



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

 888.299.0693

PRIVATE EVENT ROOMS + FAQ'S

PRIVATE DINING ROOM

10-30 guests



GREEN ROOM

20-40 guests



TERRACE ROOM

40-100 guests



[ALTERNATE EVENT SPACE, 30-60 guests]

The semi-private, Blue Room, is available on Saturday between the hours of 11:00 a.m. and 3:00 p.m.

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.

CENTERPIECES

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

CAKE

You are welcome to bring in your own professionally baked cake or cupcakes; a \$ 50 fee will be applied to the bill. 1149 also offers a variety of options for dessert. A dessert purchase of + \$ 50 or more from 1149, will waive the cake fee.

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 Fee (<i>Terrace Room Only</i>)	WiFi - Complimentary
LCD Projector and Screen - \$ 150 Rental Fee (This includes extension cords and power strip.) Please note a laptop is not included. Client is responsible for ALL connection cables for the HDMI/VGA ports.	TV with DVD – Complimentary (<i>Terrace Room Only</i>) <i>Clients responsible to arrange to test the DVD prior to event.</i> <i>1149 is not liable for compatibility issues.</i>

CAN I BOOK MY OWN LIVE MUSIC OR DJ?

You are more than welcome to bring in a band or DJ of your choice in the Terrace Room.

BRUNCH BUFFET*

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

BREAKFAST OPTION 1

\$ 24 (without dessert)

\$ 27 (includes dessert)

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

BREAKFAST SAUSAGE

*A minimum confirmed
guest count of 20 is
required to offer a buffet.

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

BRUNCH OPTION 2

\$ 27 (without dessert)

\$ 30 (includes dessert)

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

BREAKFAST SAUSAGE

CHICKEN PICCATA
lemon caper beurre blanc

BAKED PENNE PASTA

tomato cream sauce +
four cheeses

VEGETABLE MEDLEY

olive oil, balsamic reduction

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

DESSERT

MINI PASTRY ASSORTMENT
two selections (page 10)

COOKIES + BROWNIES
chocolate chip, oatmeal raisin,
+ peanut butter with
double chocolate brownies

LUNCH BUFFET*

\$ 24+ (without dessert) | \$ 27+ (includes dessert)

-Offered Tuesday through Saturday-

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

Additional Entrées + \$ 4 per person Additional Sides + \$ 2 per person

First (choose one)

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

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

Entrée (choose two)

CHICKEN MARSALA
mushrooms, pancetta, brown gravy

CHICKEN PICATTA
lemon caper beurre blanc

CHICKEN CACCIATORE
stewed vegetables, marinara

CHICKEN PARMESAN
fresh mozzarella, basil, marinara

HERB BRAISED HADDOCK
panko, white wine butter reduction

GRILLED BEEF TIPS
house marinade

HOUSE-ROASTED SALMON
grilled lemon, herbs, white wine
+\$ 2 per person

BEEF BRISKET
slow roasted, au jus
+\$ 2 per person

BAKED STUFFED SHRIMP
+\$ 9 per person

Starch + Vegetables (choose two)

SEASONAL VEGETABLE MEDLEY
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

ROASTED BRUSSEL SPROUTS
caramelized onions, bacon lardons

PEAS + PEARL ONIONS
extra virgin olive oil, herbs

**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

LYONNAISE POTATOES
sautéed onions

Dessert (choose one)

MINI PASTRY ASSORTMENT
two selections (page 10)

COOKIES + BROWNIES
chocolate chip, oatmeal raisin,
+ peanut butter with
double chocolate brownies

Buffet Additions:

CLAM CHOWDER
+\$5 per person
mini clam cakes

PESTO GRILLED FOCCACIA
+ \$ 2 per person
whipped butter

*A minimum confirmed guest count of 20 is required to offer a buffet.

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

PLATED BRUNCH+ LUNCH

-Offered Tuesday through Saturday-

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

Entrée counts are required for groups of 30 or more.

Course One

(Please Choose One Salad)

CAESAR SALAD

romaine, caesar dressing, herb croutons, shaved parmesan cheese

TRADITIONAL SALAD

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

HOUSE SALAD

iceberg, raddichio, carrot, radish, onion, tomato, cucumber, house vinaigrette

WEDGE

baby iceberg, tomato, bacon, red onion, blue cheese dressing

ARUGULA + LEMON

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

CLAM CHOWDER

mini clam cake

FRESH FRUIT CUP

assorted in-season fruit

Plated Lunch

\$ 25 (without dessert)

\$ 29 (includes dessert)

Course Two

(Please Choose Three Entrees)

*Entrees Served with Whipped Potatoes + Vegetable Medley

CHICKEN MARSALA*

brown gravy, pancetta

CHICKEN PAILLARD*

cherry tomatoes, balsamic reduction

BACON WRAPPED MEATLOAF*

tangy brown sugar gravy

GRILLED BEEF TIPS*

house marinade

HERB BRAISED HADDOCK*

panko, white wine butter sauce

HARVEST PLATE

portobello mushroom cap + veggies, avocado-mashed potatoes

Course Three

FLOURLESS CHOCOLATE TORTE

chantilly cream, crème anglaise

VANILLA BEAN CHEESECAKE

seasonal berry compote

-OR-

ASSORTMENT OF TWO MINI PASTRIES (Page 10)

Plated Brunch

\$ 26 (without dessert)

\$ 30 (includes dessert)

Course Two

(Please Choose Three Entrees)

*Entrees Served with Roasted Potatoes + Applewood Bacon

FRENCH TOAST*

brioche bread with cinnamon, fruit compote, warm syrup

FLORENTINE BENEDICT*

toasted english muffin, poached eggs, baby spinach, red peppers, hollandaise

CHICKEN PICATTA

lemon caper beurre blanc
**with asparagus in lieu of bacon*

ATLANTIC SALMON

lemon caper beurre blanc
**with asparagus in lieu of bacon*

GRILLED BEEF TIPS +

SCRAMBLED EGGS*

house marinade

Course Three

FLOURLESS CHOCOLATE TORTE

chantilly cream, crème anglaise

VANILLA BEAN CHEESECAKE

seasonal berry compote

-OR-

ASSORTMENT OF TWO MINI PASTRIES (Page 10)

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 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

\$34 per adult - \$10 per child

MIMOSA BRUNCH BUFFET

\$36 per adult - \$10 per child
(includes one mimosa per adult)

UNLIMITED MIMOSA + SANGRIA BRUNCH

\$40 per adult - \$10 per child
(Includes your choice of unlimited mimosas + sangria per adult)

Our Sunday Brunch Includes:

antipasto + smoked salmon station...

ASSORTED OLIVES, PICKLED VEGETABLES, ARUGULA + MIXED GREENS, FOCACCIA + FRESH ROLLS, ASSORTED MEATS, PASTA SALAD, GRAIN MUSTARD, ROASTED PEPPERS, PEPPERONCINI, MARINATED MOZZARELLA + TOMATO SALAD WITH BASIL, FRESH BAGELS, SMOKED SALMON, CREAM CHEESE, CAPERS, AND SHALLOTS.

bread, pastries, fruit & dessert station...

DISPLAY OF CINNAMON BUNS, HOUSE BAKED MINI CROISSANTS, LEMON SQUARES, SEASONAL TRUFFLE, MINI RED VELVET CUPCAKES, ASSORTED COOKIES, BROWNIES, CHEESE + FRUIT DANISH, BREAD PUDDING, CARROT CAKE, CHEESECAKE, FLOURLESS CHOCOLATE TORTE, MINI ÉCLAIRS, MINI RICOTTA FILLED CANNOLI, FRUIT SALAD WITH CANTALOUPE, HONEYDEW MELON, WATERMELON, RED GRAPES, AND FRESH CUT PINEAPPLE, GRANOLA + LOW FAT YOGURT.

breakfast + lunch favorites...

THICK CUT FRENCH TOAST WITH PORTUGUESE SWEET BREAD, NIMEN RANCH BREAKFAST SAUSAGE, APPLEWOOD SMOKED BACON, SCRAMBLED EGGS, TRUFFLED SHORT RIB POTATO HASH, SIGNATURE CLAM CHOWDER, FAROE ISLAND SALMON WITH MUSTARD + HERBS DE PROVENCE, MEDITERRANEAN CHICKEN, ROASTED VEGETABLE MEDLEY

carving + bbq station ...

TWO CARVING SELECTIONS WILL BE FEATURED EACH WEEK ALONG WITH A BBQ PORK SLIDER STATION WITH LOCAL FRESH BAKED DINNER ROLLS. SEASONAL ACCOMPANIMENTS WILL BE SERVED WITH THE SLIDERS AND CARVING MEAT.

belgian waffle station...

TOPPINGS INCLUDE A VARIETY OF CHOCOLATE CHIPS, BERRIES, WHIPPED CREAM, WARM SYRUP

omelets- chef prepared omelets to order...

EGG YOLK + EGG WHITES OFFERED, CHOICE OF ASSORTED PROTEINS, CHEESES, & VEGETABLES 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 + PENNE PASTA OFFERED, CHOICE OF SAUCE, ASSORTED PROTEINS, CHEESES & VEGETABLES TO SELECT FROM.

PASSED HOR D'OEUVRES

COLD SELECTIONS

-SOLD IN QUANTITIES OF 50 PIECES-

- | | |
|--|--|
| HEIRLOOM TOMATO BRUCHETTA \$75
basil, balsamic reduction | TUNA TARTAR WONTON TACOS \$125
green tabasco cabbage, meyer lemon aioli |
| GARLIC ROASTED SHRIMP COCKTAIL \$200
fresh cocktail sauce, lemon | MEDITERRANEAN CROSTINI \$75
hummus, greek olive tapenade |
| GRILLED WATERMELON SKEWERS \$75
balsamic glaze, basil, mozzarella | SEASONAL MELON SPOONS \$75
honeydew & cantaloupe, parma prosciutto |

HOT SELECTIONS

-SOLD IN QUANTITIES OF 50 PIECES-

- | | |
|---|--|
| MAINE CRAB CAKES \$75
chipotle aioli | BBQ PORK TOSTADAS \$100
fresh made salsa, crunchy slaw, queso fresco |
| CLASSIC BACON-WRAPPED SCALLOPS \$125
applewood smoked bacon | GRILLED BUFFALO CHICKEN SKEWERS \$75
buttermilk ranch |
| TERIYAKI GLAZED CHICKEN SKEWERS \$75
thai peanut sauce | BEEF NEGIMAKI \$100
scallions, soy marinade |
| 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 \$150
citrus aioli | 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 CORN DOG \$100
honey dijon aioli | CLAM CHOWDER SHOTS \$75
mini clam cake |
| CRISPY VEGGIE SPRING ROLLS \$100
sesame soy | CRAB RANGOON \$100
sweet red chili |
| MINI QUESADILLAS
refried bean + cheese <u>or</u> chicken + cheese \$75
shrimp +cheese \$ 100
topped with a dollop of guacamole | FRENCH BREAD PIZZA BITES \$100
Please select <u>one</u> option
cheese, pepperoni,
pesto chicken or veggie |

STATIONARY DISPLAY

-Pricing Per Person | Minimum order of 20 Guests-

FRENCH BREAD PIZZA STATION \$6

please select **two** options
cheese, pepperoni, pesto chicken, veggie
+ \$ 3 per person: pizza station with three selections

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](#)

+ \$ 3 per person: sliced pepperoni, prosciutto, honeydew + cantaloupe

ANTIPASTO SALADS \$7

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

SLIDERS AND SWEET FRIES \$8 per person

traditional mini cheeseburgers with sweet potato fries

CRISPY CALAMARI \$6 per person

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

CHEF JAY'S BBQ STATION \$12 per person

bbq pulled pork sliders, house made macaroni + cheese

[add to your bbq station](#)

+ \$ 2 per person: bbq baked beans, corn bread -or- coleslaw

RAW BAR*

served with cocktail sauce, lemons, mignonette, horseradish

shrimp cocktail (\$48 per dozen) - local oysters (\$36 per dozen) - little necks (\$24 per dozen)

CHOWDER STATION \$5 per person

white clam chowder with house made clam cakes

BAKED IDAHO+ SWEET POTATO BAR \$8 per person

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

[add to your baked potato station](#)

+ \$4 per person: add beef chili

SPECIALTY STATIONS

-Pricing Per Person | Minimum order of 25 Guests-

TACO BAR

\$15 per person

ground beef + grilled chicken, flour tortillas, corn shells, onions + peppers,
lettuce, jalapeños, cheddar cheese, sour cream, diced tomatoes
salsa fresca, guacamole, rice and black beans, tortilla chips
[add chimichurri marinated flank steak, + \$ 4 per person]

NOODLE BAR

\$15 per person + \$100 chef fee applies

lemongrass marinated chicken + tofu, carrots, celery, onions,
scallions, water chestnuts, mushrooms, bok choy, bean sprouts,
sauces: hot chili, honey hoisin, sweet red chili, sesame soy
[add asian marinated flank steak, + \$ 4 per person]

PASTA BAR

\$12 per person + \$ 100 chef fee applies

Includes Fresh Rolls & Whipped Butter

pasta: penne and tri-colored tortellini *sauces:* marinara, pesto, tomato cream sauce
A variety of ingredients including: grilled chicken, mini meatballs, sausage, broccoli,
sun-dried tomatoes, mushrooms, white onion, roasted red peppers, diced tomatoes, olives
[add lobster ravioli, + \$ 7 per person]

CARVING STATION

Includes Fresh Rolls & Whipped Butter, \$ 100 Chef Fee Applies

WHOLE ROASTED TENDERLOIN OF BEEF

served with horseradish cream + pan jus

\$325 per 15-18people

WHOLE ROASTED PRIME RIB

served with horseradish cream + pan jus

\$250 per 18-20 people

MAPLE + BROWN SUGAR GLAZED SPIRAL HAM

served with pineapple ketchup

\$150 per 15-18people

SLOW-ROASTED WHOLE BONELESS TURKEY BREAST

served with chutney + pan gravy

\$150 per 15-18 people

MEDITERRANEAN FLATBREAD STATION

\$16 per person

lemon herb marinated chicken + flank steak,
tzatziki, tabbouleh, hummus, lettuce, peppers, onions,
served with a side of roasted tomato + feta couscous
[add lemon herb salmon, + \$ 6 per person]

DESSERT SELECTIONS

MINI TARTS + PASTRY:

Minimum Quantity of 18 Pieces per Selection

- mini key lime tart \$ 1.95
lime custard, whipped cream, crushed graham
- mini chocolate pretzel tart \$ 1.95
sea salt + caramel
- mini chocolate raspberry tart \$ 1.75
chocolate mousse, fresh raspberry
- mini éclair \$1.75
pastry cream, chocolate
- mini boston cream tart \$ 1.95
bavarian crème, chocolate, cherry
- mini fruit tart \$ 1.95
seasonal fruit, bavarian crème
- chocolate covered strawberries \$1.75
choice of milk or white chocolate
- mini cannoli \$1.75
ricotta, citrus zest chocolate chips

ICE CREAM SUNDAE BAR:

\$8 PER PERSON

VANILLA AND CHOCOLATE ICE CREAM, HOT FUDGE, CARAMEL SAUCE, WHIPPED CREAM, SPRINKLES
M& M'S, HEATH BAR CRUNCH, CRUSHED OREOS, GUMMY BEARS, CHERRIES

CAKE + CUPCAKE OPTIONS:

-please inquire with the sales team for a list of cupcake and cake flavors-

Minimum Quantity of One Dozen per Cupcake Selection



CAKE ADDITIONS

- One Scoop of Vanilla Ice Cream \$ 1.50 per plate
- Chantilly Cream + Berries \$ 2.50 per plate

MILKSHAKE BAR:

\$8 PER PERSON + \$ 75 ATTENDANT FEE

VANILLA AND CHOCOLATE ICE CREAM, WHIPPED CREAM, CHERRIES
MIX-INS: Crushed Kit Kat, Butterfingers, Oreos + Reeses

BEVERAGES

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

Open Bar- Cash Bar- Custom Bar

Please let us know in advance if you would like something special stocked for your event.

The sales team can provide a full list of available bottled wine selections.

SPARKLING TOASTS:

house prosecco	\$ 3
ruffino rosé	\$ 5
dom beritol prosecco	\$ 5

SIGNATURE "VALUE" DRINKS:

SANGRIA \$ 5 each
red or white
MIMOSA \$ 5 each
traditional prosecco with orange juice

CHILDREN'S MENU

\$ 12 per child

Includes Milk, Juice or Soft Drink

Choice of:

Chicken Fingers -or- Pasta with Butter/Marinara

Served with Hand-Cut French Fries

Dessert:

Kid's Ice Cream Sundae

Scoop of Vanilla Ice Cream with Chocolate Sauce + a Cherry

If a buffet is being offered for your event, children also have the choice of eating from the main buffet

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.