



Providence Athenæum

Weddings

WITH

EASY ENTERTAINING INC



Easy
Entertaining

PRESERVING LOCAL FLAVOR SINCE 2006

RENTAL INFORMATION

Take your vows surrounded by thousands of books, while your guests witness your commitment from two levels of the library. Create unforgettable photographs as you wander freely throughout the historic building, then gather in the book-lined Reading Room for a cocktail-style, buffet, or plated dinner and celebrations.

Please inquire with the Athenaeum for rental rates, inclusions and details



ABOUT US

Easy Entertaining is a full-service catering and event planning company with over 20 years of experience creating seamless, unforgettable celebrations. When you choose the Providence Athenæum for your special day, our team will help curate every detail to bring your storybook wedding to life.

From customized floor plans and detailed timelines to trusted recommendations for florists, musicians, and other exceptional vendors, we guide you through each step of the planning process with expertise, care, and precision.

Our scratch-made cuisine is crafted with the highest attention to detail, ensuring an extraordinary culinary experience for you and your guests. We proudly accommodate dietary preferences and restrictions, creating a personalized celebration that reflects your unique love story.

In partnership with the Providence Athenæum, Easy Entertaining combines two decades of catering excellence with thoughtful event design to create a truly memorable wedding day.

Easy Entertaining Inc.
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www.EasyEntertainingRI.com
472 Smith St. Providence, RI 02908

FAQs

ARE THERE MINIMUMS FOR CATERING?

Yes. For Saturday events from May through December, the minimum spend is \$15,000 with Easy Entertaining. For Friday and Sunday events, the minimum spend is \$10,000. For all dates January-April, the minimum spend is \$10,000. These minimums include food, beverage, china, linens & labor, but do not include applicable taxes, administrative fees, or gratuity.

AM I ABLE TO HOST MORE THAN 75 GUESTS?

A guest count of 75 allows for an optimal layout, including space for a dance floor and comfortable event flow. We do not recommend exceeding this number to ensure the best overall guest experience.

AM I ABLE TO BAKE MY OWN CAKE & HAVE CATERING SERVE IT?

You are welcome to bring in a cake or dessert from a licensed bakery. Per Rhode Island Department of Health regulations, we are unable to serve any homemade goods.

ARE THERE ANY ADDITIONAL FEES?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 12% administrative fee. A minimum 12% gratuity will be added to your invoice. Additional gratuity is left to the clients discretion for exceptional service.

WHAT IF I NEED TO ACCOMMODATE AN ALLERGY/DIETARY RESTRICTION?

We'd be happy to help steer you in the right direction. Our menu items are labeled as vegan, vegetarian, gluten free or dairy free, but if you have another allergy or restriction, please let your sales agent know so we can relay the ingredients in your menu items to you.

HOW IS MY DATE RESERVED?

To secure your date, two contracts must be completed: one with the Athenaeum for venue rental and one with Easy Entertaining for catering services. Your date is only confirmed once both contracts are signed and all required deposits have been received.

WHAT COMES WITH THE READING ROOM?

The rental includes garden-style wooden chairs and select wooden tables, which are incorporated into all standard floor plans. Please note that these tables must remain in the Reading Room and cannot be removed.

WHAT DOES THE CATERING COMPANY HANDLE OUTSIDE OF F&B?

Easy Entertaining Inc. manages room setup and breakdown within the timeframe provided by the Providence Athenaeum. Our team will coordinate with your vendors (such as DJs and florists), assist with rental arrangements (including linens and specialty china), and provide a detailed event timeline. A day-of event manager will be on-site to support you throughout your wedding.

AM I ABLE TO PROVIDE MY OWN ALCHOL OR OUTSIDE BAR SERVICE?

Outside alcohol and third-party bar services are not permitted. We offer a range of bar options, including cash bar, consumption bar, and open bar. A non-alcoholic bar option is also available if preferred.

Buffet Sample

COCKTAIL HOUR

Stationary noshes to welcome guests

TRADITIONAL CRUDITÉS

carrots, cucumbers, cherry tomatoes, radishes, celery and French green beans with house-made green goddess dip and creamy tomato dip

CLASSIC CHEESES

cheddar, Colby Jack and gouda cheeses with grapes, artisanal crackers and crostini

BUFFET DINNER

serviced by our professional team

CHICKEN PICCATA

breaded and seared chicken breast in a lemon-butter caper pan sauce

GINGER MOLASSES BRISKET

Sweet and tangy grass-fed beef

BERRY-BALSAMIC SALAD (v, GF)

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette

BURST TOMATO PASTA (vegan)

short cut pasta in a. burst tomato and garlic pan sauce

GRILLED VEGETABLES (vegan, GF)

zucchini, eggplant and bell peppers with garden herbs and balsamic reduction

WHIPPED POTATOES (v, GF)

skin-on with cream and butter

FOCACCIA BREAD (vegan)

freshly baked

DESSERT

Easy Entertaining will style and serve dessert of your choice from your favorite bakery, paired with New Harvest Coffee (*available hot or iced*)

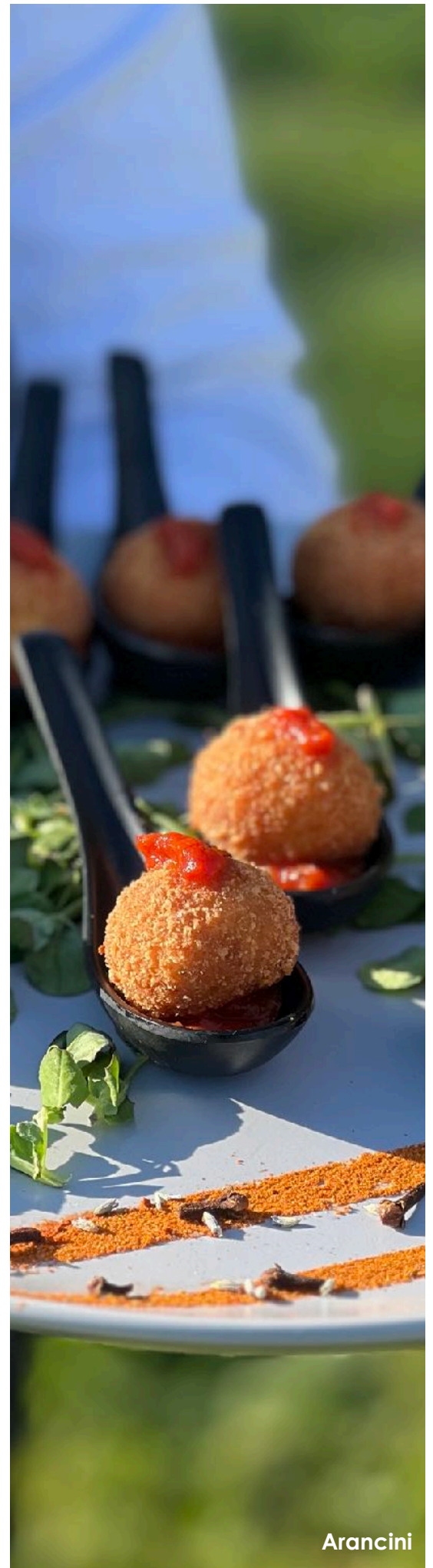
BAR SERVICES

Beer, Wine and Liquor Cash or Consumption Bar
up to 5 hours of service

PRICING

Starting at \$150 guest for food, beverage & labor based on 75 guests

note: these are just samples, menu choices can be tailored to your preferences, but that may adjust costs based on what you select. Please note these prices do not include the rental site fee paid to Athenaeum for your rental.



Family Style Sample

FAMILY STYLE
75 guest capacity

P A S S E D A P P E T I Z E R S

GENERAL TSO'S CAULIFLOWER (v, GF, DF)
crispy cauliflower florets in house-made sauce

CHICKEN PARMESAN BITE

crispy chicken with house-made tomato sauce, parmesan cheese and basil

ARANCINI (GF)

with pepperoni served over a roasted red pepper and tomato sauce

FAMILY STYLE DINNER

CIDER GLAZED CHICKEN BREAST (GF, DF)

grilled all-natural chicken breast with house-made apple cider and herb glaze

AUTUMN SALAD (GF, DF)

mesclun greens and pinch with dried figs, crispy pancetta, fresh apples, pickled onions and apple cider vinaigrette

CITRUS HARICOT VERTE (vegan, GF)

French style green beans with house-made citrus glaze

MUSHROOM AND SUN-DRIED TOMATO PASTA (v)

short cut pasta with roasted mushrooms in a creamy sun-dried tomato sauce

FOCACCIA BREAD (vegan)

freshly baked

P E T I T D E S S E R T B A R

SALTED CARAMEL SPICE CAKE BITES

spiced vanilla cake with salted caramel buttercream

CHOCOLATE ORANGE TARTLETS

orange-infused chocolate in a sweet pastry shell

RICOTTA CHEESECAKE SHOOTERS (GF)

house-made ricotta cheesecake over a cornmeal crumb in a petit shot glass

B A R S E R V I C E S

Open Beer & Wine Bar with Glassware - 5 hours

P R I C I N G

Starting at \$185/guest for food and beverage.

note: these are just samples, menu choices can be tailored to your preferences, but that may adjust costs based on what you select. Please note these prices do not include the rental site fee paid to Athenaeum for your rental.



Chicken Parmesan Bite

Plated Dinner Sample

PLATED DINNER
75 guest capacity

PASSED APPETIZERS

CRISPY HALLOUMI BITE (v, GF)

fried halloumi cheese with a pickled peach and fresh basil - skewered

ARANCINI (v, GF)

cheesy fried risotto balls served over a seasoned red pepper and tomato sauce

TUNA POKE (GF, DF)

fresh Ahi tuna with tamari and scallions on a crispy rice cake

PLATED DINNER

choice of two entrees and a vegetarian offerings

CRANBERRY - ALMOND SALAD (v, GF, DF)

mesclun greens, dried cranberries, toasted almonds, fresh apples and honey-balsamic vinaigrette

SMOKED PORK LOIN

ultra crispy roasted potatoes - carrot puree - house-made chimichurri

or

MISO SALMON (GF, DF)

crispy rice cake - braised cabbage - ginger-soyu sauce

PETIT DESSERT BAR

includes a complimentary cutting cake in addition to

PUMPKIN BUTTERSCOTCH PUDDING SHOOTER (GF)

with whipped cream and caramelized white chocolate

PETIT TURTLE BROWNIES

house-made brownies with a caramel-pecan topper

ALMOND-PRALINE CREAM PUFFS

freshly baked cream puffs with an almond-praline filling and torched meringue

BAR SERVICES

Open Beer, Wine & Liquor Bar with Glassware - 5 hours
One signature drink included.

PRICING

Starting at \$200/guest for food and beverage.

note: these are just samples, appetizer choices, plated inclusions and petit desserts can be tailored to your preferences, but that may adjust costs based on what you select. Please note these prices do not include the rental site fee paid to Athenaeum for your rental.



Miso Salmon

LATE NIGHT

snacks

LOOKING FOR A
FUN TOUCH?

CONSIDER ADDING A LATE
NIGHT SNACK OR TWO!

AFTER A NIGHT OF DRINKING
AND DANCING YOUR GUESTS
WILL APPRECIATE A LATE
NIGHT NOSH.



Steak 'n Cheese Sliders



Katie Fried Chicken Sliders



French Fry Cones



Grilled Personal Pizzas

FLOOR PLANS

Reading room, with seating of up to 66 guests by adding additional chairs at tables shown below

