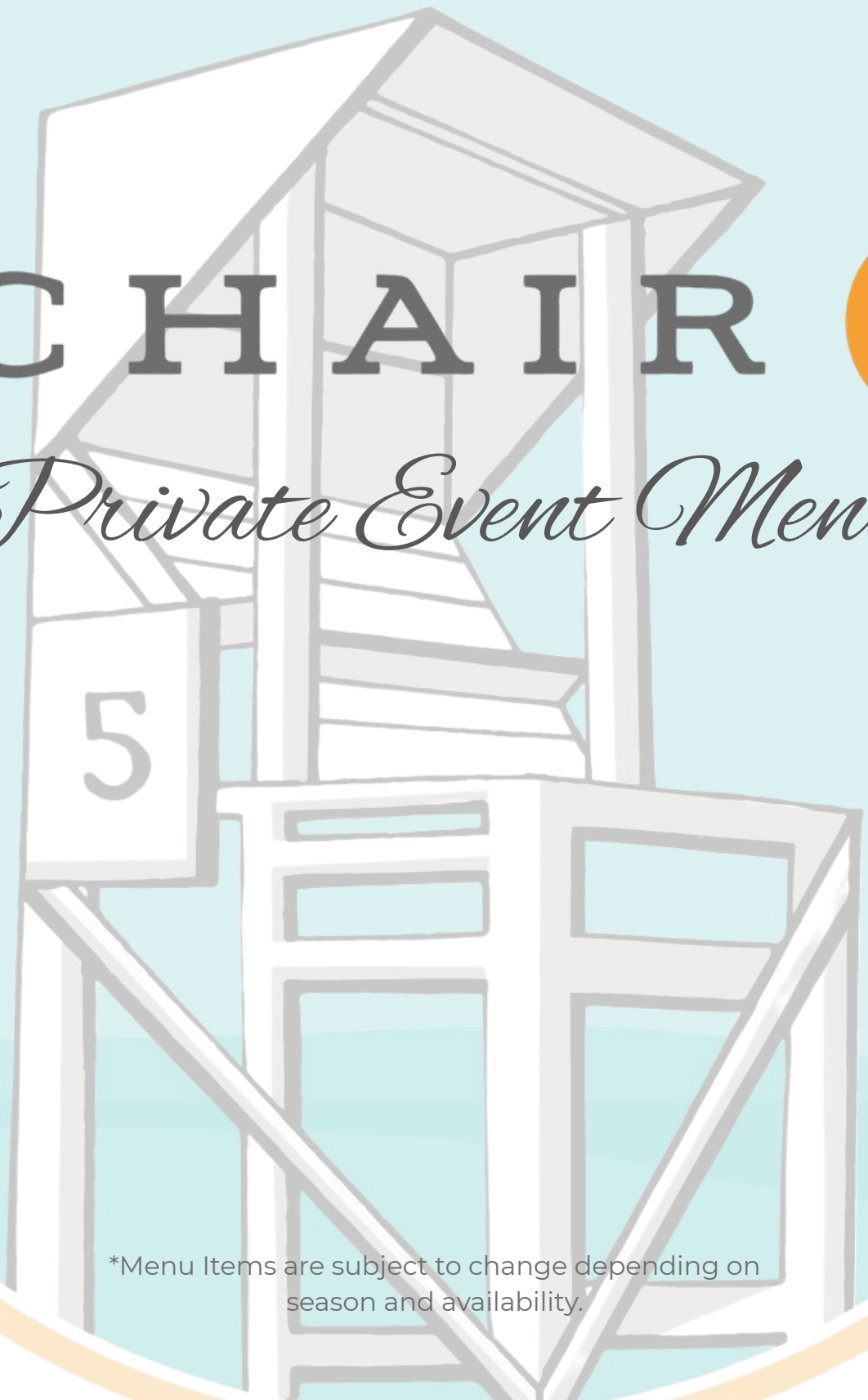




CHAIR

5

Private Event Menu

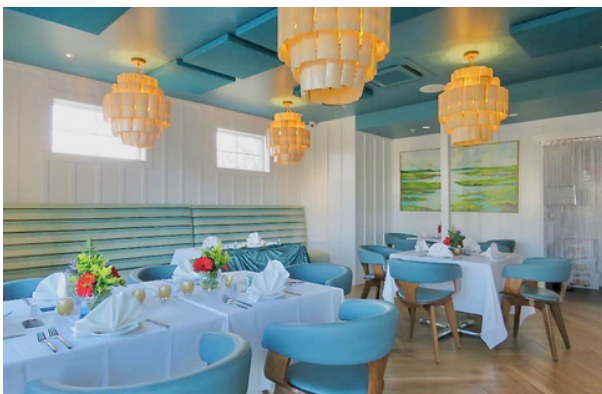
*Menu Items are subject to change depending on season and availability.

HOLD YOUR FUNCTION IN ONE OF OUR BEAUTIFUL EVENT SPACES.

Our Rooftop Deck has beautiful ocean views, indoor and outdoor seating along with an additional more intimate sunset deck.



Our Bistro on the first floor of the hotel gives off a high class surfer chic vibe complete with poolside views and a private dining room.



PRIVATE EVENTS

Peak Season: May 15 through September 16; Off Season: September 17 through May 14.

F&B	ROOFTOP	ROOFTOP	BISTRO	BISTRO
MINIMUMS	DAY EVENT 10AM-3PM	NIGHT EVENT 3PM- 10PM	DAY EVENT 12PM - 4PM	NIGHT EVENT 4PM- 10PM
NOV 1 - MAR 31	1200	1600	1400	1800
APR 01 - MAY 15	1800	2000	1800	2000
MAY 16 - SEPT 16	2500	2700	2500	2900
SEPT 17- OCT 31	1800	2000	1800	2000

1. Food & Beverage:

All food & beverages must be supplied, prepared, and served by Chair 5 Restaurant. Clients may bring in professionally prepared cakes or desserts for a \$1 plate charge per guest. Any other outside food or catering must be discussed and approved in advance. Guests must be 21 years of age to purchase and consume alcoholic beverages. Proper ID is required. Chair 5 reserves the right to refuse alcohol service to any person who appears intoxicated. Due to Rhode Island Health Department regulations, food served on stations or buffets may not be taken to-go. Guests may not supply their own liquor or alcoholic beverages. We will gladly special order beverages upon request.

2. Pricing & Fees:

Each event requires a 25% deposit at the time of booking which goes towards the final bill.

Deposits act as a security and are non-refundable in the event of a cancellation. Deposits are applied to your final bill the day of the event. No dining incentives, promotions, or discounts are applicable to private event dining. **No dates will be reserved until the contract is signed and the deposit is received.** All pricing details will be outlined in your event contract. Event spaces have specific Food and Beverage Minimums that are required to be met. The Food and Beverage Minimum do not include gratuity, taxes, and any additional charges that may apply. Menu selections must be confirmed no later than fourteen (14) days prior to your event date. Final guest counts are due seven (7) days prior to the event date. This confirmed guest count will establish the minimum number of guests for which you will be charged, regardless of any subsequent decrease in attendance. Should the number of guests increase after the final guest count has been confirmed, all additional guests will be added to the final invoice and charged accordingly.

3. Form of Payment:

Chair 5 accepts personal or certified checks and credit cards as forms of payment. Personal checks are accepted for the initial deposit only and will not be accepted as a form of payment on the day of the event. A valid credit card must be provided when booking and will remain on file for final payment. Chair 5 reserves the right to post charges to this credit card under the following circumstances: an unforeseen balance following the conclusion of the event, applicable cancellation penalties, damages to the restaurant or its property, or any payments or deposits that are not received in accordance with the terms outlined in the event contract. The final invoice will be emailed within 48hrs of the event conclusion.

4. Cancellations:

All deposits are non-refundable in the event of cancellation. If an event is cancelled within 48 hours of the scheduled event date the full contracted amount will be due. (except in the case of Force Majeure) Any cancellation charges will be charged to the credit card on file, initial deposit is non-refundable.

5. Service Charge/Tax:

A 5% administrative fee will be applied to the total food and beverage charges for your event. All food, beverage, and services rendered by our staff are subject to a 20% service charge paid out directly to and only to the service staff. An 8% RI State Tax and Food and Beverage Tax will also be charged.

6. Meeting & Function Arrangements:

All private dining functions are contracted for a specific start and end time, as confirmed by the Events Coordinator based on availability. **Event spaces are contracted for a maximum of three (3) hours. Events that extend beyond the contracted time may be subject to additional fees.** Chair 5 Management reserves the right to adjust the timing of food service as needed to accommodate the overall event schedule. If an event extends beyond its contracted end time, our staff may begin breaking down the event while guests are still present in order to prepare the space for the next scheduled event. The client is responsible for any damage to the restaurant, its property, furnishings, or equipment that occurs during the event. Any damage or excessive cleaning required as a result of the event may result in additional charges based on the services required. Chair 5 reserves the right to inspect, manage, and, when necessary, terminate any private function. Chair 5 is not responsible for the loss, theft, or damage of personal belongings brought into the restaurant before, during, or after the event.

7. Event Set-Up:

Clients have access to the event space up to forty-five (45) minutes prior to the start time of the event. Microphone use is only permitted with approval of event coordinator. Audio/visual equipment, including a projector and screen, may be arranged through the Events Coordinator for an additional fee. The client is responsible for all connections for their media source (i.e. laptop) as well setting up the equipment prior to the event. Decorations are limited to flowers, balloons, photographs, and tabletop/easel displays. Nothing may be affixed to the walls, floors, or ceilings. Candles and open flames are NOT permitted. Confetti and sparklers are also NOT permitted. The use of confetti or sparklers will result in a \$250 cleaning fee, which will be added to the final bill.

Chair 5 is a NON-SMOKING FACILITY.

8. Valet Service:

Due to the nature of our limited parking we require every private event over 40 guests to have valet service for their guests at the cost of \$20 per hour. Our valet service is insured and handles all damages that may occur through their insurance. The Break Hotel and Chair 5 are not under any circumstances liable for any damage through the service of the valet.

9. Linens:

Special colored linens and napkins are available in various colors for an additional cost upon request.

COCKTAIL PARTY

The Break Package (kindly choose 4) – \$48 per person

The Seaside Cottage Package (kindly choose 5) – \$55 per person

The Shore Package (kindly choose 6) – \$60 per person

Stationed apps are charged per person. The option to have appetizers passed on platters is available for an extra fee dependent on staffing needs. All passed appetizers are priced by the piece. Price includes house non-alcoholic fountain beverages for guests, coffee, tea, and water stations.

Cheeseburger Sliders, Burger Sauce

Oysters Rockefeller

Prosciutto, Goat Cheese and Arugula Bites

Meatball Sliders, Marinara, Mozzarella

Crispy Arancini, Garlic Aioli

Tuna Tartare, Wonton

Bacon Wrapped Dates, Marcona Almond

Tempura Shrimp, Sweet Chili Sauce

Figs with Prosciutto and Basil Skewers **GF**

Grilled Haloumi Cheese, Honey Herb Glaze

Butternut Squash Soup Shooter w/ Grilled Brie Bite **V**

Smoked Salmon Toast Point, Herb Cream Cheese **AGF**

Bacon Wrapped Scallops **GF**

Pigs in a Blanket, Dijon Mustard

Meatballs, Cranberry Glaze

Squash, Goat Cheese & Shallot Tart **V**

Baked Brie, Dried Cranberry and Pistachio Tartlet **V**

Crispy Cauliflower, Sweet Chili Sauce **GF, V**

Bao Buns, Pork Belly, Pickled Cucumber and Carrot, Hoisin

Roasted Oysters, Bacon, Parmesan **GF**

Crab Cakes, Remoulade

Grilled Pimiento Cheese Bites **VG**

Dessert Options

Assorted Cookies

Lemon Bars

Mini Cheescakes, Seasonal Fruit

Raspberry Almond Bar **GF**

Chocolate Mousse, Chocolate Crumble, Raspberry **GF, V**

Berry Martini **GF, V, VG**



PLATTERS

Small (rec. for parties of 10-20)

Large (rec. for parties of 20-40)

Cheese and Charcuterie Board **AGF** 90/180

Antipasto Board **AGF** 125/250

Assorted Dips, Raw Veggies, Pita **AGF, V** 60/120

Hummus Platter, Raw Veggies, Pita **AGF, V** 60/120

Fruit Platter **VG** 50/100

Local Seafood 3 dozen \$140 6 dozen \$280

Shrimp Cocktail **GF**

- House-made cocktail sauce
- Lemon

Local Oyster Platter **GF**

- House made cocktail sauce
- Seasonal mignonette
- Lemon

KIDS MENU

\$8 per child 10 and under

Cheeseburger **AGF**

Chicken Fingers

Hot Dog and Fries/Carrot Sticks **AGF**

Pasta with Butter **AGF**

Grilled Cheese **AGF**

all served with fries

COASTAL BREAKFAST BUFFET

\$44 PER PERSON*

Includes Reg/Decaf Coffee, Assorted Tea, Orange and Apple Juice

APPETIZERS

KINDLY CHOOSE TWO

Fruit Platter **VG, GF, V**

Assorted Muffins **V**

- KINDLY CHOOSE ONE: NUTS / NO NUTS

Parfait Cups **AVG**

Granola with yogurt **V**

Overnight Oats **V, GF**

Fruit Cups **VG**

Assorted Bagels and Breads,
Cream Cheese, Butter,
House-made Jams & Jellies

SIDES

KINDLY CHOOSE TWO

Bacon **GF**

Pork Sausage **GF**

Chicken Sausage **GF**

Home Fries **GF**

ENTREES

KINDLY CHOOSE THREE

Scrambled Eggs **GF**

Seasonal Quiche

Seasonal Frittata **AGF**

Seasonal Egg Flatbed **V**

Bacon, Egg and Cheese Croissant

Breakfast Burrito **AGF**

French Toast Casserole

Self Serve Waffle Station, Berries
and Maple Syrup

ALLERGEN INDEX

A-Available

VG- Vegetarian

GF- Gluten free

V- Vegan



*NOT INCLUSIVE OF BEVERAGES, TAX, AND GRATUITY
ITEMS SUBJECT TO CHANGE ACCORDING TO AVAILABILITY

3 COURSE DINNER BUFFET

\$76 PER PERSON*

APPETIZERS

KINDLY CHOOSE TWO

Seasonal Salad

Caesar Salad, Sourdough Crouton, Anchovy, Parmesan **AGF**

New England Clam Chowder, Oyster Crakers

House- Made Ricotta, Grilled Sourdough **AGF**

ENTREES

KINDLY CHOOSE THREE

North Atlantic Cod, Lemon Herb **GF**

Herb Roasted Chicken, Spice Rubbed **GF**

Grilled Skirt Steak, Garlic- Parsley **GF**

Seasonal Vegetable Pasta, Basil Pesto **AGF, VG, AV**

Stuffed Portabello, Roasted Red Pepper, Panko Bread Crumbs, Herbs **AGF, AVG, AV**

SIDES

KINDLY CHOOSE TWO

Roasted Fingerling **GF**

Mashed Potato **GF**

Grilled Asparagus **GF**

Seasonal Mixed Vegetables **GF**

Broccoli Rabe, EVOO, Roasted Garlic **GF**

Jasmine Rice **GF**

DESSERT

KINDLY CHOOSE TWO

Chocolate Mousse Cakes

Cheesecake, Seasonal Fruits

Lemon Bar

Tiramisu

Raspberry Almond Bar **GF**

Berry Martini **GF, V, VG**

4 COURSE DINNER BUFFET

\$91 PER PERSON*

APPETIZERS

KINDLY CHOOSE TWO

House Made Ricotta, Sourdough AGF

New England Clam Chowder, Oyster Crackers

Steamed Mussels, Fennel Cream, Grilled Sourdough AGF

Figs with Prosciutto and Basil Skewers

Bacon Wrapped Scallop

Tuna Tartare, Crispy Wonton

Garlic Shrimp GF

SALAD

KINDLY CHOOSE TWO

Seasonal Salad

Caesar Salad

Caprese Salad

Burrata, Watermelon, & Mint

ENTREES

KINDLY CHOOSE THREE

Faroe Island Salmon, Herbs GF

North Atlantic Cod, Lemon Herb GF

Herb Roasted Chicken, Spice Rubbed GF

Grilled Skirt Steak, Garlic- Parsley GF

Lobster Ravioli, Spinach Cream

Seasonal Vegetable Pasta, Basil Pesto AGF

Stuffed Portabello, Roasted Red Pepper, Baby Spinach, Asiago Cheese

SIDES

KINDLY CHOOSE TWO

Roasted Fingerling GF

Mashed Potato GF

Jasmine Rice GF

Scalloped Potato GF

Grilled Asparagus GF

Seasonal Vegetables GF

Broccoli Rabe, EVOO, Roasted Garlic GF

Hand-Cut Fries, Gremolata GF

DESSERT

KINDLY CHOOSE TWO

Chocolate Mousse Cakes

Cheesecake, Seasonal Fruit

Lemon Squares

Tiramisu

Raspberry Almond Bar GF

*NOT INCLUSIVE OF BEVERAGES, TAX, AND GRATUITY
ITEMS SUBJECT TO CHANGE ACCORDING TO AVAILABILITY

CHEFS PLATED DINNER

3 COURSE - \$95
4 COURSE - \$120

STARTERS

3 COURSE - KINDLY CHOOSE ONE
4 COURSE - KINDLY CHOOSE TWO

Seasonal Salad **V, VG, GF**
Caesar Salad, Anchovy, Parmesan **AGF**
House Made Ricotta, Sourdough **AGF**
Steamed Mussels, Fennel Broth, Sourdough **AGF**
New England Clam Chowder, Oyster Crackers

ENTREES

Faroe Island Salmon, Herb Roasted, Seasonal Vegetable, Jasmine Rice **GF**
Lemon Herb North Atlantic Cod, Broccolini, Jasmine Rice **GF**
Herb Roasted Chicken, Grilled Asparagus, Creamy Mash **GF**
Lobster Ravioli, Spinach Cream
Shrimp Pasta, Seasonal Vegetables, Basil Pesto **AGF, V**
Scallop, Spinach Cavatelli, Maitake Mushroom +10
Petit Filet, green beans, mashed potatoes, red wine reduction +10

DESSERT

Chocolate Mousse Cakes
Cheesecake, Seasonal Fruit
Lemon Squares
Tiramisu
Raspberry Almond Bars **GF**

*PRICING NOT INCLUSIVE OF BEVERAGES, TAX, AND GRATUITY
ITEMS SUBJECT TO CHANGE ACCORDING TO AVAILABILITY

EVENT STATIONS

All stations are available as add ons only



OMELETTE STATION

\$12 PER PERSON

PROTEINS

Pork Sausage

Bacon

Ham

Smoked Salmon

VEGETABLES

Red Pepper

Mushroom

Baby Spinach

Roasted Tomatoes

CHEESES

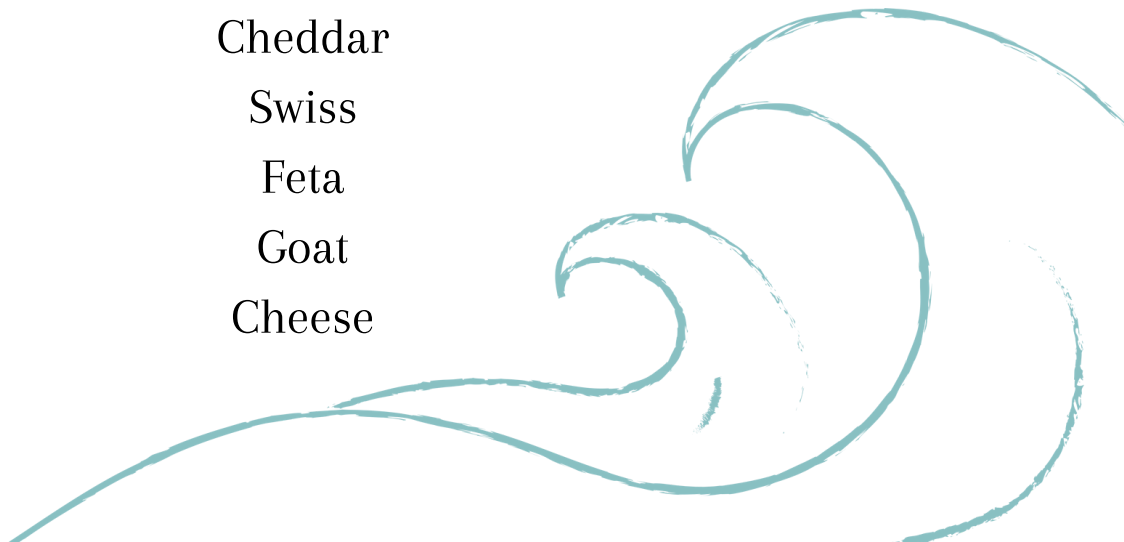
Cheddar

Swiss

Feta

Goat

Cheese



PASTA STATION

\$18 PER PERSON

PASTA

kindly choose two

Penne AGF

Rigatoni

Farfalle

Cavatappi

PROTEINS

kindly choose three

Braised Short Rib (+\$10) GF

Diced Chicken GF

Sweet Italian Sausage GF

House-made Meatballs GF

Shrimp GF

VEGETABLES

kindly choose three

Baby Spinach GF

Grilled Artichokes GF

Roasted Cherry Tomatoes GF

Seasonal Vegetables Medley GF

Broccoli Rabe GF

Roasted Red Pepper GF

SAUCES

kindly choose two

Marinara GF

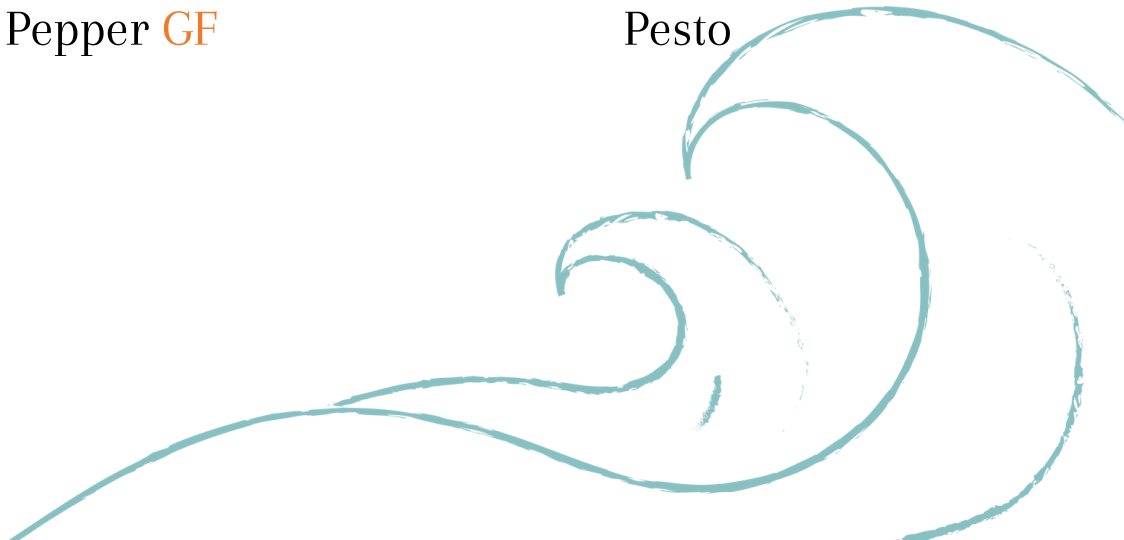
A la Vodka GF

Lemon White Wine GF

Alfredo GF

White Wine-Herb GF

Pesto



POKE STATION

\$26 PER PERSON

- Tuna
- Sushi Rice
- Grated Carrots
- Edamame
- Pickled Radish
- Cucumber
- Eel Sauce
- Spicy Aioli

FRENCH FRY STATION

\$11 PER PERSON

Hand Cut Fries, Waffle Fries, Sweet Potato Fries

- Chipotle Aioli
- Ketchup
- Spicy Mayo
- BBQ Sauce
- Blue Cheese Dressing
- Queso Dip

