



**WEDDING RECEPTIONS**

1<sup>ST</sup> SATURDAY IN MAY TO 3<sup>RD</sup> SATURDAY IN OCTOBER, AND NEW YEAR'S EVE

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**NANTASKET BALLROOM**

ROOM RENTAL

\$1,000 Friday / Sunday

\$1500 Saturday

FOOD & BEVERAGE MINIMUMS

\$10,000 Friday / Sunday

\$12,000 Saturday

**SURF BALLROOM**

ROOM RENTAL

\$1500 Friday / Sunday

\$2000 Saturday

FOOD & BEVERAGE MINIMUMS

\$12,000 Friday / Sunday

\$15,000 Saturday

4<sup>th</sup> SATURDAY IN OCTOBER TO THE LAST SATURDAY IN APRIL

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**NANTASKET BALLROOM**

ROOM RENTAL

\$800 Friday / Sunday

\$1000 Saturday

FOOD & BEVERAGE MINIMUMS

\$8,000 Friday / Sunday

\$10,000 Saturday

**SURF BALLROOM**

ROOM RENTAL

\$1000 Friday / Sunday

\$1500 Saturday

FOOD & BEVERAGE MINIMUMS

\$9,500 Friday / Sunday

\$12,000 Saturday

**BAR PACKAGES**

*Beverage package options include deluxe brand spirits, wine, beer (local, domestic, import), and soft drinks.*

	All Deluxe Brands	Beer, Wine & Soft Drinks Only
1 Hour	\$26	\$20
3 Hours	\$40	\$32
5 Hours	\$46	\$40

# Wedding Packages at Nantasket Beach Resort

*A Selection of Elegant Displays*

*Four Passed Hors d'Oeuvres During Cocktail Hour*

*Soup and Salad Course*

*Choice of Two Entrée*

*Special Wedding Cake*

*Coffee and Tea Service*

*Champagne Toast*

*Floor-Length Linens*

*Chivari Chairs with Cushions*

*Votive Lights/Candles for Each Table*

*Complimentary Tasting*

## *ELEGANT DISPLAYS*

*Assorted Vegetable Crudité and Dips Artisan Cheeses, Crackers, Dried Fruit and Nuts*

*or*

*Humus and Tabbouleh, Kalamata Olives, Marinated Mushrooms, Roasted Red Peppers, Grilled Baguette Slices*

## *HOT SELECTIONS*

*Spinach and Cheese Wrapped in Filo Lobster*

*Chive Tartelette*

*Stuffed Mushroom Caps*

*Vegetable Spring Rolls with Asian Dipping Sauce*

*Chicken Sate with Thai Peanut Dipping Sauce*

*Beef Sate with Soy Dipping Sauce*

*Miniature Crab Cakes, Spicy Remoulade*

*Bacon Wrapped Sea Scallops Almond and Bleu Cheese*

*Stuffed Dates Wrapped in Applewood Smoked Bacon Baby Tomato, Fresh Mozzarella  
and Basil Crostini, Balsamic Glaze Drizzle*

**COLD SELECTIONS**

*Goat Cheese and Grilled Eggplant Baba Ghanoush on Crostini*

*Prosciutto-Wrapped Melon Smoked Salmon,*

*Cream Cheese and Dill Pinwheels*

*Gazpacho Shooter with Cocktail Shrimp Chicken,*

*Walnut and Apple Salad in Pastry Shell*

*Selection of Elegant Displays*

*Four Passed Hors d'Oeuvres During Cocktail Hour Soup and Salad Course Choice of  
Two Entrée Selections Wedding Cake Cutting with Fresh Berries Coffee and Tea  
Service Champagne Toast Floor-Length Linens Chivari Chairs with Cushions Votive  
Lights/Candles for Each Table Complimentary Tasting WEDDING PACKAGE INCLUDES:*

*FIRST COURSE Minestrone Soup New England Clam Chowder Italian Wedding Soup  
Gazpacho (Cold Spicy Vegetable Soup) Spiced Winter Squash & Apple Bisque with  
Frizzle Fried Onion Garnish*

*SECOND COURSE Classic Caesar Salad Baby Greens with Heirloom Tomatoes, English  
Cucumber, Pickled Onions, Shredded Carrots, Balsamic Vinaigrette Baby Spinach  
Salad with Heirloom Tomatoes, Sliced Mushrooms, Egg Wedges, Shredded Carrot  
Vinaigrette Dressing Bibb Salad Orange Wedges, Raspberries, Toasted Pecans, Goat  
Cheese Crumbles, Raspberry Vinaigrette Baby Iceberg Wedge Salad Heirloom Cherry  
Tomatoes, Apple Smoked Bacon Bits, Shredded Carrots, Bleu Cheese Crumbles, Ranch  
Dressing*

*ADDITIONAL COURSES Citrus Sorbet Intermezzo with Berries 4 Penna Marinara with  
Shredded Parmesan 6 Tortellini Alfredo 6 Lobster Ravioli, Vodka and Roasted Tomato  
Cream 8*

**MAIN COURSE SELECTIONS**

*Seafood Selections Boston Baked Haddock with buttered crumbs, lemon beurre blanc,  
roasted red bliss potatoes with fresh herbs, seasonal vegetable 80*

*Grilled Atlantic Salmon with smoked apricot molasses lacquer, roast fingerling  
potatoes, seasonal vegetable 95*

*New England Baked Stuffed Shrimp crab stuffed, roast potatoes, seasonal vegetable  
110*

*Grilled Seafood Trilogy of jumbo shrimp, salmon and swordfish- lemon gastrique-  
pearled couscous with basil, seasonal vegetable 110*

*Poultry Selections*

*Traditional Stuffed Chicken Breast savory bread stuffing, Supreme sauce, potato  
puree, seasonal vegetable 80*

*Grilled Statler Chicken Breast citrus white wine reduction sauce, potato puree,  
seasonal vegetable 80*

*Chicken Rosella Roulade Stuffed with Spinach, Portobella, Roasted Red Pepper, Fresh  
Mozzarella, Madeira Reduction, Roasted Potatoes, Seasonal Vegetable 85 Seared  
Chicken Breast Artichokes, Roasted Red Peppers, Cremini, Citrus Basil Parmesan  
Sauce, Roasted Potatoes, Seasonal Vegetable 85*

*Beef Selections*

*Grilled 12oz Black Angus New York Sirloin Roasted Potatoes, Seasonal Vegetable 100*

*Slow roasted 13oz Black Angus Rib Eye Natural Jus, Roasted Potatoes, Seasonal  
Vegetable 110*

*Grilled 8oz Black Angus Filet Port Wine Reduction Sauce, Roasted Potatoes, Seasonal  
Vegetable 120*

*Duet Selections*

*Baked Stuffed Shrimp & Petite Black Angus Filet Mignon (5oz) Port Wine Reduction,  
Roast Potatoes, Seasonal Vegetable 120*

*Grilled Petite (5oz) Black Angus Filet Mignon with Choice of Grilled Swordfish or  
Grilled Salmon, Roasted Potatoes, Seasonal Vegetable 120*

*Vegetarian Selections*

*Grilled Vegetable Tower Provençale Sauce, Basil Oil, Fresh Mozzarella Cheese, served  
over Quinoa 80 Penne Primavera Fresh Garden Vegetables, Basil Parmesan Cream 80  
Panko-Crusted Fried Eggplant Stack Caprese Fresh Mozzarella, Heirloom Tomatoes,  
Basil, Vermicelli Pasta, Marinara Sauce, Basil Oil 80*

*WEDDING CAKE*

*Cut and Served with a Raspberry and Chocolate Sauce We are happy to add these  
accompaniments: Chocolate Cup with Berries 5 Chocolate Cup with Seasonal Berries 6*