



White's of Westport

❧ 2024 EVENT MENU ❧

Mailing: P.O. Box 248, Westport, Massachusetts 02790
66 State Road, Westport, Massachusetts | 508.675.7185 | whites@lafrancehospitality.com
A Lafrance Hospitality Destination | www.LafranceHospitality.com

Stationary Hors d'oeuvres

Assorted Deluxe Cheese & Crackers	\$7
Mediterranean Platter with hummas & chips.....	6
Fresh Fruit Medley	7
Fresh Vegetable Crudit� with assorted dips.....	7
Combination of 2 above.....	12

HORS D'OEUVRE PACKAGES

minimum 50 persons

Bronze Package | \$16

select 1 Stationary Hors d'oeuvre
with 2 Butlered Hors d'oeuvres

Silver Package | \$20

select 2 Stationary Hors d'oeuvres
with 4 Butlered Hors d'oeuvres

Gold Package | \$33

select 2 Stationary Hors d'oeuvres with 6 Butlered Hor d'oeuvres,
Antipasto Extraordinaire with specialty meats, cheeses and vegetables
(add Pork Tenderloin Carving Station to above Gold Package +7)

Watermelon & Feta.....	2 each	Spanakopita.....	3 each
Mac & Cheese Bites.....	3 each	Grilled Brushetta	3 each
Stuffed Jumbo Mushrooms	3 each	Phyllo-Wrapped Asparagus.....	3 each
Coconut Chicken	3 each	Bacon-Wrapped Sea Scallops	4 each
Chicken Cordon Bleu.....	4 each	Clam Chowder Shooters*.....	4 each
Clams Casino*	4 each	Cocktail Shrimp with sauce*	4 each
Mini Crab & Lobster Cakes	4 each	Raw Bar*	Market Price

***Add \$2 to price for each of these appetizers**

- ITEMS ABOVE PRICED PER PERSON UNLESS INDICATED -

Individual Hors d'oeuvres: minimum 2 per person. All packages are for 1 Hour of Service.

CAPE COD RAW BAR DISPLAY

Enhance the most magical night of your life with your very own Raw Bar. This tailor-made Oyster bar will leave a lasting impression and ensure your wedding is the most memorable night of the year.

In addition to oysters, all of our raw bars have the option for clams, shrimp, lobster, crab and a variety of other fish. All of our raw bars are unique to order and can be customized to your liking. Our Raw Bar is available to liven up your wedding or any Corporate event! market price

Coffee.....	\$3 per person / 40 per gallon
Soda	3 per glass / 8 per carafe
Juice	10 per carafe

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

All prices are per person, unless stated otherwise, plus Local/State Meals Tax, 20% House Fee* and are subject to Food & Beverage Minimums.

*The House Fee is utilized by the restaurant to cover expenses related to your function, and does not represent a tip or service charge for employees.

Dinner Selections

Choice of 1: Family Style Soup · Mixed Field Greens Salad · Cæsar Salad

Oven Roast Turkey - with meat dressing or Portuguese dressing & cranberry sauce.....	27
Chicken Madeira - Portuguese spiced stuffed boneless breast of chicken with a Madeira wine sauce.....	29
Seasonal Ravioli - varieties of vegetarian selections with appropriate sauce	27
New Bedford Scrod - baked with a citrus butter; topped with seafood crumbs	29
Chicken Marsala - plump boneless and skinless chicken breast, pan-seared with mushrooms and Marsala wine sauce	29
Chicken Piccata - plump boneless and skinless chicken breast, pan-seared with lemon caper butter sauce.....	29
Atlantic Salmon - with citrus beurre blanc.....	33
Portuguese Steak - topped with Azorean sauce	38
Baked Stuffed Jumbo Shrimp - four jumbo shrimp with lobster, crabmeat and bread crumb stuffing	39
Roast Prime Rib of Beef - with merlot au jus (Captain's Cut \$5 extra)	39
Hand-Carved Roast Tenderloin of Beef - with garlic demi	43
Filet Mignon - with garlic demi	45
Azorean Surf & Turf - Portuguese steak and shrimp Mozambique	50
Surf & Turf - roast tenderloin of beef and two baked stuffed shrimp	54
Captain's Surf & Turf - filet mignon & Maryland crab cake or a shrimp & scallop skewer	52
Priscilla Surf & Turf - filet mignon & lobster tail.....	Market
Baked Stuffed Lobster - with crabmeat and scallop cracker stuffing.....	Market

Above served with Garlic Smashed Potatoes and Seasonal Vegetable

Individual Plated Dinners · Over 400 People - 1 Choice · 100-400 People - 2 Choices

Additional Selections \$5 per person · Children's pricing available



FAMILY STYLE



Special Value Offerings · Minimum of 50 Guests

Full Course Family Style Dinners Served with Soup, Salad and choice of:

Oven Roast Turkey* · Roast Native Chicken · Baked Virginia Ham · Southern Fried Chicken

Roast Loin of Pork · Broiled Native Scrod · Top Round of Beef**

Chicken Madeira · Portuguese Steak (\$5 extra)

Served with Garlic Mashed or Roasted Potatoes, and Seasonal Vegetable

Choice of 1 above - \$35 · Choice of 2 above - \$40

All Dinners served with Dinner Rolls & Butter, Dessert & Coffee Station

*with Portuguese stuffing/**with cran-apple stuffing

Additional Selections & Courses

Mixed Field Greens Salad, Minestrone or Chicken Rice Soup..... \$4

New England Clam Chowder 'Award Winning'.....8

Lobster Bisque10

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Bountiful Buffets

Minimum 50 persons / \$75 Buffet Setup Fee for parties of 35-50

Banquet Buffet

Not available for Weddings

Mixed Field Greens Salad Station
Seasonal Vegetable · Roasted Fingerling Potatoes
Chourico & Peppers · Chicken Madeira
Baked Cheese Tortellini Marinara
Baked Virginia Ham*
Cookies & Brownies
\$28

Seafarer's Buffet

Cæsar Salad · Seasonal Vegetable
Garlic Smashed Potatoes · Baked Scrod
Chicken Marsala · Seafood Scampi with steamed rice
Roast Pork Loin*
with cranberry-apple stuffing & pork gravy
Ice Cream Pie**
\$36

Captain's Buffet

Mixed Field Greens · Cranberry Sauce
Pasta Primavera
Garlic Smashed Potatoes · Seafood Newburg
Herb Roasted Chicken
Beef Tips over steamed rice
Roast Native Turkey*
with Portuguese stuffing & giblet gravy
Assorted Pastries
\$40

Deluxe Buffet

Cæsar Salad**
Seasonal Vegetable · Garlic Smashed Potatoes
Seafood Newburg · Chicken Piccata
Pork & Rice Mozambique
Roast Prime Rib of Beef*
with merlot au jus
Assorted Gourmet Pastries & Specialty Cakes
\$45

Grande Buffet

Cæsar Salad** · Chilled Shrimp Salad
Garlic Smashed Potatoes · Chicken Florentine · Pork & Rice Mozambique
Penne Pasta Primavera · Seafood Newburg · Baked Stuffed Shrimp · Roast Tenderloin of Beef*
Cheesecake with Strawberries**
\$56

All Buffets served with coffee station

*Chef Carved

**served individually

Customized Buffet Selections

Minimum \$30 per person or as additions to above / Family Style Soup (served at tables) - \$7

Mixed Field Greens Salad.....	\$4	Roast Turkey with stuffing*	\$8
Seasonal Vegeable	5	Baked Virginia Ham*	7
Garlic Smashed Potatoes	5	Chicken Piccata.....	7
Chourico & Peppers.....	7	Portuguese Stuffed Chicken Breast.....	7
Southern Fried Chicken	7	Scallops Nantucket.....	15
Chicken Marsala.....	7	Seafood Newburg.....	18
Baked Fish a Portuguesa or Baked Scrod.....	8	Roast Prime Rib*	15
Brownie Sundae or Assorted Party Pastries	6	Lobster Newburg	Market Price
Gourmet Cakes & Pies.....	10		

Host supplied cake cut, plated and served with strawberries \$3

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Wedding Packages

Minimum 50 persons

All packages include Champagne Toast, Hurricane Globes or Black Lanterns, Colored Napkins and Floor Length Linens



MAJESTIC PACKAGE

Assorted Deluxe Cheese & Crackers

Grilled Bruschetta · Crabmeat Stuffed Mushroom Caps · Coconut Chicken

Mixed Field Greens Salad

Choice of 2 entrées:

Chicken Madeira · Baked New Bedford Scrod · Atlantic Salmon · Prime Rib of Beef

accompanied with Garlic Smashed Potatoes and Seasonal Vegetable

Host supplied Cake Station · Coffee Station

\$65 per person

(add 1 Hour Beer, Wine, Soda Open Bar \$16 per person)



IMPERIAL PACKAGE

Bottle of Red & White Wine at each table

Assorted Deluxe Cheese & Crackers

Spanakopita · Mac & Cheese Bites

Sea Scallops wrapped in Bacon · Chicken Cordon Bleu

Italian Wedding Soup -or- Classic Cæsar Salad

Choice of 2 entrées:

Chicken Piccata · Atlantic Salmon · Scrod Florentine · Roast Tenderloin

accompanied with Garlic Smashed Potatoes and Seasonal Vegetable

Host supplied Cake Station · Coffee Station

\$72 per person

(add 1 Hour Beer, Wine, Soda Open Bar \$16 per person)



GRAND PACKAGE

Bottle of Red & White Wine at each table

1 Hour Beer, Wine, Soda Open Bar Included

Assorted Deluxe Cheese & Crackers · Bruschetta Bar

Jumbo Cocktail Shrimp · Vegetable Potstickers · Mini Maryland Crab Cakes · Mini Beef Wellington

Lobster Bisque · Seasonal Salad

Choice of 2 entrées:

Surf & Turf - Tenderloin of Beef & Jumbo Baked Stuffed Shrimp

10 oz. Filet Mignon - with garlic demi

Baked Stuffed Jumbo Shrimp or Chicken Marsala

accompanied with Garlic Smashed Potatoes and Seasonal Vegetable

Host supplied Cake Station · Late Night Snack Station & Coffee Station

\$89 per person

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Host Open Bars

	1 hr	2 hrs	3 hrs	4 hrs
Beer, Wine & Soda includes wide variety of domestic and imported beers, glasses of wine and pepsi products	\$18	\$22	\$27	\$32
Beer, Wine, Soda & 1 Specialty Cocktail	\$22	\$26	\$30	\$34
Premium Open Bar domestic and imported beers, glasses of wine, pepsi products and all non-top shelf liquors	\$24	\$32	\$37	\$40
Top Shelf Open Bar same as premium and includes access to all top shelf liquors	\$26	\$34	\$40	\$46

(above priced per person)

Function Wine List

Champagne & Sparkling Wines

William Wycliff, Brut, California	22
Ballatore Spumante, California	26
Westport Rivers Brut, Westport, Massachusetts	35
LaMarca Prosecco, Italy	35
Möet and Chandon Brut, France	68

White Wines

Canyon Road, Pinot Grigio, California	22
Ecco Domani, Pinot Grigio, Italy	26
Casal Garcia, Vinho Verde, Portugal	21
Oyster Bay, Sauvignon Blanc, New Zealand	32
Canyon Road, Chardonnay, California	22
Kendall-Jackson, Chardonnay, California	34
Westport Rivers, Chardonnay, Westport, Massachusetts	34
Seaglass, Riesling, California	26
Canyon Road, Moscato, California	22

Blush Wines

Canyon Road, White Zinfandel, California	22
Beringer, White Zinfandel, California	23
La Vieille Ferme Rosé, France	24

Red Wines

Canyon Road, Pinot Noir, California	22
DaVinci, Chianti, Tuscany, Italy	30
Canyon Road, Merlot, California	22
Rosemount, Shiraz, Australia	24
Alamos, Malbec, Argentina	25
Vasco da Gama, Vinho Tinto Dão, Portugal	21
Borba, Red, Portugal	21
19 Crimes Red, Australia	24
Canyon Road, Cabernet Sauvignon, California	22
Dark Horse, Cabernet Sauvignon, California	25
Louis M. Martini, Cabernet Sauvignon, Sonoma, California	32

Prices are subject to MA and local meals tax and 20% house fee.*

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White's of Westport

Late Night Menu

Sliders & Fries | \$10

mini angus burgers on onion rolls with lettuce, tomato, onion, secret house sauce and crispy fries

Assorted Pizzas | \$8

pizzas with assorted toppings

Fiesta Time Taco Bar | \$8

soft shell tortillas with ground beef and all the fixings

Pretzel Bar | \$6

warm soft pretzels, dipped in kosher salt, with dipping sauces

The Sweet Tooth | \$6

assorted flavored milks, chocolate chip cookies, and mini party pastries

S'mores Bar | \$8

graham crackers, hershey chocolate bars, and marshmallows

Donut Bar | \$7

assorted fresh donuts, cinnamon rolls, skewered donut holes

minimum of 50% of guaranteed guest count and no less than
50 guests for all stations

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INFORMATION & ADDITIONS

Fees and Food & Beverage Minimums

	Friday	Saturday
Commonwealth Room	\$750 (\$5,000 F&B)	\$1,000 (\$7,500 F&B)
Ballroom	\$500 (\$4,000 F&B)	\$800 (\$6,000 F&B)
Plymouth Room	\$350 (\$2,500 F&B)	\$500 (\$4,000 F&B)
Colonial Room	\$250 (\$1,500 F&B)	\$350 (\$2,500 F&B)
The Bridge	\$250 (\$1,000 F&B)	\$250 (\$1,500 F&B)

Beverages

Please see our Host Bar Menu for pricing on Open Bars and Wines.

Coffee & Decaf\$3 per person / \$40 per gallon
Iced Tea or Lemonade Station \$35 per gallon
Specialty Cocktail starting at \$75 per gallon

Ceremonies

Ceremony spaces are available both on site and off site of our property. An additional on-site fee of \$650 is charged for the use of the facility for indoor wedding ceremonies. The ceremony fee includes rehearsal time and set-up of chairs.

Please see a Sales Coordinator for details.

Special Effects

In addition to our complimentary table centerpieces of Hurricane Globes or Black Lanterns and Napkins, the following will add elegance to your special event. Please ask for pricing from our choice vendors.

Standard Floor Length Linens | Interior Uplighting Package
Customized Ice Carvings | DJ Services | Photo Booth | "Your Name In Lights"

Special Notes

Most special requests for changes and/or additions to the menu can usually be accommodated as well as arrangements for special diets.

In appreciation of hosting your wedding, **we will gladly offer you a 10% discount** on your Bridal Shower, Bachelor Dinner, Stag & Shower or Rehearsal Dinner either here, or at our affiliated restaurants; Waypoint Event Center, Rachel's Lakeside, Merrill's on the Waterfront, Bittersweet Farm or Rosebrook Event Center. Visit our website at www.LafranceHospitality.com for photos and additional information about White's and our affiliated properties.

Hampton Inn - Fall River/Westport

TownePlace Suites - Fall River/Westport

Fairfield Inn & Suites by Marriott - New Bedford

Our Hampton Inn - Fall River/Westport and TownePlace Suites - Fall River/Westport, with Indoor Pool, Exercise Room and Hospitality Suites, are both adjacent to White's, as well as our Fairfield Inn & Suites on the historic New Bedford waterfront, are ideal for out of town guests. Group discounts and shuttle service is subject to availability.

Please Note

Due to Board of Health Guidelines and to insure proper handling of food items, no bulk food is allowed to leave premises by patrons. Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions. **Before placing your order, please inform your server if anyone in your party has a food allergy.**

Miscellaneous Function Information

DEPOSITS

Deposits are required on all rooms and are non-refundable. **On weddings, a second deposit, equal in amount to the original deposit, is required 6 months prior to the function.** All deposits are deducted from your final bill.

PAYMENTS

Final payments by cash or bank check (Credit Cards will not be accepted), must be made 7 days in advance of the wedding. A credit card is also required to cover any incidental costs that may occur on the day of the wedding. Corporate and social functions require payment on day of event. **All food and liquor served are subject to MA & Local meals tax and 20% house fee*. Room Rental Fees and Rentals are also subject to MA & Local Meals Tax.** For Room Rental only, payments should be made upon booking.

MISCELLANEOUS ARRANGEMENTS

Arrangements for bands, special musicians or a DJ should be made as soon as possible after the deposit is received. You are not obligated to engage an entertainer through White's; however, we do have several bands and DJs that we use on a regular basis, which we can gladly recommend. **In all cases, sound volume of bands with electrical amplifiers is restricted and subject to the discretion of White's management.** We are also able to provide services for Wedding Ceremonies including Justice of the Peace and Hotel Accommodations.

PRELIMINARY ARRANGEMENTS – 30 days prior to function

These include complete menu and liquor selection, table assignments, number of guests at a head table (if any), color schemes, table decorations, time of arrival and dinner, ordering of cakes and approximate number of guests. These should be made one month prior to the function.

FINAL ARRANGEMENTS – 10 days prior to function

Basically, this consists of verifying the preliminary arrangements already discussed, giving a definite count or guarantee on the number that will be attending, and submitting final payment. Cancellations on number of guests will not be accepted within 72 hours of the party but additions can always be accommodated.

GUARANTEES

Please see Fees and Food & Beverage Minimums on previous page.

Actual – Number of guests you have ordered for. White's will be prepared to accommodate 5% more guests above the actual guarantee. You are responsible to pay for minimum guarantee, or actual number of guests served, whichever is greater.

TABLE ASSIGNMENTS

It is very important that you inform us if you plan to have table assignments. Our function consultants will be happy to explain how table assignments can be made for your party. Room diagrams are available for all rooms, and the complete diagrams, plus alphabetically arranged seating cards or lists, must be brought in no later than 3 days before the function.

COLOR SCHEMES

We offer white table linens with white napkins. Other napkin colors may be rented at an additional charge.

PRICE CHANGES

Prices are reviewed annually in January and are subject to change. You will be subject to the prices that are in effect the day of the function.

LIQUOR SERVICE

In compliance with MA State Liquor Laws, White's does not allow the service of alcoholic beverages to anyone under the age of 21. MA State Liquor Laws prohibit liquor being brought onto or removed from the premises for distribution (i.e. liquor favors). Management also reserves the right to refuse liquor service to anyone who is intoxicated and may terminate liquor service before the close of each function. A \$100 liquor service fee is charged for evening functions and all day time events under 100 people requesting a bartender in a private function room.

DELIVERIES

It is extremely important that you notify your florist, cake vendor, DJ or band that early arrivals/deliveries will not be allowed. Deliveries should not be made any earlier than 1½ hours prior to the function.

MISCELLANEOUS

We require that all food and beverages be purchased through us or our affiliated companies. White's of Westport will not be responsible for lost or stolen articles including wedding envelopes and gifts. Throwing confetti, rice or birdseed is prohibited. Confetti balloons are also prohibited. In compliance with local laws, White's of Westport is a non-smoking establishment (includes e-cigarettes). For safety reasons, open flame centerpieces are not allowed.

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Special WEDDING VALUE

January through March / July & August and Monday-Thursday all year round.*

with a 75 person minimum dinner reception, receive:

COMPLIMENTARY

- Gourmet Cheese & Crackers
- Wedding night accommodations at the Hampton Inn-Westport or TownePlace Suites-Westport or voucher for future stay
- Special Wedding Room Rate for your guests
- No Room Fee

Enjoy over \$1,200
in Special Savings!

All items subject to availability.
Please present this flyer at time of booking.

*Not valid on holidays and cannot be used
in conjunction with any other offer.

Lafrance Hospitality
Hotel Accommodations:

Hampton Inn - Westport
53 Old Bedford Road, Westport, MA
508.675.8500

TownePlace Suites - Westport
41 Old Bedford Road, Westport, MA
774.520.1700



www.LafranceHospitality.com | Valid through November 2024