



WEDDINGS

CAPE CODDER
RESORT & Spa

The Cape Codder Resort and Spa is pleased to offer five exclusive Wedding Packages, each will provide you with a complete experience with the benefit of a simplified planning process, leaving you more time to enjoy the journey to your special day. It's all here for you — beautiful options for a wedding ceremony, elegant function rooms for reception as well as pre and post events, some of the most delicious and creative menu choices on the Cape, a full-service Spa to pamper you and make you look your best, and exceptional overnight accommodations for your out-of-town guests. Let us help you plan the wedding of your dreams!

ALL WEDDING PACKAGES INCLUDE:

- **Wedding toast** *Champagne, Wine or Sparkling Cider*
- **Cake cutting** *for Wedding Cake you provide*
- **Gathering Room** *Exclusively yours for the first hour of Reception for private moments with family and wedding party prior to formal introductions*
- **Full course wedding dinner** *Prepared by our talented culinary team*
- **Banquet manager** *To ensure wedding day events flow perfectly*
- **Overnight accommodations** *on your Wedding Night In a Cape Codder guest room*
- **Discounted guestroom rates** *for out-of-town guests*
- **Complimentary function room for rehearsal or post-wedding event**
- **Banquet room set-up includes:** *Tables and Chairs; Floor-length Linens; China, Glass and Flatware; Dance Floor; In-house Centerpieces are Glass Bubble Bowls with Sand, Shells and Seaglass*

GOLD & PLATINUM PLATED WEDDING PACKAGES INCLUDE:

All of the above as well as:

- **Cheese Board** *to enjoy in your Gathering Room with family and wedding party*
- **Custom Ice Carving** *to go with your Wedding Theme*
- **Chocolate Dipped Strawberry** *to accompany each slice of Wedding Cake you provide*
- **Couples Massage for Bride and Groom** *pre or post wedding*
- **Wedding Night Accommodations Upgrade** *to a romantic Loft Suite*

STATION OR BUFFET OPTIONS

- *Diamond Wedding Package*
- *Silver Wedding Package*
- *Cape Codder Clambake Wedding Package*

PLATED OPTIONS

- *Gold Wedding Package*
- *Platinum Wedding Package*

VENUE FEES

Saturdays during peak-season (from May through October and during the month of December) require an additional venue fee based on the banquet room selected. There are no additional venue fees charged Sundays through Fridays during peak-season or during off-season.

Banquet Room Name	Venue Fee	STATION or BUFFET max capacity with dance floor	PLATED max capacity with dance floor
JFK Ballroom.....	\$1,500	250.....	300
Emerald Room.....	\$1,000	150.....	175
VJ's & Nauset Rooms	\$750	100.....	125
Crystal Room	\$500.....	150.....	180

PLATINUM WEDDING PACKAGE

PLATED DINNER

HORS D'OEUVRES

Selection of FOUR Hot or Cold Hors D'oeuvres

Selection of TWO Stationary Displays

SOUPS OR APPETIZERS

Please select 1

Cape Cod Lobster Bisque

New England Clam Chowder

Pumpkin, Pear and Ginger Bisque

Italian Wedding Soup

Seasonal Ravioli *Mushroom, Butternut Squash or Spinach* - please add \$2 per person

Crab Cake *with Roast Pepper Aioli* – please add \$2 per person

SALADS

Please select 1

Cape Codder House Salad *with White French dressing*

Traditional Caesar Salad *with Garlic Croutons*

Baby Spinach Salad *with Crumbled Blue Cheese, Craisins and Pecans, tossed with Raspberry Vinaigrette*

Cru Chopped Salad *with Apples, Pears, Walnuts, and Blue Cheese tossed with Maple Vinaigrette*

Wedge Salad *Iceberg Lettuce, fresh Tomato, Applewood Smoked Bacon and Crumbled Blue Cheese*

ENTRÉES

Please select 2 from the following page

Baskets of Assorted Rolls and Butter

Chef's Choice of Accompaniment unless indicated

DESSERT

Chocolate Dipped Strawberry *served alongside each slice of your Wedding Cake*

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$100

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PLATINUM WEDDING PACKAGE *continued*

PLATED DINNER

ENTRÉES

Please select 2

Seared Salmon Filet *on Paella Rice With Mussels and Clams in a Saffron Nage*

Grilled Swordfish Steak *topped with Tropical Fruit Salsa with Coconut Rice and Vegetable*

Sole Veronique *Paupiettes of Grey Sole with White Wine, Wild Rice Pilaf, Baby Green Beans and Roasted Tomato*

Duckling Trilogy *Roast Breast, Confit of Leg and Duck Sausage with Braised Savoy Cabbage with Lardons and Apples*

Roast Rack of New Zealand Lamb *Roasted Garlic Mashed Potatoes and Roasted Vegetable Medley*

Filet Mignon *Chargrilled or Roasted and sliced, served with Potato and Celeriac Gratin, Haricot Vert and Braised Shallots*

Grilled NY Sirloin *Choice Angus Hand-cut Steak topped with Caramelized Onions and Mushrooms*

Grilled Chicken *Coleman Free-Range Breast topped with Seasonal Chutney*

Chicken Marsala *Pan-roasted Organic Statler Breast with Wild Mushroom Risotto*

Chicken Homard *Organic Statler Breast Stuffed with Lobster*

Mediterranean Tasting Plate *Tomato stuffed with Vegetable Risotto, Eggplant Parmigiana, Vegetable stuffed Zucchini with Three Cheeses*

Vegetable and Tofu Stir-Fry *Snow Peas, Broccoli, Peppers, Carrots, Bean Sprouts, Onions, Garlic and Ginger served with Hoisin Sauce over Steamed Jasmine Rice*

Spicy Couscous and Grilled Vegetable Medley *Couscous with Toasted Cashews, Grapes, Dried Fruits, Fresh Mint and Cilantro; Medley includes Grilled Zucchini, Summer Squash, Peppers, Mushrooms and Tomatoes*

Eggplant Rollatini *with Sicilian Caponata on Creamy Polenta*

Grilled Portabella and Vegetable Stack *with Asparagus, Peppers, Zucchini and Summer Squash sprinkled with fresh Parmesan Cheese*

DUET PLATES

Grilled Filet Mignon with Butter Poached Lobster *served with Wild Mushroom Ravioli, Glazed Tournee Vegetables and Lobster Cream Garnish*

Grilled NY Sirloin Steak with Jumbo Baked Stuffed Shrimp *served with Baked Stuffed Potato and Chef's Vegetable Medley*

Organic Chicken Marsala and Jumbo Baked Stuffed Shrimp *served with Wild Rice Pilaf and Chef's Vegetable Medley*

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GOLD WEDDING PACKAGE

PLATED DINNER

STATIONARY DISPLAY

Our Chef's Selection of Imported and Domestic Cheeses served with Seasonal Fruits, Berries, Crackers and Deconstructed Crudités

– OR –

PASSED HORS D'OEUVRES

Please select 2

HOT HORS D'OEUVRES

Stuffed Mushrooms with Sausage and Fontina Cheese
Mini Vegetable Quiche
Mini Vegetarian Spring Rolls
Scallops Wrapped in Bacon

COLD HORS D'OEUVRES

Fresh Tomato Bruschetta
Jumbo Chilled Shrimp Cocktail

SOUPS OR APPETIZERS

Please select 1

New England Clam Chowder
Baked French Onion Soup
Butternut Apple Bisque
Italian Wedding Soup
Seafood Chowder

Seasonal Ravioli *Mushroom, Butternut Squash or Spinach – please add \$2 per person*
Crab Cake *with Roast Pepper Aioli – please add \$2 per person*

SALADS

Please select 1

Cape Codder House Salad *with White French dressing*
Traditional Caesar Salad *with Garlic Croutons*
Baby Spinach Salad *with Crumbled Blue Cheese, Craisins and Pecans, tossed with Raspberry Vinaigrette*
Cru Chopped Salad *with Apples, Pears, Walnuts, and Blue Cheese tossed with Maple Vinaigrette*

ENTRÉES

Please select 2 from the following page

Baskets of Assorted Rolls and Butter
Chef's Choice of Accompaniment unless indicated

DESSERT

Chocolate Dipped Strawberry *served alongside each slice of your Wedding Cake*
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$85

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GOLD WEDDING PACKAGE *continued*

PLATED DINNER

ENTRÉES

Please select 2

Oven Poached Salmon *with Fresh Dill Sauce*

Filet of Haddock *topped with Lobster Meat, Fresh Asparagus, Rice Pilaf Garnished with Lobster Sauce*

Grilled Fresh Swordfish *Roasted Tomato, Capers and Lemon Beurre Blanc*

Jumbo Baked Stuffed Shrimp *with our own Seafood Stuffing*

Chicken Florentine *with Spinach and Fontina Cheese*

2 Ways Duckling *Grilled Breast and Confit of Leg with Dried Cherry Sauce*

Prime Rib of Beef *au Jus and slow roasted to perfection*

Roasted Sirloin *sliced and served with a Bordelaise Sauce*

Vegetable and Tofu Stir-Fry *Snow Peas, Broccoli, Peppers, Carrots, Bean Sprouts, Onions, Garlic and Ginger served with Hoisin Sauce over Steamed Jasmine Rice*

Spicy Couscous and Grilled Vegetable Medley *Couscous with Toasted Cashews, Grapes, Dried Fruits, Fresh Mint and Cilantro; Medley includes Grilled Zucchini, Summer Squash, Peppers, Mushrooms and Tomatoes*

DUET PLATES

Sliced Roast Sirloin of Beef with Grilled Salmon

English Cut Prime Rib and Jumbo Baked Stuffed Shrimp

Organic Chicken Marsala and Jumbo Baked Stuffed Shrimp

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SILVER WEDDING PACKAGE

STATION/BUFFET DINNER

STATIONARY DISPLAY

Our Chef's Selection of Imported
and Domestic Cheeses served with
Seasonal Fruits, Berries and Crackers

– OR –

PASSED HORS D'OEUVRES

Please select 2

HOT HORS D'OEUVRES

Stuffed Mushrooms with Sausage
and Fontina Cheese
Mini Vegetable Quiche
Mini Vegetarian Spring Rolls
Scallops Wrapped in Bacon

COLD HORS D'OEUVRES

Fresh Tomato Bruschetta
Jumbo Chilled Shrimp Cocktail

SOUPS OR APPETIZERS

Please select 1

New England Clam Chowder
Cape Cod Lobster Chowder
Pumpkin, Pear and Ginger Bisque
Italian Wedding Soup
Traditional Caesar Salad *with Garlic Croutons*
Baby Spinach Salad *with Crumbled Blue Cheese,
Craisins and Pecans, tossed with Raspberry Vinaigrette*

STATIONS

Please select 3 Buffet Stations from the following page

Baskets of Assorted Rolls and Butter
Chef's Choice of Accompaniment unless indicated

DESSERT

Wedding Cake ~ you provide the cake, but we will slice and serve
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$75

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SILVER WEDDING PACKAGE *continued*

STATION/BUFFET DINNER

~ *Please select 3 Buffet Stations* ~

PASTA STATION

Please select 2

Lobster Ravioli *Plum Tomato and Fennel Nage*

Shrimp and Scallop Scampi *with Baby Shell Pasta*

Baked Cheese Tortellini *with Peas, Smoked Ham and Three Cheeses*

Butternut Squash Ravioli *with Browned Sage Butter*

Penne Rigate *with Sunday Gravy, Braised Pork, Meatballs and Sausage*

Grilled Vegetable Ravioli *with fresh Seasonal Vegetables in a Tomato Sauce*

LAND & SEA STATION

Please select 2

Salmon Medallions *with Teriyaki Glaze and Toasted Sesame Seeds*

Stuffed Fresh Haddock *with Creamy Lobster Sauce*

Chicken Julia *Roulades stuffed with Lobster and Spinach*

Pan Roasted Chicken *with a Wild Mushroom Marsala Sauce*

Stuffed Loin of Pork *with Cranberry Sage Stuffing, Sweet Onion Gravy, Fruit Chutney*

CARVING STATION

Please select 1

Prime Rib of Beef *au Jus*

Roasted Fresh Turkey Breast *with Cranberry Relish*

Roast Sirloin of Beef *with Bordelaise Sauce*

Maple Cured Smoked Ham *with Honey Mustard Glaze*

CAPE COD STATION

Please select 2

Sandy Neck Baked Clams Casino

Cape Codder Crab Cakes *with Lobster Sauce*

Baked Oysters Florentine

Medallions of Grilled Swordfish *with Lime Caper Butter*

Teriyaki Glazed Salmon Medallions

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DIAMOND WEDDING PACKAGE

STATION/BUFFET DINNER

~ Please select 3 Buffet Stations ~

SOUP AND SALAD STATION

Please select 2

New England Clam Chowder
Italian Wedding Soup
Traditional Caesar Salad *with Garlic Croutons*
Garden Salad *with White French Dressing*

CARVING STATION

Please select 1

Roast Sirloin of Beef *with Bordelaise Sauce*
Maple Cured Smoked Ham
with Honey Mustard Glaze

CAPE COD STATION

Please select 2

Sandy Neck Baked Clams Casino
Cape Codder Crab Cakes *with Lobster Sauce*

PASTA STATION

Please select 2

Baked Cheese Tortellini *with Peas, Smoked Ham
and Three Cheeses*
Butternut Squash Ravioli *with Browned
Sage Butter*
Penne Rigate *with Sunday Gravy, Braised Pork,
Meatballs and Sausage*
Grilled Vegetable Ravioli *with fresh Seasonal
Vegetables in a Tomato Sauce*

LAND & SEA STATION

Please select 2

Fisherman's Stew *with a medley of Seafood
stewed with Tomato and Vegetables*
Stuffed Fresh Haddock *with Creamy
Lobster Sauce*
Chicken Julia *Roulades stuffed with Lobster
and Spinach*
Chicken Piccata *with a Lemon Caper Sauce*
Stuffed Loin of Pork *with Cranberry Sage Stuffing,
Sweet Onion Gravy, Fruit Chutney*

Baskets of Assorted Rolls and Butter
Chef's Choice of Accompaniment unless indicated

DESSERT

Wedding Cake ~ you provide the cake, but we will slice and serve
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$65

CAPE CODDER CLAMBAKE WEDDING PACKAGE

STATION/BUFFET DINNER

New England Clam Chowder

Baby Spinach Salad *with Crumbled Blue Cheese,
Craisins and Pecans, tossed with Raspberry Vinaigrette*

Caprese Salad

1½ lb Steamed Whole Maine Lobster *(one per person)*

Steamed Clams and Mussels

Broth and Butter

Barbecued Chicken on the Bone

Baby Back Ribs

Corn on the Cob

Boiled Red Bliss Potatoes

Corn Bread with Creamy Butter

DESSERT

Wedding Cake ~ you provide the cake, but we will slice and serve

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$85

PASSED HORS D'OEUVRES

Items are priced per piece and may be selected in orders of 50 pieces

HOT HORS D'OEUVRES

Stuffed Mushrooms with Sausage and Fontina Cheese	\$2.75
Mini Vegetable Quiche	\$2.75
Mini Vegetarian Spring Rolls	\$2.75
Sesame Chicken Sticks with Orange Marmalade	\$2.75
Beef Satay with Thai Peanut Sauce	\$3.00
Scallops Wrapped in Bacon	\$3.25
Jumbo Shrimp Sautéed in Garlic Herb Butter	\$3.50
Tempura Shrimp with Ginger Scallion Dip	\$4.00
Maryland Style Crab Cakes with Roasted Pepper Aioli	\$4.00
Fried Oysters with Wasabi Cream.....	\$4.50
Seafood Cakes with Lobster Sauce	\$4.00
Lamb Lollipops <i>Mini Lamb Chops with Black Muscat Sauce</i>	\$7.00
Mini Potato Latkes with Smoked Salmon and Garnishes	\$3.75
Steamed Shomai Dumplings, Tamari Dip	\$2.50
Lemon Chicken Skewers.....	\$2.75
Baked Clams Casino topped with Bacon and Herb Butter	\$3.75
Spanakopita <i>Spinach and Feta Phyllo Triangles</i>	\$2.75
Kobe Beef Sliders.....	\$6.00
Mini Lobster Pot Pie	\$5.50
Grilled Grand Cru Pizzas	\$5.00
Quesadilla Triangles <i>Grilled Shrimp, Avocado and Corn</i>	\$6.50
Boursin Chicken En Croute	\$4.00
Maine Lobster Cakes	\$6.00
Mini Braised Short Rib Pot Pie	\$5.00

COLD HORS D'OEUVRES

Fresh Tomato Bruschetta	\$2.50
Belgian Endive with Chevre Cheese and Grape & Pistachio Garnish.....	\$2.75
Stuffed Euro Cucumber with Smoked Salmon Cream Cheese	\$3.25
Jumbo Chilled Shrimp Cocktail	\$4.00
Oyster Shooters with Bloody Mary Sauce	\$3.75
Smoked Salmon on Black Bread Triangles with Cream Cheese & Capers	\$3.75
Chilled Cucumber with Cream Cheese on Black Bread Triangles	\$3.00

STATIONARY DISPLAYS

Each order serves 50 people. Priced per order unless otherwise indicated.

Baked Brie <i>with a Fig and Port Wine Drizzle served with Toasted Pita Chips</i>	\$140
Mezza Platter <i>Hummus, Tabouleh, Feta Cheese, Kalamata Olives and Pita Chips</i>	\$100
Hot Deviled Crab Dip <i>served with Toasted Crostini</i>	\$175
Hot Buffalo Chicken Dip <i>served with Tortilla Chips</i>	\$125
Hot Spinach and Artichoke Dip <i>served with Pita Triangles</i>	\$100
Traditional Italian Antipasto <i>Assorted Cheeses, Italian Meats and Pickled Vegetables</i>	\$300
Smoked Salmon <i>with Sour Cream, Tomatoes, Capers, Red Onion, Lemons and Brown Bread Triangles</i>	\$125
Smoked Seafood Platter <i>seasonal selection of five different varieties of Smoked Seafood with Sour Cream, Tomatoes, Capers, Red Onion, Lemons and Brown Bread Triangles</i>	\$300
Cape Cod Raw Bar <i>with Chef attended Shucker</i> <i>Cherrystones, Oysters, Chilled Shrimp and Crab Legs</i>	Market Price
Chips & Dips <i>Tomato Cilantro Pico de Gallo, Black Bean Salsa and Ripe Avocado Guacamole with Tortilla Chips</i>	\$9 per person
International Cheeses and Crudités <i>served with Assorted Crackers</i>	\$9 per person
Domestic Cheeses <i>with Crackers</i>	\$6 per person
Veggie Crudités <i>with Dip</i>	\$5 per person
Mashed Potato Bar <i>toppings include Caramelized Onions, Sour Cream, Chives</i> <i>Bacon Pieces, Butter Balls and Cheddar Cheese</i> <i>*Add Sliced Sirloin for an additional \$5.00/pp</i>	\$7 per person
Mac 'n Cheese Bar <i>with three toppings</i> <i>Choose from: Bacon, Ham, Sausage, Buffalo Chicken, Peas, Broccoli, Diced Tomato, and Caramelized Onion</i> <i>*Add additional toppings at \$1.00 each per person</i>	\$5 per person
Custom Ice Carving	\$450

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DESSERT ENHANCEMENTS

Priced per person

Chocolate Decadence Dessert Buffet.....\$12.00

*White and Dark Chocolate Covered Strawberries, Chocolate Mousse filled Chocolate Cups,
Chocolate Seduction Cake and Chocolate Brownies*

Treats for the Sweet Dessert Buffet\$14.00

*Cheesecake with Fresh Fruit Compote, Fresh Fruit Tarts, Mini Pastries, Tiramisu,
Assorted Cakes and Tortes, Strawberries Romanoff and Cannolis with Chocolate Chips
& Pistachios*

Make-your-own Sundae Bar.....\$10.00

Ice cream & Assorted Toppings

Coffee & Cordials\$10.00

*Upgraded Coffee Station to include Flavored Syrups, Whipped Cream, Chocolate Shavings
Mini Chocolate Cups filled with popular Liqueurs ~ Bailey's, Amaretto di Saronno, Godiva
and Sambuca Romana*

Please inquire about these additional dessert enhancements ~

Cup Cake Bar *An assortment of cupcakes, minis & cake-pops creatively displayed*

Candy Bar *Assorted Candy in decorative jars served with baggies to make-your-own mix*

THE AFTER PARTY SNACKS

Items are priced per piece and may be selected in orders of 50 pieces

Chicken Fingers\$3.00

Mini Sliders.....\$6.00

Vegetable Risotto Cakes with Marinara Sauce\$2.75

Tempura Fried Vegetables.....\$2.25

Chicken Wings\$3.25

Fresh Baked Pizzas, 16 inch, 8 slices; priced per pizza

Tomato and Cheese Pizza *with Tomato Sauce and Mozzarella Cheese*\$15.00

Pepperoni Pizza\$16.00

Veggie Pizza *with Peppers, Tomato, Onions and Mushrooms*\$16.00

Meat Lovers Pizza.....\$16.00

BEVERAGE SERVICE

HOSTED BAR* and CASH BAR Pricing

<i>Priced per Drink</i>			
Top Shelf Brand Liquor	\$11	Premium/Craft Beer	\$6
Premium Brand Liquor	\$10	Domestic Beer	\$5
House Brand Liquor	\$9	Non-Alcoholic Beer	\$5
Premium Wine	\$10	Champagne by the Glass	\$9
House Wine	\$9	Sodas & Mineral Water	\$3

**based on consumption*

OPEN BAR PACKAGE – based on an hourly per person price

Bars are stocked with Top Shelf or Premium brands, a selection of imported, craft and domestic beers, house and premium wines, soft drinks, mixers and sparkling waters. Please select from the following tiers:

<i>Priced per Person</i>			
<i>Top Shelf</i>		<i>Premium</i>	
Hour One	\$25.00	Hour One	\$21.00
Hour Two	\$18.00	Hour Two	\$16.00
Additional Hours	\$12.00	Additional Hours	\$10.00

BEER & WINE OPEN BAR PACKAGE

Includes a selection imported, craft and domestic beers; house and premium wines; soft drinks, mixers and sparkling waters.

Hour One	\$16.00 per person
Hour Two	\$12.00 per person
Additional Hours	\$8.00 per person

BAR SET UP FEES

\$100 Bar Set Up Fee for each Indoor Cash Bar
\$250 Bar Set Up Fee for each Outdoor Cash Bar
Bar set up fee for Hosted or Open Bar is waived

SELECTION OF BRANDS

Selection of brands is subject to change based on availability.

Makers Mark Bourbon	Jack Daniels	El Jimidore Tequila
Grey Goose	Absolut	Seagram's 7 Whiskey
Bombay Sapphire	Tanqueray	Malibu Rum
Patron Silver	Cuervo Gold	Baileys
Crown Royal	Seagram's VO	Kahlua
Mt. Gay Rum	Captain Morgan	Amaretto
Johnny Walker Black	Dewar's	Grand Marnier

Domestic Beer: Budweiser, Bud Light and Coors Light

Premium/Craft Beer: Corona, Michelob Ultra, Samuel Adams, and Cisco Whale's Tale

House Wines: Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, and Cabernet Sauvignon

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WEDDING POLICIES & GUIDELINES

"The Cape Codder Resort & Spa's commitment is to consistently exceed the expectations of all guests by providing the best lodging and dining experience possible."

FOOD & BEVERAGE In order for the Cape Codder & Spa to assure the availability of all chosen menu items, your menu -selections should be submitted to the Conference Planning or Catering Department at least two weeks prior to the event date. All food and beverage consumed in function rooms must be provided by the Cape Codder Resort & Spa. Any food served in a banquet setting may not be packaged to go.

LIQUOR POLICY Per the Cape Codder Resort & Spa's -licensing agreement with the Massachusetts State Liquor Commission, no patron or guest will be permitted to enter or depart the premises with alcoholic beverages. All alcohol must be purchased from the hotel. We reserve the right not to serve anyone whose judgment we feel may be impaired due to drinking. The Cape Codder Resort & Spa Management policy states a five (5) drink per person maximum. We reserve the right to require positive identification.

TAXES AND ADMINISTRATIVE FEES All charges are subject to a taxable 20% administrative fee, and a 7% Massachusetts sales tax. The 20% administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate.

VENUE FEES Wedding Packages include the cost of the Banquet Room with the exception of Saturday from May through October and during the month of December. Venue Fees depend on room selected and will be stated in your contract. Package Weddings are five hours in length. Non-Package Weddings (Banquet Menu only) are three hours in length. The charge for each additional hour is \$300. Venue fees include use of function room, floor length linen, china, glass and silverware. Ceremony charges are additional; please refer to Ceremony Package information or consult with your Catering Sales Manager.

DEPOSIT/PAYMENT PROCEDURES A deposit will be requested in your contract to confirm the date and the function space. Deposits will be credited to the final bill and are non-refundable. All charges are to be paid in full seven days prior unless otherwise arranged with the Catering Department. In the event of overpayment, the Cape Codder Resort & Spa will reimburse you within 30 days of your function.

GUARANTEES Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required seven days prior to event. Charges will be based on this minimum guarantee or the actual guest count, whichever is greater.

DECOR The Catering Department must be informed of any decorations or displays for your event. Candles are allowed but open flames will not be permitted in any function room and nothing can be affixed to the walls of our function rooms.

OUTDOOR CEREMONIES In the event of inclement weather, the Catering Department reserves the right to relocate the event to an indoor function room. This call will be made 3 hours prior to commencement.

VENDOR RECOMMENDATIONS Upon booking and signing a contract with the Cape Codder Resort & Spa, you will be provided a list of recommended vendors. These are merely suggestions. The Cape Codder Resort & Spa is not responsible for these services.

CHILDREN'S MEALS / VENDOR MEALS We are pleased to offer discounted pricing for younger guests ages 4 to 12 and vendors in attendance at your event. If serving a buffet, children under age 4 are free, ages 4 to 12 are at half the price of the menu selected. We also offer a variety of plated children's meal options; please consult with your Catering Sales Manager at least 30 days prior to your event. Vendor meals are chef's choice, priced at \$35.00 plus applicable taxes and fees.

WEDDING POLICIES & GUIDELINES *continued*

WEDDING CAKE is to be supplied by you. We will cut and serve your wedding cake at no additional cost when on package. The Cake Cutting Fee for a non-package wedding is \$2.00 per slice.

OVERNIGHT GUEST ROOMS We look forward to welcoming your guests and for the convenience of all our guests, we kindly remind you that our rooms are not to be considered hospitality or post wedding party rooms following your reception. For the convenience of all guests, we cannot allow excessive noise disturbances caused by any individuals. Any guest that disrupts another guest by any misconduct or excessive noise will be held responsible for any refunds that the resort is forced to incur.

ROOM GIFT AMENITY DELIVERY If you would like special amenities or gift bags to be delivered to guest rooms, our charge for delivery is \$3.00 per room. Alternatively, you may request they be presented to guests upon check-in by the Front Desk. This option is \$1.50 per room and all gift bags must be the same.

STORAGE The Catering Department must be informed of any packages being shipped to the resort. Packages will only be accepted 2 business days prior to commencement of event. Removal of all property is the responsibility of the group on-site contact. Packages must be clearly marked with the name of the event, date of the event, and name of Catering Sales Manager.

OTHER The Cape Codder Resort & Spa assumes no responsibility for loss or damage to items left in function rooms prior to, during or following an event.