



WEQUASSETT

*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 most celebrated 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 Native Wampanoag people began coming to the place they called Wequasset during the summer months.

The Wampanoag name Wequasset 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 people 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 Wequasset 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, Wequasset 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.

Wequasset and its signature restaurant, twenty-eight Atlantic, are distinguished as the only double Forbes Five Star establishment on Cape Cod. In addition, Wequasset 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 special event. 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, 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

The Outer Bar is the perfect venue for smaller weddings, rehearsal dinners, welcome receptions, and clambakes. We hope that you'll enjoy dining plein-air in this spacious, whimsical setting. The Outer Bar 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 40 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









Resort Dining

twenty-eight Atlantic

Twenty-eight Atlantic is the resort's signature restaurant and the only Forbes Five Star dining venue 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

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

The Outer Bar is a popular restaurant during the summer season. A stunning, gracefully peaked tent 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 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.

Tennis & Pickleball 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 pro plan a tournament for your attendees on the lighted Har-Tru courts and enjoy cocktails and dinner under the stars.

Adjacent to the Tennis & Pickleball 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 Terraces.







Accommodations

Wequasset offers 120 varied accommodations and suites. All are spacious and beautifully appointed with fine furnishings, bespoke bed covers, luxurious linens and an abundance of amenities. Most rooms have patios or decks, some with fireplaces and water views.

Round Cove Suite

This is the finest accommodation the resort has to offer. The suite may be reserved as a one, two or three bedroom configuration. There is a spacious parlor with dining table, pull out queen sofa and half bath. All rooms have gas fireplaces, lavish marble bathrooms, flat screen televisions and decks with spectacular water views.

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.

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.

Classic, 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

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 & Pickleball

The resort has three Har-Tru tennis courts and two pickleball courts with custom trellises for privacy. Our resident 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 pro shop offers quality equipment and a selection of resort wear with an adjacent adult lap pool and jacuzzi.

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.



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 Wequasset, 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 Wequasset dock. Private tours are also available by reservation through Down Cape Charters & Boat Rentals.

Shopping

Wequasset 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.

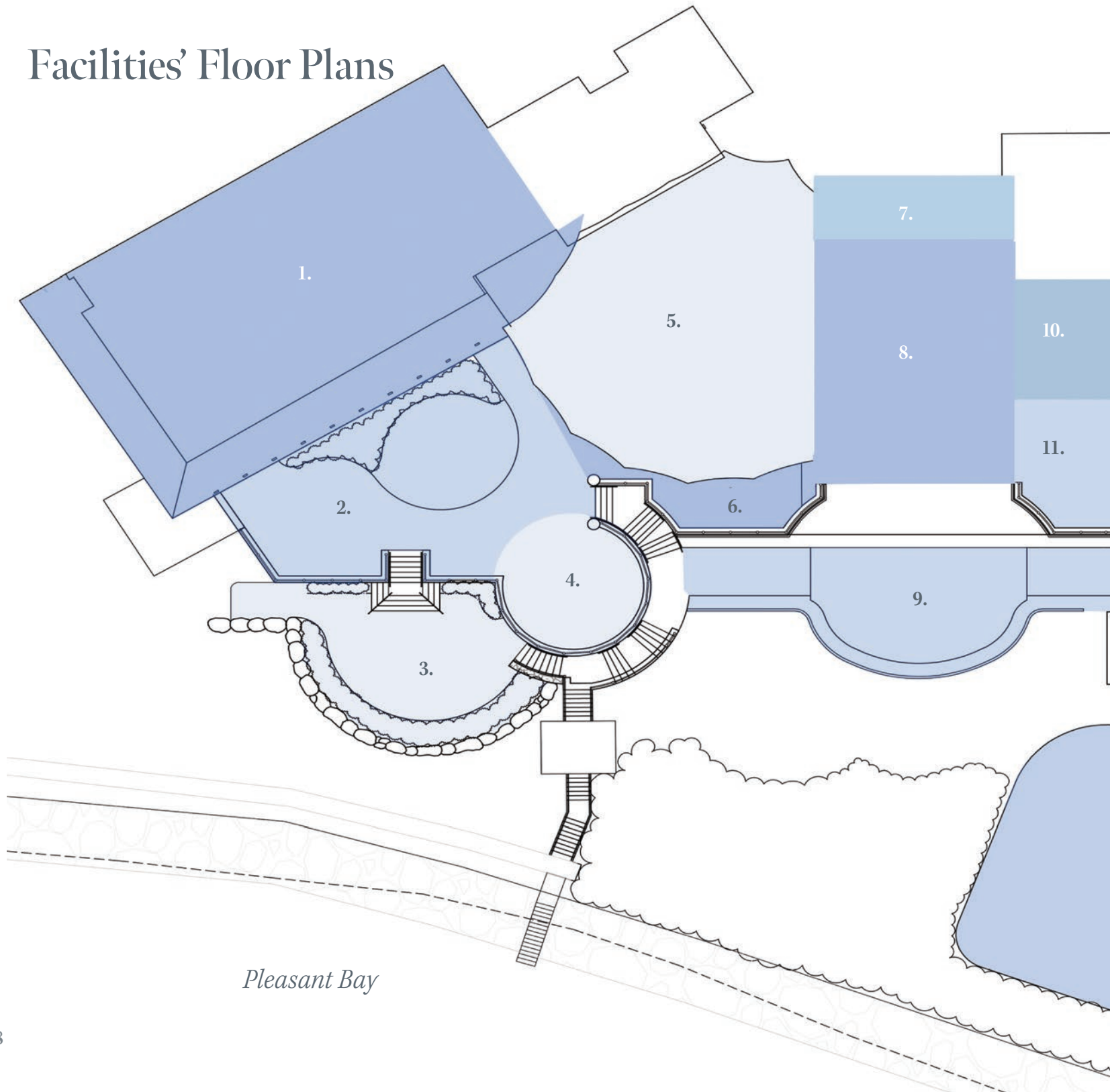
Theatre

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

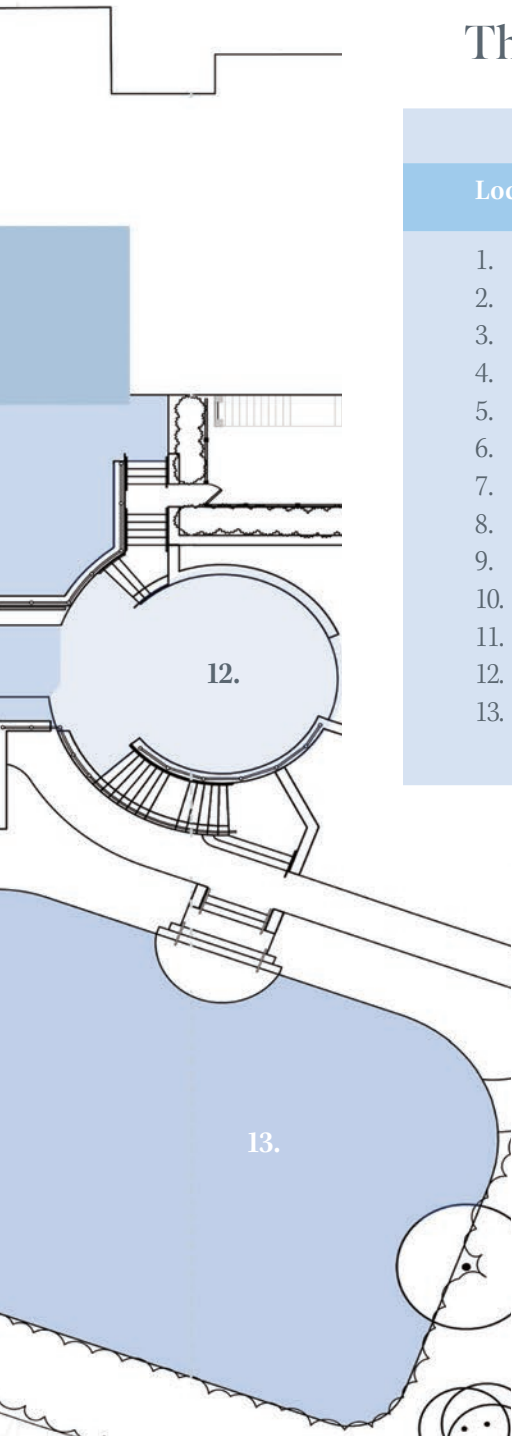
Internationally acclaimed for its many sightings, Cape Cod's fleet of whale watching boats are known for their consistently exciting trips. You certainly won't want to miss this opportunity, and we will be happy to make the necessary arrangements for your group. Options include larger ferries departing 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

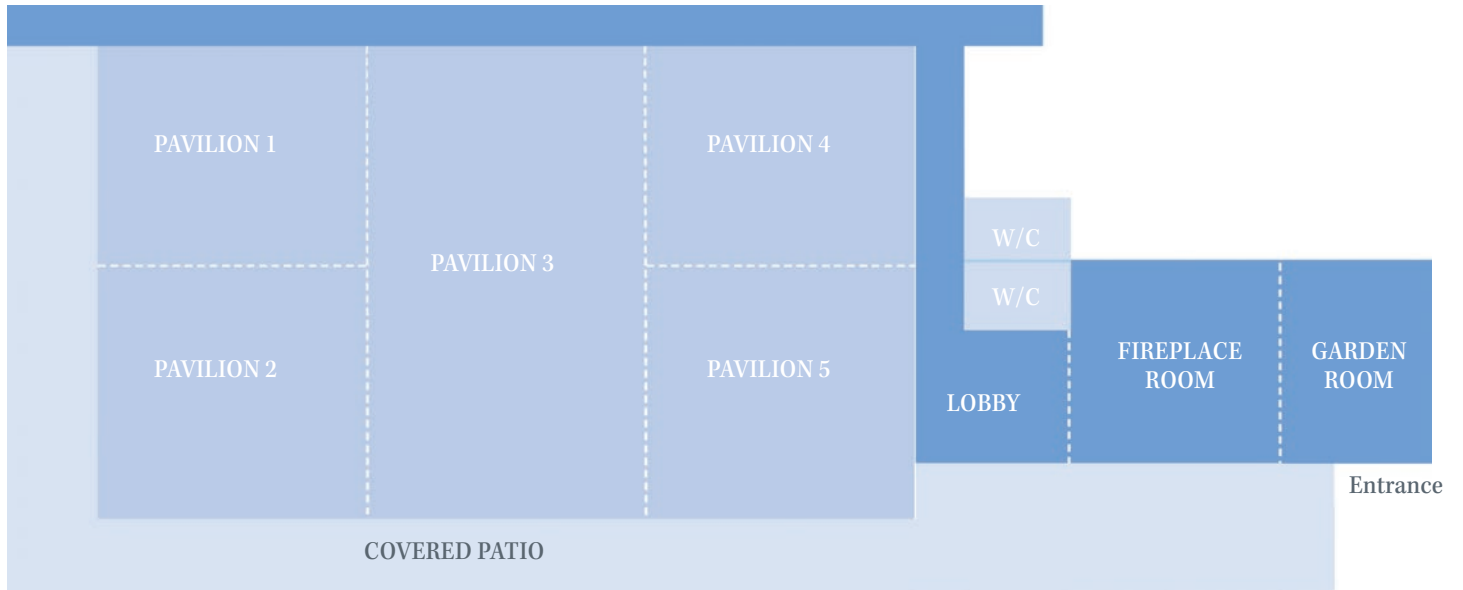


The Waterfront

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

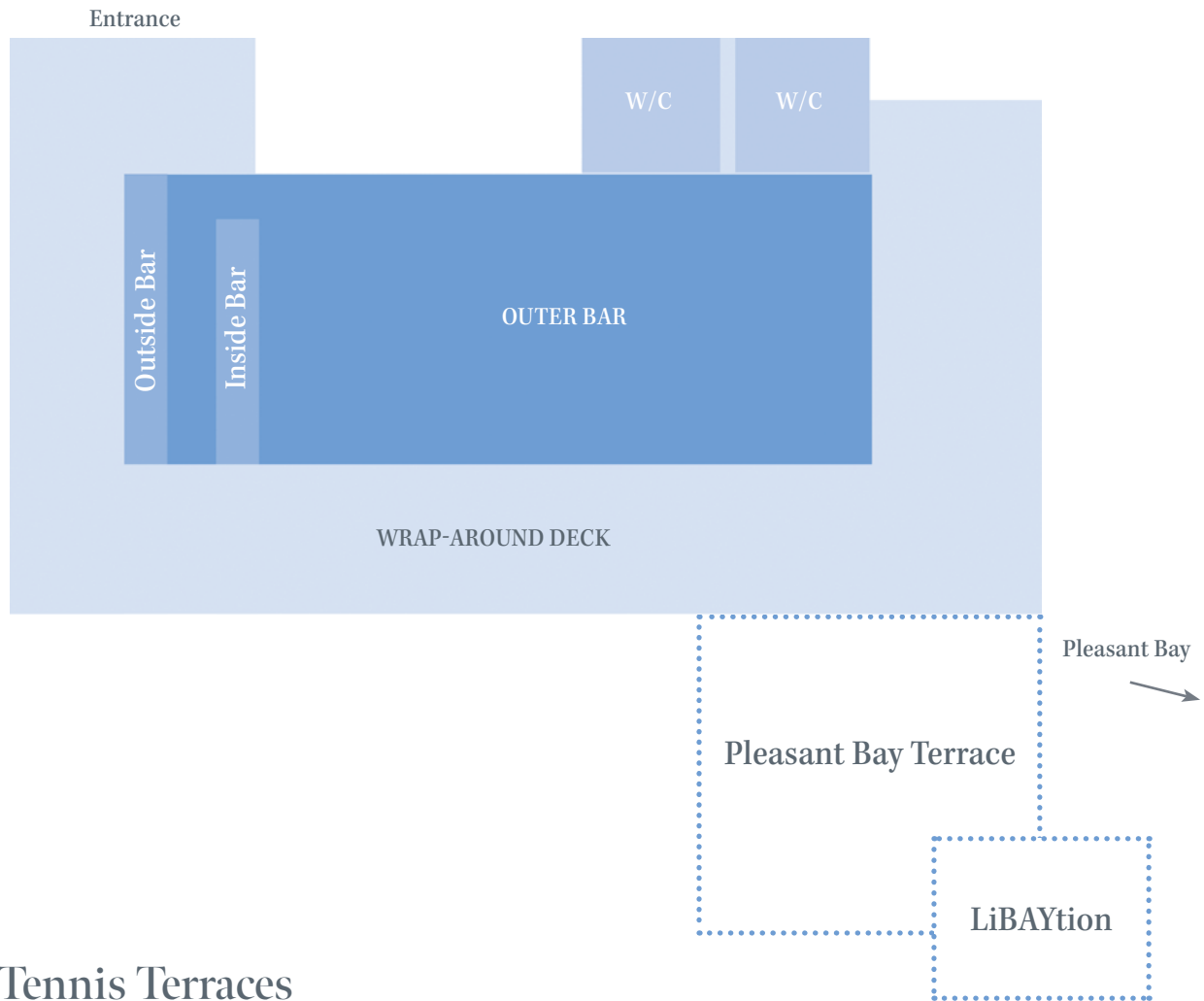


Pleasant Bay

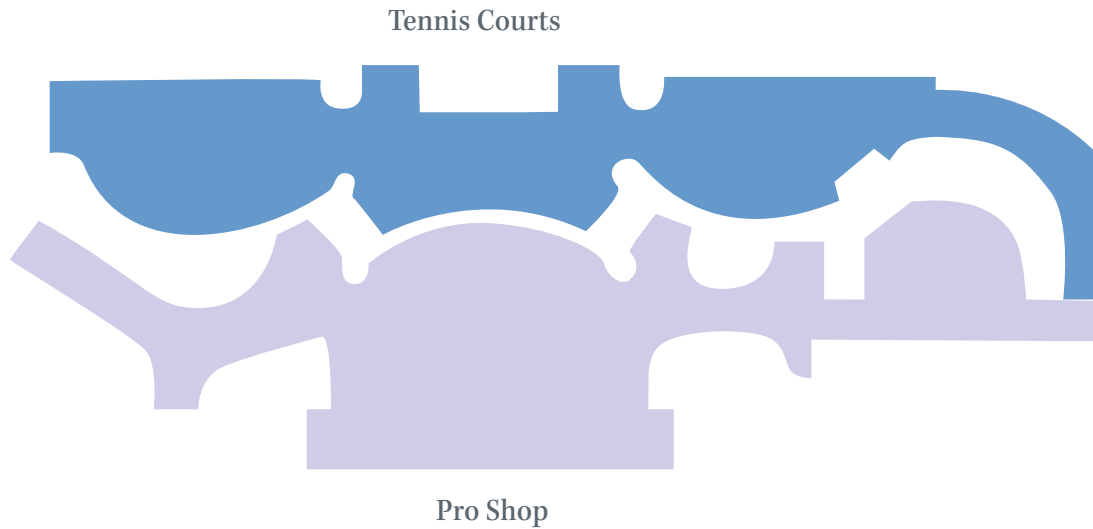


Location	Height	Square Feet	Class Room	U-Shape	Hollow Square	Theater	Banquet	Conference
Pavilion	11' - 14'	2750	175	65	80	250	250	80
Pavilion 1 / 2 / 4 / 5	11' - 14'	456	20	16	20	30	30	16
Pavilion 3 / 1 & 2 / 4 & 5	11' - 14'	900	40	32	38	70	60	30
Location	Height	Square Feet	Reception	Banquet	Conference			
Outer Bar	10'	2900	150	120	100			
Pleasant Bay Terrace		1256	120	80	N/A			
Tennis Terraces		2794	100	60	N/A			

The Outer Bar



Tennis Terraces



RESORT PROPERTY GUIDE



Pleasant Bay

Bay View Walk

Round Cove

30
Cape Cod National
Golf Club

You have arrived.



Facilities

- 1 Registration & Signature Boutique
- 2 Pavilion
- 3 Garden Terrace
- 4 Overlook Terrace
- 5 Promenade
- 6 Upper Verandah
- 7 Lower Verandah
- 8 Grand Lawn
- 9 Cape Villa
- 10 Seaglass Cottage
- 11 Tennis Pro Shop
- 12 Splash Pad & Playground
- 13 Charging Station
- 14 Round Cove Lawn

Restaurants

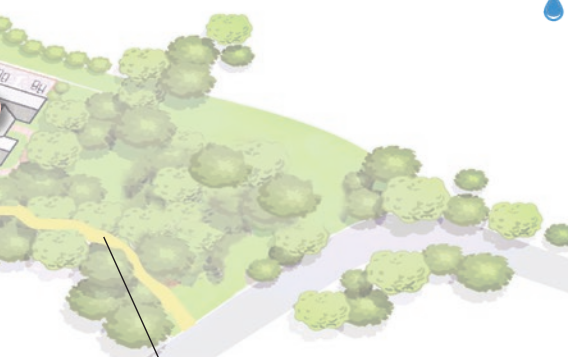
- 15 twenty-eight Atlantic
- 16 Thoreau's
- 17 The Sill
- 18 Outer Bar
- 19 LiBAYtion
- 20 Pleasant Bay Terrace

Activities

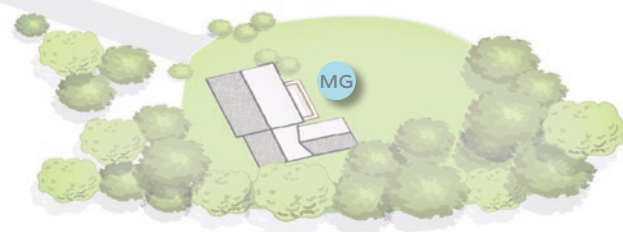
- 21 Main Pool
- 22 Beach
- 23 Fitness Center
- 24 Outer Beach Shuttle
- 25 Down Cape Charter
- 26 Bay View Walkway
- 27 Adult Lap Pool/Jacuzzi
- 28 Tennis Courts
- 29 Pickleball Courts
- 30 Golf Course
- Water Stations

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	



Pathway to Mother Goose



For more information, please visit us at wequasset.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. 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 16% 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 85. 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 195 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 85. 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 85. 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 85. 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 created a selection of receptions to help simplify your planning process. We are very willing to customize a reception 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.

Reception pricing varies according to the season, the day of week and the time of day selected.

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

On-Site Ceremonies

\$3,000

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.

Premier Reception

The Setting

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

Cocktails

Five Hour Beverage Station to include:
Premium Brand Liquors, Premier Selection Wines, Beer and Soft Drinks
Four Passed Hors d'Oeuvres
Classic Raw Bar to include Clams, Oysters, Shrimp and Lobster
Three Stationary Displays

Dinner

Wedding Toast
Wine Service with Dinner

Plated Dinner to include an appetizer,
a soup or a salad, and choice of two entrées. (pre-count required).

~ or ~

Station Style Dinner to include a soup and salad station, a carving station
with two carved items, two displayed entrées.

Custom Wedding Cake
Selection of Petite Housemade Confections
After Dinner Cordials
Coffee and Assorted Hot Teas

Grand Reception

... a little less ...

The Setting

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

Cocktails

Five Hour Beverage Station to include:
Grand Selection Wines, Beer and Soft Drinks
Four Passed Hors d'Oeuvres
Classic Raw Bar to include Clams, Oysters and Shrimp
Two Stationary Displays

Dinner

Wedding Toast
Wine Service with Dinner

Plated Dinner to include an appetizer, a soup or a salad,
and choice of two entrées. (pre-count required).

~ or ~

Station Style Dinner to include a soup and salad station,
a carving station with two carved items
and two displayed entrées.

Selection of Petite Housemade Confections
Coffee and Assorted Hot Teas

Platinum Reception

... a little more ...

The Setting

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

Cocktails

Five Hour Beverage Station to include:
Deluxe Brand Liquors, Premium Selection Wines,
Beer and Soft Drinks
Two Specialty Tray Passed Cocktails
Four Passed Hors d'Oeuvres
Customized Ice Sculpture
Shucked to Order Classic Raw Bar to include
Clams, Oysters, Shrimp and Lobster
Four Stationary Displays

Dinner

Wedding Toast
Deluxe Selection of Wine Service with Dinner

Plated Dinner to include an appetizer,
a soup or a salad, choice of two entrées
and a plated dessert (pre-count required).

~or~

Station Style Dinner to include a soup and a salad station,
a carving station with two carved items,
two displayed entrées.

Custom Wedding Cake
Selection of Petite Housemade Confections
After Dinner Cordials
Coffee and Assorted Hot Teas

Happily Ever After

Premier Water View accommodation
on the evening of the reception with
chocolate covered strawberries and champagne

Cocktail Reception

Passed Hors d'Oeuvres

Grand Selection

Cold

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, Pickled Chili Crema
Creamy Risotto Croquette, Asparagus, Fontina Cheese, Red Pepper Aioli
Warm Brie and Raspberry in Phyllo
Crab and Corn Fritter, Red Pepper Aioli
Pork Fried Dumpling, Yin Yang Sauce
Spinach Artichoke Dip in Phyllo
Crispy Artichoke Heart Stuffed with Parmesan and 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

Premier Selection

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
Vietnamese Summer Rolls, Local Vegetables, Sweet Chili Sauce
Charred Sweet Potato Crostini with Ricotta and Toasted Pine Nuts
Chili Rubbed Tenderloin, Plantain Crisp, Fruit Salsa
Asparagus Crostini, Miso Almond Butter
Torched Bijoe Goat Cheese & Pickled Cherries on Crostini

Hot

Pulled Pork Tostones, Jalapeno-Radish Slaw, Avocado Mousse
Miniature Crab Cakes, Cape Cod Aioli
French Toast Grilled Cheese, Maple Dipping Sauce
Shrimp Tempura, Sweet Chili Sauce
Waffle Battered Fried Chicken, Bourbon Syrup
Chickpea Falafel, Carrot Jam, Naan
Lobster and Corn Fritters, Saffron Aioli
Traditional Oysters Rockefeller
Twice Baked Fingerling Potato, Black Truffle, Burnt Scallion
Agave Glazed Jackfruit Miniature Taco, Avocado Salsa
Pulled Chicken Miniature Taco, Tomatillo Sals

Platinum Selection

Cold

Jonah Crab Salad, Crème Fraîche, Endive, American Caviar
Foie Gras Brulee, Apricot Jam, Brioche
Lobster on Brioche, Caviar
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
Local Foraged Mushrooms, Chesnut Butter, Sourdough

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
Tempura Fish Goujons, Malt Spritz
Fried Oyster on the Half Shell, Saffron Aioli, Watermelon Kimchi
Kobe Beef en Croute, Green Tomato Ketchup, Whole Grain Mustard Aioli

Displays

Grand Selection

Cold

Vegetable Crudité with Creamy Ranch Dip, Hummus

Trio of Mediterranean Dips: Hummus, Olive Tapenade, Muhammara with Grilled Pita Bread

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic

Mediterranean Antipasto Platter: Marinated Grilled Vegetables, Sliced Prosciutto, Italian Salami, Feta Cheese, Aged Cheddar, Baba Ganoush, Marinated Olives, Grilled Pita Bread

Hot

Spinach Artichoke Dip, Grilled Baguette

Crab and Seafood Dip, Gruyere Cheese, Tortilla Chips

New England Baked Brie, Fig Jam, Spiced Walnuts, Toasted Baguette

Petite Zucchini Cakes, Corn Succotash, Truffle Aioli

Beef Meatball Skewers, Marinara, Cheese Tortellini, Parmesan

New England Farms Beef Sliders, Vermont Cheddar, Caramelized Onions, Truffle Aioli

Buffalo Chicken Sliders, Blue Cheese, Celery

Steamed Pork Buns, Hoisin, Scallions, Cucumber

Assorted Flatbreads (select two)

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

Cold

Artisanal Cheese Platter, Seasonal Fruits, Crackers
Charcuterie Board, Sliced Artisanal Meats, Assorted Mustards, Pickled Vegetables, Grilled Bread
House Pates: Duck Rillettes, Potted Salmon, Assorted Pickles and Mustards, Grilled Breads
Smoked Salmon Miniature Bagels, Crème Fraîche, Egg, Capers, Pickled Onion, Dill
Lobster Salad Duo: Bite Size Croissant Rolls, Cucumber Cups
Individual Tuna Poke, Scallion, Carrot, Sesame Seeds, Sweet Chili Aioli, Crispy Wontons*

Hot

Cape Cod Beer Cheese Fondue, Soft Pretzels, Pretzel Rods, Dark Rye Bread, Raw Vegetables
Lamb Kabobs, Cucumber Yogurt Relish, Toasted Naan Bread
Petite Crab Cakes, Red Pepper Aioli, Arugula
Petite Fish Cakes, Kimchi, Bean Sprouts
Miniature Clam Roll, Cajun Remoulade
Flight of Bruschetta:
 Braised Short Rib, Blue Cheese, Pickled Red Onion
 Charred Sweet Potato Crostini with Ricotta and Toasted Pine Nuts
 Goat Cheese, Sliced Prosciutto, Truffle Honey, Fresh Figs

Platinum Displays

Cold

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

Hot

Grilled Shrimp Kabobs, Scampi Butter Dipping Sauce

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Raw Bar Enhancements

Wequassett Oyster Trilogy*

\$46 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 Farmed Caviar Served with Traditional Accompaniments
Custom Carved Ice Bar available for additional cost

Seafood Enhancements*

Price per dozen

Tuna Tartare, Sesame, Soy, Siracha	\$100
Salmon Crudo, Pink Grapefruit, Dill	\$100
Scallop Ceviche, Lemon, Chili, Red Onion	\$100
Grilled Spanish Octopus Carpaccio	\$120
Chilled Poached Lobster Tails and Cracked Claws	\$170
Native Lobster Cocktail, Citrus Aoili	\$170



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Reception Enhancements

Wequassett Lobster Trilogy

\$52 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 Fraîche

(Based on 3 pieces per person)

Welcome to Cape Cod

\$64 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

Fried Calamari, Nori Aioli, Wasabi

Fried Chatham Oyster, Nori Aioli, Wasabi

(Based on 4 pieces per person)

Sushi Boat

\$48 per person

Assorted Rolled Sushi, Wasabi, Soy Sauce, Pickled Ginger

(Based on 5 pieces per person)

Signature Chef Experiences

Chef attended stations are \$190 per station plus food with the full guarantee of attendance required.

Wequassett Clam Shack

\$88 per person

Traditional Clam Shacks are a Favorite on Cape Cod. This Experience Features Local Seafood Prepared to Order.

Butter Griddled Roll with:

Hot Buttered Native Lobster, Traditional Cold Lobster Salad, Fried Whole Belly Clams, Craft Hot Dogs

Parm and Pasta

\$82 per person

This Station is Equally Exciting as an Experience as it is to Taste.

Chef Prepared Pasta Dish Made to Order, Crafted Inside a Giant Wheel of Fine Italian Parmigiano Reggiano.

Small Plate Pasta Creations Include:

Local Clams with Linguine, Native Lobster Carbonara, Cacio e Pepe

Bowls and Rolls

\$85 per person

This Experience takes the Traditional to New Heights by Combining Creative Sushi with Customized Poke Bowls.

Hand Rolled Maki and Nigiri Made to Order.

Poke Bowl Bar – Featured Specialty Ingredients Include:

Seared Wagyu Beef, Poached Lobster, Ahi Tuna and Caviar

Plated Dinner Selections

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
Seared Gnocchi, Short Rib Ragout, Roasted Tomatoes, Aged Parmesan
Seared Ahi Tuna Loin, Espelette 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
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

Soups and Salads

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 your 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



Premier Selections

All premier entrée selections include your choice of starch and vegetable.

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
Petite Beef Short Rib with Butter Poached Lobster Tail, Natural Jus, Chive Butter Sauce

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Vegan Selections

All offerings are gluten free and include chef's selection of starch and vegetable.

Roasted Eggplant, Quinoa Vegetable Stuffing, Tomato-Caper Vinaigrette
Barbecue Jackfruit Tamale, Turmeric Lemon Rice
Tamarind Glazed Sweet Potato, Cauliflower Rice Risotto
Ratatouille Cabbage Roll, White Bean Chakshuka
Black Bean Falafel, Coconut Sticky Rice

Starch and Vegetable Selections

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

Whipped Potatoes	Jumbo Asparagus
Potato Dauphine	French Green Beans
White Truffle Potato Purée	Wilted Spinach
Horseradish Mashed Potatoes	Baby Bok Choy
Roasted Garlic Mashed Potatoes	Rainbow Swiss Chard
Olive Oil Smashed Fingerling Potatoes	Roasted Brussels Sprouts
Confit Marble Potatoes	Corn Succotash
Herbed Risotto	Broccolini
Lemon Parmesan Risotto	Glazed Heirloom Carrots
Parsnip Puree	Braised Fennel
Sweet Potato Purée	Baby Squash Medley
Fragrant Rice	Ratatouille
Toasted Orzo Risotto	

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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

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

Wedding stations to include the following: 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 entrees in chaffing dishes. Please select entrees and carved items according to your package.

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
Cucumber and Grilled Tomato, Fresh Mozzarella, Sliced Radish, Parsley, Avocado Dressing
Aleppo Pepper Marinated Cucumber Melon Salad, Roasted Walnuts, Yogurt Dill Chutney
Sesame Crusted Grilled Zucchini and Summer Squash, Carrot Daikon Slaw, Lime Vinaigrette
Local Burrata, Creamed Avocado, Torched Tomatoes, Fried Basil
Miso Glazed Eggplant with Dukkah and Firecracker Mizuna

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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
Tenderloin
Striploin
Prime Rib

Market Price

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Entrée Selections

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
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
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

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
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
Crab Stuffed Lemon Sole, Wilted Spinach, Citrus Cream
Seared Halibut, Crispy Sunchoke, 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

* 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 16% service charge, 7% administrative fee and a 7% state tax.

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
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
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 Station Enhancements

\$14 per person

All chef attended stations will incur a fee of \$190 per station and are based on 90 minutes of continuous service. Full guarantee of attendance is required.

Cookie Jar

An Assortment of 5 Wequassett Signature House-Made Cookies Presented in Jars to Include:
Snickerdoodle, Chocolate Chip, Triple Chocolate, Oatmeal Currant Pecan, Gingersnaps
The above is a sample of the offerings as the menu changes seasonally.
Please consult with your planner for the current offerings.

Pie Station

An Assortment of 5 Miniature Pies, Fresh Whipped Cream, Vanilla Ice Cream

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream, Seasonal Sorbet
Warm Chocolate Sauce, Bourbon Caramel, Whipped Cream,
Confetti Sprinkles, Crushed Oreos, Brownie Bites, Candied Nuts, Fresh Berries

Sweet Treats

Pastry Chef's Selection of 5 Seasonal Petite Desserts

After School Snack Station

Selection of 5 Reimagined Childhood Favorite Snacks and Treats
Sample of offerings include: crème filled cupcakes, vanilla chiffon "twinkies", oreos, uncrustables, pop tarts
Please consult with your planner for the current offerings.

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All food and beverage items listed above are subject to a 16% service charge, 7% administrative fee and a 7% state tax.

Late Night Menus

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

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 Bites

Beer Battered Fish and Chips, Tartare Sauce, Lemon Wedge *\$12 each*
Miniature Corn Dogs, Honey Mustard, Ketchup *\$8 each*
Chicken Tenders, Barbecue Sauce, Ketchup *\$8 each*
Mozzarella Sticks, Marinara Sauce *\$8 each*
Candied Bourbon Bacon Sticks *\$8 each*
Hand Cut French Fries *\$8 each*

Individual Macaroni and Cheese

\$12 each

Three Cheese with Toasted Bread Crumbs
Short Rib with Gruyere
Lobster with Herb Gremolata
Mushroom with Truffle Oil

Sliders

\$120 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

Miniature Hot Dogs

\$120 per dozen

Beer Poached Kobe Beef Hot Dogs
Fried Shallots, Kimchi, Jalapeños, Pickles, Onion, Cheddar Cheese, House Giardiniera
Spicy Mustard, Barbecue Sauce, Ketchup, Garlic Aioli, Assorted Hot Sauces

Wings

\$36 per dozen

Flavors include: Traditional Buffalo with Blue Cheese, Pineapple Rum Barbecue,
Pomegranate Walnut Barbecue, Sesame Orange

Noodle Boxes

\$10 each

Vegetable Lo Mein served with your choice of Dim Sim
Pork, Chicken or Vegetable Dumplings or Vegetable Spring Rolls

Cabanas and Tennis Terrace

Nacho Bar

\$12 per person

Individual Bowls of Crispy Warm Tortilla Chips
Taco Beef, Nacho Cheese Sauce, Salsa, Guacamole, Sour Cream
Jalapeños, Olives, Grated Cheese, Shredded Lettuce, Scallions

Warm Dips

\$10 per person

All are served with Toasted Baguette and Crudite
Spinach Artichoke
Buffalo Chicken

Bavarian Style Soft Pretzels

\$120 per dozen

Warm Beer Cheese, Assorted Mustards

Quesadillas

\$120 per dozen

Chicken, Shrimp, Steak, Vegetable
Served with Salsa, Guacamole, Sour Cream

Petite Tacos

\$120 per dozen

Smoked Chicken, Black Bean Mole, Pickled Radish
Lobster, Mango, Pickled Onion, Cilantro
Agave Glazed Jackfruit, Avocado Salsa

Sandwiches and Wraps

\$90 per dozen

Roast Beef, Bibb Lettuce, Pickled Red Onion, Horseradish Cream
Smoked Turkey Breast, Bacon, Lettuce, Tomatoes, Avocado
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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All food and beverage items listed above are subject to a 16% service charge, 7% administrative fee and a 7% state tax.

Beverages

Bartender Fee of \$190 applies for events under 25 guests and for all Cash Bars

Bar brands subject to change annually. Please consult with your Catering Manager for details and selections.

Domestic and Craft Beers:

Michelob Ultra
Sam Adams Lager
Sam Adams Light
Modelo Especial
Two Roads Lil' Heaven IPA
Michelob Ultra Zero N/A

Wine Selections:

Veuve du Vernay, Brut, France
Barone Fini Pinot Grigio Valdadige, Italy
Josh Chardonnay, California
Matua Sauvignon Blanc, New Zealand
Daou Rose, California
Chateau Souverain Pinot Noir, California
Chateau Souverain Merlot, California
Josh Cabernet Sauvignon, California

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:

Sodas, Mineral and Spring Waters

Premium Brands:

Reyka Vodka, New Amsterdam Gin, Bacardi Superior Rum,
Jose Cuervo Reposado Tequila, Jameson Irish Whiskey, Jack Daniels Whiskey,
Benchmark Bourbon, Dewars Scotch, Aperol, St. Germain

Deluxe Brands:

Grey Goose Vodka, Aviation Gin, Mount Gay Rum, Milagro Reposado Tequila,
Jameson Irish Whiskey, Crown Royal Whiskey, Makers Mark Bourbon,
Monkey Shoulder Scotch, Aperol, St. Germain

Cordials:

Amaretto, Chambord, Drambuie, Kahlua, Grand Marnier, Cointreau,
Sambuca, Bailey's Irish Cream, Frangelico, Remy VSOP

Wedding Bar Package Upgrades

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 include Premium Brand Liquors for 5 hours	\$35 per person
Beer and Wine Bar to include Deluxe Brand Liquors for 5 hours	\$45 per person
Premium Brand Liquors to Deluxe Brand Liquors for 5 hours	\$15 per person
Add Cordials Package	\$12 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, and must include brands offered at the resort. 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, and must include brands offered at the resort. 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

Dressing Room Offerings

\$26 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
Wequasset Signature Pastries
Sweet Cream Butter and Assorted Preserves

Wedding Wake Up

Individual Fruit and Vegetable Smoothies, House-Made Granola Bars,
Wequasset Signature Pastries

Blissful Brunch

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

Mood Booster

Cold Pressed Juices
Coconut Chia Seed Pudding, Macerated Berries
Raw Nuts: Almonds, Cashews, Walnuts
Blueberry Oatmeal Bars, Matcha Shortbread Cookies Dipped in Dark Chocolate

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

Breakfast Sandwiches

(pre-count required)

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

\$14 each

Beverages Only

Something Brewed

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, Assorted Soft Drinks, Bottled Still and Sparkling Water
Up to 3 hours \$18 per person
Up to 8 hours \$24 per person

Sip Back & Relax

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, Unsweetened Iced Tea, Cold Brewed Iced Coffee, Coconut Water, Kombucha, Bottled Still and Sparkling Water
Up to 3 hours \$28 per person
Up to 8 hours \$34 per person

Your Personal Note Page

It gives us great pride to have garnered distinguished awards and accolades from many prestigious travel publications and organizations. We strive to be the best and though it is an honor when our efforts are recognized, no honor is as great as the appreciation and praise generously bestowed upon us by our guests.

Forbes Travel Guide

2026 - Resort awarded Five Stars - Since 2016

2026 - twenty-eight Atlantic awarded Five Stars - Since 2020

2025 - Hotel Icon award, Forbes Travel Guide

AAA

2026 - Resort awarded Four Diamonds - Since 2002

2026 - twenty-eight Atlantic awarded Four Diamonds - Since 2002

Travel + Leisure

2025 - World's Best Awards, Best Resorts in New England - Since 2019

Condé Nast Traveler

2025 - Readers' Choice Awards, Top Resorts in New England - Since 2015

U.S. News & World Report

2026 - #1 Best Cape Cod Hotel

2026 - #98 in Best USA Hotel







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