

Banquet Information

Guest capacity:

Small room – 50

Great room – 75

Combined second floor – 125

Room availability:

Tuesday - Thursday: After 4:30

Friday: After 4:30

Saturday: No events after 5:00

Sunday: After 1:00

Events for over 100 people may be held prior to normal business hours.

Closed: Fourth of July, Thanksgiving, Christmas Eve, Christmas Day

Please call for availability. (401) 946-8686

Reservation is confirmed upon receipt of deposit and signed contract

Menu Styles Overview

Choice

Guests are served salad, appetizers, and a choice of one of the three entrees pre-selected by the host.

Minimum of 20 people

Family

Guests are served salads, appetizers (if selected), and entrées on platters.

Minimum of 20 people

Buffet

Guests are served from a display table.

Minimum of 80 people

** Dessert and Beverage options are available for all party styles **

CHOICE MENU

Minimum of 20 guests

Quoted prices are per person.

Appetizers

Standard	Crown
Clams Casino Stuffed Mushroom Caps Grilled Spanish Chorizo Calamari Shrimp Empanadillas Coconut Shrimp	Clams Casino Stuffed Mushroom Caps Grilled Spanish Chorizo Calamari Shrimp Empanadillas Coconut Shrimp Garlic Shrimp Bacon Wrapped Scallops Shrimp Cocktail
9.00	14.00

Clams Casino

Stuffed with chicken, chorizo, and pork, topped with an Applewood bacon crisp

Mushroom Caps

Stuffed with deep-sea scallop, shrimp, and crabmeat, topped with red onions, chives, and a sherry cream sauce

Grilled Spanish Chorizo

Sausage in olive oil and smoked paprika

Calamari

Pan fried calamari rings served with a house blend of mild and hot peppers with a sherry cream sauce

Shrimp Empanadillas

Fried pastry stuffed with shrimp and roasted peppers, served with a ginger paprika aioli

Coconut Shrimp

Shrimp rolled in shaved coconut, pan fried, and served with a fresh mango barbeque salsa

Garlic Shrimp (Crown)

Sautéed in garlic, olive oil and spices

Bacon Wrapped Scallops (Crown)

Pan seared scallop wrapped in Applewood smoked bacon and spinach, topped with toasted almonds and basil infused olive oil

Shrimp Cocktail (Crown)

Chilled Jumbo shrimp served with a house made cocktail sauce

Continued ...

Dinner Selections

Select three (3) dinners for your guests to choose from. Price includes garden salad and coffee / tea.

Served with vegetables and rice

Fresh Native Swordfish

Broiled in a lemon, white wine sauce (availability TBA)

Market

Fresh Fillet of Salmon

Broiled and topped with a light saffron sherry sauce

33.00

Baked Stuffed Salmon

Stuffed with shrimp, sea scallops and fresh ricotta cheese, topped with a citrus glaze

34.00

Sole Spain

Fresh fillet of sole stuffed with crabmeat, shrimp and deep-sea scallops baked in a lemon white wine sauce

Market

Stuff Shrimp

Three jumbo shrimp stuffed with a scallop and crabmeat stuffing

34.50

Chicken Limon

Lightly battered chicken breast pan seared in a lemon, sherry, chive, caper, green wine sauce

28.00

Chicken Jerez

Chicken cutlets sautéed in a sherry brandy sauce with fresh asparagus, spinach and imported Jamon Serrano, topped with smoked provolone cheese

32.00

Chicken Acapulco

Boneless chicken breast stuffed with lobster, shrimp and provolone cheese, topped with a margarita citrus sauce

33.00

Served with vegetables and mashed potatoes

Veal Spain

Baked provimi veal loin chop, stuffed with lobster, crabmeat, ham and cheese topped with a light mushroom sauce

39.00

Corunesa

Veal cutlets sautéed with a Portabella mushroom and cognac sauce

31.00

Filet Mignon

Charbroiled with Rioja red wine sauce

41.00

Surf and Turf

Charbroiled filet mignon accompanied by:

Stuffed shrimp

49.00

Half-baked stuffed lobster

Market

Pork Tenderloin

Chile rubbed and served with a wild currant, shiitake mushroom, port wine sauce

30.00

Pasta Spain

Chicken, deep-sea scallops, and shrimp served in a light, creamy, lemon, roasted garlic, fresh Romano tomato, white wine sauce served over a bed of linguine or rigatoni

34.00

Shrimp and Lobster Risotto

Lobster and shrimp mixed in a smooth, creamy rice sautéed in olive oil and seasonings

Market

Vegetarian Risotto

Chef's vegetable mixed in a smooth, creamy rice sautéed in olive oil and seasonings

28.00

FAMILY MENU

Minimum of 20 guests

Quoted prices are per person. Includes coffee / tea.

First Course

Chef's Soup

* Or

Garden Salad

Second Course

Paella Valenciana

Shrimp, sea scallops, clams, mussels, squid, chicken, and chorizo in saffron rice and mild spices

Pollo al Ajillo

Chicken tenderloins in a garlic lemon white wine sauce

And your choice of... (Select one for all guests)

Served with roasted potatoes and fresh vegetables

Pork loin

Boneless loin roasted in a garlic cognac sauce

32.95

* Or

Veal Coruñesa

Provimi Veal cutlets sautéed with Portabella mushrooms and cognac sauce

35.95

Appetizers (Optional)

9.00

Clams Casino

Stuffed with chicken, chorizo, and pork, topped with an Applewood bacon crisp

Mushroom Caps

Stuffed with deep-sea scallop, shrimp and crabmeat, topped with red onions, chives and a sherry cream sauce

Grilled Spanish Chorizo

Sausage in olive oil and smoked paprika

Coconut Shrimp

Shrimp rolled in shaved coconut, pan fried and served with a fresh mango barbeque salsa

Calamari

Pan fried calamari rings served with a house blend of mild and hot peppers with a sherry cream sauce

Buffet Menu

Minimum of 80 guests

49.95 per person

Pass Around

Grilled Flatbread Pizza

Chef inspired assortment of fire grilled pizzas

Clams Casino

Stuffed with chicken, chorizo, and pork, topped with an Applewood bacon crisp

Mushroom Caps

Stuffed with deep-sea scallop, shrimp, and crabmeat, topped with red onions, chives and a sherry cream sauce

Grilled Spanish Chorizo

Sausage in olive oil and smoked paprika

Shrimp Empanadillas

Fried pastry stuffed with shrimp and roasted peppers, served with a ginger paprika aioli

Chicken Empanadillas

Pastry dough filled with chicken, roasted onions, mushrooms and peppers, served with a smoked onion barbeque aioli

Buffet Table

Roasted Potatoes

Sautéed Vegetables

Tomato Salad with Fresh Mozzarella

Arroz Con Pollo

Boneless breast of chicken with saffron spices, mushrooms, chorizo, olives, and tomatoes

Pasta Vigo with chicken

Chicken sautéed with sun-dried tomatoes, fresh basil, Grappa, garlic, herbs, and chef's pasta

Paella Valenciana

Shrimp, sea scallops, clams, mussels, squid, chicken and chorizo in saffron rice and mild spices

Tenderloin Tips

Tenderloin medallions sautéed and served with artichoke hearts and mushrooms in a garlic, Rioja wine Dijon sauce

Calamari

Pan fried calamari rings served with a house blend of mild and hot peppers with a sherry cream sauce

Garlic Shrimp

Sautéed in garlic, olive oil and spices

Pollo Limon

Breast of chicken pan seared, lightly battered in lemon, sherry, chives, capers and green wine sauce

Chicken Parmesan

Cornmeal crumbed natural chicken tenders with fresh Romano tomato, topped with mahon, mozzarella and Parmesan cheese and served with angel pasta in a fresh marinara sauce

Pork Tenderloin

Chile rubbed, served with a wild currant, shiitake mushroom and port wine sauce

Dessert

Cake Presentation

Cake provided by host is presented, cut, and plated

1.50

Select three (3) desserts for your guests to choose from

8.50 – 11.

Pera Riojana

Fresh Argentinean poached pear marinated with raspberries, Rioja, merlot wine, served with a scoop of ice cream

Flan

Our original Spanish style caramel custard with a hint of Liquor 43

Tiramisu

Ladyfingers soaked in espresso with mascarpone cheese

Spanish Sorbets

From Spain, served in their natural fruit shells

Chocolate Mousse

A velvet chocolate mousse with an Oreo graham cracker crust, topped with whipped cream

Cheesecake

Fresh, light, house made cheesecake

Bread Pudding

Bread pudding served warm with a scoop of ice-cream. Chef's flavor of the day.

Bolacha Cake

Layers of wafer cookies soaked in espresso and Kahlua-buttercream frosting, topped with whipped cream and chocolate chips

Crème Brulee

Crème made with Madagascar vanilla beans served with a crisp melted sugar topping

Spain Mud Mug

Molten chocolate truffle centered caked served warm, topped with vanilla bean ice cream

Tres Leches

Spanish style sponge cake soaked in 3 different kinds of milk topped with fresh whipped cream

Beverages

Cash bar

Guests purchase their own beverages

Open Bar

Charged per beverage served. Host chooses available beverage types that guests may choose from

Wine by the bottle

Pick any bottle and quantity from our wine menu

List Price

Champagne toast	5.00
Freixnet Cordon Negro Brut	7.50
M & R Asti Spumante	7.50

Hosted Bar

Unlimited consumption of beverages. Prices are per person per hour

Standard

Soft drinks, beer, house wine and sangria

12.00

Complete

Soft drinks, beer, house wine, sangria and cocktails (no call)

17.00

Banquet terms and conditions

Amenities

- A microphone, and wireless internet are available for presentations, free of charge.
- A screen (\$25) and projector (\$100) are available to rent.
- Additional linen colors are available. Ask the event manager for colors and pricing.
Hosts are free to bring in their own decorations. Wall mounting is not permitted.
No confetti, silly string, or similar types of messy party items.
- Event setup and delivery of items to the restaurant need to be coordinated with the event manager.
- Customized menus include a title of the event, a descriptive paragraph (up to ten lines) and the available dinner courses. \$1.50 per person.
- A vegetarian option is available at request of guest.
- Additional children options are chicken fingers or Pasta (Marinara or garlic butter sauce).
- Please notify us of any known food allergies.
- Privacy Availability:
Great room: More than 60 guests: No charge. Fewer than 60: \$500, fewer than 30: \$1000
Small room: More than 35 guests: No charge. Fewer than 35: \$250

Pricing

- Due at time of booking: \$200 non-refundable deposit
- Quoted food and beverage prices do not include 8% sales tax.
- An 20% service charge is applied to bill total.
- Tax exempt clients must present documentation prior to the event.
- \$500 room fee for use of great room with fewer than 60 guests, \$1000 for fewer than 30.
- \$250 room fee for use of small room with fewer than 35 guests.
- Clients are responsible for any damages to the property, including excessive cleaning fees.

Due ONE week prior to event

- Menu choices
- Exact guest count (minimum number of dinners to be charged)
- Full payment (if by check)
- Text for custom menus

Spain is not liable for items lost or damaged during the event.

Name: _____ Position: _____

Signature: _____ Date: _____

Event Date: _____ Event Time: _____

Return a signed copy of this page to confirm your reservation.

Email: info@SpainCranston.com
Fax: 401-946-8770
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