EVENTS MENU

Fleur Cuisine

HARBORSIDE



Welcome To Our Restaurant

Welcome to Fleur Cuisine Harborside, where culinary artistry meets waterfront elegance. Our catering menu is designed to elevate your special events with exquisite flavors, exceptional presentation, and impeccable service. Whether you're hosting an intimate gathering, a corporate luncheon, or a grand celebration, our team is dedicated to creating unforgettable dining experiences that reflect the sophistication and charm of Fleur Cuisine Harborside.



Fleur Cuisine HARBORSIDE



Professional Chef
Wanddy LaFleur

Fleur Cuisine Harborside

About Our Restaurant

From delectable hor d’oeuvres to sumptuous entrée and decadent desserts, each dish is thoughtfully crafted to delight the senses and leave a lasting impression. Embark on a journey of excellence as we invite you to explore our inspired menu, curated with passion and precision to surpass your every expectation.

Fleur Cuisine
HARBORSIDE

Restaurant Presentation

Our Spaces

Bar Buy-Out: 20 Seated, 30 Standing
Dining Room: 50 Seated, 70 Standing
Patio Buy-Out: (weather permitting): 26 Seated, 35 Standing
Full Buy-Out: 100 Guests



Restaurant Reserved Price

For pricing information on renting the above spaces for private events, please reach out to us, and we will provide you with a quote.

Fleur Cuisine Harborside

Dinner Option 1 - $80++ per person

Starter (Guest Choose One)

Seasonal Salad
Seasonal Soup

Main (Guest Choose One)

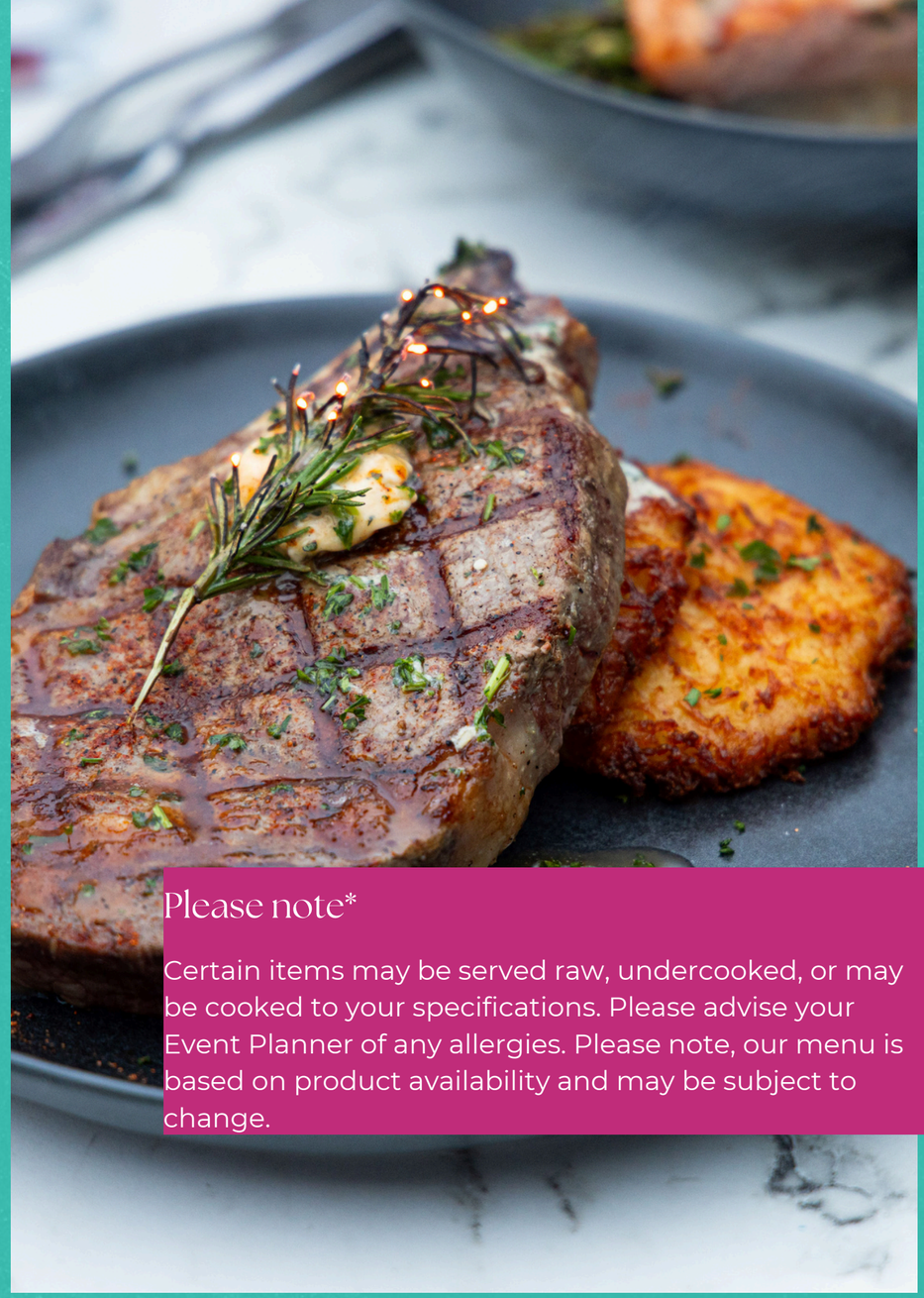
Signature Chicken
Salmon
Sirloin

Family Style Sides (Host Choose One)

Parm Mash Purée
Seasonal Mixed Veggies
Herb White Rice
Plantains
Buttered Sweet Potato Mash

Dessert (Guest Choose One)

Rhum Cake
Brownie a La-Mode



Please note*

Certain items may be served raw, undercooked, or may be cooked to your specifications. Please advise your Event Planner of any allergies. Please note, our menu is based on product availability and may be subject to change.

Fleur Cuisine HARBORSIDE

Fleur Cuisine Harborside

Dinner Option 2 - $100++ per person

Starter (Guest Choose One)

Seasonal Salad

Seasonal Soup

Coconut Shrimp

Main (Guest Choose One)

Blackened Haddock

Chicken Marsala

Sirloin

Pork Chop

Family Style Sides (Host Choose Two):

Parm Mash Purée

Seasonal Mixed Veggies

Asparagus

Plantains

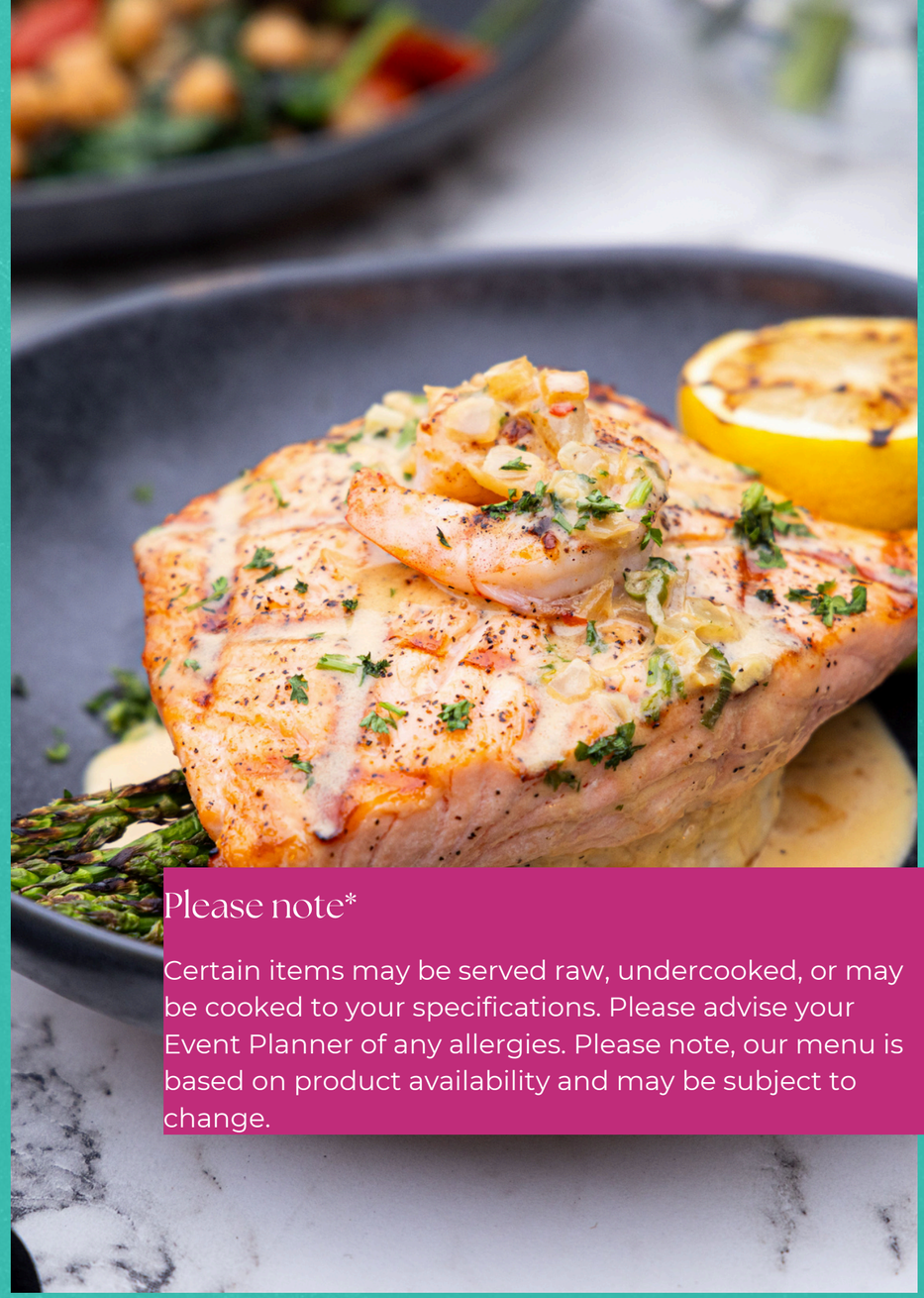
Black Rice & Beans

Buttered Sweet Potato Mash

Dessert (Guest Choose One):

Blueberry Cheesecakes

Chocolate Cake



Please note*

Certain items may be served raw, undercooked, or may be cooked to your specifications. Please advise your Event Planner of any allergies. Please note, our menu is based on product availability and may be subject to change.

Fleur Cuisine HARBORSIDE

Fleur Cuisine Harborside

Dinner Option 3 - $140++ per person

Starter (Guest Choose One):

Premium Seasonal Salad

Clam Chowder

Grilled Shrimp

Caribbean Wings

Main (Guest Choose One):

NY Strip & Shrimp

Lamb Chops

Lobster Ravioli

Caribbean Snapper

Sea Bass

Family Style Sides (Host Choose Three):

Parm Mash Purée

Seasonal Mixed Veggies

Asparagus

Buttered Sweet Potato Mash

Emmental Potatoes

Black Rice & Beans

Plantains

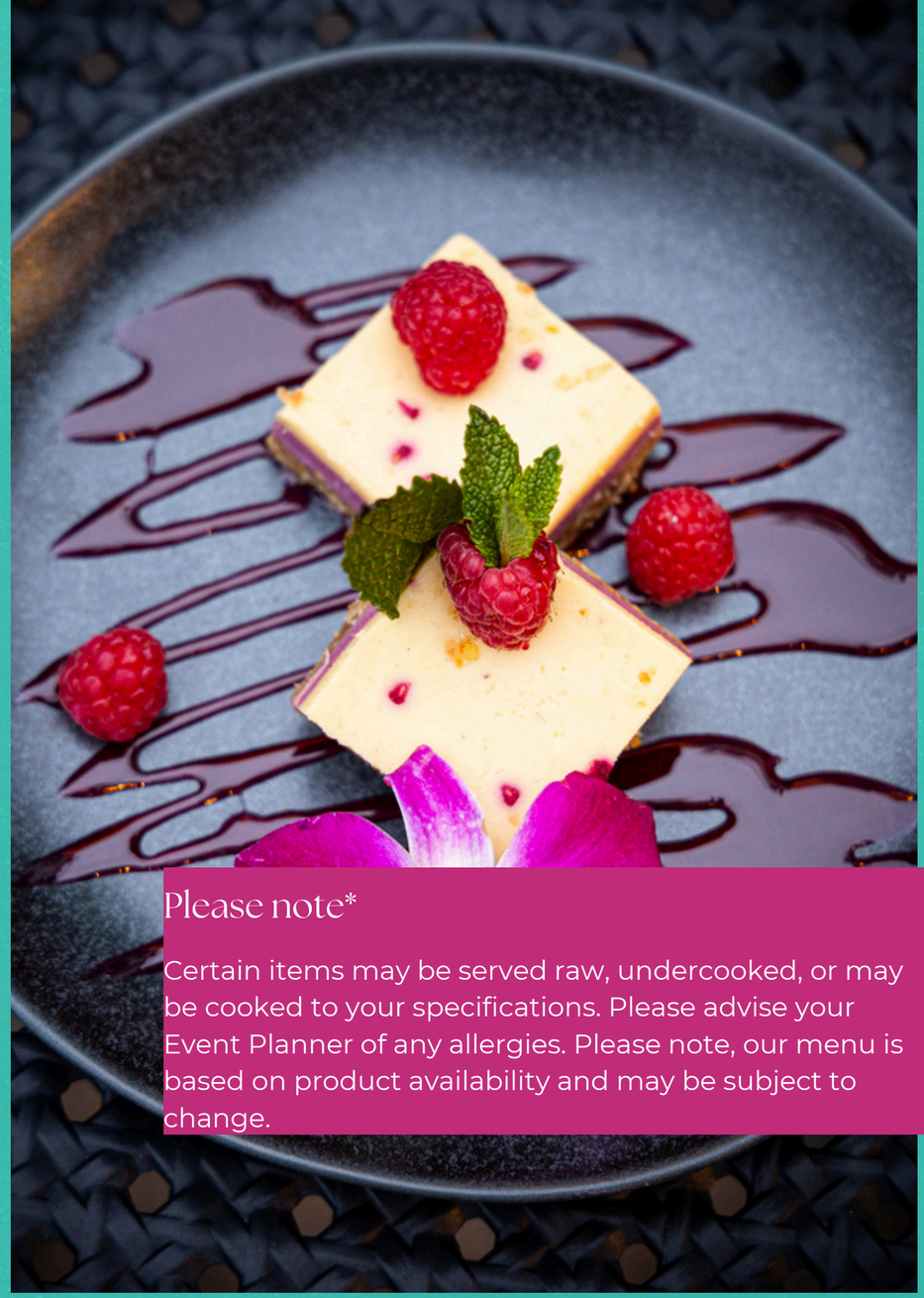
Spinach

Dessert (Guest Choose One):

Coconut Cake

Mango Passion Fruit Cheesecake

Raw Cake



Please note*

Certain items may be served raw, undercooked, or may be cooked to your specifications. Please advise your Event Planner of any allergies. Please note, our menu is based on product availability and may be subject to change.

Fleur Cuisine HARBORSIDE



Certain items may be served raw, undercooked, or may be cooked to your specifications. Please advise your Event Planner of any allergies. Please note, our menu is based on product availability and may be subject to change.

Cocktail Reception

Le Choix 1 Passed Hors D'oeuvres - $25++ per person/per hour (Choose Five)

Spring Rolls:

Philly Cheese Steak
Chicken Parm

Hot Appetizers:

Mac & Cheese Ball
Ravioli & Marinara Sauce
Meatballs
Fried Plantains with Shrimp (Additional $6++ per person)

Cold Appetizers:

Pineapple Salsa & Plantain Chips
Tomato-Mozzarella
Tomato-Basil Crostini
Avocado topped w/ Pico de Gallo, Feta Cheese & a Balsamic Reduction

Fleur Cuisine HARBORSIDE



Certain items may be served raw, undercooked, or may be cooked to your specifications. Please advise your Event Planner of any allergies. Please note, our menu is based on product availability and may be subject to change.

Cocktail Reception

Le Choix 2 Passed Hors D'oeuvres - $35++ per person/per hour (Choose Five)
***Note: Options in Le Choix 1 are available as a selection choice for this option**

Hot Appetizers:

Lump Crab Cakes, Aioli

Lollipop Lamb Chops, Aged Balsamic Glaze

Coconut Shrimp

Cold Appetizers:

Smoked Salmon Crostini

Jumbo Shrimp Cocktail (Additional $8++ per person)

Reception Displays:

Raw Bar Available Upon Request (Priced Per Piece)

Shrimp Cocktail ($8++ per piece)

Oysters on the Half Shell ($5++ per piece)

Crab Claws (Market Price)++ per piece

Cheese & Fruit: - $25++ per person

Display of imported cheeses, seasonal fresh fruit and Crostini

Fleur Cuisine HARBORSIDE



Beverage Service Options

MA State Liquor Laws:

We cannot discount or package liquor sales due to state laws. Below are options to control costs while offering beverage service:

Open Bar:

One tab for all drinks with no restrictions. Combined with the food bill and presented to the host at the end.

Limited Open Bar:

1. Beer and wine only; other drinks are guest's responsibility.
2. Select beverage list; others are guest's responsibility.
3. Predetermined cost ceiling; beyond that, guests pay.
4. Allotted number of drinks; beyond that, guests pay.

Cash Bar:

Guests pay for their own drinks. Cash or credit card accepted. (Duration of Rental)

Controlled Packages:

1. Sangria Greeting: $13 per person.
2. Beer/Wine Greeting: Cost based on alcohol served.
3. Fleur's Toast:
   - Prosecco: 2 oz $6 / Full $14
   - Champagne: 2 oz $11 / Full $20

Fleur Cuisine
HARBORSIDE

Information and Policies





FOOD & BEVERAGE MINIMUMS:

When booking your group reservation, please note that dates come with a food & beverage revenue guarantee. Minimums vary based on the day of the week and time of the year and do not include service charge, sales tax, or gratuity. Room rental fees for private events may apply.

EVENT GUARENTEES:

Final guest count is required one week prior to the event. If not provided, the original count will be used. Charges apply based on the greater of actual or guaranteed attendance. Menu and beverage choices must be selected 2 weeks in advance to guarantee availability and for menu printing.

EVENT PLANNING:

Event planning services are available at $125/hr, in addition to standard staffing.

Fleur Cuisine HARBORSIDE

Information and Policies





ADMINISTRATIVE FEE:

A 9% administrative fee will be remitted to the restaurant for administrative services. This fee does not include, nor is it a substitute for, a tip or gratuity for wait staff, service employees, or service bartenders.

TAX AND GRATUITY:

Food and beverages are subject to a 7% Massachusetts & Town of Rockport sales tax. A 20% gratuity is added to the food and beverage total. Additional fees may apply based on event specifics.

DEPOSIT AND PAYMENT SCHEDULE:

- 25% of the food & beverage minimum is required at the time of reservation.
- 50% of the estimated total bill is required 14 days prior to the event.
- 100% of the total bill is required on the event day.

Fleur Cuisine HARBORSIDE

Contact Us

www.fleurcuisineharborside.com

978-309-5199

info@fleurcuisineharborside.com

1 T-Wharf Rockport, MA. 01966

Follow us on Instagram!

Fleur Cuisine HARBORSIDE