

Nantasket

BEACH RESORT

WEDDING RECEPTIONS

Nantasket Beach Resort welcomes the opportunity to host your wedding reception in our newly-renovated ballrooms (spring 2020); The Nantasket Ballroom or Surf Ballroom, both located directly on Nantasket Beach. Our 107 newly-renovated guest rooms are very convenient for family and friends to stay where you celebrate. Courtesy and registry guest room blocks are available for your event.



The Nantasket Ballroom is located on the main level with windows and a private outdoor walkway. This room can host up to 200 guests for your event.



The Surf Ballroom is located on the second level with many windows that overlook Nantasket Beach. This room can host up to 220 guests for your event.

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

NANTASKET BALLROOM

ROOM RENTAL

\$400 Friday/Sunday
\$750 Saturday

FOOD & BEVERAGE MINIMUMS*

\$10,000 Friday/Sunday
\$12,000 Saturday

MENU SELECTIONS

Starting From

Chicken \$80 • Fish \$80 • Beef \$100 • Duet \$120

SURF BALLROOM

ROOM RENTAL

\$700 Friday/Sunday
\$1,200 Saturday

FOOD & BEVERAGE MINIMUMS*

\$12,000 Friday/Sunday
\$15,000 Saturday

MENU SELECTIONS

Starting From

Chicken \$80 • Fish \$80 • Beef \$100 • Duet \$120

4TH SATURDAY IN OCTOBER TO THE LAST SATURDAY IN APRIL

ROOM RENTAL

\$300 Friday/Sunday
\$500 Saturday

FOOD & BEVERAGE MINIMUMS*

\$8,000 Friday/Sunday
\$10,000 Saturday

MENU SELECTIONS

Starting From

Chicken \$75 • Fish \$75 • Beef \$95 • Duet \$115

*Food & Beverage Minimums do not include tax or administration fee.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.

PACKAGE INCLUDES

- Exclusive Use of the Ballroom of Your Choice for up to Five Hours
- One-Hour Reception Featuring a Stationary Hors d'Oeuvres Display
- Four Passed Hours d'Oeuvres
- Champagne Toast
- Four Course Menu with a Choice of Two Entrée Selections
- Custom-Designed Wedding Cake
- Use of Rooftop Patio for First-Look and Photography
- Coffee & Tea Service
- Floor-Length White or Ivory Linens and Choice of Napkins
- White or Silver Chiavari Chairs
- Banquet Room Set-Up
- Professional Consultations
- Tasting Menu for up to Four Guests
- Complimentary Champagne in the Bridal Room

BAR PACKAGES

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

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



CEREMONY

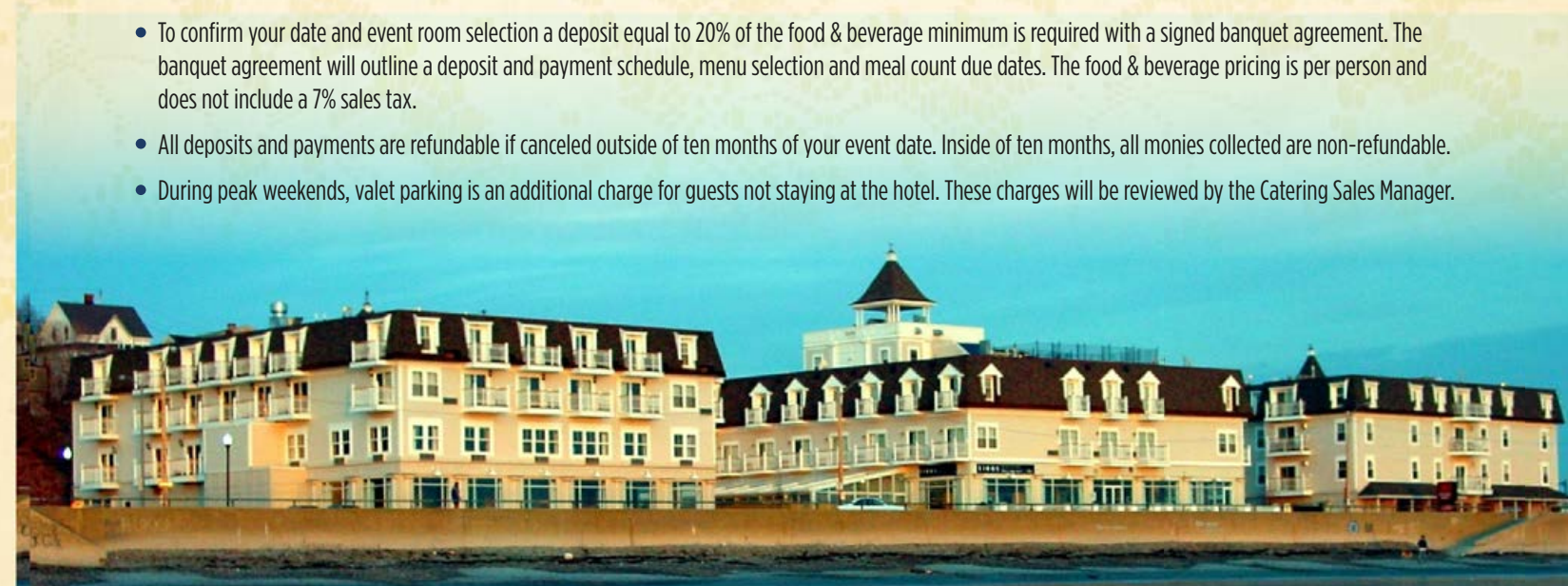
We can accommodate your wedding ceremony inside your reception room at a labor fee of \$75 for up to 75 guests. The Nantasket or Surf Ballrooms are available to host your wedding ceremony as a private event at 20% of the food & beverage minimum for that ballroom.

GUEST ROOM ACCOMMODATIONS

For the convenience of your wedding party, family and friends, guest room or registry room blocks can be reserved for your event. We offer toll-free or web links for reservations. Most Saturday night stays require a two-night minimum, which will be outlined by your Catering Sales Manager.

ADDITIONAL INFORMATION

- A 20% administrative fee, which is taxable at 7%, is not included. This fee does not represent a gratuity, service charge or tip. Gratuities are not required. In the event gratuities are offered, all monies would be evenly distributed to the service staff working on the event.
- To confirm your date and event room selection a deposit equal to 20% of the food & beverage minimum is required with a signed banquet agreement. The banquet agreement will outline a deposit and payment schedule, menu selection and meal count due dates. The food & beverage pricing is per person and does not include a 7% sales tax.
- All deposits and payments are refundable if canceled outside of ten months of your event date. Inside of ten months, all monies collected are non-refundable.
- During peak weekends, valet parking is an additional charge for guests not staying at the hotel. These charges will be reviewed by the Catering Sales Manager.



FOR MORE INFORMATION PLEASE CONTACT:

Chelsey Lorenzen, Catering Sales Manager • 781.925.4500 • clorenzen@newporthotelgroup.com
Nantasket Beach Resort, 45 Hull Shore Drive, Hull, MA 02045 • www.nantasketbeachresort.com

🍷 ELEGANT DISPLAYS 🍷

Select One

Assorted Vegetable Crudité and Dips
Artisan Cheeses, Crackers, Dried Fruit & Nuts
Humus & Tabbouleh, Kalamata Olives, Marinated Mushrooms,
Roasted Red Peppers, Grilled Baguette Slices

🍷 PASSED HORS D'OEUVRES 🍷

Select Four (100 pieces each) — Additional Selections Available (\$300 per 100 pieces)

— HOT SELECTIONS —

Spinach & 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 & Basil Crostini, Balsamic Glaze Drizzle

— COLD SELECTIONS —

Goat Cheese and Grilled Eggplant Baba Ganoush on Crostini
Prosciutto-Wrapped Melon
Smoked Salmon, Cream Cheese & Dill Pinwheels
Gazpacho Shooter with Cocktail Shrimp
Chicken, Walnut & Apple Salad in Pastry Shell

🍷 FIRST COURSE 🍷

Select One

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 🍷

Select One

Classic Caesar Salad *Tender Romaine Hearts, Sesame Croutons, Parmesan Cheese, with House Caesar Dressing*
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 & ENHANCEMENTS 🍷

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

🍷 MAIN COURSE 🍷

— 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

🍷 SEASONAL VEGETABLES 🍷

FALL / WINTER

Brussel Sprouts *with Baby Carrots*
French Style Green Beans *with Roasted Baby Heirloom Peppers*

SPRING / SUMMER

Asparagus *with Baby Carrots* • Broccoli *with Baby Carrots*
Medley Zucchini, Summer Squash, Baby Carrots, Broccoli

🍷 STARCHES 🍷

Oven Roasted Red Bliss Potato *with Herb Seasonings* • Oven Roasted Fingerling Potato *with Rosemary*
White or Sweet Potato Puree • Rice Pilaf • Mushroom Risotto • Twice-Baked Potato **add 2**

🍷 WEDDING CAKE 🍷

Cut and Painted with Raspberry Coulis and Chocolate Sauce

WE ARE HAPPY TO ADD THESE DESSERT PRESENTATIONS

Chocolate Cup with Berries 5 • Chocolate Mousse with Seasonal Berries 6

🍷 DESSERT ENHANCEMENT STATIONS 🍷

SUNDAE BAR *Choice of Two Ice Cream Flavors with Sprinkles, Warm Caramel Sauce, Hot Fudge Sauce, Cherries, Whipped Cream, Marshmallow, M&Ms, Reese's, & More* 12.95
DESSERT GARDEN *Fresh Fruits, European Pastries, Tarts, Cookies, White & Milk Chocolate-Dipped Strawberries* 13.95

🍷 LATE NIGHT STATION 🍷

Select Two Station Items 18 (additional station at \$10 each unless pricing is specified)

Caprese Flat Bread Pizza *with House Made Garlic Butter, Fresh Mozzarella Cheese, Heirloom Tomatoes, Fresh Basil and Finished with a Balsamic Drizzle*
Grilled Cheese Dipper Bites *on Sourdough Bread with Sharp Cheddar Cheese accompanied with a 2oz Tomato Soup Shooter*
Nantasket Style Clam Cake Lollipops *accompanied with a 2oz New England Clam Chowder Shooter*
Kobe Beef Sliders *on a Grilled Mini Brioche Bun with sides of Leaf Lettuce, Sliced Plum Tomatoes, Sliced Red Onions, Yellow American Cheese, Ketchup, Mustard & Mayonnaise*
Nacho Bar *Tricolor Tortilla Chips, Pico de Gallo, Nantasket Beach Resort Chili, Sour Cream, Black Olives, Nacho Cheese Sauce, Shredded Lettuce and Slice Jalapeño Peppers*
Mediterranean Artisanal Display *Featuring Marinated Artichokes, Stuffed Grape Leaves, Grilled Seasonal Vegetables, Sliced Fresh Mozzarella Cheese, Kalamata Olives, Roasted Red Peppers, Sliced Pepperoni, Prosciutto, Housed Seasoned Fried Pita Chips and Sliced Crostini Bread* +8/18