Banquet Information

Guest capacity:

Small room (semi-private) – 50
Great room – 75
Combined second floor – 125

Room availability:

Tuesday - Thursday: After 4:30
Sunday: 1:00 – 4:30 or 5:30 - close

Events of more than 100 people may be held prior to normal business hours.

Closed: Thanksgiving, Christmas Eve, Christmas Day

Please call for availability. (401) 946-8686

Reservation is confirmed upon receipt of deposit and signed contract.

Listed prices only guaranteed for 30 days.

Menu Styles Overview

Choice

Guests are served appetizers, and a choice from one of three (3) entrees pre-selected by the host.

Family

Guests are served appetizers, and entrées on platters.

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

CHOICE MENU

Quoted prices are per person.

Appetizers

Standard	Crown
Clams Casino Stuffed Mushroom Caps Calamari Chicken Empanadillas Coconut Shrimp Colorado Flat Bread	Clams Casino Stuffed Mushroom Caps Calamari Chicken Empanadillas Coconut Shrimp Colorado Flat Bread Garlic Shrimp Shrimp Cocktail
Included	12.

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

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

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

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

Colorado Flatbread
Wood fire grilled flat bread topped with grilled sliced angus sirloin, sautéed onions and wild mushrooms topped with smoked mozzarella cheese and spinach.

Garlic Shrimp (Crown)
Sautéed in garlic, olive oil and spices

Shrimp Cocktail (Crown)
Chilled Jumbo shrimp served with a house made cocktail sauce

Children's Menu

Chicken Fingers with Fries 20.

Rigatoni
Pasta with choice of marinara, aioli or alfredo sauce 18.

Continued ...

Dinner Selections

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

Chicken Spain
Chicken tenderloins stuffed with lobster, shrimp, smoked ham, panko bread crumbs, and Castilian cheese, topped with cognac mushroom sauce. Served with mashed potatoes 54.

Chicken Acapulco
Boneless chicken breast stuffed with lobster, shrimp and provolone cheese, topped with a margarita citrus sauce served over angel hair pasta 54.

Pasta Spain
Chicken and shrimp served in a light, creamy, lemon, roasted garlic, fresh Romano tomato, white wine sauce served over a bed of linguine or rigatoni 52.

Stuff Shrimp
Three jumbo shrimp stuffed with a scallop and crabmeat stuffing, served with vegetables and rice 54.

Vegan Pasta
Combination of shiitake and portabella mushrooms, red peppers and organic baby spinach, tossed with rigatoni in a creamy garlic cashew sauce, garnished with candied walnuts 49.

Chicken Parmesan
Cornmeal crumbed chicken tenderloins with fresh Romano tomato and topped with Mahon, mozzarella and Parmesan cheese and served with angel pasta in a fresh marinara sauce 52.

Bolognese
Combination of pan seared ground veal, angus beef and pork tenderloin, carrots, onions and fresh tomato in a light sherry wine cream sauce over chef's pasta 52.

The following are served with vegetables and mashed potatoes

Fresh Fillet of Salmon
Broiled and topped with a light saffron sherry sauce 54.

Baked Stuffed Salmon
Stuffed with shrimp, sea scallops and crabmeat, topped with a lemon, sherry white wine reduction 55.

Sole Spain
Fresh fillet of sole stuffed with crabmeat, shrimp and deep-sea scallops baked in a lemon white wine sauce 56.

Chicken Limon
Lightly battered tenderloin cutlets, pan seared in lemon, sherry, chives, capers and white wine sauce 51.

Chicken Jerez
Chicken tenderloins sautéed in a sherry brandy sauce with fresh asparagus, spinach, imported Jamon Serrano, topped with smoked provolone cheese 55.

Veal Spain
Bone-in veal chop stuffed with lobster, shrimp, smoked ham, panko bread crumb and Castilian cheese, topped with a roasted mushroom Malaga wine sauce 64.

Filet Mignon
Charbroiled with Rioja red wine sauce 68.

Surf and Turf
Charbroiled filet mignon accompanied by choice of stuffed shrimp, grilled shrimp, or bacon wrapped scallops 78.

Pork Tenderloin
Chile rubbed and served with a wild currant, shiitake mushroom, port wine sauce 50.

FAMILY MENU

55. per person.

Price includes coffee / tea.

1st Course

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

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

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

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

Colorado Flatbread
Wood fire grilled flat bread topped with grilled sliced angus sirloin, sautéed onions and wild mushrooms topped with smoked mozzarella cheese and spinach.

2nd 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

Pork Tenderloin
Served with a wild currant, shiitake mushroom, and port wine sauce

Children's Menu

Chicken Fingers with Fries 20.

Rigatoni 18.
Pasta with choice of marinara, aioli or alfredo sauce

Dessert

Cake Presentation

Cake provided by host is presented, cut, and plated 3.

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

Pera Riojana 14.50
Fresh Argentinean poached pear marinated with raspberries, Rioja, merlot wine, served with a scoop of ice cream

Flan 12.50
Our original Spanish style caramel custard with a hint of Liquor 43

Tiramisu 14.50
Ladyfingers soaked in espresso with mascarpone cheese

Spanish Sorbets 14.50
From Spain, served in their natural fruit shells

Chocolate Mousse 14.50
A velvet chocolate mousse with an Oreo graham cracker crust, topped with whipped cream

Cheesecake 14.50
Fresh, light, house made cheesecake

Bread Pudding 14.50
Bread pudding served warm with a scoop of ice-cream. Chef's flavor of the day.

Bolacha Cake 14.50
Layers of wafer cookies soaked in espresso and Kahlua-buttercream frosting, topped with whipped cream and chocolate chips

Crème Brule 14.50
Crème made with Madagascar vanilla beans served with a crisp melted sugar topping

Tres Leches 14.50
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	7.50
Freixnet Cordon Negro Brut	10.
M & R Asti Spumante	10.

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.
- 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.
- Please notify us of any known food allergies.
- Privacy Availability:

Great room:	More than 60 guests:	No charge.
	Fewer than 60:	$3000 (due with deposit)
Small room:	More than 35 guests:	No charge.
	Fewer than 35:	$1000 (due with deposit)

Pricing

- Menu prices at time of event may change. Listed prices only guaranteed for 30 days.
- $200 non-refundable deposit is due at time of booking.
- Quoted food and beverage prices do not include 8% sales tax or 20% gratuity.
- Tax exempt clients must present documentation prior to the event.
- $3000 room fee for use of great room with fewer than 60 in attendance.
- $1000 room fee for use of small room with fewer than 35 in attendance.
- Clients are responsible for any damages to the property, including excessive cleaning fees.

Due ONE week prior to event

- Menu choices
- Exact guest count (last number given will be charged)
- 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
Mail: 1073 Reservoir Ave, Cranston RI 02910