

Mediterranean Manor

★ ★ ★ ★ ★

Banquet Package

255 Jefferson Street
Newark, New Jersey 07105
Phone: (973) 465-1966 ● Fax: (973) 465-1645



CasaSeabraRestaurant

English – Portuguese Version

GENERAL INFORMATION

Room Capacities

Capacidade das Salas

- Pipa RoomMinimum 50 Adults – Maximum 100 people
- Varanda RoomMinimum 50 Adults– Maximum 100 people
- Golden Room.....Minimum 120 Adults – Maximum 200 people
- Main Room.....Minimum 150 Adults – Maximum 300 people
- Main & Golden Rooms.....Minimum 350 Adults – Maximum 600 people

Party Hours

Horas da Festa

The time frame allowed for each event is 5 Hours

O tempo permitido para cada evento é 5 horas

Pricing for Children

Preços para Crianças

Age 0 – 5 Free / Gratis

Age 6 – 11 Half Price / 1/2 Preço

Decorations

Decorações

All our packages include a selection of available linen colors for your event.

In addition we also provide the following:

Todos os pacotes incluem uma seleção de cores de toalhas disponíveis para o seu evento.

Além disso, nós também fornecemos o seguintes:

White Chair Covers -\$1.50

Capas de Cadeiras Brancas

Chair Sashes/Bows + \$1.50

Laço para Cadeiras

Decorations may be set up after 12pm on the day of the event. **Nothing** can be affixed to the walls and ceilings under any circumstances. **Absolutely, NO** wax candles or confetti in the halls. Our establishment is **not responsible** for any lost, stolen or broken decorations.

*Decorações pode ser definido depois de 12hrs da tarde no dia do evento. **Nada** pode ser afixada nas paredes e tectos, sob quaisquer circunstâncias. **Absolutamente, NAO** velas de cera ou confete nas salas. O nosso estabelecimento **não é responsável** por quaisquer decorações roubados ou quebrados perdidos.*

Deposits and Payments

Depósitos e Pagamentos

In order to book an event, a \$500.00 deposit is required. The remaining balance, which is dependent upon the guaranteed guest count, must be paid one week prior to the scheduled event. All payments and deposits are **non-refundable**.

*Para reservar um evento, um depósito de \$500.00 é necessário. O saldo remanescente, que é dependente da contagem do convidado garantido, deve ser efectuado de uma semana antes do evento agendado. Todos os pagamentos e depósitos **não são reembolsáveis**.*

Extras

Champagne Toast \$1.50 per person

Chocolate Fountain \$2.50 per person

Open Bar (FIRST 4 Hours of event)

Top Self - + \$20.00 per Guest

Premium - + \$25.00 per Guest

ABSOLUTELY NO FOOD OR LIQUOR IS PERMITTED OUT OF OUR FACILITY

BUFFET #1

\$45.00 per person + 6.625% Sales Tax +15% Gratuity

BUFFET

International Cheese Display

Queijos Variados

Grilled Portuguese Sausage

Chourico Portugues Assado

Roasted Pork Loin Portuguese Style

Lombo de Porco Assado

Chicken Breast (Choice of : Francaise, Marasala, Garlic
Sauce or BBQ Chicken)

*Peito de Frango (Opicao de: Francaise, Marsala, ao Alho ou Frango
de Churrasco)*

Seafood Rice

Arroz de Marisco

Roast Beef Portuguese Style

Carne de Vaca Assada

Codfish Cakes

Bolos de Bacalhau

Mozzarella Sticks

Mozzarella Sticks

Fried Calamari with Marinara Sauce

Lulas Fritas com Molho de Marinara

Steamed Vegetables

Vegetais Cozidos

Saffron Rice

Arroz Amarello

Baked Ziti

Ziti no Forno

American Field of Greens with Italian Dressing

Salada de Alface e Tomate com Molho Italiano

DESSERT TABLE - MESA DE SOBREMESA

Rice Pudding

Arroz Doce

Flan

Pudim Flan

Fruit Salad

Salada de Fruta

Chocolate Mousse

Mousse de Chocolate

Caramel Merengue

Molotov

BEVERAGES - BEBIDAS

Domestic Beer, Sangria, Soft Drinks, Water, Coffee and Tea
Cerveja Domestica, Sangria, Refrigerantes, Agua, Café e Cha

BUFFET #2

\$53.00 per person + 6.625% Sales Tax +15% Gratuity

APPETIZERS - ENTRADAS

Portuguese Mesa Tipica

*Exposição de Carnes Frias, Queijos Variados, Azeitonas Curtidas,
Enchidos de Chouricos assados, Joaquinzinhos, Peixinhos da Horta,
Marmelada e Toastas*

Clams in Garlic Sauce

Ameijoas A Bulhao Pato

Fried Calamari with Marinara Sauce

Lulas Fritas com Molho de Marinara

Shrimp Patties

Rissoles de Camarao

Codfish Cakes

Bolos de Bacalhau

Peel & Eat Shrimp

Camarão Cozido

Octopus Salad

Salada de Polvo

BUFFET

Seafood Paelha

Paelha Marinheira

Grilled Codfish with Roasted Potatoes and Peppers

Bacalhau a Lagareiro

Pork Cubes with Clams

Carne de Porco Alentejana

Chicken Breast (Choice of : Francaise, Marasala, or Garlic Sauce

Peito de Frango (Opicao de: Francaise, Marsala, ou ao Alho)

BBQ Chicken

Frango de Churrasco

Roast Beef Portuguese Style

Carne de Vaca Assada

Roasted Potatoes

Batata Assada

Steamed Vegetables

Vegetais Cozidos

Saffron Rice

Arroz Amarello

American Field of Greens with Italian Dressing

Salada de Alface e Tomate com Molho Italiano

DESSERT TABLE - MESA DE SOBREMESA

Rice Pudding

Arroz Doce

Flan

Pudim Flan

Torta de Laranja

Orange Rolled Cake

Cheesecake

Chocolate Mousse

Mousse de Chocolate

Sliced Fresh Fruit

Fruta Fresca Laminada

Serradurra

*Sweet Cream with Cookie
Crumbs*

BEVERAGES - BEBIDAS

Domestic Beer, Sangria, Soft Drinks, Water, Coffee and Tea
Cerveja Domestica, Sangria, Refrigerantes, Agua, Café e Cha

BUFFET #3

\$60.00 per person + 6.625% Sales Tax +15% Gratuity

APPETIZERS - ENTRADAS

Clams in Garlic Sauce
Ameijoas em Molho de Alho

Shrimp in Garlic Sauce
Camarão A Guilho

Mozzarella Sticks
Mozzarella Sticks

Codfish Cakes
Bolos de Bacalhau

Stuffed Mushrooms
Cogumelos Recheados

Portuguese Mesa Tipica

Exposição de Carnes Frias, Queijos Variados, Azeitonas Curtidas, Enchidos de Chouricos assados, Joaquinzinhos, Peixinhos da Horta, Marmelada e Toastas

Mussels Vinagrette
Mexilhoes Vinagrette

Fried Calamari with Marinara Sauce
Lulas Fritas com Molho de Marinara

Octopus Salad
Salada de Polvo

BUFFET

Seafood Paelha
Paelha Marinheira

Grilled Codfish with Roasted Potatoes and Peppers
Bacalhau a Lagareiro

Pork Cubes with Clams
Carne de Porco Alentejana

Grilled Salmon with Lemon Caper Sauce
Salmão Assado com Molho de Limao e Alcaparras

Chicken Breast (Choice of : Francaise, Marasala, or Garlic Sauce
Peito de Frango (Opicao de: Francaise, Marsala, ou ao Alho)

Roast Suckling Pig
Leitao

BBQ Chicken
Frango de Churrasco

American Field of Greens with Italian Dressing
Salada Alface e Tomate com Molho Italiano

Baked Ziti
Ziti No Forno

Steamed Vegetables
Vegetais Cozido

Saffron Rice
Arroz Amarello

Roasted Potatoes
Batata Assada

DESSERT TABLE - MESA DE SOBREMESA

Rice Pudding
Arroz Doce

Pastries
Pastelaria

Flan
Pudim Flan

Cheesecake

Chocolate Fountain

Orange Rolled Cake
Torta de Laranja

Sliced Fresh Fruit
Fruta Fresca Laminada

Caramel Merengue
Molotov

BEVERAGES - BEBIDAS

Domestic Beer, Sangria, Soft Drinks, Water, Coffee and Tea
Cerveja Domestica, Sangria, Refrigerantes, Agua, Café e Cha

SIT DOWN #1

\$40.00 per person + 6.625% Sales Tax +15% Gratuity

APPETIZERS (on each table)– ENTRADAS (em cada mesa)

Codfish Cakes
Bolos de Bacalhau

Shrimp Patties
Rissois de Camarão

Grilled Portuguese Sausage
Chourico Portugues Assado

Fried Calamari with Marinara Sauce
Lulas Fritas com Molho de Marinara

MAIN COURSE – PRATO PRINCIPAL

Choice of 2 (Family Style)

Grilled Codfish with Roasted Potatoes and Peppers
Bacalhau a Lagareiro

Tilapia Francaise
Tilapia com Molho de Limao e Vinho Branco

Roasted Pork Loin
Lombo de Porco Assado

Chicken Breast (Choice of : Francaise, Marasala, or Garlic Sauce)
Peito de Frango (Opicao de: Francaise, Marsala, ou ao Alho)

INDIVIDUAL DESSERT – SOBREMESA INDIVIDUAL

(CHOICE OF ONE)

Orange Rolled Cake
Torta de Laranja

Flan
Pudim Flan

BEVERAGES - BEBIDAS

Domestic Beer, Sangria, Soft Drinks, Water, Coffee and Tea
Cerveja Domestica, Sangria, Refrigerantes, Agua, Café e Cha

SIT DOWN #2

\$48.00 per person + 6.625% Sales Tax +15% Gratuity

APPETIZERS - ENTRADAS

Codfish Cakes
Bolos de Bacalhau

Mussels Vinagrette
Mexilhao Vinagrette

Shrimp Patties
Rissois de Camarão

Stuffed Mushrooms
Cogumelos Recheado

Clams in Garlic Sauce
Ameijoas in Molho de Alho

Fried Calamari with Marinara Sauce
Lulas Fritas com Molho de Marinara

Antipasto & Cheese Display
Carnes Frias e Queijos Variados

Grilled Portuguese Sausage
Chourico Portugues Assado

SOUP or SALAD

MAIN COURSE - PRATO PRINCIPAL

Choice of 2 (Family Style)

Grilled Codfish with Roasted Potatoes and Peppers
Bacalhau a Lagareiro

Roast Beef Portuguese Style
Carne de Vaca Assada

Grilled Salmon
Salmão Grelhado

Chicken Breast in Garlic Sauce
Peito de Frango em Molho de Alho

Tilapia Francaise
Tilapia com Molho de Limao e Vinho Branco

Roast Pork Loin Portuguese Style
Lombo de Porco Assado

Paella Valenciana
Paella Valenciana

Pork Cubes with Clams
Carne de Porco Alentejana

Optional (+ \$7pp)

Shell Steak with Grilled Jumbo
Shrimp

Shell Steak com Camarão Jumbo Grelhado

Filet Mignon with Grilled Salmon

Filet Mignon com Salmão Grelhado

OR Guest Choice of 3

Shell Steak
Shell Steak

Grilled Salmon
Salmão Grelhado

Chicken Saltimbocca

Peito de Frango com Espinafres, Queijo e Fiambre

DESSERT TABLE - MESA DE SOBREMESA

Rice Pudding
Arroz Doce

Flan
Pudim Flan

Torta de Laranja
Orange Rolled Cake

Cheese cake

Chocolate Mousse
Mousse de Chocolate

Sliced Fresh Fruit
Fruta Fresca Laminada

Caramel Merengue
Molotov

BEVERAGES - BEBIDAS

Domestic Beer, Sangria, Soft Drinks, Water, Coffee and Tea
Cerveja Domestica, Sangria, Refrigerantes, Agua, Café e Cha