

THE LANDING

MARBLEHEAD

PRIVATE EVENTS

2024



Thank you

Thank you for your interest in The Landing. We appreciate the opportunity to host your upcoming event!

The landing offers all of the elements needed to make your event an unforgettable occasion.

We have three distinct areas within our restaurant:

- The **Front Street Function Room** can accommodate up to 65 for a sit-down dinner or up to 110 for a cocktail-style party.
- The **Harbor Bar** overlooks Marblehead Harbor and can comfortably seat 50 guests or accommodate up to 100 for a cocktail-style event.
- The **Deck** overlooking the ocean seats up to 30 guests or can accommodate 50 guests cocktail-style

hours of operation

Monday-thursday

lunch & dinner

11:30am-9pm

Friday & Saturday

Lunch & dinner

11:30am-10pm

Sunday

brunch & dinner

11AM-9pm

contact us

The Landing

81 Front street

Marblehead ma 01945

781-631-1266

thelandingrestaurant.com



Planning Your Event

Where do my guests park?

We have a public parking lot adjacent to our restaurant. There is also parking along Front Street as well.

Do you offer kids meals?

Yes, we do have a more kid friendly menu for our plated menu events ranging from \$10-\$13 per child under the age of 12..

Can I bring cake or dessert?

We do have an in-house baker who makes lovely cakes and desserts for an extra charge that goes towards meeting your minimum. If you choose to purchase a cake or dessert elsewhere and bring it in, we charge \$5 per person & a \$25 cake cutting fee if the chef is required to cut the cake.

Can we decorate?

The Landing will provide setup & signs for all applicable food and beverage stations. You may want to plan for centerpieces, balloons and seating cards for your guests if you plan to assign seating. **We do not allow anything to be stuck to our walls. Glitter & confetti are not allowed!**

Can we play our own music?

For a Front Street dining room rental or for a full restaurant buyout you can choose a playlist on our Sonos system or if you wish to bring a playlist of your choosing, you can rent our PA system that connects to your phone through Bluetooth.

How long do I have the room for?

Event Minimums are based on a 3 hour reservation. If more time is needed minimums will be adjusted accordingly.

When can I set up for my event?

Clients have access for set up 1 hour before the event & 30 minutes after the event end time, unless otherwise discussed with the event coordinator.

What is the food & beverage minimum?

Food & beverage minimums are calculated based on the restaurant space, day of the week and the season.

CANCELLATION POLICY

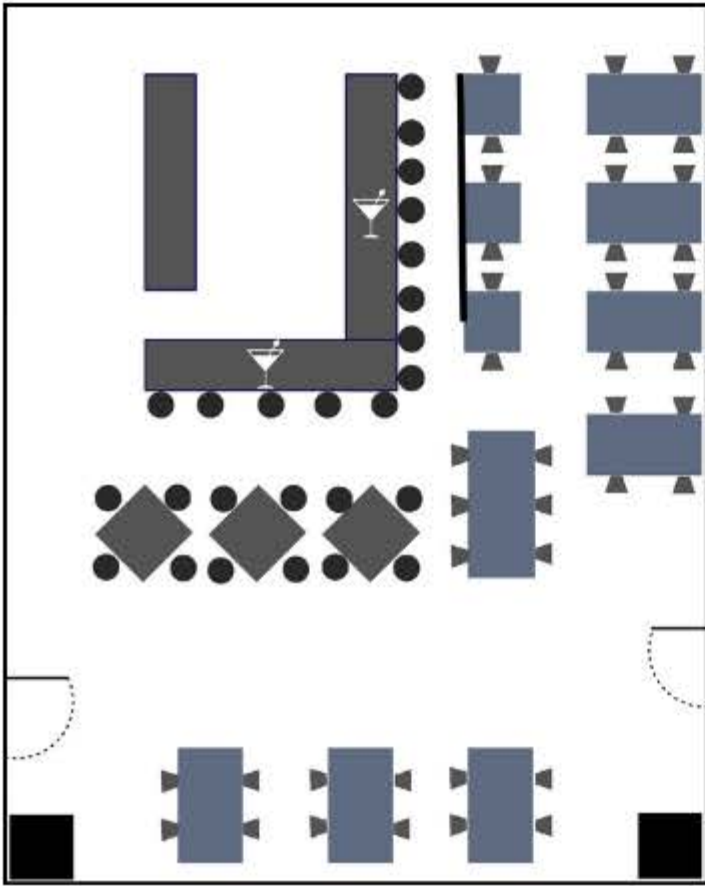
A credit card is required at the time of booking to be kept on file as well as a \$500 deposit that will go towards the final bill the day of your event.

Cancellation prior to 10 days of event. Refund of deposit less \$100.

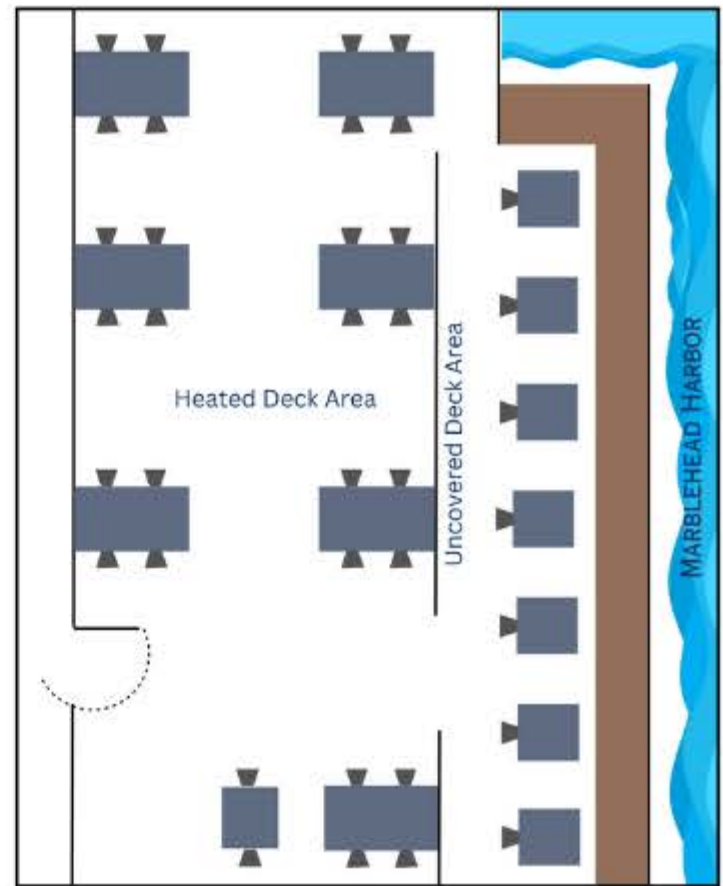
Cancellation within 4 to 10 days, refund of half of the deposit \$250.

If cancellation occurs within 72 hours or less the client will forfeit said deposit in the amount of \$500.00 & be charged \$15 per person to the credit card on file.

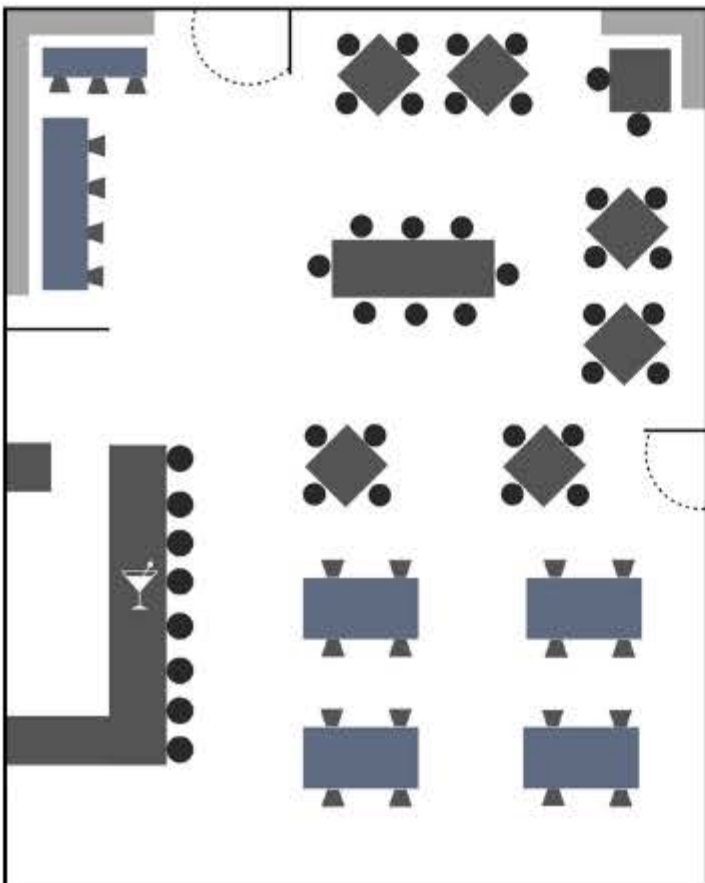




THE HARBOR BAR
Overlooking Marblehead Harbor



THE DECK



FRONT STREET EVENT SPACE
FACING FRONT STREET

Passed Appetizers & Stationary platters

PRICED PER 25 PIECES

PASSED APPETIZERS

ARANCINI'S WITH POMODORO SAUCE AND BASIL OIL \$100

ARTICHOKES WITH LEMON AIOLI \$120

MEATBALL WITH GARLIC BREAD \$170

LOBSTER POP OVERS WITH LYOL'S GOLDEN SYRUP \$170

STEAK WITH POLENTA AND TRUFFLE AIOLI \$140

TUNA TARTARE ON CROSTINI \$145

TUNA TARTARE ON OYSTER \$170

LOBSTER CHEESE MELT \$170

PORK BELLY WITH ONION JAM \$165

MINI BLT'S WITH BURRATA \$105

SCALLOPS WRAPPED IN BACON \$140

TOMATO MOZZARELLA SKEWERS \$100

CALAMARI \$125

STATIONARY PLATTERS

SERVES 25 GUESTS

CHEESE PLATTER \$100

CHARCUTERIE \$150

VEGETABLE CRUDITE \$75

CLAM CHOWDER \$200



Menu

First Course

Caesar Salad
WITH ANCHOVIES,
CROUTONS & SHAVED PARMESAN CHEESE

Main

Pressed Chicken
WITH CRISP SKIN, ROASTED CAULIFLOWER &
CARROTS WITH CHIMICHURRI SAUCE

Grilled Salmon
WITH COCONUT RICE, MANGO SALSA
& A CARROT, CABBAGE & JICAMA SLAW

Noe's Steak Frites
WITH CHICKPEA POLENTA FRIES, GARLIC AIOLI
& TOMATO SALAD WITH PISTACHIO PESTO

Dessert

Tiramisu



Menu

First Course

Caesar Salad

WITH ANCHOVIES,
CROUTONS & SHAVED PARMESAN CHEESE

Arugula Salad

WITH AVOCADO, MOLITERNO TRUFFLE CHEESE,
PINE NUTS & ITALIAN DRESSING

Calamari

WITH POMODORO SAUCE & CHIPOTLE AIOLI

Main

Pressed Chicken

WITH CRISP SKIN, ROASTED CAULIFLOWER &
CARROTS WITH CHIMICHURRI SAUCE

Grilled Salmon

WITH COCONUT RICE, MANGO SALSA
& A CARROT, CABBAGE & JICAMA SLAW

Brayan's Steak

WITH CHICKPEA POLENTA FRIES, GARLIC AIOLI &
TOMATO SALAD WITH PISTACHIO PESTO

Dessert

Tiramisu or Cheese Ice Cream



Carving Stations

SERVES 25 GUESTS

STARTERS

CLAM CHOWDER - \$200

CAESAR SALAD - \$175

CARVING STATIONS

(MUST CHOOSE 2 PER 25 GUESTS)

WHOLE CHICKEN - \$400

NY SIRLOIN STRIP - \$500

WHOLE SALMON - \$400

SWORDFISH - \$500

SIDES

GARLIC BUTTER GREEN BEANS - \$9 PER PERSON

ROASTED BRUSSEL SPROUTS - \$9 PER PERSON

ASPARAGUS - \$9 PER PERSON

MASHED POTATOES - \$9 PER PERSON

ROASTED, SEASONED FINGERLING POTATOES - \$9 PER PERSON

COUS COUS - \$9 PER PERSON

DINNER ROLLS - \$4 PER PERSON

DESSERT

TIRAMISU - \$9 PER PERSON

COOKIES & BROWNIES - \$6 PER PERSON

SEASONAL FRUIT - \$5 PER PERSON



Brunch Buffet

STARTING AT \$45 PER PERSON
FOR PRIVATE PARTIES OVER 25 GUESTS

SALADS

CHOICE OF ONE

CAESAR SALAD

WITH SHAVED PARMESAN, CROUTONS
& ANCOVIES

ARUGULA SALAD

WITH TOASTED PINE NUTS, TRUFFLE CHEESE,
TOMATOES & CUCUMBER

CHOPPED SALAD

WITH CHERRY TOMATOES, CUCUMBER,
PICKLED ONIONS, COTIJA CHEESE
& CREAMY RANCH

ENTREES

CHOICE OF TWO

SCRAMBLED EGGS

VEGGIE SCRAMBLE

WITH ONION, PEPPER, MUSHROOM, TOMATO
& WHITE CHEDDAR CHEESE

FRENCH TOAST

WITH CANDIED PECANS
& A MASCARPONE SWEET WHIP

PANCAKES

WITH BLUEBERRIES & WHIPPED CREAM

SIDES

CHOICE OF TWO

BACON

SEASONED POTATOES

BREAKFAST SAUSAGE

YOGURT WITH GRANOLA

SEASONAL FRUIT

CROISSANT

INCLUDES REGULAR & DECAF COFFEE STATION
MILK, CREAM & SUGAR

STATIONARY PLATTERS

SERVES 25 GUESTS

CHEESE PLATTER \$100

CHARCUTERIE \$150

VEGETABLE CRUDITE \$75

CLAM CHOWDER \$200

DESSERT

COOKIE & BROWNIE TRAY
\$6 PER PERSON

FLOURLESS CHOCOLATE CAKE
\$9 PER PERSON

TIRAMISU
\$9 PER PERSON

