





THE EVENT FACTORY
KITCHEN & STAGE

PRIVATE EVENT MENUS & INFORMATION

144 Metro Center Blvd. Warwick, RI 02886 info@theeventfactoryri.com 401-384-7921 www.TheEventFactoryRI.com

HORS D'OEUVRES

Basic Stationary

Cheese & Cracker Board — $12/person
Variety of cheeses, fruits, cheese spread, fig jam & assorted crackers

Fruit & Vegetable Crudités — $10/person
Fresh, seasonal fruits & vegetables, pickled vegetables
House peppercorn & parmesan ranch dressing
Honey-lime yogurt sauce

Charcuterie — $15/person
Variety of Italian cured meats & artisanal cheeses
Bacon-onion jam, house pickled vegetables, crostinis

Stationary & Passed Apps

(Prices and food quantities are based on 90 minutes of service and number of guests)

Appetizer Options

GROUP A
Pigs in a blanket w/ honey mustard and chipotle aioli
Meatball skewers w/ Asian BBQ
Sesame beet salad in filo cups
Ground beef taquitos
Spanakopita
Caprese skewers
Chicken skewers
Chicken satay w/ peanut sauce
Lemon chicken w/ peppadew & lemongrass relish

GROUP B
Stuffed mushrooms (spinach & cheese)
Scallops & bacon
Short rib taquitos
Prosciutto wrapped in melon
Mixed vegetable filo calzones
Sweet & sour pork in filo cups
Grilled flatbread pizza
Margarita
BBQ chicken
Fig & prosciutto
Broccolini & sausage

Premium Stationary

Raw Bar (Includes lemon wedges, cocktail sauce, horseradish, tepache-mignonette)
Little Necks ($3ea.)
Oysters ($3.50ea.)
Crab Shooters ($4ea.)
Shrimp Cocktail ($4ea.)

Carving Station (Market Price)
Roast Sirloin w/ au jus, horseradish cream sauce, finishing salt, buns
Al Pastor w/ grilled pineapple, honey guajillo sauce, pickled red onion, tortillas
Lamb w/ tzatziki, za'atar seasoning, pickled red onion, pita

Empanadas (Choose 1 — $15/person)
(Choose 3 — $18/person, served w/ variety of house sauces)
Beef *bulgogi & gouda*
Spicy duck w/ mango & manchego
Sesame shiitake mushroom & swiss chard
Crab rangoon
Ground beef & olive

Mashed Potato Bar ($18/person)
Includes butter, sour cream, cheddar, scallions, chives, corn, bacon, gravy & popcorn chicken

Slider Bar
Portobello & balsamic ($15/person)
Chicken parmesan ($20/person)
Cheeseburger ($20/person)

Pricing

Stationary Hors D'oeuvres (Select from our **Appetizer Options**)
Select 3 from GROUP A & 1 from GROUP B — $20/person
Select 2 from GROUP A & 2 from GROUP B — $25/person
Select 1 from GROUP A & 3 from GROUP B — $30/person
Select 4 from GROUP B — $33/person

Passed Hors D'oeuvres (Select from our **Appetizer Options**)
Select 3 from GROUP A & 1 from GROUP B — $22/person
Select 2 from GROUP A & 2 from GROUP B — $27/person
Select 1 from GROUP A & 3 from GROUP B — $32/person
Select 4 from GROUP B — $35/person



PLEASE MAKE US AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS.
**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.*



ENTREES

Three Choice Table Service

(Entrees come w/ bread service, choice of soup or salad & dessert)

FIRST COURSE

House Garden Salad or Caesar Salad (Select 1 to offer your guests)
Red Miso & Wild Mushroom Soup
New England Clam Chowder

SECOND COURSE (Select 3 to offer your guests)

Served with choice of jasmine rice, roasted fingerling potatoes or mashed potatoes & mixed roasted vegetables, green bean almandine or asparagus.

Vegetarian Choices

Stuffed South West Portobello Mushroom Steak
Vegetarian Stuffed Eggplant
Vegetarian Lasagna *served with mixed vegetables only* (4 orders minimum $42/person)

Sea Choices

Garlic Shrimp ($42/person)
Red Miso Cod ($45/person)
Panko Crusted Cod ($45/person)

Land Choices

Herb Marinated Chicken ($45/person)
Chicken Parmigiana ($45/person)
Pork Tenderloin w/ spring onion beurre blanc ($45/person
Roasted Sirloin ($52/person)
Filet Mignon ($60/person)

THIRD COURSE (Select 2 to offer your guests)

Key-Lime Pie
Tres Leches
Italian Lemon Cake
Triple Layer Chocolate Cake
Bread Pudding w/ creme anglaise & caramel

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ENTREES CONTINUED

(Entrees come w/ bread service, choice of soup or salad & dessert)

Gluten-Free Entrees

Grilled Lemon Herb Chicken ($42/person)

Marinated in a blend of lemon, garlic, and fresh herbs, served with a side of roasted vegetables and white rice.

Baked Salmon with Avocado Salsa ($42/person)

Fresh salmon filet baked to perfection, topped with a zesty avocado salsa, served with steamed asparagus and a side of white rice.

Stuffed Bell Peppers ($34/person)

Bell peppers filled with a savory mixture of ground turkey, black beans, corn, and cheese, served with a side of cilantro-lime rice.

Garlic Butter Shrimp ($41/person)

Sautéed shrimp in a rich garlic butter sauce, served over gluten-free pasta with a side of sautéed spinach.

Vegan Entrees

Quinoa and Black Bean Stuffed Sweet Potatoes ($36/person)

Baked sweet potatoes stuffed with a flavorful mix of quinoa, black beans, corn, and topped with avocado crema.

Vegan Thai Red Curry ($36/person)

A hearty curry made with coconut milk and an assortment of vegetables, served with jasmine rice.

Chickpea and Spinach Stew ($36/person)

A rich and hearty stew made with chickpeas, tomatoes, spinach, and a blend of spices, served with gluten-free bread.

Grilled Portobello Mushroom Steaks ($36/person)

Marinated portobello mushrooms grilled to perfection, served with mashed cauliflower and a side of steamed broccoli.

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BUFFET OPTIONS

Taco Bar Buffet ($36/person)
Comes with:
Soft & hard shells, sour cream, cheese, lime wedges, ground beef, chips & salsa, chopped cilantro/lettuce/onion/olive/jalapeño

Additional Choice of Proteins:
Chicken (+$6/person)
Shrimp (+$6/person)
Steak (+$8/person)

Premium Side Add-Ons:
Salsa verde (+$3/person)
Pico de gallo (+$3/person)
Corn & bean salsa (+$3/person)
Guacamole (+$4/person)

House Smoked BBQ Buffet ($42/person)
Comes with:
Cornbread, coleslaw, baked beans, and watermelon

Choice of protein: (Choose 2)
Pulled Pork / Brisket / Ribs / Fried Chicken Thighs
*(additional selections +$5/person)

Premium Sides:
(Additional sides +$5/person)
Pasta salad
Potato salad
Collard greens
Candied carrots

Italian Buffet ($36/person)
Comes with:
Choice of House Garden Salad or Caesar Salad
Dinner rolls, pasta
Choice of pasta (Choose 1)
Penne / Linguini / Bowtie
*(additional pastas +$5/person)

Choice of sauce (Choose 1)
House Red Sauce / Fra Diavlo / Alfredo / Alla Vodka / Aglio e Olio
*(additional sauces +$5/person)

Vegetable Add Ons:
Kalamata olives (+$2/person)
Roasted garlic (+$2/person)
Artichokes (+$3/person)
Roasted red peppers (+$3/person)
Roasted mixed vegetables (+$3/person)
Mashed potato & gravy (+$4/person)
Fingerling roasted potato (+$4/person)

Premium Sides:
Sausage & Peppers in Sauce (+$4/person)
Eggplant Parmesan (+$5/person)
Cold Tortellini Salad (+$5/person)
Meatbals (+$6/person)
Shrimp (+$6/person)
Herb-Marinated Boneless Chicken Breast (+$6/person)
Chicken Parmesan (+$6/person)
Cod with Panko-Butter Crumb Topping (+$8/person)
Roasted Sirloin (+$10/person)

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DESSERT

Bring Your Own Dessert (Cutting fee includes display table, plates, silverware & napkins $3/person)

Clients wishing to bring in bakery items, such as cakes, cupcakes, or other baked goods, must provide a copy of a valid state-issued food establishment license from the bakery supplying the items. The license must comply with all local and state health department regulations and be submitted to The Event Factory prior to the event. Additionally (The Event Factory, 144 Metro Center Blvd, Warwick, RI 02886) will need to be named as additional insured on an insurance certificate provided by any outside bakery.

Dessert Service (Choose 2 desserts to be served at the table, $12/person)

- *Tress Leches*
- *Key-Lime Pie*
- *Italian Lemon Cake*
- *Triple Layer Chocolate Cake*
- *Bread Pudding w/ creme anglais & caramel*
- *Brownie Sundae w/ ice cream, chocolate sauce, caramel, whipped cream, nuts, cherries*

Coffee Station ($6/person)

- *Freshly brewed regular coffee, decaffeinated coffee*
- *Assorted herbal teas (+$1/person)*
- *Hot Cocoa with marshmallows (+$1/person)*







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BRUNCH

Continental Brunch Buffet $20/person

Assorted Muffins, Mini Bagels & Fresh Fruit
Served w/ butter, cream cheese, honey & house-made jam

Premium Brunch Buffet $32/person

Includes:

- Pancakes w/ Maple Syrup
- Soft Scrambled Eggs
- Homefries
- Sausage
- Bacon
- Fruit Salad
- Yogurt w/ Honey & Granola

A la Carte / Add Ons Individually Priced

- House Salad +$7/person
  - *Mixed greens, bell peppers, cucumbers, red onions, carrots, cherry tomatoes, green goddess dressing*
- Caesar Salad +$9/person
  - *Crisp Romaine, house croutons, shaved parmesan, cracked black pepper, creamy caesar made from scratch*
- Muffin Bar +$4/person
  - *Assortment of muffins w/ butter & honey*
- Mini Bagel Bar +$6/person -or- w/ enhancements +$10/person
  - *Assortment of mini bagels served w/ butter, cream cheese,* house-made jam & honey
  - *Enhancements include smoked salmon, herbed cream cheese,* chives, pickled red onions & capers
- Yogurt Bar +$8/person
  - *Includes fresh berries, granola, & honey*
- Waffles +$8/person
  - *Served w/ powdered sugar, maple syrup, whipped cream & fresh berries*
- French Toast +$10/person
  - *Served w/ powdered sugar, maple syrup, whipped cream & fresh berries*
- Omelet Bar $23/person
  - *Cheddar, pepper jack, bacon, sausage, ham, onion, peppers, spinach,* mushrooms, tomatoes, scallions
- Empanadas (Choose 1 — $11/person or Choose 3 — $14/person, served w/ variety of house sauces)
  - *Scrambled egg, bacon & pepper jack cheese*
  - *Spanish ground beef & olive*
  - *Short rib & gouda*

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REFRESHMENTS

SOFT DRINKS & COCKTAILS

REFRESHMENTS

Option 1: Basic Refreshments $7 per person

Sodas: Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale
Water: Still Water
Juice: Orange Juice

Option 2: Juice Variety $9 per person

Sodas: Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale
Water: Still Water, Sparkling Water
Juices: Orange Juice, Apple Juice

Option 3: Extensive Juice Selection $11 per person

Sodas: Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale
Water: Still Water, Infused Still Water, Sparkling Water
Juices: Orange Juice, Apple Juice, Cranberry Juice

Option 4: Mocktails Delight $14 per person

Sodas: Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale
Water: Still Water, Infused Still Water & Sparkling Water
Juices: Orange Juice, Apple Juice, Cranberry Juice, Pineapple Juice

Mocktails:

Strawberry Summer Slide (House made lemonade, strawberry purée)
Shirley Temple (Ginger Ale or Sprite, Grenadine)
Mojito (Mint, Lime, Simple Syrup, Club Soda)
Sunrise (Orange Juice, Grenadine)

All hosted, cash and package bars require one bartender per 75 people at $100 per bartender. All package bars include liquor, domestic, imported/craft beers, house wines, juices and soft drinks. Martinis are not included in this package.

Parties quoted under $14,000 are subject to a 20% service staff charge, and a 7% state sales tax, 1% local tax and a 3% Administrative fee.

Parties quoted $14,000 or more are subject to an 18% service staff charge, and a 7% state sales tax, 1% local tax and a 3% Administrative fee.

All menus and prices are subject to change.





BAR PACKAGES

CRAFT

First hour | *29 per person*
Each additional hour | *14 per person*

SELECT

First hour | *25 per person*
Each additional hour | *12 per person*

BRANDS

CRAFT
Vodka | Titos
Gin | Aviation
Rum | Bacardi
Bourbon | Elijah Craig
Scotch | Johnny Walker Black Label
Tequila | Casamigos
Cognac | Hennessy VS

SELECT
Vodka | Grangers
Gin | Gin Lane
Rum | Captain Morgan
Bourbon | Evan Williams
Scotch | Dewars
Tequila | Luna Azul
Cognac | Courvoisier

BEERS

DOMESTIC/DRAFT
Michelob Ultra, Samuel Adams Seasonal, Bud Light and Miller Lite, Whalers RISE

IMPORT/CRAFT/DRAFT
Corona Extra, Modelo, High Noon Vodka & Tequila

HOST BAR

Craft brands | *13 per drink*
Premium brands | *12 per drink*
Call brands | 11 *per drink*
Domestic beer | *6 per drink*
Imported beer | 6 *per drink*
House wine | 9 *per drink*
Premium wine | *10 per drink* Super
Super premium wine | *12 per drink*
Soft drinks | 3 *per drink*
Cordials | 12 per drink

CASH BAR

Craft brands | 14 per drink
Premium brands | 13 per drink
Call brands | 12 per drink
Domestic beer | 7 per drink
Imported beer | 7 per drink
House wine | 9 per drink
Premium wine | 11 per drink
Super premium wine | 13 per drink
Soft drinks | 4 per drink
Cordials | 13 per drink

EVENT DETAILS

Important information. Please read carefully.

Applicable Charges & Payment Processes

A 3% ‘Administrative Fee’ will be added to all events, before tax
Once a food menu is finalized, a 15% deposit is required to secure the date

All payments are due two weeks prior to the event

Checks must be made out to ‘The Event Factory’
All card payments will incur a 4% processing fee
If the event is not paid the day of, a 5% fee will be charged for every day unpaid

Menu Standards (Monday - Thursday)

Food prices and selections are based off of a 50 person/$36 per person minimum
For parties of 40-49 people there is a $40/person minimum
For parties of 30-39 people there is a $45/person minimum
For parties of 25-29 people there is a $50/person minimum

Menu Standards (Friday - Sunday)

Food and beverage prices and selections are based off of a 50 person/$42 per person minimum
For parties of 40-49 people there is a $50/person minimum
For parties of 30-39 people there is a $60/person minimum
For parties of 25-29 people there is a $65/person minimum

“3 Choice Table Service” a form of entrée identification is required at the guest tables, i.e. marked place card, colored ticket or coded name tag — to be provided by the host

All buffets and passed apps are designed for 1.5 hours of service.
Additional fees will apply for any requests that exceed these standards.

Outside Food & Beverage Policy

Outside food and beverages are not permitted on the premises. However, guests are welcome to bring a celebration cake or dessert from a licensed and insured business.
Please note that a dessert service fee will be applied. We appreciate your understanding and cooperation in helping us maintain a safe and enjoyable environment for everyone.

Finalizations

All food menu details must be confirmed 14 days before the event.
A final head count must be confirmed 14 days before the event and is not subject to reduction and an increase to the final head count cannot be guaranteed.













FACILITY RATES

(Additional food and beverage minimums apply)

	Ballroom 60-150 guests	Dining Room up to 60 guests	Lounge up to 40 guests
Monday - Thursday	$300	$200	$200
Friday, Saturday (before 4pm)	$600	$300	$250
Friday, Saturday (after 4pm)	$750	$500	$250
Sunday (before 4pm)	$600	$300	$250
Sunday (after 4pm)	$600	$300	$250

***Full venue rental rates are determined by amount of guests, food and beverage cost.**
If minimums are not met, rental rates are subject to change.

Production & Equipment Service

Basic Package: $500
Includes 1 lighting look, 1 wireless mic and access to audio

Select Package: $1000
Includes 2 lighting looks, 2 wireless mics, access to audio and 1 projector

Corporate Package : $1500
Includes lighting cue, 2 hand held wireless mics, 4 wireless head set mics, access to audio with audio tech, access to 5 projectors and teleprompter.

Additional services & rentals
Photo booth $125, marque number $125 each, thrown chair $125, popcorn machine (includes attendant) $225

Included in your rental is: Event coordinator, space, napkins (basic grey w/white stripe clothe and/or paper napkins), tables, seating, plates, silverware, cups, servers

Specialty tables clothes and napkins are available on requests. Cost varies based on selection.

All room rates and tech packages are subject to change. Additional fees may apply for additional event needs. The Event Factory has its own in-house production company. Our goal is to take your vision and turn it into reality. Always give us as much information as possible when booking an event so we can make sure you have everything you hoped for.

We look forward to working with you!

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