



at MISSION OAK GRILL

Located steps from Newburyport Harbor, Steeple Hall at Mission Oak Grill is a grand romantic space with cathedral ceilings & floor-to-ceiling windows with stained-glass. Whether you're planning the wedding of your dreams, celebrating a milestone or hosting a corporate luncheon, we are the perfect choice.

## WEDDING PACKAGES

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26 Green Street | Newburyport, MA  
(978) 961-0926 | [SteepleHall.com](http://SteepleHall.com)



# PASSED HORS D'OEUVRES

(Per 50 pieces unless otherwise noted)

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**Smoked Salmon on Rye Crouton**

with Dill Cream

**Clams Casino**

with Applewood Smoked Bacon

**Scallops wrapped in Bacon**

Vermont Maple-Mustard Sauce

**Fish Tacos**

Hard Shell Corn Tortillas, Jalapeno Corn Tartar,  
Pico di Gallo

**\*Coconut Shrimp with Thai Chili Sauce**

**Native Colossal Shrimp, Cocktail Sauce**

**\*Ahi Tuna Tartar Crostini**

**Crab Stuffed Mushroom Caps**

**Asparagus wrapped in Proscuitto**

**Fresh Lobster Meat and**

**Tarragon Salad Crostini**

**Crab Cake Maryland Style**

Pineapple-Cilantro Salsa, Mango-Habañero Aioli

**Potato Latkes, Apple sauce & Sour cream**

**Spanakopita (Spinach, feta cheese pie)**

**Fig and Goat Cheese Tarts**

**Vegetarian Spring Roll**

**Capresse on Crostini**

**Raspberry Brie Filo**

**Shoe String Fries in Cones**

**Chicken Saté with Peanut Sauce**

**Chicken Spring Roll**

**Chicken Empanada – Aji Amarillo Aioli**

**\*N.Y. Sirloin Beef Skewers Caramel Soy Glaze**

**Short-Rib Empanada Aji Amarillo**

**\*Mini Beef Wellington**

**\*Lamb Lollipops with Mint Julep Sauce (Min 25)**

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Not all ingredients are listed in the menu. Before placing your order, please inform your server if anyone in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.



# STATIONARY HORS D'OEUVRES

(Prices are per person based on a minimum 50 guests)

## **Imported & Domestic Cheeses**

Served with Assorted Crackers & Fruits

## **Fresh Local Crudités**

With Roquefort Cheese Dip

## **Beef Skewers**

Shoyu Glaze, Scallions and Fried Rice

## **Shrimp Skewers**

Shoyu Glaze, Scallions and Fried Rice

## **Mac N' Cheese**

Asiago Cheese, Troccoli Pasta

## **Antipasto**

Italian Inspired Selection of Meats, Cheese, Veggies & Olives

## **Raw Bar**

Raw & Smoked Seafood served with Cocktail & Mignonette

## **Chickjen Skewers**

Shoyu Glaze, Scallions and Fried Rices

## **Thai Meatballs**

Sweet Chili Glaze

## **Antipasto Skewers**

Olives, Assorted Charcuterie, Assorted Cheese

# STATIONARY SLIDERS

(Prices are per person based on a minimum 50 guests)

## **Ahi Tuna**

Seared RARE, Wasabi Pea Encrusted, Shoyu Glaze

## **Cheeseburger**

Ground Sirloin, Cheddar Cheese

## **Pulled Pork**

Asian Slow

## **Thai Meatball**

Sweet Chili Glaze

## **Sesame Chicken**

Black & White Sessame Seeds, Aji Amarillo

## **Salmon**

Lemon-Caper Aioli

## **BBQ Brisket**

Jalapeño Cole Slaw

## **Grilled Chicken & Bacon**

Cheddar Cheese, Mustard Aioli

## **Potabello**

Grilled Portabello, Bacon, Cheddar Cheese

## **Chicken Salad**

Honey-Mustard Aioli

## **Lobster Salad**

Lightly Mayo, Sea Salt & Pepper

## **Caprese**

Focaccia, Beef Steak Tomato, Fresh Mozzarella

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# THE BOARDWALK BUFFET

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**Create-Your-Own Bar Package\*\***

**3 Butler Passed Hors D'oeuvres**

**1 Stationary Fruit & Cheese Display**

**2 Course Plated 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**

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**\*\*The Classic Buffet does not include the bar package**

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

**Price does not include - State Meals and Beverages Taxes, Administration Fees, Room Fee & Gratuity**



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# THE BOARDWALK PLATED

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## Package Includes

**3 Butler Passed Hors D'oeuvres**

**1 Stationary Fruit & Cheese Display**

**2 Course Plated 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**

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**\*\*The Classic Plated does not include the bar package**

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

**Price does not include - State Meals and Beverages Taxes, Administration Fees, Room Fee & Gratuity**

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# THE COBBLESTONE PATH

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## Package Includes

**Full 4.5 Hour Premium Open Bar**

**3 Butler Passed Hors D'oeuvres**

**1 Stationary Display**

Vegetable Crudite or  
Fruit & Assorted Cheese Board

**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**

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**Price does not include - State Meals and Beverages Taxes, Administration Fees & Gratuity**

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# THE COASTAL ROUTE

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## Package Includes

**Full 4.5 Hour Deluxe Open Bar \*\***

**Passed Specialty Cocktail**

**Champagne Toast**

**5 Butler Passed Hors D'oeuvres**

**1 Stationary Display**

Choose of Vegetable Crudités or  
Fruit & Assorted Cheese Board

**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**

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\*\*The Coastal Route is priced to include the bar package of your choice

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

**Price does not include - State Meals and Beverages Taxes, Administration Fees & Gratuity**

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# FIRST COURSE SELECTIONS

Choose 1 to be plated

## **CAESAR**

Crisp Romaine, Pumpernickel Croutons, Parmigiano-Reggiano

## **ORGANIC GREENS**

Mesclun Greens, Julienn English Cucumber and Organic Carrots, Lavender Vinaigrette

## **ARUGULA + /PP**

Fresh Baby Arugula, Asiago Cheese, Lemon-Thyme Olive Oil

# SECOND COURSE SELECTIONS

Choose 1 to be plated

## **CLAM CHOWDER**

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

## **SHRIMP COCKTAIL**

Bloody Mary Cocktail Sauce, Lemon

## **BEEF SKEWERS**

Shoyu Glaze, Fresh Scallions

## **CHICKEN SKEWERS**

Shoyu Glaze, Fresh Scallions

## **CAPRESE SALAD**

Fresh Beef Steak Tomato, Fresh Mozzarella, Fresh Basil, Lavander Dressing

+ Additional cost per person

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Adminatration Fees, Room Fee & Gratuity**

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# ENTREES SELECTIONS

Choose 2 to be plated

**\*PRIME RIB**

Slow Roasted, Wild Mushroom-Au Jus

**ROASTED STUFFED CHICKEN**

Range Fed, Chicken Breast, Sausage & Spinach Ritz Cracker Stuffing, Cranberry Chutney

**\*SHORT-RIB**

Slow Braised Short-Rib of Beef, Crispy Parsnip, Beef Au Jus

**\*PORK CHOP**

Aged Balsamic Glaze, Apple Chutney

**\*LAMB SHANK (add \$5.00 /pp)**

Slowly Braised Lamb Shank, Burgundy-Tomato Brodo

**\*NATIVE HADDOCK**

Buttered Crumbs, Herb Baked Tomato

**ATLANTIC WILD SALMON**

Grilled Salmon, Habanero Mango Salsa

**\*NEW YORK SIRLOIN STEAK AU POIVRE +**

Green Peppercorn, Shallots, Brandy-Cream Sauce

**SEARED SEA SCALLOP \$MP +**

Parmesan Risotto, English Peas, Carrots, Citrus Vinaigrette

**CHICKEN SALTIMBOCCA**

Sage, Prosciutto, Fontina Cheese, Maderira Wine Glaze

**LAMB SHANK**

Slow Braised, Lamb Au Jus

**CLAMBAKE +**

Lobster, Clams, Mussels, Shrimp, Kielbasa, Red Bliss Potatoes, Jalapeño Corn Bread

**SURF N' TURF +**

5 oz Filet Mignon, Shrimp or Sea Scallops, Port Wine Demi Glaze

**PAELLA +**

Shrimp, Mussels, Saffron Rice, Chorizo, Tomato, Chicken

## ENTREES SIDES

Choose 2 to be plated

PARMESAN RISOTTO

RICE PILAF

SILKY MASHED POTATO

ROASTED FINGERLING POTATOES

PARMESAN POTATO CAKE

HALF LOADED BAKED POTATO

COCONUT JASMINE RICE

GRILLED ASPARAGUS

STEAMED BROCCOLINI

STEAMED GREEN BEANS

HONEY GLAZED BABY CARROTS

SEARED WILD MUSHROOMS

ROASTED SEASONAL VEGETABLES

STEAMED BROCCOLI RABE

+ Additional cost per person

**Price does not include - State Meals and Beverages Taxes,**

**Administration Fees, Room Fee & Gratuity**

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# BAR OPTIONS

## ONE HOUR OPEN BAR

### PREMIUM

Beer & Wine

Full Bar

Soda & Juice

### ULTRA

Beer & Wine

Full Bar

Soda & Juice

## 4.5 HOURS OPEN BAR

### PREMIUM

Beer & Wine

Full Bar

Soda & Juice

### ULTRA

Beer & Wine

Full Bar

Soda & Juice

## CONSUMPTION BAR

The host is charged based on the total number of drinks consumed. Drink price is on a per drink basis. A per person deposit is required. Any unused portion being refunded to host or applied to final invoice due.

## CASH BAR

The individual guests pay the bartender directly for their own drinks, based on the estimated pricing below, wine and liquor prices varies

Soft Drink

Coffee / Tea

Mineral Water / Juice

Domestic Beer

Imported Beer

Premium Wine

Ultra Wine

Premium Liquor

Ultra Liquor

Martini

Cognac

The host chooses from premium, deluxe or ultra options. Drinks are unlimited within that selection.

The total price is based on the guaranteed final guest count. Cordials and Cognacs are not included and may be available on a hosted basis if desired.

Unlimited Soda & Juice option is available for guests under 21.





## BEER & WINE SELECTIONS

### BEER

#### PREMIUM

**Budweiser - Bud Light - Michelob Ultra  
Coors Light - Kaliber (NA)**

#### ULTRA

**Sam Adams - Amstel Light - Heineken  
Corona - Plum Island Belgium White  
Kaliber (NA)**

### WINE

#### PREMIUM

**Pinot Grigio - Sauvignon Blanc - Chardonnay  
Pinot Noir - Cabernet Sauvignon**

#### ULTRA

**Pinot Grigio - Sauvignon Blanc - Chardonnay  
Riesling - Merlot - Pinot Noir - Malbec - Rose  
Cabernet Sauvignon**

### LIQUOR

#### PREMIUM

**New Amsterdam Vodka - Citron - Don Q Rum  
New Amsterdam Gin - Evan Williams Whiskey  
Camarena Tequila**

#### ULTRA

**Grey Goose Vodka - Bombay Sapphire  
Privateer Rum - Tanqueray Gin - Jack Daniels  
Crown Royal Whiskey - Johnny Walker Red  
Patron Silver - Patron Anejo**

Only 21 years of age and older are allowed  
to enjoy alcoholic beverages

# 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 \$350.**

**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.**