

Wedding Menus



SEA CREST BEACH HOTEL

Located on
OLD SILVER BEACH, CAPE COD

TELEPHONE: 508.540.9400
seacrestbeachhotel.com

SEA CREST

BEACH HOTEL

WEDDING PACKAGES

APRIL - OCTOBER

At Sea Crest Beach Hotel, it's about little moments which add up to big memories. It's about making your vision a reality. We offer more than just a stunning location—we offer the professional and creative services of our catering and culinary teams, who are dedicated to handling all the details so you can focus on the fun!

WHAT IS INCLUDED IN YOUR IN-SEASON WEDDING?

Besides our fabulous location and exceptional staff, you can count on the following when you hold your wedding event at the Sea Crest Beach Hotel:

- Deluxe wedding night accommodations for bride and groom at discounted group rate
 - Garden chairs for outdoor ceremony/ cocktail reception
 - Complimentary private chef-attended menu tasting for 2
 - Dedicated bridal party gathering room and storage with champagne toast for wedding party
 - Floor length linens with overlays
 - China, glass, and flatware
 - Preferred vendor list
 - Discount on overnight accommodations for out of town guests
 - Discounts on room rental for your rehearsal dinner, bridal shower and/or farewell brunch
 - Gorgeous backdrop for wedding photography
 - 3-course or stationed wedding package
- Ceremony fees start at \$2,500



Wedding Bliss Package

PLATED DINNER

RECEPTION DISPLAY STATIONS

Domestic and imported artisanal cheeses
Fresh and dried fruits, seedless California grapes
Nuts and assorted crackers

Seasonal vegetable crudités
Roasted pepper chickpea dip
Buttermilk herb dip

Reception passed hors d'oeuvres
Sirloin and Great Hill blue cheese "crostini,"
caramelized red onion jam
Hot curry chicken satay, mango mint coulis
Fresh mozzarella, grape tomato, basil bruschetta
Maple glazed scallops wrapped in smoked bacon

Champagne toast

WEDDING PLATED DINNER

Warm, crusty rolls with Vermont Creamery butter

Soup or salad: select one

Caramelized three onion soup, crisp pastry dome

OR

Cape clam chowder, smoked bacon, chives

OR

Roasted tomato bisque, parmesan croutons

OR

Organic field greens, cucumber, tomato, Narragansett
Creamery feta, shaved carrot, aged balsamic vinaigrette

OR

Baby iceberg "wedge" salad, vine-ripe tomatoes, smoked bacon,
Great Hill blue cheese dressing, red onions

OR

Fresh mozzarella, vine-ripe tomatoes, basil leaves,
aged balsamic, virgin oil, cracked pepper and Cape sea salt

OR

Hearts of romaine "Caesar," shaved parmesan, croutons,
cured olives, baby tomatoes, anchovy peppercorn dressing

Wedding Bliss Package

PLATED DINNER

— Continued —

ENTRÉES

Select two

Shallot thyme-rubbed filet mignon, roasted asparagus, caramelized onion potato gratin, mushroom demi-glace

Green apple honey-brined free-range chicken, grilled vegetable tian, pasta torta, grain mustard jus

Herb-crusted Chatham cod loin, melted tomatoes, baby vegetables, buttery lemon-scented basmati rice, tarragon beurre blanc

Provençal vegetables, angel hair flan and heirloom tomatoes, organic carrot “mash,” roasted baby vegetables, toasted quinoa, truffle-scented mushrooms

Petite filet and shallot thyme-rubbed jumbo shrimp duet, celery root whipped potatoes, oven-dried tomatoes, roasted asparagus, charred tomato beurre blanc and red wine jus

Mustard-crusted roast rack of lamb, mint jus, couscous pilaf, lamb merguez sausage, charred peppers
(Additional charge of \$20 per person applies)

Butter-poached whole Maine lobster and herb-crusted filet mignon, golden potato rosti, bacon-wrapped asparagus, oven-dried tomato, lemon-thyme butter, oyster mushroom jus
(Additional charge of \$20 per person applies)

Tarragon-seared halibut with Maine lobster beurre blanc, celery root and Yukon potato gratin, roasted asparagus and oven-dried tomato
(Additional charge of \$15 per person applies)

DESSERT

Customized wedding cake
Regular and decaffeinated coffee and assorted teas

PRICING APRIL–OCTOBER

| | | |
|--------------------------|-------------------------|------------------|
| SATURDAY NIGHTS | with five-hour open bar | \$299 per person |
| | with one-hour open bar | \$259 per person |
| | without bar | \$234 per person |
| FRIDAY AND SUNDAY NIGHTS | with five-hour open bar | \$269 per person |
| | with one-hour open bar | \$230 per person |
| | without bar | \$195 per person |

ALL MENUS ARE SUBJECT TO CHANGE. All food and beverage prices are subject to 12% service charge, 10% taxable administrative fee, and 7% Massachusetts sales tax. Before choosing your menus, please inform your Catering Planner of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Sea Crest Sunset

STATIONED DINNER

STATIONS

Select three

Soup and salad station

Roasted tomato bisque, parmesan croutons

Cape clam chowder, smoked bacon, chives

Garden salad, crisp lettuce, tomato wedges, cucumber, crumbled feta cheese, red onions, Greek dressing

Hearts of romaine “Caesar,” shaved parmesan, croutons, cured olives, baby tomatoes, anchovy peppercorn dressing

Fresh mozzarella, vine-ripe tomatoes, basil leaves, aged balsamic, virgin oil, cracked pepper and Cape sea salt

Crusty rolls with Vermont Creamery butter

Pasta station

Ricotta cheese tortellini tossed with pesto cream sauce, garden broccoli, baby tomatoes and shaved parmesan cheese

Penne pasta tossed with roasted tomato and basil pomodoro sauce and fresh Buffalo mozzarella

Wild mushroom ravioli tossed with mushroom Madeira a la crème sauce, baby spinach leaves, fire-roasted peppers and thyme-roasted free-range chicken

Served with warm garlic bread, shaved parmesan cheese, crushed red peppers and roasted garlic oil

Far East station

Wok-fried spicy Szechuan shrimp, shiitake mushrooms, baby corn

Ginger chicken stir fry, crisp vegetables

Hong Kong lobster fried rice

Make-your-own Thai vegetable lettuce wraps: crisp lettuce cups, julienne carrots, mung bean sprouts, bok choy, black mushrooms, toasted peanuts, sriracha, peanut coconut sauce, sweet chili sauce

Make-your-own shabu: organic chicken broth, rice noodles, julienne vegetables, mushrooms, cilantro, shredded organic chicken

Cape Cod station

Fresh-baked Cape cranberry bread with whipped beach plum butter

Lobster “sliders”

Wellfleet oysters “Rockefeller”

Mussels sautéed with Portuguese chorizo, Chardonnay, basil and garlic butter

Cracker-crusting Chatham cod loin, lemon butter, melted tomatoes

Garden vegetable ratatouille

Carving station

Cider-glazed naturally raised Northeast turkey breast, basted with apple cider and fresh herbs, served with sage gravy, Cape cranberry sauce, crusty artisanal rolls

Shallot-rubbed roasted tenderloin of black angus beef, served with exotic mushroom red wine jus, Great Hill blue cheese aioli, crusty artisanal rolls

Served with chef’s seasonal vegetables and potatoes

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Sea Crest Sunset

STATIONED DINNER

— Continued —

RECEPTION DISPLAY STATIONS

Champagne toast

Warm, crusty rolls with Vermont Creamery butter

Spanish tapas display on wood boards

Spanish olives, manchego cheese and quince, piquillo peppers, calamari salad, tortilla, shaved ham and melon, marcona almond and garbanzo bean salad, tomato, mozzarella and garlic croustade

Creamy chickpea hummus

Lemon garlic scented hummus with cumin toasted pita chips

Reception passed hors d'oeuvres

Maple-glazed scallops wrapped in smoked bacon

Hot curry chicken satay, mango mint coulis

Crispy vegetable spring roll, soy ginger dipping sauce

Sea Crest sliders, angus beef, Great Hill blue cheese, special sauce

DESSERT

Customized wedding cake

Regular and decaffeinated coffee and assorted teas

PRICING APRIL-OCTOBER

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Children and Vendor Meals

CHILDREN'S PLATED MENU

Served anytime for our younger guests (3 to 11 years)

Select one \$21

Crispy chicken tenders, hand-cut fries, ranch and ketchup

OR

Grilled beef hot dog, buttery bun, hand-cut fries, mustard and ketchup

OR

Grilled angus burger, hand-cut fries, mustard and ketchup

OR

Grilled boneless skinless chicken breast, fresh vegetables

OR

Individual cheese or pepperoni pizza

Choice of beverage

Chocolate chip cookie

VENDOR MEAL

Select one \$35

Roasted free-range chicken, natural jus, seasonal accompaniments

Chef's vegetarian pasta



Beverage Service

HOST BAR

Beverage service based on a per drink basis

Top-shelf brands \$14
Premium brands \$12
House brands \$10
House wine by the glass \$11
Premium wine by the glass \$13
Imported bottled beer \$10
Domestic bottled beer \$9
Mineral water \$5.00
Soft drinks \$5.00

CASH BAR

Guests purchase drinks on own

Top-shelf brands \$15
Premium brands \$13
House brands \$11
House wine by the glass \$12
Premium wine by the glass \$14
Imported bottled beer \$10
Domestic bottled beer \$9
Mineral water \$5.00
Soft drinks \$5.00

OPEN BAR

All bars are stocked with scotch, bourbon, gin, vodka, rum, beer, wine, soft drinks, mixers and mineral waters.
Please select from the following types:

TOP SHELF

Maker's Mark
Grey Goose
Bombay Sapphire
Patron Silver
Crown Royal
Mount Gay
Johnnie Walker Black
Top shelf per person pricing
Hour one \$32
Hour two \$29
Additional hours \$25

PREMIUM

Jack Daniels
Absolut
Tanqueray
Cuervo Gold
Seagram's VO
Captain Morgan
Dewar's
Premium per person pricing
Hour one \$29
Hour two \$26
Additional hours \$21

HOUSE

Jim Beam
Smirnoff
Gordon's
El-Jimador
Canadian Club
Bacardi Silver
J&B
House per person pricing
Hour one \$25
Hour two \$21
Additional hours \$18

WINE AND BEER OPEN BAR PACKAGE

Includes house red and white wine, selection of imported and domestic beers, soft drinks, mineral waters

Wine and beer per person pricing
Hour one \$25
Hour two \$21
Additional hours \$18

Imported beer includes:
Heineken, Corona, Amstel Light
and Sam Adams (Microbrew)

Domestic beer includes:
Budweiser, Coors Light, O'Doul's



Reception Appetizers

DISPLAY STATIONS

Priced per person

Domestic and imported artisanal cheeses \$18

Fresh and dried fruits, seedless California grapes,
nuts and assorted crackers

Seasonal vegetable crudité \$13

Roasted pepper chickpea dip

Buttermilk herb dip

Creamy chickpea hummus \$13

Lemon garlic scented hummus with cumin-toasted pita chips

Antipasto \$22

Cured meats, marinated artichokes, fire-roasted pepper
and black olive salad, balsamic rosemary mushrooms,
charred asparagus with parmesan and truffle
fresh mozzarella, tomato, basil salad

Spanish tapas display on wood boards \$23

Spanish olives, manchego cheese and quince, piquillo peppers,
calamari salad, tortilla, shaved ham and melon, marcona almond
and garbanzo bean salad, tomato, mozzarella and garlic croustade

Fresh-baked Parisian artisanal breads \$816 (Minimum of 25
people)

Roasted garlic parmesan oil, white bean hummus,
whipped honey butter, extra virgin olive oil

Chilled New England seafood \$29

Local oysters on the half shell,
local Cherrystone Clams on the half shell

Poached jumbo shrimp, crab claws

All served on crushed ice with horseradish aioli,
cocktail sauce, sweet mustard sauce, lemons and hot sauce

Hickory smoked Atlantic salmon \$175 per side of salmon
(Feeds approximately 40 people)

Hickory smoked Atlantic salmon with toast points
and traditional accompaniments
(crème fraîche, red onion, capers, parsley, chopped egg, chive)



Passed Hors D'oeuvres

Priced per piece – minimum of 50 pieces each

C O L D

Maine lobster “sliders” \$10

Jumbo shrimp cocktail, horseradish cocktail sauce, lemon \$7

Sirloin and Great Hill blue cheese “crostini” caramelized red onion jam \$7

Spicy yellow fin tuna tartare spoon, seaweed salad \$7

Hickory smoked Atlantic salmon “tea sandwich” \$7

Fresh mozzarella, grape tomato, basil bruschetta \$5.50

Blue crab salad spoon, avocado, tortilla dust \$6

Maine lobster salad spoon, capers, celery sprouts \$7.50

Prosciutto-wrapped asparagus, virgin olive oil \$6.50

Fresh-shucked local oysters on a half shell served on crushed ice with lemons, hot sauce, cocktail sauce and horseradish \$6.50

H O T

Crispy vegetable spring roll, soy ginger dipping sauce \$6

Hot curry chicken satay, mango mint coulis \$7.50

Maple-glazed scallops wrapped in smoked bacon \$7

Sea Crest sliders, angus beef, Great Hill blue cheese, special sauce \$8

Wellfleet Littleneck clams baked with garlic, bacon, parmesan \$8

Parmesan-crustured artichoke hearts, spicy banana catsup \$7

Stuffed mushrooms, caramelized shallots, Buffalo mozzarella, fire-roasted peppers \$6

Blue crab fritters, chili remoulade \$7

Crisp shrimp tempura, soy ginger aioli, dried shiso \$7



— SNACKS AND BEVERAGES —

Fresh-baked artisanal croissants and seasonal sliced fruit and berries platter \$13

Homemade tomato granola and yogurt “martini” with berries \$10

Homemade tomato cilantro pico de gallo, black bean salad and ripe avocado guacamole with warm tortilla chips \$8

Starbucks iced frappuccino and iced mocha \$8 each

Sparkling and flat mineral waters, assorted soft drinks \$5 each

Cape Cod potato chips, popcorn, pretzels \$7

Handmade chips with caramelized shallot and Boursin cheese dip \$9

GROOMSMAN LOUNGE SANDWICHES

Pick three sandwiches to make a platter \$22

Shaved roast beef, Great Hill blue cheese, caramelized sweet onions, grain mustard, bulky roll

Italian cold cut hoagie, shaved meats, cheeses, pickled peppers, olive oil vinaigrette, baguette

Chili-rubbed free range chicken, fire-roasted peppers, goat cheese, vine ripe tomato, red onion, leaf lettuce, bulky roll

Narragansett Creamery mozzarella, vine-ripe tomato, basil leaves and aged balsamic “tartin”

Cured Virginia ham, Swiss cheese, dijon aioli, bulky roll

Maine lobster “roll,” tossed in citrus mayo, buttery New England-style bun

(Additional charge of \$10 per person)

BRIDAL LOUNGE SANDWICHES

Pick three sandwiches to make a platter \$22

Buttery croissant, shaved turkey, avocado, vine-ripe tomato, lemon mayo, brie cheese

Caesar salad wrap, shaved parmesan, hearts of romaine, creamy peppercorn dressing

Grilled vegetable flatbread, fresh curd, tomato pesto

Narragansett Creamery mozzarella, vine-ripe tomato, basil leaves and aged balsamic “tartin”

Cured Virginia ham, Swiss cheese, dijon aioli, bulky roll

Grilled free-range chicken, pesto mayo, Vermont cheddar, vine-ripe tomato, leaf lettuce, soft roll

Maine lobster “roll,” tossed in citrus mayo, buttery New England-style bun

(Additional charge of \$10 per person)

— ALCOHOLIC BEVERAGES —

Bloody Mary bar

Bottle of vodka, two pitchers of Bloody Mary mix, lime wedges and celery stalks

Smirnoff \$75 per bottle | Absolut \$95 per bottle | Grey Goose \$155 per bottle

Mimosa bar

Champagne, orange juice, orange wedges and bowl of strawberries

Prosecco \$45 per bottle

| Taittinger \$95 per bottle | Moet et Chandon \$150 per bottle



MINIMUM OF 50 PEOPLE

Faneuil Hall-style sausage submarines, sweet peppers and onions, mustards, hot peppers \$15

Just-baked cookies, homemade Rice Krispie treats, peanut butter and jelly sandwiches and assorted milk \$13

Burger bar, 1/4 pound all-natural burgers with all the fixin's \$15

French fry station \$12

Crispy sweet potato and natural cut french fries, tossed to order with your choice of flavors
(Truffle, parmesan, avocado, jalapeños, cheddar cheese, chili, vinegar mist, sea salt)

Made to order Belgium waffle bar \$14

Chocolate and vanilla waffles, vanilla bean ice cream, whipped cream, berries, sauces

The olde-fashioned milkshake bar \$13

Chocolate, strawberry and vanilla shakes made the olde-fashioned way with fresh milk,
organic cane sugar, and ice cream served in chilled glasses with a long spoon and big straw

The submarine gallery \$16

Petite hoagies, torpedoedoes, grinders, subs, freshly made with assorted crisps

Red's pizzas \$19 per pizza

Classic toppings, chef's creative toppings
(Red's pizzas available only after 10pm)

CATERING POLICIES

Food and beverage

All food and beverage consumed in function rooms must be provided by the Sea Crest. Any food served in a banquet setting may not be packaged to go.

Liquor regulations

Per the Sea Crest Beach Hotel's licensing agreement with the Massachusetts State Liquor Commission, no patron or guest will be permitted to enter or depart the premises with alcoholic beverages. All alcohol must be purchased from the hotel. Bar service limited to give hours maximum.

Pricing

Pricing is guaranteed only upon client's signature of the Banquet Event Orders.

Entertainment

The Catering Department must be notified of and approve any entertainment. All outdoor entertainment must end by 8:00 pm.

Décor

The Catering Department must be informed of any decorations or displays for your event. Glitter, confetti and open flames will not be permitted in any function room. The hotel will not permit the affixing of anything to the walls or ceiling of function rooms.

Audio, visual, and electrical

Our outside audio visual company will be able to provide for all of your audio visual needs. Your Catering Sales Manager will provide you with pricing. Special electrical requirements may be provided as well and can be coordinated with your Catering Sales Manager.

Storage

The Catering Department must be informed of any packages being shipped to the hotel. Per the notification of incoming shipments, incoming package handling fees apply and storage fees will be assessed if shipments are received more than three days prior to event. Please refer to the Package Handling Information sheet. Removal of all property is the responsibility of the group on-site contact. All outgoing packages need to have shipping labels secured and guests are to arrange for pick up.

Chef attendant fees

A chef attendant is required for any action station and will be charged at \$150 per chef.

Changes to function room setup

Changes to the physical set up of the room within 24 hours of start of event are subject to a \$400 labor charge.

Outdoor functions

In event of inclement weather, the Catering Department reserves the right to relocate the event to an indoor function room. This call will be made three hours prior to commencement of event. Maximum time limit for cold food at outdoor functions is one hour.

Timing

Client must agree to adhere to the scheduled timing listed on the Banquet Event Order. All outdoor events must end by 9:00 pm.

Service charges and tax

All food and beverage prices are subject to a non-taxable 12% service charge, a taxable 10% administrative fee, as well as a local and state sales tax, currently at 7%. Meeting room rental, audio visual equipment and miscellaneous charges are subject to 7% local and state sales tax. Service charges are distributed to the service employees who are responsible for providing service of events (wait staff employees, service employees and/or service bartenders). The administrative fee is retained by the Hotel to defer overhead costs; it is not a service charge or a tip and no portion of this administrative fee is distributed to wait staff employees service employee or service bartenders. Taxes are subject to change.

Guarantee

Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required 10 days prior to event. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater. Late entrée counts will be subject to a 20% menu price surcharge. For per person meals, the hotel will set and prepare for 3% above the guaranteed count.

Deposits

All deposits are non-refundable and will be applied toward the total cost of your event.

Other

The hotel assumes no responsibility for loss or damage to items left in function rooms prior to, during or following an event.

Plated meals

If two or more entrées are selected, the highest priced menu item prevails for all guests.

Buffets

All buffet menus require a minimum of 25 guests and are priced based on 1 1/2 hours of service. Groups less than 25 guests will be charged a \$125 surcharge.



SEA CREST

BEACH HOTEL

WINTER WEDDING PACKAGE

Winter can be a magical time of year to get married. Some couples dream of snow underfoot on their special day, while others just love the idea of an excuse to continue the celebrations after Holiday Season is over! The Winter Wedding Package is being offered from November through March.

WHAT IS INCLUDED IN YOUR WINTER WEDDING?

Besides our fabulous location and exceptional staff, you can count on the following when you hold your Winter Wedding event at the Sea Crest Beach Hotel:

- Reduced Venue Rental
- Garden white chairs for ceremony
- Deluxe wedding night accommodations for Bride & Groom, complimentary
- Dedicated Bridal Party gathering room and storage with champagne toast for wedding party
- Floor length linens with overlays
- China, glass, and flatware
- Preferred vendor list
- Discounts on room rental for your rehearsal dinner, bridal shower and/or farewell brunch
- Discount on overnight accommodations for out of town guests
- Gorgeous backdrop for wedding photography

COCKTAIL RECEPTION

Champagne Toast

Stationary Display: Selection of One

Harvest Display of Winter Fruits, Artisanal Cheeses,
Dried Fruits, Nuts, and Assorted Crackers

or

Antipasto featuring Cured Meats, Marinated Artichokes,
Fire Roasted Pepper and Black Olive Salad, Balsamic
Rosemary Mushrooms, Charred Asparagus with
Parmesan and Truffle, Fresh Mozzarella,
Tomato, Basil Salad

Selection of 3 Passed Hors d'oeuvres:

Crispy Vegetable Spring Roll, Soy Ginger Dipping Sauce
Maple Glazed Scallops Wrapped in Smoked Bacon
Sea Crest Sliders, Angus Beef, Great Hill Blue, Special Sauce
Wellfleet Littleneck Clams Baked with Garlic, Bacon, and Parmesan
Parmesan Crusted Artichoke Hearts, Spicy Banana Catsup
Seasonal Risotto Balls

CHOOSE YOUR DINNER RECEPTION:

STATIONED DINNER

Seasonal Bisque, Parmesan Croutons

Cape Clam Chowder, Smoked Bacon, Chives

Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumber,

Crumbled Feta Cheese, Red Onions, Greek Dressing

Hearts of Romaine "Caesar", Shaved Parmesan, Croutons,

Cured Olives, Baby Tomatoes, Anchovy Peppercorn Dressing

Fresh Mozzarella, Vine Ripe Tomatoes, Basil Leaves,

Aged Balsamic, Virgin Oil, Cracked Pepper and Cape Sea Salt

Crusty Rolls with Vermont Creamery Butter

CARVED TO ORDER:

Cider Glazed Naturally Raised Turkey

Northeast Turkey Breast, basted with Apple Cider and Fresh

Herbs, Served with Sage Gravy, Cape Cranberry Sauce,

Crusty Artisanal Rolls

Roasted whole tenderloin of Black Angus Beef, served with

Exotic Mushroom Red Wine Jus, Great Hill Blue Cheese Aioli,

Crusty Artisanal Rolls

SERVED WITH CHEF'S SEASONAL VEGETABLES AND POTATOES

PLATED DINNER RECEPTION

Warm Crusty Rolls with Vermont Butter

First Course: Selection of One

Risotto, chef's creation using local seasonal ingredients

or

Crab Cake, New England succotash, chorizo

or

Roasted Vegetable Salad, local goat cheese, chive oil

Second Course: Selection of One

Hearts of Romaine Caesar Salad, Buttery Croutons,
Heirloom Tomato, Cured Black Olive, Shaved Parmesan,
Peppercorn Dressing

or

Organic Field Greens, Cucumber, Tomato, Narragansett
Creamery Feta, Shaved Carrot, Aged Balsamic Vinaigrette

Third Course: Selection of Two

Herb Crusted Chatham Cod Loin, Melted Tomatoes,
Baby Vegetables, Buttery Lemon Scented Basmati Rice,
Tarragon Buerre Blanc

Thyme and Shallot Marinated Sirloin Steak, Peppercorn Jus,
Celery Whipped Potatoes and Seasonal Vegetable

Green Apple Honey Brined Free Range Chicken, Grilled
Vegetable Tian, pasta torta, Grain Mustard Jus

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DINNER RECEPTION: Starts at \$129.00 exclusive / per person