

Steeple Hall
at
Mission
Oak
Grill



chocolate
raspberry

YOUR DREAM WEDDING

If you have always dreamed of celebrating your special day in the beautiful coastal city of Newburyport, then look no further. Steeple Hall at Mission Oak Grill offers the **ONLY** wedding venue in Newburyport with the capacity to host 180 guests for a plated dinner. The converted Baptist church underwent a stunning transformation in 2012, producing an expertly appointed space. The combination of cathedral ceilings, stained glass details and neutral aesthetics creates a beautiful juxtaposition of modern amenities and historic elegance. Paired with the mouthwatering menu offered by Mission Oak Grill and a fulltime onsite Event Director to oversee all of your wedding day details, you are left to sit back, relax and enjoy your amazing celebration.



THE PACKAGES*

The Coastal Route

Package Includes

Full 4.5 Hour Premium Open Bar

Passed Specialty Cocktail

Champagne Toast

5 Butler Passed Hors D'oeuvres

1 Stationary Display

3 Course Dinner

Tableside Wine Pour

Wedding Cake Service***

Plated & Served or Stationed

Late Night Bites

Regular & Decaf Gourmet Coffee

Assorted Herbal Teas

House Linens in Ivory

All Dinnerware & Chiavari Chairs

Complimentary Menu Tasting for 2

Full-Time Onsite Event Coordinator

for Planning & Day-Of Management

The Cobblestone Path

Package Includes

Create-Your-Own Bar Package**

3 Butler Passed Hors D'oeuvres

1 Stationary Display

2 Course Dinner

Wedding Cake Service***

Plated & Served or Stationed

Regular & Decaf Gourmet Coffee

Assorted Herbal Teas

House Linens in Ivory

All Dinnerware & Chiavari Chairs

Complimentary Menu Tasting for 2

Full-Time Onsite Event Coordinator

for Planning & Day-Of Management

**Steeple Hall is happy to customize either package to your liking*

***The Cobblestone Path is priced to include the bar package of your choice*

****Bride & Groom to provide their own wedding cake from a licensed baker*

PASSED HORS D'OEUVRES

SEAFOOD

Ahi Tuna Tartar Crostini
Clams Casino with Applewood Smoked Bacon
Crab Stuffed Mushroom Caps
Coconut Shrimp with Thai Chili Sauce
Native Colossal Shrimp, Cocktail Sauce
Oyster Rockefeller
Petite New England Crab Cakes, Rémoulade Sauce
Scallops wrapped in Bacon
Smoked Salmon on Rye Crouton with Dill Cream
Tempura Fried Oysters, Sea Salt

POULTRY & BEEF

Beef Short Rib Empanadas Aji Amarillo Aioli
Cashew Chicken Springroll
Chicken Empanadas Aji Amarillo Aioli
Chicken Sate with Peanut Sauce
Lamb Lollipops with Mint Julep Sauce - \$MP+
Mini Beef Wellington
Mini Beef Sliders
N.Y. Sirloin Beef Skewers, Caramel Soy Glaze
Pork Potstickers, Chili Glaze

VEGETARIAN

Artichoke Parmesan Hearts
Fig and Goat Cheese Tarts
Raspberry Brie in Filo Cups
Spanakopita
Stuffed Mushrooms
(goat cheese, caramelized onions, candied walnuts)
Tomato, Fontina, Kalamata Olives Crostini
Vegetable Springrolls

STATIONARY HORS D'OEUVRES

Imported & Domestic Cheeses

Assorted crackers & Fruits

Tea Style Sandwiches

New England Inspired

Vegetable Crudités

Roquefort Cheese Dip

Mashed Potato Bar

Assortment of Toppings and Sauces

Antipasto - \$6+

Italian Inspired meats, cheese, vegetables, and olives

Raw Bar - \$MP+

Selection of raw and smoked seafood served with cocktail and mignonette sauces



SALAD COURSE

ORGANIC GREENS

*Mesclun Greens, Julienne English Cucumber,
Organic Carrots, Lavender Vinaigrette*

CAESAR SALAD

*Crisp Romaine, Garlic Croutons,
Parmigiano Regiano*

GARDEN SALAD

*Red & Green Leaf Lettuce, Grape Tomatoes, Shredded Cucumber
Shaved Onion, Red Wine Vinaigrette*

ARUGULA SALAD - \$2+

*Caramelized Pecans, Grape Tomatoes
Champagne Vinaigrette*



APPETIZER COURSE

CLAM CHOWDER

*Coastal Butter Clams, Chopped Potato,
a touch of Bacon, a splash of Cream*

SHRIMP COCKTAIL

Bloody Mary Cocktail Sauce, Lemon

YELLOWFIN TUNA TARTARE - \$MP+

*Sweet Soy Caramel, Sriracha Mayo,
Sushi Rice, Sesame Wakame*

POMODORO

*Organic Beefsteak Tomatoes, Fresh Basil-Pesto,
Crumbled Ricotta Salata, White Balsamic Dressing & Dark Balsamic Drizzle*

EMPANADAS Your Choice of Filling

Jumbo Lump Crab Meat – Lime Aioli - \$MP+

Braised Beef Short Rib – Aji Amarillo Aioli

ENTRÉE SELECTIONS

Choose 2 to be Plated or Served Buffet Style

PRIME RIB

*Slow Roasted, Silky Mashed Potato,
Garlicky Green Beans, Wild Mushrooms & Au Jus*

ROASTED CHICKEN

*Range Fed, Statler Chicken, Brown Rice,
Caramelized Onions, Tempranillo jus*

NATIVE HADDOCK

*Buttered Crumbs, Herb Baked Tomato,
Baby Spinach, and Silky Mashed Potato*

PORK CHOP

*Aged Balsamic Glaze, Herbed Roasted
Fingerling Potatoes, Brussels sprouts & Crispy Pancetta*

NEW YORK SIRLOIN STEAK - \$MP+

*10 oz With a Garlic and Sea Salt Crust & Grainy Mustard Sauce,
Fresh Asparagus, Silky Mashed Potato*

HARVEST POMEGRANATE TURKEY BREAST

*All White Meat Native Turkey with a Sweet and Tart Glaze, Mashed Potato,
Baby Carrots, Brandy Pan Gravy*

GRILLED CHICKEN SALTIMBOCCA

*Sage, Prosciutto, & Fontina Cheese, Silky Mashed Potato
Haricot Vert, Madeira Wine Glaze*

ATLANTIC WILD SALMON - \$MP+

*7 oz Grilled Salmon, Silky Leek Mashed Potato,
Organic Greens, Mango Salsa*

MISSION OAK SURF & TURF - \$MP+

*5 oz Filet Mignon and Grilled Gulf Shrimp or Sea Scallops,
Steamed Asparagus, Herb Roasted Tomato, Roquefort Mashed Potato*

ORANGE ROASTED DUCK BREAST - \$MP+

Haricot Vert, Silky Mashed Potato, Warm Orange Glaze

CLAMBAKE - \$MP+

Traditional New England Lobster Boil

LATE NIGHT BITES

Passed or Stationed

SWEET

Milk & Cookie Shooters
Mini Rootbeer Floats
Assorted Cheesecake Tartlets
Petite Fours
Strawberry Shortcake Shooters

SALTY

Mini Sliders & Fries
Grilled Cheese Bites
Assorted Flatbread Pizzas
Pork Pot Stickers
Short Rib Empanadas

BAR SELECTIONS

Customize your bar package to best suit the needs of your guests!

Options Include • Hosted Consumption Bars • Hosted Flat Rate Bars • Cash Bars

Current Beers Displayed*

Bud, Bud Light, Corona, Heineken, Miller Lite, Michelob Ultra, Amstel Light, Coors Light, Shocktop, Sam Adams, Guinness Pub Cans, Newcastle, Kaliber (N/A)

Current Wine Offerings*

Four Vines "Naked" Chardonnay
Benziger Sauvignon Blanc
Casalini Pinot Grigio
Mark West Pinot Noir
Estancia Merlot
14 Hands Cabernet
Altos las Hormigas Malbec

Sebastiani Chardonnay
Monkey Bay Sauvignon Blanc
Mezza Corona Pinot Grigio
Darcie Kent Pinot Noir
Montes Merlot
Slingshot Cab
Broquel Malbec

Villa Del Borgo Pinot Grigio
Honig Sauvignon Blanc
Lake Sonoma
St. Francis Chard
Oberon Merlot
Chateau St. Michelle Cabernet
Terrazas Malbec

Full Bar Selections*

Svedka Vodka
Bacardi Rum
Beefeaters Gin
Dewars Scotch
Canadian Club Whiskey

Absolut Vodka
Captain Morgan Rum
Tanqueray Gin
JW Red Scotch
Seagram's VO Whiskey

Grey Goose Vodka
Anejo Bacardi Rum
Bombay Sapphire Gin
JW Black Scotch
Crown Royal Whiskey

*Bar Selections are subject to change

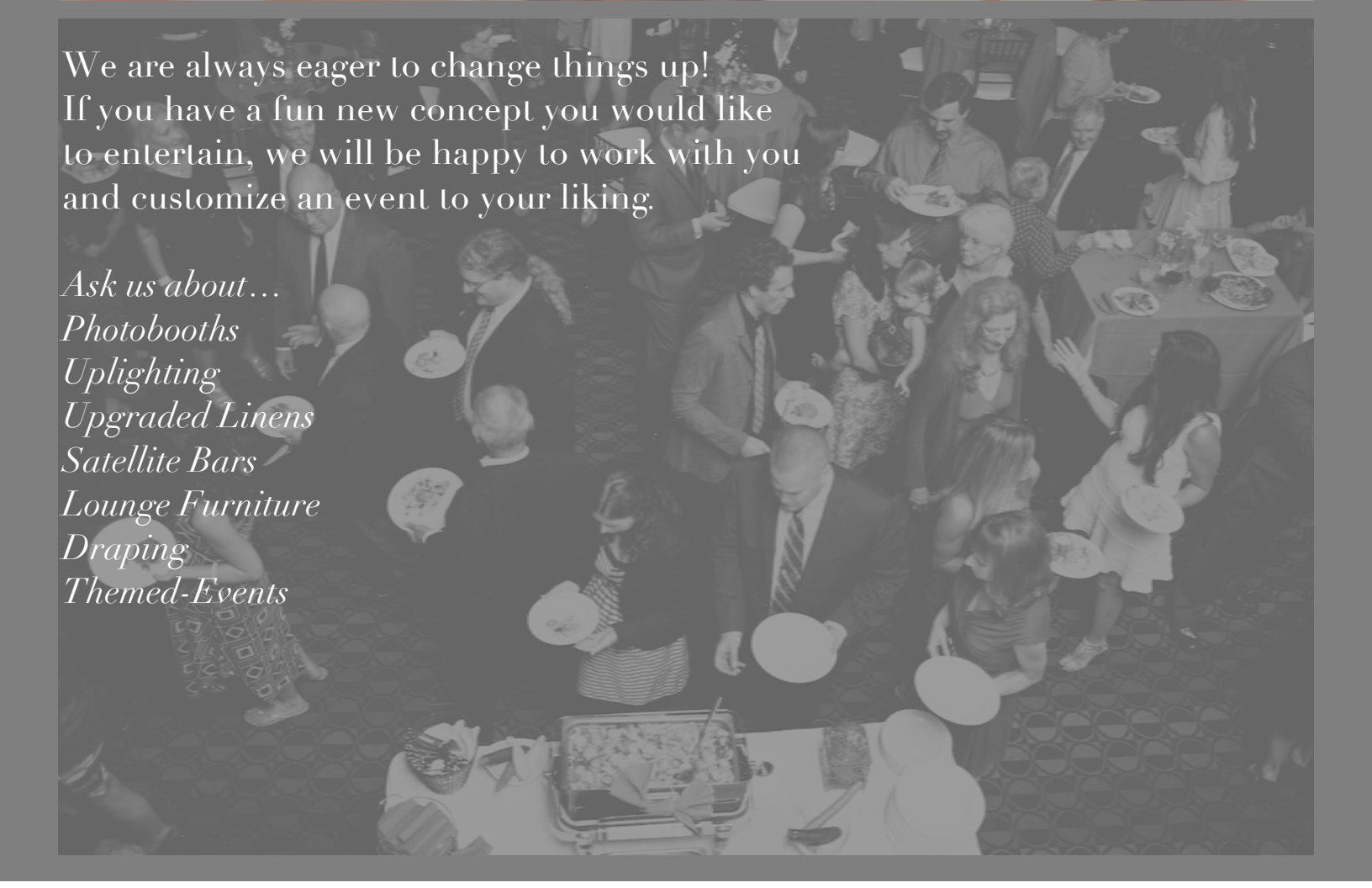


LOOKING FOR SOMETHING... A LITTLE *LESS* TRADITIONAL?

*Provide your guests with both dinner and entertainment
while our talented chefs prepare your guests' meals right in front of you!
This menu format is conducive to both seated and cocktail style affairs.*

CHEF-ATTENDED FOOD STATIONS

Seared Wasabi Ahi Tuna, Sesame Noodle, Wakame Salad
Succulent Rack of Lamb, Mint Julep Sauce
Tartare - Ahi Tuna or Salmon, Sushi Rice, Wakame, Ginger, Shoyu Glaze
Slow Roasted Prime Rib of Beef Natural Pan Jus
Sauté of Scallops or Shrimp Served over your choice of Pasta or Rice
Grilled Atlantic Wild Salmon Fillet, Lemon-Caper Sauce
Grilled Tenderloin of Pork with Sage Apple and Cranberry Chutney
Harvest Turkey Breast Pomegranate Sweet and Tart Glaze
Vegetarian Penne Pasta, Asiago and Garlic Herb Cream
Penne or Orzo Grilled Vegetables - Pomodoro or Oil & Garlic



We are always eager to change things up!
If you have a fun new concept you would like
to entertain, we will be happy to work with you
and customize an event to your liking.

Ask us about...
Photobooths
Uplighting
Upgraded Linens
Satellite Bars
Lounge Furniture
Draping
Themed-Events

QUESTIONS?

Q: What's included with the room fee and use of Steeple Hall at Mission Oak Grill?

A: With your contracted five hour use time, we include Table Linens, Round Tables, Chairs, Table Settings, and Glassware at no additional charge. Your rental includes access to private changing suite. We offer complimentary wi-fi. Use of the projector, screen, and microphone is available at an additional fee.

Q: How many people can Steeple Hall accommodate?

A: For a seated plated meal, Steeple Hall can comfortably accommodate about 180 people. For cocktail style, the space can accommodate about 225.

Q: Can I have my ceremony onsite at Steeple Hall?

A: Yes, Steeple Hall can accommodate a wedding ceremony. We do charge an extra \$500.00 for this service, which will include one additional hour. You may also use the room as a rain plan if you opt for an outdoor ceremony. If used, the same charge applies.

Q: Can I have my ceremony rehearsal at Steeple Hall?

A: Yes, Steeple Hall will be made available to you for a rehearsal. Dates and Times are scheduled by the Event Sales Director approximately one month prior to event date.

Q: Can I have my cocktail hour in the restaurant downstairs?

A: You can have your cocktail hour downstairs in the restaurant if the timing does not interfere with the regular hours of operation for the restaurant. Cocktail hour would need to end by 3:30 at the latest in order for the scenario to be feasible. There is an additional room fee of \$250.

Q: What will the Event Coordinator do for me?

A: The Event Coordinator will help you coordinate your wedding plans and provide suggestions for vendor services. The Event Coordinator will be the liaison between the kitchen, client and other vendors. The Event Coordinator will manage the staff, food & bar service, oversee the general flow of events.

Q: Can I buy and bring in my own alcoholic beverages?

A: No, Steeple Hall at Mission Oak Grill holds the liquor license and requires that all alcoholic beverages be purchased from Steeple Hall. User will be charged cash bar prices for any and all alcohol to be found on the premises that is not provided by Steeple Hall.

Q: How long can the band or DJ play?

A: The band / dj can play until the scheduled end time of the event. The band /dj cannot continue to play after the end time unless overtime has been requested by the user to the Event Sales Director 14 days prior. Please note Steeple Hall is not responsible for extended use of your contracted vendors. The Event Coordinator will ask the band / dj to stop playing if they continue to play beyond the contracted end time. A fee of \$500 will be assessed for any violations of this rule.

Q: Do you have a designated parking lot?

A: There is plenty of street parking on Green St. and the streets surrounding Brown Square. There is also a municipal parking lot at the bottom of Green St. on the right approximately 100 yards away. There is an additional municipal lot on the waterfront no more than a 3 minute walk.

Q: Are you handicap accessible?

A: The room and building are both fully wheelchair accessible and there is 1 handicap parking space on premise if needed. Steeple Hall is equipped with an elevator for access to the second floor.

Q: Do you offer tastings?

A: Yes, for clients who have signed a contract a complimentary food tasting for your main course is included for two people. If you wish to have more attendees, there is a \$50 per person fee. Your tasting would include 2-3 options of hors d'oeuvres and two main entrée options. If you wish to sample our food prior to formally reserving, there is a \$50 per person fee that will be applied towards your final invoice should you book with us. Most tastings are accommodated on Tuesday's between 5pm- 6:30 pm.