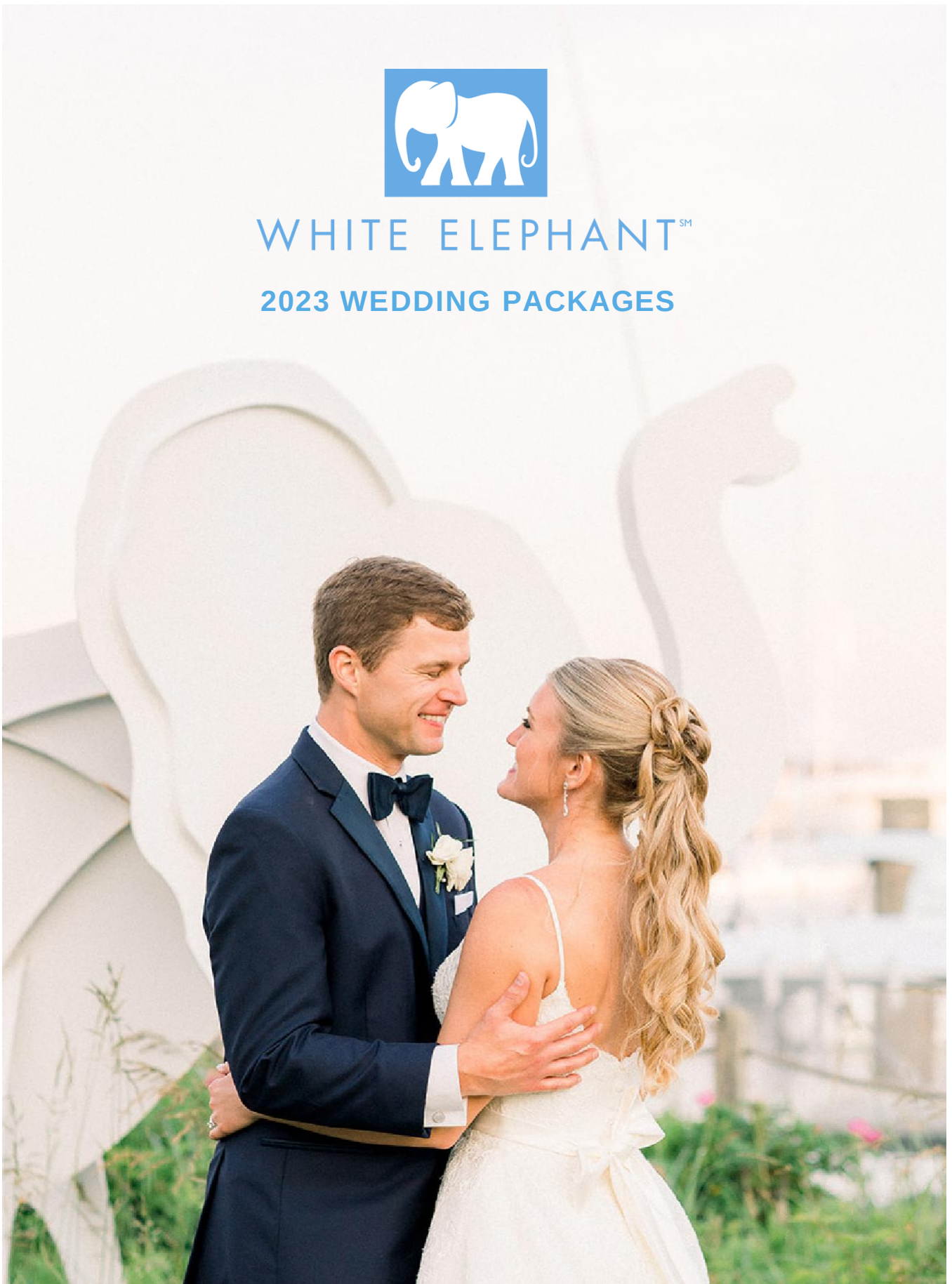


WHITE ELEPHANTSM

2023 WEDDING PACKAGES

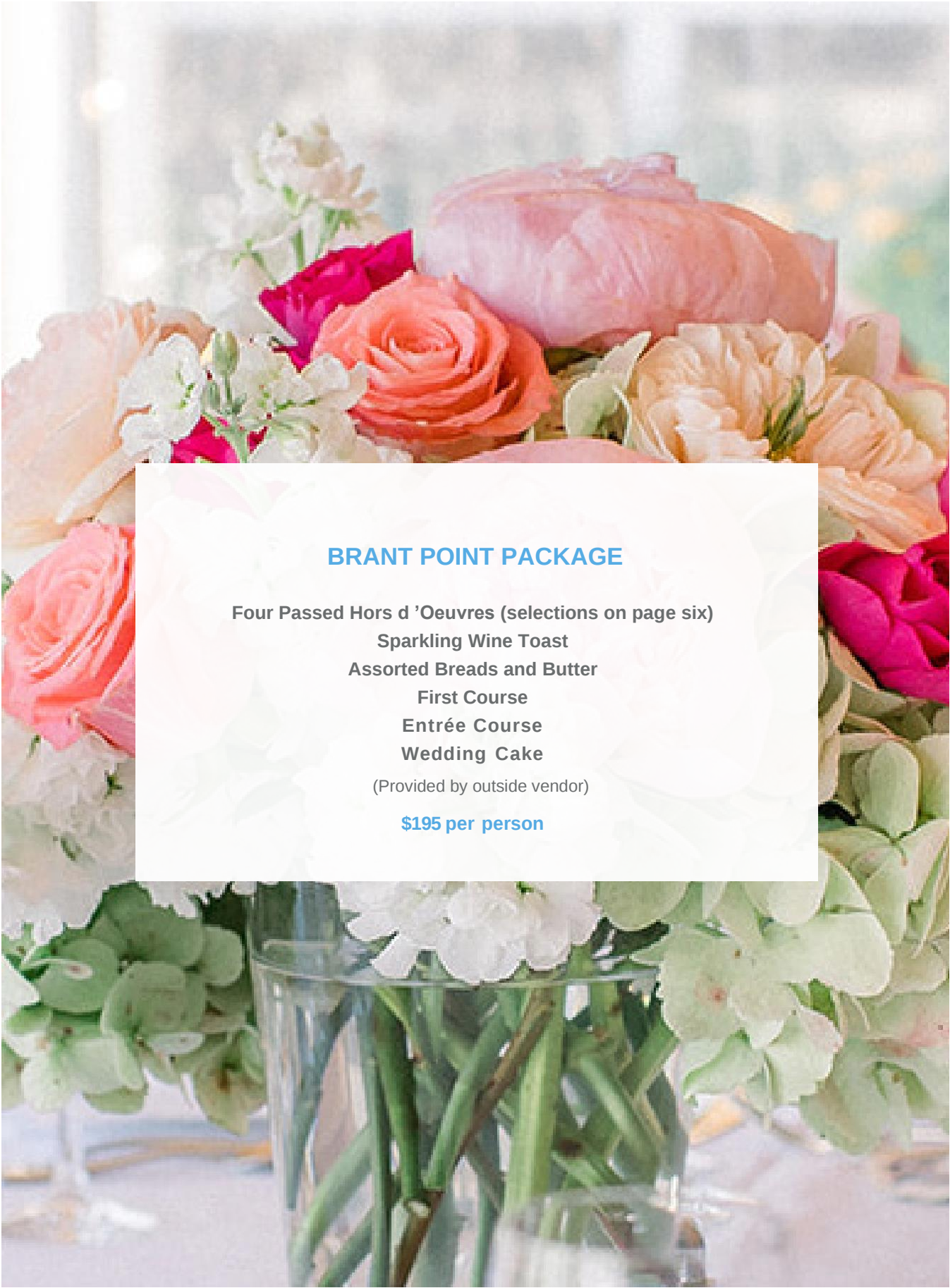


THE PERFECT COMBINATION OF ROMANTIC AND ATLANTIC.



**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)

\$195 per person

FIRST COURSE

(choose one)

Caesar Salad

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

Beet Salad

Roasted, Pickled & Raw Purple & Golden
Beets, Quinoa, Avocado, Goat Cheese,
Candied Walnuts, Miso Vinaigrette (V)

New England Clam Chowder

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

Sweet Potato Soup

Bacon & Maple Jam, Cinnamon 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)

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

Cassoulet with Citrus Crumb,
Creamy White Beans, Leeks, Clams & Bacon

WEDDING CAKE

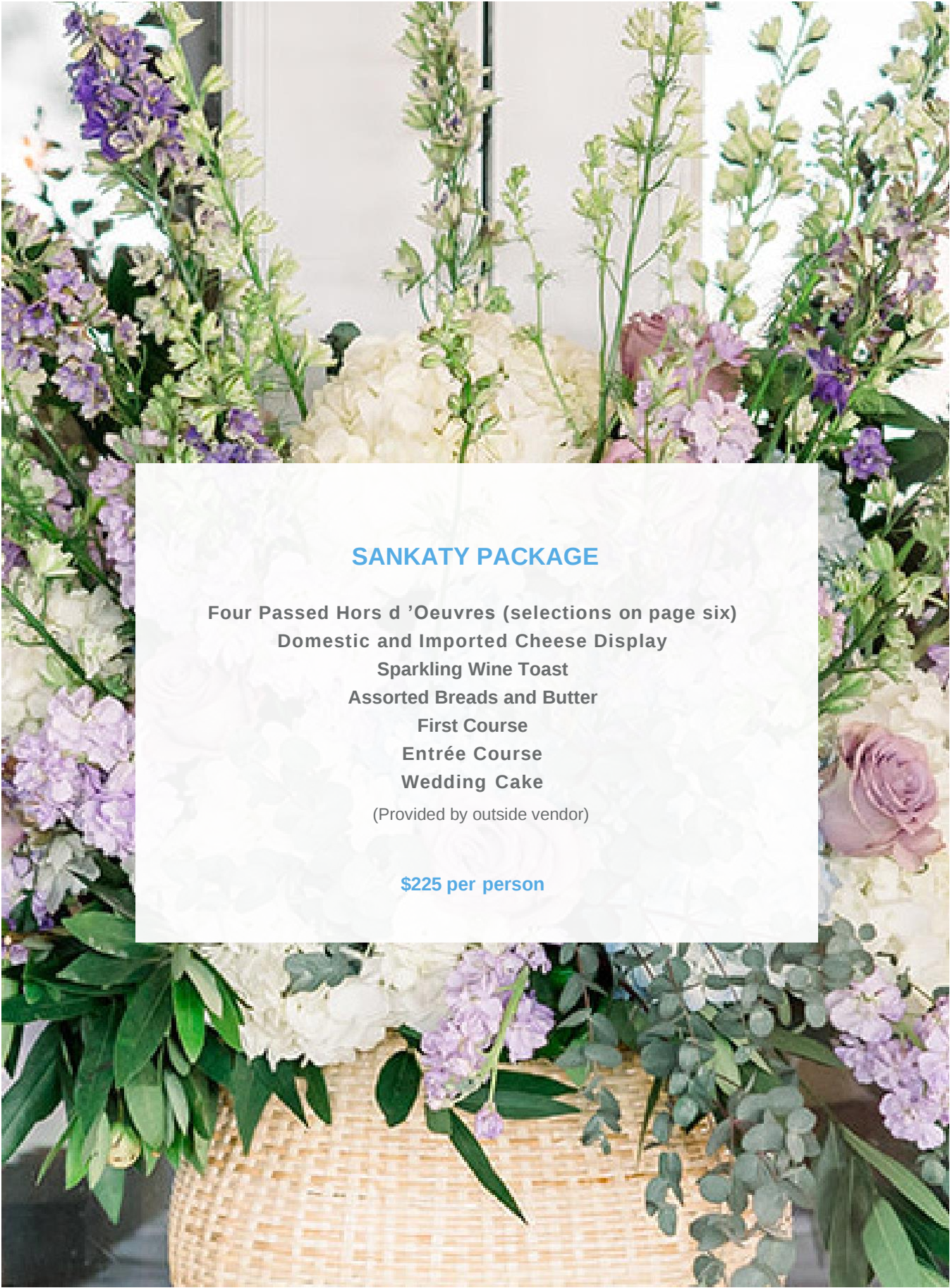
(Provided by outside vendor)

Plated & Served with Fresh Berry Compote

Lavazza Coffee & Rishi Tea Service



\$195 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)

\$225 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

Caramelized Cauliflower Panna Cotta

Fresh & Pickled Vegetables, Brown Butter Crumb, Cherry Gastrique

Tomato & Burrata Salad

Arugula, Aged Balsamic, Basil (GF/V)

Seafood Ceviche

Shrimp, Scallops, White Fish, Red Onion, Cucumbers, Jalapeños, Avocado (GF)

Lobster Risotto

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

Braised Lamb Shank

Beluga Lentils, Tomato & Eggplant Caponata (GF)

Butter Poached Lobster Tail

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

Marinated & Grilled Ahi Tuna (served rare)

Tomato Panzanella Salad, Basil Oil

WEDDING CAKE

(Provided by outside vendor)

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

\$225 PER PERSON

SURF & TURF DUO PLATES:

(\$25 supplemental fee for addition
of a duo plate as an entrée option)

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 Cornet, Caviar (GF)

Tuna Poké, Crispy Wonton

Cured Hamachi, Pickled Cucumber,
Sriracha Aioli

Chilled Asparagus Soup Shooters

Parmesan Wafer (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)

Roasted Golden Beets, Beet Hummus, Pomegranate Molasses (Vegan/GF)

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

Crab & Chili Pepper Fritter, Charred Corn Remoulade

Gruyère Gougères, Foraged Mushrooms, Sweet Onion & Mornay Sauce (V)

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)

RECEPTION ENHANCEMENTS

Seaside Raw Bar

Poached Jumbo Shrimp, East Coast Oysters, Littleneck Clams, Lemon Quarters, Cocktail Sauce & Mignonette
\$34 per person, \$200 Attendant Fee

Raw Bar Enhancements

Chef's Daily Ceviche Creation, add \$6 per person
Tuna Tartare, add \$6 per person
Lobster Salad, add \$8 per person

Platter of Poached Lobster Tail & Shrimp Skewers

Poached and Chilled Lobster, Shrimp & Cherry Tomatoes, Avocado & Horseradish Mayo
\$22 per skewer

Imported and Domestic Cheeses

Assorted Crackers, Baguettes & Dried Fruit
\$15 per person

New England Charcuterie Display

\$18 per person

Seasonal Crudités with Assorted Dips

\$14 per person

Mezze Platter

Chickpea Hummus, Baba Ganoush, Stuffed Grape Leaves, Feta Cheese, Marinated Olives, Grilled Artichokes, Tabbouleh & Pita Chips
\$14 per person

Sushi Platters

(choose three types of rolls)
\$225 (50 pieces)
\$395 (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
\$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, Mini Pastries, Specialty Cupcakes,
Assorted Mini Cookies
\$25 per person

Ice Cream Sundae Bar

Vanilla Ice Cream, Double Fudge Brownies, Hot Fudge,
Caramel, Chopped Walnuts, Sliced Strawberries,
Bananas, Cherries, Whipped Cream, Root Beer
\$25 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
\$24 per person, two selections



SIGNATURE DRINKS

30 minutes' duration - \$17 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

Mid-Summer Solstice

Hendrick's Gin, Elderberry, Lemon,
Agave, Soda

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 \$16 per drink
or 5-hour Package Bar \$85 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 \$9 per beer

Domestic Beers: Bud Light, Budweiser

Microbrews: Whale's Tale Pale Ale, Shark Tracker

LUXURY BAR

Consumption Bar at \$17 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 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 \$9 per beer

Imported Beers: Stella Artois, Heineken

Microbrews: Whale's Tale Pale Ale, Shark Tracker





WINE LIST

(charged per bottle on consumption)

BUBBLES

Laurent-Perrier, Brut, Champagne, France \$135
Louis Roederer, "Collection 242", Champagne, France \$159
Lucien Albrecht, Brut, Rosé, Crémant d 'Alsace, France \$74
Raventos I Blanc, Blanc de Blanc, Conca del Riu, Spain \$74
Roederer, Brut, Anderson Valley, California \$74
Veuve Clicquot, Brut, Champagne, France \$149
Zonin, Prosecco, Veneto, Italy \$59

WHITE WINES

Biscaya Baie, Sauvignon Blanc, Cascôgne \$62
Bravium, Chardonnay, Russian River Valley \$65
Chalk Hill, Sonoma, Chardonnay, Sonoma County, California \$69
Crossbarn, "by Paul Hobbs", Chardonnay, Sonoma Coast \$79
Domaine Luneau-Papin, Muscadet-Sevre-et- Maine, Loire, France \$64
J. de Villebois, Sauvignon Blanc, Loire, France \$64
Echo Bay, Sauvignon Blanc, Marlborough, New Zealand \$59
Flowers, Chardonnay, Sonoma Coast, California \$99
Frog's Leap, Sauvignon Blanc, Napa Valley \$79
J.J. Vincent et Fils, Bourgogne Blanc, Burgundy, France \$69
Joseph Drouhin, Saint-Véran, Burgundy, France \$69
Lackner Tinnacher, Sauvignon Blanc, Austria \$64
Manicor, "La Manina" Alto-Adige, Italy \$64
Blondeau, Sancerre, France \$79
Spasso, Pinot Grigio, Veneto, Italy \$59
Terras Gauda, Albariño, Rias Baixes, Spain \$62
Truchard Vineyards, Chardonnay, Carneros, California \$84
Domaine Vocoret & Fils, Chablis, France \$89

ROSÉ WINES

Chateau Minuty, Côtes de Provence, France \$74
Coteaux d'AIX, Côtes de Provence, France \$69
Guy Saget, "La Petite Perriere," Loire Valley, France \$59
Miraval, "Studio," Côtes de Provence, France \$64

RED WINES

Calera, Central Coast , Pinot Noir \$ 74
Famille Perrin, Côtes du Rhône Villages, France \$69
Altesino, "Rosso di Altesino", Tuscany, Italy \$69
Clos du Val, "Estate", Cabernet Sauvignon, Napa Valley \$99
Decoy, Cabernet Sauvignon, Sonoma, California \$69
Duckhorn, Merlot, Napa Valley, California \$99
Duckhorn, Cabernet Sauvignon, Napa Valley \$125
En Route, Russian River Valley \$125
Etude, Pinot Noir, Carneros, California \$99
Far Niente, "Post & Beam", Cabernet Sauvignon, Napa Valley \$99
Finca DeCero, Cabernet Sauvignon, Argentina \$59
Giovanni Rosso, Lange Nebbiolo, Piedmont, Italy \$74
Jordan, Cabernet Sauvignon, Alexander Valley \$125
Justin Girardin, Bourgogne Rouge, Pinot Noir, Burgundy, France \$69
Viña Alberdi, La Rioja Alta, Spain \$74
Obsidian Ridge, Cabernet Sauvignon, Red Hills, Napa Valley, California \$95
Volver, Crianza, Tempranillo Blend, La Mancha, Spain \$64
Wentworth, Pinot Noir, Anderson Valley, California \$99

