



# CAPE CODDER

RESORT & Spa

2023-2024

## Wedding Packages

**Our Wedding packages include:**

- Five-Hour Event Time
- Hosted Bar Options
- Floor-Length Linens & Linen Napkins
- Hotel Wedding Consultant
- Wedding Captain
- Wedding Cake & Cake Cutting Service
- Votive Candles
- Chilled Champagne Toast
- Complimentary Dressing Room for Wedding Party
- Overnight Accommodations for Wedding Couple
- Complimentary Ceremony Rehearsal
- Complimentary Tasting

*Minimum of 50 people required for all wedding packages*

## **The Harbor Package**

*Four Hour Hosted Bar with Call Brands  
Two selections of Passed Hors d'oeuvres during Cocktail Hour*

Soup or Salad  
Two Plated Entrée selections  
\$115 per guest

Filet Mignon Entrée is an additional charge of \$10 per guest

## **The Lighthouse Package**

*Four Hour Hosted Bar with Premium Brands  
Three Selections of Passed Hors d'oeuvres & Cheese Board Display during Cocktail Hour*

Soup or Salad  
Three Plated Entrée selections  
\$130 per guest

Filet Mignon Entrée is an additional charge of \$10 per guest

## **The Cape Codder Package**

*Four-Hour Hosted Bar with Premium Brands  
Four Selections of Passed Hors d'oeuvres & Cheese Board Display during Cocktail Hour*

Appetizer or Soup Course  
One Salad selection  
Three Plated Entrée selections  
Floral Centerpiece for each Guest Table by House Florists  
Wine poured during Dinner  
Two-night Complimentary Stay for Wedding Couple  
\$145 per guest

Filet Mignon Entrée is an additional charge of \$10 per guest



*All package pricing and food outside of the package pricing is subject to 22% facility fee and 7% MA State Sales Tax.  
The facility fee is not a tip, gratuity or service charge for wait staff, service employees  
or service bartenders who work the banquet event.*

*The wait staff service employee or service bartenders who work banquet events  
receive hourly wages in excess of minimum wage.*






## Hot Hors d'oeuvres

*Units of 50 Pieces*

- Fresh Tomato Bruschetta  \$165
- Stuffed Mushrooms with Sausage and Fontina Cheese \$175
- Mini Vegetable Quiche \$165
- Mini Vegetarian Spring Rolls  \$165
- Sesame Chicken Sticks with Orange Marmalade  \$175
- Beef Satay with Thai Peanut Sauce \$190
- Scallops Wrapped in Bacon  \$225
- Maryland Style Crab Cakes with Roasted Pepper Aioli \$300
- Seafood Cakes with Lobster Sauce \$300
- Mini Potato Cakes with Smoked Salmon and Garnishes \$300
- Steamed Dumplings with Tamari Dip \$225
- Spanakopita Spinach and Feta Phyllo Triangles \$215
- Beef Sliders \$215
- Sweet and Sour Meatballs \$200
- Italian Meatballs \$200
- Buffalo Chicken Spring Roll \$200
- Cheese Steak Spring Roll \$250
- Arancini Rice Ball \$165
- Crab Rangoon \$190
- Cocktail Franks in Pastry \$165

## Cold Hors d'oeuvres

*Units of 50 Pieces*

- Caprese Skewer Mozzarella, Tomato, Cucumber with Basil Pesto   \$200
- Belgian Endive with Chevre Cheese, Grape & Pistachio Garnish   \$165
- Stuffed Euro Cucumber with Smoked Salmon Cream Cheese  \$250

 *Gluten Free Options*     *Vegan Options*

# Stationary Displays

*Displays ~ serves 40 - 50 people*

<b>Baked Brie</b> with a Fig and Port Wine Drizzle served with Toasted Pita Chips.....	\$140
<b>Mezza Platter</b> Hummus, Tabouleh, Feta Cheese, Kalamata Olives and Pita Chips .....	\$125
<b>Hot Deviled Crab Dip</b> served with Toasted Crostini .....	\$175
<b>Hot Buffalo Chicken Dip</b> served with Tortilla Chips.....	\$125
<b>Hot Spinach and Artichoke Dip</b> served with Pita Triangles .....	\$100
<b>Warm Nacho Dip</b> Chili, Salsa, Refried Beans, Jack Cheese, Olives and Sour Cream.....	\$125
served with Tortilla Chips	
<b>Traditional Italian Antipasto</b> Assorted Cheeses, Italian Meats and Pickled Vegetables .....	\$325

*Above Displays serve 40-50 people. Priced per Order*

**Smoked Salmon** with Sour Cream, Tomatoes, Capers, Red Onion, .....\$7 per person (min 40)  
Lemons and Brown Bread Triangles

**Smoked Seafood Platter** seasonal selection of five different varieties of Smoked ..... \$ Market Price  
Seafood with Sour Cream, Tomatoes, Capers, Red Onion, Lemons and Brown Bread Triangles

**Cape Cod Raw Bar** with Chef attended Shucker Cherrystones, Oysters, Chilled ..... \$ Market Price  
Shrimp and Crab Legs

**Chips & Dips** Tomato Cilantro Pico de Gallo, Black Bean Salsa and Ripe Avocado ..... \$9 per person  
Guacamole with Tortilla Chips

**International Cheeses and Crudites** served with Assorted Crackers.....\$12 per person

**Domestic Cheeses** with Crackers..... \$10 per person

**Veggie Crudites** with Dip.....\$6 per person

**Mashed Potato Bar** toppings include: Caramelized Onions, Sour Cream, Chives .....\$10 per person  
Bacon Pieces, Butter Balls and Cheddar Cheese

Add Sliced Sirloin ..... additional \$5.00 per person

**Mac 'n Cheese Bar** with three toppings.....\$10 per person

*Choose from:*

Bacon, Ham, Sausage, Buffalo Chicken, Peas, Broccoli, Diced Tomato, and Caramelized Onion

Add additional toppings ..... \$1.00 each per person

# Wedding Package Selections

## First Course

*select one*

Cape Cod Lobster Bisque

New England Clam Chowder

Italian Wedding Soup

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

## Salad Course

*select one*

Cape Codder House Salad with Field Greens, Tomato, Cucumber, Red Onion, and Crunchy Croutons

Traditional Caesar Salad

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

Wedge Salad with Iceberg Lettuce, Fresh Tomato, Applewood Smoked Bacon, and Crumbled Blue Cheese

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

## Main Entrée Selections


Seared Salmon Filet with Lemon and Dill Butter

Grilled Swordfish Steak with Roasted Tomato, Capers, and Lemon Beurre Blanc

Baked Cod with Sherry Crumb Topping

Baked Seafood Medley with Shrimp, Scallop, Cod and Lobster with Sherried Bread Crumb Topping

Filet Mignon served Medium Rare 

Prime Rib of Beef Au Jus 

Roasted Sirloin sliced and served with a Bordelaise Sauce

Roasted Chicken Breast with Cranberry Sage Stuffing

Chicken Marsala, Pan Roasted Statler Breast with Wild Mushroom Risotto

Chicken Florentine stuffed with Spinach, Breadcrumbs, and Fontina Cheese

 *Gluten Free Options*    *Vegan Options*

# Wedding Package Selections

(continued)

## Vegetarian/Vegan/Gluten Free

Roasted Vegetable Ravioli with Marinara Sauce or Butternut Squash Ravioli

Grilled Portabello and Vegetable Stack with Asparagus, Peppers, Zucchini, and Summer Squash sprinkled with Fresh Parmesan Cheese

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

## Combination Entrees

*additional \$6 up-charge per person*

Petit Filet Mignon and Jumbo Baked Stuffed Shrimp  
Chicken Saltimbocca and Jumbo Baked Stuffed Shrimp

All Entrées are served with Rolls and Butter, Chef's Choice Vegetable and Starch unless otherwise noted, and Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



*Prices are subject to change until contract is signed and deposit received.  
Package prices will be guaranteed upon receipt of signed contract and initial deposit.*

 *Gluten Free Options*    *Vegan Options*

# Wedding Buffet Package

*\$99 per guest*

One Hour Hosted Bar • Three Selections of Passed Hors d'oeuvres  
Buffets are served with Chef's selection of Starch, Seasonal Vegetable and a Coffee Station

## Warm Rolls and Butter

### Soup - *select one*

New England Clam Chowder • Tomato Basil • Italian Wedding Soup

### Salads - *select two*

Traditional Caesar Salad

Tossed Italian Salad

Cru Chopped Salad

Fresh Garden Salad

### Main Entrées - *select three*

#### Beef

Steak Tips with Teriyaki Sauce or Garlic Herb Butter

Braised Short Ribs with Jardinière Vegetables

#### Poultry

Chicken Marsala

Braised Chicken Tenderloin served with Mushroom, Onion, and Marsala Wine

Chicken Picatta in Lemon Butter with Fresh Herbs

Roasted Chicken Breast with Cranberry Sage Stuffing

#### Seafood

Baked Cod with Sherry Crumb Topping

Grilled Salmon with Lemon and Dill Butter

Shrimp and Scallop Scampi with Orecchiette Pasta

#### Vegetarian/Vegan/Gluten Free

Roasted Vegetable Ravioli with Marinara Sauce or Butternut Squash Ravioli

Pasta Primavera

# Brunch Package Buffet Style

*\$85 per guest • 50 guest minimum*

*Available from 10:00am - 3:00pm*

*1.5 hour food service only • Four-hour room availability*

## Domestic & International Cheese & Crudit  Display

### Breakfast Selections

Fresh Muffins & Pastries

Sliced Fruit Platters

Eggs Benedict ~ Canadian Bacon or Florentine finished with Hollandaise Sauce

Scrambled Eggs with Chives and Cheese or Plain Scrambled if preferred

Red Bliss Potatoes with Caramelized Onion

Country Style French Toast with warm Maple Syrup

Maple Bacon and Breakfast Sausage

### Salad Bar

Mixed Field Greens and Toppings dressed with our House Dressing

### Main Entr es

*select one*

*Two selections for additional \$5 per guest*

*Main Entr es are accompanied with the Chef's selection of Seasonal Vegetable and Starch*

Sliced Grilled Flank Steak with Wild Mushroom Demi-Glace

Baked Lemon Chicken Picatta

Chicken Marsala ~ Chicken Cutlets with Marsala Wine, Shallots & Mushrooms

Baked Cod with Sherried Bread Crumbs

Saut  Farm-raised Salmon with Citrus Beurre Blanc

Shrimp and Scallop Scampi with Orecchiette Pasta

Baked Ziti with Ricotta, Spinach, Tomato Sauce and Cheese

### Beverages

Assorted Juice Bar

Coffee Station with Regular, Decaffeinated Coffee and Assorted Teas

### Bloody Mary and Mimosa Bar

*After 10:00am*

Loaded Bloody Mary's: Vodka and Spicy Mix with Celery & Olives

Simple Mimosas: Champagne with Orange Juice with Strawberry Garnish

Full Private Bar is available ~ inquire with hotel for costs



## Action Station

*select one*

### Omelet Station

*Cheeses:* Cheddar, Mozzarella, Swiss

*Vegetables:* Sautéed Mushrooms, Bell Peppers, Tomatoes, Caramelized Onions & Fresh Herbs

*Meats:* Diced Ham, Sausage, Bacon

### Pasta Station

Cheese Tortellini with Basil Cream Sauce

Primavera with Lemon Parmesan Sauce

Rigatoni with Marinara Sauce, Tomatoes & Pancetta

### Carving Board

Roasted Turkey with Cranberry Sauce and Giblet Gravy

Honey Glazed Ham

Herb-crusted Prime Rib with Au Jus *additional \$5 per guest*

Cold Poached Salmon with Dill Sauce *additional \$3 per guest*

### Chefs Dessert Table

Bite Size Cookies & Brownie Platters

Served with Wedding Cake

## Enhancements

*50 guest minimum*

### Viennese Dessert Table

*\$16 per guest*

Variety of French Pastries, Chocolate-covered Strawberries, Sliced Fruits with Fresh Berries,

Tortes, Petit Fours and Freshly Brewed Coffees & Assorted Teas

### Deluxe Coffee Station

*\$6 per guest*

Freshly Brewed Gourmet Coffees and Assorted Herbal Teas with Orange and Lemon Zests,

Chocolate Shavings, Whipped Cream, Cinnamon Sticks and Honey

### Sweet Treats

*\$8 per guest*

Platters of Chocolate-dipped Fruit, Chocolate Covered Pretzel Bites and Marshmallows  
with Assorted Dessert Bars

## AFTER PARTY SNACKS

*Priced per person, minimum 50 people*

Chicken Fingers (Regular or Buffalo) .....	\$4
Potato Skins .....	\$3
Mini Sliders .....	\$6
Vegetable Risotto Cakes with Marinara Sauce .....	\$4
Chicken Wings (Regular or Buffalo) .....	\$5
Quesadilla Triangles (Chicken or Veggie) .....	\$4
Mozzarella Sticks with Marinara Sauce .....	\$4

## FRESH BAKED PIZZAS

*Priced per 14" pizza, 8 slices each*

Traditional Cheese Pizza with Tomato Sauce and Mozzarella Cheese .....	\$16
Classic Pepperoni Pizza .....	\$17
Sausage Pizza .....	\$17
Veggie Pizza .....	\$17
Meat Lovers Pizza .....	\$20
White Pizza with Grilled Vegetables, Spinach, Ricotta & Mozzarella Cheeses .....	\$20
Buffalo Chicken Pizza .....	\$20

## DESSERT ENHANCEMENTS

*Priced per person, minimum 50 people*

Assorted Mini Italian Pastries .....	\$10
Make-Your-Own Sundae Bar .....	\$12
Vanilla & Chocolate Ice Cream, Assorted Toppings & Whipped Cream	
Coffee & Cordials .....	\$10
Upgraded Coffee Station to include Flavored Syrups, Whipped Cream, Chocolate Shavings, Mini Chocolate Cups filled with Popular Liqueurs	

# BEVERAGE SERVICES

## HOSTED BAR PRICING

*Prices per drink • Based on Consumption*

Top Shelf Brand Liquor	\$13	Premium/Craft Beer	\$8
Premium Brand Liquor	\$11	Domestic Beer	\$7
House Brand Liquor	\$10	Non-Alcoholic Beer	\$7
Premium Wine	\$11	Champagne by the Glass	\$10
House Wine	\$10	Sodas & Mineral Water	\$5

## CASH BAR\* PRICING

*Prices per drink • Based on Consumption*

Top Shelf Brand Liquor	\$14	Premium/Craft Beer	\$9
Premium Brand Liquor	\$12	Domestic Beer	\$8
House Brand Liquor	\$11	Non-Alcoholic Beer	\$8
Premium Wine	\$12	Champagne by the Glass	\$11
House Wine	\$11	Sodas & Mineral Water	\$6

## OPEN BAR PACKAGE

*Based on an hourly per person price • Prices per person*

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:

Top Shelf Hour-One	\$26	Premium Hour-One	\$22
Top Shelf Each Additional Hour	\$13	Premium Each Additional Hour	\$11

## BEER & WINE OPEN BAR PACKAGE

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

Hour-One \$17 per person

Hour-Two \$12 per person

Each Additional Hour \$10 per person

## BAR SETUP FEES

\$200 Bar Setup Fee for each Indoor Cash Bar

\$350 Bar Setup Fee for each Outdoor Cash Bar

1 Bartender per 100 guests

## SELECTION OF BRANDS

*Selection of brands is subject to change based on availability*

Makers Mark Bourbon  
Grey Goose  
Bombay Sapphire  
Patron Silver  
Crown Royal  
Mt. Gay Rum  
Johnny Walker Black  
Titos

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

El Jimidore Tequila  
Seagram's 7 Whiskey  
Malibu Rum  
Baileys  
Kahlua  
Amaretto  
Grand Marnier

### DOMESTIC BEER:

Budweiser  
Bud Light  
Coors Lights

### PREMIUM/CRAFT BEER:

Corona  
Michelob Ultra  
Samuel Adams  
Cisco Whale's Tale

### HOUSE WINES:

Pinot Grigio  
Sauvignon Blanc  
Chardonnay  
Pinot Noir  
Cabernet Sauvignon

Special Requests Available with Notice