



WHITE ELEPHANTSM

2026 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)

\$235 per person

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



\$235 PER PERSON



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)

\$265 per person

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

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)

*Additional \$20



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)

Grilled Ahi Tuna (served rare)

Baby Bok Choy, Crispy Rice Cake, Kimchi Slaw
Yuzu Soy Reduction

**additional \$35

WEDDING CAKE

(Provided by outside vendor)

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

\$265 PER PERSON

SURF & TURF DUO PLATES:

(\$30 supplemental fee for addition
of a duo plate as an entrée option)

***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)

*Additional \$25

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)

Misubi, Sushi Rice, Pork, Nori (GF)

Tuna Nigiri, Tuna, Sushi Rice, Shiso (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

Lobster Rangoon, Panko, Cream Cheese, Tomato Jam

Tenderloin Buns, Sesame Choux Bun, Caramelized Onion, Horseradish Cream

Chicken apple sausage Roulade, puff pastry, spicy mustard

Pork Meatballs, Red Pepper Coulis, Grated Parmesan, Pickled Fresno

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
\$38 per person, \$250 Attendant Fee

Raw Bar Enhancements

Chef's Daily Ceviche Creation, add \$6 per person
Tuna Tartare, add \$9 per person
Lobster Salad, add \$11 per person
Osetra Caviar, \$135 per ounce - crème fraîche, house made chips

Platter of Poached Lobster Tail & Shrimp Skewers

Poached and Chilled Lobster, Shrimp & Cherry Tomatoes, Avocado & Horseradish Mayo
\$24 per skewer

New England Cheeses

Assorted Crackers, Baguettes & Dried Fruit
\$22 per person

New England Charcuterie Display

\$22 per person

Seasonal Crudités with Assorted Dips

\$18 per person

Mezze Platter

Chickpea Hummus, Baba Ganoush, Stuffed Grape Leaves, Feta Cheese, Marinated Olives, Grilled Artichokes, Tabbouleh & Pita Chips
\$18 per person

Sushi Platters

(Choose three types of rolls)
\$275(50 pieces)
\$475 (100 pieces)

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
\$22 per person

Specialty Coffee Bar

Nespresso & Specialty Coffee, Assorted Teas, Sambuca,
Grand Marnier, Baileys, Frangelico.
Whipped Cream, Brown & White Sugar Cubes,
Cinnamon, Ground Nutmeg, Shaved Chocolate
\$22 per person, \$250 barista fee

Dessert Buffet

Chocolate-Covered Strawberries, Seasonal Mini
Desserts bites, Mini Pastries, chocolate mousse,
Assorted Cookies
\$29 per person

Ice Cream Sundae Bar

Vanilla Ice Cream, Double Fudge Brownies, Hot Fudge,
Caramel, Chopped Walnuts, Sliced Strawberries,
Bananas, Cherries, Oreo crumbs, Whipped Cream
\$28 per person, \$250 attendant fee

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
\$28 per person, two selections



SIGNATURE DRINKS

30 minutes' duration - \$21 each

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

Consumption Bar at \$19 per drink
or 5-hour Package Bar \$100 per person
\$500 minimum spend applies for any bar package
\$250 bartender set-up fee per bartender (up to two bars)

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 at \$11 per beer

Domestic Beers: Bud Light, Narragansett Lager

Microbrews: Whale's Tale Pale Ale, Shark Tracker

LUXURY BAR

Consumption Bar at \$20 per drink
or 5-hour Package Bar \$115 per person
\$500 minimum spend applies for any bar package
\$25
0 bartender set-up fee per bartender (up to two bars)

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 at \$11 per beer

Imported Beers: Peroni, Heineken

Microbrews: Whale's Tale Pale Ale, Shark Tracker





WINE LIST

(Charged per bottle on consumption)

BUBBLES

Contratto, Millesimato. D.O.C.G. Pas Dose, IT \$84
Perrier – Jouet , Brut, Champagne, France \$139
Roederer, Brut, Anderson Valley, California \$84
Schramsberg, Brut Rose, California \$129
Veuve Clicquot, Brut, Champagne, France \$169
Zonin, Prosecco, Veneto, Italy \$72

WHITE WINES

Beringer, Chardonnay, Napa Valley \$72
Bodegas Muga, Rioja Blanco, Spain \$72
Calera, Chardonnay, Central Coast \$84
Casalini, Delle Venezie, Pinot Grigio, Veneto, IT \$69
Ca'Dei Frati, Lugana I Frati, Lombardi, Italy \$79
Ceretto Blange,Arneis, Piedmont, Italy \$74
Chateau De Cerons, Graves Blanc, Bordeaux, France \$76
Domaine Du Salvard, "Unique", Sauvignon Blanc, Loire, France \$72
Domaine William Fevre, Champs Royaux, Chablis \$115
Flowers, Chardonnay, Sonoma Coast, California \$115
Groth, Sauvignon Blanc, Napa Valley \$89
Nisia, Verdejo, Rueda, Spain \$89
Sager & Verdier, Sancerre, Loire Valley, France \$99
Terras Gauda, Albariño, Rias Baixas, Spain \$72

ROSÉ WINES

Bodegas Muga, Rose, Spain \$74
Chateau Minuty, Côtes de Provence, France \$89
Miraval"Studio", Rose , France \$79
Chateau d'Esclans, Les Clans Rose, Provence, France \$129

RED WINES

Altesino, Toscana Rosso Di Altesino, Tuscany, Italy \$74
Bodegas Muga, Rioja Reserva, Spain \$99
Buxy Mercurey Buissonnier Rouge, Burgundy, France \$89
Calera, Central Coast, Pinot Noir \$ 74
Clos du Val, "Estate", Cabernet Sauvignon, Napa Valley \$115
Chateau De Cerons, Graves Rouge, Bordeaux, France \$89
Duckhorn, Merlot, Napa Valley, CA \$129
Domaine Chofflet, Givry Heritage, France \$115
Emilio Moro, "Crianza", Ribera Del Duero, SP, \$79
Etude, Pinot Noir, Carneros, California \$115
Famille Perrin, Côtes du Rhône Villages, France \$72
Jordan, Cabernet Sauvignon, Alexander Valley, California \$139
Larkmead, Cabernet Sauvignon, Napa Valley, CA \$169
Obsidian Ridge, Cabernet Sauvignon, Red Hills, Napa Valley, California \$99
Pio Cesare, Barbera D 'Alba, Alba, Italy \$74
Ridge Vineyards, Cabernet Sauvignon, CA \$94
Vatan, Tempranillo, Toro, Spain \$129

