





When planning becomes the focus, and the details and decisions become difficult and stressful, you'll find you're not alone. We've experienced every possible situation over the years. There is nothing new to us. But if there is, we'll do everything in our power to accommodate each and every request you make.

As in the past, an experienced personal Meeting and Event Planner will be appointed to help in all aspects of planning and organizing for the event.

This booklet has been written in an attempt to put the answers to most questions at your fingertips. It is also designed to give you information to convey to your guests as they begin to make their plans for the special meeting or event.

What's more, your personal Meeting and Event Planner will assist you, intimately, throughout the process to make your planning and organizing a pleasurable experience.

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# Resort History

Over 400 years ago the Wampanoag Indians began coming to the place they called Wequassett during the summer months.

The Indian name Wequassett means "crescent on the water". Interestingly enough, the sand-spit on the resort, called Clam Point, extends out around the Cove in the shape of a crescent.

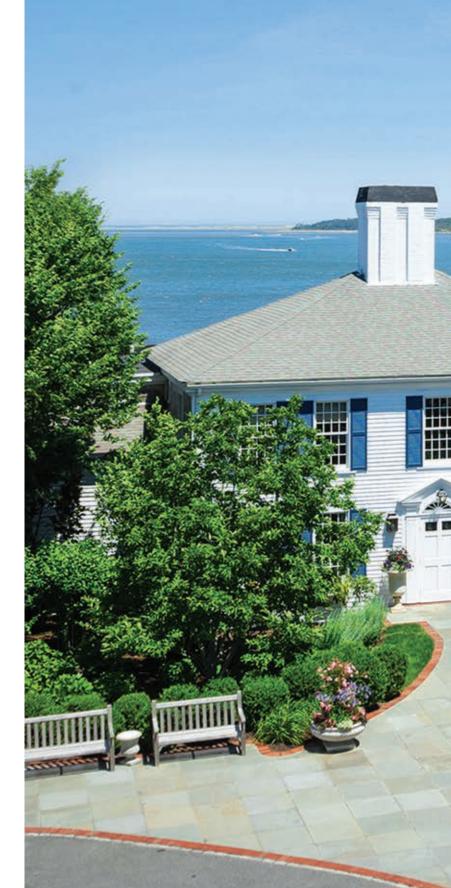
The Wampanoag Indians paid great attention to the first appearance of every new moon. They began their ecclesiastical calendar at the first appearance of the first crescent moon of the vernal equinox. Whether Wequassett was named for the shape of the sand-spit, or for the new crescent moon or for that moon's reflection on the water remains a mystery.

Among the many buildings that comprise the present resort are two noteworthy historic structures. The lovely "Square Top", or Eben Ryder House, serves as the centerpiece of the complex, the location of twenty-eight Atlantic and Thoreau's. At the entrance to the resort, the current registration building, Warren Jenson Nickerson House, dates back to about 1740.

Over 60 years ago, Wequassett opened as a vacation retreat. Today, we are proud to accommodate travelers from around the world, as well as a variety of national and international business meetings and conferences.

The resort offers world-class accommodations, dining and recreational facilities in a relaxed atmosphere with warm personal service.

Wequassett is distinguished as the only Forbes Five Star Hotel on Cape Cod. In addition, Wequassett is a member of Preferred Hotels & Resorts and its Legend collection of globally recognized and award winning hotels.









### The Pavilion

The Pavilion is an exquisite setting for conferences, weddings and catered events. The building was designed to reflect the charm of Cape Cod and offers magnificent water views. The venue is enhanced by a wrap-around farmer's porch and two gracious reception rooms that are perfect for cocktails or meeting breaks. The interior is rich in architectural detail and has many beautiful design elements including birch paneling, elegant chandeliers and a fireplace. The Pavilion may be divided into five separate rooms; it is 2,750 square feet and can accommodate up to 220 people for plated meals and 250 theater style. The space offers high-speed internet access, multi-media capabilities and automatic black-out drapes. It is complemented by a full service state-of-the-art kitchen.

### Cape Villa

There are three meeting rooms in this locale and they feature garden views. An adjacent patio is ideal for breakout sessions or coffee breaks. Separate sitting areas can be used for lunches or coffee breaks. This facility can accommodate groups from ten to 150 depending on room configuration; they are ideal for smaller groups.

#### The Children's Center

The Children's Center may be easily transformed to accommodate smaller-sized meetings and it also offers a whimsical setting for a private function or team-building event.

The interior space is equipped with a full-wall HD projection screen, cinematic projector and surround sound.



Pavilion Fireplace Reception Room



Cape Villa Conference and Dining



Waterfront Verandah





# Dining Facilities

# twenty-eight Atlantic

Twenty-eight Atlantic is the resort's signature restaurant and enjoys the highest ratings on Cape Cod. Housed in an 18th century sea captain's home, overlooking Pleasant Bay and the Atlantic beyond, this is one of the most stunning settings in New England. New American cuisine is featured from noted Executive Chef, James Hackney. The menu has an emphasis on fresh local seafood and it is complemented by an award-winning wine list. The décor of twenty-eight Atlantic incorporates many fine features such as an exposed wine rack, beautiful fireplace, rich wood paneling, period lighting fixtures, fine art and floor to ceiling windows.

### Private Dining

A private dining room and waterfront terrace provide a lovely setting for private parties of up to 45 guests.

#### Thoreau's

Thoreau's is a club-like bar adjacent to twenty-eight Atlantic. It is a cozy spot to enjoy cocktails or a light dinner. This intimate setting features leather and suede furnishings, mahogany bar and stone fireplace. The windows of Thoreau's overlook twenty-eight Atlantic and the Bay beyond.

## Garden Terrace

The Garden Terrace is covered by a canopy and is a delightful setting for luncheons and dinners. Located between twenty-eight Atlantic and the Pavilion, it is a nice complement to both venues for pre-dinner cocktails. The Garden Terrace offers spectacular water views making it a popular spot for clambakes and theme dinners. It can accommodate 120 guests for dinner and 200 for a cocktail reception.

## Outer Bar & Grille

The Outer Bar & Grille is a very popular restaurant during the summer season. A canopy-covered deck overlooks the pool and the bay and provides an exquisite setting for casual lunches and dinners. During the spring and fall months, the restaurant is available for private functions. It is a beautiful venue for private dinners and clambakes for your group. The restaurant and deck can accommodate up to 120 guests.











# Pleasant Bay Terrace

Poolside dining is available on this circular outdoor terrace. Lunch and dinner are offered during the summer months. The Pleasant Bay Terrace is available on a limited basis for private affairs and can accommodate up to 120 guests.

### Tennis Terraces

This area is a great spot for a casual outdoor barbecue and can accommodate up to 60 guests. Let our tennis pro plan a tournament for your attendees on the lighted Har-Tru courts and enjoy cocktails and dinner under the stars.





### Signature Collection

The resort's finest accommodations are called the Signature Collection. These guest rooms are reminiscent of a comfortable seaside residence, luxurious in every way. They are very spacious, beautifully decorated and technologically advanced. Each room is unique, yet all are detailed with Italian marble baths, paneled walls, crown molding, flat screen televisions, built-in surround sound, iPod docking stations and gas fireplaces. Outdoor spaces include field stone patios or private decks and a mix of fire pits, fireplaces and Jacuzzi tubs.

#### Junior Suites

The junior suites are comprised of a bedroom with a king size bed and a connecting parlor. The unique features of these spectacular waterfront accommodations include a dual gas fireplace, two flat screen televisions, exquisite paneling and millwork, elegant marble bathrooms and wireless remote control. The junior suites are enhanced by water view patios or decks.

#### Premier Water View

This category of guest rooms includes spacious waterfront rooms and junior suites. They are sought after for their size, prime location and proximity to the water. All accommodations have one king or two queen size beds and comfortable sitting areas. They have decks with cushioned wicker furniture and some have outside fireplaces. All are housed in Cape Cod style cottages and are decorated in a style redolent of a delightful seaside retreat.

### Water View

Water view guest rooms are also in cottage style dwellings overlooking Round Cove. They have one king or two queen size beds, an intimate sitting area and private deck.

### Premier Cottage Style

Accommodations of this type are spacious and offer either one king bed with pullout sofa or two queen size beds, sitting area and luxurious bathroom. They are complemented by decks overlooking the water with cushioned wicker furniture.







Signature Collection Guest Room

### Cottage Style

Cottage style accommodations offer one king size bed with a pullout sofa, fireplace, sitting area and luxurious bathroom. Guest rooms are complemented by water view patios surrounded by gardens.

#### Premier Garden View

This category is comprised of second story accommodations in villa style buildings that overlook the resort's gardens. Vaulted cathedral ceilings provide a spacious airy ambiance. They have one king or two queen size beds, with intimate sitting areas and spacious bathrooms. Many of these rooms connect making them ideal for families or social groups.

### Garden View

These guest rooms are located on the first floor of the villa style buildings overlooking the resort's gardens and plantings. The rooms have one king or two queen size beds. They also feature an intimate sitting area, spacious bathroom and patio.

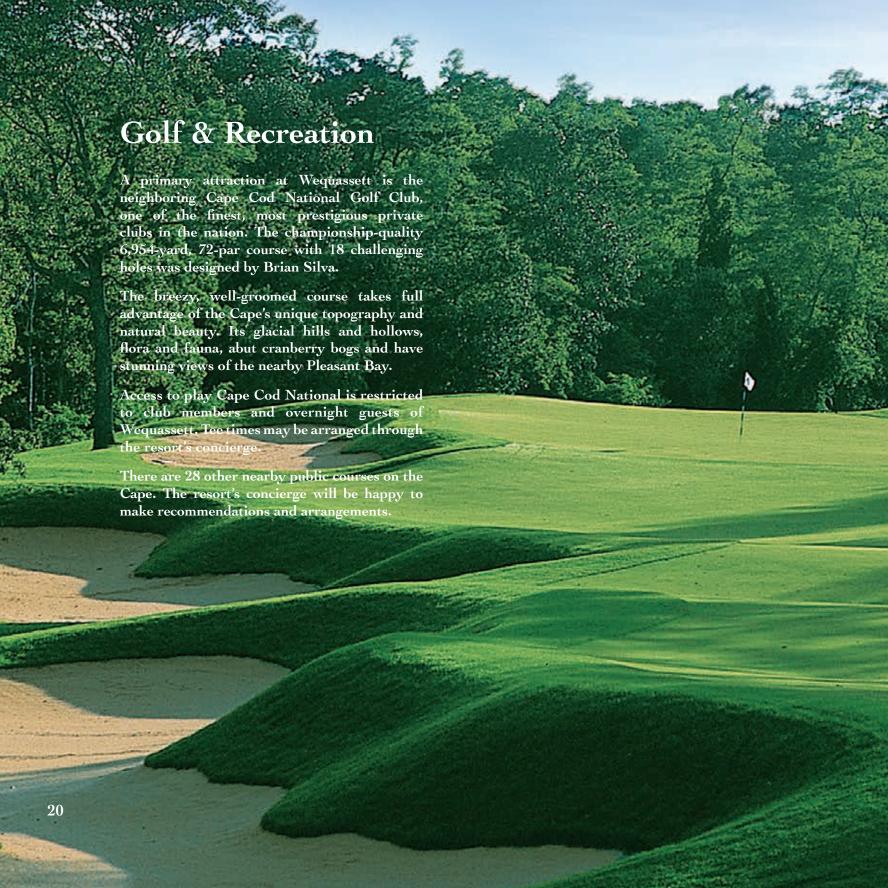
# Tulip Cottage

This is a quaint cottage style accommodation. It is comprised of two bedrooms, one with a king size bed and one with a queen bed and double sleep sofa, living room, two bathrooms and private deck. It is a cozy setting for a family with small children.

### Mother Goose

Mother Goose is a charming three bedroom, two bath retreat overlooking Pleasant Bay. The property is nicely landscaped and tastefully decorated. The home offers spectacular water views and includes a spacious living room, elegant dining room and fully equipped kitchen. A lovely waterfront patio is the perfect setting to enjoy the beautiful surroundings. Mother Goose is just steps away from the resort and ideal for a family vacation, wedding party or a romantic getaway.









### Resort Activities

#### Pool and Beaches

The resort's magnificent pool lies directly on the shoreline between Pleasant Bay and Round Cove offering a sweeping 270 degree view. A boardwalk of rich Brazilian wood wraps around the pool providing a breathtaking elevation to lounge in a luxurious cabana. The area has many sensuous features such as a peaceful fountain, a spectacular fire pit with oversized circular seating and a Jacuzzi. Complementing the venue are dramatic plantings and oversized wicker chaise lounges. Food and beverages are served poolside and on the adjacent terrace. A unique bar called LiBAYtion is poolside and is a popular spot for cocktails at sunset. Entertainment is featured nightly during the summer months.

Adjacent to the pool is our private beach with lounge chairs and umbrellas. During the months of May to October, we offer a launch service from our dock to Chatham's Outer Beach, a nearby stretch of the pristine Cape Cod National Seashore. Picnic lunches may be ordered to take to the beach.

Cape Cod is known for its beautiful beaches. A few area beaches are Lighthouse Beach and Hardings Beach in Chatham, Nauset Beach in Orleans and Red River Beach in Harwich. The well-known National Seashore's Coast Guard Beach is located in Eastham.

## Lap Pool

A lap pool for adults is located next to the tennis center. It features two Olympic size lanes and is surrounded by lounge chairs and beautiful plantings and gardens. After a swim, guests may luxuriate in a Jacuzzi.

### Spa Services

On-site or off-site services including massage, facial, manicure and pedicure can be arranged through the resort's concierge.

### Boating/Sailing

In partnership with Down Cape Charters and Boat Rentals, the resort offers an array of guided tours on protected Pleasant Bay. Cape Cod's finest custom daysailer, Maria, is available for both weddings and corporate events. Private harbor cruises, sunset sails, sailing lessons and watercraft rentals are also available. Beyond the bay, the Down Cape team offers private fishing charters and whale watches for groups small and large.

#### Children's Center

A new feature to the resort is a unique children's center. It is a highlight for our younger guests and offers a whimsical setting for a function or team building event. It features a nautical themed playground with a "tot lot" for your youngest children and a "children's area" for those over five. There is a pirate ship and treasure chest customized with age appropriate slides, run ramps, climbing and swinging ropes, etc. In addition, there is an aquatic playground with fountains, sprays, an amphitheatre and outdoor dining area

#### Fitness Center

The fitness center is located adjacent to the pool and offers beautiful water views. The facility features state-of-the-art equipment for aerobic and anaerobic exercise. There are ten cardiovascular pieces and four dual strength machines. The resort offers a variety of classes during the summer months as well as personal training.

### Tennis

The resort has four new Har-Tru tennis courts with custom trellises for privacy. Our resident tennis pro and staff provide quality instruction at all skill levels and will arrange tournaments and round robins. The courts are complemented by a raised viewing terrace. A tennis pro shop offers quality equipment and a selection of resort wear. An adult lap pool and Jacuzzi are located near the tennis center.

### Launch Service

Wequassett provides a shuttle service to the Outer Beach, a section of the renowned Cape Cod National Seashore accessible only by boat. The resort's launch will take you on a scenic 15 minute ride, and then back when you are ready to return. Tours of the bay may be arranged and picnic lunches ordered through the resort's concierge.



Tennis Courts and Terraces

# Cape Attractions

### Antiquing

In the true Yankee spirit, Cape Cod has hundreds of antique shops. You'll find them in stately homes, tiny cottages and picturesque barns. Driving along Route 6A from Brewster to Sandwich, you will discover beautiful quilts, unusual folk art, bird houses, handcrafted toys, spongeware, weather vanes and American country painted furniture. Maps and directions will be provided upon request.

### Bicycling

Cyclists from all over the world are delighted by Cape Cod bike paths. The Cape Cod Rail Trail, built on an abandoned railroad bed in 1978 by the Department of Environmental Management, offers 30 miles of paved bike paths from Dennis, through Nickerson State Park, to the Cape Cod National Seashore beaches in Eastham.

The intriguing eight-mile Chatham Bike Path encompasses the Stage Harbor Marina, the Chatham Lighthouse and Coast Guard Station, the nationally noted Chatham Break, and the Chatham Fish Pier, as well as the stately seashore mansions and quaint cottages along the shoreline.

Bicycles may be rented through the resort's concierge.

# Day Trips to Nantucket & Martha's Vineyard

Freedom Cruise Line, The Steamship Authority and Hy-Line provide convenient daily ferry service to these beautiful islands. If you prefer to fly, you can choose from the following carriers: Cape Air/Nantucket Airlines, Jet Blue and US Airways.

### Fishing

For those interested in experiencing New England's premier striped bass and tuna fishing grounds, the resort has teamed up with Down Cape Charters & Boat Rentals and Captain Halliday to offer both half and full day charters. Options include striped bass/bluefish, shark, tuna and kids fishing charters. All trips leave from the resort dock and a picnic lunch and cooler can be arranged.

## Jogging/Walking

Scenic walking paths and jogging trails are plentiful in the nearby area. Maps are available upon request.

#### Museums

As the site of the first Pilgrim landing, and home of some of our country's oldest art colonies, Cape Cod offers a most appropriate setting for a wide variety of museums. From the Provincetown Monument and Museum to the Sandwich Glass Museum, Heritage Plantation and JFK Museum, visitors will enjoy a wide diversity of changing exhibits. Close to Wequassett, you can visit the Cape Cod Museum of Natural History, The Railroad Museum, the Cape Museum of Art, and a number of local historical societies.

#### Seal Cruises

Cape Cod is home to one of North America's largest concentrations of gray and harbor seals. See the seals frolic in the water and sunning themselves on tidal sandbars. The resort runs a Seal Tour every morning (weather permitting) departing from Wequassett dock. Private tours are also available by reservation through Down Cape Charters & Boat Rentals.

## Shopping

Wequassett offers a complimentary shuttle service to the village of Chatham, one of our country's quaintest town centers. Browse through charming boutiques, galleries and a variety of antique and nautical shops.

### Sightseeing/Tours

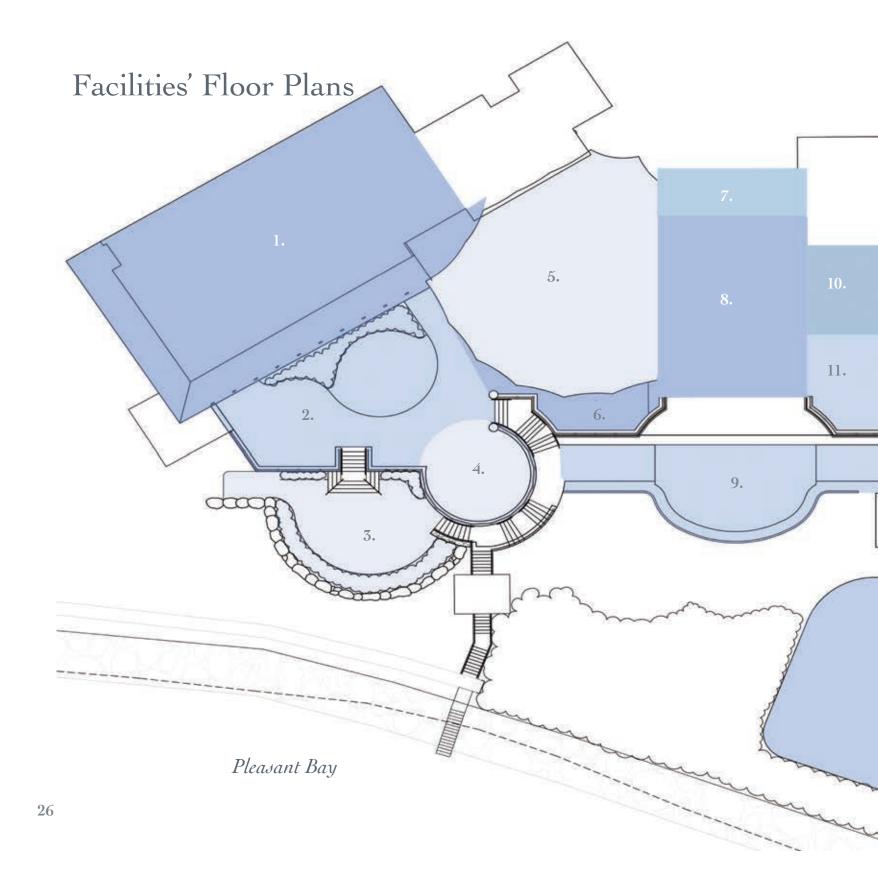
Ask the resort's concierge about the options for your group.

#### Theatre

Be enthralled by the talents of internationally known performers at the Cape Playhouse in Dennis and the Melody Tent in Hyannis, or enjoy the special flavor of the Cape's many community theatres. A current schedule of performances from Provincetown to the canal will be provided upon request.

### Whale Watching

Internationally acclaimed for its many sightings, Cape Cod's fleet of whale watching boats are known for their consistently exciting trips. You certainly won't want to miss this opportunity, and we will be happy to make the necessary arrangements for your group. Options include larger ferries departing from either Provincetown or Hyannis. Or for a more intimate experience, a private charter is available departing from the resort's dock.



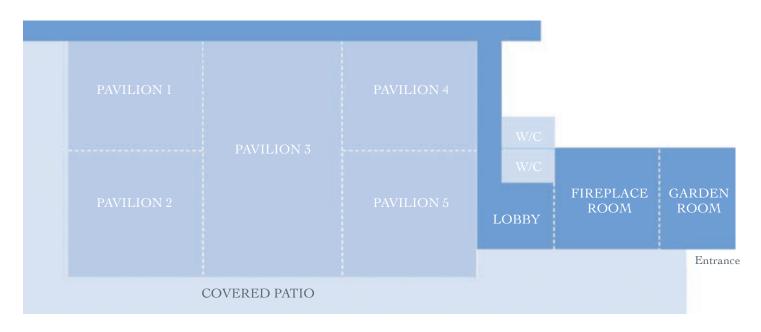
# The Premier Waterfront

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Location	Height	Square Feet	Reception	Banquet
1. Pavilion	11' 0" - 14'0"	2750	350	250
2. Pavilion Terrace		754	60	40
3. Crescent Lawn			N/A	N/A
4. Scenic Overlook		1860	150	75
5. Garden Terrace		2591	250	150
6. Garden Lanai		391	30	20
7. Thoreau's	7' 7"	765	50	35
8. twenty-eight Atlantic	14' 0"	1560	180	120
9. Promenade		855	100	N/A
10. Private Dining Room	8' 7"	500	70	45
11. Upper Verandah		852	75	50
12. Lower Verandah		754	60	40
13. Grand Lawn		5040	350	275



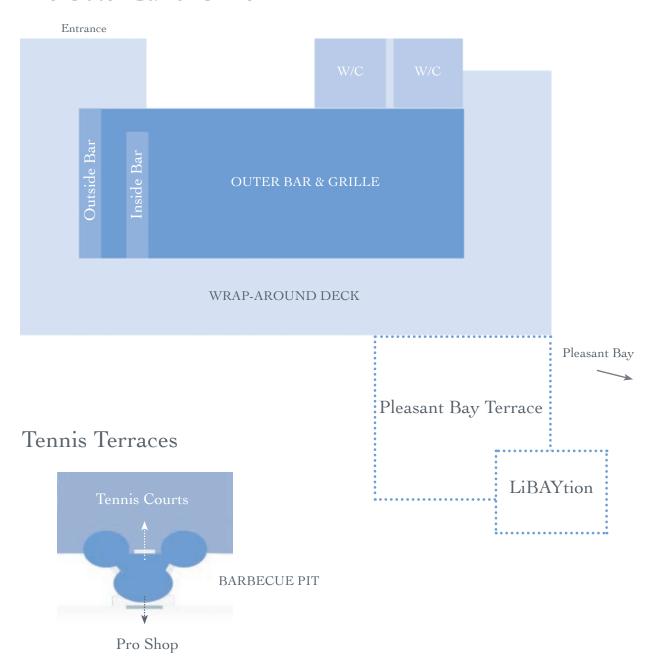
# The Pavilion





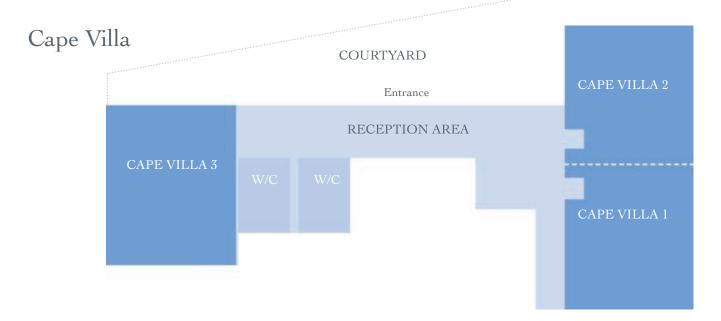
						Theater		
Pavilion	11' - 14'	2750	175	65	80	250	250	80
Pavilion 1 / 2 / 4 / 5	11' - 14'	456	20	16	20	30	30	16
Pavilion 3 / 1 & 2 / 4 & 5	11' - 14'	900	40	32	38	70	60	30
Outer Bar & Grille	10'	900	120	80	100			
Pleasant Bay Terrace		1256	150	120	N/A			
Tennis Terraces		1800	100	60	N/A			

# The Outer Bar & Grille

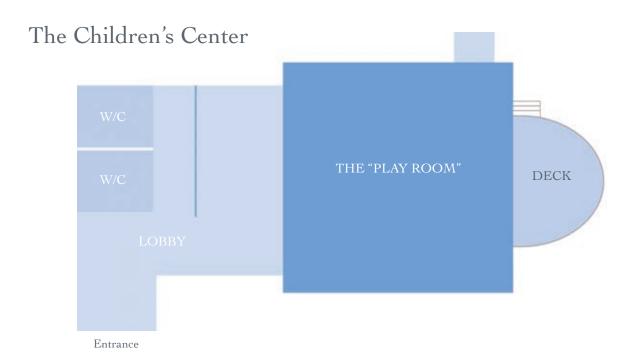








						Theater		
Cape Villa 1 / 2	8'6"	755	40	30	35	80	50	30
Cape Villa 3	8'6"	825	45	30	35	80	60	30
Cape villa 1 & 2	8'6"	1525	80	50	58	150	80	50
Children's Center	8'	1056	30	20	25	50	60	20









#### Bay Beach



#### Facilities

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- 2 Pavilion
- 3 Garden Terrace
- 4 Overlook Terrace
- 5 Promenade
- 6 Upper Verandah
- 7 Lower Verandah
- 8 Grand Lawn
- 9 Cape Villa
- 10 Children's Center
- 11 Tennis Pro Shop
- 12 Gift Shop

#### Restaurants

- 13 twenty-eight Atlantic
- 14 Thoreau's
- 15 Outer Bar & Grille
- 16 LiBAYtion
- 17 Pleasant Bay Terrace

#### Activities

- 18 Swimming Pool/Beach
- 19 Water Sport Rentals
- 20 Fitness Center
- 21 Tennis Courts
- 22 Adult Lap Pool/Jacuzzi
- 23 Walking Path
- 24 Golf Course
- 25 Outer Beach Shuttle

#### Clam Point

#### Rooms

Α	1-4	Azalea
В	5-8	Bayberry
C	9-12, 209-212	Cranberry

- D 13-16, 213-216 Daffodil
- E 17-20, 217-220 Elderberry
- F 21-22 Forsythia
  G 23, 24, 223 Greenbrier
- H 25, 26, 225 Hydrangea
- 1 27-28 Iris
- J 29-32 Juniper
- K 33-36 Kerria
- L 37-38 Lavender
- M 39-40 Morning Glory
- N 41-42 New Dawn
- o 43-46, 243-246 Orchid
  - P 47-52, 247-252 Petunia
- Q 53-56, 253-256 Queen Anne's Lace
- R 57-64, 257-264 Rose
- s 65-74, 265-274 Sweet Pea
- Tulip
- MG Mother Goose House

For more information, please visit us at wequassett.com



# Guidelines & Policies

#### Menu Planning

In order for the resort to assure the availability of all chosen items, your menu selection should be submitted to the Conference Planning office 14 days prior to the function date. Should the menus not meet your specific needs, your Conference Planner, along with our Executive Chef, will tailor a menu to suit your desires.

#### Kosher and Dietary Needs

Kosher meals may be ordered ten days in advance of the event and will incur an additional cost. The fees for these meals are nonrefundable and will not be forgiven in the event of a last minute cancellation. Wequassett will make every effort to accommodate special dietary needs provided that they are requested ten days prior to the event. In these instances, the exact number of special substitute meals must be specified with the final guaranteed attendance. Additional fees may apply if the dietary restrictions are unique and require that special ingredients be purchased.

#### Guarantees

Guaranteed confirmation for the number of guests attending your function is required eight days in advance. Charges will be based on this minimum guarantee, or the actual guest count, whichever is greater. The resort will be prepared to serve 5% over the guarantee.

#### Food and Beverage

Wequassett, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Massachusetts Alcoholic Beverage Commission's regulations. It is policy, therefore, that the resort supplies all liquor. No alcoholic beverages may be brought in from off-property. Additionally, the resort must supply all food items. Wequassett reserves the right to not serve those who are or appear to be intoxicated.

#### Speeches, Awards, Dinner Dances

Speeches, award presentations or band performances must be held in a private function area unless your group is reserving the entire twenty-eight Atlantic. Prior arrangement must be made with the Conference Planning department.

#### Prices

Prices quoted per person unless otherwise noted. Prices are subject to change without notice as of January 1, 2016.

#### **Outdoor Functions**

The decision to move an outside function to an inside location due to inclement weather will be made four hours prior to the scheduled event. Every attempt will be made to consult with the group contact, however the resort reserves the right to make the final decision.

#### **Custom Purchases**

Any specially requested items that the resort does not normally purchase must be pre-paid in full.

#### Labor and Service Charges

Client agrees to begin the event promptly at the scheduled time and agrees to have its guests, invitees and other persons vacate the designated event space at the closing hour indicated. The client further agrees to reimburse the resort for any overtime wage payments or other expenses incurred by the resort due to client or their guests' failure to comply with these regulations.

#### Room and Rental

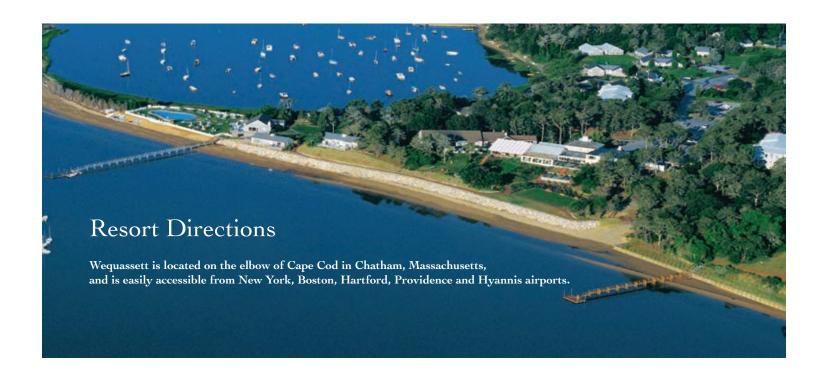
Function rooms are assigned according to the anticipated number of guests. The resort reserves the right to reassign these rooms. The resort cannot assume any responsibility for the damage or loss of any personal property left in event or public areas. The resort reserves the right to charge a service fee for a set- up with extraordinary requirements. Rental charges are assessed per room.

#### Billing

Food and beverage is subject to a 15% service charge, a 6% administrative fee and the total is subject to the Massachusetts 7% sales tax. Additional gratuities for exceptional service may be added at your discretion. All prices are subject to change without notice. If extended payment is approved, all monies must be paid upon receipt of invoice.

#### Finance Charges and Collections Costs

All invoices are payable upon receipt of invoice. If the balance is not paid within 30 days, a finance charge of 1.5% per month will be applied to your account, which is an annual rate of 18%. In the event that any amounts due hereunder to Wequassett or its agents, servants or employees are collected by law, as through an attorney, all costs of collection, including fifteen percent of the amount due as attorney's fees, shall be paid by client, unless such costs and amounts collected by law shall have been due from an exhibitor or other party with whom client has contracted, or from a guest of client, and such amounts have been satisfied by that third party. The foregoing provision shall not be deemed to constitute a waiver by Wequassett, its agents, servants or employees of any statutory right to recover reasonable attorney's fees and costs.



Directions using GPS or MapQuest: The address to enter is: 2173 Route 28, Harwich, MA 02645.

#### Directions from Boston/Logan Airport (90 miles)

Take Route 3 South, following signs for Cape Cod. When you reach the Cape Cod Canal, go over the Sagamore Bridge onto Route 6 East. Stay on Route 6 East to exit 11. At the end of the ramp turn left and go 25 yards to Pleasant Bay Road (your first left). Proceed to the second stop sign; the entrance to Wequassett will be directly ahead.

### Directions from New York City (275 miles)

Take 95 North to Providence, exit 20 to Route I95 East; this connects with 495 South/25 East. Take the second exit off 25 East for Route 6. When exiting at ramp, go three-quarters of the way around the rotary, following signs for Route 6 East.

Traveling parallel to the Cape Cod Canal brings you to the Sagamore Bridge. Go over the bridge onto Route 6 East. Stay on Route 6 to exit 11. Turn left at the end of the exit ramp; go 25 yards to Pleasant Bay Road (your first left). Proceed to the second stop sign; the entrance to Wequassett will be directly ahead.

## Directions from Hartford (180 miles)

Take 84 East to the Mass Turnpike East to exit 11A (495 South). After 495 South merges to 25 East, take the second exit off 25 East for Route 6. When exiting at ramp, go three-quarters of the way around the rotary, following signs for Route 6 East. Traveling parallel to the Cape Cod Canal brings you to the Sagamore Bridge. Go over the bridge onto Route 6 East. Stay on Route 6 to exit 11. Turn left at the end of the ramp. Go 25 yards to Pleasant Bay Road (your first left). Proceed to the second stop sign; the entrance to Wequassett will be directly ahead.

### Directions from T. F. Green Airport, Providence

(90 miles) Take 95 North to Exit 20, Route 195 East. Follow 195 East to 495 South/25 East. Take the second exit off 25 East for Route 6. When exiting at ramp, go three-quarters of the way around the rotary following signs for Route 6 East. Traveling parallel to the Cape Cod Canal brings you to the Sagamore Bridge. Go over the bridge onto Route 6 East. Stay on Route 6 to exit 11. Turn left at the end of the ramp; go 25 yards to Pleasant Bay Road (your first left). Proceed to the second stop sign; the entrance to Wequassett will be directly ahead.





Buffet-Style Breakfast Selections

# Breakfast

All breakfast selections include freshly brewed coffee, hot tea and assorted juices.

Consult your Catering Planner for a variety of dining venue choices, perfect for private breakfasts and luncheons.

## Healthy Choice - (20 person minimum)

\$27 per person

Fresh Fruit and Berry Presentation
Chef's Selection of Healthy Fruit Smoothies
Assorted New England Organic Yogurts, Cottage Cheese
House-Made Granola Bars, Bran Muffins
Steel Cut Oatmeal and Assorted Cold Cereals with Dried Cranberries, Sliced Almonds and Toasted Coconut
Egg Whites\*

## Eben Ryder - (50 person minimum)

\$35 per person

Scottish Smoked Salmon Presentation with Traditional Accompaniments New England Artisan Cheese Display, Local Honey Dried Fruit Assorted Flavored Yogurts and Cottage Cheese

Hard-Boiled Eggs

Fresh Fruit and Berry Presentation

Seasonal Whole Fresh Fruit

Steel-Cut Oatmeal and Assorted Cold Cereals with Dried Cranberries, Sliced Almonds and Toasted Coconut

Assorted Bagels with Flavored Cream Cheeses

Assorted Muffins, Danish, Croissants, Pastries and Breakfast Breads with Assorted Jams and Preserves

Apple-Wood Smoked Bacon, Chicken Sausage, Maple Scented Sausage Links

Omelets and Eggs Prepared to Order\*

Chef's Daily Egg Preparation\* Chef's Daily Griddle Preparation (\$160 Chef Attendant Fee) (\$160 Chef Attendant Fee)

### Farm Fresh - (20 person minimum)

\$27 per person

Fresh Fruit and Berry Presentation

Assorted Bagels with Flavored Cream Cheeses

Hot Oatmeal and Assorted Cold Cereals with Dried Cranberries, Sliced Almonds and Toasted Coconut

Assorted Muffins, Danish, Croissants, Pastries and Breakfast Breads with Butter and Jams

Assorted New England Organic Yogurts and Cottage Cheese

Breakfast Potatoes

Apple-Wood Smoked Bacon, Chicken Sausage, Maple Scented Sausage Links

Scrambled Eggs

Chef's Daily Griddle Preparation

<sup>\*</sup> Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness.

All food and beverage items listed above are subject to a 15% service charge, 6% administrative fee and a 7% state tax.

Continental \$20 per person

Fresh Fruit and Berry Presentation

Assorted Muffins, Danish, Croissants and Pastries with Sweet Cream Butter and Assorted Preserves

Deluxe Continental \$25 per person

Assorted Flavored Yogurts and Cottage Cheese, Bagels with Cream Cheese, Fresh Fruit and Berry Presentation Assorted Muffins, Danish, Croissants, Pastries and Breakfast Breads with Sweet Cream Butter and Assorted Preserves Selection of Breakfast Sandwiches

## Wequassett Brunch - (50 person minimum)

\$85 per person

Freshly Brewed Coffee, Hot Tea and Assorted Juices

Fresh Fruit and New England Artisan Cheese Display, Local Honey, Dried Fruit

Fresh Fruit and Berry Presentation

Assorted Bagels with Flavored Cream Cheeses

Assorted Muffins, Danish, Croissants, Pastries and Breads with Sweet Cream Butter and Assorted Jams

Scottish Smoked Salmon Presentation

Mediterranean Antipasto Presentation

Belgian Waffle, Omelets and Eggs Prepared to Order Station\*

Irish Sausage Links, Roasted Bliss Potatoes and Honey Baked Ham

## Entrées - Choice of two

Poached Eggs and Maine Crab Cakes with Chive Hollandaise\*

Short Smoked Duck Breast over Sweet Potato Hash with Port Wine Reduction

Brown Sugar and Cumin Cured Pork Loin with Roasted Apple-Thyme Sauce

Seared Atlantic Salmon over Creamy Polenta with Asparagus and Tri-Citrus Butter

Marinated and Grilled Flank Steak with Chimichurri Sauce\*

Herb Encrusted Local Cod with Caper - Chive Lemon Butter Sauce

Skillet Blackened Swordfish with Remoulade Sauce

Roasted Chicken Breast Stuffed with Prosciutto, Spinach and Roasted Red Peppers

## **Assorted Petite Desserts**

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## Chatham Luncheon - (40 person minimum)

\$50 per person

Chef's Selection of Soup

Mixed Field Greens with Tomato, Cucumber, Croutons and Assorted Vinaigrettes

Chef's Selection of Three Prepared Salads

Antipasto Platter, Local Cheese, Cured Meats, Pickled Vegetables

Artisanal Rolls and Sweet Cream Butter

Holly's Spicy Dill Pickles

Mayonnaise, Horseradish Cream, Dijon Mustard, Cranberry Chutney

## Chef's Selection of:

Meat or Poultry

Seasonal Fresh Fish or Hot Pasta Entrée

Starch and Vegetable

Assortment of Seasonal House-Made Confections

## Chatham Enhancement, Option 1

\$13 surcharge per person

\$21 surcharge per person

(choice of two)

Caesar Salad with Parmesan Cheese and Croutons

Lobster Salad

Tomato and Fresh Mozzarella Platter

Grilled Vegetable Platter

### Chatham Enhancement, Option 2

(choice of two selections from above and one of the following options below)

Assorted Gourmet Pizzas

Hot Entrée (Chef's Choice)

Chef Attended Pasta Station with Assorted Toppings and Pasta

(\$160 Chef Attendant fee)

## Round Cove - (40 person minimum)

\$42 per person

Chef's Selection of Soup

Caesar Salad with Parmesan Cheese and Croutons

Mixed Field Greens with Tomato, Cucumber and Assorted Vinaigrettes

Silver Dollar Rolls with Sweet Cream Butter

## Chef's Selection of:

Meat, Poultry or Fish Entrée

Hot Pasta Entrée

Starch and Vegetable

Assortment of Seasonal House-Made Confections

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## Open Sandwiches and Assorted Salads -(25 person minimum)

\$40 per person

Mixed Field Greens with Cucumbers, Tomatoes, Croutons,

Diced Bacon, Gorgonzola Cheese, Shaved Red Onion and Assorted Dressings

Caesar Salad with Parmesan Cheese and Croutons

Pasta Salad with Roasted Peppers, Black Olives, Basil, Red Onion and Goat Cheese

Shrimp Salad, Potato Salad, Apple-Wood Smoked Bacon

Sliced Medium Rare Roast Beef\*, Hand Carved Turkey Breast, Honey Baked Virginia Ham, Salami

Sliced Cheddar, Swiss and Provolone Cheese

Lettuce, Tomato, Onion and Roasted Red Peppers

Assorted Deli Rolls and Sandwich Breads

Holly's Spicy Dill Pickles

Mayonnaise, Spicy and Yellow Mustard, Cranberry Relish and Horseradish Cream

Root Vegetable Chips

Assortment of Seasonal House-Made Confections

## Salad Creations - (15 person minimum)

\$36 per person

Salad Greens:

Baby Spinach & Young Kale, Crisp Baby Gem, Watercress, Frisée & Endive

Salad Mixers:

Mixed Baby Heirloom Tomatoes, Organic Cucumbers, Pickled Red Onions, Shaved Cauliflower, Pumpkin Seeds, Cranberries, Croutons,

Crumbled Goat Cheese, Parmesan

Dressings:

Caesar, White Balsamic, Miso Roasted Tomato and Cilantro

Bowls and Platters:

Lemon and Basil Marinated Grilled Shrimp and Barley

Greek Chicken, Apricot Couscous and Tzatziki

Grilled Vegetable, Pesto and Mozzarella Pasta Salad

Roasted Broccoli, Sesame Tofu, Ouinoa and Sov

Silver Dollar Rolls with Sweet Cream Butter

Assortment of Seasonal House-Made Confections and Fresh Fruit

## Mediterranean – (40 person minimum)

\$54 per person

Vegetable Minestrone Soup

Panzanella Salad

Grilled Chicken with Salsa Verde and Pancetta Braised Borlotti Beans

Roasted Salmon with Confit Garlic, Crushed Tomato and Chianti Sauce

Spinach Ravioli with Artichoke, Tomato, Olives in a White Wine Butter Sauce

Grilled Mediterranean Vegetables with Arugula Pesto

Artisan Rolls & Garlic Bread

Assorted Petite Italian Desserts

Three Bean Chili

Corn Salad with Black Beans, Roasted Red Peppers & Cilantro

Mixed Green Salad with Red Onion, Cucumber, Mango, Avocado & Lime Vinaigrette

Grilled Chimichurri Chicken

Sautéed Flank Steak with Peppers and Onions\*

Blackened Lime Swordfish

Flour & Corn Tortillas

Cilantro Rice & Black Beans

Salsa, Avocado, Shredded Cheese, Lettuce, Diced Tomato, Sour Cream & Jalapenos

Assorted Petite Desserts

Asian - (40 person minimum) \$54 per person

Carrot, Cucumber, Daikon with Kimchee-Ginger Dressing

Noodle Salad, Bean Sprouts, Fresno Chili, Radishes, Cilantro, Basil

Korean BBO Beef, Mushrooms, Water Chestnuts, Peanuts, Scallions\*

Steamed Miso Glazed Cod, Vegetable Stir Fry

Dashi with Tofu, Shitake Mushrooms, Bok Choy, Scallions, Chili Paste

Assorted Petite Desserts

## Cape Cod - (40 person minimum)

\$54 per person

Homemade Clam Chowder

Caesar Salad with Parmesan Cheese and Croutons

Chopped Salad, Spring Peas, Egg, Radishes, Blue Cheese, Cranberries, Walnuts, Red Wine Vinaigrette

New England Lobster Rolls

Cape Cod Fried Chicken, Wildflower Honey, Pickled Chili Relish

Chef's Selection of Seasonal Vegetable

Assorted Petite Desserts

## Light Lunch - (40 person minimum)

\$48 per person

Baby Kale & Spinach Salad, Pickled Red Onion, Chick Peas, Sunflower Seeds, Citrus Vinaigrette

Israeli Couscous with Dates, Apricots and Pine Nuts

Herb Cod, Blistered Tomatoes with Corn Succotash

Grilled Chicken with Artichoke Hearts, Charred Onions, Feta

Pastry Chef's Selection of Light Desserts

All Boxed Lunches include a Wequassett Thermal Bag, Chocolate Chip Cookie, Potato Chips, Whole Fruit and a Beverage

Roast Beef Sandwich on Ciabatta Bread with Horseradish Cream, Bibb Lettuce, Tomato and Marinated Red Onion\*

Hand Carved Turkey Breast on Ciabatta Bread with Basil Mayonnaise, Spicy Mustard, Apple-Wood Smoked Bacon, Lettuce, Tomato and Marinated Red Onion

Thick Sliced Honey Baked Virginia Ham on Ciabatta Bread with Spicy Mustard and Swiss Cheese

Curried Chicken Salad in a Garlic-Herb Wrap with Bibb Lettuce, Tomato, Grapes and Slivered Almonds

Vine Ripened Tomato and Fresh Mozzarella Wrap with Basil Mayonnaise, Fire Roasted Red Peppers, Bibb Lettuce and Balsamic Reduction

Tuna Salad in a Garlic-Herb Wrap with Provolone, Lettuce, Tomato and Red Onion

#### Plated Selections

Entrée and Dessert Starter, Entrée and Dessert \$38 per person \$46 per person

#### Starters:

Carrot Ginger Soup with Nutmeg Cream

New England Parsnip Clam Chowder

Spinach Ravioli with Wild Forest Mushrooms, Stewed Tomatoes, Shaved Parmesan Cheese

Spring Pea Risotto, Fresh Mint, Wild Pea Tendrils

Caesar Salad, Garlic Herbed Croutons, Chopped Egg, Shaved Aged Parmesan

Baby Kale and Spinach Salad, Pickled Onion, Chick Peas, Sunflower Seeds, Citrus Vinaigrette

Butter Lettuce and Blue Cheese, Breakfast Radish, Chives, Pink Grapefruit

Potato Ravioli, Onion Purée, Pancetta, Truffle Oil

Grilled Asparagus, White Anchovies, Pickled Onions, Goat Cheese, Arugula

Winter Greens, Pomegranate, Pickled Cauliflower, Shaved Carrots, Molasses

Field Greens, Cucumbers, Scallions, Parsley, Mint, Champagne Vinaigrette

Buffalo Mozzarella, Heirloom Tomato, Mint Pesto, Aged Balsamic

Watermelon, Feta, Black Olive Purée, Opal Basil

#### Entrée:

Pan Roasted Red Snapper, Black Bean-Corn Salsa, Avocado, Fried Yuca

Grilled Swordfish, Black Olive Vinaigrette, Fingerling Potatoes, Artichokes, Warm Saffron Emulsion

Sautéed Chicken Paillards, Soft Polenta, Tomato Sofrito, Parsley

Grilled Swordfish, Black Olive Vinaigrette, French Beans, Roasted Red Peppers, Hearts of Palm

Citrus Poached Salmon, Fingerling Potatoes, Artichokes, Warm Saffron Emulsion

Bacon Wrapped Pork Medallions, Organic Barley Risotto, Ginger-Cranberry Compote

Grilled Hangar Steak, Smoked Marble Potatoes, Confit Shallots, Tomato Sofrito\*

Gnocchi, Forest Mushrooms, Green Garlic Purée

Farro, Charred Summer Squashes, Eggplant Caponata, Herb Ricotta

#### Dessert:

Chocolate Trilogy, Trio of Dark, Milk, White Chocolate Apple Cranberry Crumble, Orange Jam, Chocolate Pearls Key Lime Tart, Smoked Meringue Opera Cake, Coffee Buttercream Chocolate Cream Pie

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# Cocktail Receptions

## Passed Hors d'Oeuvres

Grand Selection \$75 per dozen

#### Cold

Watermelon, Feta, Black Olive
Sweet Cherry Tomato, Petite Mozzarella, Basil, Aged Balsamic
Grilled Bruschetta, Goat Cheese, Slow Roasted Cherry Tomato
Smoked Salmon, Tarragon Mousse, Sour Cream, Sweet Paprika Seasoned Chip
Savory Tomato Cones, Goat Cheese Mousse, Black Olives
Crab Salad on Belgian Endive
Prosciutto and Melon
Tomato, Basil, Mozzarella Brochettes with Aged Balsamic
Jumbo Shrimp on Ice with Cocktail Sauce and Lemon
Freshly Shucked Local Oysters with Cocktail Sauce and Lemon\*
Chatham Littleneck Clams on the Half Shell with Cocktail Sauce and Lemon\*

#### Hot

Creamy Risotto Croquettes, Asparagus, Red Pepper, Fontina Cheese Risotto Croquettes, Blended Sharp Gorgonzola Cheese Lavender Poached Fig Wrapped in Phyllo, Creamy Goat Cheese Shitake, Leek Spring Roll, Ginger, Carrot, Asian Dipping Sauce Manchego Cheese, Sweet Quince in a Crisp Tart Shell Brie Blended with Shallots in a Crisp Tart Shell Mini Chicken Pot Pie, Peas, Carrots, Parsnip Chicken Spring Rolls, Sweet & Spicy Chili Sauce Bacon and Blue Cheese Stuffed Dates, Parmesan, Goat Cheese Warm Brie and Raspberry on Phyllo Crab and Corn Fritters, Red Pepper Aioli Crisp Artichoke Hearts Stuffed with Parmesan and Goat Cheese Assorted Quiche to include Cheese, Mushroom and Spinach Steamed Pork Potstickers with Ponzu Dipping Sauce Vegetable Spring Rolls with Sweet Chili Dipping Sauce Crispy Chicken Wontons with Plum Dipping Sauce Bacon Wrapped Scallops Duck Spring Rolls with Sweet and Sour Sauce Miniature Beef Wellingtons\*

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Premier Selection \$90 per dozen

#### Cold

Tuna Tartare Cups, Kimchi, Pine Nuts\*
Shrimp Ceviche Spoons\*
Beef Tartare, Horseradish Aioli Bruschetta\*
Scallop Ceviche, Yuzu, Radish, Mango\*
Lime Marinated Shrimp, Avocado Mousse
Jonah Crab Meat Salad, Cucumber, Mint
Nori Tuna Tartare on Sesame Cones, Wasabi and Pickled Ginger\*

#### Hot

Lobster Bread Pudding, Lobster, Leeks, Fennel in a Custard Brioche Pat Woodbury's "Clam Casino", Wellfleet MA
Yellow Tomato Soup with Grilled Cheese Sandwich
Lobster and Crab Arancini, Sweet Tomato Olive Sauce
Oysters Rockefeller\*
Tempura Shrimp with Ponzu Sauce
Smoked Salmon Tartare on Potato Cakes
Lobster and Corn Fritters with Saffron Aioli

Platinum Selection \$105 per dozen

#### Cold

American Caviar, Corn Blini, Crème Fraîche, Chives, Red Onions
Chilled King Crab, Lemon Mayonnaise, Fried Steamer Clam
Traditional Foie Gras Pate with Black Truffles and Pepper Brioche
Two Bite Mini Croissant Lobster Roll
Seared Yellow Tail Tuna, Pickled Slaw, Wasabi Aioli, Tobiko\*
Charred Baby Octopus Skewers, Spanish Chorizo, Romesco
Mini Pork Belly BLT's, Quail Eggs, Shaved Truffle
Smoked Salmon Tarts, Dill Crème Fraiche, Salmon Roe
New England Farmed Beef Tartare, Kimchi Aioli, Edible Spoons\*
Savory Tomato Cones, Lobster Salad, Avocado Mousse, Paddlefish Caviar
Bloody Mary Shooters, Chatham Oyster, Trout Roe, Celery Leaves\*

#### Hot

Silver Egg Shells, Slow Cooked Truffled Egg, Crisp Smoked Bacon Gold Egg Shell, Lobster Risotto, Grated Parmesan, Bottarga Prosciutto Wrapped Baked Native Day Boat Scallops Roasted Australian Baby Lamb Chops with Minted Yogurt Dipping Sauce\* Sweet Bay Scallops on Caramelized Bacon with Mango Vinaigrette Tempura Lobster Spoons with Creamy Polenta and Tarragon Butter Foie Gras Beignets, Concord Grape Jelly Mini Duck Confit "Corn Dogs", Truffle Mayo

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## Displays

## **Grand Selection**

Cold (Small platter serves 15 guests/Large platter serves 30 guests)	
Vegetable Crudités with Creamy Ranch Dip	\$80/\$150
Authentic Hummus and Tapenade with Grilled Pita Bread	\$80/\$150
Vine Ripened Tomato and Fresh Mozzarella	\$100/\$180
Mediterranean Antipasto Display to Include Marinated Grilled Vegetables, Baba Ganoush, Assorted Olives with Grilled Pita Bread	\$100/\$180
Hot (Small platter serves 15 guests/Large platter serves 30 guests)	
Spinach and Artichoke Dip with Grilled Pita Bread Spicy Creole Shrimp Dip with Crackers Gruyere, Caramelized Onion and Bacon Dip with Grilled Pita Bread Traditional Beef Meatballs with Marinara, Parmesan Butter Pasta Turkey, Cranberry and Sage Meatballs with Biscuits and Gravy Sesame Crusted Turkey Meatballs with Bok Choy Noodle Salad Buffalo Chicken Meatballs with Iceberg Wedges and Blue Cheese Lamb Meatballs with Cucumber, Cauliflower, Feta and Raita Pork Teriyaki Meatballs with Napa Cabbage Slaw Steamed Pork Slider Buns, Hoisin, Scallions, Cucumbers NE Beef Sliders, Vermont Cheddar, Tomato, Mustard Aioli* Quesadillas:	\$110/\$200 \$130/\$240 \$120/\$230 \$14 per dozen \$12 per dozen \$13 per dozen \$15 per dozen \$15 per dozen \$80 per dozen \$85 per dozen
Chicken, Shrimp or Vegetables, Cheddar Jack Cheese, Salsa, Guacamole, Sour Cream	\$12 per person
Premier Selection	
Cold (Small platter serves 15 guests/Large platter serves 30 guests)	
Assorted Artisan Cheese and Fruit with Crackers Assorted Smoked Fish with Traditional Accompaniments Assorted Cold Canapés Smoked Salmon with Traditional Accompaniments Assorted Pâtés and Terrines with Traditional Accompaniments	\$85/\$130 \$115/\$220 \$110/\$220 \$250/\$470 \$180/\$340

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#### Hot

(Small chaffer serves 15 guests/Large, chaffer 30 guests)

Creamy Hot Seafood Dip with Assorted Crackers	\$130/\$250
Braised Short Rib, Blue Cheese, Pickled Red Onion	\$95 per dozen
Crab Cake, Arugula, Mango, Cape Cod Spiced Aioli	\$90 per dozen
Duck Confit, Fig Compote, Apple Slaw	\$90 per dozen
Mediterranean Lamb Meatballs, Cucumber Yogurt, Harisa, Grilled Pita Bread	\$16 per person
Moroccan Lamb Meatballs with Saffron Apricot Couscous	\$17 per person
Petite Crab Cakes, Red Pepper Aioli	\$16 per person

## **Platinum Selection**

## Artisanal Cheese Bar

(Small platter serves 15 guests, \$400/Large platter serves 30, \$750)

Choice of three New England Small Farm Artisanal Crafted Cheeses, Sweet Quince Paste, Toasted Pine Nut and Honey, Garlic-Herb Crackers, Grilled Olive Oil Crostini, Seasonal Fresh Fruit, Mediterranean Olives

#### Cold

Assorted Rolled Sushi with Wasabi, Soy Sauce and Pickled Ginger (four pieces per person\*)

\$28 per person

American Caviar Station with Fresh Corn Blini and Traditional Accompaniments

\$60 per ounce

Additional Premier Caviar Options Available on Request

## Hot

Lobster Sliders, Mayo, Lemon, Baby Gem Lettuce	\$105 per dozen
King Crab Sliders, Whole Grain Aioli, Baby Frisee, Tomato/Bacon Chutney	\$115 per dozen
Tempura Shrimp, Vegetables, Ponzu, Sweet & Sour Sauce, Traditional Bonito-Soy Broth	\$18 per person

## Raw Bars

The Classic \* \$29 per person

(\$200 fee, shucked to order)

Wellfleet Clams
Chatham Oysters
Chilled Poached Shrimp
Served with Traditional Sides
Add Chilled Poached Hard Shell Lobster

\$39 per person

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Ceviche \$45 per person

Shrimp, Avocado, Corn, Tomato Scallops, Lime, Cilantro, Mango Tuna, Soy, Scallion, Ginger Lobster, Pineapple, Aioli, Celery

Fire and Ice\* \$55 per person

Fried Oysters with Gribiche Sauce and Freshly Shucked Chatham Oysters on the Half Shell Grilled Shrimp, Sugar Cane, Bamboo and Lime Steamed then Chilled Lobster Baked Maine Crab Stuffed with Warm Aioli and Lemon Grass Poached then Chilled Clams Clam Chowder Shooter and Freshly Shucked Wellfleet Clams on the Half Shell Served with Traditional Sides

The Ultimate\* (minimum, 75 people)

\$75 per person

Lobster, Lemon Grass Poached then Chilled Shrimp, Bamboo-Lime Steamed then Chilled Clams, Wellfleet, Shucked to order\* Oysters, Chatham, Shucked to order\* Alaskan Cracked King Crab Legs with Roasted Garlic Aioli All Served with Traditional Accompaniments on a Custom Carved Ice Bar with Shucker

# Beverage

## **Hosted Bar Pricing**

Bartender Fee of \$160 applies for events under 25 guests and for all Cash Bars

Domestic Beer: \$7 per bottle

Budweiser, Bud Light, Samuel Adams

Imported and Premium Beer: \$8 per bottle

Heineken and Amstel Light

Wines: \$35 per bottle

Wequassett Selection, House Sparkling, White and Red Varietals

Soft Drinks:  $$4.50 \text{ per } \partial rink$ 

Sodas, Mineral and Spring Waters

Wequassett Premium Brands: \$11 per drink

Tito's Vodka, Bombay Gin, Bacardi Superior Rum, Dewars, Redemption Straight Bourbon, Redemption Rye Whiskey, Sauza Tequila

Weguassett Deluxe Brands: \$14 per drink

Belvedere Vodka, Bombay Sapphire Gin, Mount Gay Rum, Glenmorangie Scotch, Makers Mark, Crown Royal, Patron Silver

Cordials: \$12 per drink

Amaretto, Chambord, Drambuie, Southern Comfort, Grand Marnier, Cointreau, Irish Mist, Sambuca, Benedictine, Kahlua, Bailey's Irish Cream, Frangelico, and Hennessy VS

Cocktail Receptions / Bar

Please refer to your contract for your beverage package. Please note that your package may be upgraded as outlined below:

Beer and Wine Bar to Full Premium Bar

Four hours \$20 per person

Five bours \$35 per person

Beer and Wine Bar to Full Deluxe Bar

Four hours \$30 per person

Five hours \$45 per person

Full Premium Bar to Full Deluxe Bar

Five hours \$15 per person

Wine Upgrades

You may upgrade your wine selection by selecting from the resort's wine list. Pricing will be on consumption per bottle. A credit of \$23 per bottle will be allowed for the Grand Package, \$29 per bottle for the Premier Package and \$39 for the Platinum Package.

Additional Information

Port Wines, Sherries, Eau de Vies and other Cognacs are available upon request and prices will vary.

Wequassett offers an extensive wine list as well as a cigar selection. Please ask your Catering Planner for details.

Beverage prices include the venue, bartenders, wait staff and bar set-up. Wequassett personnel are required for all receptions scheduled in function areas.

Wine Dinners

Our sommelier will pair each of your courses with a perfect wine. Please refer to our wine list for pricing. Charges will be based upon consumption.

Beverage Stations

Enhance your reception by offering a unique beverage station. Martinis, Frozen Drinks, Margaritas, Cordials and Specialty Coffee stations are offered. Charges will be based on consumption. A fee of \$160 per bartender will apply.

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## Plated Dinner Selections

Pricing for a three or four course dinner starts at \$80 per person. Final pricing depends on the number of courses and course selections. Please consult with your event planner.

## Appetizers

#### **Grand Selection**

Sweet English Mint Pea Risotto, Shaved Parmesan Cheese

Goat Cheese Ravioli with Artichoke, Tomato, Olives and Basil in a White Wine Butter Sauce

Smoked Duck Ravioli with Truffle Veal Reduction, Forest Mushrooms and Stewed Tomatoes

Maine Crab Cakes with a Creole Mustard Remoulade Sauce

Garlic and Herb Butter Braised Shrimp with Ratatouille Risotto

Concord Grape Glazed Duck Leg Confit, Frissée, Fried Shallots, Citrus

Smoked Salmon on Crisp Potato Cake with Lemon Caper Cream and Traditional Garnishes

Salmon Crudo, Pineapple Miso Puree, Fennel Bacon Relish, Micro Cilantro\*

Sliced Prosciutto, Marinated Melons, Balsamic Gel, Feta

Roasted Beets, Blue Cheese Mousse, Hazelnut Powder, Coffee

Gnocchi, Forest Mushrooms, Lemon Zest, Confit Garlic Demi

Wild Mushroom Ravioli, Green Garlic Puree and Confit Chicken

## **Premier Selection**

Seared Tuna Loin over Creamy Polenta with Forest Mushrooms, Red Pepper Butter\*

Beef Carpaccio with Endive, Celery, Red Pepper Coulis and Arugula Pesto\*

Scallop Crudo, Pickled Mustard Seeds, Scallion, Black Garlic Puree, Shimeji Mushrooms\*

Seaweed and Dill Cured Salmon, Confit Tomatoes, Cilantro Puree, Charred Scallions\*

Potato Ravioli, Onion Puree, Pancetta, Truffle

Crab Salad, Ravigote, Pink Grapefruit, Picked Herbs, Chive Oil

Shaved Fall Vegetables, Walnuts, Blood Orange, Citrus Vinaigrette

Squash Ravioli, Duck Confit, Shaved Fennel and Orange Salad

Marble Potatoes, Smoked Trout, Charred Leeks, Warm Ravigote and Trout Roe

Beach Plum Glazed Pork Belly, Shaved Almonds, Pickled Enoki Mushrooms, Watercress

#### **Platinum Selection**

Seared Scallops, Cauliflower Puree, Maitake Mushrooms, Green Olives, Hazelnut Brown Butter

Fluke Tartar, Egg Yolk, Black Garlic, Shiso, Fried Oyster\*

Lobster "Salad", Snap Peas, Aloli, Vanilla Oil, Pea Greens

Lobster Ravioli, Vanilla Butter, Peas, Fennel Fronds, Crispy Garlic

Roasted Ouail, Blueberry Puree, Pickled Blueberry, Pistachio, Brioche

Roasted Pork Belly, Vanilla Poached Apples, Shaved Radish Salad, Anise Lacquer

Seared Ahi Tuna, Kimchee-Carrot, Toasted Peanuts and Cilantro\*

Cilantro Cured Himachi, Charred Hearts of Palm, Pickled Fresno Chilies, Fried Lotus Root, Corlander Powder\*

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## Soups and Salads

All of our package selections include your of choice soup or salad from the following offerings.

## Soups

Chilled Yellow Heirloom Tomato
Chilled Potato Leek
Carrot-Ginger
Spicy Crab and Sweet Corn Chowder
New England Clam Chowder
Truffled Forest Mushroom Bisque
Yellow Tomato Bisque
Cauliflower Bisque
Seafood Bisque Scented with Sherry
Butternut Squash Bisque
Roasted Onion Bisque
Lobster Bisque
New England Parsnip Clam Chowder
Corn Chowder

## Salads

Simply Greens with Champagne Vinaigrette Caesar with Capers, Chopped Egg, Parmesan Cheese and Garlic Croutons Field Greens with Red Onion, Candied Pecans, Gorgonzola and Raspberry Vinaigrette Field Greens with Fresh Mozzarella Bocconcini, Tomatoes, Red Onion and White Balsamic Vinaigrette Baby Spinach, Frisée Salad with Toasted Walnuts, Cranberries, Goat Cheese and Sherry Vinaigrette Arugula and Frisée with Oven Roasted Tomatoes, Pine Nuts, Feta and Red Wine Vinaigrette Wedge of Iceberg with Blue Cheese Dressing, Crisp Bacon, Sliced Tomato and Marinated Red Onion Endive and Radicchio, Greek Black Olives, Red Onion, Orange, Butter Milk-Feta Emulsion Field Greens, Cucumbers, Scallions, Parsley, Chives, Champagne Vinaigrette Buffalo Mozzarella and Heirloom Tomato, Mint-Basil Pesto, Balsamic Reduction Baby Kale and Spinach, Pickled Onion, Chick Peas, Sunflower Seeds, Citrus Vinaigrette Butter Lettuce and Blue Cheese, Breakfast Radish, Chives, Pink Grapefruit Baby Iceberg, Marinated Cucumbers, Fried Shallots, Gorgonzola Dressing Kale and Watercress, Poached Pears, Granny Smith Apples, Fried Brie Watermelon, Feta, Black Olive Purée, Petit Basil Mixed Greens, Edamame, Blueberries, Roasted Red Peppers, Avocado Vinaigrette Warm Artichoke Hearts, Charred Onions, Feta and Fennel Fronds Hearts of Palm, Heirloom Tomato, Avocado Purée, Marcona Almonds Winter Greens, Pomegranate, Pickled Cauliflower, Shaved Carrots, Molasses Tomato Salad, Fried Basil, Aged Balsamic, Mozzarella Cream, Cucumber

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## Entrées

#### Grand Selection - From the Sea

Orange-Miso Glazed Caramelized Salmon, Sesame Bok Choy Grilled Swordfish Steak with Caper-Chive Lemon Butter Sauce Grilled East Coast Swordfish, Black Bean Corn Salsa, Fried Yuca Skillet Seared Organic Salmon, Navy Bean, Garlic Confit, Tomato Sofrito Oven Baked Organic Salmon, Crab and Horseradish Crust Blackened Snapper, Charred Summer Squashes, Eggplant Caponata

#### Grand Selection - From the Land

Roasted Chicken Breast Stuffed with Prosciutto, Spinach and Roasted Red Peppers
Garlic and Black Pepper Crusted Petite Strip Loin, Red Wine Reduction and Horseradish Cream\*
Seared Free Range Chicken Breast, Oyster Mushroom, Whole Grain Butter Sauce
Maple Lavender Brined Pork Chop with Pistachio Gremolata, Golden Raisin Sauce
Whole Roasted Pastrami Spiced Rubbed Petit New York Strip, Creamed Mushroom Sauce\*
Moroccan Marinated Organic Chicken Breast, Harissa Yogurt Sauce

#### Grand Selection - Combination Land & Sea

Seared Breast of Chicken with Sautéed Shrimp and Orange Butter Sauce
Grilled Petite NY Strip Steak with Maine Crab Cake and Béarnaise Sauce\*
Petite Filet of Beef with Seared Salmon and Champagne-Chive Grain Mustard Sauce\*
Petite Filet of Beef, Red Wine Jus, Seared Organic Salmon, Leek and Artichoke Soubise\*
Petite Filet of Beef, Pepper Corn Cream, Grilled Native Swordfish, Fresh Tomato Sofrito\*
Petite Filet of Beef, Sautéed Shrimp, Garlic, Chili Tarragon Butter\*
Seared Breast of Chicken, Sautéed Shrimp, Lobster Dill Cream\*

## Premier Selection - From the Sea

Lobster Encrusted Local Cod with Brandied Lobster Cream Sauce
Seared Rare Sesame Crusted Ahi Tuna with Wasabi-Soy Reduction\*
Coriander Crusted Tuna, Roasted Pear Tomatoes, Artichokes, Grilled Heart of Palm\*
Roasted Cod Loin, Clam Bouillabaisse, Chorizo Aioli
Seared Bass, Blistered Tomatoes, Corn Succotash
Seared Skin-On-Farroe Island Salmon, Butter Poached Mussels, Bacon Fennel Relish

#### Premier Selection - From the Land

Air Dried Muscovy Duck Breast, Cranberry-Ginger-Orange Sauce Grilled NY Strip Steak with Grand Marnier Veal Reduction\* Grilled Filet of Beef Tenderloin with Béarnaise\* Rosemary and Garlic Cured Roasted Boneless Leg of Lamb with Minted Yogurt Sauce\* Grilled New York Strip Steak, Berkshire Blue Cheese, Green Peppercorn Sauce\* Grilled Pork Tenderloin, Maple Bacon Lacquer, Crispy Shiitake Mushrooms

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All food and beverage items listed above are subject to a 15% service charge, 6% administrative fee and a 7% state tax.

### Premier Selection - Combination Land & Sea

Petite Filet of Beef and Sesame Crusted Ahi Tuna Steak, Lemon-Soy Butter\*

Petite Filet of Beef, Lobster Ravioli, Capers, Oyster Mushroom Ragout\*

Petite Filet of Beef with Red Wine Jus, Crab Cake, Romesco Sauce\*

Petite Filet, Red Wine Jus, Coriander Crusted Tuna, Black Olive Piquant Sauce\*

Petite Filet of Beef, Seared Bass, Harissa, Tomato Chimichurri\*

Niman Ranch Pork Tenderloin, Vanilla Poached Lobster, Sweet Potato Cream

Braised Short Ribs, Horseradish Demi, Crispy Oysters, Warm Ravigote\*

Niman Ranch Pork Tenderloin, Lobster Ravioli, Capers, Oyster Mushroom Ragout\*

#### Platinum Selection - From the Sea

Miso Steamed Halibut, Bean Sprout Salad, Soy Butter Broth Seared Halibut, Quick Kimchee, Cauliflower Curry, Pickled Clams Roasted Bass, Buttered Crab, Hazelnut Cream, Crispy Sunchokes Steamed Turbot, Roasted Salsify, Shrimp and Truffle Mousseline Lemon Roasted Branzino, Almond Spinach, Oyster-Caviar Butter Sauce Butter Braised Lobster, Mussel, Chorizo, Creamed Corn Brandade

### Platinum Selection - From the Land

Grilled Lamb Saddle, Black Garlic Mustard Oat Crust\*
Herb Crusted Roasted Rack of Lamb, Rosemary-Sweet Garlic Jus\*
Grilled Filet of Beef Tenderloin Truffle and Mushroom Demi-Glace\*
Herb Marinated Veal Steak with Armagnac Cream Sauce
Peppercorn Crusted Center Cut Rib Eye, Dijon Wild Mushroom Ragout\*
Traditional Beef Wellington with Truffles and Foie Gras Emulation Demi \*

### Platinum Selection - Combination Land & Sea

Petite Filet of Beef, Truffle Jus, Butter Poached Lobster Tail, Chive Butter Sauce\*
Petite Filet of Beef, Red Wine Demi, Grilled Lobster, Béarnaise \*
Center Cut Rib Eye, King Crab and Tarragon Emulation\*
Herb Marinated Veal Steak, Grilled Lobster and Mussel Cream Ragout
Peppercorn Crusted Petite Center Cut Rib Eye, Lemon Butter Poached Swordfish\*
Traditional Beef Wellington with Truffles, Butter Poached Lobster\*
Wagyu Beef NY Strip Steak, Port Wine Demi, Crab Crusted Lobster, Caviar Butter Sauce\*
(Wedding surcharge may apply, pending market price.)

## Dessert

Raspberry Cheesecake, Exotic Sauce and Edible Flowers Meyer Lemon Bar, Berry Coulis and French Macaron Chocolate Marquis, Organic Milk Chocolate Mousse, Chocolate Glaze and Black Forest Cake Traditional Apple Tart, Frangipane and Bourbon Vanilla Sauce Tahitian Vanilla Crème Brulée, Fresh Fruit

Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness.
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## Station Dinner

All chef attended stations will incur a fee of \$190 per station.

Wedding stations include three full stations: a soup & salad station comprised of a soup, a salad and a salad platter, a carving station including two carved items with starch and vegetable and two entrées offered in chaffing dishes. Please select entrées and carved items according to your preferred package.

## Soup and Salad Stations

Soups \$10 per person

Chilled Yellow Heirloom Tomato Carrot-Ginger Spicy Crab and Sweet Corn Chowder New England Clam Chowder Truffle Forest Mushroom Bisque Yellow Tomato Bisque Cauliflower Bisque Seafood Bisque Scented with Sherry Butternut Squash Bisque Roasted Onion Bisque Lobster Bisque

## Chef Attended Soup Station

\$14 per person

Soup Options: Select any two soups from selection above

Garnish Options: Bacon, Nuts, Curry Cauliflower, Crispy Broccoli, Fried Leeks, Charred Scallions, Hazelnut Pesto, Preserved Lemon, Shaved Brussel Sprouts, Crispy Shiitake Mushrooms, Orange Pesto

Salads \$10 per person

Simply Greens with Champagne Vinaigrette

Caesar with Capers, Chopped Egg, Parmesan Cheese and Garlic Croutons

Field Greens with Red Onion, Candied Pecans, Gorgonzola and Raspberry Vinaigrette

Field Greens with Fresh Mozzarella Bocconcini, Tomatoes, Red Onion and White Balsamic Vinaigrette

Baby Spinach with Toasted Walnuts, Cranberries, Goat Cheese and Sherry Vinaigrette

Arugula and Frisée with Oven Roasted Tomatoes, Pine Nuts, Feta and Red Wine Vinaigrette

Wedge of Iceberg with Blue Cheese Dressing, Crisp Bacon, Sliced Tomato and Marinated Red Onion

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<sup>&</sup>lt;sup>e</sup> Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness.

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Chef Attended Salad Station \$14 per person

Salad Options: Select any two salads from selection above to be prepared to order

## **Platters**

Haricot Verts, Prosciutto, Figs, Shaved Radish, Watercress, Herb Vinaigrette	\$12 per person
Roasted Eggplant, Shaved Fennel, Crispy Garlic, Marinated Broccolini, Crumbled Goat Cheese	\$10 per person
Roasted Beets, Berkshire Blue, Crostini, Red Onions, Roasted Garlic, Almond Vinaigrette	\$11 per person
Mixed Heirloom Tomatoes, Burrata, Cashews, Parmesan Croutons, Organic Basil, Aged Balsamic	\$13 per person
Grilled Asparagus, Niman Ranch Ham, Hard Boiled Eggs, Horseradish, Rosemary Cream Dressing	\$11 per person
Roasted Cauliflower, Duck Confit, Toasted Pine Nuts, Orange Segments, Cilantro	\$12 per person
Marinated Seafood Salad, Grapefruit, Cauliflower, Peppers, Cucumbers, Chorizo Oil	\$15 per person

## **Grand Selections**

## **Carving Stations**

All carving stations include selection of starch and vegetable and dinner rolls with sweet cream butter.

Organic, Free Range Turkey Breast with Cranberry Chutney	<b>\$128</b> serves up to 15
Maple-Dijon Glazed, Bone-In Ham with Pineapple Chutney	<b>\$300</b> serves up to 30
Brown Sugar-Cumin Spiced Pork Loin with Roasted Apple Thyme Sauce	<b>\$200</b> serves up to 20
Baked Salmon in Puff Pastry with Béarnaise Sauce	<b>\$100</b> serves up to 8
Marinated and Grilled Flank Steak with Chimichurri Sauce	\$100 serves up to 10

## Risotto Station

Paella Risotto with Spicy Sausage, Chicken, Smoked Mussels, Saffron and Tomatoes	\$15 per person
Ratatouille Vegetable Risotto with Squash, Zucchini, Eggplant, Tomatoes and Red Onion	\$14 per person

## Pasta Station

Linguine with Red or White Clam Sauce	\$14 per person
Tortellini with English Peas, Sun Dried Tomatoes and Parmesan Cream Sauce	\$16 per person
Penne with Hot Italian Sausage, Roasted Red Peppers, Black Olives and Basil in Spicy Marinara Sauce	\$16 per person
Orecchiette with Chicken, Sun Dried Tomatoes, Spinach and Red Onion in Cajun Cream Sauce	\$18 per person

## Entrée

Orange-Miso Glazed Caramelized Salmon, Sesame Bok Choy \$	18 per person
Grilled Swordfish Steak with Caper-Chive Lemon Butter Sauce \$	18 per person
Seared Tuna Loin, Black Bean Corn Salsa, Fried Yuca \$	20 per person
Skillet Seared Organic Salmon, Navy Bean, Garlic Confit, Tomato Sofrito \$	16 per person
Garlic and Black Pepper Crusted Petite Strip Loin Red Wine Reduction and Horseradish Cream \$	22 per person
Seared Free Range Chicken Breast, Oyster Mushroom, Whole Grain Butter Sauce \$	316 per person
Maple Lavender Brined Pork Chop with Pistachio Gremolata, Golden Raisin Sauce	615 per person

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## **Premier Selections**

Carving Station Garlic and Herb Encrusted New York Strip Loin with Port Wine Veal Reduction* Slow-Roasted, Black Pepper and Sea Salt Crusted Prime Rib of Beef Au Jus and Horseradish Cream* Peppercorn Encrusted Tenderloin of Beef with Horseradish Cream and Red Wine-Veal Reduction* Whole Roasted Mediterranean Organic Chicken, Harissa, Cucumber Yogurt, Naan Bread	\$480 serves up to 25 \$500 serves up to 25 \$520 serves up to 20 \$60 serves up to 6
Risotto Station Seafood Risotto with Shrimp, Scallops, Crab Meat, Tomatoes, Leeks and Herbs Black Truffle Risotto with Shaved Parmesan Wild Mushroom Risotto with Mascarpone Cheese	\$18 per person \$16 per person \$14 per person
Pasta Station Sautéed Shrimp with Bowtie Pasta, Stewed Tomatoes, Garlic and Scallions in White Wine Butter Sauce Braised Beef Short Ribs Ravioli with Red Wine Tomato Sauce and Fried Sage	\$20 per person \$19 per person
Entrée Seared Halibut, Quick Kimchee, Cauliflower Curry, Pickled Clams Roasted Bass, Buttered Crab, Hazelnut Cream, Crispy Sunchokes Lemon Roasted Branzino, Almond Spinach, Oyster-Caviar Butter Sauce Grilled Lamb Saddle, Black Garlic Mustard Oat Crust* Petite Filet of Beef Tenderloin Truffle and Mushroom Demi-Glace* Herb Marinated Veal Steak with Armagnac Cream Sauce Petite Filet of Beef, Red Wine Demi, Grilled Lobster, Béarnaise*	\$27 per person \$26 per person \$27 per person \$28 per person \$26 per person \$27 per person \$32 per person
Platinum Selection	
Carving Station Pan-Roasted Colorado Big Eye Lamb Loins with Yogurt-Tarragon Sauce and Mint Jelly* Whole Roasted Red Snapper, Wrapped in Banana Leaves, Chimichurri, Tomato Sofrito Whole Roasted Bass (seasonal), Chili Butter, Roasted Tomato Vinaigrette, Caviar Beure Blanc	\$160 serves 8 \$72 serves 8 \$280 serves 20
Wagyu Beef: Tenderloin* Striploin* Prime Rib*	\$1100 serves 20 \$1000 serves 25 \$1100 serves 25
All served with the following sauce selections: Foie Gras Demi-Glace, Chestnut BBQ, Truffle Butter	
Risotto Station Lobster Risotto with Truffle Butter and Shaved, Parmesan Cheese Short Rib Risotto with Great Hill Blue Cheese, Crispy Shallots	\$24 per person \$20 per person

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### Pasta Station

Lobster Tagliatelle, Uni Cream, Paddlefish Caviar	\$22 per person
Lamb Bolognese, Roasted Heirloom Carrots, Fiscallini Cheddar	\$21 per person
Gnocchi, Truffle Cream, Pancetta, Shaved Truffles	\$21 per person
Lobster Mac and Cheese with Brioche Parmesan Topping	\$21 per person

## Entrée

Entree	
Lobster Encrusted Local Cod with Brandied Lobster Cream Sauce	\$25 per person
Seared Rare Sesame Crusted Ahi Tuna with Wasabi-Soy Reduction*	\$24 per person
Coriander Crusted Tuna, Roasted Pear Tomatoes, Artichokes, Grilled Heart of Palm*	\$24 per person
Roasted Cod Loin, Clam Bouillabaisse, Chorizo Oil Aioli	\$23 per person
Seared Bass, Blistered Tomatoes, Corn Succotash	\$24 per person
Seared Skin-On Faroe Island Salmon, Butter Poached Mussels, Bacon Fennel Relish	\$23 per person

## **Dessert Station**

Desserts may be displayed or prepared to order.

Chocolate and Bananas Crêpes Flambé with Old Spicy Rum, Nutmeg and Gingersnap Gelato, Silky Chocolate Sauce \$10 per person

## Crêpe Station

Orange Crêpe Suzette, Vanilla Ice Cream, Caramel Orange Sauce and Grand Marnier	\$12 per person
Donuts Station, Warm Donuts Tossed in Saigon Cinnamon and Citrus Sugars, Dark Chocolate and Caramel Dips	\$10 per person
Crème Bruleé, Bourbon Vanilla, White Chocolate and Peppermint and Spiced Eggnog	\$12 per person
Ice Cream Sundae Bar with Vanilla and Chocolate, Ice Cream, Sugar Cones, Hot Fudge and Assorted Toppings	\$12 per person

## Clambake Selections

New England Clambake \$98 per person

New England Clam Chowder

Corn Bread with Sweet Cream Butter

Mixed Greens with Tomato, Cucumber, Red Onion and Raspberry Vinaigrette

Soft Shell Steamers and Mussels in a White Wine-Garlic Scented Natural Broth with Drawn Butter

Slowly Barbecued Pork Ribs with Golden Ripened Pineapple

Lemon Rosemary Marinated Grilled Chicken, Basil Pesto

One and a Half Pound Boiled Local Water Lobsters with Drawn Butter

Steamed Bliss Potatoes

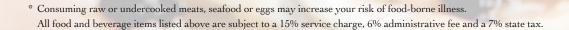
Local Summer Corn on the Cob

Maple Scented Boston Baked Beans with Smoked Bacon

Traditional Coleslaw

Watermelon

Warm Cranberry Apple Crisp with Vanilla Bean Ice Cream



Creative Clambake \$120 per person

New England Parsnip Clam Chowder

Corn Bread with Sweet Cream Butter

Mixed Greens, Edamame, Blueberries, Roasted Red Peppers, Avocado Vinaigrette

Roasted Beets, Berkshire Blue, Crostini, Red Onions, Roasted Garlic, Almond Vinaigrette

Poached Orleans' Mussels, Leeks, Garlic Broth, Sour Dough Croutons

Cape Cod Fried Chicken, Wildflower Honey, Pickled Chili Relish

One and a Half Pound Boiled Local Lobsters with Drawn Butter

Grilled Flank Steak with Caramelized Onion & Mushroom Ragu\*

Confit Mable Potatoes, Shitake Mushroom Bacon, Crème Fraiche, Scallions

Creamed Corn, Peppers, Great Northern Bean Succotash Gratin

Warm Apple Crisp Soufflé, Vanilla Gelato, Salted Caramel Sauce

Individual S'mores Trifle

Ultimate Beach Clambake Price upon request

Selection of Six Passed Platinum Cold Hors d'Oeuvres

#### Ceviche Bar:

Swordfish, Avocado, Corn, Tomato Scallops Lime, Cilantro, Mango Tuna Soy, Scallion, Ginger

## Plated Salad:

Select one salad to be served

## **Beach Platters:**

Scallion and Parsley Potato Salad Grilled Summer Asparagus with Olives and Feta Charred Corn with Roasted Garlic Aioli and Chives Corn Bread with Sweet Cream Butter Peel and Eat Shrimp Cocktail Sauce and Lemons

## Beach Fire Pot Steamed Lobster:

One and a Half-Pound Local Lobsters with Drawn Butter

### **Table Served Grilled Meats:**

Organic Grilled Chicken with Molasses and Honey Glazed Pepper and Coriander Crusted Grilled New York Strip\*

Beach Fire for S'mores and After- Dinner Drinks

Special Outdoor Furnishings, Cabanas and Linens

Custom Beach Lighting and Candles

Flowers and Table Décor

Live Music

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# Charter Dinner Options

Charter Dinners offer an a la carte experience for groups of up to 45 guests. The menu selections depend on the location of the dinner. Guests will be presented a menu upon arriving consisting of a four-course dinner with a selection of three appetizers, one salad, a selection of four entrées (one being a vegetarian selection) and a selection of two desserts that you have chosen from our menus below. All Charter dinners include artisan bread, butter, coffee and hot tea.

## Dinners in Garden Terrace, Pavilion or Outer Bar & Grille

Selection One \$95 per person

#### Choice of

Yellow Tomato Bisque Maine Lump Crab Cake Cranberry-Red Onion Marmalade Warm Artichoke Hearts, Charred Onions, Feta, Fennel Fronds

Butter Lettuce & Blue Cheese Breakfast Radish, Chives, Pink Grapefruit

#### Choice of

Grilled East Coast Swordfish, Black Bean Corn Salsa, Avocado, Fried Yuca Seared Free Range Chicken, Oyster Mushroom, Whole Grain Butter Sauce Braised Short Ribs, Horseradish Demi with Crispy Oysters Wild Mushroom Ravioli & Roasted Tomatoes, Gouda Cream Sauce

#### To Finish

Wequassett Dessert Wave House Made Petit Fours Tea and Coffee

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Selection Two \$95 per person

#### Choice of

New England Parsnip Clam Chowder Lime Marinated Shrimp, Avocado Mousse Spinach Ravioli with Wild Mushrooms, Stewed Tomatoes, Shaved Parmesan

Simply Greens with Picked Herbs Champagne Vinaigrette

#### Choice of

Seared Salmon, Navy Beans, Garlic Confit, Tomato Sofrito Roasted Chicken Breast Stuffed with Prosciutto, Spinach, Peppers, Goat Cheese Grilled New York Strip Steak, Berkshire Blue, Green Peppercorn Sauce\* Curried Cauliflower & Shitake Mushrooms, Farro, Sumac Yogurt, Golden Raisins

### To Finish

Wequassett Dessert Wave House Made Petit Fours Tea and Coffee

Selection Three \$105 per person

### Choice of

Carrot-Ginger Bisque Seared Ahi Tuna, Kimchee-Carrot, Toasted Peanuts, Cilantro\* Squash Ravioli, Duck Confit, Shaved Fennel, Orange Salad

Baby Kale & Spinach Salad Pickled Red Onion, Chickpeas, Sunflower Seeds, Citrus Vinaigrette

#### Choice of

Lobster Encrusted Cod, Cardamom Butter Sauce Muscovy Duck Breast, Cranberry, Ginger, Orange Sauce Grilled New England Farms Beef Tenderloin, Truffle Demi\* Chickpea Panisse with Roasted Fennel, Harissa, Olive Oil Labne

### To Finish

Wequassett Dessert Wave House Made Petit Fours Tea and Coffee

## Choice of

Lobster Bisque Sherry Crème Fraîche Scallop Ceviche, Yuzu, Radish, Mango\* Grilled Asparagus, White Anchovies, Pickled Onions, Goat Cheese, Arugula

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Watercress & Kale Salad Poached Pears, Apples, Fried Brie Cheese

## Choice of

Miso Steamed Halibut, Bean Sprout Salad, Soy Butter Broth Herb Crusted Roasted Rack of Lamb, Rosemary, Sweet Garlic Jus\* Grilled Beef Tenderloin and Butter Poached Lobster Tail, Tarragon Emulsion\* Wild Mushroom Risotto, Shaved Black Truffles, Corn Cream

## To Finish

Wequassett Dessert Wave House Made Petit Fours Tea and Coffee

<sup>\*</sup> Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness.
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# Dinners in Private Dining Room

In the Private Dining Room our Executive Chef uses creations from our signature restaurant, twenty eight Atlantic. You may customize the menu by selecting three appetizers, four entrees including a vegetarian selection and two desserts.

\$105 per person \$15 per person surcharge for lobster entrée

The menu below is a sample as this menu changes seasonally. Please consult with your catering planner for the current offerings.

**Appetizers** (Choose three to be presented at your event)

## Chatham Oysters\*

Six Oysters on the Half Shell, Cucumber Granita, Lemon, Cocktail Sauce

## Parsnip and Almond Cream Chowder

Beach Plum Glazed Pork Belly, Fried Steamers

### **Grilled Octopus**

Black Olive Oil, Chorizo, Romesco, Confit Potatoes

#### Poached Native Fluke

Watercress Butter Broth, Mussels, Black Quinoa

## Lobster and Tarragon Ravioli

Vanilla Poached Salsify, Bouillabaisse Broth

#### Ahi Tuna and Jonah Crab Salad\*

Spicy Aioli, Avocado, Sunflower Sprouts

## Scallop Crudo\*

Macadamia Nut Gazpacho, Caviar, Cucumber Noodles

## Backyard Farm Tomato Salad

Mozzarella Mousse, Aged Balsamic, Baby Lettuce

## Farmer Greens with Picked Herbs

Champagne-Tarragon Vinaigrette, Cucumber, Scallions

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## Prosciutto Wrapped Monkfish

Asparagus, Lobster Hollandaise, Tellicherry Pepper Jus

### Miso Glazed Cod

Black Rice, Sesame Braised Daikon, Shitake Mushrooms

#### Pan Seared Salmon

Shallot Puree, Charred Leeks, Tarragon Oil

#### **Butter Braised Lobster**

Sweet Garlic and Seaweed Fricassee Surcharge applies

#### Charred Corn and Lemon Risotto

Fennel, Olives, Espresso

## Misty Knoll Farms Chicken

Fingerling Potatoes, Broccoli, Veloute

## Atlantic Halibut

Vadouvan Spiced Cauliflower Couscous, Golden Raisins, Dill Yogurt

## New England Family Farms Beef Tenderloin\*

Grilled Oyster Mushrooms, Velvet Potatoes, Braised Beef Jus

### Herb Crusted Lamb\*

Potato Lyonnaise, Heirloom Carrots, Star Anise Jus

**Desserts** (Choose two to be presented at your event.)

## Chocolate Trilogy

Trio of Dark, Milk and White Chocolate, Fresh Mint Chip Ice Cream, Berry Coulis

## SLR Soup

Strawberry, Lemon Grass and Rhubarb Broth, Poppy Seed Meringue, Strawberry Yuzu Sorbet

## Dulcey

Caramelized White Chocolate, Tapioca Puff, Tres Leche Cake, Passion Coconut Sorbet

#### Soft Baked Maple Cheesecake

Brown Butter Ice Cream, Strawberry Compote, Almond Soufflé Cake

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# Late Night Menu

Late night party menu selections will depend on the location of the event.

## Main Pool and Tennis Pavilion / Lap Pool Venues

| Fajitas and Traditional Accompaniments                        | \$9 per person    |
|---------------------------------------------------------------|-------------------|
| Choice of Pork, Chicken, Shrimp, Steak or Fish                |                   |
| Chips, Guacamole, Salsa                                       | \$3.75 per person |
| Dips ~ Small chaffer serves 15 guests/Large chaffer serves 30 |                   |
| Spinach & Artichoke Dip, Pita Bread                           | \$110/\$200       |
| Spicy Creole Shrimp Dip, Pita Bread                           | \$130/\$240       |
| Southwest Chicken Dip, Pita Bread                             | \$110/\$200       |
| Caramelized Onion, Bacon, Gruyere Dip, Pita Bread             | \$120/\$230       |
| Assorted Cold Sandwiches and Wraps                            | \$7.50 each       |
| Roast Beef*                                                   | ATTENDED - PARTY  |
| Гurkey, Bacon, Avocado, Tomato                                |                   |
| Chicken Caesar                                                |                   |
| Spicy Italian                                                 |                   |
| Funa Salad                                                    |                   |
| Brie, Cranberries, Pears, Arugula                             |                   |
| Provolone, Horseradish, Watercress                            |                   |
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## Garden Terrace, Pavilion and Waterfront Verandahs Venues

| In addition to the above aforementioned selections:          |                    |
|--------------------------------------------------------------|--------------------|
| Fish and Chip Cones, Tartar Sauce (Individual)               | \$5 each           |
| Assorted Pizzas                                              | <b>\$23</b> each   |
| Asian Noodles/Spring Rolls/Dumplings (Individual Containers) | <b>\$6.75</b> each |

Assorted Paninis \$7.75 each

Ham, Cheddar, Cranberry
Mushroom, Provolone
Turkey, Avocado, Pesto, Swiss
Roast Beef<sup>th</sup>, Caramelized Onion, Gruyere
Spicy Italian
Bacon, Guacamole, Cheese
Blue Cheese, Arugula, Mustard Pear

Mini Corn Dogs, Traditional Accompaniments

Mac & Cheese (individual) \$7 each

Farmer's Vegetable Pulled Pork Short Rib Gorgonzola & Mushroom

Wings (regular or boneless) ~ Small chaffer serves 15 guests/Large chaffer serves 30 \$90/\$170

Choice of Sauce, Buffalo, Honey Sirracha, General Tsao, Thai Peanut, BBQ, Teriyaki

Quesadilla Station, Traditional Accompaniments:

(\$160.00 Chef Attendant Fee)

Pulled Pork, Shrimp, Chicken, Cheese, Steak

\$12 per person

\$5 each

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## Morning Breaks

| All Morning Breaks include Assorted Juices, Bottled Water, Coffee and Hot Tea                                                                                                                     | Priced per person         |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|
| Break I<br>Seasonal Fruit Salad, Selection of New England Organic Yogurts, Quinoa Granola, Assorted Muffins and Pastries                                                                          | \$15                      |
| Break II<br>Individual Fruit and Vegetable Smoothies, Zucchini and Carrot Bread with Sweet Maple Whipped Butter and<br>Strawberry Jam, White Chocolate and Oatmeal Cookies, Basket of Whole Fruit | \$20                      |
| Break III<br>Smoked Salmon Dip, Toasted Bagel Chips, Garlic Crostini, Individual Hummus and Crudités,<br>House Made Granola Bars, Basket of Whole Fruit                                           | \$23                      |
|                                                                                                                                                                                                   |                           |
| Afternoon Breaks                                                                                                                                                                                  |                           |
| All Afternoon Breaks include Soft Drinks, Juices, Bottled Water, Coffee and Hot Tea                                                                                                               | Priced per person         |
|                                                                                                                                                                                                   | Priced per person<br>\$15 |
| All Afternoon Breaks include Soft Drinks, Juices, Bottled Water, Coffee and Hot Tea  Break I                                                                                                      |                           |

## Guest Room Amenities and Turndown Services

Please consult your Conference Planner regarding our signature amenities and turn down options.

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