



WEDDING RECEPTIONS

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

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

4th SATURDAY IN OCTOBER TO THE LAST SATURDAY IN APRIL

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*