

The image shows a modern rooftop restaurant interior. The ceiling is a prominent feature, consisting of a grid of dark metal beams supporting large, rectangular glass skylights that allow natural light to filter through. The dining area is furnished with round tables covered in crisp white tablecloths and dark wooden chairs. In the foreground, a long, sleek bar with a white countertop is visible, featuring several cylindrical pendant lights hanging above it. Large windows on the right side of the room offer a view of an outdoor area with a building under construction and a body of water in the distance. The overall atmosphere is bright and airy, with a focus on clean lines and natural light.

Have

R O O F T O P

A ROOFTOP EXPERIENCE FOR ALL SEASONS

Mare Rooftop offers the most unique array of private event options, suitable for all occasions. Located in the heart of Providence's historic East Side, boasting a stunning view of Narragansett Bay to the south, the Providence skyline and nearby colleges to the north, and a picturesque view of the surroundings inside our fully enclosed, glass dining section, guests are offered an unrivaled panorama of the city.

From intimate gatherings to formal, private events, our ability to accommodate virtually any request is unmatched.

Opened in June 2018, Mare Rooftop's modern décor of the glass-enclosed dining room brings the outdoors in. Indoor dining and comfort couples with an open air experience under the stars. An impeccable combination of food, service and atmosphere awaits in an unmatched setting just minutes from downtown Providence.



BAYSIDE DECK

Our south-facing deck overlooks Narragansett Bay. Featuring two outdoor bars, high top seating, and fireplaces, this space can accommodate groups as large as 80. Space can also be sectioned off for 30 or fewer guests to enjoy food, drinks and the view.



CITYSIDE DECK

Overlooking Providence's historic East Side, our dining patio can host events for up to 60 guests looking for a private, seated open air dining experience. Whether it be plated or buffet, an elevated outdoor celebration is available on our City Side patio space.



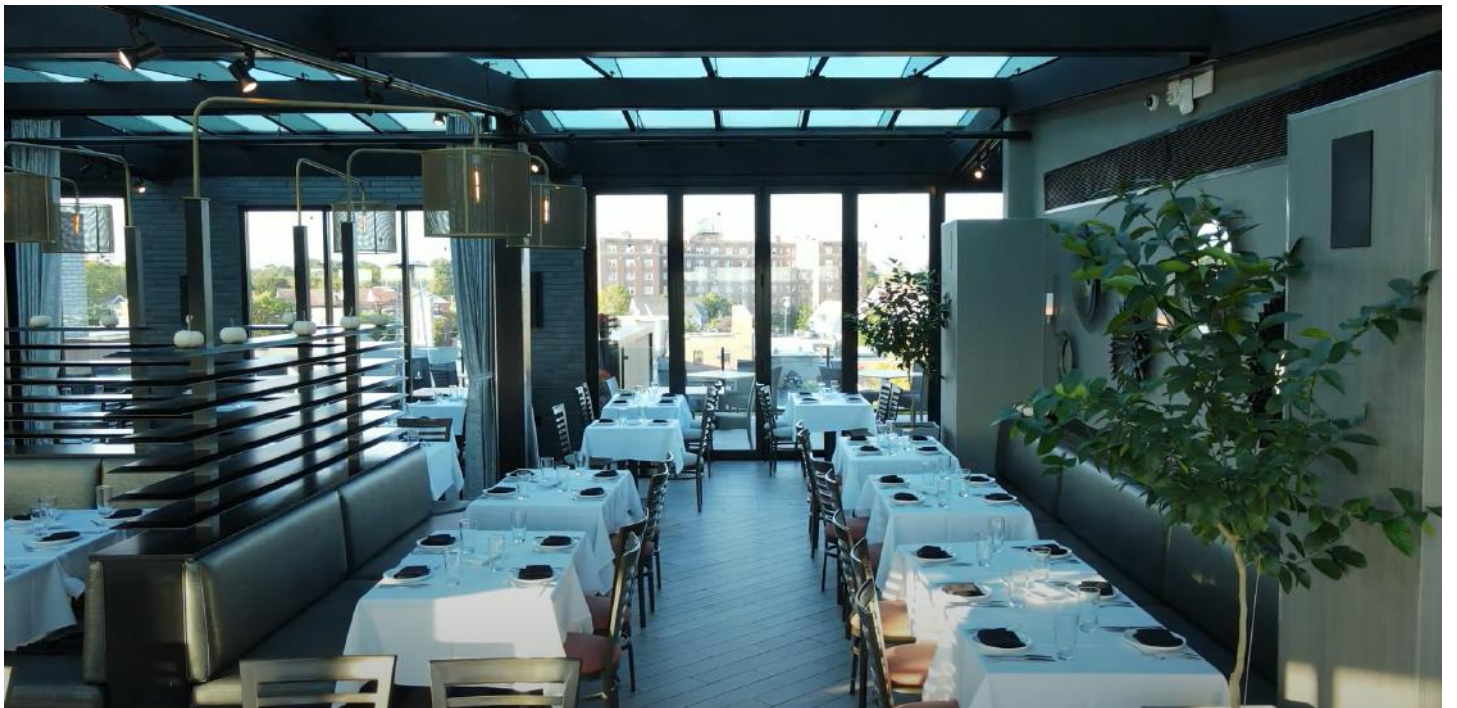
PRIVATE DINING INDOORS



Designed for versatility, floor to ceiling curtains can create a private space for you and up to 20 of your guests, while still showcasing the bright, openness of our restaurant and the view from our patio.

When space and privacy are imperative, our entire restaurant can be yours. Our sunny, modern dining room and patios, along with our special menu options, lend themselves perfectly to a variety of occasions, from weddings or holiday parties to anniversaries or birthdays of up to 200 guests.

Despite being indoors, your guests will still have a panoramic view of the city inside our fully-enclosed glass rooftop – bringing the feeling of being outside, in.





SEMI-PRIVATE INDOOR DINING



Our dining room's spacious open floor plan can be sectioned off to accommodate 40-100 guests. The perfect option for happy-hours or parties, a portion of our dining room can be used for buffets or seated dining services for events.



IGLOO DINING – SEASONAL



Conceived in 2018, the idea of our igloos were to enhance the rooftop dining experience during the winter months. Seating up to six, our transparent lined igloos are boasting with comfort and warmth. Enjoy a three-course meal from one of our pre-fixe igloo menus, or indulge in our regular Mare fare. To ensure everyone stays warm amidst the chilly New England winters, our igloos are heated and blankets are offered as an extra layer.

The Mare Rooftop igloos have become a staple dining option in our winter season. Whether it be a birthday, engagement, anniversary, or small gathering, our igloos will make your event even more private and special. Step inside our dreamy, winter wonderland for your next occasion.

Available by reservation only. For more information please visit

<https://www.marerooftop.com/index.php/igloos-at-mare-rooftop/>



FIRE TABLES – SEASONAL

An elevated rooftop dining experience is brought to you by our eloquent fire tables. Comfortably seating up to eight people, these tables are spacious, warm and designed to dine. Located on our patio decks, guests will have a beautiful view of the city.

Available by reservation only.



Photo Credit: Bunsandbites

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R O O F T O P

COCKTAIL RECEPTION DISPLAYS

Artisan Cheese Board

*imported brie, Vermont chèvre, great hill bleu, seasonal fruit,
local honey, apple mostarda, rustic bread, assorted crackers*

Charcuterie Board

*prosciutto, Calabrian sopresatta, Genoa salami, pecorino
romano cheese, mixed olives, assorted pickled vegetables,
stuffed cherry peppers, herbed focaccia, assortment of infused olive oils*

Mare Raw Bar

*local littleneck clams, local oysters, white shrimp, tuna crudo,
mignonette, cocktail sauce, hot sauce, lemons, limes*

Neapolitan Pizza

*assortment of classic neapolitan style pizzas made by a certified
neapolitan pizza maker in an imported Italian pizza oven*

All menus & pricing are subject to change and to a 20% taxable Service Charge & Rhode Island State Tax

Mare

R O O F T O P

PASSED HORS D' OEUVRES

CHOOSE THREE

Fire Roasted Vegetable Empanadas - *thai chili sauce*

Tomato Mozzarella Basil Skewers - *balsamic glaze*

Hand-Breaded Four Cheese Arancini - *house made gravy*

Crispy Local Point Judith Calamari - *smoked chili aioli*

Chicken Satay - *thai peanut sauce*

Prosciutto Wrapped in Melon - *balsamic glaze*

Mini Crab Cakes - *Creole remoulade*

Crispy Tuna Sushi - *endive and chili aioli*

Georges Bank Scallops - *wrapped in bacon*

Beef Tenderloin Gaufrettes - *horseradish cream sauce*

Chilled Shrimp Cocktail Shooters - *cocktail sauce*

Little Rhody Oysters - *house mignonette*

Lobster Rolls - *butter toasted brioche & lemon aioli*

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Mare

R O O F T O P

FALL / WINTER GOLD PACKAGE

\$59 PER PERSON - CHOOSE TWO

APPETIZERS

Kale Salad

*farro, red onion, Anjou pear, dried cranberries,
pepita seeds, goat cheese and maple Dijon dressing*

Smoked Tomato Soup

cream, goat cheese crostini

Caesar Salad

house-made croutons, parmigiana dressing

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R O O F T O P

FALL / WINTER GOLD PACKAGE

\$59 PER PERSON - CHOOSE THREE

ENTREES

Tuscan Salmon

pan roasted atlantic salmon, artichoke hearts, sun-dried tomatoes, capers, spinach, roasted garlic, cream

Fusilli Primavera

roasted pattypan squash, hydroponic mushrooms, sun-dried tomatoes, asparagus, shallots, Burgundy duxelles sauce

Steak Frites

Elite Prime Flat Iron with chimichurri sauce, arugula salad with shaved parmesan reggiano & lemon vinaigrette, herb truffle parmesan fries with roasted garlic aioli

Rigatoni Bolognese

traditional sugo of veal, beef, pork, tomato, basil, pecorino romano

Chicken Scallopine

roasted carrots, cipollini onions, brussel sprouts, potato gnocchi & sherry wine jus

Tuscan Pork Chop

roasted red peppers, grilled onions, marinated Cannelini beans, rosemary and marsala demi, grilled provolone

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Mare

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FALL / WINTER PLATINUM PACKAGE

\$69 PER PERSON - CHOOSE TWO

APPETIZERS

Char Grilled Octopus

fava bean puree, crispy fava, black olive caramel

Kale Salad

*Farro, Red Onion, Anjou pear, dried cranberries, pepita seeds,
goat cheese and maple Dijon dressing*

Lobster Mac and Cheese

*local lobster, bacon lardons and fresh jalapeno with fusilli pasta in a smoked
butternut squash and cheddar cheese sauce, topped with toasted bread crumbs*

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R O O F T O P

FALL / WINTER PLATINUM PACKAGE

\$69 PER PERSON - CHOOSE THREE

ENTREES

Mare Strip Loin

14oz choice strip steak, champagne & scallop butter, roast garlic bone marrow, grilled broccolini & creamy mashed potatoes

Mediterranean Monkfish

littleneck clams, chorizo, kalamata olives, caramelized onions, Tuscan kale, fingerling potatoes, smoked paprika, and Sherry wine broth

Scallops & Gnocchi

Karen Elizabeth scallops, Parisian gnocchi, pancetta, roasted Delicatta squash, Tuscan kale, toasted pepita seeds, shallots, Carbonara sauce, pickled cranberries

Braised Short Rib

roasted seasonal vegetable, mashed potatoes, port wine au jus

Blue Ginger Lobster

pappardelle pasta, asparagus, corn, cherry tomatoes, ginger & garlic peppercorn beurre blanc

Tuscan Pork Chop

roasted red peppers, grilled onions, marinated Cannelini beans, rosemary and marsala demi, grilled provolone

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DESSERT

CHOOSE TWO

Flourless Chocolate Torte

chocolate wafer crumbs, whipped cream, fresh berries

Cheesecake

blueberry sauce, whipped cream, fresh berries

Tiramisu

fresh berries, whipped cream

Seasonal Creme Brûlée

fruit creme brulee, whipped cream, fresh berries

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R O O F T O P

ITALIAN FAMILY STYLE DINNER SERVICE

\$55 PER PERSON

1ST COURSE

Caesar Salad

2ND COURSE

Calamari

3RD COURSE

Fusilli Primavera

Oven Roasted Mixed Vegetables

CHOOSE ONE:

Lemon & Garlic Brined Whole Chicken

Beef Tenderloin Filet

– OR –

Pan Roasted Salmon

DESSERT

Traditional House-Made Tiramisu

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R O O F T O P

EVENT BEVERAGE OPTIONS

FIRST TIER - BEER AND WINE - \$38 PER GUEST

Hess Chardonnay
Santa Margherita Prosecco
Barone Fini Pinot Grigio
Matua Sauvignon Blanc
Bieler Sabine Rose
Kenwood Cabernet
Angeline Pinot Noir
Badiola Tuscan Red Blend

Foolproof D.I.P.A.
Newport Rhode Trip IPA
Blue Moon
Whaler's APA
Stowe Hard Apple Cider
Peroni
Corona

SECOND TIER - SPIRITS - \$48 PER GUEST

Tito's Vodka
Don Julio Blanco Tequila
Absolut Vodka
Bombay Sapphire

Bacardi Blanco Rum
Bulleit Rye/Bourbon
Captain Morgan Spiced Rum
Olmecca Altos

THIRD TIER - HIGH END SPIRITS - \$60 PER GUEST

Grey Goose Vodka
Chopin Vodka
Patron Silver Tequila
Casamigos Tequila
Maker's Mark Bourbon

Hendrick's Gin
Woodford Reserve Bourbon
Brugal Silver/Anejo Rum
Chairman's Reserve Rum

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