

Catering Menu

Seaport Inn & Marina _ Your Perfect Event

Seaport INN
and *Marina.com*

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Event Services

ON-SITE CATERING & DECOR. We specialize in being an all-inclusive location offering catering, linen and decor rentals, hotel accommodations, and event planning services.

Deposit & Payments

A 20% deposit of a preliminary quote is required for every event and is non-refundable. All deposits are deducted from your final bill. On weddings, a second deposit, in equal amount to the original deposit, is required six (6) months prior to the wedding. An event is not booked until deposit is made. If a cancellation should occur and balance is paid in full, Seaport Inn and Marina will retain 75% of total. Final payment must be made by credit card, personal check, bank check, or money order fourteen (14) days prior to an event. A credit card is required to cover any incidental costs that may occur during the event.

Catering & Room Rental Fees

In addition to the per person catering fees, there is also an 18% gratuity, 10% administrative fee (12% for weddings), and 7% tax (6.25% state tax and .75% local tax). Room rental fees are as follows with catering service minimums:

Grand Ballroom	\$550.00
Commodore Room	\$350.00
Hospitality Suite	\$300.00
Marina Tent	\$550.00

All events are booked in five hour increments, additional hours are booked at \$150.00 per hour.

Décor

We provide tasteful and stylish designs for every event for both simple to elaborate settings. All specialty linen, table, and chair rentals must be rented through Seaport Inn and Marina. Outside vendors may only be used for items we do not provide. All rented items include set-up.

Included Amenities

An experienced coordinator will assist in organizing all the details of your event and answer any questions throughout the planning process. Full bar service is accessible in all event rooms. Any attendee of an event receives 10% off regular rate to all hotel accommodations upon request. Room blocks, of ten or more room nights, available at a greater discount through the front desk. Ample parking is available with handicap accessibility to all event spaces.

Wedding Regulations & Inclusions

We require that all food and beverages be purchased through us and no catered items are allowed to be taken off premises. Seaport Inn and Marina will not be responsible for lost or stolen articles including gift envelopes and packaged gifts. Throwing confetti, rice or birdseed is prohibited. For safety reasons, open flame candle centerpieces must be approved by management. A complimentary bridal preparation suite and room for the night of is included in every wedding booked. A complimentary food tasting and table mock-up available upon request. Any wedding booked between the months of January through April have their reception room rental fee waived.

Recognition & Social Media

We are happy to be a member to the most well known wedding sites such as WeddingWire and Wedding Spot. See event photos by following us on Facebook, Instagram, or our website.



Passed Appetizers

BUTLER PASSED APPETIZERS. All prices listed are per piece. All selections must be purchased at full guest count unless more than three are chosen or two in combination with a full dinner service.

Meatballs \$1.25
Jumbo beef meatballs served in choice of marinara sauce, beef gravy, or teriyaki glaze.

Vegetable Spring Rolls \$1.25
Cabbage, carrots, and vermicelli with a hint of peanut oil. Served with sweet chili sauce.

Chicken Wings \$1.50
Cooked to perfection and served with choice of buffalo, barbecue, or gold fever sauce.

Buffalo Chicken Rolls \$1.50
Mild buffalo and cream cheese filling in a fillo roll and deep fried. Served with ranch or blue cheese.

Parmesan Risotto Bites \$1.50
Parmesan risotto rolled in panko crumbs then fried and served with a homemade marinara sauce.

Raw Oysters \$1.75*
Freshly shucked oysters served on the half shell.

Caprese Skewers \$2.00
Marinated tomatoes and mozzarella in basil and olive oil on a skewer drizzled with balsamic glaze.

Stuffed Mushroom Caps \$2.00
Baked white mushroom caps stuffed with a fresh seafood stuffing.

Beef Teriyaki Skewers \$2.00
Petite beef tenders marinated in a light teriyaki glaze and ribbon skewered. Served with teriyaki sauce.

Shrimp Cocktail \$2.25*
Fresh jumbo shrimp served with cocktail sauce.

Fried Coconut Shrimp \$2.25
Shrimp tossed in our egg wash batter and coated in coconut flakes and served with sweet chili sauce.

Crab Cakes \$2.50
Sautéed onions, peppers, crab meat, and seasoned bread crumbs served with a chipotle aioli.

Linguica Skewers \$2.50
Medallions of linguica links served with a yellow mustard dipping sauce.

Sesame Chicken Skewers \$2.50
Fried chicken skewers coated in sesame seeds and served with a sweet chili sauce.

Clams Casino \$2.50
Onions, peppers, bacon, and spicy seasoned crumbs stuffed in a littleneck half shell.

Bacon Wrapped Tips \$2.50*
Tenderloin tips topped with gorgonzola cheese and wrapped in bacon.

Bacon Wrapped Scallops \$3.00*
Juicy fresh baked scallops wrapped in applewood smoked bacon.

Fried Sesame Scallops \$3.00*
Fried scallops coated in sesame seeds and served with a ginger soy sauce.

**Subject to price increase. Price dependent on market value.*

Stationary Appetizers

STATIONARY APPETIZERS. All prices listed are per person. All selections must be purchased at full guest count unless more than three are chosen or two in combination with a full dinner service.

Vegetable Crudite Station **\$2.50**

Assorted fresh seasonal vegetables served with blue cheese, ranch, or creamy italian dressing

Fresh Fruit Station **\$2.50**

Seasonal sliced fruit, pineapples, grapes, and dipping yogurt.

Bruschetta Station **\$2.50**

Fresh tomatoes, garlic, fresh mozzarella, and basil with olive oil served with toasted slices of baguette and drizzled with balsamic vinegar.

Cheese & Crackers **\$2.50**

Selection of imported and domestic cheese, seasonal fruits, and assorted crackers.

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Shrimp Bruschetta Station **\$3.00**

Fresh shrimp, tomatoes, garlic, fresh mozzarella, and basil with olive oil served with toasted slices of baguette and drizzled with balsamic vinegar.

Deluxe Cheese & Crackers **\$3.00**

Selection of imported and domestic cheese, seasonal fruits, and assorted crackers served around a baked brie cheese spread.

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Antipasto Station **\$3.50**

Prosciutto ham, genoa salami, mild peppers, kalamata olives, fresh mozzarella marinated in pesto, provolone, roasted red peppers, tomatoes, olive oil, and mixed greens.

Seafood Station **\$5.25**

Shrimp cocktail, oysters, fried calamari, and a spinach and crab dip with assorted crackers.

Dinner Buffet

SERVICED STATIONS. All prices listed are per person. All events of thirty-five to fifty guests are subject to a \$75 buffet set-up fee. Carving stations require a carving station attendant fee of \$75.

Buffet Option #01 \$28.95

Buffets are displayed for a maximum of two hours.

- | | |
|---------------------------|--------------------|
| Two Entree's | Two Starches |
| One Vegetable | One Salad |
| Artisan Rolls with Butter | Coffee and Hot Tea |

Buffet Option #02 \$32.95

Buffets are displayed for a maximum of two hours.

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|---------------------------|--------------------|
| Three Entree's | Two Starches |
| One Vegetable | One Salad |
| Artisan Rolls with Butter | Coffee and Hot Tea |

Buffet Option #03 \$38.95

Buffets are displayed for a maximum of two hours.

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|---------------------------|--------------------|
| Three Entree's | Two Starches |
| Two Vegetables | One Salad |
| Artisan Rolls with Butter | Coffee and Hot Tea |
| One Appetizer | Carving Station |
- Excludes Prime Rib & Beef Tenderloin*

Add a Carving Station

Prices are per case and must be submitted at full guest count. Prices subject to increase during the holiday season.

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|-------------------------|--|
| Brown Sugar Glazed Ham | \$129 (feeds about 75 people) |
| Roasted Turkey Breast | \$139 (feeds about 40 people) |
| Roasted Pork Tenderloin | \$79 (feeds about 30 people) |
| Beef Tenderloin (C.A.B) | \$239 (24 people) or \$459 (48 people) |
| Prime Rib of Beef | \$189 (feeds about 13 people) |

Buffet Selections

Entree Selections

Chef will cook all meat to appropriate temperature unless otherwise indicated.

Herb Roasted Chicken	Brown Sugar Glazed Ham
Baked Stuffed Chicken Breast	Roasted Pork Tenderloin
Chicken Piccata	Pot Roast with Vegetables
Chicken Marsala	Baked Haddock
Shrimp or Chicken Mozambique	Almond Crusted Scrod
Chicken & Broccoli Penne	Balsamic Glazed Salmon
Tenderloin Steak Tips <i>Smothered, Gorgonzola, or Bourbon Glaze</i>	Grand Marnier Salmon <i>Topped with Raspberry Beurre Blanc</i>
Carne Alentejana <i>Pork, Potatoes, and Littleneck Clams</i>	Italian Sausage Links <i>Smothered with Peppers and Onions</i>

Starch Selections

Chef will choose appropriate starch selection for entree if one is not chosen.

Rice (Pilaf, Spanish, or Jasmine Herb)	Garlic Mashed Potatoes
ADD 75¢ Parmesan Risotto	Oven Roasted Potatoes
Macaroni and Cheese	ADD 50¢ Smashed Sweet Potatoes

Vegetable Selections

Chef will choose appropriate vegetable selection for entree if one is not chosen.

Honey Glazed Carrots	Zucchini & Squash Medley
Green Beans Almondine	Seasonal Mixed Vegetables
Broccoli, Cauliflower, & Carrots	Sauteéd Garlic & Spinach
Sugar Snap Peas	ADD 75¢ Grilled Asparagus

Family Style & Plated

Plated dinners are designed according to customer requests. Events that request plated dinners must have assigned seating. An entree selection key must be in place and clearly shown.

Traditional Plated \$32.95

Poultry, Beef, and Seafood Entree

Choices picked from 'Entree Selections'

One Salad or One Soup

One Starch

One Vegetable

Artisan Rolls with Butter

Coffee and Hot Tea

Traditional Family Style \$34.95

Choose Two: Poultry, Beef, or Seafood Entree

Choices picked from 'Entree Selections'

One Salad or One Soup

Two Starches

One Vegetable

Artisan Rolls with Butter

Coffee and Hot Tea

Platinum Plated \$38.95

Poultry, Beef, and Seafood Entree

Choices picked from 'Entree Selections' and/or 'Platinum Entree Selections'

One Salad

One Soup

One Starch

One Vegetable

Artisan Rolls with Butter

Coffee and Hot Tea

Plated Selections

Entree Selections

Chef will cook all meat to appropriate temperature unless otherwise indicated.

Herb Roasted Chicken	Brown Sugar Glazed Ham
Baked Stuffed Chicken Breast	Roasted Pork Tenderloin
Chicken Piccata	Baked Haddock
Chicken Marsala	Almond Crusted Scrod
Chicken Mozambique	Balsamic Glazed Salmon
Tenderloin Steak Tips <i>Smothered, Gorgonzola, or Bourbon Glaze</i>	Grand Marnier Salmon <i>Topped with Raspberry Buerre Blanc</i>

Platinum Selections

Chef will cook all meat to appropriate temperature unless otherwise indicated.

8oz Roasted Duck Breast <i>Herb Butter, Orange Glaze, or Cranberry Chutney</i>	8oz Ginger Sea Scallops <i>Baked in a creamy ginger butter sauce with scallions.</i>
8oz Grilled Filet Mignon <i>Topped with gorgonzola butter and bacon bits.</i>	6oz Filet Mignon with Stuffed Shrimp <i>Grilled filet topped with two stuffed shrimp.</i>
Roasted Lamb Chops <i>Herb panko crusted in a garlic mint demi sauce.</i>	8oz Grilled Swordfish <i>Topped with a pineapple, mango, and cilantro salsa.</i>

Starch Selections

Chef will choose appropriate starch selection for entree if one is not chosen.

Rice (Pilaf, Spanish, or Jasmine Herb)	Garlic Mashed Potatoes
Parmesan Risotto	Oven Roasted Potatoes
Macaroni and Cheese	Smashed Sweet Potatoes

Vegetable Selections

Chef will choose appropriate vegetable selection for entree if one is not chosen.

Honey Glazed Carrots	Zucchini & Squash Medley
Green Beans Almondine	Seasonal Mixed Vegetables
Broccoli Florets	Sauteéd Garlic & Spinach
Snap Peas	Grilled Asparagus

Additional Selections

All selections listed below are priced per person and are additional to a full dinner service.

Salad Upgrades or Additional Course

If a salad dressing is not requested, chef will make selection.

Garden Salad	\$1.75
<i>Mixed greens, tomatoes, cucumbers, red onions, and shredded carrots with italian dressing</i>	
Classic Caesar Salad (substitution add 75¢)	\$2.50
<i>Romaine lettuce, parmesan, and croutons with caesar dressing</i>	
Greek Salad (substitution add \$1.75)	\$3.00
<i>Mixed greens, kalamata olives, cucumbers, tomatoes, red onion, and feta with balsamic vinaigrette.</i>	

Soup Upgrades or Additional Course

Chicken Rice, Minestrone, or Kale	\$2.00
Tuscan Soup or Tomato Basil (substitution add \$1.00)	\$3.00
Clam Chowder (substitution add \$1.50)	\$3.50

Children Meals

Children ages twelve and under.

Grilled Cheese, Mac & Cheese, or Chicken Tenders with Fries	\$12.00
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Vegetarian Options

Vegetarian, vegan, gluten free, or guests with dietary restrictions or allergies must have their meal requests sent in with other meals part of the event guest count.

Vegetable Primavera
<i>Mixed vegetables over penne or linguini in a garlic oil sauce.</i>
Eggplant Parmesan
<i>Layers of eggplant, spinach, and ricotta cheese topped with marinara sauce.</i>
Cheese Ravoili
<i>Pillows of pasta filled with a cheese filling and topped with marinara sauce.</i>
Baked Portobello Mushrooms
<i>Portobello mushrooms caps filled with roasted vegetables over a bed of parmesan risotto.</i>
Caprese Salad
<i>Fresh mozzarella and tomatoes over a bed of mixed vegetables with a balsamic glaze.</i>

Specialty Stations & Bars

STATIONARY. All selections must be purchased at full guest count unless included with a full dinner service. Minimum of fifty guests per station/bar. A station does not need an attendant to monitor it while a bar must have an attendant to maintain cleanliness, re-stock items, or serve.

Milk & Cookie Station **\$1.75**

Fresh cold milk, strawberry, chocolate, or coffee syrup, chocolate chip cookies, and oatmeal raisin cookies.

Hot Cocoa Station **\$1.75**

Hot Chocolate, cinnamon, mini marshmallows, peppermint sticks, and whipped cream.

Smore's Station* **\$2.25**

Smore's roasting table, marshmallows, milk chocolate bars, and graham crackers with fire roasting picks.

Ice Cream Bar* **\$2.50**

Individually scooped vanilla and chocolate ice cream, chocolate sauce, strawberry sauce, caramel, chocolate jimmies, rainbow sprinkles, chopped nuts, oreo crumble, sliced fruit, and whipped cream.

Mac & Cheese Station **\$3.75**

Homemade macaroni and cheese served with bacon bits, sliced grilled or fried chicken, buffalo sauce, seasoned bread crumbs, diced tomatoes, and parsley, in individual serving bowls.

Chocolate Fountain Bar* **\$4.75**

Milk chocolate in a streaming table fountain surrounded by dipping items such as strawberries, rice krispies, marshmallows, and pretzels with wooden skewers.

Sliders Station* **\$5.95**

Cheeseburger sliders, pulled pork sliders, deli meat sliders, potato chips, and pickles.

Dessert Station* **\$2.25**

Choice of two-three dessert square options served with whipped cream and sliced strawberries. Must be ordered in hundred person increments.

Candy Bar Set-Up **\$150**

Apothecary jars, jars, vases, cake stands, and tongs. You bring in your own candy selections.

Candy Bar **\$5.75**

*Candy Bar Set-Up with assorted candies.
- Add candy bags for 50¢ per person.
- Add cupcakes, or macaroons for \$1.50 per person.*

Taco/Nacho's Station **\$5.75**

*Corn tortilla chips or shells, seasoned ground beef, cheese sauce, shredded cheeses, diced tomatoes, shredded lettuce, diced red onions, jalopenos, black olives, pinto beans, and sour cream.
- Add grilled chicken for additional \$1.00 per person.
- Add guacamole for additional \$1.00 per person.*

Pasta Station **\$9.95**

Assorted pastas such as penne, rigatoni, fettuchine, or shells with tomato sauce, garlic and oil, alfredo, or meat sauce. Choose two pastas and two sauces. Served along with parmesan cheese, bacon bits, sauteed peppers and onions, broccoli florets, and grilled chicken.

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Dirty Shirley Bar **\$5.95**

*Vodka, grenadine, sprite, and cherries.
- Stay virgin at \$2.50 per person.*

Mimosa Bar **\$5.95**

Champagne, assorted fruits, and juices.

Bloody Mary Bar **\$7.95**

Vodka, bloody mary mix, celery stalks, green olives, carrot sticks, lemon, and tobasco sauce.

**Available as a Late Night Option.*

Beverages

Speech Toasts

Prices listed are per person.

Sparkling Cider Toast	\$2.00
Champagne Toast	\$2.25
Black Raspberry Champagne Toast	\$3.25

Champagne with Chambord cocktail. Accented with its pink color and a fresh raspberry.

Beverage Dispensers & Cocktail Fountains

All fountain selections are subject to a \$40 fountain rental fee. Prices listed are per gallon.

Non-Alcoholic Fruit Punch	\$25.00
One Liquor Cocktail	\$65.00
White Peach Sangria	\$75.00
Red Berry Sangria	\$75.00
Champagne	\$85.00

Table House Wines

Prices listed are per bottle. Includes any and all corkage fees.

Belle Ambiance	\$12.95
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Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, or Red Wine Blend (Similar to a Merlot)

Coastal Ridge	\$13.95
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White Zinfandel

Corvo	\$13.95
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Moscato

Soda Options

Prices listed are per table. Two pitchers per table.

Coca-Cola, Diet Coke, Sprite, & Ginger Ale	\$11.90
Bottomless Pitchers	\$18.90

Unlimited refills throughout dinner service.

Desserts

Individual Dessert Squares \$64

Prices listed are for two dozen dessert squares.

Tiramisu Squares

Italian sponge cake soaked with espresso coffee, layered with sweet mascarpone cream.

Caramel Brownie Squares

Fudge brownie, caramel cream, and brownie chunks topped with caramel sauce and oat crisp.

Chocolate Truffle Squares

Smooth chocolate mousse layered between chocolate cake, covered with chocolate ganache.

Salted Caramel Squares

Moist caramel cream cake with caramel cream filling and caramel ganache.

Chocolate Chip Squares

Soft, chewy chocolate chip cookie with cream cheese filling, finished with chocolate ganache drizzle.

Lemon Burst Squares

Dense, Moist lemon cake filled with refreshing lemon cream, covered in silky lemon ganache.

Banana Cream Squares

Banana cake with smooth banana cream and banana ganache.

Fresh Strawberry Squares

Moist white cream cake with fresh strawberries, whipped cream and strawberry ganache.

9" Gardner Pies \$109

Prices listed are for a case of eight pies. Serves about sixty people.

Apple Cinnamon Pie

Cinnamon and brown sugar over fresh-cut apple slices in a light flakey crust.

Apple Crisp Crumb Pie

Fresh sliced apples in a tender crust topped with a crisp of brown sugar and rolled oats.

Blueberry Lattice Pie

Maine and Canada grown sweet and tiny blueberries packed in a light flakey crust.

Southern Pecan Pie

Sweet custard pie made of a rich blend of brown sugar, syrup, eggs, and pecans.

the Final Touches

Table Linens

Colored linen selections must be submitted at least sixty days prior to an event. Our linen selection is very expansive, contact the Events Manager for a full list of all available linens and to view swatch samples. Complimentary table mockup previews can be scheduled upon request.

Napkins (black or white)	Included
Napkins (colored)	\$1.00ea
4' Round Floor Length Tablecloths (black or white - polyester)	Included
6' Round Floor Length Tablecloths (black or white - polyester)	Included
4' Round Floor Length Tablecloths (colored - polyester)	\$5.00ea
6' Round Floor Length Tablecloths (colored - polyester)	\$12.00ea
4' Round Floor Length Tablecloths (colored - satin)	\$18.00ea
6' Round Floor Length Tablecloths (colored - satin)	\$15.00ea
Table Skirts (white or black)	Included
90" Square Table Overlays	\$18.00ea
132" Round Table Overlays	\$20.00ea
Table Runners (all colors, patterns, or textures)	\$5.00ea
Cocktail Table Spandex (black)	Included
Cocktail Table Spandex (white or colored)	\$10.00

Specialty Linens

Linen selections must be submitted at least sixty days prior to an event. Specialty linens are ideal for all wedding specialty tables such as sweetheart, head table, cake, card, placecards, etc. Prices listed are for a 4' round table, 8' rectangular table, and 6' round table (listed in that order). Other types available upon request.

Leaf Petal Taffeta	\$12.00 / \$16.00 / \$21.00
Willow Skirt	\$12.00 / \$12.00 / N/A
Full Sequin "Glitz Series"	\$25.00 / \$30.00 / \$45.00
Crushed Taffeta	\$11.00 / \$15.00 / \$20.00

the Final Touches

Chair Linens & Rentals

Colored linen selections must be submitted at least sixty days prior to an event. Chair rentals are subject to availability and any increases close to event date are not guaranteed.

Spandex Chair Covers (white, ivory, or black)	\$2.00ea
Chair Covers with Colored Satin Sashes <i>Add circular rhinestone clip to sash bows for 50¢ each.</i>	\$5.00ea
Chivari Chairs (clear, silver, and gold) <i>Includes ivory chair cushions. Dark brown, natural wood, and white available at additional cost. Includes pickup and delivery off all chairs. Subject to price increase dependent on vendor availability.</i>	\$5.50ea
Willow Chivari Chair Covers or Sashes	\$5.00ea

Table Decorations & Centerpieces

Decoration selections must be submitted at least sixty days prior to an event. Decorations and centerpieces are not limited to the following. Requests may be submitted at least ninety days prior to event and will be priced on a per case basis.

Acrylic Chargers (silver, gold, or rustic white)	\$1.50ea
Glass Chargers (silver or gold beaded) <i>Ideal for a sweetheart or head table.</i>	\$5.25ea
12" Round or Square Mirror Centerpiece Chargers	\$2.50ea
Rustic Wood Slice Centerpiece Chargers <i>Medium (7-9") Large (9-11") X-Large (11-13")</i>	\$10 - \$14ea
Table Numbers <i>White frame, diamond, rustic wood board, nautical bottle, snowflake, etc.</i>	\$2.25ea
White Elevated Bird Cage	\$5.00ea
White Lighted Branches	\$5.00ea
Lantern with Votive Candle	\$7.00ea
Hydrangeas around Lantern with Votive Candle	\$12.00ea
Three Tier Vases with Floating Candles	\$18.00ea

the Final Touches

Decorative / Photo Backdrops

Backdrop is centered between two eight foot white columns. Add lighting to any backdrop if uplighting is purchased at no cost. If not purchased, add for \$35.

Fabric (white or black)	\$150
Sheer Colored Fabric	\$175
Crystal Beading	\$175
Fabric with Crystal Beading	\$225
Sequin "Glitz" Fabric	\$250

Ceiling, Elevation, Lighting & Audio/Visual Additions

Selections are not limited to the following. We partner with a company that can provide any additional needs.

Shimmer White Ceiling Draping	\$300
Crystal Chandelier	\$50ea
Wall & Built-In Up-Lighting	\$500
Illuminated Table Display <i>Available in every color. Ideal for cake, card, or specialty station tables.</i>	\$35
Fairy Lights (4' Round)	\$55
12" Platform Risers a.k.a Sweetheart Risers	\$50ea
Full Performance Stage	\$500
60"x54" Tripod Projector Screen	\$55
Peavey Handheld Speaker	\$45
Wired Microphones (Two Available)	\$15ea

silver

STATIONARY HORS D'OUVRES

Assorted Cheese & Crackers

PASSED HOT APPETIZERS

Chicken Wings
Stuffed Mushroom Caps
Beef Teriyaki Skewers

STARTERS

Dinner Rolls with Butter
Garden Salad

BUFFET DINNER

Herb Roasted Chicken Breast
Seasoned Steak Tips
Mashed Potatoes
Rice Pilaf
Mixed Vegetables

DESSERT

Your Wedding Cake Cut & Served
Coffee & Tea Station

EVENT ENHANCEMENTS

Acrylic Charger Plates
White Lantern with Candle
Colored Napkins

ADDITIONAL ENHANCEMENTS

Plus Room for One Night
Bridal Preparation Suite
10% off Hotel Rooms for Guests

MINIMUM OF 50 GUESTS. BUFFET ONLY.

\$39.99

gold

STATIONARY HORS D'OUVRES

Bruschetta Station

PASSED HOT APPETIZERS

Mini Crab Cakes
Caprese Skewers
Sesame Chicken Skewers

FAMILY STYLE STARTERS

Dinner Rolls with Butter
Caesar Salad *or* Tomato Basil Soup

PLATED DINNER

Chicken Piccata
Baked Haddock
Roasted Pork Tenderloin
Oven Roasted Potatoes
Green Beans Almondine

DESSERT

Your Wedding Cake Cut & Served
Coffee & Tea Station

EVENT ENHANCEMENTS

Acrylic Charger Plates
Hydrangeas with Lanterns
Colored Napkins
Champagne Toast

ADDITIONAL ENHANCEMENTS

Premier Room for One Night
Bridal Preparation Suite
10% off Hotel Rooms for Guests

MINIMUM OF 50 PERSONS. PLATED / FAMILY STYLE.

\$49.99 / \$51.99

platinum

STATIONARY HORS D'OUVRES

Deluxe Cheese & Crackers | Antipasto Station

PASSED HOT APPETIZERS

Shrimp Cocktail | Caprese Skewers | Bacon Wrapped Tenderloin Tips

PLATED STARTERS

Dinner Rolls with Butter
Greek Salad with Balsamic Vinaigrette *or* Tuscan Soup

PLATED DINNER

Baked Stuffed Chicken Breast
Grand Marnier Salmon with Raspberry Berblanc
Filet Mignon with Gorgonzola and Bacon
Oven Roasted Potatoes
Grilled Asparagus

DESSERT

Your Wedding Cake Cut & Served
Coffee & Tea Station

EVENT ENHANCEMENTS

Champagne Toast
Acrylic Charger Plates
Three Tier Vases with Floating Candles
Colored Napkins
White Frame Table Numbers
Chivari Chairs (Clear, Silver, or Gold) with Ivory Cushions
Dark Brown, Natural Wood, and White Available for Additional \$1.00. Includes Pickup and Delivery.

ADDITIONAL ENHANCEMENTS

Deluxe Suite for One Night (\$399 Value)
Bridal Preparation Suite
10% off Hotel Rooms for Guests

MINIMUM OF 75 PERSONS. PLATED ONLY.

\$64.99

Ceremony Packages

We are pleased to offer multiple locations and styles on site for wedding ceremonies. There are also many areas on the property and nearby that can be suggested for photo taking.

indoor

AVAILABLE ALL YEAR ROUND
MAX 200 GUESTS

Aisle Runner

Decorative Flower Petals

Aisle Vases

Chair Spandex Covers

White Alter Columns

Shimmer White Draping

UPGRADES

Colored Draping - \$35

White Platform Risers - \$150

White Fabric Backdrop - \$175

Crystal Beading Backdrop - \$175

\$600

outdoor

AVAILABLE MAY - SEPTEMBER
MAX 300 GUESTS

Waterfront View

Shepard Hooks

White Floral Kissing Balls

White Garden Chairs

White Alter Columns

Shimmer White Draping

UPGRADES

Colored Draping - \$35

Shepard Hook Draping - \$75

Colored Kissing Balls - \$85

Aisle Runner - \$150

\$750