Peanut Sauce
\$2.75 each

Stuffed Mushrooms
Filled with Lump Crab stuffing
\$1.50 each

Spanakopita
Phyllo filled with Spinach, Feta and a blend of herbs
\$1.75 each

Mini Bruschettas

Chef's selection of assorted toppings
\$1.50 each

Shrimp Cocktail

Served with Horseradish Dipping Sauce
Small \$2.50 each Large \$3.50 each

Scallops wrapped in Bacon Small \$3.00 each Large \$4.00 each

> Pan-Seared Crab Cakes Served with Cajun Remoulade \$2.75 each

Teriyaki or Sesame Chicken Skewers \$2.00 each

Mini Mozzarella Sticks Served with Marinara Dipping Sauce \$1.50 each

Twice Baked Potato Skins
Filled with Cheese, Bacon, Sour Cream and Chives
\$1.75 each

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Empanadas

Choice of Chicken or Beef
\$1.50 each

Mini Meatballs

Choice of Traditional Marinara or Swedish
\$1.25 each

Party Eggrolls
Choice of Buffalo Chicken or Italian
\$2.50 each

Southern Deviled Eggs \$1.75 each

Mini Chicken and Mango Tostadas \$2.00 each

Sliders
Choice of Chicken or Beef
\$2.50 each

Eggplant Rollatini Filled with Ricotta, Prosciutto, and Spinach \$2.50 each

Pot Stickers
Choice of Pork or Vegetarian
Served with Teriyaki Wasabi Aioli
\$2.00 each



Displayed Hors D'oeuvres

Cheese Display
Served with Pepperoni and Assorted Crackers
\$3.40 per person

Farmer's Basket Garden Vegetable display served with Blue Cheese dip \$4 per person

Antipasto Display
Lavish display of Italian Cold Cuts, Cheeses, Roasted Peppers, Marinated Artichokes, Olives, and Vine Ripe Tomatoes
\$8 per person

Fresh Fruit Display Served with Yogurt Dipping Sauce \$4 per person

Grilled Pizza Display Chef's selection of assorted toppings \$10 per pizza

Hummus Platter Hummus, Grape Leaves, Olives, Pita chips and Tabbouleh \$4.50 per person

Five Layer Mexican Dip Hot Queso, Beans, Nacho Beef, Pico de Gallo, and Sour Cream Served with Tortilla Chips \$4.50 per person

> Wings Choice of Teriyaki, Buffalo or Honey Mustard \$25.95 per 25 pieces

> > Boneless Chicken Bites Serves 25 \$28



Specialty Stations

Carved Stations

Carved items served with Mustard, Mayonnaise, Horseradish Cream and Assorted Rolls
*Carving Chef optional for \$95 per station

Maple Glazed Virginia Ham With Brown Sugar and Pineapple Glaze Serves 20 \$225

Grilled Loin of Veal
With Porcini Mushroom Sauce
Serves 25
\$ Market price

Roasted Turkey Breast
Served with Cornbread Stuffing and Giblet Gravy
Serves 20
\$225

Slow Roasted Prime Rib of Beef
With Mushroom and Merlot Demi-glace
Serves 20
\$ Market price

Peppered Roast Tenderloin of Beef
With Port Wine Reduction
Serves 15
\$ Market Price



Pasta Stations

Choice of three cuts of pasta: Farfalle, Penne, Ziti, Rigatoni or Tortellini Served with Marinara, Alfredo, or Vodka Pink sauces, Red Pepper Flakes, Grated Romano Cheese and Basil Chiffonade \$15 per person

Raw Bar Display

Little Neck Clams, Oysters, Crab Claws and Peel and Eat Shrimp \$20 per person

Sushi Display

Selection of specialty rolls \$15 per person

Salad Bar

Variety of Mixed Greens accompanied by Vine-Ripened Tomatoes, Sliced Cucumbers, Black Olives, Sliced Red Onions, Green Peppers, Shredded Cheese, Bacon Bits and Croutons. Offered with Balsamic, Ranch, and Raspberry Vinaigrette Dressing. \$8 per person

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Plated Dinner Selections

Main Course includes:

Choice of Soup or Salad Freshly Brewed Coffee and Assorted Teas

First Course Selections:

Chicken Soup Minestrone Soup Pasta e Fagioli

Caprese Salad with Buffalo Mozzarella, Vine Ripe Tomatoes and Basil Classic Caesar Salad with croutons and shaved Parmigiano House Salad with Baby greens, Cucumbers, Cherry Tomatoes, Red Onions and our House Vinaigrette.

Entrées:

Sirloin Steak with Horseradish Sour Cream served with Roasted Potatoes \$28

Panko- encrusted Shrimp with Pink, Champagne Cream over Lobster-Stuffed Ravioli \$38

Filet Mignon with Cabernet Demi-Glace served with Roasted Potatoes \$35

Sesame Tuna with Citrus, Soy Glaze with Steamed Rice topped with Ginger and Cucumber Wasabi Aioli \$27

Roast Sirloin of Beef with Mushrooms and Port Wine Reduction served with Roasted Potatoes
\$28

Stuffed Filet of Sole with Sherried Cracker Crumbs served with Mixed Vegetables \$24

Baked Stuffed Shrimp with Sherried Cracker Crumbs served with Mixed Vegetables \$24

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Grilled Swordfish served with Rice Pilaf \$27

Crispy Chicken Cutlet with Mozzarella and Gorgonzola over Spicy Alfredo Penne \$23

Chicken Florentine stuffed with Spinach and Prosciutto served with Pasta and Red or White Sauce

\$23

Chicken Marsala served with Pasta and Red or White Sauce \$23

Chicken Parmesan with Marinara Sauce and Pasta \$20

Sautéed Chicken with Portabello Mushrooms served with Mashed Potatoes \$23

Chicken Piccata served with Mashed Potatoes \$23

Chicken Francaise with Lemon, Butter and White Wine Caper Sauce served with a side of Red or Pink Sauce \$23

Veal Marsala with Mushroom Wine Sauce served with Pasta and Red or White Sauce \$27

Veal Parmesan Served with Marinara Sauce and Pasta \$27

Cajun-Grilled Pork Chop with Barbecue- Glazed Peaches, Broccoli, and Sweet Potato Fries \$25

Pappardelle with Veal, Pork and Beef Bolognese \$25



Wild Mushroom Risotto \$18

Lemon Risotto with Asparagus and Chicken \$20

Lobster Ravioli with Vodka Cream Sauce \$26

Shrimp Scampi over Linguini \$24

Baked Eggplant layered with Artichokes, Spinach, Roasted Red Peppers and Ricotta on a bed of Pomodoro Sauce \$20

Penne Primavera with Garlic, Olive Oil, and Seasonal Vegetables \$18

Dessert Selections:

Additional \$3.00 per person

New York Style Cheesecake with Berry Coulis

Tiramisu

Red Velvet Cake

Oreo Cake

Ice Cream with Fresh Berry Compote

Ice Cream with Fresh Berry Compote Fresh Berries over Pound Cake with Whipped Cream Mini Pastry Display (\$5.00 additional per person)



Dinner Buffet

Served to a minimum of 30 guests Freshly Brewed Coffee and Assorted Teas

Option One

\$19.95 Per Person

House or Caesar Salad

Fresh Baked Rolls and Butter

Chicken Marsala

Penne a la Vodka or Baked Ziti

Option Two

\$21.95 Per Person

House or Caesar Salad

Fresh Baked Rolls and Butter

Apple Stuffed Pork Loin

Chicken Piccata

Penne Alfredo or Farfalle a la Vodka



Option Three \$24.95 Per Person

House or Caesar Salad

Vegetable Medley or Oven Roasted Potatoes

Fresh Baked Rolls and Butter

Oven Roasted Herb Chicken

Veal Marsala

Rice Pilaf

Penne a la Vodka

Option Four

\$26.95 Per Person

House or Caesar Salad

Fresh Baked Rolls and Butter

Beef Tenderloin Medallions with Port Wine Demi Glaze

Lemon Herb Grilled Salmon

Cheese Tortellini with Pesto

Penne a la Vodka

Vegetable Medley or Oven Roasted Potatoes



Sides:

Guests can substitute one side from any option from the list below.

Additional sides \$2.00 per person

Pasta with Red or White Sauce

Green Beans Almondine

Glazed Carrots

Vegetable Medley

Oven Roasted Potatoes

Rice Pilaf

Dessert Selections:

Additional \$3.00 per person

New York Style Cheesecake with Berry Coulis

Tiramisu

Red Velvet Cake

Oreo Cake

Ice Cream with Fresh Berry Compote

Fresh Berries over Pound Cake with Whipped Cream

Mini Pastry Display (\$5.00 additional per person)



Bottle Wine List

Cabernet Sauvignon

Atalon, Napa, California	81	
Avalon, California	27	
Cakebread, Napa, California	208	
Hess Estate, Napa, California	43	
K.J. "Grand Reserve", Napa, California	56	
Penfolds, "Thomas Hyland", Barossa Valley, Australia	36	
Silver Oak, Alexander Valley, California	209	
Stag's Leap Wine Cellars, "Artemis", California	117	
Stone Street, Sonoma, California	66	
Merlot	40	
Chateau Ste. Michelle, Columbia Valley, Washington	40	
Ferrari-Carano, Sonoma, California	58	
Kenwood, "Jack London", Sonoma, California	51	
Shafer, Merlot, Napa, California	103	
Stag's Leap Winery, Napa, California	62	
Zinfandel		
Bogle "Old Vines", Lodi, Amador County, California	33	
Ridge "Lytton Springs", California, Zinfandel-Syrah-Calignane	71	
St. Francis "Old Vines", Sonoma, California	45	
Steele "Catfish", Mendocino, California	53	
Din at Nain		
Pinot Noir	26	
Echelon, Central Coast, California	26	
La Crema, Sonoma, California	73	
Sanford & Benedict	128	
Steele, Carneros, California	46	
Wild Horse, Paso Robles, California	48	
Italian Reds		
Antinori Santa Christina, Sangeovese	35	
Castello Banfi, Brunello di Montalcino, Tuscany	132	
Cesari, Amarone Classico, Italy	95	
Nozzole, Chianti, Classico Riserva	52	
Ruffino Riserva Ducale Gold, Tuscany	89	
Terrabianca Campaccio, Tuscany	65	
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Interesting Reds

Estancia, Meritage, California	66
Greg Norman, Cabernet-Merlot	37
Opus One, Napa, California	268
Penfolds, Shiraz/Cabernet, Australia	59
Rosemount Shiraz	35
Stag's Leap Winery, Napa, California, Cabernet Sauvignon	89
Terrazas, Malbec Reserve, Argentina	49
French Reds	
Chateau Gloria, St Julien	108
Chateau Lynch-Bages, Pauillac	273
Chateau Simard, St. Emilion	58
E. Guigal-Cotes-du-Rhone	41
E. Guigal Gigondas	69
Chardonnay	
Cakebread, Napa, California	52
Chalkhill, Sonoma, California	98
K.J. "Grand Reserve", Napa, California	45
La Crema, Sonoma, California	58
Penfolds, "Koonunga Hill", Australia	31
Robert Mondavi, Napa, California	45
Shafer "Red Shoulder Ranch", Napa/Carneros, California	103
St. Supery, Napa, California	53
Stone Street, Sonoma, California	51
Sauvignon Blanc	
Cakebread, Napa, California	60
Cloudy Bay, Marlborough, New Zealand	69
Babich, Marlborough, New Zealand	36
Markham, Napa, California	36
Pinot Grigio	
Bortoluzzi, Friuli, Italy	41
Danzante	25
Pighin, Fruilli	34
Santa Margherita, Valdadige, Italy	57

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Interesting Whites

Annie's Lane, Riesling, Claire Valley, Australia	38
Beringer White Zinfandel, California	21
Caymus Conundrum, Napa, California	62
Trimbach, Riesling, Alsace, France	54
Menage a Trois, White	33
Ruffino Moscato D'asti	24
Champagnes	
Dom Perignon, Brut, Epernay	400
Dom Perignon, Brut, Epernay 1.5 lt	890
Veuve Clicquot, Brut, Reims, NV	175
Vueve Clicquot, Rose, Reims, NV	180
Moet & Chandon, Imperial, Epernay, NV	170
Moet & Chandon, Rose	180
Moet & Chandon, Nectar	175
Perrier Jouet, "Fleur de Champagne", Epernay	375
Ace of Spades	725
Cristal	575
Ed Hardy	95
Mionetto Prosecco	33

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Beverage Services

Options include Cash Bar or Open Bar. Open Bars may be set up for specific beverages such as beer, wine, or soda.

Toasts

Champagne \$4.00 per person Prosecco \$6.00 per person Non-Alcoholic \$2.00 per person

Beverages

Beer and Redbull \$5.00 Bottled Water \$4.75 House Wines \$8.00 Soda \$3.00 Soda Pitchers \$7.50