

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

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

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

Your personal Meeting and Event Planner will assist you throughout the process to make your planning and organizing a pleasurable experience.

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Resort History

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

The Wampanoag 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 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 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 double 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.




ATLANTIC

Conference Facilities





The Pavilion

The Pavilion is an exquisite setting for conferences, weddings and catered events. The building was designed to reflect the charm of Cape Cod and offers magnificent water views. The venue is enhanced by a wrap-around farmer's porch and two gracious reception rooms that are perfect for cocktails or meeting breaks. The interior is rich in architectural detail and has many beautiful design elements, elegant chandeliers and a fireplace. The Pavilion may be divided into five separate rooms; it is 2,731 square feet and can accommodate up to 250 people for an event. The space offers high-speed internet access, multi-media capabilities and automatic black-out drapes. It is complemented by a full service state-of-the-art kitchen.

Cape Villa

There are three meeting rooms in this locale and they feature garden views. This facility can accommodate groups from ten to 150 depending on room configuration; they are ideal for smaller groups.

The Sea Glass Cottage

The Sea Glass Cottage may be easily transformed to accommodate smaller-sized meetings and it also offers a whimsical setting for a private function or team-building event.

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



Pavilion Garden Room



Grand Lawn



Waterfront Verandah



The Garden Terrace

Completed in the spring of 2014, this stunning 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 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 your function and meeting.



Dining Facilities

twenty-eight Atlantic

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

Private Dining

A private dining room and waterfront terrace provide a lovely setting for private parties of up to 50 guests.

Thoreau's

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

Garden Terrace

The Garden Terrace is covered by a canopy and is a delightful setting for luncheons and dinners. Located between twenty-eight Atlantic and the Pavilion, it is a nice complement to both venues for pre-dinner cocktails. The Garden Terrace offers spectacular water views making it a popular spot for clambakes and theme dinners. It can accommodate 180 guests for dinner and 200 for a cocktail reception.

Outer Bar

The Outer Bar is a very popular restaurant during the summer season. A canopy-covered deck overlooks the pool and the bay and provides an exquisite setting for casual lunches and dinners. During the spring and fall months, the restaurant is available for private functions. It is a beautiful venue for private dinners and clambakes for your group. The restaurant and deck can accommodate up to 140 guests.







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. The Pleasant Bay Terrace is available on a limited basis for private affairs and can accommodate up to 120 guests.

Tennis Terraces

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



Accommodations

Wequassett 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.





Round Cove Suite



Signature Collection Guest Room

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.



Cape Cod National Golf Club



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 unique children's center is a highlight for our younger guests and offers a whimsical setting for a function or team building event. 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 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 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.

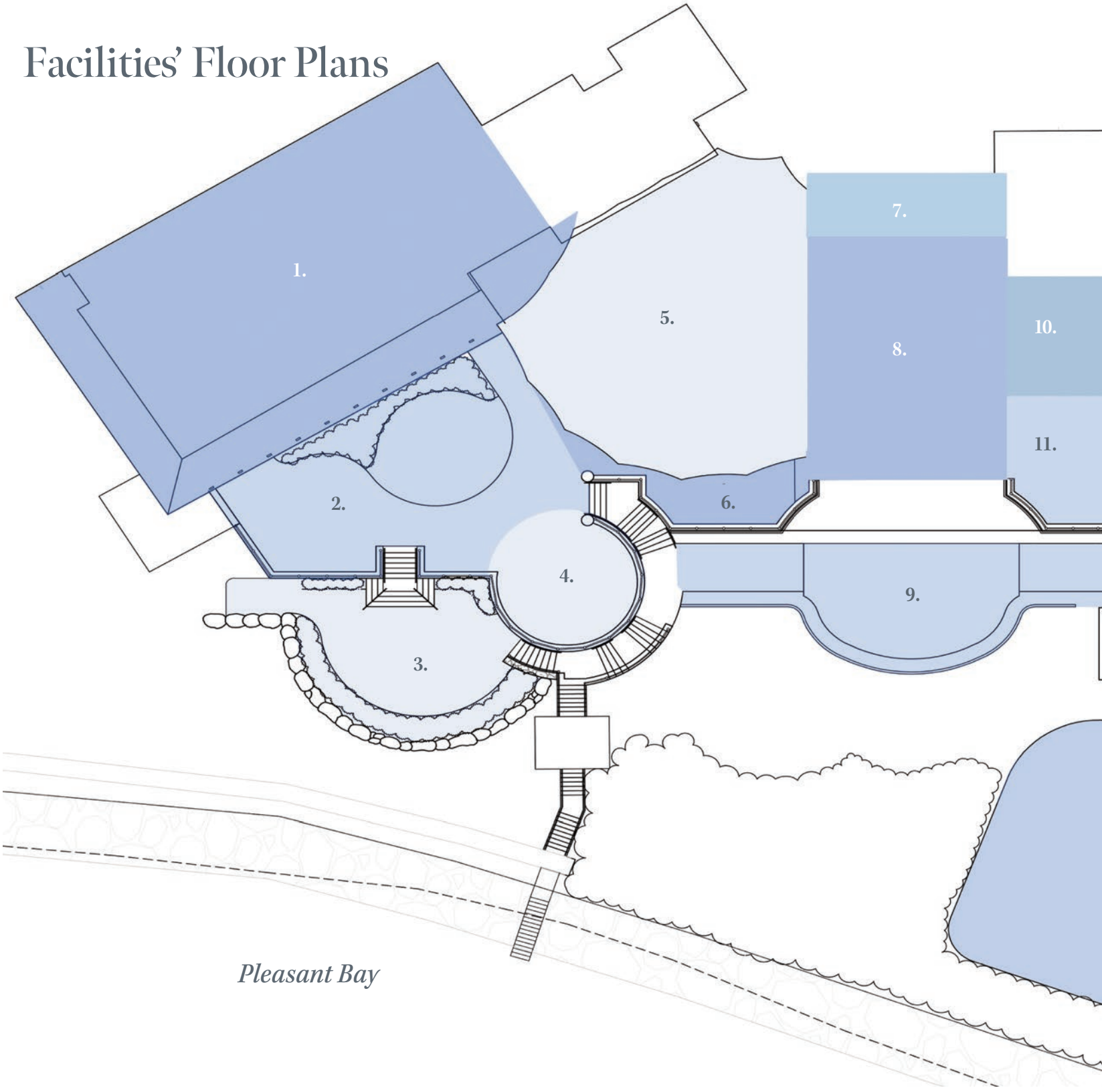
Theatre

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.

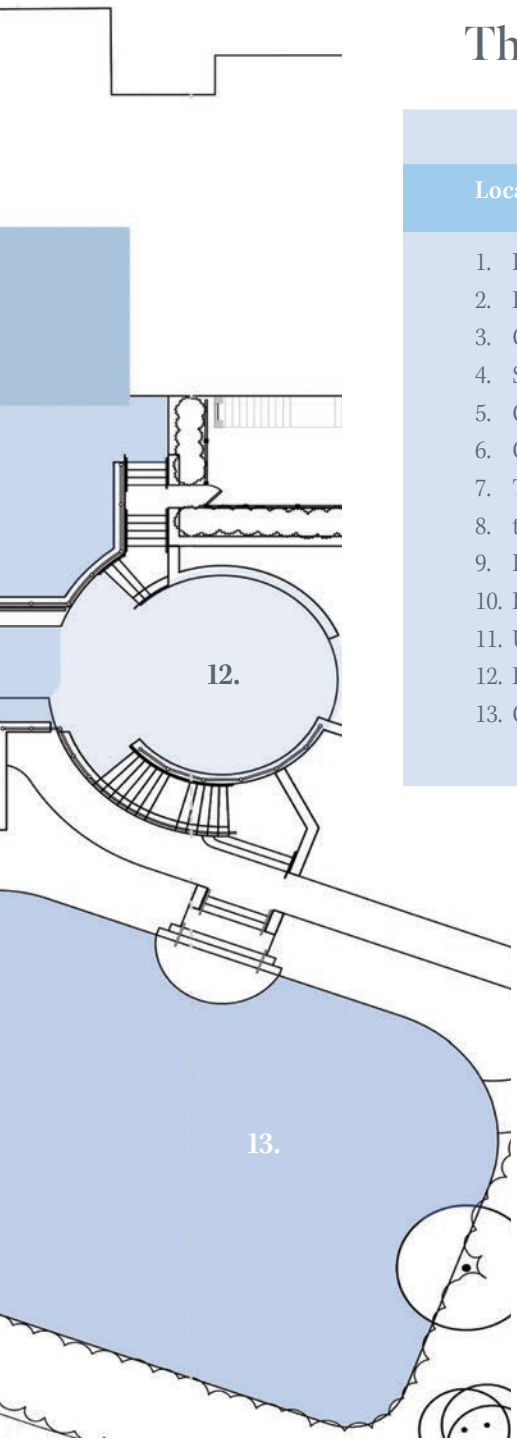
Whale Watching

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



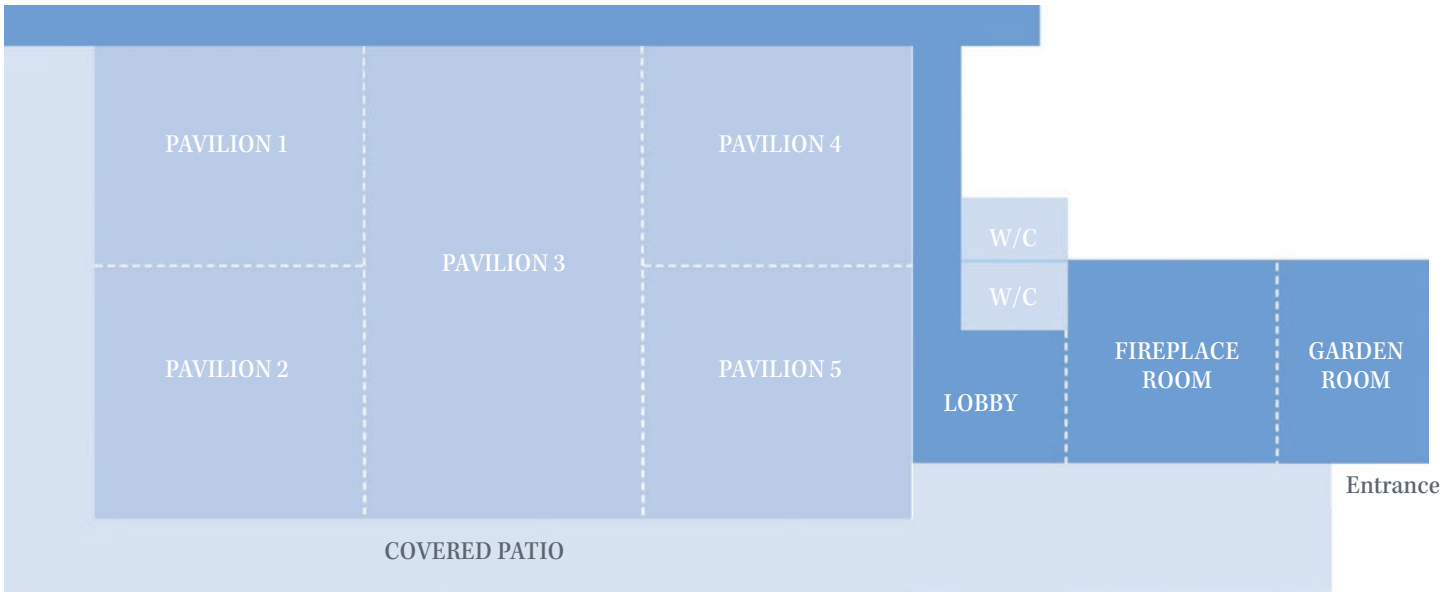
The Premier Waterfront



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	Classroom	U-Shape	Hollow Square	Theater	Banquet	Conference
Pavilion	14’	2731	144	68	84	250	250	56
Pavilion 1&2, 3, 4&5	14’	914	40	28	36	90	60	32
Pavilion 1, 2, 4, 5	14’	455	20	16	20	40	30	16

Location	Height	Square Feet	Classroom	U-Shape	Hollow Square	Theater	Banquet	Conference
Cape Villa 1&2	8’ 3”	1450	80	48	60	150	80	48
Cape Villa 1, 2	8’ 3”	725	32	32	28	60	40	20
Cape Villa 3	8’ 1”	774	32	32	36	60	40	20

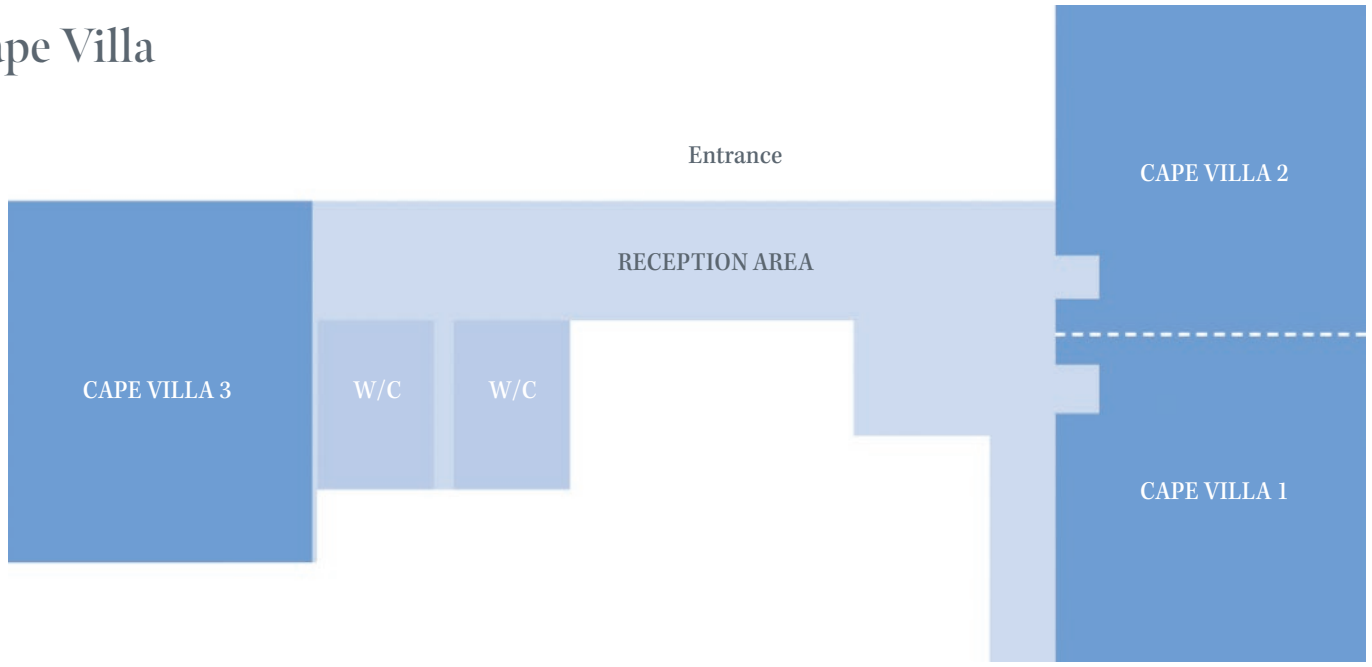


Cape Villa 3

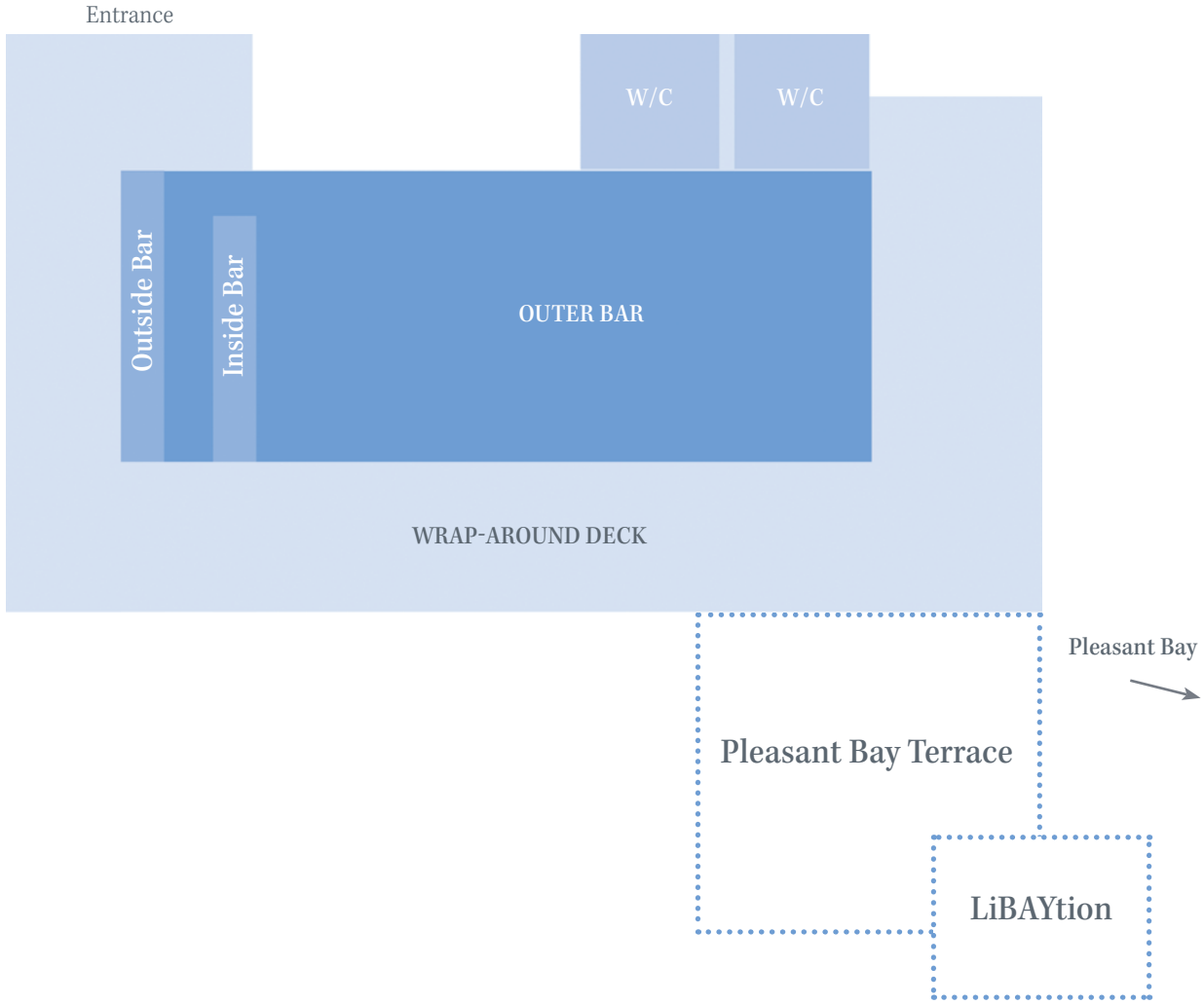


The Sea Glass Cottage

Cape Villa



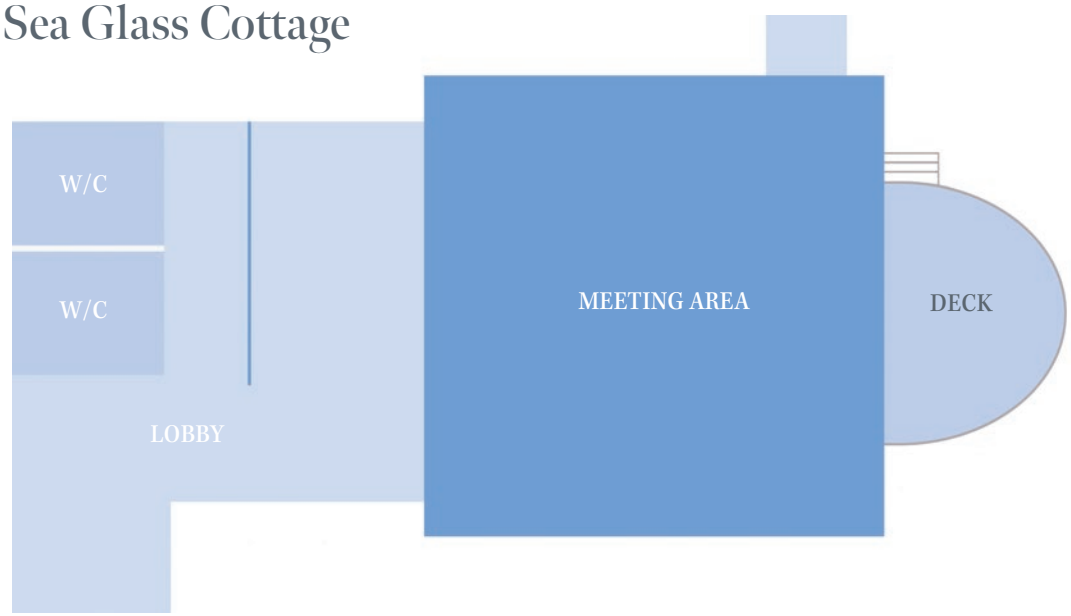
The Outer Bar



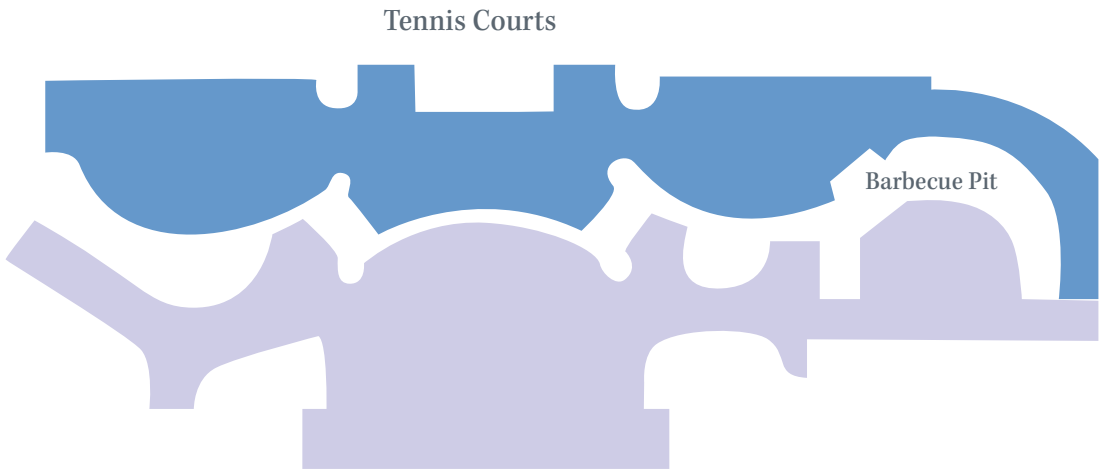
Location	Height	Square Feet	Classroom	U-Shape	Hollow Square	Theater	Banquet	Conference
Sea Glass Cottage	24' 6"	789	24	20	24	48	40	20

Location	Height	Square Feet	Reception	Banquet
Outer Bar	10'	2904	150	120
Pleasant Bay Terrace		1256	120	80
Tennis Terraces		2794	100	60

The Sea Glass Cottage



Tennis Terraces



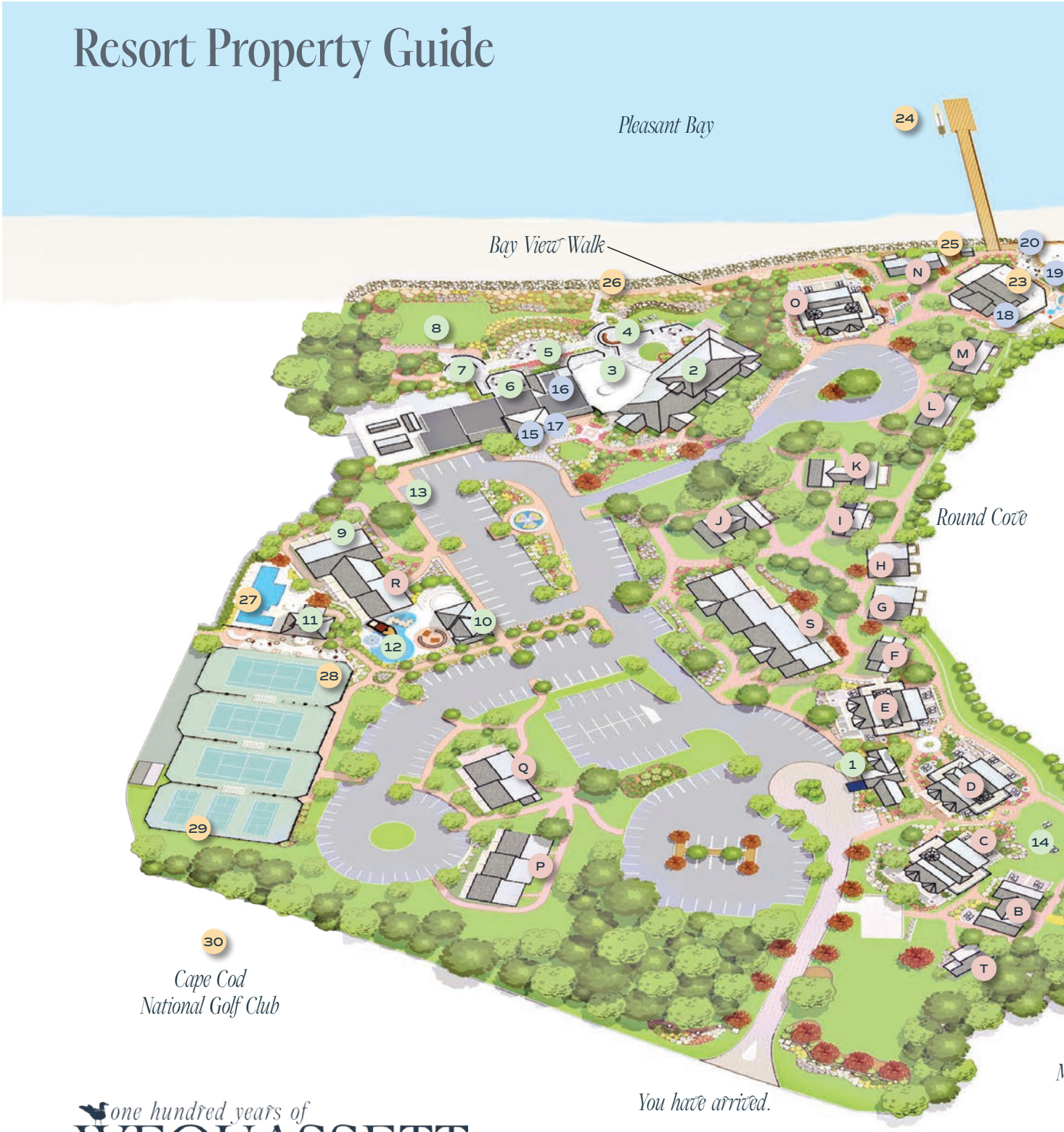
Facility Rentals

The resort offers a variety of indoor and outdoor venues for meetings and private events. Facility rental charges depend on time of year, day of the week, time of day and number of guests. Below is a list of facilities. Please consult with your sales manager for availability and pricing.

Facility Rentals	
Grand Pavilion	$12,000
Pavilion 1,2 & 3 or 3,4 & 5	$6,000
Pavilion 1&2, 3, 4&5	$3,000
Cape Villa 1&2	$2,000
Cape Villa 1, 2	$1,000
Cape Villa 3	$1,000
The Sea Glass Cottage	$1,000
Garden Terrace	$10,000
Grand Lawn	$5,000
Private Dining Room	$4,000
Upper Veranda	$3,000
Lower Veranda	$3,000
Outer Bar	$5,000
Tennis Pavilion / Lap Pool	$2,000
Upper Boardwalk	$3,000



Resort Property Guide



one hundred years of
WEQUASSETT
RESORT AND GOLF CLUB



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	

For more information, please visit us at wequassett.com

Guidelines & Policies

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

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

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

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

Speeches, Awards, Dinner Dances
Speeches, award presentations or band performances must be held in a private function area. Prior arrangement must be made with the Conference Planning department.

Prices
Prices quoted per person unless otherwise noted.

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

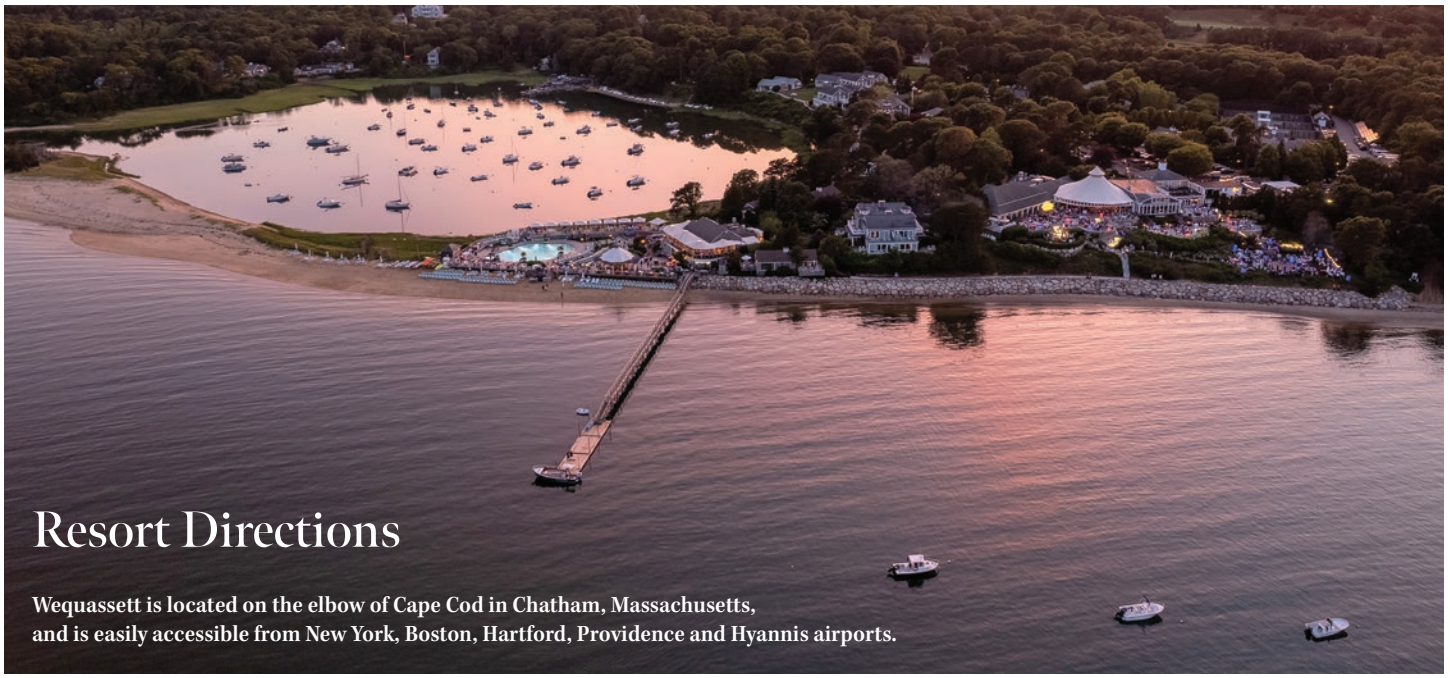
Custom Purchases
Any specially requested items that the resort does not normally purchase must be pre-paid in full.

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

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

Billing
Food and beverage is subject to a 16% service charge, a 7% administrative fee and the total is subject to the Massachusetts 7% sales tax. Additional gratuities for exceptional service may be added at your discretion. All prices are subject to change without notice. If extended payment is approved, all monies must be paid upon receipt of invoice.

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



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 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 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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Breakfast

Buffet-Style Breakfast Selections

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

Continental Breakfast **$36** *per person*

Fresh Fruit and Berry Presentation
Assorted New England Organic Yogurts and Cottage Cheese
Wequassett Signature Pastries
Assorted Bagels with Cream Cheese

Healthy Choice **$44** *per person*

Chef's Selection of Fruit Smoothies
Fresh Fruit and Berry Presentation
Granola Bar with Greek Yogurt to include Assorted Dried Fruits, Nuts, and Seeds, Fresh Berries, Local Honey, Toasted Coconut
Seasonal Gluten Free Muffin Selection
Assorted Bagels with Cream Cheese
Steel-Cut Oatmeal with Dried Cranberries, Sliced Almonds and Toasted Coconut
Spinach & Tomato Frittata, Basil Pesto
Chicken & Apple Sausage

Farm Fresh *(15 person minimum)* **$52** *per person*

Fresh Fruit and Berry Presentation
Assorted New England Organic Yogurts and Cottage Cheese
Steel Cut Oatmeal with Dried Cranberries, Sliced Almonds and Toasted Coconut
Wequassett Signature Pastries
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

Executive Breakfast *(15 person minimum)* **$60** *per person*

Individual Greek Yogurt Parfaits
Organic Fresh Pressed Juices
Wequassett Signature Pastries
Traditional Quiche Lorraine
Sweet Potato Hash Skillets Topped with Poached Eggs
Challah French Toast, Caramelized Peach Compote, Hemp Seed Granola
Applewood Smoked Bacon, Maple Scented Sausage Links

* 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.

The Chatham *(15 person minimum)* **$68** *per person*

Seasonal Fruit Salad
Granola Bar with Greek Yogurt to include Assorted Dried Fruits, Nuts, and Seeds, Fresh Berries, Local Honey, Toasted Coconut
Selection of Croissants
Seasonal Muffins and Scones
Assorted Bagels with Cream Cheeses
Scottish Smoked Salmon Presentation with Traditional Accompaniments
Lobster Benedict
Shakshuka, Tomato, Chickpeas, Spinach, Poached Eggs, Feta, Pesto
Cinnamon Swirl French Toast

Breakfast Enhancements

Add any of the below to your buffet to enhance your dining experience

Chef Attended Made-to-Order Omelet & Egg Station *($190 Chef Attendant Fee)*	$26 *per person*
Individual Greek Yogurt Parfaits	$12 *per person*
Scottish Smoked Salmon Presentation with Traditional Accompaniments	$26 *per person*
Traditional Eggs Benedict	$16 *per person*
Spinach & Mushroom Quiche	$12 *per person*
Lobster Benedict	$20 *per person*

Breakfast Sandwiches **$15** *each*

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

Eben Ryder Brunch **$88** *per person*

Individual Miniature Bagels with Smoked Salmon, Cream Cheese, Capers, Hardboiled Egg
Individual Greek Yogurt Parfaits
New England Artisan Cheese Display, Local Honey, Dried Fruit
Fresh Fruit and Berry Presentation
Wequassett Signature Pastries
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
Chicken Piccata, Lemon Caper Cream Sauce
Porcini-Seared Cod, Parmesan Risotto, Wild Mushroom Sauce, Roasted Tomatoes

Breaks

Beverage Breaks

Essentials

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas
Assorted Soft Drinks, Bottled Still and Sparkling Water

Half Day Service	$28 *per person*
Full Day Service	$38 *per person*

Restorative

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas
Unsweetened Iced Tea, Cold Brewed Iced Coffee
Coconut Water, Kombucha, Flavored Sparkling Water, Bottled Still and Sparkling Water

Half Day Service	$38 *per person*
Full Day Service	$48 *per person*

Morning Breaks

Include Regular & Decaffeinated Coffee, Assorted Herbal Teas, Bottled Still & Sparkling Water and Assorted Soft Drinks

Waterfront Café — **$28** *per person*

Sliced Fresh Fruit & Berries
House-Made Granola Bars
Blueberry Lemon Scone
Butter Croissant

The Sill — **$30** *per person*

Individual Greek Yogurt Parfaits
Featured Croissants of the Day
Selection of Sweet Treats from The Sill

Trail Mix Bar — **$32** *per person*

House-Made Granola, Raw Almonds, Roasted Cashews, Sunflower Seeds, Pistachios
Variety of Dried Fruits, M&M's, Pretzels, Dark Chocolate Covered Raisins
Seasonal Fruit Skewers

Recharge — **$32** *per person*

Fruit Smoothies
Individual Greek Yogurt Parfaits
House Made Granola Bars
Individual Crudité Cups with Hummus

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Afternoon Breaks

Include Regular & Decaffeinated Coffee, Assorted Herbal Teas, Bottled Still & Sparkling Water and Assorted Soft Drinks

The Basics — **$28** *per person*

Assorted Freshly Baked Cookies, Homemade Paprika Seasoned Potato Chips
Mixed Nuts, Whole Seasonal Fruit

On the Go — **$32** *per person*

Individually packaged items to include Chips, Popcorn, Cheese,
Mixed Nuts, Craft Jerky, Assorted Cookies

Afternoon Dip — **$30** *per person*

Seasonal Fruit Skewers with Honey Greek Yogurt Dip
Grilled Pita and Crudité with Edamame Hummus and Three Olive Tapenade
Chocolate Chip Cookies

Cape Cod Baseball League 7th Inning Stretch — **$30** *per person*

Soft Pretzels with Honey Mustard
Kettle Corn
Roasted Sunflower Seeds
Salted Chocolate Chip Pretzel Cookies

Meet, Cheese and Chocolate — **$38** *per person*

Local Artisanal Cheeses, English Crackers
Mixed Nuts, Marinated Olives
Seasonal Berries, Dried Fruits
Assorted Chocolate Truffles

Taste of Cape Cod — **$42** *per person*

Miniature Lobster Rolls, Brioche
Brie Crostini, Cranberry Chutney
Cranberry Cashew Tartlets
Three Fins Chocolate Mousse

Lunch Buffet Selections

The below menus are created for over 20 people. These menus are available for smaller counts at a $15.00 per person surcharge. Please refer to our small group menus for additional offerings.

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

Sandwich Shop *(15 person minimum)* **$64** *per person*

Tuscan White Bean Soup

Mixed Field Greens, Cucumbers, Tomatoes, Assorted Vinaigrettes
Fingerling Potato Salad, Whole Grain Mustard
Grilled Vegetables with Pesto and Arugula

Chicken Salad with Dried Cranberries and Walnuts
Sliced Smoked Turkey Breast, Honey Baked Ham, Herb Roasted Beef Sirloin
Swiss, Cheddar, Provolone Cheese
Bibb Lettuce, Sliced Tomato, Red Onion, Spicy Dill Pickles

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

Wequassett Signature Cookies

Ultimate Salad *(15 person minimum)* **$68** *per person*

Tomato Bisque, Parmesan Croutons
Artisan Rolls with Sweet Cream Butter

Salad Greens:
Seasonal Garden Greens, Baby Spinach, Romaine

Salad Mixers:
Baby Heirloom Tomatoes, Sliced Cucumber, Roasted Sweet Potatoes, Shredded Carrot,
Roasted Walnuts, Dried Cranberries, Crumbled Blue Cheese, Feta Cheese, Croutons, Avocado

Dressings:
Balsamic Vinaigrette, Caesar, Citrus Vinaigrette, Buttermilk Ranch

Toppers:
Mediterranean Bean Salad
Grilled Shrimp, Herb Seasoned Chicken Breast, Grilled Portabello Mushroom

Assorted Selection of Petit Fours

Round Cove *(15 person minimum)* **$68** *per person*

Caesar Salad with Parmesan Cheese and Croutons
Mixed Greens with Tomato, Cucumber and Assorted Vinaigrettes
Artisan Rolls with Sweet Cream Butter

Chef's Seasonally Inspired:
Soup
Chicken or Fish Entrée
Pasta Entrée
Vegetable and Starch Dish

Signature Cookie Bar

The Tavern *(15 person minimum)* **$78** ***per person***

Parsnip and Cauliflower Bisque

Crisp Romaine Lettuce, Sliced Cucumber, Heirloom Tomato, Shredded Carrot, Hardboiled Egg, Marinated Olives, Blue Cheese, Buttermilk Ranch Dressing, Champagne Vinaigrette
Local Burrata, Creamed Avocado, Torched Tomatoes, Fried Basil
Roasted Carrots, Harissa, Hummus, Toasted Seeds

Gourmet Sandwiches:
Herb Roasted Beef Sirloin, Italian Baguette, Smoked Gouda, Caramelized Onion, Garlic Aioli
Pressed Smoked Turkey Breast, Marble Rye, Provolone Cheese, Sauerkraut, Russian Dressing
Seared Wild Mushrooms, Ciabatta Roll, Arugula, Truffled Tahini Spread

Crispy Garlic Potato Wedges

House-Made Oreos, "Twix" Bar, Linzer Cookies

Cape Cod *(15 person minimum)* **$86** ***per person***

New England Clam Chowder
Organic Farmers Greens, Dried Cranberries, Roasted Corn, Shaved Almonds, Cucumbers, Grape Tomatoes, Radishes, Crumbled Blue Cheese, Balsamic Vinaigrette, Citrus Vinaigrette
Ancient Grain Succotash, Corn, Peppers, Cranberries, Golden Raisins

New England Lobster Rolls, Brioche Bun
Buttermilk Fried Chicken, Local Wildflower Honey, Pickled Chili Relish
Porcini-Seared Cod, Parmesan Risotto, Wild Mushroom Sauce, Roasted Tomatoes
Roasted Sweet Potato Wedges
Cape Cod Potato Chips

Cranberry Cashew Tartlets, Three Fins Chocolate Mousse, Local Honey Panna Cotta

South American *(15 person minimum)* **$78** ***per person***

Black Bean Salad, Grilled Romaine, Grilled Corn off the Cob, Jalapeño Vinaigrette
Mixed Greens, Monterey Jack Cheese, Fried Plantains, Toasted Pumpkin Seeds, Agave Vinaigrette
Avocado, Pico de Gallo, Baby Spinach, Hearts of Palm, Lime Vinaigrette

Carnitas, Salsa Verde, Grilled Onions, Warm tortillas
Cilantro and Lime Marinated Shrimp, Spanish Rice
Poblano, Corn and Spinach Enchilada "Lasagna", Creamy Sauce

Alfajores, Brigadeiros, Fruit Tres Leches

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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.

Rustic Italian *(15 person minimum)* **$82** *per person*

Smoked Tomato and White Bean Soup
Artisan Rolls and Garlic Bread

Romaine, Garlic Croutons, Parmesan, Roasted Tomatoes, Caesar Dressing
Heirloom Tomatoes, Fresh Mozzarella, Prosciutto, Arugula, Pine Nuts, Aged Balsamic

Flatbread Pizzas:
Greek Yogurt, Lemon Zest, Olive Oil, Confit Tomatoes, Herbs
Oyster Mushroom, Caramelized Onions, Gruyere

Grilled Chicken Puttanesca, Olive Tomato Broth, Caper Relish, Fresh Herbs
Dill Roasted Salmon, Creamy Polenta, Blistered Tomatoes
Seasonally Inspired Pasta Entrée

Tiramisu Verrine, Chocolate Chip Cannoli, Mascarpone Cheesecake

Signature To-Go Lunches **$66** *per person*

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

Please Select Three Sandwiches:

Carved Herb Roasted Beef Sirloin on Ciabatta Bread, Horseradish Cream, Arugula, Pickled Red Onion
Salami, Pepperoni, Capicola, Provolone, Red Onion, Shredded Lettuce, Extra Virgin Olive Oil on a Baguette
Smoked Turkey Breast on Ciabatta Bread, Cranberry Aioli, Bibb Lettuce, Tomato, Swiss Cheese
Blackened Chicken, Romaine, Caesar Dressing, Parmesan, Tortilla Wrap
Honey Baked Ham, Aged Cheddar, Spicy Mustard, Ciabatta
Vine Ripe Tomato 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 Salad, Green Apple, Blue Cheese, Walnuts, Bibb Lettuce, Croissant

Lunch Enhancements

Enhance your lunch with one of the following

Assorted Flatbread Pizzas **$24** *per person*
A Selection of Two Gourmet Toppings

Panini Sandwiches **$24** *per person*
A Selection of Two Pressed Sandwiches

Lobster Rolls **Market Price**
¼ LB, Traditional Brioche

Classic Raw Bar* **$46** *per person*
Wellfleet Clams, Chatham Oysters, Chilled Poached Shrimp
Served with Traditional Sides *(Based on 5 pieces per person)*

Build a Poke Bowl* **$38** *per person*
Yuzu and Sesame Marinated Local Tuna, Curried Tofu, Warm Sushi Rice, Avocado, Edamame,
Marinated Cucumber, Sliced Carrot and Radish, Shaved Red Onion, Scallions, Chopped Seaweed

Small Group Luncheons

These menus are designed for groups under 20 people.

Mediterranean Market — **$68** *per person*

Tuscan White Bean Soup

Mediterranean Antipasto Platter
Marinated Grilled Vegetables, Sliced Prosciutto, Italian Salami,
Feta Cheese, Baba Ganoush, Marinated Olives,
Hummus, Olive Tapenade with Grilled Pita Bread

Individual Bowls of Garden Greens
Salad Mixers:
Heirloom Tomato, Cucumber, Roasted Sweet Potato, Avocado, Shaved Almonds, Feta Cheese

Dressings:
Balsamic Vinaigrette, Citrus Vinaigrette, Traditional Greek

Toppings:
Mediterranean Bean Salad
Herbed Chicken Breast, Grilled Shrimp, Grilled Portabello Mushroom

Selection of Petite Fours

Taste of the Fall — **$82** *per person*

Butternut Squash Soup
Toppings: Roasted Brussel Sprout Chips, Spiced Nuts

Arugula Salad with Roasted Pears, Roasted Cashews, Dried Cranberries, Feta Cheese, Lemon Vinaigrette

Roasted Beets with Cucumber, Candied Walnuts, Shaved Fennel

Seared Porcini-Crusted Cod, Mushroom Risotto, Baby Glazed Carrot

Whole Roasted Chicken
Acorn Squash, Root Vegetables, Brussel Sprouts, Natural Drippings

Pumpkin Polenta, Roasted Wild Mushrooms

Spiced Pumpkin Mousse, Gingersnap Cookies, Apple Tartlet

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Taste of Spring **$82** *per person*

Carrot Ginger Bisque

Arugula Basil Salad, Strawberries, Candied Pecans, Cranberry Crostini, Goat Cheese, Balsamic Vinaigrette
Roasted Asparagus, Craft Pancetta, Pine Nuts, Roasted Red Pepper Relish

Black Garlic Marinated Brick Chicken, Rosemary, Preserved Lemon
Sautéed Shrimp, Fennel Purée, Grilled Corn Salsa
Baby Squash, White Asparagus, Blistered Tomatoes
Meyer Lemon Ricotta Ravioli, Castelvetrano Olives, Artichoke, Heirloom Tomato, Butter Sauce

Raspberry Trifle, Crème Puff, Strawberry Cheesecake

Plated Pre-Order Lunch **$58** *per person*

Guests are presented with a menu of selections in the morning.
The custom lunch can be served as a working lunch or in a separate location.
The below is a sample of some offerings as the menu changes seasonally. Please consult with your event planner for the current menu.

Chopped Purple Kale Salad
Topped with Grilled Chicken or Grilled Salmon

New England Family Farms Cheeseburger

Classic Turkey Club, Maple Bacon Mayonnaise

Chickpea Falafel, Cucumber Tzatziki, Carrot Jam, Naan Bread

New England Lobster Roll

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Plated Lunches

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

Entrée and Dessert	**$58** *per person*
Starter, Entrée and Dessert	**$68** *per person*

Starters

Soup

Carrot Ginger Bisque
Tuscan White Bean

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

Appetizers

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

Below is a sample of the offerings as the menu changes seasonally. Please consult with your planner for the current menu.
Tangerine Bavarian
The Green Apple
Chocolate Basque Cheesecake

Cocktail Receptions

Cold Passed Hors d'Oeuvres

$100 *per dozen*

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

$120 *per dozen*

Tuna Tartare Cornet, Savory Black Sesame Mini Cone, Spicy Aioli*
Smoked Salmon, Buckwheat Blini, Dill Crème Frâiche, Capers
Miniature Lobster Rolls, Brioche Bun
Vietnamese Summer Rolls, Local Vegetables, Sweet Chili Sauce
Asparagus Crostini, Miso Almond Butter
Torched Bijoe Goat Cheese & Pickled Cherries on Crostini
Charred Sweet Potato Crostini with Ricotta and Toasted Pine Nuts
Chili Rubbed Tenderloin, Plantain Crisp, Fruit Salsa

$140 *per dozen*

Lobster on Brioche, Caviar
Jonah Crab Salad, Crème Frâiche, Endive, American Caviar
Foie Gras Crème Brulee, Apricot Jam, Brioche
Local Foraged Mushrooms, Chestnut Butter on Sourdough
Chatham Oyster Spoon, Fennel, Caviar, White Chocolate*
New England Charcuterie Bresaola, Grilled Asparagus, Black Truffle
Seared Wagyu Beef Tenderloin, Baguette Crisp, Truffled Horseradish Cream
Lobster Salad Cornet, Avocado Mousse

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Hot Passed Hors d'Oeuvres

$100 *per dozen*

Chicken and Cheese Empanada, Pickled Chili Crema
Creamy Risotto Croquettes, Asparagus, Fontina Cheese, Red Pepper Aioli
Warm Brie and Raspberry in Phyllo
Crab and Corn Fritters, Red Pepper Aioli
Pork Fried Dumplings, Yin Yang Sauce
Spinach and Artichoke Purse
Crispy Artichoke Hearts Stuffed with Parmesan and Goat Cheese
Vegetable Spring Rolls, Sweet Chili Dipping Sauce
Bacon Wrapped Date, Crumbled Blue Cheese
Chicken Lemongrass Potsticker, Citrus Ponzu
Miniature Beef Wellington, Horseradish Cream

$120 *per dozen*

Bacon Wrapped Scallops, Beach Plum Jam
Miniature Crab Cakes, Cape Cod Aioli
Savory French Toast Grilled Cheese, Maple Dipping Sauce
Shrimp Tempura, Sweet Chili Sauce
Petite Waffle Battered Fried Chicken, Bourbon Syrup
Lobster and Corn Fritters, Saffron Aioli
Traditional Oysters Rockefeller
Chickpea Falafel, Carrot Jam, Naan
Twice Baked Fingerling Potato, Black Truffle, Burnt Scallion
Agave Glazed Jackfruit Miniature Taco, Avocado Salsa
Pulled Chicken Miniature Taco, Tomatillo Salsa

$140 *per dozen*

Coconut Fried Lobster Skewer, Tarragon Aioli
Speck Wrapped Grilled Day Boat Scallops, Smoked Lemon Aioli
New Zealand Lamb Lollipops, Minted Yogurt Dipping Sauce
Fried Oyster On The Half Shell, Saffron Aioli, Watermelon Kimchi
Kobe Beef en Croute, Green Tomato Ketchup, Whole Grain Mustard Aioli
Tempura Fish Goujons, Malt Spritz

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Reception Displays

Cold Selections

Seasonal Vegetable Crudité — **$20** *per person*
An Array of Fresh Raw Vegetables, Garlic Parsley Dip and Traditional Hummus

Cheese Board — **$36** *per person*
Artisanal Cheeses, Seasonal Berries, English Crackers

Mediterranean Market — **$38** *per person*
Marinated Grilled Vegetables, Sliced Prosciutto, Italian Salami, Feta Cheese,
Aged Cheddar, Baba Ganoush, Marinated Olives, Grilled Pita Bread

New England Cheese & Charcuterie Board — **$42** *per person*
Local Artisanal Cheeses, Artisanal Meats, Pickled Vegetables,
Mixed Nuts, Assorted Mustards, Roasted Red Pepper Relish, Marinated Olives, English Crackers, Grilled Breads

Hot Selections

Baked Spinach Artichoke Dip — **$18** *per person*
Grilled Baguette, Crudité

New England Baked Brie — **$24** *per person*
Fig Jam, Spiced Walnuts, Toasted Baguette

Flight of Bruschetta — **$32** *per person*
Braised Short Rib, Blue Cheese, Pickled Red Onion
Asparagus Crostini, Miso Almond Butter
Goat Cheese, Sliced Prosciutto, Truffle Honey, Fresh Fig
(Based on 3 pieces per person)

Welcome to Cape Cod — **$64** *per person*
Enhance your reception with a sampling of our Chefs signature Cape Cod inspired bites
Miniature Fried Clam Roll, Cajun Remoulade
Lobster Tacos, Mango, Pickled Onion, Cilantro
Shucked Local Oysters, Traditional Accompaniments
Fried Calamari, Nori Aioli, Wasabi
(Based on 4 pieces per person)

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Seafood Displays

The Classic Raw Bar* — **$46** *per person*

Wellfleet Clams, Chatham Oysters, Chilled Poached Shrimp
Served with Traditional Sides (Based on 5 pieces per person)
$190 Chef attendant fee added if shucked to order

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)

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 Frâiche
(Based on 3 pieces per person)

Sushi Boat* — **$48** *per person*

Assorted Rolled Sushi, Wasabi, Soy Sauce, Pickled Ginger,
(Based on 5 pieces per person)

Seafood Enhancements*	*Price Per Dozen*
Tuna Tartare, Sesame, Soy, Siracha	$105
Salmon Crudo, Pink Grapefruit, Dill	$105
Scallop Ceviche, Lemon, Chili, Red Onion	$105
Grilled Spanish Octopus Carpaccio	$115
Chilled Poached Lobster Tails and Cracked Claws	$175
Native Lobster Cocktail, Citrus Aoili	$175

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Reception Stations

A minimum of four stations is required when stations are planned as a dinner

Sliders — **$38** *per person*

Please select three sliders to be presented. Based on one of each slider per person
Served with Truffled French Fry Cones

New England Farms Beef Sliders, Vermont Cheddar, Caramelized Onions, Truffle Aioli
Short Rib, Blue Cheese, Pickled Red Onion
Steamed Pork Buns, Hoisin, Scallions, Cucumber
Buffalo Chicken, Blue Cheese, Celery
Crispy Fish Sandwich, Shredded Cabbage Slaw, Caper Aioli
Chickpea Falafal, Carrot Jam, Tzatziki

Flatbreads — **$38** *per person*

Please select three to be presented.

Traditional Margherita, Sliced Tomatoes, Basil
Greek Yogurt, Lemon Zest, Olive Oil, Confit Tomatoes, Herbs
Oyster Mushroom, Red Wine Onions, Gruyere
Prosciutto, Pesto, Mozzarella
Short Rib, Blue Cheese, Fried Onions
BBQ Chicken, Mozzarella, Red Onions, Cilantro

Dim Sum — **$38** *per person*

Asian Noodle Salad in Individual Take Out Boxes
Sesame Ginger Marinated Beef Satay
Crispy Shrimp Tempura, Sweet and Sour Sauce, Citrus Ponzu
Fried Peking Ravioli, Yin Yang Dipping Sauce

Tavern Bites — **$46** *per person*

Blistered Shishito Peppers, Chili, Lime, Sofrito Aioli
Buffalo Cauliflower, Blue Cheese Fondue
Korean Chicken Bao, Asian Pickles, Sesame
Lobster Corn Hushpuppies, Green Ketchup

* 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.

Signature Chef Experiences

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.

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

Dessert Stations

Cookie Jar — **$20** *per person*

An Assortment of 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 — **$22** *per person*

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

Ice Cream Sundae Bar — **$26** *per person*

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 — **$28** *per person*

Pastry Chef's Selection of Seasonal Petite Desserts

Dinner Stations

A minimum of four stations is required when being planned as a dinner with the full guarantee of attendance for each station.
All chef attended stations will incur a fee of $190.00 per station and are based on 90 minutes of continuous service

Soup Station — $26 *per person*

Please select two soups to be presented

Spicy Heirloom Tomato Gazpacho
Chopped Avocado, Crème Frâiche, Crispy Baguette

Yellow Tomato Bisque
Crispy Pancetta, Chive Oil, Grilled Cheese Croutons

Spring Minestrone
Kale Pesto, Crispy Baguette

New England Clam Chowder
Chorizo Thyme Oil, Traditional Oyster Crackers

Truffled Forest Mushroom Bisque
Nutmeg Truffle Cream, Sweet Garlic Parsley Pesto

Butternut Squash Bisque
Roasted Brussel Sprout Chips, Spiced Nuts

Roasted Onion Bisque
Shredded Gruyere, Toasted Caraway Croutons

Lobster Bisque
Sherry Crème Frâiche, Corn Tortilla Strips

Salad Station — $26 *per person*

Please select one salad and one platter to be presented

Salads

Traditional Caesar, Parmesan Cheese, Garlic Croutons, Roasted Tomato
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, Tomato, Oregano Vinaigrette
Iceberg Wedge, Crispy Bacon, Boiled Egg, Red Onion, Tomato, 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, Boiled Egg, Anchovy Aioli
Grilled Asparagus, Prosciutto, Toasted Pine Nuts, Roasted Red Pepper Relish, Balsamic Reduction
Cucumber and Grilled Tomato Salad, Fresh Mozzarella, Sliced Radish, Parsley, Avocado Dressing
Fried Tofu, Quinoa, Forest Mushrooms, Roasted Tomato, Miso Vinaigrette
Saffron Millet Tabbouleh, Toasted Cashews, Roasted Cauliflower, Lemon Tahini Dressing
Local Burrata, Creamed Avocado, Torched Tomatoes, Fried Basil
Miso Glazed Eggplant with Dukkah and Firecracker Mizuna

Carving Station

Roasted Organic Free Range Turkey Breast — **$540** *each*
Cranberry Chutney, Grilled Focaccia
Serves approximately 30 people

Baked Maple Glazed Ham — **$540** *each*
Warm Pineapple Salsa, Warm Jalapeno Cheddar Cornbread
Serves approximately 30 people

Harissa Marinated Whole Roasted Chicken — **$540** *each*
Cucumber Yogurt, Naan Bread
Serves approximately 30 people

Salmon Wellington — **$450** *each*
Creamed Spinach, Béarnaise Sauce
Serves approximately 15 people

Grilled Snapper in Banana Leaf — **$450** *each*
Coconut, Lemongrass, Thai Chili
Serves approximately 20 people

Garlic and Herb Encrusted New York Strip Loin — **$900** *each*
Port Wine Veal Reduction, Grilled Baguette with Caramelized Caper Onions
Serves approximately 25 people

Slow Roasted Black Pepper and Salt Crusted Prime Rib of Beef — **$900** *each*
Horseradish Cream, Au Jus, Tapenade Toasted Baguettes
Serves approximately 25 people

Peppercorn Encrusted Tenderloin of Beef — **$660** *each*
Red Wine Veal Reduction, Blue Cheese Garlic Bread
Serves approximately 15 people

Garlic Rosemary Marinated Leg of Lamb — **$750** *each*
Cucumber Mint Yogurt Chutney, Grilled Pita
Serves approximately 25 people

Pasta & Risotto — **$26** *per person*

Includes garlic bread, focaccia, parmesan, virgin olive oil. Chef Attendant Fee of $190, or option to have presented as an inclusion in the buffet

Please select two to be presented
Gnocchi, Wild Mushrooms, Roasted Tomato, Arugula, Pesto
Braised Short Rib Ragout, Mafalda Egg Noodles, Spinach, Slow Roasted Heirloom Tomato
Lobster Macaroni and Cheese, Gruyere Cream, Herbed Gremolata
Paella Risotto, Spicy Sausage, Chicken, Smoked Mussels, Saffron, Tomatoes
Ratatouille Vegetable Risotto, Squash, Zucchini, Eggplant, Tomatoes, Red Onions
Lobster Risotto, Grilled Corn, Spring Peas, Fennel Salad
Hand Torn Pasta, Burrata, Barolo Stewed Tomatoes
Egg Noodles, Sumac Eggplant Puree, Roasted Kohlrabi, Wilted Greens
Wild Mushroom Risotto, Black Truffles, Mascarpone Cheese, Shaved Parmesan
Chicken Confit Risotto, Butternut Squash, Asparagus Tips, Fresh Herbs

Buffet Dinner Selections

The Cape Escape — **$130** *per person*

Lobster Bisque, Sherry Crème Frâiche
Farmers Greens, Dried Cranberries, Roasted Corn, Shaved Almonds, Cucumber, Grape Tomato, Crumbled Blue Cheese, Balsamic Vinaigrette, Citrus Dressing
Roasted Red and Yellow Beets, Marinated Cucumber, Walnuts, Shaved Fennel
Ancient Grain Succotash, Corn, Peppers, Cranberries, Golden Raisins
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
Scalloped Yukon Gold and Sweet Potato Gratin

Chef's Selection of Assorted Petit Gateaux

Outer Beach Barbecue — **$140** *per person*

Grilled Romaine, Apple Cardamom Vinaigrette, Pumpkin Seeds, Sweet Potato
Grilled Root Vegetables, Arugula, Aged Balsamic
Broccoli and Endive Coleslaw
Corn Bread with Sweet Cream Butter

Blackened Chicken, Grilled Street Corn, Cilantro Lime Sauce
Grilled Atlantic Swordfish, Citrus Fennel Salad
Slow Roasted Ribs, Bourbon Maple Barbeque Sauce
Ricotta Pasta, Corn, Tomatoes, Artichokes

Vanilla Bourbon Bread Pudding, House-Made Oreos, "Twix" Bite

The Harwich — **$160** *per person*

White Truffle Potato Soup, Fried Leeks

Baby Kale, Poached Pear, Goat Cheese, Roasted Tomatoes, Toasted Pine Nuts
Tarragon Dressing, White Balsamic Vinaigrette
Artisan Rolls with Sweet Cream Butter

Local Burrata, Creamed Avocado, Torched Tomatoes, Fried Basil
Roasted Carrots, Harissa, Hummus, Toasted Seeds

Braised Beef Short Rib, Shishito Peppers, Tobacco Onions
Chicken Shakshuka, Braised Escarole, Butter Beans
Baked Salmon and Creamed Spinach in Puff Pastry, Béarnaise Sauce
Forged Mushroom Stroganoff, Egg Noodles, Braised Greens, Pecorino

Chef's Selection of Assorted Petit Gateaux

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The Pleasant Bay **$180** *per person*

Lobster Bisque, Lavender Fried Croutons, Smoked Crème Frâiche

Baby Kale, Shaved Almonds, Spiced Chickpeas, Roasted Apple, Marinated Feta, Tahini Dressing
Roasted Red and Yellow Beets, Cucumber, Candied Walnuts, Shaved Fennel, Lemon Vinaigrette
Grilled Asparagus, Prosciutto, Toasted Pine Nuts, Roasted Red Pepper Relish, Balsamic Reduction
Artisanal Rolls and Sweet Cream Butter

Seared Halibut, Lobster Risotto
Herb Marinated Beef Tenderloin, White Truffle Potato Puree, Jumbo Asparagus, Port Reduction
Stuffed Portobello Mushroom, Grilled Halloumi, Slow Roasted Tomato

Petits Gâteaux: Strawberry Mascarpone, Triple Chocolate, Lemon Meringue

The Chatham **$196** *per person*

Parsnip Clam Chowder, Beach Plum Glazed Pork Belly

Farmer Greens, Roasted Pear, Candied Walnuts, Feta Cheese, Sherry Vinaigrette
Shaved Fennel, Orange and Grapefruit Supremes, Persian Cucumber, Fried Capers, Fresh Herbs, Lemon Dijon Vinaigrette
Roasted Brussels Sprouts, Farro, Pickled Red Onion, Shaved Green Apple, Toasted Walnuts, Pecorino Cheese, Apple Cider Brown Butter Vinaigrette
Artisanal Rolls with Sweet Cream Butter

Traditional Cioppino, Local Shellfish, Marble Potatoes
Hand Torn Pasta, Burrata, Barolo Stewed Tomatoes
Lyonnaise Potatoes, Smoked Onion, Crispy Shiitake
Braised Broccoli Rabe, Crispy Garlic

Carved tableside by a uniformed chef
Peppercorn Encrusted Tenderloin of Beef, Horseradish Cream, Red Wine Veal Reduction
Baked Salmon and Creamed Spinach in Puff Pastry, Béarnaise Sauce

Petits Gâteaux: Lemon Meringue, Pistachio Chocolate, Mango Coconut

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Clambake Selections

Create a festive summer evening on the water. We have a variety of enhancements to help you design the quintessential Cape Cod memory!

New England Clambake — **$190** *per person*

New England Clam Chowder

Corn Bread with Sweet Cream Butter
Simple Greens, Herbs, Scallions, Marinated Cucumber, Roasted Tomatoes, White Balsamic Vinaigrette
Grilled Broccolini Caesar, Kohlrabi, Focaccia Crumble, Pecorino
Cucumber and Grilled Tomato Salad, Fresh Mozzarella, Radishes, Parsley, Avocado Vinaigrette

Clam Fritter, Cape Cod Aioli
Local Mussels, Fresh Herb-Garlic Broth

Roasted Sirloin, Burnt Scallion Relish
Marinated Rotisserie Chicken, Poblano Tomato Relish
One and a Half Pound Boiled Local Water Lobsters with Drawn Butter
Steamed Red Bliss Potatoes, Local Corn on the Cob

S'mores Bread Pudding, Ice Cream
Seasonal Hand Pies
Lemon Meringue

Creative Clambake — **$205** *per person*

New England Clam Chowder
Tobacco Onions, Candied Bacon, Assorted Hot Sauces

Corn Bread with Sweet Cream Butter
Crisp Green Leaf Lettuce, Variations of Seasonal Vegetables, Green Goddess Dressing
Shaved Fennel, Orange and Grapefruit Supremes, Persian Cucumber, Fried Capers, Herbs, Lemon Dijon Vinaigrette

Oyster Rockefeller, Pernod Creamed Spinach

One and a Half Pound Boiled Local Water Lobsters with Drawn Butter
Herb Marinated Beef Tenderloin, Chimichurri Sauce
Local Catch, House-Made Sauce
Lemon Ricotta Pasta, Asparagus, Basil, Garlic

Saffron New Potatoes, Pleasant Bay Sea Salt, Burnt Scallions
Cape Cod Succotash with Sweet Corn, Edamame, Cranberries, Bell Peppers

Vanilla Bourbon Bread Pudding
S'mores Petit Gâteau
Seasonal Hand Pies

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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.

Family Style Dinners

All of us crave that cozy dining experience now and again whether it be beachside casual or very elegant. Generous portions and a variety of choices coupled with a relaxed ambiance create the perfect group setting.

These menus are designed for groups under 80 people.

Coastal Table *This menu features the flavors of the fall and is best featured September - December* **$184** ***per person***

To Begin – Served Individually
Butternut Squash Bisque

Accompaniments – Served Family Style
Ancient Grain Pilaf, Charred Brussel Sprouts, Patty Pan Squash, Pumpkin Seeds, Golden Raisins
Braised Winter Greens, Craft Pancetta, Marinated Butter Beans
Pumpkin Polenta, Roasted Wild Mushrooms

Main – Served Tableside
Rosemary and Cardamom Crusted Slow Roasted Beef Sirloin, Cabernet Au Jus
Seared Scallops, Carrot Ginger Puree, Fennel, Rehydrated Cranberries

Dessert Buffet to End
Vanilla Bourbon Bread Pudding
Spiced Pumpkin Mousse, Apple Tartlet

In Celebration of Summer *This menu features the flavors of the spring & summer and is best featured May - August* **$184** ***per person***

Salad – Served Individually
Burrata with Yuzu Marinated Cucumber Ribbons, Tomato Consommé, Grilled Sourdough

Accompaniments – Served Family Style
Summer Succotash, Sweet Corn, Farm Vegetables, Edamame
Lobster Risotto, Charred Corn, Spring Peas, Shaved Fennel & Grapefruit Salad, Lobster Broth

Main – Served Tableside
Herb Beef Tenderloin, Chimichurri Sauce
Black Garlic Marinated Brick Chicken, Rosemary, Preserved Lemon

Dessert Buffet to End
Build Your Own Shortcake Bar with Assorted Berries, and Whipped Cream
Petits Gâteaux: Triple Chocolate & Mango Coconut

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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.

Charter Dinner Options

Dinners in Garden Terrace, Pavilion and Outer Bar

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 appetizer, one salad, a selection of entrée and a dessert sampler. All Charter dinners include artisan bread, sweet cream butter, coffee and hot tea.

Selection One — **$158** *per person*

Selection of Appetizer
- New England Clam Chowder
- Grilled Asparagus, Prosciutto, Aged Balsamic Shaved Pecorino, Arugula

Salad
- Simple Greens, Fine Herbs, Scallions, Marinated Cucumber, Roasted Tomatoes, White Balsamic Vinaigrette

Selection of Entrée
- Herb Encrusted Local Cod, Lobster Brandy Sauce
- Braised Beef Short Rib, Red Wine Jus
- Wild Mushroom Ravioli, Creamed Spinach

Dessert
- Seasonal Dessert Trio

Selection Two — **$168** *per person*

Selection of Appetizer
- Yellow Tomato Bisque, Chive Oil
- Tuna Poke, Avocado, Shaved Chilies, Crispy Wonton, Sesame Dressing

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

Selection of Entrée
- Pan Seared Salmon, Lemon Garlic Sauce
- Marinated Lime Yogurt Chicken Breast, Sweet Red Pepper and Hazelnut Pesto
- Grilled New York Strip, Béarnaise Sauce
- Stuffed Portobello Mushroom, Grilled Halloumi, Slow Roasted Tomato

Dessert
- Chef's Trio of Seasonal Petit Gateaux

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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.

Selection Three **$188** *per person*

Selection of Appetizer
Slow Roasted Lobster Bisque, Heirloom Tomato, Caviar Cream Sauce
Seared Scallops, Sweet Corn Nage, Shaved Fennel
Roasted Beets, Watercress, Blue Bird Cheese, Truffle Vinaigrette

Salad
Organic Farmer Greens, Crumbled Blue Cheese, Shaved Almonds, Poached Pear, Apple Cider Vinaigrette

Selection of Entrée
Seared Halibut, Native Clam Vinaigrette
Coriander Glazed Duck Breast, Cherry Demi Jus
Grilled New England Farms Beef Tenderloin, Red Wine Demi
Lentil Dahl Stuffed Eggplant, Foraged Mushrooms and Green Curry

Selection of Dessert
Below is a sample of the offerings as the menu changes seasonally. Please consult with your planner for the current menu.
Chocolate Basque Cheesecake, Cherry Compote, Whipped Vanilla Ganache
The Green Apple, Brown Butter Mochi, Vanilla, Calvados

Signature Charter Dinners

Dinners in the Private Dining Room *(up to 50 guests)* **Starts at $198** *per person*

With this dining experience our Executive Chef uses his creations from our signature five-star restaurant, twenty-eight Atlantic.
To customize your menu, you are able to select three appetizers, a salad, four entrees and two desserts.

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

Appetizers
Locally Crafted Oysters
Six Oysters on the Half Shell, Traditional Accompaniments

Lobster Carbonara
Pancetta, Egg Yolk, Shiitake, Bucatini

Grilled Octopus
Meyer Lemon, Fresno Chili, Squid Ink, Fennel

Entrées
Sous Vide Halibut
Sea Lettuce, Sea Grapes, Persillade, Shouga Ginger, Benny Seed Za'atar

Strube Ranch American Wagyu
8 oz Strip Loin, Sweet Onion, Braised Beef, Escarole

Heritage Chicken and Truffle Ballotine
Apricot and Brandy Bread Pudding, Mushroom Puree, Rillette

Plated Dinner Selections

All Plated Dinners include Artisan Bread, Sweet Cream Butter, Coffee and Hot Tea.
An additional entrée may be selected at the fee of $20 per person. Please provide the total number of each entrée to your Catering Representative seven (7) business days prior to the event.

Classic Level
Three Courses: **$140** *per person*
Four Courses: **$160** *per person*

Deluxe Level
Three Courses: **$160** *per person*
Four Courses: **$180** *per person*

Appetizers

Classic 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
Grilled Asparagus, Prosciutto, Aged Balsamic, Shaved Pecorino, Arugula
Seared Gnocchi, Wild Mushrooms, Roasted Tomatoes, Pesto
Herb Marinated Grilled Shrimp, Ratatouille Risotto

Deluxe Selection

Seared Scallops, Sweet Corn Nage, Shaved Fennel Salad
Maine Crab Cake, Corn Succotash, Spiced Aioli, Arugula
Pumpkin Ravioli, Duck Confit, Fennel Salad, Hazelnut Brown Butter
Seared Gnocchi, Short Rib Ragout, Roasted Tomatoes, Aged Parmesan
Tuna Poke, Avocado Puree, Shaved Chilies, Crispy Wonton, Sesame Dressing*

Soups

Chilled Potato Leek, Scallion Crème Fraîche
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

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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.

Salads

Romaine Hearts, Olives, Garlic Croutons, Roasted Tomatoes, Anchovy Dressing
Wedge of Iceberg, Bacon, Egg, Grape Tomatoes, Cucumber, Shaved Onion, Buttermilk 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
Simple Greens, Fine Herbs, Scallions, Marinated Cucumber, Roasted Tomatoes, White Balsamic Vinaigrette
Field Greens, Fresh Mozzarella, Heirloom Tomatoes, Shaved Onion, Balsamic Vinaigrette
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

Entrée

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

Classic Selection

Pan Roasted Salmon, Saffron Cream Sauce
Grilled Swordfish, Caper-Chive Lemon Butter Sauce
Baked Herb Marinated Cod, Tomato Caper Vinaigrette
Roasted Chicken Breast Stuffed with Prosciutto, Spinach and Roasted Red Peppers, Natural Jus
Chicken Piccata, Lemon Caper Cream Sauce
New York Strip Steak, Béarnaise Sauce
Braised Beef Short Rib, Red Wine Jus
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

Deluxe Selection

Lobster Encrusted Local Cod, Brandied Cream Sauce
Seared Halibut, Caviar Butter Sauce
Sesame Crusted Ahi Tuna, Soy Hollandaise
Roasted Duck Breast, Cranberry Grand Marnier Sauce
Grilled Filet of Beef, Blistered Tomatoes, Red Wine Jus
Beef Short Rib Wellington, Truffled Mushrooms, Natural Jus
Petite Filet of Beef with Crab Cake, Truffled Red Wine Jus, Romesco Sauce
Petite Filet of Beef with Lobster Ravioli, Oyster Mushroom Ragout, Chive Butter Sauce

Dessert

Below is a sample of the offerings as the menu changes seasonally. Please consult with your planner for the current menu.
Tangerine Bavarian
The Green Apple
Chocolate Basque Cheesecake
Lemon Meringue Petit Gateaux
Seasonal Dessert Trio

Beverages

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

Domestic and Craft Beers: **$8** *each*

Michelob Ultra, Sam Adams Seasonal
Sam Adams Light, Modelo Especial
Two Roads Lil' Heaven IPA, Hog Island White Shark Wheat
High Noon Peach Tea, Angry Orchard Cider
Michelob Ultra Zero N/A

Wine Selections: **$58** *per bottle*

Barone Fini Pinot Grigio Valdadige, Italy
Josh Chardonnay, California
Matua Sauvignon Blanc, New Zealand
Daou Rose, California
Chateau Souverain Pinot Noir, California
Josh Cabernet Sauvignon, California
Chateau Souverain Merlot, California
La Marca Prosecco, Italy

Wine Upgrades:

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

Soft Drinks: **$4** *per drink*

Sodas, Mineral and Spring Waters

Premium Brands: **$16** *per drink*

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

Deluxe Brands: **$18** *per drink*

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

Cordials: **$16** *per drink*

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

Specialty Beverage Stations — **$500** *for one 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.

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

Dessert Martini Bar:
Selection of three specialty dessert Martinis

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

