



DeWolf

TAVERN

*Fine Dining, Historic Setting,
Unforgettable Celebrations.*





Dear Guest,

Thank you for considering DeWolf Tavern to host your special event. We're delighted at the opportunity to welcome you to our historic waterfront setting. Where fine dining, warm hospitality, and unforgettable moments come together.

Our talented culinary team, led by Chef Sai, along with our dedicated sous chefs, attentive assistants, and professional wait staff, take great pride in bringing each event to life with care and creativity. From crafting customized menus to curating the perfect ambiance, we handle every detail so you can relax and truly enjoy your celebration

Whether you're planning an intimate gathering, a milestone celebration, or a large corporate event, our goal is to make it seamless, memorable, and uniquely yours.

We can't wait to help you create an experience that reflects your vision and leaves a lasting impression on your guests.

Warm regards,
The DeWolf Tavern Catering Team



Waterfront Setting

Historic charm and harbor views create the perfect backdrop for any event.

Exceptional Cuisine

Chef Sai and team craft inspired, seasonal menus tailored to every occasion.

Customized Catering

Personalized menus designed to fit your vision, theme, and budget.

Full-Service Planning

From setup to service, our experienced staff ensures a seamless event.

Professional Team

Warm, attentive service that reflects our dedication to excellence.

Versatile Spaces

Indoor and outdoor spaces ideal for intimate or grand celebrations.

Historic Elegance

A beautifully restored 1818 brick warehouse blending history and style.

Trusted Reputation

Celebrated for quality, creativity, and flawless execution.

Convenient Location

Easily accessible in the heart of Bristol with ample guest parking.

Memorable Experience

Memorable moments, beautifully delivered every time.

“...On the day of our wedding, the staff went above and beyond to personalize every detail, making sure our preferences were met without any compromise.”

Classic Dinner Buffet

Includes:

Choice of 3 entrées, 2 accompaniments, and 2 soups or salads

Served with rolls, butter, coffee, and tea

Sample Entrées:

Roasted Beef Petite Filet with Port Mushroom Sauce

Baked New England Cod with Crab, Lemon, and Cornbread Topping

Chicken Marsala, Piccata, or Parmesan

Mediterranean Salmon with Tomatoes, Olives & Capers

Eggplant Parmesan

Add-Ons:

Carving Station, Dessert Display, Crème Brûlée

**Perfect for rehearsal dinners, family celebrations,
and casual gatherings.**



Elegant Plated Dinner

Includes:

Choice of soup or salad, 3 entrée selections, 1 dessert

Served with rolls, butter, coffee, and tea

Sample Entrées:

Petit Filet with Mashed Potatoes & Herb Butter

Blackened Salmon with Chickpea Purée & Apple Pecan Salad

Tandoori Chicken with Cornbread Brussels Sprout Hash

Flounder with Lemon, Wine, and Butter Sauce

Lobster Popover with Sherry Cream

Desserts:

Chocolate Mousse or Gluten-Free Fudge Cake

Host Supplied Cake - Served with House-made Ice Cream.

Add-Ons:

Dessert Display or Crème Brûlée

Ideal for formal dinners, weddings, or milestone celebrations.



Cocktail Reception

Includes:

Choice of passed hors d'oeuvres and display stations

Popular Hors d'oeuvres:

Mini Beef Wellington

Scallops Wrapped in Bacon

Truffle Parmesan Hand-Cut Fries

Mini Crabcakes with Tartar Sauce

Watermelon Feta Skewers

Display Options:

Antipasto

Mediterranean

Raw Bar

Cheese & Crudité Displays

**Perfect for social gatherings, corporate mixers,
or waterfront celebrations.**



Classic Brunch Buffet

Includes:

*Choice of 3 breakfast items, 2 sides, and 1 salad or fruit display
Served with fresh breads, butter, coffee, and tea*

Sample Breakfast Items:

Scrambled Eggs

French Toast

Pancakes

Bacon or Sausage

Seasonal Quiche

Home Fries

Roasted Potatoes

Seasonal Fruit

Assorted Pastries

Add-Ons:

Omelet Station

Dessert Display

**Perfect for bridal brunches, family gatherings,
or casual celebrations.**



DeWolf Tavern Catering Upgrades

Culinary Stations

Carving: Prime rib, turkey, ham

Pasta Station: Made to order with sauces & toppings

Dessert Display: Mini pastries, build your own s'mores

Seafood: Raw bar

Beverages Enhancements

Signature cocktails & themed drinks

Mimosa & Bloody Mary bar

Wine pairings & service

Champagne toast

Table & Service

Linen napkin color, glassware, & centerpieces

Custom place cards & printed menus

White gloved service

Cake cutting

Atmosphere & Entertainment

Fairy lights, candles, and seasonal floral décor

Live Music: Solo acoustic guitarists, jazz trio

Guest Experience

On-site décor storage

Easels

Venue Spaces

Fireplace Room



Waterfront Deck



Historic Tavern



Booking Information

Step 1: Reach Out

Call or email our catering team to discuss your event. We'll guide you through available dates, spaces, and menu options.

Phone: (401)-254-2004

Email: Events@dewolftavern.com

Step 2: Schedule a Consultation

Meet with our event coordinator (virtually or in person) to personalize your menu, décor, and any special touches.

Step 3: Select Your Package & Upgrades

Choose from our curated catering packages and optional enhancements, including:

- *Beverage options*
- *Specialty desserts*
- *Interactive stations*
- *Décor & table settings*

Step 4: Secure Your Date

A signed agreement and deposit will reserve your date. We'll provide a detailed contract outlining everything we've planned for your event.

Step 5: Finalize Your Details

Two weeks prior, we'll confirm guest count, menu selections, and any last minute requests.

Step 6: Enjoy Your Event

Relax and celebrate, our professional team handles everything, from setup to cleanup, ensuring an unforgettable experience.



DeWolf Tavern

Catering & Events

(401)-254-2005 | events@dewolftavern.com

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