

The Haversham House

The Signature Reception

"Elegant, Charming, Distinctive"

The Haversham House exudes country charm. Surrounded by beautifully landscaped gardens, a fieldstone waterfall and serene koi pond, you and your guests will feel transported to another world. Step inside and discover an elegant, glass-enclosed reception room with rich mahogany walls, glowing chandeliers, three stone fireplaces and seating for up to 170 guests. Our outdoor stone patio and beautiful hilltop gazebo make the perfect setting for your ceremony and beautiful wedding photographs. Whether your wedding is formal or casual, small and intimate or a grand formal affair, our Event Coordinators will help you create your dream wedding. We invite you to schedule a visit and see how we can make our house, The Haversham House, your home for the perfect wedding.

Weddings at The Haversham House Include

- Exclusive use of The Haversham House on your special day
- Choice of Plated or Buffet Meal Service
- China Glassware & Flatware
- Champagne Toast
- Fresh Brewed Coffee & Tea Station
- Linens in Your Choice of Custom Colors
- On Site Ceremony Options

Hors D'oeuvres

Your Choice of Two

- Bacon Wrapped Scallops
- Crab Cakes with Remoulade
- Coconut Shrimp with sweet & spicy sauce
- Hot Crab Dip with Crostini
- Tomato Basil Bruschetta on Crostini
- An Artistic Display of Artisan & Domestic Cheeses garnished with fruit & crackers
- Sausage Stuffed Mushrooms
- Assorted Mini Quiche in Phyllo
- Asparagus & Asiago in Phyllo
- Spanikopita – spinach & feta wrapped in Phyllo
- Seasonal Brushetta on Crostini
- Pecan Encrusted Baked Brie with Fruit Chutney & Crostini

Salad Course

Your Choice of One, Served with Warm Rolls & Butter

- Signature Garden Salad with balsamic vinaigrette
- *includes cucumber, tomato, black olives & red onion
- Classic Caesar Salad with garlic croutons
 - Heirloom Tomato, Basil, & Mozzarella Salad

Entrée Selections

*Your Choice of Two,
Plus a Vegetarian Option*

- Prime Rib of Beef Au Jus
- NY Sirloin Steak
- Filet Mignon with a red wine demi glaze
- Asian marinated Flank Steak with chimichurri
- Red Wine Braised Short Ribs
- Statler Breast of Chicken stuffed with baby spinach, fresh mozzarella, roasted red peppers & prosciutto in herb beurre blanc
- Tuscan Chicken in sun dried tomato, fresh basil & portabella sherry cream sauce
- Pork Chop with apple cider demi glaze
- Seared Ahi Tuna Steak
- Crab Stuffed Haddock Fillet
- Pan Seared Arctic Char with strawberry balsamic reduction
- Salmon Fillet with balsamic glaze

Accompaniments

Your Choice of Two

- Rosemary Roasted Red Potatoes
- Roasted Garlic or Traditional Mashed Potatoes
- Rice Pilaf
- Seasonal Vegetable Medley
- Green Beans Almondine
- Glazed Citrus Baby Carrots



\$79.99 per guest

*8% RI sales tax & 20% gratuity
in addition to all listed menu
prices*

To book your function contact Jack Siravo, (401) 622-2995, HavCaters@gmail.com

The Haversham House, 336 Post Road Westerly, RI 02891