



*1149 Division Street- Warwick, RI 02818*

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](mailto:bdadona@eleven49.com)



888.299.0693

## PRIVATE EVENT ROOMS + FAQ'S

### PRIVATE DINING ROOM

10-30 guests



### GREEN ROOM

20-40 guests



### TERRACE ROOM

30-100 guests



#### ADDITIONAL EVENT SPACES

The semi-private Blue Room can be used on Saturdays for lunch/brunch showers. The Green Room and Terrace Room have connecting doors which can be used when incorporating both spaces for larger functions.

#### LINENS

Our standard, including 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.

#### CAKE

You are welcome to bring in your own professionally baked cake or cupcakes; a \$ 50 fee will be applied to the bill. The sales team can arrange to have a cake or cupcakes ordered for your event from Scrumptions Bakery, and we will add the total to your event bill and arrange the pick-up/delivery of the cake for your convenience.

#### IS THERE A ROOM FEE?

There is no room fee. Each space has a food and beverage spending minimum which varies based on the day of week, timing of the event, and selected event space. A deposit is required in order to secure the event room and is deducted the final bill.

#### IS THERE A BARTENDER FEE?

The Private Dining Room and Green Room, do not have private bars. The Terrace Room features a private bar; for events offering an open bar option, there is no bartender fee. There is a \$ 100 fee for cash bar events requesting a bartender.

#### HOW LONG SHOULD I PLAN TO HOST MY EVENT?

1149 offers each event UP TO FOUR HOURS. For \$ 150 per hour, events can add time in advance if additional hours are needed.

#### 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>Terrace Room Only</i> ) It is the clients responsibility to arrange to test the DVD prior to event.

#### 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.

## BRUNCH BUFFET

\$ 24-\$27+ per person

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

### BREAKFAST OPTION 1- \$ 24

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- \$ 27

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

**ELEVEN 49**

## SUNDAY BRUNCH BUFFET

The award-winning 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.

-Coffee, Tea, Juice & Soda are included-

### BRUNCH BUFFET

\$33 per adult / \$10 per child

### MIMOSA BRUNCH BUFFET

\$35 per adult / \$10 per child  
(includes one mimosa per adult)

### UNLIMITED MIMOSA + SANGRIA BRUNCH

\$39 per adult/\$10 per child  
(Includes your choice of unlimited mimosas + sangria per adult)

#### SOUP, SALAD, & SMOKED SALMON STATION...

Signature clam and corn chowder, mixed spring greens with a variety of salad accompaniments and dressings, tomato and mozzarella salad with basil, smoked salmon, cream cheese, capers, and shallots.

#### BREADS, PASTRIES, FRUIT & DESSERT STATION...

Display of cinnamon buns, house baked mini croissants, multigrain mini rolls, mini muffins, mini bagels, lemon squares, miniature red velvet cupcakes, assorted homemade cookies, brownies, assorted cheese and fruit danishes, bread pudding, carrot cake, tiramisu, cheesecake, flourless chocolate torte, mini éclairs and mini ricotta cheese filled cannoli. Fruit salad with cantaloupe, honeydew melon, watermelon, seedless red grapes, and fresh cut pineapple, trifles of granola and low fat yogurt.

#### BREAKFAST FAVORITES...

Thick cut french toast made with portuguese sweet bread, nimen ranch breakfast sausage, applewood smoked bacon, scrambled eggs, and three potato hash with fresh herbs and caramelized onions, handmade belgium waffles

#### LUNCHEON FAVORITES...

Dijon-herb encrusted wild cod, chicken marsala with pancetta and mushrooms, penne with pink vodka sauce, and roasted seasonal vegetable medley

#### CARVING STATION - A daily selection of two of the following...

Featuring our teriyaki glazed prime rib and herb-roasted pork loin or house-roasted turkey breast. Accompaniments of pan jus, horseradish cream, & seasonal chutney are offered

#### OMELETS- Chef prepared omelets to order...

Egg yolk and egg whites offered, choice of assorted proteins, cheeses, & vegetables for guests to select from.

#### EGGS BENEDICT- Chef prepared benedict to order...

Grilled english muffin with two poached eggs, griddled virginia ham and house made hollandaise

#### PASTA -Chef prepared pasta to order

Tortellini and penne pasta offered, choice of sauce, assorted proteins, cheeses & vegetables for guests to select from.

## PASSED HOR D'OEUVRES

-Sold in quantities of 50 pieces-

### COLD SELECTIONS

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

### HOT SELECTIONS

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

# LUNCH BUFFET

\$ 25+ 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 for events with 30 + Guests

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 Three 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 Three 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 Brioche 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

BELLE AMBIANCE, CALIFORNIA

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

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

ELEVEN 49

## DIRECTIONS TO 1149 DIVISION STREET – WARWICK, RI 02818

From Providence and Points North....

I-95 South to Exit 9 (Route 4 Exit), On Route 4 –  
Take first Exit (Exit 8). Eleven Forty Nine is located directly in front of the light.

From Westerly and Points South....

I-95 North to Exit 8 A. You will be on Route 2 South.  
Take a left at the Showcase Cinema. Eleven Forty Nine is located approximately 1/8 mile on the left.

## 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-

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