

Wedding & Special Event Packages

SWEET LITTLE RHODY PACKAGE

All dinners will be served with rolls and butter

STARTER

Select One

Clam Cake and New England Clam Chowder Shooter
House Salad • Homemade Chicken Soup
Manhattan Red Chowder • Rhode Island Clear Chowder
New England White Chowder

ENTRÉES

Select Two

Chicken Parmesan • Chicken Marsala • Baked Scrod

*Fish & Chips • Chicken Scarpariello

**Fish & Chips will be served with french fries and coleslaw for a potato and vegetable*

CHOICE OF POTATO & VEGETABLE or PENNE *with* HOUSE MARINARA

Garlic Mashed Potatoes

Oven Roasted Red Bliss Potatoes

Baked Potato

Corn on the Cob

Green Bean Almondine

Vegetable Medley

OR

Family Style Tuscan Buffet • Barbecue on the Bay

DESSERT

Mini Doughboy for each guest

70 per guest



Wedding & Special Event Packages

SUMMER COASTLINE PACKAGE

All dinners will be served with rolls and butter

STARTER

Select One

Clam Cake and New England Clam Chowder Shooter
House Salad • Homemade Chicken Soup
Manhattan Red Chowder • Rhode Island Clear Chowder
New England White Chowder

ENTRÉES

Select Two

Chicken Parmesan • Chicken Marsala • Baked Scrod
*Fish & Chips • Chicken Scarpariello
Eggplant Parmesan • Chicken Piccata • Chicken Francese
Baked Scallops • Sole Florentine • Prime Rib of Beef • Grilled Salmon

**Fish & Chips will be served with french fries and coleslaw for a potato and vegetable*

CHOICE OF POTATO & VEGETABLE

or PENNE with HOUSE MARINARA

Garlic Mashed Potatoes • Oven Roasted Red Bliss Potatoes • Baked Potato
Corn on the Cob • Green Bean Almondine • Vegetable Medley

OR

Family Style Buffet

Tuscan Buffet • Taste of Iggy's Buffet • A Little Bit of Everything Buffet • Steak Fry

DESSERT

Mini Doughboy for each guest

80 per guest



Wedding & Special Event Packages

THE OCEAN STATE PACKAGE

All dinners will be served with rolls and butter

STARTER

Select One

Clam Cake and New England Clam Chowder Shooter
House Salad • Homemade Chicken Soup
Manhattan Red Chowder • Rhode Island Clear Chowder
New England White Chowder

PENNE with House Marinara

ENTRÉES

Select Two

Chicken Parmesan • Chicken Marsala • Baked Scrod
*Fish & Chips • Chicken Scarpariello • Eggplant Parmesan
Chicken Piccata • Chicken Francese • Baked Scallops
Stuffed Sole Florentine • Rib-Eye • Grilled Salmon • Baked Stuffed Shrimp
Prime Rib of Beef with Au Jus • Filet Mignon • Surf & Turf
Lobster any style (Broiled, Boiled, Baked Stuffed)* MKT Cost
Pasta with choice of sauce

**Fish & Chips will be served with french fries and coleslaw for a potato and vegetable*

CHOICE OF POTATO & VEGETABLE

Garlic Mashed Potatoes • Oven Roasted Red Bliss Potatoes • Baked Potato
Corn on the Cob • Green Bean Almondine • Vegetable Medley

DESSERT

Mini Doughboy for each guest

90 per guest



Additional Upcharges

STARTERS

House Salad <i>with</i> Italian vinaigrette.....	5	per guest
Chicken Soup.....	5	per guest
Chowder.....	5	per guest
Lobster Bisque.....	7	per guest

STATIONARY DISPLAYS

Cheese & Cracker Platter.....	3.50	per guest
Fruit Platter.....	3.25	per guest
Vegetable Platter <i>with Ranch</i>	3.25	per guest
Antipasto Platter.....	5.25	per guest
Tomato & Fresh Mozzarella Caprese.....	3.25	per guest
Fried Calamari.....	150	per 100 guests
Stuffed Quahogs.....	4	per guest
Clam Cakes.....	12	per dozen

PASSED HORS D'OEUVRES

Melon wrapped with Prosciutto.....	125
Clams Casino.....	199
Mozzarella Sticks.....	95
Stuffed Mushrooms	
Seafood Stuffing.....	199
Non-Seafood Stuffing.....	125
Chicken Wings.....	125
Mini Crab Cakes.....	299
Scallops wrapped in Bacon.....	225
Chicken Teriyaki Skewer.....	125
Beef Teriyaki Skewer.....	125
Bruschetta <i>served hot or cold</i>	125
Clam Chowder Shooter.....	199

CHILDREN'S MENU 12 and Under

Mac & Cheese.....	8	per guest
Chicken Fingers & Fries.....	8	per guest
Hot Dog with Fries.....	8	per guest
Hamburger with Fries.....	8	per guest

CARVING STATION

Choice of Prime Rib, Ham or Turkey.....	10	per guest
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RAW BAR

Shrimp Cocktail.....	2.25	per piece
Oysters on the Half Shell.....	2.50	per piece
Littlenecks on the Half Shell.....	1.25	per piece
Snail Salad.....	3.50	per guest
Complete Bay Platter.....	20	per guest

*Lobster Available Upon Request

PASTA BAR

In addition to a buffet or plated dinner.....	15	per guest
If main course.....	24	per guest

Choose 2 Pastas:

Penne • Linguini • Cavatelli

Cheese Tortellini

Gluten Free Penne (**3** upcharge)

Choose 2 Sauces:

Aglio e Olio • Pink Vodka

Alfredo • Marinara • Pesto Cream

Clam Sauce

TOPPINGS

Chicken

Sausage

Shrimp

Scallops

Broccoli

Spinach

Green Peppers

Mushrooms

Onions

Black Olives

Tomatoes

Hot Pepper Rings



Breakfast or Brunch Family Style Buffets

All pricing for buffets will be determined by the number of guests in your party due to the nature of tent & equipment rental fees Iggy's Boardwalk will incur.
These options are only available for a minimum of 30 people and will start of a minimum of **60** per person.
Each buffet comes with the choice of one entree; each additional entree requested will be an additional **5** per person. *These are not available options for weddings*

BASIC BREAKFAST

Scrambled Eggs Sausage or Bacon
French Toast or Pancakes
White and Wheat Toast
Home Fries
Assorted Fruit Platter
Unlimited Coffee and Tea
Unlimited Orange Juice and Apple Juice

MIGHTY BREAKFAST

Scrambled Eggs
Sausage or Bacon
French Toast or Pancakes
White and Wheat Toast
Home Fries
Assorted Fruit Platter
Omelet Bar
(Eggs, Spinach, Tomatoes, Mushrooms, Onions, Sausage, Bacon, American & Cheddar Cheese)
Assorted Pastry & Bread Platter
(Croissant, Danish, Muffins, Bagels, English Muffins)
Unlimited Coffee and Tea
Unlimited Orange Juice and Apple Juice



Breakfast or Brunch Family Style Buffets

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Each buffet comes with the choice of one entree; each additional entree requested will be an additional **5** per person. *These are not available options for weddings

BASIC BRUNCH

All dinners will be served with rolls and butter

Scrambled Eggs

Sausage or Bacon

French Toast or Pancakes

White and Wheat Toast

Home Fries

Assorted Fruit Platter

CHOICE OF MAIN ENTRÉE

Baked Scrod

Chicken Marsala

Chicken Francese

CHOICE OF POTATO & VEGETABLE

Garlic Mashed Potatoes

Oven Roasted Red Bliss Potatoes

Baked Potato

Corn on the Cob

Green Bean Almondine

Vegetable Medley

Unlimited Coffee and Tea

Unlimited Orange Juice and Apple Juice



Breakfast or Brunch Family Style Buffets

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ULTIMATE BOARDWALK BRUNCH

All dinners will be served with rolls and butter

Scrambled Eggs

Sausage or Bacon

French Toast or Pancakes

White and Wheat Toast

Home Fries

Assorted Fruit Platter

Omelet Bar

(Eggs, Spinach, Tomatoes, Mushrooms, Onions, Sausage, Bacon, American & Cheddar Cheese)

Assorted Pastry & Bread Platter

(Croissant, Danish, Muffins, Bagels, English Muffins)

CHOICE OF MAIN ENTRÉE

Baked Scrod • Chicken Marsala • Chicken Francese

OR Carving Station (Prime Rib, Ham of Turkey)

CHOICE OF POTATO & VEGETABLE

Garlic Mashed Potatoes

Oven Roasted Red Bliss Potatoes

Baked Potato

Corn on the Cob

Green Bean Almondine

Vegetable Medley

Unlimited Coffee and Tea

Unlimited Orange Juice and Apple Juice



Family Style Buffets

All pricing for buffets will be determined by the number of guests in your party due to the nature of tent & equipment rental fees Iggy's Boardwalk will incur. These options are only available for a minimum of 30 people and will start of a minimum of **60** per person. Each buffet comes with the choice of one entree; each additional entree requested will be an additional **5** per person. *These are not available options for weddings

TUSCAN BUFFET

All dinners will be served with rolls and butter

STARTER

Select One

Choice of House Salad, Chicken Soup, or Pasta Fagioli

PENNE WITH MARINARA

(Additional Sauces + **2** per guest) Pink Vodka Sauce, Pesto Cream Sauce, Alfredo, Aglio e Olio, Clam Sauce

ENTREES

Select One

Chicken Parmesan • Chicken Scarpariello • Eggplant Parmesan
Sausage & Peppers • Meatballs

TASTE OF IGGY'S

STARTER (*Select a Chowder*)

Clam Cakes & Red, White, or Clear Chowder

ENTREES

Select One

Baked Scrod • Fried Cod • Chicken Marsala • Chicken Francese
Carving Station (Prime Rib, Ham or Turkey) • Stuffed Sole Florentine • Grilled Salmon

SIDES

Select Two

Garden Salad • Coleslaw • French Fries • Oven Roasted Potatoes

DESSERT

Doughboys



Family Style Buffets

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A LITTLE BIT OF EVERYTHING

All dinners will be served with rolls and butter

STARTER

Clam Cakes & Red, White or Clear Clam Chowder

Baked Ziti

ENTREES

Select One

Baked Scrod • Fried Cod • Chicken Marsala • Chicken Francese

Carving Station (Prime Rib, Ham or Turkey)

Stuffed Sole Florentine • Grilled Salmon

Accompanied by

Oven Roasted Potatoes

Vegetable Medley

DESSERT

Doughboys

BARBECUE ON THE BAY

Hot Dogs • Hamburgers • Garnish Tray

Baked Beans • Corn on the Cob • Coleslaw • Cornbread • Watermelon

ENTREES

Select One

BBQ Ribs • BBQ Chicken • Chicken Wings



Family Style Buffets

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STEAK FRY

All dinners will be served with rolls and butter

Rib Eye

Grilled Mushrooms & Onions

Garden Salad

Corn on the Cob

Oven Roasted Red Bliss Potatoes or French Fries

Dinner Rolls

Watermelon

Upgrade to Sirloin for an additional **5**

SHORE DINNER

All dinners will be served with rolls and butter

Market Price per guest

1.25 lb lobster

or 2.5 lb lobster

Steamers

Mussels

Corn on the Cob

Potatoes

Coleslaw

Cornbread

Watermelon



Drink Packages

BEVERAGE SELECTIONS

- Mimosa (Serves 40) **150**
Bloody Mary (Serves 40) **150**
Red or White Sangria (Serves 40) **200**

SIGNATURE DRINK

- Single Liquor (Serves 40) **250**
Two Liquors (Serves 40) **300**
Multiple Liquors (Serves 40) **400**

-
- Pitcher of Beer (Domestic) **16**
Pitcher of Beer (Imported) **20**
-

Bottles of Red, White & Blush Wine **Ranges \$25 and up**

Soft Drinks **3** per guest

Pitchers **10**

Coffee & Tea **3** per guest

DEL'S LEMONADE CART (10 gallons of lemonade) **600**

Cart will only be available for 2.5 hours, please schedule with event coordinator accordingly

TOASTS

- Champagne **4**
White Wine **4**
Sparkling Non-Alcoholic **2**

*All guests will be required to get drinks at our bars in the restaurants.
If a bartender is required outside of normal restaurant hours a **250** bartender fee will be applied.
If cocktail waitresses are preferred a **125** fee will be applied per cocktail waitress.
1 cocktail waitress per every 40 guests – this fee is non-negotiable.



Dessert Packages

DESSERTS

Priced per guest and prices may vary

Assorted Cookies and Brownies **4**

Ice Cream **4**

Doughboy Bread Pudding **7**

Apple Crisp **7**

Carrot Cake **7**

Cheesecake **7**

Chocolate Layer Cake **7**

Tiramisu **7**

Doughboys **12** per doze

SUNDAE BAR 10 per guest

Select 2 flavors

Vanilla • Chocolate • Coffee • Strawberry, Hot Fudge, Caramel,
Whipped Cream, Cherries

Select Additional 4 Toppings:

Oreos, Heath Bar Crunch, Marshmallow, Strawberry Sauce, Mini M&M's,
Peanut Butter Cups, Walnuts, Chocolate Sprinkles, Rainbow Sprinkles

Add fresh baked cookies or brownies additional **2** per guest

S'MORES FIREPIT STATION 7 per guest

Smore's sticks, Jumbo Marshmallows, Chocolate, Graham Crackers

SWEET TREATS BAR 6 per guest

Flavored Milk (Chocolate, Coffee, Strawberry) or Hot Chocolate,
Assorted Cookies & Brownies, Assorted Fun-Size Candy Bars

LIQUID DESSERT BAR 5 per guest + alcohol consumed*

Coffee (Regular and Decaf)

Select Two Cordials

Frangelico, Bailey's, Amaretto, Grand Manier, Sambuca,
Jameson's Irish Whiskey, Kahlua



Menu Item Descriptions

Cheese & Cracker Platter – Cheddar, Monterey Jack, Colby, sharp Provolone.

Fruit Platter – Honeydew, cantaloupe, pineapple, red grapes, and strawberries.

Vegetable Platter with Ranch dip – Celery, carrot, red & green peppers, broccoli, zucchini, summer squash.

Antipasto Platter – Prosciutto, Salami, Sweet Capicola, roasted red peppers, artichoke hearts, Kalamata olives, Peperoncini, Fresh Mozzarella and sharp Provolone.

Tomato & Fresh Mozzarella Caprese – Sliced hot house tomatoes, fresh mozzarella, garlic, basil, olive oil and balsamic glaze.

Fried Calamari – Lightly battered calamari rings tossed with sliced hot peppers in a oil and garlic sauce.

Stuffed Quahogs – Jumbo quahogs stuffed with famous Boardwalk stuffing.

Melon wrapped with Prosciutto – Honeydew melon and thin sliced prosciutto.

Clams Casino – Littleneck clams baked on the half shell with a buttery Ritz cracker filling with bacon red peppers and seasoning

Mozzarella Sticks – Fried breaded cheese sticks served with marinara sauce.

Stuffed Mushrooms – Filled with a seasoned Ritz cracker stuffing with crab meat.

Non-Seafood Stuffing – Buttery seasoned ritz cracker stuffing with mozzarella and parmesan cheese.

Chicken Wings – Crispy, plain or tossed in a sauce of your choice: barbeque, buffalo, ala mama, or sticky-teriyaki.

Mini Crab Cakes – House specialty made with jumbo lump crab meat and pan fried. Served with our remoulade sauce.

Scallops wrapped in Bacon – Fresh scallops wrapped in applewood smoked bacon.

Chicken Teriyaki Skewer – Chicken strips marinated in a sweet teriyaki glaze.

Beef Teriyaki Skewer – Tender beef strips marinated in a sweet teriyaki glaze.

Bruschetta – Tomato mozzarella & basil served hot or cold on a garlic crostini.



Menu Item Descriptions

Clam Chowder Shooter – One clam cake atop a shooter of red, white or clear chowder.

Chicken Parmesan – Lightly breaded boneless chicken breast with melted mozzarella cheese. Served with our house marinara sauce.

Chicken Marsala – Sautéed boneless chicken breast and mushrooms served in a sweet Marsala wine sauce.

Baked Scrod – Fresh Atlantic cod fish baked in a lemon butter and sherry wine sauce dusted with buttery Ritz cracker crumbs.

Fish & Chips – Fresh cod lightly battered and fried. Served with French fries.

Chicken Scarpariello – Bone-in chicken parts seasoned and roasted with Italian sausage, peppers, garlic, and onion finished with white wine and a hint of lemon.

Eggplant Parmesan – Lightly breaded and fried finished with melted mozzarella cheese. Served with our house marinara sauce.

Chicken Piccata – Sautéed chicken breast finished with capers, white wine and lemon butter sauce.

Chicken Francese – Egg battered and pan fried finished with white wine and lemon butter sauce.

Baked Scallops – Fresh sea scallops baked in a lemon butter and sherry wine sauce dusted with buttery Ritz cracker crumbs.

Sole Florentine – Fresh sole stuffed with a crabmeat stuffing over wilted spinach in a lemon beurre blanc sauce.

Rib-Eye – 14oz. center cut choice rib eye steak grilled to perfection.

Grilled Salmon – Seasoned and flame grilled finished with a lemon Dijon sauce with a touch of garlic and tarragon.

Baked Stuffed Shrimp – Jumbo shrimp stuffed with buttery Ritz cracker filling with crabmeat.

Prime Rib of Beef with Au Jus – Seasoned and slow roasted, served with natural pan drippings.

Filet Mignon – 10oz. Center cut beef tenderloin served with demi glacé.

Surf & Turf – 10oz. Rib eye and 2 Baked Stuffed Shrimp served with drawn butter and lemon.

Lobster – any style (Broiled, Boiled, Baked Stuffed) Served with drawn butter and lemon.

* MKT Cost.



EVENT CONTRACT



I G G Y ' S B O A R D W A L K

Name: _____

Address: _____

Telephone number: _____

Iggy's Boardwalk is tentatively holding the following space and/or event date for your upcoming functions:

Event name: _____

Date of Event: _____

Type of event: _____ Number of Guests: _____

Event Locations: Tent _____ Patio _____

Time: _____ Minimum Guarantee: _____

Initial deposit required: Non Refundable deposit of \$ _____ is due by _____, 20 _____

Payment Method: _____

Final Guarantee Due on _____, 20 _____

GENERAL TERMS & CONDITIONS CONTRACT - IGGY'S BOARDWALK

Welcome to Iggy's Boardwalk and thank you for choosing our venue for your special event.

This guide is to provide you assistance in planning your event. The following policies apply to all events hosted by Iggy's Boardwalk. Our event coordinator will be happy to answer any questions you may have.

1. All functions exceeding 100 persons require a non-refundable deposit of \$2,000 in order to formally reserve a date; all functions than a 100 persons require a non-refundable deposit of \$1,000 to formally reserve a date. Deposits paid will be deducted from the bill. All forms of payment are accepted for initial deposits. Major credit card payments may not exceed \$2,500.

2. Iggy's Boardwalk must receive full payment in cash or certified check at least 10 days in advance of the function. If credit card is a preferred choice of payment, the client will incur the 3% processing fee. No function will take place unless such payment has been arranged or received.

3. Final menus are required 30 days in advance of your function. A guaranteed number of guests must be given to the event coordinator at least 10 days in advance. If the event coordinator receives no guaranteed number, the highest estimate will become the guaranteed count. No reduction of the final count is allowed within 10 days of the date of the function and the client will be responsible to provide the guaranteed count. In the event unexpected guests should attend, we will make every attempt to serve the same menu item, however this cannot be guaranteed.

4. An administrative fee of 20% will be added to all charges and the RI State Sales Tax (currently 8%) will be added to all charges. A group claiming a tax-exemption must provide a Rhode Island tax exemption certificate. The Administrative Fee referenced above covers overhead, documentation, preparation, and other management of the event; such Administrative Fee is not nor is it intended to be, a service charge, tip or gratuity for wait staff or service employees. Staff gratuity is at the client's discretion.

5. Lunch and dinner entree selections are limited to two choices and a \$2.00 per person charge will be added for each additional entree selected. When one or more entrees are selected you will be required to guarantee the number of each entree and provide a means of identifying which guests get which entree.

6. Outside caterers or food products prepared off premise are not allowed, with the exception of wedding cakes and favors.

7. While every attempt will be made to insure that the price for food and beverage items remains constant, the volatility of markets makes it impossible to guarantee pricing beyond thirty days. Prices are subject to change.
8. Once the contract is validated, it is understood that if the client should cancel for any reason before or on the date of the function, the entire deposit is non-refundable and non-transferable. Under the event coordinator's discretion the deposit may be transferred toward another reservation within the same calendar year. Any cancellation within thirty days of the event requires 50% of the final payment covering your food and beverage for your event.
9. We reserve the right to limit and control the amount of alcoholic beverages consumed by your guests. No alcohol may be purchased or served to any guest under the age of 21. No outside non-alcoholic or alcoholic beverages are permitted. All functions that request a portal bar set-up are required to generate a minimum of \$500 in bar sales, otherwise a \$250 bartender fee will be applied.
10. Clients are responsible to ensure that all contracted vendors and performers act in accordance with all local and state laws, regulations and ordinances as well as the Boardwalk restaurant rules and policies. Iggy's Boardwalk will not be responsible or honor any demands or arrangements by third party vendors. Performers are expected to be set up 1 and a half hours prior to the event and must vacate the property within 1 hour after the conclusion of an event. We are available for weddings seven days a week and will be scheduled for a five hour time frame*. Beyond a five hour period an additional fee will be incurred of \$300.00 per hour. (*Some restrictions may apply)
11. Liability for damage to Iggy's Boardwalk premises will be charged accordingly. The Boardwalk cannot assume responsibility for personal property and equipment brought into the premises. The client assumes all responsibility and shall indemnify and hold Iggy's Boardwalk harmless from and against any and all physical damage to non Boardwalk property, and for any personal injury to guests and employees of the Boardwalk caused by acts, conduct or omissions of the client and their guests. Iggy's Boardwalk reserves the right to cancel a function at any time (including during the event) where the rules are not being observed or when the functions are of a nature not suitable to the Boardwalk.
12. Table linens and napkins are included in the set price per person. Additional linens and napkins will be made available for an additional charge. Please discuss with the event coordinator for further details.
13. Clients are responsible for providing their own centerpieces and arbor (if applicable). Delivery and set up time is 1 and a half hours prior to the event. Your florist is responsible for placing your arrangements in the appropriate locations. All floral and decorative equipment must be removed at the conclusion of your event. If you wish to have an event coordinator set up your centerpieces, floral arrangements, and/ or decorations a \$250 coordination fee will be applied. A \$300 ceremony fee will be applied to all weddings. If you wish to have an arbor set up an additional \$150 fee will be applied.
14. Please keep in mind that the event professionals at Iggy's Boardwalk understand that all of our clients have different desires and demands, therefore menus and services can be individualized to suit your needs. We will always do our best to accommodate your requests.
15. Iggy's Boardwalk will begin serving your meals/ buffets no longer than 15 minutes following your scheduled event start time. This will allow for guests to arrive and ensure the quality of service food that we pride ourselves on.
16. Credit Card Authorization will be required for incidentals.
17. Please let us know in advance if there are any food allergies that need to be considered.
18. VENUE SPACE AVAILABILITY - Tent Events are always available for an event Monday - Sunday at any time. Minimum of 30 people. Patio is available for an event only from October - March 30th. Minimum of 50 people. *If you wish to host an event on the enclosed patio between April 1st and Columbus Day weekend please contact the banquet coordinator. Limited options are available. If a non-private patio event is preferred a pre-fixed menu option is available. We can accommodate between 15 to 30 people and only two entrees will be selected. Buffets are not available for this option. A \$30 cancellation fee will be applied for every guest who does not show up on the date of the event.
19. Other accommodations available upon request: Heaters, Extra Linens, Table Clothes, Napkins, Portable Dance Floor, Valet, Satellite Bar

To confirm above arrangements on a definite basis please sign and return this contract along with your deposit by: _____, 20_____

Sincerely,

Accepted by: _____

Date: _____

IGGY's Boardwalk | 885 Oakland Beach Avenue | Warwick, Rhode Island 02889 | IGGYSRI.COM

Susan Grayino – Event Coordinator | 401.737.9459 ext. 111

Please let us know in advance if you have any special requests. All pricing subject to change. *Menu items and prices are subject to change without notice. Deposits are non-refundable. Additional charge for table linens - available upon request *Menu items and prices are subject to change without notice