



965 Fall River Avenue- Seekonk, MA 02771

Dear Potential Client,

Thank you for selecting Eleven 49 Restaurant to host your upcoming event. The following menus are a small sample of what we are able to offer for your event. Feel free to use them as they are listed, or as a starting point to customize your unique event vision.

We strive to create memorable events with exceptional food and unparalleled service. Please feel free to call or e-mail the sales team with any questions, or to set-up an appointment. We look forward to making your event a success.

Sincerely,

The Sales Team



401.884.1149



bdadona@eleven49.com



888.299.0693

PRIVATE EVENT ROOMS + FAQ'S

GREAT ROOM

35-100 guests



CLUB ROOM

25-75 guests



PRIVATE DINING ROOM

15-30 guests/ Sunday Brunch Only



LINENS

Our standard linens are champagne ivory table clothes with white napkins; these are included at no charge. Specialty colored linens and napkins are available for an additional charge in a variety of colors to our clients.

The cost of specialty napkins are \$ 1.50 each, and linens begin at \$ 12.00 each.

CENTERPIECES

You are welcome to bring in your own centerpieces. (We do not allow confetti).

For your convenience, we are able to order floral arrangements for an additional cost, from Les Isle Rose.

IS THERE A ROOM FEE?

Yes, the Club Room has a facility/room charge of \$250 and the Great Room has a facility/room charge of \$ 350.

The facility/room charge is non-refundable, and is due at the time of booking.

The Private Dining Room (Sunday Brunch only) has a facility/room charge of \$ 125.

IS THERE A BARTENDER –or- CAKE FEE?

No, there is no bartender or cake fee.

(1149 is happy to provide a cake or cupcakes for your event for your convenience)

HOW LONG SHOULD I PLAN TO HOST MY EVENT?

1149 offers each event for four hours.

If you would like to extend your event, additional hours can be added for \$ 150 per hour.

DO YOU HAVE AUDIO VISUAL EQUIPMENT ON SITE OR CAN I BRING MY OWN?

We have audio visual equipment available for rental or you may bring in your own.

Microphone- \$ 50 Rental Charge	WiFi - Complimentary
LCD Projector and Screen - \$ 150 Rental Charge (This includes extension cords and power strip.) Please note a laptop is not included.	TV with DVD (<i>Club Room Only</i>) <i>It is the clients responsibility to arrange to test the DVD prior to event.</i>

CAN I BOOK MY OWN LIVE MUSIC OR DJ?

If you would like to have live music at your event, you are more than welcome to bring in a band or DJ of your choice.

If you would like assistance with scheduling a DJ, please contact the sales team.

ELEVEN 49

BRUNCH BUFFET

\$ 23-\$26+ per person

Coffee, Tea, Juice & Soda Included
Offered Tuesday through Saturday

BREAKFAST OPTION 1- \$ 23

HOUSE BREAD ASSORTMENT
cinnamon wheels, croissants,
assorted fruit danish, mini muffins

FRESH FRUIT SALAD
assorted in-season fruit

FRENCH TOAST
brioche bread with cinnamon

SCRAMBLED EGGS
traditional + fluffy

THREE POTATO HOME FRIES
caramelized onions + fresh herbs

APPLEWOOD SMOKED BACON

BRUNCH OPTION 2- \$ 26

HOUSE BREAD ASSORTMENT
cinnamon wheels, croissants,
assorted fruit danish, mini muffins

FRESH FRUIT SALAD
assorted in-season fruit

FRENCH TOAST
brioche bread with cinnamon

SCRAMBLED EGGS
traditional + fluffy

THREE POTATO HOME FRIES
caramelized onions + fresh herbs

APPLEWOOD SMOKED BACON

CHICKEN PICCATA
Lemon Caper Beurre Blanc

BAKED PENNE PASTA
Tomato Cream Sauce +
Four Cheeses

ROASTED VEGETABLES
Seasonal Vegetable Medley

ADDITIONS

SLICED BAKED HAM
served with pineapple chutney
+ \$ 3 per person

OMELET STATION
egg yolk and egg whites
with assorted proteins,
cheeses, + vegetables
+ \$ 6 per person
(\$ 75 chef fee applied to bill)

EGG FRITTATA
ham & gruyere cheese
sundried tomato + chicken
veggie lovers
meat lovers
\$ 18 per frittata/ 12 slices

YOGURT TRIFLE
+ \$ 3 per person
layers of vanilla yogurt, granola,
sliced strawberries

SIGNATURE CORNBREAD
+ \$ 2 per person
honey whipped butter

ASSORTED COOKIES +
DOUBLE CHOCOLATE BROWNIES
+ \$ 2 per person

Due to health department regulations, items on the buffet may not be packaged to-go.

ELEVEN 49

SUNDAY BRUNCH BUFFET

The brunch is set-up at a variety of stations in the main restaurant and is a shared brunch buffet. This is the only menu option available on a Sunday between the hours of 10:00 a.m. and 2:00 p.m.

brunch buffet

\$24 per adult / \$10 per child

mimosa brunch buffet

\$27 per adult / \$10 per child
(includes one mimosa per adult)

unlimited mimosa & sangria brunch buffet

\$34 per adult/\$10 per child
(includes your choice of unlimited mimosas & sangria per adult)

BEVERAGES

Hot Coffee, Hot Tea & Orange Juice Included

BREADS & PASTRY

Assorted Muffins, Cookies and Brownies, Fruit and Cheese Danish,
Bagels with Assorted Cream Cheese Spread, Jelly & Butter

BREAKFAST FAVORITES

Thick Cut Brioche French Toast, Scrambled Eggs, Nimen Ranch Breakfast Sausage,
Applewood Smoked Bacon, Three Potato Hash, Fresh Fruit Salad

CARVING STATION + LUNCH ADDITIONS

Featuring Honey Baked Ham and Turkey Breast
Accompaniments of Fruit Chutney and Gravy
Roasted Seasonal Vegetables
Baked Penne Pasta with Pink Vodka Sauce
Signature Clam Chowder

OMELET SELECTION

SERVED WITH A CHOICE OF WHITE OR WHEAT TOAST

just cheese

choice of american, cheddar or swiss

ham and cheese

virginia ham and swiss cheese

garden fresh (v)

zucchini, red onion, roasted red peppers,
mushrooms, diced tomatoes

greek

spinach, grilled chicken, diced tomatoes,
feta cheese, kalamata olives

meat lovers

bacon, sausage, scallions,
diced red pepper

chorizo

sliced chorizo, scallions,
roasted potatoes

PASSED HOR D'OEUVRES

-Sold in quantities of 50 pieces-

COLD SELECTIONS

- | | |
|--|--|
| HEIRLOOM TOMATO BRUCHETTA \$75
basil, balsamic reduction | TUNA TARTAR WONTON TACOS \$125
green tabasco cabbage, meyer lemon aioli |
| GARLIC ROASTED SHRIMP COCKTAIL \$125
fresh cocktail sauce, lemon | MEDITERANEAN CROSTINI \$75
hummus, greek olive tapenade |
| CHILLED CRAB + ENDIVE \$100
applewood bacon, sweet potato | OYSTER CRUDO \$100
shaved jalapeño |
| GRILLED WATERMELON SKEWERS \$75
balsamic glaze, basil, mozzarella | SEASONAL MELON SPOONS \$75
honeydew & cantaloupe, parma prosciutto |

HOT SELECTIONS

- | | |
|--|---|
| MAINE CRAB CAKES \$75
chipotle aioli | BBQ PORK TOSTADAS \$100
fresh made salsa, crunchy slaw |
| CLASSIC BACON-WRAPPED SCALLOPS \$125
applewood smoked bacon | GRILLED BUFFALO CHICKEN SKEWERS \$75
buttermilk ranch |
| TERIYAKI GLAZED CHICKEN SKEWERS \$75
thai peanut sauce | SNOW-PEA WRAPPED FILET MIGNON \$75
horseradish cream |
| CLASSIC STUFFED MUSHROOMS \$75
breadcrumbs, herbs, onions | PROSCIUTTO + ASPARAGUS \$100
phyllo, asiago cheese |
| SPANAKOPITA \$75
spinach and cheese in flaky puff pastry | MELTED BRIE CROSTINI \$75
bacon-onion marmalade |
| SPICY SAUTEED SHRIMP SKEWERS \$100
mango sweet and sour sauce | MOZZARELLA ARANCINI \$75
house made marinara sauce |
| CARIBBEAN SHRIMP & COCONUT \$125
mango sweet and sour sauce | MICRO BURGERS \$125
lettuce, tomato, cheddar cheese, ketchup |
| MINI BLACK BEAN CAKES \$75
spicy aioli | CLAM CHOWDER SHOTS \$75
mini clam cake |
| MINI CORN DOG \$100
honey dijon aioli | CHORIZO SKEWERS \$75
warm olives, roasted vegetables |

ELEVEN 49

STATIONARY HOR D'OEUVRES

-Pricing Per Person-

SIGNATURE PIZZA ASSORTMENT \$6

a selection of hand-crafted margarita, pepperoni & eggplant pizza

SEASONAL VEGETABLE CRUDITE \$4

asparagus, petite carrots, celery, cherry tomatoes, haricot verts, red pepper, broccoli florets, cucumbers served with ranch dressing, hummus, and curry dill dip

ASSORTED IMPORTED, DOMESTIC AND LOCAL CHEESES \$6

fontina, roquefort, brie, goat cheese, black wax cheddar
fresh grapes, spiced nuts, honey and assorted crackers

[add to your cheese station](#)

sliced meat & melon: \$ 3.00 per person
pepperoni, prosciutto, honeydew, cantaloupe

BLOCK ISLAND RAW BAR

shrimp cocktail (\$3 each) - local oysters (\$2 each) - little necks (\$2 each)

SLIDERS AND FRIES \$8

traditional mini cheeseburgers with
hand-cut french fries; ketchup & truffle mayonnaise

ANTIPASTO SALADS WITH 1149 FOCACCIA \$6 INCLUDES:

prosciutto with seasonal melon - provolone and pepperoni
cherry tomato, mozzarella pearls & basil, broccoli rabe with garlic - marinated olives

CRISPY CALAMARI \$6

rings and tentacles served with garlic-soy butter and pepper rings

HUMMUS \$4

oven-roasted syrian bread and drizzled with extra virgin olive oil

[add to your hummus station](#) \$2 per person

sliced cucumbers, bell peppers and carrots

CHOWDER STATION \$4.50

classic clam & corn chowder with oyster crackers

[add to your soup station](#) \$1.50 per person

house made clam cakes with remoulade

PASTA DISPLAY \$8

baked penne pasta with tomato cream sauce
penne pomodoro with fresh basil and shaved parmesan cheese

BAKED POTATO BAR \$8

cheddar cheese sauce, green onions, bacon, sour cream, broccoli, diced tomatoes

ELEVEN 49

LUNCH BUFFET

\$ 24+ per person

Package Includes: Hot Coffee, Hot Tea & Soda Selections and Fresh Rolls with Whipped Butter
Offered Tuesday through Saturday

First (choose one)

CAESAR SALAD
romaine, caesar dressing, herb
croutons, shaved parmesan cheese

TRADITIONAL SALAD
house greens, tomato,
cucumber, red onion, olives,
balsamic vinaigrette

GREEK SALAD
romaine, red peppers, red onions,
feta cheese, olives, chick peas,
pepperoncini, cucumbers,
greek vinaigrette

ARUGULA + LEMON
cherry tomatoes, shaved fennel,
shaved parmesan, radish,
meyer lemon vinaigrette

upgrades:

CLAM CHOWDER
+\$4 per person
mini clam cake

VANILLA CORNBREAD
+\$ 2 per person
honey whipped butter

ADD DESSERT:

Mini Pastry Station
Chocolate Torte
Red Velvet Cupcakes
Cheesecake Squares
\$ 4 Per Person

Entrée (choose two)

+ \$ 4 per person to offer
three entrée selections

CHICKEN MARSALA
mushrooms, pancetta, brown gravy

CHICKEN FRANCAISE
lemon caper beurre blanc

CHICKEN CACCIATORE
stewed vegetables, marinara

CHICKEN PARMESAN
fresh mozzarella, basil, marinara

EGGPLANT PARMESAN
fresh mozzarella, basil, marinara

HOUSE-ROASTED SALMON
grilled lemon, herbs, white wine

DIJON HERB WILD COD
white wine butter reduction

BEEF BRISKET
slow roasted, served au jus

GRILLED BEEF TIPS
korean barbeque glaze

HOUSE MADE MEATBALLS
marinara sauce

upgrades:

LOBSTER RAVIOLI
+\$ 7 per person
tomato cream sauce, parmesan

BAKED STUFFED SHRIMP
+\$ 8 Per Person
traditional herb stuffing

Starch & Vegetables (choose two)

+ \$ 2 per person to offer
three side selections

ROASTED SEASONAL
VEGETABLES
extra virgin olive oil, balsamic

GRILLED ASPARAGUS
shaved parmesan, lemon

GREEN BEANS ALMONDINE
sliced almonds, beurre blanc

HARICOT VERTS &
PETITE CARROTS
garlic, herbs , beurre blanc

HERB INFUSED
WHIPPED POTATOES
traditional + buttery

SWEET POTATO-
CARROT MASH
molasses, brown sugar

PAN ROASTED POTATOES
fresh herbs, extra virgin olive oil

BAKED PENNE PASTA
tomato cream sauce, four cheeses

PENNE POMODORO
shaved parmesan cheese,
marinara sauce, basil

WHITE + WILD RICE PILAF
extra virgin olive oil

CRISPY POTATO+ LEEK GRATIN
gruyere cheese, fresh thyme

Due to health department regulations; buffet items may not be packaged to-go.

PLATED LUNCH

\$ 25- \$32 + per person

Package Includes: Hot Coffee, Hot Tea & Soda Selections and Fresh Rolls with Whipped Butter

Offered Tuesday through Saturday

-Entrée Counts are Required Plated Meals-

First

(please choose one)

CAESAR SALAD

romaine, caesar dressing, herb croutons, shaved parmesan cheese

TRADITIONAL SALAD

house greens, tomato, cucumber, red onion, olives, balsamic vinaigrette

GREEK SALAD

romaine, red peppers, red onions, feta cheese, olives, chick peas, pepperoncini, cucumbers, greek vinaigrette

ARUGULA + LEMON

cherry tomatoes, shaved fennel, shaved parmesan, radish, meyer lemon vinaigrette

upgrades:

VANILLA CORNBREAD

+\$ 2 per person
honey whipped butter

additional courses:

CLAM CHOWDER

+\$4 per person
mini clam cake

PENNE PASTA

+\$4 per person
tomato cream or marinara sauce

Lunch Option One - \$ 25

(Please Choose Two Entrees)

*Entrees Served with
Herb Infused Whipped Potatoes
+ Grilled Vegetables

CHICKEN MARSALA*

brown gravy, pancetta

CHICKEN PAILLARD*

cherry tomatoes, balsamic reduction

BACON WRAPPED MEATLOAF*

mushroom gravy

ATLANTIC SALMON*

lemon caper beurre blanc

DIJON HERB HADDOCK*

lemon caper beurre blanc

HARVEST PLATE

Portobello mushroom cap +
farm fresh vegetables

Lunch Option Two - \$ 32

(Please Choose Two Entrees)

*Entrees Served with
Herb Infused Whipped Potatoes
+ Grilled Vegetables

CHICKEN MARSALA*

brown gravy, pancetta

CHICKEN PAILLARD*

cherry tomatoes, balsamic reduction

PETITE FILET MIGNON*

cabernet demi glace

ATLANTIC SALMON*

lemon caper beurre blanc

FRESH LOBSTER RAVIOLI*

tomato cream sauce,
basil, parmesan

BAKED STUFFED SHRIMP*

herb & breadcrumb stuffing, lemon

ADD DESSERT:

Please Select Two Options

Flourless Chocolate Torte

Seasonal Bread Pudding

Vanilla Bean Cheesecake

\$ 4 Per Person

PASTA & CARVING STATIONS

Includes Fresh Rolls & Whipped Butter

(\$ 100 Chef Fee Per Station/ \$ 150 Chef Fee For Both Stations)

PASTA STATION:

\$12 PER PERSON + CHEF FEE

pasta: penne and tri-colored tortellini sauces: marinara, pesto, tomato cream sauce

A variety of ingredients including: grilled chicken, baby shrimp, ham, chorizo , broccoli, spinach, sun-dried tomatoes, mushrooms, red onion, olives, roasted red peppers, diced tomatoes, , parmesan cheese.

CARVING STATION:

+ CHEF FEE

WHOLE ROASTED TENDERLOIN OF BEEF

served with horseradish cream + pan jus

\$325 per 15-20 people

WHOLE ROASTED PRIME RIB

served with horseradish cream + pan jus

\$250 per 18-20 people

WHOLE ROASTED PORK LOIN

served with roasted apple sauce + bbq sauce

\$150 per 15-20 people

MAPLE AND BROWN SUGAR GLAZED SPIRAL HAM

served with pineapple ketchup

\$150 per 15-20 people

SLOW-ROASTED WHOLE BONELESS TURKEY BREAST

served with chutney + pan gravy

\$150 per 15-20 people

STARCH + VEGETABLE ADDITIONS:

PRICING PER PERSON

CLAM CHOWDER -\$6

mini clam cakes

TRADITIONAL OR CAESAR SALAD -\$5

served with salad accompaniments on the side

ROASTED SEASONAL VEGETABLES -\$4

extra virgin olive oil + balsamic

GRILLED ASPARAGUS -\$5

shaved parmesan + lemon

GREEN BEANS ALMONDINE -\$4

sliced almonds + beurre blanc

PAN ROASTED POTATOES -\$3

fresh herbs + extra virgin olive oil

BAKED PENNE PASTA -\$6

tomato cream sauce with 4 cheeses

WHITE AND WILD RICE PILAF -\$3

extra virgin olive oil

CRISPY POTATO AND LEEK GRATIN -\$6

gruyere cheese + fresh thyme

HERB INFUSED WHIPPED POTATOES -\$3

traditional + buttery

DESSERT SELECTIONS

MINI PASTRIES*

Items can be plated per table, served as passed desserts, or set-up on a station

Freshly Prepared by the 1149 Pastry Team

*minimum quantity of 18 pieces per each mini pastry selection

MINI CARROT CAKE SQUARES \$1.50
Cream Cheese Frosting, Candied Pecan

MINI CHOCOLATE TORTE SQUARE \$1.50
Rich with Chocolate and Espresso

MINI RED VELVET CUPCAKES \$1.50
Cream Cheese Frosting

MINI CHEESECAKE SQUARES \$1.50
Vanilla Bean with Crème Anglais

MINI ÉCLAIR \$ 1.50
pastry cream and chocolate

MINI FRUIT TART \$1.75
With Seasonal Fruit and Bavarian Crème

MINI CANNOLI \$1.75
Ricotta, Citrus Zest Chocolate Chips

CHOCOLATE STRAWBERRIES \$1.75
Choice of Milk, Dark or White Chocolate

MINI CHOCOLATE WALNUT TART \$1.75
Chocolate Mousse, candied walnuts

MINI CHOCOLATE RASPBERRY TART \$1.75
Chocolate Mousse, Fresh Raspberries

ICE CREAM SUNDAE BAR:

\$8 PER PERSON

VANILLA AND CHOCOLATE ICE CREAM, HOT FUDGE, CARAMEL, CHANTILLY CREAM, SPRINKLES
M& M'S, HEATH BAR CRUNCH, BROWNIE BITES, GUMMY BEARS, CHERRIES, STRAWBERRIES

PLATED DESSERT OPTIONS:

\$4 PER PERSON

FLOURLESS CHOCOLATE TORTE
crème anglaise and chantilly cream

VANILLA BEAN CHEESECAKE
fruit coulis

BRIOCHE BREAD PUDDING
flavor varies daily

CAKE + CUPCAKE OPTIONS:

*minimum quantity of one dozen per selected cupcake flavor.

Please inquire with the sales team for a list of cupcake and cake flavors + pricing.

– Eleven 49 arranges for delivery + payment with Scrumptions when the orders are placed through the sales team –



BEVERAGES

Coffee, Tea + Soda is included with all plated and buffet meal packages.

As the host you may choose to offer an open bar based on consumption or you may select specific options to offer such as beer & wine, or a signature drink pitchers. A cash bar may also be offered so that guests may order and pay for their own beverages. Please let us know in advance if you would like something special stocked for your event.

SPARKLING TOASTS:

HOUSE PROSECCO	\$ 3
RUFFINO ROSÉ	\$ 5
DOM BERITOL PROSECCO	\$ 5



SIGNATURE DRINK PITCHERS:

Each pitcher serves 6 glasses

SANGRIA PITCHERS \$ 30
choice of Red +White

MIMOSA PITCHERS \$ 30
traditional prosecco with orange juice

BLOODY MARY PITCHERS \$ 42
1149 housemade bloody mary mix

1149 HOUSE WINE SELECTIONS

CK MONDAVI, California

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir - \$ 30 Per Bottle

If you would like to see a full wine list or seasonal cocktails,
please contact the sales team for the current selections.

ELEVEN 49

DIRECTIONS TO 965 FALL RIVER AVENUE – SEEKONK, MA 02771

From Points North....

Take I-95 South and merge onto I-195 East via Exit 20. Take Route 114A –South (Exit 1). Turn right onto Fall River Avenue/MA-114A. 1149 will be located on your right.

From Points South....

Take I-95 North and merge onto I-195 East via Exit 19. Take Route 114A-South (Exit 1). Turn right onto Fall River Avenue/MA-114A. 1149 will be located on your right.

FAVORITE VENDORS OF ELEVEN FORTY NINE:

Please contact the sales team for contact information to make service arrangements.

-For all of your cake, cupcake and favor needs-



-For all of your floral needs-



-For all of your entertainment needs-



COREY YOUNG

THE ULTIMATE ENTERTAINMENT DJ