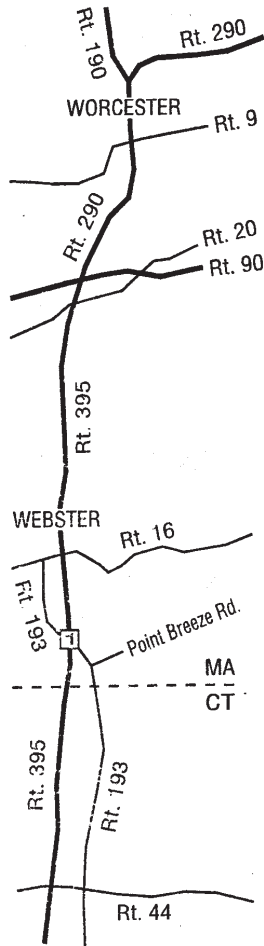


## DIRECTIONS



From Worcester and points north, take Route 290 West, which becomes 395 South, to Webster. Take Exit 1, then take a left onto Route 193, proceeding south on Thompson Road for approximately 1 mile to Point Breeze Road (on left, across from Hubbard Hospital). Point Breeze is located at the end of the road. From Connecticut and points south, take Route 395 North (from Route 44 or other routes), and take Exit 1 just after the MA line. Take a right off the ramp, and proceed to Point Breeze Road. From points east or west, take Routes 9, 90, 20, 16, or 44 to Route 395.

For additional Information  
Point Breeze  
114 Point Breeze Road  
Webster, MA 01570  
(508) 943-0404

[www.pointbreezeonwebsterlake.com](http://www.pointbreezeonwebsterlake.com)



## ***POINT BREEZE ON WEBSTER LAKE***

Point Breeze was founded in 1884 as a private men’s sailing club on the shores of Webster Lake (also known as Lake Chargoggagogmanchaugagoggchaubunagungamaugg). At the turn of the century Point Breeze became a showcase for weekend exhibitions and entertainment for all of Worcester County. During the “Roaring ’20s” Point Breeze Pavilion welcomed regional businesses for their summer outings. Employees would feast on Shore Dinners and local snapping turtle soup while enjoying softball, swimming and bowling. For the next fifty years the Gawle family operated Point Breeze as a seasonal function facility catering to area businesses, weddings and the general public.

Through the years the buildings and grounds have changed but the Point Breeze facility has always remained in business making it one of the few restaurants to serve the public the entire 20th Century.

Today, Point Breeze on Webster Lake is a year-round full service seafood restaurant, destination function facility and entertainment venue offering lakeside wedding ceremonies, outdoor deck dining, holiday buffets and community sponsored events. We provide a panoramic lakeview, great food and always friendly service making us the place where families meet.

## ***BEVERAGES***

Coffee urns are available at \$30.00 per 50-cup urn or coffee service at \$1.50 per person.

### ***Toasts (per person)***

Raspberry GingerAle .....	\$1.50
Sparkling Apple Cider .....	\$1.75
White Zinfandel or Chardonnay .....	\$3.00
Champagne .....	\$3.00

*Wine List per Bottle also Available*

### ***Open Bar***

Host will be charged on a per drink basis during a scheduled length of time, or until a pre-determined dollar amount has been reached. An 18% service and 5% Mass. tax will be charged.

***For updated prices:***

**[www.pointbreezeonwebsterlake.com](http://www.pointbreezeonwebsterlake.com)**



## HORS D'OEUVRES

### Trays (one hour per person)

Cheese and Crackers.....	\$2.50
Vegetables and Dip.....	\$2.00
Watermelon Basket.....	\$2.00
Cheese, Crackers and Fruit.....	\$3.00
Smoked Salmon.....	\$4.00
Fritter and Chowder.....	\$6.50
Chocolate Fountain with Strawberries and Lady Fingers .....	\$3.00
Hot Butlered Appetizers .....	\$5.00

\*\*\*\*Choose one from each of these three groups\*\*\*\*

GROUP 1	GROUP 2	GROUP 3
Deviled Eggs	Stuffed	Crab Rangoons
Chicken Tenders	Mushrooms	Scallops and
Buffalo Wings	Swedish	Bacon
Pizza Bites	Meatballs	Blackened
Fried Vegetables	Assorted Canapés	Shrimp
	Mini Quiche	Shrimp Cocktail
	Pigs-in-a-blanket	

### Cocktail Reception (2 hours) **\$12.95**

2 Cold Appetizer Stations:	Cheese, Crackers & Fruit Vegetable Crudite
2 Hot Appetizer Stations:	Buffalo Tenders with Carrot & Celery Sticks and Bleu Cheese Dressing Swedish Meatballs
3 Hot Hand-Passed Appetizers:	Stuffed Mushrooms Scallops and Bacon Fried Vegetables

Watermelon Basket .....	add \$1.00
Shrimp Cocktail.....	add \$2.00

**Selections from our raw bar menu will be available to our function guests at that day's pricing.**

## FUNCTION POLICIES

### Deposit and Payment

A function date is held with a non-refundable deposit of \$100.00. All weddings are held with a non-refundable deposit of \$500.00. Deposits will be credited towards the final bill. Full payment is taken 10 days in advance of your function when you guarantee a specific number of guests. This number is not subject to reduction and you will be charged accordingly for increases.

### Pricing

Prices will be updated at [www.pointbreezeonwebsterlake.com](http://www.pointbreezeonwebsterlake.com). All food and beverage purchases are subject to an 18% service charge, 5% linen charge and 5% Massachusetts meal tax. All wedding ceremonies are \$250.00 and all weddings must order from the dinner portion of the menu.

### Pinnacle and Lakeview Rooms

#### PINNACLE ROOM

Capacity: 200 (160 with dance floor)  
Minimum food purchase Friday and Saturday evenings, \$2500.00; All other times, \$1000.00

#### LAKEVIEW ROOM

Capacity: 300 (225 with dance floor)  
Entire Room: Minimum food purchase, \$4000.00  
Partitioned Room: No minimum food purchase.

*Please, no karaoke until 9:00 p.m. for evening parties.*

### Food and Beverage

All food and beverages must be purchased and consumed at Point Breeze including alcoholic favors.

***BREAKFAST***

***DINNER BUFFET  
CONTINUED***

**Coffee Break \$6.95**

Assorted soda, bottled water, coffee and tea  
Fresh fruit, cheese and crackers  
Assorted cookies

**Continental Breakfast \$6.95**

Assorted cereals  
Assorted pastries  
Fresh fruit  
Coffee, tea and assorted juices

**Lakeview Breakfast \$10.95**

Assorted muffins  
Fresh fruit  
Pancakes or French toast  
Bacon and sausage  
Scrambled eggs  
Homefries  
Coffee  
Juice

**Pinnacle Breakfast \$12.95**

Assorted pastries  
Fresh fruit  
Pancakes  
Raspberry French toast  
Bacon and sausage  
Scrambled eggs  
Homefries  
Apple crisp  
Coffee  
Juice

Bagel bar add \$2.00/pp

*There are many ways to enhance your  
dinner buffet selections...*

Substitute garden salad: add \$1.00/pp  
Spinach w/warm bacon dressing  
Caesar  
Antipasto  
Cobb

Substitute dessert choice: add \$1.00/pp  
Sheet Cake  
Tiramisu  
Assorted Italian cookies and pastries  
Assorted petits fours

Add one of our homemade soups: add \$2.00/pp  
New England clam chowder  
Manhattan clam chowder  
Soup of the day

Add a steamship round carving station: add \$5.00/pp

Change the serving style of your buffet choice by choosing  
"FAMILY STYLE" service. You can choose from any of  
our roasted meats: Chicken \$16.95  
Turkey \$18.95  
Ham \$18.95  
Pork \$21.95  
Roast Beef \$22.95

If you would like two meats, add \$1.00 to the highest  
priced meat.

**CLAMBAKES ALSO AVAILABLE BY REQUEST**

*All buffets and family style meals require a minimum of  
35 people and are subject to an 18% service charge,  
5% linen charge and a 5% Mass. tax.*

***DINNER BUFFETS***  
*CONTINUED*

***BRUNCH***

All dinner buffets include a garden salad, two choices of starch, two choices of vegetable and one choice of dessert.

***Starches (Choose 2)***

- Ziti with sauce
- Rice
- Mashed potatoes
- Stuffing
- Roasted red potatoes
- Baked beans
- Twice baked potato
- Au Gratin potatoes

***Vegetables (Choose 2)***

- Butternut squash
- Green beans amandine
- Corn on the cob
- Giblet corn w/peppers and onions
- Green peas w/pearl onions
- Honey glazed carrots
- Sauteed summer and green squashes

***Dessert (Choose 1)***

- Apple crisp
- Watermelon
- Grapenut pudding
- Assorted cookie tray
- Bread pudding

*All buffets and family style meals require a minimum of 35 people and are subject to an 18% service charge, 5% linen charge and a 5% Mass. tax.*

**Lakeview Brunch**

**\$16.95**

- Assorted pastries
- Fresh fruit
- Raspberry French Toast
- Bacon
- Homefries
- Scrambled eggs
- Fresh baked haddock or chicken marsala
- Ham carving station
- Fresh vegetable
- Soup of the day
- Apple crisp
- Coffee
- Assorted chilled juices

**Pinnacle Brunch**

**\$19.95**

- Assorted pastries
- Fresh fruit
- Raspberry French toast
- Homefries
- Bacon and ham
- Omelet station
- Fresh baked haddock or chicken marsala
- Beef tips
- Rice pilaf
- Fresh vegetable
- Clam chowder
- Apple crisp
- Coffee
- Assorted chilled juices

Bagel bar

add \$2.00/pp

*All breakfasts and brunches require a minimum of 35 people and are subject to an 18% service charge, 5% linen charge and a 5% Mass. tax.*

***LUNCHEON ENTREES***

<b>Grilled Chicken</b>	<b>\$9.95</b>
Twin skinless breasts grilled with your choice of sauce (supreme, port wine & mushroom or teriyaki).	
<b>Baked Haddock</b>	<b>Market</b>
Native haddock with an herb cracker crumb topping and fresh tomato.	
<b>Chicken Parmesan</b>	<b>\$10.95</b>
Tender chicken breast with Italian breading, mozzarella cheese, served over linguini.	
<b>Chicken Florentine</b>	<b>\$11.95</b>
Chicken medallions covered with a spinach and cream sauce.	
<b>Open Steak Sandwich</b>	<b>\$13.95</b>
8 oz. of Sirloin grilled to your liking, served on our fresh bread.	
<b>Baked Stuffed Flounder</b>	<b>\$13.95</b>
Fresh native flounder with a shrimp stuffing.	
<b>Grilled Salmon</b>	<b>\$15.95</b>
Fresh salmon grilled with Pesto	
<b>Chicken Marsala</b>	<b>\$13.95</b>
Chicken medallions with marsala wine and mushrooms served over rice pilaf.	
<b>Shrimp-n-Garlic</b>	<b>\$14.95</b>
Sautéed shrimp with mushrooms, tomatoes and scallions, with garlic, lemon and white wine, topped with Parmesan cheese and served over fettuccine.	
<b>Grilled Rainbow Trout</b>	<b>\$13.95</b>
Grilled fresh Idaho trout.	

*All luncheon entrees served with choice of potato, vegetable, and salad with house dressing.*

***DINNER BUFFETS***

Choose from these three different buffet selections:

<b>Selection 1</b>	<b>\$18.95</b>
(CHOOSE 2 ENTREES)	
Baked or BBQ Chicken	
Ziti and Meatballs	
Vegetable or Meat Lasagna	
Italian Sausage w/peppers and onions	
London Broil	
Fritters and Chowder	
<b>Selection 2</b>	<b>\$20.95</b>
(CHOOSE 2 ENTREES)	
Baked Ham	
Roast Turkey	
Baked Haddock	
Chicken Florentine	
Chicken Marsala	
BBQ Ribs	
Beef Tips W/peppers and onions	
<b>Selection 3</b>	<b>\$23.95</b>
(CHOOSE 2 ENTREES)	
Seafood newburgh	
Sliced roast beef	
Roast pork loin	
Coquilles St. Jacques	
Chicken cordon bleu	
Chicken savannah	
Beef burgundy	

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**DINNER ENTREES**  
*CONTINUED*

<b>Filet Mignon</b>	<b>\$27.95</b>
Grilled choice tenderloin served on a crouton with mushroom gravy.	
<b>Veal Cordon Bleu</b>	<b>\$20.95</b>
Veal stuffed with imported ham and cheese topped with demi glaze.	
<b>Surf-n-Turf</b>	<b>\$29.95</b>
A petit filet mignon served with three baked stuffed shrimp.	
<b>Baked Haddock</b>	<b>\$19.95</b>
Always fresh with lemon-buttered cracker crumbs and tomato.	
<b>Baked Scallops</b>	<b>\$20.95</b>
Always fresh sea scallops with cracker crumbs, butter and sherry.	
<b>Salmon Filet</b>	<b>\$21.95</b>
Fresh grilled North Atlantic Salmon topped with a compound butter.	
<b>Lobster Casserole</b>	<b>\$27.95</b>
Chunks of lobster meat en casserole with a lobster stuffing.	
<b>Trout Almandine</b>	<b>\$19.95</b>
Idaho rainbow trout with an almond and amaretto sauce.	
<b>Chicken Parmigiana</b>	<b>\$17.95</b>
Tender chicken with Mozzarella cheese and served with Penne Rigate.	
<b>Grilled Chicken</b>	<b>\$17.95</b>
Twin breasts grilled with your choice of sauce (supreme, teriyaki, or port wine and mushroom).	

**LUNCHEON ENTREES**

<b>Lobster Roll</b>	<b>Market</b>
Lobster salad served on a grilled New England hot dog roll.	
<b>Beef Tips</b>	<b>\$13.95</b>
Beef tips served with roasted peppers and onions.	
<b>Chicken Fried Chicken</b>	<b>\$11.95</b>
Breaded chicken breasts deep fried with country gravy.	
<b>Chicken Fried Steak</b>	<b>\$13.95</b>
Breaded steak deep fried with Red Eye gravy.	
<b>Petite Filet Mignon</b>	<b>\$20.95</b>
7 oz. of tenderloin served on a toasted crouton with a mushroom demi-glaze.	
<b>Baked Scallops</b>	<b>\$16.95</b>
Fresh sea scallops baked en casserole with cracker crumbs, sherry and butter.	
<b>Lobster Casserole</b>	<b>\$21.95</b>
Chunks of lobster meat with lobster stuffing, sherry and butter.	
<b>Champagne Chicken</b>	<b>\$13.95</b>
Rolled chicken with corn flake breading and Raspberry champagne sauce.	

*All luncheon entrees served with choice of potato, vegetable, and salad with house dressing.*

**For updated prices:**  
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## ***LUNCHEON BUFFETS***

<b>Point Breeze Deli Buffet</b>	<b>\$12.95</b>
<ul style="list-style-type: none"> <li>Soup of the Day</li> <li>Red bliss potato salad</li> <li>Pasta salad</li> <li>Cole slaw</li> <li>Deli meats-ham, turkey, salami, roast beef</li> <li>Cheeses- American, Swiss, Provolone</li> <li>Assorted bread</li> <li>Lettuce, tomatoes, and condiments</li> <li>Cookies, coffee, and tea</li> </ul>	
 <b>Lakeview Buffet</b>	 <b>\$13.95</b>
<ul style="list-style-type: none"> <li>Garden salad</li> <li>Italian bread</li> <li>Baked haddock</li> <li>Chicken marsala</li> <li>Vegetable</li> <li>Rice pilaf</li> <li>Cookies, coffee and tea</li> </ul>	
 <b>Pinnacle Seafood Buffet</b>	 <b>\$14.95</b>
<ul style="list-style-type: none"> <li>Clam chowder</li> <li>Clam fritters</li> <li>Red bliss potato salad</li> <li>Cole slaw</li> <li>Pasta salad</li> <li>Finger rolls-tuna, seafood and shrimp</li> <li>Cookies, coffee and tea</li> </ul>	

*All buffets require a minimum of 35 people  
and are subject to an 18% service charge,  
5% linen charge and a 5% Mass. tax.*

## ***DINNER ENTREES***

<b>Baked Stuffed Chicken</b>	<b>\$18.95</b>
Stuffed boneless breast with an apple herb stuffing and supreme sauce.	
<b>Chicken Marsala</b>	<b>\$19.95</b>
Sautéed medallions with mushrooms and tomatoes in a marsala wine sauce.	
<b>Chicken Kiev</b>	<b>\$19.95</b>
Boneless breast stuffed with garlic & hotel butter.	
<b>Chicken Cordon Bleu</b>	<b>\$19.95</b>
Boneless breast stuffed with imported ham, cheese and supreme sauce.	
<b>London Broil</b>	<b>\$18.95</b>
Thinly sliced choice marinated beef. Served with mushroom gravy.	
<b>Champagne Chicken</b>	<b>\$18.95</b>
Rolled breast of chicken baked and topped with a champagne raspberry sauce.	
<b>New York Sirloin</b>	<b>\$20.95</b>
Always choice sirloin grilled and Kentucky Bourbon glazed.	
<b>Prime Rib</b>	<b>Market</b>
Always choice Prime Rib roasted with au jus and a horseradish and sour cream sauce.	
<b>Swordfish</b>	<b>Market</b>
Fresh grilled with a compound butter.	
<b>Baked Stuffed Shrimp</b>	<b>\$19.95</b>
Jumbos with lobster stuffing.	
<b>Shrimp-n-Garlic</b>	<b>\$20.95</b>
Sautéed shrimp with tomatoes, mushrooms, and scallions with garlic, white wine and lemon.	
<b>Pasta Primavera</b>	<b>\$16.95</b>
Fresh vegetables served in a parmesan cream sauce over fettuccine.	

ALL DINNER ENTREES ARE SERVED WITH  
SALAD AND HOUSE DRESSING, POTATO  
AND VEGETABLE UNLESS OTHERWISE NOTED.