



# Large Party & Private Dining at Seaglass Restaurant



BRUNCH . LUNCH . DINNER. DESSERT  
*The only thing we overlook is the ocean.*

*seaglass*

RESTAURANT • LOUNGE

# LARGE PARTY DINING AT SEAGLASS

## OUR LOCATION

Amazing panoramic views, expertly prepared cuisine, exceptional service and attention to detail in an intimate dining atmosphere on the Atlantic Ocean. Perfect for a large group gathering with family, friends or work colleagues.



## GROUP RESERVATION INFORMATION

Seaglass accommodates large group reservations for up to 30 guests. During peak volume dining hours, group reservations are limited to specific timeframes to provide optimal guest service.

Our large group coordinator can check availability for lunch or dinner reservations on the date of your choice. Large groups may be seated at tables for up to two hours.

## LARGE GROUP SPACES

## CAPACITY

## SPACE OVERVIEW

### SOUTH BEACH DINING

30 guests

Semi-private dining. Seating at multiple guest tables along south windows with ocean views.

### COASTAL LOUNGE

24 guests

Semi-private dining. Seating at high top tables only in groups of 6.

### SEASIDE DINING ROOM

14 guests

Exclusive private dining space. Seating for 14 guests is at one large elegant banquet table. Small fee.

### SEASIDE OUTDOOR DECK

20 guests

Included in Seaside Room rental (seasonal). Seating is limited to 20 guests.

## MENUS:

Large party reservations choose from a limited blend of Seaglass menu favorites. Brunch, lunch and dinner menus are available, as well as stationary displays, starter and dessert selections. Menus are designed to please the palate of every type of diner. Our chef also accommodates diners with allergies, including gluten-free, vegetarian or vegan dining preferences.

## YOUR LARGE GROUP DINING EXPERIENCE INCLUDES:

- Complimentary guest parking
- Expert large group dining coordinator to assist with menu planning
- Dedicated professional service staff



# LARGE PARTY DINING AT SEAGLASS



## FEES AND MINIMUMS

- **Deposit Required** For 15 or more diners, a non-refundable credit card deposit of \$250 is required to reserve space.
- **Food Minimum** For 15 or more diners, there is \$500 minimum spend.
- **Private Room Site Fee** A \$150 site fee is charged for private use of the Seaside Room and Deck. Semi-private restaurant spaces do not require a site fee.
- **Cake Cutting Fee** Seaglass will cut and serve your special occasion cake from a licensed bakery for a fee of \$1.50 per person. *SPECIAL OCCASION CAKES MAY ALSO BE PRE-ORDERED FROM SEAGLASS. SERVE UP TO 12 GUESTS. ASK FOR MORE INFO!*

## PRE-ORDERS

- Table appetizers/stationary displays must be ordered at least one week in advance.
- First course and dinner pre-orders are required for reservations with 15 or more guests and must be received one week in advance.

## WHAT'S ALLOWED, WHAT'S NOT

Large party reservations take place during regular dining hours. Certain items are not permitted so as not to impact other guests' dining experiences.

### ALLOWED

- Floral arrangements
- Special Occasion Cake (individual dessert items are not permitted)
- Gifts (gift tables cannot be provided)

*All items must be removed at the conclusion of your reservation*

### NOT ALLOWED:

- Balloons or balloon trees
- Decorations
- Cake tables
- Outside food or beverage items (except for a special occasion cake)
- Performers/performances by outside contractors
- Standing and congregating in groups near other guest tables





# Plated Brunch Selections

*Served on Sundays only from 10AM-2PM  
Includes artisan breads & butter*

## FIRST COURSE

Garden Salad 9

*Melange of Seasonal Vegetables + Mixed Baby Lettuces + Red Wine Vinaigrette GF V*

Classic Caesar 12

*Hearts of Romaine + Italian Herb Baked Croutons + Creamy Caesar Dressing GF*

New England Clam Chowder 7

*Sea Clams + Hickory Bacon + Baby Red Potatoes + Sweet Cream*

## BRUNCH ENTRÉES

*Breakfast Potatoes + Fruit*

Crab Cake Benedict 24

*Poached Eggs + Maryland Jumbo Lump Crab Cakes*

*Thick Cut English Muffin + Hollandaise Sauce*

New England Omelet 18

*Applewood Smoked Bacon + Plum Tomatoes + Baby Spinach Vermont Cheddar GF*

Bravocado 18

*Poached Eggs + Creamy Avocado Spread + Oven Roasted Tomatoes*

*Artichokes + Rustic Sourdough Toast + Red Onion + Honey Jam V*

## LUNCH ENTRÉES

*Served with Crispy Fries + Dill Pickle Spear*

Fresh North Atlantic Haddock Sandwich 21

*Haddock Filet served Blackened, Fried or Broiled + New England Style Tartar Sauce*

*Green Leaf Lettuce + Vine Ripe Tomato + Toasted Brioche*

Shorebird 17

*Crispy Cajun Chicken Breast + Vermont Cheddar + Hickory Smoked Bacon*

*Green Leaf Lettuce + Vine Ripe Tomato + Toasted Brioche*

New England Style Lobster Roll 28

*Classic 4 oz Maine Lobster + Touch of Mayo + Celery + Green Leaf Lettuce + Toasted Brioche*

Crispy Fish Tacos 21

*Tempura Fried Haddock + Shredded + Iceberg & Cabbage + Pico de Gallo + Chipotle Aioli + Flour Tortillas*

Prime 8 oz Black Angus Burger 20

*Choice of Swiss, American or Cheddar + Green Leaf Lettuce*

*Vine Ripe Tomato + Toasted Brioche Roll*

*Add avocado or hickory smoked bacon 2 ea*

New England Baked Haddock

*Old Bay Spiced Ritz + Roasted Seasonal Vegetable Mélange + Mashed Potatoes + Lemon 28*

## MIMOSAS FOR THE TABLE

*Select a bottle of champagne and mimosas will be served family style.*

*Served with Orange Juice. Each bottle serves 7-10 glasses.*

Mionette Prosecco Brut, Italy 36 per bottle + 3 pp

Segura Vidas Brut Reserva Cava, Spain 36 per bottle + 3 pp

Veuve Clicquot Brut Champagne, France 88 per bottle + 3 pp

2nd Juice Selection: Pomegranate or Blood Orange + 1 pp





# Plated Lunch Selections



Served from 11:30AM-3:30PM Monday through Saturday  
Includes artisan breads & butter

## FIRST COURSE

- Garden Salad 9  
Melange of Seasonal Vegetables + Mixed Baby Lettuces + Red Wine Vinaigrette GF V
- Classic Caesar 9  
Hearts of Romaine + Italian Herb Baked Croutons + Creamy Caesar Dressing GF
- New England Clam Chowder 7  
Sea Clams + Hickory Bacon + Baby Red Potatoes + Sweet Cream

## HANDHELDS

Served with Crispy Fries + Dill Pickle Spear

- Fresh North Atlantic Haddock Sandwich 21  
Haddock Filet served Blackened, Fried or Broiled + New England Style Tartar Sauce  
Green Leaf Lettuce + Vine Ripe Tomato + Toasted Brioche
- Shorebird 17  
Crispy Cajun Chicken Breast + Vermont Cheddar + Hickory Smoked Bacon  
Green Leaf Lettuce + Vine Ripe Tomato + Toasted Brioche
- New England Style Lobster Roll 28  
Classic 5 oz Maine Lobster + Touch of Mayo + Celery + Green Leaf Lettuce + Toasted Brioche
- Crispy Fish Tacos 21  
Tempura Fried Haddock + Shredded + Iceberg & Cabbage + Pico de Gallo + Chipotle Aioli + Flour Tortillas
- Prime 8 oz Black Angus Burger 16  
Choice of Swiss, American or Cheddar + Green Leaf Lettuce  
Vine Ripe Tomato + Toasted Brioche Roll  
Add avocado or hickory smoked bacon 2 eo

## LUNCH ENTRÉES

- Haddock Florentine 30  
Pan Seared Haddock + Spinach & Artichoke Ravioli + Roasted Bell Peppers  
San Marzano Tomatoes + Lemon & Herb Butter Sauce + Parmesan
- Scampi  
Grape Tomatoes + Garlic + Shallots + White Wine + Vermont Butter  
Parmesan + Parsley + Linguine SHRIMP 32 CHICKEN 28
- Pan Roasted Georgia Banks Scallops 38  
Lobster & Butternut Risotto + Citrus Beurre Blanc GF
- New England Baked Haddock 30  
Old Bay Spiced Ritz + Roasted Seasonal Vegetable Mélange + Mashed Potatoes + Lemon
- Pan Seared Chicken & Butternut Ravioli 28  
Seasonal Root Vegetables + Sage and Truffle Cream
- Seaglass Signature Baked Mac N Cheese 24  
Smoky Bacon + Scallions + Five Cheese Mornay + Cavatappi Pasta  
Old Bay Spiced Bread Crumbs





*Served 3:30PM-9:00PM daily  
Includes artisan breads & butter*

# Plated Dinner Selections

## FIRST COURSE

### Garden Salad 9

*Melange of Seasonal Vegetables + Mixed Baby Lettuces + Red Wine Vinaigrette GF V*

### Classic Caesar 9

*Hearts of Romaine + Italian Herb Baked Croutons + Creamy Caesar Dressing GF*

### New England Clam Chowder 7

*Sea Clams + Hickory Bacon + Baby Red Potatoes + Sweet Cream*

### Classic Shrimp Cocktail 18

*U13-15 Black Tiger Shrimp (6 per order) + Horseradish + Lemon + Cocktail Sauce GF*

## DINNER ENTRÉES

### Haddock Florentine 30

*Pan Seared Haddock + Spinach & Artichoke Ravioli + Roasted Bell Peppers  
San Marzano Tomatoes + Lemon & Herb Butter Sauce + Parmesan*

### Scampi

*Grape Tomatoes + Garlic + Shallots + White Wine + Vermont Butter  
Parmesan + Parsley + Linguine SHRIMP 32 CHICKEN 28*

### Pan Roasted Georgia Banks Scallops 38

*Lobster & Butternut Risotto + Citrus Beurre Blanc GF*

### New England Baked Haddock 30

*Old Bay Spiced Ritz + Roasted Seasonal Vegetable Mélange + Mashed Potatoes + Lemon*

### \*8 oz Filet Mignon 42

*Mashed Potatoes + Roasted Root Vegetables + Sauce Bordelaise GF*

### Pan Seared Chicken & Butternut Ravioli 28

*Seasonal Root Vegetables + Sage and Truffle Cream*

### Seaglass Signature Baked Mac N Cheese 24

*Smoky Bacon + Scallions + Five Cheese Mornay + Cavatappi Pasta  
Old Bay Spiced Bread Crumbs*



# Appetizers & Desserts



## APPETIZERS FOR THE TABLE

*Pre-order appetizers one week prior to reservation date*

### MINIMUM ORDER — 12 GUESTS

Chef's Seasonal Cheese Display 8PP  
Chef's Selection of Local Seasonal Cheeses +  
Fresh Red Grapes & Crisp Cracker Assortment

### SHAREABLE PORTIONS—EACH SERVES 2-4 GUESTS

Classic Shrimp Cocktail 18  
U13-15 Black Tiger Shrimp (6 per order) + Horseradish + Lemon + Cocktail Sauce GF

Bang Bang Cauliflower 14  
Sweet & Spicy Roasted Cauliflower + Chili Glaze + Scallions  
Creamy Ranch Drizzle + Toasted Coconut + Bleu Cheese Crumbles GF V

Warm Spinach & Artichoke Dip 18  
Four Cheese Blend with Artichoke Hearts + Spinach  
Roasted Pimento + Vegetable Batonettes + Pita Chips GF

Pork & Ginger Pot Stickers 13  
Pan Fried Dumplings + Sweet Ginger Soy Glaze + Green Onions

Mediterranean Platter 24  
Hummus + Eggplant Tapenade + Country Olive Mix + Marinated Pepper Salad  
Local Goat Cheese Fritter + Olive Crostini + EVOO & Balsamic

## DESSERTS

Seaglass Signature Warm Medium Rare Chocolate Cake 9PP  
Oreo Encrusted Ice Cream + Raspberry Coulis + Chantilly Cream

Sweet Potato Pecan Pie 10PP  
Maple Bourbon Sauce + Sweet Cream

Apple Crumb Cheesecake 10PP  
Caramel Sauce + Whipped Cream

House Made Crème Brûlée 8PP  
Classic French Custard + Caramelized Sugar Topping

## CHILDREN'S FARE

*Includes scoop of vanilla ice cream*

Chicken Fingers 9 pp  
Crispy Fries

Mac N Cheese 9 pp  
Cavatappi + Velvety Cheese Sauce





# BEVERAGE SERVICE



## SIGNATURE DRINK

Treat your guests to a themed signature cocktail at their seat. Our Cocktail Menu features elixirs to match your gathering style. From tropical sensations to mixologist-crafted libations, Signature Cocktails are a fun way to set the tone for your get together upon guest arrival.

**Welcome Size Sampler \$4-7 PP**

**Full Size \$8-12 PP**



## BOTTLE OF RED, BOTTLE OF WHITE

Complement dinner service with a bottle of red and bottle of white placed on each guest table of six. Selections are available from our extensive Seaglass Restaurant wine list. Ask your Large Group Coordinator for suggestions and current availability. Service is priced by the bottle.

**Bottles start at \$32.**



## HOSTED BEVERAGE SERVICE

Organizers can choose to host beverage service for guests inclusive of mixed alcoholic drinks, beer, wine, and non-alcoholic beverages. For planning purposes, we recommend basing consumption upon a \$9 per person per hour average.

