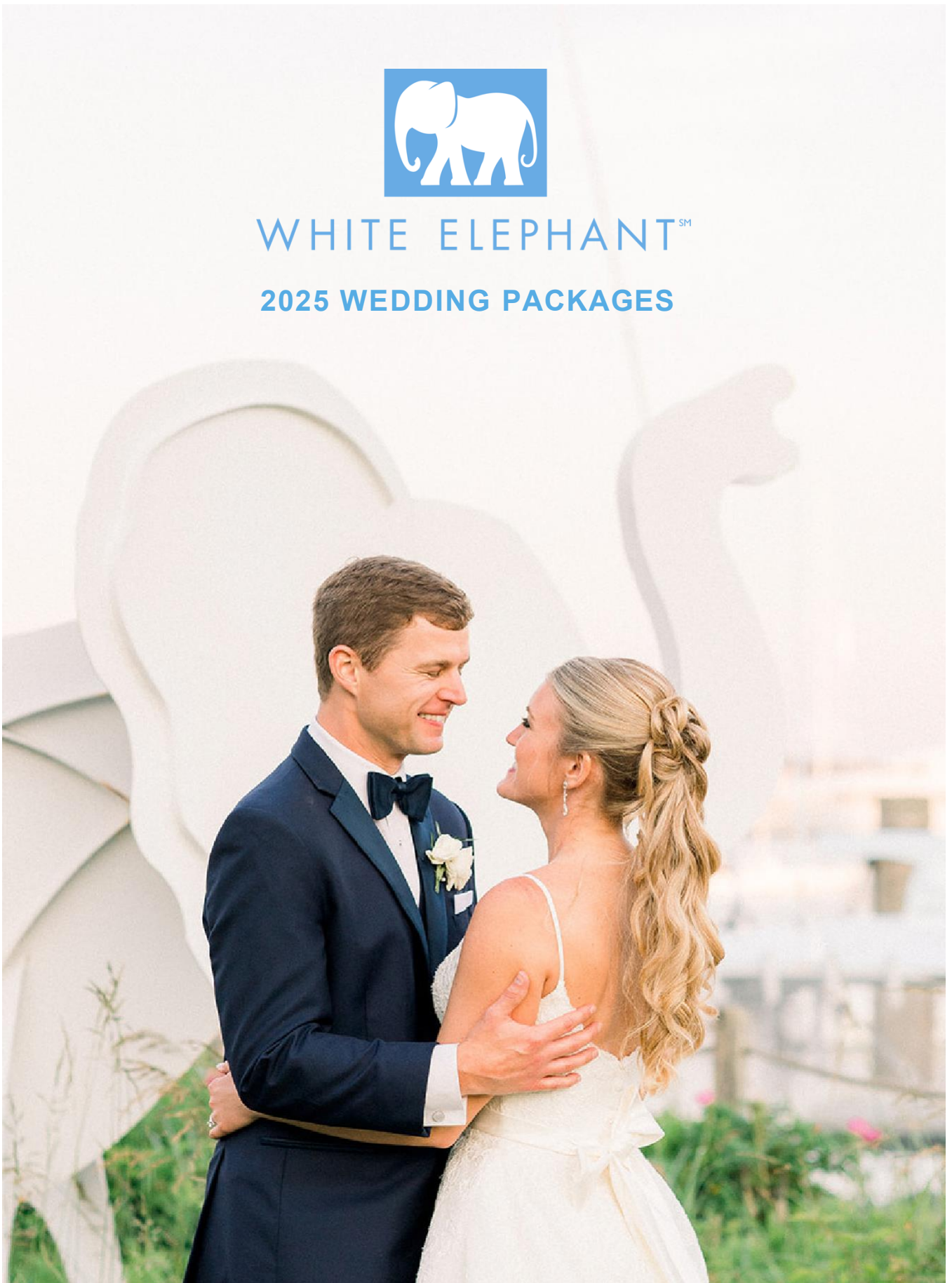


WHITE ELEPHANT<sup>SM</sup>

2025 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)

**\$225 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

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



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**\$225 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)

**\$250 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 marinate (GF)

### Lobster Risotto

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

### \*King Crab Cocktail

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

\*Additional \$15



## 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 \$30

## WEDDING CAKE

(Provided by outside vendor)

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

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**\$250 PER PERSON**

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

(\$25 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 \$20

## 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

\$35 per person, \$200 Attendant Fee

### Raw Bar Enhancements

Chef's Daily Ceviche Creation, add \$6 per person

Tuna Tartare, add \$7 per person

Lobster Salad, add \$9 per person

Osetra Caviar, \$125 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

\$19 per person

### New England Charcuterie Display

\$19 per person

### Seasonal Crudités with Assorted Dips

\$16 per person

### Mezze Platter

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

\$16 per person

### Sushi Platters

(Choose three types of rolls)

\$229 (50 pieces)

\$399 (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-Marinaded 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  
\$19 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  
\$19 per person, \$200 barista fee

### Dessert Buffet

Chocolate-Covered Strawberries, Seasonal Mini  
Desserts bites, Mini Pastries, chocolate mousse,  
Assorted Cookies  
\$28 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  
\$26 per person, \$200 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  
\$25 per person, two selections



## **SIGNATURE DRINKS**

30 minutes' duration - \$19 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 \$18 per drink  
or 5-hour Package Bar \$95 per person  
\$500 minimum spend applies for any bar package  
\$200 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 \$19 per drink  
or 5-hour Package Bar \$110 per person  
\$500 minimum spend applies for any bar package  
\$200 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

Champalou Vouvray, Brut, NV, Loire Valley, FR \$84  
Contratto, Millesimato. D.O.C.G. Pas Dose, IT \$84  
Laurent-Perrier, Brut, Champagne, France \$135  
Roederer, Brut, Anderson Valley, California \$84  
Schramsberg, Brut Rose, California \$129  
Veuve Clicquot, Brut, Champagne, France \$159  
Zonin, Prosecco, Veneto, Italy \$69

### WHITE WINES

Bravium, Chardonnay, Russian River Valley \$72  
Bodegas Muga, Rioja Blanco, Spain \$69  
Calera, Chardonnay, Central Coast \$84  
Casalini, Delle Venezie, Pinot Grigio, Veneto, IT \$64  
Ceretto Blange, Arneis, Piedmont, Italy \$72  
Domaine Du Salvard, Chevery Blanc, Loire, France \$79  
Domaine Du Salvard, "Unique", Sauvignon Blanc, Loire, France \$69  
Domaine William Fevre, Champs Royaux, Chablis \$99  
Flowers, Chardonnay, Sonoma Coast, California \$115  
Henri Perrusset, Macon Villages, France \$74  
Hourglass, Sauvignon Blanc, Napa Valley \$99  
Jean- Claude Dagueneau, Domaine des Berthiers, Pouilly Fume \$99  
Ogier, Cotes du Rhone "Artesis" Blanc \$72  
Terras Gauda, Albariño, Rias Baixas, Spain \$69

### ROSÉ WINES

Bodegas Muga, Rose, Spain \$72  
Chateau Minuty, Côtes de Provence, France \$84  
Domaine de Fontaine, Corbieres Gris de Gris Rose \$74  
Chateau d'Esclans, Les Clans Rose, Provence, France \$115

### RED WINES

Bodegas Muga, Rioja Reserva, Spain \$94  
Calera, Central Coast, Pinot Noir \$ 74  
Clos du Val, "Estate", Cabernet Sauvignon, Napa Valley \$99  
Chateau Lascombes, Chevalier De Lascombes Margaux \$115  
Ciacci Piccolomini "Super Tuscan", Tuscany, IT \$74  
Canvasback, Cabernet Sauvignon, Red Mountain, WA \$99  
Duckhorn, Merlot, Napa Valley, CA \$129  
Emilio Moro, "Crianza", Ribera Del Duero, SP, \$74  
Etude, Pinot Noir, Carneros, California \$99  
Francois Labet, PN, Mediterranean Corsica \$72  
Francisco Barona, Ribera Del Duero \$129  
Famille Perrin, Côtes du Rhône Villages, France \$72  
Far Niente, "Post & Beam", Cabernet Sauvignon, Napa Valley \$115  
Gravel Bar, Cabernet Sauvignon, Columbia Valley \$72  
Grgich Hills, Cabernet Sauvignon, Napa Valley, CA \$139  
Michel Torino, Malbec, Argentina \$74  
Obsidian Ridge, Cabernet Sauvignon, Red Hills, Napa Valley, California \$99  
Pio Cesare, Barbera D 'Alba, Alba, Italy \$72  
Ridge Vineyards, Cabernet Sauvignon, CA \$94

