

SEA CREST

BEACH HOTEL

2016 WEDDING MENUS

EXECUTIVE CHEF GLENN MACNAYR

Located on
OLD SILVER BEACH, CAPE COD

TELEPHONE: 508.540.9400
seacrestbeachhotel.com

WEDDING BLISS PACKAGE

PLATED DINNER

RECEPTION DISPLAY STATIONS

DOMESTIC AND IMPORTED ARTISANAL CHEESES

Fresh and Dried Fruits, Seedless California Grapes
Nuts and Assorted Crackers

SEASONAL VEGETABLE CRUDITÉS

Roasted Pepper Chickpea Dip
Buttermilk Herb Dip

RECEPTION PASSED HORS D'OEUVRES

Sirloin and Great Hill Blue Cheese “Crostini”, Caramelized Red Onion Jam
Hot Curry Chicken Satay, Mango Mint Coulis
Fresh Mozzarella, Grape Tomato, Basil Bruschetta
Maple Glazed Scallops Wrapped in Smoked Bacon

CHAMPAGNE TOAST

WEDDING PLATED DINNER

Choose Three or Four Course Meal

Warm Crusty Rolls with Vermont Creamery Butter

SOUP *Choose One*

Caramelized Three Onion Soup, Crisp Pastry Dome
Cape Clam Chowder, Smoked Bacon, Chives
Roasted Tomato Bisque, Parmesan Croutons

SALAD *Choose One*

Organic Field Greens, Cucumber, Tomato, Narragansett Creamery Feta,
Shaved Carrot, Aged Balsamic Vinaigrette
Baby Iceberg “Wedge” Salad, Vine Ripe Tomatoes, Smoked Bacon
Great Hill Blue Cheese Dressing, Red Onions
Fresh Mozzarella, Vine Ripe Tomatoes, Basil Leaves, Aged Balsamic,
Virgin Oil, Cracked Pepper and Cape Sea Salt
Hearts of Romaine “Caesar”, Shaved Parmesan, Croutons,
Cured Olives, Baby Tomatoes, Anchovy Peppercorn Dressing

ALL MENUS 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 Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

WEDDING BLISS PACKAGE

PLATED DINNER

ENTREES

Choose Two

Shallot Thyme Rubbed Filet Mignon, Roasted Asparagus
Caramelized Onion Potato Gratin, Mushroom Demi Glace

Green Apple Honey Brined Free Range Chicken,
Grilled Vegetable Tian, Pasta Torta, Grain Mustard Jus

Herb Crusted Chatham Cod Loin, Melted Tomatoes, Baby Vegetables
Buttery Lemon Scented Basmati Rice, Tarragon Buerre Blanc

Provençal Vegetables, Angel Hair Flan and Heirloom Tomatoes

Organic Carrot "Mash", Roasted Baby Vegetables, Toasted Quinoa, Truffle Scented Mushrooms

Petite Filet and Shallot Thyme Rubbed Jumbo Shrimp Duet, Celery Root Whipped Potatoes,
Oven Dried Tomatoes, Roasted Asparagus, Charred Tomato Buerre Blanc and Red Wine Jus

Mustard Crusted Roast Rack of Lamb, Mint Jus, Couscous Pilaf, Lamb Merguez Sausage, Charred Peppers
(additional charge of \$20 per person applies)

Butter Poached Whole Maine Lobster and Herb Crusted Filet Mignon, Golden Potato Rosti,
Bacon Wrapped Asparagus, Oven Dried Tomato, Lemon Thyme Butter, Oyster Mushroom Jus
(additional charge of \$20 per person applies)

Tarragon Seared Halibut with Maine Lobster Buerre Blanc, Celery Root and
Yukon Potato Gratin, Roasted Asparagus and Oven Dried Tomato
(additional charge of \$15 per person applies)

DESSERT

Customized Wedding Cake
Regular and Decaffeinated Coffee and Assorted Teas

THREE COURSE

\$109 per person

FOUR COURSE

\$119 per person

ALL MENUS 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 Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SEA CREST SUNSET

STATIONED DINNER

SPANISH TAPAS DISPLAY ON WOOD BOARDS

Spanish Olives, Manchego Cheese and Quince, Piquillo Peppers, Calamari Salad, Tortilla, Shaved Ham and Melon, Marcona Almond and Garbanzo Bean Salad, Tomato, Mozzarella and Garlic Croustade

CREAMY CHICKPEA HUMMUS

Lemon Garlic Scented Hummus with Cumin Toasted Pita Chips

RECEPTION PASSED HORS D'OEUVRES

Maple Glazed Scallops Wrapped in Smoked Bacon
Hot Curry Chicken Satay, Mango Mint Coulis
Crispy Vegetable Spring Roll, Soy Ginger Dipping Sauce
Sea Crest Sliders, Angus Beef, Great Hill Blue, Special Sauce

CHAMPAGNE TOAST

PICK THREE STATIONS

SOUP & SALAD STATION

Roasted Tomato Bisque, Parmesan Croutons
Cape Clam Chowder, Smoked Bacon, Chives
Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumber,
Crumbled Feta Cheese, Red Onions, Greek Dressing
Hearts of Romaine "Caesar", Shaved Parmesan, Croutons,
Cured Olives, Baby Tomatoes, Anchovy Peppercorn Dressing
Fresh Mozzarella, Vine Ripe Tomatoes, Basil Leaves,
Aged Balsamic, Virgin Oil, Cracked Pepper and Cape Sea Salt
Crusty Rolls with Vermont Creamery Butter

PASTA STATION

Ricotta Cheese Tortellini Tossed with Pesto Cream Sauce,
Garden Broccoli, Baby Tomatoes and Shaved Parmesan Cheese
Penne Pasta tossed with Roasted Tomato and Basil Pomodoro Sauce, and Fresh Buffalo Mozzarella
Wild Mushroom Ravioli tossed with Mushroom Madeira ala Cream Sauce,
Baby Spinach Leaves, Fire Roasted Peppers and Thyme Roasted Free Range Chicken
Served with warm Garlic Bread, Shaved Parmesan
Cheese Crushed Red Peppers and Roasted Garlic Oil

ALL MENUS 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 Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SEA CREST SUNSET

STATIONED DINNER

FAR EAST STATION

Wok Fried Spicy Szechuan Shrimp, Shitake Mushrooms, Baby Corn
Ginger Chicken Stir Fry, Crisp Vegetables
Hong Kong Lobster Fried Rice

Make Your Own Thai Vegetable Lettuce Wraps: Crisp Lettuce Cups, Julienne Carrots, Mung Bean Sprouts,
Bok Choy, Black Mushrooms, Toasted Peanuts, Siracha, Peanut Coconut Sauce, Sweet Chili Sauce

Make Your Own Shabu: Organic Chicken Broth, Rice Noodles,
Julienne Vegetables, Mushrooms, Cilantro, Shredded Organic Chicken

CAPE COD STATION

Fresh Baked Cape Cranberry Bread with Whipped Beach Plum Butter
Lobster "Sliders"

Wellfleet Oysters "Rockefeller"

Mussels Sautéed with Portuguese Chorizo, Chardonnay, Basil and Garlic Butter

Cracker Crusted Chatham Cod Loin, Lemon Butter, Melted Tomatoes

Garden Vegetable Ratatouille

CARVING STATION

Cider Glazed Naturally Raised Turkey

Northeast Turkey Breast, basted with Apple Cider and Fresh Herbs,
Served with Sage Gravy, Cape Cranberry Sauce, Crusty Artisanal Rolls

Shallot Rubbed Tenderloin of Angus Beef

Roasted whole tenderloin of Black Angus Beef, served with Exotic Mushroom Red Wine Jus,
Great Hill Blue Cheese Aioli, Crusty Artisanal Rolls

Served with Chef's Seasonal Vegetables and Potatoes

DESSERT

Customized Wedding Cake
Regular and Decaffeinated Coffee and Assorted Teas

\$119 per person

ALL MENUS 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 Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

CHILDREN & VENDOR MEALS

CHILDREN'S PLATED MENU

Served anytime for our younger guests (3 to 11 years)

Choose One

Crispy Chicken Tenders, Hand Cut Fries, Ranch and Ketchup
Grilled Beef Hot Dog, Buttery Bun, Hand Cut Fries, Mustard and Ketchup
Grilled Angus Burger, Hand Cut Fries, Mustard and Ketchup
Grilled Boneless Skinless Chicken Breast, Fresh Vegetables
Individual Cheese or Pepperoni Pizza
Choice of Beverage
Chocolate Chip Cookie

\$18

VENDOR MEAL

Choose One

Roasted Free Range Chicken, Natural Jus, Seasonal Accompaniments
Chef's Vegetarian Pasta

\$28

ALL MENUS 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 Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BEVERAGE SERVICE

HOST BAR

Beverage service based on a per drink basis

Top Shelf Brands	\$11.50
Premium Brands	\$10.00
House Brands	\$7.50
House Wine by the Glass	\$7.50
Premium Wine by the Glass	\$8.50
Imported Bottled Beer	\$6.95
Domestic Bottled Beer	\$5.95
Mineral Water	\$4.00
Soft Drinks	\$4.00

CASH BAR

Guests purchase drinks on own

Top Shelf Brands	\$12.00
Premium Brands	\$10.00
House Brands	\$8.00
House Wine by the Glass	\$8.00
Premium Wine by the Glass	\$9.00
Imported Bottled Beer	\$7.00
Domestic Bottled Beer	\$6.00
Mineral Water	\$4.00
Soft Drinks	\$4.00

OPEN BAR

All bars are stocked with scotch, bourbon, gin, vodka, rum, beer, wine, soft drinks, mixers and mineral waters.

Please select from the following types:

TOP SHELF

Marker's Mark
Grey Goose
Bombay Sapphire
Patron Silver
Crown Royal
Mount Gay
Johnnie Walker Black

PREMIUM

Jack Daniels
Absolut
Tanqueray
Cuervo Gold
Seagram's VO
Captain Morgan
Dewar's

HOUSE

Jim Beam
Smirnoff
Gordon's
El-Jimador
Canadian Club
Bacardi Silver
J&B

Top Shelf Per Person Pricing

Hour One: **\$24.00**
Hour Two: **\$21.00**
Additional Hours: **\$17.00**

Premium Per Person Pricing

Hour One: **\$21.00**
Hour Two: **\$18.00**
Additional Hours: **\$14.00**

House Per Person Pricing

Hour One: **\$17.00**
Hour Two: **\$14.00**
Additional Hours: **\$11.00**

WINE AND BEER OPEN BAR PACKAGE

Includes house red and white wine, selection of imported and domestic beers, soft drinks, mineral waters

Wine & Beer Per Person Pricing

Hour One: **\$17.00**
Hour Two: **\$13.00**
Additional Hours: **\$9.00**

Imported Beer Includes: Heineken, Corona, Amstel Light & Sam Adams (Microbrew)

Domestic Beer Includes: Budweiser, Coors Light, O'Doul's

ALL MENUS 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 Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

RECEPTION APPETIZERS

DISPLAY STATIONS

Priced Per Person

DOMESTIC & IMPORTED ARTISANAL CHEESES

Fresh and Dried Fruits, Seedless California Grapes, Nuts and Assorted Crackers

\$15

SEASONAL VEGETABLE CRUDITÉS

Roasted Pepper Chickpea Dip

Buttermilk Herb Dip

\$9

CREAMY CHICKPEA HUMMUS

Lemon Garlic scented Hummus with Cumin Toasted Pita Chips

\$8

ANTIPASTO

Cured Meats, Marinated Artichokes, Fire Roasted Pepper and Black Olive Salad,

Balsamic Rosemary Mushrooms, Charred Asparagus with Parmesan and Truffle

Fresh Mozzarella, Tomato, Basil Salad

\$16

SPANISH TAPAS DISPLAY ON WOOD BOARDS

Spanish Olives, Manchego Cheese and Quince, Piquillo Peppers, Calamari Salad, Tortilla,
Shaved Ham and Melon, Marcona Almond and Garbanzo Bean Salad, Tomato, Mozzarella and Garlic Croustade

\$18

FRESH BAKED PARISIAN ARTISANAL BREADS *(Minimum of 25 people)*

Roasted Garlic Parmesan Oil, White Bean Hummus, Whipped Honey Butter, Extra Virgin Olive Oil

\$8

CHILLED NEW ENGLAND SEAFOOD

Local Oysters on the half shell, Local Cherry Stone Clams on the half shell

Poached Jumbo Shrimp, Crab Claws

All served on crushed ice with Horseradish Aioli, Cocktail Sauce

Sweet Mustard Sauce, Lemons and Hot Sauce

\$29

HICKORY SMOKED ATLANTIC SALMON

Hickory Smoked Atlantic Salmon with Toast Points and Traditional Accompaniments
(crème fraîche, red onion, capers, parsley, chopped egg, chive)

\$175 per side of salmon feeds approximately 40 people

ALL MENUS 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 Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

RECEPTION APPETIZERS

PASSED HORS D'OEUVRES

Priced per piece – minimum of 50 pieces each

COLD

Maine Lobster “Sliders”	\$6.00
Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon	\$4.00
Sirloin and Great Hill Blue Cheese “Crostini” Caramelized Red Onion Jam	\$4.00
Spicy Yellow Fin Tuna Tartare Spoon, Seaweed Salad	\$4.00
Hickory Smoked Atlantic Salmon “Tea Sandwich”	\$4.25
Fresh Mozzarella, Grape Tomato, Basil Bruschetta	\$3.00
Blue Crab Salad Spoon, Avocado, Tortilla Dust	\$4.00
Maine Lobster Salad Spoon, Capers, Celery Sprouts	\$4.50
Prosciutto Wrapped Asparagus, Virgin Olive Oil	\$3.25
Fresh Shucked Local Oysters on a Half Shell Served on Crushed Ice with Lemons, Hot Sauce, Cocktail Sauce and Horseradish	\$4.00

HOT

Crispy Vegetable Spring Roll, Soy Ginger Dipping Sauce	\$3.00
Hot Curry Chicken Satay, Mango Mint Coulis	\$4.00
Maple Glazed Scallops Wrapped in Smoked Bacon	\$4.00
Sea Crest Sliders, Angus Beef, Great Hill Blue, Special Sauce	\$4.00
Wellfleet Littleneck Clams Baked with Garlic, Bacon, Parmesan	\$4.00
Parmesan Crusted Artichoke Hearts, Spicy Banana Catsup	\$3.50
Stuffed Mushrooms, Caramelized Shallots, Buffalo Mozzarella, Fire Roasted Peppers	\$3.50
Blue Crab Fritters, Chili Remoulade	\$4.00
Crisp Shrimp Tempura, Soy Ginger Aioli, Dried Shiso	\$4.00

ALL MENUS 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 Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BRIDAL & GROOMSMAN LOUNGE

Fresh Baked Artisanal Croissants and Seasonal Sliced Fruit and Berries Platter **\$10**

Homemade Granola and Yogurt “Martini” with Berries **\$10**

Homemade Tomato Cilantro Pico de Gallo, Black Bean Salsa and Ripe Avocado Guacamole with Warm Tortilla Chips **\$8**

Starbucks Iced Frappucino & Iced Mochas **\$5 each**

Sparkling and Flat Mineral Waters, Assorted Soft Drinks **\$3 each**

Cape Cod Potato Chips, Popcorn, Pretzels **\$4**

Handmade Chips with Carmelized Shallot and Boursin Cheese Dip **\$6**

GROOMSMAN LOUNGE SANDWICHES

Pick 3 Sandwiches to make a Platter \$18

Shaved Roast Beef, Great Hill Blue Cheese, Caramelized Sweet Onions, Grain Mustard, Bulky Roll

Italian Cold Cut Hoagie, Shaved Meats, Cheeses, Pickled Peppers, Olive Oil Vinaigrette, Baguette

Chili Rubbed Free Range Chicken, Fire Roasted Peppers, Goat Cheese, Vine Ripe Tomato, Red Onion, Leaf Lettuce, Bulky Roll

Narragansett Creamery Mozzarella, Vine Ripe Tomato, Basil Leaves and Aged Balsamic “Tartin”

Cured Virginia Ham, Swiss Cheese, Dijon Aioli, Bulky Roll

BRIDAL LOUNGE SANDWICHES

Pick 3 Sandwiches to make a Platter \$18

Buttery Croissant, Shaved Turkey, Avocado, Vine Ripe Tomato, Lemon Mayo, Brie Cheese

Caesar Salad Wrap, Shaved Parmesan, Hearts of Romaine, Creamy Peppercorn Dressing

Grilled Vegetable Flatbread, Fresh Curd, Tomato Pesto

Narragansett Creamery Mozzarella, Vine Ripe Tomato, Basil Leaves and Aged Balsamic “Tartin”

Cured Virginia Ham, Swiss Cheese, Dijon Aioli, Bulky Roll

Grilled Free Range Chicken, Pesto Mayo, Vermont Cheddar, Vine Ripe Tomato, Leaf Lettuce, Soft Roll

Maine Lobster “Roll”, tossed in Citrus Mayo, Buttery New England Style Bun
(additional charge of \$10.00 per person)

BLOODY MARY BAR

Bottle of Vodka, Two Pitchers of Bloody Mary Mix, Lime Wedges and Celery Stalks
Smirnoff **\$65 per bottle** | Absolut **\$85 per bottle** | Grey Goose **\$140 per bottle**

MIMOSA BAR

Bottle of Champagne, Pitcher of Orange Juice, Orange Wedges and Bowl of Strawberries
Prosecco **\$30 per bottle** | Taittinger **\$75 per bottle** | Moet et Chandon **\$85 per bottle**

ALL MENUS 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 Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

LATE NIGHT OPTIONS

MINIMUM OF 50 PEOPLE

Faneuil Hall Style Sausage Submarines, Sweet Peppers
and Onions, Mustards, Hot Peppers

\$12

Just Baked Cookies, Homemade Rice Krispie Treats,
Peanut Butter and Jelly Sandwiches & Assorted Milk

\$9

Burger Bar, 1/4 Pound All Natural Burgers with All the Fixins

\$10

French Fry Station

Crispy Sweet Potato and Natural Cut French Fries,
Tossed to Order with Your Choice of Flavors

(Truffle, Parmesan, Avocado, Jalapenos, Cheddar Cheese, Chili, Vinegar Mist, Sea Salt)

\$8

Made to Order Belgium Waffle Bar

Chocolate and Vanilla Waffles, Vanilla Bean Ice Cream, Whipped Cream, Berries, Sauces

\$11

The Olde Fashioned Milk Shake Bar

Chocolate, Strawberry and Vanilla Shakes made the Olde Fashioned Way with Fresh Milk, Organic Cane Sugar
and Ice Cream Served in Chilled Glasses with a Long Spoon and a Big Straw

\$10

The Submarine Gallery

Petite Hoagies, Torpedoes, Grinders, Subs, Fresh Made with Assorted Crisps

\$13

Red's Own Brick Oven Pizzas, Classic Toppings, Chef's Creative Toppings

Red's Pizzas available only after 10pm

\$13

ALL MENUS 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 Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

CATERING POLICIES

FOOD & BEVERAGE: All food and beverage consumed in function rooms must be provided by the Sea Crest. Any food served in a banquet setting may not be packaged to go.

LIQUOR REGULATIONS: Per the Sea Crest Beach Hotel'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. Bar service limited to 5 hours maximum.

PRICING: Pricing is guaranteed only upon client's signature of the Banquet Event Orders.

ENTERTAINMENT: The Catering Department must be notified of and approve any entertainment. All outdoor entertainment must end by 8:00 pm.

DÉCOR: The Catering Department must be informed of any decorations or displays for your event. Glitter, confetti and open flames will not be permitted in any function room. The hotel will not permit the affixing of anything to the walls or ceiling of function rooms.

AUDIO VISUAL AND ELECTRICAL: Our outside audio visual company will be able to provide for all of your audio visual needs. Your Catering Sales Manager will provide you with pricing. Special electrical requirements may be provided as well and can be coordinated with your Catering Sales Manager.

STORAGE: The Catering Department must be informed of any packages being shipped to the hotel. Per the Notification of Incoming Shipments, Incoming Package Handling Fees apply and Storage Fees will be assessed if shipments are received more than three days prior to event. Please refer to the Package Handling Information Sheet. Removal of all property is the responsibility of the group on-site contact. All outgoing packages need to have shipping labels secured and guests are to arrange for pick up.

CHEF ATTENDANT FEES: A chef attendant is required for any action station and will be charged at \$150 per chef.

CHANGES TO FUNCTION ROOM SET UP:

Changes to the physical set up of the room within 24 hours of start of event are subject to a \$400 labor charge.

OUTDOOR FUNCTIONS: In 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 of event. Maximum time limit for cold food at outdoor functions is one hour.

TIMING: Client must agree to adhere to the scheduled timing listed on the Banquet Event Order. All outdoor events must end by 9:00 pm.

SERVICE CHARGES AND TAX: All food and beverage prices are subject to a non-taxable 16% service charge, a taxable 4% administrative fee, as well as a local and state sales tax, currently at 7%. Meeting room rental, audio visual equipment and miscellaneous charges are subject to 7% local and state sales tax.

GUARANTEE: Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required 10 days prior to event. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater. Late entrée counts will be subject to a 20% menu price surcharge. For per person meals, the hotel will set and prepare for 3% above the guaranteed count.

DEPOSITS: All deposits are non-refundable and will be applied toward the total cost of your event.

OTHER: The hotel assumes no responsibility for loss or damage to items left in function rooms prior to, during or following an event.

PLATED MEALS: If two or more entrees are selected, the highest priced menu item prevails for all guests.

BUFFETS: All buffet menus require a minimum of 25 guests and are priced based on 1 1/2 hours of service. Groups less than 25 guests will be charged a \$125 surcharge.

ALL MENUS 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 Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.