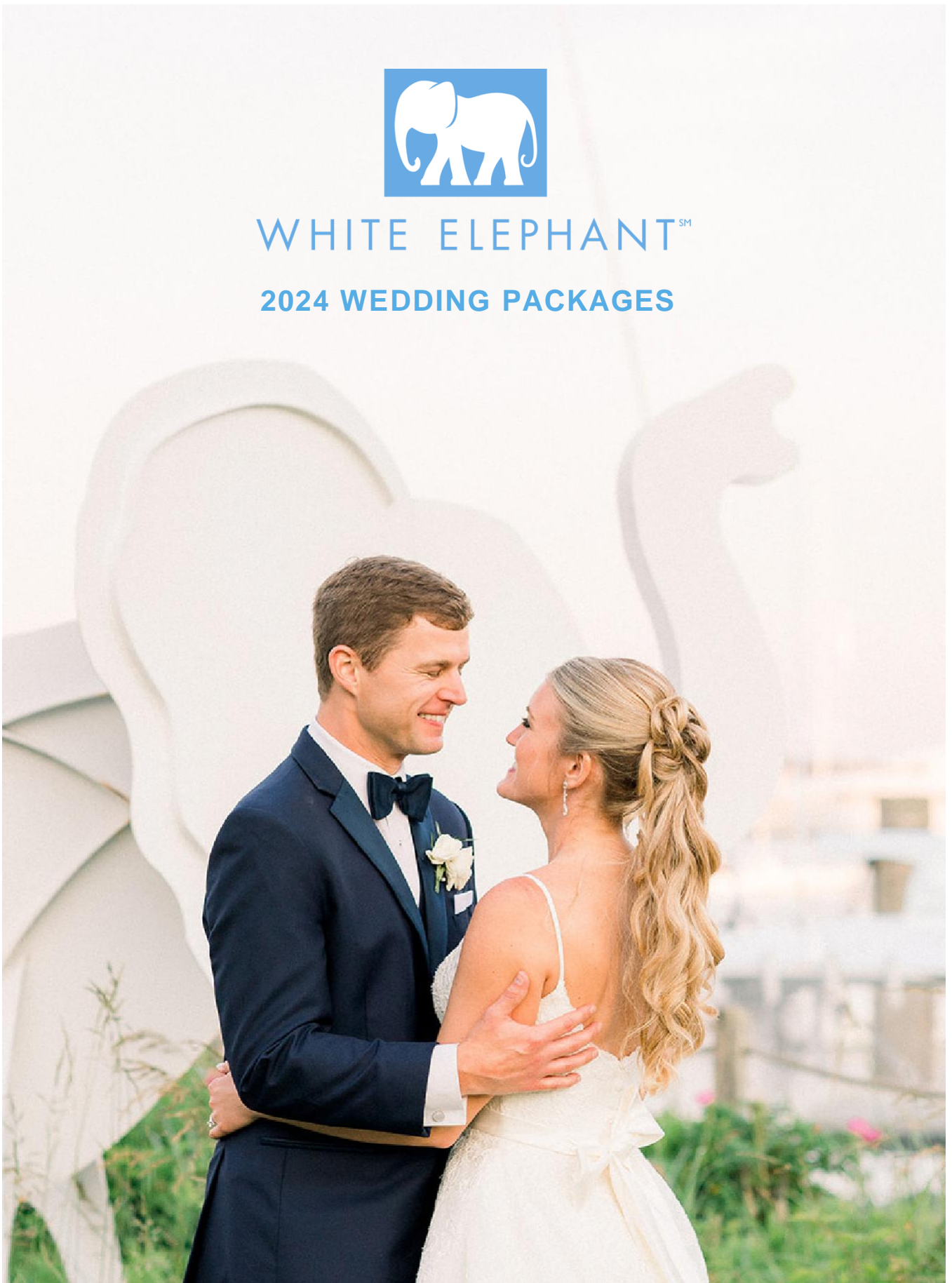


WHITE ELEPHANT<sup>SM</sup>

2024 WEDDING PACKAGES



**THE PERFECT  
COMBINATION OF  
ROMANTIC AND  
ATLANTIC.**



**ALL WEDDINGS AT  
THE WHITE ELEPHANT INCLUDE:**

- o Detailed planning with our team of wedding experts from booking to day of execution
- o Preferential guest room rates for attendees, based on availability.
- o Onsite waterfront wedding ceremonies
- o Onsite wedding ceremony rehearsals
- o White garden chairs for ceremony and reception seating
- o China, flatware, glassware, tables, and floor-length white linens
- o Personalized menu cards
- o Votive candles for cocktail and dining tables
- o Complimentary sparkling wine for toast
- o Restaurant-style culinary presentation and service
- o Vegetarian and gluten-free options available
- o Cake-cutting and plating



## **BRANT POINT PACKAGE**

**Four Passed Hors d'Oeuvres (selections on page six)**

**Sparkling Wine Toast**

**Assorted Breads and Butter**

**First Course**

**Entrée Course**

**Wedding Cake**

(Provided by outside vendor)

## FIRST COURSE

(Choose one)

### Caesar Salad

Romaine Leaves, Baby Kale, Shaved Parmesan, Croutons & Caesar Dressing

### Wedge Salad

North Country Bacon, Bayley Hazen Blue, baby heirloom, crispy onion, Butter milk blue cheese dressing

### Clam Bisque

### Bartlett's Farm Tomato & Burrata

### Salad

Arugula, Aged Balsamic, Basil (GF/V)

## SEASONAL SPRING/SUMMER OPTIONS

### English Pea Soup

Crispy Pancetta Lardons, Chive Crème Fraiche, Snap Pea Salad (GF)

### Spring Vegetable Harvest

Seasonal Vegetables, Hummus, Puffed Rice, Tahini Vinaigrette (GF/Vegan)

### Asparagus & Prosciutto Salad

Marinated Mushrooms, Pickled Ramps, Parmesan, Local Honey, Lavender Vinaigrette (GF)

## SEASONAL FALL OPTIONS

### Lobster Bisque

Laced with cognac, Crème Fraiche (GF)

### Butternut Squash & Pearl Barley Risotto

Duck Confit, Pomegranate Molasses, Toasted Pepitas

### Roasted Fall Vegetable Salad

Warm Farro, Pickled Seasonal Apples, Cashew Nuts Craisins & Lemon Vinaigrette (Vegan)

## ENTRÉE COURSE

(Choose two; advance counts required)

### Pesto Roasted Chicken Breast

Truffle Potato Puree, Balsamic Glazed Heirloom Carrots, Grain Mustard, Chicken Jus (GF)

### Red Wine Braised Short Ribs

Roasted Fingerling Potatoes, Caramelized Onions & Bacon, Asparagus, Gremolata (GF)

### Roasted Halibut Fillet

Saffron Mashed Potatoes, Asparagus, Lobster & Grilled Corn Vinaigrette (GF)

### Atlantic Salmon Fillet,

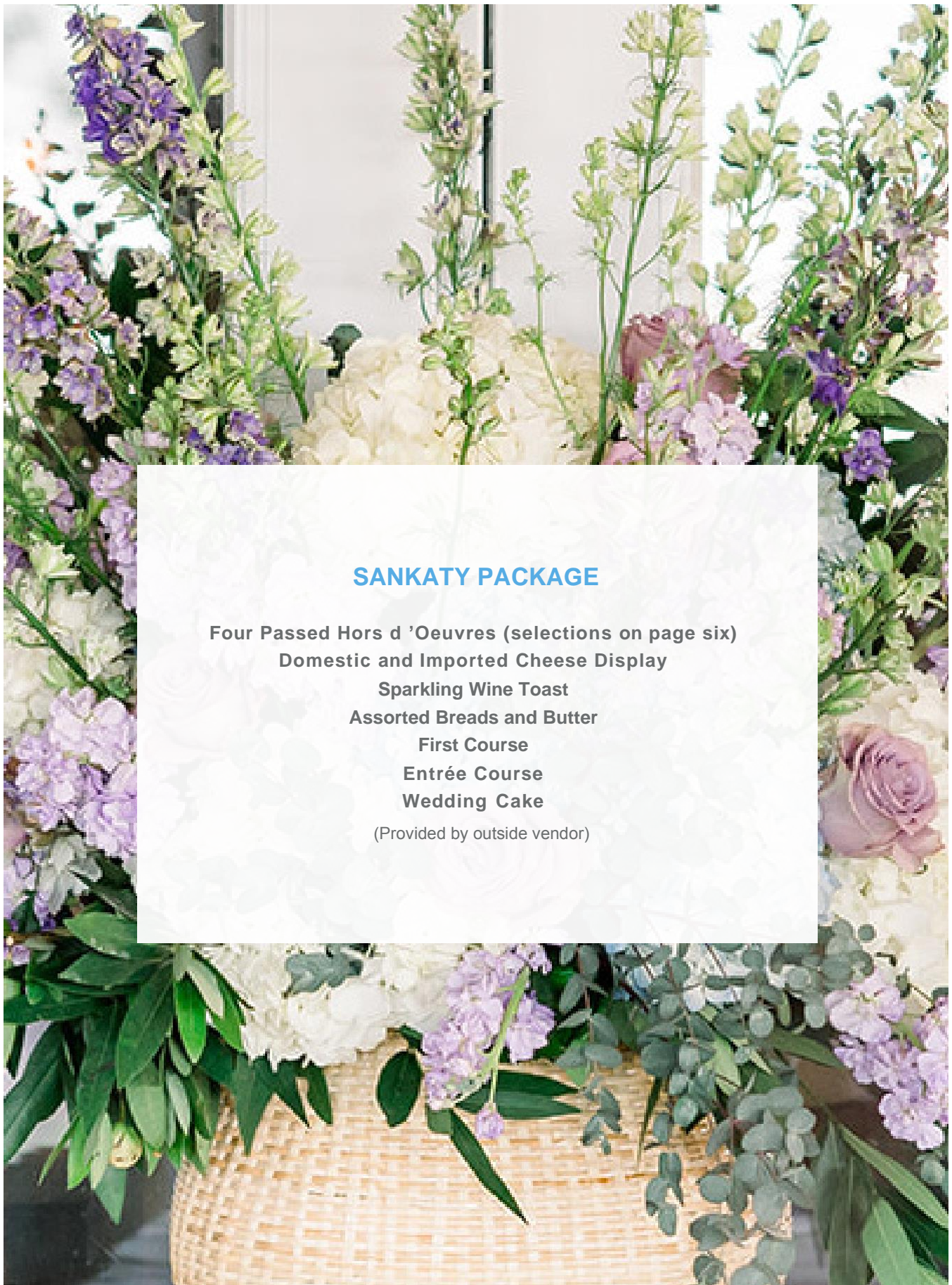
Olive tapenade, chimichurri, Creamy polenta, Broccolini

## WEDDING CAKE

(Provided by outside vendor)

Plated & Served with Fresh Berry Compote  
Lavazza Coffee & Rishi Tea Service





## **SANKATY PACKAGE**

**Four Passed Hors d'Oeuvres (selections on page six)**  
**Domestic and Imported Cheese Display**  
**Sparkling Wine Toast**  
**Assorted Breads and Butter**  
**First Course**  
**Entrée Course**  
**Wedding Cake**  
(Provided by outside vendor)

## FIRST COURSE

(Choose one from below or any one from the Brant Point Package or Seasonal Options)

### Thai-Style Crab Cake

Asian Slaw & Spicy Aioli

### Caramelized Cauliflower Panna Cotta

Fresh & Pickled Vegetables, Brown Butter Crumb, Cherry Gastrique

### Bartlett's Farm Tomato & Burrata Salad

Arugula, Aged Balsamic, Basil (GF/V)

### Seafood Ceviche

Shrimp, Scallops, Halibut, Red Onion, Cucumbers, mango & passionfruit marinade (GF)

### Lobster Risotto

Wilted Baby Spinach, Lemon, Parmesan & Mascarpone (GF)

### \*King Crab Cocktail

Avocado puree, caviar, remoulade, pickled pepper & mushroom (GF)



## ENTRÉE COURSE

(Choose two, advance counts required)

### Roasted Chicken Breast

Truffle Potato Puree, Balsamic Glazed Heirloom Carrots, Grain Mustard, Chicken Jus (GF)

### Roasted Halibut Fillet

Saffron Mashed Potatoes, Asparagus, Lobster & Grilled Corn Vinaigrette (GF)

### Roasted Beef Tenderloin

Potato Puree, Port-Braised Cipollini Onions, King Oyster Mushroom, Watercress Puree, Truffle Red Wine Demi (GF)

### \*\*Kuro A5 Wagyu

Napa cabbage, ginger soy demi, panko rice cake (GF)

### Butter Poached Lobster Tail

Chorizo & Potato Hash, Creamy Corn, Lemon Butter Clam Sauce (GF)

### Marinated & Grilled Atlanta Sword Fish Steak (served rare)

Tomato Panzanella Salad, Basil Oil

## WEDDING CAKE

(Provided by outside vendor)

Plated & Served with Fresh Berry Compote  
Lavazza Coffee & Rishi Tea Service

## **SURF & TURF DUO PLATES:**

### **Wagyu Beef Tenderloin & De-Shelled Lobster Tail**

Creamy Truffle Gnocchi,  
Asparagus, Snap Peas, Sun-Dried Tomato  
Vinaigrette

### **Roasted Chicken Breast & Espelette Pepper Swordfish Kebab**

Toasted Fregola Sarda, Peperonata Olive Tapenade

### **Beef Tenderloin & Bacon-Wrapped Scallops**

Cauliflower, Corn & Mushroom Risotto, Caramelized Fennel, Maple  
Jam, Red Wine Jus (GF)

### **Butter-Poached Halibut & Roasted Beef Tenderloin**

Saffron Pilaf, Seasonal Squash, Ginger & Thyme Butter Sauce (GF)

## PASSED HORS D'OEUVRES

(Choose four)

### CHILLED HORS D'OEUVRES

- Steak Tartare Taco**, Black Garlic, Truffle Aioli (GF)
- Scallop Ceviche**, Wakame & Avocado
- Lobster Salad Cornet**, Caviar (GF)
- Tuna Poké**, Crispy Wonton
- Cured Hamachi**, Pickled Cucumber, Sriracha Aioli
- Baby Heirloom Caprese Cornet**, fresh mozzarella, basil chip (V)
- Chilled Melon & Cucumber Bisque Shooters (GF)**
- Truffle Deviled Eggs (GF)**
- Oyster Shooters**, Tomato Water & Horseradish (GF)
- Chicken Liver Mousse**, Maple Bacon
- Toasted Brioche
- Duck Rillettes**, Pickled Mustard, Onion Jam Rice Cracker (GF)
- Open-Faced Lobster Club Sandwich**
- Pickled Watermelon**, Fennel & Orange Slaw
- Fennel Pollen (Vegan/GF)**
- Rock Shrimp Cocktail**, spicy cocktail sauce
- Steak Carpaccio**, horseradish cream, toasted brioche, pickled pepper
- Smoked Fish Spread**, house potato chip, crème fraiche, caviar

### WARM HORS D'OEUVRES

- Fried Oyster**, Sauce Gribiche
- Tempura-Fried Cauliflower**, Curry & Lime Aioli (V)
- Arancini**, Mozzarella & Basil Pesto, Parmesan (V)
- Mini Crab Cakes**, Lemon Aioli
- Duck Confit & Gruyere Croque Monsieur**, Tomato Jam
- Braised Beef Short Rib Tartlet**, Celery Root, Brown-Butter Crumb
- Shrimp Shumai**, Salmon Roe, Ginger Soy Reduction
- Chicken apple sausage Roulade**, puff pastry, spicy mustard
- Lamb & Beef Kofta**, Lentil Hummus
- Moroccan-Spiced Chicken Skewers**, Harissa Aioli (GF)
- Warm Grilled Octopus**, Olives Peperonata Puree (GF)
- Prosciutto & Blue Cheese Medjool Dates (GF)**
- Chicken Katsu**, sushi rice, ponzu reduction
- Open Face slider**, prime burger, VT cheddar, truffle aioli, pickled pepper

## RECEPTION ENHANCEMENTS

### Seaside Raw Bar

Poached Jumbo Shrimp, East Coast Oysters, Littleneck Clams, Lemon Quarters, Cocktail Sauce & Cucumber Mignonette

### Raw Bar Enhancements

Chef's Daily Ceviche Creation  
Tuna Tartare  
Lobster Salad  
Osetra Caviar

### Platter of Poached Lobster Tail & Shrimp Skewers

Poached and Chilled Lobster, Shrimp & Cherry Tomatoes, Avocado & Horseradish Mayo

### New England Cheeses

Assorted Crackers, Baguettes & Dried Fruit

### New England Charcuterie Display

### Seasonal Crudités with Assorted Dips

### Mezze Platter

Chickpea Hummus, Baba Ganoush, Stuffed Grape Leaves, Feta Cheese, Marinated Olives, Grilled Artichokes, Tabbouleh & Pita Chips

### Sushi Platters

(Choose three types of rolls)

#### The Nantucket - "Our version of the California roll"

Toasted Sesame, Crab Meat, Spicy Mayo, Carrots, Cucumber, Avocado, Tobiko, Sweet Thai Chili

#### The Brant Point - Lobster, Butter Lettuce, Wakame,

Asparagus, Tempura Crunch, Yuzu Vinaigrette

#### The Sankaty - Spicy Ahi Tuna, Grilled Scallions,

Cucumber, Carrots, Avocado, Sriracha Mayo, Crispy Wonton

#### The Gray Lady - Citrus-Marinated Scallops, Crispy Leeks,

Cucumber, Carrots, Ponzu, Tobiko

#### The Bartlett Farm - Miso Soy Grilled Tofu, Seasonal

Vegetables, Sriracha Mayo, Finger-Lime Caviar

#### Stumps Pond - Teriyaki Glazed Salmon, Charred Scallion

Cream Cheese, Pickled Red Onion, Cucumber, Carrots, Tobiko, Tempura Crunch







## DESSERT ENHANCEMENTS

### Cheese Course

Triple Cream Brie, Great Hill Blue, Herbed Goat Cheese, Aged White Cheddar, Dried Fruits, Local Nantucket Honey, Cranberry Walnut Crackers

### Specialty Coffee Bar

Nespresso & Specialty Coffee, Assorted Teas, Sambuca, Grand Marnier, Baileys, Frangelico.

Whipped Cream, Brown & White Sugar Cubes, Cinnamon, Ground Nutmeg, Shaved Chocolate

### Dessert Buffet

Chocolate-Covered Strawberries, Seasonal Mini Desserts bites, Mini Pastries, chocolate mousse, Assorted Cookies

### Ice Cream Sundae Bar

Vanilla Ice Cream, Double Fudge Brownies, Hot Fudge, Caramel, Chopped Walnuts, Sliced Strawberries, Bananas, Cherries, Oreo crumbs, Whipped Cream

### Late-Night Bites

(choose two; butler-passed for ½ hour)

Mini Monte Cristos, Mini Cheeseburgers, Crab Cake Sliders, Tomato Soup Shooters & Grilled Cheese, Truffle Parmesan French Fries or Chocolate Truffles



## **SIGNATURE DRINKS**

Please select one item which will be butler-passed or create your own tray-passed signature drink!

### **Nantucket Red**

Prosecco, Cranberry Juice

### **The White Elephant**

Olmecca Altos Plata Tequila, Coconut,  
Pineapple, Lime, Thai Chili

### **Coastal Lemon Spritz**

Zonin 1821, Rosemary Sprig, Lemon Twist

### **French 75**

Hendrick's Gin, Prosecco, Simple Syrup, Lemon

### **Blueberry Lemonade**

888 Blueberry Vodka, Lemonade, Soda

### **Nantucket Mule**

888 Cranberry Vodka, Ginger Beer,  
Cranberry Juice, Lime

### **Dark and Stormy**

Gosling's Dark Rum, Ginger Beer

## PREMIUM BAR

### Included in Premium Bar:

Vodka: Tito's, Absolut Citron Gin: Beefeater

Rum: Bacardi Silver Tequila: Altos, Silver

Whiskey and Bourbon: Seagram's V.O. & Buffalo Trace

Scotch: Dewar's White Label

Consumption Beer

Domestic Beers: Bud Light, Narragansett Lager

Microbrews: Whale's Tale Pale Ale, Shark Tracker

## LUXURY BAR

### Included in Luxury Bar:

Vodka: Ketel One, Ketel Citroen Gin: Hendrick's

Rum: Plantation 3 Stars Tequila: Tres Agaves, Silver

Whiskey and Bourbon: Crown Royal, Maker's Mark

Scotch: Glenlivet 12

Cordials: Grand Marnier, Baileys

Consumption Beer

Imported Beers: Peroni, Heineken

Microbrews: Whale's Tale Pale Ale, Shark Tracker





## WINE LIST

### BUBBLES

Laurent-Perrier, Brut, Champagne, France  
Segura Vidas, Cava Brut, Spain  
Segura Vidas, Cava Brut Rose, Spain  
Roederer, Brut, Anderson Valley, California  
Veuve Clicquot, Brut, Champagne, France  
Zonin, Prosecco, Veneto, Italy

### WHITE WINES

Biscaya Baie, Sauvignon Blanc, Cascôgne  
Bravium, Chardonnay, Russian River Valley  
Chalk Hill, Sonoma, Chardonnay, Sonoma County, California  
Calera, Chardonnay, Central Coast  
Jean Paliot et Fils, Pouilly- Fume, France  
J. de Villebois, Sauvignon Blanc, Loire, France  
Frenzy, Sauvignon Blanc, Marlborough, New Zealand  
Flowers, Chardonnay, Sonoma Coast, California  
Frog's Leap, Sauvignon Blanc, Napa Valley  
Hourglass, Sauvignon Blanc, Napa Valley  
J.J. Vincent et Fils, Bourgogne Blanc, Burgundy, France  
Cave De Lugny, Macon-Luguy, Chardonnay Les Charmes  
Tenuta Regaleali, Sicilia Bianco  
Mylonas, Assyrtiko, Attika , Greece  
Blondeau, Sancerre, France  
Di Lenardo, Pinot Grigio, Friuli, Italy  
Terras Gauda, Albariño, Rias Baixes, Spain  
William Fevre " Champs Royaux", Chablis, Burgundy, France

### ROSÉ WINES

Chateau Minuty, Côtes de Provence, France  
Coteaux d'AIX, Côtes de Provence, France  
Miraval, "Studio," Côtes de Provence, France

### RED WINES

Calera, Central Coast , Pinot Noir  
Famille Perrin, Côtes du Rhône Villages, France  
Altesino, "Rosso di Altesino", Tuscany, Italy  
Clos du Val, "Estate", Cabernet Sauvignon, Napa Valley  
Chateau Blaignan, Medoc Cru Bourgeois  
Duckhorn, Merlot, Napa Valley, California  
Canvasback, Cabernet Sauvignon, Red Mountain, WA  
En Route, Russian River Valley  
Etude, Pinot Noir, Carneros, California  
Far Niente, "Post & Beam", Cabernet Sauvignon, Napa Valley  
Finca DeCero, Cabernet Sauvignon, Argentina  
Ascheri, Barolo  
Jordan, Cabernet Sauvignon, Alexander Valley  
Chateau Gambond, Domaine Marcell Ladierre, Gamay, Beaujolais, France  
Baron De Ley, La Rioja Alta, Spain  
Obsidian Ridge, Cabernet Sauvignon, Red Hills, Napa Valley, California  
Volver, Crianza, Tempranillo Blend, La Mancha, Spain  
Wentworth, Pinot Noir, Anderson Valley, California

