

A bride and groom are standing in a field of tall, golden-brown grasses. The bride is wearing a white strapless wedding dress and holding a bouquet of red flowers. The groom is wearing a dark suit and a red boutonniere. They are positioned in the lower-left quadrant of the image. In the background, a sandy beach and the ocean are visible under a cloudy sky. Overlaid on the upper right portion of the image is a decorative green logo consisting of a double-lined oval with a fleur-de-lis-like ornament at the top. Inside the oval, the words "THE SUMMER HOUSE" are written in a serif font.

THE
SUMMER
HOUSE

17 Ocean Avenue • Sconset, MA 02551
508.257.4577



The Summer House

"Best place to have a wedding on Nantucket."

Out of Another Place...

The Summer House is the kind of place that one dreams about but rarely ever finds. Situated on a bluff overlooking the ocean in the southeastern end of Nantucket island in the Village of Sconset it has remained one of Nantucket's top lodging and eating establishments for over 60 years and the center of life in the village. Its heritage dates back to the turn of the century when it received the many actors migrating from Broadway to Sconset for the summer theatre season.

Over the years the Summer House has produced hundreds of specialized romantic weddings and was voted "Best Place to Have a Wedding on Nantucket" by Cape Cod Life Magazine and has been featured in many national magazines including the cover of New York Magazine.

Wedding ceremonies can be held on the Summer House's private beach and on the Summer House lawn overlooking the ocean.

Wedding Receptions are held at the Summer House Beachside Bistro's blue stone patio and lawn and pool area where up to 450 guests can be accommodated or in the fabled Summer House restaurant where 150 people can be accommodated. We can accommodate smaller weddings in a variety of specialized settings.

Out of Another Time...

The Summer House's famous piano bar boasts an Emmy and Grammy award pianist and has its own fireplace dancing area and provides an inside venue for wedding receptions. It is the perfect place for an after party in conjunction with an outside beach and pool side wedding.

Rehearsal dinners of any kind can be produced by award winning restaurant whose executive chef is available to respond to any requested menus. Our famous clam and lobster bakes on the beach are often selected as rehearsal dinners. Late night food can be produced in our upstairs bar where the dancing can continue until 1:00am. Good bye brunches of mimosas, Bloody Mary's and whatever menu tickles your fancy are easily produced to round off a three event wedding weekend that your guests will never forget.

A wedding at the Summer House will be a truly memorable experience for you and your guests. Come to the island of Nantucket and have a magical wedding at the beach with us! The Summer House has been owned and operated by the Karlson Family for 34 years. They will be on premises to welcome you and meet your every need.

"I Wanted My Stay Here
to Last Forever"





Culinary

Kick Back and Relax. Y

Open Bar

The Open Bar includes house red and white wines for table side dinner service. Some clients wish to select wines other than our house selections for bar and table side service.

Some clients like to choose champagne other than the house champagne. Our full and complete wine list is available for all functions on a consumption basis and will be accounted and billed at the end of the function. The Open Bar minimum charge is for four (4) hours for any private event. Twenty three percent (25%) service charge and state sales tax will be applied to all food and beverage charges.

Management will select bottled Red and White wines

Sparkling Wine or Champagne will be selected by management

Clients may also choose to select wines, champagne or liquars from our wine and beverage list for use at private functions. These selections will be billed based on amounts consumed.

Options

\$22 Per Person Per Hour

- Triple 8
- Triple 8 Cranberry
- Triple 8 Orange
- Triple Sec
- Bombay
- Bacardi Silver
- Camarena Tequila
- Jim Beam
- Mount Gay
- Johnny Walker Red

\$26 Per Person Per Hour

- Bombay Sapphire
- Tanqueray 10
- Patron Silver
- Johnny Walker Black
- Belvedere
- Chivas Regal
- Grand Marnier

\$24 Per Person Per Hour

- Absolut
- Absolut Citron
- Grey Goose
- Ketel One
- Beefeater
- Tanqueray
- Maker's Mark
- Captain Morgan
- Jose Cuervo Gold
- Jack Daniels

Delights

You're on Nantucket Time.

Passed Bites

For Cocktail Hour

Vegetables & Cheese (Choose 1 or 2)

- Baby Beets; Feta Cream, Pistachio Pesto & Mint
- Gazpacho Shooters; Tomato Raisin & Cilantro
- Goat Cheese Tartlet; Caramelized Onion, Black Olive Crumble
- Corn Salad; Yogurt & Smoked Chili, Tomato Cup
- Caprese Skewers; Balsamic Glaze, Basil
- Chilled Corn Bisque Shooter; Grilled Corn, Chive
- Mushroom & Truffle Ricotta Tart, Roasted Corn Salsa, Phyllo Shell
- Deviled Eggs; Classic Or Bespoke

Cold Seafood

For Cocktail Hour

Cold Seafood (Choose 1 or 2)

- Spicy Tuna Tartare; Avocado, Corn Crisps, Tobiko Roe
- Lobster Salad Canapés; Lemon Mayonnaise, Chives
- Niçoise; Fingerling Potato, Olive, Small Green Beans, Egg, Olive Oil Poached Tuna
- House Smoked Salmon Rillettes; Crème Fraîche, Pickled Shallots, Smoked Salmon Roe
- House Smoked Bluefish Dip; Baguette Toast, Pickled Chili, Chives
- House Tuna Pastrami; Rye, 1000 Island, Cornichons
- House Cured Gravlax; Chive Cream Cheese, Fried Caper, Bagel Chip



World Cl

A Summer House

Grilled

Passed Bites

- Mini Crab Cakes; Avocado, Sweet Pickled Chilies
- Mini Lobster Rolls; Split-Top Bun, Lemon Mayonnaise
- Lobster Bisque Shooters; Crème Fraîche, Trout Roe
- Bacon Wrapped Scallops; Black Pepper Aioli
- Fluke Tacos; Avocado Purée, Mango, Cilantro
- Fried Oysters; In Their Shell, Tarter Sauce & Parsley
- Island Quahog Fritters; Malt Vinegar Mayo
- Salt Cod & Potato Cakes; Lemon Aioli
- Hush Puppies; Fresh Corn, Green Tabasco Mayonnaise
- Lobster Bake Hush Puppies; Lobster & Linguça Stuffed, Brown Butter Aioli

Hot

Appetizers

- Duck Breast; Cranberry Mostarda
- Chicken Breast; Basil Orange Aioli
- Strip Steak; Red Onion Jam
- Shrimp; Citrus Marmalade
- Scallops; Dijon Thyme Cream
- Lamb Lollipops; Mint Yogurt
- Angels On Horseback; Local Oysters, Bacon Wrapped, Lemon & Parsley Salad

Mass Cuisine

Wedding is a Magical.

The Meal

To Begin - Select 1

- Summer House Salad Mixed Lettuces & Herbs, Tomato Raisins, Herbed Goats' Cheese
- Classic Caesar Romaine Lettuces, Parmesan, Croutons, Anchovy-Caper Dressing, White Anchovies
- Beet Salad Great Hill Blue Cheese, Candied Almonds, Frisée, Roasted Beets, Beet Chips
- Caprese Sliced Local Tomatoes, Fresh Mozzarella, Basil, Arugula, Balsamic
- Arugula Salad Bacon, Tiny Potato Chips, Lemon Vinaigrette, Shaved Parmesan

Tier 1 – Select 1 (\$150 Per Head)

- Roast Chicken Breast Potatoes Puree, Small Green Beans, Roast Chicken Jus
- Fluke Meunière Lemon Caper Butter, Arugula, Cauliflower
Two Ways: Roasted Florets & Purée
- Roasted Strip Loin Potato & Beet Hash, Blue Cheese Cream, Watercress

Tier 2 – Select 1 (\$175 Per Head)

- Char-Grilled Halibut ACK Succotash, Tomato Vinaigrette
- Olive Oil Poached Salmon Citrus Shrimp Salsa, Parsnips
Two Ways: Purée & Chips
- Grilled Duck Breast Orange-Chili Wheat Berries, Caramelized Cippolini, Carrots & Celery, Duck Jus
- Roasted Tenderloin Potatoes Purée, Stewed Zucchini, Red Wine Demi Glace
- Boneless Beef Short Rib Small Potatoes, Balsamic Roasted Pepper Salad, Red Wine Jus

Tier 3 – Select 1 (\$200 Per Head)

- Butter Poached Lobster & Tenderloin Steak Potatoes
Purée, Asparagus, Lobster Butter, Demi Glace
- Seared Scallops & Beef Short Rib Roasted Mixed
Summer Squashes, Tomato Jam, Braising Jus
- Halibut & Roast Strip Loin ACK Succotash, Tomato
Vinaigrette, Port Demi Glace





A c c o m m o d a t i o n s

B e E n c h a n t e d W h e n Y o u S t a y i n O u r
R o s e C o v e r e d C o t t a g e s .

In addition to the main restaurant on the bluff, the Summerhouse lawns and gardens are interspersed with fisherman's cottage, which comprise the Summer House beachside guest accommodations. The Summer House also owns and operates four other inns in the historic district of Nantucket, whose guests have full use of the Summer House's beach and pool facilities. In total there are 76-rooms including one and two bedroom suites. Guests wishing to spend time with each other as well as you can be accommodated in separate inns. We can work with you and your guests so certain segments of your guests such as college classmates, family members, or colleagues can be accommodated in distinct inns. You can view pictures of each room and pricing on our website at our website thesummerhouse.com

S c h e d u l e Y o u r W e d d i n g S i t e
T o u r W i t h U s T o d a y b y C a l l i n g
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Special Services

Our Award Winning Chef Uses Only
The Finest Local Ingredients.

Nantucket Clambake For Rehearsal*

Little Neck Raw Bar
Nantucket Clam Chowder,
½ Lb. Steamers
½ Lb. Mussels
Corn On The Cob
Herb Roasted New Red Potatoes
1-1/2 Lb. Lobster
Chourizo Barbecued Chicken Breast
Butter, Broth & Dessert
\$125 Per Person (Plus Gratuity and Tax)

Raw Bar:

3 Oysters, Selected By Our Chefs To Your Preferences
Local Littleneck and Cherrystone Clams
Boiled & Chilled Shrimp
Traditional Cocktail, Mignonette, Lemons & Horseradish, Tabasco

Smoked Fish:

Chef's Custom Tailored Assortment Of House Made Smoked And Cured Local Seafood and
Accompaniments, Toasts

Charcuterie:

Chef's Custom Tailored Assortment Of House Made And Artisan Cured Meats, Dry Sausages, Rillettes, and
Terrines, with Pickled Vegetables, Mustards and Toasts

Cheese:

A Custom Tailored Assortment Of Northeastern Cheeses With Fruits, Jams, Honeycomb, Nuts, and Toasts

*Eight Ounce Sirloin Steak Available For Those Guests Who Do Not Want Lobster.



Luxury Defined



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Cancellation Policy: We require 60-day advance notice to cancel any service with no charge.