



WEDDING RECEPTIONS

NANTASKET BALLROOM

ROOM RENTAL

\$3,000 Fridays & Saturdays

\$2,000 Sundays

FOOD & BEVERAGE MINIMUMS

\$12,000 Friday / Saturday

\$10,000 Sunday

SURF BALLROOM

ROOM RENTAL

\$3,000 Fridays & Saturdays

\$2,000 Sundays

FOOD & BEVERAGE MINIMUMS

\$12,000 Friday / Saturday

\$10,000 Sunday

EVENT PAVILION

ROOM RENTAL

\$1,500 Fridays & Saturdays

\$1,000 Sundays

SPECIAL ROOM RENTAL PRICING:

NANTASKET BALLROOM/ SURF BALLROOM & TENT

ROOM RENTAL

\$4,500 Friday / Saturday

\$3,500 Sunday

FOOD & BEVERAGE MINIMUMS

\$12,000 Friday / Saturday

\$10,000 Sunday

CEREMONY FEES

ROOM RENTAL

\$500

OFF-SEASON

ROOM RENTAL

Ask about special discounts

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

- ♥ *Four Passed Hors d'Oeuvres During Cocktail Hour*
 - ♥ *Choice of Soup or Salad Course*
 - ♥ *Bread and Butter*
- ♥ *Choice of Two Entrée served with fresh vegetable and starch*
 - ♥ *Special Wedding Cake*
 - ♥ *Coffee and Tea Service*
 - ♥ *Champagne Toast*
- ♥ *Floor-Length Linens in Ivory or White*
 - ♥ *Chivari Chairs with Cushions*
- ♥ *Votive Lights/Candles for Each Table*
- ♥ *Complimentary Tasting for 2 guests*

Passed Hors d'Oeuvres

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 Ganoush 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

FIRST COURSE

New England Clam Chowder

Gazpacho (Cold Spicy Vegetable Soup)

Classic Caesar Salad

Baby Greens with Heirloom Tomatoes, English Cucumber, Pickled Onions, Shredded Carrots, Balsamic Vinaigrette

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, 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

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