WEQUASSETT
RESORT AND GOLF CLUB

There is nothing so exciting
as the announcement of a wedding followed
by the joyous celebration of the event.

We all start out the same way.
We dream of an event so splendid and special
that anything less would pale in comparison.

For you, that's simply human nature.

For us, it's a boundless commitment.

As the dream becomes reality, and 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.

This is in great part what makes us Cape Cod's only five-star resort.

As in the past, an experienced personal Catering 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 day.

What's more, your personal Catering Planner will assist you, intimately, throughout the process to make your planning and organizing as pleasurable as possible.

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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.

Ceremony Facilities

The Grand Lawn

This remarkable setting, with its manicured lawn and seasonal gardens, sits tantalizing on the edge of Pleasant Bay. The scenic beauty is quintessential Cape Cod and is arguably the most sought after setting to share your vows. A two-tiered verandah is perched above the lawn and a sweeping stone staircase serves as a dramatic processional. The English-style gardens and magnificent views of the Bay and the Atlantic beyond make for a breathtaking backdrop.

The Garden Terrace

This stunning new space offers one of the most intimate and beautiful waterfront settings on Cape Cod. The Garden Terrace is a one-of-a kind tented structure with floor to ceiling accordion style glass doors that open to Pleasant Bay and an expansive outdoor terrace with infinity views. A permanent tented structure with a thirty foot peak creates an impressive resort-style setting for your ceremony. The décor is neutral and enhanced by stylish planters with an abundance of seasonal flowers and plantings. Its location directly adjacent to the Pavilion affords a seamless transition between the ceremony and reception.

Reception Facilities

The Pavilion

This venue 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. A wrap-around farmer's porch and two gracious reception rooms complement the venue and are ideal for cocktails or meeting breaks.

The elegant interior is rich in architectural detail and has many beautiful design elements including birch paneling, stunning chandeliers and a fireplace. The Pavilion space offers high speed internet access, multi-media capabilities, automatic blackout drapes and screens and the latest audio visual equipment. It also has a full-service state-of-the-art kitchen. The Pavilion is 2,750 square feet and can accommodate up to 250 for a catered event.

The Garden Terrace

This stunning new space offers one of the most intimate and beautiful waterfront settings on Cape Cod. The Garden Terrace is a one-of-a-kind tented structure with floor to ceiling accordion style glass doors that open to Pleasant Bay and an expansive outdoor terrace with infinity views. This temperature controlled setting can accommodate a variety of functions from cocktail receptions to gala dinners or traditional clambakes. The venue boasts a dramatic lighting fixture and an abundance of planters filled with seasonal blooms. Its neutral palate is ideally suited for a wide range of color choices.

The Outer Bar & Grille

The Outer Bar & Grille is the perfect venue for smaller weddings, rehearsal dinners and clambakes. This winter the space underwent a striking transformation. Sperry Tent, sought after for their quiet luxury, classic detailing and natural elegance, built a permanent tented structure with six peaks and a glass surround bottom affording spectacular views of Pleasant Bay and beyond. We hope that you'll enjoy dining plein-air in this spacious, whimsical setting. The Outer Bar & Grille operates as a restaurant during the summer months but is available for private affairs during the spring and fall months.

Private Dining Room

The Private Dining Room provides a lovely waterfront setting for private parties for up to 50 guests. It may also be used in conjunction with the adjacent Verandahs for pre-dinner cocktails overlooking Pleasant Bay.

The Garden Terrace Panoramic View of Pleasant Bay and the Atlantic

Dining & Additional Reception Facilities

twenty-eight Atlantic

Twenty-eight Atlantic is the resort's signature restaurant and has 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

Occasionally twenty-eight Atlantic may be reserved for a wedding reception or private dinner for up to 85 guests. Please consult with your event planner for available dates.

The Verandahs

An integral component of the new waterfront, the Verandahs offer an alfresco waterfront setting for dining or cocktail receptions. The two-tiered venue is surrounded by beautiful stonework and overlooks the Grand Lawn and Pleasant Bay. It is adjacent to the Private Dining Room and is an ideal complement for a cocktail reception prior to dinner.

Outer Bar & Grille

The Outer Bar & Grille was just renovated with a stunning tent incorporating six graceful peaks. It is a 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.

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, a mahogany bar and stone fireplace. The windows of Thoreau's overlook twenty-eight Atlantic and the Bay beyond.

LiBAYtion

LiBAYtion is a whimsical canopied bar adjacent to the beach and pool. It is an ideal waterfront setting for cocktails and light fare. Entertainment is featured during the summer. LiBAYtion may occasionally be used in conjunction with the Pleasant Bay Terrace or the Outer Bar & Grille for private cocktail receptions.

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

Adjacent to the Tennis Terraces is a lap pool, jacuzzi and lounging area surrounded by beautiful plantings and gardens. This area may occasionally be reserved for private cocktail parties and station- style dinners in conjunction with the Tennis Terraces.

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.

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

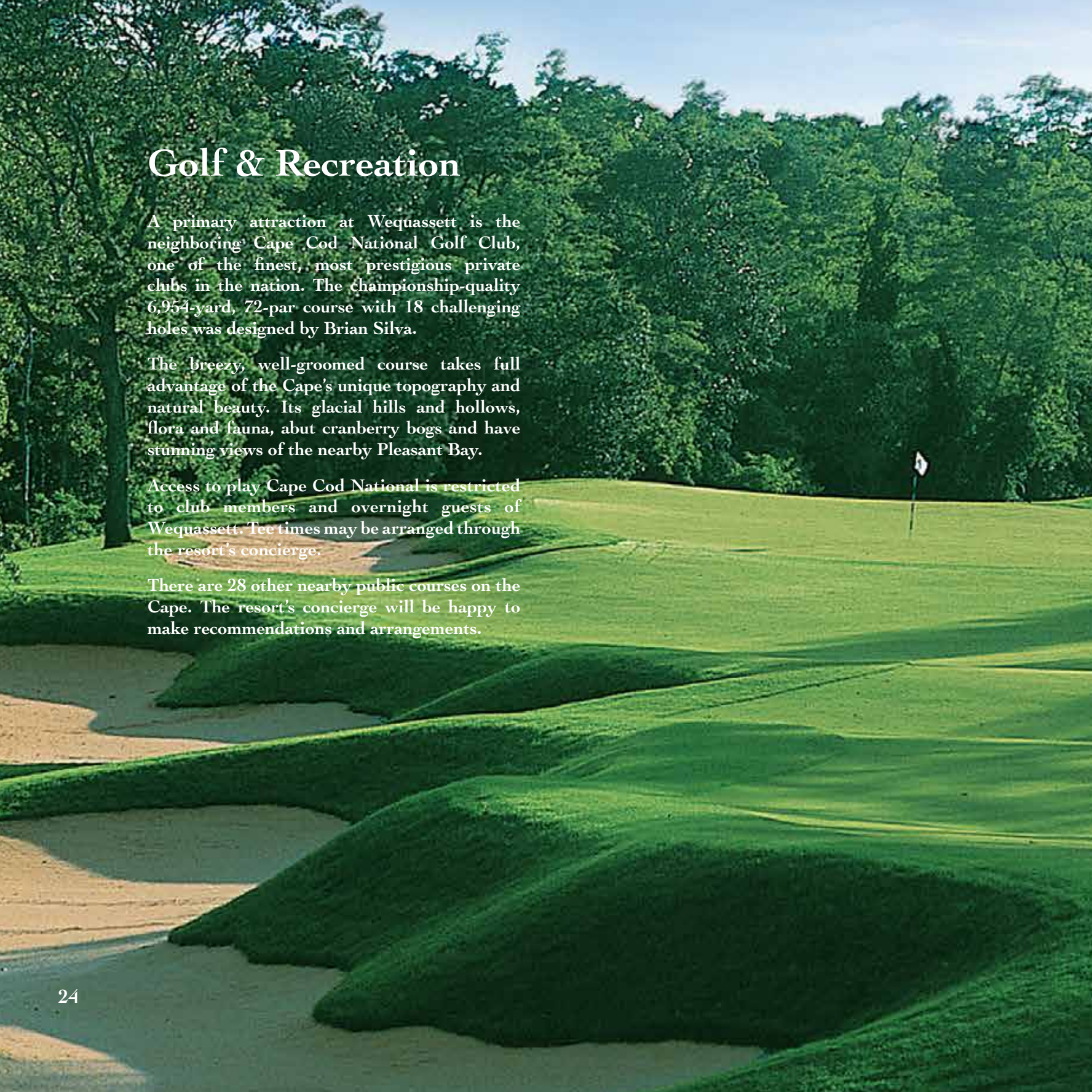
These guest rooms are located on the first floor of the villa style buildings overlooking the resort's gardens and plantings. The rooms have one king, or two queen size beds. They also feature an intimate sitting area, spacious bathroom and patio.

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.



Golf & Recreation

A primary attraction at Wequassett is the neighboring Cape Cod National Golf Club, one of the finest, most prestigious private clubs in the nation. The championship-quality 6,954-yard, 72-par course with 18 challenging holes was designed by Brian Silva.

The breezy, well-groomed course takes full advantage of the Cape's unique topography and natural beauty. Its glacial hills and hollows, flora and fauna, abut cranberry bogs and have stunning views of the nearby Pleasant Bay.

Access to play Cape Cod National is restricted to club members and overnight guests of Wequassett. Tee times may be arranged through the resort's concierge.

There are 28 other nearby public courses on the Cape. The resort's concierge will be happy to make recommendations and arrangements.

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

The resort features 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.

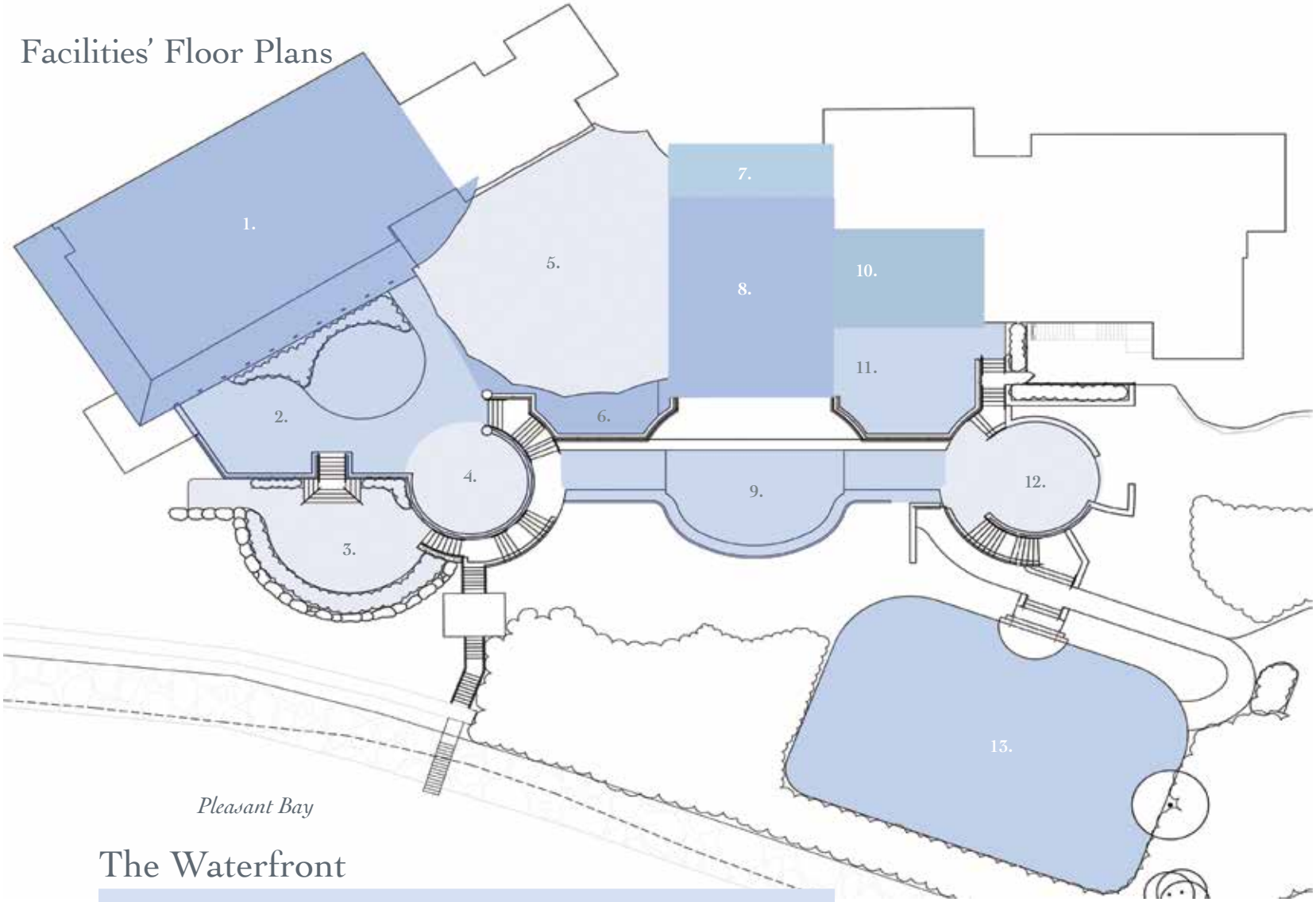
Theatre

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.

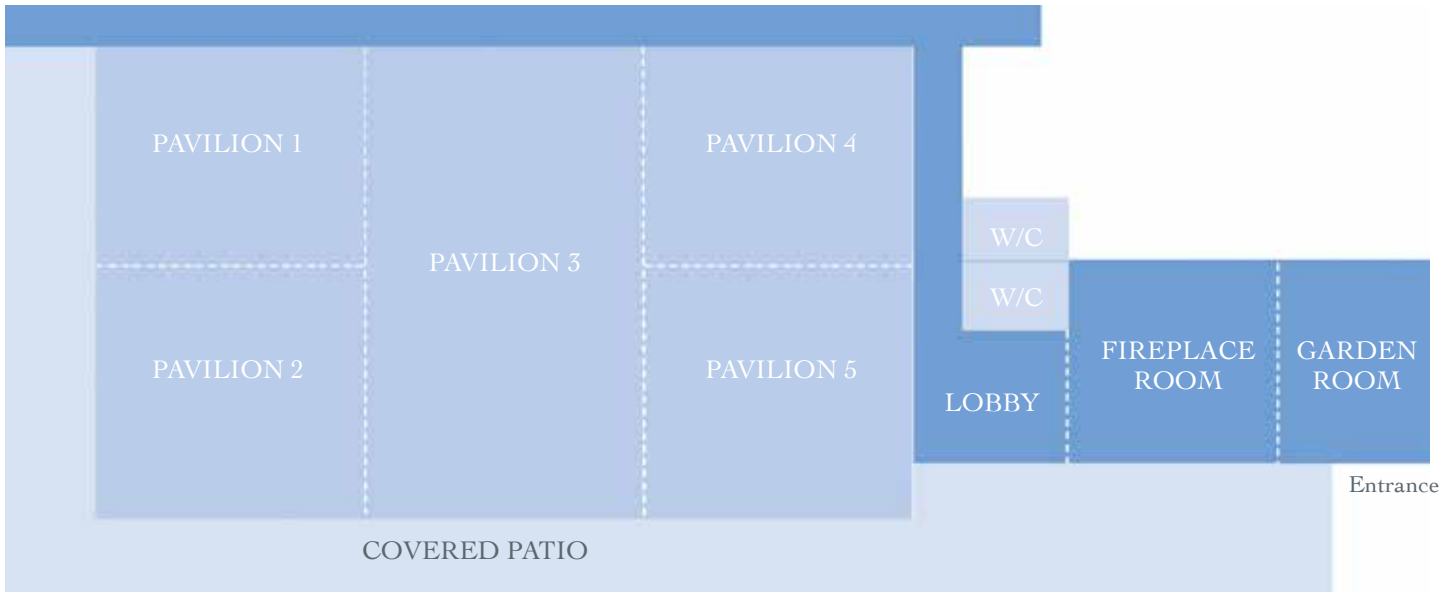
Facilities' Floor Plans



The Waterfront

Location	Height	Square Feet	Reception	Banquet
1. Pavilion	14' 0"	2731	300	250
2. Pavilion Terrace		2335	150	
3. Crescent Lawn		731	50	
4. Scenic Overlook		728	50	
5. Garden Terrace	36' 2"	2466	200	180
6. Garden Lanai		926		
7. Thoreau's	7' 5"	765	50	35
8. twenty-eight Atlantic	13' 7"	1809	180	130
9. Promenade		1658		
10. Private Dining Room	8' 6"	526	60	50
11. Upper Verandah		1115	75	50
12. Lower Verandah		1251	75	50
13. Grand Lawn		4912	350	270

The Pavilion

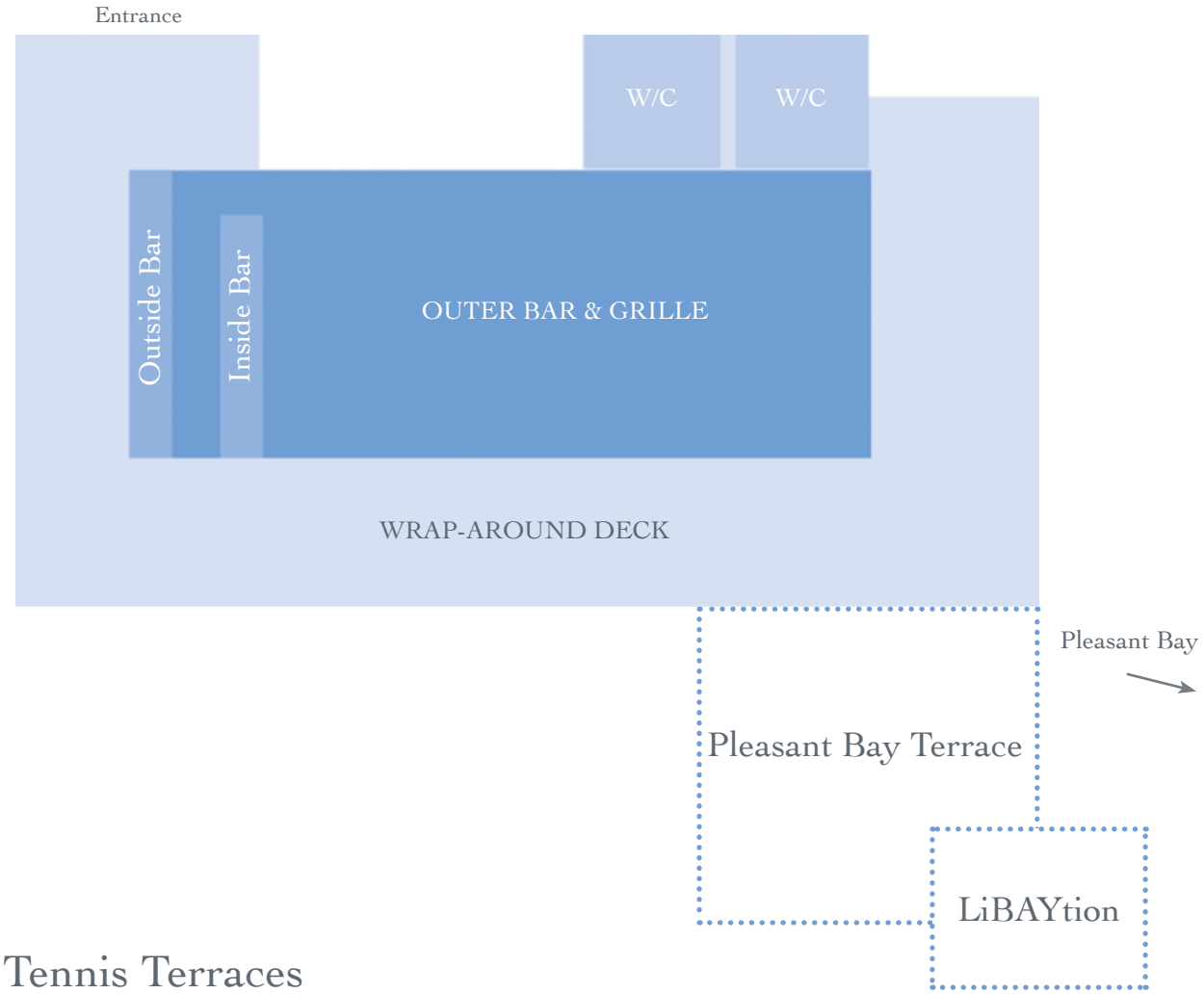


Pleasant Bay

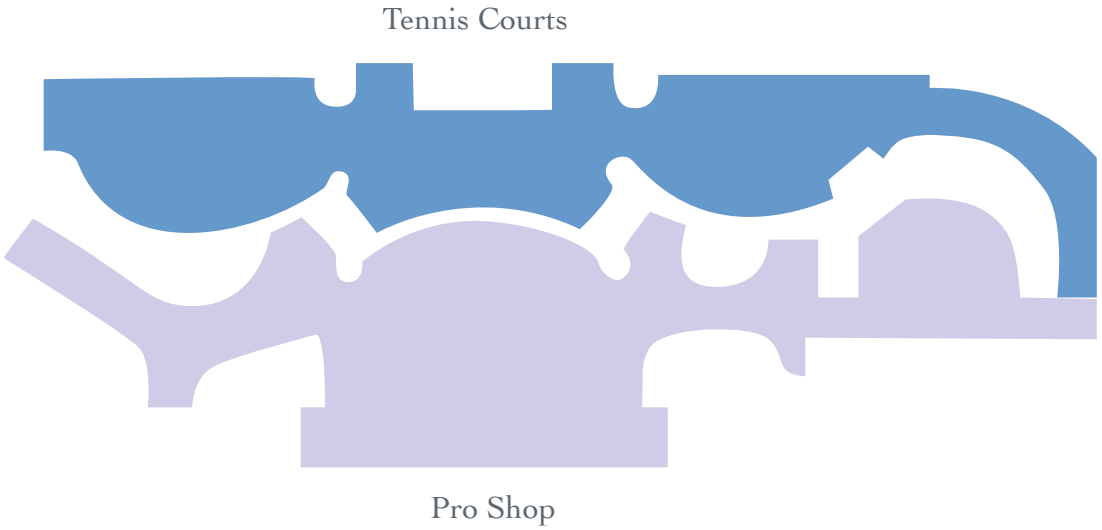
Location	Height	Square Feet	Class Room	U-Shape	Hollow Square	Theater	Banquet	Conference
Pavilion	11' - 14'	2750	175	65	80	250	250	80
Pavilion 1 / 2 / 4 / 5	11' - 14'	456	20	16	20	30	30	16
Pavilion 3 / 1 & 2 / 4 & 5	11' - 14'	900	40	32	38	70	60	30

Location	Height	Square Feet	Reception	Banquet	Conference
Outer Bar & Grille	10'	2900	150	120	100
Pleasant Bay Terrace		1256	120	80	N/A
Tennis Terraces		2794	100	60	N/A

The Outer Bar & Grille



Tennis Terraces



RESORT PROPERTY GUIDE

Facilities

1. Registration
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

Rooms

A	1-4	Azalea
B	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
I	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
T	75	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 catering office 45 days prior to the function date. Should the menus not meet your specific needs, your Catering Planner, along with our Executive Chef, will tailor a menu to suit your desires.

Guarantees

Guaranteed confirmation for the number of guests attending your function is required 14 days in advance. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater. The resort will be prepared to serve up to 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 all liquor be supplied by the resort. No alcoholic beverages can be brought in from off property. Additionally, all food items must be supplied by the resort.

Speeches, Awards, Dinner Dances

Speeches, award presentations or band performances must be held in a private function. Prior arrangement must be made with the Conference and/or Catering department.

Weddings

All weddings at Wequassett Resort and Golf Club will be subject to a minimum food sale per person. Prices vary with the time of year and the day of the week of your wedding.

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.

Room Assignment and Rental Charges

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.

Deposits and Billing

When booking banquet event events, a non-refundable deposit is required to confirm the date and the function space. Additional deposits will be required to reach 75% of the estimated total six weeks prior to the event. The balance is due 14 days prior to the function. Any additional charges are due at the completion of the event. Any credit balance will be refunded within two weeks after the function. All deposits are non-refundable and will be credited to the final bill. All food and beverage is subject to a 15% service charge, 7% administrative fee and the total is subject to the Massachusetts sales tax of 7%. Method of payment is limited to checks, cash, money orders and credit cards.

Custom Purchases

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

Labor and Service Charges

The client agrees to begin the event promptly on 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.

Liability

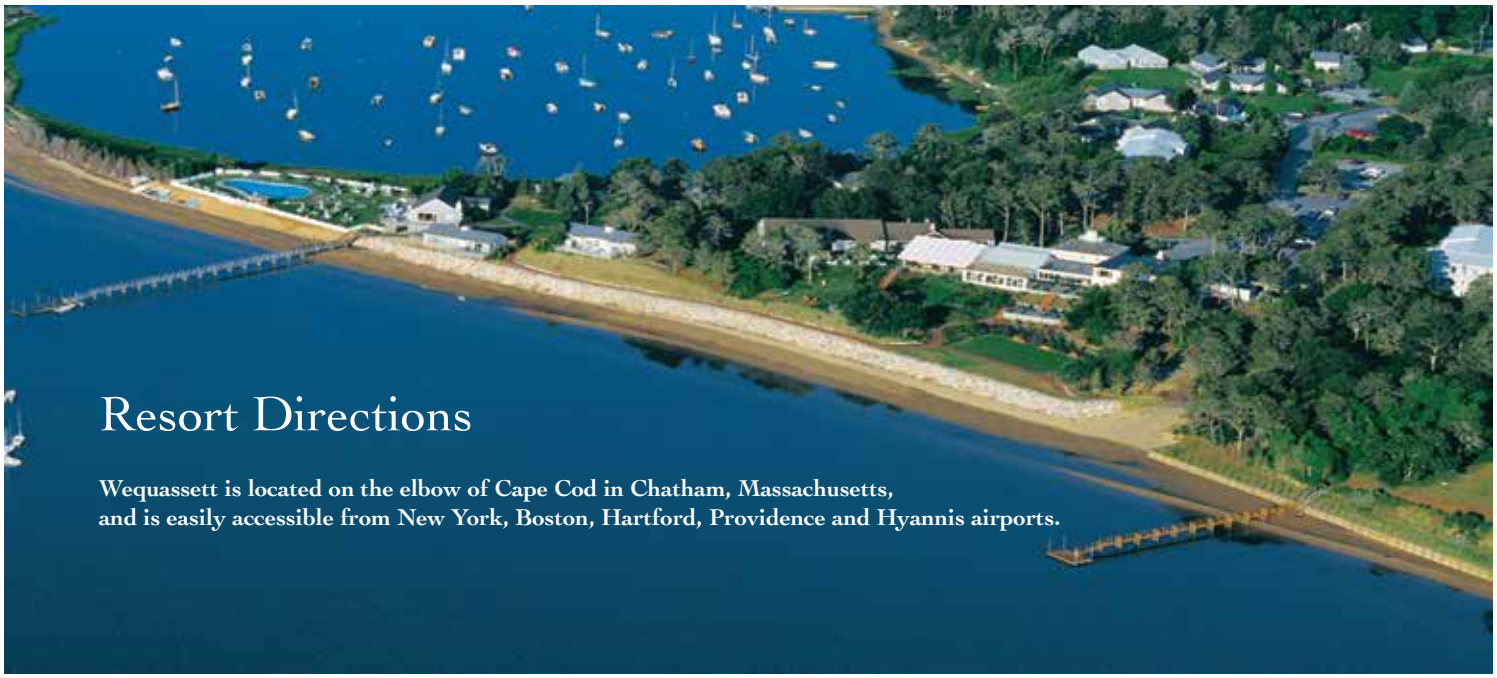
The resort reserves the right to inspect and control all private functions. Liabilities for damages of the premises will be charged accordingly.

Security

The resort will not assume responsibility for the damage or loss of any merchandise or article left at the resort prior to, during or following the event or meeting. Arrangements may be made for the security of exhibits, merchandise or articles set up for display prior to the planned event with a convention contractor, approved by the resort.

Excused Non-Performance

If for any reason beyond its control, including but not limited to, strikes, labor disputes, accidents, government requisitions, restriction of regulations on travel, hotel operation, commodities or supplies, acts of war or acts of God, the resort is unable to perform its obligations under this agreement, such performance is excused and the resort may terminate this agreement without further liability of any nature upon return of patron's deposit. In no event shall the resort be liable for consequential damages of any nature for any reason whatsoever. If, for any reason, the space reserved hereunder is not available for the event, the resort may substitute, therefore, other space at the resort of similar or comparable quality, and the client agrees to accept such substitution. The resort shall not be liable beyond the amount paid for the use of the rooms herein reserved.



Resort Directions

Wequassett is located on the elbow of Cape Cod in Chatham, Massachusetts, and is easily accessible from New York, Boston, Hartford, Providence and Hyannis airports.

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.

The Menu of Choice

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Weddings Simplified

Wequassett has compiled a selection of packages to help simplify your planning process. We are very willing to modify a package to best suit the event that you envision. The menus featured showcase Wequassett's culinary offerings, and include plated or station-style dinners. In addition, any menu item can be personalized according to your preference to include foods from the couple's cultural traditions. Please refer to the headings Cocktail Receptions, Plated Dinners and Station Dinners in this brochure.

Package pricing varies according to the season, the day of week and the time of day selected. Please note that the facility rental fees are included in all package pricing.

We look forward to working with you to create the event of a lifetime.

Grand Reception

Please refer to the Grand Menu Selections

The Setting
~ Water View Cocktail Reception
~ Water View Reception Venue
~ Floor Length White Linen Tablecloths and Napkins

Cocktail Reception
~ Five Hour Beverage Station to include: Grand Wine Selection, Beer and Soft Drinks
~ Four Passed Hors d'Oeuvres
~ The Classic Raw Bar
~ Two Stationary Displays

Dinner
~ Wedding Toast
~ Wine Service with Dinner

Plated Dinner or Station Style Dinner
Plated Dinner to include a three-course meal with an appetizer, a soup or a salad and choice of two entrées (pre-count required).
Station Style Dinner to include a soup and salad station, a carving station with two carved items and two displayed entrées.

~ Assorted Miniature Truffles
~ Coffee and Assorted Hot Teas

All wedding packages are subject to a 15% service charge, 7% administrative fee and 7% sales tax.

Premier Reception

Please refer to the Premier Menu Selections; add $50 per person to Grand Reception Price

Additions to Grand Reception are as follows:

Cocktail Reception
~ Five Hour Beverage Station to include: Premium Brand Liquors, Premier Selection Wines, Beer and Soft Drinks
~ Classic Raw Bar to include Lobster
~ Three Stationary Displays

Plated Dinner or Station Style Dinner
Plated Dinner to include a four-course meal with an appetizer, a soup or a salad, and choice of two entrées. (pre-count required).
Station Style Dinners to include a soup and salad station, a carving station with two carved items, two displayed entrées and a dessert station

~ Custom Wedding Cake
~ After Dinner Cordials

Platinum Reception

Please refer to the Platinum Menu Selections; add $95 per person to Grand Reception Price

Additions to Premier Reception are as follows:

Cocktail Reception:
~ Five Hour Beverage Station to include Deluxe Brand Liquors
~ Deluxe Selection Wines
~ Specialty Linen
~ Two Specialty Tray Passed Cocktails
~ Classic Raw Bar to include Lobster shucked to order
~ Four Stationary Displays
~ Ice Sculpture

Plated Dinner or Station Style Dinner
Plated Dinner to include a five-course meal with an appetizer, a soup or a salad, choice of two entrées and plated dessert (pre-count required).
Station Style Dinner to include a soup and salad station, a carving station with two carved items, two displayed entrées and a dessert station.

~ Complimentary Premier Water View Overnight Accommodation for the couple on the evening of the reception
~ Departure by Boat (day weddings only)

On-Site Ceremonies $2500

Ceremonies may only be booked in conjunction with a wedding reception at Wequassett Resort and Golf Club.
Includes a Water View Ceremony Location, White Garden Chairs, Ceremony Rehearsal, and One Dressing Room.

Facility Rentals

The resort offers a variety of indoor and outdoor venues for private parties. Facility rental charges depend on time of year, day of the week, time of day and number of guest. Below is a list of facilities. Please consult with your catering planner for availability and pricing.

	Off Season *March & April / November & December*	Shoulder Season *May / October*	Peak Season *June through September*
Grand Lawn	$2,500	$3,500	$5,000
Garden Terrace	$3,000	$5,000	$10,000
Pavilion	$4,000	$8,000	$12,000
Outer Bar & Grille	$2,000	$3,000	$5,000

	Off Season *March & April / November & December*	Shoulder Season *May / October*	Peak Season *June through September*
Private Dining Room	$2,000	$3,000	$4,000
Upper Verandah	N/A	$1,500	$3,000
Lower Verandah	N/A	$1,500	$3,000
Tennis Pavilion/Lap Pool	N/A	$1,500	$2,000
Pool Upper Boardwalk	N/A	$1,500	$3,000

Cocktail Reception

Passed Hors d'Oeuvres

Grand Selection — **$75** *per dozen*

Cold
Watermelon, Feta, Black Olive
Sweet Cherry Tomatoes, Petite Mozzarella, Basil, Aged Balsamic
Grilled Tomato Bruschetta Crostini
Smoked Salmon, Tarragon Mousse, Sour Cream, Pumpernickel
Savory Tomato Cones, Goat Cheese Mousse, Eggplant Caviar
Crab Salad, Preserved Lemon, Cucumber Cup
Prosciutto and Minted Melon
Beef Tenderloin Crostini, Green Apple Slaw, Horseradish Cream
Citrus Poached Shrimp, Mango Cocktail Sauce
Shucked Littleneck Clams, Cocktail Sauce, Lemon Wedges*
Shucked Oysters, Cocktail Sauce, Lemon Wedges*

Hot
Chicken and Cheese Empanada, Blue Corn Dough, Pickled Chili Crema
Creamy Risotto Croquette, Asparagus, Fontina Cheese, Red Pepper Aioli
Wild Mushroom Tart, Gruyere Cheese, Sherry Wine
Warm Brie and Raspberry in Phyllo
Crab and Corn Fritter, Red Pepper Aioli
Pork Fried Dumpling, Yin Yang Sauce
Manchego Cheese and Sweet Quince Miniature Tartlet
Spinach Artichoke Dip in Phyllo
Crispy Artichoke Heart Stuffed with Parmesan and Goat Cheese
Lavender Poached Fig Wrapped in Phyllo, Creamy Goat Cheese
Vegetable Spring Roll, Sweet Chili Dipping Sauce
Bacon Wrapped Date, Crumbled Blue Cheese
Chicken Lemongrass Pot Sticker, Citrus Ponzu
Miniature Beef Wellington, Horseradish Cream
Bacon Wrapped Scallop, Beach Plum Jam

* 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, 7% administrative fee and a 7% state tax.

Premier Selection **$90** *per dozen*

Cold
Tuna Tartare Cornet, Savory Black Sesame Miniature Cone, Spicy Aioli*
Smoked Salmon, Buck Wheat Blini, Dill Crème Fraîche, Capers
Miniature Lobster Rolls, Brioche Bun
Beef Tartare Crostini, Lemon Caper Relish*
Local White Fish Ceviche, Yuzu, Pickled Radish*
Oyster Shooters, Bloody Mary, Celery*
Tuna Tartare Cups, Kimchi, Pine Nuts*

Hot
Lobster Bread Pudding, Tarragon Cream
Pulled Pork Tostones, Jalapeno-Radish Slaw, Avocado Mousse
Miniature Crab Cakes, Cape Cod Aioli
Chicken Satay, Peanut Sauce, Spicy Jam
Traditional Clams Casino, Wellfleet MA
French Toast Grilled Cheese, Maple Dipping Sauce
Shrimp Tempura, Sweet Chili Sauce
Waffle Battered Fried Chicken, Bourbon Syrup
Lobster and Corn Fritters, Saffron Aioli
Traditional Oysters Rockefeller

Platinum Selection **$105** *per dozen*

Cold
Jonah Crab Salad, Crème Fraîche, Endive, American Caviar
Foie Gras Brulee, Apricot Jam, Brioche
Two Bite Miniature Lobster Salad Croissant
Lamb Tartare, Radicchio, Farm Egg House Pickle, Focaccia Toast*
Chatham Oyster Spoon, Fennel, Caviar, White Chocolate*
New England Charcuterie Bresaola, Grilled Asparagus, Black Truffle
Seared Wagyu Beef Tenderloin, Baguette Crisp, Truffle Horseradish Cream*
Lobster Salad Cornet, Savory Miniature Lobster Cones, Avocado Mousse

Hot
Coconut Fried Lobster Skewer, Tarragon Aioli
Foie Gras PB&J Sandwich
Speck Wrapped Day Boat Scallop, Smoked Lemon Aioli
New Zealand Lamb Lollipops, Minted Yogurt Dipping Sauce
Shrimp Noodles, Coconut Lemongrass Broth
Fried Oyster on the Half Shell, Saffron Aioli, Watermelon Kimchi
Miniature Duck Confit Corn Dogs, Truffle Mayo

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Displays

Grand Selection

(Small platter serves 15 guests/Large platter serves 30 guests)

Cold

Vegetable Crudité with Creamy Ranch Dip, Hummus	**$80/$150**
Trio of Mediterranean Dips: Hummus, Olive Tapenade, Muhammara with Grilled Pita Bread	**$80/$150**
Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic	**$120/$225**
Mediterranean Antipasto Platter: Marinated Grilled Vegetables, Sliced Prosciutto, Italian Salami, Feta Cheese, Aged Cheddar, Baba Ganoush, Marinated Olives, Grilled Pita Bread	**$120/$225**

Hot

Spinach Artichoke Dip, Grilled Baguette	**$110/ $200**
Crab and Seafood Dip, Gruyere Cheese, Tortilla Chips	**$130/$240**
New England Baked Brie, Fig Jam, Spiced Walnuts, Toasted Baguette	**$120**
Petite Zucchini Cakes, Corn Succotash, Truffle Aioli	**$90** *per dozen*
Beef Meatball Skewers, Marinara, Cheese Tortellini, Parmesan	**$100** *per dozen*
New England Farms Beef Sliders, Vermont Cheddar, Caramelized Onions, Truffle Aioli	**$100** *per dozen*
Buffalo Chicken Sliders, Blue Cheese, Celery	**$100** *per dozen*
Steamed Pork Buns, Hoisin, Scallions, Cucumber	**$100** *per dozen*

Wedding packages only:
Assorted Flatbreads

Please select two to be presented
Prosciutto, Basil Pesto, Mozzarella
Oyster Mushroom, Red Wine Onions, Gruyere
Traditional Margherita, Sliced Tomatoes, Basil
Lobster, White Clam Sauce, Corn, Fennel

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Premier Displays

(Small platter serves 15 guests/Large platter serves 30 guests)

Cold

Artisanal Cheese Platter, Seasonal Fruits, Crackers	**$135/$255**
Charcuterie Board, Sliced Artisanal Meats, Assorted Mustards, Pickled Vegetables, Grilled Bread	**$135/$255**
House Pates: Duck Rillettes, Potted Salmon, Assorted Pickles and Mustards, Grilled Breads	**$140/$260**
Smoked Salmon Miniature Bagels, Crème Fraîche, Egg, Capers, Pickled Onion, Dill	**$110** *per dozen*
Lobster Salad Trio: Bite Size Croissant Rolls, Cucumber Cups, Miniature Cocktails	**$18** *per person*
Individual Tuna Poke, Scallion, Carrot, Sesame Seeds, Sweet Chili Aioli, Crispy Wontons*	**$125** *per dozen*

Hot

Cape Cod Beer Cheese Fondue, Soft Pretzels, Pretzel Rods, Dark Rye Bread, Raw Vegetables	**$120/$210**
Lamb Kabobs, Cucumber Yogurt Relish, Toasted Naan Bread	**$120** *per dozen*
Petite Crab Cakes, Red Pepper Aioli, Arugula	**$120** *per dozen*
Petite Fish Cakes, Kimchi, Bean Sprouts	**$120** *per dozen*
Miniature Clam Roll, Cajun Remoulade	**$120** *per dozen*
Flight of Bruschetta:	**$16** *per person*
Braised Short Rib, Blue Cheese, Pickled Red Onion	
Duck Confit, Fig Compote, Apple Slaw	
Goat Cheese, Sliced Prosciutto, Truffle Honey, Fresh Figs	

Platinum Displays

(Small platter serves 15 guests,Large platter serves 30)

Cold

New England Cheese and Charcuterie Board	**$400/$475**
Local Artisanal Cheeses and Meats, Pickled Vegetables, Spiced Nuts, Assorted Mustards,	
Roasted Red Pepper Relish, Marinated Olives, English Crackers, Grilled Breads	
Sushi Boat	**$35** *per person*
Assorted Rolled Sushi, Wasabi, Soy Sauce, Pickled Ginger (5 pieces per person)	
Ceviche Display*	**$130** *per dozen*
(Wedding packages please select two to be presented)	
Local White Fish Ceviche, Yuzu, Pickled Radish	
Grilled Spanish Octopus Carpaccio	
Day Boat Scallops, Jalapeno, Cucumber, Cilantro, Lime	
Tuna Tartare, Sesame, Soy, Siracha	
Salmon Crudo, Pink Grapefruit, Dill	
American Caviar, Buckwheat Blinis, Traditional Accompaniments	**$130** *per dozen*
Signature Lobster Rolls with Traditional Cape Cod Potato Chips	**$140** *per dozen*

Hot

Kobe Beef en Croute, Green Tomato Ketchup, Whole Grain Mustard Aioli	**$130** *per dozen*
Grilled Shrimp Kabobs, Scampi Butter Dipping Sauce	**$135** *per dozen*
Warm Steamed King Crab Legs, Drawn Butter, Lemon Wedges	**$140** *per dozen*

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Raw Bars

The Classic* — **$32** *per person*

Wellfleet Clams, Chatham Oysters, Chilled Poached Shrimp
Served with Traditional Sides (Based on 5 pieces per person)
Add Chilled Poached Hard Shell Lobster — **$42** *per person*

Wequassett Oyster Trilogy* — **$23** *per person*

Chatham Oysters spectacularly presented in three different styles
Sea Urchin, Trout Roe, Lemon Mignonette
Grapefruit Pearls, Pickled Fennel, White Chocolate, American Caviar
Chimichurri Sauce, Pomegranate Seeds
(Based on 3 pieces per person)

Caviar Display* — *Market Price*

Premium Russian Caviar Served with Traditional Accompaniments
Custom Carved Ice Bar available for additional cost

Seafood Enhancements* — *Price per Dozen*

Tuna Tartare, Sesame, Soy, Siracha	**$90**
Salmon Crudo, Pink Grapefruit, Dill	**$90**
Scallop Ceviche, Lemon, Chili, Red Onion	**$90**
Split Alaskan King Crab Legs	**$90**
Cracked Stone Crab Claws	**$90**
Peeled Head on Langoustines	**$105**
Grilled Spanish Octopus Carpaccio	**$105**
Chilled Poached Lobster Tails and Cracked Claws	**$120**
Native Lobster Cocktail, Citrus Aoili	**$120**

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Reception Enhancements

Wequassett Lobster Trilogy — **$30** *per person*

A unique spin on a Cape Cod favorite
Lobster Fritters, Green Tomato Ketchup
Lobster Cocktail, Grapefruit, Avocado Mousse
Grilled Lobster, Tomato Gazpacho, Crème Frâiche
(Based on 3 pieces per person)

Welcome to Cape Cod — **$38** *per person*

Enhance your reception with a sampling of our Chef's signature Cape Cod inspired bites
Miniature Fried Clam Roll, Cajun Remoulade
Lobster Tacos, Mango, Pickled Onion, Cilantro
Beach Plum Glazed Pork Belly on Brioche
Fried Chatham Oyster, Nori Aioli, Wasabi
(Based on 4 pieces per person)

Taste of Asia — **$42** *per person*

Shrimp Summer Roll, Cilantro, Cucumber, Pickled Carrot, Sweet Fish Sauce
Chicken Lemongrass Potstickers
Steamed Vegetable Dumplings
Orange Chicken with Sesame Broccoli
Lobster Fried Rice, Seasonal Vegetables, Bean Sprouts

South American — **$42** *per person*

Nacho Bar
Warm Tortilla Chips, Nacho Cheese, Guacamole, Salsa Fresca, Salsa Verde,
Black Beans, Sour Cream, Pickled Jalapenos

Ceviche*
Day Boat Scallops, Jalapeno, Cucumber, Cilantro, Lime
Tuna, Chipotle Aioli, Scallions, Toasted Pumpkin Seeds

Taco Bar
Chimichuiri Skirt Steak, Achiote Braised Pork
Warm Flour and Corn Tortillas, Pico de Gallo, Shredded Radish, Cabbage Slaw, Cilantro Crema

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Beverages

Hosted Bar Pricing *Bartender Fee of $190 applies for events under 25 guest and for all Cash Bars*

Domestic Beer: **$7.00** *per bottle*

Budweiser, Bud Light, Samuel Adams

Imported and Premium Beer: **$8.00** *per bottle*

Heineken, Amstel Light

Catering Selected Wines: **$37.00-39.00** *per bottle*

Our resort features an extensive wine list with unique New and Old World Selections.
Please consult with your planner for recommendations.

Wine Upgrades:

You may upgrade your wine selection by selecting from the resort's extensive wine list. Pricing will be on consumption per bottle. A credit of $25 bottle will be allowed for the Grand Package, $31 per bottle for the Premier Package and $41 for the Platinum Package.

Soft Drinks: **$4.50** *per drink*

Sodas, Mineral and Spring Waters

Wequassett Premium Brands: **$13.00** *per drink*

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

Wequassett Deluxe Brands: **$14.00** *per drink*

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

Cordials: **$13.00** *per drink*

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

Cocktail Receptions/Wedding Bars

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 for 5 hours	**$35** *per person*
Beer and Wine Bar to Full Deluxe Bar for 5 hours	**$45** *per person*
Full Premium Bar to Full Deluxe Bar for 5 hours	**$15** *per person*

Wine Pairings

What better way to enhance your plated dinner than with a wine paired with each course. Our Sommelier will pair each of your courses with the perfect wine.

Two course pairing with two Premium wines	**$ 25** *per person*
Two course pairing with Deluxe wines	**$ 32** *per person*
Three course pairing with three Premium brand wines	**$36** *per person*
Three course pairing with three Deluxe brand wines	**$46** *per person*

Specialty Beverage Stations **$500** *for 1 hour*

Delight your guests with a specialty cocktail bar at your reception. Pricing includes set up fees and bartender. Beverage charges will be based on consumption. Pricing is dependent on liquor selection and drink type. Please consult with your Catering Manager for details.

Martini Station:
Selection of three custom specialty martinis.

Bourbon Station:
Selection of four different Bourbons and two custom preparations.

Signature Station:
Selection of three custom Signature Cocktails using both traditional and new craft ingredients.

Brunch Beverage Station:
Selection of classic Mimosas and Bloody Mary Cocktails with traditional assorted garnishes.

Bubbles Bar:
Selection of three sparkling specialties and custom preparations.

Happily Ever After **$500** *for 1 hour*

The perfect end to your celebration. Pricing includes set up fees and bartender. Beverage charges will be based on consumption. Pricing is dependent on liquor selection and drink type. Please consult with your Catering Manager for details.

Night Cap Station:
Adult Hot Chocolate, Mulled Wine and Accompaniments

Dessert Martini Bar:
Selection of three specialty dessert Martinis

Spirited Specialties **$18** *per person*
Guinness Beer "Float", Frozen Coffee Cremeux, Bailey's Whipped Cream
Limoncello Meringue Cone, Limoncello Lemon Curd, Toasted Meringue
Brown Butter Bourbon Chocolate Chip Cookies
Dark and Stormy Sticky Toffee Pudding, Butter Rum Sauce

Plated Dinner Selections

The Grand, Premier and Platinum dinner selections are included in our wedding reception packages. Pricing for all other catered dinners begins 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
Butternut Squash Risotto, Crispy Prosciutto, Fried Sage
Goat Cheese Ravioli with Artichoke, Tomatoes, Olives, White Wine Butter Sauce
Sliced Prosciutto, Marinated Melons, Aged Balsamic, Feta
Herb Marinated Grilled Shrimp, Ratatouille Risotto
Shaved Fall Vegetables, Walnuts, Blood Orange, Citrus Vinaigrette
Tuna Poke, Avocado Puree, Shaved Chilies, Crispy Wonton, Sesame Dressing*
Grilled Asparagus, Prosciutto, Aged Balsamic, Shaved Pecorino, Arugula
Roasted Beets, Blue Cheese Mousse, Hazelnut Powder
Seared Gnocchi, Wild Mushrooms, Roasted Tomatoes, Pesto
Wild Mushroom Ravioli, Creamed Spinach, Confit Chicken

Premier Selection

Pumpkin Ravioli, Duck Confit, Fennel Salad, Hazelnut Brown Butter
Smoked Trout, Marble Potatoes, Charred Leeks, Warm Ravigote, Trout Roe
Seared Gnocchi, Short Rib Ragout, Roasted Tomatoes, Aged Parmesan
Seared Ahi Tuna Loin, Espeletee Rub, Herbed Polenta, Wild Mushrooms*
Maine Crab Cake, Corn Succotash, Spiced Aioli, Arugula
Pork Belly Confit, Macerated Plums, Crispy Potato
Smoked Salmon Roulade, Crispy Potato Cake, Dill Caper Crème Fraîche

Platinum Selection

Seared Scallops, Sweet Corn Nage, Shaved Fennel Salad
King Crab Salad, Confit Potatoes, Charred Green Onion, Caviar Crème Fraîche
Lobster Crab Cake, Lemon Aioli, Shaved Brussels Sprout Salad
Scallop Crudo, Pickled Mustard Seeds, Scallion, Black Garlic Puree, Shimeji Mushrooms*
Tuna Carpaccio, Arugula Pesto, Sour Dough Crisps, Micro Herb Salad*
Lobster Ravioli, English Peas, Braised Fennel, Vanilla Butter Sauce
Beef Carpaccio, Arugula, Toasted Pine Nuts, Pecorino Romano, White Anchovy Aioli*
Lobster Salad, Grilled Corn, Marinated Cucumber, Fried Leeks

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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 Watermelon Gazpacho, Garden Vegetables, Micro Herbs
Chilled Potato Leek, Scallion Crème Fraîche
Carrot-Ginger, Chili Oil, Pea Tendrils
Crab and Corn Chowder, Chive Oil
New England Clam Chowder, Bacon, Oyster Crackers
Mushroom Bisque, Sherry Chantilly
Yellow Tomato Bisque, Chive Crème Fraîche
Lobster Bisque, Sherry Cream, Chives
Butternut Squash Bisque, Cinnamon Crème Fraîche
French Onion Soup, Gruyere Toast

Salads

Romaine Hearts, Olives, Garlic Croutons, Roasted Tomatoes, Anchovy Dressing
Wedge of Iceberg, Bacon, Egg, Grape Tomatoes, Cucumber, Shaved Onion, Buttermilk Dressing
Baby Iceberg Lettuce, Marinated Cucumber, Fried Shallots, Gorgonzola Dressing
Garden Greens, Crumbled Blue Cheese, Candied Walnuts, Cucumber, Poached Pear, Herb Vinaigrette
Petite Greens, Roasted Beets, Orange Segments, Pecans, Citrus Dressing
Baby Spinach and Frisée Salad, Toasted Walnuts, Cranberries, Goat Cheese, Sherry Vinaigrette
Butter Lettuce, Blue Cheese, Breakfast Radish, Chives, Grapefruit, Citrus Vinaigrette
Heirloom Tomatoes, Radicchio, Toasted Pine Nuts, Fried Mozzarella, Basil Vinaigrette
Simple Greens, Fine Herbs, Scallions, Marinated Cucumber, Roasted Tomatoes, White Balsamic Vinaigrette
Field Greens, Fresh Mozzarella, Heirloom Tomatoes, Shaved Onion, Balsamic Vinaigrette
Tomato Salad, Fried Basil, Aged Balsamic, Mozzarella Cream, Cucumber
Mixed Greens, Edamame, Blueberries, Roasted Red Peppers, Avocado Vinaigrette
Kale and Watercress, Poached Pears, Granny Smith Apples, Fried Brie, Citrus Vinaigrette
Arugula, Frisée, Oven Roasted Tomatoes, Pine Nuts, Feta, Red Wine Vinaigrette
Shaved Root Vegetables, Endive, Walnuts, Citrus-Herb Vinaigrette

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Entrées

Grand Selections

All grand entrée selections include chef's choice of starch and vegetable.

From the Sea
Pan Roasted Salmon, Saffron Cream Sauce
Grilled Swordfish, Caper-Chive Lemon Butter Sauce
Baked Herb Marinated Cod, Tomato Caper Vinaigrette
Herb Crusted Haddock, Choron Sauce

From the Land
Roasted Chicken Breast Stuffed with Prosciutto, Spinach and Roasted Red Peppers, Natural Jus
Seared Free Range Chicken Breast, Oyster Mushroom, Whole Grain Butter Sauce
Chicken Piccata, Lemon Caper Cream Sauce
Roasted Spiced Pork Tenderloin, Sweet Shallot Jam
Sherry Marinated Grilled Hanger Steak, Herbed Peppercorn Cream Sauce
New York Strip Steak, Béarnaise Sauce
Braised Beef Short Rib, Red Wine Jus

Duo Entrées
Seared Chicken Breast with Grilled Jumbo Shrimp, Chive Lemon Butter Sauce, Natural Jus
Petite Strip Steak with Maine Crab Cake, Red Wine Reduction, Red Pepper Hollandaise
Petite Filet of Beef with Seared Salmon, Red Wine Jus, Leek and Artichoke Soubise
Petite Filet of Beef with Baked Cod, Port Wine Reduction, Tomato Caper Vinaigrette
Petite Braised Short Rib with Lobster Claw, Red Wine Jus, Tarragon Cream Sauce
Petite Roasted Spiced Pork Tenderloin with Grilled Jumbo Shrimp, Sweet Shallot Jam, Tomato Sofrito
Petite Lamb T-bone Steak with Grilled Jumbo Shrimp, Warm Ravigote, Chili Tarragon Butter

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Premier Selections

Please select from below starch and vegetable to pair with your entrée selection.

Mashed Potatoes
Potato Dauphine
White Truffle Potato Puree
Horseradish Mashed Potatoes
Roasted Garlic Mashed Potatoes
Olive Oil Smashed Fingerling Potatoes
Confit Marble Potatoes
Herbed Risotto
Lemon Parmesan Risotto
Parsnip Puree
Sweet Potato Puree
Fragrant Rice
Toasted Orzo Risotto

Jumbo Asparagus
French Green Beans
Wilted Spinach
Baby Bok Choy
Rainbow Swiss Chard
Roasted Brussels Sprouts
Corn Succotash
Broccolini
Glazed Heirloom Carrots
Braised Fennel
Baby Squash Medley
Ratatouille

From the Sea
Lobster Encrusted Local Cod, Brandied Cream Sauce
Seared Local Bass, Tomato Vinaigrette
Grilled Swordfish, Fennel Salad, Chorizo Clam Broth
Crab Stuffed Lemon Sole, Citrus Butter
Herb Marinated Salmon Filet, Poached Mussels, Citrus Butter
Sesame Crusted Ahi Tuna, Soy Hollandaise

From the Land
Grilled Beef Tenderloin, Blistered Tomatoes, Red Wine Jus
Center Cut Ribeye, Wild Mushroom Ragout, Red Wine Jus
New York Strip Steak, Blistered Tomatoes, Béarnaise
Roasted Duck Breast, Cranberry Grand Marnier Sauce
Beef Short Rib Wellington, Truffled Mushrooms, Natural Jus
Roasted Pork Tenderloin, Sweet Corn Purée, Pickled Radish-Jalapeno Salad

Duo Entrées
Petite Filet of Beef with Sesame Crusted Ahi Tuna, Red Wine Jus, Soy Hollandaise
Petite Filet of Beef with Lobster Ravioli, Oyster Mushroom Ragout, Chive Butter Sauce
Petite Filet of Beef with Crab Cake, Truffled Red Wine Jus, Romesco Sauce
Petite Filet of Beef with Seared Bass, Béarnaise, Tomato Vinaigrette
Petite Filet of Beef with Lobster Encrusted Cod, Red Wine Reduction, Brandied Cream Sauce
Roasted Pork Tenderloin with Butter Poached Lobster Tail, Natural Jus, Chive Butter Sauce

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Platinum Selections

Our Chef has created special composed plates including a starch and vegetable for the Platinum Package.

From the Sea
Poached Halibut, Lobster Risotto, French Green Beans, Caviar Butter Sauce
Ginger Lobster Crusted Halibut, Fragrant Rice, Sesame Bok Choy, Coconut Lemongrass Broth
Roasted Bass, Buttered Crab, Horseradish Potato Mousseline, Jumbo Asparagus, Lemon Butter
Baked Stuffed Lobster, Corn Flan, French Green Bean Chive Bundle, Shaved Fennel Salad, Béarnaise
Butter Braised Lobster, Clams, Mussels, Fennel, Marble Potatoes, Jumbo Shrimp, Tomato Chorizo Broth

From the Land
Hazelnut Crusted Rack of Lamb, Eggplant Moussaka, Braised Greens, Black Truffles, Natural Jus
Grilled Beef Tenderloin, Foie Gras-Bone Marrow Croquette, Carrot Purée, Jumbo Asparagus, Béarnaise
Center Cut Ribeye, Bone Marrow Potato Duchess, Glazed Heirloom Carrots, Tomato Confit
Bone in Veal Chop, Truffled Potato Mousseline, Jumbo Asparagus, Armagnac Cream Sauce
Traditional Beef Wellington, Wild Mushrooms, Parsnip Purée, Roasted Brussel Sprouts, Truffle Jus

Duo Entrées
Petite Filet of Beef with Butter Poached Lobster Tail, Truffle Jus, Chive Butter Sauce
Petite Filet of Beef with Grilled Lobster, Red Wine Demi, Béarnaise
Center Cut Ribeye with King Crab, Red Wine Jus, Tarragon Butter Sauce
Hazelnut Crusted Rack of Lamb with Poached Halibut, Natural Jus, Caviar Butter Sauce

Additional upcharge of $200 per person
Petite Japanese A5 Kobe Beef Sirloin with Butter Poached Lobster Tail, Truffled Bordelaise, Chive Butter

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Station Dinner Selections

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.

Pricing for all other catered dinners begin at $80 per person. Final pricing depends on the number of stations and the station selections. Please consult with your event planner for final pricing.

Soup and Salad Stations

Soups

Chilled Watermelon Gazpacho, Garden Vegetables, Micro Herbs
Chilled Potato Leek, Scallion Crème Fraîche
Carrot-Ginger, Chili Oil, Pea Tendrils
Crab and Corn Chowder, Chive Oil
New England Clam Chowder, Bacon, Oyster Crackers
Mushroom Bisque, Sherry Chantilly
Yellow Tomato Bisque, Chive Crème Fraîche
Lobster Bisque, Sherry Cream, Chives
Butternut Squash Bisque, Cinnamon Crème Fraîche

Salads

Simply Greens with Champagne Vinaigrette
Traditional Caesar Salad, Parmesan Cheese, Garlic Croutons, Roasted Tomatoes
Organic Mixed Greens, Red Onion, Candied Pecans, Gorgonzola, Raspberry Vinaigrette
Farmer Greens, Roasted Pear, Candied Walnuts, Feta Cheese, Sherry Vinaigrette
Baby Spinach, Dried Cranberries, Goat Cheese, Roasted Walnuts, Citrus Vinaigrette
Arugula and Frisée, Toasted Pine Nuts, Pancetta Lardons, Ricotta Salata, White Balsamic Vinaigrette
Chopped Romaine, Greek Olives, Feta Cheese, Red Onion, Cucumber, Tomatoes, Oregano Vinaigrette
Iceberg Wedge Salad, Crispy Bacon, Egg, Red Onion, Tomatoes, Cucumber, Blue Cheese Dressing

Platters

Roasted Red and Yellow Beets, Cucumber, Candied Walnuts, Shaved Fennel, Lemon Vinaigrette
Confit Marble Potatoes, French Green Beans, Marinated Olives, Egg, Anchovy Aioli
Grilled Asparagus, Prosciutto, Toasted Pine Nuts, Roasted Red Pepper Relish, Balsamic Reduction
Heirloom Tomatoes, Fresh Mozzarella, Arugula, Micro Basil, Aged Balsamic
Curried Cauliflower, Charred Broccoli, Golden Raisins, Roasted Peanuts, Sesame Dressing
Grilled Chicken, Butter Lettuce, Walnuts, Granny Smith Apple, Blue Cheese Aioli
Pesto Marinated Grilled Vegetables, Italian Farro, Roasted Broccolini, Aged Parmesan
Fried Tofu, Quinoa, Forest Mushrooms, Roasted Tomatoes, Miso Vinaigrette

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Carving Stations

All carving stations include chef's selection of starch and vegetable, dinner Rolls with sweet Cream butter

Grand Selections

Organic Free-Range Turkey Breast, Cranberry Chutney
Maple Glazed Ham, Warm Pineapple Salsa
Spiced Pork Loin, Roasted Apple Chutney
Salt Crusted Salmon Filet, Lemon Thyme Butter Sauce
Harissa Marinated Whole Roasted Chicken, Cucumber Yogurt and Naan Bread
Marinated Flank Steak, Chimichurri Sauce

Premier Selections

Garlic and Herb Encrusted New York Strip Loin, Port Wine Veal Reduction
Slow Roasted Black Pepper and Salt Crusted Prime Rib of Beef, Au Jus and Horseradish Cream
Peppercorn Encrusted Tenderloin of Beef, Horseradish Cream and Red Wine Veal Reduction
Baked Salmon and Creamed Spinach in Puff Pastry, Béarnaise Sauce
Whole Roasted Long Island Duck, Grand Marnier Natural Jus
Szechuan Peppercorn Roasted Whole Duck, Steamed Buns, Hoisin, Pickled Cucumbers

Platinum Selections

Pistachio Crusted Colorado Lamb Rack, Cabernet Butter Sauce
Buffalo Ribeye, Pistachio Port Reduction
Whole Roasted Red Snapper Wrapped in Banana Leaves, Chimichurri and Tomato Sofrito
Whole Roasted Bass (seasonal), Chili Butter, Roasted Tomato Vinaigrette, Caviar Beurre Blanc

Wagyu Beef Options *Market Price*
- Tenderloin
- Striploin
- Prime Rib

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Risotto Stations

Grand Selections

Paella Risotto, Spicy Sausage, Chicken, Smoked Mussels, Tomatoes, Saffron
Ratatouille Vegetable Risotto, Squash, Zucchini, Eggplant, Tomatoes, Red Onions
Sweet Mint Pea Risotto, Roasted Red Peppers, Asiago Cheese

Premier Selections

Seafood Risotto, Shrimp, Scallops, Crab, Tomatoes, Leeks, Fresh Herbs
Wild Mushroom Risotto, Black Truffles, Mascarpone Cheese, Shaved Parmesan
Chicken Confit Risotto, Butternut Squash, Asparagus Tips, Fresh Herbs

Platinum Selections

Lobster Risotto, Truffle Butter, Tarragon Gremolata, Shaved Parmesan Cheese
Lobster Risotto, Grilled Corn, Spring Peas, American Caviar Crème Fraîche
Duck Confit Risotto, Pancetta, Sage, Shredded Gruyere Cheese

Pasta Stations

Grand Selections

Cheese Tortellini, Artichoke Hearts, Olives, Garlic Butter Sauce
Gnocchi, Wild Mushrooms, Roasted Tomatoes, Arugula, Pesto
Baked Ziti, Fennel Sausage, Peppers, Onions, Parmesan Cream, Mozzarella
Gemelli, Grilled Chicken, Blistered Tomatoes, English Peas, Smoked Gouda Cream Sauce

Premier Selections

Shrimp and Calamari Farfalle, English Peas, Blistered Tomatoes, Aglio e Olio
Wild Mushroom Ravioli, Creamed Spinach, Confit Chicken
Pumpkin Ravioli, Roasted Duck, Fennel Salad, Hazelnut Brown Butter

Platinum Selections

Lobster Ravioli, English Peas, Braised Fennel, Vanilla Butter Sauce
Braised Short Rib Ragout, Mafalda Egg Noodles, Spinach, Slow Roasted Heirloom Tomatoes
Lobster Macaroni and Cheese, Gruyere Cream, Herbed Gremolata

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Entrée Stations

Grand Selections

Orange-Miso Glazed Local Cod, Sesame Bok Choy
Grilled Swordfish Steak, Caper-Chive Lemon Butter Sauce
Seared Atlantic Salmon, Creamed Spinach, Saffron Nage
Roasted Chicken Breast Stuffed with Prosciutto, Spinach, Roasted Red Peppers
Chicken Picatta, Blistered Tomatoes, Lemon Caper Cream Sauce
Grilled Hanger Steak, Confit Peppers, Romesco Sauce
Spiced Pork Loin, Cranberry Butter Sauce

Premier Selections

Crab Stuffed Lemon Sole, Wilted Spinach, Citrus Cream
Seared Halibut, , Crispy Sunchokes, Cognac Butter Sauce
Roasted Bass, Pea Tendrils, Tomato Sofrito
Herb Marinated Beef Tenderloin, Port Wine Reduction
Petite Ribeye, Blistered Tomatoes, Red Wine Jus
Lamb T-bone Steaks, Roasted Fig Port Reduction
Pan Seared Duck Breast, Cranberry Grand Marnier Sauce

Platinum Selections

Lobster Crusted Halibut, Caviar Butter Sauce
Seared Sea Bass, Buttered Crab, Lemon Cream
Lobster Bouillabaisse, Jumbo Shrimp, Clams, Mussels, Chorizo, Confit Marble Potatoes
Hazelnut Crusted Rack of Lamb, Madeira Pan Sauce
Roasted Beef Tenderloin, Wilted Spinach, Foie Gras Demi Glace

Dessert Stations

$12 *per person*

Desserts may be displayed or prepared to order. (A fee of $190 will be incurred for an attendant to prepare to order).

Doughnut Bar
Frosted and Sugar Glazed Vanilla and Chocolate Doughnuts, Homemade Nutella and Salted Caramel Sauce

Pie Station
Selections of Three Homemade Pies, Fresh Whipped Cream & Vanilla Ice Cream

Ice Cream Sundae Bar
Local Hand Churned Vanilla and Chocolate Ice Cream, Homemade Hot Fudge, Salted Caramel Sauce, Whipped Cream, Rainbow Sprinkles, Crushed Oreos, Toasted Coconut, Chocolate Chip Cookies, Brownie Bites

Sweet Treats
An assortement of our Pastry Chef's Signature Petite Desserts

Cookie Jar
An Assortment of House-Made Cookies Presented in Jars to Include: Coconut Macaroons, Caramel Apple, Peanut Butter, M&M, Oatmeal Raisin, White Chocolate Macadamia

Buffet Dinner Selections

New England Clambake — **$105** *per person*

New England Clam Chowder
Farmer Greens, Heirloom Grape Tomatoes, Shaved Red Onion, Vinaigrettes
Corn Bread with Sweet Cream Butter
Soft Shell Steamer Clams, Tomato and White Wine Broth
Local Mussels, Fresh Herb-Garlic Broth
Slow Roasted Barbecued Pork Ribs, Golden Pineapple Relish and Traditional Coleslaw
Stewed Chicken with Linguica and Navy Beans
One and a Half Pound Boiled Local Water Lobsters with Drawn Butter
Steamed Red Bliss Potatoes
Local Corn on the Cob
Watermelon Wedges
Warm Cranberry Apple Crisp with Vanilla Bean Ice Cream
Dark Chocolate Tart, Toasted Marshmallow

Clambake Enhancements

Enhance the traditional clambake experience with one of the following
Tenderloin of Beef — **$25** *per person*
Classic Raw Bar* — **$32** *per person*
Marinated Mushroom and Summer Squash Kebobs, Pumpkins Seed and Kale Pesto — **$12** *per person*

The Cape Escape — **$90** *per person*

Lobster Bisque, Sherry Crème Frâiche
Garden Greens, Dried Cranberries, Roasted Corn, Spiced Walnuts, Cucumber, Grape Tomatoes, Radishes, Crumbled Blue Cheese, Balsamic Vinaigrette, Citrus Dressing
Roasted Red and Yellow Beets, Marinated Cucumber, Walnuts, Shaved Fennel
Cranberry Rolls, Sweet Cream Butter
Herb Crusted Cod, Corn Cream, Roasted Peppers
Whole Roasted Marinated Rotisserie Chicken, Cucumber Yogurt
Grilled Hanger Steak, Corn Succotash, Romesco Sauce
Local Vegetable Gratin, Tomato Consomme, Goat Cheese
Cranberry Crumble Cake, Chocolate Salted Caramel Verrine, Lemon Meringue Tart

Outer Beach Barbecue — **$92** *per person*

Baby Iceberg Wedges, Grape Tomatoes, Cucumber, Bacon, Hardboiled Egg, Blue Cheese, Ranch Dressing
Grilled Root Vegetables, Herbed Ricotta, Arugula, Aged Balsamic
Broccoli and Carrot Coleslaw
Warm Potato Salad, Bacon, Grain Mustard
Cheddar and Jalapeno Corn Bread
Blackened Chicken, Grilled Street Corn, House-Made Mesquite Barbecue Sauce
Grilled Atlantic Swordfish Skewers, Citrus Fennel Salad
Slow Cooked Coffee Rubbed Beef Brisket, Green Onion Relish
Fruit Salad, Minted Whipped Cream
Seasonal Fruit Cobbler Served with Vanilla Ice Cream
Chocolate Whoopie Pies

Charter Dinner Options

Dinners in Garden Terrace, Pavilion and Outer Bar & Grille

Charter Dinners offer an a la carte experience to groups of up to 50 guests. The menu selections depend on the location of the dinner. Guests will be presented a menu upon arriving consisting of a four-course meal with a selection of three appetizers, one salad, a selection of four entrées and a dessert sampler. All Charter dinners include artisan bread, sweet cream butter, coffee and hot tea.

Selection One — **$105** *per person*

Choice of Appetizer
- New England Clam Chowder
- Grilled Asparagus, Prosciutto, Aged Balsamic Shaved Pecorino, Arugula
- Goat Cheese Ravioli, Artichoke, Tomatoes, Olives, White Wine Butter Sauce

Salad
- Butter Lettuce, Blue Cheese, Breakfast Radish, Chives, Pink Grapefruit, Citrus Vinaigrette

Choice of Entrée
- Pan Roasted Salmon, Saffron Cream Sauce
- Roasted Chicken Breast, Lemon Rosemary Garlic Butter, Bacon Onion Jus
- Grilled New York Strip Steak, Béarnaise Sauce
- Quinoa Tabbouleh Stuffed Pepper, Romesco Sauce

Dessert
- Seasonal Dessert Trio, Berry Coulis

Selection Two — **$105** *per person*

Choice of Appetizer
- Yellow Tomato Bisque, Chive Oil
- Maine Crab Cake, Corn Succotash, Spiced Aioli
- Wild Mushroom Ravioli, Confit Chicken, Green Garlic Puree

Salad
- Arugula, Frisée, Sun-Dried Tomatoes, Pine Nuts, Feta, Red Wine Vinaigrette

Choice of Entrée
- Grilled Atlantic Swordfish, Tomato Caper Vinaigrette
- Marinated Lime Yogurt Chicken Breast, Sweet Red Pepper and Hazelnut Pesto
- Braised Beef Short Rib, Red Wine Jus
- Grilled Eggplant Napoleon, Quinoa, Tomato Caper Butter

Dessert
- Seasonal Dessert Trio, Berry Coulis

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Selection Three **$115** *per person*

Choice of Appetizer
- Lobster Bisque, Sherry Cream
- Tuna Poke, Avocado, Shaved Chilies, Crispy Wonton, Sesame Dressing*
- Seared Gnocchi, Wild Mushrooms, Roasted Tomatoes, Pesto

Salad
- Field Greens, Fresh Mozzarella, Heirloom Tomatoes, Shaved Onion, Balsamic Vinaigrette

Choice of Entrée
- Lobster Encrusted Local Cod, Brandied Cream Sauce
- Roasted Duck Breast, Cranberry Grand Marnier Sauce
- Grilled New England Farms' Beef Tenderloin, Truffle Demi
- Curried Cauliflower and Shitake Mushrooms, Farro, Sumac Yogurt, Golden Raisins

Choice of Dessert
- Seven Layer Opera Cake, Chocolate Ganache
- Apple Frangipane Tart, Vanilla Crème Anglaise, Cranberry Sorbet

Selection Four **$135** *per person*

Choice of Appetizer
- Roasted Pork Belly, Vanilla Poached Apples, Shaved Radish Salad
- Seared Scallops, Sweet Corn Nage, Shaved Fennel*
- Roasted Beets, Blue Cheese Mousse, Hazelnut Powder

Salad
- Organic Farmer Greens, Crumbled Blue Cheese, Spiced Walnuts, Poached Pear, Apple Cider Vinaigrette

Choice of Entrée
- Roasted Bass, Buttered Crab, Lemon Butter
- Hazelnut Crusted Rack of Lamb, Natural Jus
- Duo of Petite Filet of Beef with Butter Poached Lobster Tail, Chive Butter Sauce
- Wild Mushroom Risotto, Shaved Black Truffles, Corn Cream

Choice of Dessert
- Chocolate Trilogy Cake, Chocolate Ganache, Mint Chocolate Ice Cream
- Tahitian Vanilla Crème Brûlée, Seasonal Fresh Fruit

Signature Charter Dinners

Dinners in the Private Dining Room (up to 50 guests)

Starts at $115 *per person*

In the Private Dining Room our Executive Chef uses his creations from our signature restaurant twenty-eight Atlantic. To customize your menu, select three appetizers, a salad, four entrées including the vegetarian selection and two desserts.
Please consult with your catering planner for the current menu.

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Late Night Menus

Our late night menus differ based on location of your event. Please refer to event location for menu selection.

Cabanas and Tennis Terrace

Chips and Spreads — **$5** *per person*
Tortilla Chips, Cape Cod Chips, Nacho Cheese Sauce, Guacamole, Salsa, Sour Cream,
French Onion Dip, Roasted Red Pepper Ranch Dip

Warm Dips
All are served with Toasted Baguettte and Crudite
Small chaffer serves 15 guests, Large chaffer serves 30 guests
Spinach Artichoke — **$110/$200**
Buffalo Chicken — **$110/$200**
Spicy Crab and Seafood — **$130/$240**

Quesadillas — **$120** *per dozen*
Please select two to be presented
Pork, Chicken, Shrimp, Steak, Vegetable
Served with Salsa, Guacamole, Sour Cream

Cold Sandwiches and Wraps — **$120/ $230**
Small platter serves 15 guests, Large platter serves 30 guests
Please select three to be presented
Roast Beef, Bibb Lettuce, Pickled Red Onion, Horseradish Cream
Smoked Turkey Breast, Bacon, Lettuce, Tomatoes, Avocado
Tuna Salad, Provolone Cheese, Lettuce, Wheat Wrap
Brie and Cranberry Baguette
Italian Meats, Provolone, Red Onion, Shredded Lettuce, Extra Virgin Olive Oil on a Baguette
Blackened Chicken, Romaine, Caesar Dressing, Parmesan, Tortilla Wrap

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Garden Terrace, Pavilion and Waterfront Verandahs

These menus including above offerings are available

Artisanal Flatbreads — **$15** *each*
Prosciutto, Basil Pesto, Mozzarella
Oyster Mushroom, Red Wine Onions, Gruyere
Traditional Margherita, Sliced Tomatoes, Basil
Lobster, White Clam Sauce, Corn, Fennel
Artichoke, Creamed Spinach, Roasted Tomatoes

Individual Fry Boats
Beer Battered Fish and Chips, Tartare Sauce, Lemon Wedge — **$8** *each*
Miniature Corn Dogs, Honey Mustard, Ketchup — **$5** *each*
Mozzarella Sticks, Marinara Sauce — **$6** *each*
Hand Cut French Fries — **$5** *each*

Individual Macaroni and Cheese — **$7** *each*
Three Cheese with Toasted Bread Crumbs
Short Rib with Gruyere
Lobster with Herb Gremolata
Mushroom with Truffle Oil

Sliders — **$85** *per dozen*
Beef Sliders, Vermont Cheddar, Caramelized Onions, Truffle Aioli
Buffalo Chicken Blue Cheese, Celery
Steamed Pork Buns, Hoisin, Scallions, Cucumber
Short Rib, Blue Cheese, Pickled Red Onion
Chickpea Burger, Roasted Tomatoes, Garlic Aioli

Wings — **$120 / $230**
Small chaffer serves 15 guests, Large chaffer serves 30 guests
Flavors include: Buffalo, Honey Sirracha, General Tsao, Thai Peanut, Barbecue, Teriyaki

Noodle Boxes — **$7** *each*
Vegetable Lo Mein served with your choice of Dim Sim
Pork, Chicken or Vegetable Dumplings or Vegetable Spring Rolls

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Lunch Buffets

All lunch selections include iced tea, cranberry lemonade, freshly brewed regular coffee, decaffeinated coffee and herbal teas.

Executive Deli — **$42** *per person*

Mixed Field Greens, Cucumbers, Tomatoes, Chopped Bacon, Shaved Red Onion, Blue Cheese, Assorted Dressings
Roasted Chickpea Salad, Cucumber, Pickled Cauliflower, Shaved Red Onion
Fingerling Potato Salad, Whole Grain Mustard
Red Cabbage and Broccoli Coleslaw
Grilled Vegetables with Pesto and Arugula

Chicken Salad with Dried Cranberries and Walnuts
Sliced Smoked Turkey Breast, Honey Baked Ham, Roast Beef and Salami
American, Swiss, Cheddar and Provolone Cheese
Bibb Lettuce, Sliced Tomatoes, Red Onion, Holly's Spicy Dill Pickles

Assorted Artisan Rolls and Breads
Mayonnaise, Dijon Mustard, Cranberry Relish, Horseradish Cream
Cape Cod Chips and Root Vegetable Chips

Seasonal Fruit Tart, New York Style Cheesecake, Chocolate Mousse Verrine

Ultimate Salad — **$44** *per person*

Tomato Bisque, Parmesan Croutons
Artisan Rolls with Sweet Cream Butter

Salad Greens:
Seasonal Garden Greens, Baby Spinach, Kale, Romaine

Salad Mixers:
Baby Heirloom Tomatoes, Sliced Cucumber, Pickled Red Onion, French Green Beans, Marinated Chickpeas, Shredded Carrot, Pine Nuts, Roasted Walnuts, Dried Cranberries, Crumbled Blue Cheese, Feta Cheese, Croutons

Dressings:
Balsamic Vinaigrette, Caesar, Citrus Vinaigrette, Buttermilk Ranch, Avocado-Lime Vinaigrette

Toppers:
Ancient Grain Salad
Grilled Shrimp, Herb Seasoned Chicken Breast, Sherry Marinated Skirt Steak

Lemon Bars, Seasonal Fruit Tart, Avocado Chocolate Brownies

Lunch Enhancements

Enhance your lunch with one of the following

Assorted Flatbread Pizzas — $14 *per person*
Grilled Panini Sandwiches — $16 *per person*

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Round Cove *(20 person minimum)* **$46** *per person*

Chef's Selection of Soup
Caesar Salad with Parmesan Cheese and Croutons
Mixed Greens with Tomatoes, Cucumber and Assorted Vinaigrettes
Silver Dollar Rolls with Sweet Cream Butter

Chef's Selection of:
Chicken or Fish Entrée
Seasonally Inspired Pasta Entrée
Seasonal Vegetable and Starch Dish
Fruit Tart, New York Style Cheesecake, Chocolate Mousse Verrine

Clam Point Cook Out *(20 person minimum)* **$54** *per person*

Corn Chowder
Iceberg Lettuce, Hardboiled Egg, Chopped Bacon, Sliced Cucumber, Tomatoes, Blue Cheese, Red Onion
Ranch Dressing, Citrus Vinaigrette
Fingerling Potato Salad, Whole Grain Mustard
Farfalle Garden Vegetable Pasta Salad

Rotisserie Chicken
Pulled Pork Sandwiches, Coleslaw, Potato Rolls
Spiced Grilled Corn, Parmesan and Lime
Baked Macaroni and Cheese, Herb Bread Crumbs

Blueberry Oatmeal Bars, Strawberry Shortcake Shooters, Salted Caramel Brownies

Cape Cod *(15 person minimum)* **$58** *per person*

New England Clam Chowder
Organic Farmers' Greens, Dried Cranberries, Roasted Corn, Spiced Walnuts, Cucumbers, Grape Tomatoes, Radishes, Crumbled Blue Cheese, Balsamic Vinaigrette, Citrus Vinaigrette

New England Lobster Rolls, Brioche Bun
Buttermilk Fried Chicken, Local Wildflower Honey, Pickled Chili Relish
Baked Cod, Wild Rice, Braised Cabbage, Tomatoes, Lemon Butter Sauce
Roasted Sweet Potato Wedges
Cape Cod Potato Chips

Apple Cranberry Crumble, S'mores Shooters, Seasonal Fruit Cheesecake

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South American *(20 person minimum)* **$56** *per person*

Three-Bean Chili
Roasted Corn Salad, Black Beans, Red Peppers, Cilantro
Garden Greens, Red Onion, Radishes, Cucumbers, Queso Fresco, Avocado-Lime Vinaigrette
Corn Tortilla Chips, Guacamole, Traditional Salsa

Chimichurri Marinated Grilled Skirt Steak, Black Bean Puree, Pico de Gallo
Chicken Mole, Spanish Rice, Lime Crema
Achiote Rubbed Grilled Swordfish, Salsa Verde, Pineapple Relish

Apple Empanadas, Chocolate Tres Leches Cake, Coconut Passion Fruit Verrine

Rustic Italian *(15 person minimum)* **$58** *per person*

Vegetable Minestrone Soup
Romaine, Garlic Croutons, Parmesan, Roasted Tomatoes, Caesar Dressing
Heirloom Tomatoes, Fresh Mozzarella, Arugula, Aged Balsamic

Lobster Flatbread, Artichokes, Parmesan Cream
Grilled Chicken Puttanesca, Olive Tomato Broth, Caper Relish, Fresh Herbs
Roasted Salmon, Creamy Polenta, Blistered Tomatoes
Seasonal Pasta Entrée
Artisan Rolls and Garlic Bread

Tiramisu, Panna Cotta, Cannolis

Asian Inspired *(20 person minimum)* **$56** *per person*

Egg Drop Soup
Napa Cabbage, Iceberg Lettuce, Shredded Carrots, Cashews, Orange Segments, Jicama, Cucumber, Tomatoes, Edamame
Sesame Ginger Dressing, Miso Vinaigrette
Soba Noodle Salad, Tofu, Shitake Mushrooms, Asparagus

Vegetable Spring Rolls, Assorted Steamed and Fried Dumplings
Thai Sweet Chili Sauce, Citrus Ponzu
Mongolian Beef, Scallions, Broccoli
Orange Chicken, Peppers, Pineapple, Steamed Rice
Miso Glazed Local Cod, Baby Bok Choy

Green Tea Cookies, Mango Vanilla Cake, Assorted Mochi Balls

Signature To-Go Lunches **$32** *per person*

All Lunches include a Wequassett Thermal Bag, Chocolate Chip Cookie, Cape Cod Potato Chips, Whole Fruit and Bottled Water

Please Select Three Sandwiches:

Carved Roast Beef on Ciabatta Bread, Horseradish Cream, Arugula, Pickled Red Onion
Salami, Pepperoni, Capicola, Provolone, Red Onion, Shredded Lettuce, Extra Virgin Olive Oil on a Baguette
Roasted Turkey Breast on Ciabatta Bread, Cranberry Aioli, Bibb Lettuce, Tomatoes, Swiss Cheese
Blackened Chicken, Romaine, Caesar Dressing, Parmesan, Tortilla Wrap
Honey Baked Ham, Aged Cheddar, Spicy Mustard, Ciabatta
Vine Ripe Tomatoes and Fresh Mozzarella, Pesto, Aged Balsamic, Bibb Lettuce, Baguette
Grilled Vegetables, Hummus, Quinoa, Feta, Whole Wheat Wrap
Parisian Tuna Salad, Olives, Artichokes, Red Onions, Marinated Cucumber, Croissant
Chicken and Green Apple Salad on a Croissant, Bibb Lettuce

Plated Lunches

All lunch selections include iced tea, cranberry lemonade, freshly brewed regular coffee, decaffeinated coffee and herbal teas.

Entrée and Dessert **$40** *per person*
Starter, Entrée and Dessert **$48** *per person*

Starters

Soup

New England Clam Chowder
Vegetable Minestrone

Salad

Classic Caesar Salad, Garlic Croutons, Parmesan, Roasted Tomatoes
Chopped Purple Kale Salad, Lemon Dressing, Pangritata, Asiago
Garden Greens, Crumbled Blue Cheese, Candied Walnuts, Cucumber, Herb Vinaigrette
Iceberg Wedge, Chopped Bacon, Boiled Egg, Grape Tomatoes, Cucumber, Shaved Onion, Buttermilk Dressing
Arugula, Frisée, Oven Roasted Tomatoes, Pine Nuts, Feta, Red Wine Vinaigrette
Butter Lettuce, Blue Cheese, Breakfast Radish, Chives, Pink Grapefruit

Appetizer

Sweet English Mint Pea Risotto, Shaved Parmesan
Seared Gnocchi, Wild Mushrooms, Roasted Tomatoes, Pesto

Entrées

Chicken Piccata, Herbed Polenta, Arugula, Lemon Caper Cream
Grilled Chicken Breast, Roasted Garlic Mashed Potatoes, French Green Beans, Natural Jus
Roasted Salmon, Wild Rice, Braised Fennel, Confit Tomatoes, Citrus Cream Sauce
Grilled Swordfish, Olive Oil Smashed Fingerling Potatoes, Broccolini, Tomato Sofrito
Herb Crusted Cod, Ratatouille Risotto, Wilted Spinach
Spiced Pork Tenderloin, Creamed Corn, Onion Confit, Jalapeno–Radish Slaw
Sherry Marinated Hanger Steak, Roasted Potatoes, Asparagus, Chimichurri Sauce
Quinoa Stuffed Roasted Pepper, Seasonal Vegetables, Romesco Sauce

Desserts

Salted Caramel Apple-Cranberry Tart, Vanilla Sauce
Key Lime Tart, Smoked Meringue, Berry Coulis
Seven Layer Opera Cake, Chocolate Sauce
Mango Vanilla Cake, Tropical Compote

* 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, 7% administrative fee and a 7% state tax.

Breakfast Buffets

All breakfast selections include freshly brewed regular and decaffeinated coffee, herbal teas and assorted freshly squeezed juices.

Continental Breakfast — **$23** *per person*

Fresh Fruit and Berry Presentation
Assorted New England Organic Yogurts and Cottage Cheese
Assorted Muffins, Danish, Croissants and Pastries with Sweet Cream Butter and Jams
Assorted Bagels with Cream Cheese

Healthy Choice Buffet — **$25** *per person*

Chef's Selection of Fruit Smoothies
Fresh Fruit and Berry Presentation
Assorted New England Organic Yogurts and Cottage Cheese
House-Made Superfood Granola Bars
Assorted Bagels with Cream Cheese
Steel-Cut Oatmeal and Assorted Cold Cereals with Dried Cranberries, Sliced Almonds and Toasted Coconut
Spinach & Tomato Frittata

Farm Fresh Buffet *(15 person minimum)* — **$27** *per person*

Fresh Fruit and Berry Presentation
Assorted New England Organic Yogurts and Cottage Cheese
Steel Cut Oatmeal and Assorted Cold Cereals with Dried Cranberries, Sliced Almonds and Toasted Coconut
Assorted Muffins, Danish, Croissants, Pastries and Breakfast Breads with Sweet Cream Butter and Jams
Assorted Bagels with Cream Cheeses
Oven Roasted Breakfast Potatoes
Applewood Smoked Bacon, Maple Scented Sausage Links
Farm Fresh Scrambled Eggs
Chef's Daily Griddle Preparation

Eben Ryder Breakfast Buffet — **$35** *per person*

Scottish Smoked Salmon Presentation with Traditional Accompaniments
New England Artisan Cheese Display, Local Honey, Dried Fruit
Fresh Fruit and Berry Presentation
Assorted New England Organic Yogurts and Cottage Cheese
Hard-Boiled Eggs
Steel-Cut Oatmeal and Assorted Cold Cereals with Dried Cranberries, Sliced Almonds and Toasted Coconut
Assorted Muffins, Danish, Croissants, Pastries and Breakfast Breads with Sweet Cream Butter and Jams
Assorted Bagels with Cream Cheeses
Oven Roasted Breakfast Potatoes
Applewood Smoked Bacon, Maple Scented Sausage Links
Omelets and Eggs Prepared to Order* — **$190** *Chef Attendant fee*
  Chef's Daily Egg Preparation
  Chef's Daily Griddle Preparation

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

Executive Breakfast — **$38** *per person*

Greek Yogurt Parfaits, House-Made Granola, Macerated Berries
Organic Fresh Pressed Juices
Homemade Scones with Devonshire Cream and Preserves
Individual Muesli, Dried Mission Figs, Roasted Apples, Micro Mint
Lobster, Leek, and Swiss Frittata
Quinoa and Mushroom Skillets Topped with Poached Eggs
Warm Crepes Filled with Hazelnut Butter and Topped with Berry Compote
Applewood Smoked Bacon, Maple Scented Sausage Links

Breakfast Enhancements

Greek Yogurt Parfaits	$6 *each*
House-Made Granola Bars	$42 *per dozen*
Heirloom Hard Boiled Eggs	$36 *per dozen*
Assorted Bagels with Cream Cheese	$42 *per dozen*
Scottish Smoked Salmon Presentation with Traditional Accompaniments	$12 *per person*
Steel-Cut Oatmeal with Dried Cranberries, Sliced Almonds and Toasted Coconut	$6 *per person*
Traditional Eggs Benedict	$6 *per person*
Eggs Florentine Benedict	$6 *per person*
Spinach & Mushroom Quiche	$6 *per person*
Lobster, Leek, and Swiss Frittata	$7 *per person*

Breakfast Sandwiches: — **$6** *each*

Apple-Wood Smoked Bacon, Egg and Cheddar Cheese on a Croissant
Maple Scented Sausage, Egg and Cheese on an English Muffin
Breakfast BLT: Bacon, Lettuce, Tomatoes and Egg on Brioche Bun
Egg, Black Beans, Salsa, Avocado, Pepper Jack Cheese, Tortilla Wrap

Wequassett Brunch — **$60** *per person*

Scottish Smoked Salmon Presentation with Traditional Accompaniments
New England Artisan Cheese Display, Local Honey, Dried Fruit
Fresh Fruit and Berry Presentation
Assorted New England Organic Yogurts and Cottage Cheese
Assorted Muffins, Danish, Croissants, Pastries and Breakfast Breads with Sweet Cream Butter and Jams
Assorted Bagels with Cream Cheeses
Oven Roasted Breakfast Potatoes
Applewood Smoked Bacon, Maple Scented Sausage Links
Chef Attended Omelet and Egg Station
Brioche French Toast, Vermont Syrup, Berry Compote
Cape Cod Benedict, Poached Egg, English Muffin, Canadian Bacon, Lobster Hollandaise
Grilled Chicken Puttanesca, Olive Tomato Broth, Caper Relish, Fresh Herbs
Baked Cod, Wild Rice, Braised Cabbage, Tomatoes, Lemon Butter Sauce
Assorted Petite Desserts

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Dressing Room Offerings

$20 *per person*

All selections include regular & decaffeinated coffee, assorted herbal teas, bottled still & sparkling water, bottled juices and assorted soft drinks.

Continental Breakfast
Fresh Fruit and Berry Presentation
Assorted Muffins, Danish, Croissants
Sweet Cream Butter and Assorted Preserves

Wedding Wake Up
Individual Fruit and Vegetable Smoothies, House-Made Granola Bars,
Banana Bread and Cranberry Bread, Sweet Cream Butter

Blissful Brunch
Smoked Salmon Dip, Herb Cream Cheese, Toasted Bagel Chips, Crostini,
Individual Crudité Cups with Hummus, Assorted Cookies

Assorted Miniature Sandwiches and Wraps
Chefs Selection of Sandwiches and Wraps to include a Vegetarian Offering
Cape Cod Chips, Root Vegetable Chips, Pretzels

Afternoon Delight
Soft Pretzels with Mustard Dipping Sauce, Truffle PopCorn,
Cape Cod Chips, Crispy Tortillas, French Onion Dip, House Salsa

Your Personal Note Page

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