The COONAMESSETT

FALMOUTH, CAPE COD

Wedding Menu

2026–2027

311 GIFFORD STREET, FALMOUTH, MA 02540

508-548-2300 • THECOONAMESSETT.COM

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Wedding Menu

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Special Event Services, Procedures, Policies

At The Coonamessett, your event is more than planned, it is designed. Every detail is the result of a decision made by you, which assures that your event is precisely what you expect from us. We hope that the following information regarding our services, procedures and policies will assist you in your decision making process. Someone is always available to answer any questions or concerns you may have.

EVENT TIMING

The Venue Fee includes up to five hours in the selected space. Your event specialist will help you choose a start time. Additional time, if available, will be an additional fee. Event start and end times must be finalized two weeks prior to your event. Events must end by midnight.

WEDDING CEREMONY

Depending on the number of guests and time of season, we offer a gazebo area or inside area for your wedding ceremony. Should your wedding ceremony be held on premise, we will assist you in the rehearsal. A fee will be charged for all ceremonies.

LINENS

White or ivory overlays and a selection of colored napkins are available at no additional charge.

FLOWERS / DECORATIONS

We will provide you with a list of preferred local florists who are familiar with our venue. We will also advise you regarding any decoration requirements and limitations.

CAKES

We will provide contact information for suggested bakers who can design a wedding cake to your wishes. This will be a separate charge from the baker.

ENTERTAINMENT

Our suggested vendor list is available to you. Included are bands, piano players, disc jockeys, etc. Your entertainment must be at The Coonamessett one hour prior to the event. Entertainment must end by midnight. The Coonamessett management reserves the right to determine the appropriate sound level in consideration of not only your guests, but area residents.

PHOTOGRAPHERS/VIDEOGRAPHERS

In assuming the overall responsibility of your wedding day, i.e.: ambiance, service of food and beverages and comfort of your guests, we ask that the photographers/videographer consult with us regarding any particular request or setups you may have of them, so as not to disrupt the continuity of service or atmosphere we are providing you.

** Arrangements for the delivery and/or setup of flowers, bands, DJs, etc. Should be made with the coonamessett prior to the wedding.*

MISCELLANEOUS INFORMATION

- Our tables are 60” rounds that seat 8 guests, and/or 72" rounds that seat 10 guests.
- Prices reflect food consumed on our premises. Food not eaten during any event cannot be taken from premises, as it becomes a liability issue.
- Vegetarian or any other dietary restrictions will be handled by our staff. Please let us know about any allergies.

DEPOSIT

A non-refundable deposit must be made to book an event space at The Coonamessett.

PRICING

Menu prices are subject to change without notice. All prices are subject to Massachusetts Meal Tax and 6% Administration Fee. The Administration Fee covers expenses for functions. The Administration Fee is not a gratuity.

GUARANTEE

A guaranteed number of guests is due no later than two weeks before your event.

LIQUOR REGULATION

The Coonamessett holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at anytime it seems necessary to comply with Massachusetts state laws.

SECURITY

The Coonamessett shall not assume the responsibility for damage or loss of any merchandise or articles brought onto the property of, or inside the restaurant.

HOLD HARMLESS

The Coonamessett shall be excused and held harmless for the failure to perform any obligation hereunder when prevented from doing so by cause or causes beyond its control which shall include, but not limited to, labor disputes, civil commotion, war, fire or other casualty, inability to obtain any material or services, an Act of God, or any serious maintenance problem which, in its sole discretion and judgment, will impair efforts to properly host such a function. In such cases, money on deposit will be refunded.

The Coonamessett Signature Package

The Coonamessett Signature Package is a plated dinner reception. It includes cocktail hour, dinner service, and complimentary cake cutting.

COCKTAIL HOUR

Chef Curated Grazing Table

Local and domestic cheeses, assorted salami and cured meats, fig jam, fresh fruit, vegetable crudite, hummus, herbed yogurt dip, artisan crackers

CHOICE OF FOUR PASSED HORS D'OEUVRES:

Seafood

Mushroom Caps with Crab Stuffing

Scallops Wrapped in Bacon GF

Coconut-Battered Shrimp

Mini Crab Cakes

Tuna Tartare Spoon with Wakame Seaweed Salad

Meat

Panko Chicken Skewers

Tenderloin of Beef Crostini

Mini Cheeseburgers

Mini Beef Wellingtons

BBQ Pulled Pork Sliders

Vegetarian

Vegetable Spring Rolls

Mushroom Caps with Spinach and Gorgonzola

Spanikopita

Raspberry and Brie Phyllo

Caprese Skewers GF

Mini Pretzel Bites

FIRST COURSE (CHOOSE ONE)

New England Clam Chowder

Butternut Squash Bisque (Fall/Winter Only)

House Salad

Mixed greens, cherry tomato, cucumber, shaved carrots, balsamic vinaigrette

Caesar Salad

Romaine, housemade croutons, grated parmesan, caesar dressing

Strawberry Field Salad (Spring/Summer Only)

Mixed greens, fresh strawberries, pecans, honey whipped goat cheese, white balsamic vinaigrette

Summer Harvest Salad (Spring/Summer Only)

Romaine, cherry tomatoes, charred corn, roasted peppers, radish, lemon-herb vinaigrette

Fall Harvest Salad (Fall/Winter Only)

Spinach, local apples, dried cranberries, gorgonzola, candied pecans, apple cider vinaigrette

Cheese Ravioli with Basil Pesto and Cherry Tomatoes

Butternut Squash Ravioli with Sage Brown Butter Sauce (Fall/Winter Only)

SECOND COURSE (CHOOSE TWO)

Chicken Cordon Bleu

Ham, swiss cheese, fresh-herbed bread crumbs, pommery mustard sauce, seasonal vegetables, whipped potatoes

Chicken Piccata

Statler breast of chicken, seasonal vegetables, whipped potatoes, tomatoes, capers, lemon-herb pan reduction

Herb Roasted Chicken

Statler breast of chicken, roasted brussels sprouts with pancetta, whipped sweet potatoes, natural jus

Baked Cod

Herb-encrusted cod, chive and tomato beurre blanc, seasonal vegetables, house rice

Ginger Teriyaki Glazed Salmon

Asparagus, house rice

Grilled Swordfish

Seasonal vegetables, house rice pilaf, citrus beurre blanc

Crab-Stuffed Baked Jumbo Shrimp

Seasonal vegetables, house rice, citrus beurre blanc

*12oz. Prime Rib**

Seasonal vegetables, baked potato, au jus, popover

*10oz. New York Sirloin**

Seasonal vegetables, whipped potatoes, herb-roasted cipollini onion, red wine demi glace

*8oz. Filet Mignon**

Asparagus, whipped potatoes, roasted mushroom ragout, red wine demi glace

*Seafood Sampler**

Scrod, swordfish, sea scallops, shrimp, white wine, lemon juice, seasonal vegetables, house rice, chardonnay butter reduction

*Baked Stuffed 1-½ lb. Lobster**

Crab meat, shrimp, scallops, fresh-herbed bread crumbs, seasonal vegetables, boiled red potatoes, lemon chive butter

DESSERT

Complimentary Cake Cutting

Cape Cod Coffee and Tea

The Coonamessett Social Package

The Coonamessett Social Package is a reception station package. It includes cocktail hour, dinner stations, and complimentary cake cutting.

COCKTAIL HOUR

Raw Bar

Fresh oysters on the half shell, clams on the half shell, jumbo shrimp, cocktail sauce, horseradish, lemon

CHOICE OF FOUR PASSED HORS D'OEUVRES:

Seafood

Mushroom Caps with Crab Stuffing

Scallops Wrapped in Bacon GF

Coconut-Battered Shrimp

Mini Crab Cakes

Tuna Tartare Spoon with Wakame Seaweed Salad

Meat

Panko Chicken Skewers

Tenderloin of Beef Crostini

Mini Cheeseburgers

Mini Beef Wellingtons

BBQ Pulled Pork Sliders

Vegetarian

Vegetable Spring Rolls

Mushroom Caps with Spinach and Gorgonzola

Spanikopita

Raspberry and Brie Phyllo

Caprese Skewers GF

Mini Pretzel Bites

GARDE MANAGER STATION

Grilled Seasonal Vegetables

Caesar Salad

CHOICE OF ONE SEASONAL SALAD:

Strawberry Field Salad (Spring/Summer)

Mixed greens, fresh strawberries, pecans, honey whipped goat cheese, white balsamic vinaigrette

Summer Harvest Salad (Spring/Summer)

Romaine, cherry tomatoes, charred corn, roasted peppers, radish, lemon-herb vinaigrette

Fall Harvest Salad (Fall/Winter)

Spinach, local apples, cranberries, gorgonzola, candied pecans, apple cider vinaigrette

ENTREES (CHOOSE ONE)

CARVING STATION

Sirloin of Beef

Fresh baked rolls, au jus, horseradish cream

Roast Breast of Turkey

Fresh baked rolls, turkey gravy, cranberry sauce

MIXED GRILL STATION

Marinated chicken, beef, and seasonal vegetable kabobs, roasted potatoes and chimichurri

CAPE COD STATION / MARKET PRICE

Local steamers, mussels, scallops, lobster tails, corn on the cob and linguiça

STARCHES

CHEF ATTENDED PASTA STATION

CHOOSE TWO: Penne, Cheese Tortellini, or Butternut Squash Ravioli with Sage Brown Butter Sauce (Seasonal)

CHOOSE TWO SAUCES: Pomodoro, Basil Pesto, Alfredo

TOPPINGS: Grilled Chicken, Italian Sausage, Shrimp, Spinach, Artichokes, Broccoli, Tomatoes, Roasted Peppers, Mushrooms

MASHED POTATO BAR

Creamy Whipped Potatoes, Scallions, Bacon Bits, Diced Tomatoes, Cheddar Cheese, Sour Cream, Caramelized Onions, Broccoli

DESSERT

Complimentary Cake Cutting

Cape Cod Coffee and Tea

The Coonamessett Buffet Package

The Coonamesset Buffet Package is a buffet reception. It includes cocktail hour, dinner service, and complimentary cake cutting.

COCKTAIL HOUR

Chef Curated Grazing Table

Local and domestic cheeses, assorted salami and cured meats, fig jam, fresh fruit, vegetable crudite, hummus, herbed yogurt dip, artisan crackers

CHOOSE FOUR PASSED HORS D'OEUVRES FROM THE FOLLOWING:

Seafood

Mushroom Caps with Crab Stuffing

Scallops Wrapped in Bacon GF

Coconut-Battered Shrimp

Mini Crab Cakes

Tuna Tartare Spoon with Wakame Seaweed Salad

Meat

Panko Chicken Skewers

Tenderloin of Beef Crostini

Mini Cheeseburgers

Mini Beef Wellingtons

BBQ Pulled Pork Sliders

Vegetarian

Vegetable Spring Rolls

Mushroom Caps with Spinach and Gorgonzola

Spanikopita

Raspberry and Brie Phyllo

Caprese Skewers GF

Mini Pretzel Bites

DINNER BUFFET

SALADS (CHOOSE ONE)

House Salad

Mixed greens, cherry tomatoes, cucumbers, shaved carrots, balsamic vinaigrette

Caesar Salad

Romaine, housemade croutons, grated parmesan, Caesar dressing

Strawberry Field Salad (Spring/Summer)

Mixed greens, fresh strawberries, pecans, honey whipped goat cheese, white balsamic vinaigrette

Summer Harvest Salad (Spring/Summer)

Romaine, cherry tomato, charred corn, roasted peppers, radish, lemon-herb vinaigrette

Fall Harvest Salad (Fall/Winter)

Spinach, local apples, cranberries, gorgonzola, candied pecans, apple cider vinaigrette

BUFFET (CHOOSE TWO ENTREES, ONE STARCH, AND ONE VEGETABLE)

Entrees

Chicken Cordon Bleu

Chicken Piccata

Herb Roasted Chicken

Baked Cod

Ginger Teriyaki Glazed Salmon

Grilled Swordfish

Braised Short Ribs

Apple Cider Braised Pork Loin

Marinated Steak Tips

Starch

Herb-Roasted Potatoes

Whipped Potatoes

House Rice Pilaf

Penne with Marinara, Basil Pesto, or Creamy Alfredo Sauce

Butternut Squash Ravioli with Sage Brown Butter Sauce

Vegetable

Seasonal Vegetable Medley

Garlic Asparagus

Roasted Brussels Sprouts with Pancetta

Roasted Root Vegetables

DESSERT

Complimentary Cake Cutting

Cape Cod Coffee and Tea

Enhancements

Available to add on to any event menu or package as an add-on. Priced per person.

BEVERAGE

Call Level Open Bar

Premium Open Bar

Champagne Toast

DISPLAY

Raw Bar

Fresh oysters on the half shell, clams on the half shell, jumbo shrimp, cocktail sauce, horseradish, lemon

DESSERT

Ice Cream Sundae Bar

Vanilla and chocolate ice cream, hot fudge, assorted toppings, fresh whipped cream

Cookie & Brownie Display

Assorted fresh-baked cookies and brownies

Viennese Display

Petit fours, cream puffs, mini éclairs, cakes, pies, tortes, fresh berries, cream, apple crisp

Chocolate Fondue

Flowing dark Belgian chocolate, pound cake, cookies, brownies, marshmallows, strawberries, pineapple

Cannoli Station

Chocolate chip and plain, hand-dipped in a variety of toppings

LATE NIGHT SNACKS

Grilled Cheese Station

Classic American, bacon and cheddar

Mac and Cheese Bar

Assorted toppings include: bacon, buffalo chicken bites, pulled pork, scallions, tomatoes, frizzled onions, ranch, bbq, and buffalo drizzles

Chips & Dip

Housemade tortilla and handcut potato chips, salsa, guacamole, onion dip

French Fry Bar

Classic fries, sweet potato fries, tater tots, served with ketchup, ranch, and fry sauce

Chicken Tender Station

Classic chicken tenders, french fries, special sauce, ketchup, honey mustard, bbq, ranch

*Slider Station (*CHOOSE 2)

Classic cheeseburger, buffalo chicken, southern fried chicken, barbecue pulled pork, and french fries