

SEA CREST

BEACH HOTEL

WINTER WEDDING PACKAGE

Winter can be a magical time of year to get married. Some couples dream of snow underfoot on their special day, while others just love the idea of an excuse to continue the celebrations after Holiday Season is over! The Winter Wedding Package is being offered from November 2016 - March 2017 and then November 2017 - March 2018.

WHAT IS INCLUDED IN YOUR WINTER WEDDING AT THE SEA CREST BEACH HOTEL?

Besides our fabulous location and exceptional staff, you can count on the following when you hold your Winter Wedding event at the Sea Crest Beach Hotel:

Reduced Venue Rental

On property ceremony fee included

Garden white chairs for ceremony

Personal assistance from a professional wedding coordinator

Deluxe wedding night accommodations for Bride & Groom, complimentary

Two Additional Deluxe Wedding Night Accommodations for family of B&G, complimentary

Dedicated Bridal Party gathering room and storage with champagne toast for wedding party

Floor length linens with overlays

China, glass, and flatware

Dance floor

Preferred vendor list

Discounts on room rental for your rehearsal dinner, bridal shower and/or farewell brunch

Discount on overnight accommodations for out of town guests

Gorgeous backdrop for wedding photography



CHOOSE FROM ONE OF OUR WEDDING PACKAGES BELOW

PLATED DINNER RECEPTION: \$89.00 *exclusive*

STATIONED DINNER RECEPTION: \$99.00 *exclusive*

COCKTAIL RECEPTION

Champagne Toast and Mulled Macintosh Apple Cider
Harvest Display of Winter Fruits, Artisanal Cheeses, Dried Fruits, Nuts, and Assorted Crackers
Selection of 3 Passed Hors d'oeuvres:
Crispy Vegetable Spring Roll, Soy Ginger Dipping Sauce
Hot Curry Chicken Sate, Mango Mint Coulis
Maple Glazed Scallops Wrapped in Smoked Bacon
Sea Crest Sliders, Angus Beef, Great Hill Blue, Special Sauce
Wellfleet Littleneck Clams Baked with Garlic, Bacon, and Parmesan
"Soup and Sandwich" Petite Grilled Cheese Sandwiches With Creamy Tomato Soup for Dipping
Parmesan Crusted Artichoke Hearts, Spicy Banana Catsup

THREE COURSE PLATED DINNER

Warm Crusty Rolls with Vermont Butter

First Course:

Roasted Butternut Squash Soup, Cornbread Croutons

Second Course: Selection of One

Hearts of Romaine Ceaser Salad, Buttery Croutons, Shaved Parmesan, Peppercorn Dressing
Organic Field Greens, Dry Cranberries, Great Hill Blue Cheese, aged Balsamic Honey Vinaigrette

Third Course: Selection of Two

Blackened East Coast Salmon with Charred Tomato Chutney
Thyme and Shallot Marinated Sirloin Steak, Mushroom Jus, Great Hill Blue Cheese
Green Apple Honey Brined Free Range Chicken, Grilled Vegetable Tian, Pasta Torta, Grain Mustard Jus
Both Served with Seasonal Vegetables and Roasted Baby Potatoes

STATIONED DINNER

Warm Crusty Rolls with Vermont Butter
Roasted Butternut Squash Bisque, Cornbread Croutons
Garden Salad with Narragansett Feta, Vine Ripe Tomatoes, Cucumber, Red Onion and Greek Dressing
Hearts of Romaine Ceaser Salad, Buttery Croutons, Shaved Parmesan, Peppercorn Dressing
Blackened East Coast Salmon with Charred Tomato Chutney
Thyme and Shallot Marinated Petite sirloin Steak, Mushroom Demi Glace
Green Apple Honey Brined Free Range Chicken, Grilled Vegetable Tian, Pasta Torta, Grain Mustard Jus
Seasonal Vegetables
Roasted Baby Potatoes
Coffee and Tea Service

ALL PRICES ARE SUBJECT TO CHANGE. All Food and Beverage prices are subject to 16% service charge, 4% taxable administrative fee and 7% Massachusetts sales tax. Before choosing your menus, please inform your Conference Planner of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

TELEPHONE: 508.540.9400

seacrestbeachhotel.com